

**APPENDIX 2L**  
**FOOD SERVICES EQUIPMENT**

Please see attached.

Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments		
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Cart, Utility	Utility Cart with three open shelves. Shelf size 24"W x 15-1/2"D, stainless steel angle frame with push handle. 20 ga. stainless steel legs. 300 lb. capacity, 3-1/2" swivel casters.	2		2							Lakeside	311			
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Waste Bin With Dolly	Rubbermaid® Brute® Container, round, open type, 20-gallon capacity, high-impact plastic construction, one (1) green, one (1) grey. Rubbermaid® Brute® Lid, round, for 20 gallon, Brute container, colour to match container. Rubbermaid® Brute® Dolly, for 20, 32, 44 & 55 gallon Brute containers, black.	2		2							Rubbermaid	Brute			
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Soiled Dishable (with 3 compartment sink)	3 compartment sink integrated into the soiled dish table at the dishwasher. Stainless steel construction, type 304, #4 finish. Length to suit design x 30" wide x 34" high, 1.6mm stainless steel top with stainless steel or galvanized steel sub-top. Hat channel reinforcement to be stainless steel or galvanized steel on centre, triple Sinks to be minimum 18" x 16" x 12" deep complete with hot and cold water faucet with swing spout for each sink compartment. Legs to be stainless steel, tubing or square welded to subtop. Stainless steel cross bracing as required. Sound deadening as required. Backsplash to include radius coved corner, splayed to wall where required. Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services. Complete with overshef. Include removable stainless steel H-shaped rails across all three sinks. Soiled section of table to accommodate installation of waste collector	1		1			2x 1/2" Cold Water. 1/2" Hot water. 3x 1 1/2" Direct drains to grease trap						Custom	Custom	
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Dishwasher, Commercial	Pro Series, 44"W rack conveyor dishwasher, with 22" pre-wash, Vent-less Heat Recovery technology, Proportional Rinse, Progressive anti-jam drive system, top mounted Prodigy series HMI user interface, Proactive maintenance software, 100 gallons per hour with energy sentinel (idle pump shut-off), (209) racks per hour, built-in 70" rise booster, electric tank heat, single-piece hood design, single-piece stainless steel upper & lower wash arms manifolds, internal removable scrap basket & dual-piece scrap screens, 20" standard vertical clearance which accommodate 18" x 26" sheet pans, full 90° opening leak proof insulated hinged access doors, automatic tank fill, door safety switches, leak-proof ball valve drains, lower front & side enclosure panels, stainless steel heavy gauge construction including base & legs with flange feet, electric tank heat, 2 HP wash pump, single point machine & separate booster connection, vent fan control, stainless steel rear manifolds, NSF, CULus, Made in USA (consult factory for price). 1 year parts & labor warranty, standard. Dual point electrical connection (1) machine (2) built-in booster (completed in the field by certified electrician) (standard). Direction of operation to be specified. Electric tank heat, standard. Electric booster, 70" rise, built-in. Drain water tempering kit (un-mounted). Table limit switch, button style (un-mounted).	1		1		2x 208/60/3 1@78A and 1@68A	2x 3/4" Cold water. 3/4" Hot water. 2" Indirect drain to grease trap.						Champion	44 PRO VHR	Commissioned by Factory Approved Manufacture or Agent
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Clean Dishabling	S.S. clean dish table at discharge end to hold minimum of 3 dishracks. Provide all necessary limit switches and interconnections to dish machine and soiled dish table. Dishable, clean, straight design, 62" LH, right-to-left, 9" splash, H-frame legs, 14/300 stainless steel construction, NSF. Fixed Undershelf, 18 gauge stainless steel.	1		1							Bi Line	Custom	Clean Dishabling		
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Condensate Hood	The kitchen hood shall be constructed from 18-gauge stainless steel. The kitchen hoods shall be supplied complete with outer casing / main body, inner liner, exhaust duct, baffle plates, condensate channel, drain tap and assembly brackets. Outer casing panels shall be constructed of stainless steel with a brushed satin finish. Each joint shall be welded and liquid tight, avoiding harmful dripping of condensation. All exposed welds are ground and polished to the original finish of metal. Condensation is achieved by the use of angled internal baffles and deflectors. Efficient exhaust is maintained by using lateral side slots combined with the large internal volume. Hood complete with surface mount vapor proof light fixture(s). The lighting shall be suitable for single-phase power supply and shall be UL listed incandescent type, suitable for condensate hoods. Condensate channels guttering shall form part of the main construction of the canopy and run the entire perimeter of the hood. The drain tap shall be manufactured from stainless steel.	1		1			-1" Indirect drain.						Halton	Custom	4000 CFM Type 2 Hood
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Rack, Drying, Foodservice	Mobile Pot & Pan Rack, 48"W x 24"D x 68"H, (4) shelves solid embossed stainless steel (2) 5MP polyurethane swivel casters & (2) 5MPB polyurethane swivel casters with brake, NSF	1		1							Metro	PR48ES			
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Scrap Waste Collector	Pot/Pan Scrap Collector™, scrapping, pre-flushing & collecting system (widely accepted in areas where disposers are restricted), NEMA 4 HYDROLOGIC® control panel with patented operator sensor, two water saving modes (timed run & auto start/stop), safety line disconnect, LCD readout, salvage basin & silverware trap, scrap basket, 3/4 HP corrosion-resistant pump, pump intake screen, stainless steel construction, UL, CSA, CE, NSF. Domestic factory authorized demo, standard. 208v/60/3-ph, 3.2 amps. Mounting bracket for RSS, MSS, MSS-LD, MRSS, MRSS-LD. Additional scrap basin. Seismic Flange for Support Leg (3 included).	1		1		208/60/3 4A	1/2" Cold water. 1/2" Hot water. 2" direct drain to grease trap					Insinkerator-Salvajor	PRT S914		
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.8	Housekeeping Closet	Mop Sink	Janitor sink: 20" x 16" x 12" deep mop sink with drain, overhead shelf, rear-mounted mop holder with (2) locking cams, service faucet with vacuum breaker and 120" hose, 18/300 stainless steel	1		1			1/2" Cold Water. 1/2" Hot water. 1 1/2" Direct drain				Eagle	1916			
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.8	Housekeeping Closet	Chemical Storage Shelf	Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, Minimum dimensions to be 24" wide, All units to include cart washable casters, two locking. Minimum four tiers of shelves, Shelves to be adjustable. Typically 48 or 60" long.	1		1							Metro	Max Q			
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.1	Dishwashing Room	Hand Sink	Hand Sink, wall mount, 13-1/2"Wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, complete with electronic hands free splash mount gooseneck faucet, P-trap & tail piece, basket drain, deep-drawn seamless design-positive drain, inverted "V" edge, NSF.	1		1		120/60/1 10A	1/2" Cold Water. 1/2" Hot Water. 1 1/2" Direct Drain				Eagle	HSA-10-FA-PE			
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.8	Housekeeping Closet	Housekeeping Cart	Utility Cart with three open shelves. Shelf size 24"W x 15-1/2"D, stainless steel angle frame with push handle. 20 ga. stainless steel legs. 300 lb. capacity, 3-1/2" swivel casters.	1		1								Metro	Max Q		
Support Service	Food Services - Contracted/Retail Food	Back of House	I2.1.2	Prep Kitchen Area	Stainless Steel Table W/Sink	Stainless steel construction, type 304, #4 finish. Length to suit design x 30" wide x 34" high, stainless steel top with 2.0mm stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Sink to be minimum 18" x 16" x 12" deep complete with hot and cold water faucet with swing spout. Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers.	2		2		120/60/1 12A General Purpose Receptacle	1/2" Cold Water. 1/2" Hot Water. 1 1/2" Indirect Drain					Custom	Custom		

Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Stainless steel work table	Stainless steel construction, type 304, #4 finish, Length to suit design x 30" wide x 34" high, stainless steel top with stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers.	2		2		120/60/1 12A General Purpose Receptacle					Custom	Custom		
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Utensil Rack	Utensil Rack, table mounted, adjustable, 108" long, stainless steel, includes: (9) plated pot hooks. Mounted to cooks table.	1		1							Advanced Tabco	AUR-108		
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Stainless Steel Overshelf	Stainless steel construction, type 304, #4 finish, Length to suit design x 12" wide x 6" high, stainless steel top with stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre	2		2										
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Waste Bin With Dolly	Rubbermaid® Brute® Container, round, open type, 20-gallon capacity, high-impact plastic construction, one (1) green, one (1) grey. Rubbermaid® Brute® Lid, round, for 20 gallon, Brute container, colour to match container. Rubbermaid® Brute® Dolly, for 20, 32, 44 & 55 gallon Brute containers, black.	2		2							Rubbermaid	Brute		
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Dual Temperature Refrigerator Freezer	Spec-Line Refrigerator/Freezer Dual Temp Cabinet, reach-in, 48" wide, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth cabinet, (2) lockable full-height doors, (3) adjustable wire shelves per section, interior LED lighting, microprocessor controls, 1/5 HP & 1/3 HP, cULus, NSF, 3 year service/labor, 5 year compressor warranty, standard. 115v/60/1ph, 12.6 amps, with cord & NEMA 5-20P, standard. Left door hinged left/right hinged right, std. Locking hasp, padlock supplied by others, per door. Stainless steel back with rear louvers (not available on pass-thrus).	1		1		120/60/1 10A					Traulsen	ADT232DUT-FHS		
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Exhaust Hood W/Fire Suppression	The hood shall be designed with Capture Jet® with Side-Jet technology to reduce the exhaust airflow rate required, and to improve the capture and containment efficiency of the hood, while reducing energy consumption. The Capture Jet® air shall be introduced through a special discharge panel and shall not exceed 10% of the calculated exhaust airflow. The Capture Jet® discharge velocity will be a minimum of 1500 feet per minute. Slot or grille type discharge shall not be used. The Capture Jet® shall be internally mounted with a speed control and will not require a fire damper or electronic shut down in fire mode. The integral front discharge make up air plenum shall be manufactured of the same material as the hood. The face of the plenum will be perforated stainless steel to deliver low velocity air to the space and to minimize room turbulence while refreshing the occupied zone. The SF/P fire suppression system is an industry leader in rugged components and superior fire suppression. The versatile SF/P system incorporates a stored pressure cylinder and delivers a wet chemical agent to a fire, quickly suppressing and containing fires in a wide variety of applications. With its state of the art XV control head it is a perfect system for any large or small kitchen or various industrial kitchen applications.	1		1		2x120/60/1 15A						Halton	Custom	6000 CFM Type 1 Hood. Require testing and balancing in conjunction with Mechanical Exhaust Hood System.
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Combination steam convection oven, electric - Double Stacking Unit	Rational SelfCooking Center® White Efficiency® 62, electric, (6) 18" x 26" full size sheet or (12) 12" x 20" full size hotel pan capacity. SelfCooking control with 7 modes, HiDensityControl®, Efficient LevelControl®, CareControl, Combi-Steamer with 3 modes, core temp probe with 6 point measurement, hand shower with automatic retracting system, (5) grid shelves, ethernet interface, 22.1 kW, 2 years parts and labour warranty, 208/240V/60/3ph, standard. Kitchen Management System Software Package (This replaces CombiLink and does not support USB. Ethernet interface will be needed.) Door hinged on right std. Heat Shield, for left side panel, for SCC 62/CM 62 series. Mobile Oven stacking kit. Cleaner tablet without Phosphor, bucket with 100 packets. Rational Defoamer Tabs, for all SelfCooking Center units, to reduce foaming in water types subject to severe foam build-up during cleaning, 120 tablets per bucket. Rational Descaler. Electric descaler pump.	2		2		2x 208/60/3 70A	2x 3/4" Cold Water, 2 x 2" indirect drain to grease trap					Rational	SCC WE 62E	Commissioned by Factory Approved Manufacture or Agent
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Convection steamer	(Cleveland (Garland Canada)) SteamChef™ 3 Convection Steamers, electric, boilerless, double stacked, on UNISTAND25 equipment stand includes CHEFSTACKIT, (3) full size pan capacity per compartment, SureCook controls, 60-minute electro-mechanical timer & manual (continuous steaming) bypass switch, left-hand hinged door, controls on right, automatic drain & water level controls, KleanShield™ interior, mounting spacer, 4" adjustable legs, 9 kW per cavity, UL, cUL, NSF, ENERGY STAR®. (2) (2083) 208v/60/3-ph, 29.8 amp, 3-wire, std. (Cleveland (Garland Canada)) Electronic Timer with Load Compensating Feature, two compartment. (Cleveland (Garland Canada)) 5 Foot (1524mm) FDA Approved National Hose Thread, style water connection kit (garden hose thread), TWO required (priced per each), P/N 1100999. (Cleveland (Garland Canada)) Heat Shield, for SteamChef 3 (add 4" to right side). (Cleveland (Garland Canada)) Kleansteam® CT, Water Filter Assembly, for counter top steamers, includes (1) 4CB5 cartridge, (1) AR-10 filter cartridge, dip tube & ScaleKleen 7.0-oz. packet, wall-mounting bracket & gauge assembly	1		1		2x208/60/3 30A	2x 3/4" Cold Water, 1/2" indirect drain					Cleveland	9797-50	Commissioned by Factory Approved Manufacture or Agent
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	25 Gallon Kettle	Kettle, Electric, Tilting, 25-gallon capacity, 2/3 steam jacket design, open tri-leg base, stainless steel exterior finish, standard with flanged feet, 50 psi rating, cover & draw-off optional. Standard wattage. 208v/60/3-ph, 9.8kw, 27.2 amps, standard. 2" tangent draw-off valve with strainer. Perforated Drain Strainer, 2" draw-off, 3/16" strainer holes. 316 stainless steel liner, for 1 - 40 gallons, standard. Kettle Markings, 5 gallon increments. Double Pantry Faucet, with swing spout & mounting bracket for tilting kettles. Heat deflector. Complete with 00856 Clean-up brush, 102405 Kettle Paddle, 36", nylon, 00961 Whip, 36", stainless steel, 00852 Draw-off brush, nylon, 40880 Kettle accessory kit includes: clean up brush, paddle, stainless steel whip, brush, draw-off brush, ladle.	1		1		208/3/60, 30A	1/2" Cold Water, 1/2" Hot Water					Cleveland	KEL-25T	Commissioned by Factory Approved Manufacture or Agent
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Tilt Fry Pan	Tilting Skillet, Electric, 40-gallon capacity, modular open base, standard with manual tilt mechanism, stainless steel construction, includes spring-assisted cover and gallon markings, stainless steel level adjustable feet, IPX6, 208v/60/3-ph, 50.0 amps, standard. Optional Power Tilt with hand tilt override. 2" tangent draw-off valve, front mounted left side. Sliding Drain Drawer. Retractable Splash Guard/Pan Shelf, for sliding drain drawer. Double Pantry Faucet with, 3/4" swing spout & bracket. Poaching Pan.	1		1		208/3/60, 50A	1/2" Cold Water, 1/2" Hot Water				Garland	SEL40TR	Commissioned by Factory Approved Manufacture or Agent	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Trench Drain	Stainless steel construction, type 304, #4 finish, Length and width to suit design x 150mm deep, All radius corners, 1.6mm stainless steel pan Honeycomb or other patterned grating, removable in sections, Provide strainer at all drains	1		1							Custom	Custom	3" Direct drain to Grease Trap	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Hot Holding Food Cart	20 gauge stainless steel, dual compartment, individually controlled oven cabinets complete with independent control, 60-200F temperature range, indicator light and digital display. Each compartment to be equipped with 2 universal slide rails and 4 sets of adjustable chrome-plated pan rails designed to accommodate standard full-size pans. Deluxe Control Option, full perimeter bumpers, 3.5" swivel casters, drip pan w/ drain	1		1		120/60/1 20A					Alto-Shaam	1200-UP/HD		

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Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Dual Temperature Refrigerator Freezer	Spec-Line Refrigerator/Freezer Dual Temp Cabinet, reach-in, 48" wide, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth cabinet, (2) lockable full-height doors, (3) adjustable wire shelves per section, interior LED lighting, microprocessor controls, 1/5 HP & 1/3 HP, cULus, NSF. 3 year service/labor, 5 year compressor warranty, standard. 115v/60/1ph, 12.6 amps, with cord & NEMA 5-20P, standard. Left door hinged left/right hinged right, std. Locking hasp, padlock supplied by others, per door. Stainless steel back with rear louvers (not available on pass-thrus).	1		1		120/60/1 20A					Traulsen	ADT232DUT-FHS	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Microwave, Commercial	Amana® Commercial Microwave Oven, 0.6 cu. ft. capacity, 1200 watts, heavy volume, 4-stage cooking, (11) power levels, (100) memory settings, 60-minute max cooking time, LED display, touch control, interlock safety switch, ADA compliant Braille touch pads, audible end of cycle signal, side hinged door with tempered glass, sealed ceramic interior shelf, lighted interior, stainless steel exterior & interior, 120v/60/1-ph, 16.8 amps, 20 MCA, 2000 watts (total), NEMA 5-20P, cETLus, ETL-Sanitation. 3-year full warranty.	1		1		120/60/1 20A					Amana	HDC12A2	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Table, Prep	Stainless steel construction, type 304, #4 finish. Length to suit design x 30" wide x 34" high, stainless steel top with stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers.	1		1		120/60/1 12A			General Purpose Receptacle		Custom	Custom	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Stainless Steel Overshelf	Stainless steel construction, type 304, #4 finish, Length to suit design x 12" wide x 6" high, stainless steel top with stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre	1		1							Custom	Custom	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Table Top Glazer (Franchise Operation)	By Operator	1		1									
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Insulated Transport Cart	Ultra Camcart® Food Pan Carrier, front loading, one-piece double wall polyethylene shell, foam insulation, holds (16) 2-1/2" deep full size pans, (12) 4" deep full size pans, (8) 6" deep full size pans, (4) 8" deep full size pans, approximate capacity 90 qt., molded-in handles & bumpers, nylon latch, air-tight gasket, vent cap, (4) 6" casters (2 fixed, 2 swivel, 1 with brake), black, NSF. Camchiller®, full size GN, 20-7/8" x 12-7/8" x 1-1/2"H, maintains chilled foods in transport, cold blue, dishwasher safe, stackable, NSF. ThermoBarrier®, 20-7/8"L x 12-7/8"W x 1-3/8"H, removable insulated shelf divides the interior into hot and cold areas, for UPC1200, CVC72 & CVC724, dishwasher safe, dark brown, NSF.	1		1							Cambro	UPC-1200	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Ice Machine, Countertop	Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, production capacity up to 282 lb/24 hours at 70°/50° (215 lb AHRI certified at 90°/70°), 10 lb built-in storage capacity, counter model, push button operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-404A refrigerant, 4" legs, 115v/60/1-ph, 8.5 amps, NEMA 5-15P (optional stand sold separately), NSF, UL. Warranty: 3-Year parts & labor on entire machine. Warranty: 5-Year parts on compressor, air-cooled condenser. Equipment Stand, for icemaker/dispensers, cabinet base with locking door, stainless steel, corrosion resistant exterior, with flat top, with painted flanged legs, for use with Model #DCM-270 (-OS), ETL-Sanitation. Complete with water filter.	1		1							Hoshizaki	DCM 270	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Counter slicer w/ Mobile Stand	Food Cutter with #12 attachment hub, 14" diameter stainless steel bowl 22 rpm, double stainless steel knives 1725 rpm, bowl cover with safety interlock, push/pull on/off switch, one-piece burnished aluminum housing, 3" legs, 115/60/1, 1/2 hp, 6' cord with plug. Unit is complete with s/s bowl & knife. 9" Vegetable Slicer, #12 back case, hopper front, & adjustable slicer plate. Mobile stand to be stainless steel construction, type 304, #4 finish, Length to suit design x 760mm wide x 864mm high, stainless steel top with stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, 4 all swivel non-marking rubber cart-washable casters with brakes.	1		1		120/60/1 10A					Hobart	HS8	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.2	Prep Kitchen Area	Mixer/blender	Commercial Blender/Mixer, vertical, 7 qt. capacity, stainless steel bowl with handle, stainless steel "S" serrated blade assembly, on/off buttons, pulse switch, variable speed 370 - 3450 RPM, 120v/60/1-ph, 11 amps, 2 HP, NEMA 5-15P, ETL electrical & sanitation, cETL, UL, NSF, CAN/CSA. Bowl Assembly, for Blixer4 & Blixer4V, stainless steel bowl. "S" Blade, fine serrated, for Blixer 4 & Blixer 4V.	1		1		120/60/1 15A					Robot Coupe	Blixer 4B	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.3	Storage Dry	Cart, Platform (Stainless Steel)	Panco® Platform Cart, 48"W x 20"D deck, aluminum construction, 5" plate casters (2) swivel braked & (2) rigid, 1200 lb. weight capacity, includes push handle, NSF.	1		1							Eagle Group	1202	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.3	Storage Dry	High Density Shelving	Top-Track Overhead Track System. Mobile shelving units positioned on an overhead track between two stationary units can easily be repositioned for access to the stored contents on the shelves. Overhead aluminum tracks, top-mounted rollers and rigid casters guide the mobile shelving units in a straight line. Overhead track assures aisles are completely clear for easy cleaning and for access by carts and trolleys. Mobile aisle units address medium duty applications. Each mobile aisle unit has a maximum unit capacity of 900lbs. (408kg) evenly distributed. Standard single deep Top-Track system complete with MetroMax i. Top-Track has finishes that cover a range of dry and wet/damp environments. Double-Deep configurations can be created where two systems are joined together to increase the overall depth of the shelving for greater storage capacity.	1		1							Metro	TTE	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.3	Storage Dry	Computer, PC	With monitor, By Others	1		1		120/60/1 12A			Data required.				
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.3	Storage Dry	Storage, Shelving Mobile or Static	Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, Minimum dimensions to be 24" wide, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48 or 60" long.	6		6							Metro	Max Q	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.3	Storage Dry	Telephone	By Others	1		1									
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.4	Cold Storage, +2 to +4C	Cooler, Walk In	ULC listed pre-fabricated insulated walls, floor and ceiling panels, 4" (100mm) thick with polyurethane insulation, Panels to have a tongue and groove configuration and fastened together with a mechanical cam-lock fastener, Finish to be either white baked enamel, pvc or stainless steel, floor panel to be aluminum treadplate finish recessed in 4" depression. If depression cannot be accommodated provide an internal ramp.	1		1		120/60/1 10A			Emergency Power			Additional 120/60/1 15A	

Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.4	Cold Storage, +2 to +4C	Evaporator Coil	Sized and balanced to match the compressor(s) and must be 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	1		1		120/60/1 10A Emergency Power	1/2" Indirect drain to funnel floor sink				Norbec	Custom	Additional 120/60/1 5A	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.4	Cold Storage, +2 to +4C	Temperature Alarm	Hi-low temperature alarm, recessed in wall panels, with dry contacts for remote monitoring, rechargeable battery having operating range of -50C to +50C, Capillary temperature bulbs to be positioned behind evaporator coils (no visible wires). Interconnected to building automation system and remote monitoring and logging system	1		1		120/1/60 Emergency Power					Norbec	Custom		
Support Service	Food Services/Clinical Nutrition	Back of House	12.1.4	Cold Storage, +2 to +4C	Condensing Units	Remote Scroll Condensing unit sized to suit walk-in room size. Unit to be mounted on top of walk in.	1		1		208/60/3 12A Emergency Power					Norbec	Custom		
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.4	Cold Storage, +2 to +4C	Storage, Shelving Mobile or Static	Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, Minimum dimensions to be 24" wide, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48 or 60" long.	4 to 6		4 to 6							Metro	Max Q		
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.5	Cold Storage, -20C	Freezer, Walk In	ULC listed pre-fabricated insulated walls, floor and ceiling panels, 4" (100mm) thick with polyurethane insulation. Panels to have a tongue and groove configuration and fastened together with a mechanical cam-lock fastener, Finish to be either white baked enamel, pvc or stainless steel, floor panel to be aluminum treadplate finish recessed in 4" depression. If depression cannot be accommodated provide an internal ramp.	1		1		208/60/3 10A Emergency Power					Norbec	Custom	Additional 120/60/1 20A	
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.5	Cold Storage, -20C	Evaporator Coil	Sized and balanced to match the compressor(s) and must be 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	1		1		120/60/1 10A Emergency Power	1/2" Indirect drain to funnel floor sink				Norbec			
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.5	Cold Storage, -20C	Temperature Alarm	Hi-low temperature alarm, recessed in wall panels, with dry contacts for remote monitoring, rechargeable battery having operating range of -50C to +50C, Capillary temperature bulbs to be positioned behind evaporator coils (no visible wires). Interconnected to building automation system and remote monitoring and logging system	1		1		120/1/60 Emergency Power					Norbec			
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.5	Cold Storage, -20C	Condensing Units	Remote Scroll Condensing unit sized to suit walk-in room size. Unit to be mounted on top of walk in.	1		1		208/60/3 12A Emergency Power					Norbec	Custom		
Support Service	Food Services - Contracted/Retail Food	Back of House	12.1.5	Cold Storage, -20C	Storage, Shelving Mobile or Static	Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, Minimum dimensions to be 24" wide, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48 or 60" long.	4 to 6		4 to 6							Metro	Max Q		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Deli/Sandwich)	Deli service counter with tray rail and breathguard	Millwork counter with tray rail. BSI, LLC Deco™ 900 Self-Serve or Operator-Serve Food Shield, buffet style, 21-1/4" height, 12" fixed glass overshelf, 12" front glass shields with universal adjustable glass mechanism, tempered glass front and top, beveled and polished exposed glass edges, 1" stainless steel round tubing uprights, mounting flange, NSF-Component, cULus (Contact factory for price)	1		1		120/60/1 5A					Architect/BSI	DECO-950		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Deli/Sandwich)	Back counter with sink	Stainless steel construction, type 304, #4 finish. Length to suit design x 30" wide x 34" high, stainless steel top with stainless steel or galvanized steel sub-top. Hat channel reinforcement to be stainless steel or galvanized steel on centre, Enclosed base and sides to be stainless steel, welded to subtop. Sink to be minimum 18" x 16" x 12" deep complete with hot and cold water faucet with swing spout. Stainless steel cross bracing as required. Sound deadening as required. Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers.	1		1		120/60/1 12A General Purpose Receptacle						Custom	Custom	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Deli/Sandwich)	Bread Display	Ambient Display, 23-1/8"W x 14"D x 20-3/4"H, 3 tier, dual service, 2 glass shelves and top plus MDF base shelf, fully enclosed sides and top, pass thru with horizontally hinged glass doors, metal door pulls, MDF laminated base, aluminum columns, tempered glass panels, shelves and door	1		1							Equipex	TN583		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Deli/Sandwich)	Panini	Sodir-Roller Grill Panini Grill, cast iron grooved top & grooved bottom griddle plates, (2) 14"W x 9-1/2"D grill areas, (2) independent adjustable spring counterbalanced tops, front drip tray & scraper, grills with stainless steel construction, 570°F thermostatic controls, 208/240v/60/1-ph, 24.0/27.0 amps, 6.5 kW, NEMA 6-50P, cULus, cULus Classified	1		1		208/60/1 25A					Equipex	DIABLO		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Deli/Sandwich)	Conveyor Toaster	Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 30 slices capacity/min, 2" opening height, electronic controls, colorguard sensing system, 4.4 kW, cULus, UL EPH Classified, ANS/NSF 4, Made in USA. Automatic Power Save Mode (switches to power save mode after 30 minutes of inactivity) (Available at time of purchase only)	1		1		120/208/60/1 30A					Hatco	TQ-1800		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Deli/Sandwich)	Refrigerated Sandwich Make-Up Table	Spec Line Prep Table, one-section, 48"W, 9.5 cu. ft., self-contained refrigeration, holds (18) 1/6 size pans, insulated lid, (1) right and left hand hinged door, (2) wire shelves, microprocessor control with LED display, galvanized steel back & bottom, stainless steel top, front & sides, stainless steel interior, non-flammable R-450A refrigerant, 1/4 HP, NSF, cETLus	1		1		120/60/1 5A					Traulsen	CLPT-4818-SD-LR		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Deli/Sandwich)	Reach-In Refrigerator	Spec-Line Refrigerator, Reach-in, One-Section, self-contained refrigeration, stainless steel exterior and interior, standard depth, full-height door, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless steel legs, 1/3 HP, cULus, NSF, 3 years parts & labour, 5 year compressor warranty, standard, 115v/60/1ph, 8.0 amps, with cord & NEMA 5-15P, standard. Door hinged on right, standard. NAFEM data protocol gateway (serves up to four units). Stainless steel back with rear louvers. Casters, 6" high locking (set of 4).	1		1		120/60/1 15A Emergency Power					Traulsen	AHT126WUT-FHS		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Deli/Sandwich)	Dual Temperature Refrigerator Freezer	Spec-Line Refrigerator/Freezer Dual Temp Cabinet, reach-in, 48" wide, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth cabinet, (2) lockable full-height doors, (3) adjustable wire shelves per section, interior LED lighting, microprocessor controls, 1/5 HP & 1/3 HP, cULus, NSF, 3 year service/labor, 5 year compressor warranty, standard. 115v/60/1ph, 12.6 amps, with cord & NEMA 5-20P, standard. Left door hinged left/right hinged right, std. Locking hasp, padlock supplied by others, per door. Stainless steel back with rear louvers (not available on pass-thrus).	1		1		120/60/1 20A					Traulsen	ADT232DUT-FHS		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Hot Entree)	Hot food and display cooking counter with tray rail and breathguard	Millwork counter with tray rail. Shelving below from counter for plate storage. BSI, LLC Deco™ 900 Self-Serve or Operator-Serve Food Shield, buffet style, 21-1/4" height, 12" fixed glass overshelf, 12" front glass shields with universal adjustable glass mechanism, tempered glass front and top, beveled and polished exposed glass edges, 1" stainless steel round tubing uprights, mounting flange, NSF-Component, cULus (Contact factory for price)	1		1		120/60/1 5A					Architect/BSI	DECO-950		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.1	Prep/Service Stations (Hot Entree)	Hot food table (Steam table - 4 well)	Drop-In Heated Well, round, 4 quart, top mounted, separate latched on/off rocker switch & temperature dial, stainless steel construction (standard wattage), CE, cUL, UL EPH Classified, ANS/NSF 4, MADE IN USA	1		1		208/60/1 23.2A					Hatco	HWBI-4		



Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Soup)	Soup Counter With Tray Rail	Millwork counter with tray rail. Shelving below from counter for plate storage. BSI, LLC Deco™ 900 Self-Serve or Operator-Serve Food Shield, buffet style, 21-1/4" height, 12" fixed glass overshelf, 12" front glass shields with universal adjustable glass mechanism, tempered glass front and top, beveled and polished exposed glass edges, 1" stainless steel round tubing uprights, mounting flange, NSF-Component, cULus (Contact factory for price)	1		1		120/60/1 5A					Architect/BSI	DECO-950	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Soup)	Soup Well	Mirage® Induction Rethermalizer, drop-in, dry operation, 11 quart, inset with hinged cover, (4) soup presets, stir indicator LED, solid state controls with locking function, temperature control in °F or °C, cabinet mount controls with leads, includes: induction ready inset, inset cover, mounting hardware & cord with NEMA 5-15P, 800 watts, 6.7 amps, 120v/60/1-ph, cULus, NSF, FCC (cover not NSF)	2		2		120/60/1 6.7A					Vollrath	741101D	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Salad/Sandwiches)	Refrigerated grab and go merchandiser	Reveal® Combination Convertible Service-Above Refrigerated Self-Service Case, freestanding, 47-3/4"W, 60-3/4" H, Breeze-E (Type II) with EnergyWise self-contained refrigeration, LED top light, fixed vertical glass, black front panel, upper rear clear-glass-sliding doors, blue fin coated coil, condensate pan, black exterior & interior, cETLus, ETL-Sanitation	2		2		230/60/1 9.76A Emergency Power					Structural Concepts	NR4851RRSS V-CO47R	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Cold Beverages)	Refrigerated Beverage Merchandiser	Oasis® Self-Service Non-Refrigerated Ambient Merchandiser, 59-5/8"W, high profile, open front, (4) non-lighted shelves, top light, black interior, full end panels with mirror, cETLus, ETL-Sanitation	1		1		208-240/60/1 11.9A Emergency Power					Structural Concepts	B5932	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Desserts/Baked Goods)	Refrigerated grab and go merchandiser	Reveal® Combination Convertible Service-Above Refrigerated Self-Service Case, freestanding, 47-3/4"W, 60-3/4" H, Breeze-E (Type II) with EnergyWise self-contained refrigeration, LED top light, fixed vertical glass, black front panel, upper rear clear-glass-sliding doors, blue fin coated coil, condensate pan, black exterior & interior, cETLus, ETL-Sanitation	2		2		230/60/1 9.76A Emergency Power					Structural Concepts	NR4851RRSS V-CO47R	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Desserts/Baked Goods)	Ambient Display	Ambient Display, 23-1/8"W x 14"D x 20-3/4"H, 3 tier, dual service, 2 glass shelves and top plus MDF base shelf, fully enclosed sides and top, pass thru with horizontally hinged glass doors, metal door pulls, MDF laminated base, aluminum columns, tempered glass panels, shelves and door	1		1							Equipex	TN583	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Desserts/Baked Goods)	Hot Beverage Counter	Millwork counter with tray rail. Shelving below from counter for plate storage. BSI, LLC Deco™ 900 Self-Serve or Operator-Serve Food Shield, buffet style, 21-1/4" height, 12" fixed glass overshelf, 12" front glass shields with universal adjustable glass mechanism, tempered glass front and top, beveled and polished exposed glass edges, 1" stainless steel round tubing uprights, mounting flange, NSF-Component, cULus (Contact factory for price)	1		1		120/60/1 5A					Architect/BSI	DECO-950	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Desserts/Baked Goods)	Coffee Brewer	20900.0011 Dual® Coffee Brewer, Portable, mechanical thermostat, brews 18.9 gallons per hour capacity, stainless steel funnel, 3 batch-size settings, electronic timer & grinder interface, upper hot water faucet, variable water bypass, includes (2) GPR servers (20950.0004), 4" black adjustable legs, 120/240v/60/1-ph, 6890 watts, 29 amps, UL, NSF. 20950.0004 1.5GPR-FF Coffee Server, 1.5 gallon, top handles, fast flow faucet, stainless decor, NSF. 12203.0010 RWS1 Satellite Brewer Warmer, 4" adjustable plastic legs (for use with 1GPR and 1.5GPR servers), 120v/60/1-ph, 100w, 1 amps, cord attached, UL, NSF. 20138.1000 Paper Filters, 13-3/4" x 5-1/4", white, (for Tea & Coffee-1-1/2 gallons) (500 each per case, price based on 1-229 lbs total weight - call for price on greater quantities). 39000.0005 EQHP-25 Easy Clean® High Water System, 25,000 gallon, reduced sediment, chlorine taste & odor, reduction @ 2.1 gpm, equipment protection, 0.2 micron, includes: a head assembly, integral mounting bracket and cartridge filter, Quick Connect, NSF. 20213.0103 Drip Tray Kit, stainless decor, for use with RWS1.	1		1		120/208/60/1 30A	1/4" Cold water				Bunn	20900	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Desserts/Baked Goods)	Coffee service pots		4		4									
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.2.2	Self Service Stations (Desserts/Baked Goods)	Specialty hot beverage machine	BUNN Espresso® Sure Tamp™ Steam 2-step Espresso Machine, super-automatic, 2 grinders, compact footprint, standard 7" color touchscreen, customizable Build-A-Drink™ menu, Picture Prompted Cleaning™, Sure Tamp technology, PEEK Intellisteam® wand, adjustable cup height, Energy-Saver mode, includes installation, training, 1 year Wellness package with BUNNLink® remote diagnostics and Mavea water filtration system, designed & assembled in the USA, 208v/60/1-ph, 4300 watts, 20.4 amps	1		1		208/60/1 20.4A	1/4" Cold Water				Bunn	43400.0036	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Display Case	By Operator	2		2		230/60/1 9.76A					Structural Concepts	NR4851RRSS V	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Coffee Brewer	By Operator	2		2		120/208/60/1 30A	1/4" Cold water				Bunn	20900	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Iced Coffee Machine	By Operator	1		1		120/208/60/1 19.65a	3/4" Cold Water				Bunn	24450	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Ice Beverage Machine	By Operator	1		1		120/60/1 12A					Bunn	34000	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Flavour Shot Dispenser	By Operator	1		1		120/60/1					Sureshot Dispensing		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Hot Chocolate Dispenser	By Operator	1		1		120/60/1	1/4" Cold water				Bunn	IMIX 3	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Steeped Tea Caddy	By Operator	1		1		120/60/1	1/4" Cold water				Bunn		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Undercounter Refrigerator	By Operator	1		1		120/60/1, 12A					Beverage Air		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Lid Dispensers	By Operator	4		4									
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Sugar Dispenser	By Operator	1		1		120/60/1					Sureshot Dispensing		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Cream/Milk Dispenser	By Operator	1		1		120/60/1					Sureshot Dispensing		
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Sandwich Table	By Operator - Spec Line Prep Table, one-section, 48"W, 9.5 cu. ft., self-contained refrigeration, holds (6) 1/3 size pans, insulated lid, (1) right hinged door, (2) wire shelves, microprocessor control with LED display, galvanized steel back & bottom, stainless steel top, front & sides, stainless steel interior, non-flammable R-450A refrigerant, 1/2 HP, NSF, cETLus	1		1		120/60/1 8.3A					Traulsen	TS048HT	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Conveyor Toaster	By Operator - Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 30 slices capacity/min, 2" opening height, electronic controls, colorguard sensing system, 4.4 kW, cULus, UL EPH Classified, ANSINFSF 4, Made in USA. Automatic Power Save Mode (switches to power save mode after 30 minutes of inactivity) (Available at time of purchase only)	1		1		208/6/1 30A					Hatco	TQ-1800	
Support Service	Food Services - Contracted/Retail Food	Production/Service	12.3.1	Pre/Service Station - Special (Franchise Operation)	Bagel / Bread Cutter	By Operator	1		1									
Support Service	Food Services - Contracted/Retail Food	Retail	12.2.4	Displays	Refrigerated display merchandiser	Self-Service Non-Refrigerated Ambient Merchandiser, 59-5/8"W, high profile, open front, (4) non-lighted shelves, top light, black interior, full end panels with mirror, cETLus, ETL-Sanitation	1		1		208-240/60/1 11.9A					Structural Concepts	B5932	
Support Service	Food Services - Contracted/Retail Food	Retail	12.2.4	Displays	Ambient display merchandiser	Self-Service Non-Refrigerated Ambient Merchandiser, 36-5/8"W, high profile, open front, (4) non-lighted metal shelves, top light, black interior, full end panels with mirror, cETLus, ETL-Sanitation	2		2							Structural Concepts	B3632D	

Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments			
Support Service	Food Services - Contracted/Retail Food	Retail	I2.2.5	Cashier	Cash Register	By Operator	2		2		120/60/1 12A							Data connection required			
Support Service	Food Services - Contracted/Retail Food	Retail	I2.2.5	Cashier	Cashier Station	Millwork counter	1		1												
Support Service	Food Services - Contracted/Retail Food	Retail	I2.2.5	Cashier	Furniture, Stool hydraulic	By Operator	2		2												
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.1	Seating	Furniture, Chair Dining (includes bench seating /booths)	By Others	150		150												
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.1	Seating	Furniture, Chair, Task, Stool	W/ Back and casters	4		4												
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.1	Seating	Furniture, Table, Dining	size to be determined	40		40												
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.1	Seating	Seat, Booster	By Others	4		4												
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.1	Seating	Vending Machine	By Operator	4		4		120/60/1										
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.2	Waste Stations	Waste Bin With Dolly	Rubbermaid® Brute® Container, round, open type, 20-gallon capacity, high-impact plastic construction, two (2) green, two (2) grey, four (4) blue. Rubbermaid® Brute® Lid, round, for 20 gallon, Brute container, colour to match container. Rubbermaid® Brute® Dolly, for 20, 32, 44 & 55 gallon Brute containers, black.	8		8							Rubbermaid	Brute				
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.2	Waste Stations	Soiled Tray Return Carts	Mobile, NSF rated, stainless steel constructed tray delivery cart	4		4												
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.2	Waste Stations	Waste Collection (organic, waste, recycling - landing space for tray)	Millwork counter	2		2									Metro			
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.3	Convenience Stations	Condiment Counter	Millwork counter	4		4												
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.3	Convenience Stations	Table top condiment dispensers, various		1		1												
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.3	Convenience Stations	Ice machine and cold water dispenser	Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, production capacity up to 282 lb/24 hours at 70°/50° (215 lb AHRH certified at 90°/70°), 10 lb built-in storage capacity, counter model, push button operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-404A refrigerant, 4" legs, 115v/60/1-ph, 8.5 amps, NEMA 5-15P (optional stand sold separately), NSF, UL. Warranty: 3-Year parts & labor on entire machine. Warranty: 5-Year parts on compressor, air-cooled condenser. Equipment Stand, for icemaker/dispensers, cabinet base with locking door, stainless steel, corrosion resistant exterior, with flat top, with painted flanged legs, for use with Model #DCM-270 (-OS), ETL-Sanitation. Complete with water filter.	1		1		120/60/1 20A	3/4" Cold Water				Hoshizaki	DCM-270BAH				
Support Service	Food Services - Contracted/Retail Food	Dining Area	I2.4.3	Convenience Stations	Microwaves	Amana® Commercial Microwave Oven, 0.6 cu. ft. capacity, 1200 watts, heavy volume, 4-stage cooking, (11) power levels, (100) memory settings, 60-minute max cooking time, LED display, touch control, interlock safety switch, ADA compliant Braille touch pads, audible end of cycle signal, side hinged door with tempered glass, sealed ceramic interior shelf, lighted interior, stainless steel exterior & interior, 120v/60/1-ph, 16.8 amps, 20 MCA, 2000 watts (total), NEMA 5-20P, cETLus, ETL-Sanitation. 3-year full warranty.	2		2		120/60/1 20A						Amana	HDC12A2			
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Self Contained Hood	UltraVent® Recirculating Condensation Hood for electric single SelfCookingCenter® 62 two-speed high power fan, 165-335CFM, includes (2) easy clean grease filters, stainless steel construction, 1.8 amps, 120v/60/1-ph, NEMA 5-15P, UL, I97 & 507, CSA C22.2 109 & 113, can be retrofitted, does not come from the factory installed, works on right or left hinge doors. Do Not Use with VarioSmoker. (Confirm acceptance for local code requirement prior to ordering)	1		1		120/60/1 15A						Halton	Ultra Vent	Commissioned by Factory Approved Manufacture or Agent		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Combi-Oven (Ventless)	Rational SelfCooking Center® WhiteEfficiency® 62, electric, (6) 18" x 26" full size sheet or (12) 12" x 20" full size hotel pan capacity, SelfCooking control with 7 modes, HiDensityControl®, Efficient LevelControl®, CareControl, Combi-Steamer with 3 modes, core temp probe with 6 point measurement, hand shower with automatic retracting system, 34 plate rack, ethernet interface, 22.1 kW. 2 years parts and labour warranty. 208/240v/60/3ph, standard. Kitchen Management System Software Package (This replaces CombiLink and does not support USB. Ethernet interface will be needed.) Door hinged on right std. Heat Shield, for left side panel, for SCC 62/CM 62 series. US III Mobile Oven Stand, 14 supporting rails, side panels, rear panel and cover, height 26-3/8", for SCC 62/CM 62 series. Mobile plate rack package, (mobile plate rack + run-in rail). Insulated Cover Hood, for banquet system oven rack and plate rack, for SCC 62/CM 62 series. Transport Trolley, for mobile oven rack & mobile plate rack, height 39", for SCC 62/CM 62 series. Cleaner tablet without Phosphor, bucket with 100 packets. Rational Defoamer Tabs, for all SelfCooking Center units, to reduce foaming in water types subject to severe foam build-up during cleaning, 120 tablets per bucket. Rational Descaler. Electric descaler pump.	1		1		208/60/3 70A Emergency Power	2x 3/4" Cold Water. 2 x 2" indirect drain to grease trap							Rational	SCC WE 62E	Commissioned by Factory Approved Manufacture or Agent
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Rapid cook oven	(MerryChef (Garland Canada)) eikon™ Oven, Accelerated Cooking Technology™, 29", electric microwave-convection combination, multi-stage programming (3 stages per program) and up to 99 menu items, touch screen control, accepts 1/4" metal pans, ventless cooking, 6.2kW, 208/240v/60/1-ph, 30 amp, NEMA 6-30P, NSF, cULus, CE, ETL, to include stainless steel equipment stand.	1		1		208/240/60/1 30A							Merry Chef	E4		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Reach in Dual Temp Double Door Refrigerator / Freezer	Spec-Line Refrigerator/Freezer Dual Temp Cabinet, reach-in, 48" wide, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth cabinet, (2) lockable full-height doors, (3) adjustable wire shelves per section, interior LED lighting, microprocessor controls, 1/5 HP & 1/3 HP, cULus, NSF. 3 year service/labor, 5 year compressor warranty, standard. 115v/60/1ph, 12.6 amps, with cord & NEMA 5-20P, standard. Left door hinged left/right hinged right, std. Locking hasp, padlock supplied by others, per door. Stainless steel back with rear louvers (not available on pass-thrus).	1		1		120/60/1 10A Emergency Power							Traulsen	ADT232DUT-FHS		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Reach in Refrigerator	Spec-Line Refrigerator, Reach-in, One-Section, self-contained refrigeration, stainless steel exterior and interior, standard depth, full-height door, INTELA-TRAU™ microprocessor controls, 6" adjustable stainless steel legs, 1/3 HP, cULus, NSF. 3 years parts & labour, 5 year compressor warranty, standard. 115v/60/1ph, 8.0 amps, with cord & NEMA 5-15P, standard. Door hinged on right, standard. NAFEM data protocol gateway (serves up to four units). Stainless steel back with rear louvers. Casters, 6" high locking (set of 4).	1		1		120/60/1 15A Emergency Power							Traulsen	AHT126WUT-FHS		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Bulk delivery cart	Ultra Camcart® Food Pan Carrier, front loading, one-piece double wall polyethylene shell, foam insulation, holds (16) 2-1/2" deep full size pans, (12) 4" deep full size pans, (8) 6" deep full size pans, (4) 8" deep full size pans, approximate capacity 90 qt., molded-in handles & bumpers, nylon latch, air-tight gasket, vent cap, (4) 6" casters (2 fixed, 2 swivel, 1 with brake), black, NSF. Camchiller®, full size GN, 20-7/8" x 12-7/8" x 1-1/2"H, maintains chilled foods in transport, cold blue, dishwasher safe, stackable, NSF. ThermoBarrier®, 20-7/8" x 12-7/8" x 1-3/8"H, removable insulated shelf divides the interior into hot and cold areas, for UPC1200, CVC72 & CVC724, dishwasher safe, dark brown, NSF.	1		1										Cambro	UPC-1200	
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Utility Cart	Utility Cart with three open shelves. Shelf size 24"W x 15-1/2"D, stainless steel angle frame with push handle. 20 ga. stainless steel legs. 300 lb. capacity, 3-1/2" swivel casters.	1		1										Lakeside	246	



Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments	
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Tray delivery cart	Welded stainless steel tub framing, Complete with beverage and condiment caddy accessory. Two door pass through design with full 270 degree swinging doors. Top rail. Floor drain with metal stopper, Non marking corner bumpers. 5.24" (13.3 cm) tray spacing. Four 5" casters, two fixed, two swivel, with brakes. Towing capability.	2		2		208/60/3-25A-					Aladdin	SC12S-525		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Counter Soup Well	SinAqua™ Souper Induction Kettle, 11 quart, adjustable temperature (holding from 140°-200°F / rethermalizing from 170°-200°F), programmable str notification, touch pad controls with digital temperature display, includes: (1) 11 qt. 18/8 stainless steel soup tureen & lid, spun aluminum exterior construction and high-gloss polycarbonate fascia & tureen liner, 200-240/50/60/1-ph, 4.0 amps, 0.8kW, cord, NEMA 6-20P, cETLus, NSF, CE. Two year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP). (676201) Brushed aluminum finish.	1		1		120/60/1 15A					Cook Tek	676201		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Hot Water Dispenser	39100.0005 H5X-DV PC Hot Water Dispenser, dual voltage, 5 gallon portion control, electronic temperature control 212° F, (3) programmable volume settings, push & hold continuous dispense button, 120v, 120/208v, 120/240v/60/1-ph, 1850/3050/4050 watts, 15.4/14.7/16.9 amps, UL, NSF. 39000.0001 EQHP-10L Easy Clear® Medium/High Water System, 10,000 gallon, reduced sediment, chlorine taste & odor, 1.5 gpm, scale inhibitors with "L" model, equipment protection, 10 micron, includes: a head assembly, integral mounting bracket and cartridge filter, Quick Connect, NSF	1		1		120/60/1 30A	1/4" Cold Water				Bunn	H5X-DV		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Conveyor Toaster	Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 30 slices capacity/min, 2' opening height, electronic controls, colorguard sensing system, 4.4 kW, cULus, UL EPH Classified, ANS/NSF 4, Made in USA. Automatic Power Save Mode (switches to power save mode after 30 minutes of inactivity) (Available at time of purchase only)	1		1		208/6/1 30A					Hatco	TQ-1800		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Waste bin with dolly	Rubbermaid® Brute® Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Rubbermaid® Brute® Lid, round, for 20 gallon, Brute container, colour to match container. Rubbermaid® Brute® Dolly, for 20, 32, 44 & 55 gallon Brute containers, black.	1		1							Rubbermaid	Brute		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Coffee Brewer and Warmers	20900.0011 Dual® Coffee Brewer, Portable, mechanical thermostat, brews 18.9 gallons per hour capacity, stainless steel funnel, 3 batch-size settings, electronic timer & grinder interface, upper hot water faucet, variable water bypass, includes (2) GPR servers (20950.0004), 4" black adjustable legs, 120/240v/60/1-ph, 6890 watts, 29 amps, UL, NSF. 20950.0004 1.5GPR-FF Coffee Server, 1.5 gallon, top handles, fast flow faucet, stainless decor, NSF. 12203.0010 RWS1 Satellite Brewer Warmer, 4" adjustable plastic legs (for use with 1GPR and 1.5GPR servers), 120v/60/1-ph, 100w, 1 amps, cord attached, UL, NSF. 20138.1000 Paper Filters, 13-3/4" x 5-1/4", white, (for Tea & Coffee-1-1/2 gallons) (500 each per case, price based on 1-229 lbs total weight - call for price on greater quantities). 39000.0005 EQHP-25 Easy Clear® High Water System, 25,000 gallon, reduced sediment, chlorine taste & odor, reduction @ 2.1 gpm, equipment protection, 0.2 micron, includes: a head assembly, integral mounting bracket and cartridge filter, Quick Connect, NSF. 20213.0103 Drip Tray Kit, stainless decor, for use with RWS1.	1		1		120/208/60/1 30A	3/4" Cold Water					Bunn	20900	
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	S.S. Work Table	Stainless steel construction, type 304, #4 finish, Length to suit design x 30" wide x 34" high, stainless steel top with 2.0mm stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers.	1		1		120/60/1 12A					Custom	Custom		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	S.S. Work Table with Sink and Built in Food Wells	Stainless steel construction, type 304, #4 finish, Length to suit design x 30" wide x 34" high, stainless steel top with 2.0mm stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Sink to be minimum 18" x 16" x 12" deep complete with hot and cold water faucet with swing spout, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers. Table complete with fold down 8" Plate shelf to run the length of the food well. Complete with hot cold convertible wells: Hatco HCWBI-3DA, accommodates (3) full-size pans, remote mountable panel, 60" power supply whip, electronic temperature control, auto defrost, automatic water fill, condensing unit, comes with pan support bars, 3000 watts, 1/4 HP, cULus, Made in USA, NSF. 120/208v/60/1, 16.7 amps. Flush hose, cleaning brush, stopper & adapter. 12" pan support bar.	1		1		120/60/1 12A	1/2" Cold Water, 1/2" Hot Water, 1/2" Indirect drain to Floor Sink					Custom	Custom	
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Stainless Steel Overshelf	Stainless steel construction, type 304, #4 finish, Length to suit design x 12" wide x 6" high, stainless steel top with stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre	2		2							Custom	Custom		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Hand Sink	Hand Sink, wall mount, 13-1/2" Wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, complete with electronic hands free splash mount gooseneck faucet, P-trap & tail piece, basket drain, deep-drawn seamless design-positive drain, inverted "V" edge, NSF.	1		1		120/60/1 10A	1/2" Cold Water, 1/2" Hot Water, 1/2" Direct Drain				Eagle	HSA-10-FA-PE		
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Ice / Water Dispenser	Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, production capacity up to 282 lb/24 hours at 70°/50° (215 lb AHRI certified at 90°/70°), 10 lb built-in storage capacity, counter model, push button operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-404A refrigerant, 4" legs, 115v/60/1-ph, 8.5 amps, NEMA 5-15P (optional stand sold separately), NSF, UL. Warranty: 3-Year parts & labor on entire machine. Warranty: 5-Year parts on compressor, air-cooled condenser. Equipment Stand, for icemaker/dispensers, cabinet base with locking door, stainless steel, corrosion resistant exterior, with flat top, with painted flanged legs, for use with Model #DCM-270 (-OS), ETL-Sanitation. Complete with water filter.	1		1		120/60/1 20A	3/4" Cold Water					Hoshizaki	DCM-270BAH	
Support Service	Food Services/Clinical Nutrition	LDRP/NICU/Maternal	B1.4.2	Servery (On-Unit Food Assembly Room)	Undercounter Dishwasher	Dishwasher, undercounter, 24"W x 26-3/4"D x 29-7/8"H (ADA compliant), high temperature sanitizing, with Heat Recovery Condensate Removal, Dry Assist & StemsSure™ soft start to protect glasses & dishes from chipping & breaking, (30) racks per hour capacity, 120 second cycle, top mounted precise digital temperature display & Vari-cycle controls, 12"H door opening, stainless steel top & side panels, insulated booster & panels, detergent & rinse aid pumps, automatic drain cycle, pumped drain, built-in electric booster for 180°F final rinse water (standard 66°F/82°C rise), rinse sentry – extends the cycle time to ensure 180°F final rinse, (1) peg rack, (1) flat rack, 1 HP wash pump motor, Multi-Power – includes: Multi-Volt & Multi-Phase (Allows for infield conversion to 208-240 volt and/or single to three phase with ease), NSF, cETLus, ENERGY STAR®. 1 year parts & labor warranty, standard. 115/208v/60/1-ph, 3 wire plus ground. Drain water tempering kit (universal) (unmounted for field installation). Door Interlock, keeps door locked until the heat recovery cycle is complete (factory installed).	1		1		208/60/1 40A	1/2" Cold Water, 1/2" Hot Water, 1" direct drain to Floor Sink					Champion	UH330ADA	Commissioned by Factory Approved Manufacture or Agent

Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments	
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Self Contained Hood	UltraVent® Recirculating Condensation Hood for electric single SelfCookingCenter® 62 two-speed high power fan, 165-335CFM, includes (2) easy clean grease filters, stainless steel construction, 1.8 amps, 120v/60/1-ph, NEMA 5-15P, UL 197 & 507, CSA C22.2 109 & 113, can be retrofitted, does not come from the factory installed, works on right or left hinge doors. Do Not Use with VarioSmoker. (Confirm acceptance for local code requirement prior to ordering)	1		1		120/60/1 15A					Halton	Ultra Vent	Commissioned by Factory Approved Manufacturer or Agent	
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Combi-Oven (Ventless)	Rational SelfCooking Center® WhiteEfficiency® 62, electric, (6) 18" x 26" full size sheet or (12) 12" x 20" full size hotel pan capacity, SelfCooking control with 7 modes, HiDensityControl®, Efficient LevelControl®, CareControl®, Combi-Steamer with 3 modes, core temp probe with 6 point measurement, hand shower with automatic retracting system, 34 plate rack, ethernet interface, 22.1 kW, 2 years parts and labour warranty, 208/240V/60/3ph, standard. Kitchen Management System Software Package (This replaces CombiLink and does not support USB. Ethernet interface will be needed.) Door hinged on right std. Heat Shield, for left side panel, for SCC 62/CM 62 series. US III Mobile Oven Stand, 14 supporting rails, side panels, rear panel and cover, height 26-3/8", for SCC 62/CM 62 series. Mobile plate rack package, (mobile plate rack + run-in rail). Insulated Cover Hood, for banquet system oven rack and plate rack, for SCC 62/CM 62 series. Transport Trolley, for mobile oven rack & mobile plate rack, height 39", for SCC 62/CM 62 series. Cleaner tablet without Phosphor, bucket with 100 packets. Rational Defoamer Tabs, for all SelfCooking Center units, to reduce foaming in water types subject to severe foam build-up during cleaning, 120 tablets per bucket. Rational Descaler. Electric descaler pump.	1		1		208/60/3 70A Emergency Power	2x 3/4" Cold Water, 2 x 2" indirect drain to grease trap				Rational	SCC WE 62E	Commissioned by Factory Approved Manufacturer or Agent	
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Rapid cook oven	(MerryChef (Garland Canada)) eikon™ Oven, Accelerated Cooking Technology™, 29", electric microwave-convection combination, multi-stage programming (3 stages per program) and up to 99 menu items, touch screen control, accepts 1/4" metal pans, ventless cooking, 6.2kW, 208/240v/60/1-ph, 30 amp, NEMA 6-30P, NSF, cULus, CE, ETL, to include stainless steel equipment stand.	1		1		208/240/60/1 30A					Merry Chef	E4		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Reach in Dual Temp Double Door Refrigerator / Freezer	Spec-Line Refrigerator/Freezer Dual Temp Cabinet, reach-in, 48" wide, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth cabinet, (2) lockable full-height doors, (3) adjustable wire shelves per section, interior LED lighting, microprocessor controls, 1/5 HP & 1/3 HP, cULus, NSF. 3 year service/labor, 5 year compressor warranty, standard. 115v/60/1ph, 12.6 amps, with cord & NEMA 5-20P, standard. Left door hinged left/right hinged right, std. Locking hasp, padlock supplied by others, per door. Stainless steel back with rear louvers (not available on pass-thrus).	1		1		120/60/1 10A Emergency Power					Traulsen	ADT232DUT-FHS		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Reach in Refrigerator	Spec-Line Refrigerator, Reach-in, One-Section, self-contained refrigeration, stainless steel exterior and interior, standard depth, full-height door, INTELA-TRAIL™ microprocessor controls, 6" adjustable stainless steel legs, 1/3 HP, cULus, NSF. 3 years parts & labour, 5 year compressor warranty, standard. 115v/60/1ph, 8.0 amps, with cord & NEMA 5-15P, standard. Door hinged on right, standard. NAFEM data protocol gateway (serves up to four units). Stainless steel back with rear louvers. Casters, 6" high locking (set of 4).	1		1		120/60/1 15A Emergency Power					Traulsen	AHT126WUT-FHS		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Bulk delivery cart	Ultra Camcart® Food Pan Carrier, front loading, one-piece double wall polyethylene shell, foam insulation, holds (16) 2-1/2" deep full size pans, (12) 4" deep full size pans, (8) 6" deep full size pans, (4) 8" deep full size pans, approximate capacity 90 qt., molded-in handles & bumpers, nylon latch, air-tight gasket, vent cap, (4) 6" casters (2 fixed, 2 swivel, 1 with brake), black, NSF. Camchiller® full size GN, 20-7/8" x 12-7/8" x 1-1/2"H, maintains chilled foods in transport, cold blue, dishwasher safe, stackable, NSF. ThermoBarrier®, 20-7/8" x 12-7/8" x 1-3/8"H, removable insulated shelf divides the interior into hot and cold areas, for UPC1200, CVC72 & CVC724, dishwasher safe, dark brown, NSF.	1		1								Cambro	UPC-1200	
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Utility Cart	Utility Cart with three open shelves. Shelf size 24"W x 15-1/2"D, stainless steel angle frame with push handle. 20 ga. stainless steel legs. 300 lb. capacity, 3-1/2" swivel casters.	1		1								Lakeside	246	
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Tray delivery cart	Welded stainless steel tub framing. Complete with beverage and condiment caddy accessory. Two door pass through design with full 270 degree swinging doors. Top rail. Floor drain with metal stopper. Non marking corner bumpers. 5.24" (13.3 cm) tray spacing. Four 5" casters, two fixed, two swivel, with brakes. Towing capability.	2		2		208/60/3 25A					Aladdin	SC12S-525		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Counter Soup Well	SinAqua™ Souper Induction Kettle, 11 quart, adjustable temperature (holding from 140°-200°F / rethermalizing from 170°-200°F), programmable stir notification, touch pad controls with digital temperature display, includes: (1) 11 qt. 18/8 stainless steel soup tureen & lid, spun aluminum exterior construction and high-gloss polycarbonate fascia & tureen liner, 200-240/50/60/1-ph, 4.0 amps, 0.8kW, cord, NEMA 6-20P, cETLus, NSF, CE. Two year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP). (676201) Brushed aluminum finish.	1		1		120/60/1 15A					Cook Tek	676201		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Hot Water Dispenser	39100.0005 H5X-DV PC Hot Water Dispenser, dual voltage, 5 gallon portion control, electronic temperature control 212° F, (3) programmable volume settings, push & hold continuous dispense button, 120v, 120/208v, 120/240v/60/1-ph, 1850/3050/4050 watts, 15.4/14.7/16.9 amps, UL, NSF. 39000.0001 EQHP-10L Easy Clear® Medium/High Water System, 10,000 gallon, reduced sediment, chlorine taste & odor, 1.5 gpm, scale inhibitors with "L" model, equipment protection, 10 micron, includes: a head assembly, integral mounting bracket and cartridge filter, Quick Connect, NSF	1		1		120/60/1 30A	1/4" Cold Water				Bunn	H5X-DV		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Conveyor Toaster	Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 6 slices capacity/min, 2" opening height, electronic controls, colorguard sensing system, 2.2 kW, cULus, UL EPH Classified, ANSINSP 4, Made in USA. Automatic Power Save Mode (switches to power save mode after 30 minutes of inactivity)	1		1		208/60/1 10.7A					Hatco	TQ 400		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Waste bin with dolly	Rubbermaid® Brute® Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Rubbermaid® Brute® Lid, round, for 20 gallon, Brute container, colour to match container. Rubbermaid® Brute® Dolly, for 20, 32, 44 & 55 gallon Brute containers, black.	1		1							Rubbermaid	Brute		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Coffee Brewer and Warmers	20900.0011 Dual® Coffee Brewer, mechanical thermostat, brews 18.9 gallons per hour capacity, stainless steel funnel, 3 batch-size settings, electronic timer & grinder interface, upper hot water faucet, variable water bypass, includes (2) GPR servers (20950.0004), 4" black adjustable legs, 120/240v/60/1-ph, 6990 watts, 29 amps, UL, NSF. 20950.0004 1.5GPR-FF Coffee Server, 1.5 gallon, top handles, fast flow faucet, stainless decor, NSF. 12203.0010 RWS1 Satellite Brewer Warmer, 4" adjustable plastic legs (for use with 1GPR and 1.5GPR servers), 120v/60/1-ph, 100w, 1 amp, cord attached, UL, NSF. 20138.1000 Paper Filters, 13-3/4" x 5-1/4", white, (for Tea & Coffee-1-1/2 gallons) (500 each per case, price based on 1-229 lbs total weight - call for price on greater quantities). 39000.0005 EQHP-25 Easy Clear® High Water System, 25,000 gallon, reduced sediment, chlorine taste & odor, reduction @ 2.1 gpm, equipment protection, 0.2 micron, includes: a head assembly, integral mounting bracket and cartridge filter, Quick Connect, NSF. 20213.0103 Drip Tray Kit, stainless decor, for use with RWS1.	1		1			120/208/60/1 30A Emergency Power	3/4" Cold Water				Bunn	20900	

Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments	
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	S.S. Work Table	Stainless steel construction, type 304, #4 finish, Length to suit design x 30" wide x 34" high, stainless steel top with 2.0mm stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers.	1		1		120/60/1 12A General Purpose Receptacle					Custom	Custom		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	S.S. Work Table with Sink and Built in Food Wells	Stainless steel construction, type 304, #4 finish, Length to suit design x 30" wide x 34" high, stainless steel top with 2.0mm stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Sink to be minimum 18" x 16" x 12" deep complete with hot and cold water faucet with swing spout, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers. Table complete with fold down 8" Plate shelf to run the length of the food well. Complete with hot cold convertible wells: Hatco HCWBI-3DA, accommodates (3) full-size pans, remote mountable panel, 60" power supply whip, electronic temperature control, auto defrost, automatic water fill, condensing unit, comes with pan support bars, 3000 watts, 1/4 HP, cULus, Made in USA, NSF. 120/208v/60/1, 16.7 amps. Flush hose, cleaning brush, stopper & adapter. 12" pan support bar.	1		1		120/60/1 12A General Purpose Receptacle 1/2" Cold Water, 1/2" Hot Water, 1/2" Indirect drain to Floor Sink, 3/4" Cold Water and 3/4" indirect drain to floor sink					Custom	Custom		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Stainless Steel Overshelf	Stainless steel construction, type 304, #4 finish, Length to suit design x 12" wide x 6" high, stainless steel top with stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre	2		2							Custom	Custom		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Hand Sink	Hand Sink, wall mount, 13-1/2" Wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, complete with electronic hands free splash mount gooseneck faucet, P-trap & tail piece, basket drain, deep-drawn seamless design-positive drain, inverted "V" edge, NSF.	1		1		120/60/1 10A	1/2" Cold Water, 1/2" Hot Water, 1/2" Direct Drain				Eagle	HSA-10-FA-PE		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Ice / Water Dispenser	Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, production capacity up to 282 lb/24 hours at 70°/50° (215 lb AHRH certified at 90°/70°), 10 lb built-in storage capacity, counter model, push button operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-404A refrigerant, 4" legs, 115v/60/1-ph, 8.5 amps, NEMA 5-15P (optional stand sold separately), NSF, UL. Warranty: 3-Year parts & labor on entire machine. Warranty: 5-Year parts on compressor, air-cooled condenser. Equipment Stand, for icemaker/dispensers, cabinet base with locking door, stainless steel, corrosion resistant exterior, with flat top, with painted flanged legs, for use with Model #DCM-270 (-OS), ETL-Sanitation. Complete with water filter.	1		1		120/60/1 20A	3/4" Cold Water				Hoshizaki	DCM-270BAH		
Support Service	Food Services/Clinical Nutrition	IPU (24 IP-OP)	C1.3.2	Servery (On-Unit Food Assembly Room)	Undercounter Dishwasher	Dishwasher, undercounter, 24"W x 26-3/4"D x 29-7/8"H (ADA compliant), high temperature sanitizing, with Heat Recovery Condensate Removal, Dry Assist & StemsSure™ soft start to protect glasses & dishes from chipping & breaking, (30) racks per hour capacity, 120 second cycle, top mounted precise digital temperature display & Vari-cycle controls, 12"H door opening, stainless steel top & side panels, insulated booster & panels, detergent & rinse aid pumps, automatic drain cycle, pumped drain, built-in electric booster for 180°F final rinse water (standard 66°F/82°C rise), rinse sentry – extends the cycle time to ensure 180°F final rinse, (1) peg rack, (1) flat rack, 1 HP wash pump motor, Multi-Power – includes: Multi-Volt & Multi-Phase (Allows for infeld conversion to 208-240 volt and/or single to three phase with ease), NSF, cETLus, ENERGY STAR®. 1 year parts & labor warranty, standard. 115/208v/60/1-ph, 3 wire plus ground. Drain water tempering kit (universal) (unmounted for field installation). Door Interlock, keeps door locked until the heat recovery cycle is complete (factory installed).	1		1		208/60/1 40A	1/2" Cold Water, 1/2" Hot Water, 1" direct drain to Floor Sink				Champion	UH330ADA	Commissioned by Factory Approved Manufacture or Agent	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Bulk retherm and portioning cart	The Multigen 105 Series advances sleek, contemporary, functional design that's engineered for the most rigorous conditions. Notable features include the curved, tempered glass sneeze-guard and stainless steel doors. The gantry houses the LCD Control Centre and Food Probe as halogen lights on the unit properly showcase food options. Operators have the option to place condiment containers on top of the gantry or the service railing, while cutlery and other important service items remain within easy reach. As highly dependable and durable equipment that's designed to handle the uncompromising pace of the high capacity food service industry, some of the more notable attributes of the Multigen include: Dual oven technology which substantially improves food quality, temperature and presentation, reduced energy consumption, minimal heat loss, LCD Electronic Controls with HACCP and/or Online Monitoring System, Smartcard User Access ID, Cleaning Cycle. Optional Gantry with heating and lighting system for enhanced food presentation and temperature retention, Air Curtain System, Temperature probe linked to menu with ½ degree accuracy.	1		1		208/60/3 30A Emergency Power					Burlodge	Multigen		
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Reach in Dual Temp Double Door Refrigerator / Freezer	Spec-Line Refrigerator/Freezer Dual Temp Cabinet, reach-in, 48" wide, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth cabinet, (2) lockable full-height doors, (3) adjustable wire shelves per section, interior LED lighting, microprocessor controls, 1/5 HP & 1/3 HP, cULus, NSF. 3 year service/labor, 5 year compressor warranty, standard. 115v/60/1ph, 12.6 amps, with cord & NEMA 5-20P, standard. Left door hinged left/right hinged right, std. Locking hasp, padlock supplied by others, per door. Stainless steel back with rear louvers (not available on pass-thrus).	1		1		120/60/1 10A Emergency Power					Traulsen	ADT232DUT-FHS		
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Reach in Refrigerator	Spec-Line Refrigerator, Reach-in, One-Section, self-contained refrigeration, stainless steel exterior and interior, standard depth, full-height door, INTELA-TRAUUL™ microprocessor controls, 6" adjustable stainless steel legs, 1/3 HP, cULus, NSF. 3 years parts & labour, 5 year compressor warranty, standard. 115v/60/1ph, 8.0 amps, with cord & NEMA 5-15P, standard. Door hinged on right, standard. NAFEM data protocol gateway (serves up to four units). Stainless steel back with rear louvers. Casters, 6" high locking (set of 4).	1		1		120/60/1 15A Emergency Power					Traulsen	AHT126WUT-FHS		
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Bulk delivery cart	Ultra Camcart® Food Pan Carrier, front loading, one-piece double wall polyethylene shell, foam insulation, holds (16) 2-1/2' deep full size pans, (12) 4" deep full size pans, (8) 6" deep full size pans, (4) 8" deep full size pans, approximate capacity 90 qt., molded-in handles & bumpers, nylon latch, air-tight gasket, vent cap, (4) 6" casters (2 fixed, 2 swivel, 1 with brake), black, NSF. Camchiller®, full size GN, 20-7/8" x 12-7/8" x 1-1/2"H, maintains chilled foods in transport, cold blue, dishwasher safe, stackable, NSF. ThermoBarrier®, 20-7/8" L x 12-7/8" W x 1-3/8" H, removable insulated shelf divides the interior into hot and cold areas, for UPC-1200, CVC72 & CVC724, dishwasher safe, dark brown, NSF.	2		2								Cambro	UPC-1200	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Utility Cart	Utility Cart with three open shelves. Shelf size 24"W x 15-1/2"D, stainless steel angle frame with push handle. 20 ga. stainless steel legs. 300 lb. capacity, 3-1/2" swivel casters.	1		1							Lakeside	246		

Service Category	Functional Program Component	Sub-Area	Room Number - FP	Room Name	General Item Description	Further Item Description	Quantity New	Quantity Transfer	Quantity Total	Data Sheet #	Electrical	Mechanical	Structural	Data	Supplier	Manufacturer	Model	Comments
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Tray delivery cart	Welded stainless steel tub framing, Complete with beverage and condiment caddy accessory. Two door pass through design with full 270 degree swinging doors. Top rail. Floor drain with metal stopper. Non marking corner bumpers. 5.24" (13.3 cm) tray spacing. Four 5" casters, two fixed, two swivel, with brakes. Towing capability.	2		2		208/60/3-25A					Aladdin	SC12S-525	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Counter Soup Well	SinAqua™ Souper Induction Kettle, 11 quart, adjustable temperature (holding from 140°-200°F / rethermalizing from 170°-200°F), programmable stir notification, touch pad controls with digital temperature display, includes: (1) 11 qt. 18/8 stainless steel soup tureen & lid, spun aluminum exterior construction and high-gloss polycarbonate fascia & tureen liner, 200-240/50/60/1-ph, 4.0 amps, 0.8kW, cord, NEMA 6-20P, cETLus, NSF, CE. Two year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP). (676201) Brushed aluminum finish.	1		1		120/60/1 15A Emergency Power					Cook Tek	676201	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Hot Water Dispenser	39100.0005 H5X-DV PC Hot Water Dispenser, dual voltage, 5 gallon portion control, electronic temperature control 212° F, (3) programmable volume settings, push & hold continuous dispense button, 120v, 120/208v, 120/240v/60/1-ph, 1850/3050/4050 watts, 15.4/14.7/16.9 amps, UL, NSF. 39000.0001 EQHP-10L Easy Clear® Medium/High Water System, 10,000 gallon, reduced sediment, chlorine taste & odor, 1.5 gpm, scale inhibitors with "L" model, equipment protection, 10 micron, includes: a head assembly, integral mounting bracket and cartridge filter, Quick Connect, NSF	1		1		120/60/1 30A	1/4" Cold Water				Bunn	H5X-DV	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Conveyor Toaster	Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 6 slices capacity/min, 2" opening height, electronic controls, colorguard sensing system, 2.2 kW, cULus, UL EPH Classified, ANS/NSF 4, Made in USA. Automatic Power Save Mode (switches to power save mode after 30 minutes of inactivity)	1		1		208/60/1 10.7A					Hatco	TQ 400	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Waste bin with dolly	Rubbermaid® Brute® Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Rubbermaid® Brute® Lid, round, for 20 gallon, Brute container, colour to match container. Rubbermaid® Brute® Dolly, for 20, 32, 44 & 55 gallon Brute containers, black.	1		1							Rubbermaid	Brute	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Coffee Brewer and Warmers	20900.0011 Dual® Coffee Brewer, Portable, mechanical thermostat, brews 18.9 gallons per hour capacity, stainless steel funnel, 3 batch-size settings, electronic timer & grinder interface, upper hot water faucet, variable water bypass, includes (2) GPR servers (20950.0004), 4" black adjustable legs, 120/240v/60/1-ph, 6890 watts, 29 amps, UL, NSF. 20950.0004 1.5GPR-FF Coffee Server, 1.5 gallon, top handles, fast flow faucet, stainless decor, NSF. 12203.0010 RWS1 Satellite Brewer Warmer, 4" adjustable plastic legs (for use with 1GPR and 1.5GPR servers), 120v/60/1-ph, 100w, 1 amps, cord attached, UL, NSF. 20138.1000 Paper Filters, 13-3/4" x 5-1/4", white, (for Tea & Coffee-1-1/2 gallons) (500 each per case, price based on 1-229 lbs total weight - call for price on greater quantities). 39000.0005 EQHP-25 Easy Clear® High Water System, 25,000 gallon, reduced sediment, chlorine taste & odor, reduction @ 2.1 gpm, equipment protection, 0.2 micron, includes: a head assembly, integral mounting bracket and cartridge filter, Quick Connect, NSF. 20213.0103 Drip Tray Kit, stainless decor, for use with RWS1.	1		1		120/208/60/1 30A Emergency Power	3/4" Cold Water				Bunn	20900	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	S.S. Work Table	Stainless steel construction, type 304, #4 finish, Length to suit design x 30" wide x 34" high, stainless steel top with 2.0mm stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers.	1		1		120/60/1 12A General Purpose Receptacle					Custom	Custom	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	S.S. Work Table with Sink	Stainless steel construction, type 304, #4 finish, Length to suit design x 30" wide x 34" high, stainless steel top with 2.0mm stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre, Sink to be minimum 18" x 16" x 12" deep complete with hot and cold water faucet with swing spout, Legs to be stainless steel, tubing or square welded to subtop, Stainless steel cross bracing as required, Sound deadening as required, Backsplash to include radius coved corner, splayed to wall where required, Bullet feet for tables without m/e services, flanged feet secured to floor with s.s. fasteners for tables with m/e services, S.S. drawers.	1		1		120/60/1 12A General Purpose Receptacle	1/2" Cold Water, 1/2" Hot Water, 1 1/2" Indirect drain to Floor Sink				Custom	Custom	
Support Service	Food Services/Clinical Nutrition	MHIP	C1.3.2	Servery (On-Unit Food Assembly Room)	Stainless Steel Overshelf	Stainless steel construction, type 304, #4 finish, Length to suit design x 12" wide x 6" high, stainless steel top with stainless steel or galvanized steel sub-top, Hat channel reinforcement to be stainless steel or galvanized steel on centre	2		2							Custom	Custom	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Hand Sink	Hand Sink, wall mount, 13-1/2" Wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, complete with electronic hands free splash mount gooseneck faucet, P-trap & tail piece, basket drain, deep-drawn seamless design-positive drain, inverted "V" edge, NSF.	1		1		120/60/1 10A	1/2" Cold Water, 1/2" Hot Water, 1 1/2" Direct Drain				Eagle	HSA-10-FA- PE	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Ice / Water Dispenser	Ice Maker/Water Dispenser, Cubelet-Style, air-cooled, self-contained condenser, production capacity up to 282 lb/24 hours at 70°/50° (215 lb AHRI certified at 90°/70°), 10 lb built-in storage capacity, counter model, push button operation, stainless steel bin & exterior, protected with H-GUARD Plus Antimicrobial Agent, R-404A refrigerant, 4" legs, 115v/60/1-ph, 8.5 amps, NEMA 5-15P (optional stand sold separately), NSF, UL. Warranty: 3-Year parts & labor on entire machine. Warranty: 5-Year parts on compressor, air-cooled condenser. Equipment Stand, for icemaker/dispensers, cabinet base with locking door, stainless steel, corrosion resistant exterior, with flat top, with painted flanged legs, for use with Model #DCM-270 (-OS), ETL-Sanitation. Complete with water filter.	1		1		120/60/1 20A	3/4" Cold Water				Hoshizaki	DCM-270BAH	
Support Service	Food Services/Clinical Nutrition	MHIP	D1.3.2	Servery (On-Unit Food Assembly Room)	Undercounter Dishwasher	Dishwasher, undercounter, 24"W x 26-3/4"D x 29-7/8"H (ADA compliant), high temperature sanitizing, with Heat Recovery Condensate Removal, Dry Assist & StemsSure™ soft start to protect glasses & dishes from chipping & breaking, (30) racks per hour capacity, 120 second cycle, top mounted precise digital temperature display & Vari-cycle controls, 12"H door opening, stainless steel top & side panels, insulated booster & panels, detergent & rinse aid pumps, automatic drain cycle, pumped drain, built-in electric booster for 180°F final rinse water (standard 66°F/82°C rise), rinse sentry - extends the cycle time to ensure 180°F final rinse, (1) peg rack, (1) flat rack, 1 HP wash pump motor, Multi-Power - includes: Multi-Volt & Multi-Phase (Allows for in field conversion to 208-240 volt and/or single to three phase with ease), NSF, cETLus, ENERGY STAR®. 1 year parts & labor warranty, standard. 115/208v/60/1-ph, 3 wire plus ground. Drain water tempering kit (universal) (unmounted for field installation). Door Interlock, keeps door locked until the heat recovery cycle is complete (factory installed).	1		1		208/60/1 40A	1/2" Cold Water, 1/2" Hot Water, 1 "direct drain to Floor Sink				Champion	UH330ADA	