



Existing Facility Room No.		Location			Details						Electrical							Plumbing				Gas		Air	Exhaust		Backing	Sizing			
Existing Facility Room No.	Existing Facility Room Name	New Facility Program No.	New Facility Program Room Name	Equipment Name	Category	Photo reference	QTY	Manufacturer	Model	Specification	Emerg. Power	Amps	Volts	Phase	Cycle	Direct	Plug	Cold Water	Hot Water	Direct Drain	Ind. Drain	Gas	BTUH	CFM	Venting	Mounting/backing	Length	Width	Height	Weight	
	Graphic Arts	2.34	Graphic Arts	Photographic printer	OSOI		1																		yes						
	Graphic Arts	2.34	Graphic Arts	3D printer	OSOI		1																		yes						
	Graphic Arts	2.34	Graphic Arts	Lighting rails	OSOI																				yes						
<b>3.0 Physical and Health Education</b>																															
		3.01	Gymnasium	retractable bleacher seating - 2 groups of 250	CSCI		2																								
		3.01	Gymnasium	score board	CSCI		4																								
		3.01	Gymnasium	score clocks	CSCI		4																								
		3.01	Gymnasium	protective score clock enclosures	CSCI		4																								
		3.01	Gymnasium	motorized basketball hoops	CSCI		8																								
		3.01	Gymnasium	glass backboards	CSCI		8																								
		3.01	Gymnasium	projection screen	CSCI		4																								
	Weight Room	3.02	Weight Room	squat racks	OSOI		2																								
	Weight Room	3.02	Weight Room	universal machine	OSOI		1																								
	Weight Room	3.02	Weight Room	high pulley	OSOI		1																								
	Weight Room	3.02	Weight Room	treadmill	OSOI		3																								
	Weight Room	3.02	Weight Room	weight lifting benches	OSOI		4																								
		3.04	Officials Locker Room/First Aid	Washer/dryer	CSCI		1																								
		3.04	Officials Locker Room/First Aid	Ice machine	CSCI		1																								
	PHE office	3.05	PHE office	Safe	OSOI		1																				356 mm (14")	406 mm (16")	457 mm (18") d	100 lbs	
		3.06	B Changeroom	hooks	CSCI		30																		yes						
		3.07	G Changeroom	hooks	CSCI		30																		yes						
		3.08	Interior storage	Metal shelves	CSCI		8																				4000 mm	785 mm	3000 mm		
		3.08	Interior storage	Industrial hooks for hanging equip.	CSCI		10																		yes						
		3.08	Interior storage	Mobile equipment racks	OSOI		6																								
		3.08	Interior storage	Mat trolley	OSOI		1																								
		3.08	Interior storage	Volleyball badminton net poles/net holes	CSCI		6																								
		3.09	Exterior storage	Metal shelves	CSCI		4																								
		3.09	Exterior storage	Industrial hooks for hanging equip.	CSCI		10																		yes						
		3.09	Exterior storage	Mobile equipment racks	OSOI		6																								
		3.09	Exterior storage	Nets	OSOI		8																								
<b>4.0 Career Technical Education</b>																															
		4.01-4.22	CTE shops	<i>refer to CTE equipment list</i>																											
	Home Ec classroom	4.31	Home Ec classroom	Teacher demonstrati overhead mirror	OSOI		2																								
		4.31	Home Ec classroom	Ranges	CSCI		8																								
		4.31	Home Ec classroom	Stovetop	CSCI		1																								
		4.31	Home Ec classroom	Wall oven	CSCI		1																								
		4.31	Home Ec classroom	Range Hood	CSCI		8																		yes						
	Home Ec classroom	4.31	Home Ec classroom	Refrigerator	OSOI		4																								
	Home Ec classroom	4.31	Home Ec classroom	Microwaves	OSOI		4																								
		4.31	Home Ec classroom	Washer	CSCI		1																								
		4.31	Home Ec classroom	Dryer	CSCI		1																								
		4.31	Home Ec classroom	Dishwasher	CSCI		2																								
	Home Ec classroom	4.31	Home Ec classroom	recycling station (bins)	OSOI		2																								
	Home Ec classroom	4.31	Home Ec classroom	sewing machines	OSOI		8																								
	Home Ec classroom	4.31	Home Ec classroom	specialized (sewing) machines	OSOI		6																								
		4.31	Home Ec classroom	changeroom curtain + track			2																								
		4.31	Home Ec classroom	ironing board stations	CSCI		4																								
	Home Ec classroom	4.31	Home Ec classroom	computerized babies shelving	OSOI																										
		4.32	Home Ec storage	commercial upright all freezer (22 cu.ft.)	CSCI		1																								
	Home Ec classroom	4.32	Home Ec storage	fabric bolts shelving	OSOI																										
		4.41	Culinary Arts	<i>refer to Kitchen equip. tab</i>																											





**Appendix 1E - Equipment List**

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CSCI	CONTRACTOR SUPPLIED CONTRACTOR INSTALLED
OSCI	OWNER SUPPLIED CONTRACTOR INSTALLED
OSOI	OWNER SUPPLIED OWNER INSTALLED

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Location				Details							Electrical							Plumbing				Gas		Exhaust		Backing	Sizing					
Existing Facility Room No.	Existing Facility Room Name	New Facility Program No.	New Facility Room Name	Equipment Name	Category	Photo reference	QTY	Manufacturer	Model	Specification	Emerg. Power	Amps	Volts	Phase	Cycle	Direct	Plug	Cold Water	Hot Water	Direct Drain	Ind. Drain	Gas	BTUH	CFM	Venting	Mounting/backing	length (millimeters)	width (millimeters)	Height	Weight		
	Wood Shop	4.01	Wood Shop	Scroll saw	OSCI		5	dewalt	dw-788	20" scroll saw	no	1.3	20v	1			yes										508 mm	914 mm				
	Wood Shop	4.01	Wood Shop	mortising machine	OSCI		1	rockwell	ca638	1horse	yes	3.8	220v	3		yes											762 mm	1143 mm				
	Wood Shop	4.01	Wood Shop	bandsaw	OSCI		1	delta rockwell		1.5horse	yes	4.8	203v	3		yes								341	Yes		1016 mm	762 mm				
	Wood Shop	4.01	Wood Shop	bandsaw	OSCI		2	delta rockwell	dn5153	3/4 horse	yes		220	1		yes								341	Yes		762 mm	457 mm				
	Wood Shop	4.01	Wood Shop	thickness sander	OSCI		1	General		37"	yes			3		yes								785	Yes		1397 mm	1220 mm				
	Wood Shop	4.01	Wood Shop	Tablesaw	OSCI		2	Saw stop		3horse	yes	13	230v	1		yes								350	Yes		2641 mm	2083 mm				
	Wood Shop	4.01	Wood Shop	Planer	OSCI		1		scmf630		yes			3		yes								785	Yes		1524 mm	1143 mm				
	Wood Shop	4.01	Wood Shop	Planer	OSCI		1									yes								850	Yes		1524 mm	1016 mm				
	Wood Shop	4.01	Wood Shop	Chopsaw	OSCI		1									yes								350	Yes - provide local hood		813 mm	940 mm				
	Wood Shop	4.01	Wood Shop	Drill press	OSCI		2	delta rockwell			yes	8.0/4.0	208/220	3		yes											762 mm	889 mm				
	Wood Shop	4.01	Wood Shop	Dril press	OSCI		1	delta rockwell		undedrill .5 horse	yes	2	220v	3		yes											330 mm	660 mm				
	Wood Shop	4.01	Wood Shop	Lathes	OSCI		4	delta rockwell			yes	1.6-8	220	3		yes								400	Yes		1651 mm	610 mm				
	Wood Shop	4.01	Wood Shop	Grinder	OSCI		1	delta rockwell	23104	.5 horse	yes	2.7	115-230	1		yes											559 mm	406 mm				
	Wood Shop	4.01	Wood Shop	Edge sander	OSCI		1	Progress standard Elec		3horse	yes	8.4	208-460			yes								785	Yes							
	Wood Shop	4.01	Wood Shop	spindle sander	OSCI		1	delta rockwell			yes	6.7-3.4	115-230			yes								200	yes		610 mm	508 mm				
	Wood Shop	4.01	Wood Shop	Disc sander	OSCI		1	delta rockwell				2.64	220-440	3		yes								440	Yes		610 mm	610 mm				
	Wood Shop	4.01	Wood Shop	Router table	OSCI		2	porter			yes	1.2	120				yes							350	Yes		914 mm	711 mm				
	Wood Shop	4.01	Wood Shop	Jointer	OSCI		2	delta rockwell			yes	9.5/4.8	115/220	1		yes								350	Yes		762 mm	686 mm				
	Wood Shop	4.01	Wood Shop	CNC machine	OSCI		1										yes							350	Yes		1220 mm	1067 mm				
	Wood Shop	4.01	Wood Shop	Chopsaw	OSCI		2										yes							350	Yes - provide local hood							
	Wood Shop	4.01	Wood Shop	Tables/vices	OSOI		10																									
		4.01	Wood Shop	exhaust system	CSCI		1																		Yes							
		4.01	Wood Shop	Wood panel wall	OSOI		1																									
		4.01	Wood Shop	Plywood/raw lumber storage racking	CSCI		2																				1220 mm	1220 mm	2700 mm			
	Wood Shop	4.01	Wood Shop	Tool storage racking	OSOI		4																									
		4.02	Wood Storage	Plywood/raw lumber storage racking	CSCI		1																				1220 mm	1220 mm	2700 mm			
		4.02	Wood Storage	Project storage shelving	CSCI		8																				1220 mm	785 mm	3000 mm			
		4.02	Wood Storage	Tool storage racking	CSCI																						1220 mm	150 mm	1830 mm			

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Location				Details							Electrical							Plumbing				Gas			Exhaust		Backing	Sizing			
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	Photo reference	QTY	Manufacturer	Model	Specification	Emerg. Power	Amps	Volts	Phase	Cycle	Direct	Plug	Cold Water	Hot Water	Direct Drain	Ind. Drain	Gas	BTUH	CFM	Venting	Mounting/backing	Length	Width	Height	Weight	
	Skills explor/ Discover Apprenticeship / Bike course	4.11	Discovery Shop	drill press	OSOI		1																								
	Skills explor/ Discover Apprenticeship / Bike course	4.11	Discovery Shop	bandsaw	OSOI		1																								
	Skills explor/ Discover Apprenticeship / Bike course	4.11	Discovery Shop	Chop saw	OSOI																										
	Skills explor/ Discover Apprenticeship / Bike course	4.11	Discovery Shop	Tables/vices	OSOI		6																								
	Skills explor/ Discover Apprenticeship / Bike course	4.11	Discovery Shop	Storage for construction material	OSOI																										
	Skills explor/ Discover Apprenticeship / Bike course	4.11	Discovery Shop	Tools storage	OSOI																										

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Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	Photo reference	QTY	Manufacturer	Model	Specification	Emerg. Power	Amps	Volts	Phase	Cycle	Direct	Plug	Cold Water	Hot Water	Direct Drain	Ind. Drain	Gas	BTUH	CFM	Venting	Mounting/backing	Length	Width	Height	Weight	
	Apprenticeship, Carpentry & Plumbing	4.21	Plumbing/ Carpentry Shop	Tables, vices	OSOI		6																								
	Apprenticeship, Carpentry & Plumbing	4.21	Plumbing/ Carpentry Shop	Storage for piping, Material	CSCI		1																					2400 mm	3200 mm		
	Apprenticeship, Carpentry & Plumbing	4.21	Plumbing/ Carpentry Shop	Storage, tools	OSOI		1																								
	Apprenticeship, Carpentry & Plumbing	4.21	Plumbing/ Carpentry Shop	Table saw	OSOI			Saw Stop																							

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Location				Details							Electrical							Plumbing				Gas		Exhaust		Backing	Sizing			
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	Photo reference	QTY	Manufacturer	Model	Specification	Emerg. Power	Amps	Volts	Phase	Cycle	Direct	Plug	Cold Water	Hot Water	Direct Drain	Ind. Drain	Gas	BTUH	CFM	Venting	Mounting/backing	Length	Width	Height	Weight
	Metal shop	4.04	Metal Fabrication Shop	Milling machine	OSOI		1	AR Williams - Hoover			yes	2.6/1.5	220	3	60	yes											1092 mm	1220 mm		
	Metal shop	4.04	Metal Fabrication Shop	Welding stations/Oxy natural gas booths	OSOI		4															Natural Gas & Oxygen		to code	Yes		762 mm	610 mm		
	Metal shop	4.04	Metal Fabrication Shop	mig welder 1 (inc. tank)	OSOI		1	Hobart				22/20/12.5	220	3		yes								to code	Yes					
	Metal shop	4.04	Metal Fabrication Shop	tig welder	OSOI		1	Lincoln								yes								to code	Yes					
	Metal shop	4.04	Metal Fabrication Shop	plasma cutter	OSOI		1	Hobart				22/20/12.5	220	3		yes								to code	Yes		610 mm	406 mm		
	Metal shop	4.04	Metal Fabrication Shop	mig welder 2	OSOI		1	Miller Millermatic 252				48/42	220	1		yes								to code	Yes		356 mm	1118 mm		
	Metal shop	4.04	Metal Fabrication Shop	mig welder 3	OSOI		1	Miller Millermatic 252				48/42	220	1		yes								to code	Yes					
	Metal shop	4.04	Metal Fabrication Shop	Drill press 1	OSOI		1	delta/rockwell		unidrill	yes	2	220			yes											457 mm	711 mm		
	Metal shop	4.04	Metal Fabrication Shop	Drill press 2	OSOI		1	delta/rockwell			yes	8.0/4.0	220			yes														
	Metal shop	4.04	Metal Fabrication Shop	Drill press 3	OSOI		1	delta/rockwell			yes	8.0/4.1	220			yes														
	Metal shop	4.04	Metal Fabrication Shop	Drill press 4	OSOI		1	delta/rockwell			yes	8.0/4.2	220			yes														
	Metal shop	4.04	Metal Fabrication Shop	Sander 1	OSOI		1	General Int			yes	4.5	220	3		yes								350	Yes		914 mm	610 mm		
	Metal shop	4.04	Metal Fabrication Shop	Sander 2	OSOI		1	General Int			yes	4.5	220	3		Yes								350	Yes					
	Metal shop	4.04	Metal Fabrication Shop	Grinder 1	OSOI		1	delta/rockwell			yes	1.8	220	3		yes								300	Yes		635 mm	457 mm		
	Metal shop	4.04	Metal Fabrication Shop	Grinder 2	OSOI		1	delta/rockwell			yes	1.8	220	3		Yes								300	Yes					
	Metal shop	4.04	Metal Fabrication Shop	Buffer 1	OSOI		1	Baldor			yes	1.8	220	3		yes								300	Yes		635 mm	457 mm		
	Metal shop	4.04	Metal Fabrication Shop	Buffer 2	OSOI		1	Baldor			yes	1.8	220	3		Yes								300	Yes					
	Metal shop	4.04	Metal Fabrication Shop	metal lathe 1	OSOI		1	SanYuen			yes	27/13.5	220	3		Yes											2083 mm	610 mm		
	Metal shop	4.04	Metal Fabrication Shop	metal lathe 2	OSOI		1	SanYuen			yes	27/13.5	220			Yes														
	Metal shop	4.04	Metal Fabrication Shop	metal lathe 3	OSOI		1	Wesco			yes	2.6/2.4	220			Yes														
	Metal shop	4.04	Metal Fabrication Shop	metal lathe 4	OSOI		1	Wesco			yes	2.6/2.4	220			Yes														
	Metal shop	4.04	Metal Fabrication Shop	horizontal bandsaw	OSOI		1	Johnson			yes	2.6/2.4	220	3		Yes											610 mm	1220 mm		
	Metal shop	4.04	Metal Fabrication Shop	Blacksmith foundry	OSOI		1	Johnson Gas								Yes							400000		Yes		1118 mm	559 mm		
	Metal shop	4.04	Metal Fabrication Shop	Kiln	OSOI		1	Speedymelt								Yes									Yes		1016 mm	711 mm		
	Metal shop	4.04	Metal Fabrication Shop	Kiln	OSOI		1	Johnson Gas															120000							
	Metal shop	4.04	Metal Fabrication Shop	tire changer	OSOI		1				yes					Yes														
	Metal shop	4.04	Metal Fabrication Shop	tire balancer	OSOI		1				yes					Yes														



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	Metal shop	4.04	Metal Fabrication Shop	vertical bandsaw	OSOI		1	delta/rockwell			yes		115/208-230	1													356 mm	457 mm		
	Metal shop	4.04	Metal Fabrication Shop	Spot Welder	OSOI		1	Stryco			no	4.6	208		Yes		Yes										305 mm	813 mm		
	Metal shop	4.04	Metal Fabrication Shop	Large lever sheer	OSOI																					457 mm	1371 mm			
	Metal shop	4.04	Metal Fabrication Shop	Compressed Air	OSOI																									
	Metal shop	4.04	Metal Fabrication Shop	Box and pan brake	OSOI		1																				1473 mm	610 mm		
	Metal shop	4.04	Metal Fabrication Shop	Sheet metal sheer	OSOI		1																				1524 mm	1016 mm		
	Metal shop	4.04	Metal Fabrication Shop	tables/vices	OSOI		6																							
	Metal shop	4.04	Metal Fabrication Shop	Storage for metal material	CSCI																									
	Metal shop	4.04	Metal Fabrication Shop	Storage for tools	CSCI																									
	Metal shop	4.04	Metal Fabrication Shop	Anvil	OSOI																					610 mm	305 mm			

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	Electronics / Robotics	4.08	Electronics/Robotics Shop	Drill press 1	OSOI																										
	Electronics / Robotics	4.08	Electronics/Robotics Shop	Drill press 2	OSOI																										
	Electronics / Robotics	4.08	Electronics/Robotics Shop	Bandsaw	OSOI																										
	Electronics / Robotics	4.08	Electronics/Robotics Shop	Foot sheer	OSOI																										
	Electronics / Robotics	4.08	Electronics/Robotics Shop	Heat bender	OSOI																										
	Electronics / Robotics	4.08	Electronics/Robotics Shop	Iron station	OSOI																										
	Electronics / Robotics	4.08	Electronics/Robotics Shop	Etchant tank	OSOI																										
	Electronics / Robotics	4.08	Electronics/Robotics Shop	Tables	OSOI		12																								
	Electronics / Robotics	4.08	Electronics/Robotics Shop	Soldering stations	OSOI		24																								

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	Drafting / maker	4.06	Engineering Lab	1067 mm/42" Plotter	OSOI		1																								
	Drafting / maker	4.06	Engineering Lab	3D printer 1	OSOI		1																								
	Drafting / maker	4.06	Engineering Lab	3d printer 2	OSOI		1																								
	Drafting / maker	4.06	Engineering Lab	3d printer 3	OSOI																										
	Drafting / maker	4.06	Engineering Lab	3d scanner	OSOI																										
	Drafting / maker	4.06	Engineering Lab	610 mm/ 24" vinyl cutter	OSOI		1																								
	Drafting / maker	4.06	Engineering Lab	T-shirt press	OSOI		1																								
	Drafting / maker	4.06	Engineering Lab	Laser Cutter	OSOI																										

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Each of the rooms and spaces listed in this Table 1 require equipment; however, the Design-Builder shall be solely responsible to determine the nature of all such equipment and shall be responsible for the impact on design and function of the applicable room or space, the requirements of this Schedule 1 [Design and Construction Specifications] and Good Industry Practice. This Table 1 is not intended to be exhaustive of the equipment. The Design-Builder shall determine whether there is any additional equipment required by the Owner.

LEGEND	
CSCI	CONTRACTOR SUPPLIED CONTRACTOR INSTALLED
OSCI	OWNER SUPPLIED CONTRACTOR INSTALLED
OSOI	OWNER SUPPLIED OWNER INSTALLED

**Notes:**  
 Facility room names and Facility room numbers used in this Appendix refer to departments, room names and numbers set out in the Functional Program.  
 Equipment list to be read in conjunction with Appendix 1A Functional Program and Appendix 1B Room Data Sheets.  
 Refer to Schedule 1 Section 6.10 for further Design-Builder responsibilities.

Location				Details						Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer		
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C
VERIFY ALL SERVICES FOR ITEMS NOTED AS EXISTING																												
		4.42	Culinary Arts Classroom	WORK COUNTER	CSCI	1	Custom Fabricated		Millwork cabinet; stainless steel top boxed edges, backsplash; stainless steel sink, all coved, 355 x 406 x 250deep, deck mounted gooseneck faucet; 3 drawers with locks; swing doors with locks; solid bottom shelves, adjustable intermediate shelves						13	13	38						min. 1830	760	900			
		4.42	Culinary Arts Classroom	HAND SINK	CSCI	1	Eagle Group/Metal Masters	HSA-10-1FK	Standard with Knee operated and wall mounted; sealed to wall; Gooseneck faucet, p-trap and tail piece; basket drain						13	13	38									EFI	Polar	Custom Fabricated
		4.42	Culinary Arts Classroom	SOAP & TOWEL DISPENSER	OSOI	1	(refer to other section)																					
		4.42	Culinary Arts Classroom	DEMONSTRATION COUNTER	CSCI	1	Custom Fabricated		Millwork cabinet; stainless steel top boxed edges; 3 drawers with locks; swing doors with locks; solid bottom shelves, adjustable intermediate shelves; outlets for equipment														min. 1830	760	900			
		4.42	Culinary Arts Classroom	INDUCTION UNIT	OSOI	1	CookTek	MC3000	Standard	13A	208	1																
		4.42	Culinary Arts Classroom	STUDENT DESKS	OSOI	LOT																	as req'd to suit classroom layout					
		4.42	Culinary Arts Classroom	LOCKERS	CSCI	LOT	(refer to other section)																					
		4.5	Gender-neutral Washroom	WASHROOM FIXTURES	CSCI	LOT	(refer to other section)																					
		4.49	Office	DESK	CSCI	2	(refer to other section)																					
		4.49	Office	TELEPHONE	OSOI	1	(refer to other section)																					
		4.49	Office	COMPUTER	OSOI	3	(refer to other section)																					
		4.48	Receiving	HAND SINK	CSCI	1	Eagle Group/Metal Masters	HSA-10-1FK	Standard with Knee operated and wall mounted; sealed to wall; Gooseneck faucet, p-trap and tail piece; basket drain						13	13	38									EFI	Polar	Custom Fabricated
		4.48	Receiving	SOAP & TOWEL DISPENSER	OSOI	1	(refer to other section)																					
	Receiving	4.48	Receiving	UTILITY CART	OSCI	LOT	Existing	Existing																				
		4.47	Janitorial (Mop Closet)	MOP SINK	CSCI	1	(refer to other section)								13	13	50											
		4.47	Janitorial (Mop Closet)	SERVICE FAUCET	CSCI	1	(refer to other section)																					

Location				Details						Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer			
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
			Laundry area in corridor	LINEN CABINET	OSOI	1	(refer to other section)																						
			Laundry area in corridor	WASHER	OSOI	1	(refer to other section)																						
			Laundry area in corridor	DRYER	OSOI	1	(refer to other section)																						
		4.45	Storage																										
	Storage	4.45	Storage	SHELVING - DRY	OSCI	LOT	Existing	Existing																					
		4.43	Walk-in Cooler	WALK-IN COOLER (single unit with other unit space added)	CSCI	1	Norbec	Custom Pre-Fabricated Modular	ULC listed pre-fabricated insulated panels tongue and groove configuration and fastened together with a mechanical cam-lock fastener, 100 mm minimum thick foamed in place urethane walls, ceilings and floors; Interior and exposed exterior with white baked enamel finish, embossed finish texture; in-floor/recessed floor insulation integral with walls, with concrete topping for smooth transition without ramps; LED Lighting; Standard doors with padlock provision, stainless steel kickplate both sides	6.2A	120	1	X											to suit design	to suit design	2590 aff	Imperial		
		4.43	Walk-in Cooler	ALARM	CSCI	1	Norbec		Flush mounted integral audio-visual digital alarm, recessed in door panel, with mute and reset, automatic lighting controls, dry contacts for remote monitoring	2A	120	1	X																
		4.43	Walk-in Cooler	REFRIG. SYSTEM	CSCI	1	Keeprite/Tecumseh		Evaporators: Sized and balanced to match the compressor(s) and capable of maintaining internal room temperature (max. +3C for coolers, min. -18C for freezers) while considering humidity levels of surrounding areas, product type and load, heat infiltration and temperature of incoming product; corrosion free assembly, Time initiated air defrost cycles for coolers, Electric or hot gas defrost for freezers. Compressor/condenser: Air cooled remote	as req'd	120 & 208	1	X				19 (evap)												Husmann
		4.44	Walk-in Freezer	WALK-IN FREEZER	CSCI	1	Norbec	Custom Pre-Fabricated Modular	ULC listed pre-fabricated insulated panels tongue and groove configuration and fastened together with a mechanical cam-lock fastener, 100 mm minimum thick foamed in place urethane walls, ceilings and floors; Interior and exposed exterior with white baked enamel finish, embossed finish texture; in-floor/recessed floor insulation integral with walls, with concrete topping for smooth transition without ramps; LED Lighting; Standard doors with padlock provision, stainless steel kickplate both sides	1800W	208	1	X											to suit design	to suit design	2590 aff	Imperial		
		4.44	Walk-in Freezer	ALARM	CSCI	1	Norbec		Flush mounted integral audio-visual digital alarm, recessed in door panel, with mute and reset, automatic lighting controls, dry contacts for remote monitoring	2A	120	1	X																

Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer				
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
		4.44	Walk-in Freezer	REFRIG. SYSTEM	CSCI	1	Keeprite/Tecumseh		Evaporators: Sized and balanced to match the compressor(s) and capable of maintaining internal room temperature (max. +3C for coolers, min. -18C for freezers) while considering humidity levels of surrounding areas, product type and load, heat infiltration and temperature of incoming product; corrosion free assembly, Time initiated air defrost cycles for coolers, Electric or hot gas defrost for freezers. Compressor/condenser: Air cooled remote	as req'd	120 & 208	1	X					19 (evap)									Husmann		
		4.44	Walk-in Freezer	HEAT TRACE	CSCI	1	Britech	heating cables	Heat trace in walk-in depression leveling bed to prevent temperature transference	as req'd	120	1	X														Flexco		
		4.43	Walk-in Cooler	COMPRESSOR PLATFORM/RACK	CSCI	1	Custom Fabricated		Square tubular steel construction with steel cross supports at locations for mounting applicable refrigeration; floor plates with vibration pads; vibration pads at each contact point to the rack and building; verify support structure with site conditions; Security protection (pad lock) around systems/rack, ensure adequate air circulation for systems – open wire cage system														to suit equipment	to suit equipment	to suit design				
		4.43	Walk-in Cooler	SHELVING - WALK-IN	CSCI	LOT	Metro	Metroseal 3 Super Adjustable Super Erecta Shelf	Standard with Metroseal 3 finish or equivalent; 4 posts, 63P, per unit; 4 HD casters with donut bumpers each unit; 4 shelves per unit														min. 915	min 533	1879	Nexel	Olympic	Cambro	
		4.43	Walk-in Cooler	DUNNAGE RACK	OSOI	2	Metro	HP2248PD																			Cambro		
		4.41	Teaching Kitchen (prep & cold)	HAND SINK	CSCI	1	Eagle Group/Metal Masters	HSA-10-1FK	Standard with Knee operated and wall mounted; sealed to wall; Gooseneck faucet, p-trap and tail piece; basket drain						13	13	38										EFI	Polar	Custom Fabricated
		4.41	Teaching Kitchen (prep & cold)	SOAP & TOWEL DISPENSER	OSOI	1	(refer to other section)																						
		4.41	Teaching Kitchen (prep & cold)	PREP SINKS	CSCI	1	Custom Fabricated		Stainless steel construction; backsplash up 200mm and splayed, closed ends and back; Bracing as required; Allow space for waste bin; 2 required sinks approximately 410 x 510 x 305 mm deep, all welded, all covered with lever wastes; Solid bottom shelf; backsplash mounted swing faucet; 2 poly cutting boards with stainless steel slides to hold						13	13	2 @ 50							to suit design (2435 min)	760	900			
		4.41	Teaching Kitchen (prep & cold)	OVERSHELVES	CSCI	LOT	Custom Fabricated		Stainless steel construction; boxed edges; high and low units, full length of prep sinks; table or wall mounted														to suit design	305					
		4.41	Teaching Kitchen (prep & cold)	FOOD PROCESSOR	CSCI	1	Robot Coupe	R2 Ultra B	Standard with Stainless steel bowl; Standard supplied cutting plates, discs; Free standing plate rack	7A	120	1		X													Hobart	Stephan	
		4.41	Teaching Kitchen (prep & cold)	BLENDER	OSOI	1	Waring Commercial	CB10B	Standard	3.75HP	120	1		X															
		4.41	Teaching Kitchen (prep & cold)	SLICER	OSOI	1	Hobart	Existing		5A	120	1		X															
	PREP & COLD KIT. AREA	4.41	Teaching Kitchen (prep & cold)	WORK TABLE	OSOI	1	Existing																1220 verify	760	900				
		4.41	Teaching Kitchen (prep & cold)	SANDWICH STATION	CSCI	1	Beverage Air	SPE48-10	Standard with casters (front with locks)	5A	120	1		X													True	Silver King	
	PREP & COLD KIT. AREA	4.41	Teaching Kitchen (prep & cold)	VACUUM PACKAGER	OSOI	1	Existing	Existing		as req'd	120	1		X															

Location				Details						Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer			
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
	PREP & COLD KIT. AREA	4.41	Teaching Kitchen (prep & cold)	CAN OPENER	OSCI	1	Existing	Existing																					
	PREP & COLD KIT. AREA	4.41	Teaching Kitchen (prep & cold)	ICE MAKER W/BIN	OSCI	1	Manitowoc Ice	Existing	UD0190A-161B	6A	120	1	X			9	19												
		4.41	Teaching Kitchen (prep & cold)	FLOOR DRAIN PAN	CSCI	1	Custom Fabricated		16 gauge stainless steel construction; Depth of unit to suit site conditions minimum 100mm; All welded; Stainless steel tail piece and waste; Slope bottom to drain; Pan to be flush with finished floor, "Z" bars welded to bottom for support; stainless steel drain pipe with lift out strainer basket; skid-resistant walking surface grating, fibergrate molded fiberglass, honeycomb or similar removable grate approved for foodservice areas, to be removable in sections no greater than 450 x 1220mm; to be level with finished floor								75						to suit ice bin	min. 355					
		4.41	Teaching Kitchen (prep & cold)	WORK TABLE - MOBILE	OSOI	1	Custom Fabricated		Stainless steel construction; Boxed edges; Solid bottom shelf, mounted 10"/250mm AFF, with boxed edges; 127mm heavy duty casters, 2 fixed on one end														1220-1830 to suit design	750	900				
	PREP & COLD KIT. AREA	4.41	Teaching Kitchen (prep & cold)	REFRIG. WORK TABLE	OSCI	1	True	Existing	TUC-72	8.5A	120	1		X															
		4.41	Teaching Kitchen (prep & cold)	GROWING CABINET	OSOI	1	Carter-Hoffmann	GC-41	Standard with starter kit	4.4A	120	1		X															
		4.41	Teaching Kitchen (bake area)	HAND SINK	CSCI	1	Eagle Group/Metal Masters	HSA-10-1FK	Standard with Knee operated and wall mounted; sealed to wall; Gooseneck faucet, p-trap and tail piece; basket drain						13	13	38										EFI	Polar	Custom Fabricated
		4.41	Teaching Kitchen (bake area)	SOAP & TOWEL DISPENSER	OSOI	1	(refer to other section)																						
		4.41	Teaching Kitchen (bake area)	SERVICE WALL / FLASHING	CSCI	1	Custom Fabricated		Stainless steel construction; Sized to suit application, access to service lines for adjacent equipment; service lines and connections concealed in wall, access panels as required for access to services; floor to ceiling as required; angle iron frame; services secured to frame; no exposed service lines; Removable panels to be removable without the use of tools where easily accessible; All shutoff valves to be concealed in chases and easily accessible, label valve locations; Outlets as required Large chase to house shut-offs, filters, fire suppression system; swing doors with full length piano hinges															to suit hood	305 wall; 25 flashing	1220 wall; underside of hood to floor for flashing			

Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer				
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
		4.41	Teaching Kitchen (bake area)	EXHAUST HOOD	CSCI	1	Spring Air	FN-B-MB-ZM-VE series	Unit(s) to be integral with Mechanically designed HVAC system Box type or island type high efficiency low air volume exhaust hood with integral make-up air plenum and demand control system, control panels, etc. Sized to suit equipment below (ensure minimum 200mm overhang on all sides); ULC listed; Fabricated and installed to meet all governing codes and in compliance with latest ULC & NFPA-96 requirements and authority having jurisdiction; Stainless steel liquid tight construction; Easy access to all components; Fire dampers if required, Fire dampers activated by thermostatic or mechanical detection, Mechanical gas valve; Interconnection to building automation and/or fire systems; Hanging brackets – full length and continuous – seismically restrained	as req'd	120/208	1	X								1800 est.	1100 est.	to suit design	to suit design	to suit design	Halton			
		4.41	Teaching Kitchen (bake area)	FIRE SUPPRESSION SYSTEM	CSCI	1	Kidde	Wet Chemical	Wet chemical; Fabricated and installed to meet all governing codes and in compliance with latest regulations and authority having jurisdiction Standard with Capacity for coverage of all cooking equipment under hoods, plenum and ducts as required by code and authority having jurisdiction; Provide shut-off valves and solenoids, coordinate installation of same with applicable sub-trade; remote fire pull; Conceal all piping where possible, exposed piping to be chrome plated, exposed horizontal piping not acceptable; Activation of system by globe fusible links, mechanical detection; Integral with Exhaust Hood(s); 1 required hand held 'K' class fire extinguisher; provide all applicable certifications, letters of assurance, letters of compliance and other documents/drawings as requested by AHJ (Authority Having Jurisdiction) for a complete certified operational system; coordinate operation of the system as it relates to the building systems; and requirements of the AHJ; Line work to remote pull to be concealed in wall	6A	120	1	X															Ansul	
	Bake Area	4.41	Teaching Kitchen (bake area)	DECK OVEN	OSOI	1	Doyon	2T3	Standard with 3 decks/chambers; baking temperature range 120C - 300C; capacity 6 sheet pans total; 203mm chamber height	3 @ 18A	208	3	X			3 @ 19											Univex		
		4.41	Teaching Kitchen (bake area)	BAKE OVEN	OSCI	1	Doyon	Existing		46A	208	3	x			6											Moffatt		
		4.41	Teaching Kitchen (bake area)	2 BURNER UNIT	CSCI	1	Wells	H2412G-IO	Standard										19	24						Garland	Quest		
		4.41	Teaching Kitchen (bake area)	BURNER STAND	CSCI	1	Custom Fabricated		Stainless steel construction with solid top, boxed edges, bottom shelf; 127mm heavy duty casters, front with locks														to suit equipment	to suit equipment					
	Bake Area	4.41	Teaching Kitchen (bake area)	PROOFER	OSCI	1		Existing		verify	120	1		X															
	Bake Area	4.41	Teaching Kitchen (bake area)	ANGLE RACK	OSCI	LOT		Existing																					



Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer				
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
		4.41	Teaching Kitchen (bake area)	BAKERS TABLE	CSCI	1	Custom Fabricated		Stainless steel construction with maple top; Boxed edges; back and end splashes as required; front edge with 'U' shaped flour trough, full width of tabling – radiused bottom, open both ends, hemmed front edge, approximately 50mm wide x 50mm deep; Bracing as required; Space for ingredient bins; stainless steel overshelf with boxed edges;														to suit design (1524 min)	815 (includes flour trough)	900				
		4.41	Teaching Kitchen (bake area)	BAKERS TABLE	CSCI	1	Custom Fabricated		Stainless steel construction with maple top; Boxed edges; back and end splashes as required; front edge with 'U' shaped flour trough, full width of tabling – radiused bottom, open both ends, hemmed front edge, approximately 50mm wide x 50mm deep; Bracing as required; Space for ingredient bins; stainless steel overshelf with boxed edges;														to suit design (1830 min)	815 (includes flour trough)	900				
		4.41	Teaching Kitchen (bake area)	BLENDER	OSOI	1	Waring Commercial	CB10B	Standard	3.75HP	120	1		X															
		4.41	Teaching Kitchen (bake area)	SCALE - COUNTER	OSOI	1	Globe Food Equipment	GPS10	Standard with adapter and cord	4A	120	1		X												Detecto	Hobart		
	Bake Area	4.41	Teaching Kitchen (bake area)	SCALE	OSOI	1		Existing																					
	Bake Area	4.41	Teaching Kitchen (bake area)	MIXER - FLOOR	OSCI	1	Spar	Existing	50HI-M	2HP	208	1	X																
		4.41	Teaching Kitchen (bake area)	MIXER RACK	CSCI	1	Custom Fabricated		Stainless steel construction; table or wall mounted; stainless steel bar with hooks or stainless steel rods (min 5)																				
		4.41	Teaching Kitchen (bake area)	WORK TABLE	CSCI	1	Custom Fabricated		Stainless steel construction; boxed edges; bracing as required; sink approximately 355 x 410 x 250 mm deep, all welded, all covered; lever waste; swing faucet; drawer; bottom shelf with boxed edges; stainless steel double overshelf; 2 cutting boards with stainless steel angle slide holders						13	13	38						to suit design (1524 min)	760	900				
		4.41	Teaching Kitchen (bake area)	MIXER - 20QT	OSCI	1		Existing		10A	120	1		X												Hobart	Berkel		
	Bake Area	4.41	Teaching Kitchen (bake area)	MIXER STAND	OSCI	1	Custom Fabricated	Existing																					
	Bake Area	4.41	Teaching Kitchen (bake area)	INGREDIENT BINS	OSCI	LOT		Existing																					
	Bake Area	4.41	Teaching Kitchen (bake area)	MIXER - COUNTER	OSCI	LOT	Kitchen Aide	Existing																					
	Bake Area	4.41	Teaching Kitchen (bake area)	POT RACK	OSCI	1	Wire	Existing															915 verify	610 verify	verify				
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	HAND SINK	CSCI	1	Eagle Group/Metal Masters	HSA-10-1FK	Standard with Knee operated and wall mounted; sealed to wall; Gooseneck faucet, p-trap and tail piece; basket drain						13	13	38									EFI	Polar	Custom Fabricated	
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	SOAP & TOWEL DISPENSER	OSOI	1	(refer to other section)																						

Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer				
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	SERVICE WALL / FLASHING	CSCI	1	Custom Fabricated		Stainless steel construction; Sized to suit application, access to service lines for adjacent equipment; service lines and connections concealed in wall, access panels as required for access to services; floor to ceiling as required; angle iron frame; services secured to frame; no exposed service lines; Removable panels to be removable without the use of tools where easily accessible; All shutoff valves to be concealed in chases and easily accessible, label valve locations; Outlets as required Large chase to house shut-offs, filters, fire suppression system; swing doors with full length piano hinges				x	x	x	x							to suit hood	250 wall; 25 flashing	1220 wall; underside of hood to floor for flashing				
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	EXHAUST HOOD	CSCI	1	Spring Air	FN-B-MB-ZM-VE series	Unit(s) to be integral with Mechanically designed HVAC system Box type or island type high efficiency low air volume exhaust hood with integral make-up air plenum and demand control system, control panels, etc. Sized to suit equipment below (ensure minimum 200mm overhang on all sides); ULC listed; Fabricated and installed to meet all governing codes and in compliance with latest ULC & NFPA-96 requirements and authority having jurisdiction; Stainless steel liquid tight construction; Easy access to all components; Fire dampers if required, Fire dampers activated by thermostatic or mechanical detection, Mechanical gas valve; Interconnection to building automation and/or fire systems; Hanging brackets – full length and continuous – seismically restrained	as req'd	120/208	1	X								2100 est	1810 est	to suit design	to suit design	to suit design	Halton			
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	FIRE SUPPRESSION SYSTEM	CSCI	1	Kidde	Wet Chemical	Wet chemical; Fabricated and installed to meet all governing codes and in compliance with latest regulations and authority having jurisdiction Standard with Capacity for coverage of all cooking equipment under hoods, plenum and ducts as required by code and authority having jurisdiction; Provide shut-off valves and solenoids, coordinate installation of same with applicable sub-trade; remote fire pull; Conceal all piping where possible, exposed piping to be chrome plated, exposed horizontal piping not acceptable; Activation of system by globe fusible links, mechanical detection; Integral with Exhaust Hood(s); 1 required hand held 'K' class fire extinguisher; provide all applicable certifications, letters of assurance, letters of compliance and other documents/drawings as requested by AHJ (Authority Having Jurisdiction) for a complete certified operational system; coordinate operation of the system as it relates to the building systems; and requirements of the AHJ; Line work to remote pull to be concealed in wall	6A	120	1	X															Ansul	
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	RANGE	OSCI	1		Existing											19	236						US Range	Quest	Montague	
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	RANGE W/OVEN	CSCI	1	Garland	G36-6R	Standard with 6 burners; standard oven; heavy-duty casters, front casters c/w brakes; standard backguard										19	236						US Range	Quest	Montague	

Location				Details						Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer			
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	SALAMANDER	OSOI	1	Garland	GFIR36C	Standard; wall mounted with heat shield or range mounted										13	28						US Range	Quest	Montague	
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	CONVECTION OVEN - 2 DECK 1 DECK	CSCI	1	US Range	SUMG-100	Standard with single deck unit with stand with heavy duty casters, front casters c/w brakes; digital controls; two speed motor/fan; electronic spark ignition with automatic pilot system and 100% safety shut-off; celsius controls; porcelain enameled oven interior with coved corners	2 @ 5.2A	120	1		X					25	106						Garland	Blodgett		
		4.41	Teaching Kitchen (Hot Station 1- Entrée)	WORK TABLE	CSCI	1	Custom Fabricated		Stainless steel construction; boxed edges; bracing as required; sink approximately 355 x 410 x 250 mm deep, all welded, all coved; lever waste; swing faucet; drawer; bottom shelf with boxed edges						13	13	38						to suit design (2135 min)	760	900				
		4.41	Teaching Kitchen (Hot Station 2)	HAND SINK	CSCI	1	Eagle Group/Metal Masters	HSA-10-1FK	Standard with Knee operated and wall mounted; sealed to wall; Gooseneck faucet, p-trap and tail piece; basket drain						13	13	38									EFI	Polar	Custom Fabricated	
		4.41	Teaching Kitchen (Hot Station 2)	SOAP & TOWEL DISPENSER	OSOI	1	(refer to other section)																						
		4.41	Teaching Kitchen (Hot Station 2)	SERVICE WALL / FLASHING	CSCI	1	Custom Fabricated		Stainless steel construction; Sized to suit application, access to service lines for adjacent equipment; service lines and connections concealed in wall, access panels as required for access to services; floor to ceiling as required; angle iron frame; services secured to frame; no exposed service lines; Removable panels to be removable without the use of tools where easily accessible; All shutoff valves to be concealed in chases and easily accessible, label valve locations; Outlets as required Large chase to house shut-offs, filters, fire suppression system; swing doors with full length piano hinges															to suit hood(s)	250 wall; 25 flashing	1220 wall; underside of hood to floor for flashing			
		4.41	Teaching Kitchen (Hot Station 2)	EXHAUST HOOD(S)	CSCI	LOT	Spring Air	FN-B-MB-ZM-VE series	Unit(s) to be integral with Mechanically designed HVAC system Box type or island type high efficiency low air volume exhaust hood with integral make-up air plenum and demand control system, control panels, etc. Sized to suit equipment below (ensure minimum 200mm overhang on all sides); ULC listed; Fabricated and installed to meet all governing codes and in compliance with latest ULC & NFPA-96 requirements and authority having jurisdiction; Stainless steel liquid tight construction; Easy access to all components; Fire dampers if required, Fire dampers activated by thermostatic or mechanical detection, Mechanical gas valve; Interconnection to building automation and/or fire systems; Hanging brackets – full length and continuous – seismically restrained	as req'd	120/208	1	X									8000 EST	7000 EST	to suit design	to suit design	to suit design	Halton		

Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer					
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C		
		4,41	Teaching Kitchen (Hot Station 2)	FIRE SUPPRESSION SYSTEM	CSCI	1	Kidde	Wet Chemical	Wet chemical; Fabricated and installed to meet all governing codes and in compliance with latest regulations and authority having jurisdiction Standard with Capacity for coverage of all cooking equipment under hoods, plenum and ducts as required by code and authority having jurisdiction; Provide shut-off valves and solenoids, coordinate installation of same with applicable sub-trade; remote fire pull; Conceal all piping where possible, exposed piping to be chrome plated, exposed horizontal piping not acceptable; Activation of system by globe fusible links, mechanical detection; Integral with Exhaust Hood(s); 1 required hand held 'K' class fire extinguisher; provide all applicable certifications, letters of assurance, letters of compliance and other documents/drawings as requested by AHJ (Authority Having Jurisdiction) for a complete certified operational system; coordinate operation of the system as it relates to the building systems; and requirements of the AHJ; Line work to remote pull to be concealed in wall	6A	120	1	X																	Ansul
		4,41	Teaching Kitchen (Hot Station 2)	COMBI OVENS W/FILTER (stacked unit)	CSCI	1	Cleveland Range	C4ES 6.20 / 6.20	Standard stacked unit with stacking kit; disappearing door; casters with locks; cook and hold feature; slow cooking capability; capacity for six 18" x 26" full size sheet pans or 12 full size 63mm deep insert pans minimum; ; integral cleaning system with one set of cleaning supplies supplied for each unit; wire rack units; filter system; one full day on-site training	44.1A each unit	208	3	X			2 @ 19 each unit		50 each unit										AltoShaam	Naboo	
		4,41	Teaching Kitchen (Hot Station 2)	STEAMER	CSCI	1	Cleveland Range	22CET6.1	Standard with stand with slide out shelf	29.8A	208	3	X			2 @ 19		38										SteamCan	Vulcan	
		4,41	Teaching Kitchen (Hot Station 2)	TILT. SKILLET - 30G	OSOI	1	Cleveland Range	SEL30TR	Standard with double pantry faucet; 50mm tangent draw-off valve	40A	208	3	X		13	13												SteamCan	Vulcan	
		4,41	Teaching Kitchen (Hot Station 2)	TILT. KETTLE - 25G	OSCI	1		Existing	Standard with double pantry faucet; 50mm tangent draw-off valve	27.2A	208	3	X		13	13												SteamCan	Vulcan	
		4,41	Teaching Kitchen (Hot Station 2)	TILT. KETTLE - 60G	OSOI	1	Cleveland Range	KEL-60-TSH	Standard with double pantry faucet; 50mm tangent draw-off valve	40.9A	208	3	X		13	13												SteamCan	Vulcan	
		4,41	Teaching Kitchen (Hot Station 2)	FLOOR DRAIN PAN	CSCI	1	Custom Fabricated		16 gauge stainless steel construction; Depth of unit to suit site conditions minimum 100mm; All welded; Stainless steel tail piece and waste; Slope bottom to drain; Pan to be flush with finished floor, "Z" bars welded to bottom for support; stainless steel drain pipe with lift out strainer basket; skid-resistant walking surface grating, fiberglass molded fiberglass, honeycomb or similar removable grate approved for foodservice areas, to be removable in sections no greater than 450 x 1220mm; to be level with finished floor									75						to suit design	as required for equip.					
		4,41	Teaching Kitchen (Hot Station 2)	WORK TABLE	CSCI	1	Custom Fabricated		Stainless steel construction; boxed edges; bracing as required; sink approximately 355 x 410 x 250 mm deep, all welded, all coved; lever waste; swing faucet; drawer; bottom shelf with boxed edges						13	13		38						to suit design (2135 min)	760	900				
		4,41	Teaching Kitchen (Hot Station 2)	WORK TABLE	CSCI	1	Custom Fabricated		Stainless steel construction; boxed edges; bracing as required; drawer; bottom shelf with boxed edges															to suit design (1830 min)	760	900				

Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer				
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
		4.41	Teaching Kitchen (Hot Station 2)	WORK TABLE	CSCI	1	Custom Fabricated		Stainless steel construction; boxed edges; bracing as required; drawer; bottom shelf with boxed edges														to suit design (1830 min)	760	900				
		4.41	Teaching Kitchen (Hot Station 2)	TOASTER	OSCI	1	Hatco	Existing		verify	208	1		X															
		4.41	Teaching Kitchen (Hot Station 3)	HAND SINK	CSCI	1	Eagle Group/Metal Masters	HSA-10-1FK	Standard with Knee operated and wall mounted; sealed to wall; Gooseneck faucet, p-trap and tail piece; basket drain						13	13	38										EFI	Polar	Custom Fabricated
		4.41	Teaching Kitchen (Hot Station 3)	SOAP & TOWEL DISPENSER	OSOI	1	(refer to other section)																						
		4.41	Teaching Kitchen (Hot Station 3)	SERVICE WALL / FLASHING	CSCI		(see Hot Station 2)																						
		4.41	Teaching Kitchen (Hot Station 3)	EXHAUST HOOD	CSCI		(see Hot Station 2)																						
		4.41	Teaching Kitchen (Hot Station 3)	FIRE SUPPRESSION SYSTEM	CSCI		(see Hot Station 2)																						
		4.41	Teaching Kitchen (Hot Station 3)	RANGE W/CONVECTION OVEN	CSCI	1	Garland	G36-6C	Standard with 6 burners; convection oven; heavy duty casters, front casters c/w brakes; standard backguard	3.4A	120	1		X						19	236						US Range	Quest	Montague
		4.41	Teaching Kitchen (Hot Station 3)	GRIDDLE/BROILER UNIT	OSCI	1		Existing												x	x								
		4.41	Teaching Kitchen (Hot Station 3)	FRYER	CSCI	1	Frymaster	2FQG30U 1FQG30U	Standard <del>two</del> one fryers 15L capacity with heavy-duty casters, front casters c/w brakes; fry pot cover; sediment tray; spreader cabinet each side	1A & 8A	120	1		X						25	150						Pitco		
		4.41	Teaching Kitchen (Hot Station 3)	WORK TABLE	CSCI	1	Custom Fabricated		Stainless steel construction; boxed edges; bracing as required; sink approximately 355 x 410 x 250 mm deep, all welded, all coved; lever waste; swing faucet; drawer; bottom shelf with boxed edges						13	13	38						to suit design (2135 min)	760	900				
		4.41	Teaching Kitchen (Hot Station 3)	WORK TABLE	CSCI	1	Custom Fabricated		Stainless steel construction; boxed edges; bracing as required; drawer; bottom shelf with boxed edges														to suit design (2135 min)	760	900				
		4.41	Teaching Kitchen (Hot Station 3)	MICROWAVE OVEN	OSCI	1		Existing		verify	120	1		X															
		4.41	Teaching Kitchen (Hot Station 3)	WORK TABLE	OSCI	2	Custom Fabricated	Existing	no backsplash														1524 verify	760 verify	900				
		4.46	Warewashing	HAND SINK	CSCI	1	Eagle Group/Metal Masters	HSA-10-1FK	Standard with Knee operated and wall mounted; sealed to wall; Gooseneck faucet, p-trap and tail piece; basket drain						13	13	38									EFI	Polar	Custom Fabricated	
		4.46	Warewashing	SOAP & TOWEL DISPENSER	OSOI	1	(refer to other section)																						
		4.46	Warewashing	EYE WASH STATION	CSCI	1	Guardian	G1891	Standard with tempering unit						13	13	38										Uline		
		4.46	Warewashing	POT SINKS	CSCI	1	Custom Fabricated		Stainless steel construction; edges up and rolled; backsplash up 250mm and splayed to wall, closed ends; space for waste bin; bracing as required; drainboards slope to sinks; 1 sink 675 x 610 x 355mm deep; all welded, rolled front and back; 2 sinks 675 x 510 x 355mm deep; all welded, rolled front and back; 2 required backsplash mounted faucets with 19mm dia swing spouts; lever wastes as specified							19	19	3 @ 50						to suit design	760	900			
		4.46	Warewashing	OVERSHELF	CSCI	1	Custom Fabricated		Stainless steel construction; boxed edges; high unit, full length of prep sinks; table or wall mounted														1220 min.	305					
		4.46	Warewashing	DISH/POT RACK	OSCI	LOT		Existing	Add casters to 6 units																				

Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer				
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	
		4.46	Warewashing	DISHTABLE	CSCI	1	Custom Fabricated		Stainless steel construction; edges up and rolled; back and end splash up 250mm and splayed to wall, closed ends; bracing as required; drainboard slopes to scrap collector; allow for space for waste cans; opening in top and reinforce top for scrap collector unit; rack overself wall or table mounted														1830 min	to suit design	900				
		4.46	Warewashing	PRE-RINSE UNIT	CSCI	1	Fisher	13382	Standard with 1220mm hose length; wall bracket; vacuum breaker; in-line dual check valve; wrist style handles; spray valve with designed flow restrictor to meet Energy Star						13	13											T&S	Encore	
		4.46	Warewashing	SCRAP COLLECTOR	OSOI	1	Salvajor	P914	Standard with scrap basket for BC market; control panel with mounting bracket	11A	120	1	X		13	13	50										In-Sink-Erator		
		4.46	Warewashing	DISHWASHER W/BOOSTER	CSCI	1	Champion Industries	44DR	Standard high temperature operation unit; with integral 21C rise booster; direction to suit design; electric tank heat; table limit switch; stainless steel front panel; stainless steel legs with flanged feet; stainless steel extended hoods with vent cowl collars both ends; drain tempering kit	131A	208	3	X		19		38										Hobart	Jackson	
		4.46	Warewashing	VENT DUCTS/CONDENSATE CANOPY	CSCI	LOT	Custom Fabricated		Stainless steel construction; water tight; all welded; locking damper												600		to suit design	to suit dishwasher	top of dw collars to u/s finished ceiling				
		4.46	Warewashing	DISHTABLE	CSCI	1	Custom Fabricated		Stainless steel construction; edges up and rolled; back and end splash up 250mm and splayed to wall, closed ends; bracing as required; drainboard slopes to dishwasher; perforated bottom shelf																				
		4.46	Warewashing	U/C HOSE REEL	CSCI	1	Fisher	2984	Standard with vacuum breaker; mixing valves; table mounted, cross handles; spray valve with designed flow restrictor to meet Energy Star; backflow prevention						13	13											T&S	Encore	
		1.02	Servery (line 1)	COFFEE BREWER	OSOI	1	(refer to other section)		(Operator Supplied)	23A	208	1	X			13													
		1.02	Servery (line 1)	PASS-THRU REFRIGERATOR	CSCI	1	True Food Service	GDM-49RL	Standard with black finish – interior and exterior; black shelving, 2 additional shelves; sliding doors on customer side with locks (or open front with night security closure); rear swing doors with locks; self-contained, condensate evaporator; low profile casters with locks	7.3A	120	1		X													Structural Concepts		
		1.02	Servery (line 1)	SERVICE COUNTER	CSCI	1	Custom Fabricated		Stainless steel cabinet construction; stainless steel top with boxed edges; stainless steel removable kickplates; openings and recesses as required for equipment; solid bottom shelves with access panels as required to access drain & service lines; solid adjustable intermediate shelves; integral provide power distribution panel(s); integral tray rail, stainless steel with 'v' raised sliders, rolled front edging, concealed mounting brackets, integral utility chase, with removable access panels as required for access to service line runs, plastic laminate finish on customer side; provide recessed sections at either end for trays under tray rail verify tray size; deck mounted fill faucets Fisher model 3011 or equivalent – hot water				X		4 @ 13								to suit design	305m m tray slide; counter to suit design	900 working height				

Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer			
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C
		1.02	Servery (line 1)	HOT WELL UNIT (4 WELL)	CSCI	1	Wells	MOD-400TDM	Standard with drain valve extension kit; drain screens; individual infinite wells controls	23.8A	208	1	X					25								Delfield	Vollrath	
		1.02	Servery (line 1)	SNEEZEGUARD / OVERSHELF	CSCI	1	Custom Fabricated		Stainless steel construction with sloped front, stainless steel top sized to accommodate heat lamp, tempered glass front and sides sneezeguard edge to be beveled with chrome/stainless steel acorn anchoring nuts, 25mm square stainless steel support tubing														to suit hot well unit	305 top	435			
		1.02	Servery (line 1)	HEAT LAMP	CSCI	1	Hatco	GRAH-48		9.2A	120	1	X													Merco	Gann	
		1.02	Servery (line 1)	HOT WATER DISPENSER	OSCI	1		Existing		verify	x	1	x	x		13												
		1.02	Servery (line 1)	POS UNIT	OSOI	1	(refer to other section)		(Operator Supplied)	4A	120	1		X														
		1.02	Servery (line 2)	PASS-THRU REFRIGERATOR	CSCI	1	True Food Service	GDM-49RL	Standard with black finish – interior and exterior; black shelving, 2 additional shelves; sliding doors on customer side with locks (or open front with night security closure); rear swing doors with locks; self-contained, condensate evaporator; low profile casters with locks	7.3A	120	1		X												Structural Concepts		
		1.02	Servery (line 2)	SERVICE COUNTER	CSCI		(see Servery Line 1)																					
		1.02	Servery (line 2)	HOT WELL UNIT (4 WELL)	CSCI	1	Wells	MOD-400TDM	Standard with drain valve extension kit; drain screens; individual infinite wells controls	23.8A	208	1	X					25								Delfield	Vollrath	
		1.02	Servery (line 2)	SNEEZEGUARD/ OVERSHELF	CSCI	1	Custom Fabricated		Stainless steel construction with sloped front, stainless steel top sized to accommodate heat lamp, tempered glass front and sides sneezeguard edge to be beveled with chrome/stainless steel acorn anchoring nuts, 25mm square stainless steel support tubing														to suit hot well unit	305 top	435			
		1.02	Servery (line 2)	HEAT LAMP	CSCI	1	Hatco	GRAH-48		9.2A	120	1	X													Merco	Gann	
		1.02	Servery (line 2)	HOT WATER DISPENSER	OSOI	1	Bunn	HW2	Standard	14.71A	120	1	X			13										Curtis		
		1.02	Servery (line 2)	SALAD STATION - MOBILE	OSOI	1	Delfield	SCSC-60	Standard with casters with locks; work shelf; unit to hold 4 insert pans	7A	120	1		X				25								Custom Fabricated	Piper	LTI
		1.02	Servery (line 2)	SNEEZEGUARD/ OVERSHELF	OSOI	1	Custom Fabricated		Stainless steel construction with sloped front, stainless steel top, tempered glass front and sides sneezeguard edge to be beveled with chrome/stainless steel acorn anchoring nuts, 25mm square stainless steel support tubing														to suit salad station recess	305 top	435			
		1.02	Servery (line 2)	POS UNIT	OSOI	1	(refer to other section)		(Operator Supplied)	4A	120	1		X														
		1.02	Servery (line 2)	CASH STATION - MOBILE	CSCI	1	Custom Fabricated		Millwork cabinet construction; top with boxed edges; swing doors with locks; heavy duty casters with locks														to suit design	1360	900			
		1.02	Servery (line 2)	CONDIMENT STATION	CSCI	1	Custom Fabricated		Millwork cabinet construction; top with boxed edges; swing doors with locks; heavy duty casters with locks														1220	610	900			
		1.02	Servery (line 2)	RECYCLE STATION	CSCI	2	Nex-Terra	Sherwood	Waste and recycling triple unit; flat top; rigid liners; levelers; opening labels; hinged doors; notched handles;																	Custom Fabricated		
		1.02	Servery (line 2)	WASTE CAN	OSOI	LOT	Existing	Existing																				
		1.02	Servery (line 2)	CORNER GUARDS	CSCI	LOT	Custom Fabricated		Stainless steel construction; wall corner mounted from top of wall base															50/50	1220			

Location				Details					Electrical					Plumbing				Gas		Exhaust		Sizing			Alternate Manufacturer				
Existing Facility Room No.	Existing Facility Room Name	New Facility Room No.	New Facility Room Name	Equipment Name	Category	QTY	Manufacturer	Model	Specification	Load	Volts	Phase	Direct	Plug	Hot Water	Cold Water	Direct Drain	Ind. Drain	Gas size	MBTU load	CFM est.	MUA est.	Length	Width	Height	A	B	C	