

Partie 1 General

1.1 RELATED REQUIREMENTS

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

1.2 REFERENCES

- .1 American Iron and Steel Institute (AISI)
- .2 American National Standards Institute (ANSI)
 - .1 ANSI Z83.11-2006/CSA 1.8-2006, Gas Food Service Equipment.
 - .2 ANSI Z83.21-2005/CAN/CSA-C22.2 No.168-2005, Lave-vaisselle commerciaux.
- .3 American Society for Testing and Materials International (ASTM)
 - .1 ASTM A 167-99(2004), Standard Specification for Stainless and Heat-Resisting Chromium-Nickel Steel Plate, Sheet, and Strip.
 - .2 ASTM A 240/A 240M-07e1, Standard Specification for Chromium and Chromium-Nickel Stainless Steel Plate, Sheet, and Strip for Pressure Vessels, and for General Applications.
- .4 Canadian Standards Association (CSA International)
 - .1 ANSI Z83.11-2006/CSA 1.8-2006, Gas Food Service Equipment.
 - .2 ANSI Z83.21-2005/CAN/CSA-C22.2 No.168-2005, Commercial Dishwashers.
 - .3 CAN/CSA B149.1-05, Natural Gas and Propane Installation Code.
 - .4 CAN/CSA B149.2-05, Propane Storage and Handling Code.
 - .5 CSA C22.2 No.109-M1981(R2004), Commercial Cooking Appliances.
 - .6 CAN/CSA-C22.2 No.120-M91(R2004), Refrigeration Equipment.
 - .7 CAN/CSA-C22.2 No.150-M89(R2004), Microwave Ovens.
 - .8 CSA C22.2 No.195-M1987(R2004), Motor Operated Food Processing Appliances (Household and Commercial).
 - .9 CAN/CSA-C388-M89(R2001), Energy Consumption Test Methods for Household Microwave Ovens.
- .5 Health Canada/Workplace Hazardous Materials Information System (WHMIS)
 - .1 Material Safety Data Sheets (MSDS).
- .6 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 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 requirements.
 - .2 Manufacturer's Field Reports: submit manufacturer's written reports within 3 days of review, verifying compliance of Work, as described in PART 3 - FIELD QUALITY CONTROL.
- .4 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 Pre-Installation Meetings: convene pre-installation meeting one 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 (GANTT) 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 20.
- .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.

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- .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 Water regulating valves (when specified in the section 11 40 10), to be delivered to the plumbing contractor for installation on site.
 - .10 The verification and start-up of all gas fired equipment, including ignition of all pilots, and adjusting all pressures and burners. Perform these inspections in coordination with the gas installer.
 - .11 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.
 - .12 All sink and kettle faucets, or others, where required on the equipment.
 - .13 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.
 - .14 Name plates and tags required to identify clearly and permanently each and all thermostats, indicating lights, switches, thermometers and others, using pictograms engraved in lamicoïd plastic or stainless steel plates.
- .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 custom made equipment (section 11 40 20) 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 GENERAL

- .1 Stainless steel: to AISI, grade 18-8, of types and finishes specified herein.

2.2 FAUCETS

- .1 Material : brass with chrome finish on exposed surfaces. Provide faucet technical data sheets at time of verification of documents issued for construction.
- .2 Model : commercial unit, with mixing valves, stainless steel stem and chrome plated replaceable brass seat, designed for backsplash installation or for table top installation. Unless otherwise indicated, spout must be swivelling. Standard spouts must be 200 mm long for sink of 450 mm and less in width, and 300 mm long for sinks of 500 mm and more. Gooseneck spouts must have a projection of 220 mm, unless otherwise indicated in equipment description.
- .3 Check valve : where water is mixed upstream of flow control, each faucet must be provided with appropriate check valves.

2.3 THERMOSTATS

- .1 All starters and thermostats shall be complete with indicating light and must be recessed to prevent any interference with mobile equipment.

2.4 EQUIPMENT DESCRIPTION

- .1 General:
 - .1 Supply and install the following equipment considering general specifications previously described in the present section.
 - .2 Refer to drawings and details included in plans.

ITEM 1 HAND SINK

- .1 Quantity : 1
- .2 Model : stainless steel unit, with marine edges and rear splashguard.
- .3 Accessories :
 - .1 Electronic faucet, complete with AC/DC control module w/internal flow control setting switches, temperature control mixing valve w/ integral check valves.
 - .2 Drain with removable strainer.
 - .3 Chrome plated « P » trap.
 - .4 Wall mounted supports.
 - .5 Stainless steel apron, 500 mm high, under the sink, on front and sides, to conceal piping. The kitchen equipment manufacturer shall coordinate perfectly plumbing and electrical arrivals to be well hidden.
- .4 Installation : this unit must be installed at 865 mm from the floor and all internal connections shall be complete, ready to be connected to the building services. The water temperature will be adjusted on site.
- .5 Acceptable products:
 - .1 Model 7-PS-71 from Advance Tabco.
 - .2 Model HSA-10-FE-B-DS from Eagle.
 - .3 Model PBHS-W-1410-1 from John Boos.
 - .4 Material and substitutes : to be approved by addendum in accordance with bidders instructions

ITEM 28 OVEN PLATE RACKS

- .1 Quantity: 9
- .2 Model: Stainless steel unit, having 98 to 102 plates capacity.
- .3 Characteristics of each unit:
 - .1 Mobile rack;
 - .2 Plate support;
 - .3 Thermal cover.
- .4 Acceptable products:

- .1 Model 60.70.405 from Rational.
- .2 Model 5016478 and BL-29128 from Alto Shaam.
- .3 Model CPRT2020 and CTC2020 from Cleveland.
- .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions
- .5 The trade mark of these units must be the same as combi-ovens, item n°46.

ITEM 41 HAND SINK

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

ITEM 46 COMBINATION OVENS

- .1 Quantity : 3
- .2 Model : Stainless steel unit, natural gas operated, complete with 1 mobile rack (equipped with 20 removable GN2/1 racks) for each unit.
- .3 Characteristics:
 - .1 Fans from 2 to 6 speed, programmables;
 - .2 Multipoint core probe (from 4 to 6 control points);
 - .3 Cooking programs, including convection, steam, combination (steam and dry heat) and automatic finishing mode (rethermalisation);
 - .4 Variable humidification with automatic control (level or percentage);
 - .5 Delta-T cooking;
 - .6 Automatic cleaning and maintenance system, including descaling;
 - .7 Automatic display for maintenance system message;
 - .8 Integrated shower including backflow preventer (which should be installed on equipment);
 - .9 Ground fixation system;
 - .10 HACCP data memory and output via integral USB interface;
 - .11 Samples of cleaning and rinsing products.
- .4 Accessories for each oven:
 - .1 Stainless steel drain piping between appliance and indirect drain, as per manufacturer recommendation,
 - .2 Removable condensate diverter installed on the vent provided on top of the oven, to condensate steam. This pipe shall be in angle to avoid steam condensates on oven top. Coordinate pipe height with exhaust hood to avoid interference when moving the oven or provide a pipe removable without tool.
 - .3 Technical start-up by the technicians of the oven manufacturer,
 - .4 Full service demonstration regarding the operation and maintenance of the oven, in addition to the scheduled day with the chef of the company,

- .5 One day of training by a chef trained by the oven manufacturer, with the kitchen operators, at a date scheduled with the client
- .6 1 additional mobile oven rack to have a total of 2 racks per oven
- .7 10 stainless steel shelves (GN2/1), which shall fit with additional mobile oven rack
- .8 Run-in rail to clear ground lowering
- .9 Support to receive rack handle, to be fixed on the right side of the oven
- .5 Coordination: drawings must be adjusted with selected ovens. Mechanical and electrical needs shall be coordinate on site with selected unit. Exhaust hood dimensions need to be coordinate with selected ovens without extra cost (the bidders have to expect the required hood size considering the size of combi-ovens to be provides). In case of space constraints, kitchen equipment manufacturer shall inform the Departmental Representative and cooperate for best results.
- .6 Acceptable products:
 - .1 Model SCCWE-202-G from Rational.
 - .2 Model CTP20-20ESG Touch from Alto Shaam.
 - .3 Model OGB20.20 from Cleveland.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 47 WATER FILTERS

- .1 Quantity: 3
- .2 Model : units to fit with item n°46, equipped with 2 cartridges, including scale inhibitor.

ITEM 53 RANGE

- .1 Quantity: 1
- .2 Model: restaurant type unit, natural gaz operated, complete with 6 open burners on top and with oven base.
- .3 Accessories:
 - .1 Stainless steel adjustable legs
 - .2 Celsius graduated thermostatic controls
 - .3 1 additional oven rack
 - .4 Pressure regulator for gas appliance (to be installed on site by gas installer)
 - .5 Flexible gas hose with swivel quick-connect valve and adaptor on each end and retaining device. Hose must be long enough to remove the equipment and access at the back. Give the hose with male and female end to the gas installer for installation on site.
 - .6 Stainless steel backgard about 250 mm high.

- .4 Coordination: electrical and mechanical needs must be coordinate on site depending of verified equipment.
- .5 Acceptable products:
 - .1 Model G36-6R from Garland.
 - .2 Model 436_D from Southbend.
 - .3 Model 36S-6BN from Vulcan.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 54 TILTING KETTLE

- .1 Quantity: 1
- .2 Model: 150 liters tilting unit, electrically operated, mounted on legs.
- .3 Accessories:
 - .1 Double pantry faucet, complete with a swiveling big flow spout and mounting bracket installed on the right
 - .2 Permanent metric markings
 - .3 Spring-assist hinged cover
 - .4 High wattage
 - .5 Manual tilting
 - .6 Perforated food strainer
 - .7 Removable pan carrier (GN1/1)
 - .8 Flow diverter
- .4 Installation : Leg perimeter to be sealed at floor junction and install a bolt in each foot hole.
- .5 Coordination: electrical and mechanical needs must be coordinate on site depending on verified equipment.
- .6 Acceptable products:
 - .1 Model KEL-40-T from Cleveland.
 - .2 Model KELT-40 from Southbend.
 - .3 Model K40ELT from Vulcan.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 55 TILTING KETTLE

- .1 Quantity: 1
- .2 Model: 225 liters tilting unit, electrically operated, mounted on legs.
- .3 Accessories:
 - .1 Double pantry faucet, complete with a swiveling big flow spout and mounting bracket installed on the right
 - .2 Permanent metric markings
 - .3 Spring-assist hinged cover

- .4 High wattage
- .5 Manual tilting
- .6 Perforated food strainer
- .7 Removable pan carrier (GN1/1)
- .8 Flow diverter
- .4 Installation : Leg perimeter to be sealed at floor junction and install a bolt in each foot hole.
- .5 Coordination: electrical and mechanical needs must be coordinate on site depending on verified equipment.
- .6 Acceptable products:
 - .1 Model KEL-60-T from Cleveland.
 - .2 Model KELT-60 from Southbend.
 - .3 Model K60ELT from Vulcan.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 86 HAND SINK

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

ITEM 97 GLASS WASHER

- .1 Quantity: 1
- .2 Model: undercounter high temp commercial unit.
- .3 Accessories:
 - .1 39°C rise built-in electric water booster heater, with thermostatic control, pressure reducing valve, and temperature and pressure indicators mounted in the glass washer.
 - .2 Final rinsing and drainage pump.
 - .3 Detergent and rinse-aid dispenser.
 - .4 Drain water tempering kit, with cold water injection (to hand to the plumber for installation as recommended by the glass washer manufacturer).
 - .5 Water pressure regulator (to hand to the plumber for installation).
 - .6 Water hammer (to hand to the plumber for installation).
- .4 Acceptable products:
 - .1 Model LXeH from Hobart.
 - .2 Model 601HR from Champion.
 - .3 Model FV 40 from Meiko.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 98 ICE MAKER

- .1 Quantity: 1
- .2 Capacity: From 612 to 682 kg of ice production per 24h (capacity based on 50 °F water inlet and 70 °F ambient temperature), with 599 kg storage bin capacity.
- .3 Model: Air cooled ice cuber mounted on top of storage bin
- .4 Accessories:
 - .1 Bin with ice cart filling system and adaptator for ice machine, with stainless steel finish.
 - .2 Stainless steel adjustable sanitary legs, 150 mm in height.
 - .3 Water filtration system adapted to the ice maker, to be installed by the plumber.
- .5 Acceptable products:
 - .1 Models KM9301SAH from Hoshizaki.
 - .2 Models HCC1400ABT from Follett.
 - .3 Models ID-1402A from Nanitowoc.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 117 REFRIGERATOR

- .1 Quantity: 1
- .2 Model: mobile reach-in unit, with glass sliding doors, self-contained condensing unit and “Energy Star” listed.
- .3 Finish:
 - .1 Exterior: standard
 - .2 Doors: glass sliding doors
 - .3 Interior: standard
- .4 Accessories
 - .1 Digital thermometer (Celsius degrees).
 - .2 Condensate evaporator (no drain required).
 - .3 5 Years guarantee on condensing unit.
 - .4 Four swivel casters, two with brake, installed on front.
- .5 Acceptable products:
 - .1 Model GDM-37-LD from True,
 - .2 Model TGM-35R from Turbo Air,
 - .3 Model LV38-W-LED from Beverage Air,
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 130 FREEZER

- .1 Quantity: 1

- .2 Model: mobile reach-in unit with self-contained condensing unit and «Energy Star» listed.
- .3 Finish:
 - .1 Exterior : stainless steel.
 - .2 Doors: stainless steel.
 - .3 Interior : NSF finish with sanitary rounded corners at the bottom.
- .4 Accessories
 - .1 Digital thermometer (Celsius degrees)
 - .2 Condensate evaporator (no drain required)
 - .3 5 Years guarantee on condensing unit.
 - .4 Four swivel casters, two with brake, installed on front.
- .5 Acceptable products:
 - .1 Model T-49F from True.
 - .2 Model TSF-49SD from Turbo Air.
 - .3 Model HBF49-1 from Beverage Air.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 135 GLASS DOOR REFRIGERATOR

- .1 Quantity: 1
- .2 Model: mobile reach-in unit with self-contained condensing unit and «Energy Star» listed.
- .3 Finish:
 - .1 Exterior: stainless steel.
 - .2 Glass doors: stainless steel frame.
 - .3 Interior : NSF finish with sanitary rounded corners at the bottom.
- .4 Accessories
 - .1 Digital thermometer (Celsius degrees).
 - .2 Condensate evaporator (no drain required).
 - .3 Left hand hinged door.
 - .4 5 Years guarantee on condensing unit.
 - .5 Four swivel casters, two with brake, installed on front.
- .5 Acceptable products:
 - .1 Model T-23G from True.
 - .2 Model MSR-23G-1 from Turbo Air.
 - .3 Model HBR23-1-G from Traulsen.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 136 HAND SINK

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

ITEM 143 GLASS DOOR REFRIGERATOR

- .1 Quantity: 1
- .2 Model: mobile reach-in unit with self-contained condensing unit and «Energy Star» listed.
- .3 Finish:
 - .1 Exterior : stainless steel.
 - .2 Glass doors: stainless steel frame.
 - .3 Interior : NSF finish with sanitary rounded corners at the bottom.
- .4 Accessories
 - .1 Digital thermometer (Celsius degrees)
 - .2 Condensate evaporator (no drain required)
 - .3 5 Years guarantee on condensing unit.
 - .4 Four swivel casters, two with brake, installed on front.
- .5 Acceptable products:
 - .1 Model T-49G from True.
 - .2 Model MSR-49G-2 from Turbo Air.
 - .3 Model HBR49-1-G from Beverage Air.
 - .4 Material and substitutes: to be approved by addendum in accordance with bidders instructions.

ITEM 146 RANGE

- .1 Quantity: 1
- .2 Model and accessories: as specified in item n°53.

ITEM 176 HAND SINK

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

ITEM 185 GLASS DOOR REFRIGERATOR

- .1 Quantity: 1
- .2 Model and accessories: as specified in item n°117.

ITEM 190 GLASSWASHER

- .1 Quantity: 1
- .2 Model and accessories: as specified in item n°97.

Partie 3 Execution

3.1 MANUFACTURER'S INSTRUCTION

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

3.2 INSTALLATION

- .1 Install equipment in accordance with manufacturer's instructions.
- .2 Co-ordinate connection of mechanical and electrical services.
- .3 Adjust equipment for smooth and proper operation.
- .4 Install natural gas burning appliances and equipment in accordance with CAN/CSA B149.1.
- .5 Install propane burning appliances and equipment in accordance with CAN/CSA B149.2.

3.3 FIELD QUALITY CONTROL

- .1 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 COMMISSIONING

- .1 Before proceeding to the demonstration in the presence of the Departmental Representative, the kitchen equipment manufacturer shall start up each equipment to ascertain their proper operation.
- .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.

3.5 CLEANING AND 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.

3.6 DEMONSTRATION AND TRAINING

- .1 The kitchen equipment manufacturer must coordinate all needs to let manufacturer representatives operate a maintenance demonstration to staff, in accordance with the section 01 79 00 - Demonstration and training.
- .2 The equipment manufacturer must demonstrate equipment capabilities, its operation, safety features and maintenance to be performed by users, and to the satisfaction of the Departmental Representative.

END OF SECTION