

BOWDEN PRODUCTION KITCHEN PRIMARY EQUIPMENT LIST - **APPENDIX 'H'**

COOK CHILL PRODUCTION KITCHEN - EQUIPMENT LIST

Item No.	Qty Reqd	Equipment	Dwg Ref#	Details	Specifications	CS = Contractor Supply, CI = Contractor Install
CS-1	6	Storage system on rails, chrome shelving (610 x 1829)	50	5 shelves per section x 5 racks per system. Three track high density system.	Metro - Super Erecta Pro or Equivalent Specifications	CS, CI
CS-2	12	Dunnage Racks		Bow Tie dunnage racks	Metro or Equivalent Specifications	CS, CI
CS-3	12	Dunnage Racks		Mobile heavy duty dunnage racks with rubber lock casters	Metro or Equivalent Specifications	CS, CI
CS-4	36	Chill Crates and Dolly Assemblies		CKCD2 Crate with CKCDD Dolly	Groen or Equivalent Specifications	CS, CI
CS-5	1	Outdoor - Combination walk-in Cooler and Freezer Unit, air cooled (1x cooler and 1x freezer)	5	Located in receiving area. See attached specifications for all coolers and freezers. Note that this is an exterior unit.		CS, CI
		Cooler section comes with floor, ramp and sliding door		Roof mounted refrigeration rack	CS, CI	
		Freezer section comes with floor, ramp and internal sliding door		Roof mounted refrigeration rack	CS, CI	
CS-6	1	Outdoor - Walk-in cooler with 2 sliding doors, air cooled with remote roof mounted refrigeration unit. (-1 C Chilled Food Holding)		Located in receiving area. See attached specifications for all coolers and freezers. Note that this is an exterior unit.		CS, CI
CS-8	1	Walk-in Cooler w/one door & one sliding door, air cooled.	14	See attached specifications for all coolers and freezers		CS, CI
CS-9	1	Walk-in Cooler w/one door & one sliding door, air cooled.	15	See attached specifications for all coolers and freezers		CS, CI
CS-10	1	Walk-in Cooler w/one door & one sliding door, air cooled.	16	See attached specifications for all coolers and freezers		CS, CI
CS-11	1	Stainless steel work table #21. See attached specs for details.	21	60" length. Two duplex electrical outlets required.		CS, CI
CS-12	1	Stainless steel commercial double pot sink w/drainboard on each side c/w faucet. See specifications for details.	29	This unit requires its own grease trap.		CS, CI
CS-13	1	Stainless steel work table #30. See attached specs for details.	30	84" length. Two duplex electrical outlets required. 84"L x 30"W x 36"H		CS, CI
CS-14	1	Vegetable Processor - Commercial All Metal	31	Required NEMA LS-20 electrical outlet in wall.	Robot Coupe USA or equivalent specifications	CS, CI
CS-15	1	Stainless steel work table #35.	35	84" length. Two duplex electrical outlets required. 84"L x 30"W x 36"H		CS, CI

BOWDEN PRODUCTION KITCHEN PRIMARY EQUIPMENT LIST - **APPENDIX 'H'**

COOK CHILL PRODUCTION KITCHEN - EQUIPMENT LIST

Item No.	Qty Reqd	Equipment	Dwg Ref#	Details	Specifications	CS = Contractor Supply, CI = Contractor Install
CS-16	1	Stainless steel work table #37.	37	84" length. Two duplex electrical outlets required. 84"L x 30"W x 36"H		CS, CI
CS-17	1	Stainless steel work table #39.	39	84" length. Two duplex electrical outlets required. 84"L x 30"W x 36"H		CS, CI
CS-18	1	Stainless steel work table #41.	41	84" length. Two duplex electrical outlets required. 84"L x 30"W x 36"H		CS, CI
CS-19	2	Two Clog Free floor flush drains suitable for food debris. One required in front of the tilting kettles and one in front of the cook-chill tank.	43	Stainless Steel construction with grates. Length to be designed to dump volume. See attached specifications for design and installation.	Sani-Floor Inc. or equivalent design and specifications	CS, CI
CS-20	5	Wall mounted hand washing sink with single infra-red faucet.	45	Stainless steel with full backspalsh.		CS, CI
CS-21	1	SS Wall mounted hand washing sink with 4 splash mount fill faucets, single point connection.	82	Stainless Steel construction with full back splash. Must be 75"L x 17 ⁷ / ₈ "W x 8"H (1905mm x 454mm x 203mm).		CS, CI
CS-22	14	Steel lockers. 6 full height for staff change room, 4 full height for BF change room and 8 half lockers, double stacked in inmate change room.	46	No doors required on inmate lockers. The top of all types of lockers will be sloped.		CS, CI
CS-23	10	Full height SS Shelving with 5 shelves each. The shelving will be side stacked on tracks.	50	Shelving to cover full wall widht of dry goods storage room. Design builder to recommend the most efficient system. 3 track high density system is recommended.	Metro or Equivalent Specifications	CS, CI
CS-24	1	Combination walk-in cooler/freezer, air cooled (1x cooler and 1x freezer). The cooler and freezer each will have one access door. There will be one internal door connecting the cooler and freezer.	63	Located in the SGMP area. Internal units. Both the cooler and the freezer will be display type dispensing doors similar to liquor store coolers and meat shop freezers.	Schott Gemtron or Equivalent Display Door Specifications.	CS, CI
		Cooler section as per specifications.		compressor unit will be remote mounted		
		Freezer section will have a floor. See specifications.		Refrigeration unit will be remote mounted		
CS-25	8	Heavy duty angle racks with trays or 'L' angle shelves. These racks are also known as "Knock Down Racks", "Bakers Racks" or "Rolling Racks".	64, 78	Each rack will have 10 to 18 trays/ 'L' Shelves. Racks will be mobile with soft Castors. The exact configuration of these racks will be determined during design development.	Metro or Hubert or Equivalent Specifications	CS, CI

BOWDEN PRODUCTION KITCHEN PRIMARY EQUIPMENT LIST - **APPENDIX 'H'**

COOK CHILL PRODUCTION KITCHEN - EQUIPMENT LIST

Item No.	Qty Reqd	Equipment	Dwg Ref#	Details	Specifications	CS = Contractor Supply, CI = Contractor Install
CS-26	6	Stainless Steel garbage containers suitable for food industry.	65, 69	Must take standard size plastic liner bags and easy to pressure wash. Minimum 100 ltr capacity. One container must fit under soiled dishtable.		CS, CI
CS-27	1	Power Wash sink system. 14 gauge, type 304 polished stainless steel construction.	67	Must be connected to grease trap designed for this function. Complete assembly with faucets and wand sprayer.	Champion PP-3 Taskmaster or Equivalent Specifications and Dimensions	CS, CI
CS-28	1	Soiled dishtable w/pre-rinse link and pre thw faucet, scrip chute	68	Must be connected to grease trap designed for this function.	Champion or Equivalent Specifications and Dimensions	CS, CI
CS-29	1	Rack Conveyor dishwashing machine with booster. See specifications for details.	70	Must be connected to grease trap designed for this function.	Model 86 PW. Champion 64 Series Rack Conveyor Dishwashing Machine or Equivalent Specifications and Dimensions.	CS, CI
CS-30	1	Blower Dryer for rack and flight conveyor dishwashing machines.	71	Ventilation required. Must be designed to meet air flow requirements.	Champion EBD-48 Series or Equivalent Specifications and Dimensions	CS, CI
CS-31	1	All chemical room storage and dispensing equipment, including pumps, shut-off system, level indicator and all plumbing and controls upto the point of use.	75	Must be designed to meet the needs of the cook-chill food production.		CS, CI
CS-32	3	All janitor rooms will have stainless steel janitor sinks, SS back-splash to 48" high, double tie reinforced faucet and mop rack.	76	Return air from janitor room must exit from the janitor rooms.		CS, CI
CS-33	2	16 guage custom stainless steel work table c/w sink 508 x 508 and faucet. See specifications for details. One is LH sink and one is RH sink.	77	Must be 120"L x 30"W x 34"H. Two duplex electrical outlets are required on wall. 2 holes, 8" deck-mounted faucet, single point connection.		CS, CI
CS-34	6	Stainless steel medium duty 2 shelf and 3 shelf utility carts (3 each).		Soft rubber castor wheels.	Gilmore-Kramer or Equivalent Specifications	CS, CI
CS-35	1	Complete pneumatic system piping to all equipments using pneumatic air. Pipes and connectors will be stainless steel.	83	System will be designed to eliminate water and oil from the compressed air.		CS, CI

BOWDEN PRODUCTION KITCHEN PRIMARY EQUIPMENT LIST - **APPENDIX 'H'**

COOK CHILL PRODUCTION KITCHEN - EQUIPMENT LIST

Item No.	Qty Reqd	Equipment	Dwg Ref#	Details	Specifications	CS = Contractor Supply, CI = Contractor Install
CS-36	4	Stainless steel air extraction systems (2x located at New Cook/Chill Production, and 2x located at Ware Wash). These are hood fans that will be designed to meet the requirements of the equipment that needs the extraction system.	85	Design builder will design, supply and install these systems. The extraction systems will be integrated with the HVAC system for the production kitchen facility. The systems may require custom sizing and CFM rating.		CS, CI
CS-37	2	The design builder is required to provide a steam system that will meet the steam requirements of the kitchen equipment requiring steam and some future capacity. The steam system will include two NGAS fired steam generators and the water treatment system to supply feed water to the two boilers/ steam generators. See equipment specifications for the steam generator.		Scope of the steam system includes the installation of insulated steam lines to all the equipment requiring steam. A shut-off valve is required for each equipment requiring steam. Wall penetrations should be water tight and require a stainless steel plate flush with the wall. The design builder will design, supply and install the complete steam system to produce 3,550 lbs/hour of 550 PSI steam.	Clayton SF50 or Equivalent Specifications	CS, CI
CS-38	1	Salad Dryer. 1/4 motor with thermal overload trip.		Polyethylene outer tub and lid with fully sealed polyethylene base on SDPE.	Hobart or Equivalent Specifications	CS, CI
CS-39	2	Power vent hot water tanks (two) with minimum 60 Gal tank capacity each, attached in tandem are required for supplying the hot water to the Kitchen.		The design builders engineering consultant will verify the specifications for the hot water tanks after calculating the hot water requirements of the kitchen.		CS, CI
CS-40	4	Hand Dryers		See specifications for the Dyson Airblade Mk2 hand dryer.	Dyson Airblade MK2 or Equivalent Specifications and functionality.	CS, CI
CS-41	2	Air Curtains are required on the two doors leading to the exterior loading dock.		Must operate only when the door is opened and stop when the door is closed.		CS, CI