



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

**LETTER OF INTEREST
LETTRE D'INTÉRÊT**

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 W0114-160001/A	Date 2016-06-15
Client Reference No. - N° de référence du client W0114-16-0001	GETS Ref. No. - N° de réf. de SEAG PW-\$KIN-650-6932
File No. - N° de dossier KIN-6-46007 (650)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2016-07-15	
Time Zone Fuseau horaire Eastern Daylight Saving Time EDT	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input checked="" type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Rombough, Lori	Buyer Id - Id de l'acheteur kin650
Telephone No. - N° de téléphone (613) 483-9035 ()	FAX No. - N° de FAX (613) 545-8067
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: DEPARTMENT OF NATIONAL DEFENCE ILS RCVG 5 SOMME AVE KINGSTON Ontario K7K7B4 Canada	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée See Herein	Delivery Offered - Livraison proposée
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

Request for Information (RFI)

Renewal of the National Individual Standing Offer (NISO) for the Provision of Heavy Duty Food Service Equipment and Miscellaneous Commercial Kitchen Equipment

1. Purpose and Nature of the Letter of Interest (LOI)

1.1 Public Works Government Services Canada (PWGSC) and the Department of National Defence (DND) are requesting Industry feedback regarding the renewal of the 2017 NISO for the Procurement of Heavy Duty and Commercial Food Service Equipment.

1.2 At time of publishing, discussions are underway to possibly add Correctional Service Canada as an Identified User to this standing offer. Should this happen, the NISO will be developed as a National Master Standing Offer (NMSO).

The objective of this LOI is to seek input from food service equipment Suppliers regarding management of fluctuations in the Canadian dollar (C\$) versus the US dollar (US\$) while ensuring the costs of items purchased by Canada maintain best value over the required period. This information is required to determine whether a five-year NISO period is appropriate.

This LOI is neither a call for tender nor a Request for Proposal (RFP). No agreement or contract will be entered into based on this LOI. The issuance of this LOI is not to be considered in any way a commitment by the Government of Canada, nor as authority to potential respondents to undertake any work that could be charged to Canada. This LOI is not to be considered as a commitment to issue a subsequent solicitation or award contract(s) for the work described herein.

Although the information collected may be provided as commercial-in-confidence (and, if identified as such, will be treated accordingly by Canada), Canada may use the information to assist in drafting performance specifications (which are subject to change) and for budgetary purposes.

Respondents are encouraged to identify, in the information they share with Canada, any information that they feel is proprietary, third party or personal information. Please note that Canada may be obligated by law (e.g. in response to a request under the Access of Information and Privacy Act) to disclose proprietary or commercially-sensitive information concerning a respondent (for more information: <http://laws-lois.justice.gc.ca/eng/acts/a-1/>).

Respondents are asked to identify if their response, or any part of their response, is subject to the Controlled Goods Regulations.

Participation in this LOI is encouraged, but is not mandatory. There will be no short-listing of potential suppliers for the purposes of undertaking any future work as a result of this LOI. Similarly, participation in this LOI is not a condition or prerequisite for the participation in any potential subsequent solicitation.

Respondents will not be reimbursed for any cost incurred by participating in this LOI.

The LOI closing date published herein is not the deadline for comments or input. Comments and input will be accepted any time up to the time when/if a follow-on solicitation is published.

2. Background Information:

2.1 Public Works and Government Services Canada (PWGSC) and the Department of National Defence (DND) are currently working on the renewal of National Individual Standing Offer (NISO) for the provision of Heavy Duty Food Service Equipment and Miscellaneous Commercial Kitchen Accessories on an “as and when” requested basis for the Department of National Defence (DND) at various locations in Canada. Only one NISO will be issued for this requirement.

2.2 The current NISO #W2177-140001/001/KIN will expire on 31 March 2017.

2.3 Due to the substantial amount of work required to renew this NISO, DND has requested a period of no less than five (5) years, 1 April 2017 to 31 March 2022. For reference purposes, the draft version of Annex “B” Basis of Payment including estimated usages is included in this LOI.

3. Legislation, Trade Agreements, and Government Policies:

The following is indicative of some of the legislation, trade agreements and government policies that could impact any follow-on solicitation(s):

- a) Agreement on Internal Trade (AIT)
- b) North American Free Trade Agreement (NAFTA)
- c) World Trade Organization – Agreements on Government Procurement (WTO-AGP)
- d) Federal Contractors Program for Employment Equity (FCP-EE)
- e) Comprehensive Land Claim Agreements (CLCAs)

4. Schedule:

In providing responses, the following schedule should be utilized as a baseline:

- Currently in process: Updating of 2014 NISO information and preparation of new Request for Standing Offers (RFSO)
- July-August 2016: Request for Standing Offer is posted to buyandsell.gc.ca
- Early November 2016: RFSO closes
- November 2016: Evaluation Process underway
- 31 March 2017: current NISO W2177-140001/001/KIN ends
- 01 April 2017: New NISO begins

5. Important Notes to Respondents:

Interested Respondents may submit their responses to the PWGSC Contracting Authority, identified below, preferably via email:

Name: Lori Rombough
Title: Supply Specialist
Public Works and Government Services Canada
Acquisitions Branch
Address: 86 Clarence Street
Kingston, ON K7L 1X3
Telephone: 613-545-8061
Facsimile: 613-545-8067
E-mail address: lori.rombough@pwgsc.gc.ca

A point of contact for the Respondent should be included in the package.

Changes to this LOI may occur and will be advertised on the Government Electronic Tendering System. Canada asks Respondents to visit Buyandsell.gc.ca regularly to check for changes, if any.

6. Closing date for the LOI/RFI:

Responses to this LOI are to be submitted to the PWGSC Contracting Authority identified above, on or before 15 July 2016.

7. Information and questions to Industry:

7.1 Information

To ensure accurate budgeting, DND has requested that all unit prices are provided in Canadian funds. DND is aware there may be cases where exchange rate fluctuations affect the ability of bidders to provide firm unit prices over a five-year term. It is recognized that the exchange rate risk on the purchase of materials, components, or products from outside Canada is generally considered a normal business risk for suppliers. However, in some cases, it may be in the interests of Canada to accept the risks and benefits of currency fluctuations. Examples include the following:

- the likelihood that currency fluctuations will reduce the number of bidders;
- the duration and value of contract;
- previous concerns of suppliers;
- potential impact on prices; and
- the willingness and/or ability of the client department to accept such provision.

Options discussed between DND and PSPC:

Option #1: Allowing bidders the choice to mitigate their risk against the C\$ versus US\$ exchange rate fluctuation through the process identified in the following:

- Supply Policy Manual (SPM) 4.65: <https://buyandsell.gc.ca/policy-and-guidelines/supply-manual/section/4#section-4.65>.
- Standard Acquisition Clauses and Conditions Manual : [C3010T](#) & [C3015C](#)
- [PWGSC-TPSGC 450 Claim for Exchange Rate Adjustments](#)

Firm unit prices of items identified by the supplier at time of bid are adjusted upward or downward each time an invoice is issued. The exchange rate adjustment would only apply where the exchange rate fluctuation is greater than +/- 2% (this adjustment could be revised to +/- 5%).

Concerns:

- Some funding (e.g. to purchase items deemed as 'capital') is normally pre-approved and fixed to the approval amount, causing a potential risk of insufficient funding if the exchange rate fluctuates significantly;
- Administratively burdensome for the supplier and end users to follow the adjustment process; and
- Frequent audits required to ensure the exchange rate is accurately applied

Option #2: Firm unit prices for each year, with exchange rate adjustment through a consolidated monthly invoice.

Concern: This does not appear to be a feasible option since invoice processing is a not centralized function. As well, approval authorities and financial coding are different from site to site which could result in delay of payment.

Option #3: At the beginning of each period (ie. 01 April), the unit prices are retroactively adjusted upward or downward using an average fluctuation percentage from the previous 12 months. There may be a minimum percentage established (ie. +/- 2% OR +/- 5%)

Example #1: Annual fluctuation of the Canadian dollar increased by 8% in the first year which would be added to the unit prices in year 2.

Example #2: Minimum +/- 2% percentage in order for adjustment to be processed. Annual fluctuation of the Canadian dollar increased by 1.5% in the first year. No adjustments will be made to unit prices in year 2.

Concern: Due to the ever-changing exchange rate, this approach may not protect the Supplier or the Crown from risk of fluctuation.

7.2 Questions to Industry:

- 7.2.1 What do you think would be an acceptable maximum term for this Standing Offer (SO)?
- 7.2.2 Does the exchange rate have an effect on your prices? If yes, can you propose a solution?
- 7.2.3 In your opinion and referring to the options listed in 2.5, which one would ensure the best prices

are obtained?

7.2.4 Under option #1, what is an acceptable minimum exchange rate % to be considered for an allowable adjustment to each invoice?

7.2.5 Under option #3, what is an acceptable minimum exchange rate % to be considered for a price update?

7.2.6 Do you have any other input relevant to this procurement?

Commercial Kitchen Equipment - RFSO No. / Pricing Basis "A"				
Equipment de Cuisine Commerciale - OCIR Nu. / Base D'Etablissement Des Prix «A»				
Equipment Category / Categorie Equipement	Type of Equipment/ Type D'Equipment	Amount Purchased per Year / Quantite Achete Par Annee	Make / Marque	Model / Modele
Major Equipment / Equipment Majeur				
	Pot Washer / Lave-Casserroles	4		
	Lift door / Porte relevable			
	Split door / Porte a battants			
	Pass-through door / Portes en vis-à-vis			
	Drain temperaing kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstalle)			
	Steam extraction fan / Extracteur de vapeur			
	Vent fan control / Extracteur de vapeur			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Under-Counter Type Dishwasher / Lave-Vaisselle Encastre	5		
	Drain tempering kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstalle)			
	Single point electrical connection / Un seul point de raccordement electrique			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	High Temperature Hood/Door Type Dishwasher / Lave-Vaisselle Haute Temperature a Capot ou a Porte	2		
	Drain water tempering kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstalle)			
	Single point electrical connection / Un seul point de raccordement electrique			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Electric Rack Conveyor Dishwasher 44" (1117mm) / Lave-Vaisselle a Convoyeur de Paniers 44 po (1117 mm) (Electrique)	2		
	44" electric single tank conveyor with an atmospheric pressure-less type booster / Convoyeur a cuve simple de 44 po (1117 mm) a commande electrique avec surchauffeur basse pression			
	Ventless heat recovering system			
	Heat recovery / Recuperation de la chaleur			
	Drain water tempering kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstalle)			
	Extended warranty(5 years) / Garantie prolongee pour cinq ans			
	Single point electrical connection / Un seul point de raccordement electrique			
	Electrically heated blower dryer / Sechoir a chaleur seche (electricite)			
	Includes an electric coil tank heater / Comprend un chauffe-reservoir et surchauffeur electrique			
	Steam Rack Conveyor Dishwasher 44" (1117mm) / Lave-Vaisselle a Convoyeur de Paniers 44 po (1117 mm) (Vapeur)	2		
	44" steam single tank conveyor with an atmospheric pressure-less type booster / Convoyeur a cuve simple de 44 po (1117 mm) a commande a vapeur avec surchauffeur basse pression			
	Ventless heat recovering system			
	Heat recovery / Recuperation de la chaleur			

Washers / Lave-Vaisselle	Drain water tempering kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstalle)			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Single point electrical connection / Un seul point de raccordement electrique			
	Steam heated blower dryer / Sechoir a chaleur humide (vapeur)			
	Includes a steam coil tank heater / Comprend un chauffe-reservoir et surchauffeur a serpentin de vapeur			
	Single Tank Conveyor Dishwasher 44" (1117mm) Natural Gas / Lave-Vaisselle a Convoyeur de Paniers 44 po (1117 mm) Gas Naturel	2		
	44" steam single tank conveyor with an atmospheric pressure-less type booster / Convoyeur a cuve simple de 44 po (1117 mm) a commande a vapeur avec surchauffeur basse pression			
	Ventless heat recovering system			
	Heat recovery / Recuperation de la chaleur			
	Drain water tempering kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstalle)			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Single point electrical connection / Un seul point de raccordement electrique			
	Steam heated blower dryer / Sechoir a chaleur humide (vapeur)			
	Includes a hot water coil tank heater with a gas fired booster / Comprend un chauffe-reservoir et surchauffeur au gaz			
	Single Tank Conveyor with Prewash Tank Dishwasher 66" (1676mm) Electric / Lave-Vaisselle a Convoyeur de Paniers et Cuve de Prelavage 66 po (1676 mm) Electrique	2		
	Includes an electric coil tank heater / Comprend un chauffe-reservoir et surchauffeur electrique			
	Ventless heat recovering system			
	Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media			
	Drain water tempering kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstalle)			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Single point electrical connection / Un seul point de raccordement electrique			
	Steam heated blower dryer / Sechoir a chaleur humide (vapeur)			
	Electrically heated blower dryer / Sechoir a chaleur seche (electricite)			
	Single Tank Conveyor with Prewash Tank Dishwasher 66" (1676mm) Steam / Lave-Vaisselle a Convoyeur de Paniers et Cuve de Prelavage 66 po (1676 mm) Vapeur	2		
	Includes a steam coil tank heater / Comprend un chauffe-reservoir et surchauffeur a serpentin de vapeur			
	Ventless heat recovering system			
	Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media			
	Heat recovery / Recuperation de la chaleur			
	Drain water tempering kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstalle)			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Single point electrical connection / Un seul point de raccordement electrique			
	Steam heated blower dryer / Sechoir a chaleur humide (vapeur)			
	Electrically heated blower dryer / Sechoir a chaleur seche (electricite)			

Ovens / Fours	Single Tank Conveyor with Prewash Tank Dishwasher 66" (1676mm) Natural Gas / Lave-Vaisselle a Convoyeur de Paniers et Cuve de Prelavage 66 po (1676 mm) Gaz Naturel Includes a hot water coil tank heater with a gas fired booster / Comprend un chauffe- reservoir et surchauffeur d'eau chaude	2	
	Ventless heat recovering system		
	Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media		
	Heat recovery / Recuperation de la chaleur		
	Insulated hoods and lower panels with double stainless steel skin / Capots et panneaux inferieurs isolés avec paroi double en acier inoxydable		
	Drain water tempering kit (pre-mounted) / Dispositif de temperage de l'eau de drainage (preinstallé)		
	Extended warranty (5 years) / Garantie prolongee pour cinq ans		
	Single point electrical connection / Un seul point de raccordement électrique		
	Steam heated blower dryer / Sechoir a chaleur humide (vapeur)		
	Electrically heated blower dryer / Sechoir a chaleur seche (electricite)		
	Electric Combi-Oven / Four Combi a Electricite	6	
	Unit capacity: half size 6 pan (without boiler) / Capacite d' unite: demi version 6 plats (sans generateur de vapeur)		
	Unit capacity: half size 10 pan (without boiler) / Capacite d' unite: demi version 10 plats (sans generateur de vapeur)		
	Unit capacity: full size 20 pan (without boiler) / Capacite d' unite: plein version 20 plats (sans generateur de vapeur)		
	Roll in included for the 20 pan model (without boiler) / Incluant un rack roulant pour le modele de 20 plats (sans generateur de vapeur)		
	Unit capacity: half size 6 pan (with boiler) / Capacite d' unite: demi version 6 plats (avec generateur de vapeur)		
	Unit capacity: half size 10 pan (with boiler) / Capacite d' unite: demi version 10 plats (avec generateur de vapeur)		
	Unit capacity: full size 20 pan (with boiler) / Capacite d' unite: plein version 20 plats (avec generateur de vapeur)		
	Roll in included for the 20 pan model (with boiler) / Incluant un rack roulant pour le modele de 20 plats (avec generateur de vapeur)		
	Extended warranty (5 years) / Garantie prolongee pour cinq ans		
	Support stand for table top unit / Support pour appareil de table		
	Interior core probe with minimum of four control points / Sonde a l'interieur du four avec au moins quatre points de commande		
	Gas Combi-Oven / Four Combi au Gaz	6	
	Unit capacity: half size 6 pan (without boiler) / Capacite d' unite: demi version 6 plats (sans generateur de vapeur)		
	Unit capacity: half size 10 pan (without boiler) / Capacite d' unite: demi version 10 plats (sans generateur de vapeur)		
	Unit capacity: full size 20 pan (without boiler) / Capacite d' unite: plein version 20 plats (sans generateur de vapeur)		
	Unit capacity: half size 6 pan (with boiler) / Capacite d' unite: demi version 6 plats (avec generateur de vapeur)		
	Unit capacity: half size 10 pan (with boiler) / Capacite d' unite: demi version 10 plats (avec generateur de vapeur)		
	Unit capacity: full size 20 pan (with boiler) / Capacite d' unite: plein version 20 plats (avec generateur de vapeur)		
	Extended warranty (5 years) / Garantie prolongee pour cinq ans		
	Support stand for table top unit / Support pour appareil de table		

	Interior core probe with minimum of four control points / Sonde à l'intérieur du four avec au moins quatre points de commande		
	Electric Convection Oven / Four a Convection Electrique	4	
	Single type configuration / Configuration simple		
	Double type configuration / Configuration double		
	Stainless steel oven chamber liner / Compartiment de cuisson en acier inoxydable paroi intérieure		
	Support stand for table top unit / Support pour appareil de table		
	Interior core probe with minimum of four control points / Sonde à l'intérieur du four avec au moins quatre points de commande		
	Gas Convection Oven / Four a Convection au Gaz	4	
	Single type configuration / Configuration simple		
	Double type configuration / Configuration double		
	Stainless steel oven chamber liner / Compartiment de cuisson en acier inoxydable paroi intérieure		
	Support stand for table top unit / Support pour appareil de table		
	Interior core probe with minimum of four control points / Sonde à l'intérieur du four avec au moins quatre points de commande		
	Electric Free Standing Range / Cuisiniere Electrique Autoportantes	4	
	Four burner configuration / Configuration de quatre brûleurs		
	Six burner configuration / Configuration de six brûleurs		
	Eight burner configuration / Configuration de huit brûleurs		
	Stainless steel oven chamber liner / Compartiment de cuisson en acier inoxydable paroi intérieure		
	Gas Free Standing Range / Cuisiniere au Gaz Autoportantes	4	
	Four burner configuration / Configuration de quatre brûleurs		
	Six burner configuration / Configuration de six brûleurs		
	Eight burner configuration / Configuration de huit brûleurs		
	Stainless steel oven chamber liner / Compartiment de cuisson en acier inoxydable paroi intérieure		
	Conveyor Impingement High Speed Oven / Four a Air, a Bande Transporteuse et a Grande Vitesse	4	
	Electric Griddles / Plaques a Fire Electriques	5	
	24" (610mm) wide with a minimum of two burners and two controls / 24 po (610 mm) de largeur avec au moins deux brûleurs et deux commandes		
	36" (914mm) wide with a minimum of three burners and three controls / 36 po (914 mm) de largeur avec au moins trois brûleurs et trois commandes		
	48" (1219mm) wide with a minimum of four burners and four controls / 48 po (1219 mm) de largeur avec au moins quatre brûleurs et quatre commandes		
	60" (1524mm) wide with a minimum of five burners and five controls / 60 po (1524 mm) de largeur avec au moins cinq brûleurs et cinq commandes		
	72" (1829mm) wide with a minimum of six burners and six controls / 72 po (1829 mm) de largeur avec au moins six brûleurs et six commandes		
	Support stand for 24" (610mm) table top / Support pour appareil de table (24 po/610mm)		
	Support stand for 36" (914mm) table top / Support pour appareil de table (36 po/914mm)		
	Support stand for 48" (1219mm) table top / Support pour appareil de table (48 po/1219mm)		
	Support stand for 60" (1524mm) table top / Support pour appareil de table (60 po/1524mm)		
	Support stand for 72" (1829mm) table top / Support pour appareil de table (72 po/1829mm)		

Grills and Griddles / Grils et Plaques a Fire		5	
Gas Griddles / Plaques a Fire au Gaz			
24" (610mm) wide with a minimum of two burners and two controls / 24 po (610 mm) de largeur avec au moins deux brûleurs et deux commandes			
36" (914mm) wide with a minimum of three burners and three controls / 36 po (914 mm) de largeur avec au moins trois brûleurs et trois commandes			
48" (1219mm) wide with a minimum of four burners and four controls / 48 po (1219 mm) de largeur avec au moins quatre brûleurs et quatre commandes			
60" (1524mm) wide with a minimum of five burners and five controls / 60 po (1524 mm) de largeur avec au moins cinq brûleurs et cinq commandes			
72" (1829mm) wide with a minimum of six burners and six controls / 72 po (1829 mm) de largeur avec au moins six brûleurs et six commandes			
Support stand for 24" (610mm) table top / Support pour appareil de table (24 po/610mm)			
Support stand for 36" (914mm) table top / Support pour appareil de table (36 po/914mm)			
Support stand for 48" (1219mm) table top / Support pour appareil de table (48 po/1219mm)			
Support stand for 60" (1524mm) table top / Support pour appareil de table (60 po/1524mm)			
Support stand for 72" (1829mm) table top / Support pour appareil de table (72 po/1829mm)			
Electric Clamshell Griddle / Gril a Rabat		5	
Support stand for table top unit / Support pour appareil de table			
24" (610mm) wide bottom unit with a minimum of two burners and two controls / 24 po (610mm) de largeur avec au moins deux brûleurs et deux commandes			
36" (914mm) wide bottom unit with a minimum of three burners and three controls / 36 po (914mm) de largeur avec au moins trois brûleurs et trois commandes			
48" (1219mm) wide bottom unit with a minimum of four burners and four controls / 48 po (1219mm) de largeur avec au moins quatre brûleurs et quatre commandes			
Gas Clamshell Griddle / Gril a Rabat		5	
Support stand for table top unit / Support pour appareil de table			
24" (610mm) wide bottom unit with a minimum of two burners and two controls / 24 po (610mm) de largeur avec au moins deux brûleurs et deux commandes			
36" (914mm) wide bottom unit with a minimum of three burners and three controls / 36 po (914mm) de largeur avec au moins trois brûleurs et trois commandes			
48" (1219mm) wide bottom unit with a minimum of four burners and four controls / 48 po (1219mm) de largeur avec au moins quatre brûleurs et quatre commandes			
Induction Cooker - 1 Hob / Plaque de Cuisson a Induction (1 Zone de Chaffage)		8	
2000W - 2800W / 2 000 a 2 800 W			
3000W - 3600W / 3 000 a 3 600 W			
Extended warranty (3 years) / Garantie prolongee pour trois ans			
Induction Cooker - 4 Hobs / Plaque de Cuisson a Induction (4 Zone de Chaffage)		4	
Minimum 2500W per hob / Minimum de 2 500 watts par zone			
Extended warranty (3 years) / Garantie prolongee pour trois ans			
Chinese/Wok Range / Cuisiniere Wok		2	
Two burner configuration / Configuration de deux brûleurs			
Three burner configuration / Configuration de trois brûleurs			
Four burner configuration / Configuration de quatre brûleurs			
13" (330mm) wok chamber / Supports a woks de 13 po (330mm)			
14" (356mm) wok chamber / Supports a woks de 14 po (356mm)			
16" (406mm) wok chamber / Supports a woks de 16 po (406mm)			

	Four swivel casters with two front brakes / Quatre roulettes pivotantes dont deux verrouillables à l'avant		
Broiler / Grilloir	Electric Char-Broiler / Grilloir Charbon de Bois Electrique	3	
	24" (610mm) free standing unit with a minimum of two controls / 24 po (610 mm) de largeur avec au moins deux commandes		
	36" (914mm) free standing unit with a minimum of three controls / 36 po (914 mm) de largeur avec au moins trois commandes		
	24" (610mm) table top unit with a minimum of two controls / 24 po (610 mm) de largeur avec au moins deux commandes		
	36" (914mm) table top unit with a minimum of three controls / 36 po (914 mm) de largeur avec au moins trois commandes		
	Support stand for table top unit / Support pour appareil de table		
	Gas Char-Broiler / Grilloir Charbon de Bois au Gaz	3	
	24" (610mm) free-standing unit with a minimum of four burners and two controls / 24 po (610 mm) de largeur avec au moins quatre brûleurs et deux commandes		
	36" (914mm) free-standing unit with a minimum of six burners and three controls / 36 po (914 mm) de largeur avec au moins six brûleurs et trois commandes		
	48" (1219mm) free-standing unit with a minimum of eight burners and four controls / 48 po (1219 mm) de largeur avec au moins huit brûleurs et quatre commandes		
	60" (1524mm) free-standing unit with a minimum of ten burners and five controls / 60 po (1524 mm) de largeur avec au moins dix brûleurs et cinq commandes		
	24" (610mm) table top unit with a minimum of four burners and two controls / 24 po (610 mm) de largeur avec au moins quatre brûleurs et deux commandes		
	36" (914mm) table top unit with a minimum of six burners and three controls / 36 po (914 mm) de largeur avec au moins six brûleurs et trois commandes		
	48" (1219mm) table top unit with a minimum of eight burners and four controls / 48 po (1219 mm) de largeur avec au moins huit brûleurs et quatre commandes		
	60" (1524mm) table top unit with a minimum of ten burners and five controls / 60 po (1524 mm) de largeur avec au moins dix brûleurs et cinq commandes		
Fryer / Friteuse	Support stand for table top unit / Support pour appareil de table	5	
	Electric Deep Fat Fryer / Friteuse Electrique		
	Single fryer tank (40lbs - 50lbs) / Friteuse a bassin simple (40lbs - 50lbs)		
	Single fryer tank (60lbs - 70 lbs) / Friteuse a bassin simple (60lbs - 70lbs)		
	Single fryer tank (70lbs - 80 lbs) / Friteuse a bassin simple (70lbs - 80lbs)		
	Battery of two fryer tanks (40lbs - 50lbs) / Friteuse a bassins en batteries de deux (40lbs - 50lbs)		
	Battery of two fryer tanks (60lbs - 70lbs) / Friteuse a bassins en batteries de deux (60lbs - 70lbs)		
	Battery of two fryer tanks (70lbs - 80lbs) / Friteuse a bassins en batteries de deux (70lbs - 80lbs)		
	Battery of three fryer tanks (40lbs - 50lbs) / Friteuse a bassins en batteries de trois (40lbs - 50lbs)		
	Battery of three fryer tanks (60lbs - 70lbs) / Friteuse a bassins en batteries de trois (60lbs - 70lbs)		
	Battery of three fryer tanks (70lbs - 80lbs) / Friteuse a bassins en batteries de trois (70lbs - 80lbs)		
	Battery of four fryer tanks (40lbs - 50lbs) / Friteuse a bassins en batteries de quatre (40lbs - 50lbs)		
	Battery of four fryer tanks (60lbs - 70lbs) / Friteuse a bassins en batteries de quatre (60lbs - 70lbs)		
	Battery of four fryer tanks (70lbs - 80lbs) / Friteuse a bassins en batteries de quatre (70lbs - 80lbs)		
	Fire exhaust, less than 500°F / Temperature des gaz évacués inférieure a 500°F		
	Gas Deep Fat Fryer / Friteuse au Gaz	5	

Tilting Skillet and Braising Pan / Braisiere Basculante	Single fryer tank (40lbs - 50lbs) / Friteuse a bassin simple (40lbs - 50lbs)			
	Single fryer tank (60lbs - 70 lbs) / Friteuse a bassin simple (60lbs - 70lbs)			
	Single fryer tank (70lbs - 80 lbs) / Friteuse a bassin simple (70lbs - 80lbs)			
	Battery of two fryer tanks (40lbs - 50lbs) / Friteuse a bassins en batteries de deux (40lbs - 50lbs)			
	Battery of two fryer tanks (60lbs - 70lbs) / Friteuse a bassins en batteries de deux (60lbs - 70lbs)			
	Battery of two fryer tanks (70lbs - 80lbs) / Friteuse a bassins en batteries de deux (70lbs - 80lbs)			
	Battery of three fryer tanks (40lbs - 50lbs) / Friteuse a bassins en batteries de trois (40lbs - 50lbs)			
	Battery of three fryer tanks (60lbs - 70lbs) / Friteuse a bassins en batteries de trois (60lbs - 70lbs)			
	Battery of three fryer tanks (70lbs - 80lbs) / Friteuse a bassins en batteries de trois (70lbs - 80lbs)			
	Battery of four fryer tanks (40lbs - 50lbs) / Friteuse a bassins en batteries de quatre (40lbs - 50lbs)			
	Battery of four fryer tanks (60lbs - 70lbs) / Friteuse a bassins en batteries de quatre (60lbs - 70lbs)			
	Battery of four fryer tanks (70lbs - 80lbs) / Friteuse a bassins en batteries de quatre (70lbs - 80lbs)			
	Fire exhaust, less than 500°F / Temperature des gaz evacues inferieure a 500°F			
	Electric Tilting Skillet/Braising Pan / Braisiere Basculante a L'Electricite	4		
	30 gallons (115L) capacity with manual tilting mechanism / 30 gal (115L) avec mecanisme de basculement manuel			
	30 gallons (115L) capacity with electric tilting mechanism / 30 gal (115L) avec mecanisme de basculement electrique			
	40 gallons (151L) capacity with manual tilting mechanism / 40 gal (151L) avec mecanisme de basculement manuel			
	40 gallons (151L) capacity with electric tilting mechanism / 40 gal (151L) avec mecanisme de basculement electrique			
	Gas Tilting Skillet/Braising Pan / Braisiere Basculante au Gaz	4		
	30 gallons (115L) capacity with manual tilting mechanism / 30 gal (115L) avec mecanisme de basculement manuel			
	30 gallons (115L) capacity with electric tilting mechanism / 30 gal (115L) avec mecanisme de basculement electrique			
	40 gallons (151L) capacity with manual tilting mechanism / 40 gal (151L) avec mecanisme de basculement manuel			
	40 gallons (151L) capacity with electric tilting mechanism / 40 gal (151L) avec mecanisme de basculement electrique			
	Electric Steam Boiler Cabinet / Cuiseurs Vapeur a L'Electricite	4		
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Gas Steam Boiler Cabinet / Cuiseurs Vapeur au Gaz	4		
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Convection Steamer with Electric Boiler Base / Cuiseur Vapeur a Convection avec Generateur de Vapeur a la Base a L'Electricite	4		
	Single compartment / Un compartiments			
	Double compartment / Deux compartiments			
	Electric boiler base included (with controls) / Generateur de vapeur a l'electricite avec commandes			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			

Steam Cookers / Cuiseurs Vapeur		Convection Steamer with Gas Boiler Base / Cuiseur Vapeur a Convection avec Generateur de Vapeur a la Base au Gaz	4	
		Single compartment / Un compartiments		
		Double compartment / Deux compartiments		
		Gas boiler base included (with controls) / Generateur de vapeur au gaz avec commandes		
		Extended warranty (5 years) / Garantie prolongee pour cinq ans		
		Countertop Convection Steamer with Electrical Steam Generator (Boiler) / Cuiseur Vapeur A Convection de Comptoir avec Generateur Vapeur a L'Electricite	4	
		Unit is mounted to countertop or stainless steel legs with adjustable flanged feet / Appareil monte sur le comptoir ou pieds en acier inoxydable a rondelle reglables		
		Support stand for table top unit / Support pour appareil de table		
		Extended warranty (5 years) / Garantie prolongee pour cinq ans		
		Electric Countertop Convection Steamer (Boiler-Less) / Cuiseur Vapeur a Convection de Comptoir a L'Electricite	4	
		Extended warranty (5 years) / Garantie prolongee pour cinq ans		
		Connectionless installation / Connexion sans installation		
		Gas Countertop Convection Steamer (Boiler-Less) / Cuiseur Vapeur a Convection de Comptoir au Gaz	4	
		Extended warranty (5 years) / Garantie prolongee pour cinq ans		
		Connectionless installation / Connexion sans installation		
		Electric Self-Contained Steam Jacketed Kettle / Marmite a Vapeur a Double Paroi a L'Electricite	4	
		Contains an electric boiler / Contient un generateur de vapeur a l'electricite		
		6 gallon (22L) capacity countertop kettle model / La marmite de comptoir avec un capacite de 6 gal (22L)		
		12 gallon (45L) capacity countertop kettle model / La marmite de comptoir avec un capacite de 12 gal (45L)		
		25 gallon (95L) free standing kettle model / La marmite de sol avec un capacite de 25 gal (95L)		
		40 gallon (150L) free standing kettle model / La marmite de sol avec un capacite de 40 gal (150L)		
		60 gallon (225L) free standing kettle model / La marmite de sol avec un capacite de 60 gal (225L)		
		80 gallon (300L) free standing kettle model / La marmite de sol avec un capacite de 80 gal (300L)		
		Direct Steam Self-Contained Jacketed Kettle / Marmite a Vapeur a Double Paroi a Vapeur Direct	4	
		Contains an steam boiler / Contient un generateur de vapeur		
		6 gallon (22L) capacity countertop kettle model / La marmite de comptoir avec un capacite de 6 gal (22L)		
		12 gallon (45L) capacity countertop kettle model / La marmite de comptoir avec un capacite de 12 gal (45L)		
		25 gallon (95L) free standing kettle model / La marmite de sol avec un capacite de 25 gal (95L)		
		40 gallon (150L) free standing kettle model / La marmite de sol avec un capacite de 40 gal (150L)		
		60 gallon (225L) free standing kettle model / La marmite de sol avec un capacite de 60 gal (225L)		
		80 gallon (300L) free standing kettle model / La marmite de sol avec un capacite de 80 gal (300L)		

Refrigerator and	Gas Self-Contained Steam Jacketed Kettle and Direct Steam Jacketed Kettle / Marmite a Vapeur a Double Paroi au Gaz	4	
	Contains a gas boiler / Contient un generateur de vapeur au gaz		
	6 gallon (22L) capacity countertop kettle model / La marmite de comptoir avec un capacite de 6 gal (22L)		
	12 gallon (45L) capacity countertop kettle model / La marmite de comptoir avec un capacite de 12 gal (45L)		
	25 gallon (95L) free standing kettle model / La marmite de sol avec un capacite de 25 gal (95L)		
	40 gallon (150L) free standing kettle model / La marmite de sol avec un capacite de 40 gal (150L)		
	60 gallon (225L) free standing kettle model / La marmite de sol avec un capacite de 60 gal (225L)		
	80 gallon (300L) free standing kettle model / La marmite de sol avec un capacite de 80 gal (300L)		
	Reach-in Refrigerator / Armoire Frigorifique Commerciale	5	
	Single doors (solid) / Une porte (solide)		
	Double doors (solid) / Deux portes (solides)		
	Triple doors (solid) / Trois portes (solides)		
	Reach-In Freezer / Congelateur Commerciale	5	
	Single doors (solid) / Une porte (solide)		
	Double doors (solid) / Deux portes (solides)		
	Triple doors (solid) / Trois portes (solides)		
	Refrigerated Chef Base / Refrigerateur Bahut Commerciale	5	
	25" to 36" L (635mm - 914mm) with a minimum of two heavy duty refrigerated drawers / 25 po a 36 po (635 mm - 914 mm) long, avec au moins deux tiroirs réfrigérés robustes		
	37" to 48" L (940mm - 1219mm) with a minimum of two heavy duty refrigerated drawers / 37 po a 48 po (940 mm - 1219 mm) long, avec au moins deux tiroirs réfrigérés robustes		
	49" to 59" (1245mm - 1499mm) with a minimum of two heavy duty refrigerated drawers / 49 po a 59 po (1245 mm - 1499 mm) long, avec au moins deux tiroirs réfrigérés robustes		
	60" to 84" L (1524mm - 2134mm) with a minimum of two heavy duty refrigerated drawers / 60 po a 84 po (1524 mm - 2134 mm) long, avec au moins deux tiroirs réfrigérés robustes		
	Ice Machine with Storage Bin / Machine a Glacon avec Bac de Stoackage	5	
	Under 100 lbs (45 kg) of ice per 24 hour period / Moins de 100 lb (45 kg) de glace par période de 24 h		
	Between 100 lbs and 150 lbs (45 kg and 68 kg) per 24 hour period / Entre 100 et 150 lb (45 et 68 kg) de glace par période de 24 h		
	Between 200 lbs and 300 lbs (91 kg and 136 kg) per 24 hour period / Entre 200 et 300 lb (91 et 136 kg) de glace par période de 24 h		
	Between 400 lbs and 500 lbs (181 kg and 227 kg) per 24 hour period / Entre 400 et 500 lb (181 et 227 kg) de glace par période de 24 h		
	Between 500 lbs and 800 lbs (227 lbs and 363 kg) per 24 hour period / Entre 500 et 800 lb (227 et 363 kg) de glace par période de 24 h		
	Modular Bin: 500 lbs (227 kg) capacity per 24 hour period / Modulaire : 500lbs (227kg) de capacité de glace par période de 24 h		
	Modular Bin: 700 lbs (318 kg) capacity per 24 hour period / Modulaire : 700lbs (318 kg) de capacité de glace par période de 24 h		
	Modular Bin: 800 lbs (364 kg) capacity per 24 hour period / Modulaire : 800lbs (364 kg) de capacité de glace par période de 24 h		

Freezer / Refrigerateur et Congelateur	Modular Bin: 900 lbs (409 kg) capacity per 24 hour period / Modulaire : 900lbs (409 kg) de capacité de glace par période de 24 h			
	Water Filter / Filtre a eau			
	Extended Warranty (3 years) / Garantie prolongee pour trois ans			
	Blast Chiller / Refroidisseur a Courant D'Air	5		
	5 pan capacity, air cooled model / 5 plats capacite, model d'air autocontrôle			
	10 pan capacity, air cooled model / 10 plats capacite, model d'air autocontrôle			
	13 pan capacity, air cooled model / 13 plats capacite, model d'air autocontrôle			
	200 lbs (91 kg) roll in rack loading capacity, air cooled model / Les plateaux de chargement a un capacites de 200 lb (91 kg), model d'air autocontrôle			
	400 lbs (181 kg) roll in rack loading capacity, air cooled model / Les plateaux de chargement a un capacites de 400 lb (181 kg), model d'air autocontrôle			
	Optional design to thaw frozen food up to refrigerated temperatures under controlled conditions / Decongelation des aliments jusqu'à la température de réfrigération dans des conditions maîtrisées			
	Extended warranty (5 years) / Garantie prolongee pour cinq ans			
	Refrigerated Display Case / Presentoir Refrigere	5		
	Single swing door with bottom or top mounted refrigeration system / Porte à un battant avec système de réfrigération installé à la base ou monté sur le dessus			
	Double swing door with bottom or top mounted refrigeration system / Porte à deux battants avec système de réfrigération installé à la base ou monté sur le dessus			
	Double sliding doors with bottom or top mounted refrigeration system / Porte à deux coulissantes avec système de réfrigération installé à la base ou monté sur le dessus			
Serving Table / Tables de Service	Mobile Sandwich Serving Station / Station de Service Mobile pour Sandwichs	5		
	48" wide refrigerated sandwich/salad preparation and a pan capacity of 12" x 16" / 48 po large station réfrigérée pour la préparation de sandwichs et de salades avec capacité de 12 x 1/6 plats			
	60" wide refrigerated sandwich/salad preparation and a pan capacity of 16" x 16" / 60 po large station réfrigérée pour la préparation de sandwichs et de salades avec capacité de 12 x 1/6 plats			
	Mechanically Refrigerated Salad/Dessert Table / Table a Salades ou a Desserts Mecaniquement Refrigeree	5		
	Five refrigerated wells (table top model) / Cinq compartiments individuels mecaniquement refrigeres (dessus de table)			
	Six refrigerated wells (table top model) / Six compartiments individuels mecaniquement refrigeres (dessus de table)			
	Five refrigerated wells (cabinet mounted model) / Cinq compartiments individuels mecaniquement refrigeres (armoire de table)			
	Six refrigerated wells (cabinet mounted model) / Six compartiments individuels mecaniquement refrigeres (armoire de table)			
	Electric Hot Well Table / Table Electrique a Compartiments Chauds	3		
	Five wells / Cinq compartiments distincts			
	Six wells / Six compartiments distincts			
	Heated Holding Cabinet / Armoire de Conservation	10		
	Single door (roll in and pass-through models) that are compatible with the chosen combi-oven / Porte simple avec le capable d'accueillir une etagere roulante et compatible avec le four a combi choisi			
	Double door (roll in and pass-through models) that are compatible with the chosen combi-oven / Porte double avec le capable d'accueillir une etagere roulante et compatible avec le four a combi choisi			
	Coffee Um / Urne a Café	8		

Beverage Equipment / Equipement Pour les Boissons	12 - 15 L brew capacity with a single brew head / 12 a 15 L capacite d'infusion avec un tete d'infucion simple			
	16 - 29 L brew capacity with a single brew head / 16 a 29 L capacite d'infusion avec un tete d'infucion simple			
	30 - 59 L brew capacity with a single brew head / 30 a 59 L capacite d'infusion avec un tete d'infucion simple			
	60 - 118 L brew capacity with a single brew head / 60 a 118 L capacite d'infusion avec un tete d'infucion simple			
	12 - 15 L brew capacity with a double brew head / 12 a 15 L capacite d'infusion avec un tete d'infucion double			
	16 - 29 L brew capacity with a double brew head / 16 a 29 L capacite d'infusion avec un tete d'infucion double			
	30 - 59 L brew capacity with a double brew head / 30 a 59 L capacite d'infusion avec un tete d'infucion double			
	60 - 118 L brew capacity with a double brew head / 60 a 118 L capacite d'infusion avec un tete d'infucion double			
	Coffee Percolator / Percolateur pour le Café	8		
	40 cups (6L) capacity / Capacité de 40 tasses (6 L)			
	60 cups (9L) capacity / Capacité de 60 tasses (9 L)			
	100 cups (15L) capacity / Capacité de 100 tasses (15 L)			
	Cold Beverage Dispenser / Distributeur de Boisson Froide	11		
	One counter-mounted, refrigerated, free standing tank / Une réservoirs réfrigérés; de type autonome			
	Two counter-mounted, refrigerated, free standing tank / Deux réservoirs réfrigérés; de type autonome			
	Three counter-mounted, refrigerated, free standing tank / Trois réservoirs réfrigérés; de type autonome			
	Four counter-mounted, refrigerated, free standing tank / Quatre réservoirs réfrigérés; de type autonome			
	Bulk Milk Dispenser / Distributeur de Lait en Vrac	11		
	Single dispensing valve capable of accomodating a 3 gallon bag / Un robinets de distribution avec le capacite de sac de trois gallons			
	Double dispensing valve capable of accomodating a 3 gallon bag / Deux robinets de distribution avec le capacite de sac de trois gallons			
	Triple dispensing valve capable of accomodating a 3 gallon bag / Trois robinets de distribution avec le capacite de sac de trois gallons			
	Single dispensing valve capable of accomodating a 5 gallon bag / Un robinets de distribution avec le capacite de sac de cinq gallons			
	Double dispensing valve capable of accomodating a 5 gallon bag / Deux robinets de distribution avec le capacite de sac de cinq gallons			
	Triple dispensing valve capable of accomodating a 5 gallon bag / Trois robinets de distribution avec le capacite de sac de cinq gallons			
	Single dispensing valve capable of accomodating a 6 gallon bag / Un robinets de distribution avec le capacite de sac de six gallons			
	Double dispensing valve capable of accomodating a 6 gallon bag / Deux robinets de distribution avec le capacite de sac de six gallons			
	Triple dispensing valve capable of accomodating a 6 gallon bag / Trois robinets de distribution avec le capacite de sac de six gallons			
	Planetary Mixer / Melangeur Planetaire	6		
	5 quart (4.7L) countertop model / 5 pintes (4.7L) model de comptoir			
	12 quarts (12.4L) countertop or floor model / 12 pintes (12.4L) Modele de plancher			
	20 quarts (18.9L) countertop or floor model / 20 pintes (18.9L) Modele de plancher			
	30 quarts (28L) floor model / 30 pintes (28L) Modele de plancher			
	40 quarts (38L) floor model / 40 pintes (38L) Modele de plancher			

Cookware/ Batterie de Cuisine	60 quarts (57L) floor model / 60 pintes (57L) Modele de plancher			
	80 quarts (76L) floor model / 80 pintes (76L) Modele de plancher			
	Swing out bowl / Bol basculant			
	Countertop Microwave Oven / Four a Micro-Ondes de Comptoir	4		
	2100W microwave oven / 2100W four a micro-ondes			
	2200W microwave oven / 2200W four a micro-ondes			
	Electric Conveyor Toaster / Grille-Pain Electrique avec Bande Transporteuse	4		
	300 slice capacity toaster / 300 tranches de pain a l'heure			
	350 slice capacity toaster / 350 tranches de pain a l'heure			
	550 slice capacity toaster / 550 tranches de pain a l'heure			
Storage and Work Equipment / Equipment de Travail et D'Entreposage	800 slice capacity toaster / 800 tranches de pain a l'heure			
	1000 slice capacity toaster / 1000 tranches de pain a l'heure			
	Food Processor / Machine pour la Preparation des Aliments	10		
	Meat Slicer / Trancheuse a Viande	4		
	Fully automatic slicing / Tranchage entierement automatique			
	Manual slicing / Tranchage manuel			
	Vegetable Peeler / Eplucheur de Legumes	3		
	Peels 30 lbs in one to three minutes / Pele de 30 lb en une a trois minutes			
	Peels 60 lbs in one to three minutes / Pele de 60 lb en une a trois minutes			
	Heavy-Duty Stainless Steel Utility Cart / Chaiot Tout Usage Robuste en Acier Inoxydable	6		
Storage and Work Equipment / Equipment de Travail et D'Entreposage	Two shelf model / Modele de deux tablettes			
	Three shelf model / Modele de trois tablettes			
	Mobile Glass/Cup/Tray Rack Dispenser / Distributeur de Verres, de Tasses et de Plateaux Mobile	1		
	Tray and Cutlery Rack Dispenser / Distributeur de Paniers D'Ustensiles et de Plateaux	3		
	Heated Plate Dispenser / Distributeur D'Assiettes Chauffees	2		
	Two well plate dispenser model / Modele de deux distributeurs			
	Three well plate dispenser model / Modele de trois distributeurs			
	Four well plate dispenser model / Modele de quatre distributeurs			
	Receiving/Bench Scale / Balance a Plate-Forme	6		
	Mobile Stainless Steel Table / Table Mobile en Acier Inoxydable	8		
Racks / Supports et Chariots	60" (1524mm) length / 60 po (1524mm) long			
	72" (1829mm) length / 72 po (1829mm) long			
	96" (2438mm) length / 96 po (2438mm) long			
	Tray Rack Return / Chariot Pour le Retour des Plateaux	3		
	Single rack configuration / Configuration simple			
	Double rack configuration / Configuration double			
	Utility Rack, 20 Pans / Chariot Tout Usage, 20 Plats	3		
	Single rack configuration for 18" x 26" (457mm x 660mm) pans / Configuration simple pour plats reguliers de 18 po x 26 po (457mm x 660mm)			
	Single rack configuration for 12" x 20" (305mm x 508mm) pans / Configuration simple pour plats reguliers de 12 po x 20 po (305mm x 508mm)			
	Storage Rack / Support de Rangement	3		
Racks / Supports et Chariots	36" x 60" x 18" (914mm x 1524mm x 457 mm) / 36 po x 60 po x 18 po (914mm x 1524mm x 457 mm)			
	48" x 60" x 18" (1219mm x 1524mm x 457mm) / 48 po x 60 po x 18 po (1219mm x 1524mm x 457mm)			
	60" x 60" x 18" (1524mm x 1524mm x 457mm) / 60 po x 60 po x 18 po (1524mm x 1524mm x 457mm)			
	1524mm x 457mm			

Bake Ware / Articles de Patisserie	36" x 60" x 24" (914mm x 1524mm x 610mm) / 36 po x 60 po x 24 po (914mm x 1524mm x 610mm)			
	48" x 60" x 24" (1219mm x 1524mm x 610mm) / 48 po x 60 po x 24 po (1219mm x 1524mm x 610mm)			
	60" x 60" x 24" (1524mm x 1524mm x 610mm) / 60 po x 60 po x 24 po (1524mm x 1524mm x 610mm)			
	High Density Shelving / Rayonnage a Haute Densite	2		
	Mobile model (48" length) / Rayonnage mobile (48 po long)			
	Stationary model (48" length) / Rayonnage stationnaire (48 po long)			
	Mobile model (60" length) / Rayonnage mobile (60 po long)			
	Stationary model (60" length) / Rayonnage stationnaire (60 po long)			
	Minimum 10 year warranty on all components / Garantie minimale de 10 ans pour tous les composants			
	Minor Equipment / Equipment Mineur			
	Rolling Pin / Rouleau a Patisserie	5		
	15" (38.1cm) length / 15 po (38.1cm) long			
	18" (47cm) length / 18 po (47cm) long			
	Pastry Cutter Kit / Ensemble D'Emporte-Piece	4		
	Pastry Bag / Poches a Douille	25		
	10L (10") / 10L (10 po)			
	14L (14") / 14L (14 po)			
	18L (18") / 18L (18 po)			
	24L (24") / 24L (24 po)			
	Perforated Pizza Pan / Plaques a Pizza Perforees	12		
	7" diameter / 7 po diametres			
	14" diameter / 14 po diametres			
	16" diameter / 16 po diametres			
	Sheet Pan / Plaque a Patisserie	50		
	18" x 26" x 1" solid sheet pan / 18 po x 26 po x 1 po fond plein			
	18" x 13" x 1" solid sheet pan / 18 po x 13 po x 1 po fond perforé			
	18" x 13" x 1" perforated sheet pan / 18 po x 13 po x 1 po fond perforé			
	Cake Decorating Set / Ensemble a Decorer les Gateaux	5		
	29 piece set / Ensemble de 29 piece			
	Induction Soup Warmer / Rechaud a Soupe a Induction	5		
	Vacuum Packaging / Emballage Sous Vide	2		
	Single seal / Scellage simple			
	Double seal / Scellage double			
	Commercial Handheld/Immersion Mixer / Melangeur a Main ou sur Pied Commercial	10		
	14" shaft length / 14 po long arbres			
	18" shaft length / 18 po long arbres			
	26" shaft length / 26 po long arbres			
	Commercial Food Blender / Melangeur Commercial	4		
	Commercial Woks/Stir Fry Pans / Woks/Poeles a Frir Commercial	3		
	Induction pan / Poeles a induction			
	Commercial Fry/Saute Pans Poele/Sauteuse Commercial	10		
	18 cm inside diameter / 18 cm diametres interieurs			
	22 cm inside diameter / 22 cm diametres interieurs			
	26 cm inside diameter / 26 cm diametres interieurs			
	30 cm inside diameter / 30 cm diametres interieurs			

Food and Beverage Storage / Entreposage de la Nouriture et des Boissons	Induction pan / Poêles a induction			
	Commercial Stock Pots with Lids / Marmites Commerciale	11		
	4 quart capacity (induction stock pot) / Capacité de 4 pintes (marmites a induction)			
	6 quart capacity (induction stock pot) / Capacité de 6 pintes (marmites a induction)			
	8 quart capacity (induction stock pot) / Capacité de 8 pintes (marmites a induction)			
	12 quart capacity (induction stock pot) / Capacité de 12 pintes (marmites a induction)			
	16 quart capacity (induction stock pot) / Capacité de 16 pintes (marmites a induction)			
	20 quart capacity (induction stock pot) / Capacité de 20 pintes (marmites a induction)			
	Commercial Braziers / Dinandier Commerciale	10		
	15 quart capacity / Capacité de 15 pintes			
	18 quart capacity / Capacité de 18 pintes			
	15 quart lid / Couvercle de 15 pintes			
	18 quart lid / Couvercle de 18 pintes			
	Commercial Roasting Pans with Cover / Rotissoire Munie d'un Couvercle Commerciale	15		
	3 7/8 quart (single pan) / 3 7/8 pintes (rotissoire simple)			
	5 3/8 quart (single pan) / 5 3/8 pintes (rotissoire simple)			
	25 quart (double pan - top and bottom) / 25 pintes (rotissoire double - couvercle et poele)			
	42 quart (single pan) / 42 pintes (rotissoire simple)			
	42 quart (single pan) lid / Couvercle de 42 pintes (rotissoire simple)			
	Can Rack / Etager a Boites de Conserve	1		
	Stationary model / Modeles stationnaires			
	Mobile model / Modeles mobiles			
	Dunnage Rack / Support de Rangement	4		
	36" x 22" x 12" configuration / Dimensions 36 po x 22 po x 12 po			
	48" x 22" x 12" configuration / Dimensions 48 po x 22 po x 12 po			
	Beverage Carrier / Reservoir de Boissons	25		
	2.5 gallon (9.4L) capacity / Capacité 2.5 gallons (9.4L)			
	4.75 gallon (17.9L) capacity / Capacité 4.75 gallons (17.9L)			
	11.75 gallon (44.4L) capacity / Capacité 11.75 gallon (44.4L)			
	Food Containers and Lids / Contenants Alimentaires Munis de Couvercles	30		
	1 quart/1L volume / 1 pintes/ 1 L volume			
	4 quart/4L volume / 4 pintes/4L volume			
	8 quart/7.5L volume / 8 pintes/7.5L volume			
	12 quart/10L volume / 12 pintes/10L volume			
	18 quart/15L volume / 18 pintes/15L volume			
	22 quart/20L volume / 22 pintes/20L volume			
	Bulk Storage Container / Contenant D'Entreposage en Vrac	24		
	3.5 cu ft container / 3.5 pieds cubes			
	4.54 cu ft container / 4.54 pieds cubes			
Kitchen Textiles/ Textiles de Cuisine	Commercial Oven Mitt / Gants de Cuisine Commerciale	15		
	15" length / 15 po long			
	17" length / 17 po long			
	Meat Tenderizer / Attendrisseur a Viande	3		
	Clear Pitcher (with lip) / Pitchet Transparent (avec rebord)	12		
	32 oz			
	48 oz			
	60 oz			

Kitchen Tools and Ustensils / Ustensiles et Outils de Cuisine	72 oz				
	Pancake Turner / Spatule a Crepes	26			
	Electric Can Opener / Ouvre-Boite Electrique	1			
	Single speed model / Modele a seule vitesse				
	Double speed model / Modele a deux vitesses				
	Tongs / Pinces	100			
	9.5" kool-touch tong / La pince froide au toucher mesure 9,5 po				
	12" kool-touch tong / La pince froide au toucher mesure 12 po				
	16" kool-touch tong / La pince froide au toucher mesure 16 po				
	9" utility tong / La pince tout usage mesure 9 po				
	9.5" utility tong / La pince tout usage mesure 9,5 po				
	12" utility tong / La pince tout usage mesure 12 po				
	16" utility tong / La pince tout usage mesure 16 po				
	6 4/9" salad tong / La pince a salade mesure 6 4/9 po				
	8 17/20" salad tong / La pince a salade mesure 8 17/20 po				
	9" salad tong / La pince a salade mesure 9 po				
	11 3/4" salad tong / La pince a salade mesure 11 3/4 po				
	Whips / Fouets	100			
	10" length French whip / 10 po longeurs du style francais				
	18" length French whip / 18 po longeurs du style francais				
	24" length French whip / 24 po longeurs du style francais				
	48" length French whip / 48 po longeurs du style francais				
	18" length Piano whip / 18 po longeurs du style piano				
	China Cap / Tapis Chinois	12			
	12.5" (course mesh) / 12,5 po (mailles larges)				
	12.5" (fine mesh) / 12,5 po (mailles fines)				
	Ladles / Louche	36			
	2 oz capacity and a minimum of 12.5" length / Capacite de 2 oz et 12,5 po longueurs minimum				
	4 oz capacity and a minimum of 12.5" length / Capacite de 4 oz et 12,5 po longueurs minimum				
	6 oz capacity and a minimum of 12.5" length / Capacite de 6 oz et 12,5 po longueurs minimum				
	8 oz capacity and a minimum of 12.5" length / Capacite de 8 oz et 12,5 po longueurs minimum				
	12 oz capacity and a minimum of 12.5" length / Capacite de 12 oz et 12,5 po longueurs minimum				
	72 oz capacity and a minimum of 12.5" length / Capacite de 72 oz et 12,5 po longueurs minimum				
	Scoops/Disher / Pelles a Godet et Cuilleres	24			
	2 oz (16 scoops/ quart) stainless steel construction with plastic ends / 2 oz (16 cuillerees par pinte) en acier inoxydable avec des maches en plastique				
	4 oz (8 scoops/ quart) stainless steel construction with plastic ends / 4 oz (8 cuillerees par pinte) en acier inoxydable avec des maches en plastique				
	Cooking Forks / Fourchettes a Cuisiner	24			
	10.5" carving/cook fork / La fourchette a decouper mesure 10,5 po				
	14" carving/cook fork / La fourchette a decouper mesure 14 po				
	15" hooked fork / La fourchette avec un manche mesure 15 po				
	14" pasta fork / La fourchette a pates mesure 14 po				
	Stirring Paddles / Agitateurs	12			
	24" length / 24 po long				
	36" length / 36 po long				
	48" length / 48 po long				

	Skimmers / Ecremeurs	8		
	Measuring Cup and Spoon Set / Ensemble de Tasses et de Cuilleres a Mesurer	36		
	Diningware / Vaisselle	200 of each		
	6 1/2" plate / 6 1/2 po assiettes			
	8 1/4" plate / 8 1/4 po assiettes			
	10 5/8" plate / 10 5/8 po assiettes			
	4" (8.5 oz) bowl / 4 po (8.5 oz) bols			
	4 3/4" (12 oz) bowl / 4 3/4 po (12 oz) bols			
	10 oz mug / 10 oz tasses			
	Flatware / Couverts	200 of each		
	7 1/8" fork stainless steel magnetized (18-0) / 7 1/8 po fourchette acier inoxydable magnétise (18-0)			
	8" fork stainless steel magnetized (18-0) / 8 po fourchette acier inoxydable magnétise (18-0)			
	6 7/8" spoon stainless steel magnetized (18-0) / 6 7/8 po cuiller acier inoxydable magnétise (18-0)			
	7 1/8" spoon stainless steel magnetized (18-0) / 7 1/8 po cuiller acier inoxydable magnétise (18-0)			
	8" spoon stainless steel magnetized (18-0) / 8 po cuiller acier inoxydable magnétise (18-0)			
	9 1/4" knife stainless steel magnetized (18-0) / 9 1/4 po couteau acier inoxydable magnétise (18-0)	200 of each		
	7 1/8" fork stainless steel (18-10) / 7 1/8 po fourchette acier inoxydable (18-10)			
	8" fork stainless steel (18-10) / 8 po fourchette acier inoxydable (18-10)			
	6 7/8" spoon stainless steel (18-10) / 6 7/8 po cuiller acier inoxydable (18-10)			
	7 1/8" spoon stainless steel (18-10) / 7 1/8 po cuiller acier inoxydable (18-10)			
	8" spoon stainless steel (18-10) / 8 po cuiller acier inoxydable (18-10)			
	9 1/4" knife stainless steel (18-10) / 9 1/4 po couteau acier inoxydable (18-10)	200 of each		
	Glassware / Verres			
	8 oz tumbler / 8 oz verres			
	10 oz tumbler / 10 oz verres			
	12 oz tumbler / 12 oz verres			
	Electric Knife Sharpener / Affuteur Electrique pour Couteaux	7		
	Sharpening Steel / Fusil a Affiler	4		
	Cutting Boards / Planche a Decouper	36		
	12" x 18" x 1/2" / 12 po x 18 po x 1/2 po			
	18" x 24" x 1/2" / 18 po x 24 po x 1/2 po			
	15" x 20" x 1/2" / 15 po x 20 po x 1/2 po			
	Cutting board rack / Porte-planche de decoupage			
	Pizza Cutter / Coupe - Pizza	24		
	Cook's/Chef's Knife / Couteaux a Cuisiner	24 of each		
	8" cooks knife / Couteau de chef mesure 8 po			
	10" cooks knife / Couteau de chef mesure 10 po			
	12" cooks knife / Couteau de chef mesure 12 po			
	7" santoku knife / Santoku mesure 7 po			
	9" santoku knife / Santoku mesure 9 po			
	6" boning knife / Couteau a desosser mesure 6 po			
	8" fillet knife / Couteau a filet mesure 8 po			
	10" bread knife / Couteau pour le pain mesure 10 po			
	12" bread knife / Couteau pour le pain mesure 12 po			
	3.25" grapefruit knife / Couteau a pamplemousse mesure 3.25 po			
	7" cleaver knife / Lame de clivage mesure 7 po			

Knives and Dishes /
Couteaux et
Coutellerie

Scale / Balance	9.75" steak knife / Couteau a steak mesure 9.75 po			
	2.25" pairing knife / Couteau a eplucher mesure 2.25 po			
	3.5" pairing blade / Couteau a eplucher mesure 3.5 po			
	14" cheese blade / Couteau a fromage mesure 14 po			
	Limited lifetime warranty / Garantie a vie limitee			
	Potato Cutter (French Fry) / Coupe - Frites	4		
	Portion Control Scale / Recipients de Table a Vapeur	6		
	32 oz x 1/4 oz			
	5 lbs x 1/2 oz			
	10 lbs x 1/2 oz			
Steam Table Pans / Recipients de Table a Vapeur	Gastronomie Pans / Poeles pour Gastronomies	36 of each		
	20 3/4" x 12 3/4" x 2 1/2" (solid gastronomie pan) / 20 3/4 po x 12 3/4 po x 2 1/2 po			
	(poeles pour gastronomies solide)			
	20 3/4" x 12 3/4" x 4" (solid gastronomie pan) / 20 3/4 po x 12 3/4 po x 4 po (poeles pour gastronomie solide)			
	20 3/4" x 12 3/4" x 6" (solid gastronomie pan) / 20 3/4 po x 12 3/4 po x 6 po (poeles pour gastronomie solide)			
	10 3/8" x 12 3/4" x 2 1/2" (solid gastronomie pan) / 10 3/8 po x 12 3/4 po x 2 1/2 po (poeles pour gastronomies solide)			
	10 3/8" x 12 3/4" x 4" (solid gastronomie pan) / 10 3/8 po x 12 3/4 po x 4 po (poeles pour gastronomies solide)			
	10 3/8" x 12 3/4" x 6" (solid gastronomie pan) / 10 3/8 po x 12 3/4 po x 6 po (poeles pour gastronomies solide)			
	20 3/4" x 12 3/4" x 2 1/2" (perforated gastronomie pan) / 20 3/4 po x 12 3/4 po x 2 1/2 po (poeles pour gastronomies perfore)			
	20 3/4" x 12 3/4" x 4" (perforated gastronomie pan) / 20 3/4 po x 12 3/4 po x 4 po (poeles pour gastronomies perfore)			
	20 3/4" x 12 3/4" x 6" (perforated gastronomie pan) / 20 3/4 po x 12 3/4 po x 6 po (poeles pour gastronomies perfore)			
	10 3/8" x 12 3/4" x 2 1/2" (perforated gastronomie pan) / 10 3/8 po x 12 3/4 po x 2 1/2 po (poeles pour gastronomie perfore)			
	10 3/8" x 12 3/4" x 4" (perforated gastronomie pan) / 10 3/8 po x 12 3/4 po x 4 po (poeles pour gastronomie perfore)			
	10 3/8" x 12 3/4" x 6" (perforated gastronomie pan) / 10 3/8 po x 12 3/4 po x 6 po (poeles pour gastronomie perfore)			
	Gastronomie Pan Covers / Couvertres de Poeles pour Gastronomies	40 of each		
	20 3/4" x 12 3/4" / 20 3/4 po x 12 3/4 po			
	10 1/2" x 12 3/4" / 10 1/2 po x 12 3/4 po			
	Plastic Pans and Covers / Recipients et Couvertres en Plastique	48 of each		
	20 3/4" x 12 3/4" x 2 1/2" plastic pan / 20 3/4 po x 12 3/4 po x 2 1/2 po recipients plastique			
	20 3/4" x 12 3/4" x 4" plastic pan / 20 3/4 po x 12 3/4 po x 4 po recipients plastique			
	20 3/4" x 12 3/4" x 6" plastic pan / 20 3/4 po x 12 3/4 po x 6 po recipients plastique			
	10 3/8" x 12 3/4" x 2 1/2" plastic pan / 10 3/8 po x 12 3/4 po x 2 1/2 po recipients plastique			
	10 3/8" x 12 3/4" x 4" plastic pan / 10 3/8 po x 12 3/4 po x 4 po recipients plastique			
	10 3/8" x 12 3/4" x 6" plastic pan / 10 3/8 po x 12 3/4 po x 6 po recipients plastique			
	20 3/4" x 12 3/4" (slotted cover) / 20 3/4 po (couvertre fendue)			
	10 3/8" x 12 3/4" (solid cover) / 10 3/8 po x 12 3/4 po (couvertre solide)			
	10 3/8" x 12 3/4" (slotted cover) / 10 3/8 po x 12 3/4 po (couvertre fendue)			
	False Bottom / Double Fond	12 of each		
	7.5" x 10.5" half pan / Demi format: 7.5 po x 10.5 po			

	9.9" x 17.8" full size pan / Dimension ordinaire: 9.9 po x 17.8 po			
Racks / Supports	Dishwasher Racks / Paniers a Lave-Vaisselle		12 of each	
	Open racks / Support ouvert			
	Dish/tray/open ended racks / Support à plats et à cabarels			
	Glass racks / Support a verres			
	Dishwasher extender racks / Rallonges pour lave-vaisselle			
Marine Equipment / Equipment Maritime				
Beverage Equipment / Equipement Lie aux Boissons	Single Coffee Brewer (BUNN model 23050.6001) / Infuseur a Café		1	
	Single (Modele BUNN 23050.6001)			
Dishwashers / Surchauffeurs	Milk Dispenser (Silver King Model Majestic 1) / Distributeur de Lait		1	
	(Modele Majestic 1 de Silver King)			
	Water Booster Heater (Hatco CC-6440VAC Model) / Surchauffeur		1	
	(Modele CC-6440VAC de Hatco)			
	Main Dishwasher (without booster heater) (Model AM 15-3) / Lave-Vaisselle (sans chauffage d'appoint) (Modele AM 15-3)		1	
	Main Dishwasher (with booster heater) (Model AM 15-4) / Lave-Vaisselle (avec chauffage d'appoint) (Modele AM 15-4)		1	
Fryer / Friteuse	Under Counter Dishwasher (Model 501HTN) / Lave-Vaisselle Encastre		1	
	(Modele 501HTN)			
	Deep Fat Fryer (Garland Model 36ES11) / Friteuse (Modele 36ES11 de Garland)		1	
	Refrigerated Display Case (Model CDC-4830SC) / Presentoir Refrigere		1	
Refrigerator and Freezer / Refrigerateur et Congelateur	Refrigerator (Model MCH-2E) / Refrigerateur (Modele MCH-2E de Foster)		1	
	Refrigerator (Foster Model MCH-2E-CPF-MOD) / Refrigerateur (Modeles MCH-2E-CPF-MOD de Foster)		1	
	Refrigerator (Foster Model MCH-2-E-RHH) / Refrigerateur (Modeles MCH-2-E-RHH)		1	
	Refrigerator (Foster Model MH-10-U) / Refrigerateur (Modele MH-10-U de Foster)		1	
	Refrigerator (Foster Model (R41-2M-SN-MLR-R404A) / Refrigerateur (Modeles R41-2M-SN-MLR de Foster)		1	
	Refrigerator (Foster Model MH-40-U) / Refrigerateur (Modele MH-40-U de Foster)		1	
	Freezer (Cospolich Model F41-2M-SN-MLR) / Congelateur (Modeles F41-2M-SN-MLR de Cospolich)		1	
	Freezer (Foster Model ML-40-AD-U) / Congelateur (Modeles ML-40-AD-U de Foster)		1	
	Ice Machine with Storage Bin (Manitowoc QM30A Model) / Machine a Glace (Modele QM30A de Manitowoc)		1	
	Food Waste Disposer (Model FD4-125-2) / Broyeur de Dechets (Modele FD4-125-2)		1	
Food Waste System / Broyeur de Dechets	Food Waste Disposer (Model FD4-200) / Broyeur de Dechets (Modele FD4-200)		1	

Grills and Griddles Grils et Plaques a Frire	Griddle (Garland Model E24-24GV-440v) / Plaque de Cuisson (Modele E24-24GV-440v de Garland)	1		
	Electric Range (Garland Model 36ER38) / Cuisiniere Electrique (Modele 36ER38 de Garland)	1		
Minor Equipment / L'Equipment Mineur	Meat Slicer (Hobart Model HS6-1) / Trancheuse a Viande (Modele HS6-1 de Hobart)			
Oven / Four	Mixer (Hobart Model HL600) / Melangeur (Modele HL600 de Hobart)	1		
	Convection Oven (Blodgett Model MARK V 112-H NSU) / Four a Convection (Modele MARK V 112-H NSU de Blodgett)	1		
Steam Cookers / Cuiseurs Vapeur	Steam Cooker (Cleveland Model 24-CEM-24) / Cuiseur a Vapeur (Modele 24-CEM-24 de Cleveland)	1		
	Steam Kettle (Cleveland Model KEL-25) / Cuiseur a Vapeur (Modele KEL-25 de Cleveland)	1		
Tilting Skillet / Braisiere Basculante	Tilting Skillet/Braising Pans (Cleveland Model SEL-30-TR) / Poeles/Braisieres Basculantes (Modele SEL-30-TR de Cleveland)	1		
Serving Table / Table de Service	Steam Table (Custom Made RET-4(M)) / Table a Vapeur (Modele RET-4(M) Fabrique sur Mesure)	1		
	Steam Table (Custom Made RET-6(M)) / Table a Vapeur (Modele RET-6(M) Fabrique sur Mesure)	1		
	Steam Table Top (Custom Made RET-6(M) Replacement Top) / Plateau de Table a Vapeur (Modele RETS-6(M) Fabrique sur Mesure)	1		
Field Feeding Equipment / Caracteristiques de L'Equipment mis en Service sur le Terrain				
Warmer / Rechaud	Heated Proofing Cabinet / Armoire D'Etuage Chauffee	5		
	Counter Refrigerator	5		
Kitchen Textiles / Textiles de Cuisine	Muffin Pan / Moule a Muffins	12		
	Hi-Heat Gloves / Gants Calorifuges	20		
Kitchen Tools and Utensils / Ustensiles et Outils de Cuisine	Basting Brush / Pinceau a Badigeonner	4		
	Meat Thermometer / Thermometre a Viande	15		
	Measuring Spoon / Cuilleres a Mesurer	15		
	Egg Slicer	8		
	Dipper / Cuillere a Pot	5		
	Potato Masher / Pilon a Patates	8		
	Manual Can Opener / Ouvre-Boite	10		
	Table Top Can Opener / Ouvre-Boite	10		
	Hand Held Can Opener / Ouvre-Boite	10		
	Vegetable/Potato Peeler / Epulucheur de Legumes	25		
	Turner / Pele a Cuisiner	12		
	Dough Scraper / Grattoir a Pate	10		
	Slotted Turner / Palette a Fentes	12		
	Spatula/Scraper / Spatule/Raclette	12		
	Serving Spoon / Cuillere a Servir	12		
	Colander / Passoire	6		
	Tray / Plateau	30		

	Pizza/Pie Server / Pelle a Pizza/Tarte	9		
	Wash Basin / Cuvette	20		
Knives and Cutlery / Couteaux et Coutellerie	Butcher Knife / Couteau de Boucher	9		
	Meat Slicer / Trancheuse a Viande	2		
	Grater / Rape	12		
	Butchers Saw and Blade / Scie de Boucherie et Lame			
Scale / Balance	Digital Portion Scale / Balance Numerique a Mesurer les Portions	6		
Steam Table Pans / Recipients de Table a Vapeur	Food Storage Container and Lid / Contenant pour Entreposer de la Nourriture et Couvercle	12		
	Pitcher / Pot a Eau	8		
	Coffee Percolator / Perculateur	5		