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Long Term Care Facility
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PART 1 - GENERAL

1.1 GENERAL REQUIREMENTS

- .1 Division 1 General Requirements of the Contract, are a part of this Section and shall apply here.
- .2 The General Contractor shall be responsible for all work contained in this section of the specification including the work provided by the:
- Foodservice Division 11400;
 - Electrical Division 16000;
 - Mechanical Division 15000; and
 - Other trades subcontractors.

.3 ABBREVIATIONS

S.S.	-	Stainless Steel
C/W	-	Complete With
A.F.F.	-	Above Finished Floor
A	-	Amperes
V	-	Volts
CY	-	Cycle
P	-	Phase
Pl. lam.	-	Plastic Laminate
Kw	-	Kilowatt
kPa	-	Kilopascals
J.B.	-	Junction Box
L/S	-	Litres per Second
L.E.D	-	Light Emitting Diode
mm	-	Millimetres
C	-	Celsius
C.P.	-	Chrome Plated
I.P.S.	-	Inside Pipe Size
N.I.C.	-	Not in Contract (for Section 11400)
L.C.	-	Load Centre
CBP	-	Circuit Breaker Panel
KEC	-	Kitchen Equipment Contractor

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1.2 RELATED WORK BY OTHER TRADES

1.2.1 WORK PROVIDED BY ELECTRICAL DIVISION 16

- .1 Supply, rough-in, installation and connection of all necessary electrical wiring in liquid tight flexible conduit required for the operation of, but not limited to the foodservice equipment, warewashing systems unless otherwise stated in Part 1.3 of this Section of the Specification.
- .2 Supply and installation of electrical wiring from the building source or distribution point of power, through disconnect switches or starters to the terminals, connection box, circuit breaker panel or plug receptacles located on the equipment. Equipment manufacturer's control panels and switches are not considered to be a disconnect switches unless specifically permitted by applicable codes.
- .3 Supply and installation of all required disconnect switches (unless included as an integral part of the food service equipment), starters or motor control centers (MCC).
- .4 Installation and inter-wiring of a shunt trip to shut down electricity to the cooking equipment in the event of activation of the surface fire suppression system.
- .5 Supply, rough-in and installation of all electrical wiring for "Owners Supplied", "Existing" or "NIC" designated equipment, as well as the final hook-up or connections.
- .6 Supply, rough-in and capping off of electrical wiring required for any equipment designated as "Future".
- .7 Supply and installation of all electrical receptacles located in floors, ceilings or walls. Note: all electrical receptacles located within the dishwashing and food preparation areas to be water tight and include ground fault interruption.

1.2.2 WORK PROVIDED BY MECHANICAL PLUMBING - DIVISION 15

- .1 Supply, installation, rough-in, and connection of all domestic hot and cold water, drains, and vents as per code from building supply to the point of connection required for the complete operation of, but not limited to, the foodservice equipment and warewashing systems.
- .2 Supply and installation of domestic hot and cold water lines complete with shut off valves, back flow preventers, line strainers, shock absorbers, pressure, temperature and pressure gauges and control valves or devices (unless otherwise stated and/or supplied with the equipment of this section).
- .3 Supply and interconnection between dishwasher and hot water booster and installation of all accessories supplied.

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- .4 Supply and interconnection of hot and/or cold water lines from water wash control panel(s) to water wash hood(s), complete with shut-off valves and any other accessories as required by municipal codes.
- .5 Supply and installation of drain lines complete with traps, vent piping and clean outs.
- .6 Supply and installation of drain lines, traps, vent piping, clean outs and grease traps, drains for floor pans, connected drains for equipment, floor drains with funnels for open drains on equipment.
- .7 Supply and installation of all indirect drain lines including, but not limited to those required for foodservice equipment, pre-fabricated equipment and warewashing systems and any other open or indirect type connections from custom fabricated stainless steel equipment to a hub, funnel or combination drain at a rate of not less than 25mm in 610mm.
- .8 Extend all open or connected drains on foodservice equipment and warewashing systems to above funnel floor drains using chrome plated piping.
- .9 Supply and installation of all floor drains for general drainage purpose, maintenance and cleaning, throughout the facilities.
- .10 Supply and installation of all hand sinks, eye wash stations slop sinks, janitorial sinks, drinking fountains, grease traps and general sanitizing stations as indicated on drawings or as per client's request.
- .11 Inter-connection of control wiring between dishwasher and starter for exhaust fan including any timers/devices required to maintain the exhaust fan running for a specified time after the dishwasher has been shut off.
- .12 Supply and inter-connection of water lines between hose reel control panels and hose reels.
- .13 Connection of all equipment designated as "Owner Supplied".
- .14 Roughing-in and capping off of mechanical services required for any equipment designated as "Future".
- .15 Use chrome plated piping wherever exposed.

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**1.2.3 WORK PROVIDED BY THE MECHANICAL HVAC - DIVISION 15 FOR
KITCHEN EXHAUST SYSTEMS – ALL EQUIPMENT AND WORK PROVIDED
BY MECHANICAL CONTRACTOR**

1.2.4 WORK PROVIDED BY OTHER TRADES

- .1 Construction of all walls, partitions or ceilings, openings therein and finishes thereon.
- .2 Supply and installation of floors, floor leveling materials and floor finishes throughout the foodservice areas as well as those required for, but not limited to, prefabricated insulated walk-in type refrigerated and frozen room assemblies.
- .3 Provision of all in-slab insulation, expansion joints, concrete topping and re-enforcement as required or indicated on drawings.
- .4 Provision of all building floor leveling, grouting, finishing, cutting and patching required to accommodate installation of prefabricated insulated walk-in frozen room assemblies.
- .5 Supply and installation of extruded styrofoam - Foamular 1000 or equal insulation in floor depressions or under concrete slab for all prefabricated, insulated walk-in type frozen room assemblies.
- .6 Supply and installation of all floor tile or other specified flooring finishes inside prefabricated, insulated walk in type refrigerated and frozen room assemblies including coving up inside and outside of prefab walls.
- .7 Provision of all core hole drilling through building structural slab, walls or roof to accommodate refrigeration lines, electrical conduit, plumbing lines, low temperature chilled water supply and return lines, gas lines, and exhaust/make-up air ducting etc.
- .8 Supply and installation of grout under and around floor sump pans and depressions.
- .9 Supply and setting of sleeves in floors, walls and ceiling (as well as any related core drilling) for electrical, mechanical refrigeration, plumbing and gas lines etc.

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1.3 WORK INCLUDED BY FOODSERVICE DIVISION 11400 SUB-CONTRACTORS

1.3.1 GENERAL

- .1 The work listed here applies to the following foodservice sub sections:
 - Foodservice Equipment
 - Custom Fabricated Equipment
 - Warewashing Systems
- .2 The work listed here includes, but is not limited to, the provision of all equipment indicated on the drawings and listed in the specifications
- .3 Coordination with the construction schedule of the delivery of all large foodservice equipment that may not fit through normal building doorways.
- .4 Coordination with General Contractor's installation team/representative for the installation of the equipment.
- .5 Commissioning and demonstration of all equipment provided. KEC to coordinate with client for suitable times/dates for equipment demonstrations.

1.3.2 ELECTRICAL

- .1 All work shall comply with the standards for material and workmanship specified under Division 16.
- .2 Supply and installation of low water cut-off devices for any equipment in which immersion type electric heating elements are utilized.
- .3 Supply and installation of all motors integral with equipment complete with starters and internal thermal overload protection.
- .4 Supply and installation of all internal wiring on custom fabricated items in a concealed and well supported manner and terminated inside circuit breaker panels or junction boxes ready for final connection by the electrical trades. All equipment shall be inspected by the local hydro authority and carry CSA and ULC approval.
- .5 Supply and installation of all necessary junction boxes and circuit breaker panels (electrical load centres) required to terminate internal wiring within custom fabricated equipment and exhaust ventilator(s) (hoods) etc.
- .6 Tag each multiple electrical wire or cable used in any custom fabricated piece of equipment to indicate the item serviced. When circuit breaker panels are used, identify each circuit.

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- .7 Supply and installation of waterproof wiring, outlets, panels and controls in all wet areas.
- .8 Supply and installation of cords and plugs on equipment as required and match the plug with the respective receptacle.
- .9 Supply and installation of switches for all lights in custom fabricated items.

1.3.3 MECHANICAL

- .1 All work shall comply with the standards for material and workmanship specified under Division 15.
- .2 Provision and installation of all faucets complete with aerators and replaceable seats, ready for connection by appropriate contractor.
- .3 Supply and installation of chrome plated overflow assemblies, drain fittings and traps with tail pieces for all sink type assemblies.
- .4 Supply and installation of chrome plated blowdown piping from items with relief or safety valves, extend piping to nearest hub or floor drain approximately 4" (100mm) above drain.
- .5 Supply of any pressure regulating valves on domestic hot and cold water, low temperature chilled water and gas lines for equipment supplied herein.
- .6 Conceal and support of all piping and accessories within custom fabricated equipment.
- .7 Interconnection of drains and water lines between common multiple pieces of equipment. i.e. dishwashers and waste pulper etc.

1.3.4 PREFABRICATED, INSULATED WALK IN TYPE REFRIGERATED AND FROZEN ROOM ASSEMBLIES – PROVIDED AND INSTALLED BY GENERAL CONTRACTOR

1.3.5 MECHANICAL REFRIGERATION SYSTEMS – PROVIDED AND INSTALLED BY GENERAL CONTRACTOR

1.3.6 EXHAUST VENTILATOR(S) (HOODS) AND FIRE SUPPRESSION SYSTEMS – PROVIDED AND INSTALLED BY GENERAL CONTRACTOR

1.3.7 MISCELLANEOUS

- .1 Supply and installation of all hardware and standard accessories normally part of the equipment whether shown and/or specified or not; ie locks, catches, handles, hinges, etc.
- .2 Provision of rubber button feet or pads under any piece of equipment that will rest on a counter.

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- .3 Provision of plastic laminated, painted or other applied finishes as specified or shown. Colour shall be so designated by the Owner.
- .4 Caulking and sealing of equipment to walls, curbs, bases, adjacent units and between any dissimilar materials. Use an approved silicone sealer for gaps under 8mm and stainless steel trim strips and sealer for wider gaps. Prepare area being siliconed prior to silicone application.
- .5 Securing of all permanent equipment to floor or base. Use stainless steel shims for leveling.
- .6 Supply and installation of all stainless steel strips and filler pieces necessary to properly finish any individual or combined set of pieces of equipment as part of the contract.
- .7 Protection, identification and recessing of all controls, pilot lights, switches and valves on any item of equipment.
- .8 Provision of all necessary access panels within each piece of equipment to allow for proper maintenance and service. Allow access when two (2) or more units are adjacent to each other.
- .9 Supply of all standard equipment accessories normally furnished with all items specified whether indicated or not.
- .10 Provision of all inserts, bolts, anchors, sleeves, ferrules, sleepers and other assorted hardware as may be necessary for the proper anchorage, fixing or attachment of equipment to the building.
- .11 Verification of the dimensions and services of all pieces of equipment that may be supplied by the Owner but are to become a part of a unit specified under this work in order to ensure a proper fit and co-ordination of installation.

1.4 QUALITY ASSURANCE

- .1 Each Foodservice Sub-contractor shall have capable plant, engineering, supervisory personnel and a minimum of five (5) years of experience in Canadian foodservice equipment supply and installation. Each Foodservice Sub-contractor will provide, three (3), references at the time of submission to substantiate recent work of similar type, size and quality to that specified herein.
- .2 If the Foodservice Sub-contractor performing the work included in this specification is an equipment dealer only, the firm shall at the time of tendering, provide in writing the name, address and qualifications of the fabricator proposed for the manufacturing and installation of custom stainless steel equipment .

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- .3 Before submitting tenders, it is the responsibility of the bidder to carefully examine the drawings, specifications and the site to become aware of all existing conditions and limitations and to ensure that all of the work called for will be included in the tender submission.
- .4 All equipment and components supplied from manufacturers shall be the latest model or issue and shall be new and unused in every respect.

1.5 TENDER FORMAT

- .1 Comply with Division 1, General Requirements and all documents referred to therein.
- .2 Conform to the tender form provided at the end of this specification.
- .3 Submit an itemized price breakdown of the cost for each piece of equipment specified, including labour and materials. Separately indicate the total Provincial Sales Taxes if applicable and a separate cost for transportation, delivery, un-crating and setting into place.
- .4 Prices tendered shall be for the manufacturer as specified in the first instance for each piece of equipment listed in the item specification section and shall form a base stipulated price bid.
- .5 Prices tendered for the other acceptable manufactures as indicated in the item specification shall be included on a separate form and shown as either an addition to, or deletion from, the base stipulated price bid.
- .6 List the item number, name and quantity of each item together with the manufactures name and model number.
- .7 The Owner reserves the right to open the tenders received in private.
- .8 The Owner also reserves the right not to disclose the results of the tenders.
- .9 By submitting a tender, the bidder acknowledges that the results of the bids are not accessible under any freedom of information legislation either nationally or provincially enacted.

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1.6 ALTERNATIVES AND SUBSTITUTIONS

- .1 Refer to Division 1 - General Requirements.
- .2 The specifications and drawings have been prepared on the basis of the brand names and models identified in the first instance for each individual piece of equipment as listed in the item specification. **The Kitchen Equipment Contractor should also note that mechanical and electrical rough-in and connection point details have been provided to the Design Build General Contractor and have been included in the base building. This KEC will be required to work with services provided and must inspect site to determine suitability of equipment to provided mechanical and electrical services.** The tender must include a base stipulated price bid for the foodservice equipment as specified in the first instance for each individual piece of equipment.
- .3 Should the bidder elect to use one of the acceptable alternative manufactures listed in the item specification, they may do so by submitting an alternative price for this item together with the chosen manufacturer and model number etc. Acceptable alternative manufacturers proposed for any equipment item must be listed on a separate page for “Acceptable Alternative Manufactures” located at the end of the tender form. Acceptable alternatives proposed, must indicate the addition to, or deletion from, the cost of the base stipulated price bid. The alternative price must also show and include the cost of all changes or modifications in the building necessary to accommodate the installation of the alternative item.
- .4 Alternatives proposed other than those listed in the specification as being acceptable alternative manufacturers may be submitted for review and consideration by the Owner and/or Consultant. These must be submitted in advance of the tender close and must be pre-approved in writing by the Owner and/or Consultant in order to be considered.
- .5 If an alternative other than those listed in the specification as being acceptable alternative manufacturers is proposed, the item must be submitted on a separate page included at the end of the tender form for “Other Pre-Approved Acceptable Manufactures” together with the chosen manufacturer and model number etc. Other pre-approved acceptable alternatives must indicate the addition to, or deletion from, the cost of the base stipulated price bid.
- .6 Alternatives proposed other than acceptable alternative manufacturers, must meet the physical and technical requirements of the specified item, be of a known and recognized manufacturer and satisfy the performance criteria and design intent originally determined by the Consultant in conjunction with the Owner.
- .7 Any alternative that is judged not to meet the above requirements, criteria or intent for whatever reasons shall be rejected and the model and manufacturer originally specified shall be supplied and installed at no additional cost to the Contract.
- .8 The proposed alternative and costs will be evaluated against the requirements set for the original specified manufacturer or model and a final decision made prior to the signing of a contract.

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- .9 If any alternative is accepted, it is the responsibility of the respective Foodservice Equipment Sub-contractor to coordinate and bear all costs for mechanical, electrical, structural, architectural and any other adjustments necessary as a result of the substitution.
- .10 The Foodservice Equipment Sub-contractor awarded the work under Section 11400, shall also pay the costs of all professional fees and disbursements required to make necessary adjustments to the plans, specifications, mechanical and electrical requirement schedules or other information as a result of the substitution and for any coordination that must be done by the other project Consultants to accommodate any alternatives that are accepted.

1.7 REJECTION OF TENDERS

- .1 The Owner or Consultant reserves the right to reject any or all tenders without explanation.
- .2 Tenders not conforming to any or all instructions may be rejected.

1.8 ADDENDA

- .1 The tender shall include any and all addenda that may change the original plans, specifications or other coordination information.
- .2 It is the responsibility of the bidder to report in writing any and all discrepancies, errors, omissions, contradictions or ambiguities to the Consultant. The necessary clarification will be issued in an addendum or bulletin to all bidders. If any uncertainty remains, base price on the most expensive interpretation.
- .3 The Owner / Food Service Consultan, will not be responsible for oral instructions.

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1.9 CERTIFICATES OF APPROVAL

- .1 Conform to all laws, bylaws, rules, regulations and requirements of all authorities having jurisdiction.
- .2 All electrical equipment must conform to the Canadian Hydro Electrical Code, the Electrical Inspection Department Bulletins, the Hydro Electric Safety Code and the Canadian Standards Association. All equipment must have a C.S.A. approval label. Equipment that is not C.S.A. approved will be rejected, removed from the site and substituted for at no additional cost to the Contract.
- .3 Any plumbing or drainage systems shall conform to the Plumbing Code and Water Resources Act except as modified by regulations and bylaws of authorities having jurisdiction.
- .4 Each piece of equipment shall be accompanied by a label or certificate of approval.
- .5 All welded pressure vessels shall be constructed to ASME Code. The vessels shall bear the stamp and certificates framed under glass and hung adjacent to the vessel.
- .6 Equipment design and fabrication must conform with the National Sanitation Foundation and Provincial as well as Local Municipal Health Department Regulations.

1.10 PERMITS

- .1 The General Contractor or Design Build Contractor shall be responsible to obtain and pay for all relevant permits or special inspections. No extra allowances will be considered for costs incurred.

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1.11 SHOP DRAWINGS AND MECHANICAL AND ELECTRICAL REQUIREMENTS

- .1 All fabricated items and assemblies of equipment shall be completely illustrated by shop drawings with detailed descriptions, clearly indicated methods of construction, gauges, assembly, fastenings and services, etc.
- .2 Drawings prepared by the Consultant depict equipment design intent only. It is the responsibility of the foodservice equipment sub-contractor to prepare shop drawings in conjunction with the Consultants' drawings, specifications, mechanical and electrical data, details and other information. The Foodservice Equipment Sub-contractor shall be responsible to coordinate all shop drawings with Architectural and Engineering plans, as built site conditions and the work of all relevant Sections.
- .3 Identify and explain any variation in the shop drawings which do not adhere to the original specifications or details. Advise the Consultant in writing of any conditions that would limit or adversely affect the design intent.
- .4 Ensure that all component parts and assemblies of each piece of equipment will support the loads anticipated without detriment to function, safety or appearance.
- .5 Prepare shop drawings on the same size sheet as plans and elevations, in a scale of not less than 1:50 metric for plans and 1:25 for details and sections so as to clearly illustrate the construction and arrangement of equipment.
- .6 Confirm provided "roughing-in" and final connection point drawings for mechanical and electrical services are suitable and accurate for equipment being provided.
- .7 Verify the energy requirements for any piece of equipment that is being supplied by the Owner
- .8 Submit equipment data sheets and shop drawings in the following order:
 1. Catalogue cuts and illustrations.
 2. Plan layout drawing.
 3. Custom fabricated items
- .11 Review of shop drawings is general and applies to design only, it is not intended to serve as a final check and shall not relieve the Foodservice Equipment Sub-contractor of the responsibility for errors in dimensions, quantity, material or interfacing as required to complete the intent of the design.
- .12 All shop drawing submissions shall be checked and signed by a senior member of the firm qualified to evaluate the function and construction necessary.
- .13 The Consultant reserves the rights to reject any submissions that do not comply with the standards noted herein.

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- .14 After the drawings have been reviewed, provide the number of sets required by the Consultant for distribution. Do not proceed with the fabrication until the drawings have been reviewed by the Consultant.
- .15 The KEC shall be responsible to keep one (1) copy of the reviewed shop drawings on the project job site in good order available to all consultants approved
- .16 Examine the drawings and specification of all Sections for any information that may affect this work and co-ordinate the architectural and service requirements with other appropriate contractors.
- .17 Submit one (1) reproducible copy and one (1) print copy of each shop drawing submitted.
- .18 All shop drawings must be prepared using AutoCAD. Hand drawn shop drawings will be automatically rejected without review and returned to the.
- .19 The Consultant will only perform one(1) subsequent review of re-submitted shop drawings that have been rejected. If shop drawings are rejected in whole a second time, the Consultant will proceed to prepare the shop drawing and the costs including fees and disbursements will be deducted form the Foodservice Equipment Sub-Consultant contract amount.

1.12

CATALOGUE CUTS AND ILLUSTRATIONS

- .1 All manufactured items being purchased by the KEC must be illustrated by catalogue cuts and data sheets.
- .2 Submit sets of illustration/cuts bound in booklet form for review. Sheets are to be in numerical order, properly labeled with the name of the project and accompanied by a lead sheet with an itemized list of contents. The lead sheet must include the project name the name of the KEC, the item number, the manufacturers name and model number, all options and accessories included as well as mechanical and electrical service requirements.
- .3 Ensure that the equipment suits the space allocations and the intent of the design.
- .4 After the illustrations have been reviewed, provide the required number of sets for distribution.

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1.13 DESIGN DRAWINGS AND SITE DIMENSIONS

- .1. In addition to preparing shop drawings illustrating custom fabricated equipment or assemblies, the KEC shall be responsible to prepare a set of final plan layouts of the foodservice equipment included. These final plan layouts are to include:
 - 1:50 final plan drawings, on AutoCad version 2000 or higher;
 - Finalized itemized list of food equipment by component and functional area indicating item number, quantity, manufacturer, model number, etc. for all new and relocated existing equipment;
 - 1:50 as built drawings, on Autocad version 2000 or higher.

PART 2 - PRODUCTS

2. PRODUCTS

2.1 GENERAL

- .1 All equipment supplied under this contract shall be made of the best grade materials and with first class workmanship and shall be in strict accord with the Drawings and Specifications.
- .2 The specifications attached hereto shall be considered the minimum acceptable standard and all equipment supplied shall be within the intent of approved shop drawing and specification.
- .3 Unless otherwise specified in the Itemized List of Equipment, fabricated equipment referred to as "stainless steel" shall incorporate the materials listed in 2.2 wherever necessary.
- .4 Trademarks and labels, including applied trademarks and labels are not acceptable in the finished work, except those required for operating instructions.

2.2 MATERIALS

- .1 Materials for fixed surfaces shall be impervious to moisture, corrosion resistant, smooth and able to withstand regular cleaning and sanitizing.
- .2 Stainless steel, denoted by the abbreviation "s.s." in this specification shall be ASTM-A167-81A, (18-8 Analysis) type 304 cold rolled and annealed, No. 4 finish one side, 180 grit finish free of buckles, pits, warps and imperfections. Ensure that direction of grain matches throughout units.
- .3 Stainless steel tubing shall be 304, seamless and welded, No. 4 finish, 38mm sq. for all legs and bracing.
- .4 Nuts, bolts, screws, washers and other fastenings shall be type 304 stainless steel.

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- .5 Galvanized steel sheet, generally referred to as Satincoat; zinc coated, 380 gms/sq. m. Where such material is used as an exposed surface, it shall be finished with one (1) coat of primer and two (2) coats of air dry enamel, silver gray unless otherwise specified.
- .6 Structural steel shall be new material, conforming to recognized standards, grade 300W, cleaned and primed.
- .7 Gauges of material refer to U.S. Standard Gauges.
- .8 Laminated plastic sheet and decorative materials used to clad surfaces of wood or metal shall be Arborite, Formica or Nevamar, 1.0mm thick or such other materials as may be specified or indicated on the Drawings. Where plywood or wood particle board panels are being clad, apply laminate manufacturer's backing sheet wherever necessary to obtain a balanced construction and prevent warpage. All panels shall be 19mm thick before plastic laminate is applied. Finish all exposed edges.
- .9 Sound deadening, 3mm thick rigid waterproof insulation, Component Hardware M75-1366 applied under working surfaces.
- .10 Gauges are as follows:
 - 1.0 mm - 20 ga.
 - 1.2 mm - 18 ga.
 - 1.6 mm - 16 ga.
 - 2.0 mm - 14 ga.
 - 3.0 mm - 12 ga.

2.3 ELECTRICAL COMPONENTS

- .1 Electrical parts supplied under this Section shall be compatible with materials specified for use on this project. Refer to Division 16. Receptacles shall have stainless steel cover plates and screws. Cords and caps shall be approved type, matching the receptacles for which they are intended, whether or not such receptacles are supplied by the Foodservice or Refrigeration Sub-contractor.
- .2 Make receptacles, junction boxes and breaker panels easily accessible without dismantling equipment.
- .3 Terminate wiring within equipment at load centre or junction boxes with wires identified by Item No. and load.
- .4 Properly rate and ground all receptacles.
- .5 Equip 3-phase motors with magnetic starters with thermal overload protection on each of the three phases.
- .6 Equip single-phase motors of fractional horsepower rating and those ranging up to and including .746 Kw with manual starters with overload protection. Motors rated over .746 Kw must have magnetic starter with overload protection.

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- .7 Control circuits to be 120 V maximum.
- .8 Provide all lighting fixtures for designated equipment with colour corrected lamps and controls or switches wired to an easily accessible common junction box for power connection.
- .9 Fit all portable and mobile electrical equipment with cord and plug suited for the electrical characteristics and outlets specified for the equipment. Include grounding conductor in the cord.

2.4 PLUMBING COMPONENTS

- .1 Plumbing components supplied under this section shall be compatible with materials specified for use on this project. Refer to Division 15.
- .2 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.
- .3 Valve handles must be of non-conductive materials.
- .4 Faucets, Fisher or Encore, Inlet Size 12mm IPS.
 - Deck Mount, Encore Model K57-4006, Inlet Centres 102mm, spout 152mm
 - Deck Mount, Fisher Model 3500, Inlet centres 102mm, Spout 152mm.
 - Deck Mount, Encore Model K61-8008 or Encore Model K61-8012, Inlet centres 203mm, or Gooseneck
 - Deck Mount, Fisher Model 3300, Inlet centres 203mm, Spout 203mm, 279mm, or Gooseneck.
 - Splash Mount, Encore K54-8008 or Encore Model K54-8012, Inlet centres 203mm, Spout 203mm or 279mm.
 - Splash Mount, Fisher Model 3200, Inlet centres 203 mm, Spout 203mm or 279mm.
 - Provide wrist action handle on all faucets unless specified otherwise, Encore Model K50-001.

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- .5 Pre-Rinse units, Pot Sink, 19mm IPS Encore Model KN53-5026-12, complete with K50Y-500 swivel arm support, K55-7012 add-on faucet and all attachments including wall brackets for splash mount units.
- .6 Wastes, 38mm or 51mm IPS.
 - Centre type, with removable basket strainers and tailpiece, Specialty
 - Hardware model P1.
 - Rotary type stainless steel, Specialty Hardware DSS8000 with strainer.
 - Corner type, with stainless steel overflow, removable strainer and tailpiece.

2.5 MISCELLANEOUS

- .1 Casters to be Darnell, Colson, Kilian or Jarvis black neoprene non-marking rubber tired, 60 shore hardness, doughnut shaped, ball bearing, equipped with brakes as noted, sized to suit specific usage, zinc finished. Plate type shall be securely bolted to frame. Shank casters shall be threaded type c/w bushing. Bushing shall be welded and upright. Bolts, nuts and lock washers shall be stainless steel. All casters supplied shall be made by the same manufacturer. Casters shall be supplied on each unit to suit its particular application so that it runs freely and handles easily, minimum of 4" diameter and 200 lbs. capacity per caster.
- .2 Bumpers shall be Colson #6915 for wrap around type set into stainless steel channel and #6927 for corner type c/w a 1.6mm s.s. exterior casing. Secure bumpers on equipment at identical height and seal any exposed gap.
- .3 All sealants shall be one-part silicone type, tackfree in less than one hour with complete cure achieved to 6mm depth in less than 24 hours. Sealant must not significantly alter its properties when set.
- .4 Sealant to remain flexible and resistant to damage from all normal environments of a commercial kitchen. It must not support the growth of bacteria, mould or fungi or discolor.
- .5 Sealant to be clear or as required to suit colour of surrounding materials.

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2.6 **HARDWARE**

- .1 Handles that are an integral part of doors shall be Component Hardware Model P44-1010 full grip stainless steel pulls.
- .2 Handles that are an integral part of drawers shall be Component Hardware Model P44-1010 full grip stainless steel pulls.
- .3 Catches shall be Component Hardware Model M32-2401, concealed magnetic catch with a 30 lb. pull.
- .4 Door track hardware shall be Component Hardware Model B57-0144.
- .5 Door guides shall be Component Hardware Model B62-1093 or equal.
- .6 Door stops shall be Component Hardware Model B60-1086 or equal.
- .7 Front door by-passing door locks shall be Component Hardware Model B58-5513 for non-heated cabinets and B58-5511 for heated cabinets.
- .8 Back door by-passing door locks shall be Component Hardware Model B58-5523 for non-heated cabinets and B58-5521 for heated cabinets.
- .9 Swing door hinge for refrigerator doors shall be Component Hardware Model R42-2840.
- .10 Refrigerator door hardware: Self closing, heavy duty stainless steel offset pivot hinges with magnetic gaskets and 430 stainless steel door frame and tamper proof cylinder locks and two (2) keys per lock.
- .11 Stainless steel drawer slides: Component Hardware Model S52 series for standard and refrigerated units.
- .12 Drawer locks: Component Hardware Model P30 series, stainless steel face (drawers shall not be keyed alike). Supply two (2) keys per lock and hand over to the Owner or Consultant.
- .13 Provide locks on all doors and drawers. Key each section of the foodservices areas with a different series of locks, two (2) keys per lock.

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- .14 Casters shall be cadmium plated, steel disc cushion non-marking rubber tired wheels with adjustable cup and cone ball bearings. Caster swivel with two rows of ball bearings running in hardened raceways. Capacity per caster, minimum 100 kg. All stem casters with expanding type fittings of size to suit tube. Plate casters mounted with stainless steel bolts and lock washers for easy replacement. All casters on mobile equipment lubricated for efficient use in varied temperatures of kitchen, walk-in refrigerators and freezers. Casters on mobile equipment equipped with cart-washable casters with grease nipples to assure adequate watertight lubrication.
- .15 Pilaster strips, stainless steel 20mm wide with 13mm adjustment.
- .16 Clips for shelves shall be die formed stainless steel.

2.7

WELDING

- .1 All welding shall conform to the requirements of CSA specifications and be performed by fabricators who are approved by the Canadian Welding Bureau and CSA specifications. Exposed welds shall be filed or ground smooth and flush and polished to match surfaces. All exposed welds shall be continuous.
- .2 Electric seamless welding shall utilize low carbon filler rod, coated with non-carbonaceous flux, with sufficient chromium and nickel so that the deposited metal and the original metal have the same composition.
- .3 Welds shall be free from pits, cracks, discolouration and other imperfections.
- .4 Welded joints shall be butt fitted, properly jigged, continuous, ground smooth and polished for both exposed conditions as well as unexposed welds on underside of equipment.
- .5 Where soldering is desirable, it shall be made with tin-lead solder. In no case shall soldering be relied upon for the stability of the seam or joint. Soldering shall serve only as a filler to prevent leakage and shall not be considered as a replacement for welding or brazing.
- .6 Butt joints made by spot welding or riveting straps under seams and filling with solder, puddled welds and exposed screws are not acceptable.

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2.8 FABRICATION

- .1 Before fabrication commences, check all dimensions and conditions at the building site, including means of access into and through the building to the area where equipment is to be set in place, for all conditions affecting the delivery and installation of the equipment.
- .2 Fix and assemble work in the shop wherever possible. Execute the work in accordance with details and shop drawings which have been reviewed and accepted by the Consultant. Where complete or final shop fabrication is not possible, make a trial assembly in the shop prior to delivery.
- .3 Workmanship shall be of the best grade modern shop and field practice for the manufacturers who specialize in this work.
- .4 Fabricate and erect work square, plumb, straight and accurately fitted. Provide adequate reinforcing and anchorage in all places.
- .5 Insulate where necessary to prevent electrolysis.
- .6 All drillings to be reamed and exposed edges left clean and smooth.
- .7 All straight lengths shall be one piece throughout, with all seams, including field joints, continuously welded. Radiused corners must be welded and polished to match original finish.
- .8 Conceal joints and connections wherever possible. Intermediate joints between supports are not acceptable.
- .9 Machine dressed work and finished work shall be free from drag, feathers or roughness of any kind. Remove machine marks by sanding
- .10 Pop rivets shall not be used unless clearly noted on shop drawings, and then only if such drawings have been reviewed and accepted by the Consultant.
- .11 The methods of construction, reinforcement and anchorage, as well as details of finish, fitting and jointing, and other data indicated on shop drawings shall be accurately followed. No deviations from shop drawings which have been reviewed and accepted will be permitted during the construction of equipment or installation.
- .12 The gauge of metal and methods of construction shall in all cases be adequate for the various conditions to be met, with the requirements of the design details and Specifications considered as minimum. Finished equipment shall be rigid when assembled and installed.

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- .13 All fastenings and fittings shall be stainless steel, type 302 or 304 unless otherwise specified. All bolts and screws shall have truss heads or flat heads which are properly countersunk, at exterior and interior surfaces which are normally visible. Concealed fastenings shall be used throughout, unless otherwise approved by the Consultant.
- .14 Sheet material for counter tops, tables, shelves and similar forms shall be straight lengths, in one continuous sheet if not over 3 metres long.
- .15 Make provisions in the equipment for proper installation of services and connections. Cut and patch only when necessary. The completed installation shall be properly finished without rough edges or exposed openings.
- .16 Allow for expansion and contraction of materials.
- .17 Obtain samples and confirm sizes of trays, racks, pans and china to determine the exact requirements for openings in equipment.

2.9 CONSTRUCTION

2.9.1 WORKTABLES & COUNTERS

- .1 1.6mm stainless steel continuous sheets all welded.
- .2 Reinforcing shall be a minimum 2.0mm Satin Coat subtop arranged so that forms are concealed from normal view. Secure reinforcing to tops with stud welding and appropriate silicone.
- .3 Table or counters up to 1800mm in length shall have a minimum of 4 legs.
- .4 Tables with sinks shall have a marine edge unless otherwise specified.
- .5 Worktable and counters with sink, work tops to slope towards sinks at a slope of 20mm per metre. For dish tables 8mm per metre toward dishwashing machine. Front edge level over full length.
- .6 Edges shall be as shown and specified in the standard detail, SD 401.
- .7 Kickplates, where specified, shall be of 1.6mm stainless steel and secured to equipment, easily removable.

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2.9.2 BACKSPLASH

- .1 2.0mm stainless steel fully welded. See Standard Detail Sheet SD 401.
- .2 Integral section of table or counter top turned up on a 19mm radius to the height specified, then boxed or splayed. Refer to Standard Detail Sheet SD 401.
- .3 Enclose, fill and weld all exposed ends and back. Exposed backs at upturns and splashbacks shall be faced with 1.2mm stainless steel back panel to bottom of splashback. Such panels shall be removable as required for access to mechanical and electrical parts. Seal backs to wall with clear silicone.

2.9.3 LEGS AND BRACING

- .1 1.6mm stainless steel wall, 41mm O.D. tubular.
- .2 Provide framework for table tops to maintain a height of 900mm above finished floor.
- .3 Leg spacing maximum 1600mm apart, 760mm front to back.
- .4 Bullet feet, Component Hardware Model A10-0851. When table has service connections, dowel and secure to floor using Component Hardware Model A10-0854. Secure to one set of feet only when bridging a structural expansion joint.
- .5 Braces shall be continuously welded to legs, polished with minimum reduction in volume.
- .6 Cross brace legs in pairs and longitudinal brace at front, centre or back to suit requirements. All set at 250mm above floor.
- .7 Legs shall be continuously welded to s.s. saddles of inverted U shape 100mm wide x 20mm deep x 2.75mm. Flanges angled back or rounded at each end.

2.9.4 OVER-CUPBOARDS

- .1 1.2mm stainless steel all welded
- .2 Top sloped at 30 deg., end gables boxed and bottom shelf fixed.
- .3 Intermediate and adjustable shelves as specified under "Shelving".
- .4 Doors as specified under "Doors" section.

- .5 Secure units to wall with stainless steel fastenings.

2.9.5 SHELVING

- .1 1.6mm stainless steel all welded construction.
- .2 Boxed edges on all four (4) sides. Notch corners to fit contour of legs as required for work tables.
- .3 Shelves with sides or backs shall be turned up 50mm and set to backs or folded if away from walls.
- .4 Shelves shall be easily removable and in sections capable of being pulled out through a single door opening.
- .5 Overshelves to be boxed with backs set to walls and secured with stainless steel tubular brackets.
- .6 Wire shelves to be 5mm O.D. on 25mm centres, set in a 10mm O.D. perimeter frame either stainless steel or heavy duty chrome plated finish as specified.
- .7 Provide a removable bottom shelf in any counter or table set on an enclosed base with mechanical and electrical services.
- .8 Removable bottom shelf in counters or tables with sink for access to clean-out valve on trap.

2.9.6 ANGLE SLIDES

- .1 1.6mm stainless steel construction
- .2 Slides shall be of 50mm x 50mm section, length to suit. Leading corners rounded, fully welded to supports on vertical edge (for fabrication) or secured by no less than four (4) s.s. screws (for millwork)
- .3 Round exposed corners and provide back stops. Mount units in key hole slots to ease cleaning and removal.
- .4 Back stops to be provided to limit travel.
- .5 Verify tray, pan or basket size to ensure accurate fit.

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2.9.7 DRAWERS

- .1 Front shall be double pan construction with insulation equal to cabinet body. Where drawer fronts are shown to have a plastic laminate finish, the double pan construction shall be reversed so that the plastic laminate is contained by the outer edges of the back pan.
- .2 Frames shall be 1.6mm. stainless steel channel, welded to drawer front.
- .3 Pulls shall be formed of stainless steel and welded onto the top edge of drawers; profile shape and size as indicated on the Drawings. Where such formed pulls are not indicated, recessed pulls shall be used, Component Hardware P63-1012 or approved equal.
- .4 Slides for refrigerated cabinets shall be Component Hardware S52 series; for other drawers Component Hardware S26 series as specified under "Hardware".
- .5 All slides to be installed so that drawers are self closing.
- .6 Housing of 1.0mm stainless steel fully enclosed for drawers under worktables and open cabinets.
- .7 Drawers shall accommodate one plastic pan Component Hardware S80 series or one stainless steel pan Component Hardware S81 series for 510 x 510 x 125mm insert.
- .8 Provide rubber buttons at end of frames to cushion drawer.
- .9 Locks as specified under "Hardware".
- .10 Bread drawers shall have 510 x 510 x 250mm deep stainless steel removable pan.

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2.9.8 SINK BOWL

- .1 All of 2.0mm stainless steel integrally welded into table or counter top.
- .2 Interior corners radiused 19mm both vertically and horizontally, all welded and polished. Slope bottom to drain fitting.
- .3 Undercoat with sound deadening compound when sinks are not exposed.
- .4 Multiple sinks to have 18 ga. stainless steel apron to conceal gap between bowls.
- .5 Faucets and drains as specified under "Hardware".

2.9.9 HINGED & SLIDING DOOR

- .1 Front and back of 1.6mm stainless steel.
- .2 All welded, double pan type 19mm thick sound deadened with fibreglass insulation board.
- .3 Hinges for cabinet doors shall be concealed, continuous stainless steel piano type secured to body with stainless steel screws.
- .4 Sliding doors shall be top hung with a stainless steel track mounted above to allow self closing. Provide nylon rollers with ball bearing centre except for heated cabinets where stainless steel rollers shall be used. Doors must be removable without tools.
- .5 Provide rubber buttons to cushion doors.

2.9.10 UNHEATED CABINETS

- .1 Stainless steel tops and backsplash. Top edges boxed, backs up and splayed unless otherwise noted.
- .2 1.2 mm stainless steel body.
- .3 Door to be hinged or sliding as required.
- .4 Stainless steel pilasters for adjustable shelves c/w clips.
- .5 1.6 mm stainless steel fixed bottom shelf and removable intermediate shelf.
- .6 Legs as specified under "Legs and Bracing"

2.9.11 MILLWORK

- .1 All millwork shall be absolutely straight, true, level and rigid.
- .2 Particle board shall be used in lieu of plywood only where specified.
- .3 Millwork shall be with tight joints using 25mm x 50mm, or 50mm x 100mm framing where required and rigidly held in place. Use glue block where necessary.
- .4 Conceal joints and connections wherever possible. Intermediate joints between supports are not acceptable.
- .5 Exposed plywood edges shall have solid hardwood or plastic laminate edge facing.
- .6 All millwork shall be glued and blind screwed. Nails shall be used as a secondary means of attachment. Both nails and screws must be set, plugged and finished.
- .7 Plastic laminate shall be applied in a continuous manner to match colour and pattern.
- .8 Apply plastic laminate in accordance with manufacturer's directions using a thermostatic adhesive. No urea-formaldehyde adhesives.
- .9 Straight self edging to be plastic laminate. Do not miter edge corners. Accurately fit plastic laminate together to provide tight, flush butt joints.
- .10 Gables, bottoms, tops, sides and doors shall be 19mm thick plywood. Drawers shall have 19mm thick solid wood fronts, 13mm thick solid wood sides and backs and 6mm thick hardwood bottoms or as specified.
- .11 Shelving shall be 19mm thick plywood or as specified. Shelves to be adjustable on chrome plated pilaster strips.
- .12 Machine dressed work and finished work shall be free from drag, feathers and roughness of any kind. Remove machine marks by sanding.
- .13 Construction methods shall allow for expansion and contraction of the materials.

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- 2.10 PREFABRICATED, INSULATED WALK-IN TYPE REFRIGERATED & FROZEN ROOM ASSEMBLIES – PROVIDED BY DESIGN BUILD CONTRACTOR**
- 2.11. MECHANICAL REFRIGERATION SYSTEMS – PROVIDED BY DESIGN BUILD CONTRACTOR**
- 2.12 EXHAUST VENTILATORS AND HOODS – PROVIDED BY DESIGN BUILD CONTRACTOR**
- 2.13 CONDENSATE HOODS**
- .1 Fabricate hoods of 1.25 mm stainless steel type 304, No. 4 finish with joints and seams fully welded and liquid tight.
 - .2 Duct collars shall be 1.6 mm stainless steel all welded c/w 25 mm flanged perimeter connection.
 - .3 Provide 13mm s.s. condensate drain coupling and condensate trough.
 - .4 Stainless steel removable enclosure panels shall be provided from top of condensate hoods to underside of finished ceilings.
 - .5 Support and hang condensate hoods by means of mild steel threaded rod, secured to structural ceiling member. Utilize turn-buckles to ensure a plumb and level installation, ready for duct connection.
- 2.14 FIRE SUPPRESSION SYSTEM – PROVIDED BY DESIGN BUILD CONTRACTOR**
- 2.15 CONVEYOR SYSTEMS**
- 2.15.1 POWER ROLLER CONVEYOR**
- 1 Construction
Support structure shall be constructed on 2.0 mm stainless steel side channels c/w stainless steel covers. Drive unit housing located where shown on plan shall be 2.0 mm stainless steel construction and shall be easily accessible for servicing.
 - 2 Rollers
Rollers shall be 48 mm dia. 1.6 mm stainless steel tubing fitted with self-lubricating acetal bearings. The rollers shall be mounted between the side channels and no part of the roller extending into the side channels.

- 3 **Driving System**
The rollers shall be mounted 13 mm dia. stainless steel shafts that extend into the side channels through all-plastic self lubricating bearings. The drive end of the shaft is fitted with a easily replaceable polyethylene sprocket. The sprocket (& shaft) is driven by a continuous stainless steel chain which runs on polyethylene wear strips on top and return strands.

- 4 **Gear Motor**
The conveyor gear motor drive shall be totally enclosed, fan-cooled type with corrosion-resistant finish.

- 5 **Controls**
The conveyor shall be controlled by a water-tight panel located under the dishtable or any other suitable location where it is easily accessible to maintenance personnel only. The panel contains all required electrical components including magnetic starter with overload protection and necessary fusing.

The conveyor is operated by remote start/stop stations located where shown on plan. Interwiring from main control centre to remote panels by the Foodservice Equipment Sub-contractor.

- 6 **Operation**
The conveyor shall operate as a low pressure accumulation system. Rollers shall turn independently of sprocket and shaft combination.

2.15.2 GRAVITY ROLLER

- .1 **Rollers**
Rollers shall be 48mm dia. blue PVC fitted with polypropylene bearings with stainless steel balls. Rollers shall be spaced at approximately 100 mm centres and where conveyor turns a corner, each roller shall consist of two separate rollers on a common shaft.

- .2 **Shafts**
Shafts shall be 11 mm hex. aluminum securely bolted to side rails. “Floating axles” shall not be permitted.

- .3 **Guide Rails**
Guide rails to be 2.5 mm X 50 mm stainless steel supported on 12 mm dia. “pins” secured to sides of conveyor bed. Rails to be made in approximately 1200 mm lg. sections to allow conveyor to be lifted out of bed for cleaning purposes.

- .4 **Conveyor Bed (Drip Pan)**
Provide 2.0 mm stainless steel conveyor bed/drip pan under conveyor supported on 40 mm dia. stainless steel legs and rails and adjustable stainless steel bullet feet.

Conveyor bed to be properly pitched to allow baskets to roll freely from powered section to dishwasher.

- .5 **Hinged Gate**

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Provide a 900 mm lg. hinged gate at entrance to dishmachine. Gate to be equipped with an adjustable, off-centre counter weight to enable the gate to be raised with little effort by one person and remain safely in the raised position without the need for dead-bolts, latches or locking devices. Gate shall be slightly over-balanced to allow it to remain in the “down” position after lowering.

2.16

ITEMIZED EQUIPMENT SPECIFICATIONS

- .1 The following numbers correspond to those on the Foodservice Equipment Drawings.
- .2 Where a manufacturer's name and model number is indicated, the item shall be supplied with all standard components, features and materials whether specifically identified or not, and shall be considered inherent in this specification.
- .3 Items identified as custom fabricated shall be constructed of stainless steel unless otherwise specified. Refer to detail drawings at the end of this section for general fabrication methods for all items.
- .4 Approved alternative manufactures must supply a product that is equal in performance to the specified item.

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Itemized Specification – **CORNER BROOK LONG TERM CARE FACILITY**

ITEM NO. 1.001: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO or equal
Model: MW108

Components:

- Manufacturer's standard components.
- Donut bumpers.

ITEM NO. 1.002: RECEIVING CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO or equal
Model: D24N

Components:

- Manufacturer's standard components.
- Continuous bumpers.

ITEM NO. 1.003: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 1.004: MOBILE SHELVING UNIT

Quantity: Two (2) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2148G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

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ITEM NO. 1.005: MOBILE SHELVING UNIT

Quantity: Two (2) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2148G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.006: MOBILE SHELVING UNIT

Quantity: Four (4) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2154G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.007: HIGH DENSITY SHELVING

Quantity: One (1) system – by k.e.c.
Manufacturer: METRO or equal
Model: Metro MaxQ Top Track
Nominal size: 4,500mm long x 1,200mm wide 2,200mm high

Components:

- Manufacturer's standard polymer type shelves with open grids.
- Two (2) 530mm x 1,220mm x 2,200mm stationary end units.
- Five (5) 450mm x 1,220mm x 2,030mm mobile units.
- One (1) track set to suit layout.
- One (1) set of floor protectors to suit layout.
- Darnell casters.
- All shelf units to be four (4) tier.

ITEM NO. 1.008: SPARE NUMBER

ITEM NO. 1.009: SPARE NUMBER

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ITEM NO. 1.014: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2160G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.015: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2160G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.016: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2160G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

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ITEM NO. 1.017: HIGH DENSITY SHELVING

Quantity: One (1) system – by k.e.c.
Manufacturer: METRO or equal
Model: Metro MaxQ Top Track
Nominal size: 4,500mm long x 1,200mm wide 2,200mm high
Components:

- Manufacturer's standard polymer type shelves with open grids.
- Two (2) 530mm x 1,220mm x 2,200mm stationary end units.
- Five (5) 450mm x 1,220mm x 2,030mm mobile units.
- One (1) track set to suit layout.
- One (1) set of floor protectors to suit layout.
- Darnell casters.
- All shelf units to be four (4) tier.

ITEM NO. 1.018: SPARE NUMBER

ITEM NO. 1.019: SPARE NUMBER

ITEM NO. 1.024: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2154G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.025: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2154G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

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ITEM NO. 1.026: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2154G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.027: MOBILE SHELVING UNIT

Quantity: Three (3) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2160G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.028: SPARE NUMBER

ITEM NO. 1.029: SPARE NUMBER

ITEM NO. 1.034: SPARE NUMBER

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ITEM NO. 1.035: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2160G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.036: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2160G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.037: MOBILE SHELVING UNIT

Quantity: Three (3) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2160G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.038: SPARE NUMBER

ITEM NO. 1.039: SPARE NUMBER

ITEM NO. 1.040: SPARE NUMBER

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ITEM NO. 1.041: SPARE NUMBER

ITEM NO. 1.042: SPARE NUMBER

ITEM NO. 1.043: SPARE NUMBER

ITEM NO. 1.044: SPARE NUMBER

ITEM NO. 1.045: SPARE NUMBER

ITEM NO. 1.046: SPARE NUMBER

ITEM NO. 1.047: SPARE NUMBER

ITEM NO. 1.048: SPARE NUMBER

ITEM NO. 1.049: SS WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 3,000mm long x 760mm wide x 914mm high and 711mm high (shaped to suit column).
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed edges as per Detail SD 401. Boxed edge on left and right side to match boxed edge of adjacent tables.
- Full length 150mm high integral splash at back, right side splayed to wall.
- Section of counter to be lower (711mm high).
- Legs and brace sets as required.
- Rear bracing.
- Open section for waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation D on Drawing FS-9A.

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ITEM NO. 1.050: MEAT CUTTER

Quantity: One (1) – by k.e.c.
Manufacturer: HOBART
Model: 84145

Components:

- Manufacturer's standard components.
- #12 attachment hub.
- Meat chopper attachment.
- 120/60/1 approved cord and plug.

ITEM NO. 1.051: S.S. WORK TABLE W/WORK SINKS

Quantity: One (1) – by k.e.c.
Nominal size: 3,100mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed edges as per Detail SD 401. Boxed edge on left and right side to match boxed edge of adjacent tables.
- Full length 150mm high integral splash at back, splayed to wall.
- Two (2) 406mm wide x 506mm long x 305mm deep sinks complete with splash mount mixer faucet, swing spout and s.s. apron.
- Legs and brace sets as required.
- S.S. solid intermediate shelf.
- S.S. slatted under shelf beneath sinks.
- One (1) three drawer unit as per Detail 407.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation D on Drawing FS-9A.

ITEM NO. 1.052: SLICER

Quantity: One (1) – by k.e.c.
Manufacturer: GLOBE or equal
Model: GC 510

Components:

- Manufacturer's standard components.
- 120/60/1 approved cord and plug.

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ITEM NO. 1.053: SCALE, PORTION

Quantity: One (1) – by k.e.c.
Manufacturer: GLOBE or equivalent by EDLUND
Model: GPS15

Components:

- Manufacturer's standard components.
- 120/60/1 approved cord and plug.

ITEM NO. 1.054: S.S. WORK TABLE W/WORK SINKS

Quantity: One (1) – by k.e.c.
Nominal size: 3,050mm long x 760mm wide x 914mm high and 711mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed edges (on portion of front) as per Detail SD 401. Boxed edge on portion of front and left side to match boxed edge of adjacent tables.
- Portion of top to be reduced to 711mm high to suit 1.056.
- Full length 150mm high integral splash at back, splayed to wall.
- Two (2) 406mm wide x 506mm long x 305mm deep sinks complete with splash mount mixer faucet, swing spout and s.s. apron.
- Legs and brace sets as required.
- Section of counter to be lower (711mm high).
- S.S. solid intermediate shelf.
- S.S. slatted under shelf beneath sinks.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation E on Drawing FS-9A.

ITEM NO. 1.055: MIXER/BLENDER

Quantity: One (1) – by k.e.c.
Manufacturer: STEPHAN or equal
Model: UM 12

Components:

- Manufacturer's standard components.
- Bowl with double jacket.
- Additional working tools.
- 208/60/1 approved cord and plug.

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ITEM NO. 1.056: FOOD PROCESSOR

Quantity: One (1) – by k.e.c.
Manufacturer: ROBOT COUPE or equal
Model: R6VN

Components:

- Manufacturer's standard components.
- Counter top plate rack.
- Seven (7) additional processing plates (8mm slicing, 14mm slicing, 3mm waved slicing, 5mm grating, 2mm julienne, 5x5 dicing, 8x8 dicing)
- 120/60/1 approved cord and plug.

ITEM NO. 1.057: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 1.058: S.S. MOBILE WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with boxed edges as per Detail SD 401.
- Four (4) legs.
- Full length s.s. solid undershelf.
- One (1) drawer as per Detail SD 407.
- Four (4) all swivel casters, two (2) with brakes.

ITEM NO. 1.059: ANGLE RACK

Quantity: Four (4) – by k.e.c.
Manufacturer: METRO/BURLODGE or equal
Model: RD78N

Components:

- Manufacturer's standard components.
- **Unit size to match Roll-in Refrigerators Items 1.105 and 1.106.**
- Gray corner bumpers.

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ITEM NO. 1.060: UTILITY CART

Quantity: One (1) – by kl.e.c.
Manufacturer: INTERMETRO or equal
Model: MW108

Components:

- Manufacturer's standard components.
- Donut bumpers.

ITEM NO. 1.061: SPARE NUMBER

ITEM NO. 1.062: S.S. CLEAN DISH TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1650mm long x 760mm wide x height to suit pot wash machine (shape to suit column at rear).
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with rolled edges as per Detail SD 401.
- Co-ordinate top with pot wash machine.
- Full length 300mm high x 100mm deep integral splash at right, and back end.
- Slope landing areas to sinks and pot wash machine.
- One (1) s.s. slatted under shelf.
- Leg and brace sets as required.
- Refer to Elevation A on Drawing FS-9A.

ITEM NO. 1.063: CONDENSATE HOOD –PROVIDED AND INSTALLED BY MECHANICAL DIVISION

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ITEM NO. 1.064: S.S. TRENCH DRAIN

Quantity: One (1) – by k.e.c.
Nominal Size: 1,000mm long x 300mm wide x 150mm deep.
Type: Custom fabricated stainless steel construction in accordance with the specification for this section.

Components:

- See Section B-B on Drawing No. FS-6.
- One (1) 50mm drain tail piece.
- Removable stainless steel grating.
- KEC to check site conditions prior to manufacture.

ITEM NO. 1.065: S.S. POT WASH TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 3650mm AND 1,400mm long x 760mm wide x height to suit pot wash machine.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with rolled edges as per Detail SD 401.
- Co-ordinate top with pot wash machine.
- Full length 300mm high x 100mm deep integral splash at right, and back end.
- Two (2) 610mm x 610mm x 450mm deep sinks complete with corner waste.
- One (1) 760mm x 610mm x 450mm deep sinks complete with corner waste.
- One (1) deck mount pre-rinse faucet Fisher model, complete with swivel arm support, add-on faucet, 400mm high riser and all attachments including wall brackets.
- Slope landing areas to sinks and pot wash machine.
- One (1) deck mount mixer faucets complete with 300mm swivel spouts.
- One (1) s.s. slatted under shelf.
- Open section to accommodate waste receptacle on left.
- Leg and brace sets as required.
- Refer to Elevation B on Drawing FS-9A.

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ITEM NO. 1.066: WASH DOWN HOSE

Quantity: One (1) – by k.e.c.
Manufacturer: T&S BRASS or equal
Model: B-2117

Components:

- Manufacturer's standard components.
- Cart wash spray unit with soap injector.
- Vacuum breaker.
- Lever handles on faucet.
- Water flow control valve to control flow of water to soap injector valve.
- 3.6M s..s. hose and 300mm extended spray nozzle with brush attachment.
- 2.4M long soap supply hose.
- Insulated grip.
- Hanger hood for hose and spray brush.
- Mount faucet at 1,500mm a.f.f.. K.E.C. to supply and install s.s. mounting bracket as per manufacturer's recommendation.

ITEM NO. 1.067: POT RACKS - MOBILE

Quantity: Two (2) – by k.e.c.
Manufacturer: METRO or equal
Model: PR48X

Components:

- Manufacturer's standard components.
- Unit to be provided with casters.
- All shelves to be flat – no angled grids to be provided.

ITEM NO. 1.068: WAREWASHER, POT AND PAN

Quantity: One (1) – by k.e.c.
Manufacturer: CHAMPION or equal
Model: SD-10

Components:

- Manufacturer's standard components.
- Built-in booster heater for 40deg. Rise.
- 208/60/3.

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ITEM NO. 1.069: CAN OPENER

Quantity: One (1) – by k.e.c.
Manufacturer: EDLUND or equal
Model: S-11

Components:

- Manufacturer's standard components.
- Mounted on table w/dished and boxed edge, provide shimming as required.

ITEM NO. 1.070: S.S. WORK TABLE W/WORK SINKS

Quantity: One (1) – by k.e.c.
Nominal size: 3,700mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed edges (on front) as per Detail SD 401. Boxed edge on right side to match boxed edge of adjacent table.
- Full length 150mm high integral splash at back, splayed to wall.
- Two (2) 406mm wide x 506mm long x 305mm deep sinks complete with splash mount mixer faucet, swing spout and s.s. apron.
- Legs and brace sets as required.
- S.S. solid intermediate shelf.
- S.S. slatted under shelf beneath sinks.
- One (1) three drawer unit as per Detail SD 407.
- Open section to suit waste receptacle.
- Section of counter to be lower (711mm high).
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation E on Drawing FS-9A.

ITEM NO. 1.071: FOOD PROCESSOR

Quantity: One (1) – by k.e.c.
Manufacturer: ROBOT COUPE or equal
Model: R301ULTRA

Components:

- Manufacturer's standard components.
- Counter top plate rack.
- Three (3) additional processing plates (4mm grating, 2mm slicing, 4mm julienne)
- 120/60/1 approved cord and plug.

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ITEM NO. 1.072: WASTE BIN W/DOLLY

Quantity: Nine (9) – by k.e.c.
Manufacturer: RUBBERMAID or equal
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 1.073: BAKER'S TABLE W/WOOD TOP AND SHELF

Quantity: One (1) –by k.e.c.
Nominal size: 2,300mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 38mm John Boos wood top w/150mm splash at back.
- Open section to suit ingredient bins, rear and side bracing only.
- Leg and brace sets as required.
- Full length s.s. over shelf as per Detail 425.
- Refer to Elevation C on Drawing FS-9A.

ITEM NO. 1.074: ICE MACHINE

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: KM255-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

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ITEM NO. 1.075: SCALE, PORTION

Quantity: One (1) – by k.e.c.
Manufacturer: GLOBE or equal
Model: GPS15

Components:

- Manufacturer's standard components.
- 120/60/1 approved cord and plug.

ITEM NO. 1.076: SPARE NUMBER

ITEM NO. 1.077: MIXER, FLOOR

Quantity: One (1) – by k.e.c.
Manufacturer: HOBART or equal
Model: HL600

Components:

- Manufacturer's standard components.
- 208/60/3.
- 30qt. Adapter kit and stainless steel bowl.
- C/W bowl truck.
- Flat beater.
- Stainless steel wire whip.
- Dough arm.
- Heavy duty meat grinder.
- Ingredient chute.

ITEM NO. 1.078: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 1.079: SPARE NUMBER

ITEM NO. 1.080: SPARE NUMBER

ITEM NO. 1.081: SPARE NUMBER

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ITEM NO. 1.082: EXHAUST HOOD CONTROL PANEL AND FIRE PROTECTION SYSTEM – PROVIDED AND INSTALLED BY MECHANICAL DIVISION

ITEM NO. 1.083: EXHAUST HOOD – PROVIDED AND INSTALLED BY MECHANICAL DIVISION.

ITEM NO. 1.084: CONVECTION OVEN

Quantity: One (1) – by k.e.c.
Manufacturer: GARLAND or equal
Model: MCO-ES-20-S

Components:

- Manufacturer’s standard components.
- Extra oven racks.

ITEM NO. 1.085: KETTLE, STEAM JACKETED

Quantity: One (1) – by k.e.c.
Manufacturer: CLEVELAND or equal
Model: KEL-40-T

Components:

- Manufacturer’s standard components.
- Complete with 50mm tangent draw off.
- Complete with spring assisted cover.
- Complete with 316 s.s. interior liners.
- Complete with kettle markings.
- Complete with kettle accessory kit.
- Complete with DKFK double pantry kettle filler with 60”hose and bracket.

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ITEM NO. 1.086: KETTLE, STEAM JACKETED

Quantity: Two (2) – by k.e.c.
Manufacturer: CLEVELAND or equal
Model: KEL-40-T

Components:

- Manufacturer's standard components.
- Complete with 50mm tangent draw off.
- Complete with spring assisted cover.
- Complete with 316 s.s. interior liners.
- Complete with kettle markings.
- Complete with DKFK double pantry kettle filler.

ITEM NO. 1.087: TILT SKILLET W/STAND

Quantity: One (1) – by k.e.c.
Manufacturer: CLEVELAND or equal
Model: SEL-30-T1

Components:

- Manufacturer's standard components.
- Provide pantry faucet.

ITEM NO. 1.088: S.S. TRENCH DRAIN

Quantity: One (1) – by k.e.c.
Nominal Size: 5,500mm long x 780mm wide x 150mm deep.
Type: Custom fabricated stainless steel construction in accordance with the specification for this section.

Components:

- See Section B-B on Drawing No. FS-6.
- Two (2) 50mm drain tail pieces.
- Stainless steel removable grating.
- KEC to verify site conditions prior to manufacture.

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ITEM NO. 1.089: SPREADER

Quantity: One (1) – by k.e.c.
Manufacturer: GARLAND or equal
Model: 36ESC18

Components:

- Manufacturer's standard components.
- Range match spreader plate.
- S.S. on right side.

ITEM NO. 1.090: FRYER

Quantity: One (1) – by k.e.c.
Manufacturer: GARLAND or equal
Model: 36ES11-SF

Components:

- Manufacturer's standard components.
- Fry bowl cover.
- Set of twin baskets.

ITEM NO. 1.091: SPREADER

Quantity: One (1) – by k.e.c.
Manufacturer: GARLAND or equal
Model: 36ESC18

Components:

- Manufacturer's standard components.
- Range match spreader plate.

ITEM NO. 1.092: GRIDDLE W/OVEN

Quantity: One (1) – by k.e.c.
Manufacturer: GARLAND or equal
Model: 36ER38

Components:

- Manufacturer's standard components.
- Oven base.

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ITEM NO. 1.093: RANGE W/OVEN

Quantity: One (1) – by k.e.c.
Manufacturer: GARLAND or equal
Model: 36ER39

Components:

- Manufacturer's standard components.
- Solid top with six (6) heat zones.
- Oven base.
- S.S. on left side.
- 208/60/3.

ITEM NO. 1.094: STEAMER, PRESSURELESS

Quantity: One (1) – by k.e.c.
Manufacturer: CLEVELAND or equal
Model: 24 CEA 10

Components:

- Manufacturer's standard components.
- Right hand door hinging.
- Manufacturers recommended filters to be provided.

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ITEM NO. 1.095: S.S. SERVICE WALL

Quantity: One (1) – by k.e.c.
Nominal size: 5,500mm long x 300mm wide x 1220mm high
Type: Custom fabricated s.s. construction in accordance with the specification for this section

Components:

- 38mm steel angle frame construction with removable s.s. panels.
- To be manufactured on two (2) sections to suit structural column.
- 1.6mm s.s. service chase at both ends complete with 1.25mm s.s. removable panels. Service chases to be 300mm x 300mm.
- S.S. service chase to run from top of service wall to 50mm beyond underside of ceiling. Provide 38mm L-shaped s.s. collar where service chase meets ceiling.
- Removable access panels with recessed handles.
- Provide all necessary service openings for connection of services to equipment.
- Provide s.s. grommets to conceal all openings for services.
- Hinged, louvered door with magnetic closers at top and bottom of one end.
- Complete with electrical raceway, junction boxes and receptacles recessed into wall ready for final electrical connection for all cooking equipment.
- Silicone seal where service wall meets floor, columns, exhaust ventilator etc.
- Refer to Detail SD 100 and SD 102 on Drawing FS-8A.

ITEM NO. 1.096: SPARE NUMBER

ITEM NO. 1.097: SPARE NUMBER

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ITEM NO. 1.098: S.S. WORK TABLE W/UTENSIL RACK

Quantity: One (1) – by k.e.c.
Nominal size: 2,438mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0mm s.s. top with dished and boxed edges as per Detail SD 401.
- Edge on one side to be boxed only to match edge of adjacent table.
- Six (6) leg and brace sets.
- S.S. solid undershelf.
- One (1) utensil rack:
 - 38mm diameter fixed s.s. tube complete with locking pins welded to top and undershelf.
 - 50mm diameter adjustable s.s. tube with locking pins.
 - 6mm s.s. bar welded to adjustable tube.
 - 150mm s.s. bars welded to 6mm s.s. bar.
 - Refer to Detail SD 415.
- Refer to Elevation H on Drawing FS-9B.

ITEM NO. 1.099: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,000mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0mm s.s. top with dished and boxed edges as per Detail SD 401.
- Edge on one side to be boxed only to match edge of adjacent table.
- One (1) 406mm x 506mm x 305mm deep sink complete with corner waste and s.s. apron.
- One (1) deck mount mixer faucet complete with swivel spout.
- One (1) stainless steel service chase to underside ceiling as per Detail 452 on Drawing FS-8BA.
- Four (4) leg and brace sets.
- S.S. slatted undershelf.
- Open section to suit waste receptacle.
- One (1) drawer as per Detail SD 407.
- Refer to Elevation H on Drawing FS-9B.

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ITEM NO. 1.100: MOBILE HOT FOOD TABLE

Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: HFW-M-4

Components:

- Manufacturer's standard components.
- Cord and plug.
- Manifold drains to one common drain.
- Provide all swivel casters, two (2) with brakes.

ITEM NO. 1.101: S.S. MOBILE WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with boxed edges as per Detail SD 401.
- Four (4) legs.
- Full length s.s. solid undershelf.
- One (1) drawer as per Detail SD 407.
- Four (4) all swivel casters, two (2) with brakes.

ITEM NO. 1.102: S.S. WORK TABLE W/WORK SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,380mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed edges as per Detail SD 401.
- Full length 150mm high integral splash at back, splayed to wall.
- One (1) 406mm wide x 506mm long x 305mm deep sink complete with splash mount mixer faucet, swing spout and s.s. apron.
- Legs and brace sets as required.
- S.S. solid intermediate shelf.
- S.S. slatted under shelf beneath sinks.
- One (1) three drawer unit as per Detail SD 407.
- Open section to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation I on Drawing FS-9B.

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ITEM NO. 1.103: REFRIGERATED SANDWICH/SALAD TABLE

Quantity: One (1) – by k.e.c.
Manufacturer: TRUE or equal
Model: TSSU-60-12

Components:

- Manufacturer's standard components.
- 120/60/1 complete with approved cord and plug.
- Provide one set of insert pans.

ITEM NO. 1.104: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 1,800mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the specification for this section

Components:

- All s.s. construction.
- Refer to Detail SD 420.
- Angled top fastened to wall and over cupboard.

ITEM NO. 1.105: ROLL-IN REFRIGERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: TRUE or equal
Model: TA1RRI-1S

Components:

- Manufacturer's standard components.
- 120/60/1.

ITEM NO. 1.106: ROLL-IN REFRIGERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: TRUE or equivalent by BEVERAGE AIR
Model: TA2RRI-2S

Components:

- Manufacturer's standard components.
- 120/60/1.

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ITEM NO. 1.108: SPARE NUMBER

ITEM NO. 1.109: SPARE NUMBER

ITEM NO. 1.110: SPARE NUMBER

ITEM NO. 1.111: MEAL TRAY TRANSPORT CARTS - FUTURE

ITEM NO. 1.112: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 1.113: CABINET, MOBILE, WARMING AND HOLDING

Quantity: Two (2) – by k.e.c.
Manufacturer: ALTOSHAAM or equal
Model: 1200-UP-STD

Components:

- Manufacturer's standard components.
- Eight gastronorm and four baking sheet capacity per compartment.
- Universal pan slides.
- Water reservoir pan and cover.
- 208/60/1 approved cord and plug.

ITEM NO. 1.114: SPARE NUMBER

ITEM NO. 1.115: INDUCTION BASE STORAGE RACKS -FUTURE

ITEM NO. 1.116: INSULATED DOME CART - FUTURE

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ITEM NO. 1.117: TRAY DISPENSER - FUTURE

ITEM NO. 1.118: SIDE PLATE/BOWL DISPENSER - FUTURE

ITEM NO. 1.119: S.S. CUTLERY TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,800mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with boxed edges as per Detail SD 401.
- Four (4) legs.
- Full length s.s. solid undershelf.
- One (1) drawer as per Detail SD 407.
- Four (4) all swivel casters, two (2) with brakes
- Full length gastronorm pan rail at back. Gastronorm pan rail constructed completely of stainless steel, completely enclosed on all sides and sized to accept 1/3 x 150mm deep pans. Pans to be placed perpendicular to table front and be positioned at a 60 degree angle.

ITEM NO. 1.120: MOBILE HOT FOOD TABLE - FUTURE

ITEM NO. 1.121: S.S. TOASTER STAND

Quantity: One (1) – by k.e.c.
Nominal size: 785mm long x 457mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with boxed edges as per Detail SD 401.
- Four (4) legs.
- Full length s.s. solid undershelf.
- One (1) drawer as per Detail SD 407.
- Four (4) all swivel casters, two (2) with brakes.

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ITEM NO. 1.122: TOASTER

Quantity: One (1) – by k.e.c.
Manufacturer: HATCO or equal
Model: TQ1200H

Components:

- Manufacturer's standard components.
- 208/60/1, Nema 6-20 plug.

ITEM NO. 1.123: STARTER STATION

Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: ISSS60

Components:

- Manufacturer's standard components.
- 304 No. 3 stainless steel construction.
- Complete with bins and dividers.

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ITEM NO. 1.124: TRAY MAKE UP CONVEYOR

Quantity: One (1)
Manufacturer: /AERO-WERKS/ BI-LINE/ HATCH
Model: PC20 or equal

Components:

- Manufacturer's standard components.
- 6100mm long x 520mm wide x 894mm high.
- 120/208 Volt, 3 phase, 5 wire, 100 amps.
- Belting shall consist of 2 strands of 13 mm diameter polyurethane conveyor cord equally spaced 200mm apart.
- All stainless steel construction where exposed for conveyor body, top and wire chase.
- Variable speed conveyor drive controls and (2) start/stop push button stations.
- Electrical distribution running full length on centre with provision for outlets and pre-wired to 3-phase load centre. All wiring to conform to latest C-U.L. standards.
- Load centre to be located at unload end.
- Outlets for 1.120 (x2), 1.122, 1.125 (x2), 1.133 and one spare, refer to drawing for locations.
- Photoelectric switch to shut off conveyor in the event of tray accumulation on discharge end of conveyor. Motor to automatically restart when tray is removed.
- Discharge table to form an integral part of the conveyor.
- Support conveyor on 41mm diameter stainless steel legs with adjustable bullet feet.
- Refer to elevation and sections on Drawing FS-8B.

ITEM NO. 1.125: MOBILE REFRIGERATOR

Quantity: Two (2) – by k.e.c.
Manufacturer: TRUE or equal
Model: T49

Components:

- Manufacturer's standard components.
- 120/60/1 approved cord and plug.

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ITEM NO. 1.126: DISHRACK DOLLY -FUTURE

ITEM NO. 1.127: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC or equal
Model: H5X-40-208

Components:

- Manufacturer’s standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer’s recommendations for installation by Division 15.

ITEM NO. 1.128: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC or equal
Model: CWTF-35

Components:

- Manufacturer’s standard components.
- Product No 35000.0006
- 120/208/60/1 voltage.
- Complete with two (2) 1.5gpr servers.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer’s recommendations for installation by Division 15.

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ITEM NO. 1.129: S.S. BEVERAGE TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,220mm long x 760mm wide x 711mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0mm s.s. top with dished and boxed edges as per Detail SD 401.
- Full length drip tray 100mm wide x 25mm deep. Slope drip tray to one 25mm drain nipple in centre. Provide a drain strainer.
- Drip tray to have grating removable in sections. Provide finger holes for removing sections of grating.
- Provide any necessary openings in table top to accommodate services for owner supplied beverage equipment.
- S.S. solid undershelf.
- S.S. cabinet base completely enclosed with two s.s. doors.

ITEM NO. 1.130: JUICE MACHINE

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN or equal
Model: JD4F

Components:

- Manufacturer's standard components.
- Provide manufacturers water filter.

ITEM NO. 1.131: SIDE PLATE/BOWL DISPENSER - FUTURE

ITEM NO. 1.132: INDUCTION BASE MOBILE STAND - FUTURE

ITEM NO. 1.133: INDUCTION BASE CHARGER - FUTURE

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ITEM NO. 1.134: UNLOAD TABLE

Quantity: One (1)
Manufacturer: AERO-WERKS/ BI-LINE/ HATCH
Model: Custom

Components:

- Supplied as an integral part of tray assembly conveyor.
- 1220mm x 520mm.
- Rollers removable in sections.

ITEM NO. 1.135: TRAY DRYING RACK UNIT - FUTURE

ITEM NO. 1.136: S.S. WORK TABLE W/WORK SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,950mm long x 760mm wide x 914mm high and 711mm high.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed edges as per Detail SD 401.
- Full length 150mm high integral splash at back and right, splayed to wall.
- One (1) 406mm wide x 506mm long x 305mm deep sinks complete with splash mount mixer faucet, swing spout and s.s. apron.
- Drop down section of table to 711mm as shown.
- One (1) three drawer unit as per Detail SD 407.
- Open section to suit waste receptacle.
- Refer to Elevation J on Drawing FS-9B.

ITEM NO. 1.137: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

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ITEM NO. 1.138: REACH-IN REFRIGERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: TRUE or equal
Model: TGR-15

Components:

- Manufacturer's standard components.
- Left hand hinge door.
- 120/60/1.

ITEM NO. 1.139: SPARE NUMBER

ITEM NO. 1.140: SPARE NUMBER

ITEM NO. 1.141: SPARE NUMBER

ITEM NO. 1.142: MOBILE SHELVING UNIT

Quantity: One (1) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q2154G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.143: JANITOR'S SINK

Quantity: Two (2) – supplied and installed by Mechanical Division 15

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ITEM NO. 1.144: CHEMICAL SHELF

Quantity: Two (2) – by k.e.c.
Manufacturer: METRO or equal
Model: Metro Max Q

Components:

- Manufacturer's standard components.
- Four (4) Q1836G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.

ITEM NO. 1.145: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 1.146: S.S. TRENCH DRAIN

Quantity: Two (2) – by k.e.c.
Nominal Size: 1,220mm long x 300mm wide x 150mm deep.
Type: Custom fabricated stainless steel construction in accordance
 with the specification for this section.

Components:

- See Section B-B on Drawing No. FS-6.
- One (1) 50mm drain tail piece.
- Honeycomb grating.
- Verify dimensions on-site prior to fabrication.

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ITEM NO. 1.147: WASH DOWN HOSE

Quantity: One (1) – by k.e.c.
Manufacturer: T&S BRASS or equal
Model: B-2117

Components:

- Manufacturer's standard components.
- Cart wash spray unit with soap injector.
- Vacuum breaker.
- Lever handles on faucet.
- Water flow control valve to control flow of water to soap injector valve.
- 3.6M s..s. hose and 300mm extended spray nozzle with brush attachment.
- 2.4M long soap supply hose.
- Insulated grip.
- Hanger hood for hose and spray brush.
- Mount faucet at 1,500mm a.f.f.. K.E.C. to supply and install s.s. mounting bracket as per manufacturer's recommendation.

ITEM NO. 1.148: SPARE NUMBER

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ITEM NO. 1.149: SOILED DISH TABLE

Quantity: One (1) – by k.e.c.
Manufacturer: AERO-WERKS/ BI LINE or equal
Model: REFER TO DRAWING FS-8B
Components:

- Manufacturer's standard components.
- 2.0mm stainless steel top and trough as shown on plan.
- Table shall be formed with vertical and horizontal corners coved to a 19mm radius.
- Overall dimensions of dish rack sorting section including landing station to be 4100mm long.
- Trough shall be 222mm wide sloping from 76mm to maximum with matching flange at Waste System.
- Dish rack sorting section to be flush with power roller conveyor so that dishracks can be pushed onto power roller conveyor.
- Two (2) deck mount pre-rinse faucets fisher model 251 I-WB, complete with 406mm riser (mol 2927-4303), 2901-12 add-on faucet and all attachments including wall brackets.
- Provide a swing out type clean up station with heavy-duty 10metre hose and heavy-duty water nozzle for washing soiled dish table. Mount hose assembly on leg below counter.
- Two (2) removable tray landing stations mounted on front of tabling, stations to be 350mm x 450mm.
- A power roller conveyor transferring standard size dish racks from the dish rack sorting table to dishwasher.
- Power roller conveyor to be one speed at 10metre/minute.
- Single point electrical connection -208/60/3Ø/15A service.
- Conveyor contractor shall be responsible for electrical interlocks among Dishmachine, Waste System and Power Roller Conveyor for one remote start/stop operation.
- Legs and brace sets as required.
- Notch backsplash to suit services from waste system.
- One (1) In-Sinkerator mini waste express system model WX-200-6-CC101 complete with:
 - CC-101 control centre mounted underneath table, 208/60/3 voltage.
 - Adaptor for welding into trough.
 - Fabricator to ensure that disposer can fit beneath soiled dish table.
 - Complete with one (1) 406mm x 406mm x height to suit waste system custom fabricated stainless steel waste receptacle.
 - S.S. waste receptacle on a dolly, sized to fit below outlet of waste express system.
- All wiring to conform to latest C-UL standards.
- One drain connection at entrance to dishwasher.
- Support Soiled Dish Table on 41mm diameter stainless steel legs with adjustable feet.
- Refer to elevation and sections on Drawing FS-8B.

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ITEM NO. 1.150: DISH MACHINE W/BOOSTER HEATER

Quantity: One (1) – by k.e.c.
Manufacturer: CHAMPION or equal
Model: 86 PW

Components:

- Manufacturer's standard components.
- Electric heated machine.
- Right to left operation.
- Complete with floor mounted 15KW electric booster heater (575/60/3).
Mount booster heater underneath clean dish table.
- Single point hot water connection to booster heater (140F incoming water temperature).
- Single point drain connection.
- Single point electric connection – 575/60/3.
- Stainless steel vent hoods on load and unload ends.
- Supply and install s.s. exhaust ducts w/dampers and liquid tight welds to extend from vent cowls to beyond finished ceiling for final connection by Division 15.
- Provide a 38mm s.s. collar where exhaust ducts meet underside of ceiling.
- Vent fan interlock complete with delay timer.
- Water hammer arrestor.
- Co-ordinate requirements for a pressure reducing valve with Mechanical Division 15.
- Table limit switch mounted at end of clean dish table.
- Provide remote start/stop switch to manufacturer of soiled dish table.

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ITEM NO. 1.151 CLEAN DISH TABLE

Quantity: One (1) – by k.e.c.
Manufacturer: AERO-WERKS/ BI-LINE or equal
Model: REFER TO DRAWING FS-8B

Components:

- Manufacturer’s standard components.
- Clean dish table shall be 610mm wide x 3500mm long x height to suit Dishwasher.
- Rollers shall be 48mm blue PVC, fitted with polypropylene bearings and stainless steel ball bearings.
- Rollers to be spaced at approximately 127mm centres.
- Shafts shall be 11mm hex. Aluminum securely bolted to side rails.
- “Floating” axles not permitted.
- Guide rails are to be 3mm x 51mm stainless steel supported on 13mm diameter pins secured to sides of table bed.
- Rails to be made in sections no longer than 600mm to allow for rollers to be lifted out for cleaning.
- Provide limit switch interconnected to Dishwasher, Power Roller Conveyor and Waste System. Supply and installation of all necessary interwiring between dishwasher and limit switch by K.E.C.
- Slope pan to drain at dishwasher.
- Full length stainless steel undershelf.
- Support conveyor on 41mm diameter stainless steel legs with adjustable bullet feet.KEC. to supply one (1) mobile soak sink 700mm x 700mm x 800mm high as per Detail SD 911 on Drawing FS-8B.

ITEM NO. 1.152: SPARE NUMBER

ITEM NO. 1.153: SPARE NUMBER

ITEM NO. 1.154: SPARE NUMBER

ITEM NO. 1.155: SPARE NUMBER

ITEM NO. 1.156: SPARE NUMBER

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.5 Itemized Specification – **CORNER BROOK LONG TERM CARE FACILITY – STAFF DINING AREA**

ITEM NO. 2.001: TRAY RETURN CART

Quantity: Three (3) by k.e.c.
Manufacturer: HATCH or equal
Model: 700 - 1418 - 10

Components:

- Manufacturer's standard components.
- Locking casters.
- Plastic laminate colored panels, colour to be confirmed by Client.
- Confirm tray size with owner prior to manufacture.

ITEM NO. 2.002: WASTE/RECYLCING STATION – BY MILLWORK DIVISION

ITEM NO. 2.003: MILLWORK COUNTER W/TRAY AND CUTLERY STATION – BY MILLWORK DIVISION

ITEM NO. 2.004: DOMESTIC TOASTER

Quantity: One (1) – by Owner

ITEM NO. 2.005: MICROWAVE OVEN

Quantity: Two (2) – by k.e.c.
Manufacturer: PANASONIC or equal
Model: NE-1021

Components:

- Manufacturer's standard components.
- 120/60/1 approved cord and plug.

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ITEM NO. 2.006: BEVERAGE REFRIGERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: TRUE or equal
Model: GDM-12RF

Components:

- Manufacturer's standard components.
- 120/60/1 approved cord and plug.
- Right hand hinge.
- Three True Trac4 shelves.
- One flat shelf.
- Barrel locks.

ITEM NO. 2.007: MILLWORK COUNTER – BY MILLWORK DIVISION

ITEM NO. 2.008: BAKERY GOODS DISPLAY

Quantity: One (1) – by k.e.c.
Manufacturer: HUBERT or equal
Model: Product No.: 82997

Components:

- Manufacturer's standard components.
- Two hinged doors.
- Three shelves each holding a 10x14 acrylic tray, supply trays.
- 125mm runner spacing.
- Dimensions 430mm long x 315mm deep x 495mm high.
- Colour to be black.

ITEM NO. 2.009: REFRIGERATED MERCHANDISER

Quantity: One (1) – by k.e.c.
Manufacturer: HUSSMANN or equal
Model: SHM-3

Components:

- Manufacturer's standard components.
- 120/60/1 voltage.
- Custom exterior colour to be selected by Client.
- Light bar kit.
- Night cover.
- Leg and skirt kit.
- Plex product stop.

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ITEM NO. 2.010: SOUP WELLS

Quantity: Two (2) – by k.e.c.
Manufacturer: WELLS or equal
Model: SS-10ULTD

Components:

- Manufacturer's standard components.
- 208/60/1 voltage.
- Drain valve extension kit.
- Complete with round insert and hinged lid.
- Provide heat tape and mounting strips to prevent heat transfer to solid surface top.

ITEM NO. 2.011: HOT FOOD server

Quantity: One (1) – by K.E.C.
Manufacturer: hatch or equal
Model: HFS-M-4

Components:

- Manufacturer's standard components.
- 208/60/3 voltage.
- 12" stainless steel overshef.
- Sneeze guard on overshef.
- Location of drain spigot to be determined on site.
- All swivel non-marking casters – two (2) with brakes.
- Location of power cord to be determined on site.

ITEM NO. 2.012: SPARE NUMBER

ITEM NO. 2.013: MILLWORK COUNTER – BY MILLWORK DIVISION

ITEM NO. 2.014: COFFEE POT AND STAND

Quantity: Two (2) – by k.e.c.
Manufacturer: BUNN-O-MATIC or equal
Model: TSR RAISED

Components:

- Manufacturer's standard components.

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ITEM NO. 2.015: CASH REGISTER

Quantity: One (1) – by Owner

ITEM NO. 2.016: MILLWORK GATE AND PANEL – BY MILLWORK CONTRACTOR

ITEM NO. 2.017: SPARE NUMBER

ITEM NO. 2.018: SPARE NUMBER

ITEM NO. 2.019: SPARE NUMBER

ITEM NO. 2.020: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 2.021: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC or equal
Model: HW2

Components:

- Manufacturer's standard components.
- 120/60/1 voltage.
- Complete with water filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 2.022: COFFEE MACHINE

Quantity: Two (2) – by k.e.c.
Manufacturer: BUNN-O-MATIC or equal
Model: CWTF15-TS

Components:

- Manufacturer's standard components.
- 120/60/1 approved cord and plug.
- Complete with one (1) thermal server booster per unit.
- Complete with water filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 2.023: WORK SINK AND FAUCET

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 2.024: MILLWORK COUNTER – BY MILLWORK DIVISION

ITEM NO. 2.025: MILLWORK OVER CUPBOARDS – BY MILLWORK DIVISION

ITEM NO. 2.026: BEVERAGE REFRIGERATOR

Quantity: One (1) – by k.e.c.

Manufacturer: TRUE or equal

Model: T-19

Components:

- Manufacturer's standard components.
- 120/60/1 approved cord and plug.
- Right hand hinge door.
- Door locks.

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.6 Itemized Specification – **CORNER BROOK LONG TERM CARE FACILITY –
REMOTE FOOD SERVICE AREAS**

ITEM NO. 3.001: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 3.002: REFRIGERATOR, REACH-IN

Quantity: One (1) – by k.e.c.

Manufacturer: TRUE or equal

Model: T23

Components:

- Manufacturer's standard components.
- Complete with casters.

ITEM NO. 3.003: SPARE NUMBER

ITEM NO. 3.004: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.

Nominal size: 1,810mm long x 760mm wide x 914mm high

Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top. Provide a three drawer unit at left end.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- Open section in centre to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation E on Drawing FS-9D.

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ITEM NO. 3.005: WASTE BIN W/DOLLY

Quantity: One (1) – by k.e.c.
Manufacturer: RUBBERMAID
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 3.006: TOASTER

Quantity: One (1) – by k.e.c.
Manufacturer: HATCO
Model: TQ800H

Components:

- Manufacturer's standard components.
- 208/60/1, Nema 6-20 plug.

ITEM NO. 3.007: HOT FOOD WELLS

Quantity: One (1) – by k.e.c.
Manufacturer: WELLS
Model: MOD-300-TDM

Components:

- Manufacturer's standard components.
- Automatic water fill.
- 208/60/1 voltage.
- Extension kit.
- Drain screen.

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ITEM NO. 3.008: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 850mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edges at left and right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Radiused extension of top at front as per drawings. Completely enclose the bottom of extension to pass through hatch..
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- S.S. undershelf complete with removable base.
- Provision for mounting hot food wells.
- Removable s.s. kickplate.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation D1 on Drawing FS-9D.

ITEM NO. 3.009: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

ITEM NO. 3.010: MOBILE PLATE LOWERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: 2DT-20-N-1520

Components:

- Manufacturer's standard components.
- Plate size to be confirmed with owner.

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ITEM NO. 3.011: BREATH GUARD

Quantity: One (1) – by k.e.c.
Nominal size: Length to suit wall opening.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- Satinless steel construction
- Manufactured with 25mm stainless steel support posts.
- Provide tempered glass to front section.
- Provide stainless steel top shelf for holding plates.

ITEM NO. 3.012: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: CWTF-15-3

Components:

- Manufacturer's standard components.
- Product No 12950.0217
- 120/60/1 voltage.
- Complete with two (2) decanters.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 3.013: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: H5X-40-208

Components:

- Manufacturer's standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 3.014: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at left end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- One (1) 406mm x 506mm x 305mm deep sinks complete with corner waste and s.s. apron.
- One (1) splash mount mixer faucet complete with swivel spout.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 3.015: INSULATED FOOD TRANSPORT CART

Quantity: One (1) – by k.e.c.
Manufacturer: CAMBRO
Model: UPC800

Components:

- Manufacturer's standard components.
- Complete with one thermobarrier
- Complete with one camchiller.
- Complete with one camwarmer.
- Colour to be selected by Owner.

ITEM NO. 3.016: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO
Model: MW108

Components:

- Manufacturer's standard components.

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ITEM NO. 3.017: SPARE NUMBER

ITEM NO. 3.018: SPARE NUMBER

ITEM NO. 3.019: ICE WATER DISPENSER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: DCM-270-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

ITEM NO. 3.020: MILLWORK COUNTER

Quantity: One (1) – supplied and installed by Millwork Division

ITEM NO. 3.021: DOMESTIC KETTLE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 3.022: DOMESTIC TOASTER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 3.023: SINK W/FAUCET

Quantity: One (1) – supplied and installed by Division 15

ITEM NO. 3.024: DOMESTIC MICROWAVE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 3.025: DOMESTIC REFRIGERATOR/FREEZER

Quantity: One (1) – supplied and installed by Owner

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ITEM NO. 4.001: HAND SINK

Quantity: One (1) – supplied and installed by Mechancial Division 15

ITEM NO. 4.002: REFRIGERATOR, REACH-IN

Quantity: One (1) – by k.e.c.

Manufacturer: TRUE

Model: T23

Components:

- Manufacturer’s standard components.
- Complete with casters.

ITEM NO. 4.003: SPARE NUMBER

ITEM NO. 4.004: SPARE NUMBER

Quantity: One (1) – by k.e.c.

ITEM NO. 4.005: WASTE BIN W/DOLLY

Quantity: One (1) – by k.e.c.

Manufacturer: RUBBERMAID

Model: 2620/2640

Components:

- Manufacturer’s standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 4.006: TOASTER

Quantity: One (1) – by k.e.c.

Manufacturer: HATCO

Model: TQ800H

Components:

- Manufacturer’s standard components.
- 208/60/1, Nema 6-20 plug.

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ITEM NO. 4.007: HOT FOOD WELLS

Quantity: One (1) – by k.e.c.
Manufacturer: WELLS
Model: MOD-300-TDM

Components:

- Manufacturer's standard components.
- Automatic water fill.
- 208/60/1 voltage.
- Extension kit.
- Drain screen.

ITEM NO. 4.008: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 'L' shape as per Drawing: 3,700mm long x 2,400mm long x 750mm wide x
914mm high
Type: Custom fabricated s/s construction in accordance with the
specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edges at right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back as shown on drawing, splayed to wall.
- Drop down section to 711mm to suit brewing equipment.
- Radiused extension of top at front as per drawings. Completely enclose the bottom of extension.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- S.S. undershelf complete with removable base.
- One three drawer unitas per Detail SD 407..
- Provision for mounting hot food wells.
- Removable s.s. kickplate.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation A1 and B1 on Drawing FS-9D.

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ITEM NO. 4.009: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 2,700mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

ITEM NO. 4.010: MOBILE PLATE LOWERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: 2DT-20-N-1520

Components:

- Manufacturer's standard components.
- Plate size to be confirmed with owner.

ITEM NO. 4.011: BREATH GUARD

Quantity: One (1) – by k.e.c.
Nominal size: Length to suit wall opening.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- Satinless steel construction
- Manufactured with 25mm stainless steel support posts.
- Provide tempered glass to front section.
- Provide stainless steel top shelf for holding plates.

ITEM NO. 4.012: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: CWTF-15-3

Components:

- Manufacturer's standard components.
- Product No 12950.0217
- 120/60/1 voltage.
- Complete with two (2) decanters.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 4.013: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: H5X-40-208

Components:

- Manufacturer's standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 4.014: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,700mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at left end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- One (1) 406mm x 506mm x 305mm deep sinks complete with corner waste and s.s. apron.
- One (1) splash mount mixer faucet complete with swivel spout.
- Open section at left to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.

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ITEM NO. 4.015: INSULATED FOOD TRANSPORT CART

Quantity: One (1) – by k.e.c.
Manufacturer: CAMBRO
Model: UPC800

Components:

- Manufacturer's standard components.
- Complete with one thermobarrier
- Complete with one camchiller.
- Complete with one camwarmer.
- Colour to be selected by Owner.

ITEM NO. 4.016: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO
Model: MW108

Components:

- Manufacturer's standard components.

ITEM NO. 4.017: SPARE NUMBER

ITEM NO. 4.019: ICE WATER DISPENSER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: DCM-270-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

ITEM NO. 4.019: MILLWORK OVER CUPBOARDS

Quantity: One (1) – supplied and installed by Millwork Division

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ITEM NO. 4.020: MILLWORK COUNTER

Quantity: One (1) – supplied and installed by Millwork Division

ITEM NO. 4.021: DOMESTIC KETTLE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 4.022: DOMESTIC TOASTER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 4.023: SINK W/FAUCET

Quantity: One (1) – supplied and installed by Division 15

ITEM NO. 4.024: DOMESTIC MICROWAVE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 4.025: DOMESTIC REFRIGERATOR/FREEZER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 5.001: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 5.002: REFRIGERATOR, REACH-IN

Quantity: One (1) – by k.e.c.

Manufacturer: TRUE

Model: T23

Components:

- Manufacturer's standard components.
- Complete with casters.

ITEM NO. 5.003: SPARE NUMBER

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ITEM NO. 5.004: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,800mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top. Provide a three drawer unit at left end.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- Open section in centre to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 5.005: WASTE BIN W/DOLLY

Quantity: One (1) – by k.e.c.
Manufacturer: RUBBERMAID
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 5.006: TOASTER

Quantity: One (1) – by k.e.c.
Manufacturer: HATCO
Model: TQ800H

Components:

- Manufacturer's standard components.
- 208/60/1, Nema 6-20 plug.

ITEM NO. 5.007: HOT FOOD WELLS

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Quantity: One (1) – by k.e.c.
Manufacturer: WELLS
Model: MOD-300-TDM

Components:

- Manufacturer's standard components.
- Automatic water fill.
- 208/60/1 voltage.
- Extension kit.
- Drain screen.

ITEM NO. 5.008: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 850mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edges at left and right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Radiused extension of top at front as per drawings. Completely enclose the bottom of extension.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- S.S. undershelf complete with removable base.
- Provision for mounting hot food wells.
- Removable s.s. kickplate.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 5.009: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

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ITEM NO. 5.010: MOBILE PLATE LOWERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: 2DT-20-N-1520

Components:

- Manufacturer's standard components.
- Plate size to be confirmed with owner.

ITEM NO. 5.011: BREATH GUARD

Quantity: One (1) – by k.e.c.
Nominal size: Length to suit wall opening.
Type: Custom fabricated s/s construction in accordance with the
specification for this section.

Components:

- Satinless steel construction
- Manufactured with 25mm stainless steel support posts.
- Provide tempered glass to front section.
- Provide stainless steel top shelf for holding plates.

ITEM NO. 5.012: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: CWTF-15-3

Components:

- Manufacturer's standard components.
- Product No 12950.0217
- 120/60/1 voltage.
- Complete with two (2) decanters.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 5.013: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: H5X-40-208

Components:

- Manufacturer's standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 5.014: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at left end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- One (1) 406mm x 506mm x 305mm deep sinks complete with corner waste and s.s. apron.
- One (1) splash mount mixer faucet complete with swivel spout.
- Fabricator to verify dimensions on-site prior to fabrication.

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ITEM NO. 5.015: INSULATED FOOD TRANSPORT CART

Quantity: One (1) – by k.e.c.
Manufacturer: CAMBRO
Model: UPC800

Components:

- Manufacturer's standard components.
- Complete with one thermobarrier
- Complete with one camchiller.
- Complete with one camwarmer.
- Colour to be selected by Owner.

ITEM NO. 5.016: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO
Model: MW108

Components:

- Manufacturer's standard components.

ITEM NO. 5.017: SPARE NUMBER

ITEM NO. 5.018: SPARE NUMBER

ITEM NO. 5.019: ICE WATER DISPENSER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: DCM-270-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

ITEM NO. 5.020: MILLWORK COUNTER

Quantity: One (1) – supplied and installed by Millwork Division

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ITEM NO. 5.021: DOMESTIC KETTLE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 5.022: DOMESTIC TOASTER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 5.023: SINK W/FAUCET

Quantity: One (1) – supplied and installed by Division 15

ITEM NO. 5.024: DOMESTIC MICROWAVE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 5.025: DOMESTIC REFRIGERATOR/FREEZER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 6.001: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 6.002: REFRIGERATOR, REACH-IN

Quantity: One (1) – by k.e.c.

Manufacturer: TRUE

Model: T23

Components:

- Manufacturer's standard components.
- Complete with casters.

ITEM NO. 6.003: SPARE NUMBER

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ITEM NO. 6.004: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,800mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top. Provide a three drawer unit at left end.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- Open section in centre to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 6.005: WASTE BIN W/DOLLY

Quantity: One (1) – by k.e.c.
Manufacturer: RUBBERMAID
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 6.006: TOASTER

Quantity: One (1) – by k.e.c.
Manufacturer: HATCO
Model: TQ800H

Components:

- Manufacturer's standard components.
- 208/60/1, Nema 6-20 plug.

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ITEM NO. 6.007: HOT FOOD WELLS

Quantity: One (1) – by k.e.c.
Manufacturer: WELLS
Model: MOD-300-TDM

Components:

- Manufacturer’s standard components.
- Automatic water fill.
- 208/60/1 voltage.
- Extension kit.
- Drain screen.

ITEM NO. 6.008: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 850mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the
specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edges at left and right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Radiused extension of top at front as per drawings. Completely enclose the bottom of extension.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- S.S. undershelf complete with removable base.
- Provision for mounting hot food wells.
- Removable s.s. kickplate.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 6.009: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the
specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

ITEM NO. 6.010: MOBILE PLATE LOWERATOR

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Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: 2DT-20-N-1520

Components:

- Manufacturer's standard components.
- Plate size to be confirmed with owner.

ITEM NO. 6.011: BREATH GUARD

Quantity: One (1) – by k.e.c.
Nominal size: Length to suit wall opening.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- Satinless steel construction
- Manufactured with 25mm stainless steel support posts.
- Provide tempered glass to front section.
- Provide stainless steel top shelf for holding plates.

ITEM NO. 6.012: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: CWTF-15-3

Components:

- Manufacturer's standard components.
- Product No 12950.0217
- 120/60/1 voltage.
- Complete with two (2) decanters.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 6.013: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: H5X-40-208

Components:

- Manufacturer's standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 6.014: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,100mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at left end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- One (1) 406mm x 506mm x 305mm deep sinks complete with corner waste and s.s. apron.
- One (1) splash mount mixer faucet complete with swivel spout.
- Fabricator to verify dimensions on-site prior to fabrication.

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ITEM NO. 6.015: INSULATED FOOD TRANSPORT CART

Quantity: One (1) – by k.e.c.
Manufacturer: CAMBRO
Model: UPC800

Components:

- Manufacturer's standard components.
- Complete with one thermobarrier
- Complete with one camchiller.
- Complete with one camwarmer.
- Colour to be selected by Owner.

ITEM NO. 6.016: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO
Model: MW108

Components:

- Manufacturer's standard components.

ITEM NO. 6.017: SPARE NUMBER

ITEM NO. 6.018: SPARE NUMBER

ITEM NO. 6.019: ICE WATER DISPENSER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: DCM-270-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

ITEM NO. 6.020: MILLWORK COUNTER

Quantity: One (1) – supplied and installed by Millwork Division

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ITEM NO. 6.021: DOMESTIC KETTLE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 6.022: DOMESTIC TOASTER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 6.023: SINK W/FAUCET

Quantity: One (1) – supplied and installed by Division 15

ITEM NO. 6.024: DOMESTIC MICROWAVE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 6.025: DOMESTIC REFRIGERATOR/FREEZER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 7.001: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 7.002: REFRIGERATOR, REACH-IN

Quantity: One (1) – by k.e.c.

Manufacturer: TRUE

Model: T23

Components:

- Manufacturer's standard components.
- Complete with casters.

ITEM NO. 7.003: SPARE NUMBER

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ITEM NO. 7.004: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,800mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top. Provide a three drawer unit at left end.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- Open section in centre to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 7.005: WASTE BIN W/DOLLY

Quantity: One (1) – by k.e.c.
Manufacturer: RUBBERMAID
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 7.006: TOASTER

Quantity: One (1) – by k.e.c.
Manufacturer: HATCO
Model: TQ800H

Components:

- Manufacturer's standard components.
- 208/60/1, Nema 6-20 plug.

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ITEM NO. 7.007: HOT FOOD WELLS

Quantity: One (1) – by k.e.c.
Manufacturer: WELLS
Model: MOD-300-TDM

Components:

- Manufacturer’s standard components.
- Automatic water fill.
- 208/60/1 voltage.
- Extension kit.
- Drain screen.

ITEM NO. 7.008: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 850mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the
specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edges at left and right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Radiused extension of top at front as per drawings. Completely enclose the bottom of extension.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- S.S. undershelf complete with removable base.
- Provision for mounting hot food wells.
- Removable s.s. kickplate.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 7.009: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the
specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

ITEM NO. 7.010: MOBILE PLATE LOWERATOR

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Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: 2DT-20-N-1520

Components:

- Manufacturer's standard components.
- Plate size to be confirmed with owner.

ITEM NO. 7.011: BREATH GUARD

Quantity: One (1) – by k.e.c.
Nominal size: Length to suit wall opening.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- Satinless steel construction
- Manufactured with 25mm stainless steel support posts.
- Provide tempered glass to front section.
- Provide stainless steel top shelf for holding plates.

ITEM NO. 7.012: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: CWTF-15-3

Components:

- Manufacturer's standard components.
- Product No 12950.0217
- 120/60/1 voltage.
- Complete with two (2) decanters.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 7.013: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: H5X-40-208

Components:

- Manufacturer's standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 7.014: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at left end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- One (1) 406mm x 506mm x 305mm deep sinks complete with corner waste and s.s. apron.
- One (1) splash mount mixer faucet complete with swivel spout.
- Fabricator to verify dimensions on-site prior to fabrication.

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ITEM NO. 7.015: INSULATED FOOD TRANSPORT CART

Quantity: One (1) – by k.e.c.
Manufacturer: CAMBRO
Model: UPC800

Components:

- Manufacturer's standard components.
- Complete with one thermobarrier
- Complete with one camchiller.
- Complete with one camwarmer.
- Colour to be selected by Owner.

ITEM NO. 7.016: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO
Model: MW108

Components:

- Manufacturer's standard components.

ITEM NO. 7.017: SPARE NUMBER

ITEM NO. 7.018: SPARE NUMBER

ITEM NO. 7.019: ICE WATER DISPENSER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: DCM-270-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

ITEM NO. 7.020: MILLWORK COUNTER

Quantity: One (1) – supplied and installed by Millwork Division

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ITEM NO. 7.021: DOMESTIC KETTLE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 7.022: DOMESTIC TOASTER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 7.023: SINK W/FAUCET

Quantity: One (1) – supplied and installed by Division 15

ITEM NO. 7.024: DOMESTIC MICROWAVE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 7.025: DOMESTIC REFRIGERATOR/FREEZER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 8.001: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 8.002: REFRIGERATOR, REACH-IN

Quantity: One (1) – by k.e.c.

Manufacturer: ELECTROLUX

Model: 726356

Components:

- Manufacturer's standard components.
- Complete with casters.

ITEM NO. 8.003: SPARE NUMBER

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ITEM NO. 8.004: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,800mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top. Provide a three drawer unit at left end.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- Open section in centre to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 8.005: WASTE BIN W/DOLLY

Quantity: One (1) – by k.e.c.
Manufacturer: RUBBERMAID
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 8.006: TOASTER

Quantity: One (1) – by k.e.c.
Manufacturer: HATCO
Model: TQ800H

Components:

- Manufacturer's standard components.
- 208/60/1, Nema 6-20 plug.

ITEM NO. 8.007: HOT FOOD WELLS

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Quantity: One (1) – by k.e.c.
Manufacturer: WELLS
Model: MOD-300-TDM

Components:

- Manufacturer's standard components.
- Automatic water fill.
- 208/60/1 voltage.
- Extension kit.
- Drain screen.

ITEM NO. 8.008: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 850mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edges at left and right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Radiused extension of top at front as per drawings. Completely enclose the bottom of extension.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- S.S. undershelf complete with removable base.
- Provision for mounting hot food wells.
- Removable s.s. kickplate.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 8.009: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

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ITEM NO. 8.010: MOBILE PLATE LOWERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: 2DT-20-N-1520

Components:

- Manufacturer's standard components.
- Plate size to be confirmed with owner.

ITEM NO. 8.011: BREATH GUARD

Quantity: One (1) – by k.e.c.
Nominal size: Length to suit wall opening.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- Satinless steel construction
- Manufactured with 25mm stainless steel support posts.
- Provide tempered glass to front section.
- Provide stainless steel top shelf for holding plates.

ITEM NO. 8.012: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: CWTF-15-3

Components:

- Manufacturer's standard components.
- Product No 12950.0217
- 120/60/1 voltage.
- Complete with two (2) decanters.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 8.013: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: H5X-40-208

Components:

- Manufacturer's standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 8.014: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,100mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at left end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- One (1) 406mm x 506mm x 305mm deep sinks complete with corner waste and s.s. apron.
- One (1) splash mount mixer faucet complete with swivel spout.
- Fabricator to verify dimensions on-site prior to fabrication.

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ITEM NO. 8.015: INSULATED FOOD TRANSPORT CART

Quantity: One (1) – by k.e.c.
Manufacturer: CAMBRO
Model: UPC800

Components:

- Manufacturer's standard components.
- Complete with one thermobarrier
- Complete with one camchiller.
- Complete with one camwarmer.
- Colour to be selected by Owner.

ITEM NO. 8.016: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO
Model: MW108

Components:

- Manufacturer's standard components.

ITEM NO. 8.017: SPARE NUMBER

ITEM NO. 8.018: SPARE NUMBER

ITEM NO. 8.019: ICE WATER DISPENSER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: DCM-270-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

ITEM NO. 8.020: MILLWORK COUNTER

Quantity: One (1) – supplied and installed by Millwork Division

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ITEM NO. 8.021: DOMESTIC KETTLE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 8.022: DOMESTIC TOASTER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 8.023: SINK W/FAUCET

Quantity: One (1) – supplied and installed by Division 15

ITEM NO. 8.024: DOMESTIC MICROWAVE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 8.025: DOMESTIC REFRIGERATOR/FREEZER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 10.001: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 10.002: REFRIGERATOR, REACH-IN

Quantity: One (1) – by k.e.c.

Manufacturer: TRUE

Model: T23

Components:

- Manufacturer's standard components.
- Complete with casters.

ITEM NO. 10.003: SPARE NUMBER

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ITEM NO. 10.004: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,800mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top. Provide a three drawer unit at left end.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- Open section in centre to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 10.005: WASTE BIN W/DOLLY

Quantity: One (1) – by k.e.c.
Manufacturer: RUBBERMAID
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 10.006: TOASTER

Quantity: One (1) – by k.e.c.
Manufacturer: HATCO
Model: TQ800H

Components:

- Manufacturer's standard components.
- 208/60/1, Nema 6-20 plug.

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ITEM NO. 10.007: HOT FOOD WELLS

Quantity: One (1) – by k.e.c.
Manufacturer: WELLS
Model: MOD-300-TDM

Components:

- Manufacturer’s standard components.
- Automatic water fill.
- 208/60/1 voltage.
- Extension kit.
- Drain screen.

ITEM NO. 10.008: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 850mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the
specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edges at left and right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Radiused extension of top at front as per drawings. Completely enclose the bottom of extension.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- S.S. undershelf complete with removable base.
- Provision for mounting hot food wells.
- Removable s.s. kickplate.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 10.009: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the
specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

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ITEM NO. 10.010: MOBILE PLATE LOWERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: 2DT-20-N-1520

Components:

- Manufacturer's standard components.
- Plate size to be confirmed with owner.

ITEM NO. 10.011: BREATH GUARD

Quantity: One (1) – by k.e.c.
Nominal size: Length to suit wall opening.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- Satinless steel construction
- Manufactured with 25mm stainless steel support posts.
- Provide tempered glass to front section.
- Provide stainless steel top shelf for holding plates.

ITEM NO. 10.012: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: CWTF-15-3

Components:

- Manufacturer's standard components.
- Product No 12950.0217
- 120/60/1 voltage.
- Complete with two (2) decanters.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 10.013: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: H5X-40-208

Components:

- Manufacturer's standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 10.014: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at left end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- One (1) 406mm x 506mm x 305mm deep sinks complete with corner waste and s.s. apron.
- One (1) splash mount mixer faucet complete with swivel spout.
- Fabricator to verify dimensions on-site prior to fabrication.

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ITEM NO. 10.015: INSULATED FOOD TRANSPORT CART

Quantity: One (1) – by k.e.c.
Manufacturer: CAMBRO
Model: UPC800

Components:

- Manufacturer's standard components.
- Complete with one thermobarrier
- Complete with one camchiller.
- Complete with one camwarmer.
- Colour to be selected by Owner.

ITEM NO. 10.016: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO
Model: MW108

Components:

- Manufacturer's standard components.

ITEM NO. 10.017: SPARE NUMBER

ITEM NO. 10.018: SPARE NUMBER

ITEM NO. 10.019: ICE WATER DISPENSER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: DCM-270-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

ITEM NO. 10.020: MILLWORK COUNTER

Quantity: One (1) – supplied and installed by Millwork Division

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ITEM NO. 10.021: DOMESTIC KETTLE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 10.022: DOMESTIC TOASTER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 10.023: SINK W/FAUCET

Quantity: One (1) – supplied and installed by Division 15

ITEM NO. 10.024: DOMESTIC MICROWAVE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 10.025: DOMESTIC REFRIGERATOR/FREEZER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 11.001: HAND SINK

Quantity: One (1) – supplied and installed by Mechanical Division 15

ITEM NO. 11.002: REFRIGERATOR, REACH-IN

Quantity: One (1) – by k.e.c.

Manufacturer: TRUE

Model: T23

Components:

- Manufacturer's standard components.
- Complete with casters.

ITEM NO. 11.003: SPARE NUMBER

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ITEM NO. 11.004: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,800mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top. Provide a three drawer unit at left end.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- Open section in centre to suit waste receptacle.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 11.005: WASTE BIN W/DOLLY

Quantity: One (1) – by k.e.c.
Manufacturer: RUBBERMAID
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour - yellow.

ITEM NO. 11.006: TOASTER

Quantity: One (1) – by k.e.c.
Manufacturer: HATCO
Model: TQ800H

Components:

- Manufacturer's standard components.
- 208/60/1, Nema 6-20 plug.

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ITEM NO. 11.007: HOT FOOD WELLS

Quantity: One (1) – by k.e.c.
Manufacturer: WELLS
Model: MOD-300-TDM

Components:

- Manufacturer’s standard components.
- Automatic water fill.
- 208/60/1 voltage.
- Extension kit.
- Drain screen.

ITEM NO. 11.008: S.S. WORK TABLE

Quantity: One (1) – by k.e.c.
Nominal size: 1,500mm long x 850mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the
 specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edges at left and right end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Radiused extension of top at front as per drawings. Completely enclose the bottom of extension.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- S.S. undershelf complete with removable base.
- Provision for mounting hot food wells.
- Removable s.s. kickplate.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 11.009: S.S. OVER CUPBOARDS

Quantity: One (1) – by k.e.c.
Nominal size: 2,300mm long x 300mm wide x 610 high
Type: Custom fabricated s.s. construction in accordance with the
 specification for this section

Components:

- All s.s. construction.
- Angled top fastened to wall and over cupboard.

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ITEM NO. 11.010: MOBILE PLATE LOWERATOR

Quantity: One (1) – by k.e.c.
Manufacturer: HATCH or equal
Model: 2DT-20-N-1520

Components:

- Manufacturer's standard components.
- Plate size to be confirmed with owner.

ITEM NO. 11.011: BREATH GUARD

Quantity: One (1) – by k.e.c.
Nominal size: Length to suit wall opening.
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- Satinless steel construction
- Manufactured with 25mm stainless steel support posts.
- Provide tempered glass to front section.
- Provide stainless steel top shelf for holding plates.

ITEM NO. 11.012: COFFEE MAKER

Quantity: One (1) by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: CWTF-15-3

Components:

- Manufacturer's standard components.
- Product No 12950.0217
- 120/60/1 voltage.
- Complete with two (2) decanters.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

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ITEM NO. 11.013: HOT WATER DISPENSER

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN-O-MATIC
Model: H5X-40-208

Components:

- Manufacturer's standard components.
- 208/60/1.
- Kitchen Equipment Contractor to provide water pre-filter and filter as per manufacturer's recommendations for installation by Division 15.

ITEM NO. 11.014: S.S. WORK TABLE W/SINK

Quantity: One (1) – by k.e.c.
Nominal size: 2,100mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with marine edges as per Detail SD 401.
- Edge at left end to be boxed only, field weld to match adjacent table so that it forms one continuous top.
- Full length 50mm wide x 150mm high integral splash at back, splayed to wall.
- Provide s.s. filler pieces as required to conceal all gaps between table and walls.
- Completely enclosed s.s. cabinet beneath counter top.
- All s.s. doors, s.s. base, removable s.s. kickplate and s.s. solid intermediate shelf.
- One (1) 406mm x 506mm x 305mm deep sinks complete with corner waste and s.s. apron.
- One (1) splash mount mixer faucet complete with swivel spout.
- Fabricator to verify dimensions on-site prior to fabrication.

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ITEM NO. 11.015: INSULATED FOOD TRANSPORT CART

Quantity: One (1) – by k.e.c.
Manufacturer: CAMBRO
Model: UPC800

Components:

- Manufacturer's standard components.
- Complete with one thermobarrier
- Complete with one camchiller.
- Complete with one camwarmer.
- Colour to be selected by Owner.

ITEM NO. 11.016: UTILITY CART

Quantity: One (1) – by k.e.c.
Manufacturer: INTERMETRO
Model: MW108

Components:

- Manufacturer's standard components.

ITEM NO. 11.017: SPARE NUMBER

Quantity: One (1) – by k.e.c.
Manufacturer: HOSHIZAKI
Model: DCM500BAF

Components:

- Manufacturer's standard components.
- Complete with a SD-450 stand.
- Complete with pre-filter and filter as per manufacturer's recommendations for installation by Division 15.
- 120/60/1 voltage.

ITEM NO. 11.018: SPARE NUMBER

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ITEM NO. 11.019: ICE WATER DISPENSER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal
Model: DCM-270-BAH

Components:

- Manufacturer's standard components.
- Manufacturers recommended filter [installed by Div. 15]

ITEM NO. 11.020: MILLWORK COUNTER

Quantity: One (1) – supplied and installed by Millwork Division

ITEM NO. 11.021: DOMESTIC KETTLE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 11.022: DOMESTIC TOASTER

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 11.023: SINK W/FAUCET

Quantity: One (1) – supplied and installed by Division 15

ITEM NO. 11.024: DOMESTIC MICROWAVE

Quantity: One (1) – supplied and installed by Owner

ITEM NO. 11.025: DOMESTIC REFRIGERATOR/FREEZER

Quantity: One (1) – supplied and installed by Owner

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PART 3 - EXECUTION

3. EXECUTION

3.1 SITE INSPECTIONS

- .1 All dimensions shown on the Drawings or listed in this Section of the Specification are to be considered nominal and for guidance only. It is the responsibility of the Foodservice Equipment Sub-contractor to check dimensions on the site and to co-ordinate any adjustments which may be necessary for the proper fabrication and set-in-place of the foodservice equipment.
- .2 If significant variances are apparent to the General Contractor or Foodservice Equipment Sub-contractor which may require changes affecting the intent of the contract, immediately notify the consultant.
- .3 Fabricate equipment in sections that will allow easy access into the building and to final location within the foodservice area. Any damage to the building or the equipment will be the Foodservice Equipment Sub-contractor's responsibility.
- .4 Verify on the job site all actual dimensions of storerooms and walk-in refrigerators and freezers and adjust if necessary the size of shelving units specified in the item specification.
- .5 Verify all points of access into the job site and ensure that all pieces of equipment or fabricated items installed or relocated are able to pass through doors, hallways etc. in order to arrive at designated location on plans.

3.2 SAMPLES

- .1 If requested by the Consultant, submit samples of components or fabrication methods, materials or finishes, for review and approval before proceeding with that aspect of the work. Where necessary, request a shop inspection of an assembly which cannot be submitted for approval. Include in the base bid price, the cost of samples which may be rejected.
- .2 Samples must be the precise articles proposed to be furnished.
- .3 All samples must be supplied in the required quantity and all except one (1) will be returned.
- .4 Reviewed samples will become the standard of workmanship and material against which installed work will be checked.
- .5 Obtain from the Owner, all necessary samples of china, baskets, trays, etc. to determine proper sizes for openings, angle slides dispensers, conveyors, dishmachines, carts, wrapping machines, etc.

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- .6 Prior to ordering dishwashing or traywashing equipment, obtain from the Owner a sample of all service wares, trays and carts etc. and assure their compatibility with warewashing or cartwashing equipment.

3.3 DELIVERY STORAGE OF EQUIPMENT

- .1 The Foodservice Equipment Sub-contractor will coordinate deliveries of equipment in conjunction with construction activity and progress at the site and as dictated by the Owner.
- .2 The Foodservice Equipment Sub-contractor shall obtain and/or hold equipment ready for delivery in accordance with an agreed schedule which will permit completion of the work at the specific date.
- .3 Deliver, unpack and set in place all equipment in the designated position, ready for final connection of services, for units with electrical or mechanical connections.
- .4 Supply to the Owner, in sufficient time, any information or items of service, articles, components or equipment which requires building in or which may overlap or impede the work of others.
- .5 Provide all necessary information within adequate time and in proper sequence regarding the exact location of openings, chases and any attachments or other fittings required for foodservice equipment.
- .6 Supply and deliver to the site in sufficient time 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. Include necessary templates, instructions, directions and/or assistance in the location and installation of all items by other Sub-contractors.

3.4. INSTALLATION

- .1 Supply to all other trades in sufficient time, any services, articles, or equipment that require “building-in” or overlapping coordination. Also notify exact locations of openings, chases, anchors, floor pan, etc., required for the foodservice equipment covered in this contract.
- .2 Caulk and seal equipment to walls, base pads, curbs, and adjacent equipment where required.
- .3 Leave installed work neat, cleaned and polished, well fitted into position, level, and in proper operating condition.
- .4 Promptly remove all rubbish and debris from the building and site as the work proceeds and on completion.
- .5 Activate, test and adjust all equipment and apparatus installed under this Contract. Refinish and repair any painted and finished surfaces damaged during erection and

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- installation. Hand over the completed installation in first class condition and working order.
- .6 Ensure electrical equipment is accompanied by label or certification of approval by Canadian Standards Association, Hydro Electrical Power Commission or Local Authority.
- .7 Ensure steam pressure equipment is accompanied by a "Certificate of Boiler" to satisfy Federal and Provincial requirements.
- .8 Finished work must be perfectly true and plumb with no warping, buckling or open seams. All edges, hidden or exposed must be ground smooth and rounded. Rivet heads, weld marks, or other imperfections are not acceptable.
- .9 Cutting and repairs for the proper installation of services are part of the work in this Contract.
- .10 Obtain permits or special inspections. No allowance will be made for costs incurred.
- .11 Identify equipment with metal plates or labels permanently secured which include, where applicable:
- Manufacturer's name or recognized trademark
 - Complete model identification
 - Model, serial number and CSA U.L.C. and NSF identifications
 - Electrical characteristics
 - Direction of drive
 - Controls
 - Circuits, lines, etc.
 - Specific operating instructions
- .12 Identify equipment with temporary labels showing location and Item number per Specifications.
- .13 After installation has been completed and all items checked and adjusted where necessary for satisfactory operation, arrange for inspection of equipment. If items are found unsatisfactory, make necessary corrections and adjustments.
- .14 The foodservices sub-contractor will co-ordinate the removal, storage, relocation and installation of all foodservice equipment as required according to the program and/or project schedule as outlined by the architect, owner and/or General Contractor.

3.5

PROTECTION AND CLEANING

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- .1. Protect properly and efficiently all work against any damage. Repair without charge to the Owner any damage to equipment and/or building. Cooperate at all times to keep the area clean and free of all rubbish and debris. At the end, clean all equipment to permit immediate use by the Owner without further cleaning.
- .2. In areas where quarry tile is applied as a floor finish, ensure that no stainless steel is present if Muriatic Acid is being used to clean the tiles.

3.6 MAINTENANCE MANUALS

- .1 Supply four (4) sets of manuals, bound and labeled, incorporating operating and maintenance instructions, including spare parts list and optional accessories for all items specified.
- .2 Identify each item, arrange in proper sequence and ensure that the numbers correspond to the specifications and drawings.
- .3 Provide an itemized lead sheet at the front of the manual with a list of the contents and the name and phone number of the service company.

3.7 DEMONSTRATION

- .1 After completion of installation, cleaning, testing and final inspection, instruct the Owner or their authorized personnel in the correct operation and maintenance of the equipment.
- .2 A demonstration shall be made of each piece of equipment requested by the Consultant, and such demonstration shall be carried out by a competent representative of the manufacturer's equipment.
- .3 It is the responsibility of the General Contractor and/or Foodservice Equipment Sub-contractor to correct deficiencies and make adjustments to items which are not functioning properly at the time of demonstration.
- .4 The Contractor shall co-ordinate the schedule for equipment demonstrations with the Owner representative, with adequate time allowed for each demonstration.
- .5 Submit to the Foodservice Consultant three (3) weeks prior to completion of the installation, cleaning, final inspection and testing, a schedule of demonstration by the suppliers of purchased equipment. Indicate clearly the timing for each supplier to start up and demonstrate the proper use and maintenance of their equipment to the Owner.
- .6 The Foodservice Equipment Sub-contractor shall inspect and test all the food service equipment prior to any demonstration to ensure that the equipment has been set in its proper place, it is clean and sealed, all mechanical and electrical connections have been made and are functioning properly, that the mechanical and electrical services will be on during the demonstration and that all the equipment has been tested. A **commissioning checklist and installation progress report** has been included at the end of this specification and must be completed and signed by a representative of the Foodservice

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Equipment Sub-contractor. The checklist and installation progress report must be submitted to the Consultant three days prior to the demonstration.

- .7 The Consultant will inspect equipment on substantial completion of work and will issue a deficiency report immediately thereafter. A final inspection will also be made to verify corrected deficiencies.
- .8 The Owner reserves the right to inspect equipment at the factory of the Foodservice Equipment Sub-contractor, or at other locations as necessary.
- .9 Rejection of any item of equipment, components or fabrication will be based on degree of conformance to the Specification and Drawings, and is subject to the Conditions of the contract in any matter of dispute.

3.8 GUARANTEE

- .1 All new equipment shall be guaranteed for a minimum of one (1) year from the date of acceptance against defects in material, manufacture, assembly, labour and installation. Those items or components which have inherent guarantee periods beyond this minimum shall be sustained to the maximum time provided by the manufacturer.
- .2 This guarantee applies to new purchases and fabricated equipment specified under this Division. Repair and/or replace at no cost to the Owner, parts and labour included, any and all equipment covered in this contract, which proves defective within the guarantee period.
- .3 The one (1) year warranty shall include service, inspection, and maintenance for the fire extinguishing system as requested by the national and/or local authorities and N.F.P.A. - Code 96.
- .4 All mechanical refrigeration system components including compressors, condensing units, shall be supplied with a one (1) year replacement guaranteed including parts and labour. There shall be an additional four (4) year guarantee on parts only.
- .5 If defects become apparent during the guarantee period they shall be made good by the Foodservice Equipment Sub-contractor/supplier or authorized service representative. The supplier means the manufacturer of the equipment item, but under all circumstances it is the responsibility of the General Contractor/Foodservice Equipment Sub-contractor to maintain the obligation of guarantee whether or not the supplier provides this service.
- .6 If defects identified at any time during the one (1) year warranty period are not corrected prior to expiration of the warranty period, the warranty period will automatically be extended until the defect is corrected to the “Owners” or “Consultants” satisfaction.
- .7 If deficiencies identified at the point of substantial completion of the food equipment installation or during the one (1) year warranty period are not corrected or resolved prior to the expiration of the one (1) year warranty period, the warranty period will automatically be extended until such time as the outstanding deficiency is corrected to the “Owners” or “Consultants” satisfaction.

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- .8 The guarantee shall not apply where it can be clearly shown that a defect or malfunction is due to misuse or neglect by the Owner or their representatives.

- .9 The guarantee period shall commence upon acceptance of the equipment by the Owner, or such date(s) as may be mutually agreed upon after substantial completion of the work. In no event shall the period of guarantee begin later than the date upon which the lien holdback expires.

3.9 INSPECTION, REJECTION AND FACTORY TESTING

- .1 The Owner and Consultant reserve the right to inspect the fabrication of any items at the fabricating plant and they may reject any equipment which does not comply with Plans and/or Specifications. The Contractor will replace without charge all rejected material or equipment within (10) days of rejection.

- .2 Factory test and verify all items such as cold pans, refrigerated display cases, ice cream freezers, custom built refrigerators, etc., to be sure that they are in proper working order before shipment. Inform the Consultant of the date of these tests in advance in writing so that he may observe and inspect these items in the shop if necessary. Advise the Consultant when installation is complete and ready for inspection.

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PART 4 ITEMIZED BID FORM

Item #	Description	Qty.	Manufacturer	Unit Price	Total Price
1.001	Utility Cart	1			
1.002	Receiving Cart	1			
1.003	Hand Sink – By Division 15	1			
1.004	Mobile Shelving	2			
1.005	Mobile Shelving	2			
1.006	Mobile Shelving	4			
1.007	High Density Shelving	1			
1.008	Spare Number				
1.009	Spare Number				
1.010	Walk-in Freezer	1			
1.011	Evaporator Coil for no. 1.010	1			
1.012	Condensing Unit for no. 1.010	1			
1.013	Hi-low temp alarm for no. 1.010	1			
1.014	Mobile Shelving	1			
1.015	Mobile Shelving	1			
1.016	Mobile Shelving	1			
1.017	High Density Shelving	1			
1.018	Spare Number				
1.019	Spare Number				
1.020	Walk-in Refrigerator	1			
1.021	Evaporator Coil for no. 1.020	1			
1.022	Condensing Unit for no. 1.020	1			
1.023	Hi-low temp alarm for no. 1.020	1			
1.024	Mobile Shelving	1			
1.025	Mobile Shelving	1			
1.026	Mobile Shelving	1			
1.027	Mobile Shelving	3			

ISSUED FOR TENDER

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1.028	Spare Number				
1.029	Spare Number				
1.030	Walk-in Refrigerator	1			
1.031	Evaporator Coil for no. 1.030	1			
1.032	Condensing Unit for no. 1.030	1			
1.033	Hi-low temp alarm for no. 1.030	1			
1.034	Spare Number				
1.035	Mobile Shelving	1			
1.036	Mobile Shelving	1			
1.037	Mobile Shelving	3			
1.038	Spare Number				
1.039	Spare Number				
1.040	Spare Number				
1.041	Spare Number				
1.042	Spare Number				
1.043	Spare Number				
1.044	Spare Number				
1.045	Spare Number				
1.046	Spare Number				
1.047	Spare Number				
1.048	Spare Number				
1.049	S.S. Work Table	1			
1.050	Meat Cutter	1			
1.051	S.S. Work Table w/ Sinks	1			
1.052	Slicer	1			
1.053	Scale, Portion	1			
1.054	S.S. Work Table w/ Sinks	1			
1.055	Mixer/ Blender	1			
1.056	Food Processor	1			
1.057	Hand Sink – By Division 15	1			
1.058	S.S. Mobile Work Table	1			
1.059	Angle Rack	4			

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1.060	Utility Cart	1			
1.061	Spare Number				
1.062	S.S. Clean Dish Table	1			
1.063	Condensate Hood	1			
1.064	S.S. Trench Drain	1			
1.065	S.S. Pot Wash Table	1			
1.066	Wash Down Hose	1			
1.067	Pot Rack	2			
1.068	Pot Washer	1			
1.069	Manual Can Opener	1			
1.070	S.S. Work Table w/ Sinks	1			
1.071	Food Processor	1			
1.072	Waste Bin w/ Dolly	9			
1.073	Baker's Table w/ Wood Top & Shelf	1			
1.074	Ice Machine	1			
1.075	Digital Scale	1			
1.076	Spare Number				
1.077	Mixer, Floor	1			
1.078	Hand Sink – By Division 15	1			
1.079	Spare Number				
1.080	Spare Number				
1.081	Spare Number				
1.082	Exhaust Hood Control Panel & F.P.S.	1			
1.083	Exhaust Hood	1			
1.084	Oven, Convection, Electric w/ Water Injection	1			
1.085	Kettle, Steam Jacketed	1			
1.086	Kettle, Steam Jacketed	2			
1.087	Tilt Skillet	1			
1.088	S.S. Trench Drain	1			
1.089	Spreader	1			
1.090	Fryer	1			
1.091	Spreader	1			

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1.092	Range, Heavy Duty, Electric	1			
1.093	Range, Heavy Duty, Electric	1			
1.094	Steamer, Pressureless	1			
1.095	S.S. Service Wall	1			
1.096	Spare Number				
1.097	Spare Number				
1.098	S.S. Work Table w/ Utensil Rack	1			
1.099	S.S. Work Table w/ Sink	1			
1.100	Mobile Hot Food Table	1			
1.101	S.S. Mobile Work Table	1			
1.102	S.S. Work Table w/ Sink	1			
1.103	Refrigerated Sandwich/ Salad Table	1			
1.104	S.S. Over Cupboards	1			
1.105	Roll-in Refrigerator	1			
1.106	Roll-in Refrigerator	1			
1.107	Spare Number				
1.108	Spare Number				
1.109	Spare Number				
1.110	Spare Number				
1.111	Meal Tray Transport Cart	NIC			
1.112	Hand Sink – By Division 15	1			
1.113	Cabinet, Mobile, Warming & Holding	2			
1.114	Spare Number				
1.115	Induction Base Storage Rack	NIC			
1.116	Insulated Dome Cart	NIC			
1.117	Tray Dispenser	NIC			
1.118	Side Plate/ Bowl Dispenser	NIC			
1.119	S.S. Cutlery Table	1			
1.120	Hot Food Table	NIC			
1.121	S.S. Toaster Stand	1			
1.122	Toaster, Conveyor	1			

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1.123	Starter Station	1			
1.124	Tray Assembly Conveyor	1			
1.125	Mobile Refrigerator	2			
1.126	Dishrack Dolly	NIC			
1.127	Hot Water Dispenser	1			
1.128	Coffee Machine	1			
1.129	S.S. Beverage Table	1			
1.130	Juice Machine	1			
1.131	Entrée Plate Dispenser	3			
1.132	Induction Base Mobile Stand	1			
1.133	Induction Base Charger	1			
1.134	Unload Table	1			
1.135	Tray Drying Rack	1			
1.136	S.S. Work Table w/ Sink	1			
1.137	S.S. Over Cupboards	1			
1.138	Reach-in Refrigerator	1			
1.139	Spare Number				
1.140	Spare Number				
1.141	Spare Number				
1.142	Mobile Shelving Unit	1			
1.143	Janitor's Sink – By Division 15	2			
1.144	Chemical Shelf	2			
1.145	Hand Sink – By Division 15	1			
1.146	S.S. Trench Drain	2			
1.147	Wash Down Hose	1			
1.148	Spare Number				
1.149	S.S. Soiled Dish Table w/ Waste Disposer	1			
1.150	Dishwasher	1			
1.151	S.S. Clean Dish Table	1			
1.152	Spare Number				
1.153	Spare Number				
1.154	Spare Number				

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1.155	Spare Number				
1.156	Spare Number				
2.001	Tray Return Cart	3			
2.002	Waste/ Recycling Station	1			
2.003	Millwork Counter w/ Tray and Cutlery	1			
2.004	Domestic Toaster	NIC			
2.005	Microwave Oven	2			
2.006	Beverage Refrigerator	1			
2.007	Millwork Counter	1			
2.008	Baked Goods Display	1			
2.009	Refrigerated Merchandiser	1			
2.010	Soup Wells	2			
2.011	Hot Food Server	1			
2.012	Spare Number	1			
2.013	Millwork Counter w/ Tray Rail	1			
2.014	Coffee Pot and Stand	2			
2.015	Cash Register	NIC			
2.016	Millwork Gate and Panel	1			
2.017	Spare Number				
2.018	Spare Number				
2.019	Spare Number				
2.020	Hand Sink – By Division 15	1			
2.021	Hot Water Dispenser	1			
2.022	Coffee Maker	1			
2.023	Work Sink and Faucet – By Division 15	1			
2.024	Millwork Counter	1			
2.025	Millwork Over Cupboards	1			
2.026	Reach-in Refrigerator	1			
3.001	Hand Sink	1			
3.002	Reach-in Refrigerator	1			
3.003	Spare Number				
3.004	S.S. Work Table	1			

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3.005	Waste Bin w/ Dolly	1			
3.006	Toaster	1			
3.007	Hot Food Wells	1			
3.008	S.S. Work Table	1			
3.009	S.S. Over Cupboards	1			
3.010	Mobile Plate Lowerator				
3.011	Sneeze Guard	1			
3.012	Coffee Maker	1			
3.013	Hot Water Dispenser	1			
3.014	S.S. Work Table w/ Sink	1			
3.015	Insulated Food Transport Cart	1			
3.016	Utility Cart	1			
3.017	Spare Number				
3.018	Spare Number				
3.019	Ice Water Dispenser	1			
3.020	Millwork Counter	NIC			
3.021	Domestic Kettle	NIC			
3.022	Domestic Toaster	NIC			
3.023	Sink w/ Faucet	NIC			
3.024	Domestic Microwave	NIC			
3.025	Domestic Refrigerator/ Freezer	NIC			
4.001	Hand Sink	NIC			
4.002	Reach-in Refrigerator	1			
4.003	Spare Number				
4.004	Spare Number				
4.005	Waste Bin w/ Dolly	1			
4.006	Toaster	1			
4.007	Hot Food Wells	1			
4.008	S.S. Work Table	1			
4.009	S.S. Over Cupboards	1			
4.010	Mobile Plate Lowerator				
4.011	Sneeze Guard	1			
4.012	Coffee Maker	1			

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4.013	Hot Water Dispenser	1			
4.014	S.S. Work Table w/ Sink	1			
4.015	Insulated Food Transport Cart	1			
4.016	Utility Cart	1			
4.017	Spare Number	1			
4.018	Spare Number				
4.019	Ice Water Dispenser	1			
4.020	Millwork Counter	NIC			
4.021	Domestic Kettle	NIC			
4.022	Domestic Toaster	NIC			
4.023	Sink w/ Faucet	NIC			
4.024	Domestic Microwave	NIC			
4.025	Domestic Refrigerator/ Freezer	NIC			
5.001	Hand Sink	NIC			
5.002	Reach-in Refrigerator	1			
5.003	Spare Number				
5.004	S.S. Work Table	1			
5.005	Waste Bin w/ Dolly	1			
5.006	Toaster	1			
5.007	Hot Food Wells	1			
5.008	S.S. Work Table	1			
5.009	S.S. Over Cupboards	1			
5.010	Mobile Plate Lowerator				
5.011	Sneeze Guard	1			
5.012	Coffee Maker	1			
5.013	Hot Water Dispenser	1			
5.014	S.S. Work Table w/ Sink	1			
5.015	Insulated Food Transport Cart	1			
5.016	Utility Cart	1			
5.017	Spare Number				
5.018	Spare Number				
5.019	Ice Water Dispenser	1			
5.020	Millwork Counter	NIC			

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5.021	Domestic Kettle	NIC			
5.022	Domestic Toaster	NIC			
5.023	Sink w/ Faucet	NIC			
5.024	Domestic Microwave	NIC			
5.025	Domestic Refrigerator/ Freezer	NIC			
6.001	Hand Sink	NIC			
6.002	Reach-in Refrigerator	1			
6.003	Spare Number				
6.004	S.S. Work Table	1			
6.005	Waste Bin w/ Dolly	1			
6.006	Toaster	1			
6.007	Hot Food Wells	1			
6.008	S.S. Work Table	1			
6.009	S.S. Over Cupboards	1			
6.010	Mobile Plate Lowerator				
6.011	Sneeze Guard	1			
6.012	Coffee Maker	1			
6.013	Hot Water Dispenser	1			
6.014	S.S. Work Table w/ Sink	1			
6.015	Insulated Food Transport Cart	1			
6.016	Utility Cart	1			
6.017	Spare Number	1			
6.018	Spare Number				
6.019	Ice Water Dispenser	1			
6.020	Millwork Counter	NIC			
6.021	Domestic Kettle	NIC			
6.022	Domestic Toaster	NIC			
6.023	Sink w/ Faucet	NIC			
6.024	Domestic Microwave	NIC			
6.025	Domestic Refrigerator/ Freezer	NIC			
7.001	Hand Sink	NIC			
7.002	Reach-in Refrigerator	1			
7.003	Spare Number				

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7.004	S.S. Work Table	1			
7.005	Waste Bin w/ Dolly	1			
7.006	Toaster	1			
7.007	Hot Food Wells	1			
7.008	S.S. Work Table	1			
7.009	S.S. Over Cupboards	1			
7.010	Mobile Plate Lowerator	1			
7.011	Sneeze guard	1			
7.012	Coffee Maker	1			
7.013	Hot Water Dispenser	1			
7.014	S.S. Work Table w/ Sink	1			
7.015	Insulated Food Transport Cart	1			
7.016	Utility Cart	1			
7.017	Spare Number				
7.018	Spare Number				
7.019	Ice Water Dispenser	1			
7.020	Millwork Counter	NIC			
7.021	Domestic Kettle	NIC			
7.022	Domestic Toaster	NIC			
7.023	Sink w/ Faucet	NIC			
7.024	Domestic Microwave	NIC			
7.025	Domestic Refrigerator/ Freezer	NIC			
8.001	Hand Sink	NIC			
8.002	Reach-in Refrigerator	1			
8.003	Spare Number				
8.004	S.S. Work Table	1			
8.005	Waste Bin w/ Dolly	1			
8.006	Toaster	1			
8.007	Hot Food Wells	1			
8.008	S.S. Work Table	1			
8.009	S.S. Over Cupboards	1			
8.010	Mobile Plate Lowerator				
8.011	Sneeze Guard	1			

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8.012	Coffee Maker	1			
8.013	Hot Water Dispenser	1			
8.014	S.S. Work Table w/ Sink	1			
8.015	Insulated Food Transport Cart	1			
8.016	Utility Cart	1			
8.017	Spare Number	1			
8.018	Spare Number				
8.019	Ice Water Dispenser	NIC			
8.020	Millwork Counter	NIC			
8.021	Domestic Kettle	NIC			
8.022	Domestic Toaster	NIC			
8.023	Sink w/ Faucet	NIC			
8.024	Domestic Microwave	NIC			
8.025	Domestic Refrigerator/ Freezer	NIC			
10.001	Hand Sink	NIC			
10.002	Reach-in Refrigerator	1			
10.003	Spare Number				
10.004	S.S. Work Table	1			
10.005	Waste Bin w/ Dolly	1			
10.006	Toaster	1			
10.007	Hot Food Wells	1			
10.008	S.S. Work Table	1			
10.009	S.S. Over Cupboards	1			
10.010	Mobile Plate Lowerator	1			
10.011	Sneeze Guard	1			
10.012	Coffee Maker	1			
10.013	Hot Water Dispenser	1			
10.014	S.S. Work Table w/ Sink	1			
10.015	Insulated Food Transport Cart	1			
10.016	Utility Cart	1			
10.017	Spare Number				
10.018	Spare Number				
10.019	Ice Water Dispenser	1			

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10.020	Millwork Counter	NIC			
10.021	Domestic Kettle	NIC			
10.022	Domestic Toaster	NIC			
10.023	Sink w/ Faucet	NIC			
10.024	Domestic Microwave	NIC			
10.025	Domestic Refrigerator/ Freezer	NIC			
11.001	Hand Sink	NIC			
11.002	Reach-in Refrigerator	1			
11.003	Spare Number				
11.004	S.S. Work Table	1			
11.005	Waste Bin w/ Dolly	1			
11.006	Toaster	1			
11.007	Hot Food Wells	1			
11.008	S.S. Work Table	1			
11.009	S.S. Over Cupboards	1			
11.010	Mobile Plate Lowerator				
11.011	Sneeze Guard	1			
11.012	Coffee Maker	1			
11.013	Hot Water Dispenser	1			
11.014	S.S. Work Table w/ Sink	1			
11.015	Insulated Food Transport Cart	1			
11.016	Utility Cart	1			
11.017	Spare Number	1			
11.018	Spare Number				
11.019	Ice Water Dispenser	1			
11.020	Millwork Counter	NIC			
11.021	Domestic Kettle	NIC			
11.022	Domestic Toaster	NIC			
11.023	Sink w/ Faucet	NIC			
11.024	Domestic Microwave	NIC			
11.025	Domestic Refrigerator/ Freezer	NIC			

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Sub total Kitchen Equipment \$ _____

Delivery, uncrating and set in place \$ _____

Total Kitchen Equipment \$ _____

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