Public Works and Government Services Canada

Travaux publics et Services gouvernementaux Canada

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:

Public Works and Government Services / Travaux publics et services gouvernementaux
Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3
Bid Fax: (613) 545-8067

Request For a Standing Offer
Demande d'offre à commandes

Regional Individual Standing Offer (RISO)

Offre à commandes individuelle régionale (OCIR)

Canada, as represented by the Minister of Public Works and Government Services Canada, hereby requests a Standing Offer on behalf of the Identified Users herein.

Le Canada, représenté par le ministre des Travaux Publics et Services Gouvernementaux Canada, autorise par la présente, une offre à commandes au nom des utilisateurs identifiés énumérés ci-après.

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution

Public Works and Government Services / Travaux publics et services gouvernementaux
Kingston Procurement
Des Acquisitions Kingston
86 Clarence Street, 2nd floor
Kingston
Ontario
K7L 1X3

Title - Sujet Commercial Kitchen Equipment	
Solicitation No. - N° de l'invitation W2177-140001/A	**Date** 2014-02-28
Client Reference No. - N° de référence du client W2177-14-0001	**GETS Ref. No. - N° de réf. de SEAG** PW-$KIN-650-6306
File No. - N° de dossier KIN-3-40103 (650)	**CCC No./N° CCC - FMS No./N° VME**
Solicitation Closes - L'invitation prend fin **at - à 02:00 PM** **on - le 2014-04-30**	**Time Zone** **Fuseau horaire** Eastern Daylight Saving Time EDT
Delivery Required - Livraison exigée See Herein	
Address Enquiries to: - Adresser toutes questions à: Rombough, Lori	**Buyer Id - Id de l'acheteur** kin650
Telephone No. - N° de téléphone (613)545-8061 ( )	**FAX No. - N° de FAX** (613)545-8067
Destination - of Goods, Services, and Construction: **Destination - des biens, services et construction:** DEPARTMENT OF NATIONAL DEFENCE various locations in Canada as per the callup document	
Security - Sécurité This request for a Standing Offer does not include provisions for security. Cette Demande d´offre à commandes ne comprend pas des dispositions en matière de sécurité.	

Instructions: See Herein

Instructions: Voir aux présentes

Vendor/Firm Name and Address
Raison sociale et adresse du fournisseur/de l'entrepreneur

Telephone No. - N° de téléphone
Facsimile No. - N° de télécopieur

Name and title of person authorized to sign on behalf of Vendor/Firm (type or print)
Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)

Signature **Date**

Canada

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PART 1 - GENERAL INFORMATION

1. Introduction

The Request for Standing Offers (RFSO) is divided into seven parts plus attachments and annexes, as follows:

Part 1 General Information: provides a general description of the requirement;

Part 2 Offeror Instructions: provides the instructions applicable to the clauses and conditions of the RFSO;

Part 3 Offer Preparation Instructions: provides offerors with instructions on how to prepare their offer to address the evaluation criteria specified;

Part 4 Evaluation Procedures and Basis of Selection: indicates how the evaluation will be conducted, the evaluation criteria which must be addressed in the offer, and the basis of selection;

Part 5 Certifications: includes the certifications to be provided;

Part 6 6A, Standing Offer, and 6B, Resulting Contract Clauses:

6A, includes the Standing Offer containing the offer from the Offeror and the applicable clauses and conditions;

6B, includes the clauses and conditions which will apply to any contract resulting from a call-up made pursuant to the Standing Offer.

The Annexes include the Requirement and the Basis of Payment and any other annexes.

Offerors must submit a list of names, or other related information as needed, pursuant to section 01 of Standard Instructions 2006.

The requirement is subject to the provisions of the World Trade Organization Agreement on Government Procurement (WTO-AGP), the North American Free Trade Agreement (NAFTA), and the Agreement on Internal Trade (AIT).

Note: The Comprehensive Land Claims Agreement applies to the following destination:

Canadian Forces Station (CFS) Alert (located in Alert, Nunavut on the northeastern tip of Ellesmere Island)

Applicable CLCA: Nunavut Land Claims Agreement

2. Summary

Request for Regional Individual Standing Offer(s) (NISOs) for the provision of Heavy Duty Food Service Equipment and Miscellaneous Commercial Kitchen Accessories, on an "as and when" requested basis for Department of National Defence, various locations in Canada.

The period for placing call-ups against the Standing Offer shall be from the date of issue to 30 April 2015 with a one-year optional period .

3. Debriefings

Offerors may request a debriefing on the results of the request for standing offers process. Offerors should make the request to the Standing Offer Authority within 15 working days of receipt of the results of the request for standing offers process. The debriefing may be in writing, by telephone or in person.

PART 2 - OFFEROR INSTRUCTIONS

1. Standard Instructions, Clauses and Conditions

All instructions, clauses and conditions identified in the Request for Standing Offers (RFSO) by number, date and title are set out in the *Standard Acquisition Clauses and Conditions Manual* (https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) issued by Public Works and Government Services Canada.

Offerors who submit an offer agree to be bound by the instructions, clauses and conditions of the RFSO and accept the clauses and conditions of the Standing Offer and resulting contract(s).

The 2006 (2013-06-01) Standard Instructions - Request for Standing Offers - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the RFSO.

Subsection 5.4 of 2006, Standard Instructions - Request for Standing Offers - Goods or Services - Competitive Requirements, is amended as follows:

Delete: sixty (60) days
Insert: one hundred and twenty (120) days

2. Submission of Offers

Offers must be submitted only to Public Works and Government Services Canada (PWGSC) Bid Receiving Unit by the date, time and place indicated on page 1 of the Request for Standing Offers.

Once the offer has been completed and submitted to the bid receiving unit, a copy of Annex B-1 Pricing Basis (Excel file) may be forwarded, by e-mail to: **kingston.procurement@pwgsc.gc.ca**.

Due to the nature of the Request for Standing Offers, transmission of offers by facsimile to PWGSC **will not** be accepted.

3. Enquiries - Request for Standing Offers

All enquiries must be submitted in writing to the Standing Offer Authority no later than ten (10) calendar days before the Request for Standing Offers (RFSO) closing date. Enquiries received after that time may not be answered.

Offerors should reference as accurately as possible the numbered item of the RFSO to which the enquiry relates. Care should be taken by offerors to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the questions or may request that offerors do so, so that the proprietary nature of the question is eliminated, and the enquiry can be answered with copies to all offerors. Enquiries not submitted in a form that can be distributed to all offerors may not be answered by Canada.

4. Applicable Laws

The Standing Offer and any contract resulting from the Standing Offer must be interpreted and governed, and the relations between the parties determined, by the laws in force in Ontario.

Offerors may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their offer, by deleting the name of the Canadian province or

territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the offerors.

PART 3 - OFFER PREPARATION INSTRUCTIONS

1. Offer Preparation Instructions

Canada requests that offerors provide their offer in separately bound sections as follows:

Section I: Technical Offer (3 hard copies)

Section II: Financial Offer (1 hard copy) and 1 soft copy (Annex "B-1", Excel file, by e-mail to **kingston.procurement@pwgsc.gc.ca)**

Section III: Certifications (1 hard copy)

If there is a discrepancy between the wording of the soft copy and the hard copy, the wording of the hard copy will have priority over the wording of the soft copy.

Prices must appear in the financial offer only. No prices must be indicated in any other section of the offer.

Canada requests that offerors follow the format instructions described below in the preparation of their offer.

(a) use 8.5 x 11 inch (216 mm x 279 mm) paper;
(b) use a numbering system that corresponds to that of the Request for Standing Offers.

In April 2006, Canada issued a policy directing federal departments and agencies to take the necessary steps to incorporate environmental considerations into the procurement process Policy on Green Procurement (http://www.tpsgc-pwgsc.gc.ca/ecologisation-greening/achats-procurement/politique-policy-eng.html). To assist Canada in reaching its objectives, offerors should:

1) use 8.5 x 11 inch (216 mm x 279 mm) paper containing fiber certified as originating from a sustainably-managed forest and containing minimum 30% recycled content; and

2) use an environmentally-preferable format including black and white printing instead of color printing, printing double sided/duplex, using staples or clips instead of cerlox, duo tangs or binders.

Section I: Technical Offer
In their technical offer, offerors should explain and demonstrate how they propose to meet the requirements and how they will carry out the Work.

The offeror should provide proof the proposed equipment meets the minimum specifications in Annex A. Proof can be in the form of specification sheet, brochure(s) or document(s).

Note: website links will not be accepted (as per clause 4, subsection 7 of 2006 (2013/06/01) Standard Instructions - Request for Standing Offers - Goods or Services.)

Section II: Financial Offer
Offerors must submit their financial offer in accordance with the Annex B, Basis of Payment". The total amount of Applicable Taxes must be shown separately.

Annex B-1 - Working Documents (Excel File)
The Offerors will complete the List of Products using the Excel file and ensure that it has been properly filled out and contains all required information.

1. **Hard (Paper) Copy:** One (1) hard copy must be submitted by the date, time and place indicated on page 1 of the Request for Standing Offers.

2. **Soft (Electronic) Copy:** In addition to the hard copy, PWGSC is requesting offerors send in an electronic copy of Excel file, by e-mail at the following address: kingston.procurement@pwgsc.gc.ca

Payment by Credit Card
Canada requests that offerors complete one of the following:

(a) ( ) Government of Canada Acquisition Cards (credit cards) will be accepted for payment of call-ups against the standing offer.

The following credit card(s) are accepted:
VISA _____
Master Card _____

(b) ( ) Government of Canada Acquisition Cards (credit cards) will not be accepted for payment of call-ups against the standing offer.

The Offeror is not obligated to accept payment by credit card.

Acceptance of credit cards for payment of call-ups will not be considered as an evaluation criterion.

Section III: Certifications
Offerors must submit the certifications required under Part 5.

PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

1. Evaluation Procedures
(a) Offers will be assessed in accordance with the entire requirement of the Request for Standing Offers including the technical and financial evaluation criteria.

(b) An evaluation team composed of representatives of Canada will evaluate the offers.

1.1. Technical Evaluation

1.1.1 Mandatory Technical Criteria

Minimum Number of Items: The Bidder must propose a minimum of 90% of items listed in Annex B-1.

1.2 Financial Evaluation

1.2.1 Each Region will be evaluated separately.

1.2.2 Offers meeting requirements of the Technical Evaluation will be assessed based on the estimated usage provided herein at Annex “B-1” and as indicated.

In the event that an Offeror does not provide a price for any item or the price is not legible,

PWGSC will, for assessment purposes only, substitute the highest price quoted by another Offeror for that item. If all Offerors do not provide a price for an item, the item will be eliminated from the evaluation process.

The price of the offer will be evaluated in Canadian dollars, Incoterms 2000 DDP Delivered Duty Paid, applicable taxes excluded.

1.2.4 Each item's unit price, including all value added options, will be multiplied by the estimated usage to calculate the total line item.

1.2.5 All line items will be added together to calculate the total evaluated price on an aggregate basis.

2. Basis of Selection

An offer must comply with the requirements of the Request for Standing Offers and meet all mandatory technical evaluation criteria to be declared responsive. The responsive offer with the lowest evaluated price on an aggregate basis will be recommended for issuance of a standing offer. Up to 5 standing offers could be issued.

PART 5 - CERTIFICATIONS

Offerors must provide the required certifications and documentation to be issued a standing offer.

The certifications provided by offerors to Canada are subject to verification by Canada at all times. Canada will declare an offer non-responsive, will have the right to set-aside a standing offer, or will declare a contractor in default, if any certification is found to be untrue whether during the offer evaluation period, during the Standing Offer period, or during the contract period.

The Standing Offer Authority will have the right to ask for additional information to verify the Offeror's certifications. Failure to comply with this request will also render the Offer non-responsive or may result in the setting aside of the Standing Offer or will constitute a default under the Contract.

1. Mandatory Certifications Required Precedent to Issuance of a Standing Offer

1.1 Code of Conduct and Certifications - Related documentation

By submitting an offer, the Offeror certifies that the Offeror and its affiliates are in compliance with the provisions as stated in Section 01 Code of Conduct and Certifications - Offer of Standard Instructions 2006. The related documentation therein required will assist Canada in confirming that the certifications are true.

1.2 Federal Contractors Program for Employment Equity - Standing Offer Certification

By submitting an offer, the Offeror certifies that the Offeror, and any of the Offeror's members if the Offeror is a Joint Venture, is not named on the Federal Contractors Program (FCP) for employment equity "FCP Limited Eligibility to Bid" list (http://www.labour.gc.ca/eng/standards_equity/eq/emp/fcp/list/inelig.shtml) available from HRSDC-Labour's website.

Canada will have the right to declare an offer non-responsive, or to set-aside a Standing Offer, if the Offeror, or any member of the Offeror if the Offeror is a Joint Venture, appears on the "FCP Limited Eligibility to Bid" list at the time of issuing of a Standing Offer or during the period of the Standing Offer.

PART 6 - STANDING OFFER AND RESULTING CONTRACT CLAUSES

A. STANDING OFFER

1. Offer
The Offeror offers to fulfill the requirement in accordance with the Requirement at Annex "A".

2. Security Requirement
There is no security requirement applicable to this Standing Offer.

3. Standard Clauses and Conditions
All clauses and conditions identified in the Standing Offer and resulting contract(s) by number, date and title are set out in the *Standard Acquisition Clauses and Conditions Manual* (https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) issued by Public Works and Government Services Canada.

3.1 General Conditions
2005 (2012-11-19) General Conditions - Standing Offers - Goods or Services, apply to and form part of the Standing Offer.

3.2 Standing Offers Reporting
The Offeror must compile and maintain records on its provision of goods, services or both to the federal government under contracts resulting from the Standing Offer. This data must include all purchases, including those paid for by a Government of Canada Acquisition Card.

If some data is not available, the reason must be indicated. If no goods or services are provided during a given period, the Offeror must still provide a "nil" report.

The data must be submitted on a ***quarterly basis*** to the Standing Offer Authority.

The quarterly reporting periods are defined as follows:
1st quarter: April 1 to June 30;
2nd quarter: July 1 to September 30;
3rd quarter: October 1 to December 31;
4th quarter: January 1 to March 31.

The data must be submitted to the Standing Offer Authority no later than 15 calendar days after the end of the reporting period.

At a minimum, the Offeror must provide the following data:
A. Date of call-up
B. Name of Identified User
C. Location of Identified User
D. Value of call-up under Pricing Basis “A”
E. Value of call-up under Pricing Basis “B”
F. Total value of call-up (HST included)

4. Term of Standing Offer

4.1 Period of the Standing Offer
The period for making call-ups against the Standing Offer is from date of issue to 31 March 2015.

4.2 Extension of Standing Offer
If the Standing Offer is authorized for use beyond the initial period, the Offeror offers to extend its offer for an additional 1 year period, from 01 April 2015 to 31 March 2016 under the same conditions and at the

rates or prices specified in the Standing Offer, or at the rates or prices calculated in accordance with the formula specified in the Standing Offer.

The Offeror will be advised of the decision to authorize the use of the Standing Offer for an extended period by the Standing Offer Authority 10 days before the expiry date of the Standing Offer. A revision to the Standing Offer will be issued by the Standing Offer Authority.

5. Authorities

5.1 Standing Offer Authority

The Standing Offer Authority is:

Name: Lori Rombough
Title: Supply Specialist
Public Works and Government Services Canada
Acquisitions Branch
Directorate: Ontario Region
Address: 86 Clarence St. 2nd Floor, Kingston, Ontario

Telephone: (613) 545-8061
Facsimile: (613) 545-8067
E-mail address: Lori.Rombough@pwgsc-tpsgc.gc.ca

The Standing Offer Authority is responsible for the establishment of the Standing Offer, its administration and its revision, if applicable. Upon the making of a call-up, as Contracting Authority, he is responsible for any contractual issues relating to individual call-ups made against the Standing Offer by any Identified User.

5.2 Project Authority
The Project Authority for the Standing Offer is (**Will be inserted into Standing Offer Document by PWGSC)**

The Project Authority is the representative of the department or agency for whom the Work will be carried out pursuant to a call-up under the Standing Offer and is responsible for all the technical content of the Work under the resulting Contract.

5.3 Offeror's Representative
Will be inserted into Standing Offer Document by PWGSC

6. Identified Users
The Identified Users authorized to make call-ups against the Standing Offer are authorized DND personnel.

7. Call-up Instrument
The Work will be authorized or confirmed by the Identified User(s) using form *PWGSC-TPSGC 942, Call-up Against a Standing Offer, etc.* or an electronic version.

8. Limitation of Call-ups
8.1 Items under Pricing Basis "A" - Individual call-ups against this Standing Offer must not exceed **$100,000.00** (Applicable Taxes included).

8.2 Items under Pricing Basis "B" - Individual call-ups against this Standing Offer must not exceed **$30,000.00** (Applicable Taxes included).

9. Priority of Documents

If there is a discrepancy between the wordings of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

a) the call up against the Standing Offer, including any annexes;
b) the articles of the Standing Offer;

c) the general conditions 2005 (2012-11-19), General Conditions - Standing Offers - Goods or Services
d) the general conditions 2010A (2013-04-25) General Conditions – Goods (Medium Complexity)
e) Annex A, Requirement
f) Annex B, Basis of Payment; and
g) the Offeror's offer dated (**Will be inserted into Standing Offer Document by PWGSC)**

10. Certifications

10.1 Compliance

Compliance with the certifications and related documentation provided by the Offeror is a condition of authorization of the Standing Offer and subject to verification by Canada during the term of the Standing Offer and of any resulting contract that would continue beyond the period of the Standing Offer. In the event that the Offeror does not comply with any certification, provide the related documentation or if it is determined that any certification made by the Offeror in its offer is untrue, whether made knowingly or unknowingly, Canada has the right to terminate any resulting contract for default and set aside the Standing Offer.

11. Applicable Laws

The Standing Offer and any contract resulting from the Standing Offer must be interpreted and governed, and the relations between the parties determined, by the laws in force in (**Will be inserted into Standing Offer Document by PWGSC).**

B. RESULTING CONTRACT CLAUSES

The following clauses and conditions apply to and form part of any contract resulting from a call-up against the Standing Offer.

1. Requirement

The Contractor must provide the items detailed in the call-up against the Standing Offer.

2. Standard Clauses and Conditions

2.1 General Conditions

2010A (2013-04-25), General Conditions - Goods (Medium Complexity) apply to and form part of the Contract.

Section 16 Interest on Overdue Accounts, of 2010A (2013-04-25), General Conditions - Goods (Medium Complexity) will not apply to payments made by credit cards.

3. Term of Contract

3.1 Delivery Date

Delivery must be completed in accordance with the call-up against the Standing Offer.

3.2 Shipping Instructions
Goods must be consigned to the destination specified in the Contract and delivered:

Delivered Duty Paid (DDP) **as identified in the call-up document** Incoterms 2000 for shipments from a commercial contractor.

4. Payment

4.1 Basis of Payment
1. The Basis of Payment attached hereto as Annex “B” must be used to price any call-up made pursuant to this Standing Offer.

2. In consideration of the Offeror satisfactorily completing all of its obligations under the call-up, the Offeror will be paid the firm price stipulated in the call-up, calculated in accordance with the Basis of Payment", Applicable Sales Tax extra, if applicable.

4.2 Limitation of Price
SACC Manual clause C6000C (2011-05-16) Limitation of Price

4.3 Multiple Payments
SACC Manual clause H1001C (2008-05-12) Multiple Payments

4.4 Payment by Credit Card (**Will be inserted into Standing Offer Document by PWGSC**)

The following credit card is accepted: _____.

OR

The following credit cards are accepted: _____ and _____.

5. Invoicing Instructions

5.1 The Contractor must submit invoices in accordance with the section entitled "Invoice Submission" of the general conditions.

5.2 Invoices must, at a minimum, contain the following information:
Standing Offer number;
Call-up number (if applicable);
Project Authority;
Delivery Location;
- applicable tax(es) identification number; and
- total cost of the invoice

6. SACC Manual Clauses

B1501C	2006-06-16	Electrical Equipment
B7500C	2006-06-16	Excess Goods

ANNEX "A" - REQUIREMENT

1.1 General Requirements

- The equipment must be of restaurant or commercial grade;
- The equipment must be new commercial-off-the-shelf (COTS);
- Equipment materials must be food grade, stainless steel, and must be able to be cleaned using common industrial kitchen cleansers and disinfectants without degeneration of surfaces.

- Where applicable, equipment must meet the most recent issue of the Canadian Electrical Code, Canadian Standards Association (CSA), National Safety Foundation International (NSF), American National Standards Institute (ANSI), and all applicable industry Standards.

- Where applicable, equipment must be affixed with:
    - Canadian Standards Association (CSA) mark,
    - Underwriters Laboratory (UL) mark certifying that the equipment for use in Canada and abroad.
    - National Safety Foundation (NSF) mark.

Washers 15
Pot Washer 15
Under-counter Type Dishwasher 16
High Temperature Hood/ Door Type Dishwasher 17
Rack Conveyor with prewash tank Dishwasher 66" (1676mm) 20
Ovens 22
Electric and Gas Combi-Oven 22
Electric, Marine Combi-Oven 24
Electric and Gas Convection Oven 26
Electric and Gas Free Standing Range 27
Grills / Griddles 28
Electric and Gas Griddles 28
Clamshell Grill 30
Induction Cooker 32
Chinese / Wok Range 33
Broiler 34
Gas Char-Broiler 34
Fryer 35
Electric and gas Deep Fat Fryer 35
Tilting Skillet/Braising Pan 36
Electric and Gas Tilting Skillet/Braising pan 36
Steam Cookers 38
Electric and Gas Steam Boiler Cabinets 38
Countertop Convection Steamer with Electrical 40
Steam Generator 40
Electric or Gas Countertop Convection Steamer 41
Steam, Electric or gas Steam Jacketed Kettle 42
Reach–in Refrigerator 43
Reach –in Freezer 45
Refrigerated Chef Base 47
Ice Machine with Storage 48
Blast chiller 49
Refrigerated Display Case 51
Mobile Sandwich / Salad Serving Station 52
Mechanically Refrigerated Salad / Dessert Table 53
Small Equipment 54
Planetary Mixer 54
Meat Slicer 55
Countertop Microwave Oven 57
Electric Conveyor Toaster 58
Food preparation Machine 59
Soup Warmer 60
Serving Table 61
Electric Hot well Table 61
Holding Cabinet 62
Beverage Equipment 63
Coffee Urn 63
Coffee Percolator 64
Cold Beverage Dispenser 65
Sink / Sink Station 67

Two and Three Compartment Institutional Sink *67*
Hand Sink Wash Station *68*
Hand Sink Station Pedestal Base *69*
Storage and Work Equipment **70**
Heavy-duty Stainless Steel Utility Cart *70*
Mobile Glass Dispenser *71*
Tray and Cutlery Rack Dispenser *72*
Heated Plate Dispenser *73*
Receiving/Bench Scale *74*
Mobile Stainless Steel Table *75*
Racks **76**
Tray Return Rack *76*
Utility Rack, 20 Pans *77*
Storage Rack *78*
High Density shelving *79*
Food Waste Systems **80**
Food Waste Disposer *80*

****Notes****

1. Pictures used at the top right corner of each item are for reference only and have no implication on desired make or model

1.2 Minimum Technical Criteria

All equipment must meet or exceed the minimal requirements and features below with the exception of items listed as “Value Added Options” which are desirable features.

The Contractor has provided proof the proposed equipment meets the minimum specifications. Proof can be in the form of specification sheet, brochure(s) or document(s).

Washers
Pot Washer

General
The high temperature pot washer must have a minimum of two fully automatic wash cycles to effectively scrub and clean sheet pans, pots and pans, as well as any other heavily soiled bakery items.

Configuration
Equipment must have the following configurations
- lift door or, split door, or and pass-through
- Internal clearance with a minimum of 27” to accept 18”x 26” sheet pans.
- Racks and inserts in accordance with machine dimensions and items to be washed.

Material and Construction
- All machine major components, including external housing, wash tank, bullet feet and etc, must be 12-16 gauge stainless steel.
- Stainless steel pump impeller
- Minimum of four (4) horse power (HP) high pressure (35 to 55 PSI), drip proof re-circulating wash pump motor, wired through an overload protection
- Built-in (70°C) heater booster
- Vent fan control

Functions
- High hood and large capacity opening.
- Wash cycle of 49ºC (120ºF) must be completely automatic and operate with detergent
- Door-activated automatic start and stop mechanism or door safety switch
- Rinse cycle to be 82ºC (180°F) final sanitizing rinse
- Removable insert(s) for racks that must permit loading sheet pans or trays without additional supports.
- Fully automatic time cycle
- Automatic tank fill, as well as detergent/chemical connection provision.
- Bottom, side or front mounted digital control
- Adjustable bullet feet
- Extended door for sheet pans
- Interchangeable wash arms

Value Added Options
- Drain water tempering kit (pre mounted)
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical requirements
The unit must be provided with a single point or multiple electrical connection(s) for both machine and tank heat and booster. The unit must be:
- 208 Volt/ 60 Hertz/ 1 or 3 Phase, OR;
- 240 Volt/ 60 Hertz/ 1 or 3 Phase, OR;
- 575 Volt/ 60 Hertz/ 1 or 3 Phase

Under-counter Type Dishwasher

General

Under-counter dishwasher must be capable of washing a minimum of 30 racks per hour and have an overall height 889mm (35”) or less. The unit must design to be installed under food preparation workspaces. The Under counter dishwasher can be either chemical or hot water sanitizing with an internal booster heater.

Configuration

- Width must be a maximum (H x W x D) 860mm x 615mm x 644mm (33.9”x 24$^{1}/_{4}$” x 25.4”)
- Uses standard 508mm x 508 mm (20”x 20”) racks
- Has a built-in electric booster heater for 70 degree rise.
- Control box with provisions for chemical connection points
- Installed, standard pressure regulating valve and line strainer

Material and Construction

- Machine body, top and side, wash tank and all main components must be 304, 12-16 gauge stainless steel.
- Double wall construction
- Minimum of a 3/4 Hp motor
- Front top mounted digital control
- Digital thermometer

Functions

- Wash cycle of 60ºC (140ºF) that must be completely automatic; operates with detergent and rinse aid pump
- Rinse cycle to be 82ºC (180°F) for final sanitizing rinse
- Push-button or door-activated automatic start/stop mechanism with door safety switch
- Pumped drain
- Low-water heat tank protection
- De-liming indicator function
- Interchangeable upper and lower wash arm
- Automatic tank fill and drain cycle
- Removable stainless steel scrap screen

Value Added Options

- Drain water tempering kit (pre-mounted)
- Fresh water rinse
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical requirements

The unit must be single or multiple point electrical connection:

- 208 Volt/ 60 hertz/ 1 or 3 Phase, OR;
- 240 Volt/ 60 hertz/ 1 or 3 Phase

High Temperature Hood/ Door Type Dishwasher

General

The high temperature hood type dishwasher must have a fully automatic wash and rinse cycle, capable of washing a minimum of 53 racks per hour.

Configuration

Equipment must be available in standard or vent less heat recovering system in addition to the following configurations

- Maximum (H x W x D) 2369mm x 663mm x 787mm ($93^1/_4$"x 31" x $26^1/_8$")
- Use standard 508mm x 508 mm (20"x 20") racks
- lift door, split door, and pass-through type door

Material and Construction

Machine body, external housing, wash tank, adjustable bullet feet and all main components must be 12-16 gauge stainless steel.

Functions

- Wash cycle of 60ºC (140ºF) that must be completely automatic; operation with detergent
- Push-button or door-activated automatic start/stop mechanism with door safety switch
- Rinse cycle to be 82ºC (180°F) for final sanitizing rinse
- Built-in booster heater for 40-70 degree rise standard
- Bottom, side or front mounted digital control
- Adjustable bullet feet
- Control box with provisions for chemical connection points
- Vent fan control
- Installed, standard pressure regulating valve and line strainer

Value Added Options

- Drain water tempering kit (pre-mounted)
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical requirements

The unit must be:

- 208 Volt/ 60 hertz/ 1 or 3 Phase, OR;
- 240 Volt/ 60 hertz/ 1 or 3 Phase

Rack Conveyor Dishwasher (44”-1117 mm)

General
Electric, steam, or hot water coil tank heat and booster, with heavy-duty stainless steel construction, fully automatic, and capable of washing a minimum of 198 racks of dishes per hour.

Configuration
Unit available in standard or vent less heat recovering system in addition to the following configurations

- left-to-right or right-to-left direction of operation:
- Electric or steam, 44” (1117mm) single tank Conveyor with an atmospheric pressure-less type Booster.

Material and Construction

- Constructed with 304 stainless steel
- Stainless steel impeller and housing of wash pump with minimum 2 horse power (hp) motor.
- Vent fan control switch (signal voltage only-max. 1 Amp)
- Wash tank section will be followed by a built-in booster to raise incoming water from 110°F/43°C to 180°F/82°C, required for high temperature sanitizing.
- Final rinse booster water must be heated either by an electrical immersion element OR a stainless steel steam coil OR an external, gas fired booster.
- In all instances, the machine’s overall length must be closest to requested length and configuration.
- Stainless steel end panels
- Two point (soiled end and clean end) – pant leg type ventilation.

Conveyor

- Equipped with an anti-jam system, the conveyor drive must have a minimum 1/6 hp motor.

Tank Heating
Wash tank must be heated with an immersion, thermostatically-controlled electric heating element OR a stainless steel steam coil OR a gas booster heated hot water coil.

Booster Heater
The booster heater must be sized in order to:

- Raise incoming water from 110°F/43°C to 180°F/82°C, required for high temperature sanitization.

Features

- Low water tank heat protection
- Electronic control panel with digital wash and rinse temperature gauges
- Splash shields

Value Added Options

- Heat recovery.
- A rinse technology that can demonstrate a significant/substantial water and energy savings during rinse cycle
- Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.
- Internal vertical clearance to accommodate 18” x 26” sheet pans
- Leak-proof, swing-out, insulated hinged doors
- Drain water tempering kit (pre-mounted).
- Extended Warranty

- 24 hour site service call per length of warranty
- **Blower Dryer** ; Available in steam or electric heat. Unit length must suit available space as define by user.

Tasks

- The contractor must conduct a site visit within five (5) days of Call-Up to view the installation location and advise the Food Svc Management of any potential issues relating to installation.
- Conduct onsite training to food services management & employees;
- Contractor must provide training in English with the exception of Québec province where it must be provided in French;
- Contractor must provide training on unit, within five(5) working days of installation;
- Contractor much provide all operation and maintenance documents

Electrical

The unit must be single or multiple point connection (machine and booster):

- 208V-240V/60 Hz/3 Ph, OR ;
- 575V/60 Hz/3 Ph

Rack Conveyor with prewash tank Dishwasher 66” (1676mm)

General

Electric, steam or hot water coil tank heat and booster, heavy-duty stainless steel construction, fully automatic, capable of washing a minimum of 198 racks of dishes per hour.

Configuration

Unit available in standard and vent less heat recovering system in addition to the following configurations

- left-to-right or right-to-left direction of operation:
- Electric or steam 66”(1676 mm) single tank Conveyor with an atmospheric pressure-less type Booster.

Material and Construction

- Constructed of 304 stainless steel
- Wash pump with minimal 2 HP motor, prewash pump with minimal one (1) HP motor. All pumps are to have stainless steel impellers and pump housings
- Vent fan control switch (signal voltage only-max; one (1) Amp)
- Wash tank section will be followed by a built-in booster to raise incoming water from 110°F/43°C to 180°F/82°C, required for high temperature sanitizing.
- Final rinse booster water shall be heated either by an immersion electrical element OR a stainless steel steam coil OR an external gas fired booster.
- In all instances, the machines overall length shall be closest to requested length and configuration.
- Stainless steel end panels.
- Cold water thermostat for prewash section (prewash water tempering and to prevent food bake-on)
- Two point (soiled end and clean end) pant leg type ventilation; allowing condensation to be redirected into the drain and not accumulate on top of the machine.

Conveyor

- Equipped with an anti-jam system, the conveyor drive shall have a minimum of 1/6 HP motor.

Tank Heating

Wash tank shall be heated with an immersion, thermostatically-controlled electric heating element or a stainless steel steam coil or a gas booster heated hot water coil.

Booster Heater

The booster heater shall be sized in order to raise incoming water from 110°F/43°C to 180°F/82°C, required for high temperature sanitizing.

Functions

- Low water tank heat protection
- Electronic control panel with digital wash and rinse temperature gauges.
- Splash shields

Value Added Options

- Heat recovery.
- A rinse technology that can demonstrate a significant/substantial water and energy savings during rinse cycle.
- Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.
- Internal vertical clearance to accommodate 18” x 26” sheet pans

- Leak-proof, swing-out, insulated hinged doors
- Drain water tempering kit (pre-mounted).
- Extended Warranty
- 24 hour site service call per length of warranty
- **Blower Dryer**; Available in steam or electric heat. Unit length must suit available space as define by user.

Tasks

- The contractor must conduct a site visit within five (5) days of Call-Up to view the installation location and advise the Food Svc Management of any potential issues relating to installation.
- Conduct onsite training to food services management & employees;
- Contractor must provide training in English with the exception of Québec province where it must be provided in French;
- Contractor must provide training on unit, within five(5) working days of installation;
- Contractor much provide all operation and maintenance documents

Electrical

The unit shall be single or multiple point connection (machine and booster):

- 208V-240V/60 Hz/3 Ph, OR ;
- 575V/60 Hz/3 Ph

Ovens
Electric and Gas Combi-Oven

General
The combi-oven must have the ability to combine the function of pressure-less steam, convection hot air, conventional or a combination of all. The combi-oven will be used for steaming, baking, roasting, grilling, re-thermalizing, and the cooking and holding of food products.

Configuration
- The unit must be capable of accommodating (457mm x 660mm) 18”x 26” and 12”x 20” (305mm x 508) pans.
- The unit must be available in 6,10 and 20 pans
- Half size units (10 pan) must be stackable
- Full size units (20 Pan) require roll in configuration
- Available in boiler or boiler less option

Material and Construction
- The interior and exterior must be constructed from a minimum 304 stainless steel #4 or finer finish.
- Polished cooking compartment with coved corners.
- Electric Control Panel with a USB interface.
- Vented door with a tempered glass viewing window
- Integrated door stop and self-draining condensate drip tray
- Fully insulated steam generator and cooking compartment
- Oven light with shock resistant safety glass.
- Minimum of two (2) speed multi-directional fan protected from damage during operation
- Stainless steel legs with adjustable flanged feet for securing to the floor.
- Wire shelves provided for every 4 (four) inches of height of the cooking cavity
- Safety door handle mechanism providing safety of the personnel from hot steam.

Functions
- If the unit has a boiler, it must have, at a minimum, a de-liming indicator light and semi-automatic de-liming function.
- Press-fit door seal that is field replaceable
- The ability to store a minimum 200 recipe programs with minimum of three (3) cooking steps each.
- HACCP data recorder to document production, data includes: production time, production duration, preparation temperature, a core temperature for multipoint probe cooking. Data must be downloadable to a USB Key.
- The unit must have the capability of being hosed down for interior cleaning.

Electronic control Panel, Temperature Range and Heating Elements
- Programmable control(s) must also feature a USB connection to upload and download product recipes.
- Digitally controls time, core probe settings and temperature capable of adjusting with a minimum range of 66°C-260°C (150°F-500°F).

Value Added Options
- Interior LED lighting
- Interior core probe with minimum of four (4) control points
- Extended Warranty

- 24 hour site service call per length of warranty

Tasks

- Conduct onsite training to food services management & employees;
- Contractor must provide training in English with the exception of Québec province where it must be provided in French;
- Contractor must provide training on unit, within five (5) working days of installation;
- Contractor much provide all operation and maintenance documents

Electrical

The unit must be:

- 208V and 240V /60Hz/3 Ph

Gas unit requirements

- Equipped with factory installed pilot safety system
- All temperature probes must have fast response time
- A flame loss safety shutoff.
- Minimum 75,000 BTUs

Electric, Marine Combi-Oven

General

The combi-oven must have the ability to combine the function of pressure-less steam, convection hot air, conventional or a combination of all. The combi-over will be used for steaming, baking, roasting, grilling, re-thermalizing, and the cooking and holding of food products.

Material and Construction

- The unit must be capable of accommodating (457mm x 660mm) 18”x 26” and 12”x 20” (305mm x 508) pans.
- The unit must be available in 6 and 10 pans
- Units must have the option to be stackable
- Available in boiler or boiler-less option

Construction

- The interior and exterior must be constructed form minimum 304 stainless steel #4 or finer finish.
- Polished cooking compartment with coved corners for easy cleaning.
- Electric Control Panel with a USB interface.
- Vented door with a tempered glass viewing window
- Integrated door stop and self-draining condensate drip tray.
- Oven light with shock resistant safety glass
- Minimum of two speed multi directional fan protected from damage during operation.
- Wire shelves provided for each four (4) inches height of the cooking cavity.
- Stainless steel legs with adjustable flanged feet for securing to the floor.
- Unit must be hatchable (fit into an opening of 914mm x 914mm (36”x 36”) and doors of 914mm x 1676mm (36”x 66”).
- An integrated system to secure the cooking pans and prevent sliding out during sea operations.
- A protective shield for the door while still keeping the viewing capability
- Safety door handle mechanism providing safety of the personnel from hot steam.

Functions

- If the unit has a boiler, it must have, at a minimum, a de-liming indicator light and semi-automatic de-liming function.
- Press-fit door seal that is field replaceable
- The ability to store a minimum 200 recipe programs with minimum three (3) cooking steps each.
- HACCP data recorder to document production, data includes: production time, production duration, preparation temperature, a core temperature for multipoint probe cooking. Data must be downloadable to USB Key.
- The unit must have the capability of being hosed down for interior cleaning.

Electronic control Panel, Temperature Range and Heating Elements

- Programmable control(s) must also feature a USB connection to upload and download product recipes.
- Digital controls time, core probe settings and temperature capable of adjusting with a minimum range of 66°C-260°C (150°F-500°F).

Value Added Options

- Interior LED lighting
- Interior core probe with minimum of four (4) control points

- Extended Warranty
- 24 hour site service call per length of warranty

Tasks

- Conduct onsite training to food services management & employees;
- Contractor must provide training in English with the exception of Québec province where it must be provided in French;
- Contractor must provide training on unit, within five(5) working days of installation;
- Contractor much provide all operation and maintenance documents

Electrical

The unit must be 440V

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Electric and Gas Convection Oven

General

A convection gas or electric) oven, equipped with a fan that circulates and intensifies the heat, thereby decreasing the normal cooking time.

Configuration

- The unit must be capable of accommodating five (5) 457mm x 660mm (18”x 26”) or 305mm x 508mm (12”x 20”) pans.

Material and Construction

- The exterior front, sides, top and doors must be constructed from a minimum of 304 stainless steel #4 or finer finish.
- Porcelain enameled oven chamber.
- Door must have cool-to-touch handles.
- Vented door with dual pane glass windows
- Insulation at top, back, sides, and bottom.
- Four (4) swivel casters with two (2) front brakes
- Wire shelves provided for each four (4) inches of height of the cooking cavity
- Oven light with shock resistant safety glass

Functions

- Door switch to prevent blower fan and heat from operating when doors are opened.
- Minimum of two (2) speed multi-directional fan protected from damage during operation.
- Cool down function for rapid cool down.
- Door seal, field replaceable, no tools required
- Automatic thermal overload protection

Electronic control Panel, Temperature Range

- Capable of adjusting temperature with a minimum range of 66°C-260°C (150°F-500°F)
- Electronic display controls with digital time and temperature

Value Added Options

- Stainless steel oven chamber (liner)
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical

The unit must be:

- 208V and 240V/60 Hz/1 Ph OR 3 Ph

Gas unit requirements

- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls
- Equipped with factory installed pilot safety system.
- All temperature probes must have fast response time
- A flame loss safety shutoff.

Electric and Gas Free Standing Range

General
Unit must be a free standing gas or electric commercial grade range with a back riser equipped with a standard baking and roasting oven.

Configuration
- The unit must be capable of accommodating two (2) 457mm x
- 660mm (18”x 26”) sheet pans
- Available in four (4), six (6) and eight (8) burner configuration.

Material and Construction
- The exterior body including front, oven door, sides, back riser and shelf must be constructed of 304 stainless #4 or finer finish.
- Removable cast iron top grates
- Individual stainless steel pilots for each removable cast burners
- Stainless steel gas tubing including safety valve
- High back riser constructed of stainless steel
- Porcelain enameled oven chamber.
- Door must have cool-to-touch handles.
- Door must be spring balance
- Fully insulated oven cabinet which includes top, back, sides, and bottom.
- With four (4) swivel casters, two (2) have front brakes
- Minimum of two (2) wire shelves provided

Functions
- Removable one piece drip tray
- Unit must have the gas pressure regulator
- Door seal, field replaceable, no tools required
- Automatic thermal overload protection

Control, Temperature Range
- Heavy-duty control knobs
- Capable of adjusting temperature with a minimum range of 66°C-260°C (150°F-500°F)

Value Added Option
- Stainless steel oven chamber (liner)
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical
The unit must be:
- 208V and 240V/60 Hz/1 Ph or 3Ph

Gas unit requirements
- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.
- Minimum of 130,000 BTUs

Grills / Griddles

Electric and Gas Griddles

General
The griddle must be available in various sizes and must be constructed with three (3) main characteristics: 1) plate, 2) heat source, and 3) temperature control. The unit must be a countertop style or mounted on a stand with a flat cooking surface positioned above electric or gas heating elements.

Configuration
The unit must be available in
- 24” (610 mm) width with a minimum of two (2) burners and two (2) controls
- 36” (914 mm) width with a minimum of three (3) burners and three (3) controls
- 48” (1219 mm) width with a minimum of four (4) burners and four (4) controls
- 60” (1524 mm) width with a minimum of five (5) burners and five (5) controls
- 72” (1829 mm) width with a minimum of six (6) burners and six (6) controls
- Unit must have a maximum 35”D x 22”H (889 mm x 559 mm), with a minimum of 1” (25.4 mm) thick chrome plated top with mirror finish

Material and Construction
- Stainless steel front, sides and front top ledge; fully welded stainless and aluminized steel chassis frame and no exposed fasteners (minimum of 16 gauge)
- All stainless steel welded construction with solid top surface and open base
- Adjustable stainless steel tubular legs with casters (front locking casters and rear non-locking casters) for free standing models
- Flange or bullet type construction with 2” (50mm) adjustments for table top model.
- Removable grease trough; fully welded grease chute
- Side skirting full welded around plate perimeter and tapered splash back
- Thermostat guards
- “Heat-On” indicator light

Thermostat controls, Temperature Range and Heating Elements
- Temperature must be capable of adjusting from 66°C - 232°C (150°F - 450°F).
- Must maintain selected griddle temperature during peak cooking period.
- Electric main ON/OFF power switch with indicator light.
- Electric ON/OFF switches for each thermostat system with indicator light.

Electrical
The unit should be provided with a plug assembly with configuration to be determined based on standard features and accessories chosen.

The unit must be:
- 208V/60 Hz/1 Ph or 3 Ph, OR;
- 220V/60 Hz/1 Ph or 3 Ph, OR;
- 240V/60 Hz/1 Ph or 3 Ph

Gas unit requirements

- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.
- One pilot for every two (2) burners.
- A flame loss safety shutoff.
- Minimum of 30,000 BTUs per burner.

Clamshell Grill

General
The unit is an efficient two-sided cooking surface that provides independently controlled top and bottom heaters. The unit must be a countertop style or mounted on a stand, with a flat cooking surface positioned above the heating elements.

Configuration
The bottom unit must be available in gas or electric, and in the sizes below:
- 24” (610 mm) width with a minimum of 2 burners and 2 controls
- 36” (914 mm) width with a minimum of 3 burners and 3 controls
- 48” (1219 mm) width with a minimum of 4 burners and 4 controls
- The top heater (upper) units must be electric and available in a 12 inch surface: 12” (305 mm) each with independent controls.

Material and Construction
The unit must be available with programmable controller, and thermostat temperature control, standard griddle controls. This must be available one for every twelve inches of the griddle.
- Griddle plate to be between 0.63” – 0.75” (16 - 19mm) thick composite or carbon steel, machine ground and highly polished.
- Stainless steel front, sides and front top ledge, fully welded stainless and aluminized steel chassis frame and no exposed fasteners.
- All stainless steel welded construction with solid top surface and open base.
- Adjustable stainless steel tubular legs with casters (front locking casters and rear non-locking casters) for free standing models.
- Flange or bullet type construction with 2” (50mm) adjustments for table top model.
- Removable grease trough, fully welded grease chute.
- Side skirting full welded around plate perimeter and tapered splash back.
- Thermostat guards.
- “Heat-On” indicator light.
- Top heaters to have the gapping between surfaces adjusted and should have locking capability at preset positions of a minimum of 1.5” (38.1 mm) clearance above the food.
- Top heater must be hinged and assisted while available in flat plate and grooved plate.

Thermostat controls, Temperature Range and Heating Elements
- Temperature must be capable of adjusting from 66°C - 232°C (150°F -450°F).
- Must maintain selected griddle temperature during peak cooking period.
- Electric main ON/OFF power switch with indicator light.
- Electric ON/OFF switches for each thermostat system with indicator light.

Electrical
The unit should be provided with a plug assembly with configuration to be determined based on standard features and accessories chosen.
The unit must be available in:
- 208V/60 Hz/1 Ph or 3 Phase, or;
- 220V/60 Hz/1 Ph or 3 Phase, OR;
- 240V/60 Hz/1 Ph or 3 Phase

Gas unit requirements
- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.

- One pilot for every two (2) burners.
- All temperature probes must have fast response time.
- A flame loss safety shutoff.
- Minimum of 65, 000 BTUs

Induction Cooker

General
The induction range must be a portable countertop type, and be designed to cook and evenly heat with variable power with even temperatures.

Configuration
Unit must be available with a minimum of one (1) cook zone in the following configuration;
- 1400W-1800W
- 2000W- 2800W
- 3000W-3600W

Material and Construction
The unit must have;
- Case frame constructed of stainless steel
- Top made from ceramic glass plate
- Touch key control
- Rubber feet
- LED power display level

Features
- Minimum of nine (9) power settings
- Minimum of five (5) hold/warm temperature
- Over-heat protection
- Cookware auto-detection
- Empty cookware shut-off

Electrical
The unit must be provided with a plug assembly NEMA 5-15p or 6-20p and available in the following power configuration.
- 120V-208V/60 Hz/1 Ph, or;
- 220V-240V/60 Hz/1 Ph

Chinese / Wok Range

General
Unit designed for Chinese dishes such as stir-fry. The top is made out of stainless steel with heavy cast iron grating fittings with burners and individual control. Sides are covered with stainless steel with a minimum of 610mm (24”) back splash and drain.
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Configuration
- The unit must be available in two (2), three (3) and four (4) burner configuration.
- Available with back or front drainage tunnel
- Available with removable back or front drain basket.
- Available in water cooled top or water fall backsplash
- Wok chambers available in 330mm (13”), 356mm (14”), 406mm (16”) inch diameter
- Burners available in ring type, jet type or power/speed jet.

Material and Construction
- The Body chassis including top, front and back splash are constructed of welded with a minimum 14 gauge stainless steel.
- Swing type faucet between wok chambers, factory installed
- Under each variable control burner, the unit has independent corrosion resistant crumb/grease drip tray.
- Wok chambers made from cast iron
- Thermocouple valves
- Standard bowl 22” (55.9 cm) size

Control
- Heavy-duty control knobs
- Front control panel with mixing and faucet shutoff valves
- Easily accessible gas on/off valve for knee level operation for hand free gas adjustment

Functions
- Deck wash-down
- Minimum of one(1) faucet for each two (2) burners

Value Added Option
- Welded stainless steel chamber
- Removable dry-flow inner chamber
- Water saving technology
- Four(4) swivel casters with two (2) front brakes
- Extended Warranty
- 24 hour site service call per length of warranty

Gas unit requirements
- Equipped with factory installed safety gas valve control for each burner
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.
- Minimum of 100, 000 BTUs per burner

Broiler

Gas Char-Broiler

General
Low profile high volume char-broiler required to be available in various sizes, must be constructed with three (3) main characteristics: 1) plate, 2) heat source, and 3) temperature control. The unit must be a countertop style or mounted on a stand, with cooking surface positioned above gas heating elements.

Configuration
The unit must be available free-standing or table top in approximate size below;
- 24” (610 mm) width with a minimum of 4 (four) burners and 2 (two) controls
- 36” (914 mm) width with a minimum of 6 (six) burners and 3 (three) controls
- 48” (1219 mm) width with a minimum of 8 (eight) burners and 4 (four) controls
- 60” (1524 mm) width with a minimum of 10 burners and 5 (five) controls

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Material and Construction
- Stainless steel front, sides and front top ledge, fully welded stainless and aluminized steel chassis frame and no exposed fasteners (minimum of 16 gauge).
- All stainless steel welded construction and open base.
- Adjustable stainless steel tubular legs with casters (front locking casters and rear non-locking casters) for free standing models.
- Flange or bullet type construction with 2” (51mm) adjustments for table top model.
- Full width front grease collection drawers.
- Side skirting fully welded around plate perimeter and tapered splash back.
- Thermostat guards.
- “Heat-On” indicator light.
- Heavy-duty cast iron char-radiant and burners with cast iron grates.

Energy Requirement
Each burner must have a minimum of 14,000 BTUs for broiling grate.

Gas Unit Requirements
- Standing pilot ignition system.
- One (1) infinite heat or high-low control valve for each burner.
- Rear or front gas connection and gas pressure regulator.
- Programmable Controller.

Fryer

Electric and gas Deep Fat Fryer

General
The unit must have five (5) main components: 1) fry tank(s), 2) heating system, 3) control panel, 4) filter system and 5) carbine (cool zone). Floor model single fryer tank performance requires the capability of frying a minimum 30 lbs per hour, and for twin fryer tanks a minimum of 50 lbs per hour.

Configuration
The unit must be available in single or bank, with the following oil capacity:
- 40 lb. - 50 lbs.
- 60 lb. – 70 lbs.
- 70 lb. - 80 lbs.

Material and Construction
- Fry tank: all 304 type, minimum16 gauge stainless steel construction.
- Exterior: all stainless steel front, sides, door, basket hanger and flue riser from a minimum 18 gauge.
- Built-in filtration system.
- Drain valve: $1^1/_4$' (32mm) diameter or greater for easy draining of oil.
- Adjustable stainless steel tubular legs with casters (front locking casters and rear non-locking casters).

Control Panel
Controller must be available in:
- Solid state digital indicator
- Electronic timer controller
- Thermostatic control

Temperature
The cooking temperature can be maintained from 93°C to 190°C (200°F to 375°F).

Value Added Option
- Flue exhaust, less than 500ºF

Electrical (if offering electrically heated unit)
The unit should be provided with a plug assembly with configuration to be determined based on standard features and accessories chosen.
The unit must be:
- 208V/60 Hz/3 Ph, OR;
- 240V/60 Hz/3 Ph

Gas unit requirements (if offering gas heated unit)
- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.
- Minimum of 100, 000 BTUs

Tilting Skillet/Braising Pan

Electric and Gas Tilting Skillet/Braising pan

General
Unit must be an electric or gas powered tilting skillet used to braise, grill, fry, simmer, and steam a large quantity of food including scrambled eggs, braised meats, soups, stews, and pasta dishes. The tilting skillet must be constructed with a hinged cover, a condensate vent, a box-shaped braising pan, and a manual or electric tilting mechanism.

Configuration
The unit must be available in both electric and gas as well in the following configuration:
- 30 gallons (115 L) capacity with manual or electric tilting mechanism
- 40 gallons (151 L) capacity with manual or electric tilting mechanism

Material and Construction
One (1) piece construction with coved corner, minimum 10 gauge stainless steel pan with a #4 or finer finished interior and exterior.

Skillet
- Angled front on pan for easy pour and a narrow footprint
- Cooking surface must be minimum $^5/_8$" (16 mm) thick stainless steel clad plate
- Spring assist hinged stainless steel cover with handle
- No-drip condensate guide with draw off valve and a removable pour strainer

Tilting Mechanism
- Angled front on pan for easy pour and a narrow footprint
- Cooking surface must be a minimum of $^5/_8$" (16 mm) thick, stainless steel clad plate
- Assist hinged stainless steel cover with handle
- No-drip condensate guide
- Removable pour strainer
- Solid state temperature control
- Electric ignition and ignition indicator light

Electric Control Panel
- Power switch
- Thermostat with OFF position and thermostat indicator light
- Pan tilt switch that shuts elements/burners off if tilted more than 5º
- High temperature cut-off

Leg and feet
The unit must have stainless steel tubular legs with adjustable flange and or bullet feet.

Temperature Operation Range
70-230°C (160-445°F)

Electrical (if offering electrically heated unit)
Minimum power requirement: 208V/60 Hz/3 Ph.

Gas unit requirements (if offering gas heated unit)

- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.

Steam Cookers

Electric and Gas Steam Boiler Cabinets

General
Unit must be stainless steel cabinet with internal electric boiler to supply steam. It must be auto blow-down and equipped with four (4) stainless steel legs fitted with adjustable flanged feet.

Configuration
Self-generating, electrically heated or gas steam boiler in a cabinet base, to be available in minimum of 610 mm (24”) wide cabinets with a minimum capacity of five (5) full-sized pans 305mm x 508mm x 50mm(12”x 20” x 2”) each.

Material and Construction
All polished stainless steel construction (minimum 16 gauges).

Boiler Cabinets
- Boiler must be mounted in a stainless steel cabinet base.
- Reinforced stainless steel counter top and hinged doors with magnetic latches.
- Stainless steel frame and cabinet back.
- All piping must be directly connected within the cabinet.
- Cold water condenser: automatically condenses exhausted steam into water before releasing in to the drain.
- Automatic boiler blow down

Controls
Controls must include the following: automatic water level control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, safety relief valve and cathodic protector.

Legs and feet
Stainless steel legs with flange feet for securing to the floor.

Value Added Option
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical (if offering electrically heated unit)
Minimum power requirement: 208 V/60 Hz/ 3 Ph.

Gas unit requirements (if offering gas heated unit)
- Minimum power requirements: 120 V/60 Hz/ 1Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.

Convection Steamer Electric and Gas Boiler Base

General
The unit must be convection steamer with electric or gas steam boiler, utilizing high velocity dry steam to provide consistent results for cooking vegetables, seafood and other food products.

Configuration
The unit must be available in a single or double compartment, pressure-less convection steamer with electrically or gas heated steam boiler base. Each compartment must hold a minimum of five (5) full-sized steam pans 305mm x 508mm (12” x 20”) or half size steam pans.

Material and Construction
- The steamer must be constructed with satin finish 304 stainless steel, and a one (1) piece 316 stainless steel cooking chamber with coved corners.
- The boiler base must have full perimeter painted angle iron frame, reinforced steamer and boiler mounting, and stainless steel exterior.

Steamer
- Welded stainless steel door with removable inner liner
- Full perimeter door gasket
- Positive lock and seal mechanism with spring release on door
- Stainless steel control housing
- Stainless steel pan supports
- Stainless steel drip trough, integrally connected to drain
- Separate controls for each compartment
- Controls accessible through removable side panel
- The controls must include: illuminated ON/OFF steam switch, ready and cooking indicator lights, 60 minute electric timer with audible alarm to signal end of cook cycle
- Steam flow to the cooking chamber must be cut off when the door is opened during the cooking cycle and reactivated when the door is closed

Boiler base
- Electric or gas boiler with controls
- Automatic boiler blow down
- Hinged doors
- Stainless steel legs with adjustable flanged feet
- Controls must include: automatic water level, pressure gauge, water gauge, pressure control with secondary safety pressure control, safety relief valve, cathodic protector and low water cut off

Value Added Option
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical (if offering electrically heated unit)
Minimum power requirement: 208V/60 Hz/3 Ph.

Gas unit requirements (if offering gas heated unit)
- Minimum power requirements: 120 V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.

Countertop Convection Steamer with Electrical Steam Generator

General
The unit must be a convection steamer with an electric steam generator utilizing high velocity dry steam to provide consistent results for cooking vegetables, seafood and other food products.

Configuration
The unit must be a one (1) compartment, pressure-less convection steamer with an internal electric steam generator, with the minimum capacity to hold five (5) full-size 305mm x 508mm x 51mm (12” x 20” x 2”) steam pans.

Material and Construction
The steamer must be constructed with 304, 14 gauge stainless steel cooking chamber with coved corners.

Steamer
- Welded stainless steel door with removable inner liner
- Full perimeter door gasket
- Positive lock and seal mechanism with spring release on door
- Stainless steel control housing
- Stainless steel pan supports
- Stainless steel drip trough, integrally connected to drain
- Controls accessible through removable side panel
- Delime mode power setting

Controls
- Illuminated ON/OFF/de-lime power switch
- Ready and cooking indicator light
- 60 minute electric timer with audible alarm to signal end of cook cycle
- Solid state generator controls
- Steam flow to the cooking chamber must be cut off when the door is opened during the cooking cycle and reactivated when the door is closed

Value Added Option
- Unit is mounted to countertop or stainless steel legs with adjustable flanged feet
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical
Minimum power requirement: 208 V/60 Hz/3 Ph.

Electric or Gas Countertop Convection Steamer

General
The unit must be a convection steamer, boiler free, and be equipped with high velocity dry steam to provide consistent results for cooking vegetables, seafood and other food products.

Configuration
The unit must be an electrically heated, countertop, boiler free, convection steamer (high velocity dry steam), connectionless installation, with no plumbing required. The unit must have the capacity to hold a minimum of five (5) full-size 12” x 20” x 2” (30.48 cm x 50.8 cm x 5.08 cm) steam pans.

Material and Construction
The steamer must be constructed with satin finish 304 stainless steel, a one (1) piece 316 stainless steel cooking chamber with coved corners.

Door
Welded stainless steel door must be with removable inner liner with full perimeter door heavy-duty gasket; Positive lock and seal mechanism with assist release.

Interior
Interior must have stainless steel pan supports and removable steam diffuser plate to prevent food products from going into water.

Controls
- Stainless steel control housing with a full access removable panel
- Illuminated ON/OFF/constant steam power switch
- Ready and cooking indicator light
- Add water indicator light with audible alarm
- 60 minute electric timer with audible alarm to signal end of cook cycle
- Steam flow to the cooking chamber must be cut off when the door is opened during the cooking cycle and reactivated when the door is closed

Leg
The unit must have stainless steel legs with adjustable flanged feet.

Value Added Option
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical (if offering electrically heated unit)
Minimum power requirement: 208 V/60 Hz/3 Ph.

Gas unit requirements (if offering gas heated unit)
- Minimum power requirements: 120 V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.

Steam, Electric or gas Steam Jacketed Kettle

General
Self-contained steam 2/3 jacketed kettles have a closed steam system, the jacket is filled with distilled water and steam is supplied by gas or electric boiler contained in a housing on the kettle's stand.

Configuration
- Countertop kettle must be available in: 6 gal (22L), 12 gal (45L).
- Free standing kettle must be available as close to the following size: 25 gal(95L), 40 gal(150L), 60 gal(225L), 80 gal(300L).

Material and Construction
- Stainless steel type 304 construction and 316 for greater than 20 gallons units.
- Stainless steel type 316 for all food contact parts
- A $^{2}/_{3}$ double wall kettle or jacket covering the bottom to provide space for steam to circulate, then heating the cooking surface
- Rear or side accessible pressure gauge and pressure relief valve to prevent tampering and injury
- Re-enforced rolled rim design prevents damage to kettle rim
- Faucet mounting bracket, tangent draw-off valve with drain strainer
- Assisted, 45º hinged with rotatable stainless steel cover
- Self-contained steam system
- Built-in steam generator electric or gas
- Free standing units must be mounted on a pedestal or on an open or cabinet style base
- Flange or bullet type construction with 2" (50mm) adjustments for table top model
- Pressure range from 35 psi to 50 psi

Temperature
Operating temperature range should fall within the range of 70°C - 150°C (150°F to 300°F).

Control Panel
Control panel to include:
- LED indicator for heat cycle
- LED indicator for low water
- Power ON/OFF switch
- Adjustable temperature control dial
- All controls to be water resistant, splash-proof construction
- Welded-in heating elements

Value added options
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical (if offering electrically heated unit)
- Electrical kettle (208, 240, 480 V/ 60 Hz/ 3 Phase)

Gas Unit Requirements (if offering gas heated unit)
- Gas kettle (110-120 V/60 Hz/ Single Phase).
- Standing pilot ignition system.
- Rear gas connection and gas pressure regulator.

Refrigerator/ Freezer

Reach–in Refrigerator

General
Unit must be available with solid doors, be self-contained, stationary and of a vertical configuration, with either top or bottom-mounted refrigeration system, as well as an air-cooled condensing unit.

Configuration
- Single (1) door with top mounted refrigeration system
- Double (2) door top mounted refrigeration system
- Triple (3) door top mounted refrigeration system

Material and Construction Cabinet
- Exterior: Stainless steel front and stainless steel or aluminum-finished ends, back, and top. All exterior joints and seams fold in without lap joints. No exposed raw edges.
- Interior: Stainless Steel, Aluminum or NSF approved ABS liner, coved corners and a stainless steel floor.
- Welded steel frame rail corrosion resistant and fitted with stems casters with a minimum of two front brakes.

Door
- Stainless steel exterior with NSF approved white ABS, aluminum or a stainless steel liner to match cabinet interior.
- Door handles with standard door locks are.
- Lifetime guaranteed recessed door handles.
- Positive seal self-closing doors, with door hinges capable of allowing the door to remain open when required and door to extend to the full width of cabinet shell.
- Standard door locks.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

Shelving
- Unit must have no shelf gaps, capable of accommodating 457mm x 660mm (18” x 26”) and 305mm x 508mm (12” x 20”) pans.
- Three (3) adjustable, NSF approved coated wire shelves per section.
- Shelf must be secure with appropriate number of shelf pins.
- Shelf support pilasters made of same material as cabinet interior to allow shelves to be adjustable on 13 mm ($^1/_2$”) increments.

Insulation
Foamed-in-place using a CFC and HCFC free material for entire cabinet structure and solid door.

Refrigeration System
- Self-contained, capillary tube system using environmentally friendly CFC free R134A refrigerant or greater.
- Equipped with a microprocessor control and an LED temperature indicator
- Large epoxy coated evaporator coil balanced with compressor and condenser
- Automatic defrost system time-initiated, temperature terminated and digital temperature controls
- Unit must be able to maintain a minimum temperature of 33°F to 38°F (.5ºC to 3.3ºC)

Lighting

The unit has concealed light switch for interior protected lighting.

Value added options

- LED lighting.
- Commercial grade construction base on gauges and insulation efficiency rating
- Raised metal door pan gasket protector
- Side air channel that promotes proper air flow throughout the refrigeration cabinet.
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical

- Minimum power requirements: 115V- 120V/ 60 Hz /1Ph
- Electrical cord and plug furnished

Reach –in Freezer

General
Unit must be available with solid doors, self-contained, be stationary and of a vertical configuration, with either top or bottom-mounted refrigeration system, as well as an air-cooled condensing unit.

Configuration
- Single (1) door with top mounted refrigeration system
- Double (2) door with top mounted refrigeration system
- Triple (3) door with top mounted refrigeration system

Material and Construction Cabinet
- Exterior: Stainless steel front and stainless steel or aluminum-finished ends, back, and top. All exterior joints and seams fold in without lap joints. No exposed raw edges.
- Interior: Stainless Steel, Aluminum or NSF approved ABS liner, coved corners and a stainless steel floor.
- Welded steel frame rail corrosion resistant and fitted with stems casters with a minimum of two front brakes.

Door
- Stainless steel exterior with NSF approved white ABS, aluminum or a stainless steel liner to match cabinet interior
- Door handles with standard door locks
- Recessed door handles
- Positive seal self-closing doors
- Door hinges capable of allowing the door to remain open when required and door to extend to the full width of cabinet shell
- Standard door locks
- Magnetic door gaskets of one (1) piece construction, removable without tools for ease of cleaning

Shelving
- Unit must have no shelf gaps.
- Three (3) adjustable, NSF approved heavy-duty coated wire shelves per section.
- Shelf must be secure with appropriate number of shelf pins.
- Shelf support pilasters made of same material as cabinet interior to allow shelves to be adjustable on 13 mm (1/2”) increments.

Insulation
Foamed-in-place using a CFC and HCFC free material for entire cabinet structure and solid door.

Refrigeration System
- Self-contained, capillary tube system using environmentally friendly CFC free R404A refrigerant or greater.
- Equipped with a microprocessor control and a LED temperature indicator.
- Epoxy coated evaporator coil balanced with compressor and condenser.
- Automatic defrost system time-initiated, temperature terminated and digital temperature controls.
- Unit must be able to maintain a temperature of 23.3ºF (-10°C) or lower

Lighting
The unit must have concealed light switch for interior protected lighting.

Value added options

- LED lighting.
- Commercial grade construction base on gauges
- Raised metal door pan gasket protector
- Side air channel that promotes proper air flow throughout the refrigeration cabinet.
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical

- Minimum power requirements: 115V- 120V/ 60 Hz /1Ph
- Electrical cord and plug furnished

Refrigerated Chef Base

General
Unit must be a one (1) piece stainless steel exterior cabinet self-contained of a horizontal configuration with side-mounted refrigeration system. Unit must be available with Commercial grade drawer slides and rollers and the ability to accommodate countertop cooking equipment.

Configuration
- 635mm -914mm (25-36”)L with a minimum of two (2) heavy-duty refrigerated drawers
- 940mm -1219mm (37-48”)L with a minimum of two (2) heavy-duty refrigerated drawers
- 1245mm -1499mm (49-59”)L with a minimum of two (2) heavy-duty refrigerated drawers
- 1524mm-2134 (60-84”)L with a minimum of two (2) heavy-duty refrigerated drawers

Construction

Cabinet
a. Stainless steel top with a drip guard.
b. Exterior: a minimum of 22 gauge stainless steel front and stainless steel or aluminum-finished ends, back, and top. All exterior joints and seams fold in without lap joints. No exposed raw edges.
c. Interior: Stainless steel aluminum or ABS liner, coved corners.
d. Welded, steel frame rail corrosion resistant and fitted with stems casters with a minimum of two front brakes.

Drawer
a. A minimum of 16 gauge stainless steel exterior with NSF approved white ABS, aluminum or a stainless steel liner to match cabinet interior
b. Drawer handles are flush mounted to unit and do not protrude
c. Recessed drawer handles
d. Each drawer extends out full width of cabinet shell with standard locks
e. Self closing stainless steel exterior drawer facing and liners, drawer frame, drawer slides and rollers
f. Each drawer required to accommodate 305mm x 508mm x 102mm (12”x 20”x 4”) hotel pans
g. Magnetic or snap-in type drawer gaskets of one (1) piece construction, removable without tool for easy of cleaning.

Insulation
Foamed-in-place using a CFC and HCFC free material for entire cabinet structure including drawers.

Refrigeration System
- Self-contained, using environmentally friendly CFC free R134A refrigerant or greater.
- Equipped with a microprocessor control and a LED temperature indicator.
- Large epoxy coated evaporator coil balanced with compressor and condenser filter.
- Automatic defrost system time-initiated, temperature terminated and digital temperature controls.
- Unit must be able to maintain a temperature within 1ºC-3ºC (34ºF- 38ºF).

Value added options
- Commercial grade construction base on gauges and insulation efficiency rating
- Extended Warranty)
- 24 hour site service call per length of warranty

Electrical
Minimum power requirements: 115 V/60 Hz /1 Ph, NEMA plug type 5-15.

Ice Machine with Storage

General
A self-contained ice machine that produces standard ice cubes. Unit is to have front or side breathing air flow for cooling the compressor, with single potable cold water connection and single drain connection.

Configuration
The unit must be available in:
- Under 100 lbs. (45 kg) of ice per 24 hour period
- Between 100 lbs. and 150 lbs.(45 kg and 68 kg) per 24 hour period
- Between 200 lbs. and 300 lbs. (91 kg and 136 kg) per 24 hour period
- Between 400 lbs. and 500 lbs. (181 kg and 227 kg) per 24 hour period
- Between 500 lbs. and 800 lbs. (227 kg and 363 kg) per 24 hour period

Material and Construction
- Body of the unit must be constructed of corrosion resistant stainless steel with a possible combination of plastic.
- Slide-in disappearing door.
- The unit must come standard with a recommended bin size based on the production capability of the machine.
- The inner bin liner must be fabricated of a one (1) piece (seamless) polyethylene.
- Flange or bullet type feet construction with 2” (51mm) adjustment.

Refrigeration System
Self-contained, capillary tube system using environmentally friendly CFC free R134A refrigerant or greater.

Insulation
Foamed-in-place using a CFC and HCFC free material for entire cabinet structure

Functions
The unit must be available in either air or water cooled.

Value Added Options
- Water Filter
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical
The unit should be provided with a plug assembly with configuration to be determined based on standard features and accessories chosen.
- 115 V/ 60 Hz/ Single Phase
- 208V - 230 V/ 60 Hz/ Single Phase

Certification
- NSF/ANSI 12

Blast chiller

General
The unit must be constructed with four (4) main components:

1) refrigeration unit, 2) internal and external finishing cabinet, 3) environmental friendly insulation and 3) control system. It must chill and freeze cooked food quickly to a low temperature. Time/temperature chilling rates must meet or exceed all NSF regulations.

Configuration
The unit must be available in either self-contained air or water cooled

- Size of equipment must be available in 5 pans, 10 pans or 13 pans, or greater capability to accommodate 12”x 20” (305 mm x 508 mm) and 18” x 26” (457 mm x 660 mm) pans.
- Size of equipment roll-in rack loading must be available in 200 lbs (91 kg) , 400 lbs (181 kg) or greater

Material and Construction

- Cabinet is constructed from polished stainless steel, with CFC-free, high density, environmental friendly polyurethane insulation.
- Internal and external finishing in stainless steel 304 types or any NSF certified material and the interior corners are fully rounded.
- Self-closing doors, equipped with a removable magnetic gasket.
- All motors must be sealed ball bearing wash-down type.
- Heavy-duty swivel casters with a minimum of two (2) front locking.

Temperature
The unit must have built in operation modes include soft chilling, hard chilling, shock freezing, holding and thawing:

- Designed to perform soft blast chilling from 90°C to 3°C (194°F to 37°F) in 90 minutes or less with air temperature remaining above 0°C (32°F).
- Designed to perform shock freezing to -18°C (-0.4°F) for cooked food in 240 minutes or less with air temperature of the cabinet reaches -35°C (-31°F).
- Designed to perform holding from 3°C to -18°C (37°F to -0.4°F).
- Automatically activated at the end of each cycle.

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Refrigeration Unit

- Complete with all components, including controls, evaporator and blower system.
- The evaporator is of the forced convection type and designed specifically for blast chilling/shock freezing operation.
- Access to the evaporator for cleaning must be via a hinged, swing-out panel (on self-contained systems only).
- Fan motors have overload protection and the fan blades are guarded to prevent injury.

Control System and Panel

- The microprocessor control system:
  - Provides a choice of operating cycles/modes based on the needs of the end user.
  - Provides a large display related to time, core temperature, holding temperature, and alarms and services modes’ information.
  - An audible alarm starts when the cycle/mode end or terminated abnormally.
- Digital control panel:
  - User friendly, reachable and can be set for automatic or manual operation.

- Has a core probe that continuously measures the product temperature during all cycles and at the end of a freezing cycle the probe can be heated for ease of removal from the frozen product.
- Visible display and audio alarm are standard features.
- All settings are programmable by the operator.

Value added options

- An optional design to thaw frozen food up to refrigerated temperature under controlled conditions
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical

The unit should be provided with a plug assembly with configuration to be determined based on standard features and accessories chosen. The unit must be:

- 208V/ 60 Hz/ Single or 3 Phase
- 240V/ 60 Hz/ Single or 3 Phase

Refrigerated Display Case

General
The refrigerated display case should have two (2) main parts: 1) merchandising refrigeration and 2) glass front. The unit is cold storage for self-service by diners.

Configuration
The unit must be available in:
- Single (1) swing or sliding door with bottom or top mounted refrigeration system
- Double (2) swing or sliding door with bottom or top mounted refrigeration system

Material and Construction
- All-welded base construction
- Tempered thermal glass front doors
- Stainless steel or laminated exterior
- PVC coated heavy-duty wire shelves
- Stainless steel base
- Minimum of three (3) tiers of adjustable shelves
- CFC-free refrigerant 134A system
- Reach-in front doors
- Top light and shelf lights, where lights are shielded and independently wired

Temperature
Hold temperature between 0.5°C to 5°C (33°F and 41°F).

Control Panel
Control panel with light control.

Value added options
- LED lighting.
- Commercial grade construction base on gauges
- Side air channel that promotes proper air flow throughout the refrigeration cabinet.
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical
Minimum power requirements: 115V-120V/ 60 Hz / 1Ph.

Mobile Sandwich / Salad Serving Station

General
Mobile sandwich serving station must be constructed with four (4) main components: 1) minimum of one-door refrigerated base cabinet,
2) a removable cutting board, 3) lift-off cover and 4) a wire rack shelf behind each door. The unit must perform a specific food service function either as sandwich, salad and/or for pizza preparation and storage.

Configuration
The unit must be available in

- 914mm (36”) or greater refrigerated sandwich /salad prep and refrigerated base with one-door refrigerated base cabinet
- 1524mm (60”) or greater refrigerated sandwich /salad prep and refrigerated base with a two -door refrigerated base cabinet
- 1778mm (70”) or greater refrigerated sandwich /salad prep and refrigerated base with a two -door refrigerated base cabinet
- Unit must have a maximum 711 mm x 914 mm (28”D x 36”H)

Material and Construction

- Exterior: Stainless steel front, top, doors and end; acceptable matching aluminum-finished back, all exterior joints and seams fold in without lap joints. No exposed raw edges.
- Interior: Stainless steel or aluminum liner, coved corners and a stainless steel floor.
- Welded steel frame rail, corrosion resistant and fitted with casters.
- Self-closing door with magnetic door gaskets of one (1) piece construction.
- Heavy-duty PVC coated wire shelves or stainless steel shelves with shelf pins.

Insulation
Foamed-in-place using a CFC and HCFC free material for entire cabinet structure and solid door.

Refrigeration System

- Self-contained, environmentally friendly CFC free R134 refrigerant.

Casters

- Heavy-duty 76-127mm (3-5”) swivel casters with two front brakes.

Thermostat Controls and Holding Temperature

- Temperature must be capable of adjusting from .5°C to 5 °C (33°F to 41°F)
- Electric main ON/OFF power switch with indicator light

Value Added Options

- Air channel that promotes proper air flow throughout the refrigeration cabinet.
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical
Minimum power requirements: 120V/60 Hz /1 Ph, equipped with cord NEMA 5-15P plug.

Certification
NSF standard 7 and UL/CSA certified.

Mechanically Refrigerated Salad / Dessert Table

General

The electric salad bar table must have two (2) main parts:

- the table base shelf and
- 2) the table top.

It must keep the fresh pre-chilled food products cold and moist at a safe serving temperature and ready for consumption.

Configuration

- The unit must feature five (5) or six (6) individual mechanically refrigerated wells each capable to accommodate standard size steam pans such as 305mm x 508mm x 102mm (12” x 20” x 4”).
- Available in table top or cabinet mounted

Material and Construction

- Drop-in well unit must be polished stainless steel construction.
- Exterior top will be, of a minimum, 20 gauge stainless steel, welded, ground and polished into one (1) integral unit.
- Interior liner will be a minimum of 22 gauge stainless steel.
- Four (4) swivel casters with two (2) front foot brakes on stainless steel legs

Thermostat Controls and Holding Temperature

- Must be capable to maintain temperatures of 1-5°C (33°F to 41°F)
- Digital temperature display
- Controls with ON/OFF switch.
- Electronic temperature defrost control

Insulation

- Fully insulated cabinet.
- Foamed-in-place using a CFC and HCFC free material for entire cabinet structure and solid door.

Refrigeration System

Self-contained, environmentally friendly CFC free R134 refrigerant minimum

Value Added Options

- Stainless steel and tempered glass sneeze guard
- LED lighting
- Ability to customize base of counter
- Extended Warranty
- 24 hour site service call per length of warranty

Electrical

The unit should be provided with a plug assembly with configuration to be determined based on standard features and accessories chosen:

- 115 V - 120 V/ 60 Hz/ Single (1) phase

Certification

NSF standard 7 and UL/CSA certified

Small Equipment

Planetary Mixer

General
Unit must be a planetary floor mixer with a variable speed drive system able to perform high volume of tasks at low and high speeds. The mixer must be capable to: mix dough, whip potatoes, make batters, emulsion mixes and meet all the needs of an institutional kitchen requirement.

Configuration
The planetary unit must have a variable speed drive systems and available in below bowl capacity:

- 12 quarts (12.4 L) with a minimum of ¾ HP motor,
- 20 quarts (18.9 L) with a minimum of ¾ HP motor,
- 30 quarts (28L) with a minimum of ¾ HP motor,
- 40 quarts (38L) with a minimum of 1 ½ HP motor,
- 60 quarts (57L) with a minimum of 2 ¾ HP motor,
- 80 quarts (76L) with a minimum of 3 HP motor.

Material and Construction
- Mixer frame with lead-free durable NSF approved enamel or powder-coated exterior finish.
- Top cover, splash apron and planetary head cap in material listed to meet NSF or ETL listed for sanitation.
- Legs with flanged feet to fix mixer on the floor and/or non-slip rubber foot pads.
- Stainless steel bowl.
- Stainless steel removable bowl guard with safety interlock system, the guard must allow pouring wet and dry ingredients during mixing, while preventing fingers coming into contact with moving parts.
- Variable gear transmission with a minimum of three (3) speeds, allowing operator to change the speed while running.
- Standard #12 attachment hub directly coupled to the motor.
- A minimum of a mechanical (hand crank) lever bowl lifting system for 30 quarts and 40 quarts units.
- Electrical bowl lifting system for 60 quarts and 80 quarts units.

Functions
- A mixing timer of at least 15 minutes
- A minimum of three (3) programmable speeds and time settings
- Sealed programmable controller

Value Added Options
- Mixing tools to be constructed of cast aluminum or stainless steel and should include a minimum of one (1) dough hook, one (1) whip and one (1) flat beater.
- Heavy-duty bowl truck/dolly on casters for units 40qt and larger.
- Swing-out bowl

Electrical
. The unit must be UL listed and be:
- 200 V-240 V/50 Hz-60 Hz/1 Ph or 3 Ph

Certification: NSF/ANSI 8

Meat Slicer

General
Must be belt-driven, angle feed meat slicer with a removable blade to slice deli meats and cheeses.

Configuration
The Unit must be available in
- Fully automatic or manual slicing with variable speed control.
- Have a minimum of 305 mm (12”) diameter SS blade.

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Material and Construction
- Material construction of all food zones and exposed parts such as product tray, gauge plate and top knife and tray support arm must be of an approved NSF material.
- Large adjustable product table to accommodate minimal food of 178 mm (7”) wide.

Motor
- Must be a single permanent split capacitor motor with permanently lubricated ball-bearings, minimum $^{1}/_{2}$ HP knife drive motor.
- Automatic shut-off.

Knife System
- Removable knife cover and deflector and ware-washer safe
- Removable or permanent ring guard
- Removable or permanent knife

Carriage System
- Tilting, removable carriage system with built-in antimicrobial product protection.
- Gauge plate interlock, preventing tilt or removal of the product tray when the gauge plate is open and the knife is exposed.

Sharpener
- Removable single action operation utilizing two (2) borazon stones to sharpen and hone
- Removable and submersible top, side or table mounted ware-wash safe sharpener
- Knife edge must be completely shielded when the sharpener is removed for cleaning

Double-Action Indexing
Indexing numbers must be consistent across machines and over time; provide control for shaving, chipping and thin slicing; to open the gauge plate quickly for thicker slicing.

Controls
Easily accessible sealed button switches with powered indicator light.

Value Added Options
- All food zones and exposed parts such as product tray, gauge plate and top knife and tray support arm in Stainless steel
- Zero knife exposure while slicing and cleaning with optional knife-removal feature tool

Electrical
Power requirements must be
- 120 V/ 60 Hz/ 1Ph, OR;
- 115 V/ 60 Hz/ 1Ph

Certification

The unit must comply and meet NSF 8 certified.

Countertop Microwave Oven

General
The microwave must be a countertop type, and be designed to cook and heat with variable microwave power with even temperatures throughout the food being cooked.

Configuration
To be available in capacities of 1700W, 2100W and 2200W while having a capacity of 0.6 Cu Ft or 1.0 Cu Ft.

Material and Construction
The unit must be interior and exterior stainless steel construction.

Features
- The unit must have defrost, quick minute and keep warm features
- The unit must provide a minimum of 11 power levels
- Minimum of four (4) cooking stages or greater
- Unit must be capable of at least 30 programmable memory options
- Electronic digital or LED display
- Units should be stackable

Electrical
The unit must be provided with a plug assembly NEMA 6-20 and available in the following power configuration.
- 208V-240V/60 Hz/1 Ph, OR;
- 208V/ 230V-240V/60 Hz/1 Ph

Electric Conveyor Toaster

General
The electric conveyor toaster must have four (4) main parts: 1) housing, 2) radiant reflector, 3) wire guard, and 4) control panel. It must be able to toast or warm bread, buns, rolls, bagels, waffles, pita bread, Texas toast and English muffins.

Configuration
To be available in capacities of 300, 550, 800 and 1000 slices or bun halves per hour.

Material and Construction
- To be stainless steel construction for both inside and outside
- Have adjustable legs

Toaster Function
- Forced convection toasting, conveyor, electric and countertop toaster
- Two (2) sided toasting
- Safe load up area with a burn guard or cool touch feature
- Energy efficient heater
- Disassemble for easy cleaning and servicing

General
- Variable conveyor speed control, ON/OFF power switches for both top and bottom heaters
- Separate temperature controls for both upper and lower heating elements
- Variable heat controls and high temperature limit switch for the unit's capacity for over 550 slices per hour.

Electrical
Minimum power requirements:
- 300 slices toaster: 120 Volts, 60 Hz, single phase
- 550 slices toaster: 208 Volts, 60 Hz, single phase
- 800 slices toaster: 208 Volts, 60 Hz, single phase
- 1000 slices toaster: 208 Volts, 60 Hz, single phase

Food preparation Machine

General
Food preparation machine must be constructed with direct drive motor, bow-scraper or housing and hopper cover with bowl gasket, stay sharp knives, safety interlock. The unit must be equipped with continuous feed slicing, dicing, shredding, grading and julienne with different processing plates to meet food services needs.
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Configuration
The unit must be available in

- Processing capacity between 10kg to 40kg (22 lbs to 88 lbs) per minute depending on the food being processed
- Continuous feed model

Material & Construction
- Stainless steel housing or bow with rubber feet or base
- Various cutting, dicing and shredding blades and pneumatic press
- A minimum two (2) speeds

Features
The unit must have the following cutting blades

- Continuous feed model
- Minimum of slicing blade $^{1}/_{16}$" (2mm)
- Minimum of grating blade $^{1}/_{16}$" (2mm)
- Minimum of fry/julienne blade $^{1}/_{16}$" (2mm)
- Minimum of dicing grid blade $^{1}/_{2}$" (12mm)
- Minimum of crinkle cutting blade $^{1}/_{16}$" (2mm)
- Minimum of cabbage slicing blade $^{1}/_{32}$" (1mm)

Value Added Option
- Stainless steel or aluminum accessories trolley for storage and transport
- Stainless steel or aluminum container trolley with handle and lockable wheels to collect prepared food
- Wall mounted rack to store blades

Electrical
Minimum power requirements: 208V-240 V / 50 or 60Hz / 1 or 3 Phase

Soup Warmer

General
Unit must be countertop, full-size soup warmer using water to maintain ready-to-serve soup at temperatures above 60°C/140°F or higher. Unit must be designed to accommodate standard round insets and covers.

Configuration
Unit must hold one (1) full-size pan or equivalent fractional inset, minimum of 11-quart (10.4 L) capacity.

Material and Construction
- Stainless steel interior liner
- Stainless steel housing or a durable powder coated steel
- Fiberglass or full insulation
- Stainless steel hinged lid
- Protective knob guard

Control Features
- Adjustable thermostat for heat control
- Temperature marks on knob

Electrical
Minimum power requirements: 120V/60 Hz, 240V/60Hz

Certification
NSF listed for re-thermalization

Serving Table

Electric Hot well Table

General

The electric hot well table must have two (2) main parts: 1) the table base shelf and 2) the table top. It is used to keep the bulk food fresh, hot and moist without it burning. The unit must keep food at even temperature temperatures above 60°C/140°F or higher, ready for consumption during serving time.

Configuration

- The unit must feature five (5) or six (6) individual hot wells with open base design, and each warmer accommodates one pan.
- Each heated warmer is individually equipped with a heated element rated at minimum of 500W.
- Recessed control panel with individual control and indicator light for precise food temperatures.
- Maximum dimension of five (5) wells (L x W) 1880mmx762mm (74”x 30”).
- Maximum dimension of six (6) wells (L x W) 2438mmx762mm (96”x 30”).

Material and Construction

- All welded and polished stainless steel construction.
- An exterior top will be a minimum 14 gauge stainless steel, welded, ground and polished into one (1) integral unit.
- The heated food warmers are constructed of die-stamped stainless steel and insulated on bottom.
- NSF approved material cutting board.
- Cord and plug wit standard units.
- Four (4) swivel casters with two (2) front foot brakes on stainless steel legs

Control(s)

Individual controls with ON/OFF switch, positioned behind cover.

Electrical

The unit must be provided with a plug assembly and available in the following power configuration:

- 120 V/ 60 Hz/ Single (1) or Three (3) Phase
- 208V/ 60 Hz/ Single (1) or Three (3) Phase
- 240V/ 60 Hz/ Single (1) or Three (3) Phase

Holding Cabinet

General

The holding cabinet must have four (4) main parts: 1) cabinet, 2) base, 3) doors, 4) pan slides and proof/hot unit components. It will be used to keep prepared foods at serving temperature.

Configuration

- Single (1) door with top-mounted refrigeration system
- Double (2) door with top-mounted refrigeration system
- The unit cabinet must hold to the following capacities:
    a. Pan slide space must be on 45 mm (1.75”) and adjustable on 15mm (.6”)
    b. Minimum 12 full size pans 305mm x 508mm x 64mm (12” x 20” x $2^1/_2$”)
    c. Minimum 7 sheet pans 460mm x 660mm (18” x 26”)

Material and Construction

- All polished stainless steel construction
- An exterior body will be minimum 20 gauge stainless steel, and internal framework will be constructed at minimum of 18 gauge stainless steel coved with smooth corners
- Door(s) must have standard right or left hand hinging with magnetic type door gaskets, which are replaceable without tools.
- Four (4) heavy-duty swivel casters, two (2) with brakes.
- Fully insulated with a minimum 38mm($1^1/_2$”) in the side wall

Operating temperatures

- Heater must hold 1500 – 2000 Watts to keep food at a minimum of 82ºC (180ºF)

Control(s)

- Recessed control panel must contain a heating indicator light, analog thermometer and a full range thermostat for temperature.
- The unit must have water resistant control with an ON/OFF switch and temperature display (option with Fahrenheit/Celsius display capacity).

Electrical

The unit must be provided with a plug assembly top/side mounted configuration:

- 208V/ 60 Hz/ Single Phase
- 240V/ 60 Hz/ Single Phase

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Beverage Equipment

Coffee Urn

General
The unit must have both the capability to make large volumes of coffee, as well as keeping it warm at 92°C/195°F to 96 °C/205°F for a minimum of 90 minutes.

Configuration
Brew capacity per hour (this will dictate the style of machine to be specified):
- 12 - 15 litres
- 16 - 29 litres
- 30 - 59 litres
- 60 - 118 litres

Material and Construction
The unit must be available in:
- Single (1) or double (2) brewing heads depending on size
- Top or front mounted components for ease of service

Construction
All internal and external components of the machine must be constructed of stainless steel.

Functions:
- The coffee brewers brew coffee into a carafe either automatically or using a pour over process.
- The brewer must have safeguards in place to deflect hot liquid away from the hand.
- The unit must provide 2-brew cycle choices, full batch and half batch.

Control Panel
- Front or side control panel
- Time potion control to fill tank and to desired water level
- Automatically shutoff switch to prevent overheating

Electrical
The unit must be available in:
- 208 Volt/ 60 Hz/ 1 or 3 Phases

Coffee Percolator

General

The unit is a device which is designed to brew coffee. It must have three (3) main parts: 1) a pot, 2) a chamber under the pot, and 3) a vertical tube that leads from the chamber to the top of the unit. Liquid to held at temperature of 92°C/195°F to 96 °C/205°F for a minimum of 90 minutes.

Configuration

The unit holding capacity must be available in:

- 40 cups (6 L) capacity
- 60 cups (9 L) capacity
- 100 cups (15 L) capacity (150 ml/cup)

Material and Construction

The unit must be constructed with polished stainless steel interior and exterior. Parts are removable for cleaning and maintenance.

Control

- Front or top auto-temperature control
- Indicator light must illuminate once a brewing cycle is completed
- ON/OFF switch

Electrical

Minimum power requirements: 115V- 120V/60 Hz /1 Ph
Watts: 1500W/2000W

Cold Beverage Dispenser

General

The unit is a device which is designed to be used for dispensing cold liquids. It must have three (3) main parts: 1) bowl and cover, 2) mixing system and 3) the refrigerant unit.

Configuration

The unit must be available in the following capacity;

- Refrigerated two (2), three (3) and four (4) tanks; free-standing counter-mounted type with a shut-off valve.

Material and Construction

- Electric pumping system
- Drip-free valves

Chassis and panels

- The unit must be made of material, such as polished stainless steel that will not rust nor corrode.
- Drip tray is to be incorporated.

Beverage tank

- Bowl and cover must be removable and made of clear, unbreakable material such as high impact polycarbonate cabinetry.
- Each bowl must have its own motor and a minimum capacity of 2.5 gal (10L).

Temperature Range

1°C to 5°C (34°F to 41°F)

Electrical

Minimum power requirement: 120 V /60 Hz /1 Ph.

Certification

NSF standard 6 listed.

Bulk Milk Dispenser

General

The bulk milk dispenser must be constructed with the main characteristics: hand-free valve operation, milk compartment, compressor, temperature indicator and an adjustable temperature control. This unit must be able to stay at 4°C/40°F or lower chilled temperature.

Configuration

The unit must be available in either single (1), double (2) or triple (3) dispensing valve option, and capable of accommodating three (3), five (5) or six (6) gallon bags.

Material and Construction

- Self-contained system
- Stainless steel interior and exterior
- Door and hinges must be Commercial grade
- Removable gasket for field replacement or sanitation requirements
- Environmentally friendly foamed-in-place polyurethane insulation for maximum energy efficiency, cabinet strength and durability
- Drip-less spring lift valves
- Fold down loading shelf
- Drip tray
- Adjustable temperature control and built-in temperature indicator

Functions

The unit must have adjustable temperature control.

Refrigeration System

Self-contained, using environmentally friendly CFC free R134A refrigerant or greater.

Electrical

Power requirements: 115 V/60 Hz/1 Ph electrical cord and plug furnished.

Certification

NSF/ANSI 20

Sink / Sink Station

Two and Three Compartment Institutional Sink

General
The unit should have an integrated sink with one (1) or two (2) sided drain boards. It will be used to wash different kitchen accessories.

Configuration
The unit must be available in:
- Two sinks with one side (left or right) work tables.
- Three sinks with one side (left or right) work tables
- Two sinks with two side (left and right) work tables.
- Three sinks with two side (left and right) work tables
- Minimum 200 mm (8”) high backsplash with faucet mounting holes.
- Minimum dimensions 406mm (16”) left to right; 508mm (20”) front to back; 356mm (14”) depth.
- Maximum height of 36” excluding the backsplash.

Material and Construction
- The unit must be constructed minimum 16 gauge stainless steel.
- Stainless steel faucet
- commercial grade accessories mounted to the backsplash.
- Sink basin equipped with drains and standard overflow pipes.
- Stainless steel adjustable bullet feet
- One overflow pipe included for each compartment

Hand Sink Wash Station

General

Hand sink wash station must have one (1) compartment sink, with one (1) set of a hot and cold water faucet, combined with high left and right side splash panels. The unit is used for washing hand before food services.

Configuration

The unit must be available in

- Minimum sink dimensions: 425mm (16 ¾") length and 394mm width (15 ½ ")
- Minimum bowl dimensions: 305mm x 235mm x 152mm (12" x 9 ¼" x 6")
- Full length high backsplash
- Wall hanger with support brackets

- **Material and Construction**
- All TIG welded
- One (1) sheet of stainless steel with no seams
- Welded areas blended to match adjacent surface and to a stain finish
- Die formed countertop with no-drip offset
- Heavy gauge type 304 series stainless steel for countertop, sink bowl, and wall mounting bracket

Hand Sink Station Pedestal Base

General

Hand sink wash station with pedestal base must be wall mounted with a keyhole wall mount bracket, includes a splash mounted gooseneck faucet furnished with aerator, foot pedal valve, basket drain, and soap dispensers. The unit is used for washing hands before providing food services.

Configuration

The unit must be available in

- A minimum of a two (2) person service model
- Have a soap dispenser with the dispenser mounted between alternating hand sinks
- Have a faucet supply thread; hot and cold
- Be foot operated for cold and hot water adjustment, with flush-to-wall feature on unit

Material and Construction

- All TIG welded
- Welded areas blended to match adjacent surface and to a stain finish
- Die formed countertop with no-drip offset
- Heavy gauge type 304 series stainless steel for countertop, sink bowl, basket drain, and wall mounting bracket
- Pedal mixing valve made heavy duty material such as stainless steel, brass, or rough chrome plated

Storage and Work Equipment

Heavy-duty Stainless Steel Utility Cart

General
Heavy-duty stainless steel utility cart must be designed for multiple functions such as: transporting food, heavy dishes and loads, receiving goods, and moving loads for ware-washing during food services.

Configuration
Unit must be available in two (2) and three (3) shelves.

Material and Construction
- Capable of transporting up to 500 lbs (227 kg).
- All welded and polished heavy-duty stainless steel construction.
- Shelves with raised edges of a nominal 13mm (0.5”) for spill containment.
- ABS handle or no-marking rubber bumpers to help prevent damage to walls and doors.
- Four (4) heavy-duty swivel casters with two (2) foot brakes.
- Casters must be removable.

Mobile Glass Dispenser

General

The non-heated mobile glass and tray rack dispenser must consist of the platform, saucer, push handle, lifts-out panel, and rubber casters with caster brakes. The unit must store racks of cups or glasses or trays at a constant dispenser height for food service needs.

Configuration

The unit must be capable of accommodating standard dish washer rack size 508mm x 508mm (20’x 20’).

Material and Construction

- Stainless steel construction
- Self-contained adjustable extension springs
- Protective corner bumper standard
- Waist height push handle
- Lift-out panel for easy access to dispensing mechanism
- Hard rubber casters with caster brakes on rear casters

Tray and Cutlery Rack Dispenser

General

The tray and cutlery rack dispenser must consist of cutlery bins, tray holders, legs or adjustable legs with four (4) swivel casters (two (2) with brakes). The unit must be designed for use in food services operations to deliver tableware.

Configuration

The unit must be available in the followings:

- Self-service tray
- Minimum of 300 racks 14” x 18”(355mm X 457mm)
- Cutlery

Material and Construction

- 304 Stainless steel construction
- Heavy-duty swivel casters with two casters include brakes.

Value Added Option

- Cutlery bin with removable transparent covers

Heated Plate Dispenser

General

The heated plate dispenser must consist of dish platform, thermostat control, casters, bumpers and a handle. The unit must be designed for the use in food services operations where the heated dispensing and handing of dishware requires an ergonomic and hygienic environment.

Configuration

The unit must be capable of holding a minimum of 490, 9” (229 mm) plates available in:

- Round tube and rectangle dispenser model
- Adjustable up to 10”

Material and Construction

- A minimum of12-16 Gauge Stainless steel construction
- Heavy-duty swivel casters with two (2) casters that include brakes.
- Transparent polycarbonate lid

Functions

- Field adjustable self-leveling stainless steel mechanism

Controls and Operating temperatures

- Unit to have variable temperature controls with an ON/OFF switch
- Temperature control range 37.8ºC – 80 º C (100°F– 176°F)

Value Added Option

- Side openings for better visibility of plate count

Electrical

Power requirements: a plug configuration to meet 120V/60 Hz/1 Phase

Receiving/Bench Scale

General

The receiving/bench scale should be floor style with two (2) main components: 1) scale platform, and 2) holder display indicator. It will be designed to weigh large items.

Configuration

- Must be available in minimum of 22.5 kg (50 lb) and maximum 45kg (100 lb)capacities with the ability to measure in increments of 5g (0.011 lb)
- Minimum platform measures must be 305mm x 305mm (12” x 12”)
- Available in column type or stand alone configuration

Material and Construction

- Must have 304 stainless steel constructions or approved NSF finishes
- Rustproof chassis will not corrode or flex

Standard Features

- Six (6) digit large red LED display
- Commercial grade control panel
- Available in dual imperial and metric units such as lb, kg, g, oz, neg and zero
- Alignment notch for precise and quick zero reset
- No tools required and no loose parts

Value Added Option

- Bi-directional Rs-232 port

Electrical and Battery

- Power requirement: 115 V/50-60 Hz /1 Ph
- A minimum of 60 hours battery life

Mobile Stainless Steel Table

General

The mobile stainless steel table must have a work surface, commercial grade legs, and under shelf. It must provide a durable surface for preparation in the kitchen.

Configuration

The unit must be available with swivel casters in the following dimensions;

- table: 60" (1524 mm) length with under self
- table: 72" (1829 mm) length with under self
- table: 96" (2438 mm) length with under self
- Unit must have maximum width 762 mm (30”)

Material and Construction

- Top: Seamless stainless steel with channel support, nickel/chrome plated after fabrication
- Bottom shelf: Stainless steel
- Bottom Frame: Three-sided tubular frame available in chrome-pated or stainless steel
- Posts: stainless steel
- Four (4) poly swivel casters with minimum of two (2) that are lockable

Racks

Tray Return Rack

General

The tray return rack must consist of shelving units, on a durable platform with swivel casters. The tray racks will hold solid food trays to collect soiled food trays, and take them back to the dishwashing station, or load fresh food to transfer them to the meet food service's needs.

Configuration

The unit must be available in:

- Single (1) and double (2) rack configuration for standard sized trays 14" x 18"(355mm X 457mm)
- Minimum holding capacity of 24 trays for a single configuration.

Material and Construction

- Stainless steel construction or aluminum construction
- Commercial grade aluminum tube and angle slides maximize strength and durability
- 5" (127mm) tray spacing
- Non- marking wheels for floor protection and to minimize noise.

Utility Rack, 20 Pans

General

The utility racks must consist of shelving units, on a durable platform with swivel casters. The racks will hold and move steam and sheet pans to meet food service needs.

Configuration

The unit must be available in:

- Single (1) rack configuration for 457mm x 660mm (18” x 26”) or 305mm x 508mm (12”x 20”)
- Minimum holding capacity of 20 sheet pans.

Material and Construction

- Stainless steel or aluminum construction
- Steam pans or sheet pans holding
- 76mm (3”) supporting pan space
- Rack has a protective vinyl cover with zippers on all four corners
- Swivel casters with polyurethane wheels

Storage Rack

General

The storage rack must consist of NSF approve material such as composite material or polypropylene. The rack will provide storage space to pickup or store food utilities.

Configuration

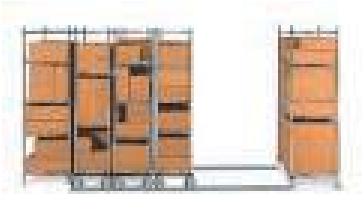
The unit must be available in:

- 914mm x 1524mm x 610mm (36”x 60”x 18”)
- 1219mm x 1524mm x 610mm (48”x 60”x 18”)
- 1524mm x 1524mm x 610mm (60”x 60”x 18”)
- 914mm x 1524mm x 610mm (36”x 60”x 24”)
- 1219mm x 1524mm x 610mm (48”x 60”x 24”)
- 1524mm x 1524mm x 610mm (60”x 60”x 24”)
- Minimum of 600 lbs (272 kg) total weight capacity

Material and Construction

- NSF approved material suitable for dry, wet and corrosive environment.
- A minimum of four (4) adjustable shelves
- Removable shelving
- Must be equipped with stem casters which have two (2) front brakes.

High Density shelving



General

The high density storage system must be suitable for dry, wet and corrosive environment. It should be available in a top or floor track system. All components must meet NSF approve material. The shelving system will provide storage space to pickup or store food utilities.

Configuration

The unit must:

- Be available in mobile or stationary
- Have track length available in lengths of up to 12 ft.
- Have shelving that is available in 18” and 24“ (457 mm and 610 mm) width
- Be available in 1219mm (48”) and 1524mm (60”) length
- An active aisle of 30”- 36” (762 mm – 914 mm)

Material and Construction

- Vented shelves and an available option of a solid shelf
- Shelves must be adjustable to a minimum of 76mm (3”) spacing
- NSF approve material construction
- Corrosion proof shelving
- Minimum of 1000 lbs (454 kg) total weight capacity for mobile units
- Minimum of 1500 lbs (680 kg) total weight capacity for stationary units
- Minimum of four (4) easy adjustable shelves per unit
- Track must be constructed of aluminum or stainless steel

Standard Features

- Removable shelving

Value Added Option

- Minimum of a 10 year warranty on all components

Food Waste Systems

Food Waste Disposer

General

Left over food waste is scraped into disposer for food wastes handling before the soiled plates are placed in the dishwashing machine. The unit must be medium size (up to 400 meals per hours) or larger (up to 1500 meals per hours).In offset or low body styles that can allow fast feeding of food waste disposal. Unit must meet the minimal requirements and features below:

Material and Construction

- Heavy cast alloy construction for grind and housing
- Stainless steel adjustable legs with bullet feet
- Neoprene collar

Feature requirement

- Minimum 178mm (7”) throat opening to allow for fast feeding
- Flexible neoprene collar to eliminate vibration and easy installation and removal
- Adjustable rotor/turntable to match for wearing parts
- Easily removable discharge flange
- Adjustable legs to level disposer, to meet the drain stub
- ON/OFF controls

Electrical

Power requirements: 208V-240V/480V/ 50Hz or 60 Hz/ 1Ph or 3 PH; electrical cord and plug furnished.

Value Added Options

- Cone Cover

Annex "B" - Basis of Payment

1. Pricing Instructions

Year #1 - Date of Issue to 30 April 2015
Year #2 - 01 May 2015 to 30 April 2016 – optional period

Price proposals must be **in Canadian currency**.

Minimum Number of Items: The Bidder must propose a minimum of 90% of items, including the value added options, as listed in Annex B-1.

The Bidder must submit all-inclusive unit prices, Delivered Duty Paid (DDP) Incoterms 2000. Pricing must be provided for each item type in each of their different item configuration, as per the specification.

The estimated usage as stated herein is an estimate of the requirement made in good faith. The Standing Offer will be limited to the actual supplies ordered and delivered.

Applicable tax is not to be included in the Unit price but must be shown as a separate line item on all invoices.

Annex B-1 is attached as a fillable Excel spreadsheet

The Bidder is proposing prices for the following:

Region #1:_____

Region #2:_____

Region #3:_____

Region #4:_____

Region #5: _____

All Regions:_____

ANNEX "C"

REGION #1	REGION #2	REGION #3	REGION #4	REGION #5
British Columbia	**Prairies Alberta, Saskatchewan & Manitoba**	**Ontario**	**Quebec**	**Atlantic Canada New-Brunswick, PEI, Nova Scotia & Newfoundland**
CFB Esquimalt	CFB Shilo	CFB Borden	Pointe à Carcy	CFB Gagetown
Navy Ships	CFB Wainwright	CRPTC Connaught	CFB St Jean	Det Aldershot
Comox	CFB Edmonton	CFB Kingston	CFB Valcartier	CFB St John's
	CFB Suffield	CFB Petawawa	CFB Bagotville	CFB Halifax
	CFB Wing Moose jaw	CFB North Bay		Navy Ships
	CFB Winnipeg	CFB Trenton		CFB Greenwood
	CFB Cold Lake	**Northern Canada Yukon, Northwest Territories & Nunavut**		CFB Gander
	CFB Dundurn	[1]CFS Alert		CFB Goose Bay

[1] All items will be delivered to Canadian Forces Base Trenton for furtherance to CFS Alert by DND.