



Food Service and Laundry – Addendum No. 1

Date: October 7, 2024

PFS Project No.: 21-422

Project: Prince Edward County – Long Term Care

This Addendum forms part of the Contract Documents and amends the original Drawings, Specifications, Schedules and Details dated September 19, 2024 – Re-Issued For Tender

1. **Drawings** – FS-01, FS-02, FS-03, LS-01 DATED OCTOBER 7-2024 RE-ISSUED FOR TENDER – ADDENDUM 1 HAVE BEEN UPDATED TO CLARIFY DESCREANCIES BETWEEN THE DRAWINGS AND SPECIFICATIONS DATED SEPT 19, 2024.
2. **Specifications** – Section 11 40 00 DATED OCTOBER 7-2024 RE-ISSUED FOR TENDER – ADDENDUM 1 HAVE BEEN UPDATED TO CLARIFY DESCREANCIES BETWEEN THE DRAWINGS AND SPECIFICATIONS DATED SEPT 19, 2024.

- End of Addendum -

PART 1 - GENERAL

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| 1.1 | Examining of Site and Documents | .1 | Refer to General Conditions, Specifications and Drawings |
| | | .2 | Read and conform to instructions to tenders, supplementary conditions and General Requirements Division, which applies to and forms part of all sections of the work |
| 1.2 | Cooperation with other Contractors | .1 | Examining Plans of all related Work. |
| | | .2 | Coordinating all work prior to and during installation with related trades. |
| | | .3 | Attending group site inspections where required and/or requested at no cost to client. |
| | | .4 | Reporting any defects in related work or special scheduling requirements for food service equipment installation. |
| | | .5 | Implementing of any approved adjustments to the work schedule whenever possible, must not affect the completion date. |
| | | .6 | The successful Foodservice Equipment Contractor must follow the coordination efforts of the project representative to ensure orderly and expedient performance and completion of the project as a whole. |
| | | .7 | The successful Foodservice Equipment Contractor shall allow within the offer a liaison to coordinate with the Principal Contractor or any other person nominated by the Employer. The liaison shall be responsible for coordinating specifically the inter-related positioning of items of work such as conduits, pipes, ducts, etc to insure the work proceeds smoothly and without undue delay. |
| 1.3 | Quality Assurance | .1 | Work of this section must be executed by a contractor with at least five years' experience in food service equipment supply and installation. References must be submitted with tender submission to support such experience. Failure to do so may prejudice the Tenderer as being submitted by an inexperienced specialist contractor. |
| | | .2 | Work of this section includes assuring that shop and site contracting personnel are compatible and that no costs or delays occur due to disputes. |
| 1.4.1 | Trade Names and Alternatives | .1 | The drawings and specifications list specific models, materials and work to establish the standard and use requirements. This is not to prohibit/ eliminate competitive materials. |

- .2 Tender submission is based on supplying all items called for specifically. **The bid submission documents shall be in a line-item format with itemized pricing.**
 - .3 The Contractor may propose alternatives of products, materials, or equipment which are equivalent to those specified.
 - .4 Proposed alternatives shall be submitted in the form of a proposal, on which the alternative is completely specified, the reason for substitution is given, the differences between specified and proposed alternative are defined, and the amount by which Tendered Price will be increased or decreased.
 - .5 Alternatives proposed by the Contractor shall be equal to or superior to the performance criteria and physical characteristics of the specified product. Contractor shall prove equivalency. Contractor shall verify alternative products will fit surrounding construction.
 - .6 Tenderers finding discrepancies, omissions, or having questions about the specifications or other documents, must notify the Construction Manager at once, then written instructions or explanations will be issued to all tenderers.
 - .7 If the Consultants are not notified of discrepancies or omissions 7 days or more before tender close date, the Consultant will decide on the materials or work to be supplied.
- 1.5 **Dimensions**
- .1 It shall be understood that wall thicknesses shown on the drawings are nominal only. In each case the Foodservice Equipment Contractor shall check actual site dimensions and limiting conditions in areas affecting his work and shall make necessary allowances on his shop drawings any noted site discrepancies. It shall be his responsibility to detect and report to the Consultant all noted discrepancies and/or limitations between issued drawings, specifications, mechanical and electrical rough-in requirements and actual site conditions.
 - .2 In a case where dimensions are not available and before equipment fabrication commences, the dimensions required shall be agreed upon in writing between the various contractors concerned and the Consultant.
 - .3 Under no circumstances shall the Foodservice Equipment Contractor proceed with the performance of any work which is an uncertainty regarding dimensions, services, and site conditions, or for any other reason(s) whatsoever.
 - .4 The Foodservice Equipment Contractor shall check and verify all dimensions shown on the drawings before commencing work. He will be held responsible for errors resulting from his failure to comply with this requirement.

- 1.6 **Shop Drawings**
- .1 All items of equipment to be manufactured under this section must be completely illustrated by shop drawings, or catalogue sheets and detailed description. All illustrations must be amended to conform to specifications. Attaching a submittal sheet marked "As Specified" is not acceptable. These submittals shall be coordinated with the other architectural, mechanical and electrical design submittals.
 - .2 Unless otherwise directed, prepare all services and shop drawings which show connections and construction. Minimum scale 1: 25 with details and sections in larger scale for clarification.
 - .3 Include all dimensions, materials, components, joint details, assembly methods, finishes, mechanical and electrical characteristics.
 - .4 Provide fully dimensioned mechanical and electrical services drawings which show final connection points which are clearly and acceptably identified. Provide fully dimensioned slab depression/ insulation drawings for coolers and freezers where required. Provide dimensioned backing drawings for reinforcement required in walls. Identify all special requirements to assure a practical installation in co-ordination with the work under all relevant sections.
 - .5 All parts and assembly of each item must support loads without deflection detrimental to function, appearance, or safety.
 - .6 Explain in writing any variations from requirements (drawn or specified) shown on shop drawings.
 - .7 Ensure all shop drawings have been checked and signed by a qualified Officer of the Company.
 - .8 Clearly identify conditions which limit or adversely affect the intent of design and provide proposed adjustments.
 - .9 Review applied to general design only. Errors in dimensions, quantity, or interference will not in any way relieve the Contractor from responsibility to complete the work within the design intent.
 - .10 Carefully examine the drawing and specifications in all sections for information affecting work under this section. Promptly notify the Consultant of any conditions which will adversely affect the proper completion of the work.
- 1.7 **Demonstration**
- .1 A competent representative must be available on a mutually agreeable date to demonstrate proper function, operation and maintenance of all equipment. The demonstrating representative will be on-site the first day of service.

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| 1.8 | Operations and Maintenance | .1 | Provide five (5) bound and labeled manuals incorporating operating and maintenance instructions for all custom fabricated and purchased equipment. Every item must be numbered to agree with drawings, arranged in numerical sequence, and identified with detailed shop drawing, catalogue data, model, serial number and Warranty Contact information. |
| | | .2 | A draft copy of the Manual shall be submitted for consultant review prior to commissioning of equipment. |
| 1.9 | Warranty | .1 | Warranty on all work begins on the date the installation is accepted and will normally coincide with Base Building Substantial Completion. Any delay in construction etc., that extends the time between installation and acceptance must be covered by co-ordination between contractor, representative and manufacturer. All parties must be informed of the date the Warranty begins. |
| | | .2 | Furnish a written Warranty for all new purchased and fabricated equipment, which covers repairs of any defects which may develop within a period of one (1) year from the date of acceptance. Replace any equipment that cannot be repaired. All work and materials for repair or replacement will be provided at no extra cost. |
| | | .3 | Furnish a written Warranty for all compressors which covers repairs of any defects which may develop within a period of five (5) years from the date of acceptance. Replace any compressors that cannot be repaired. All work and materials for repairs or replacements shall be provided at no extra cost. |
| 1.10 | Work Included | .1 | Furnish all labour and materials, tools, plant and services for the supply and installation of all the work of this section. |
| | | .2 | Supply and delivery to the site of ISO or other approved and equivalent standards all inserts, anchors, bolts, sleeves, ferrules and similar items for attaching to or building into masonry, concrete and other work for the proper anchorage and fixing of the equipment installed under this section. This includes necessary templates, instructions, directions and/or assistance in the location and installation of all such items by other sections. |
| | | .3 | Supply all motors complete with starters and disconnect switches; receptacles complete with outlet boxes and stainless steel cover plates, fuse boxes or circuit breaker panels where specified for individual items. |
| | | .4 | Supply and install adequate low water cut-off protection for all equipment that would be damaged by a low water condition. |
| | | .5 | Supply loose, all faucets with replaceable seats and low flow 1.8 gpm aerators, and all drain fittings with suitable crumb cup and tailpiece. |
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- .6 Supply of any pressure reducing and/ or regulating devices on water, steam, and gas or air services required for equipment supplied under the work of this section.
- .7 Supply and install chrome plated brass blowdown extensions on all units equipped with safety valves (directed to the back of units). Extension to end within 25mm above nearest hub drain at the back of units.
- .8 Suitably recess or otherwise protect all controls, valves and switches on items of equipment where they protrude.
- .9 Supply all hardware normally part of the equipment.
- .10 Supply all refrigeration equipment and systems as specified including the services of a refrigeration contractor for the correct installation/ connection of remote systems.
- .11 Apply rubber button feet or other approved protective devices on all items positioned on counters to protect finishes.
- .12 Supply finishes described for the items of equipment of this section.
- .13 Caulk and seal equipment to walls, base pads, curbs and adjacent equipment where required.
- .14 Deliver, unpack, and locate all equipment ready for connection of services. Where no service connections are required, locate the equipment correctly. All equipment to be installed and leveled and to be true, plumb and square.
- .15 Test, clean, and adjust all equipment and apparatus installed under this section. Refinish and repair any painted and finished surfaces damaged during erection and installation.
- .16 Conform to all laws, bylaws and requirements of authorities having jurisdiction.
- .17 Ensure all electrical equipment is accompanied by label or certification of approval by governing Standards Association, Hydro Electrical Power Commissions or local authorities.
- .18 Ensure any steam pressure equipment is accompanied by a "Certificate of Boiler" to satisfy authorities having jurisdiction and local authorities.
- .19 Ensure gas equipment is accompanied by label or certification of approval by governing Gas Association or Local Authority as necessary for approval.
- .20 Ensure equipment design complies with National Sanitation Foundation and/or Provincial or Local Municipal Health Department requirements. In cases where contradiction occurs between specifications, local codes, and Federal requirements, the most stringent shall apply.

- .21 Obtain permits or special inspections, as required.
 - .22 Identify equipment with metal or lamacoid plates or labels permanently secured which include, where applicable: Manufacturer's name or recognized trademark; Complete model identification including serial number; Recognized listing/ approvals identification; Electrical and Mechanical characteristics; Warranty Contact Information.
 - .23 Installation and hanging of exhaust hoods supplied under this section ready for connection of ductwork by others.
 - .24 Provide filler strips from equipment to base building walls and ceilings of similar composition to adjacent equipment to fill gaps greater than 4mm. This shall include but not necessarily be limited to filler strips, enclosure panels for exhaust hoods
 - .25 **Seismic Bracing where/if required: The kitchen equipment contractor is responsible for the hanging of the exhaust hood and in doing so, must install approved seismic bracing. This installation must be accompanied with an Engineer stamped design detail of the seismic bracing as well as providing a review letter by the Engineer as part of the Occupancy submission.**
- 1.11 Related Work by Electrical Contractor
- .1 Final electrical connection of food service equipment including all necessary electrical cable and conduit required for the proper installation and operation of the food service equipment.
 - .2 Wiring from the source of power through disconnect switches, starter and the like to the equipment. All disconnect switches, starters, etc., required by local codes shall be supplied by electrical contractors.
 - .3 Interwiring of Fire Protection Systems, fire alarm systems and cooking equipment shut-down devices. This shall include supplying and installing all necessary cooking equipment shut-down devices for electrical equipment located beneath exhaust hoods.
 - .4 Provide all necessary conduit/ PVC sleeving for the proper running of electrical services from remote and/ or outdoor condensers to evaporator coils as indicated on drawings. Interconnection to be completed by Kitchen Equipment Contractor.
 - .5 Electrical disconnect to allow for final electrical connection of remote, air cooled condensers supplied by Foodservice Equipment Contractor. Interconnection of condensers and coils by Kitchen Equipment Contractor.
 - .6 Provide wall switch and wiring to exhaust hood light, exhaust fan control panel (by KEC) and hood perimeter capture motor junction boxes on exhaust hood tops. Location as per Electrical Engineer.
 - .7 Final connection of the two required electrical connections located on the dishwasher.

- .8 Provide conduit for control wiring between the kitchen exhaust hood control panel and the exhaust fan. Also provide conduit and the required line voltage from the kitchen exhaust controller/ VFD, and the rooftop exhaust fan. Provide minimum 25mm diameter conduit to each hood exhaust controller/ VFD and the control panel in the kitchen.
- 1.12 Related Work by Contractor .1 Final Connection of exhaust hood duct collars. Hoods to Ventilation be hung by Foodservice Equipment contractor shall include a 25mm perimeter flange to allow Ventilation Contractor to weld duct work to collar.
- 1.13 Related Work Contractor .1 Final connection of all food service equipment for water, by Plumbing gas, and drains required for the completed operation of The Foodservice Equipment. The installation includes a shut-off valve on each water and gas supply, cleanouts, line strainer, shock absorbers, pressure reducing valves, check valves and back-flow preventers as required for the proper operation of Food Service Equipment. Foodservice Equipment Contractor (FEC) shall supply gas shut-off valve for exhaust hood fire suppression system for installation by the mechanical contractor.
- .2 Installation of in-line filters and back flow preventers where required by the plumbing code and for the proper operation of the food service equipment including coffee and beverage equipment that may be provided by other suppliers
- .3 Provide hub drains/ open drains, and/or floor sinks in accessible areas to allow foodservice equipment contractor to run drain lines from equipment to local drains.
- .4 Run drain lines from walk-in cooler evaporators to local hub rains. Coordinate with Div. 16 to connect heated tracer cable provided by foodservice equipment contractor for freezer drain line applications. Coordination required between Div. 16, Div. 15, and foodservice equipment contractor.
- .5 Confirmation of required gas pressure for the proper operation of gas fired equipment with Kitchen Equipment Contractor. Supply and install of regulators and pressure reducing valves as required for proper operation.
- 1.14 Related Work by General Contractor .1 Site Coordination as specified within the Contract Documents including scheduling and coordination of the Foodservice Equipment Contractor.
- .2 Provide plywood backing in walls as indicated on the dimensioned Foodservice Equipment Contractor's plans.

- .3 Provide access to necessary site equipment, including but not limited to elevators and lifts, to allow the Foodservice Equipment Contractor reasonable schedules to locate and connect the equipment within the Facility.
- .4 Ensure reasonable care is taken within the facility to protect foodservice equipment while it is being stored.
- .5 Coordinate the scheduling of Electrical, Ventilation, and plumbing Contractors to allow for the final connection of equipment as outlined above in Sections 1.11, 1.12, and 1.13
- .6 All penetrations required in exterior walls and roofs and interior walls and slabs for the running of PVC and/or conduit for the connection of refrigeration systems by foodservice equipment contractor.

- 1.15 General Definitions
- .1 Accessible: Capable of being exposed for cleaning and inspection with the use of simple tools such as a screwdriver, pliers, or open-ended wrench.
 - .1 Readily Accessible: Exposed or capable of being exposed for cleaning without the use of tools.
 - .2 Cleaning: The physical removal of residues of foods, ingredients or other soiling materials.
 - .1 Easily Cleanable: Readily accessible, and of such material and finishes and so fabricated that cleaning can be accomplished by normal kitchen methods
 - .3 Closed: an opening of not more than 0.79m width.
 - .4 Corrosion Resistant: Capable of maintaining original surface characteristics under such prolonged influence of the use environment, including the expected food contact and the normal use of cleaning compounds and sanitizing (bactericidal) solutions.
 - .5 Food: Any raw, partially cooked, cooked, or processed edible substance, beverage, or ingredient used or intended for use in whole, or in part, for human consumption.
 - .6 Foodservice Equipment Contractor: Contractor responsible for supply, fabrication, delivery, off-loading, uncrating, setting-in-place, testing, and commissioning all foodservice equipment. Also referred to as FEC, Kitchen Equipment Contractor, and KEC
 - .7 Removable: Capable of being detached from the main unit with the use of simple tools such as a screwdriver, pliers, or open-ended wrench.
Readily (or easily removable): Capable of being detached from the main unit without the use of tools
 - .8 Sanitizing: The effective bactericidal treatment of clean surfaces of equipment and utensils by a process, which is proven effective and leaves no toxic residue.
 - .9 Sealed: Having no openings that will permit the entry of dirt or liquid seepage.
 - .10 Smooth: A surface free from pits and cracks having a cleanability equal to the following:
Food contact surfaces, No. 4 (180 grit) finish to sst.
Non-food contact surfaces, commercial grade, hot rolled steel, free of visible scale
 - .11 Toxic: Having an adverse physiological effect on humans

- .12 Zones (Contact Surfaces)
- .1 Food Zone: Those surfaces of the equipment with which the food normally comes into contact, and those surfaces with which the food is likely, in the course of normal operations, to come into contact with food
 - .2 Splash Zone: Those surfaces which are subject to routine splash, spillage, or other soil during normal use.
 - .3 Non-food Zone: All exposed surfaces other than food and splash contact surfaces.

PART 2 - PRODUCTS

2.1 Services

- .1 Refer to the drawings and specifications for the nature and location of waste, gas, electrical and other services which will be provided for the operation of the equipment for this p section.
- .2 Hot water shall be supplied at a temperature of 60° C (140° F) from the building system.
- .3 The electricity supply system shall be three-phase, 4 wire, 60Hz alternating current with grounded neutral at nominal voltage of 208 volts.
 - .1 The voltage may, however, vary within a range of 95% to 105% of the nominal and all equipment installed shall be suited for rated operation at any voltage within this range.
- .4 Verify the service locations and assure that the equipment provided under this contract has mechanical and electrical connection locations within reasonable limits.

2.2 Materials and Construction Methods

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

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

- .14 Drawers
Average size 510 x 510 x 125, 150 or 200 deep.
Double pan front 1.2 sst. all welded and sound deadened, with integral pull.
Carrier frame, 1.6 sst. channel sides and back weld to front.
Sheaves are 4 x 30mm O.D. nylon type roller bearing.

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

- .19 Heated Counters (60 - 74° Celsius)
Top 1.6 sst. box edges.
Cupboard fully insulated with fiberglass 13mm thick, sst. Enclosed with Sliding doors and a fixed bottom shelf.
Removable intermediate shelf - perforated.
Heater strips, protected.
Control and pilot light in recessed panel, identified.
Legs and adjustable feet.
- .20 Refrigerated Counters (3° Celsius)
Top 1.6 sst. box edges.
Body 1.2 sst. exterior and interior, all welded. Inside horizontal corners formed on 19mm radius.
Insulate with 50mm thick continuous closed cell type to completely fill cavity.
Thermal separating breaker strips effectively concealed. Provide heater wires as necessary.
Blower coil or fin strip of required capacity. Conceal drain line or provide evaporator pan as indicated.
Adjustable wire shelves or tray slide units as specified.
Interior light, door activated switch.
Doors, 1.2 sst. double pan fully welded with 50mm thick continuous closed cell insulation.
Door hardware with natural closing tendency.
Refrigeration system as described. Remote or self-contained, as indicated.
Refrigerants used must meet guidelines and conditions as set out in the Montreal Protocol environmental guidelines.
Compressor housing for self-contained units to be 1.6 sst. Open construction for maximum air movement and access.
Ventilated access panel of sst. louvers in 1.0 sst. channel frame with welded and polished corners. Set in top channel with locating studs at bottom.
- .21 Wall Paneling
To be 1.0 sst, patterned as shown and specified
Affix to surfaces using concealed fasteners or adhesive.
Provide corner guards for sections returning 90 degrees. Foodservice Equipment Contractor responsible for sealing of paneling to top of finished floor or floor coving.
- .22 Enclosure and Trim Panels
To be of same gauge, composition and colour as adjoining equipment unless specified otherwise.
Grain direction of panels to match adjoining equipment.
Foodservice Equipment Contractor to install Panels in concealed and secure manner, seal where required.
- .23 Sneeze guards
Constructed as per drawings.
All glass to be 9.5mm, hardened/ tempered glass resistant to heat, cold, humidity.
Glass sections to be removable for cleaning.

Lights (as required) to be enclosed, vapour proof as shown.
Heat lights/ strips (as required) to be installed with minimum 25mm clearance from top shelf, or as per manufacturer.
Enclosures to be sst/ steel/ metal as shown, painted/ finished as indicated.
Services required through uprights/ concealed conduit as indicated to switches and junction boxes for final connection.

.24 Kickplates

All of 1.6 sst. or as indicated.
Kickplates to be coved, installed after final connection of all required services.
Kickplates to be removable
Kickplates to be attached to legs.

.25 Casters

Casters to be heavy-duty plate mounted, 100, 125, 152 mm swivel or fixed as indicated, non-marking
Provide matching, locking casters where indicated. Provide wash-safe casters where indicated. Low-profile casters as indicated.

.26 Hardware

- .1 All hardware must be highly polished chrome plated, heavy duty.
- .2 Handles integral with structure are of 1.6 sst. 130mm long rounded as detailed.
- .3 Catches must be concealed self-aligning floating magnet, or friction type, solid brass with satin nickel finish, rustproof steel balls and springs with set screws for adjustable tension. Magnet holding power of 35lb.(16kg) minimum.

.27 Refrigerated Door Hardware

- .1 Positive latch heavy-duty edge mount type zinc die cast with adjustable striker. Hinges adjustable with position stop and snap on cover.
- .2 Supply and install tamper proof cylinder locks for all custom made and standard refrigeration.

.28 General Hardware

- .1 Five disc tumbler cylinder locks type with non-ferrous satin chromium barrel and case and rust proof steel bolt. All locks shall be common keyed.
- .2 Pilaster strips, sst. 19mm wide, slots for 13mm adjustment.
- .3 All control valves and faucets, pipe fittings, waste and tail pieces, etc., must be brass chrome plated bright finish, new, best quality and comply with applicable codes.
- .4 Valve handles must be of non-conductive materials.
- .5 Faucets, inlet size 19mm IPS.
Deck Mount, Inlet centers 102mm, Spout 152mm
Deck Mount, Inlet centers 203mm, Spout 203mm,279mm or Gooseneck.
Wall Mount, Inlet centers 203mm, Spout 203mm or 279mm.

- .6 Pre rinse units, Inlet centers 203mm with all attachments including wall brackets for splash mount units.

- .7 Wastes, 38mm or 51mm IPS.
Center type, with removable basket strainers and tailpiece.
Lever type with one piece connected overflow assembly, 'snap-in' strainer and tailpiece.
Corner type, with sst. overflow, removable strainer and tailpiece.

PART 3 - EXECUTION

3.1

Installation

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

PART 4 – ITEMIZED EQUIPMENT SPECIFICATIONS

FS-01 TO FS-03 DRAWINGS

PART 4 – ITEMIZED EQUIPMENT SPECIFICATIONS – MAIN PRODUCTION KITCHEN

FS-01 TO FS-03 DRAWINGS – GROUND FLOOR

Item No.1	DISHWASHER
Quantity:	1
Manufacturer:	HOBART
Model:	AM16VL BAS – CORNER UNIT INSTALLATION MODEL, VENTLESS/HEAT RECOVERY w/ CONDENSATE REMOVAL
Description:	High temperature model, ventless dishwasher with the condensate removal option. Unit shall wash 45 racks per hour. Temperature proving to ensure 180F final rinse. Auto start, self draining pump, automatic tank fill. Unit shall have integral electric tank heat and integral electric booster heater. Solid state controls with touch screen controls. Construction as per manufacturers standard. Corner pass thru door type model. Electrical 208-3 phase.
Option Supplied:	Drain water tempering kit.
Item No. 2,3,4,5	SOILED / CLEAN DISHTABLE / POT SINK ASSEMBLY
Quantity:	1 lot
Manufacturer:	CUSTOM
Dimensions:	Soiled Table: 2204 long x 762 deep – verify on site Clean Table: 2891 long x 762 deep – verify on site
Description:	This corner assembly, dimensions as per elevations but to be site confirmed, is a complete assembly consisting of soiled dishtable, pre-rinse sink and faucet, a 1530 mm long angled dish racking shelf above the soiled table, a 2 piece ‘L’ shaped flat wall shelf above the clean table. All stainless-steel construction shall be as per the general specifications and drawings. All backsplashes to be 200mm high.
Pre-Rinse Sink:	508x508 pre rinse sink, removable pre-rinse basket with slide bar rails.
Pre-Rinse Faucet:	Supply and install pre-rinse faucet, backsplash mounted T&S model B-0133 backsplash mounted mixing faucet, quarter turn ceramic cartridges w/ check valves, level handles, 610mm riser, 1118mm flexible stainless-steel hose, 1.07 GPM spray valve, flexible supply hoses for final connection, pre-rinse swivel, accessory fitting, hose finger hook and 152mm secure wall bracket. NB The pre-rinse spray valve in the assembly shall be an S-0107-Y S.S. with Spray Face and Bumper.
Legs/Undershelf:	Provide 38 mm diameter stainless steel legs and bracing as shown with adjustable bullet feet. Provide 1200 +/- undershelf as shown on soiled table.
Racking Overshelf:	Angled racking shelf as per drawings and specification. 1530 x 508 sloped to suit standard dish rack, turned up backsplash. Install with slope for drainage to drain tube.
Flat Overshelf:	Two section flat shelf, one 610 x 305, one L Shaped 1964 x 305 plus return as per drawings and specification with adjustable wall brackets. Turned up backsplash.

Three Comp Sink:	Integral to clean dishtable as shown on plan and elevations. All stainless steel construction shall be as per the general specifications and drawings. Backsplash to be 203mm high. Pot sink basins shall be 457 x 610 x 343 deep, centre drain with crumb cup and tailpiece. All 16 ga. Stainless steel construction with covered corners. Provide 38 mm diameter stainless steel legs and bracing as shown with adjustable bullet feet. Supply and install pre-rinse faucet, backsplash mounted T&S model B-0133 backsplash mounted mixing faucet, quarter turn ceramic cartridges w/ check valves, level handles, add on faucet with 355 swing nozzle, 610mm riser, 1118mm flexible stainless steel hose, 1.07 GPM spray valve, flexible supply hoses for final connection, pre-rinse swivel, accessory fitting, hose finger hook and 152mm secure wall bracket. Provide add on swing faucet 355 mm for pot sink. . NB The pre-rinse spray valve in the assembly shall be an S-0107-Y S.S. with Spray Face and Bumper.
Item No.: 6	INCLUDED IN ITEM 2
Item No.: 7	SPARE NUMBER
Item No.: 8	SPARE NUMBER
Item No. 9	HAND SINK WALL MOUNT
Quantity:	2
Manufacturer:	Tarrison
Model:	HSF-14BP
Description:	As shown and specified, all s/s construction. Hand sink, wall mounted with 125 deep bowl, 338 high s/s backsplash, gooseneck faucet with single body press knee valve (with mixing valve). NSF approved.
Supply:	Crumb cup drain and tailpiece.
Item No.: 10	BLAST CHILLER / FREEZER
Quantity:	1
Manufacturer:	AMERICAN PANEL
Model:	AP10BCF110-2
Description:	Self Contained Blast Chiller / Freezer, Unit shall have 10 shelf levels for a total pan capacity of (10) 305 x 508” steam table pans. Blast chilling (soft or hard) lowers the food core, Temperature from 160°F to 38°F within 90 minutes. Shock freezing lowers the food core temperature from 160°F to 0°F within 4 hours. Thawing raises the food core temperature from 0°F to 38°F within 7 hours. Airflow has a high velocity, indirect pattern designed to cool all levels at identical rates.
Construction:	The chilling/freezing cabinet is constructed of polished type 304 stainless steel, with 2” of CFC-free, high density polyurethane insulation. The interior panels have a mirror finish and interior bottom corners are fully rounded. The door is equipped with a removable magnetic gasket. The door is hinged on operator’s left. All motors are sealed ball bearing wash-down type.
Refrigeration:	The self-contained refrigeration system includes a condensing unit using R-404A refrigerant and a coated evaporator coil.

Controls: The control system features a 7" glove-safe capacitive touchscreen that can be easily observed from across the kitchen. Operating cycles are : Shock Freezing: - soft/hard chilling, freezing or thawing.

Options to be Incl: Wi-Fi Connectivity: Supported functions include peer-to-peer connectivity, remote monitoring over the local network, HACCP data download and alarm notifications via e-mail.
Thaw Cycle Module: Allows unit to be operated as a thaw cabinet and includes a non-heated food probe.
One additional Food Probe for a total of two.

Item No. 11 UNIVERSAL ANGLE RACK
Quantity: 4
Manufacturer: CHANNEL
Model: UR-12
Description: Full height angle rack. Slides are 75 x 113 extruded aluminum. Holds 12 – 1826 sheet pans or 24 – fullsize gastronorm pans.. Unit to be constructed as per manufacture's standard.

Item No.: 12 MIXER STAND
Quantity: 1
Manufacturer: Custom Stainless Steel
Dimensions: 685 wide x 790 deep x 610 high as shown and specified
Description: Top: to be 16 gauge stainless steel turned down into 50mm wide channel edges, with corners welded. Top to be reinforced with a 12 gauge stainless steel plate turned down 25mm on each side. Stand to have one lower shelf of 16 gauge stainless steel turned down into 50mm channel edges, notched to fit contour of legs, and continuously welded at all contact points. One rear leg to extend through top to a height of 1780mm, enclosed at top, and fitted with five part rack pegs. Pegs to be 150 long of 6mm stainless steel rod. First peg to be set 762mm above top of deck. Pegs to be spaced 75mm apart and staggered, with three facing front and two facing inward. All pegs to be sloped upward 50mm.
Legs: Shall be 38mm 16 gauge stainless steel tubing and fitted with adjustable bullet feet.

Item No.: 13 COUNTER MIXER
Quantity: 1
Manufacturer: HOBART - CENTERLINE
Model: HMM20-1ST
Description: 20 qt. Planetary bench mixer, ½ h.p. motor, gear driven transmission, three speed, permanently lubricated transmission, 60 minute timer, interlocked bowl guard and bowl lift, No. 12 drive hub, 1828mm cord and plug.
Supply: 20 qt, s.s. bowl, aluminum flat beater, s.s. wire whip, aluminum spiral dough hook. Slicer/shreader/grater housing, Adjustable slicing plate, Shreading plate (6.3 mm)

Item No. 14 WORKTABLE W/ VEGETABLE WASH SINK & OVERSHELF
Quantity: 1
Manufacturer: CUSTOM
Dimensions: 2134mm, 762 deep, 914 high to work surface plus 200 backsplash. Verify all dimensions with onsite conditions to ensure proper fit.
Description: As shown and specified, all welded in place, 16 ga construction.
Legs and Bracing: 38mm diameter tubing legs and bracing as shown. All stainless steel, 16 ga. Adjustable bullet feet.
Work Sink: Two bowls, each bowl 540 x 715 x 343 deep sink bowl, coved corners, centre drain, all 16. Ga. Stainless steel construction.
Supply and Install: T&S Brass B-230-U-18 Ultra Rinse vegetable wash faucet. Heavy Duty 200mm wall mount faucet with integral spring check valves. Brass and polished chrome faucet construction comes with 250mm swivel spout and red/blue lever handles.
Overshelf: Provide wall mounted single overshelf 2134 x 305, 16 ga. Stainless steel construction w/ brackets for secure mounting.

Item No. 15 BUSSING CART
Quantity: 1
Manufacturer: CAMBRO
Model: BC-225 -100
Description: Single moulded, double wall, foam injected bussing cart. Rounded corners with molded in handles. Comes with 127 mm casters bolted into metal plates; 2 fixed and 2 swivel, 1 w/brake.
Colour: 100 Black

Item No. 16 WORKTABLE W/ WORK SINK
Quantity: 1
Manufacturer: CUSTOM
Dimensions: 2921mm, 762 deep, 914 high to work surface plus 127 backsplash. Verify all dimensions with onsite conditions to ensure proper fit.
Description: As shown and specified, all welded in place assembly, 16 ga construction. Adjustable bullet feet.
Undershelf: Provide s/s undershelf as shown.
Drawer: Provide one s/s drawer with slide hardware. Drawer to fit a full size 100 deep food pan.
Receptacle: Provide two duplex 120-volt receptacles as shown on drawing, Enclosed in a s/s box and with a s/s faceplate.
Work Sink: 508 x 508 x 305 deep sink bowl, coved corners, centre drain, all 16. Ga. Stainless steel construction.
Supply and Install: For work sink - 200mm heavy duty deck mount faucet with integral spring check valves. Brass and polished chrome faucet construction comes with 250mm swivel spout and red/blue lever handles.

Item No. 17 WORKTABLE W/ HANDSINK
Quantity: 1
Manufacturer: CUSTOM
Dimensions: Each 2921mm, 762 deep, 914 high to work surface with 127 backsplash Verify all dimensions with onsite conditions to ensure proper fit.
Description: As shown and specified, all welded in place assembly, 16 ga construction. Adjustable bullet feet.

Legs and Undershelf: All stainless steel, as shown.
Drawers: Provide one s/s drawer with slide hardware. Drawer to fit a full size 100 deep food pan.
Receptacle: Provide one duplex 120-volt receptacle as shown on drawing, Enclosed in a s/s box and with a s/s faceplate.
Hand Sink: 250 x 355 x 200 deep sink bowl, coved corners, centre drain, all 16. Ga. Stainless steel construction.
Supply and Install: For hand sink - 100mm heavy duty deck mount faucet with integral spring check valves. Brass and polished chrome faucet construction comes with 152mm goose neck swivel spout and red/blue lever handles.
Induction Shelf: Provide 2 undermount shelves as shown sized to suit the induction warmers when not in use.

Item No. 19 DOUBLE TABLE MOUNTED OVERSHELF
Quantity: 2
Manufacturer: Custom s/s Fabrication
Overshelf: Provide table mounted double overshelf, 2921x 305 as shown on plan, elevations. Stainless steel construction.
Upright Legs: 31 x 31 s/s tubing welded to shelves.
Coordinate leg location on overshelf with leg location on the table below and per elevations.

Item No.: 20 SPARE NUMBER

Item No.: 21 SPARE NUMBER

Item No.: 22 REACH IN FREEZER
Quantity: 1
Manufacturer: ATOSA or EFI equal
Model: MBF8501GL
Description: Reach in, single door self contained freezer, Bottom mount compressor units with environmentally friendly R290 refrigerant, Stainless steel exterior & interior. Dixell digital controller, Maintains temperatures between -18°C to -22°C. LED interior light, Recessed door handle, Door lock, Magnetic door gasket standard for positive door seal, Pre-installed casters, Three(3) pre-installed shelves per section, Down duct refrigeration to ensure even distribution of air
Supply: Cord and plug.

Item No. 23 FOOD PROCESSOR FOR TEXTURE MODIFICATION
Quantity: 2
Manufacturer: ROBOT COUPE
Model: BLIXER 7
Description: Two speed with pulse function, 3 HP, 7.5 L. food processor, stainless steel bowl, twin blade assembly. Stainless steel motor shaft, Leak proof lid with scraper arm and lid wiper. Magnetic safety system with thermal failsafe. All parts are dishwasher safe.

Item No. 24 TEXTURE MODIFIED WORKTABLE
Quantity: 1
Manufacturer: CUSTOM
Dimensions: 2108 wide, 762 deep, 914 high to work surface plus 127 backsplash. Verify all dimensions with onsite conditions to ensure proper fit.
Description: As shown and specified, all welded in place assembly, 16 ga construction. Adjustable bullet feet.
Top: The top shall have an offset section, 250 x 762 as shown to accommodate Blixers, Item No.23.
Backsplash: Shall be enclosed with back and right side splash.
Undershelf: All stainless steel, 16 ga. as shown.
Overshelf: Provide wall mounted double overshelf 2106 x 305, 16 ga. Stainless steel construction w/ brackets for secure mounting.
Drawers: Provide one s/s drawer with slide hardware. Drawer to fit a full size 100 deep food pan.
Receptacles: Provide one duplex 120-volt receptacles as shown on drawing, Enclosed in a s/s box and with a s/s faceplate.

Item No.: 25 COMBINATION TILT SKILLET / KETTLE
Quantity: 1
Manufacturer: RATIONAL
Model: I VARIO 2 S WITH BASE
Capacity: 2 x 6.5 gallon useful volume cooking capacity, 2 sq.ft. cooking surface per side..
Description: Unit comes with iVario Boost, iCookingSuite, iZone Control, Programming Mode with full intelligent functions. Motorized pan lift control. Service diagnostics. Core temperature probe.
 Manufacturers standard specification with integrated water and drain.
Supply: Integrated Wi-Fi interface for wireless connection to Connected Cooking
Supply CDF DTV20 drain water tempering kit.

Item No.: 26 COMBINATION TILT SKILLET / KETTLE
Quantity: 1
Manufacturer: RATIONAL
Model: I VARIO PRO L WITH BASE
Capacity: 26 gallon useful volume cooking capacity, 4.31 sq.ft. cooking surface.
Description: Unit comes with iVario Boost, iCookingSuite, iZone Control, Programming Mode with full intelligent functions. Motorized pan lift control. Service diagnostics. Core temperature probe.
 Manufacturers standard specification with integrated water and drain.
Supply: Integrated Wi-Fi interface for wireless connection to Connected Cooking
Supply CDF DTV20 drain water tempering kit.

Item No.: 27 COMBINATION OVEN / STAND
Quantity: 1
Manufacturer: RATIONAL
Model: iCOMBI PRO – 6 half size + 6 half size Electric with Mobile Stand
Capacity: Holds 2 x 6 Steam table pans (305 x 508 x 65) GN1/1

Description:	Removable standard hinging rack with 68mm spacing. Unit comes with Intelligent Assistant, iDensity Control, iCookingSuite, iProduction Manager, iCare System. Manufacturers standard specification.
Supply:	Integrated Wi-Fi interface for wireless connection to Connected Cooking. Supply CDF DTV20 drain water tempering kit.
Item No.: 28	SPARE NUMBER
Item No.: 29	COMBINATION OVEN
Quantity:	1
Manufacturer:	RATIONAL
Model:	iCOMBI PRO – 20 HALF SIZE - Electric
Capacity:	Twenty Steam table pans (305 x 508 x 65) GN1/1, Mobile oven rack (rail spacing 63 mm) with tandem castors.
Description:	Unit comes with Intelligent Assistant, iDensity Control, iCookingSuite, iProduction Manager, iCare System. Manufacturers standard specification.
Supply:	Integrated Wi-Fi interface for wireless connection to Connected Cooking feature. Supply CDF DTV20 drain water tempering kit.
Item No. 30	SORTING – RECEIVING TABLE
Quantity:	1
Manufacturer:	CUSTOM
Dimensions:	1524mm x 762mm, 914 high to work surface. (no backsplash)
Description:	As shown and specified, all welded in place assembly, top to have double reinforced hat channel the full length, 16 ga s.s. construction.
Undershelf:	All stainless steel, 16 ga. as shown.
Castors:	Provide 125mm locking poly swivel casters.
Item No. 31, 32	KITCHEN EXHAUST HOOD-CONTROL PANEL–FIRE SUPPRESSION
Quantity:	1
Manufacturer:	Spring Air
Model:	FN-B- MB – ZH (D) 14.5/5
Dims:	4420 x 1524D x 610H plus 305 wide FS.Controls Cabinet
Lights:	Four LED lights interconnected
Filters:	Cascade style, - 4 x 508 x508
Exhaust Duct Volume:	2103 CFM
Duct Collar:	2 x 250 x 250
Exhaust Damper:	Manual Zoneflow Control Damper in each exhaust collar.
Static Pressure:	.58” WC
Thermal Start:	Provide thermal start. As per Detail 18 – Drawing FS-01
Control Panel:	Provide control panel and wiring as per Detail 17 – Drawing FS-01.
Enclosure Panels:	Provide s/s enclosure panels from the top of the hood to the ‘T’ bar ceiling.
Fire Suppression:	Supply Integrated full coverage fire suppression as per the cooking equipment. As part of the hood assembly, the kitchen equipment contractor shall supply and install a wet chemical surface fire suppression for the kitchen exhaust hood as per the drawing details. The system shall be UL/ ULC listed, supplied and

installed in accordance with the NFPA-96, NFPA-17A and all applicable national and local code requirements. The nozzles and fusible links shall be located to protect the appliances, hood plenum and duct collar. The system shall be complete with three DPDT micro switches, wet chemical cylinder and all necessary piping. KEC to supply solenoid gas valve sized as per Engineer's requirements. As per Detail 16 – Drawing FS-01.

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

Supply: Supply and install manual reset.

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

Back Wall Panel: Supply and install s/s back and left side wall panel as shown and specified from the underside of the exhaust hood to the finished floor coving.

**Floor Sink: Provide surface mounted floor sink as per Detail 13 – FS-03
3048 x 203 x 203 all s/s 16 ga construction with 2 x 100mm drains. Internal sloping to drains for Rational equipment drains.**

By Others: Remote line voltage wiring and control wiring shall be by the electrical division and the mechanical division.. The electrical division shall supply and install a shunt trip or similar device where required.

Item No.: 33 INDUCTION WARMER
Quantity: 2
Manufacturer: VOLLRATH
Model: 59310
Description: Portable countertop induction The case frame is made from heavy-duty, 18-gauge stainless steel with a ceramic top. The unit is equipped with over-heat protection, mall-article detection, pan auto-detection function, empty-pan shut-off, safety auto-shut-off function, 20 power levels or °F/°C temperature level controls, 180 minute timer, cord and plug

Item No. 34 SINGLE WALL MOUNTED OVERSHELF
Quantity: 1
Manufacturer: Custom s/s Fabrication
Overshelf: Provide wall mounted double overshelf, 1670 x 305 as shown on plan and elevations. Stainless steel construction.

Item No. 35 PACKAGING WORKTABLE
Quantity: 1
Manufacturer: CUSTOM
Dimensions: 2440 wide, 762 deep, 914 high to work surface, 127 backsplash. Verify all dimensions with onsite conditions to ensure proper fit.
Description: As shown and specified, all welded in place assembly, 16 ga construction. Adjustable bullet feet.
Undershelf: Provide s/s undershelf as shown.
Drawers: Provide two s/s vacuum bag drawers with slide hardware. Drawer to fit a full size 100 deep food pan.
Receptacle: Provide duplex 120-volt receptacle, recessed towards back of table shown on drawing, Enclosed in a s/s box and with a s/s faceplate.

Item No.: 36 VACUUM PACK MACHINE
Quantity: 1
Manufacturer: SAMMIC
Model: SE-420
Description: Tabletop model vacuum package machine with a stainless steel housing and single. Includes a single 420 mm seal bar with electric cut-off. 20 m³ /h Busch pump and vacuum digital. 1-speed, 1 H.P. motor, totally enclosed, permanently lubricated ball bearings, thermally protected. ETL listed. Variable vacuum setting with new vacuum sensor. Gas flush for the addition of an anaerobic gas mixture and/or pillow-pack seal. Vacuum cycle of 25-35 seconds. Electronic, touch pad controls. Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle.

Item No. 37 COLD HOLDING CABINET, MOBILE
Quantity: 5
Manufacturer: Cambro
Model: UPC800-110
Description: Ultra Camcart® Food Pan Carrier, front loading, one-piece double wall polyethylene shell, foam insulation, holds (12) 63.5mm" deep full size pans, (8) 100mm deep full size pans, (6) 152mm deep full size pans, (4) 200mm deep full size pans, approximate capacity 114 L., molded-in handles & bumpers, nylon latch, air-tight gasket, vent cap, (4) 152mm casters (2 fixed, 2 swivel, 1 with brake), black, NSF

Item No.:	38 A,B,C	WALK-IN COOLER UNIT
Quantity:		1 LOT
Manufacturer:		Curtis,Norbec or equal
Consisting of:		No. 38, 39, 40 is a combination box using common wall panels with an overall dimension of 6925W x 3925D x 2413H All panels (floor, ceiling, walls), and accessories as noted below. Refrigeration System including coil, compressor/ condenser, and all refrigeration lines and interconnections by kitchen equipment contractor.
Dimensions:		Cooler Interior 1902 +/- W x 3725+/- D x 2,313 High (all dimension to be site confirmed and verify column checks in the back of the units)
Panels:		102mm foamed in place between metal panels, CFC free panels including ceiling panels and wall panels.
Floor:		Insulated floor panel, recessed in slab as per Elevation 4 – FS-03. Verify recess dimensions on site prior to fabrication. Provide threshold plate. Floor panel shall be top finished with marine grade plywood ready for the application of Altro Flooring by the Flooring Contractor. Confirm measurement on site.
Finish:		All white baked enamel exposed interior and exterior.
Door:		Provide only (1) 864 x 2,032 flush mounted doors hinged as shown. Provide magnetic gasket, door closer, floor sweeper, foot treadle, inside safety release mechanism and provision for padlock by others. Provide 1,016mm high aluminum treadplate kickplates on interior and exterior of each door as shown. Provide viewport window in door, approx 305x355 or nominal standard size.
Bumpers:		Provide 203mm sst. or polypropylene bumpers on exposed front of cooler on either side of the entrance door.
Lights:		Provide interior vapour proof incandescent light on door panel pre-wired to switch and pilot light on door panel. Provide two additional 1220 interior vapour proof fluorescent style LED fixture centred in each room and pre-wired to switch and pilot light on door panel. Kitchen Equipment contractor to mount and pre-wire lights to J Box for single point electrical connection on site by Electrical Div. 26.
Digital Display:		Provide Intelligence control module. Unit to control lighting upon entry and exit of the walk-in cooler; provide Audible temperature alarm and dry contacts for connection to the building alarm system; Door alarm if door is left open for an extended period of time; Fan control so evaporator fans stops when the door is opened.
Filler Panels:		Supply and install vertical and horizontal filler strips joining box to finished base building walls and ceiling. Ensure filler panel grain matches that of finish on boxes. Ensure horizontal filler strips are removable for access to top of box for servicing.
Systems:		The KEC shall confirm and verify all equipment sizing with the manufacturer and report any discrepancies back to the consultant team. The kitchen equipment contractor is to supply, install and interconnect remote condensing unit to be rack mounted in the adjacent shipping receiving room. System shall maintain 3.3° Celsius (38° Fahrenheit) assuming half the product stored in this cooler will go into the cooler at room temperature. The KEC refrigeration contractor to supply the interwiring of the cooler condensing units, compressors, evaporators, solenoid valves and defrost timer. Confirm condensing units' location on site. Kitchen Equipment Contractor to install refrigeration lines and be sure that lines are roughed-in prior to when base building walls and ceilings are closed in. Refrigerant used in this section shall meet outlines and conditions as set out in the current environmental guidelines.

Refrigeration:	Entire remote refrigeration system(s) to be supplied and installed by the kitchen equipment contractor.
Note:	Kitchen Equipment Contractor to verify clearances of finished ceiling heights and distance from floor to underside of slab to ensure proper fit and operation of Walk-in Freezer and associated systems. Refer to HVAC drawings and FS01 Kitchen Drawing for locations of remote refrigeration equipment and the line routing for this equipment.
Item No.: 39 A,B,C	WALK-IN COOLER UNIT
Quantity:	1 LOT
Manufacturer:	Curtis,Norbec or equal
Consisting of:	No. 38, 39, 40 is a combination box using common wall panels with an overall dimension of 6925W x 3925D x 2413H All panels (floor, ceiling, walls), and accessories as noted below. Refrigeration System including coil, compressor/ condenser, and all refrigeration lines and interconnections by kitchen equipment contractor.
Dimensions:	Cooler Interior 2758 +/- W x 3725+/- D x 2,313 High (all dimension to be site confirmed and verify column checks in the back of the units)
Panels:	102mm foamed in place between metal panels, CFC free panels including ceiling panels and wall panels.
Floor:	Insulated floor panel, recessed in slab as per Elevation 4 – FS-03. Verify recess dimensions on site prior to fabrication. Provide threshold plate. Floor panel shall be top finished with marine grade plywood ready for the application of Altro Flooring by the Flooring Contractor. Confirm measurement on site.
Finish:	All white baked enamel exposed interior and exterior.
Door:	Provide only (1) 864 x 2,032 flush mounted doors hinged as shown. Provide magnetic gasket, door closer, floor sweeper, foot treadle, inside safety release mechanism and provision for padlock by others. Provide 1,016mm high aluminum treadplate kickplates on interior and exterior of each door as shown. Provide viewport window in door, approx 305x355 or nominal standard size.
Bumpers:	Provide 203mm sst. or polypropylene bumpers on exposed front of cooler on either side of the entrance door.
Lights:	Provide interior vapour proof incandescent light on door panel pre-wired to switch and pilot light on door panel. Provide two additional 1220 interior vapour proof fluorescent style LED fixture centred in each room and pre-wired to switch and pilot light on door panel. Kitchen Equipment contractor to mount and pre-wire lights to J Box for single point electrical connection on site by Electrical Div. 26.
Digital Display:	Provide Intelligence control module. Unit to control lighting upon entry and exit of the walk-in cooler; provide Audible temperature alarm and dry contacts for connection to the building alarm system; Door alarm if door is left open for an extended period of time; Fan control so evaporator fans stops when the door is opened.
Filler Panels:	Supply and install vertical and horizontal filler strips joining box to finished base building walls and ceiling. Ensure filler panel grain matches that of finish on boxes. Ensure horizontal filler strips are removable for access to top of box for servicing.
Systems:	The KEC shall confirm and verify all equipment sizing with the manufacturer and report any discrepancies back to the consultant team. The kitchen equipment contractor is to supply, install and interconnect remote condensing unit to be rack mounted in the adjacent shipping receiving room. System shall

	<p>maintain 3.3° Celsius (38° Fahrenheit) assuming half the product stored in this cooler will go into the cooler at room temperature. The KEC refrigeration contractor to supply the interwiring of the cooler condensing units, compressors, evaporators, solenoid valves and defrost timer. Confirm condensing units' location on site. Kitchen Equipment Contractor to install refrigeration lines and be sure that lines are roughed-in prior to when base building walls and ceilings are closed in. Refrigerant used in this section shall meet outlines and conditions as set out in the current environmental guidelines.</p>
Refrigeration:	Entire remote refrigeration system(s) to be supplied and installed by the kitchen equipment contractor.
Note:	Kitchen Equipment Contractor to verify clearances of finished ceiling heights and distance from floor to underside of slab to ensure proper fit and operation of Walk-in Freezer and associated systems. Refer to HVAC drawings and FS01 Kitchen Drawing for locations of remote refrigeration equipment and the line routing for this equipment.
Item No.:	40 A,B,C
Quantity:	WALK-IN FREEZER UNIT 1 LOT
Manufacturer:	Curtis,Norbec or equal
Consisting of:	No. 38, 39, 40 is a combination box using common wall panels with an overall dimension of 6925W x 3925D x 2413H All panels (floor, ceiling, walls), and accessories as noted below. Refrigeration System including coil, compressor/ condenser, and all refrigeration lines and interconnections by kitchen equipment contractor. All panels (floor, ceiling, walls), and accessories as noted below. Refrigeration System including coil, compressor/ condenser, and all refrigeration lines and interconnections by kitchen equipment contractor.
Dimensions:	Freezer Interior 1864+/- W x 3725+/- D exterior x 2,313 High (all dimension to be site confirmed and verify column checks in the back of the units)
Panels:	102mm foamed in place between metal panels, CFC free panels including ceiling panels and wall panels.
Floor:	Provide 100 insulated floor throughout the entire box to be recessed in a depressed slab with heated threshold. Insulated floor panel, recessed in slab as per Elevation 4 – FS-03. Verify recess dimensions on site prior to fabrication. Provide threshold plate. Floor panel shall be top finished with marine grade plywood ready for the application of Altro Flooring by the Flooring Contractor. Confirm measurement on site.
Finish:	All white baked enamel exposed interior and exterior.
Door:	Provide one (1) 864 x 2,032 flush mounted doors hinged as shown. Provide magnetic gasket, door closer, floor sweeper, foot treadle, inside safety release mechanism and provision for padlock by others. Provide 1,016mm high aluminum treadplate kickplates on interior and exterior of each door as shown. Provide viewport window in door, approx 305x355 or nominal standard size.
Bumpers:	Provide 203mm sst. or polypropylene bumpers on exposed front of cooler on either side of the entrance door.
Lights:	Provide interior vapour proof LED light on door panel pre-wired to switch and pilot light on door panel. Provide two additional 1220 interior vapour proof fluorescent style LED fixture fixture centred in each room and pre-wired to switch and pilot light on door panel. Kitchen Equipment contractor to mount and pre-wire lights to J Box for single point electrical connection on site by Electrical Div. 26.

Digital Display: Provide Intelligence control module. Unit to control lighting upon entry and exit of the walk-in freezer; provide Audible temperature alarm and dry contacts for connection to the building alarm system; Door alarm if door is left open for an extended period of time; Fan control so evaporator fans stops when the door is opened.

Filler Panels: Supply and install vertical and horizontal filler strips joining box to finished base building walls and ceiling. Ensure filler panel grain matches that of finish on boxes. Ensure horizontal filler strips are removable for access to top of box for servicing.

Systems: The KEC shall confirm and verify all equipment sizing with the manufacturer and report any discrepancies back to the consultant team. The kitchen equipment contractor is to supply, install and interconnect remote condensing unit to be rack mounted in the adjacent shipping receiving room. **System shall maintain -23.3 Celsius.** The KEC refrigeration contractor to supply the interwiring of the freezer condensing unit, compressor, evaporator, solenoid valves and defrost timer. Confirm condenser's location on site. KEC to install refrigeration lines and be sure that lines are roughed-in prior to when base building walls and ceilings are closed in. Refrigerant used in this section shall meet outlines and conditions as set out in the current environmental guidelines.

Refrigeration: Entire remote refrigeration system(s) to be supplied and installed by the kitchen equipment contractor.

Note: Kitchen Equipment Contractor to verify clearances of finished ceiling heights and distance from floor to underside of slab to ensure proper fit and operation of Walk-in Freezer and associated systems. Refer to HVAC drawings and FS01 Kitchen Drawing for locations of remote refrigeration equipment and the line routing for this equipment.

Item No. 41 PREPARED INVENTORY SHELVING
Quantity: 1 LOT
Manufacturer: METRO, TARRISON OR EQUAL
Model: Metroseal Super Erecta
Description: 5 unit 2436NK3-6 tier-74P posts with caster.

Item No. 42 WALK IN FREEZER SHELVING
Quantity: 1 LOT
Manufacturer: METRO, TARRISON OR EQUAL
Model: Metroseal Super Erecta
Description: 4 unit 1872NK3-5 tier-74P posts

Item No. 43 UTILITY SHELVING
Quantity: 1 LOT
Manufacturer: METRO, TARRISON OR EQUAL
Model: Metroseal Super Erecta
Description: 3 unit 1860NK3-5 tier-74P posts

Item No. 44	TOP TRACK HIGH DENSITY STORAGE SYSTEM
Quantity:	1 LOT
Manufacturer:	METRO
Model:	Metroseal Super Erecta
Description:	2 stationary end units 1848NK3-5 tier-86P posts 4 mobile units 1848NK3-5 tier - 74P special with casters Required top track sets to suit configuration as shown. 950mm +/- open aisle.
Coordinate:	Height of top track with cooler coil to avoid interference.
Item No. 45	HOSE REEL WITH SPRAY FAUCET
Quantity:	1
Manufacturer:	T&S Brass
Model:	B-1436
Description:	Open Stainless Steel Hose Reel w/ 10.66m of 9.5mm hose on Stainless Steel Backplate, High Flow Spray Valve (Blue), built in vacuum breaker, 9.5mm NPT Flexible Water Connector, 200mm Deck Mount Mixing Faucet & Control Valve
Item No. 46	WALK IN COOLER SHELVING
Quantity:	1 LOT
Manufacturer:	METRO, TARRISON OR EQUAL
Model:	Metroseal Super Erecta
Description:	4 unit 1872NK3-5 tier-74P posts
Item No. 47	STORAGE SHELVING
Quantity:	1 LOT
Manufacturer:	METRO, TARRISON OR EQUAL
Model:	Metroseal Super Erecta
Description:	4 unit 1872NK3-5 tier-74P posts 1 unit 1848NK3-5 tier- 74P posts
Item No.: 48	MOP SINK CLOSET W/ FAUCET
Quantity:	1
Manufacturer:	EAGLE, EFI OR CUSTOM EQUAL
Model:	F1916-VSCS-DL or custom equal
Description:	Mop Sink Storage Cabinet, Heavy-duty stainless-steel cabinet body. Open back allows for cabinet to envelop wall-mounted service faucet and spray hose bracket. Double-pan 20-gauge stainless steel hinged doors with transverse rod handles. Top sloped at 15° angle. Mop sink is heavy duty stainless steel, deep-drawn seamless construction, 406 x 508 x 203 deep bowl with 75 radius corners. Drain is 50mm NPS nickel-plated cast bronze body, with removable snap-on strainer plate. Includes mop holder
Supply:	Service Faucet T&S Brass B-0655-BSTP with lower wall support, integral B-0969 vacuum breaker, garden hose male outlet.

Additional Refrigeration work by the Kitchen Equipment Contractor

Item No.: 49 A,B WASTE / RECYCLING STORAGE – GROUND FLOOR
Size: Approx 25m/sq – 4 m high
Description: Provide a refrigeration system to maintain a range of 4C to 10C.
Systems: The KEC shall confirm and verify all equipment sizing with the manufacturer and report any discrepancies back to the consultant team The kitchen equipment contractor is to supply, install and interconnect remote condensing unit to be rack mounted in the shipping receiving. The KEC refrigeration contractor to supply the interwiring of the cooler condensing units, compressors, evaporators, solenoid valves and defrost timer. Confirm condensing units location on site. Kitchen Equipment Contractor to install refrigeration lines and be sure that lines are roughed-in prior to when base building walls and ceilings are closed in. Refrigerant used in this section shall meet outlines and conditions as set out in the current environmental guidelines.
Refrigeration: Entire remote refrigeration system(s) to be supplied and installed by the kitchen equipment contractor.
Note: Compressors to be located in the ground floor shipping-receiving room as shown. Coordinate timing and installation of line runs for the remote refrigeration equipment and the line routing for this equipment

Item No.: 50 A,B GARBAGE CHUTE - BASEMENT LEVEL
Size: Approx 11 m/sq – 3 m high
Description: Provide a refrigeration system to maintain a range of 4C to 10C.
Systems: The KEC shall confirm and verify all equipment sizing with the manufacturer and report any discrepancies back to the consultant team. The kitchen equipment contractor is to supply, install and interconnect remote condensing unit to be rack mounted in the shipping receiving room. The KEC refrigeration contractor to supply the interwiring of the cooler condensing units, compressors, evaporators, solenoid valves and defrost timer. Confirm condensing units location on site. Kitchen Equipment Contractor to install refrigeration lines and be sure that lines are roughed-in prior to when base building walls and ceilings are closed in. Refrigerant used in this section shall meet outlines and conditions as set out in the current environmental guidelines.
Refrigeration: Entire remote refrigeration system(s) to be supplied and installed by the kitchen equipment contractor.
Note: Compressors to be located in the ground floor shipping-receiving room as shown. Coordinate timing and installation of line runs for the remote refrigeration equipment and the line routing for this equipment

END OF GROUND FLOOR PRODUCTION KITCHEN EQUIPMENT SPECIFICATIONS

PART 5 – ITEMIZED EQUIPMENT SPECIFICATIONS – GROUND FLOOR CAFE

FS-01 – GROUND FLOOR

Item No. C1	COUNTERTOP PASTRY/MUFFIN DISPLAY
Qty:	1
Manufacturer :	OMCAN
Model:	44372
Description:	Glass and stainless-steel construction, extra mid shelf.
Supply:	
Item No. C2	REFRIGERATED SQUARED GLASS DISPLAY CASE
Qty:	1
Manufacturer:	OMCAN
Model:	RS-CN-0471 – 1528mm wide
Description:	Self-contained refrigerated display case, internal LED lighting on each Shelf., 3 adjustable glass shelves, Digital temperature control and display, Double tempered glass, Ventilated cooling system, Automatic defrost.
Supply:	Cord and plug, NEMA 5-15P, Casters.
Item No.: C3	COFFEE MAKER
Quantity:	1
Manufacturer:	BUNN
Model:	38700.6010
Description:	Coffee Maker – Manufacturers standard . Unit adjusts automatically to varying water pressure. Electronic diagnostics and built-in tank drain make service easier. BrewLOGIC® technology calculates flow rate and adjusts brew time to maintain consistent pot levels Large 5.9L tank provides back-to-back brewing capacity. Programming for brew level, cold brew lock- out and tank temperature, set easily from the front of the machine Coffee extraction controlled with programmable pre-infusion, pulse brew and digital temperature precision. Energy-saver mode reduces tank temperature during idle periods. Hot water faucet.
Supply:	Cord and plug. 32125.0000 2.5L Airpot Server – Qty 3
Item No. C4	UNDERCOUNTER FREEZER
Qty:	1
Manufacturer :	ATOSA or EFI
Model:	MGF8405GRL Left Hand Hinge
Description:	Self Contained Refrigeration System. Stainless steel exterior & interior with reinforced stainless-steel top. Environmentally friendly R290 refrigerant. Electronic temperature controller to maintains temperatures between -8°F – -1°F. Recessed door handle, Self-closing door with stay open feature. Magnetic door gasket for positive door seal. Pre-installed casters One pre-installed shelf per section
Supply:	Cord and plug, NEMA 5-15P

Item No.:C5	DISHWASHER
Quantity:	1
Manufacturer:	HOBART CENTERLINE
Model:	SUH Hi Temp
Description:	High temperature under counter model, 31 racks per hour rate, .78 gallons of water per rack, Low chemical alert indicators, Booster heater capable of 70° rise, Rinse Assurance ensures 180° final rinse, Self-priming chemical pumps, Error notification, Digital cycle/temperature display, Interchangeable upper and lower wash and rinse arms, Pumped drain, Pumped rinse, 432mm door opening, Automatic tank fil, chemical pumps.
Item No.:C6	SPARE
Item No.:C7	MICROWAVE OVEN
Quantity:	1
Manufacturer:	CELCOOK
Model:	CEL1000D
Description:	Commercial microwave oven will be equipped with digital dial timer able to program up to 10 menu items. Oven will have a maximum cooking time of 60 minutes with 5 power levels and the ability to have 3 stage cooking. Output wattage shall be 1000 watts with bottom feed distribution for a uniform heating pattern. Oven will have stainless steel exterior and interior cavity with the 25 litre cavity able to accommodate a 305mm plate.
Item No.:C8	SOUP KETTLE
Quantity:	1
Manufacturer:	OMCAN
Model:	44426 (RED)
Description:	Heavy-duty exterior body ensures unit remains consistently cool while operating. Exterior: Red coated ceramic. Spot welded handles. Machine with 1400 W heater. Controls and settings for a temperature range: 30 - 100°C. Non skid feet for stability.
Supply:	Cord and Plug NEMA 5-15P
Item No.:C9	BEVERAGE COOLER
Quantity:	2
Manufacturer:	DANBY – SILHOUETTE APPLIANCES
Model:	SBC057D1BSS
Description:	Undercounter self contained beverage refrigerator. Glass dorrs, front venting. LED display lighting
Supply:	Cord and Plug NEMA 5-15P
Item No.:C10	ALL SINKS ARE PART OF MILLWORK

PART 6 – ITEMIZED EQUIPMENT SPECIFICATIONS – RHA SERVERY AND SUPPORT KITCHEN

FS-01 TO FS-03 – GROUND FLOOR AND SECOND FLOOR

Item No.:	S1, S1A,S1B	COMBINATION OVEN WITH STAND, HOOD, DOLLY
Quantity:	5	
Manufacturer:	RATIONAL	
Model:	iCombi Pro – 10 pan Half Size Electric	
Capacity:	Ten Steam table pans (305 x 508 x 65) GN1/1,	
Description:	Unit comes with Intelligent Assistant, iDensity Control, iCookingSuite, iProduction Manager, iCare System. Manufacturers standard specification.	
Provide:	Integrated Wi-Fi interface for wireless connection to Connected Cooking feature.	
Stand:	Stand II with locking casters – 60.31.103	
Supply:	Each oven shall be supplied with two (2) TRANSPORT TROLLEY AND PLATING RACKS for iCombi Pro 10 HS, Adjustable height transport trolley 60.75.388 as per manufacturer’s standard. Supply each oven with run in rails 60.75.115 for the plating rack with a mobile plating rack 60.61.581 – 32 plate capacity for a 10 pan half size oven to be used in conjunction with the adjustable trolley.	
		Supply CDF DTV20 drain water tempering kit.
Condensation Hood:	UltraVent Condensation Hood 10-1-1 half size, 60.76.134	
	Manufacturers standard specification. Recirculating condensation technology. Safety door lock switch automatically increases fan speed upon door opening, Easy clean stainless steel grease baffle filter, Replaceable carbon filter, Integrated indicator safety lights, Pressure differential interlock safety switches prevent operation without clean air filters in place.	
Approvals:	UL710B, Standard for Recirculating Systems; UL197, Standard for Electric Commercial Cooking Appliances; CSA C22.2 No. 109-M1981, Standards for Commercial Cooking Appliances; NFPA 96; NSF/ ANSI-4; EPA 202; ANSI/UL 900; ASTM F2800 Type 1 Hood	
Item No.:	S2	DELI-PIZZA REFRIGERATED FOOD PREP TABLE
Quantity:	5	
Manufacturer:	ATOSA or EFI	
Model:	MPF8302GR	
Description:	Side mount compressor with environmentally friendly R290 refrigerant. Stainless steel exterior & interior. Dixell digital controller. Maintains temperatures between 3°C. Stainless steel 1/3 size pans included, 254mm deep cutting board standard, Self-closing door with stay open feature. Recessed door handle. Magnetic door gasket for positive door seal. Two (2) pre-installed shelves. Pre-installed casters	
Refrigeration:	Self contained compressor, 115 V, 4 amps.	
Supply:	Cord and plug	
Overshelf:	Provide wall mounted double overshelf as shown , 1220 x 305 as shown with 25 turned up rear lip. Above Items S2	

Item No.:	S3	COUNTERTOP FOOD WARMER
Quantity:	5	
Manufacturer:	VOLLRATH	
Model:	72090	
Description:	Food warmer to hold one full size food pan or a combination to meet that equal. Capillary tube thermostat control. Front access dial. 10 temperature range settings, from approximately 80-85° F (27-30° C) to 200° F (94° C), Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim. Meets NSF4 Performance Standards for rethermalization and hot food holding equipment. Non-skid feet help keep unit from sliding on countertop. Bottom exit 1828mm power cord adapts to receptacle location.	
Item No.:	S4	TOASTER
Quantity:	5	
Manufacturer:	HATCO	
Model:	TPT-208	
Description:	Pop Up Toaster, with 32mm wide slot fort toast, bagels, waffles and english muffins. Stainless steel construction , progressive colour controls, removable crumb tray. Selector switch for single or double sided toasting.	
Supply:	Cord and plug set.	
Item No.:	S5	MILLWORK COUNTER WITH SINK – BY OTHERS
Item No.:	S6	SPARE NUMBER
Item No.:	S7	MICROWAVE OVEN
Quantity:	5	
Manufacturer:	PANASONIC	
Model:	NE1064F	
Description:	Microwave oven, 1000 watts, .8 cuft capacity, 6 power levels, 10 pads programmable with programmable and manual operations. Up to 99 minute timer. Interior oven light.	
Supply:	NEMA 5-15 Cord and plug set.	
Item No.:	S8	DOMESTIC REFRIGERATOR
Quantity:	5	
Manufacturer:	LG or Approved Equal	
Model:	LDNS22220S	
Description:	Bottom Mount Refrigerator/Freezer, 762 Width, ENERGY STAR Certified, 22.1 cu. ft. Capacity, LED Lighting, Stainless Steel with reversible door set up on site as per floor plan. Manufacturers Standard	

Item No.: S9	ICE MAKER
Quantity:	3
Manufacturer:	Scotsman
Model:	CU0415
Description:	Manufacturers Standard. Corrosion resistant exterior. Produces up to 26 kg per day and stores 16 kg. Non-ozone depleting R-134A refrigerant.
Item No. S10	SNEEZEGUARD
Quantity:	5
Manufacturer:	PMG – Premier Metal and Glass
Model:	TM2N Style
Dimensions:	2816 +/- x 508 x 508 high to top of glass. Verify all dimensions with onsite conditions to ensure proper fit.
Uprights:	25mm diameter stainless steel tubing. Brushed No. 4 finish.
Glass:	Tempered 9.5mm top, front and end panels.
Description:	As shown and specified, with top, front and end enclosures.
Counter Mount:	Above counter surface mount with stainless steel flange and cap.(640B-2/1)
Install:	Coordinated with millwork contractor for proper installation into the counter surface.
Item No. S11	STORAGE SHELVING
Quantity:	1 LOT
Manufacturer:	METRO, TARRISON OR EQUAL
Model:	Metroseal Super Erecta
Description:	22 unit 1842NK3–5 tier–74P posts. 1 units 1836NK3–5 tier–74P posts.
Item No. S12	BUSSING CART
Quantity:	5
Manufacturer:	CAMBRO
Model:	BC-225 -100
Description:	Single moulded, double wall, foam injected bussing cart. Rounded corners with molded in handles. Comes with 127 mm casters bolted into metal plates; 2 fixed and 2 swivel, 1 w/brake.
Colour:	100 Black
Item No.: S13	MOP SINK CLOSET W/ FAUCET
Quantity:	5
Manufacturer:	EAGLE, EFI OR CUSTOM EQUAL
Model:	F1916-VSCS custom equal
Description:	Mop Sink Storage Cabinet, Heavy-duty stainless-steel cabinet body. Open back allows for cabinet to envelop wall-mounted service faucet and spray hose bracket. Double-pan 20-gauge stainless steel hinged doors with transverse rod handles. Top sloped at 15° angle. Mop sink is heavy duty stainless steel, deep-drawn seamless construction, 406 x 508 x 203 deep bowl with 75 radius corners. Drain is 50mm NPS nickel-plated cast bronze body, with removable snap-on strainer plate. Includes mop holder
Supply:	Service Faucet T&S Brass B-0655-BSTP with lower wall support, integral B-0969 vacuum breaker, garden hose male outlet.

Item No. S14, S16 CLEAN / SOILED DISHTABLE ASSEMBLY
Quantity: 2 lots
Manufacturer: CUSTOM
Dimensions: Corner Unit
 Soiled Table: 1350 long x 762 deep
 Clean Table: 1200 long x 762 deep
 S.S. Angled Racking Shelf - 865 wide
 S.S, Flat Wall Shelf – 914 wide x 305 deep
Description: Corner unit, dimensions as per elevations but to be site confirmed, is a complete assembly consisting of soiled dishtable, pre-rinse sink and faucet, angled dish racking shelf above the soiled table, a flat wall shelf above the clean table. All stainless-steel construction shall be as per the general specifications and drawings. All backsplash to be 200mm high.
Pre-Rinse Sink: Standard 508x508 pre rinse sink, removable pre-rinse basket with slide bar rails.
Pre-Rinse Faucet: Supply and install pre-rinse faucet, backsplash mounted T&S model B-0133 backsplash mounted mixing faucet, quarter turn ceramic cartridges w/ check valves, level handles, 610mm riser, 1118mm flexible stainless-steel hose, 1.07 GPM spray valve, flexible supply hoses for final connection, pre-rinse swivel, accessory fitting, hose finger hook and 152mm secure wall bracket. **NB The pre-rinse spray valve in the assembly shall be an S-0107-Y S.S. with Spray Face and Bumper.**
Base: 38 mm diameter s/s tubing with bracing on ends as shown. Adjustable bullet feet.
Racking Overshelf: Angled racking shelf as per drawings and specification turned up backsplash. Install with slope for drainage to drain tube.
Flat Overshelf: Flat shelf as per drawings and specification with adjustable wall brackets. Turned up backsplash.

Item No. S15 DISHWASHER
Quantity: 2
Manufacturer: HOBART
Model: AM16VL BAS – STRAIGHT INSTALLATION MODEL
 VENTLESS/HEAT RECOVERY w/ CONDENSATE REMOVAL
Description: High temperature model, ventless dishwasher with the condensate removal option. Unit shall wash 45 racks per hour. Temperature proving to ensure 180F final rinse. Auto start, self draining pump, automatic tank fill. Unit shall have integral electric tank heat and integral electric booster heater. Solid state controls with touch screen controls. Construction as per manufacturers standard.
 Electrical 208-3 phase.
Option Supplied: Drain water tempering kit.

Item No. S17 HAND SINK - WALL MOUNT
Quantity: 5
Manufacturer: Tarrison
Model: HSF-14BP
Description: As shown and specified, all s/s construction. Hand sink, wall mounted with 125 deep bowl, 338 high s/s backsplash, gooseneck faucet with single body press knee valve (with mixing valve). NSF approved.
Supply: Crumb cup drain and tailpiece.

Item No.:	S18	REFRIGERATED WORKTOP TABLE
Quantity:	3	
Manufacturer:	ATOSA or EFI	
Model:	MGF8403GR	
Description:		Side mount compressor with environmentally friendly R290 refrigerant. Stainless steel exterior & interior with reinforced s/s top. Dixell digital controller. Maintains temperatures between 3°C., Self-closing door with stay open feature. Recessed door handle. Magnetic door gasket for positive door seal. Two (2) pre-installed shelves. Pre-installed casters
Refrigeration:		Self contained compressor, 115 V, 2.8 amps.
Supply:		Cord and plug
Item No.	S19	JUICE DISPENSER – BY JUICE SUPPLIER
Item No.	S20	HOT WATER DISPENSER – BY HOT BEVERAGE SUPPLIER
Item No.	S21	COFFEE MAKER – BY HOT BEVERAGE SUPPLIER
Item No.:	S22	REACH IN COOLER
Quantity:	3	
Manufacturer:	ATOSA or EFI	
Model:	MBF8507GR	
Description:		Reach in, two door self contained cooler, Bottom mount compressor units with environmentally friendly R290 refrigerant, Stainless steel exterior & interior, Dixell digital controller, Maintains temperature of 3°C, • LED interior lights, Recessed door handles, Door locks, Magnetic door gaskets for positive door seal, Pre-installed casters, Three(3) pre-installed shelves per section, Down duct refrigeration to ensure even distribution of air.
Supply:		Cord and plug.
Item No.:	S23	REACH IN FREEZER
Quantity:	3	
Manufacturer:	ATOSA	
Model:	MBF8503GR	
Description:		Reach in, two door self contained freezer, Bottom mount compressor units with environmentally friendly R290 refrigerant, Stainless steel exterior & interior. Dixell digital controller, Maintains temperatures between -18°C to -22°C. LED interior light, Recessed door handle, Door lock, Magnetic door gasket standard for positive door seal, Pre-installed casters, Three(3) pre-installed shelves per section, Down duct refrigeration to ensure even distribution of air
Supply:		Cord and plug.

PART 7 – ITEMIZED EQUIPMENT SPECIFICATIONS – LAUNDRY

LS-01 – BASEMENT LEVEL

Item No.:	L1	TUMBLE DRYER
Quantity:	3	
Manufacturer:	ELECTROLUX PROFESSIONAL	
Model:	DE-667	
Description:	As per manufacturers standard. 67lb/30kg load capacity. Auto stop, axial air flow, reversing cylinder, galvanized steel drum, Compass Pro control system, 40 standard dryer programs, 15 custom dryer programs, multiple languages programs. 200mm exhaust connection, 112,700 BTU Natural gas.	
Item No.:	L2	CLEAN PERSONAL LINEN/GARMENT CART
Quantity:	4	
Manufacturer:	G.S. MANUFACTURING	
Model:	G560 Garment Cart	
Dimensions:	1550 wide x 596 deep x 1778 high	
Body Structure:	All welded 32mm x 11 ga. extruded square tube corner posts with 19mm x 14 ga. round tube vertical closure (back and ends) and structural channel horizontal members. Top is open with one length cross brace. Vertical closure tubes pass through horizontal members and are welded at each contact point inside the structural channel. All structural profiles are extruded aluminum with rounded corners.	
Shelf Structure:	Base only of 16 ga. aluminum sheet/shelf plus two convertible shelves of 16 ga. aluminum sheet with mill applied white baked enamel finish over an all welded aluminum extrusion frame. The shelf sheet is supported on all four sides by the frame, and has one lengthways 32mm square tube center support.	
Finish:	Carts are anodized to a film thickness of 8 to 10 microns after completion of fabrication and all welding procedures	
Casters:	Top quality 152mm, non-marking grey rubber with 200kg each rated capacity, two fixed and two swivel, with fixed casters mounted on the left-hand end of the cart. Casters are spaced 450mm center to center.	
Bumpers:	Provide non-marking corner bumpers.	
Supply:	216mm x 279mm Card holders on right end.	
Item No.:	L3	CLEAN LAUNDRY HANDLING CART
Quantity:	5	
Manufacturer:	CRAIG CONTAINERS – TECHSTAR	
Dimensions:	Inside 965 wide x 660 deep x 711 high. – 864 o/a height. 14 bushel capacity.	
Description:	Polyethylene cart body. Style 102 – 14 bushel with 4 swivel 100mm casters.	
Backsaver Platform:	125-14BU 914x 610 with tear resistant vinyl coated nylon waterproof cover sewn onto steel frame. Heavy duty springs with vinyl coated nylon cover.	
Colour:	Yellow	

Item No. L4	SORTING TABLE - MOBILE
Quantity:	2
Manufacturer:	CUSTOM
Dimensions:	1828 x 764 deep x 914 high to work surface. No backsplash.
Description:	As shown and specified, all welded in place assembly, 16 ga construction with reinforcing hat channels.
Undershelf:	All stainless steel, 16 ga. as shown.
Legs and Casters:	Legs shall be s/s tubing 50 mm diameter with 152mm locking casters.
Item No. L5	HAND SINK WALL MOUNT
Quantity:	2
Manufacturer:	Tarrison
Model:	HSF-14BP
Description:	As shown and specified, all s/s construction. Hand sink, wall mounted with 125 deep bowl, 338 high s/s backsplash, gooseneck faucet with single body press knee valve (with mixing valve). NSF approved.
Supply:	Crumb cup drain and tailpiece.
Item No. L6	WORKTABLE W/ OVERSHELF
Quantity:	1
Manufacturer:	CUSTOM
Dimensions:	1066 wide, 457 deep, 914 high to work surface plus 152mm backsplash. Verify all dimensions with onsite conditions to ensure proper fit.
Description:	As shown and specified, all welded in place assembly, 16 ga construction. Adjustable bullet feet. Provide lug to fasten to wall for an anti-tipping feature.
Undershelf:	All stainless steel, 16 ga. as shown.
Overshelf:	Provide table mounted single overshelf, 1066 x 305 as shown on plan. 16 ga. Stainless steel construction.
Item No. L7	LABEL MAKER & PRESS
Quantity:	1
Manufacturer:	BCTI
Model:	BCTI-NH7 Series Garment Labeling and Heat Press Comes with NH-7 ID Label Printer and NHSTX6-LR Heat Press (to be confirmed with operator at the time of purchase)
Item No. L8	WASHER EXTRACTOR
Quantity:	3
Manufacturer:	Electrolux Professional
Model:	EED 665 Compass Pro
Description:	Dry Weight Capacity 28 kg Heavy-duty structural plate steel frame, Cabinet front, top, sides and inner and outer tubs, 304 grade stainless steel, 30 standard wash programs, 15 custom wash programs. 200G extraction force, HACCP certified, door lock, Power balance with accelerometer to keep washer balanced. Compass Pro microprocessor. Connectable to OnE Laundry monitoring system.

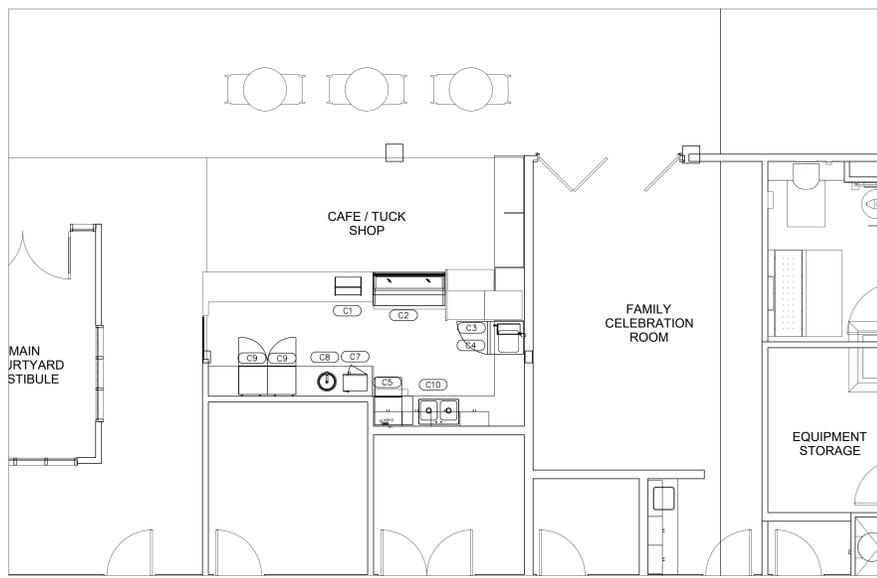
Item No. L9	SPARE NUMBER
Item No. L10	CLEAN CONVERTIBLE SHELF LINEN CART
Quantity:	10 (5 units in the main laundry, 5 units on the floors)
Manufacturer:	G.S. MANUFACTURING
Model:	GSM G348-22 convertible shelf linen carts
Dimensions:	1270 wide x 610 deep x 1778 high
Body Structure:	All welded 32mm x 11 ga. extruded square tube corner posts with 19mm x 14 ga. round tube vertical closure (back and ends) and structural channel horizontal members. Top is open with one length way cross brace. Vertical closure tubes pass through horizontal members and are welded at each contact point inside the structural channel. All structural profiles are extruded aluminum with rounded corners.
Shelf Structure:	Base shelf plus two convertible shelves of 16 ga. aluminum sheet with mill applied white baked enamel finish over an all welded aluminum extrusion frame. The shelf sheet is supported on all four sides by the frame, and has one lengthways 32mm square tube center support. Shelves are sloped 5% to back of cart (except base). Shelves are supported by two aluminum 6.4mm x 75 corner gussets welded to the cart structure on back and end, and move on stainless steel hinge pins mounted in the front ends of the shelves. Stainless steel stops secure shelves in "bin" position.
Finish:	Carts are anodized to a film thickness of 8 to 10 microns after completion of fabrication and all welding procedures
Casters:	Top quality 152mm, non-marking grey rubber with 200kg each rated capacity, two fixed and two swivel, with fixed casters mounted on the left-hand end of the cart. Casters are spaced 450mm center to center.
Bumpers:	Provide non-marking corner bumpers.
Supply:	216mm x 279mm Card holders on right end.
Item No. L11	SOILED LAUNDRY HANDLING CART
Quantity:	10
Manufacturer:	CRAIG CONTAINERS – TECHSTAR
Dimensions:	Inside 965 wide x 660 deep x 711 high. – 864 o/a height. 14 bushel capacity.
Description:	Polyethylene cart body. Style 102 – 14 bushel with 4 swivel 100mm casters. Colour Red.
Backsaver Platform:	125-14BU 914x 610 with tear resistant vinyl coated nylon waterproof cover sewn onto steel frame. HD springs with vinyl coated nylon cover.
Item No.: L12	LAUNDRY CART SCALE
Quantity:	1
Manufacturer:	GLOBAL INDUSTRIAL
Model:	T9F244244
Description:	Digital floor scale with dual ramps and LCD indicator with stand. 909 kg capacity in .45kg increments with 3 second stabilization time. Adjustable feet with silicone pads for stability. Platform shall be 1480 x 762. As per manufacturers standard. Battery power supply. Platform deck constructed of black steel with checker plate finish.

Item No. L13	WORKTABLE W/ UTILITY SINK
Quantity:	1
Manufacturer:	CUSTOM
Dimensions:	1780e long x 762 deep, 914 high to work surface plus 127mm backsplash Verify all dimensions with on site conditions to ensure proper fit.
Description:	As shown and specified, all welded in place assembly, 16 ga construction. Adjustable bullet feet.
Undershelf:	All stainless steel, 16 ga.
Overshelf:	Provide 1350 x 305 wall mounted overshelf, stainless steel 16ga.
Work Sink:	508 x 610 x 355 deep sink bowl, coved corners, centre drain, all 16. Ga. Stainless steel construction.
Supply and Install:	For work sink - 200mm heavy duty deck mount faucet with integral spring check valves. Brass and polished chrome faucet construction, comes with 250mm swivel spout and red/blue lever handles.
Item No. L14	STORAGE SHELVING
Quantity:	1 LOT
Manufacturer:	METRO, TARRISON OR EQUAL
Model:	Metroseal Super Erecta
Description:	1 unit 1860NK3-5 tier-74P posts
Item No. L15	HOSE REEL WITH SPRAY FAUCET
Quantity:	1
Manufacturer:	T&S Brass
Model:	B-1436
Description:	Open Stainless Steel Hose Reel w/ 10.66m of 9.5mm hose on Stainless Steel Backplate, High Flow Spray Valve (Blue), built in vacuum breaker, 9.5mm NPT Flexible Water Connector, 200mm Deck Mount Mixing Faucet & Control Valve
Item No. L16	SMALL BATCH WASHER
Qty:	1
Manufacturer:	Laundrylux Wascomat
Model:	Encore 10kg. Front Load Washer - Electric
Description:	Commercial grade small load washer, commercial grade construction, large load drum with 10kg capacity, • Extra large load drum — 10 kg+ capacity, 15,000+ cycle machine life design (tested at full load), 4 field adjustable wash programs, Top quality SKF bearings in a heavy duty cast iron housing. Three seals with five lips protect bearings, Pump drain standard, 300 G-force for high spin for moisture reduction and faster dry time. Brushless AC motor, Front service access. 8-point suspension with solid steel counterweights. Soft mount design.
Custom S/S Stand:	Provide custom made s/s stand to raise the loading height by 533 to a total loading bottom height of 838mm.. Top to be 700mm wide x 770 deep, 14 gauge s/s with reinforced hat channel. Top to have 25 mm high perimeter lip to prevent dryer movement. Stand leg and bracing to be 38mm diameter with adjustable flange type feet to faster to the floor. Refer to drawing LS01 – Detail 14 for plan and elevation.
Restraint Cable:	Supply and install a restraint cable, secured to the wall and the appliance to prevent the appliance from tipping towards the user. The cable should be mounted with slight slack so as to accommodate vibration. Unit to be similar or equal to Dormont RDC24R (length to be adjusted on site)

Item No. L17	SMALL BATCH DRYER
Qty:	1
Manufacturer:	Laundrylux Wascomat
Model:	Encore 10kg. Front Load Dryer - Electric
Description:	Commercial grade small load dryer, commercial grade construction, large load drum with 10kg capacity, 198 litre capacity drum supported by five roller bearings, Axial airflow. Roller supported tumbler, Easy to clean, heavy duty lint screen. Extra large door opening for easy loading and unloading.
Custom S/S Stand:	Provide custom made s/s stand to raise the loading height by 533 to a total loading bottom height of 838mm.. Top to be 700mm wide x 770 deep, 14 gauge s/s with reinforced hat channel. Top to have 25 mm high perimeter lip to prevent dryer movement. Stand leg and bracing to be 38mm diameter with adjustable flange type feet to faster to the floor. Refer to drawing LS01 – Detail 14 for plan and elevation.
Restraint Cable:	Supply and install a restraint cable, secured to the wall and the appliance to prevent the appliance from tipping towards the user. The cable should be mounted with slight slack so as to accommodate vibration. Unit to be similar or equal to Dormont RDC24R (length to be adjusted on site)

END OF SERVERY KITCHEN EQUIPMENT AND LAUNDRY SPECIFICATIONS

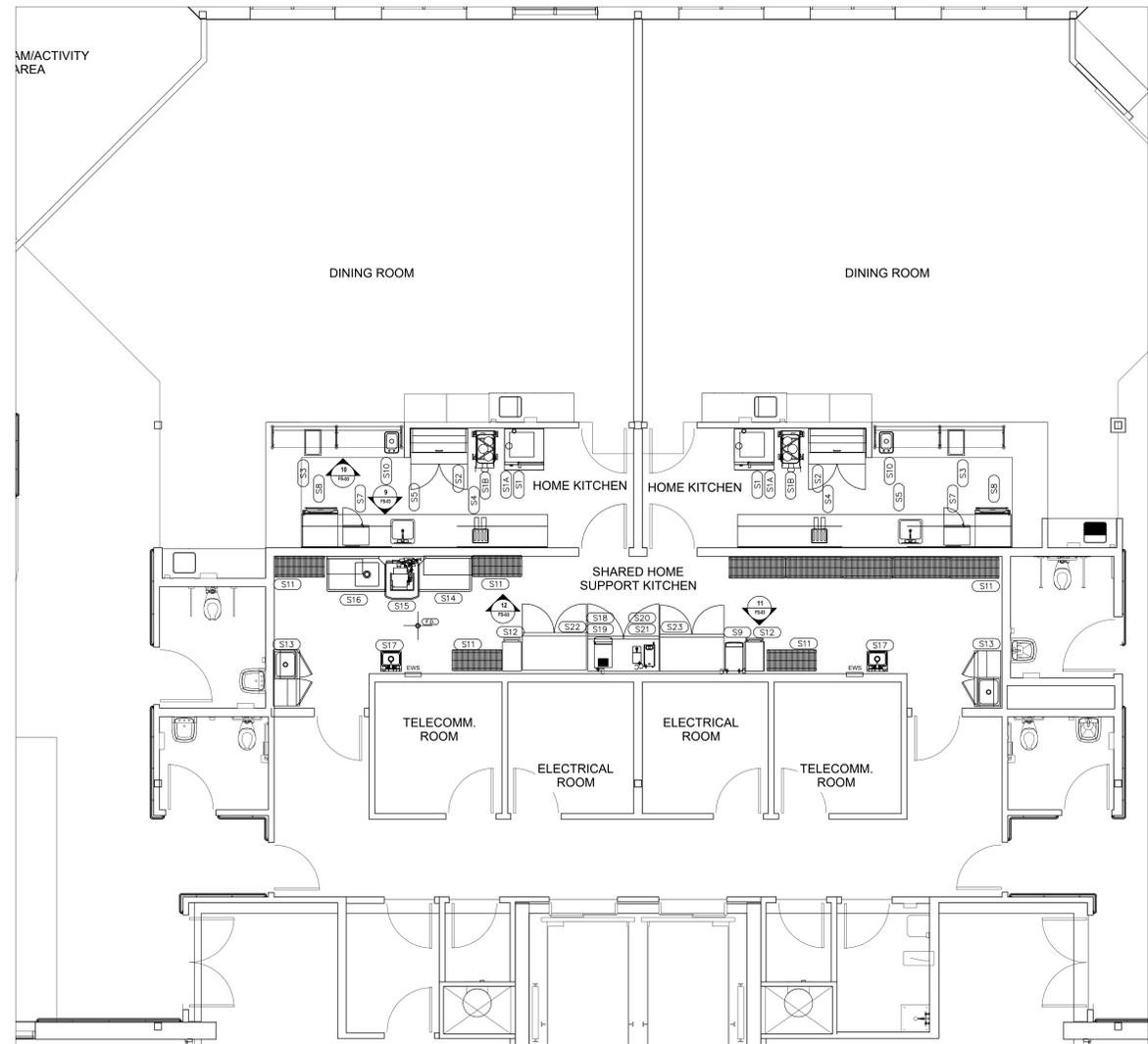
END OF 11 40 00 SECTION



FOOD SERVICES - CAFE EQUIPMENT PLAN
19

Item No	Qty	Equipment Category	Manufacturer	Model Number	Amps	KW	HP	Volts	Phase	Cycle	Direct	Plug	Cold Water Size (in)	Hot Water Size (in)	Direct Drain Size (in)	Gas Size (in)	MBTUH	HVAC Exhaust Duct Size (in)	HVAC Exhaust	HVAC Exhaust	
C1	1	Countertop Display Case, Dry	Omcan	44372																	
C2	1	Display Case, Refrigerated, Deli	Omcan	RS-CN-0471 60	6.5	0.8	1/3	115	1	60	X										
C3	1	Coffee Maker, Automatic	Bunn-O-Matic	38700.0011	12.0	1.43		115	1	60	X	0.25									
C4	1	Freezer, Undercounter	Atosa USA	MGR8405GR	1.8	0.2		115	1	60	X										
C5	1	Washer, Undercounter	Hobart US Foodservice	CUH	24.2			208	1	60	X		0.75	0.75							
C6		Spare Number																			
C7	1	Oven, Microwave	Celco	CEL1000D	12.0	1.0		115	1	60	X										
C8	1	Retro Soup Kettle	Omcan	44426	12.0	1.4		115	1	60	X										
C9	2	Refrigerator, Undercounter, Display	Dorby - Silhouette	SBC057D18SS	2.5		1/5	115	1	60	X										
C10	1	Sink, Drop-in	By Millwork										0.5	0.5	1.5						

FOOD SERVICES - CAFE EQUIPMENT LIST
19



FOOD SERVICES - TYPICAL RHA SERVERY/SUPPORT KITCHEN PLAN
19

Item No	Qty	Equipment Category	Manufacturer	Model Number	Amps	KW	HP	Volts	Phase	Cycle	Direct	Plug	Cold Water Size (in)	Hot Water Size (in)	Direct Drain Size (in)	Gas Size (in)	MBTUH	HVAC Exhaust Duct Size (in)	HVAC Exhaust	HVAC Exhaust	
S1	5	Oven-Steamer, Combination, Electric	RATIONAL USA	ICOMB PRD 10-HALF SIZE E	50.5	18.9		208	3	60	X		0.75								
S1A	5	Food, Condensate	RATIONAL USA	ULTRAVENT HOOD	1.6	18		115	1	60	X										
S1B	10	Trolley and Plate Rack	RATIONAL USA	TRANSPORT TROLLEY 61/101																	
S2	5	Refrigerator, Sandwich/Salad Prep	Atosa	MGR8302GR	2.3			115	1	60	X										
S3	5	Warmer, Food, Electric	Wainath	72095	12.0	1.4		115	1	60	X										
S4	5	Toaster, Slot-Type	Hotco	TPT-208	12.5	2.6		208	1	60	X										
S5	5	Counter/Handsink/Upper	Custom Millwork										0.5	0.5	1.5						
S7	5	Oven, Microwave	Panasonic	1064F	13.0	1.6		115	1	60	X										
S8	5	Refrigerator	LG	LDNS22220a	8			115	1	60	X										
S9	3	Ice Maker w/ Bin	Scotsman	CU0435MA-1	8			115	1	60	X	0.375		0.075							
S10	5	Service Counter Sneezeguard																			
S11	23	Shelving, Wire	Metro	Various Sizes																	
S12	5	Cart, Bussing	Combro	BC225																	
S13	5	Map Sink Storage Cabinet	Eagle Group/Metal Masters	F1916-VCS-DR																	
S14	2	Clean Dishable	Custom s/s																		
S15	2	Washer, Door Type, High Temp	Hobart US Foodservice	AM16VL-2	53.7	2.0	208	3	60	X			0.5	0.5	1.5						
S16	2	Sink Dishable	Custom s/s										0.5	0.5	1.5						
S17	5	Hand Sink	Torrison																		
S18	3	Refrigerator, Worktop	Atosa	MGR8403GR	2.8	0.2		115	1	60	X										
S19	3	Juice Dispenser	By Juice Supplier		6.0	0.7		115	1	60	X	0.25									
S20	3	Dispenser, Hot Water	Bunn-O-Matic	02500.0001	1.8			115	1	60	X	0.25									
S21	3	Coffee Maker, Automatic	Bunn-O-Matic	12950.0360	11.6	1.4		115	1	60	X	0.25									
S22	3	Refrigerator, Reach-in	Atosa	MBF8507GR	3.2	0.2		115	1	60	X										
S23	3	Freezer, Reach-in	Atosa	MBF8503GR	8.6	0.75		115	1	60	X										

FOOD SERVICES - TYPICAL RHA SERVERY/SUPPORT KITCHEN EQUIPMENT LIST
19

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ISSUED FOR TENDER	7	24/08/23	DF
RE-ISSUED FOR TENDER	8	24/09/19	DF
RE-ISSUED FOR TENDER - ADDENDUM 1	9	24/10/07	DF

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Project title

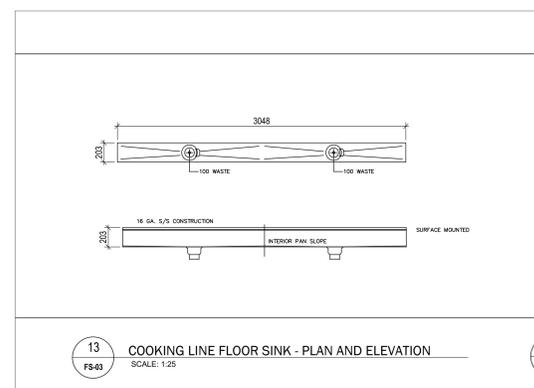
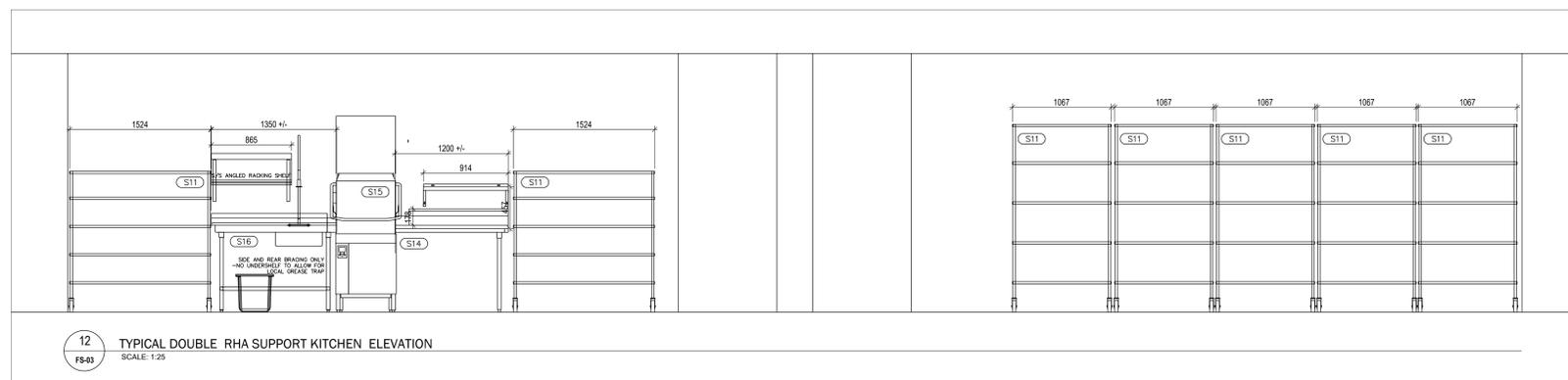
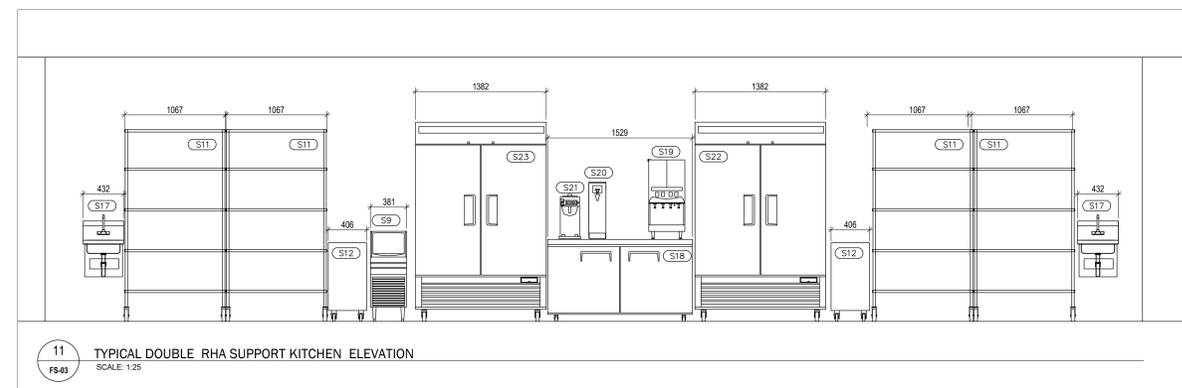
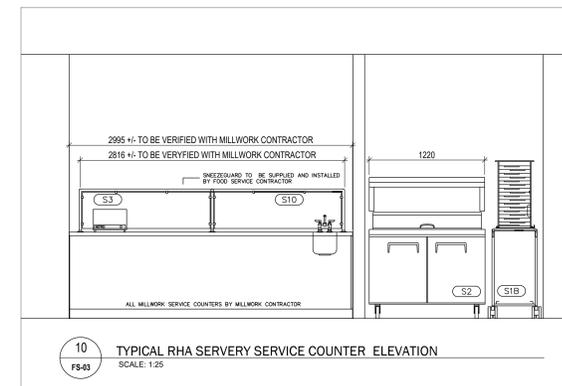
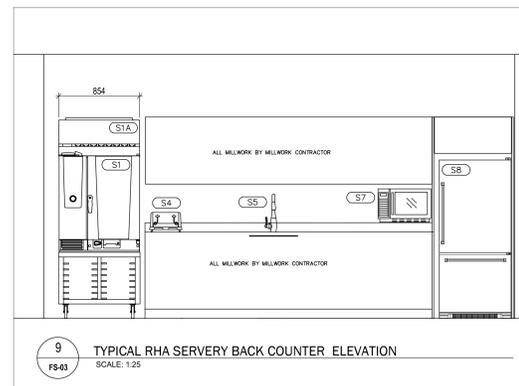
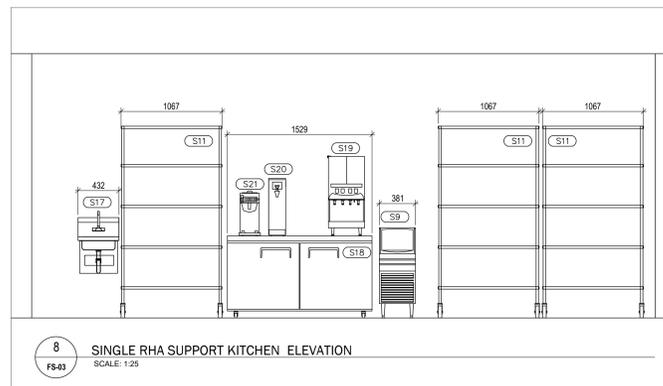
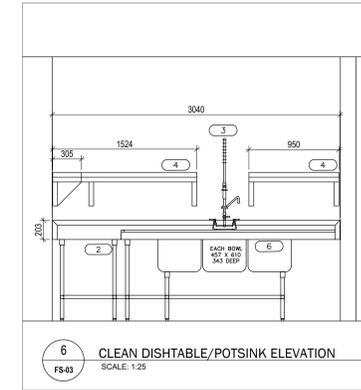
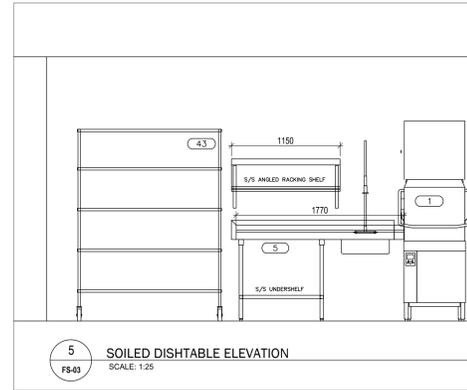
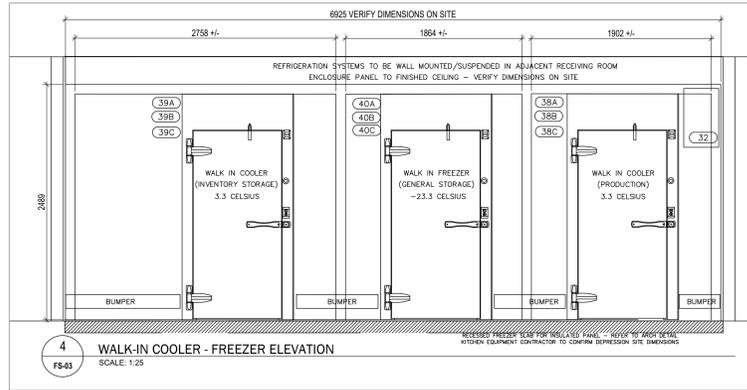
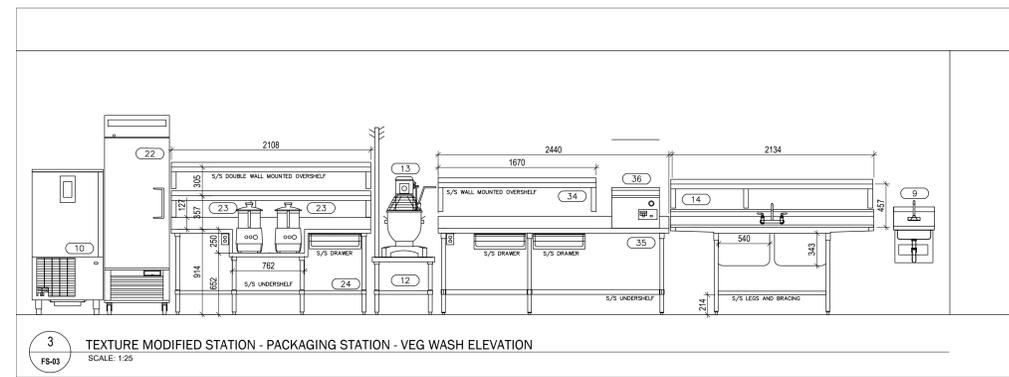
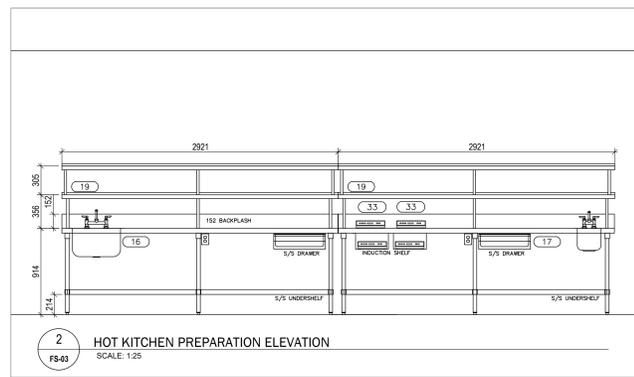
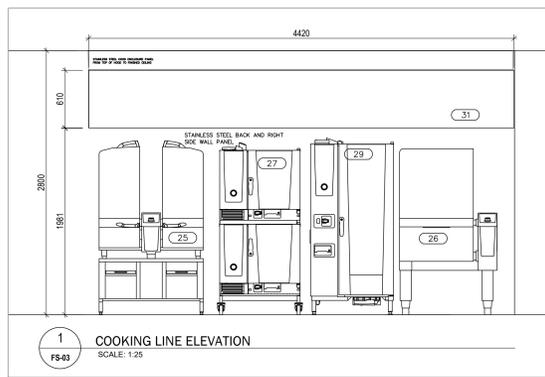
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Project number Date issued Scale
22-422 2024-02-09 AS SHOWN

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DF

Sheet title
FOOD SERVICE EQUIPMENT PLAN
RHA TYPICAL SERVICE/SUPPORT KITCHEN
CAFE SERVERY

Drawing no.
FS02



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RE-ISSUED FOR TENDER - ADDENDUM 1	9	24/10/07	DF

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FOOD SERVICE EQUIPMENT ELEVATIONS AND DETAILS		FS03

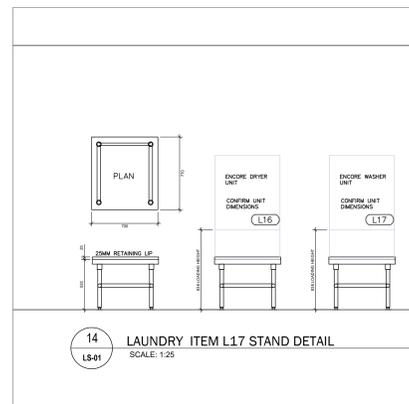


LAUNDRY EQUIPMENT PLAN
150

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BUILDING PERMIT SUBMISSION	6	24/08/02	DF
ISSUED FOR TENDER	7	24/08/23	DF
RE-ISSUED FOR TENDER	8	24/09/19	DF
RE-ISSUED FOR TENDER - ADDENDUM 1	9	24/10/07	DF



Item No	Qty	Equipment Category	Manufacturer	Model Number	Amps	KW	HP	Volts	Phase	Cycle	Direct	Plug	Cold Water Size (in)	Hot Water Size (in)	Direct Drain Size (in)	Drain Size (in)	Drum Size (in)	Gas Size (in)	MBTUH	HWAC Exhaust Unit Size (in)	HWAC Exhaust	HWAC Exhaust	
L1	3	Tumble Dryer - 67 LB Cap	Electrolux	DE-667		33		208	3	60	X									8	550	1.7	
L2	5	Personal Linen Racks	GS Manufacturing	G560																			
L3	5	Clean Linen Cart w/Basket Lift	Craig Containers - Techstar																				
L4	2	Spring Table																					
L5	2	Hand Wash Sink	Torrison	HFS-14BP									0.5	0.5	1.5								
L6	1	Label Table and Overshelf																					
L7	1	Label Maker and Heat Press			1.5			120	1	60	X												
L8	3	Extractor - 65 LB Cap	Electrolux	EED-665		18.8		208	3	60	X		.75	.75		3							
L9		Spine Number																					
L10	10	Cart, Linen	GS Manufacturing	G348-22																			
L11	10	Solled Linen Cart w/Basket Lift	ULINE	H7304 Red																			
L12	1	Cart Scale	Detecto			25		120	1	60	X												
L13	1	Worktable with Sink	Custom S/S	30x60									0.5	0.5	1.5								
L14	1	Shelving, Wire	Metro	1872NC																			
L15	1	Hose Reel with Spray	T & S Brass	B-1436													FD						
L16	1	Front Load Washer	Encore	Encore 22 lb	12			115	1	60	X		0.5	0.5		1					4	192	
L17	1	Front Load Dryer	Encore	Encore 22 lb	25	5		115/208	1	60	X												
L18		FLOOR DRAIN - 001-1																					
L19		VOICE/DATA DROP - 001-1																					

LAUNDRY EQUIPMENT LIST
151

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Revisions to drawing

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