Major Equipment Specifications

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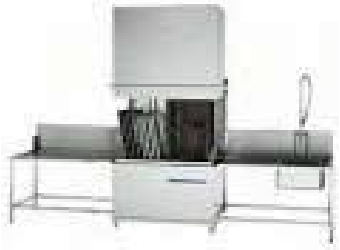
Washers

Pot Washer



General

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

Configuration

Equipment must have the following configurations:

- Lift door;
- Split door; and
- Pass-through type door
- Internal clearance with a minimum of 27" to accept 18"x 26" sheet pans.
- Drain water tempering kit (pre mounted)

Material and Construction

- All major components (including external housing, wash tank, bullet feet, etc.) must be constructed with 12-16 gauge stainless steel.
- Stainless steel pump impeller
- Minimum of four horse power (HP) high pressure (35 to 55 PSI), drip proof re-circulating wash pump motor, wired through an overload protection
- Built-in 70°C/158ºF heater booster

Features

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

Value Added Options

- Steam extraction fan
- Vent fan control
- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call for length of warranty; meaning a service repair representative will be at the location within 24 hours of the submitted request for service

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Electrical Requirements

The unit must be provided with a multiple electrical point connection for both machine and tank heat and booster. The unit must be:

- 208V/60Hz/1 or 3 Ph, OR;
- 240V/60Hz/1 or 3 Ph, OR;
- 575V/60Hz/1 or 3 Ph

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Under-Counter Type Dishwasher

General

Under-counter dishwasher must be capable of washing between 21 to 30 racks per hour and have an overall height 35" (889mm) or less. The unit must be design to be installed under food preparation workspaces. The under counter dishwasher must be capable of hot water sanitizing with an internal booster heater for 70º rise. The unit must have the capability to clean medium to heavy soiled items.

Configuration

- Width must be a maximum 33.9" H x 24.25" W x 25.4" D (860mm x 615mm x 644mm)
- Uses standard 20"x 20" (508mm x 508 mm) racks
- Control box with provisions for chemical connection points
- Unit must be of a fill/and drain type unit (overflow type will be considered non-compliant)
- Drain water-tempering kit (pre-mounted)

Material and Construction

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

Features

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

Value Added Options

- Installed standard pressure regulating valve and line strainer
- Single point electrical connection
- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs. of the submitted request for service.

Electrical Requirements

- 208V/60Hz/1 or 3 Ph, OR;
- 240V/60 Hz/1 or 3 Ph

Major Equipment Specifications

High Temperature Hood/Door Type Dishwasher

General

The high temperature hood type dishwasher must have a fully automatic wash and rinse cycle, with the ability to process between 48-55 racks per hour.

Configuration

- The maximum configuration: 93.25" H x 31" W x 26" D (2369mm H x 663mm W x 787mm D)
- Use standard 20"x 20" (508mm x 508 mm) racks
- Drain water tempering kit (pre-mounted)

Material and Construction

- All major components (includes machine body, external housing, wash tank and adjustable bullet feet) must be constructed from 12-16 gauge stainless steel

Features

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

Value Added Options

- Single point electrical connection
- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs. of the submitted request for service.

Electrical Requirements

The unit can be provided with a multiple electrical point connection for both machine and tank heat and booster. The unit must be;

- 208 V/60 Hz/1 or 3 Ph OR;
- 240 V/60 Hz/1 or 3 Ph

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Rack Conveyor Dishwasher (44”-1117 mm)

General

The Rack Conveyer Dishwasher should be fully automatic and have an electric, steam, or hot water coil tank heat. The unit must include a booster. The unit should be able to wash a minimum of 198 racks of dishes per hour.

When a hot water coil heater unit is supplied it must include an efficient gas fired booster, capable to provide the necessary quantity of hot water for both the tank heat and booster to meet NSF requirements.

Configuration

Unit available in standard (2 vent cowls) or vent less heat recovering system in addition to the following

- Left-to-right or right-to-left direction of operation
- Electric or steam, 44” (1117mm) single tank conveyor with an atmospheric pressure-less type booster
- Internal vertical clearance to accommodate 18” x 26” sheet pans
- Drain water-tempering kit (pre-mounted).

Material and Construction

- Constructed of 304 stainless steel
- Stainless steel impeller and housing of wash pump with minimum 2 HP motor.
- Vent fan control switch (signal voltage only-max. 1 Amp)
- Wash tank section will be followed by a 70°F built in booster to raise incoming water from 110°F to 180°F (43°C to 82°C), required for high temperature sanitizing.
- Final rinse booster water must be heated either by an electrical immersion element OR a stainless steel steam coil OR an external, gas fired booster.
- In all instances, the machine’s overall length must be closest to requested length and configuration.
- Stainless steel end panels
- Two point (soiled end and clean end) – pant leg type ventilation.
- Conveyer: equipped with an anti-jam system, the conveyer drive must have a minimum 1/6 HP motor

Tank Heating

- Wash tank must be heated with an immersion, thermostatically controlled electric heating element OR a stainless steel steam coil OR a gas booster heated hot water coil.
- When providing a hot water coil tank unit it must have a booster interconnect relay and pressure regulating valve.
- A 200,000 BTU gas fired booster, efficient enough to provide sufficient 200 F hot water for both the tank heat and booster.

Booster Heater

The booster heater must be sized in order to:

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

Features

- Low water tank heat protection
- The unit must have the capability to stop the movement of clean racks when they reach the end of the clean table
- Electronic control panel with digital wash and rinse temperature gauges
- Splash shields

Major Equipment Specifications

Value Added Options

- Heat recovery.
- Provide a unit that offers a rinse technology that can demonstrate a significant/substantial water and energy savings during rinse cycle
- Insulated hoods and lower panels with double stainless steel skin.
- Leak-proof, swing-out, insulated hinged doors
- Extended Warranty available for five years (beyond OEM original warranty)
- Single point electrical connection
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs of the submitted request for service.
- Blower Dryer; Available in steam or electric heat. Unit length must suit available space as define by user.

Electrical Requirement

The unit can be provided with a multiple electrical point connection for both machine and tank heat and booster. The unit must be

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

Major Equipment Specifications

Rack Conveyor with Prewash Tank Dishwasher 66" (1676mm)

General

The Rack Conveyer Dishwasher should be fully automatic and capable of electric, steam or hot water coil tank heat. The unit must include a booster. The unit must be able to wash a minimum of 198 racks of dishes per hour.

When a hot water coil heated unit is supplied it must include an efficient gas fired booster, capable to provide the necessary quantity of hot water for both the tank heat and booster to meet NSF requirements.

Configuration

Unit available in standard (2 vent cowls) or vent less heat recovering system in addition to the following

- Left-to-right or right-to-left direction of operation
- Electric or steam 66"(1676 mm) single tank conveyor with an atmospheric pressure-less type booster.
- Internal vertical clearance to accommodate 18" x 26" sheet pans
- Drain water tempering kit (pre-mounted)
- Cold water prewash thermostat

Material and Construction

- Constructed of 304 stainless steel
- Wash pump with a 2 HP motor (minimum) and prewash pump with a 1 HP motor (minimum).
- All pumps are to have stainless steel impellers and pump housings
- Vent fan control switch (signal voltage only-max 1 Amp)
- Final rinse booster water should be heated by an immersion electrical element OR a stainless steel steam coil OR an external gas fired booster.
- In all instances, the machines overall length shall be closest to requested length and configuration.
- Stainless steel end panels.
- A pre-wash tempering function that allows the pre-wash water to be within 120ºF-130ºF at all time during the cycle process.
- Two point (soiled end and clean end) pant leg type ventilation; allowing condensation to be redirected into the drain and not accumulate on top of the machine.
- Conveyor is equipped with an anti-jam system, the conveyor drive shall have a minimum of 1/6 HP motor.

Tank Heating

- Wash tank should be heated with an immersion, thermostatically-controlled electric heating element or a stainless steel steam coil or a gas booster heated hot water coil.
- When providing a hot water coil tank unit it must have a booster interconnect relay and pressure regulating valve.
- A 200,000 BTU, gas fired booster, efficient enough to provide 200ºF hot water for both the tank heat and booster.

Booster Heater

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

Features

- Low water tank heat protection
- The unit must have the capability to stop the movement of clean racks when they reach the end of the clean table.

- Electronic control panel with digital wash and rinse temperature gauges

Value Added Options

- Heat recovery.
- Provide a unit that offers a rinse technology that can demonstrate a significant/substantial water and energy savings during rinse cycle
- Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.
- Leak-proof, swing-out, insulated hinged doors
- Single point electrical connection.
- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs. of the submitted request for service
- Blower dryer is available in steam or electric heat. Unit length must suit available space as define by user.

Electrical Requirements

The unit can be provided with a multiple electrical point connection for both machine and tank heat and booster. The unit must be

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

Major Equipment Specifications

Ovens

Electric and Gas Combi-Oven

General

The combi-oven must have the ability to combine the function of pressure-less steam, convection hot air, conventional or a combination of all. The combi-oven will be used for steaming, baking, roasting, grilling, re-thermalizing, and the cooking and holding of food products. The unit must be available in half size (6 pan and 10 pan) and full size (20 pans). Half size units (6 and 10 pans) must be stackable. Full size units (20 pan) require roll in configuration.

Configuration

- The 6 pan unit must be capable of accommodating 12" x 20" (305mm x 508mm) pans.
- The 10 and 20 pans unit must be capable of accommodating 18"x 26" (457mm x 660mm) and 12"x 20" (305mm x 508mm) pans.
- must include a water filter
- Must be available with and without a boiler

Material and Construction

- The interior and exterior must be constructed from a minimum 304 stainless steel #4 or finer finish.
- Polished cooking compartment with coved corners.
- Electric control panel with a USB interface.
- Vented door with a tempered glass viewing window
- Integrated door stop and self-draining condensate drip tray
- Fully insulated steam generator and cooking compartment
- Oven light with shock resistant safety glass.
- Minimum of two speed multi-directional fan protected from damage during operation
- Stainless steel legs with adjustable flanged feet for securing to the floor.
- Wire shelves for each four inches height of the cooking cavity for 6 – 10 pan configuration
- Safety door handle mechanism protecting personnel from hot steam.
- Available in boiler and boiler less option

Features

- Press-fit door seal that is field replaceable
- Store a minimum of 200 recipe programs with minimum of three cooking steps each.
- HACCP data recorder to document production. Data includes: production time, production duration, preparation temperature, a core temperature for multipoint probe cooking. Data must be downloadable to a USB Key.
- The unit must have the capability of being hosed down for interior cleaning.
- must have a roll in included that is compatible with the hot holding cabinet and blast chiller (for the 20 pan only)

Value Added Options

- Interior LED lighting
- Support stand for table top unit
- Interior core probe with minimum of four control points

Major Equipment Specifications

- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs. of the submitted request for service

Electronic Control Panel, Temperature Range and Heating Elements

- Programmable control(s) must also feature a USB connection to upload and download product recipes.
- Digitally controls time, core probe settings and temperature capable of adjusting with a minimum range of 48°C to 248°C (120°F to 480°F).

Electrical Requirements

The unit must be:

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

Gas Unit Requirements

- Equipped with factory installed pilot safety system
- All temperature probes must have fast response time
- Minimum 75,000 BTUs for 10 and 20 pan units
- Minimum 40,000 BTUs for 6 pans units

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Gas Combi-Oven - Blodgett BC-20G & TC-10 (OR Equivalent)

Blodgett BC-20G & TC-10: No substitute justification

In 2010 and 2014, contracts were awarded to supply Blodgett Model BC-20G Combi-Ovens and Model TC-10 Transport cart (10 shelf position) to Correctional Service Canada sites across Canada. To ensure interoperability, standardization of operations and support of preventative maintenance programs.

COMBI-OVEN

- 20 steam table pans or 10 bake pans capacity. Each unit must come with three TC-10 roll in carts

Electronic Control Panel

- The panel must be lockable and have a field replaceable lock (BEST/Stanley key way provided by CSC)

HEAT WARMER CABINETS

General

Insulated heating warmer for use as a cooking, re-thermalizing and holding cabinet. CSC previous procurements have purchased companion warmer which accept Blodgett's TC10. In order to meet the interoperability needs of CSC as well as support and standardize the operations and preventative maintenance programs, heating warmer must accept the Blodgett TC10 transport cart.

Configuration

- A single unit with one door.
- Insulated cabinet
- High limit security thermostat protection and an internal security fasteners.

Material and Construction

- All stainless steel construction (with the exception of the casters) that is a minimum 304 stainless steel #4 or finer finished.
- Minimum 18 gauge for front face and door
- Minimum 20 gauge for interior and exterior.
- The whole interior liner must be NSF approved, food grade silicone caulking sealed.

Operating and Heating

- Operating temperature range of 170ºF to 200ºF (77ºC - 93ºC)
- Top mounted high heat with a self cooling blower and axial cooling fans with removable (security fasteners) covers for air circulation cleaning.
- Top mounted temperature control with locked thermostat.

Door

- Opens from left to right.
- Hinge made of thick stainless and fully welded to the door
- Door must open a minimum of 270 degrees.
- Heavy duty edge mount magnetic/mechanical handle with interior bracing to accept tapped security fasteners.

Push handle

- Endures repeated use and seal properly

Major Equipment Specifications

- Has a field replaceable lock (BEST/Stanley key way provided by CSC)
- Includes right hand vertical mount dead bolt lock.

Wheels

- 5" (127mm) diameter poly casters, 2 rigid and 2 swivels with brakes mounted on a heavy gauge box type saddle that accommodates Blodgett TC-10 roll-in transport carts. The box type saddle is fully enclosed with a removable full size side panel and security fasteners for access to the welded caster bolts.
- The welded caster mounting bolts are to be stainless steel for washing purposes and to comply with HACCP requirements.

Interior rack guide

1/4" x 2" (6mm x 51mm) extended stainless steel tapered on both sides and back stop.
Approximately (figuring rack handle removed) 43"W x 36"D x 78"H NET

Electrical

Minimum 4200 W, Single Phase, Max 30 amps

Safety Warning Stickers

Laminated (fully washable) high heat adhesive labels approximately 4” x 2” marked "HOT CHAUD" to appear on at least 3 sides of the cabinet.

Certifications

NSF listed
ULC certified.

Major Equipment Specifications

Electric and Gas Convection Oven

General

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

Configuration

- The unit must be capable of accommodating five 18"x 26" (457mm x 660mm) or 12" x 20" (305mm x 508mm) pans.
- Unit must be available in single and double stack type configuration

Material and Construction

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

Features

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

Electronic Control Panel, Temperature Range

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

Value Added Options

- Stainless steel oven chamber liner

Electrical Requirements

The unit must be :

- 205V/60 Hz/1 Ph, OR;
- 240V/60 Hz/1 or 3 Ph

Gas Unit Requirements

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

Major Equipment Specifications

Electric and Gas Free Standing Range

General

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

Configuration

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

Material and Construction

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

Features

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

Control, Temperature Range

- Heavy-duty control knobs
- Capable of adjusting temperature with a minimum range between 66°C to 260°C (150°F to 500°F)

Value Added Option

- Stainless steel oven chamber liner

Electrical (if offering electrically heated unit)

The unit must be:

- 208V/60 Hz/1 Ph, OR;
- 240V/60 Hz/1 Ph or 3 Ph

Gas Unit Requirements (if offering gas heated unit)

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

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Conveyer Impingement High Speed Oven

General

The impingement oven uses hot air circulation to heat and cook foods. The impingement oven is most known for cooking pizza but can also be used to bake, dry, roast, cook or brown other foods items like casseroles, lasagna and various vegetables.

Configuration:

- The impingement ovens must be available within the following dimensions:
  - H: 17.0” to 20.25”
  - W: 36” to 56.88”
  - D: 30.8” to 41.7”
- Minimum of 20” cooking chamber
- Temperature ranges from 300^{o}F to 525^{o}F (149^{o}C to 274^{o}C)

Material and Construction

- Stainless steel front, top, sides, back and interior
- Upper and lower heating elements/air impingement
- Air blowers

Features

- Variable speeds/modes
- No ventilation required
- Conveyer belt
- Adjustable/extendable door panels

Value Added Option

- Two removable crumb trays
- Touch screen controls
- Stackable (up to 3 high) with stacking kit

Electrical Requirements

- 208-240V/60 Hz/1 Ph or 3 Ph

Major Equipment Specifications

Grills/Griddles

Electric and Gas Griddles

General

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

Configuration

The unit must be available in the following dimensions:

- 24" (610 mm) width with a minimum of two burners and two controls
- 36" (914 mm) width with a minimum of three burners and three controls
- 48" (1219 mm) width with a minimum of four burners and four controls
- 60" (1524 mm) width with a minimum of five burners and five controls
- 72" (1829 mm) width with a minimum of six burners and six controls
- Unit must have a maximum 35"D x 22"H (889 mm x 559 mm), with a minimum of 1" (25.4 mm) thick chrome plated top with mirror finish OR have minimum of 8 gauge cold rolled and annealed stainless steel plate

Material and Construction

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

Thermostat Controls, Temperature Range and Heating Elements

- Temperature must be capable of adjusting between 94°C to 204°C (200°F to 400°F).
- Able to maintain temperature during cooking periods
- Electric main ON/OFF power switch with indicator light.
- Electric ON/OFF switches for each thermostat system with indicator light

Electrical Requirements

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

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- 208V/60 Hz/1 Ph or 3 Ph, OR;
- 220V/60 Hz/1 Ph or 3 Ph, OR;
- 240V/60 Hz/1 Ph or 3 Ph

Gas Unit Requirements

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

Value Added Options

- Support stand for table top unit

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Electric and Gas Clamshell Griddle

General

The unit is a two-sided cooking surface with independently controlled top and bottom heaters. The Clamshell Griddle must have a flat cooking surface positioned above the heating element. The unit must be countertop style.

Configuration

The bottom unit must be available in gas or electric, and in the sizes below:

- 24" (610 mm) width with a minimum of two burners and two controls
- 36" (914 mm) width with a minimum of three burners and three controls
- 48" (1219 mm) width with a minimum of four burners and four controls

The upper unit must be electric and available, and in the size below:

- 12" (305 mm) each with independent controls.

Material and Construction

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

Features

- Temperature must be capable of adjusting between 94°C to 204°C (200°F to 400°F).
- Must maintain selected griddle temperature during peak cooking period.
- Electric main ON/OFF power switch with indicator light.
- Electric ON/OFF switches for each thermostat system with indicator light.

Electrical Requirements

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

- 208V/60 Hz/1 Ph or 3 Ph, OR;
- 220V/60 Hz/1 Ph or 3 Ph, OR;
- 240V/60 Hz/1 Ph or 3 Ph

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Gas Unit Requirements

- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system.
- One pilot for every two burners.
- All temperature probes must have fast response time.
- A flame loss safety shutoff.
- Minimum of 65, 000 BTUs

Value Added Options

- Support stand for table top unit

Major Equipment Specifications

Induction Cooker 1 Hob

General

The induction range must be available in portable and fixed (cabinet) countertop type, and be designed to cook and evenly heat with variable power with even temperatures.

Configuration

Unit must be available with a minimum of one cook zone in the following configuration

- 2000W - 2800W
- 3000W - 3600W

Material and Construction

The unit must have:

- Case frame constructed of stainless steel
- Top made from ceramic glass plate
- Touch key control
- Rubber feet
- LED power display level

Features

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

Electrical Requirements

The unit must be provided with a plug assembly NEMA 5-15p or 6-20p and available in the following power configuration.

- 120V-208V/60 Hz/1 Ph,OR;
- 220V-240V/60 Hz/1 Ph

Value Added Option

- Extended warranty available for three years

Major Equipment Specifications

Induction Cooker 4 Hobs

General:
The induction cooker must be designed to cook and evenly heat with variable power with even temperatures.

Configuration

- 4 heat zones (hobs) with a minimum of 2500 watt per hob

Material and Construction

- Stainless steel cabinet base and body
- Knob control panel on lower front control panel
- Ceran/ceramic glass top
- Stainless steel or rubber legs

Features

- Infinite power control 1% to 100% for each hob with digital display
- Auto pan detection
- Overheat protection
- Empty cookware shut off
- Air cooling fan
- Sensitive low-end temperature control for cooking

Electrical Requirements

- 208-240V/50-60Hz/1 or 3 Ph
- Electrical cord and plug furnished

Value Added Option

- Extended warranty available for three years

Major Equipment Specifications

Chinese / Wok Range

General

This unit designed for Chinese dishes such as stir-fry.

Configuration

- The unit must be available in two, three and four burner configuration.
- Wok chambers available in 13" (330mm), 14" (356mm), and 16" (406mm) diameter

Material and Construction

- The body chassis including top, front and back splash should be constructed of welded heavy gage stainless steel.
- Sides are covered with stainless steel with a minimum of 24" (610mm) black splash and drain
- Wok chambers and grating fittings made from cast iron
- Burners available in ring type, jet type or power and speed jet with individual control

Features

- Deck wash-down
- Minimum of one faucet for each two burners
- Back or front drainage tunnel
- Removable back or front drain basket.
- Water cooled top or water fall backsplash
- Swing type faucet between wok chambers, factory installed
- Under each variable control burner, the unit has independent corrosion resistant crumb/grease drip tray.
- Thermocouple valves
- Standard bowl 22" (55.9 cm) size
- Heavy-duty control knobs
- Front control panel with mixing and faucet shutoff valves
- Easily accessible gas on/off valve for knee level operation for hand free gas adjustment

Value Added Option

- Welded stainless steel chamber
- Removable dry-flow inner chamber
- Water saving technology
- Four swivel casters with two front brakes

Gas Unit Requirements

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

Major Equipment Specifications

Countertop Gas 6 Burner with Equipment Stand

General

- Gas powered 6 burner configuration 3 in the front and 3 in the rear with a maximum 12" (305 mm) grate surface width for each burner and a total width of maximum 36" (914mm).
- Mountable on a stainless steel equipment stand that is available with 6" casters and 48" quick connect flexible gas hose complete with chain stop. The unit must be available as countertop style, with the cooking surface positioned above gas heating elements.

Material and Construction

- Front, sides, landing ledge and control panel must be stainless steel.
- All stainless steel seams must be welded and finished.
- Control knobs must be durable cast metal with a polished chrome finish.
- Legs must be 4" high stainless steel with adjustable bullet feet. Flange or bullet type construction with 2" (51mm) adjustments
- Lift off burner heads with no gaskets and no screws.
- Top grates must be constructed in 12" X 12" lift off sections and be made of heavy duty cast iron.
- Cast-in bowl must direct heat upward, top grate design must include an integrated pilot shield.
- Full width, one piece drip tray must be removable for easy cleaning.
- Side skirting fully welded around plate perimeter and tapered splash back.
- Thermostat guards.
- "Heat-On" indicator light.

Gas Unit Requirements

- One standing pilot for each burner.
- One infinite heat or high-low control valve for each burner.
- Rear or front gas connection and gas pressure regulator
- Each gas burner must have a minimum of 28,000 BTUs for broiling grate
- Manifold pressure is 5.0" W.C for natural gas or 10.0" for propane gas.
- The manifold size must be ¾" NPT.
- ¾" pressure regulator supplied with equipment to be installed at time of connection.

Major Equipment Specifications

Broiler

Gas/Electric Char-Broiler

General

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

Configuration

The gas unit must be available as free-standing or table top in approximate size below;

- 24" (610 mm) width with a minimum of four burners and two controls
- 36" (914 mm) width with a minimum of six burners and three controls
- 48" (1219 mm) width with a minimum of eight burners and four controls
- 60" (1524 mm) width with a minimum of ten burners and five controls

The electric unit must be available free-standing or table top in closest to size below;

- 24" (610 mm) width with a minimum of two controls
- 36" (914 mm) width with a minimum of three controls

Material and Construction

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

Electrical Requirements

- 208V/60 Hz/1 Ph or 3 Ph, OR;
- 240V/60 Hz/1 or 3 Ph
- Electrical unit must have a minimum of 5400W

Gas Unit Requirements

- Standing pilot ignition system.
- One infinite heat or high-low control valve for each burner.
- Rear or front gas connection and gas pressure regulator
- Each gas burner must have a minimum of 14,000 BTUs for broiling grate

Value Added Options

- Support stand for table top unit

Major Equipment Specifications

Fryer

Electric and Gas Deep Fat Fryer

General

The unit must have five main components: 1) fry tank(s), 2) heating system, 3) control panel, 4) built in filter system and 5) carbine (cool zone). Single fryer tank (floor model) must be capable of frying 30 lbs per hour, and for two batteries a minimum of 50 lbs per hour.

Configuration

The unit must be available in single or battery (of 2, 3, 4), with the following oil capacity:

- 40 lb. - 50 lbs.
- 60 lb. –70 lbs.
- 70 lb. - 80 lbs.

Material and Construction

- Fry tank: all 304 type, minimum 16 gauge stainless steel construction.
- Exterior: all stainless steel front, sides, door, basket hanger and flue riser from a minimum 18 gauge.
- Drain valve: 1¼" (32mm) diameter or greater for easy draining of oil.
- Adjustable stainless steel tubular legs with casters (front locking casters and rear non-locking casters).
- Control Panel: controller must be available in solid state analog, digital or computer
- The cooking temperature can be maintained from 93°C to 190°C (200°F to 375°F).

Value Added Option

- Flue exhaust, less than 500ºF

Electrical Requirements

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

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

Gas Unit Requirements

- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or computer controls.
- Equipped with factory installed pilot safety system.
- A flame loss safety shutoff.
- Minimum of 70, 000 BTUs

Major Equipment Specifications

Tilting Skillet/Braising Pan

Electric and Gas Tilting Skillet/Braising Pan

General

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

Configuration

The unit must l be available in both electric and gas as well in the following configuration

- 30 gallons (115 L) capacity with manual or electric tilting mechanism
- 40 gallons (151 L) capacity with manual or electric tilting mechanism

Material and Construction

- One piece construction with coved corner, minimum 10 gauge stainless steel pan with a #4 or finer finished interior and exterior
- Stainless steel tubular legs with adjustable flange and/or bullet feet

Features

- Power switch on electric control panel
- Thermostat with OFF position and thermostat indicator light
- Pan tilt switch that shuts elements/burners off if tilted more than 5º
- High temperature cut-off
- Temperature operation range: 70 to 230°C (160 to 445°F)

Skillet

- Angled front on pan for easy pour and a narrow footprint
- Cooking surface must be minimum of $^{5}/_{8}$" (16 mm) thick with a stainless steel clad plate
- Hinge assisted stainless steel cover with handle
- No-drip condensate guide with draw off valve and a removable pour strainer

Tilting Mechanism

- Cooking surface must be a minimum of $^{5}/_{8}$" (16 mm) thick, stainless steel clad plate
- Assist hinged stainless steel cover with handle
- No-drip condensate guide
- Removable pour strainer
- Solid state temperature control
- Electric ignition and ignition indicator light

Electrical Requirements

- Minimum power requirement: 208V/60 Hz/3 Ph

Gas Unit Requirements

- Minimum power requirements: 120V/60 Hz/1 Ph, when equipped with digital display or controls.
- Factory installed pilot safety system and a flame loss safety shutoff when the unit has a pilot light

Major Equipment Specifications

Steam Cookers

Electric and Gas Steam Boiler Cabinets

General

The electric and gas steam boiler cabinets is a self-generating electrically heated or gas steam boiler in a cabinet base. The unit must have an automatic boiler blow down and include an internal electric boiler to supply steam.

Configuration

- Minimum capacity of five full-sized gastronome pans 12" x 20" x 2" (305mm x 508mm x 50mm) each.
- Cabinets width must be a minimum of 24" (610mm)

Material and Construction

- All polished stainless steel construction (minimum 16 gauges).

Boiler Cabinets

- Boiler must be mounted in a stainless steel cabinet base.
- Reinforced stainless steel counter top and hinged doors with magnetic latches.
- All piping must be confined within the cabinet.
- Cold water condenser: automatically condenses exhausted steam into water before releasing in to the drain.

Features:

- Controls must include the following: automatic water level control, water gauge glass, pressure control with secondary safety pressure control, safety relief valve and cathodic protector.
- Four stainless steel legs with flange feet for securing to the floor.

Value Added Option

- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs of the submitted request for service
- Controls include a pressure gauge.

Electrical Requirements

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

Gas Unit Requirements

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

Major Equipment Specifications

Convection Steamer with Electric and Gas Boiler Base

General

The unit must be a pressure-less convection steamer with electric or gas heated steam boiler base. The unit uses high velocity dry steam to provide consistent results for cooking vegetables, seafood and other food products.

Configuration

- The unit must be available in a single and double compartment. Each compartment must hold a minimum of five full-sized pans 12" x 20" x 2" (305mm x 508mm x 50mm) or half size pans.

Material and Construction

- Constructed with satin finish 304 stainless steel, and a one piece 316 stainless steel cooking chamber with coved corners.
- The boiler base must have a full perimeter painted angle iron frame, reinforced steamer and boiler mounting, and stainless steel exterior.
- Stainless steel control housing and pan supports
- Stainless steel drip trough that is integrally connected to drain
- Stainless steel legs with adjustable flanged feet

Steamer

- Welded stainless steel door with removable inner liner
- Full perimeter door gasket
- Hinged door with a positive lock and seal mechanism with spring release on door
- Separate controls for each compartment
- Controls accessible through removable side panel
- The controls must include: illuminated ON/OFF steam switch, 60 minute electric timer with audible alarm to signal end of cook cycle
- Steam flow to the cooking chamber must be cut off when the door is opened during the cooking cycle and reactivated when the door is closed

Boiler Base

- Electric and gas boiler with controls
- Automatic boiler blow down
- Hinged doors
- Controls must include: automatic water level, pressure gauge, water gauge, pressure control with secondary safety pressure control, safety relief valve, cathodic protector and low water cut off

Value Added Option

- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs of the submitted request for service
- The controls include a ready and cooking indicator light.

Electrical Requirements

- Minimum power requirement: 208V/60 Hz/3 Ph

Gas Unit Requirements

- Minimum requirements: 120 V/60 Hz/1 Ph, when equipped with digital display or controls.
- Equipped with factory installed pilot safety system and a flame loss safety shutoff when the unit has a pilot light.

Major Equipment Specifications

Countertop Convection Steamer with Electrical Steam Generator (Boiler)

General

The unit must be a one compartment, pressure-less convection steamer with an internal electric steam generator that uses high velocity dry steam to provide consistent results for cooking vegetables, seafood and other food products.

Configuration

- Minimum capacity to hold five full-size 12" x 20" x 2" (305mm x 508mm x 51mm) pans.

Material and Construction

- The steamer must be constructed with 304, 14 gauge stainless steel cooking chamber with coved corners.
- Welded stainless steel door with removable inner liner
- Stainless steel control housing and pan supports
- Stainless steel drip trough, integrally connected to drain

Steamer

- Full perimeter door gasket
- Positive lock and seal mechanism with spring release on door
- Controls accessible through removable side panel
- Delime mode power setting

Controls

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

Value Added Option

- Unit is mounted to countertop or has stainless steel legs with adjustable flanged feet
- Support stand for table top unit.
- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs. of the submitted request for service
- The controls includes a ready and cooking indicator light

Electrical Requirements

- Minimum power requirement: 208 V/60 Hz/3 Ph

Major Equipment Specifications

Electric or Gas Countertop Convection Steamer (Boiler-Less)

General

The unit must be an electrically heated, countertop, boiler free convection steamer that is equipped with high velocity dry steam to provide consistent results for cooking vegetables, seafood and other food products. It must have a connectionless installation with no plumbing required.

Configuration

- The unit must have the capacity to hold a minimum of five full-size 12" x 20" x 2" (30.48 cm x 50.8 cm x 5.08 cm) pans.

Material and Construction

- Constructed with satin finish 304 stainless steel
- One piece 316 stainless steel cooking chamber with coved corners.
- Welded stainless steel door must be with a removable inner liner and full perimeter door heavy-duty gasket
- Positive lock and seal mechanism with assist release.
- Interior must have stainless steel pan supports with a removable steam diffuser plate to prevent food products from going into water.
- The unit must have stainless steel legs with adjustable flanged feet.
- Stainless steel control housing with a full access removable panel

Features

- Illuminated ON/OFF/constant steam power switch
- Ready and cooking indicator light
- Add water indicator light with audible alarm
- 60 minute electric timer with audible alarm to signal end of cooking cycle
- Steam flow to the cooking chamber will cut off when the door is opened during the cooking cycle and reactivated when the door is closed

Value Added Option

- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs. of the submitted request for service

Electrical Requirements (if offering electrically heated unit)

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

Gas Unit Requirements (if offering gas heated unit)

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

Major Equipment Specifications

Electric and Gas Self-Contained Steam Jacketed Kettle and Direct Steam Jacketed Kettle

General

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

Configuration

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

Material and Construction

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

Features

- Operating temperature range should fall within the range of 70°C to 126°C (150°F to 260°F).
- Control panel to include:
  - LED indicator for heat cycle
  - LED indicator for low water
  - Power ON/OFF switch
  - Adjustable temperature control dial
  - All controls to be water resistant, splash-proof construction

Value Added Options

- Removable electric elements for easy field replacement

Electrical Requirements

- Electrical kettle: 208, 240, 480 V/60 Hz/3 Ph

Gas Unit Requirements

- Gas kettle: 110-120 V/60 Hz/1 Ph
- Equipped with factory installed pilot safety system and a flame loss safety shutoff when the unit has a pilot lights.
- Rear gas connection and gas pressure regulator.

Major Equipment Specifications

Refrigerator/Freezer

Reach–in Refrigerator

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

Configuration
- Single door
- Double door
- Triple door

Material and Construction Cabinet
- Exterior: stainless steel front, ends, back and top. All exterior joints and seams fold in without lap joints. No exposed edges.
- Interior: stainless steel coved corners and floor
- Welded steel frame rail that is corrosion resistant and fitted with stems casters with a minimum of two locking front brakes.

Lighting
- The unit has concealed light switch for interior protected lighting.

Door
- Stainless steel exterior with stainless steel liner to match cabinet interior.
- Door handles with standard door locks.
- Lifetime guaranteed recessed door handles.
- Positive seal self-closing doors, with door hinges capable of allowing the door to remain open when required
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

Shelving
- Unit must have no shelf gaps
- Capable of accommodating 18" x 26" (457mm x 660mm) and 12" x 20" (305mm x 508mm) gastronome pans.
- Three adjustable, NSF approved coated wire shelves per section.
- Shelf must be secure with appropriate number of shelf pins.
- Shelf support pilasters made of same material as cabinet interior to allow shelves to be adjustable

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

Refrigeration System
- Self-contained, capillary tube system using environmentally friendly CFC free R134A refrigerant or greater.
- Equipped with a microprocessor control and an LED temperature indicator
- Large epoxy coated evaporator coil balanced with compressor and condenser
- Automatic defrost system time-initiated, temperature terminated and digital temperature controls
- Unit must be able to maintain a minimum temperature of 33°F to 38°F (0.5ºC to 3.3ºC)

Major Equipment Specifications

Value Added Options

- The unit has optional LED lighting.
- Raised metal door pan gasket protector
- Side air channel that promotes proper air flow throughout the refrigeration cabinet.
- Thermostatic expansion valve and metering

Electrical Requirements

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

Major Equipment Specifications

Reach–in Freezer

General

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

Configuration

- Single door
- Double door
- Triple door

Material and Construction

- Exterior: stainless steel front back, and top. All exterior joints and seams fold in without lap joints. No exposed raw edges.
- Interior: stainless steel coved corners and floor.
- Welded steel frame rail corrosion resistant and fitted with stems casters with a minimum of two locking front brakes.

Insulation

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

Lighting

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

Door

- Stainless steel exterior with a stainless steel liner to match cabinet interior
- Door handles with standard door locks
- Recessed door handles
- Positive seal self-closing doors
- Door hinges capable of allowing the door to remain open when required
- Magnetic door gaskets of one piece construction; removable without tools for ease of cleaning

Shelving

- Unit must have no shelf gaps.
- Three adjustable, NSF approved heavy-duty coated wire shelves per section.
- Shelf must be secure with the appropriate number of shelf pins.
- Shelf support pilasters made of same material as cabinet interior to allow shelves to be adjusted

Refrigeration System

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

Electrical Requirements

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

Major Equipment Specifications

Value Added Options

- This unit has optional LED lighting
- Raised metal door pan gasket protector
- Side air channel that promotes proper air flow throughout the refrigeration cabinet.
- Thermostatic expansion valve and metering

Major Equipment Specifications

Refrigerated Chef Base

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

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

Material and Construction

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

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

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

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

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

Major Equipment Specifications

Ice Machine with Storage Bin

General

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

Configuration

The unit must be available in:

- Under 100 lbs (45 kg) of ice per 24 hour period
- Between 100 lbs. and 150 lbs.(45 kg and 68 kg) per 24 hour period
- Between 200 lbs. and 300 lbs. (91 kg and 136 kg) per 24 hour period
- Between 400 lbs. and 500 lbs. (181 kg and 227 kg) per 24 hour period
- Between 500 lbs. and 800 lbs. (227 kg and 363 kg) per 24 hour period
- Modular Bin: 500lbs (227 kg) capacity per 24 hour period
- Modular Bin: 700lbs (318 kg) capacity per 24 hour period
- Modular Bin: 800lbs (364 kg) capacity per 24 hour period
- Modular Bin: 900lbs (409 kg) capacity per 24 hour period
- Shall include a water filter

Material and Construction

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

Refrigeration System

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

Insulation

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

Features

- The unit must be air cooled

Value Added Options

- Extended Warranty available for three years
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs of the submitted request for service

Electrical Requirements

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

- 115 V/ 60 Hz/ 1 Ph
- 208V - 230 V/ 60 Hz/ 1 Ph

Major Equipment Specifications

Blast Chiller

General

The unit must be constructed with four main components: 1) refrigeration unit, 2) internal and external finishing cabinet, 3) environmental friendly insulation and 3) control system. It must chill and freeze cooked food quickly to a low temperature. Time/temperature chilling rates must meet or exceed all NSF regulations. The unit must be an air cooled model.

Configuration

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

Material and Construction

- Cabinet is constructed from polished stainless steel, with CFC-free, high density, environmentally friendly polyurethane insulation.
- Internal and external finishing in stainless steel 304 types or any NSF certified material
- Interior corners are fully rounded.
- Self-closing doors, equipped with a removable magnetic gasket.
- Motors must be sealed ball bearing wash-down type.
- Heavy-duty swivel casters with a minimum of two front locking.
- 13 pan or greater model must be roll in and compatible with hot holding cabinet and combi oven

Temperature

- The unit must have built in operation modes include soft chilling, hard chilling, shock freezing, holding and thawing
- Designed to perform soft blast chilling from 90°C to 3°C (194°F to 37°F) in 90 minutes or less with air temperature remaining above 0°C (32°F).
- Designed to perform shock freezing to -18°C (-0.4°F) for cooked food in 240 minutes or less with air temperature of the cabinet reaching -35°C (-31°F).
- Designed to hold temperatures from 3°C to -18°C (37°F to -0.4°F).
- Automatically activated at the end of each cycle.

Refrigeration Unit

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

Control System and Panel

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

Major Equipment Specifications

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

Value Added Options

- An optional design to thaw frozen food up to refrigerated temperature under controlled conditions
- Extended Warranty available for five years (beyond OEM original warranty)
- 24 hour site service call per length of warranty; meaning a service repair representative will be at the location within 24 hrs of the submitted request for service

Electrical Requirements

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

- 208V/60 Hz/1 or 3 Ph
- 240V/60 Hz/1 or 3 Ph

Major Equipment Specifications

Refrigerated Display Case

General

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

Configuration

The unit must be available in:

- Single swing door with bottom or top mounted refrigeration system
- Double swing or sliding door with bottom or top mounted refrigeration system
- Triple swing or sliding door with bottom or top mounted refrigeration system

Material and Construction

- All-welded base construction
- Tempered thermal glass
- Stainless steel interior and exterior
- PVC coated heavy-duty wire shelves
- Minimum of three tiers of adjustable shelves
- CFC-free refrigerant 134A system
- Top light and shelf lights, where lights are shielded and independently wired

Door

- Stainless steel trim with tempered thermal glass
- Door handles with standard door locks
- Hinged doors
- Lifetime guaranteed on door handles
- Positive seal self-closing doors
- Door capable to remain open when required
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning – hinged doors

Shelving

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

Insulation

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

Refrigeration System

- Self-contained, capillary tube system using environmentally friendly CFC free R134A refrigerant or greater
- Equipped with a microprocessor control and an LED temperature indicator
- Large epoxy coated evaporator coil balanced with compressor and condenser
- Automatic defrost system time-initiated, temperature terminated and digital temperature controls
- Unit must be able to maintain a minimum temperature of 33^{o}F to 38^{o}F (0.5^{o}C to 3.3^{o}C)

Electrical Requirements

- Minimum power requirement: 115V/60 Hz/1 Ph

- Electrical cord and plug furnished

Value Added Options

- The unit has optional LED lighting
- Raised metal door pan gasket protector
- Side air channel that promotes proper air flow throughout the refrigeration cabinet
- Thermostatic expansion valve and metering

Major Equipment Specifications

Mobile Sandwich Bar

General

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

Configuration

The unit must be available in

- 48” wide refrigerated sandwich prep and a pan capacity of 12” x 1/6”
- 60” wide refrigerated sandwich prep and a pan capacity of 16” x 1/6”
- Unit must have a total minimum of 28” D x 32” H (711 mm x 813mm) with a maximum height including casters of 36” (914mm).

Material and Construction

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

Features

- Foamed-in-place using a CFC and HCFC free material for entire cabinet structure and solid door.
- Self-contained, environmentally friendly CFC free R134 refrigerant.
- Heavy-duty 3”-5” (76-127mm) swivel casters with two front brakes.
- Temperature must be capable of adjusting from 0.5°C to 5 °C (33°F to 41°F)
- Electric main ON/OFF power switch with indicator light

Value Added Options

- Appropriate air channel that promotes proper air flow throughout the refrigeration cabinet.

Electrical Requirements

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

Major Equipment Specifications

Mechanically Refrigerated Salad/Dessert Table

General

The electric salad bar table must have two main parts:
(1) the table base shelf and (2) the table top. It must keep the fresh pre-chilled food products cold and moist at a safe serving temperature and ready for consumption.

Configuration

- The unit must feature five and six individual mechanically refrigerated wells each capable to accommodate standard size gastromone pans such as 12" x 20" x 4" (305mm x 508mm x 102mm).
- Available in table top or cabinet mounted
- Height of the table should be a minimum of 34 inches

Material and Construction

- Drop-in well unit is constructed of polished stainless steel construction.
- Exterior top will be welded, ground and polished into one integral unit and be constructed of 20 gauge (minimum) stainless steel
- Interior liner will be constructed of 22 gauge (minimum) stainless steel.
- Four swivel casters with two front foot brakes on stainless steel legs
- Stainless steel and tempered glass sneeze guard
- Tray rail on sides of salad/dessert table

Thermostat Controls and Holding Temperature

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

Insulation

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

Refrigeration System

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

Electrical Requirements

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

- 115-120V/60 Hz/1 Ph

Major Equipment Specifications

Serving Table

Electric Hot Well Table

General

The electric hot well table must have two main parts: 1) the table base shelf and 2) the table top. It is used to keep the bulk food fresh, hot and moist without it burning. The unit must keep food at temperatures at a minimum of 60°C/140°F or higher.

Configuration

- The unit must feature five and six individual hot wells with an open base design. Each warmer must accommodate one full sized pan only.
- Each heated warmer is individually equipped with a heated element rated at minimum of 500W.
- Recessed control panel with individual control and indicator light for precise food temperatures.
- Maximum dimension of five wells 74" L x 30" W (1880mm L x 762mm W)
- Maximum dimension of six wells 96" L x 30" W (2438mm L x 762mm W)

Material and Construction

- All welded and polished stainless steel construction.
- An exterior top will be welded, ground and polished into one integral unit and be constructed of 14 gauge (minimum) stainless steel.
- The heated food warmers are constructed of die-stamped stainless steel and insulated on bottom.
- Cutting board and tray rack
- Four swivel casters with two front foot brakes on stainless steel legs

Control(s)

- Individual controls with ON/OFF switch: positioned behind cover.

Breath Guard

- Each hot well table must be accompanied by a stainless steel construction and tempered thermal glass breath guard

Electrical Requirements

The unit must be available in the following power configuration:

- Cord and plug included
- 120 V/ 60 Hz/1 or 3 Ph
- 208V/ 60 Hz/1 or 3 Ph
- 240V/ 60 Hz/1 or 3 Ph

Major Equipment Specifications

Heated Holding Cabinet - Pass Through/Roll-in

General

The holding cabinet is designed to maintain the temperature of hot food that has been cooked in a separate appliance.

Configuration

- Single and double door (roll in and pass-through models) that are compatible with the chosen combi-oven
- The unit cabinet must hold to the following capacities:
  - Accommodate rack up to 66" high for roll through
  - Accommodate rack up to 72" high for roll in

Material and Construction

- All polished stainless steel – interior and exterior
- An exterior body will be minimum 20 gauge stainless steel
- Door(s) must have a standard right or left hand hinging with magnetic type door gaskets, which are replaceable without tools.
- Four heavy-duty swivel casters, two with brakes.
- Fully insulated with a minimum 1 ½" (38mm) in the side wall

Operating Temperature

- Heater must be able to maintain food at a minimum of 82ºC/180ºF

Controls(s)

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

Electrical Requirements

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

- 208V-240V/60 Hz/1 Ph

Major Equipment Specifications

Beverage Equipment

Coffee Urn

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

Configuration
Brew capacity per hour (this will dictate the style of machine to be specified):

- 12 - 15 litres
- 16 - 29 litres
- 30 - 59 litres
- 60 - 118 litres

Material and Construction
The unit must be available in:

- Single and double brewing heads depending on size
- Top or front mounted components for ease of service
- All internal and external components of the machine must be constructed of stainless steel.

Features

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

Control Panel

- Front or side control panel
- Time potion control to fill tank and to desired water level
- Automatic shut off switch to prevent overheating

Electrical Requirements
The unit must be available in:

- 208V/60 Hz/1 or 3 Ph

Major Equipment Specifications

Coffee Percolator

General

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

Configuration

The unit holding capacity must be available in:

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

Material and Construction

- The unit must be constructed with polished stainless steel interior and exterior.
- Removable for cleaning and maintenance.

Features

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

Electrical Requirements

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

Major Equipment Specifications

Cold Beverage Dispenser

General

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

Configuration

The unit must be available in the following capacity;

- One, two, three and four counter-mounted, refrigerated, free standing tanks; with a shut-off valve.

Material and Construction

- Electric pumping system
- Drip-free valves

Chassis and Panels

- The unit must be made of material that will not rust or corrode.
- Drip tray is to be incorporated.

Beverage Tank

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

Temperature Range

- 1°C to 5°C (34°F to 41°F)

Electrical Requirements

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

Major Equipment Specifications

Bulk Milk Dispenser

General

The bulk milk dispenser must be constructed with five main characteristics: (1) hand-free valve operation, (2) milk compartment, (3) compressor, (4) temperature indicator and (5) an adjustable temperature control. This unit must be able to stay at 4°C/40°F or lower chilled temperature.

Configuration

- The unit must be available in ether single, double and triple dispensing valve option
- Capable of accommodating three, five and six gallon bags.

Material and Construction

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

Functions

- Adjustable temperature control.

Refrigeration System

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

Electrical Requirements

- 115 V/60 Hz/1 Ph
- Electrical cord and plug furnished.

Major Equipment Specifications

Bulk Milk Dispensers - Silver King SKMAJ1/C3 & SKMAJ2/C3 (OR Equivalent)

Silver King Majestic Series SKMAJ1/C3 and SKMAJ2/C3: No substitute justification
In 2014, a contract was awarded to supply 48 SKMAJ1/C3 (single spigot) and 24 SKMAJ2/C3 (double spigot) milk dispensers to Correctional Service Canada sites across Canada. To ensure interoperability, standardization of operations and support of preventative maintenance programs.

General
The unit must be free-standing counter-mounted type bulk Refrigerated Milk Dispenser.

Configuration

- Double Unit must have a double valve refrigerated milk dispenser with two (2) milk crates configuration, free-standing counter - mounted type.
- Double Unit capable of accommodating two (2) minimum, three (3) to maximum six (6) gallon bags or 3 to 5 gallon metal milk cans.
- Single Unit must have a single valve refrigerated milk dispenser with one (1) milk crate configuration, free-standing counter-mounted type.
- Single Unit capable of accommodating one (1) minimum, three (3), to maximum six (6) gallon bags or 3 to 5 gallon metal milk cans.
- Hands-free operation
- Includes 2 milk crates for Double valve and 1 milk crate for Single valve for each dispenser.
- Spring loaded lift valves for drip less operation and optimum sanitation.

Material and Construction

- Security features that allow for securing milk dispensers legs to counter top.
- Stainless steel exterior and interior.
- Temperature indicator on door front.

Functions

- Adjustable temperature control.

Certifications
UL and NSF certificates.

Warranty
5 year compressor and 2 year parts and labor warranty.

Major Equipment Specifications

Cookware

Planetary Mixer

General

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

Configuration

The planetary unit must have a variable speed drive systems and available in approximate capacity as per below:

- 5 quarts (4.7 L) with a minimum of 800W power motor (countertop model)
- 12 quarts (12.4 L) with a minimum of ¾ HP motor (countertop or floor model)
- 20 quarts (18.9 L) with a minimum of ¾ HP motor (countertop or floor model)
- 30 quarts (28L) with a minimum of ¾ HP motor (floor model)
- 40 quarts (38L) with a minimum of 1 ½ HP motor (floor model)
- 60 quarts (57L) with a minimum of 2 ¾ HP motor (floor model)
- 80 quarts (76L) with a minimum of 3 HP motor (floor model)

Material and Construction

- Mixer frame with lead-free durable NSF approved enamel or powder-coated exterior finish.
- Top cover, splash apron and planetary head cap in material listed to meet NSF or ETL listed for sanitation.
- Stainless steel bowl and bowl guard
- Standard #10 or #12 attachment hub directly coupled to the motor.
- Mechanical (hand crank) lever bowl lifting system for 5 quart, 30 quarts and 40 quarts units.
- Electrical bowl lifting system for 60 quarts and 80 quarts units.
- Mixing tools to be constructed of cast aluminum or stainless steel and should include a minimum of one dough hook, one whip and one flat beater.

Features (excluding 5 quart)

- A mixing timer of at least 15 minutes
- A minimum of three programmable speeds and time settings
- Legs with flanged feet to fix mixer on the floor and/or non-slip rubber foot pads
- Sealed programmable controller
- Bowl guard must be removable and have a safety interlock system, the guard must allow for pouring of wet and dry ingredients during mixing while preventing fingers coming into contact with moving parts

Value Added Options

- Heavy-duty bowl truck/dolly on casters for units 40qt and larger.
- Swing-out bowl

Electrical Requirements

- 115 V-240V/50-60 Hz/1 or 3 Ph

Major Equipment Specifications

Countertop Microwave Oven

General
The microwave must be a countertop type and be designed to cook and heat evenly throughout the food.

Configuration
- To be available in capacities of 2100W and 2200W while having a capacity of 0.6 Cu Ft or 1.2 Cu Ft.

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

Features
- Defrost, quick minute and keep warm features
- Minimum of five power levels
- Minimum of four cooking stages or greater
- Unit must be capable of at least 30 programmable memory options
- Electronic digital or LED display
- Units should be stackable

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

Major Equipment Specifications

Electric Conveyor Toaster

General

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

Configuration

- To be available in capacities of 300, 350, 550, 800 and 1000 slice or bun halves per hour.

Material and Construction

- Stainless steel construction for interior and exterior
- To have adjustable legs

Features

- Forced convection toasting, conveyor, electric and countertop toaster
- Two sided toasting
- Safe load up area with a burn guard or cool touch feature
- Energy efficient heater
- Disassemble for easy cleaning and servicing
- Heavy duty motor
- Drive chain
- Crumb tray
- Variable conveyor speed control
- ON/OFF power switches for both top and bottom heaters
- Separate temperature controls for both upper and lower heating elements
- Variable heat controls and high temperature limit switch for the toasters with a capacity for over 550 slices per hour.

Electrical Requirements

Minimum power requirements:

- 300 slice toaster: 120V/60 Hz/1 Ph
- 350 slice toaster: 120V/60 Hz/1 Ph
- 550 slice toaster: 208V/60 Hz/1 Ph
- 800 slice toaster: 208V/60 Hz/1 Ph
- 1000 slice toaster: 208V/60 Hz/1 Ph

Major Equipment Specifications

Food Processor

General

Food preparation machine must be constructed with 1) a direct drive or gear driven motor, 2) a bowl-scraper or housing, 3) a hopper cover with a bowl gasket or a clear lid and 4) a safety interlock system.

Configuration

The unit must be available in:

- Processing capacity between 7.7kg to 41kg (17 lbs to 90 lbs) per minute OR a minimum of 100 servings per hour OR be able to hold a minimum of 3 quarts of food
- Continuous feed model or feed opening

Material & Construction

- Stainless steel or aluminum housing with rubber feet or base
- Receiving pan (if applicable)

Features

- The unit must have the following cutting blades:
  - Slicing blade
  - Grating blade
  - Fry/julienne blade
  - Dicing blade
  - Shredder blade
- Multiple speeds
- Automatic shut off/thermal protection

Value Added Option

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

Electrical Requirements

- Minimum power requirements: 120V-415V/50 or 60Hz/1 or 3 Ph

Major Equipment Specifications

Meat Slicer

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

Configuration
The unit must be available in

- Fully automatic and manual slicing with variable speed control.
- Have a minimum of 12" (305 mm) diameter stainless steel blade.

.

Material and Construction

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

Motor

- Must be a single permanent split capacitor motor with permanently lubricated ball-bearings, minimum ½ HP knife drive motor.
- Automatic shut-off.

Knife System

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

Carriage System

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

Sharpener

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

Double-Action Indexing

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

Controls

- Easily accessible sealed button switches with powered indicator light.

Major Equipment Specifications

Value Added Options

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

Electrical Requirements

Power requirements must be:

- 115-120V/60 Hz/1Ph

Certification

- The unit must comply and meet NSF 8 certified.

Major Equipment Specifications

Vegetable Peeler

General

Vegetable peelers must come with a housing unit, a cover and a peel trap. They are to peel the outside of fresh vegetables and meant to decrease labor time.

Configuration

- ¾ - 1 HP motor

Material and Construction

- Stainless steel housing and drive shaft
- Silicon carbide abrasive disk
- Cabinet base and peel trap

Features

- Peels 30 lbs – 60 lbs in one to three minutes
- Synchronous 5 minute timer

Electrical Requirements

- 115-415V/50-60Hz/1 or 3 Ph

Major Equipment Specifications

Storage and Work Equipment

Heavy-Duty Stainless Steel Utility Cart

General
The utility cart is designed for multiple functions such as: transporting food, heavy dishes, heavy loads, receiving goods, and moving loads for ware-washing during food services.

Configuration
- Available in two and three shelf options

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

Major Equipment Specifications

Mobile Glass/Cup/Tray Rack Dispenser

General

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

Configuration

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

Material and Construction

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

Major Equipment Specifications

Tray and Cutlery Rack Dispenser

General

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

Configuration

The unit must be available in the followings:

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

Material and Construction

- 304 stainless steel construction

Major Equipment Specifications

Heated Plate Dispenser

General

The heated plate dispenser must consist of a dish platform, thermostat control, casters, bumpers and a handle. The unit is designed for the use in food service operations where the heated dispensing and handing of dishware requires an ergonomic and hygienic environment. The heated plate dispensers should be available in two to four plate wells.

Configuration

The unit must be capable of holding, 9" to 11" plates available in:

- Round tube dispenser model

Capacities include:

- 2 well: 100 plates or above
- 3 well: 150 plates or above
- 4 well: 200 plates or above

Material and Construction

- A minimum of 12-16 gauge stainless steel construction
- Heavy-duty swivel casters (two casters must include brakes)
- Springs attached to dish carrier assembly
- Corner/perimeter bumper
- Pilot light and knob adjustable temperature

Functions

- Field adjustable self-leveling stainless steel mechanism
- Variable temperature controls with an ON/OFF switch
- Temperature must be held at 37.8^{o}C (100^{o}F) or above

Value Added Option

- Side openings for better visibility of plate count
- Transparent polycarbonate lid

Electrical Requirements

- Power requirements: a plug configuration to meet 120V – 240V/60 Hz/1 Ph

Major Equipment Specifications

Commercial Grade Receiving/Bench Scale

General

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

Configuration

- Weighing capacity between 22.5kg and 45kg (50lbs and 100lbs)
- Able to measure in increments of 5g (0.011 lb)
- Minimum platform measures must be 12" x 12" (305mm x 305mm)
- Available in column type or stand-alone configuration

Material and Construction

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

Features

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

Value Added Option

- Bi-directional Rs-232 port

Electrical and Battery Requirements

- 115 V/50-60 Hz/1 Ph; and
- A minimum of 60 hours battery life

Major Equipment Specifications

Mobile Stainless Steel Table

General

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

Configuration

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

Material and Construction

- Top: seamless stainless steel with channel support, nickel/chrome plated after fabrication
- Bottom shelf: stainless steel
- Bottom frame: three-sided tubular frame available in chrome-plated or stainless steel
- Posts: stainless steel
- Four poly swivel casters with a minimum of two that are lockable

Value Added Options

- One drawer left or right positioned

Major Equipment Specifications

Racks

Tray Return Rack

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

Configuration
The unit must be available in:

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

Material and Construction

- Stainless steel or aluminum construction
- Aluminum tube and angle slides
- 5" (127mm) tray spacing
- Non- marking swivel casters

Value Added Option

- Bar protection to avoid trays from falling from behind

Major Equipment Specifications

Utility Rack, 20 Pans

General

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

Configuration

The unit must be available in:

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

Material and Construction

- Stainless steel or aluminum construction
- Ability to hold both the gastronome pans and sheet pans
- Minimum 3” (76mm) supporting pan space
- Rack has a vinyl cover with zippers on all four corners
- Swivel casters with polyurethane wheels

Major Equipment Specifications

Storage Rack

General

The rack must provide storage space to pick up or store food utilities.

Configuration

The unit must be available in:

- 36” x 60” x 18” (914mm x 1524mm x 457mm)
- 48” x 60” x 18” (1219mm x 1524mm x 457mm)
- 60” x 60” x 18” (1524mm x 1524mm x 457mm)
- 36” x 60” x 24” (914mm x 1524mm x 610mm)
- 48” x 60” x 24” (1219mm x 1524mm x 610mm)
- 60” x 60” x 24” (1524mm x 1524mm x 610mm)
- Minimum of 600 lbs (272 kg) total weight capacity

Material and Construction

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

Major Equipment Specifications

High Density Shelving

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

Configuration
The unit must:

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

Material and Construction

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

Standard Features

- Removable shelving

Value Added Option

- Minimum of a 10 year warranty on all components

Minor Equipment Specifications

Aug 31, 2016

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Bake Ware

Rolling Pin

General

The rolling pin is to be used for rolling out dough for pastries, pies, cookies and more. The size of the rolling pin allows your hands to get closer to the dough without touching it.

Configuration

- Rolling Pin available in sizes:
  - 12” (30.4cm)
  - 15” (38.1cm)
  - 18” (47cm)

Material and Construction

- Maple wood construction
- Available with or without a handle. If a handle is present it must be fitted with steel ball bearings.
- Lifetime guarantee
- Easy to clean

Minor Equipment Specifications

Pastry Cutter Kit

General

The pastry cutter kit allows for even, perfectly shaped pastries and decreases excess waste of pastry dough.

Configuration

- The cutters included in the kit are the following diameters:
  - 1 1/8”
  - 1 ½”
  - 2”
  - 2 3/8”
  - 2 ¾”
  - 3 1/8”
  - 3 ½”
  - 4”

Material and Construction

- Plastic
- Durable
- Will not stick to the dough
- Non-deformable and non-porous
- Dishwasher safe

Minor Equipment Specifications

Pastry Bags

General

Pastry bags are suitable for holding a variety of icings and other mixtures. The outer layer of the pastry bag should be flexible and have a smooth grip.

Configuration

- The pastry bags are available in the following sizes:
  - 10L (10”)
  - 14L (14”)
  - 18L (18”)
  - 24L (24”)

Material and Construction

- Food-safe
- Grease proof
- Multi-plastic coating or print cloth
- Coated in polyethylene

Features

- Reusable
- No seam or hanger

Minor Equipment Specifications

Perforated Pizza Pans

General

The perforated pizza pan is designed to create a more even baking of the crust because it allows for more air circulation beneath the crust.

Configuration

- Available in the following diameters:
  - 7”
  - 14”
  - 16”

Material and Construction

- Durable aluminium

Features

- Tapered design for easy stacking
- Sized to fit standard baker's racks
- Non-stick coating and dishwasher safe

Minor Equipment Specifications

Sheet Pan

General
The sheet pan is a rectangular metal pan with the option of full size grate used for baking and broiling.

Configuration
- Full size: 18” x 26” x 1” (solid model only)
- Half Size: 18” x 13” x 1” (perforated and solid model only)

Material and Construction
- Heavy-gauge aluminum or heavy duty 300 stainless steel (18 gauge)

Features
- Open or closed beading edge
- Concave bottoms flatten during heating for even heat distribution

Minor Equipment Specifications

Cake Decorating Set

General

The cake decorating set must include everything needed to decorate cakes, cookies and cupcakes. The set includes decorating tips, standard couplers, instructions, flower nails and a plastic storage bin.

Configuration

- The case should contain 29 pieces

Material and Construction

- Stainless steel decorating tips

Cookware

Minor Equipment Specifications

Induction Soup Warmer

General

Unit must be countertop, full-size soup warmer that maintains ready-to-serve soup at temperatures of 65.6°C/150°F or higher. Unit must be designed to accommodate standard round insets and covers.

Configuration

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

Material and Construction

- Stainless steel interior liner and hinged lid
- Stainless steel housing or a durable powder coated steel
- Fiberglass or full insulation
- Protective knob guard
- Digital display control
- Sensors to monitor/measure temperature
- Sensors to prevent overheating/burning

Features

- Adjustable thermostat for heat control with temperature marks on the knob
- Locking feature to prevent setting changes

Electrical Requirements

- Minimum power requirements: 120V/60 Hz

Minor Equipment Specifications

Vacuum Packaging

General

The vacuum packaging unit must be constructed with a single chamber, a pump and a seal bar. Unit must be available with the option of single and double seals.

Configuration

- 21m^3/h –165m^3/h pump and vacuum gauge
- 1 speed motor
- 1 ¼ - 7.5 HP motor

Material and Construction

- Stainless steel housing and chamber
- Minimum 19” single/double seal bar (with electric cut off)
- Thermally protected, totally enclosed chamber
- Electric touch pad controls
- Vacuum sensor

Features

- Capable of providing an anaerobic gas flush
- Vacuum intervals of 1 to 99 seconds

Value Added Option

- Liquid control system
- Silencer
- 30 storable programs
- 25-35 second vacuum cycle

Electrical Requirements

- 115V-220V/60Hz/1 or 3 Ph

Minor Equipment Specifications

Commercial Handheld/Immersion Mixer

General

This unit must include a variable speed motor, attachable blades and whisks, a bell, multiple shaft lengths (between 14”, 18” and 26”), bowl clamp and a splash guard.

Configuration

- Minimum of 1 HP motor

Material and Construction

- Stainless steel blades, bell and shaft
- Stainless steel motor
- Interchangeable arms for the 14”, 18” and 26” mixer
- Dishwasher safe knife, tubes and whisks

Features

- Foot with detachable bell and blades

Value Added Option

- Rubberized handle for increased comfort
- Multiple mixing speeds
- Wall mounted power mixer holder available

Electrical Requirements

- 115-120V/50-60Hz/1 Ph

Minor Equipment Specifications

Commercial Food Blender

General

- Blender is meant to create smoothies, soups, salsa, sauces, desserts and dressings.

Configuration

- Minimum of 2.0 HP
- Container must be dishwasher safe
- Minimum 2L capacity

Material and Construction

- BPA free container
- Stainless steel base
- Electronic keypad
- See through container or lid to monitor ingredients

Features

- Low and pulse functions
- Minimum of 2 speeds
- Ability to add ingredients while mixer is running.

Value Added Option

- Sounds enclosures available (to decrease noise)
- Preprogrammed options
- 30 seconds count down function

Electrical Requirements

- 120V/50-60Hz/1 or 3 Ph

Minor Equipment Specifications

Commercial Woks/Stir Fry Pans

General

The pan must have a flat bottom, a single long handle or two welded handles on the side. It is used for stir frying, steaming, pan frying, deep frying, poaching, boiling, braising, searing, stewing, smoking, making soup, smoking and roasting nuts.

Configuration

- Minimum 4.5 quart capacity
- Minimum 11” (279 mm) diameter at top and available in various sizes.

Material and Construction

- Non-induction pans are constructed of heavy gauge carbon steel or cold forged steel with a cool-touch handle(s).
- Induction pans should have 18-0 stainless steel interior, 304 aluminum core and a 18-8 stainless steel exterior.

Features

- Curved sides for diffusing heat and extending the cooking surface
- Flat base for maximum balance and control and suitable for gas, electric, ceramic and/or induction cook tops
- Stay-cool, secured handle, that is heat resistant with vented holes.
- Can be used with all types of utensil
- Even heating throughout the bottom of the pan
- The wok set must include a domed cover for steaming.

Value Added Options

- Available in induction technology

Minor Equipment Specifications

Commercial Fry/Sauté Pans

General

Fry/Saute pans must be constructed with a handle and be made from metals for frying, scrambling, sautéing or searing.

Configuration

- Inside diameters must have the following sizes for selection 18cm,, 22cm, 26cm, 30cm.
- Induction pans must have the capacity that ranges from 3qt -7.5 qt (2.8L - 7L)

Material and Construction

- To be constructed of heavy-duty 18-8 stainless steel construction and/or aluminium.
- All non-induction material must come with non-stick finishing.
- Handle must be coated in silicone to decrease heat transfer.

Features

- Non-stick finishing must resist scratches, abrasions, sticking and won't react with acidic foods
- Tall sides to minimize splattering
- Rapid and even heat distribution without hot spots
- Grip handle secured with heavy duty rivets and stay cool during cooking

Value Added Options

- Available in induction technology

Minor Equipment Specifications

Commercial Stock Pots with Lids

General

The stock pot is a wide pot with a flat bottom, narrow body, straight and tall sides, wide opening, two handles on the sides, and a lid with a handle on top. It can be used to prepare soups, stocks, broths, sauces and other liquids.

Configuration

- The stock pots are available in the following capacities:
  - 4 quart
  - 6 quart
  - 8 quart
  - 12 quart
  - 16 quart
  - 20 quart

Material and Construction

- The stock pot must be constructed of 18-0 stainless-steel interior with a 3004 aluminum core and a 18-8 stainless steel exterior.
- The stock pot must be suitable for gas, electric, ceramic and induction cook tops.
- Solid welded aluminum or stainless steel handles for durability.
- Lids are available separately

Features

- The finish must be dent resistant and ready for heavy kitchen use
- Heat to be spread evenly along base and sidewalls
- Dishwasher safe

Value Added Options

- Spot welded handles to prevent leakage
- Evenly spread heat along base and sides
- Beadless rims
- Impact resistant
- Non-stick pot
- Available in induction technology

Minor Equipment Specifications

Commercial Braziers

General

The brazier is used for braising large pieces of meat or vegetables in a small amount of fat and in a small amount of liquid. It must have a matching lid.

Configuration

- Capacity must be available in:
  - 15 quart
  - 18 quart

Materials and Construction

- Brazier must be constructed of any of the following materials; 18-0 stainless steel, 3004-3003 aluminum core and/or 18-8 stainless steel.
- Heat resistant, heavy-duty cover, available in flat covers (allow moisture to escape) and domed covers (hold moisture in pot).

Features

- Distribute the heat evenly
- Cool touch handles with durable stainless rivets,

Value Added Options

- Available in induction technology

Minor Equipment Specifications

Commercial Roasting Pans with Cover

General

The roasting pan is used for roasting meats, poultry and vegetables.

Configuration

- The available capacities include the following:
  - 3 7/8 qt (single pan)
  - 5 3/8 qt (single pan)
  - 25 qt (double pan – top and bottom)
  - 42 qt (cover sold separately) (single pan)

Material and Construction

- To be constructed of 3004 aluminum

Features

- Rounded edges
- With handles
- Double roaster must include protective chrome-plated steel straps

Minor Equipment Specifications

Food/Beverage Storage

Can Rack

General
Full can racks are meant to aide in following the FIFO guidelines.

Configuration

- Can carry 162 #10 cans or 216 #5 cans.
- Available in stationary and mobile models
- Nine tiers high

Material and Construction

- Aluminum construction
- Cross braced front-to-back and side-to-side
- Angled racks for gravity feeding
- Mobile unit: casters with locking brakes and perimeter/corner bumpers must be available
- Stationary unit: must come with adjustable feet

Minor Equipment Specifications

Dunnage Rack

General

The purpose of the dunnage rack is to make sure food items are not sitting on the floor. It aides in helping to meet sanitary guidelines. Support racks are available separate.

Configuration

- The dunnage racks are available in the following configurations:
  - 36” x 22” x 12”
  - 48” x 22” x 12”

Material and Construction

- PolyMight or polypropylene plastic construction
- One piece construction

Features

- Minimum 1200 lbs to maximum 3000 lbs capacity

Minor Equipment Specifications

Beverage Carrier

General

Beverage carriers are designed for hot and cold beverage services and for easy stacking, storage and transportation. They are available in multiple colors.

Configuration

Beverage carriers are available in the following capacities:

- 2 ½ gallon (9.4L) (45 7oz cups)
- 4 ¾ gallon (17.9L) (86 7oz cups)
- 11 ¾ gallon (44.4L) (214 7oz cups)

Material and Construction

- Single-molded, seamless, double wall, high density polyethene construction with polyethene foam for insulation
- Dishwasher safe
- Resistant to scratch, dings and dents
- Molded in handles
- Plastic, rust/corrode proof latches
- Drip proof recessed spigot and raised edge/spill proof rim to prevent spills and leaks
- Vent cap

Value Added Option

8 labels included (coffee, decaffeinated coffee, punch, iced tea, hot water, blank)

Minor Equipment Specifications

Food Containers and Lids

General

Food containers with matching lids are meant for keeping dry and raw food fresh and organized to reduce contamination in the preparation and handling of food. Food containers aide in storing ingredients and transporting ready to serve or partially prepared foods.

Configuration

- The unit must be available in various sizes and volumes including:
  - 1 qt /1L
  - 4 qt/4L
  - 8 qt/7.5L
  - 12 qt/10L
  - 18 qt/15L
  - 22 qt/20L

Material and Construction

- Clear polycarbonate plastic containers
- Stain resistant to food acids and oils
- Graduation marks indicate various capacities on the containers for prepping and portioning.
- Have wide, easy grip handles
- Stackable
- Bisphenol A (BPA) free
- Can withstand temperatures from -29°C to 99°C (-20°F to 210°F).
- Dishwasher and freezer safe

Minor Equipment Specifications

Bulk Storage Container

General
The bulk food storage containers are meant to store a variety of bulk food items including sugar, coffee beans, granola and flour. The container should be a solid white bin.

Configuration
The unit must be available in the following volumes:

- 3.5 cu.ft
- 4.54 cu.ft

Material and Construction

- Plastic material

Features

- Sliding, clear lid
- Four swivel casters
- Included scoop with an attached hook

Minor Equipment Specifications

Kitchen Textiles

Commercial Oven Mitt

General

Oven mitt must be an insulated mitten worn in the kitchen to protect the wearer's hand from hot objects such as ovens, stoves, and cookware.

Configuration

- The oven mitts are available in the following sizes:
  - 15”
  - 17”

Material and Construction

- Non-slip neoprene or durable Kevlar Webguard construction
- Hanging Loop

Features

- Heat resistant, withstanding temperatures up to 260°C/500°F for up to 15 seconds or 232ºC/450ºF for up to 30 seconds
- Water and stains resistant, non-skid, and non-slip
- Ambidextrous
- Rinse off or machine washable
- Flame retardant

Minor Equipment Specifications

Kitchen Tools and Utensils

Meat Tenderizer

General

The meat tenderizer is used to create a tender, wider or flatter food product. Also used to create more flavor within the meat.

Material and Construction

- Cast aluminum or stainless steel head or blades
- Wood or stainless steel handle

Value Added Option

- One side has coarse prongs and the other has fine prongs

Minor Equipment Specifications

Clear Pitcher (with lip)

General
The clear pitcher is a multi-purpose beverage/liquid server.

Configuration

- The clear pitchers are available in the following sizes:
  - 32 oz
  - 48 oz
  - 60 oz
  - 72 oz

Material and Construction

- Constructed of polycarbonate plastic

Features

- Chip resistant
- Drip-proof spout
- Dishwasher safe

Minor Equipment Specifications

Pancake Turner

General

The pancake turner is used for flipping pancake on a flat grilling surface.

Configuration

- Blade: minimum 6" L x 3" W (152 mm x 76 mm)
- Length : minimum 13 3/4" (34.9cm)

Material and Construction

- Stainless steel blade and handle

Features

- Corrosion resistant
- Solid and slotted types available
- Hanging hole at the end of the handle for easy storage
- Dishwasher safe.

Minor Equipment Specifications

Electric Can Opener

General

The electric can opener must be a self-standing, countertop model. It must be able to open all sizes of food cans especially including large cans, such as #10 can.

Configuration

- The unit must be constructed of stainless steel

Features

- Spring loaded mechanisms to open dented cans
- Available in single speed or two speed models
- Replaceable knife and gear provide long life
- Able to open up to 75 cans/day

Electrical Requirement

- 115V or 230V

Minor Equipment Specifications

Tongs

General

The tongs come in three styles; utility, salad and kool-touch. They are used to manoeuvre any food from one place to another. The design must allow for effortless pick-up while reducing spillage.

Configuration

- The kool-touch tongs are available in the following sizes:
  - 9 ½”
  - 12”
  - 16”
- The utility tongs are available in the following sizes:
  - 9”
  - 9 ½”
  - 12”
  - 16”
- The salad tongs are available in the following sizes:
  - 6 $^{4}/_{9}$”
  - 8 $^{17}/_{20}$
  - 9”
  - 11 $^{3}/_{4}$"

Material and Construction

- The body is constructed with 20-gauge stainless steel, acetal plastic or polycarbonate
- The handle is constructed with 20 gauge stainless steel or polycarbonate

Features

- Available in colour coded coating handle (kool-touch only)
- Antimicrobial protection
- Heat resistant up to 82^{0}C/180^{0}F or higher
- Concave scalloped utility end to gently grip food product
- Suitable for hot surfaces
- Dishwasher safe

Minor Equipment Specifications

Whips

General

Whips are available in French and Piano style whips.

Configuration

- French Whip:
  - 10” length
  - 18” length
  - 24” length
  - 48” length
- Piano Whip:
  - 18” length

Material and Construction

- Stainless steel wires with sealed handle
- Nylon material can be used for the handle
- Center reinforcement wire to eliminate bending, twisting and deforming
- Corrosion and rusting resistant
- Handle: Textured surface with knob end for French style.
- Handle: Color-coded for easy identification of French style
- Handle: Heat resistant to 246^{0}C (475^{0}F)

Features

- Dishwasher safe.

Minor Equipment Specifications

China Caps

General
The China cap must have fine or course mesh and be used to remove seeds and other coarse matter from liquids and soft foods.

Configuration
The China Caps are available in:

- 12 ½" (course or fine mesh)

Material and Construction

- Constructed of 18-8 stainless steel
- Perforated metal body
- Single piece, frame style handle with a pan hook

Features

- Dishwasher safe.
- Bowl clip included

Minor Equipment Specifications

Ladles

General

Ladle must be a small mustow bowl (oval or round) at the end of a handle that is used primarily for serving. It is also used in food preparation to measure, mix, stir and toss ingredients.

Configuration

- The ladles are available in the following lengths:
  - Minimum 12.5”
- The ladles are available in the following capacities:
  - 2 oz
  - 4 oz
  - 6 oz
  - 8 oz
  - 12 oz
  - 72 oz

Material and Construction

- 18-8 stainless steel or polycarbonate construction
- Polycarbonate ladles can come with or without a spout
- One piece design
- Capacity of the ladle is marked on the side

Features

- Dishwasher safe
- Hooked or grooved ladle handle

Minor Equipment Specifications

Scoops/Disher

General
The scoop must be used for scooping ingredients, like rice, mashed potatoes, barley, fruit balls, apple sauce and other foods which are ready to be served.

Configuration

- The scoops are available in the following sizes and colors:
  - 2 oz (16 scoops/quart); blue
  - 4 oz (8 scoops/quart); gray

Material and Construction

- Bowl/Blade: stainless steel construction
- Handle: one-piece plastic handle

Features

- Round or grooved handle with finger grip or twin grip handle
- Capacity markings for easy selection
- Corrosion resistant

Minor Equipment Specifications

Cooking Forks

General

There are three types of cooking forks:

- Carving/cooks fork must be used for lifting roasts out of a pan and for holding meat while carving
- Hooked handle fork must be used for food serving and storage convenience.
- Pasta fork must be used for handy lifting cooked spaghetti and pasta out of hot pot

Configuration

- The carving/cook fork is offered in the following sizes:
  - 10.5”
  - 14”
- The hooked fork is offered in the following size:
  - 15”
- The pasta fork is offered in the following size:
  - 14”

Material and Construction

- The Carving fork:
  - Constructed from high carbon steel or stainless steel.
  - The handle is constructed from santropene or rosewood
  - One piece construction
- The Hooked handle fork:
  - Constructed from heavy gauge 300 series stainless steel
  - One-piece construction
- The Pasta fork:
  - Constructed from 18/8 stainless steel.
  - Drain holes must be present

Minor Equipment Specifications

Stirring Paddles

General
Stirring paddles must be constructed specifically for mixing or stirring kettle and large pots.

Configuration
The paddles are available in the following lengths:

- 24”
- 36”
- 48”

Material and Construction

- The paddles must be constructed of stainless steel
- 4” – 4.75” wide blade

Features

- One piece design
- Resists rust, corrosion and formation of oxides

Minor Equipment Specifications

Skimmers

General

The skimmer must be one-piece construction used for draining foods, removing large chunks of meat and vegetables from stocks and broths and skimming cream from milk.

Configuration

- The blade diameter is 6”
- The handle length is a minimum of 9.5”

Material and Construction

- The blade and handle must be constructed of stainless steel
- The skimmer comes in the following styles perforated, fine mesh or course mesh

Features

- Round blades

Minor Equipment Specifications

Measuring Cup and Spoon Set

General

Measuring cups and spoons measure different ingredients (liquid or solid) and provide accurate and consistent quantity based on all the serving food recipes.

Configuration

- The measuring cups are available in the following sizes;
  - ¼ cup, 1/3 cup, ½ cup and 1 cup (sold as a set)
  - 2 cups
  - 2 quart
  - 4 quart
- The measuring spoons are available in the following sizes:
  - ¼ teaspoon
  - ½ teaspoon
  - 1 teaspoon
  - 1 tablespoon

Material and Construction

- Measuring cups must be constructed from stainless steel or clear polycarbonate with the capacity marking on the inside or outside of the container (once, cup and milliliter denominations)
- Measuring spoons must constructed from stainless steel construction with the capacity marking on the spoon handle

Minor Equipment Specifications

Knives/Dishes

Diningware

General

Diningware is to be made of porcelain with a smooth, round design.
These dishes are to be white and have a well.

Configuration

- Plates available in sizes:
  - 6 ½" (side plate)
  - 8 ¼" (salad plate)
  - 10 $^{5}/_{8}$" (dinner plate)
- Bowls available in sizes:
  - 4" (8.5oz)
  - 4 ¾" (12oz)
- Mugs available in sizes:
  - 10oz

Material and Construction

- Dishwasher and microwave oven safe
- Cut and scratch resistant
- Vitrify china (vitreous ceramic hotel wave body)
- Lifetime chip warranty
- Thermal shock resistance -200^{o}C
- ISO standard 9001:2000 quality assurance scheme

Minor Equipment Specifications

Flatware

General
Flatware is to be silver in color.

Configuration

- Forks available in sizes:
  - 7 1/8" (dessert fork)
  - 8" (dinner fork)
- Spoons available in sizes:
  - 6 7/8" (soup spoon)
  - 7 1/8" (dessert/teaspoon spoon)
  - 8" (dinner spoon)
- Knives available in sizes:
  - 9 ¼" (dinner knife)

Material and Construction

- Stainless steel (18-10)
- Stainless steel magnetized (18-0)

Minor Equipment Specifications

Glassware

General
Tumblers are to be clear and impact resistant.

Configuration

- Tumblers available in sizes:
  - 8 oz
  - 10 oz
  - 12 oz

Material and Construction

- Fluted sides
- Sani-rim
- Tapered bottom
- Dishwasher safe
- BPA free
- Constructed of plastic

Minor Equipment Specifications

Electric Knife Sharpener

General
The electric knife sharpener must have all sharpening options in one compact appliance, used to sharpen, steel, and strop all brands and types of knives.

Configuration

- Compact footprint must fit in with any kitchen decor and fit on countertops.

Material and Construction

- Stainless steel body
- Rust proof and corrosion resistant.
- Built in knife enclosure for safety

Features

- Versatile three-stage electric sharpener for sharpening, steeling or stropping
  - Stage 1: sharpens the edge
  - Stage 2:-shaving sharp edge/hone the edge
  - Stage 3: stropping/polishing for the edge
- Optimum edge customized for every cutting task
- Lightened ON/OFF switch and stabilizing feet

Electrical Requirement

- 115-120V/50-60Hz/1 Ph

Value Added Options

- Removable guidance system
- Pressure sensitive motor (shuts down when too much pressure is applied)
- Can sharpen scalloped edges

Minor Equipment Specifications

Sharpening Steel

General
Sharpening steel is used to hone or sharpen knife blade edges.

Configuration

- Minimum 10” rod.

Material and Construction

- To be constructed of stainless steel with a polymer plastic or polypropylene handle

Value Added Options

- Diamond coating on the rod
- Should include a loose ring and hangtag
- Offers both fine and coarse grain
- Protective finger guard

Minor Equipment Specifications

Cutting Boards

General

Must be multi-colored combination cutting board pack for different ingredients to prevent cross-contamination by following the color coding system. Six colors available for six specific food types: fresh produce and bread, cooked foods, dairy products, raw meats, poultry, and fish. White cutting boards are also available separately.

Configuration

To be available in the following sizes and colors:

- Approx. 12" x 18" x 1/2" (305 mm x 457 mm x 13 mm)
  - Green, red, white, yellow, blue, tan
- Approx. 18" x 24" x 1/2" (457 mm x 610 mm x 13 mm)
  - Green, red, white, yellow, blue, tan
- Approx. 15” x 20” x ½”
  - White

Material and Construction

- Constructed of non-porous, high-density polyethylene material
- Dishwasher safe
- Textured finish to prevent deep cuts and bacteria growth
- Rounded corners
- Suitable for temperatures from 32°F to 180°F or above.

Cutting Board Rack

- Six slots to hold six cutting boards and optional with six brush hanger hooks
- Constructed from vinyl coated steel
- BPA free
- Dishwasher safe

Minor Equipment Specifications

Pizza Cutters

General

Pizza Cutter used for cutting thin or deep-dish pizza and lasagna into uniform sections.

Configuration

- 4”(102 mm) diameter blade

Material and Construction

- Stainless steel blade construction
- Slip-resistant polypropylene handle

Features

- Blade to handle must be sealed to provide the utmost in sanitary qualification
- Safety guard to keep fingers safely away from the blade
- Replacement blade for the pizza cutter is available to order
- Blade is mounted on a bushing for smooth rolling
- Easy to clean
- Dishwasher safe.

Minor Equipment Specifications

Cook's/Chef's Knife

General

The cooked knife must be a utility knife served as an all-purpose tool for cutting, slicing, mincing, dicing and chopping everything such as herbs, vegetables, bread or meat.

Configuration

- Cooks: available in blade sizes 8", 10" and 12"
- Santoku: available in blade sizes 7" and 9"
    - Must have a small scalloped pattern on the blade
- Boning: available as a 6" blade
    - Must have a narrow blade
- Fillet: available as a 8" blade
- Bread: available as a 10" and 12" blade
    - Must have specialty scallops on blade
- Grapefruit: available as a 3.25" blade
- Cleaver: available as a 7" blade
- Steak: available as a 9.75" blade
- Pairing: available as a 2.25" and 3.5" blade
- Cheese: available as a 14" blade
    - Must have double handles

Material and Construction

- One piece construction
- Blade: constructed of high carbon stainless steel
- Slip resistant handle
- Handle: constructed of polypropylene (white, blue, black, red) or nylon

Knife Guard

- Molded-in knife guard and full tang (the steel goes through the handle)

Blade

- Blade must be sharpened to an extraordinary sharp yet easily maintainable point
- Corrosion resistant (Stain-free and good flexibility)
- Blade to be honed and finished for long-lasting sharpness

Cleaning

- Can be cleaned in a dishwasher and sterilized.

Value Added Option

- Limited lifetime warranty

Minor Equipment Specifications

Potato Cutter (French Fry)

General
The potato cutter is used to prepare raw potato fries.

Configuration

- 8.3” W x 7.9” D x 14” H
- 11.5” L at base

Material and Construction

- Nickel-plated cast iron construction

Features

- Counter or wall mounting option
- Cut French fries into $^{3}/_{8}$” slices

Minor Equipment Specifications

Scale

Portion Control Scale

General

The portion control scale must be mechanical portion control scale for food processing use to provide accurate and reliable measures.

Configuration

- The platform is available in the following sizes:
  - 8.5” x 8.5” to a maximum of 9.5” x 10.75”
- The scale is available in the following sizes:
  - 32 oz x ¼ oz
  - 5 lbs x ½ oz
  - 10lbs x ½ oz

Material and Construction

- The scale is constructed of stainless steel

Features

- 30 degree rotating dial
- Large red pointer

Value Added Option

- Dishwasher safe
- Temperature compensating mechanism

Minor Equipment Specifications

Steam Table Pans

Gastronome Pans (Solid and Perforated)

General

Gastronome Pans are designed to fit in steam tables, refrigerated prep tables and chafing dishes. They are used to cook, transport and serve hot and cold food. Perforated pans allow for steam and draining away of fats, juices and moisture quickly. Solid cover, slotted cover, false bottom and wire grate all available to accompany the pans. The pans can be used in induction, serving and steam serving lines.

Configuration

Steam table pans are available in the following models and sizes:

- Solid Gastronome Pan:
  - $20^{3}/_{4}$" x $12^{3}/_{4}$ x $2^{1}/_{2}$"
  - $20^{3}/_{4}$" x $12^{3}/_{4}$" x 4"
  - $20^{3}/_{4}$" X $12^{3}/_{4}$" X 6"
  - $20^{3}/_{4}$" X $12^{3}/_{4}$" X 8"
  - $10^{3}/_{8}$" x $12^{3}/_{4}$ x $2^{1}/_{2}$"
  - $10^{3}/_{8}$" x $12^{3}/_{4}$" x 4"
  - $10^{3}/_{8}$" X $12^{3}/_{4}$" X 6"
- Perforated Gastronome Pan:
  - $20^{3}/_{4}$" x $12^{3}/_{4}$ x $2^{1}/_{2}$"
  - $20^{3}/_{4}$" x $12^{3}/_{4}$" x 4"
  - $20^{3}/_{4}$" X $12^{3}/_{4}$" X 6"
  - $10^{3}/_{8}$" x $12^{3}/_{4}$ x $2^{1}/_{2}$"
  - $10^{3}/_{8}$" x $12^{3}/_{4}$" x 4"
  - $10^{3}/_{8}$" x $12^{3}/_{4}$" x 6"

Material and Construction

- All 22 gauge stainless steel construction, 300 series
- Perforated pans are to have ¼" holes
- Corrosion/dent resistant.

Features

- Angled ramp for easy pull-and-lift pan (To be designed for easy pull-and-lift pan out of the well without using tongs or spoons)
- Flattened edges and reinforced corners for bending resistance and a tight seal with the well
- Pour corners that allow for easy pouring and gripping/transferring of the pans.
- Stackable

Minor Equipment Specifications

Gastronome Pan Covers

General

Gastronome pan covers must be the matching lid for the compatible size gastronome pan. They allow for added protection against contamination and heat retention.

Configuration

Must fit the compatible size pans and be available in the following sizes:

- 20 ¾” x 12 ¾”
- $10^{1}/_{2}$" x $12^{3}/_{4}$”

Material and Construction

- Stainless steel construction
- Corrosion resistant/durable

Features

- A solid flat design for stacking and easy storage
- Flattened edges and reinforced corners resist bending and provide a tight seal with the pan
- The cover will have a convenient slot for placing a ladle, spoon or turner into the pan

Minor Equipment Specifications

Plastic Pans and Covers

General

Plastic steam table pans and covers must have the same design as the gastronome pans and covers. Both pan types are interchangeable. They can be used for cold storage, the cold food counter and the salad bar.

Configuration

- Pans are available in following sizes:
  - $20^{3}/_{4}$" x $12^{3}/_{4}$ x $2^{1}/_{2}$"
  - $20^{3}/_{4}$" x $12^{3}/_{4}$" x 4"
  - $20^{3}/_{4}$" X $12^{3}/_{4}$" X 6"
  - $10^{3}/_{8}$" x $12^{3}/_{4}$ x $2^{1}/_{2}$"
  - $10^{3}/_{8}$" x $12^{3}/_{4}$" x 4"
  - $10^{3}/_{8}$" X $12^{3}/_{4}$" X 6"
- Covers are available in following sizes:
  - $20^{3}/_{4}$" x $12^{3}/_{4}$ (in solid or slotted)
  - $10^{3}/_{8}$" x $12^{3}/_{4}$ (in solid or slotted)

Material and Construction

- Polycarbonate construction
- Withstand temperature range of - 40^{0}C to 99^{0} (-40^{0}F to 210^{0}F)
- Non-stick, non-staining (food oils and acids), and dishwasher safe.
- Angled ramp for easy pull-and-lift pan
- Flattened edges and reinforced corners for bending resistance and a tight seal with the well or Covers/Lids
- Ideal for storage and cold applications; not for use in steam environments
- Available in clear and black (lids only available in clear)
- Dishwasher safe

Minor Equipment Specifications

False Bottoms

General

False bottoms must be compatible with the sizes of the gastronome pans. They are used to help maintain the integrity of the food items by elevating the food above the gastronome pan and allow for draining of liquids, oils and fat.

Configuration

- The false bottom pans are available in the following sizes:
  - Half Pans: 7.5” x 10.5”
  - Full Size: 9.9” x 17.8”

Material and Construction

- Constructed of 300 series stainless steel

Features

- Perforated $^{3}/_{8}$” holes
- Finger holes provided for easy removal from pan

Minor Equipment Specifications

Racks

Dishwasher Racks

General

Dishwasher racks must be full sized and are used for washing and drying foodservice small ware equipment. Open Racks are meant to be used for uniquely shaped or oversized dishes, flatware and cookware (sheet pans, steam table pans, pots etc.). Dish/Tray Racks/ Open End Tray Racks are meant to be used for all sizes of diningware and trays. Glass Racks are meant to be used for all glassware. Dishwasher extenders are available to increase the height of the racks.

Configuration

- Minimum 19 ¾" D x 19 ¾" W and a minimum of 4" to a maximum of 6" height.

Material and Construction

- Polypropylene construction

Features

- Stackable for storage
- Easy-to-grip handles on all sides for comfortable, safe handling and lifting
- Glass Rack: must be able to accommodate 25 glasses; includes 1, 2 or 3 extenders
- Open Rack: flat, open bottom to allow the flow of water and air
- Plate/Tray Rack: must have 8 pegged compartments
- Open End Tray Rack: has a minimum of one open side

Field Feeding Equipment Specifications

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Field Feeding Equipment Specifications

Warmer

Heated Proofing Cabinet

General
The heated proofing cabinet allows for holding and retaining of the foods temperature in a safe and controlled environment. The holding cabinet MUST use a thermostatically controlled convection system to heat.

Configuration (to be exact dimensions)

- 31 ½" D x 71" H x 27 $^{5}/_{8}$" W

Material and Construction

- The doors are constructed from stainless steel or clear polycarbonate with high density poly ethylene insulation
- Grey door only
- Double hinged bearings

Features

- Magnetic latches
- Moisture module
- Includes four casters with 5" neoprene wheels and drip trough

Electrical Requirements

- 120V/60Hz

Field Feeding Equipment Specifications

Refrigerator

Under Counter Refrigerator

General
Unit must be available with two solid doors and be self-contained.
The temperature range of the refrigerator must be 32ºF to 52ºF (0ºC to 11ºC).

Configuration (to be exact dimensions)

- 60” W x 33.63” H x 30.0” D
- 17.55 cu.ft

Material and Construction

- The exterior, front, sides, top and doors are constructed with stainless steel
- The interior sides and back are constructed with aluminum
- The interior floor is constructed with stainless steel
- The cabinet and doors are insulated with 2” of polyurethane

Features

- Spring assisted self-closing doors
- Field reversible doors
- Adjustable shelf units ($^1/_2$” increments)
- 4” steam casters (two with brakes)

Electrical Requirements

- 115V/60Hz/Ph1

Field Feeding Equipment Specifications

Minor Equipment

Bake Ware
Muffin Pan

General
The muffin pan is designed to promote even baking and browning, ensuring that muffins develop bakery-style crowned tops and are released in perfect shape.

Configuration (to be exact dimensions)

- Holds 12 cups (2" x 2 ¾")
- Pan: 14 1/8" x 10 ¾" x 1"

Material and Construction

- Constructed from heavy duty aluminum

Features

- Cups are permanently seamed to the frame.

Field Feeding Equipment Specifications

Kitchen Textiles
Hi-Heat Gloves

General
The hi-heat gloves must be able to withstand high heat without losing dexterity.

Configuration (to be exact dimensions)
- The gloves are available as 17” gloves

Material and Construction
- Constructed from neoprene

Features
- Provide heat protection up to 500^{o}F
- Cotton flocked lining for comfort

Field Feeding Equipment Specifications

Kitchen Tools and Utensils

Basting Brush

General

The basting brush is ideal for spreading oils, glazes, egg washes, frosting and butter on cakes and other baked goods. It is also used for basting meats and spreading sauces and liquids onto foods to lock in flavor and create a crisp crust.

Configuration (to be exact dimensions)

- Bristle Trim: 2”
- Bristle Width: 1”
- Total length: 8.5”

Material and Construction

- Hardwood construction
- Boar bristles

Features

- Double-boiled, bleached, sterilized bristles
- Bristles that resist bacteria and prevents air pockets
- Resists temperatures up to 500^{o}F
- Hanging hole for storage

Field Feeding Equipment Specifications

Meat Thermometer

General

The meat thermometer must track the temperature of all kinds of cooked or baked goods without the risk of cross contamination.

Configuration (to be exact dimensions)

- 4 ½" length

Material and Construction

- Constructed of stainless steel

Features

- Large, easy to read dial with red pointer
- Adjustable temperature indictor
- Suitable for temperature ranges between 120ºF to 212ºF (48.8ºC to 100ºC)

Field Feeding Equipment Specifications

Measuring Spoon Set

General

Measuring spoons measure ingredients to provide accurate and consistent quantity based on all the serving food recipes.

Configuration

- Includes 1 tbsp, 1 tsp, ½ tsp, and ¼ tsp spoons

Material and Construction

- Constructed of stainless steel
- Brush finish interior
- Mirror finished exterior

Field Feeding Equipment Specifications

Egg Slicer

General
The egg slicer will consist of a slotted dish for holding the egg and a hinged plate of wires or blades that can be closed for slicing. The unit shall slice peeled hard boiled eggs, strawberries, mushrooms, fresh mozzarella cheese, olives or bananas.

Configuration (to be exact dimension)

- 4 ½" diameter

Material and Construction

- Constructed of aluminum
- Ten thin wires

Features

- Creates even slices

Field Feeding Equipment Specifications

Dipper

General
The hooked dipper is used for measuring and pouring liquids.

Configuration (to be exact dimensions)

- 1 quart capacity
- 15” total length
  - 12” handle + 3.5” dimeter bowl

Material and Construction

- Constructed of stainless steel

Features

- Welded handle with hooked tip
- Graduation markings on the interior and exterior

Field Feeding Equipment Specifications

Potato Masher

General
Create soft and fluffy mashed potatoes with the potato masher. The potato masher is also used for flattening hamburger patties, making guacamole and hummus and mashing foods for soups and stews.

Configuration

- 24” in length

Material and Construction

- Rubber handle
- The metal grate is constructed of stainless steel

Field Feeding Equipment Specifications

Can Opener

General
The manual can opener (manual, table mounted or hand held) must able to open all sizes of food cans, specifically #10 can size.

Configuration (to be exact dimensions)

- The following types of can openers are offered in the following models:
  - Manual: 9 $^{8}/_{9}$" x 4 ½" x 2 $^{19}/_{50}$"
  - Table mounted: has can capacity of 11" diameter
  - Handheld opener: 3 $^{7}/_{8}$" long

Material and Construction

- Manual: constructed of stainless steel and nylon
- Table mounted: steel plated construction
- Handheld opener: constructed of zinc tempered steel

Features

- Manual: built in clamp lock, edge free cutting, magnetic lid lifter
- Table mounted: replaceable plastic base insert, rust resistant, long wearing delrin spool
- Handheld opener: pincer type, with bottle opener

Field Feeding Equipment Specifications

Vegetable/Potato Peeler

General

The peeler is a blade that peels a variety of fruit and vegetables including pears, apples, potatoes and carrots. It can also be used to create shavings from chocolate and cheese for garnish.

Configuration (to be exact dimension)

- 8” in length

Material and Construction

- Constructed of stainless steel

Field Feeding Equipment Specifications

Turner

General
The turner is used for flipping or grabbing grilled foods.

Configuration (to be exact dimensions)
- 8” long x 3” wide blade

Material and Construction
- The blade is constructed of stainless steel
- The handle is constructed from high heat resistant plastic

Features
- Able to withstand temperatures up to 450^0F.

Field Feeding Equipment Specifications

Dough Scraper

General
The dough scraper is used to pick up, portion and cut dough.

Configuration (to be exact dimensions)

- 6” x 3” blade

Material and Construction

- The blade is constructed with stainless steel
- The handle is constructed with high heat resistant plastic

Field Feeding Equipment Specifications

Slotted Turner

General
The turner is used for grabbing and flipping flat food items such as omelets, fish, eggs, pancakes and hamburgers.

Configuration (to be exact dimensions)

- The slotted turner is available in two sizes:
  - 13 ¾" length
  - 12" length

Material and Construction

- The handle is constructed from 18-8 stainless steel
- The blade is constructed with polyamide plastic or nylon coated

Features

- Non-scratching
- Heat resistant up to 400ºF or higher
- Hanging hole in the handle
- Dishwasher safe

Field Feeding Equipment Specifications

Spatula

General
High-temperature spatulas are ideal for use with non-stick cookware. The spatula must be pliable enough to get into the corners of pans and containers for scooping, scraping and mixing food. The spatula can be used to spread, spoon or scrape food items.

Configuration (to be exact dimensions)

- The spatula is available in the following lengths:
  - 16 ½”
  - 9 ½”

Material and Construction

- The spatula is constructed of plastic

Features

- Bacteria resistant or scratch resistant
- Dishwasher safe
- Resists heat up to a minimum of 200^0F/93^oC

Field Feeding Equipment Specifications

Solid and Perforated Serving Spoon

General

The serving spoon is a tool that can be used for a variety of tasks including scooping items with sauces or liquids and serving at a buffet or catering event for faster service. The serving spoon is available in both solid and perforated models.

Configuration (to be exact dimensions)

- The solid serving spoon is available in 13” length
- The perforated serving spoon is available in 15” length

Material and Construction

- Constructed from 18 gauge stainless steel
- One piece construction
- Deep-grooved handle

Features

- Hook hole on handle

Field Feeding Equipment Specifications

Colander

General
The vegetable colander is designed for the washing and storing of bulk vegetables.

Configuration (to be exact dimensions)

- 60 qt capacity
- 15” diameter x 13” depth

Material and Construction

- Constructed of aluminum
- $^{3}/_{16}$” perforations

Features

- Dent resistant
- Easy carry handles

Field Feeding Equipment Specifications

Tray

General
Trays are available to ease the process of self-serve food by preventing the dropping of food items and plates.

Configuration (to be exact dimensions)

- 11 7/8" x 16 1/8"

Material and Construction

- Constructed from plastic

Features

- Hides scratches

Field Feeding Equipment Specifications

Pizza/Pie Server

General
The pizza/pie server makes distributing and transferring pizza and pie much easier. Once the pizza or pie is cut you can use the server to transfer the pieces to a plate.

Configuration (to be exact dimensions)

- 10” length.

Material and Construction

- The blade is constructed of stainless steel
- The handle is constructed from plastic

Field Feeding Equipment Specifications

Wash Basin

General
The wash basin is used for cleaning dishes and washing pots.

Configuration (to be exact dimensions)

- 15.5 gallon capacity
- 20.25” x 20.24” x 11.75”

Material and Construction

- Constructed of steel

Features

- Wont absorb odors
- Offset bottom keeps the can off ground
- Weather resistant

Field Feeding Equipment Specifications

Knives/Cutlery

Butcher Knife

General
The butcher knife is used for splitting, stripping and cutting all types of meats.

Configuration (to be exact dimensions)

- The butcher knife is available as an 8” blade

Material and Construction

- The handle is constructed of polypropylene
- The blade is constructed from dexsteel (stain free, high carbon steel)

Field Feeding Equipment Specifications

Meat Slicer

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

Configuration (to be exact dimensions)

- 12” knife diameter
- Manual slicing with variable cutting capacity

Material and Construction

- The base, carriage and knife cover are constructed of aluminum
- The knife is constructed of carbon steel

Features

- Poly-V belt drive system
- 45^{o} product table
- Gauge plate and carriage system interlock
- Removable carriage system
- Top-mounted stone sharpener
- Knife ring guard
- Removable product deflector
- Removable meat grip with contoured handle

Electrical Requirements

- ½ H.P. knife drive motor
- 120V/60 Hz/1 Ph

Field Feeding Equipment Specifications

Grater

General
The grater and shredder is an essential preparation tool for any types of cheese, fruit and vegetables.

Configuration (to be exact dimensions)

- 4” x 4” x 9”

Material and Construction

- Constructed of stainless steel
- Four sided (grate, zest, shred)

Field Feeding Equipment Specifications

Butchers Saw and Blade

General
The butchers saw is used for cutting meat bones.

Configuration (to be exact dimensions)
- Overall length: 21”
- Blade length: 16” (10 teeth per inch)

Material and Construction
- Handle is constructed of high impact plastic

Features
- Trigger assemble on the saw
- Complies with FDA regulations
- Replacement blades available separately

Field Feeding Equipment Specifications

Scale

Digital Portion Scale

General
The portion scale is used in food preparation to provide accurate and reliable measures.

Configuration (to be exact dimensions)

- The digital portion scale has a holding capacity of
  - 11 lbs x $^{1}/_{10}$ oz
  - 5 kg x 1 g

Material and Construction

- Platform constructed of stainless steel

Features

- Removable platform
- LCD display in metric and imperial
- Low battery and overload indicator
- Includes tare and hold function
- Auto shut off/disable auto off
- Includes AC adapter

Field Feeding Equipment Specifications

Steam Table Pans

Food Storage Container and Lid

General
The food storage container is meant for storing spices, toppings and leftover foods. It is also used for measuring, prepping and portioning for inventory control or food preparation.

Configuration (to be exact dimensions)

- 22 gallon capacity
- 18” x 26” x 15”

Material and Construction

- Constructed from polyethylene or polycarbonate

Features

- Capacity indictors on the side of the container
- Withstand temperatures from -40ºF to 158ºF (40ºC to 70ºC).
- Molded in handles
- Matching lid (snap tight)

Field Feeding Equipment Specifications

Beverage Equipment

Pitcher

General
The beverage pitcher shall keep the refreshments of people's choice flowing as you can pass and pour.

Configuration (to be exact dimensions)

- $3\,{}^{1}/_{8}$ qt holding capacity

Material and Construction

- Constructed of stainless steel

Features

- Rust and pit resistant
- Hollow, welded handle

Field Feeding Equipment Specifications

Coffee Percolator

General
The coffee percolator is designed to brew coffee. It must have the following parts; 1) a pot, 2) a chamber under the pot and 3) a vertical tube that leads from the chamber to the top of the unit.

Configuration

- 101 cup holding capacity

Material and Construction

- Constructed of aluminum

Features

- Can brew 101 cups in 60 mins
- Dripless spigot
- Signal light to indicate the coffee is finished brewing
- Interior water level markings
- High limit thermostat
- On/Off switch

Electrical Requirements

- 110-120V/60Hz

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

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Marine Equipment Specifications

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Marine Equipment Specifications

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Beverage Equipment

NSN 7310-20-000-2311
Single Coffee Brewer - BUNN Model 23050.6001

General

Unit must be a single brew coffee with a portable 1.5 GAL server (with hot water tap) included. Water must be incoming at 60°F/15.5°C and rising to 140°F/60°C to ensure the brewing capacity is being met.

Configuration

- nominal size 29.3" H x 9.3" W x 22.2" D (74.7cm H x 23.6cm W x 56.4cm D) with server

Material and Construction

- Splash guard funnel must be included

Features

- Brews 5.1 gallons to 11.4 gallons (19.3 to 43.2 liter) of coffee per hour
- Brews ½, 1, or 1 ½ gallon (1.9, 3.8 and 5.7 liter) batches
- Adjustable bypass installed
- Electronic timer and electric grinder interface included to ensure consistent brews

Electrical Requirements

- 120V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 7310-01-576-8315
Milk Dispenser - Silver King Model Majestic 1

General

The milk dispenser is meant to keep large quantities of milk within the appropriate temperature safe zone. The milk dispenser will only have a single valve for milk dispensing.

Configuration

- nominal size 17.125” D x 39.5” H x 15.5” W

Material and Construction

- Stainless steel interior and exterior
- Heavy duty door hinges (left side) with removable door gasket

Features

- Accommodates 3, 5 or 6 gallon bags with one platform
- Temperature indictor on door front
- Dripless and spring loaded dispenser valve
- Constant cooling at the pinch point
- Hands free operation
- Shipboard legs for mounting

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Dishwashers

NSN 4520-21-859-1426
Water Booster Heater - Hatco CC-6-440VAC Model

General

Booster heater dishwashers must be able to bring water from a temperature of 120ºF to 180ºF (49ºC to 82ºC) in the final rinsing stage. This unit must store up to 6 gallons (23 liters) of water with the capacity to heat up to 60 gallons per hour. Side brackets for mounting next to dishwasher under a dish table and 6" legs to stand.

Configuration

- nominal size 13.06" W x 20.69" D x 19.75" H with legs

Material and Construction

- Castone lined tank
- Fibreglass insulation
- Stainless steel front panel
- Powder-coated silver gray hammertone body
- Swing away front panel with low water cut off

Features

- Temperature and pressure relief valve
- Pressure reducing valve
- Two temperature and pressure gauges
- High temperature limit switch
- On/Off switch
- Low water cut-off
- Calibrated immersion thermostat
- Can heat up to 40 degrees per hour

Electrical Requirements

- 480V/60 Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 7320-20-008-3913
Main Dishwasher (without booster heater) – Hobart Model AM-15-3

General

The main dishwasher must be self-standing and capable of hot water or chemical sanitation. The dishwasher must have an automatic start and door actuated start as well. The dishwasher must be able to sanitize 58 racks per hour and have 0.74 gallons per rack final rinse water.

Configuration

- Straight through or corner feed through dishwasher models available

Material and Construction

- Stainless steel pump, impeller, draw tank, tank shelf, chamber, trim panels, frame and feet
- Revolving, interchangeable upper and lower anti-clogging wash arms and rinse arms
- Slanted, self-locating scrap screen and basket system
- Splash shield for corner installation

Features

- Solid state controls with digital status
- NSF pot and pan listed for 2, 4 and 6 minute cycles
- Self-draining pump and impeller
- Vent fan control
- External boost activation
- Delime cycle
- Automatic fill
- No booster heater

Electrical Requirements

- 480V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 7320-20-A0L-1342
Main Dishwasher (with booster heater) – Hobart Model AM-15-4

General

The main dishwasher should be self-standing and capable of hot water or chemical sanitation. The dishwasher must have an automatic start and door actuated start as well. The dishwasher must be able to sanitize 58 racks per hour and have 0.74 gallons per rack final rinse water.

Configuration

- Straight through or corner feed through dishwasher models available

Material and Construction

- Stainless steel pump, impeller, draw tank, tank shelf, chamber, trim panels, frame and feet
- Revolving, interchangeable upper and lower anti-clogging wash arms and rinse arms
- Slanted, self-locating scrap screen and basket system
- Splash shield for corner installation
- Sense-A Temp 70^{o}F rise electric booster heater

Features

- Solid state controls with digital status
- NSF pot and pan listed for 2, 4 and 6 minute cycles
- Self-draining pump and impeller
- Vent fan control
- External boost heater
- Delime cycle
- Automatic fill

Electrical Requirements

- 480V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 7320-21-914-7381
Under Counter Dishwasher – Moyer Diebel Model 501HTN

General

The under the counter dishwasher should be hard mounted and ideal for heavy food soil loads.

Configuration

- 1 HP pump motor
- 2 kW tank heater
- Minimum of 15 ¾" (400mm) opening to accommodate trays
- Rinse sentry feature to ensure 180°F/82°C final rinse temperature

Material and Construction

- 316 stainless steel tank bottom

Features

- Soft start feature
- Feather top touch controls
- Infinite 'vari cycle' button
- Recycles rinse water to be used as next cycle's wash water
- Delime cycle
- Auto clean cycle
- Soft start to help prevent breakage
- Solid state temperature controls and displays for greater accuracy and reliability
- Hydro flow booster heater
- Flexible fill and drain lines, flow regulator/line strainer and standard pump drain

Electrical Requirements

- 115V/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Fryer

NSN 7310-21-856-0225
Deep Fat Fryer - Garland Model 36ES11

General

The deep fat fryer must be a hard mounted unit with the ability to add additional banks onto the unit if necessary. The fryer must have a 30 lbs shortening capacity and come with adjustments to become shipboard compatible.

Configuration

- nominal size 36.0" H x 36.0" D x 20.0" W

Material and Construction

- Heavy gauge stainless steel front, sides, back and tank cover
- Nickel plated steel tank with lift handles
- 1" (25mm) drain valve (located at the bottom of the tank)

Features

- Comes with two chrome wire baskets
- Electromechanical thermostat with temperature control range of 200^{o}F to 375^{o}F (93^{o}C to 190^{o}C)
- Marine accessories: hand rails and deck fasteners
- Incology sheath heating elements (removable for tank removal)
- Storage cabinet with doors (can replace with sliding door for additional fryer tanks)
- 6" (152mm) adjustable stainless steel legs

Electrical Requirements

- 440V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Refrigerator/Freezer

NSN 4110-20-002-2372
Refrigerated Display Case – Diamond Model CDC-4830SC

General

The refrigerated display case is delivered as two pieces (1) top display portion
(2) bottom refrigeration unit. The display case must be available with a two door option.

Configuration

- nominal size 72” H x 30” D x 48” W
- 16 cu. ft

Material and Construction

- The body exterior of the fridge must be made from heavy gauge stainless steel 304
- The doors and screen panel is constructed from stainless steel, arboreta and/or plexiglass
- Stainless steel adjustable 6” legs with flanged feet to secure to the deck
- Stainless steel with sanitary rolled corners

Features

- Standard of 3 adjustable wire shelves
- Invisible hinges
- Fluorescent fixtures
- Gravity self-closing door frames.
- Chrome plated wires
- Evaporator with fan
- Digital thermometer
- Automatic door light

Electrical Requirements

- 115V-120V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-21-904-1120
Refrigerator - Foster Model MCH-2-E

General

The refrigerator is meant to keep large quantities of food within the appropriate temperature safe zone. Shipboard accessories and components must be available, especially the deck brackets.

Configuration

- 6.0 cubic feet capacity
- nominal size 26 7/8"H x 41 ¾"W x 32 ¼"D including doors space

Material and Construction

- Interior and exterior is to be constructed of stainless steel
- Right side hinge location
- Reach in refrigerators
- Number of stainless steel shelves: 1

Features

- Hermetically sealed condenser cooling type
- Corrosion resistant
- Automatic defrost
- No floor drains required
- Automatic interior light activation

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-21-908-1206
Refrigerator - Foster Model MCH-2E-CPF-MOD

General

The refrigerator is meant to keep large quantities of food within the appropriate temperature safe zone. Shipboard accessories and components must be available, especially the deck brackets.

Configuration

- 6.0 cubic feet capacity
- nominal size 39.25” W x 26” D x 28.875” H

Material and Construction

- Interior and exterior is to be constructed of stainless steel
- Left side hinge location
- Reach in refrigerator
- Number of stainless steel shelves: 1

Features

- Hermetically sealed condenser cooling type
- Corrosion resistant
- Automatic defrost
- No floor drains required
- Automatic interior light activation

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-21-908-1205
Refrigerator - Foster Model MCH-2-E-RHH

General

The refrigerator is meant to keep large quantities of food within the appropriate temperature safe zone. Shipboard accessories and components must be available, especially the deck brackets.

Configuration

- 6.0 cubic feet capacity
- Nominal size 26 7/8”H x 41 ¾”W x 32 ¼”D including door space

Material and Construction

- Interior and exterior is to be constructed of stainless steel
- Right side hinge location
- Reach in refrigerator
- Number of stainless steel shelves: 1

Features

- Hermetically sealed condenser cooling type
- Corrosion resistant
- Automatic defrost
- No floor drains required
- Automatic interior light activation

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-21-893-0399
Refrigerator - Foster Model MH-10-U

General

The refrigerator is meant to keep large quantities of food within the appropriate temperature safe zone. Shipboard accessories and components must be available, especially the deck brackets. The refrigerator must be self-contained and have a single door.

Configuration

- 10 cubic feet capacity
- Nominal size 32.0” W x 24.0” D x 58.0” H

Material and Construction

- Interior and exterior is to be constructed of stainless steel
- Right side hinge location
- Reach in refrigerators
- Number of stainless steel shelves: 3

Features

- Hermetically sealed condenser cooling type
- Corrosion resistant
- Automatic defrost
- No floor drains required
- Automatic interior light activation
- Equipped with blower system

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-01-474-8992
Refrigerator - COSPOLICH Model R41-2M-SN-MLR R404A

General

The refrigerator is meant to keep large quantities of food within the appropriate temperature safe zone. Shipboard accessories and components must be available, especially the deck brackets. The refrigerant type is 404a refrigerant. The refrigerator must be self-contained and have double doors.

Configuration

- 40.5 cubic feet capacity
- Nominal size 51” W x 33” D x 72” H

Material and Construction

- Interior and exterior is to be constructed of heavy gauge 304 stainless steel
- Right or left side hinge location
- Reach in refrigerator
- Epoxy coated shelving
- Automatic defrost

Features

- Positive latch with magnetic back-up

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-21-904-1113
Refrigerator - Foster Model MH-40-U

General

The refrigerator is meant to keep large quantities of food within the appropriate temperature safe zone. Shipboard accessories and components must be available, especially the deck brackets. The refrigerator must be self-contained and have double doors.

Configuration

- 40 cubic feet capacity
- Nominal size 51.5” W x 33.25” D x 72.0” H

Material and Construction

- Interior and exterior is to be constructed of stainless steel
- Right and left side hinge location
- Reach in refrigerator
- Number of stainless steel shelves: 7

Features

- Corrosion resistant
- Automatic defrost
- No floor drains required
- Automatic interior light activation

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-01-383-8622
Freezer - Cospolich Model F41-2M-SN-MLR

General

The freezer is meant to keep large quantities of food within the appropriate temperature safe zone. Shipboard accessories and components must be available, especially the deck brackets. The refrigerant type is 404a refrigerant. The freezer must be self-contained and have double doors.

Configuration

- 40.5 cubic feet capacity
- Nominal size 51” W x 33” D x 72” H

Material and Construction

- Interior and exterior is to be constructed of heavy gauge 304 stainless steel
- Right or left side hinge location
- Reach in freezer
- Epoxy coated shelving
- Automatic defrost

Features

- Positive latch with magnetic back-up

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-21-904-1117
Freezer - Foster Model ML-40-AD-U

General

The freezer is meant to keep large quantities of food within the appropriate temperature safe zone. Shipboard accessories and components must be available, especially the deck brackets. The freezer must be self-contained and have double doors.

Configuration

- 40 cubic feet capacity
- Nominal size 51.5” W x 33.25” D x 72.0” H

Material and Construction

- Interior and exterior is to be constructed of stainless steel
- Right and left side hinge location
- Reach in freezer
- Number of stainless steel shelves: 7

Features

- Corrosion resistant
- Automatic defrost
- No floor drains required
- Automatic interior light activation

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4110-01-531-2281
Ice Machine With Storage Bin - Manitowoc QM-30A

General

The ice machine is made for placement under counters or as a stand-alone unit. Ice maker bin needs to be included.

Configuration

- Nominal size 19.7" W x 30" H x 22.3" D
- 6"- 7.25" adjustable legs
- Ice cube size: $^{7}/_{8}$" x $^{7}/_{8}$" x $^{7}/_{8}$" (2.2 x 2.2 x 2.2 cm)

Material and Construction

- Stainless steel cabinet
- CFC-free R-134A refrigerant
- Bin liner (seamless) constructed from polyethene
- Insulation foamed in place with CFC-free foam

Features

- Automatic dispensing
- 49 lbs to 60 lbs (22 kg to 27 kg) daily ice production
- Integral storage container included (30 lbs capacity)
- Door slides up and out of the way
- Front access to off, ice and cleaning switches
- Air filter slides out from front with no side vents to allow ice machine to allow for insulation next to other equipment

Electrical Requirements

- 115V/60Hz/1 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Food Waste System

NSN 4540-20-009-3194
Food Waste Disposer – Hobart Model FD4-125-2

General

The food waste disposer must be offered in compact size
(able to fit under the counter) and have adjustable feet to be compatible with shipboard living.

Configuration

- Nominal size 34” H x 11” W
- 1.25 HP motor

Material and Construction

- Heavy aluminum housing
- Stainless steel cutter blocks
- Cartridge style mechanical face seal
- The drain connector must be constructed with chrome plates brass tail-piece

Features

- Motor is equipped with manual reset for thermal overload
- Vinyl isolating ring eliminates metal-to-metal contact to reduce noise
- Dual directional grinding
- Includes accessories for water inlets, cones/sinks, flow control, cone feeding, cone covers, silver saver splash guard, rinsing and vacuum breakers
- Long upper housing to connect to a 7” sink through opening

Electrical Requirements

- 460V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 4540-20-008-7564
Food Waste Disposer – Hobart Model FD4-200

General

The food waste disposer should be offered in medium size. It should have adjustable feet to be compatible with shipboard living.

Configuration

- Nominal size 27.375” H x 14.25” W not including legs
- 2 HP motor

Material and Construction

- Iron/cast iron housing
- Iron cutter blocks
- Mechanical face type seal
- Constructed with stainless steel feet for extra support
- Flanged feet

Features

- Motor is equipped with manual reset for thermal overload
- Vinyl isolating ring eliminates metal-to-metal contact to reduce noise
- Dual directional grinding
- Includes accessories for water inlets, cones/sinks, flow control, cone feeding, cone covers, silver saver splash guard, rinsing and vacuum breakers

Electrical Requirements

- 480V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Grills/Griddles

NSN 7310-21-910-9915
Griddle - Garland Model E24-24GV-440v

General

The griddle should be self-heating and free standing with the option of banking the griddles. The griddle has high volume production capacity with even, consistent, controlled temperatures. The griddle has the ability to be fitted with marine accessories for shipboard use.

Configuration

- Nominal size 12.875” H x 29.25” D x 24.0” W

Material and Construction

- Stainless steel front and sides
- 4” sanitary legs

Features

- Built in grease gutter
- Removable grease receptacle
- 2.75” high splash guard at ends and back
- Removable signal light
- 100ºF to 450ºF (35ºC to 235ºC) hydraulic thermostat with indicator light for each 12” section of the griddle
- Recovery signal light
- Fitted with marine accessories for shipboard use

Electrical Requirements

- 440-460V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 7310-20-002-4795
Electric Range - Garland Model 36ER38

General

Heavy duty electric range that should include a griddle top and an oven bottom. The electric range has the ability to be fitted with marine accessories for shipboard use.

Configuration

- Unit: Nominal size 36” W x 33.75” D x 36” H
- Oven: Nominal size 12.5” H x 26.5” W x 29” D

Material and Construction

- Stainless steel front, front rail and sides
- 36” (914mm) griddle plates controlled with three separate thermostat controls
- Chrome plates, four position removable rack guides
- 3” (76mm) stainless steel vent raiser
- 6” (152mm) adjustable chrome plated legs

Features

- Marine equipment: hand rails, door latch, drip tray stop and deck fastener
- Heat resistant oven door handle
- Front and rear stainless steel grease troughs

Electrical Requirements

- 460V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Minor Equipment

NSN 7320-21-921-0319
Meat Slicer - Hobart Model HS6-1

General

The meat slicer carriage must be able to take food items up to 10 ¾" x 5 ¾" rectangle and 7 ½" diameter.

Configuration

- Nominal size 25.5" H x 26 $^{3}/_{8}$" D x 24 $^{5}/_{8}$" W
- ½ HP drive motor

Material and Construction

- Aluminum base
- Heavy gauge stainless steel knife cover
- Nickel plated single slide rod
- Stainless steel carriage
- Heavy aluminum/stainless steel gauge plate

Features

- Tilting, removable carriage system
- Clean cut knife
- Top mounted stone sharpener
- Removable mounted ring guard
- Push and pull operator rod

Electrical Requirements

- 120V/60Hz/1 Ph

Certification

- NSF 8 standard

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 7320-21-544-0323
Mixer - Hobart Model HL600

General

The mixer must be the floor mixer model.

Configuration

- Heavy duty 2.7 HP motor
- Nominal size: 61.3” H x 28.6” W x 40.6” D

Material and Construction

- Durable and reliable gear transmission
- Stainless steel bowl guard
- Metallic gray hybrid powder coat finish
- Neoprene foot pads

Features

- Four fixed speeds
- 50 minute timer
- Single point bowl installation
- Swing out bowl
- Power bowl lift
- #12 taper attachment hub
- Open base
- Includes 60 quart stainless steel bowl, beater, wire whip and dough hook

Electrical Requirements

- 440V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Oven

NSN 7310-01-385-9738
Convection Oven - Blodgett Model MARK V 112-H NSU

General

A electric convection oven, equipped with a fan that circulates and intensifies the heat leading to a decrease in cooking time.

Configuration

- $^{1}/_{3}$ HP motor
- Baking compartment accepts 18" x 26" standard baking pans
- Nominal size 38 ¼" W x 39 $^{7}/_{8}$" D x 36 $^{7}/_{8}$" H

Material and Construction

- Full angle iron frame
- Stainless steel front, top and sides
- Dual pane thermal glass windows
- Mineral fibre insulation at top, back, sides and bottom
- Removable stainless steel liner

Features

- Locking door mechanism
- Five chrome plated racks with eleven rack positions
- Interior lights
- Three tubular heaters
- Solid state thermostat with temperature control range of 200^{0}F to 500^{o}F (93^{o}C to 260^{o}C)
- Two speed fan motor
- Motor has automatic thermal overload protection
- Solid state digital control
- 25" stainless steel legs with shipboard plates (for single units)

Electrical Requirements

- 440V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Steam Cookers

NSN 7310-21-896-3891
Steam Cooker - Cleveland Model 24-CEM-24

General

The steam cooker is a two compartment, pressure less electric steam generator (with forced convection steam). The steam cooker needs to be suitable for shipboard use.

Configuration

- Nominal size 62” H x 23.62” W x 33.5” D (1575mm H x 600mm W x 851mm D)

Material and Construction

- Durable 14 gauge stainless steel construction
- Stainless steel slam/latch door latch mechanism
- Stainless steel slide racks
- Modular cabinet base with hinged doors
- Left hand door hinging
- 6” stainless steel legs

Features

- Cooking capacity: up to six 12” x 20” x 2 ½” deep pans
- Solid state controls 60 minute mechanical timer
- Separate bypass switch for constant steaming
- Cold water condenser for superior cooking results
- Instant steam standby mode
- Separate main power switch for on/off
- Automatic generator drain
- Pressure release safety latch

Electrical Requirements

- 440-480V/60Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

NSN 7310-21-904-3190
Steam Kettle - Cleveland Model KEL-25

General

The electric steam kettle must be self-contained, stationary and have three legs. The unit must be a $^{2}/_{3}$ steam jacketed model and be able to hold 25 gallons (100L) of water. It must have a lid with splash proof construction and a double gasket seal.

Configuration

- 50 psi steam jacket rating
- 50 psi safety valve
- Nominal size 60.75" H x 20.5" D
- 21" diameter

Material and Construction

- Spring assisted, hinged, rotatable domed stainless steel cover
- 304 stainless steel kettle and supports
- Base mounted for floor bolting with three tri-bolt flanges
- Rear mounted pressure gauge and pressure relief valve
- Partially jacketed

Features

- Solid state temperature controls
- Control panel should include an LED indicator for heat cycle and low water
- Power on and off switch
- Adjustable temperature control dial
- Reinforced roll rim design
- Welded in heating elements
- 2" diameter tangent draw-off valve with drain strainer
- Non-tilting
- Operating temperature range from 145°F to 260°F (63°C to 127°C)

Electrical Requirements

- 440V/60 Hz/3 Ph

Marine Equipment Specifications

No substitute will be accepted without approval by Technical Authority due to interoperability. The submitted alternative must meet the same form, fit and function of the requested equipment item.

Tilting Skillet

NSN 7310-21-921-0507
Tilting Skillet/Braising Pans - Cleveland Model SEL-30-TR

General

The tilting skillet must be electric and available with an open or modular base. It must have the capacity to hold up to 30 gallons (115L).

Configuration

- Nominal size 36” W x 33.5” D x 40.5” H
- Max 72” H with cover open

Material and Construction

- Stainless steel clad $^{5}/_{8}$” cooking surface
- Stainless steel coved cornered pans with both gallon and liter markings
- Stainless steel construction
- Spring assist cover with adjustable vent and full width handle
- Four stainless steel adjustable legs (all flanged for bolting)

Features

- Hydraulic hand tilt with quick lowering feature
- Space saving design with no clearance required at rear or sides
- Adjustable, electric thermostat controls temperature (100^{o}F to 425^{o}F/38^{o}C to 218^{o}C)
- Even heat distribution
- Preheats in 15 minutes
- From cold to boiling in 60 minutes
- On/Off switch
- Thermostat knob and two pilot lights
- Splash proof controls
- Water tight electrical connections
- Safety device set at 450^{o}F/232^{o}C
- Anti-splash pouring lip

Electrical Requirements

- 480V/60Hz/3 Ph