

**THE NEW SURREY HOSPITAL
AND
BC CANCER CENTRE PROJECT**

Schedule 1 – Statement of Requirements

Appendix 1I – Food Services Equipment List

APPENDIX 11 - FOOD SERVICES EQUIPMENT LIST

| Room Reference | Functional Program Component | Sub-Area | Room Name | Item ID Reference Number | General Item Description | Further Item Description | Quantity New | Quantity Transfer | Quantity Total | Category | Item Dimensions | Electrical | Mechanical | Structural | Data | Indicative Manufacturer | Indicative Model | Comments |
|----------------|------------------------------|---------------------|----------------------------|--------------------------|--|--|--------------|-------------------|----------------|----------|--|------------------------------|--|------------|--|-------------------------|------------------|--|
| X1.01 | Patient Food Services | Receiving & Storage | Receiving / Decasing | FS-001 | Cart, Utility, Lakeside | 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 | C | H33"xW17"xD28" | | | | | Lakeside | 311 | |
| X1.01 | Patient Food Services | Receiving & Storage | Receiving / Decasing | FS-002 | Cart/Truck, Platform | 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 | C | H42"xW20"xD38" | | | | | Eagle Group | 1202 | |
| | Patient Food Services | Receiving & Storage | Workstation, Receiver | | Refer to Furniture Equipment List | | | | | | | | | | | | | |
| | Patient Food Services | Receiving & Storage | Hand Hygiene Sink | FS-003 | Hand Sink | Base building | 1 | | 1 | | | 120/60/1 10A | 1/2" Cold Water. 1/2" Hot Water. 1-1/2" Direct Drain | | | | | |
| X1.02 | Patient Food Services | Receiving & Storage | Storage, Non-Food Products | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 4 | | 4 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Max Q | |
| X1.02 | Patient Food Services | Receiving & Storage | Storage, Non-Food Products | FS-006 | Storage, Shelving with Slanted Shelf Rack | Constructed of steel. Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 1 | | 1 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Super Erecta | |
| X1.02 | Patient Food Services | Receiving & Storage | Storage, Non-Food Products | FS-007 | Dunnage Rack | Rotationally molded grey polyethylene slotted rack with bowtie joining system. 1,500 lb. capacity | 1 | | 1 | C | H12"xW22"xL30" | | | | | Metro | Bow-Tie | |
| X1.03 | Patient Food Services | Receiving & Storage | Storage, Dry Goods | FS-008 | High Density (Compact Storage System) 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 is compatible with wire shelving and plastic shelving. 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. Available for chrome wire shelving. | 2 | | 2 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | Seismic restraints as required by local code. | Metro | TTE | |
| X1.03 | Patient Food Services | Receiving & Storage | Storage, Dry Goods | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 4 | | 4 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Max Q | |
| X1.04 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-010 | Freezer, Walk In | ULC listed pre-fabricated insulated wall 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 or stainless steel. Rooms complete with 1220mm sliding doors complete with crash double acting insulated doors complete with viewing. All rooms complete with LED light fixtures to provide 50 foot candle lighting levels. Stainless steel tread plates on all exposed exterior. Enclosure panels from top of unit to finished ceiling. | 1 | | 1 | C | Dimension to suite design and SoA. Minimum 8' wide to accommodate shelves on either side plus aisle. Minimum exterior height 8' from finished floor. | 120/1/60 15A Emergency Power | | | Floor depression to accommodate in-slab insulation. Seismic restraints as per local code | Norbec | Custom | |
| X1.04 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-016 | 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 | C | | 120/60/1 10A Emergency Power | 1/2" Indirect drain to funnel floor sink | | | Norbec | Custom | Drain located outside of the room. Placement not to impede door, path of travel and cart movement. |
| X1.04 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-017 | 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 | C | | 120/60/1 Emergency Power | | | To building monitoring system | Norbec | Custom | |
| X1.04 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 6 | | 6 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Max Q | |
| X1.04 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-007 | Dunnage Rack | Rotationally molded grey polyethylene slotted rack with bowtie joining system. 1,500 lb. capacity | 1 | | 1 | C | H12"xW22"xL30" | | | | | Metro | Bow-Tie | |
| X1.05 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-011 | Freezer, Walk In | ULC listed pre-fabricated insulated wall 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 or stainless steel. Rooms complete with 1220mm sliding doors complete with crash double acting insulated doors complete with viewing. All rooms complete with LED light fixtures to provide 50 foot candle lighting levels. Stainless steel tread plates on all exposed exterior. Enclosure panels from top of unit to finished ceiling. | 2 | | 2 | C | Dimension to suite design and SoA. Minimum 8' wide to accommodate shelves on either side plus aisle. Minimum exterior height 8' from finished floor. | 120/1/60 15A Emergency Power | | | Floor depression to accommodate in-slab insulation. Seismic restraints as per local code | Norbec | Custom | |
| X1.05 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-016 | 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 | 2 | | 2 | C | | 120/60/1 10A Emergency Power | 1/2" Indirect drain to funnel floor sink | | | Norbec | Custom | Drain located outside of the room. Placement not to impede door, path of travel and cart movement. |
| X1.05 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-017 | 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. | 2 | | 2 | C | | 120/60/1 Emergency Power | | | To building monitoring system | Norbec | Custom | |
| X1.05 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 8 | | 8 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Max Q | |
| X1.05 | Patient Food Services | Receiving & Storage | Walk In Freezer | FS-007 | Dunnage Rack | Rotationally molded grey polyethylene slotted rack with bowtie joining system. 1,500 lb. capacity | 2 | | 2 | C | H12"xW22"xL30" | | | | | Metro | Bow-Tie | |

| Room Reference | Functional Program Component | Sub-Area | Room Name | Item ID Reference Number | General Item Description | Further Item Description | Quantity New | Quantity Transfer | Quantity Total | Category | Item Dimensions | Electrical | Mechanical | Structural | Data | Indicative Manufacturer | Indicative Model | Comments |
|----------------|------------------------------|--------------------------|----------------------|--------------------------|---|---|--------------|-------------------|----------------|----------|--|---|--|------------|-------------------------------|-------------------------|------------------|--|
| X1.06 | Patient Food Services | Receiving & Storage | Walk In Refrigerator | FS-012 | Cooler, Walk In | ULC listed pre-fabricated insulated wall 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 or stainless steel. Rooms complete with 1220mm sliding doors complete with crash double acting insulated doors complete with viewing. All rooms complete with LED light fixtures to provide 50 foot candle lighting levels. Stainless steel tread plates on all exposed exterior. Enclosure panels from top of unit to finished ceiling. | 4 | | 4 | C | Dimension to suite design and SoA. Minimum 8' wide to accommodate shelves on either side plus aisle. Minimum exterior height 8' from finished floor. | 120/60/1 15A Emergency Power | | | | Norbec | Custom | |
| X1.06 | Patient Food Services | Receiving & Storage | Walk In Refrigerator | FS-016 | 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 | 4 | | 4 | C | | 120/60/1 10A Emergency Power | 1/2" Indirect drain to funnel floor sink | | | Norbec | Custom | Drain located outside of the room. Placement not to impede door, path of travel and cart movement. |
| X1.06 | Patient Food Services | Receiving & Storage | Walk In Refrigerator | FS-017 | 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. | 4 | | 4 | C | | 120/60/1 Emergency Power | | | To building monitoring system | Norbec | Custom | |
| X1.06 | Patient Food Services | Receiving & Storage | Walk In Refrigerator | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 16 | | 16 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Max Q | |
| X1.06 | Patient Food Services | Receiving & Storage | Walk In Refrigerator | FS-007 | Dunnage Rack | Rotationally molded grey polyethylene slotted rack with bowtie joining system. 1,500 lb. capacity | 4 | | 4 | C | H12"xW22"xL30" | | | | | Metro | Bow-Tie | |
| X1.07 | Patient Food Services | Receiving & Storage | Compressor Room | FS-018 | Condensing Units | Horizontal, multi-rack compressor unit, low temperature and medium temperature compressor. Custom engineered advanced distributed refrigeration system, multi compressor, dual suction groups, high efficiency scroll type compressors compete with digital compressors in each suction group, provided with thermal over-load protection. Demand cooling. Factory supplied isolation pads to absorb vibrations. Remote monitoring to building alarm system. Sized to suit walk-in room size. Water cooled on chilled water loop 24/7 uninterrupted. | 1 | | 1 | C | | 208/60/3 100A Emergency Power | 1/2" Indirect drain to funnel floor sink | | | Norbec | Custom | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-028 | Hot Food Table w/ Heated Shelf (5 wells) | Hot Food Table, Electric, 74" L, (5) 12" x 20" hot food wells with drains, infinite controls, 8" poly cutting board, open base, stainless steel plate shelf, top, sides, bottom shelf with 3" rear riser, casters, NSF, UL, cUL. Fill faucet. Composite cutting board, 74", in lieu of std polyethylene board. Chef side stainless steel back 74". | 2 | | 2 | C | H36"xW74"x D31.5" | 208/1/60 30A | | | | Deifield | EHEI74C | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-029 | Hot Holding Cabinet | Holding Cabinet, double compartment, on/off simple control with adjustable thermostats, indicator light, (2) sets of chrome plated universal side rails, (4) sets of pan slides, (16) 20" x 12" x 2-1/2" full size pan capacity, heavy-duty stainless steel exterior, 5" casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPH ANSINFS 4, CE, IPX4, TUV NORD, EAC | 1 | | 1 | C | H76"xW27"xD33" | 120/60/1 16A | | | | Alto Shaam | 1200-UP | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-030 | Sandwich Preparation Table | Stainless steel construction, type 304, #4 finish, 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 | C | H45"xW49"xD32" | 120/60/1 12A General Purpose Receptacle | | | | Deifield | D4448NP18M | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-034 | Condiment Bin Holder | Stainless steel, type 304, 4 independent bin supports, each bin holder to accommodate 2 small and large bins, complete with 8 red small bins and 4 blue large bins per unit. | 2 | | 2 | C | | | | | | Burlodge | B2-TBC-M-4 | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | | Ticket Printers | Refer to Appendix 1J Equipment List IM/IT | 4 | | 4 | | | 120/1/60 | | | Yes | | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | | Display Monitors | Refer to Appendix 1J Equipment List IM/IT | 2 | | 2 | | | 120/1/60 | | | Yes | | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-031 | Activator, induction heater | 12 - second heating cycle, activates up to 5 bases per minute. Bases stay cool to the touch and fit standard 9" entree plates. No dish heater required for plates. Light signals cycle change, energy saving automatic shut off, visual and audio indicators alert when the base is ready, internal fans keep electronics cool, base and activator diagnostics, easy to remove washable air filters, easy to clean. | 2 | | 2 | C | H13"xW27"xL25" | 208/3/60 30A | | | | Aladdin | ADV700 | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-052 | Induction table | All stainless steel construction, Top platform 14 ga stainless steel with front side marine "v" edge, Sloped back and vented surface assure proper airflow, which prevents activator overheating. Seamless, one-piece welded work surface, Table surface fully braced for strength, Undershelf for storage, 2" (5.08 cm) O.D. 16 ga welded stainless steel legs, Standard table surface will accommodate Heat On Demand On Tray activator, Heat on Demand Advantage activator or two stacks of bases with Heat On Demand, Heat On Demand2, or Heat On Demand Ultra activator. Side table is needed for bases with Heat On Demand Advantage Activator, Table surface adjustable from 29" (73.66 cm) to 30 1/8" (76.52 cm) | 2 | | 2 | C | H33"xW31"D26" | | | | | Aladdin | INDAT10STC | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-032 | Microwave | 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 touch pads, audible end of cycle signal, side hinged door with tempered glass, sealed ceramic interior shelf, lighted interior, stainless steel exterior & interior. | 1 | | 1 | C | H13.5"xW16.5"x D22" | 120v/60/1-ph, 20 amps, NEMA 5-20P | | | | Amana | HDC12A2 | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-033 | Dispenser, Tray | Stainless steel sides and frame. 2 open ends. Four 5" extra load swivel casters, 2 with locking brakes. Field adjustable for proper dispensing. Max stacking height 28". Two polymer coated steel handles, four corner non marking bumpers. NSF listed. Tray side 15"x20". | 4 | | 4 | C | H38"xW22"xD29" | | | | | Aladdin | TDS-150 | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-035 | Tray assembly table (long - refrigerated) | Stainless steel type 304, 2 self leveling mechanisms to accommodate 10"x20" dish baskets 7" tall, wrap around bumper, 6 5" swivel casters 4 side brakes, 2 swivel casters in centre. Adjustable tray slides able to accommodate 15"x20" or 13"x21" trays. Complete with 6 baskets per unit. | 2 | | 2 | C | H36"xW75"xD23" | 120/1/60 8 A 1/3 HP compressor | | | | Burlodge | BMWCST-TRD-1020 | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-036 | Tray assembly table (short - ambient) | Stainless steel type 304, open top, open front, one adjustable intermediate non removable shelf, wrap around bumper, 6 5" H/D casters, 4 side brakes. Adjustable tray slides able to accommodate 15"x20" or 13"x21" trays. | 2 | | 2 | C | H36"xW30"xD23" | | | | | Burlodge | B2-ST-M-2330 | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-037 | Gravity Shelving | Stainless steel type 304 with Hellarc and spot welded construction. Open style, solid base with 4 independent moving 26"x20" shelves. Shelf front can be labeled. Each shelf can be used in horizontal position raised at the back by 5.5" from horizontal or raised at back by 6.5" from horizontal position. Front of shelf to remain stationary. Security stopper at 0 deg for each shelf. Spacing between shelf surfaces to be 8" in horizontal position. Each shelf to hold up to 20lbs of product and to extend 3" past the bumper. First shelf to be mounted at 37.75" from the floor. Blue wrap around bumpers with internal stainless steel core. Push handle on rear with blue grips. 4@5" swivel non-marking casters with side brakes. | 2 | | 2 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Burlodge | B2-FSCS-M-2620-4 | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-038 | Air Curtain Refrigerator | Stainless steel doors and hinges with glass and door locks. Touch screen electronic control panel. Standby mode activated after 30 sec of inactivity. Energy saving mode - automatically activates after 4 hrs of door opening inactivity. Manager lockout feature. Demand defrost detection. Supercool mode for product when required. All stainless steel construction inside and out with complete with foamed in place polyurethane insulation. Lifetime energy saving thermal breaker caps. R-134a refrigeration. Plasticize coated evaporator fin coils. Non-electric evap pan. One piece snap in magnetic door gaskets. Stainless steel pan slides x 15 sets. Flush recessed side hand grips, cord and plug. | 2 | | 2 | C | H82"xW31"x39D" | 120/60/1 20A Emergency Power | | | | Burlodge | B-COOL | |

| Room Reference | Functional Program Component | Sub-Area | Room Name | Item ID Reference Number | General Item Description | Further Item Description | Quantity New | Quantity Transfer | Quantity Total | Category | Item Dimensions | Electrical | Mechanical | Structural | Data | Indicative Manufacturer | Indicative Model | Comments | |
|----------------|------------------------------|--------------------------|-------------------------|--------------------------|---|--|--------------|-------------------|----------------|----------|---|---|--|------------|------|-------------------------|--|---------------|--|
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-039 | Coffee maker w/ hot water faucet, complete with servers | Coffee Brewer, Portable, mechanical thermostat, brews 18.9 gallons per hour capacity. Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control and large sprayhead. Preventative maintenance kit. Splashguard funnels. Energy saver mode. Funnel locks. NSF, UL. Stainless finish. Unit complete with 1.5Gal(5.7L) TF Servers with Base, DSG SST | 1 | | 1 | C | H30"x18W"xD22" | 120/240/60/1 27.5A | 20-90 PSI 138-621 kPa 1/4" Male Flare Fitting | | | Bunn | Dual TF DBC SSTw/ Fnl Locks and TF Servers | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-057 | Stainless Steel Preparation Table w/ Sink | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | 1/2" Cold Water. 1/2" Hot Water. 1/2: Indirect Drain | | | Custom | Custom | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-040 | Cup Lowerator | Stainless steel type 304 with Heliarc and spot welded construction. Channel reinforced extended base for rigidity and stability. Dispensing system in a steel upright uni-frame enclosure. Cantilever dispensing system c/w springs that are heat treated for strength and durability. Accommodate 20x20 cup racks. Blue wrap around bumpers with internal stainless steel core. Push handle on rear with blue grips. 4@5" swivel non-marking casters with side brakes. | 4 | | 4 | C | H36"x23W"xD32" | | | | | Burlodge | BATRC-M-2020-LP | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-041 | Mobile Coffee Table | Stainless steel, type 304, 32" x 44" top size. Open at the back to accommodate B2-TRC-M-2020-LP, 4 Donut bumpers, 4 casters -5", swivel, with side brakes, 3casters -5", swivel, with no brakes, Overall Height 36", complete with B2-CLD-4.75 -Coffee lid holder | 2 | | 2 | C | | | | | | Burlodge | B2-CMT-3244-BOL | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-042 | Plate lowerator, heated (entrée dish) | Stainless steel. Four 5" swivel casters including two with brakes. push and pull handle. Corner bumpers to protect walls and surfaces. Light weight. for 9" plates. | 4 | | 4 | C | H43"x24.W"xD34" | 240/60/1 15A | | | | Aladdin | DH07 | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-043 | Dish crib (side dishes, lids, bowls) | 2 handle access for fast, safe loading and unloading. Dishes are stored 12" above floor for the ease of loading and unloading. Unique design allows for up to 320 7 3/4" (19.7sm) plates and 240 9 / 12" (24.1cm). Hand grips on all four sides, seamless high density polymer construction. standard six-mil vinyl cover protects dishes during storage periods. Easy cleaning. 4 heavy duty 5" ball bearing swivel and axle casters, two with brakes. Standard unit comes with 4 dividers.40-60 dishes per column. | 4 | | 4 | C | H32"x27W"xL27" | | | | | Aladdin | PCD11AG | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-044 | Rack, Dome and Base | Drying & Storage Rack, stainless steel, for domes, stainless steel tubing frame construction, welded tray slides, 5" casters (2 with brakes) | 6 | | 6 | C | H77"x45"Wx45"D | | | | | Aladdin | USR120 | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-045 | Roll in Refrigerator | Spec-Line Refrigerator, Roll-in, One-Section, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth cabinet, full-height doors, accepts 72" high racks (by others) with microprocessor controls, 1/3 HP, cULus, NSF. 1 years parts & labour, 5 year compressor warranty, standard. Self-Contained refrigeration standard. Vertically mounted LED light tube lights (refrigerator only). Stainless Steel finished back with rear louvers. | 1 | | 1 | C | H90"x36"Wx36"D | 115/60/1 10.6A NEMA5-16 Plug | | | | TRUE | STR1RRTR89-1S-1S | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-046 | Angle rack for roll in refrigerator | Tray Rack, mobile, end load, single section, pass-thru, pass-thru, closed sides, with slides for (18) 15" x 20" or (18) 16" x 22" trays, slides on 3" centers, riveted aluminum construction, NSF. Continuous Bumper, gray. Mobile Tray Rack Pan stop. | 2 | | 2 | C | H64"xW20"XD23" | | | | | Metro | RD15N | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-053 | Freezer, Under counter | Spec-Line Refrigerator undercounter, One-Section, self-contained refrigeration, stainless steel exterior and interior, standard depth, half-height door, INTELA-TRAJL™ microprocessor controls, 6" adjustable stainless steel legs, 1/3 HP, cULus, NSF. 3 years parts & labour, 5 year compressor warranty, standard. 115V/60/1ph, 6.3 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 | C | H33.75"xW27.625xD3 0.125" | 120/60/1 6.3A | | | | TRUE | TUC-27F-ADA-HC | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-047 | Ice machine | 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, (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 | C | H28"xW17"XD25" | 120/60/1 20A | 3/4" Cold water | | | Hoshizaki | DCM-271BAH | | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-048 | Meal Delivery Carts - 12 Tray Capacity | Interior stainless steel welded tube framing increases core strength and reduces cart noise. Polymer door bumpers and stainless steel tray ladders with plastic inserts add to the overall quiet transport of meals to patient floors. Contemporary door design with full-length door handle is great for any height employee. Round stainless steel push handle(s) for easy transport. Easily removable tray ladders make cleaning easy (no tools required). Non-marking corner bumpers protect walls and surfaces. 2" wide stainless steel tray slides provides secure tray transport (ladder-style ledge panels). Full 270° door swing gives unobstructed access during loading and unloading of trays. Magnetic catches hold doors tightly against the cart tank to reduce vibration noise during transport. Four 5" casters; two fixed and two swivel, with brakes. | 14 | | 14 | C | H45"x30"Wx37"D | | | | | | Aladdin | SC12S-525DPR | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-049 | Meal Delivery Carts - 20 Tray Capacity | 4-sided integrated molded polymer top rail for transporting additional items to patient floors, Full-perimeter, non-marking plastic bumper for full cart and wall protection, Floor drain with plug and sloped cart floor for ease of cleaning (one per bay), Louvered side vents to assist heat dissipation and reduce condensation buildup, 2" wide stainless steel tray slides for secure tray transport (ladder-style ledge panels), Convenient 270° door swing for unobstructed access (middle door on 3-bay models includes 180° swing), Secure door latching when door(s) are open or closed, Easily removable tray slide ladders for easy cleaning (no tools required) | 8 | | 8 | C | H58"x29"Wx38"D | | | | | | Aladdin | MD20SLP6B4-45 | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-050 | Cart, Nourishment | Utility cart. 200 lbs capacity. Easy-to-clean smooth surfaces, 4" swivel casters user-friendly easy-to-grip raised handles. | 4 | | 4 | C | H37.75xW18.75x L33.75 | | | | | | Rubbermaid | FG342488BLA | |
| X2.01.01 | Patient Food Services | Preparation / Production | Meal Assembly | FS-051 | Waste Bin w/ Dolly | Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Lid, round, for 20 gallon, container, colour to match container. Dolly | 2 | | 2 | C | H23"x19D", Dolly H6" | | | | | | Rubbermaid | Brute | |
| | Patient Food Services | Preparation / Production | Hand Hygiene Sink | FS-003 | Hand Sink | Base building | 1 | | 1 | | | 120/60/1 10A | 1/2" Cold Water. 1/2" Hot Water. 1-1/2: Direct Drain | | | | | | |
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-055 | Scale | 10 lb. capacity in 0.2 increments, removable stainless steel platform, LCD display, field calibratable, features On/Tare, Mode/Calibrate, zero, automatic Off, and Off function, includes AC adaptor and protective cover, 9VAC, can use (2) AA Batteries, cUL, NSF, CE | 2 | | 2 | C | | 120/60/1 10A | | | | Edlund | BRVS-10 | | |
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 1 | | 1 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | | Metro | Max Q | |
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-056 | Stainless Steel Preparation Table | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | | | | Custom | Custom | | |

| Room Reference | Functional Program Component | Sub-Area | Room Name | Item ID Reference Number | General Item Description | Further Item Description | Quantity New | Quantity Transfer | Quantity Total | Category | Item Dimensions | Electrical | Mechanical | Structural | Data | Indicative Manufacturer | Indicative Model | Comments | |
|----------------|------------------------------|--------------------------|-------------------------------|--------------------------|--|---|--------------|-------------------|----------------|----------|-------------------------------------|---|--|------------|---|-------------------------|------------------|---|---|
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-057 | Stainless Steel Preparation Table w/ Sink | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | 1/2" Cold Water. 1/2" Hot Water. 1/2" Indirect Drain | | | Custom | Custom | | |
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-060 | Stainless Steel Over Shelf | 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 | C | | | | | | Custom | Custom | | |
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-061 | Ingredient Bin | Ingredient Bin, 27 gallon, transparent polycarbonate lid, clasp sliding lid, scoop, 3" caster wheels (2 with brakes), polypropylene body, white, NSF (Qty Break = 1 each) | 4 | | 4 | C | H29"xW13"xD30" | | | | | Cambro | IB27148 | | |
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-062 | Can Opener, Electric | Can Opener, electric, 2-speed (slower speed is ideal for opening smaller cans), recommended usage is up to 100-200 cans per day, Stainless steel, UL listed. | 1 | | 1 | C | H12"xW7"L10" | 120/60/1 15A | | | | Edlund | 203 | | |
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-063 | Can Opener, Manual | Manual Can Opener With Long Bar And Cast Stainless Steel Clamp Base, Stainless Steel Shaft, Melonite Arbor, Stainless Steel Knife And Gear. | 1 | | 1 | C | H16"xW6"L10" | | | | | Edlund | S-11 | | |
| X2.02 | Patient Food Services | Preparation / Production | Ingredient Control Room | FS-051 | Waste Bin w/ Dolly | Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Lid, round, for 20 gallon, container, colour to match container. Dolly, for 20, 32, 44 & 55 gallon containers, black. | 2 | | 2 | C | H23"x19D" | | | | | Rubbermaid | Brute | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-056 | Stainless Steel Preparation Table | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | | | | Custom | Custom | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-060 | Stainless Steel Over Shelf | 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 | 4 | | 4 | C | | | | | | Custom | Custom | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-057 | Stainless Steel Preparation Table w/ Sink | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | 1/2" Cold Water. 1/2" Hot Water. 1/2" Indirect Drain | | | Custom | Custom | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-058 | Stainless Steel Preparation Table - Mobile | Stainless steel construction, type 304, #4 finish, 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, S.S. drawers. | 4 | | 4 | C | Length to suite design. 30"D x 34"H | | | | | Custom | Custom | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-066 | Slicer, Counter | 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. | 1 | | 1 | C | H28"xW31"xD27" | 120/60/1 15A | | | | Hobart | HS9-1 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-067 | Equipment Stand | Stainless Steel construction complete with undershelf. | 1 | | 1 | C | H25.5"xW24"xD24" | | | | | Aero | 4MSU-24-24 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-062 | Can Opener, Electric | Can Opener, electric, 2-speed (slower speed is ideal for opening smaller cans), recommended usage is up to 100-200 cans per day, Stainless steel, UL listed. | 1 | | 1 | C | H12"xW7"L10" | 120/60/1 15A | | | | Edlund | 203 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-063 | Can Opener, Manual | Manual Can Opener With Long Bar And Cast Stainless Steel Clamp Base, Stainless Steel Shaft, Melonite Arbor, Stainless Steel Knife And Gear. | 1 | | 1 | C | H16"xW6"L10" | | | | | Edlund | S-11 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-055 | Scale | 10 lb. capacity in 0.2 increments, removable stainless steel platform, LCD display, field calibratable, features On/Tare, Mode/Calibrate, zero, automatic Off, and Off function, includes AC adaptor and protective cover, 9VAC, can use (2) AA Batteries, cUL, NSF, CE | 1 | | 1 | C | | 120/60/1 10A | | | | Edlund | BRVS-10 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-068 | Buffalo Chopper | Food Cutter without attachment hub, 18" diameter stainless steel bowl 20 rpm, double stainless steel knives 1725 rpm, bowl cover with safety interlock, push/pull on/off switch, one-piece burnished aluminum housing, 3" legs, 230/60/1, 1 HP, 6' cord with plug, NSF, UL (contact factory for price) | 1 | | 1 | C | H25"xW23"xD33" | 120/60/1 1.5A | | | | Hobart | 84186-1 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-069 | Vertical Cutter Mixer | D Series Combination Food Processor, 3.7 liter stainless steel bowl with handle, continuous feed kit with kidney shaped & cylindrical shaped hoppers, includes: (1) "S" blade (27286), (1) 2mm grating disc (27577), (1) 4mm slicing disc (27566), on/off & pulse switch, single speed, 1725 RPM, 1-1/2 HP, NEMA 5-15P, cETLus, ETL-Sanitation. | 1 | | 1 | C | H20"xW15.5"x12D" | 120/60/1 10A | | | | Robot Coupe | R301B Ultra | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-070 | Blender Mixer | Blixer®, Commercial Blender/Mixer, vertical, 5.5 liter capacity, stainless steel bowl with handle, stainless steel fine serrated "S" blade assembly, on/off buttons, two speed 1800 & 3500 RPM, 3 HP, NEMA L15-20P, cETLus, ETL-Sanitation | 1 | | 1 | C | H19.25"xW12.25" xD27" | 208-240/60/3 10A | | | | Robot Coupe | Blixer 5 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-071 | Mixer Bowl Stand with Mixing Bowl | All welded tubular heavy-gauge stainless steel construction. 4" diameter swivel casters with 2 locking casters. 30 Qt capacity. | 1 | | 1 | C | | | | | | Vollrath | UPC 79302 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-032 | Microwave | 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 touch pads, audible end of cycle signal, side hinged door with tempered glass, sealed ceramic interior shelf, lighted interior, stainless steel exterior & interior. | 1 | | 1 | C | H13.5"xW16.5" x D22" | 120v/60/1-ph, 20 amps, NEMA 5-20P | | | | Amana | HDC12A2 | | |
| X2.01.03 | Patient Food Services | Preparation / Production | Preparation | FS-051 | Waste Bin w/ Dolly | Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Lid, round, for 20 gallon, container, colour to match container. Dolly, for 20, 32, 44 & 55 gallon containers, black. | 4 | | 4 | C | H23"x19D" | | | | | Rubbermaid | Brute | | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-020 | Exhaust Hood with Fire Protection System | 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. | 2 | | 2 | C | | 4x120/60/1 15A Emergency Power | | | Seismic restraints as required by local code. | To Control Panel | Halton | Custom | CFM to be confirmed type. Require testing and balancing in conjunction with Mechanical Exhaust Hood System. |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-075 | Kettle, Steam 40 gallon | Tilting kettle, tilting 2/3 steam jacketed, type 304 stainless steel. Complete with Lift-Off Cover (CL), Double pantry faucet with swing spout and mounting bracket (DPK & FBKT), Food Strainer (FS), Basket Strainer (BS-), Kettle Accessory Kit (KAK), Kett | 1 | | 1 | C | H68.5"xW36.5" x D37.75" | 208/3/60 30A | 1/2" hot and cold water. 1 1/2" Indirect drain. | | | Cleveland | KEL-40-T | Commissioned by Factory Approved Manufacture or Agent | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-076 | Kettle, Steam 25 gallon | Short Series Steam Jacketed Kettle, electric, Tilting, 25-gallon capacity, full steam jacket design, 35" rim height, open tri-leg base, stainless steel exterior finish, standard with flanged feet, 50 psi rating. 2" tangent draw-off valve with strainer. Spring-assisted cover (25 gallon). Double Pantry Faucet, with swing spout & mounting bracket for tilting kettles. Heat deflector | 1 | | 1 | C | H62.75"xW36.5" x D31" | 208/3/60 40A | 1/2" hot and cold water. 1 1/2" Indirect drain. | | | Cleveland | KEL-25-T | Commissioned by Factory Approved Manufacture or Agent | |

| Room Reference | Functional Program Component | Sub-Area | Room Name | Item ID Reference Number | General Item Description | Further Item Description | Quantity New | Quantity Transfer | Quantity Total | Category | Item Dimensions | Electrical | Mechanical | Structural | Data | Indicative Manufacturer | Indicative Model | Comments | |
|----------------|------------------------------|--------------------------|-------------------------------|--------------------------|---|--|--------------|-------------------|----------------|----------|-------------------------------------|--|--|----------------------------------|------|-------------------------|------------------|-------------|---|
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-077 | 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 | 3 | | 3 | C | | | 3" Direct drain to Grease Trap | Depression to accommodate trench | | Custom | Custom | | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-021 | Combination steam convection oven, 10 GN capacity | Combi Oven/Steamer, electric, (10) 18" x 26" full size sheet or (20) 12" x 20" full size hotel pan capacity. Control with 7 modes, Combi-Steamer with 3 modes, core temp probe with 6 point measurement, hand shower with automatic retracting system, mobile oven rack included, (10) grid shelves, ethernet interface, 208v/60/3-ph, 103 amps, 36.0 kW. 2 years parts and labor, 5 years steam generator warranty. Manufacture Technical Start Up, electric units, by an authorized Service Company. Water Filtration Double Cartridge System, for Combi-Duo if used for more than 2 units includes: (1) double head with pressure gauge, (2) filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges). The carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates. Heat Shield, for left side panel. Unit Connection Kit, includes: water connection hose 1/2" (2 m) with 3/4" union & DN 50mm (2") unit drain set (6 x HT-bow 87", 2 x HT-bow 45", 4 x HT-pipe 500mm, 1 x sleeve). Externally attached core temperature probe. Control panel protection. Unit complete with mobile stand, with casters (4) with locks, closed on three sides and tray slides. | 2 | | 2 | C | H41"xW43"x39D" | 208/60/3 100A (One unit on Emergency Power) | 2x 3/4" Cold Water, 2 x 2" indirect drain to grease trap | | | | Rational | SCC WE 102E | Commissioned by Factory Approved Manufacture or Agent |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-078 | Rice Cooker | Commercial 90 cup rice cooker / warmer. Nonstick aluminum inner pot with handles. Insulated double wall stainless steel construction. Digital control. | 1 | | 1 | C | H16"xW19"x D21.5" | 240/1/60 Nema Plug: 6-15P | | | | | Hamilton Beach | 37590 | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-079 | Tilting Skillet | Complete with thermostatic and safety controls. Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Spring Assist Cover with adjustable Vent, Adjustable Feet with Rear Flanged and Front Bullet Style, Gallon/Liter Markings and Splash Proof Controls. Options and | 1 | | 1 | C | H71"xW38"xD41" | 208/3/60 25A | 1/2" hot and cold water, 1 1/2" Indirect drain. | | | | Cleveland | SEL-30-T1 | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-080 | Convection steamer | 2 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®. (Cleveland (Garland Canada)) Electronic Timer with Load Compensating Feature, two compartment. 5 Foot (1524mm) FDA Approved National Hose Thread, style water connection kit (garden hose thread), TWO required (priced per each), P/N 1100999. Heat Shield, for SteamChef 3 (add 4" to right side). Kleensteam® 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 | C | H23"xW22"x33D" | 2x208/60/3 30A (One Unit on Emergency Power) | 2x 3/4" Cold Water, 2 x 2" indirect drain | | | | Cleveland | 22CET3.1 | Commissioned by Factory Approved Manufacture or Agent |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-022 | Rapid cook 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 | C | H24"xW24"xD30" | 208/240/60/3 30A, NEMA 6-30 Plug | | | | | Merry Chef | E4 | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-023 | Griddle, Countertop | Stainless steel, Heavy Duty Griddle, 4 heavy duty legs, precise temperature control, electric, available in 15", 24", 36" and 48" widths. Thermostat adjusts from 150-450F | 1 | | 1 | C | H16"xW36"xD28" | 208/3/60 25A | | | | | STAR | 536TGF-CHSF | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-024 | Burner Range, Countertop, two burner | Heavy Duty Range, Electric, 18", manual controls, cabinet base, stainless steel front, sides & backguard, 6" adjustable legs, NSF. Mobile stand with Casters, polyurethane wheels (non-marking). | 1 | | 1 | C | H13"xW12"xD32" | 208/1/60 20A | | | | | STAR | 502FF | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-025 | Chef Base Counter with Refrigerated Base | Chef base Refrigerator, Length to suite equipment on top of unit, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth cabinet, (2) lockable doors, interior LED lighting, microprocessor controls, 1/5 HP & 1/3 HP, cULus, NSF. 3 year service/labor, 5 year compressor warranty, standard. | 1 | | 1 | C | H21"xW73"xD33" | 115/60/1 10A NEMA-5-15R | | | | | TRUE | TRCB-72 | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-056 | Stainless Steel Preparation Table | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | | | | | Custom | Custom | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-059 | Stainless Steel Preparation Table w/ Utensil Rack | Stainless steel construction, type 304, #4 finish, 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. Utensil Rack, table mounted, adjustable, 108" long, stainless steel, includes: (9) plated pot hooks. Mounted to cooks table. | 2 | | 2 | C | Length to suite design. 30"D x 34"H | | | | | | Custom | Custom | |
| X2.01.04 | Patient Food Services | Preparation / Production | Hot Production / Main Cooking | FS-051 | Waste Bin w/ 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. | 2 | | 2 | C | H23"x19D", Dolly H6" | | | | | | Rubbermaid | Brute | |
| X2.01.05 | Patient Food Services | Preparation / Production | Cold Production | FS-056 | Stainless Steel Preparation Table | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | | | | | Custom | Custom | |
| X2.01.05 | Patient Food Services | Preparation / Production | Cold Production | FS-060 | Stainless Steel Over Shelf | 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 | C | | | | | | | Custom | Custom | |
| X2.01.05 | Patient Food Services | Preparation / Production | Cold Production | FS-057 | Stainless Steel Preparation Table w/ Sink | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | 1/2" Cold Water, 1/2" Hot Water, 1 1/2" Indirect Drain | | | | Custom | Custom | |
| X2.01.05 | Patient Food Services | Preparation / Production | Cold Production | FS-058 | Stainless Steel Preparation Table - Mobile | Stainless steel construction, type 304, #4 finish, 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, S.S. drawers. | 2 | | 2 | C | Length to suite design. 30"D x 34"H | | | | | | Custom | Custom | |
| X2.01.05 | Patient Food Services | Preparation / Production | Cold Production | FS-030 | Sandwich Preparation Table | Stainless steel construction, type 304, #4 finish, 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 | C | H45"xW49"xD32" | 120/60/1 12A General Purpose Receptacle | | | | | Deifield | D4448NP18M | |

| Room Reference | Functional Program Component | Sub-Area | Room Name | Item ID Reference Number | General Item Description | Further Item Description | Quantity New | Quantity Transfer | Quantity Total | Category | Item Dimensions | Electrical | Mechanical | Structural | Data | Indicative Manufacturer | Indicative Model | Comments | | |
|----------------|------------------------------|--------------------------|---|--------------------------|--|---|--------------|-------------------|----------------|----------|--|---|---|--|-------------------------------|-------------------------|------------------|-------------------------|--|----------------------|
| X2.01.05 | Patient Food Services | Preparation / Production | Cold Production | FS-085 | Reach In Refrigerator | Spec-Line Refrigerator, Two-Section, self-contained refrigeration, stainless steel exterior and interior, standard depth, full-height door, INTELA-TRAU TM microprocessor controls, 6" adjustable stainless steel legs, 1/3 HP, cULUS, NSF. 3 years parts & labour, 5 year compressor warranty, 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 | C | H23"xW28"xD34" | 120/60/1 11.4A Emergency Power | | | | | TRUE | STR1R-1S-HC | | |
| X2.01.05 | Patient Food Services | Preparation / Production | Cold Production | FS-051 | Waste Bin w/ Dolly | Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Lid, round, for 20 gallon, Brute container, colour to match container. Brute® Dolly, for 20, 32, 44 & 55 gallon containers, black. | 2 | | 2 | C | H23"x19D", Dolly H6" | | | | | | Rubbermaid | Brute | | |
| | Patient Food Services | Preparation / Production | Hand Hygiene Sink | FS-003 | Hand Sink | Base building | 1 | | 1 | | | 120/60/1 10A | 1/2" Cold Water. 1/2" Hot Water. 1-1/2" Direct Drain | | | | | | | |
| X2.01.06 | Patient Food Services | Preparation / Production | Blast Chilling / Blast Freezer / Rapid Thaw | FS-086 | Blast Chiller/ Freezer (with Thawing capability) | Modular Blast Chiller, Roll-In, remote refrigeration, accepts (1) 26" W x 32" D x 73.5" H trolley, 200 lbs. from 160°F to 38°F chill capacity/90 minutes, 230 lbs. from 160°F to 38°F chill capacity/120 minutes, 7" LCD touch screen controller with Quick Start & A La Carte functionality, insulated panels, camlock assembly, automatic or manual operation, programmable, (1) core temp probe included, stainless steel interior & exterior, UL. 1 year parts & labor warranty standard. 208V/60/1-ph, 8.2 amps, standard. Air-cooled remote condensing unit. Four year compressor warranty is standard, labor not included. Mobile racks available, 26" W x 32" D x 73.5" H. 2" insulated floor panel (this option will affect overall dimensions) (contact factory for price). Wi-Fi communication. | 2 | | 2 | C | | 208/60/1 15 A (at least 1 unit on Emergency Power) | | | | | American Panel | AP20BC-1T | Commissioned by Factory Approved Manufacture or Agent | |
| X2.01.06 | Patient Food Services | Preparation / Production | Blast Chilling / Blast Freezer / Rapid Thaw | FS-087 | Chiller / Thawing Racks - Mobile | Tray Rack, mobile, end load, single section, pass-thru, 20"W x 63-1/4"H, 23"D, pass-thru, closed sides, with slides for (18) 15" x 20" or (18) 16" x 22" trays, slides on 3" centers, riveted aluminum construction, NSF. Continuous Bumper, gray. Mobile Tray Rack Pan stop. | 4 | | 4 | C | | | | | | | Metro | RD15N | | |
| X2.01.07 | Patient Food Services | Preparation / Production | Packaging | FS-088 | Vacuum Packaging Machine | Table top model, variable settings, 30 second vacuum cycle | 1 | | 1 | C | H7"W20"xD18" | 115/60/1 | | | | | Berkel | 350D | | |
| X2.01.07 | Patient Food Services | Preparation / Production | Packaging | FS-056 | Stainless Steel Preparation Table | Stainless steel construction, type 304, #4 finish, 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 | C | Length to suite design. 30"D x 34"H | 120/60/1 12A General Purpose Receptacle | | | | | Custom | Custom | | |
| X2.03 | Patient Food Services | Preparation / Production | Inventory Refrigerator | FS-013 | Cooler, Walk In | ULC listed pre-fabricated insulated wall 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 or stainless steel. Rooms complete with 1220mm sliding doors complete with crash double acting insulated doors complete with viewing. All rooms compete with LED light fixtures to provide 50 foot candle lighting levels. Stainless steel tread plates on all exposed exterior. Enclosure panels from top of unit to finished ceiling. | 1 | | 1 | C | Dimension to suite design and SoA. Minimum 8' wide to accommodate shelves on either side plus aisle. Minimum exterior height 8' from finished floor. | 120/60/1 15A Emergency Power | | Floor depression to accommodate in-slab insulation. Seismic restraints as per local code | | | Norbec | Additional 120/60/1 10A | | |
| X2.03 | Patient Food Services | Preparation / Production | Inventory Refrigerator | FS-016 | 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 | C | | 120/60/1 10A Emergency Power | 1/2" Indirect drain to funnel floor sink | | | | Norbec | Custom | Drain located outside of the room. Placement not to impede door, path of travel and cart movement. | |
| X2.03 | Patient Food Services | Preparation / Production | Inventory Refrigerator | FS-017 | 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 | C | | 120/60/1 Emergency Power | | | To building monitoring system | | | Norbec | Custom | |
| X2.03 | Patient Food Services | Preparation / Production | Inventory Refrigerator | FS-087 | Chiller / Thawing Racks - Mobile | Tray Rack, mobile, end load, single section, pass-thru, closed sides, with slides for (18) 15" x 20" or (18) 16" x 22" trays, slides on 3" centers, riveted aluminum construction, NSF. Continuous Bumper, gray. Mobile Tray Rack Pan stop. | 16 | | 16 | C | | | | | | | | Metro | RD15N | |
| X2.04 | Patient Food Services | Preparation / Production | Inventory Freezer | FS-014 | Freezer, Walk In | ULC listed pre-fabricated insulated wall 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 or stainless steel. Rooms complete with 1220mm sliding doors complete with crash double acting insulated doors complete with viewing. All rooms compete with LED light fixtures to provide 50 foot candle lighting levels. Stainless steel tread plates on all exposed exterior. Enclosure panels from top of unit to finished ceiling. | 1 | | 1 | C | Dimension to suite design and SoA. Minimum 8' wide to accommodate shelves on either side plus aisle. Minimum exterior height 8' from finished floor. | 120/60/3 10A Emergency Power | | Floor depression to accommodate in-slab insulation. Seismic restraints as per local code | | | Traulsen | Custom | Additional 120/60/1 10A | |
| X2.04 | Patient Food Services | Preparation / Production | Inventory Freezer | FS-016 | 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 | C | | 120/60/1 10A Emergency Power | 1/2" Indirect drain to funnel floor sink | | | | Norbec | Custom | Drain located outside of the room. Placement not to impede door, path of travel and cart movement. | |
| X2.04 | Patient Food Services | Preparation / Production | Inventory Freezer | FS-017 | 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 | C | | 120/60/1 Emergency Power | | | To building monitoring system | | | Norbec | Custom | |
| X2.04 | Patient Food Services | Preparation / Production | Inventory Freezer | FS-087 | Chiller / Thawing Racks - Mobile | Tray Rack, mobile, end load, single section, pass-thru, closed sides, with slides for (18) 15" x 20" or (18) 16" x 22" trays, slides on 3" centers, riveted aluminum construction, NSF. Continuous Bumper, gray. Mobile Tray Rack Pan stop. | 6 | | 6 | C | | | | | | | | Metro | RD15N | |
| X3.02.01 | Patient Food Services | Warewashing Suite | Soiled Cart Holding | FS-090 | Soiled Tray Return Carts (enclosed) | Tray Rack, mobile, single compartment, enclosed all sides, pass-thru, hinged doors with 270 degree swing with catch to hold open, removable tray slide assembly, 4.75" tray slides, capable of holding 15"x20" trays NSF. Flush wrap around bumper. 4 6" non marking swivel plate casters, 2 with metal tread brakes. | 21 | | 21 | C | H62"xW33"xD37" | | | | | | | Hatch | 420-1520-16-4.75-DD[1] | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-093 | Pot Rack | Mobile Pot & Pan Rack, (4) shelves solid embossed stainless steel (2) SMP polyurethane swivel casters & (2) SMPB polyurethane swivel casters with brake, NSF | 3 | | 3 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | | | Metro | PR48ES | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-094 | Pot Washer c/w hot water booster | Pot/Pan/Utensil Washer, front loading with split door design, (10) pan capacity. Separate wash and rinse tanks. External pre-rinse and wash down hose. Self contained water heater. Moisture resistant control gauges, recirculating wash water. Adjustable wash and rinse cycles. Removable filter screen. Digital controls. Flexible racking system. Automatic fill. Rinse tank booster heater. | 1 | | 1 | C | H72"(88" clearance for door)W36" xD36" (50" clearance when door open) | 208/60/3 100A | 3/4" NPT 120 degree F. 1 1/4" water drain and overflow (to grease trap) | | | | Champion | PP-10 | Commissioned by Factory Approved Manufacture or Agent | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-095 | 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 | C | | | 1" Indirect drain | | | | | Halton | Custom | 1000 CFM Type 2 Hood |

| Room Reference | Functional Program Component | Sub-Area | Room Name | Item ID Reference Number | General Item Description | Further Item Description | Quantity New | Quantity Transfer | Quantity Total | Category | Item Dimensions | Electrical | Mechanical | Structural | Data | Indicative Manufacturer | Indicative Model | Comments |
|----------------|------------------------------|-------------------|-------------------|--------------------------|--|--|--------------|-------------------|----------------|----------|---|---------------|---|------------|------|-------------------------|------------------|----------|
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-096 | Stainless steel pot wash table w/ three compartment sink | Stainless steel construction, type 304, 14 gauge stainless tanks and drain boards 11" high back splash, twist handle drains, stainless steel legs, cross rails, adjustable fee, pump and impeller. Rear discharge. Removable strainer plates. 3Hp enclosed wash pump motor with permanently sealed bearings, Motor overload protection, manual reset. Low water protection for wash pump motor. 3000 watt wash tank heater. 1 year parts and labour on pumps and control panel. 1/2" pre-rinse sprayer, 3/4" fill faucet. | 1 | | 1 | C | Length to suit design (est 176"). 34.75" D x 34"H | | 2x 1/2" Hot and Cold Water connection for pre-rinse spray, 2x 3/4" hot and cold water connection for mixing faucet, 3x 2" direct drains to grease trap, 1.5" scrapper drain (25 5/8" AFF) | | | Champion Bi Line | Vortex | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-097 | Hose Reel c/w Control Cabinet | Hose Reel Assembly, 30' Closed Hose Reel, Cabinet w/ Control Valve & Temp Gauge. Hose reel control unit, stainless steel water control cabinet containing 1/2" union inlets and outlet, 1/2" check valves, loose key mixing valve with compression spindles, bi-metallic thermometer, dual check valve backflow preventer, shut-off valve and water hammer arrestor, 21" riser, wall bracket, continuous pressure vacuum breaker, 24" flexible water hose connector with stainless steel quick disconnect, enclosed coated hose reel with 3/8" x 30' heavy-duty non-marking hose, ratcheting system, high flow front trigger water gun with swivel, multi-fit bracket and adjustable hose bumper. | 1 | | 1 | C | | | 1/2" Cold water. 1/2" Hot water | | | T&S Brass | B-2339-02 | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-098 | Rack, Drying, Foodservice | Mobile Pot & Pan Rack, (4) shelves solid embossed stainless steel (2) SMP polyurethane swivel casters & (2) SMP polyurethane swivel casters with brake, NSF | 3 | | 3 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | PR48ES | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-099 | Scrap Waste Collector | Complete Waste Collection System Package. Requires only 1 GPM (3.79 LPM) of fresh water per hour. Pre-rinse & scrapping system with 70 GPM (264.98 LPM) recirculated water flow capability, dry start protection, & adjustable run time. Pre-plumbed & pre-wired base assembly with control, solenoid & pump (requires additional plumbing for trough), integrated air gap, stainless steel mounting tray, base assembly, basket cover, pump housing, 1/4" pump inlet screen, & pump impeller, 1/4" perforated scrap basket with four ergonomic handles, flanged feet, check valves; 2" drain discharge, 1/2" NPT water inlets. (1) year On-Site parts & labor warranty from date of installation (standard). Trough Mount, magnetic silver saver mounts to any trough system (13983). Remote start/stop (15533) (contact factory for price). Trough cover (15444) (contact factory for price). Trough diffuser assembly (15544) (contact factory for price). Additional scrap basket, high impact polymer with 1/4" (6.35 mm) screen, (4) ergonomic handles, for any PowerRinse model (15427A) (contact factory for price). | 1 | | 1 | C | H33-36"xW41"xD23" | 208/60/3 20A | 3/4" Cold water. 3/4" Hot water. 2" direct drain to grease trap | | | Insinkerator | PRT | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-051 | Waste Bin w/ Dolly | Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Lid, round, for 20 gallon, colour to match container. Dolly, for 20, 32, 44 & 55 gallon containers, black. | 2 | | 2 | C | H23"x19D", Dolly H6" | | | | | Rubbermaid | Brute | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-100 | Stainless Steel Clean Pot w/F141ash Table | Stainless steel construction, type 304, #4 finish, 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, Complete with over shelf. | 1 | | 1 | C | Length to suite design. 30"D x 34"H | | | | | Custom | Custom | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-077 | 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 | C | | | 3" Direct drain to Grease Trap | | | Custom | Custom | |
| X3.01 | Patient Food Services | Warewashing Suite | Pot Washing | FS-060 | Stainless Steel Over Shelf | 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 | C | | | | | | Custom | Custom | |
| X3.02.02 | Patient Food Services | Warewashing Suite | Dishwashing | FS-105 | Soiled dish handling system | NSF rated, stainless steel constructed soiled dish tabling and scrapping table. Pre-rinse sprayers. Motorized rollers. Table height to match dishwasher at loading end. Layout to minimize turning, conscious of staff ergonomics and allow for separation of waste (recycling, composting and general waste). Shelving for dish racks. Dish tabling to include 25' hose and spray gun. | 1 | | 1 | C | | 208/60/1 15A | 2x 1" Cold water. 2x 1" Hot water | | | Bi Line | Custom | |
| X3.02.02 | Patient Food Services | Warewashing Suite | Dishwashing | FS-106 | Rack Machine | High temperature 2-tank rack conveyor dishwash machine. 22" prewash. 348 racks per hour. Delime function. Single piece hood design. Stainless steel upper and lower wash arm manifolds. Built in booster heater. Vertical clearance to accommodate 18"x26" sheet pans. Insulated leak proof hinged access doors. Stainless steel construction including base, legs and feet. Enclosure panels front and sides. 2HP pump motors with stainless steel impeller. Energy Star. | 1 | | 1 | C | H58.25 (71" clearance)"xW102"xD 27" (52" door clearance) add 6" to depth between unit and wall. | 208/60/3 175A | 2x 1/2 cold water. 2" drain | | | Champion | 86 Pro Electric | |
| X3.02.02 | Patient Food Services | Warewashing Suite | Dishwashing | FS-107 | Clean Dish tabling | S.S. clean dish table at discharge end to hold minimum of 5 dishracks. Provide all necessary limit switches and interconnections to dish machine and soiled dish table. Dish table, clean, straight design, 84" LH, right-to-left, 9" splash, H-frame legs, 14/300 stainless steel construction, NSF. Fixed Undershelf, 18 gauge stainless steel. | 1 | | 1 | C | | | | | | Bi Line | Custom | |
| X3.02.02 | Patient Food Services | Warewashing Suite | Dishwashing | FS-102 | Wash down hose system | Wall mounted dual control valve, inline single exposed control valve, vacuum breaker, soap injector, 12' hose | 1 | | 1 | C | | | 1/2" Cold water. 1/2" Hot water | | | T&S Brass / Fisher | | |
| X3.02.02 | Patient Food Services | Warewashing Suite | Dishwashing | FS-097 | Hose Reel c/w Control Cabinet | Hose Reel Assembly, 30' Closed Hose Reel, Cabinet w/ Control Valve & Temp Gauge. Hose reel control unit, stainless steel water control cabinet containing 1/2" union inlets and outlet, 1/2" check valves, loose key mixing valve with compression spindles, bi-metallic thermometer, dual check valve backflow preventer, shut-off valve and water hammer arrestor, 21" riser, wall bracket, continuous pressure vacuum breaker, 24" flexible water hose connector with stainless steel quick disconnect, enclosed coated hose reel with 3/8" x 30' heavy-duty non-marking hose, ratcheting system, high flow front trigger water gun with swivel, multi-fit bracket and adjustable hose bumper. | 1 | | 1 | C | | | 1/2" Cold water. 1/2" Hot water | | | T&S Brass | B-2339-02 | |
| X3.02.02 | Patient Food Services | Warewashing Suite | Dishwashing | FS-108 | Soak Sink (Mobile) | Soak Sink, portable, 34" working height, sink outlet fitted with quick-release drain, stainless steel construction, casters, accommodates 19-3/4" x 19-3/4" dishwasher baskets (by others). Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink. Removable Chute only, for mobile & silver soak sinks. Corner Bumpers, for mobile, silver soak sinks & mobile mixer stands (set of 4). | 2 | | 2 | C | H34"xW26"xD26" | | | | | Advance Tabco | 9-FMS-12 | |
| X3.02.02 | Patient Food Services | Warewashing Suite | Dishwashing | FS-109 | Organics Bins | Container, round, open type, 20-gallon capacity, high-impact plastic construction, green. Lid, round, for 20 gallon, container, blue. Dolly, for 20, 32, 44 & 55 gallon containers, black. | 4 | | 4 | C | H23"x19D", Dolly H6" | | | | | Rubbermaid | Brute | |
| X3.02.02 | Patient Food Services | Warewashing Suite | Dishwashing | FS-051 | Waste Bin w/ Dolly | Container, round, open type, 20-gallon capacity, high-impact plastic construction, grey. Lid, round, for 20 gallon, container, colour to match container. Dolly, for 20, 32, 44 & 55 gallon containers, black. | 4 | | 4 | C | H23"x19D", Dolly H6" | | | | | Rubbermaid | Brute | |
| | Patient Food Services | Warewashing Suite | Hand Hygiene Sink | FS-003 | Hand Sink | Base building | 1 | | 1 | | | 120/60/1 10A | 1/2" Cold Water. 1/2" Hot Water. 1-1/2" Direct Drain | | | | | |

| Room Reference | Functional Program Component | Sub-Area | Room Name | Item ID Reference Number | General Item Description | Further Item Description | Quantity New | Quantity Transfer | Quantity Total | Category | Item Dimensions | Electrical | Mechanical | Structural | Data | Indicative Manufacturer | Indicative Model | Comments |
|----------------|------------------------------|--------------------|-----------------------|--------------------------|---|--|--------------|-------------------|----------------|----------|---|--------------|--|------------|----------------------------------|-------------------------|------------------|----------|
| X3.04 | Patient Food Services | Warewashing Suite | Storage, Chemical | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 4 | | 4 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Max Q | |
| X3.02.05 | Patient Food Services | Warewashing Suite | Storage, Clean Supply | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 4 | | 4 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Max Q | |
| X3.02.03 | Patient Food Services | Warewashing Suite | Cart Wash | FS-077 | 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 | 2 | | 2 | | | | 3" Direct drain to Grease Trap | | Depression to accommodate trench | Custom | Custom | |
| X3.02.03 | Patient Food Services | Warewashing Suite | Cart Wash | FS-101 | Hose Reel | Wall mounted dual control valve, inline single exposed control valve, vacuum breaker, soap injector, 12' hose | 1 | | 1 | C | | | 1/2" Cold water. 1/2" Hot water | | | T&S Brass | B-2117 | |
| X3.02.03 | Patient Food Services | Warewashing Suite | Cart Wash | | Compressed Air | By Mechanical | 1 | | 1 | | | | | | | | | |
| X3.03 | Patient Food Services | Warewashing Suite | Clean Cart Holding | | Tray Return Carts (included in 2.17.21 soiled cart holding) | | | | | | | | | | | | | |
| X3.05 | Patient Food Services | Warewashing Suite | Housekeeping Room | FS-112 | 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 | C | | | | | | Metro - | MQ1836G | |
| X3.05 | Patient Food Services | Warewashing Suite | Housekeeping Room | FS-003 | Hand Sink | Base building | 1 | | 1 | | | 120/60/1 10A | 1/2" Cold Water. 1/2" Hot Water. 1-1/2" Direct Drain | | | | | |
| X3.05 | Patient Food Services | Warewashing Suite | Housekeeping Room | FS-113 | 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 | C | | | | | | | | |
| X3.05 | Patient Food Services | Warewashing Suite | Housekeeping Room | FS-005 | Storage Shelving Mobile | Constructed of steel with removable polypropylene overlays or polyester, thermoplastic/polypropylene construction, Construction to be corrosion resistant and coated with anti-microbial substance, All units to include cart washable casters, two locking, Minimum four tiers of shelves, Shelves to be adjustable. Typically 48" or 60" long and 18" or 24" depth. Length can range from 36" to 72". Unit dimension to maximize storage area. | 2 | | 2 | C | Length, depth and number of shelves to suite design to maximize storage capability. | | | | | Metro | Max Q | |
| X4.01 | Patient Food Services | Office and Support | Office, Private | | Refer to Furniture Equipment List | | | | | | | | | | | | | |
| X4.02 | Patient Food Services | Office and Support | Office - Shared | | Refer to Furniture Equipment List | | | | | | | | | | | | | |
| X4.03 | Patient Food Services | Office and Support | Workroom - Diet | | Refer to Furniture Equipment List | | | | | | | | | | | | | |
| X4.04 | Patient Food Services | Office and Support | Washroom - Staff | | Excluded | | | | | | | | | | | | | |