

Partie 1 General

1.1 RELATED REQUIREMENTS

- .1 Section 1 – General requirements
- .2 Section 11 40 20 – Food service - Stock equipment.
- .3 Section 11 41 10 – Cooler.
- .4 Section 23 38 13 – Commercial exhaust hoods

1.2 RÉFÉRENCES

- .1 American Iron and Steel Institute (AISI)
- .2 ASTM International
 - .1 ASTM A 167-99(2009), Standard Specification for Stainless and Heat-Resisting Chromium-Nickel Steel Plate, Sheet, and Strip.
 - .2 ASTM A 240/A 240M-11a, Standard Specification for Chromium and Chromium-Nickel Stainless Steel Plate, Sheet, and Strip for Pressure Vessels and for General Applications.
 - .3 ASTM A 269-10, Standard Specification for Seamless and Welded Austenitic Stainless Steel Tubing for General Service.
 - .4 ASTM A 480/A 480M-11a, Specification for General Requirements for Flat-Rolled Stainless and Heat-Resisting Steel Plate, Sheet, and Strip.
 - .5 ASTM B 456-08, Standard Specification for Electrodeposited Coatings of Copper Plus Nickel Plus Chromium and Nickel Plus Chromium.
- .3 Canadian General Standards Board (CGSB)
 - .1 CAN/CGSB-19.13-M87, Sealing Compound, One Component, Elastomeric, Chemical Curing. Office des normes générales du Canada (CGSB)
- .4 CSA International
 - .1 CSA O112.10-08, Evaluation of Adhesives for Structural Wood Products (Limited Moisture Exposure).
 - .2 CAN/CSA-Z809-08, Sustainable Forest Management.
- .5 Forest Stewardship Council (FSC)
 - .1 FSC-STD-01-001-2004, FSC Principle and Criteria for Forest Stewardship.
- .6 Green Seal Environmental Standards (GS)
 - .1 GS-36-11, Commercial Adhesives.
- .7 Health Canada/Workplace Hazardous Materials Information System (WHMIS)
 - .1 Material Safety Data Sheets (MSDS).

- .8 National Hardwood Lumber Association (NHLA)
 - .1 Rules for the Measurement and Inspection of Hardwood and Cypress 2011.
- .9 South Coast Air Quality Management District (SCAQMD), California State, Regulation XI. Source Specific Standards
 - .1 SCAQMD Rule 1168-A2005, Adhesives and Sealants Applications.
- .10 Sustainable Forestry Initiative (SFI)
 - .1 Norme SFI-2010-2014.
- .11 The Public Health and Safety Company (NSF International)

1.3 ACTION AND INFORMATIONAL SUBMITTALS

- .1 Provide submittals in accordance with Section 01 33 00 - Submittal Procedures.
- .2 Product Data:
 - .1 Submit manufacturer's printed product literature and datasheet and include product characteristics, performance criteria, physical size, finish and limitations and the following:
 - .1 Description of equipment giving manufacturers name, type, model, year and capacity.
 - .2 Details of operation, servicing and maintenance.
 - .3 Recommended spare parts list.
- .3 Shop Drawings:
 - .1 Submit drawings stamped and signed by professional engineer registered or licensed in the province of Quebec, Canada.
 - .2 Indicate construction details of equipment including materials, components, metal thicknesses, reinforcements, welds and weld types, interior and exterior corner and joint details, anchorages, locations of exposed fasteners, assembly methods, finishes, mechanical and electrical characteristics.
 - .3 Indicate roughing-in service requirements for mechanically and electrically operated equipment.
- .4 Quality control submittals: submit following in accordance with Section 01 45 00 - Quality Control.
 - .1 Manufacturer's Instructions: submit manufacturer's installation instructions and special handling criteria, installation sequence, cleaning procedures and specific exigencies.
 - .2 Manufacturer's Field Reports: submit to manufacturer's written reports within 3 days of review, verifying compliance of Work, as described in PART 3 - FIELD QUALITY CONTROL.
- .5 Closeout Submittals:
 - .1 Provide operation and maintenance data for various equipment for incorporation into manual specified in Section 01 78 00 - Closeout Submittals.

1.4 QUALITY ASSURANCE

- .1 Sustainable Standards Certification:
 - .1 Certified Wood: submit listing of wood products and materials used in accordance with CAN/CSA-Z809 or FSC or SFI.
- .2 Pre-Installation Meetings: convene pre-installation meeting 1 week prior to beginning work of this Section and on-site installation, with contractor's representative and Departmental Representative in accordance with Section 01 32 16.07 - Construction Progress Schedule - Bar (GANNT) Chart to verify project requirements.

1.5 INCLUDED WORK

- .1 The list of works given in this Division is done so strictly as an indication and is non-limiting. It does not exclude works described in other divisions of the Technical Specifications, shown on the drawings or necessary for the complete execution of all work in the spirit of the plans.
- .2 Contractor of the present section has also to supply equipment of the section 11 40 10.
- .3 The supply, transport, staff, material and equipment installation of food service described at part 2.6 of the present section, including:
 - .1 Electrical engine starters (motor starters), fully wired and complete with "Start-Stop" buttons, indicator light and overload protection, ready for hook-up by electrical contractor.
 - .2 Electrical heaters and thermostats complete with concealed wiring installed in parallel and appropriate fuses connected to a grounded junction box, ready for hook-up by electrical contractor.
 - .3 The supply or replacement of various components (e.g. connectors, power cords and / or plugs, etc.) as specified in the description of the equipment, including labor to perform these works. However, when specific receptacles are required to fit with the plugs of equipment included in this specification, these receptacles must be provided by the kitchen equipment manufacturer, and installed by him, unless otherwise indicated (e.g. « give it to the electrical contractor for installation on site »).
 - .4 The switches required for the built-in lighting systems, except for lighting fixture in the exhaust hoods, unless otherwise specified.
 - .5 Waterproof electrical material in the dishwashing area and in other similar environments.
 - .6 All incandescent bulbs, fluorescent tubes, etc. that belong to the lighting systems included with the equipment specified.
 - .7 Cooler units with fin coil and condensing units in the equipment fitted with built-in compressor, fully pre-wired, complete and operational, including an On-Off switch with pilot light.
 - .8 Check valves on all equipment where water is mixed upstream of flow control.

- .9 All drainage piping up to indirect drains provided in the vicinity of the equipment concerned (i.e., refrigerated units, hot food wells, safety valves, etc.), as well as all sink drains and overflows, unless otherwise specified in this specification.
- .10 All drainage piping up to indirect drains provided in the vicinity of the equipment concerned (i.e., refrigerated units, hot food wells, safety valves, etc.), as well as all sink drains and overflows, unless otherwise specified in this specification.
- .11 All sink and kettle faucets, or others, where required on the equipment.
- .12 All the hardware, shown on drawings or specified, including locks, handles, hinges, adjustable feet, latches and other accessories usually required with the equipment, whether shown or not and specified or not.
- .13 Name plates and tags required to identify clearly and permanently each and all thermostats, indicating lights, switches, thermometers and others, using pictograms engraved in lamicoid plastic or stainless steel plates.
- .14 Holes required for the inside and on counter tops, to allow passage of tubings (plumbing, electricity or others) required for connections of different equipment, regardless if these equipment are supplied or not by the kitchen equipment manufacturer.
- .15 The identification of gravity roller sections installed on the tables, to facilitate their re-installation after cleaning.
- .4 Drillings in walls, ceilings and/or floors in the building required to install electrical conduits, plumbing or others, to complete the interconnection of the equipment or equipment governed by this specification (fire suppression, refrigeration, etc.). In the wake of this assignment, the kitchen equipment manufacturer shall adequately seal the perimeter of all his conduits at the bounding line of drillings to the requirements of the concerned building.
- .5 Close coordination with the general contractor regarding the installation of equipment of this contract, including, among others, to inform him prior to any drilling needed in the slab, especially if the floor is equipped with a waterproofing membrane.

1.6 DOCUMENTS FOR INSTALLATION ON SITE

- .1 The kitchen equipment manufacturer shall proceed as follows for the verification of the technical data sheets and the drawings:
 - .1 Submit to the Departmental Representative, for verification purposes, one (1) electronic copy, in PDF format, of all technical data sheets of the standard equipment. All data sheets shall be sent at the same time in one or more files, depending on the size of PDF files, and each file must be clearly identified. Each technical data sheet shall include a cover sheet for each standard equipment.
 - .2 Submit to the Departmental Representative, for verification purposes, one (1) electronic copy, in PDF format, of the general layout drawings and of the dimensional drawings showing: the floor depressions, the openings to provide in the walls, ceilings and/or floors; the location of the wall reinforcements to be provided by the general contractor, the location of the mechanical hook-ups and electrical connections for all the equipment he will supply, including all the stock equipment (section 11 40 10) and the standard equipment (which has been

submitted in the technical data sheets bearing the verification stamp of the Departmental Representative), as well as, if applicable, the location of the mechanical hook-ups and electrical connections for existing equipment to be relocated. After the Departmental Representative has affixed his verification stamp, these drawings issued « FOR INSTALLATION ON SITE » will have precedence on the work site.

- .2 The kitchen equipment manufacturer shall not do any work or place any order before he receives a copy of all documents bearing the Departmental Representative stamp. Notwithstanding the verification carried out by the Departmental Representative, the kitchen equipment manufacturer is responsible for his drawings identified « FOR INSTALLATION ON SITE », including his shop drawings, and he shall comply with the requirements of documents issued « FOR CONSTRUCTION ».
- .3 The kitchen equipment manufacturer shall provide, to the Departmental Representative, the general contractor and all concerned sub-contractors, all the necessary copies. Drawings shall be clearly identified « FOR INSTALLATION ON SITE ». The names of the Departmental Representative must be removed and the kitchen equipment manufacturer shall affix his own complete identification, the project name and his contract number. Drawings shall include :
 - .1 The general layout, as well as the equipment list.
 - .2 The location of mechanical hook-ups and electrical connections, including all pertinent technical information (capacity, dimensions, assembly heights, etc.).
 - .3 The location of floor depressions and of openings in walls, floors and/or ceilings.
 - .4 The location of wall reinforcements.
 - .5 Shop drawings of all custom made equipment.
 - .6 Booklets for standard equipment, including all technical sheets, which must specify the options and accessories.

1.7 REQUIREMENTS

- .1 From the beginning of construction, the kitchen equipment manufacturer shall provide to the general contractor all copies of all the drawings and technical data sheets concerning his equipment (and bearing the verification stamp affixed by the Departmental Representative), for distribution to all trades involved on the construction site.
- .2 The kitchen equipment manufacturer shall ensure to meet the tender documents. If he doesn't, the kitchen equipment manufacturer shall correct all deficiencies at his own expense.
- .3 The kitchen equipment manufacturer shall be responsible for all the dimensions relating to his equipment and he shall ascertain measurements prior to placing an order or before he begins fabrication. He is also responsible for the verification of all components or equipment provided by other suppliers and that will be built-in or fitted with his own equipment. He shall also consult the drawings of the general contractor to assure that all the equipment he will supply, will fit as shown in the drawings of the Departmental Representative, take a special attention to the height of ceilings where the equipment is to be installed (cold room, hood, etc.), to the alcoves, to the dropped ceilings, and also to

dimensions of access corridors, of doorways, elevators, etc., allowing to move the equipment inside without any restriction. If substantial discrepancies arise between the prevailing conditions at the work site and the dimensions shown on the drawings, the kitchen equipment manufacturer shall, without delay, notify the Departmental Representative who will provide instructions.

.4 Coordination :

.1 The kitchen equipment manufacturer shall check with the general contractor that the proposed location for the installation of its equipment, appliances, tubes, pipes will not conflict with other components, so that each of them can be installed in the appropriate place, and so the appearance of the whole will be acceptable.

.2 In any way, the kitchen equipment manufacturer can't require an extra to his contract because he failed to coordinate its work with that of other trades.

.5 The project manager of the kitchen equipment manufacturer shall visit the work site regularly throughout the construction period in order to coordinate the work concerning his equipment (i.e. : dimensions, depressions in floors, floor drain pans and drainage, specific plumbing and electrical requirements, drillings, etc.) and provide all required information to trades involved.

.6 Prior to drilling holes through walls, floors or ceilings, which are required in the building to run internal hook-ups to equipment or systems governed by this specification, the kitchen equipment manufacturer shall consult with the general contractor to avoid any damage to other electrical, plumbing or ventilation services concealed in walls, ceilings or floors. Drillings shall be executed with care, to the requirements of the general contractor and/or the client, and the kitchen equipment manufacturer shall, in the wake of his assignment, adequately seal the perimeter of all his conduits at the bounding line of drillings to the requirements of the concerned building.

1.8 EXAMINATION

.1 During the tendering period, if bidders identify a mismatch between drawings and specifications, find some inaccuracies, discrepancies or omissions, or if they entertain any doubt as to their interpretation, they must notify without delay the Departmental Representative who will issue the required addendum. The Departmental Representative is not responsible for any instruction given verbally. Thus, bidders shall inform the Departmental Representative of any inconsistency that may exist between the drawings and specifications. Everything that is indicated on the drawings and not mentioned in the specifications, and conversely, is integral part of the execution and shall be considered as indicated in both locations; without limiting oneself to the information provided, execute the work fully and to best practice.

.2 The specifications does not necessarily specify all materials and accessories indicated on the drawings and conversely. However, it is understood that the kitchen equipment manufacturer is committed to providing and installing all materials and accessories as if they were both mentioned in the specifications and on drawings.

- .3 In the event that two descriptions of equipment, quantity, material or systems do not match, bidders are required to count in their tender, the most demanding description, unless addendum have been issued to clarify all.

1.9 ACCEPTABLE PRODUCTS AND MATERIALS

- .1 Where a particular brand name is stipulated, see Instructions to Bidders for procedure for requesting approval of substitute materials and products

Partie 2 Products

2.1 MATERIALS

- .1 Stainless steel sheet: to ASTM A 240/A 240M, Type 304 with AISI No.4 finish, thicknesses as follows:
 - .1 Exposed frames, uprights angles, reinforcements: 2.0 mm.
 - .2 Table tops, counter tops, drainboards, pot sinks and sinks over 508 mm x 508 mm, splashbacks: 2.0 mm.
 - .3 Shelves, utility sinks 508 mm x 508 mm or smaller, angle slides: 1.6 mm.
 - .4 Exposed bodies of cabinets, casing of exposed electrical outlets, ventilation ducts: 1.3 mm.
 - .5 Interior partitions of cabinets, lining of insulated cabinets, skirting, interior and exterior surfaces of doors and drawers: 1.0 mm.
- .2 Stainless steel tubing: to ASTM A 269, Type TP304, commercial grade, seamless and welded with AISI No. 4 finish.
- .3 Hardware and fastenings: stainless steel.
- .4 Nickel/chromium coating: to ASTM B 456, Service Condition Number SC 3 satin finish.
- .5 Filler strip: stainless steel, 1.3 mm thick, same finish as surrounding components.
- .6 Sealant: to CAN/CGSB-19.13, non-toxic aluminum coloured sealing compound, adhesive/sealant, meeting NSF requirements for direct contact with food and stay flexible during long term exposure to temperatures ranging from minus 73 degrees C to plus 232 degrees C.
 - .1 Maximum VOC limit 250 g/L to SCAQMD Rule #1168 and to GS-36.

2.2 FABRICATION

- .1 Exposed surfaces: stainless steel unless otherwise indicated.
- .2 Fabricate equipment from stainless steel, to sizes and configurations indicated.
- .3 Fabricate work square, true, straight, to suit installation conditions and as indicated.
 - .1 Design to maximum sanitary conditions in accordance with NSF requirements.
- .4 Fit and shop-assemble equipment ready for erection where possible.
- .5 Deburr, smooth and round off raw edges prior to forming.

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- .6 Straight lengths: counter tops, table tops, drainboards, tray rails, shelving.
 - .1 One continuous piece if 3.0 m or less in length.
 - .2 If over 3.0 m, sections to be welded unless otherwise indicated.
 - .7 Welding: sound, non-porous, and free from imperfections.
 - .1 Weld metal: colour matched and corrosion-resistant as parent metal.
 - .2 Spot welds: minimum 3.0 mm diameter with full penetration.
 - .3 Grind exposed welds smooth and polish to match parent metal.
 - .4 Grind other welds smooth.
 - .5 Welding and finishing is not to impair corrosion resistance of finished article.
 - .6 Welds, except spot welds: continuous unless otherwise indicated.
 - .8 Legs and bracing: demountable, of stainless steel tubing, with 12 mm thick stainless steel mounting plates, welded construction with stainless steel sanitary, adjustable, bullet feet.
 - .1 Mounting screws: welded to 2.5 mm thick stainless steel leg channels.
 - .2 Legs: 41 mm od tubing 1.6 mm thick stainless steel.
 - .3 Bracing: 30 mm od tubing 1.2 mm thick stainless steel.
 - .9 Solid undershelf: 2 mm thick stainless steel, edges boxed, backs up 50 mm and folded at walls, shelf supports welded to legs and bracing, 250 mm clear of floor at mid-way adjustment of feet.
 - .1 With adjustable shelves, use sanitary type supports.
 - .10 Slatted undershelf: constructed in removable equal-length sections not over 610 mm in length, consisting of 50 mm wide x 2 mm thick creased stainless steel slats, spaced equally 19 mm maximum, apart and fillet welded at right angles to 19 x 19 x 3 mm stainless steel angles.
 - .1 Ends of slats rounded and curved down to fit over front and rear bracing without projecting beyond bracing.
 - .2 Where used near wall, turn up backs 50 mm to act as stop to protect wall.

2.3 SINK UNITS

- .1 Compartment material: minimum 2 mm thick stainless steel.
- .2 Corners:
 - .1 Horizontal and vertical minimum radius 19 mm on both planes, with coved corners.
 - .2 Corners of tops: outside radius minimum 38 mm.
- .3 Construction: welded.
- .4 Compartment bottom: slope down towards drain.
- .5 Corner type drain: 38 mm complete with tail piece, stainless steel standing overflow and stainless steel perforated strainer.
 - .1 Height of standing overflow: 50 mm below the counter top or drainboard.

- .2 Perforated strainer: extend 19 mm above top of standing overflow.
- .6 Centre drain: stainless steel crumb cup waste with stainless steel strainer basket or lever action type where indicated, 40 mm unless indicated otherwise.
- .7 Where multiple compartments are indicated, space between compartments maximum of 25 mm and minimum of 13 mm.
 - .1 Weld compartments into counter top or drainboards.
- .8 Drill holes for hot and cold water faucets.
- .9 Drainboards: 2 mm thick stainless steel, integral with, and sloping down 2% towards compartments.
- .10 Edges: up and rolled as indicated.
- .11 Top of sink edge and drainboard: straight horizontal line.
- .12 Splashback: 2 mm thick stainless steel, rolled up and splayed, integral with sink, drainboard or top.
 - .1 Where countertop or drainboard meets splashback or upturn, cove 19 mm unless otherwise indicated.
 - .2 Horizontal and vertical junctions:
 - .1 Fill in and weld ends of splashback.
 - .2 Fill splashbacks at exposed locations to 38 mm below tops.
- .13 Legs and bracing: as specified.
- .14 Skirting: 1 mm thick stainless steel on single or multiple compartment sinks.
 - .1 Skirting on exposed external surfaces: extend under sinks 25 mm past bottom radii, be continuously welded under sinks, to follow vertical external radii at extreme ends, or fitted and welded to integral components as appropriate.
 - .2 Space spot welds maximum of 100 mm on centers.
- .15 Solid and slatted undershelf: as specified.

2.4 UTILITY AND WORKTABLES

- .1 Tops, reinforcing and leg channels: 2 mm thick stainless steel, with top edges formed as indicated.
 - .1 Reinforcing and leg channels where required: do not protrude below bottom edge of table top.
 - .2 Tops: sound deadened using laminated stainless steel/heavy duty sound insulation/stainless steel construction, reinforced to prevent sagging.
- .2 Legs and bracing: as specified.
- .3 Undershelf:
 - .1 Interior:

- .1 Intermediate shelves : stainless steel, 1,6 mm thick, no 4 finish, divided into two (2) sections in depth, removable by a single sliding door, with edges turned down for 40 mm and then fold back 13 mm inside, resting on stainless steel adjustable rails. These rails will be of heavy duty type to adequately support the weight of different items and of sufficient length to install the adjustable shelves at different heights and even allow the addition of extra shelves as needed.
- .2 Bottom shelf : stainless steel, 1,6 mm thick, no 4 finish, being an integral part of the lower frame.
- .4 Marine edges: 10 mm turned up 30° angle and 40 mm folded down with inside returned for 13 mm
- .5 40 mm folded down squared edge with inside returned for 13 mm
- .6 Rolled edge (warewashing area): with 19 mm radius rolled corners.

2.5 DRAWERS

- .1 Body material: 1 mm thick stainless steel.
- .2 Body : 1 mm thick stainless steel
- .3 Front : stainless steel, 1 mm thick, double wall insulated, flush with the front of the counter.
- .4 Devant : en acier inoxydable de 1 mm d'épaisseur, à double paroi isolée.
- .5 Corners: welded
- .6 Pan: stainless steel, type 304, 381 x 508 x 127 mm unless otherwise specified, removable.
- .7 Handle: lengthwise profiled
- .8 Hardware:
 - .1 Tracks with neoprene or nylon rollers and stainless steel ball bearings in stainless steel channels with easily released stops.
 - .2 Rubber stoppers to prevent drawers from sliding out except by intent.
 - .1 Adjust for free running action.
- .9 Housing: 1 mm thick stainless steel.
 - .1 Drawers in open equipment: housed.

2.6 CABINETS AND COUNTERS

- .1 Support individual cabinet sections with at least four 4 adjustable stainless steel levelling legs and castors (2 with brakes), not over 1800 mm apart longitudinally, not over 760 mm from front to back.
 - .1 Actual spacing as indicated.
- .2 Tops, splashbacks and shelves: 2 mm thick stainless steel, all welded construction.
 - .1 Edges as indicated.

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- .3 Body: 1 mm thick stainless steel.
 - .4 Pilasters: 2 mm thick stainless steel.
 - .5 Angle slides: 1.6 mm thick stainless steel angles, minimum 50 x 50 mm, welded to 2 mm thick stainless steel supports.
 - .1 Length of angle to suit, with front inside corners radiused 19 mm.
 - .2 Stops: prevent trays from sliding off back, in open equipment.
 - .6 Doors: sliding or hinged, double pan, welded, stainless steel construction, 1 mm metal core thickness, rigid mineral insulation core.
 - .1 .1 Maximum length: 650 mm.
 - .2 .2 Finish: AISI 2B for inside pan.
 - .7 Sliding door hardware: sanitary overhead track, nylon ball bearing roller equipped metal door hangers, complete with sanitary, non-accumulative bottom door guides.
 - .8 Hinged door hardware: only pivot type stainless steel units.
 - .9 Handles: stainless steel lengthwise profiled

2.7 OUTLETS, ELECTRICAL PANEL AND WIRING

- .1 Each outlet shall be complete with a junction box and an appropriate ground device, and provided with a stainless steel cover. In backsplashes, electrical boxes must be installed behind and the covers must be affixed on front of the backsplash. In cabinet installation, built-in electrical outlets in stainless steel housings. For open cabinets, install outlets perpendicular to the front and recessed from it. On table and counter tops, provide and install, stainless steel housings, seal the perimeter at junction with top in order to have a sanitary installation.
- .2 All regular outlets shall be white and those installed at 1500 mm or less from a water source shall be a « GFI » model, in conformity with the last issue of the electrical Code.
- .3 All outlets connected to the emergency system will be red to be easily identified by operators.
- .4 All outlets connected to an electrical panel built-in a counter must be clearly identified with a number corresponding to their respective breaker.
- .5 Electrical panel: unit equipped with circuit breakers, each clearly identified, complying in all respects with applicable standards, including the installation inside furniture. The section where the electrical panel will be installed must be properly insulated and enough openworked in order to maintain an adequate temperature, and all electrical wiring should be fully concealed. In any case, the panels must not be altered or cut. These units must be the same brand as electrical section.
- .6 Electrical wiring: the electrical wiring installed inside furniture must comply with the latest versions of the codes and/or regulations and must be fully concealed and adequately secured.

2.8 SPECIFIC EQUIPMENTS

ITEM 48 SPREADERS

- .1 Quantity: 2
- .2 Construction:
 - .1 Stainless steel top, 1,6 mm thick, finish no 4, with rear splash guard identical to item no. 53.
 - .2 One bottom stainless steel shelf, 1,6 mm thick, finish no. 4, installed at 500 mm under the top.
 - .3 One stainless steel back panel 1 mm thick, between lower shelf and top.
- .3 Installation: fasten firmly to item no. 53 using stainless steel supports.
- .4 Back covering: stainless steel panel, 1 mm thick, to cover the full height, including the splashguard.

ITEM 56 DRAIN PANS

- .1 Quantity: 2
- .2 Construction: stainless steel pan, 2 mm thick, no. 4 finish, anchored to the floor, with 25 mm edge on perimeter. At 25 mm below the top edge, 25 mm fold back on perimeter.
- .3 Drain : stainless steel basin, 230 mm in diameter × 250 mm deep, including a removable stainless steel perforated basket, 200 mm in diameter x 150 mm deep, installed slightly below the rim of the basin to facilitate drainage. This basket shall be perforated with 6 mm maximum diameter holes to retain solid residues and be provided with a handle made with a stainless steel rod, welded in the center of top of the basket. In addition, in the bottom of the drain pan, weld a drain pipe 100 mm in diameter, with sufficient length to pass through the floor slab polished joint on the perimeter, provided with a removable strainer.
- .4 Grate: reinforced fiberglass unit, with non-skid surface and identical interchangeable removable sections. Note: Adjust the dimensions of the drain pan according to dimensions of the grate sections to avoid any protrusion and supply and install the required stainless steel supports in the bottom of the basin, with polished joints.
- .5 Coordination: before manufacturing, verify on site dimensions of the floor depression and the specific location of the circular opening for the drain within the depression and the thickness of the slab to adapt the length of the drain pipe accordingly. Also, give the necessary instructions to the general contractor for installation of the drain pan in the floor slab.

ITEM 57 COUNTER WITH SINK

- .1 Quantity: 1
- .2 Top: 1,6 mm thick stainless steel, finish n° 4, with marine edge on the perimeter. Provide a piece top with all welded joints, polished and invisible.

- .3 Sink: 1 unit, 500 x 500 x 250 mm high, complete with corner drain provided with overflow fitted with built-in plug and removable stainless steel protective screen, and faucet with gooseneck type swiveling spout.
- .4 Bottom: stainless steel construction, including:
 - .1 Under the sink, a cabinet with a stainless steel hinged doors, including a stainless steel bottom shelf. Provide all required openings for plumbing purposes.
 - .2 Free space.
 - .3 2 stainless steel shelves, 1.6 mm thick, finish n° 4.
- .5 Legs: refer to section 2.2
- .6 Power outlets: 2 double power outlets, 120 volts, 15/20A, fully pre-wired to the junction boxes included under the cabinet, ready to be connected by the electrician. Outlets to be installed on support of item n° 62.

ITEM 59 MICROWAVE SHELF

- .1 Quantity: 1
- .2 Construction: 1,3 mm thick stainless steel, finish n° 4, turned up 25 mm at back.
- .3 Shelf posts: pilaster type, stainless steel, 1,6 mm thick, no. 4 finish, closed on top, securely fixed to the counter n°57, perfectly welded with polished joints, with slots to allow height adjustment of the shelves.
- .4 Shelf supports: stainless steel units, shaped to snap in the slots of the pilaster.

ITEM 62 UTENSIL RACK

- .1 Quantity: 1
- .2 Construction: stainless steel flat bar 50 mm x 6 mm, shaped to hook into the slots of 1,6 mm thick stainless steel tubes, 40 mm x 40 mm, closed on top, Vertical supports shall be perforated to allow adjusting rack height and shall be securely welded to item n° 57, with polished joints, and adjust rack at a height of 2000 mm or as instructed by owner. Adjustment shall vary of 150 mm up or down vertically and to every 50 mm center to center.
- .3 Hooks: 12 double units in stainless steel.
- .4 Important note: unit should be made so that it can't fall off easily, risking injury to users.

ITEM 69 COUNTER WITH SINK

- .1 Quantity: 1
- .2 Top: 1,6 mm thick stainless steel, finish n° 4, with marine edge on 3 sides and 150 mm high back splash behind and . One piece top with all welded joints (polished and invisible)
- .3 Sink: 1 unit, 500 x 500 x 250 mm high, complete with corner drain provided with overflow fitted with built-in plug and removable stainless steel protective screen, and faucet with gooseneck type swiveling spout, complete with aerator.
- .4 Base: stainless steel unit including:

- .1 Under the sink, an enclosure with hinged doors in stainless steel, designed with stainless steel bottom shelf. Provide all required openings for plumbing purposes.
- .2 Free storage area with stainless steel bracing behind and on the sides only
- .5 Legs: refer to section 2.2

ITEM 89 COUNTER WITH SINK

- .1 Quantity: 1
- .2 Top: 1,6 mm thick stainless steel, finish n° 4, with marine edge on 2 sides and 150 mm high back splash against walls and front integral drain trough recessed with removable perforated drip plate cover as per drawing. One piece top with all welded joint (polished and invisible). The left end of the top shall have a stainless steel angle fixed to wall to eliminate the need for legs.
- .3 Sink: 1 unit, 450 x 450 x 250 mm high, complete with corner drain provided with overflow fitted with built-in plug and removable stainless steel protective screen, and faucet with gooseneck type swiveling spout, complete with aerator.
- .4 Base: stainless steel unit including:
 - .1 Under the sink, an enclosure with hinged doors in stainless steel, designed with stainless steel bottom shelf. Provide all required openings for plumbing purposes.
 - .2 Free storage area for item n° 103.
 - .3 1 section closed on three sides, opened to the front and each section is designed with one bottom shelf and one adjustable shelf, both in stainless steel, removable in 2 sections in depth.
- .5 Legs: refer to section 2.2

ITEM 90 WALL SHELVES

- .1 Quantity: 2
- .2 Construction: stainless steel, 1.3 mm thick, no. 4 finish, with 25 mm high turned up edge on rear.
- .3 Vertical posts: pilaster type, stainless steel, 1.6 mm thick, no 4 finish, securely fastened to the wall, with slots to allow height adjustment of the shelves.
- .4 Shelf supports: stainless steel units, shaped to snap in the slots of the vertical posts.

ITEM 95 COUNTER WITH SINK

- .1 Quantity: 1

- .2 Top: 1,6 mm thick stainless steel, finish n° 4, with marine edge on 3 sides and 150 mm high back splash behind. One piece top with all welded joint (polished and invisible)
- .3 Sink: 1 unit, 500 x 500 x 250 mm high, complete with corner drain provided with overflow fitted with built-in plug and removable stainless steel protective screen, and faucet with gooseneck type swiveling spout, complete with aerator.
- .4 Base: stainless steel unit including:
 - .1 Under the sink, an enclosure with 2 hinged doors in stainless steel, designed with stainless steel bottom shelf. Provide all required openings for plumbing purposes and for the detergent tubing on the glass washer side.
 - .2 Free storage area for item n° 97.
 - .3 Free storage area with stainless steel bracing behind and on the sides only
- .5 Legs: refer to section 2.2

ITEM 96 WALL SHELVES

- .1 Quantity: 4
- .2 Model and accessories: as specified in item n°90.

ITEM 115 COUNTER WITH SINK

- .1 Quantity: 1
- .2 Top: 1,6 mm thick stainless steel, finish n° 4, with marine edge on 3 sides and 150 mm high back splash behind. One piece top with all welded joint (polished and invisible)
- .3 Sink: 1 unit, 500 x 500 x 250 mm high, complete with corner drain provided with overflow fitted with built-in plug and removable stainless steel protective screen, and faucet with gooseneck type swiveling spout, complete with aerator.
- .4 Base: stainless steel unit including:
 - .1 Under the sink, an enclosure with hinged doors in stainless steel, designed with stainless steel bottom shelf. Provide all required openings for plumbing purposes.
 - .2 Free storage area with stainless steel bracing behind and on the sides only
- .5 Legs: refer to section 2.2

ITEM 138 WALL SHELF

- .1 Quantity: 1
- .2 Model and accessories: as specified in item n°90.

ITEM 140 COUNTER WITH SINK

- .1 Quantity: 1

- .2 Top: L-shaped, 1,6 mm thick stainless steel, finish n° 4, with marine edge on the perimeter and 150 mm high back splash behind. One piece top with all welded joint (polished and invisible)
- .3 Sink: 1 unit, 500 x 500 x 250 mm high, complete with corner drain provided with overflow fitted with built-in plug and removable stainless steel protective screen, and faucet with gooseneck type swiveling spout, complete with aerator.
- .4 Base: stainless steel unit including:
 - .1 Under the sink, an enclosure with hinged doors in stainless steel, designed with stainless steel bottom shelf. Provide all required openings for plumbing purposes.
 - .2 Free storage area with stainless steel bracing behind and on the sides only
- .5 Legs: refer to section 2.2

ITEM 141 WALL SHELVES

- .1 Quantity: 2
- .2 Model and accessories: as specified in item n°90.

ITEM 144 MOBILE TABLE

- .1 Quantity: 1
- .2 Top: 1,6 mm thick stainless steel, finish n° 4.
- .3 Base:
 - .1 Stainless steel shelf 1,6 mm thick, finish n° 4, set at 250 mm from finish floor.
 - .2 Free storage area for bin storage.
- .4 Casters: six 125 mm diameter swivel units, including four locking unit

ITEM 145 SPREADER

- .1 Quantity: 1
- .2 Top: 1.6 mm thick stainless steel, finish n° 4, 150 mm high back splash behind.
- .3 Base: 2 stainless steel shelves 1.6 mm thick, finish n° 4, turned up on rear.
- .4 Legs: refer to section 2.2

ITEM 148 DRAIN PAN

- .1 Quantity: 1
- .2 Model and accessories: as specified in item n°56.

ITEM 179 COUNTER WITH SINK

- .1 Quantity: 1

- .2 Top: 1,6 mm thick stainless steel, finish n° 4, with marine edge on 2 sides and 150 mm high back splash against walls and front integral drain trough recessed with removable perforated drip plate cover as per drawing. One piece top with all welded joint (polished and invisible). The left end of the top shall have a stainless steel angle fixed to wall to eliminate the need for legs.
- .3 Sink: 1 unit, 450 x 450 x 250 mm high, complete with corner drain provided with overflow fitted with built-in plug and removable stainless steel protective screen, and faucet with gooseneck type swiveling spout, complete with aerator.
- .4 Base: stainless steel unit including:
 - .1 Under the sink, an enclosure with hinged doors in stainless steel, designed with stainless steel bottom shelf. Provide all required openings for plumbing purposes.
 - .2 Free storage area for items n° 183 and 184.
 - .3 2 sections closed on three sides, opened to the front and each section is designed with one bottom shelf and one adjustable shelf, both in stainless steel.
- .5 Legs: refer to section 2.2

ITEM 182 WALL SHELVES

- .1 Quantity: 2
- .2 Model and accessories: as specified in item n°90.

ITEM 186 COUNTER WITH SINK

- .1 Quantity: 1
- .2 Top: 1,6 mm thick stainless steel, finish n° 4, with marine edge on 3 sides and 150 mm high back splash behind. One piece top with all welded joint (polished and invisible)
- .3 Sink: 1 unit, 450 x 450 x 250 mm high, complete with corner drain provided with overflow fitted with built-in plug and removable stainless steel protective screen, and faucet with gooseneck type swiveling spout, complete with aerator.
- .4 Base: stainless steel unit including:
 - .1 Under the sink, an enclosure with hinged doors in stainless steel, designed with stainless steel bottom shelf. Provide all required openings for plumbing purposes and for the detergent tubing on the glass washer side.
 - .2 Free storage for item No. 190.
 - .3 Free storage area with stainless steel bracing behind and on the sides only.
- .5 Legs: refer to section 2.2

ITEM 191 WALL SHELVES

- .1 Quantity: 4

- .2 Model and accessories: as specified in item n°90.

Partie 3 Execution

3.1 MANUFACTURER'S INSTRUCTIONS

- .1 Compliance: comply with manufacturer's written recommendations, including product technical bulletins, handling, storage and installation instructions, and datasheets.

3.2 INSTALLATION

- .1 Install food service equipment plumb with cabinets and counters level to 1.5 mm in 3050 mm.
- .2 Supervision: experimented and responsible person, from kitchen equipment manufacturer, must be designated to supervise work and provide any information needed to general contractor regarding equipment connections.
- .3 Level base cabinets by adjusting levelling legs.
- .4 Scribe and fit stainless steel filler strips to irregularities of adjacent surfaces, maximum gap opening 0.5 mm.
- .5 Secure equipment to floor and wall as indicated.
- .6 Securely fasten wall cabinets as indicated.
- .7 Fastening: where stationary or fixed and matching items butt against one another, join with concealed stainless steel fasteners.
- .8 Seal joints in accordance with Section 07 92 00 - Joint Sealants.
 - .1 Where joints cannot be sealed with single pass, use stainless steel filler strip in conjunction with sealant.
 - .2 Where items are against or through walls or partitions seal resultant joint.
- .9 Field weld, counter tops, table tops, drainboards, track rails, shelving joints over 3 m long.
- .10 All required adjustments, levelling and welds shall be done on site to ensure a perfect installation.
- .11 If any equipment or any of its components do not fit in the space provided, or if the connections are not consistent, the kitchen equipment manufacturer and the general contractor shall cooperate to perform the necessary changes to adapt the equipment and connections.
- .12 If space and connections related to equipment were provided by the general contractor, in accordance with the drawings and information provided by the kitchen equipment manufacturer, then the cost of these changes will be at the expense of the latter.

3.3 FIELD QUALITY CONTROL

- .1 Inspection: Departmental Representative will conduct shop inspections of equipment fabrication prior to delivery to site.
- .2 Manufacturer's Field Services:
 - .1 Provide manufacturer's field services consisting of product use recommendations and periodic site visits for inspection of product installation in accordance with manufacturer's instructions.

3.4 ADJUSTING

- .1 After installation, fit and adjust operating hardware.

3.5 STARTING

- .1 The kitchen equipment manufacturer must, before proceeding to the demonstration with the operators, ensure that each equipment is in perfect working condition.
- .2 To ensure that all equipment is functional, the kitchen equipment manufacturer shall prepare a document listing its equipment and detailing points to be checked, such as: mechanical and electrical connections, direction of motors rotation, heating equipments, including heating cables, temperatures of refrigerators and freezers, defrost systems, fire extinguishing systems, refrigeration mechanisms, etc.. In this document, the kitchen equipment manufacturer must identify if equipment is in a good working condition and also identify missing items or defective items to be repaired.

3.6 DEMONSTRATION AND TRAINING

- .1 Arrange for manufacturer to demonstrate to owner's personnel in operation and maintenance of equipment in accordance with Section 01 79 00 - Demonstration and Training.
- .2 Manufacturer to demonstrate equipment capabilities, operation, safety and minor user maintenance to approval of Departmental Representative.

3.7 CLEANING ET PROTECTION

- .1 Protection: the kitchen equipment manufacturer shall protect the equipment against stains and damages, regardless of cause, up to final cleaning.
- .2 Final cleaning: at completion of work, the kitchen equipment manufacturer shall fully clean all the equipment before the owner proceeds to final cleaning and disinfection.

END OF SECTION