


# **Annex 1 to Part 4 - Mandatory Technical Criteria**


## **Major Equipment**

## Annex 1 to Part 4 - Mandatory Technical Criteria

### Washers

<b>Pot Washer Bidder:</b> <div style="text-align: right; margin-top: 10px;">  </div>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• A minimum of two fully automatic wash cycles</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Internal clearance with a minimum of 27" to accept 18"X 26" sheet pans</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• All stainless steel construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Minimum of 4 HP wash pump</li> </ul>		
	<ul style="list-style-type: none"> <li>• Built-in 70°C/158°F heater booster</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Door-activated automatic start and stop mechanism or door safety switch</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

Under-Counter Type Dishwasher Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Capable of hot water sanitizing with an internal booster heater for 70° rise</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Fill and drain type unit</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• All stainless steel construction</li> <li>• Minimum of a 3/4 HP motor</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Push-button or door-activated automatic start and stop mechanism with door safety switch</li> <li>• Pumped drain</li> <li>• De-liming function</li> <li>• Interchangeable upper and lower wash arm</li> <li>• Automatic tank fill and drain cycle</li> <li>• Removable stainless steel scrap screen</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

High Temperature Door-Type Dishwasher Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Maximum dimensions 93.25" H x 31" W x 30" D (2369mm H x 762mm W x 787mm D)</li> </ul>		
M2	<b>Materials and Construction:</b> <ul style="list-style-type: none"> <li>• All stainless steel construction</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Push-button or door-activated automatic start and stop mechanism or door safety switch</li> <li>• Built in booster heater for 70°F rise</li> <li>• Vent fan control</li> <li>• Control box with provisions for chemical connect points</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

**Rack Conveyor Dishwasher (44"-1117 mm)**  
**Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Unit available in vented or vent less heat recovery system</li> </ul>		
	<ul style="list-style-type: none"> <li>• Internal vertical clearance to accommodate 18" x 26" sheet pans</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• All stainless steel construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel impeller with minimum 2 HP motor.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Vent fan control switch</li> </ul>		
	<ul style="list-style-type: none"> <li>• Wash tank followed by a built-in 70 °F booster to raise incoming water from 110°F/ to 180°F (43°C to 82°C)</li> </ul>		
	<ul style="list-style-type: none"> <li>• The conveyer drive must have a minimum of 1/6 HP motor</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Electronic control panel which indicates wash and rinse temperatures</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must be capable of stopping the movement of clean racks when they reach the end of the clean table</li> </ul>		

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Rack Conveyor with Prewash Tank Dishwasher with Prewash Tank 66" (1676mm) Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Electric or steam 66" (1676 mm) conveyor with an atmospheric pressure-less type booster</li> </ul>		
	<ul style="list-style-type: none"> <li>• Unit available in vented or vent less heat recovery system</li> </ul>		
M2	<ul style="list-style-type: none"> <li>• Internal vertical clearance to accommodate 18" x 26" sheet pans</li> </ul>		
	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• All stainless steel construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel wash pump with impeller and a minimum 2 HP motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel prewash pump with impeller and a minimum 1 HP motor</li> </ul>		
M3	<ul style="list-style-type: none"> <li>• Vent fan control switch</li> </ul>		
	<ul style="list-style-type: none"> <li>• Conveyor drive must have a minimum of 1/6 HP motor.</li> </ul>		
	<b>Features:</b>		
M4	<ul style="list-style-type: none"> <li>• Electronic control panel with digital wash and rinse temperature gauges</li> </ul>		
	<ul style="list-style-type: none"> <li>• Capable of stopping the travel of clean racks when they reach the end of the clean tabling</li> </ul>		
M4	<b>Electrical Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Single-point electrical connection available</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

### Ovens

Electric and Gas Combi-Oven Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b>			
	<ul style="list-style-type: none"> <li>• Half size units (6 and 10 pans) must be stackable</li> <li>• Full size units (20 pan) require roll in configuration</li> </ul>			
M2	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>• Interior and exterior constructed of stainless steel</li> <li>• Electric control panel with a USB interface.</li> <li>• Vented door with tempered glass viewing window</li> <li>• Integrated doorstop and self-draining condensate drip tray</li> <li>• Safety door handle mechanism protecting personnel from hot steam</li> <li>• Fully insulated steam generator and cooking compartment</li> <li>• Oven light with shock resistant safety glass</li> <li>• Minimum of two speed multi-directional fan protected from damage during operation</li> <li>• Wire shelves for each four inches height of the cooking cavity for 6 – 10 pan configurations</li> </ul>			
	M3	<b>Features:</b>		
		<ul style="list-style-type: none"> <li>• Press-fit, field-replaceable door seal</li> <li>• 20 pan unit must have a roll in rack included that is compatible with hot holding cabinet and blast chiller</li> <li>• Capable of being hosed down for interior cleaning</li> </ul>		
		M4	<b>Electronic Control Panel, Temperature Range and Heating Element:</b>	
	<ul style="list-style-type: none"> <li>• Programmable control(s) that has USB upload connection capability</li> <li>• 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).</li> </ul>			
	M5	<b>Gas Unit Requirements</b>		
		<ul style="list-style-type: none"> <li>• Minimum 40,000 BTUs for 6 pan units</li> <li>• Minimum 75,000 BTUs for 10 and 20 pan units</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

Electric and Gas Convection Oven Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Each compartment must be able to accommodate five 18" x 26" sheet pans (457mm x 660mm) or ten 12"x 20" x 2 ½" (305mm x 508mm) pans</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• The exterior front, sides, top and doors must be constructed from stainless steel</li> <li>• Dual pane glass windowed doors</li> <li>• Four swivel casters with two front brakes</li> <li>• Porcelain-enameled oven chamber</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Door switch to prevent blower fan and heat from operating when doors are opened</li> <li>• Two speed fan</li> <li>• Cool down function</li> <li>• Automatic thermal overload protection</li> <li>• Temperature range of 66°C to 260°C (150°F to 500°F)</li> </ul>		





## Annex 1 to Part 4 - Mandatory Technical Criteria

**Electric and Gas Freestanding Range  
Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Equipped with a standard oven</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Able to accommodate two 18" x 26" (457mm x 660mm) sheet pans</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• All of the exterior body (including front, oven doors, sides, back riser and shelf) must be constructed of stainless steel</li> <li>• Stainless steel gas pilots</li> <li>• High back riser constructed of stainless steel</li> <li>• Porcelain-enameled oven chamber</li> <li>• A minimum of two wire shelves provided</li> <li>• Four swivel casters with two front brakes.</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Removable drip tray</li> <li>• Gas unit must have pressure regulator</li> <li>• Capable of adjusting temperature within a range between 66°C to 260°C (150°F to 500°F).</li> <li>• Minimum 30,000 BTUs for Natural gas configurations</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria

### Grills/ Griddles


Electric and Gas Griddles Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Unit must not exceed 35 "D x 22"H (889 mm x 559 mm)</li> <li>• Minimum of ½" thick polished steel plate</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Stainless steel front, sides and top ledge</li> </ul>		
	<ul style="list-style-type: none"> <li>• Adjustable stainless steel tubular legs</li> <li>• "Removable grease drawer</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Temperature range between 94°C to 204°C (200°F to 400°F).</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electric main on/off power switch.</li> <li>• Thermostat knob with indicator light</li> </ul>		
M4	<b>Gas Requirements:</b>		
	<ul style="list-style-type: none"> <li>• Minimum 30,000 BTUs per burner for natural gas and propane units</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria

Clamshell Grill Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Countertop style</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Base unit has a programmable controller with thermostat temperature control and standard griddle controls available for every twelve inches of griddle</li> <li>• Removable grease drawer</li> </ul>		
	<ul style="list-style-type: none"> <li>• Base griddle plate to be a minimum ½" (13 mm) thick polished steel.</li> </ul>		
	<ul style="list-style-type: none"> <li>• "Heat-On" indicator light, electric unit only</li> </ul>		
	<ul style="list-style-type: none"> <li>• Top heaters must be adjustable-height have locking capability of a minimum of 1.5" (38.1mm) clearance above food.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Top heater must be spring-assisted</li> </ul>		
	<b>Features:</b> <ul style="list-style-type: none"> <li>• Temperature range 94°C to 204°C (200°F to 400°F)</li> </ul>		
M3	<ul style="list-style-type: none"> <li>• Maintain griddle temperature during peak cooking period</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electric main on/off power switch with indicator light</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electric on/off switch and light for each thermostat system with indicator light</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Induction Cooker – 1 Hob Bidder:</b> 			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Available in countertop type</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Case frame constructed of stainless steel</li> <li>• Top made from ceramic glass plate</li> <li>• Touch key or dial control</li> <li>• Digital power level display</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Minimum of 20 power settings</li> <li>• Overheat protection</li> <li>• Cookware auto-detection</li> <li>• Empty cookware shut-off</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Induction Cooker – 4 Hobs</b> Bidder: <div style="float: right; text-align: right;">  </div>			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Case frame constructed of stainless steel</li> <li>• Top made from ceramic glass plate</li> <li>• Touch key or dial control</li> <li>• Digital power level display</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Minimum of 20 power settings</li> <li>• Overheat protection</li> <li>• Cookware auto-detection</li> <li>• Empty cookware shut-off</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

	<b>Countertop Gas 6 Burner with Equipment Stand</b>		
	<b>Bidder:</b>		
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Front, sides, landing ledge and control panel must be stainless steel.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Top grates must be constructed of heavy duty cast iron and removable</li> </ul>		
	<ul style="list-style-type: none"> <li>• Legs must be 4" high stainless steel and adjustable</li> </ul>		
	<ul style="list-style-type: none"> <li>• Burners configured 3 front and 3 back, each 12" W (305 mm) for total maximum width of 36" (915 mm)</li> </ul>		
M2	<b>Gas Requirements:</b>		
	<ul style="list-style-type: none"> <li>• Each gas burner must have a minimum of 30,000 BTUs for Natural Gas units</li> <li>• Each gas burner must have a minimum of 24,000 BTUs for Liquid Propane units</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

### Fryer

Electric and Gas Deep Fat Fryer Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Fry tank and cabinet constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drain valve: 1<sup>1</sup>/<sub>4</sub>" (32mm) diameter or greater</li> </ul>		
	<ul style="list-style-type: none"> <li>• Casters, two with brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Control: Solid state analog</li> </ul>		
M2	<b>Features</b>		
	<ul style="list-style-type: none"> <li>• Flue exhaust, less than 500°F for gas models only</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

### Tilting Skillet/Braising Pan

Electric and Gas Tilting Skillet/Braising Pan Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel pan with covered corners</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel tubular legs with adjustable flanged or bullet feet</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Hinge-assisted stainless steel cover with handle</li> </ul>		
	<ul style="list-style-type: none"> <li>• No-drip condensate guide and a removable pour strainer</li> </ul>		
	<ul style="list-style-type: none"> <li>• Angled front on pan for easy pour and a narrow footprint</li> </ul>		
	<ul style="list-style-type: none"> <li>• Thermostat with OFF position and thermostat indicator light</li> </ul>		
	<ul style="list-style-type: none"> <li>• Pan tilt switch that shuts elements/burners off if tilted more than 10°</li> </ul>		
	<ul style="list-style-type: none"> <li>• Temperature operation range: 72 to 215°C (160°F to 425°F)</li> </ul>		





## Annex 1 to Part 4 - Mandatory Technical Criteria

### Steam Cookers

Convection Steamer with Electric and Gas Boiler Base Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Each compartment must hold a minimum of five 12" x 20" x 2 1/2" (305mm x 508mm x 63.5mm) pans</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Heavy duty doors with locking mechanism</li> </ul>		
M4	<b>Steamer: Features:</b> <ul style="list-style-type: none"> <li>• Separate controls for each compartment, and 60-minute timer for each compartment with audible alarm.</li> </ul>		
	<ul style="list-style-type: none"> <li>• 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.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electric or gas boiler with pressure and temperature controls</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

Electric and Gas Self-Contained Steam Jacketed Kettle and Direct Steam Jacketed Kettle Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel exterior</li> </ul>		
	<ul style="list-style-type: none"> <li>• 316 stainless steel liner for units greater than 20 gallons</li> </ul>		
	<ul style="list-style-type: none"> <li>• Rear or side mounted pressure gauge and pressure relief valve</li> </ul>		
	<ul style="list-style-type: none"> <li>• Reinforced rolled rim design</li> </ul>		
	<ul style="list-style-type: none"> <li>• Faucet mounting bracket, tangent draw-off valve with drain strainer (required for models greater than 20 gallons)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel lift-off cover for 6 and 12 gallon units</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel spring assisted hinged cover for 20 gallon and greater units.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Adjustable flange or bullet type feet</li> </ul>		
M3	<b>Features (All Units):</b> <ul style="list-style-type: none"> <li>• Indicators for heat cycle and low water</li> </ul>		
	<ul style="list-style-type: none"> <li>• All controls to be water resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Security package available that must include the following:                             <ul style="list-style-type: none"> <li>• Tamper proof screws</li> <li>• Tack welds</li> </ul> </li> <li>• Lockable control covers</li> </ul>		
M4	<b>Electric Unit Requirements:</b> <ul style="list-style-type: none"> <li>• Power ON/OFF switch</li> <li>• Adjustable temperature controls</li> </ul>		
M5	<b>Gas Unit Requirements:</b> <ul style="list-style-type: none"> <li>• Available in Natural Gas or Propane Gas configuration</li> <li>• Power ON/OFF switch</li> <li>• Adjustable temperature controls</li> </ul>		
M6	<b>Direct Steam Unit Requirements</b> <ul style="list-style-type: none"> <li>• Operates with incoming steam pressure between 10 psi and 35 psi</li> </ul>		



# Annex 1 to Part 4 - Mandatory Technical Criteria

## Refrigerator/ Freezer

Reach-in Refrigerator / Freezer Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Exterior: Stainless steel front and sides</li> </ul>		
	<ul style="list-style-type: none"> <li>• Interior: All stainless steel</li> </ul>		
M2	<b>Door:</b>		
	<ul style="list-style-type: none"> <li>• Stainless steel exterior and interior</li> </ul>		
	<ul style="list-style-type: none"> <li>• Low profile door handles</li> </ul>		
	<ul style="list-style-type: none"> <li>• Door handle with standard door locks</li> </ul>		
M3	<b>Shelving</b>		
	<ul style="list-style-type: none"> <li>• Capable to accommodate 18" x 26" (457mm x 660mm) and 12" x 20" (305mm x 508mm) pans</li> <li>• Three adjustable, NSF approved coated wire shelves per section</li> </ul>		
M4	<b>Refrigeration System:</b>		
	<ul style="list-style-type: none"> <li>• Self-contained, environmentally friendly CFC free refrigerant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electronic controls and a temperature indicator.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Epoxy coated evaporator</li> </ul>		
	<ul style="list-style-type: none"> <li>• Automatic, time-initiated defrost system.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Refrigerator units must maintain a temperature of 0.5°C to 3.3°C (31°F to 38°F)</li> <li>• Freezer units must maintain a temperature of -10°C (23.3°F) or lower</li> </ul>		
M5	<b>Lighting:</b>		
	<ul style="list-style-type: none"> <li>• Energy efficient interior lighting.</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

**Refrigerated Chef Base Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M2	<b>Cabinet:</b>		
	<ul style="list-style-type: none"> <li>• Stainless steel top with marine edge</li> </ul>		
	<ul style="list-style-type: none"> <li>• Exterior/Interior: Constructed of stainless steel</li> <li>• Four casters, two with brakes</li> </ul>		
M3	<b>Drawer:</b>		
	<ul style="list-style-type: none"> <li>• Low profile drawer handles</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drawers, slides, and rollers constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Self-closing drawers</li> </ul>		
	<ul style="list-style-type: none"> <li>• Each drawer must accommodate 12" x 20" x 4" (305mm x 508mm x 102mm) pans.</li> <li>• One-piece gaskets; removable without tools</li> </ul>		
M4	<b>Refrigeration System:</b>		
	<ul style="list-style-type: none"> <li>• Electronic controls and a temperature indicator.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Large epoxy coated evaporator coil</li> <li>• Automatic time-initiated defrost system</li> </ul>		
	<ul style="list-style-type: none"> <li>• Unit must be able to maintain a temperature within 1°C to 3°C (34°F to 38°F)</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

**Ice Machine with Storage Bin  
Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Unit is to have front or side breathing air flow for cooling the compressor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Single cold potable water connection and single drain connection</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Exterior constructed of stainless steel and plastic</li> </ul>		
	<ul style="list-style-type: none"> <li>• Bin liner constructed of polyethylene</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• The unit must be air cooled.</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

Blast Chiller Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Cabinet is constructed from stainless steel, with CFC-free, high density polyurethane insulation</li> </ul>		
	<ul style="list-style-type: none"> <li>• Exterior and interior constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Self-closing doors with stay open feature</li> </ul>		
M2	<b>Operation:</b>		
	<ul style="list-style-type: none"> <li>• The unit must have multiple modes such as soft chilling, hard chilling, shock freezing and holding</li> <li>• Provides and stores HACCP reporting data collected via probe</li> </ul>		
M3	<b>Refrigeration Unit:</b>		
	<ul style="list-style-type: none"> <li>• Self-contained refrigeration system</li> </ul>		
M4	<b>Control System and Panel:</b>		
	<ul style="list-style-type: none"> <li>• Electronic Control System</li> <li>• Displays time and temperature data and service alerts</li> </ul>		
	<ul style="list-style-type: none"> <li>• An audible alarm sounds when the cycle ends or is terminated abnormally</li> </ul>		
	<ul style="list-style-type: none"> <li>• Can be set for automatic or manual operation</li> <li>• Has a core probe that continuously measures the product temperature during all cycles</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria

Refrigerated Display Case Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• All-welded base construction</li> <li>• Stainless steel exterior and interior</li> <li>• Interior lighting</li> </ul>		
	<ul style="list-style-type: none"> <li>• Insulation foamed in place using environmentally friendly high-density polyurethane for cabinet structure</li> </ul>		
M2	<b>Door:</b>		
	<ul style="list-style-type: none"> <li>• Door handles with locks</li> <li>• Positive seal self-closing doors for swing-door units</li> </ul>		
	<ul style="list-style-type: none"> <li>• Door capable to remain open when required for swing-door units</li> </ul>		
	<ul style="list-style-type: none"> <li>• One-piece construction magnetic door gaskets, removable without tools</li> </ul>		
M3	<b>Shelving</b>		
	<ul style="list-style-type: none"> <li>• Capable of accommodating 18" x 26" (457mm x 660mm) and 12" x 20" (305mm x 508mm) pans</li> <li>• 3 Adjustable NSF approved coated wire shelves per section</li> </ul>		
M4	<b>Refrigeration System</b>		
	<ul style="list-style-type: none"> <li>• Equipped with electronic controls and a temperature indicator</li> <li>• Self-contained environmentally friendly CFC free refrigerant</li> <li>• Epoxy coated evaporator</li> <li>• Automatic, time-initiated defrost system</li> <li>• Units must maintain a temperature of 1.1°C to 3.3°C (34°F to 38°F)</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Mobile Sandwich Bar Bidder:</b> 			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Unit must have a minimum depth of 28" (711 mm) with a maximum working height including casters of 36" (914mm)</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Exterior: stainless steel front, top doors and sides</li> <li>• Self-closing door with one-piece magnetic door gaskets</li> <li>• NSF approved coated wire shelves</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Four casters, two with brakes</li> <li>• Insulation foamed in place using environmentally friendly high-density polyurethane for cabinet structure and doors</li> <li>• Units must maintain a temperature within an adjustable range of 1.1°C to 5.0°C (34°F to 41°F)</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Mobile Mechanically Refrigerated Salad/Dessert Table</b> Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four swivel casters with two front brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel and tempered glass, double sided sneeze guard</li> </ul>		
	<ul style="list-style-type: none"> <li>• Tray rail on both sides</li> </ul>		
M2	<b>Thermostat Controls and Holding Temperature:</b> <ul style="list-style-type: none"> <li>• Controlled by ON/OFF switch</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must maintain temperature in the range of 1 to 5°C (33°F to 41°F).</li> </ul>		
M3	<b>Insulation:</b> <ul style="list-style-type: none"> <li>• Insulation foamed in place using environmentally friendly high-density polyurethane for cabinet structure</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria

### Serving Table


Mobile Electric Hot Well Table Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Unit must keep food at a temperature of 60°C (140°F) or higher</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Each well is equipped with an individually controlled heat element.</li> <li>• Equipped with an electronic control and a temperature indicator for each well.</li> <li>• Maximum dimensions of 5 well unit 74" L x 30" W (1880mm L x 762mm W)</li> <li>• Maximum dimensions of 6 well unit 96" L x 30" W (2438mm L x 762mm W)</li> <li>• Serving height of the table to be a minimum of 34" (863 mm)</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Exterior top, base and individual warmers to be constructed of stainless steel</li> <li>• Poly cutting board on operator side and stainless steel tray slide on customer side</li> <li>• Four swivel casters with two front brakes</li> <li>• Double-sided stainless steel and tempered glass sneeze guard</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Heated Holding Cabinet</b> <b>Bidder:</b>			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• All stainless steel construction interior and exterior</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel doors with one-piece magnetic door gaskets</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four heavy-duty swivel casters, with 2 front brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Insulation foamed in place using environmentally friendly high-density polyurethane for cabinet structure</li> </ul>		
M2	<b>Control:</b> <ul style="list-style-type: none"> <li>• Colour-coded display or audible alert system indicates when cabinet temperature is outside of "safe zone"</li> </ul>		

# Annex 1 to Part 4 - Mandatory Technical Criteria

## Beverage Equipment

<b>Satellite Coffee Brewer Bidder:</b> 			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Body and brew baskets constructed of stainless steel</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Available in single or double brew head configuration</li> </ul>		
	<ul style="list-style-type: none"> <li>• Minimum of 2 batch sizes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Hot water dispensing spigot</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Independently controlled and operated brew heads</li> </ul>		
	<ul style="list-style-type: none"> <li>• Digital display and button controls</li> </ul>		
	<ul style="list-style-type: none"> <li>• Funnel lock</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

Coffee Percolator Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel interior and exterior</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Auto-temperature control</li> </ul>		
	<ul style="list-style-type: none"> <li>• Indicator light illuminates once brewing cycle is completed</li> </ul>		
	<ul style="list-style-type: none"> <li>• ON/OFF switch</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Bulk Milk Dispenser</b> <b>Bidder: Silver King Model MAJ1/C3, Silver King Model MAJ2/C3,</b> <b>Silver King Model MAJ3/C3</b>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel interior and exterior</li> </ul>		
	<ul style="list-style-type: none"> <li>• Self-contained refrigeration system</li> </ul>		
	<ul style="list-style-type: none"> <li>• Removable gasket</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drip tray</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drip less spring lift valves</li> </ul>		
	<ul style="list-style-type: none"> <li>• Built-in temperature indicator</li> </ul>		
	<ul style="list-style-type: none"> <li>• Foamed in place polyurethane insulation</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Adjustable temperature control.</li> </ul>		



# Annex 1 to Part 4 - Mandatory Technical Criteria

## Cookware

Planetary Mixer Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Variable speed drive system able to perform multiple tasks at all speeds</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Bowl and bowl guard to be constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>#10 or #12 attachment hub directly coupled to the motor.</li> </ul>		
	<ul style="list-style-type: none"> <li>Mechanical (hand crank) lever bowl lifting system for 5 quart, 12 quart, 20 quart, 30 quart, 40 quart units.</li> </ul>		
	<ul style="list-style-type: none"> <li>Electrical bowl lifting system for 60 quart and 80 quart units</li> </ul>		
	<ul style="list-style-type: none"> <li>Mixing attachments to be constructed of cast aluminum or stainless steel and must include a minimum of one dough hook, one whip and one flat beater.</li> </ul>		
M3	<b>Features:</b> <b>(Excludes 5 quart)</b> <ul style="list-style-type: none"> <li>Mixing timer with a minimum cycle time of 15 minutes.</li> </ul>		
	<ul style="list-style-type: none"> <li>Legs with flanged feet or non-slip rubber foot pads.</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of three programmable speed and time settings</li> </ul>		
	<ul style="list-style-type: none"> <li>Bowl guard must be removable, have a safety interlock system and allow of pouring ingredients during mixing.</li> </ul>		
	<ul style="list-style-type: none"> <li>Sealed programmable controller</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

**Countertop Microwave Oven  
Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Interior and exterior constructed of stainless steel.</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Defrost and keep warm settings,</li> <li>• Minimum of 5 power levels</li> <li>• Minimum of 3 cooking stages</li> <li>• Electronic display</li> <li>• Units must be stackable</li> <li>• Programmable for a minimum of 30 menu items</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria

**Electric Conveyor Toaster  
Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Interior and exterior constructed of stainless steel</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Double-sided toasting</li> <li>• Loading area with a burn guard</li> <li>• Easy disassembly for cleaning and servicing</li> <li>• Heavy duty motor with drive chain</li> <li>• Variable conveyor speed control</li> <li>• Independent ON/OFF power switches and temperature controls for both top and bottom heaters</li> <li>• Automatic high temperature limit switch to prevent overheating</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria


Food Processor Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Bowl-style unit with processing capacities of 1.5 lb, 10 lb, and 25 lb per minute.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Continuous feed unit with a processing capacity of 10 lb., 25 lb. and 85 lb. per minute</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel with no-slip feet or base</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Includes the following cutting blades: slicing, grating, fry/julienne, dicing, shredder</li> </ul>		
	<ul style="list-style-type: none"> <li>• Two or more speeds</li> </ul>		
	<ul style="list-style-type: none"> <li>• Automatic shut off/thermal protection</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Food Slicer Bidder:</b>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum of 12" (305 mm) diameter stainless steel blade</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Carriage accommodate food with a width of 7" (178 mm) or greater</li> </ul>		
	<ul style="list-style-type: none"> <li>• All food contact surfaces and exposed parts constructed of stainless steel or anodized aluminum</li> </ul>		
M3	<b>Motor:</b> <ul style="list-style-type: none"> <li>• Minimum ¼ HP knife drive motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Automatic shut-off</li> </ul>		
M4	<b>Knife System:</b> <ul style="list-style-type: none"> <li>• Knife is ware washer safe with removable knife cover and deflector</li> </ul>		
M5	<b>Carriage System:</b> <ul style="list-style-type: none"> <li>• Tilting, removable carriage system with interlock</li> </ul>		
	<ul style="list-style-type: none"> <li>• Gauge plate interlock, preventing tilt/removal of product tray when knife is exposed</li> </ul>		
M6	<b>Sharpener:</b> <ul style="list-style-type: none"> <li>• Removable, ware washer safe, top-mounted, two-stone sharpeners</li> </ul>		
	<ul style="list-style-type: none"> <li>• Knife edge must be completely shielded when the sharpener is removed for cleaning</li> </ul>		
M7	<b>Controls</b> <ul style="list-style-type: none"> <li>• Dual indexing capability</li> </ul>		
	<ul style="list-style-type: none"> <li>• Easily accessible sealed button switches with powered indicator light.</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

Vegetable Peeler Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum ¾ HP motor</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Housing unit, cover, peel trap and drive shaft constructed of stainless steel.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Disc coated with abrasive silicon carbide</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Peels full batch within one to three minutes</li> </ul>		

# Annex 1 to Part 4 - Mandatory Technical Criteria

## Storage and Work Equipment

**Heavy-Duty Stainless Steel Utility Cart  
Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Capable of transporting minimum of 500lbs (222 kg)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Welded, heavy-duty stainless steel construction.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Shelves with raised edges of 1/2"(13mm) for spill containment.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel handle with no-marking bumpers.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four removable heavy-duty swivel casters, two with brakes.</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

**Mobile Glass/Cup/Tray Rack Dispenser  
Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Unit must accommodate 20" x 20" (508mm x 508mm) dish washer racks</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel construction</li> <li>• Self-contained adjustable extension springs</li> <li>• Protective corner bumpers</li> <li>• Waist height push handle</li> <li>• Lift-out panel for access to dispensing mechanism</li> <li>• Four casters, two with brakes</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

**Tray and Cutlery Rack Dispenser  
Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Accommodates minimum of three hundred 14" x 18" (355mm x 457mm) trays</li> </ul>		
	<ul style="list-style-type: none"> <li>• Able to accommodate minimum of 8 cutlery cylinders</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four casters, two with brakes</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

**Heated Plate Dispenser  
Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Capable of holding 9" to 11" plates in round tubes</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Heavy-duty swivel casters, two with brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Corner and perimeter bumpers</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Field adjustable self-leveling mechanism constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Temperature control and ON/OFF switch</li> </ul>		
	<ul style="list-style-type: none"> <li>• Holds plates at a temperature of 38°C (100°F) or above</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria

Commercial Grade Receiving/Bench Scale Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Weighing capacity between 22.5kg and 45kg (50lbs and 100lbs)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Able to measure in increments of 10g (0.02 lbs.)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Floor-style model</li> </ul>		
	<ul style="list-style-type: none"> <li>• Minimum platform dimensions of 12" x 12" (305 mm x 305 mm)</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed of stainless steel or other approved NSF material</li> <li>• Will not corrode or flex</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Five digit LED display</li> </ul>		
	<ul style="list-style-type: none"> <li>• Available in dual imperial and metric units (lb, kg, g, oz., neg and zero)</li> </ul>		
	<ul style="list-style-type: none"> <li>• No tools required</li> <li>• Quick reset function</li> </ul>		
M4	<b>Electrical and Battery Requirements:</b>		
	<ul style="list-style-type: none"> <li>• A minimum of 60 hours battery life</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Mobile Stainless Steel Table</b> <b>Bidder:</b>			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Unit must have maximum depth of 30" (762 mm)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Unit must have an under shelf</li> </ul>		
	<ul style="list-style-type: none"> <li>• Fixed-height units have a maximum height of 36" (915 mm)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Adjustable-height units can be adjusted within a range of 32" (813 mm) to 40" (1016 mm) inclusive</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Unit constructed of stainless steel or nickel/chrome plated steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four casters, two with brakes</li> </ul>		

# Annex 1 to Part 4 - Mandatory Technical Criteria

## Racks

Tray Return Rack Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• For standard sized trays 14" x 18" (355mm x 457mm).</li> </ul>		
	<ul style="list-style-type: none"> <li>• Minimum holding capacity of 24 trays for a single configuration and 48 for double configuration</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Aluminum construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Aluminum tube and angle slides</li> </ul>		
	<ul style="list-style-type: none"> <li>• 5" (127mm) tray spacing</li> </ul>		
	<ul style="list-style-type: none"> <li>• Tray stop on rear</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four casters, two with brakes</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Utility Rack, 20 Pans</b> <b>Bidder:</b>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum holding capacity of twenty 18" x 26" (457 mm x 660mm) sheet pans</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Aluminum construction</li> <li>• Angle slides on 3" centers</li> <li>• Four casters, two with brakes</li> <li>• Tray stops on rear of unit</li> </ul>		



## Annex 1 to Part 4 - Mandatory Technical Criteria


Storage Rack Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum of 600 lbs. (272 kg) weight capacity per unit</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Four adjustable shelves</li> </ul>		
	<ul style="list-style-type: none"> <li>• Removable shelf mats / plates</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four casters, two with brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Constructed of NSF approved material suitable for dry, wet and corrosive environment.</li> </ul>		


## **Annex 1 to Part 4 - Mandatory Technical Criteria**


### **Minor Equipment**

## Annex 1 to Part 4 - Mandatory Technical Criteria


### Bake Ware


	<b>Rolling Pin</b>		
	Bidder:		
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed of wood</li> <li>• Available with or without a handle. Handled variant must have ball bearings</li> </ul>		



	<b>Pastry Cutter Kit</b>		
	Bidder:		
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b>		
	The cutters included in the kit must include the following diameters: <ul style="list-style-type: none"> <li>• 1 1/8", 1 1/2", 2", 2 3/8", 2 3/4", 3 1/8", 3 1/2", 4"</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Plastic</li> </ul>		
	<ul style="list-style-type: none"> <li>• Non-deformable and non-porous</li> <li>• Dishwasher safe</li> </ul>		

	<b>Pastry Bags</b>		
	Bidder:		
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Grease proof</li> <li>• Must have polyethylene or polyurethane coating</li> <li>• Constructed of nylon, canvas, or polyester.</li> </ul>		
M2	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Reusable</li> <li>• No seam or hanger</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Pizza Pans (Perforated and Unperforated)</b> Bidder: <span style="float: right;"></span>			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Aluminum construction</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Stackable</li> </ul>		
	<ul style="list-style-type: none"> <li>• Non-stick coating</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Sheet Pan</b> Bidder: <span style="float: right;"></span>			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of aluminum or stainless steel</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Open or closed beading edge</li> </ul>		
	<ul style="list-style-type: none"> <li>• Concave bottom flattens during heating</li> </ul>		

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Bake Pan/Mixing Bowl</b> Bidder: <span style="float: right;"> </span>			
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Available in expandable, bread pan, pie and muffin cup configurations</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Bake pans are to be constructed of aluminum</li> </ul>		
	<ul style="list-style-type: none"> <li>• Mixing bowls to be constructed of stainless steel</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Scratch resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Cake pans to have latch and removable bottom</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria


<b>Cake Decorating Set</b>				
<b>Bidder:</b>				
				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum of 26 pieces included in set</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel decorating tips</li> </ul>			

<b>Wooden Spoons and Scrapers</b>				
<b>Bidder:</b>				
				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Spoons constructed of wood</li> <li>• Scrapers constructed of heat-resistant material up to 360°C (500° F)</li> </ul>			
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Wooden spoons available 12", 14", 16" or 18" lengths</li> <li>• Scrapers available in 9-1/2" and 16" lengths</li> <li>• Scrapers available in bowl and flat types</li> </ul>			
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Does not scratch while stirring</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria


### Cookware

<b>Vacuum Packaging Machine</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum 21m<sup>3</sup>/h pump and vacuum gauge</li> <li>• Minimum 1 speed ,1 ¼ HP motor</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel housing and chamber</li> </ul>		
	<ul style="list-style-type: none"> <li>• Minimum 6.5" single/double seal bar (with electric cut off)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Fully enclosed chamber that is thermally protected</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electronic controls</li> </ul>		
	<ul style="list-style-type: none"> <li>• Vacuum sensor</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Capable of providing an anaerobic gas flush</li> </ul>		
	<ul style="list-style-type: none"> <li>• Vacuum intervals of 1 to 99 seconds</li> </ul>		


<b>Commercial Handheld/Immersion Mixer</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum of 1 HP motor</li> <li>• Removable shafts available in 14", 18" and 21" lengths</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel blades, bell and shaft</li> <li>• Stainless steel motor</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Variable mixing speeds</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe attachments</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Commercial Food Blender</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum of 2 HP motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Container must be dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Minimum 2 L container capacity</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• BPA Free container</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electronic keypad</li> </ul>		
	<ul style="list-style-type: none"> <li>• See-through container or lid</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Minimum of 2 variable speeds</li> </ul>		
	<ul style="list-style-type: none"> <li>• Ability to add ingredients through container lid while mixer is running</li> </ul>		


<b>Commercial Fry/Saute Pan</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• To be constructed of stainless steel or aluminum</li> </ul>		
	<ul style="list-style-type: none"> <li>• All non-induction material must come with non-stick finishing</li> </ul>		
	<ul style="list-style-type: none"> <li>• Handle must be coated in silicone or be cool touch</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Non-stick finishing must resist scratches, abrasions, sticking and won't react with acidic foods</li> </ul>		
	<ul style="list-style-type: none"> <li>• Handle secured with heavy duty rivets</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria


<b>Commercial Stock Pots with Lids</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed of stainless steel with aluminum alloy</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must be suitable for gas, electric, ceramic and induction cooktops</li> </ul>		
	<ul style="list-style-type: none"> <li>• Solid welded handles constructed of aluminum or stainless steel</li> </ul>		
M2	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dent and impact resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Even heat distribution along the base and sides of the pot</li> </ul>		

<b>Commercial Braziers</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Brazier must be constructed of 18-0 stainless steel with aluminum alloy, or 18-8 stainless steel.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Heat resistant flat or domed cover available separately</li> </ul>		
M2	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Distributes heat evenly</li> </ul>		
	<ul style="list-style-type: none"> <li>• Cool touch handles with durable stainless rivets</li> </ul>		
	<ul style="list-style-type: none"> <li>• Induction-ready</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Commercial Roasting Pans with Cover</b> Bidder: 			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of heavy duty stainless steel</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>Double roaster must include protective chrome-plated steel clamps</li> </ul>		
	<ul style="list-style-type: none"> <li><b>Handles</b></li> </ul>		

## Food/Beverage Storage


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Can Rack</b> Bidder: 			
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum capacity of 156 #10 cans or 216 #5 cans</li> </ul>		
	<ul style="list-style-type: none"> <li>Available in stationary and mobile models of 8 or 9 tiers high</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of aluminum</li> </ul>		
	<ul style="list-style-type: none"> <li>Cross braced front-to-back and side-to-side</li> </ul>		
	<ul style="list-style-type: none"> <li>Angled racks for gravity feeding</li> </ul>		
	<ul style="list-style-type: none"> <li>Mobile unit: four casters, two with brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>Stationary unit: adjustable feet</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Dunnage Rack</b> Bidder: 			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• One-piece construction</li> <li>• Constructed of polypropylene</li> </ul>		
	<b>Features:</b> <ul style="list-style-type: none"> <li>• Minimum capacity of 1200 lbs</li> </ul>		

<b>Beverage Carrier</b> Bidder: 			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Designed for hot and cold beverages</li> <li>• Stackable</li> </ul>		
	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Single molded, seamless, double, wall, high density polyethene construction</li> <li>• Polyethene foam for insulation</li> <li>• Dishwasher safe</li> <li>• Resistant to scratch and dents</li> <li>• Molded in handles</li> <li>• Plastic, corrosion proof latches</li> <li>• Drip proof recessed spigot and raised edges to prevent spills and leaks</li> <li>• Vent cap</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Insulated Meal Tray Delivery Carts</b> 			
<b>Bidder:</b>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration</b> <ul style="list-style-type: none"> <li>• Available in single or double compartment configuration</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electrically heated, electrically cooled, combination of both or non-electric variations</li> </ul>		
	<ul style="list-style-type: none"> <li>• Double compartment units must have independent doors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Maximum height of 67 ¾" (1720 mm) including 6" (153 mm casters)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Meal delivery carts must hold two 4 ¾ gal beverage containers securely fastened to the cart base</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of CFC free, one-piece, molded, high impact polyethylene material</li> </ul>		
	<ul style="list-style-type: none"> <li>• Caster yoke, rig, bearings and wheel axle must be constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Interior compartment must accommodate minimum of 18 insulated CSC meal trays</li> </ul>		
	<ul style="list-style-type: none"> <li>• Gasket-less hinged doors must open to 270° radius and have locking system</li> </ul>		
	<ul style="list-style-type: none"> <li>• Push handle cannot be removed without the use of tools</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Must be equipped with a correctional or security package and tamper resistant fasteners which prevents removal of doors and hinge pins without the use of tools</li> </ul>		
	<ul style="list-style-type: none"> <li>• Has molded-in marine railing</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must withstand both indoor and outdoor usage including even and uneven surfaces, short ramps and elevators</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must be fully washable via hose down</li> </ul>		
M4	<b>Temperature Control:</b> <ul style="list-style-type: none"> <li>• Non-electric cart must be able to maintain food temperatures for minimum of 4 hours</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electrically heated compartments must hold food within 65°C to 72°C (149°F to 162°F)</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Insulated Meal Tray Delivery Carts</b> Bidder:			
	<ul style="list-style-type: none"> <li>Electronically cooled compartments must hold food within 0.5°C to 4°C (33°F to 39°F)</li> </ul>		
M6	<b>Casters:</b> <ul style="list-style-type: none"> <li>Must be available in multi-terrain polyurethane, pneumatic, polyolefin, or rubber balloon configurations</li> </ul>		





<b>Food Containers and Lids</b> Bidder:			
#	<b>Mandatory Criteria</b>	<b>*Location in Offer</b>	<b>**Not in Specification but Compliant</b>
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Solid, snap-tight lids available separately</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of clear polycarbonate</li> <li>Stain resistant</li> <li>Graduation marks</li> <li>Wide, easy grip handles</li> <li>Stackable</li> <li>BPA (bisphenol A) free</li> <li>Can withstand temperatures from -29°C to 99°C (-20°F to 210°F)</li> <li>Dishwasher and freezer safe</li> </ul>		






## Annex 1 to Part 4 - Mandatory Technical Criteria


Bulk Storage Container Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of polycarbonate or polyethylene I</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Sliding, clear lid</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four casters, two with brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Included scoop</li> </ul>		

Plastic Pans and Covers Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Polycarbonate construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Withstands temperature range of - 40°C to 99° (- 40°F to 210°F)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Non-stick, non-staining and dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Angled ramp for easy pull and lift pan</li> </ul>		
	<ul style="list-style-type: none"> <li>• Flattened edges and reinforced corners</li> </ul>		
	<ul style="list-style-type: none"> <li>• Notched lid for utensils available separately</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria


### Kitchen Textiles

<b>Commercial Oven Mitt</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Non-slip neoprene or durable Kevlar web guard construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Hanging loop</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Heat resistant: able to withstand maximum temperatures of 260°C (500°F) for up to 15 seconds or 232°C (450°F) for up to 30 seconds</li> </ul>		
	<ul style="list-style-type: none"> <li>• Water and stain resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Non-skid and non-slip</li> </ul>		
	<ul style="list-style-type: none"> <li>• Flame retardant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Ambidextrous</li> </ul>		
	<ul style="list-style-type: none"> <li>• Rise off or machine washable</li> </ul>		

<b>Oven Pad</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of 100% cotton</li> </ul>		
	<ul style="list-style-type: none"> <li>• 11 ½" x 9 "</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Resists temperatures up to 232°C (450°F)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Flexible and durable</li> </ul>		
	<ul style="list-style-type: none"> <li>• Pre-washed and pre-shrunk</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

### Dining ware / Flatware / Glassware

<b>---Diningware Bidder:</b> <div style="float: right; text-align: right;">  </div>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Made of vitrified china with a smooth, round design</li> <li>• To be white and have a well</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Dishwasher and microwave safe</li> <li>• Cut and scratch resistant</li> <li>• Lifetime chip warranty</li> <li>• Thermal shock resistance -200°C</li> <li>• ISO standard 9001:2000 quality assurance scheme</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

### **Multi Compartment Meal Trays**

Design Specialties Model E-200 Econoblend, E-200 XtremFlex, E-200 XtremFlex Lid, E-300 Econoblend, E-300 XtremFlex **OR EQUIVALENT**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> All tray configurations available in the following materials: <ul style="list-style-type: none"> <li>• Econoblend</li> <li>• Extremerflex</li> </ul>		
	<ul style="list-style-type: none"> <li>• One-piece construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• All tray configurations must be tan color</li> </ul>		
M2	<b>Configuration</b> <ul style="list-style-type: none"> <li>• Available in three and two compartment configurations</li> </ul>		
	<ul style="list-style-type: none"> <li>• Two compartment trays have one compartment that is 23 oz. and one compartment that is 10.5 oz.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Three compartment trays have two compartments that are 6 oz. and one compartment that is 20.5 oz.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Single configuration lid model fits all tray configurations</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Stackable with or without lids</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher and microwave safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Textured bottoms prevent scratching</li> </ul>		

### **Flatware**

**Bidder:**



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Silver in color</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Available in stainless steel (18-10)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Available in magnetized stainless steel(18-0)</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria

### ***Plastic Tumbler***

Bidder:



#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Impact resistant</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Fluted sides</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stacking or nesting</li> </ul>		
	<ul style="list-style-type: none"> <li>• Constructed from clear plastic</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• BPA free</li> </ul>		

### ***Polycarbonate Dinnerware***


Bidder:




#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Non-breakable</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of NSF-listed polycarbonate</li> </ul>		
	<ul style="list-style-type: none"> <li>• Textured surfaces resist scratching</li> </ul>		
M3	<b>Features</b> <ul style="list-style-type: none"> <li>• Stackable</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Withstands temperatures -40°F to 212°F</li> </ul>		

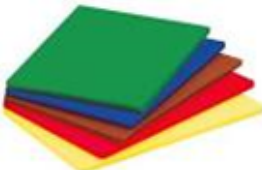
## Annex 1 to Part 4 - Mandatory Technical Criteria


### Cutting Tools / Food Preparation

<b>Electric Knife Sharpener</b> Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Rust proof and corrosion resistant</li> </ul>			
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>Removable guidance system</li> <li>ON/OFF switch and stabilizing feet</li> <li>Built in knife enclosure</li> <li>Can sharpen scalloped or serrated edges</li> </ul>			


<b>Sharpening Steel</b> Bidder:				
;#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum 10" (254 mm) rod</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of stainless steel with a polymer plastic or polypropylene handle</li> <li>Protective finger guard</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Cutting Boards</b> Bidder: 			
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed from non-porous, high density polymer material</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• NSF Approved</li> </ul>		
M2	<b>Cutting Board Rack:</b>		
	<ul style="list-style-type: none"> <li>• Six slots to hold six cutting boards</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Pizza Cutters</b> Bidder: 			
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• 4" (102mm) diameter blade</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Stainless steel blade construction</li> <li>• Polypropylene or plastic handle</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Safety guard to keep fingers safely away from the blade</li> <li>• Dishwasher safe</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria

Knives Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• One-piece construction</li> <li>• Blade: constructed of high carbon stainless steel</li> <li>• Handle constructed of polypropylene or nylon</li> </ul>		
M2	<b>Knife Guard:</b>		
	<ul style="list-style-type: none"> <li>• Molded-in knife guard and full tang</li> </ul>		
M3	<b>Blade:</b>		
	<ul style="list-style-type: none"> <li>• Blade must be sharpened to an extraordinary sharp yet easily maintainable point</li> <li>• Corrosion resistant, stain-free and good flexibility</li> </ul>		
M4	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		


Potato Cutter (French Fry) Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• 3/8" square cut size</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Frame constructed of cast iron</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Counter or wall mounting option</li> <li>• Food contact surfaces are rust-proof</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
<b>Tomato Slicer</b> Bidder: <span style="float: right;"></span>				
M1	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>• Blade constructed of stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• Cast aluminum frame</li> </ul>			
M2	<b>Features:</b>			
	<ul style="list-style-type: none"> <li>• Slide board constructed of polyethylene</li> </ul>			
	<ul style="list-style-type: none"> <li>• Hand wash only</li> </ul>			
	<ul style="list-style-type: none"> <li>• Protective handle guard</li> </ul>			
	<ul style="list-style-type: none"> <li>• Corrosion resistant blade and push block</li> </ul>			

### Kitchen Tools and Utensils


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
<b>Meat Tenderizer</b> Bidder: <span style="float: right;"></span>				
M1	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>• Cast aluminum head</li> <li>• Wood handle</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
<div style="display: flex; justify-content: space-between; align-items: center;"> <div> <p><b>Clear Pitcher (with Lip)</b> Bidder:</p> </div> <div style="text-align: right;">  </div> </div>				
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of clear polycarbonate</li> </ul>			
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Chip resistant</li> </ul>			
	<ul style="list-style-type: none"> <li>• Drip-proof spout</li> </ul>			
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>			


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
<div style="display: flex; justify-content: space-between; align-items: center;"> <div> <p><b>Pancake Turner</b> Bidder:</p> </div> <div style="text-align: right;">  </div> </div>				
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Blade: minimum 6"L x 3"W (152mm x 76mm)</li> </ul>			
	<ul style="list-style-type: none"> <li>• Overall length: minimum 13 <sup>3</sup>/<sub>4</sub>" (349 mm)</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel blade and handle</li> </ul>			
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Hanging hole at the end of the handle for easy storage</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Electric Can Opener</b> Bidder: <span style="float: right;"></span>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Freestanding</li> <li>Must be able to open many sizes of cans (especially large cans and size #10 cans)</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of stainless steel</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Replaceable knife and gear</li> <li>Able to open up to 75 cans/day</li> </ul>		
	<ul style="list-style-type: none"> <li>Spring loaded mechanisms to open dented cans</li> </ul>		


<b>Tongs</b> Bidder: <span style="float: right;"></span>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Utility tongs are constructed of stainless steel</li> <li>Cool-touch tongs are constructed of stainless steel with a polymer-coated handle</li> <li>Salad tongs are constructed of acetal plastic or polycarbonate</li> </ul>		
M2	<b>Features</b>		
	<ul style="list-style-type: none"> <li>Cool-touch tongs must be available with colour coded coating handle</li> <li>Salad tongs must be heat resistant up to 82°C/180°F or higher</li> <li>Concave scalloped end to gently grip food product</li> </ul>		
	<ul style="list-style-type: none"> <li>Dishwasher safe</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria


<b>Thermometers</b>				
<b>Bidder:</b>				
				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Features (all):</b>			
	<ul style="list-style-type: none"> <li>Temperature danger zone indicator</li> </ul>			
	<ul style="list-style-type: none"> <li>Probe</li> </ul>			
	<ul style="list-style-type: none"> <li>Digital pocket thermometer to be dishwasher safe</li> </ul>			
	<b>Grade Dial:</b>			
	<ul style="list-style-type: none"> <li>Unbreakable lens</li> <li>Manual</li> </ul>			
<b>Pro Infrared:</b>				
<ul style="list-style-type: none"> <li>Battery powered</li> <li>Quick Scan</li> </ul>				
<b>Freezer/Refrigerator (Analog/Digital)</b>				
<ul style="list-style-type: none"> <li>To have clear plastic analog display, or digital display</li> <li>Water resistant</li> <li>Min/Max hold feature</li> </ul>				

<b>Trays</b>				
<b>Bidder:</b>				
				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>Constructed of polypropylene</li> <li>Rectangular shape, 14" x 18" (356 mm x 457 mm)</li> </ul>			
M2	<b>Features:</b>			
	<ul style="list-style-type: none"> <li>Non-skid surface</li> </ul>			
	<ul style="list-style-type: none"> <li>Heat resistant</li> </ul>			
	<ul style="list-style-type: none"> <li>Dishwasher safe</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria


<b>Whips</b> Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>Stainless steel wires with sealed handles</li> <li>Corrosion and rust resistant</li> </ul>			
	<ul style="list-style-type: none"> <li>Center reinforcement wire to eliminate bending, twisting and deforming</li> </ul>			

<b>China Caps</b> Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>Constructed of stainless steel mesh</li> <li>Single piece handle with a pan hook / bowl clip</li> </ul>			


<b>Funnels</b> Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b>			
	<ul style="list-style-type: none"> <li>Must be 8 oz. in size</li> </ul>			
M2	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>Constructed of plastic</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Ladles</b> Bidder: 			
M1	<b>Configuration</b> <ul style="list-style-type: none"> <li>Overall length minimum 10" to a maximum of 16.5"</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of stainless steel</li> <li>One-piece design</li> </ul>		
	<b>Features:</b> <ul style="list-style-type: none"> <li>Capacity of the ladle is marked on the handle</li> <li>Dishwasher safe</li> </ul>		

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Dishers / Spoodles</b> Bidder: 			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Bowl/blade: constructed of stainless steel</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>Round or grooved handle with finger grip or twin grip</li> <li>Capacity markings and/or colour coding for easy selection</li> <li>Corrosion resistant</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria


	<b>Cooking Forks</b> Bidder:			
				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Carving fork to be constructed of high carbon or stainless steel with polypropylene handle</li> </ul>			
	<ul style="list-style-type: none"> <li>• Hooked handle forks and pasta forks to be constructed of stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• Drain hole(s) must be present in pasta fork</li> </ul>			

	<b>Stirring Paddles</b> Bidder:			
				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• Minimum 4" wide blade</li> </ul>			
	<ul style="list-style-type: none"> <li>• One-piece construction</li> </ul>			

	<b>Skimmers</b> Bidder:			
				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum 6" blade diameter</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel (blade and handle)</li> </ul>			
	<ul style="list-style-type: none"> <li>• Skimmer comes in perforated, fine or coarse mesh models</li> </ul>			
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Round blade</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Garnishing Kit</b> <b>Bidder:</b> <div style="text-align: right; margin-top: 10px;">  </div>			
M1	<b>Configuration</b> <ul style="list-style-type: none"> <li>Must include assortment of at least 6 tools in set</li> <li>Kit must include bag or carrying case</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of stainless steel with a plastic handle</li> </ul>		


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Measuring Cup and Spoon Set</b> <b>Bidder:</b> <div style="text-align: right; margin-top: 10px;">  </div>			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Measuring cups to be constructed of clear polycarbonate</li> <li>Measuring spoons to be constructed of stainless steel</li> <li>Measuring cups must have capacity marking on the inside or outside of the container (ounce, cup, milliliter denominations)</li> <li>Measuring spoons have the capacity markings on the spoon handle</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Portion Control Scale</b> Bidder: 			
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Platform size: minimum of 6 3/8" x 6 1/2" to a maximum of 9.5" x 10.75"</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Platform and body are constructed of stainless steel</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>360 degree rotating dial</li> </ul>		
	<ul style="list-style-type: none"> <li>Large pointer</li> </ul>		

## Steam Table Pans

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Gastronome Pans (Solid and Perforated)</b> Bidder: 			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of 22 gauge stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>Perforated pans are to have 1/4" holes</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>Angled ramp for easy pulling and lifting of pan</li> </ul>		
	<ul style="list-style-type: none"> <li>Flattened edges and reinforced corners</li> </ul>		
	<ul style="list-style-type: none"> <li>Stackable</li> </ul>		
	<ul style="list-style-type: none"> <li>Pour corners</li> </ul>		
	<ul style="list-style-type: none"> <li>Induction-ready</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Gastronome Pan Covers</b> Bidder: <span style="float: right;"></span>			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Stackable</li> </ul>		
	<ul style="list-style-type: none"> <li>• Flattened edges and reinforced corners</li> </ul>		
	<ul style="list-style-type: none"> <li>• Notched for utensils</li> </ul>		
	<ul style="list-style-type: none"> <li>• Recessed handle</li> </ul>		

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>False Bottom</b> Bidder: <span style="float: right;"></span>			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of 300 series stainless steel</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Perforated 3/8" holes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Finger holes provided for easy removal from pan</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria

### Racks


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Dishwasher Racks</b> Bidder: <div style="float: right; text-align: right;">  </div>			
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 19 3/4" x 19 3/4" (502 mm x 502 mm)</li> <li>• Minimum 4" height</li> <li>• Available as glass rack, open rack, plate/tray rack, and open-ended tray rack</li> <li>• Glass Rack: must be able to accommodate 25 glasses</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of polypropylene</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Stackable</li> </ul>		

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Utility Cart</b> Bidder: <div style="float: right; text-align: right;">  </div>			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Molded plastic shelves</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• 300 lb load capacity</li> <li>• 4 non-marking swivel casters</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Dish Rack Dolly</b> Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of aluminum</li> <li>• Has drain holes and handle</li> </ul>			
	<b>Features:</b> <ul style="list-style-type: none"> <li>• 4 non-marking swivel casters</li> </ul>			

### Miscellaneous

<b>Organizing Bin</b> Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of polyethylene</li> </ul>			
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Dishwasher safe</li> <li>• Stackable</li> </ul>			

## Annex 1 to Part 4 - Mandatory Technical Criteria


<b>Food Wrap System</b> Bidder:			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration</b> <ul style="list-style-type: none"> <li>Accommodates foil and film rolls 12" to 18" wide with a maximum diameter of 5-1/10"</li> </ul>		
	<ul style="list-style-type: none"> <li>Accommodates date label rolls ¾' to 3" wide with a maximum diameter of 3-1/4"</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of plastic</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Replaceable, rust-resistant blade</li> </ul>		
	<ul style="list-style-type: none"> <li>Handles</li> </ul>		
	<ul style="list-style-type: none"> <li>Dishwasher safe and NSF approved</li> </ul>		

# **Annex 1 to Part 4 - Mandatory Technical Criteria**

## **Field Equipment**


## Annex 1 to Part 4 - Mandatory Technical Criteria

### Warmer

Heated Proofing Cabinet Metro Model C539-CLFS-U-GY			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 31 1/2" D x 71" H x 27 5/8" W</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Door constructed from stainless steel with high density polyethylene insulation</li> <li>• Solid grey door</li> <li>• Double hinged bearings</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Magnetic latches</li> <li>• Moisture module</li> <li>• Four casters, two with brakes</li> <li>• Drip trough</li> </ul>		
M4	<b>Electrical Requirements:</b> <ul style="list-style-type: none"> <li>• 120V/60Hz/1-p, provided with cord and NEMA 5-15P</li> </ul>		

## Annex 1 to Part 4 - Mandatory Technical Criteria


### Refrigerator

<b>Under Counter Refrigerator</b> <b>Hoshizaki Model UR60A</b>			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>• Two solid doors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Self-contained refrigeration</li> </ul>		
M2	<ul style="list-style-type: none"> <li>• Temperature range of 32°F to 52°F (0°C to 11°C)</li> </ul>		
	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• 60" W x 33.63" H x 30" D (height includes casters)</li> <li>• 17.55 cu ft</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• The exterior, front, sides, top and doors are constructed with stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• The interior constructed of stainless steel</li> <li>• Insulation foamed in place with environmentally friendly high density polyurethane</li> </ul>		
M4	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Spring-assisted doors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Field reversible doors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Adjustable shelves, 1 per section</li> <li>• Four casters, two with brakes.</li> </ul>		
M5	<b>Electrical Requirement:</b> <ul style="list-style-type: none"> <li>• 115V/60 Hz/1 Ph, provided with cord and NEMA 5-15P</li> </ul>		




## Annex 1 to Part 4 - Mandatory Technical Criteria

### Minor Equipment Bake Ware

<b>Muffin Pan Bidder:</b>			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Holds 12 cups (2" x 2 3/4")</li> <li>• Pan: 14 1/8" x 10 3/4" x 1"</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed from heavy duty aluminum</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Cups are permanently sealed to the frame</li> </ul>		

### Kitchen Textiles

<b>Hi-Heat Gloves Bidder:</b>			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Must be able to withstand high heat without losing dexterity</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum length 17"</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed from neoprene</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Provide heat protection up to 260 °C/500°F</li> <li>• Cotton lining for comfort</li> </ul>		

# Annex 1 to Part 4 - Mandatory Technical Criteria

## Kitchen Tools and Utensils


Basting Brush Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>Bristle Trim: 1.5"-2"</li> <li>Bristle Width: 1"</li> <li>Total length: 8.5"</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Hardwood construction</li> <li>Boar bristles</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Double boiled, bleached, sterilized bristles</li> <li>Bristles that resist bacteria and prevent air pockets</li> <li>Resists temperatures up to 260 °C/500°F</li> <li>Hanging hole for storage</li> </ul>		




Meat Thermometer Bidder:			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>4 1/2" length</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Constructed of stainless steel</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Large, easy to read dial with red pointer</li> <li>Adjustable temperature indicator clip</li> <li>Suitable for temperature ranges between 120°F to 200°F (48.8°C to 93°C)</li> </ul>		





## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Egg Slicer Bidder:</b> <div style="float: right; text-align: center;">  </div>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 4 ½" diameter</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of aluminum</li> <li>• Ten thin wires</li> </ul>		


<b>Dipper Bidder:</b> <div style="float: right; text-align: center;">  </div>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 1 quart capacity</li> <li>• 12" handle and 3.5" diameter bowl</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Welded handle with hooked tip</li> <li>• Graduation markings on the interior and exterior</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria


<b>Potato Masher Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 24" length</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Rubber handle</li> </ul>			
	<ul style="list-style-type: none"> <li>• The metal grate is constructed of chrome or nickel-plated steel</li> </ul>			

<b>Can Opener Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Table mounted: must accommodate cans of 11" diameter</li> </ul>			
	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Manual: constructed of stainless steel</li> <li>• Table mounted: constructed of plated steel</li> <li>• Handheld opener: constructed of nickel-plated steel</li> </ul>			
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Manual: built in clamp lock, edge free cutting, magnetic lid lifter</li> </ul>			
	<ul style="list-style-type: none"> <li>• Table mounted: replaceable plastic base insert, long wearing handle</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria


<b>Vegetable/Potato Peeler</b> Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>8" in length</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Blade constructed of stainless steel</li> </ul>			

<b>Turner</b> Bidder:				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>20, 3 cm x 7, 6 cm (8" long x 3") wide blade.</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>The blade is constructed of stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>The handle is constructed from high heat resistant plastic</li> </ul>			
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Able to withstand temperatures up to 232 °C/450°F</li> </ul>			


<b>Dough Scraper</b> Bidder				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>15.2 cm x 7.6 cm (6" x 3") length of blade</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>The blade is constructed with stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>The handle is constructed with high-heat resistant plastic</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria

#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Slotted Turner Bidder:</b> <div style="text-align: right; margin-top: 10px;">  </div>			
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum 13" length</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>The handle is constructed from stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>The blade is constructed with polyamide plastic, silicone or nylon-coated stainless steel</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Non-scratching</li> </ul>		
	<ul style="list-style-type: none"> <li>Heat resistant up to 200 °C/392°F or higher</li> </ul>		
	<ul style="list-style-type: none"> <li>Hanging hole in the handle</li> </ul>		
	<ul style="list-style-type: none"> <li>Dishwasher safe</li> </ul>		


#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
<b>Spatula Bidder:</b> <div style="text-align: right; margin-top: 10px;">  </div>			
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Available in 42 cm / 16 ½" length</li> </ul>		
	<ul style="list-style-type: none"> <li>Available in 24 cm / 9 ½" length</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of plastic</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Bacteria resistant and scratch resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>Resists heat up to a minimum of 200°F/93°C</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Solid, Slotted and Perforated Serving Spoons</b> <b>Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed from 18-gauge stainless steel</li> <li>• One-piece construction</li> <li>• Deep-grooved handle</li> </ul>			
	<b>Features:</b> <ul style="list-style-type: none"> <li>• Hook hole on handle</li> </ul>			

<b>Colander</b> <b>Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 60-quart capacity</li> <li>• 15" diameter x minimum 12-1/2" depth</li> </ul>			
	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of aluminum</li> <li>• <sup>3</sup>/<sub>16</sub>" perforations</li> </ul>			
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Dent resistant</li> <li>• Easy-carry handles</li> </ul>			


## Annex 1 to Part 4 - Mandatory Technical Criteria


<b>Trays</b> <b>Bidder:</b> <div style="float: right; text-align: right;">  </div>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of polypropylene</li> </ul>			
	<ul style="list-style-type: none"> <li>• Rectangular shape, 14" x 18" (356 mm x 457 mm)</li> </ul>			
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Nonskid surface</li> </ul>			
	<ul style="list-style-type: none"> <li>• Heat resistant</li> </ul>			
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>			

<b>Pizza/Pie Server</b> <b>Bidder:</b> <div style="float: right; text-align: right;">  </div>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 9" to 11" in length</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• The blade is constructed of stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• The handle is constructed from plastic</li> </ul>			




## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Wash Basin Bidder:</b> <div style="float: right; text-align: center;">  </div>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 12-3/4 to 15-1/2 gallon capacity</li> <li>• 20" x 20" x 11.5"</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of steel</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Does not absorb odors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Offset bottom</li> </ul>		
	<ul style="list-style-type: none"> <li>• Weather resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Rodent proof</li> </ul>		
	<ul style="list-style-type: none"> <li>•</li> </ul>		


<b>Digital Portion Scale Bidder:</b> <div style="float: right; text-align: center;">  </div>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Configuration:</b> <b>The scale has a holding capacity of:</b> <ul style="list-style-type: none"> <li>• 11 lb x 1/10 oz</li> <li>• 5 kg x 1 g</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Platform constructed of stainless steel</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Removable platform</li> </ul>		
	<ul style="list-style-type: none"> <li>• Digital display in metric and imperial</li> </ul>		
	<ul style="list-style-type: none"> <li>• Low battery and overload indicator</li> </ul>		
	<ul style="list-style-type: none"> <li>• Includes tare and hold function</li> </ul>		
	<ul style="list-style-type: none"> <li>• Auto shut off/disable auto off</li> </ul>		
	<ul style="list-style-type: none"> <li>• Includes AC adaptor</li> </ul>		

# Annex 1 to Part 4 - Mandatory Technical Criteria


## Cutting Tools/Food Preparation


<b>Butcher Knife Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>8" blade</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Handle is constructed of polypropylene</li> </ul>			
	<ul style="list-style-type: none"> <li>Blade is constructed from stain free, high carbon steel</li> </ul>			

## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Food Slicer</b> <b>Hobart Model EDGE-12</b>			
			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Must be a belt driven, angle feed slicer with a removable blade</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 12" blade diameter</li> <li>• Manual slicing with variable cutting capacities</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• The base, carriage and knife cover is constructed of aluminum</li> <li>• The knife is constructed of carbon steel</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Poly-V belt drive system</li> <li>• 45° product table</li> <li>• Gauge plate and carriage system interlock</li> <li>• Removable carriage system</li> <li>• Top-mounted stone sharpener</li> <li>• Knife ring guard</li> <li>• Removable product deflector</li> <li>• Removable meat grip with contoured handle</li> </ul>		
M5	<b>Electrical Requirement:</b> <ul style="list-style-type: none"> <li>• ½ HP knife drive motor</li> <li>• 120V/60Hz/1 Ph</li> </ul>		


## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Grater Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 4" x 4" x 9"</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• Four sided (fine grate, coarse grate, zest, shred)</li> </ul>			


<b>Butchers Saw Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Overall length: 16" - 19.5"</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Handle is constructed of high impact plastic</li> </ul>			
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Trigger assembly on the saw</li> </ul>			
	<ul style="list-style-type: none"> <li>• Complies with FDA regulations</li> </ul>			
	<ul style="list-style-type: none"> <li>• Replacement blades available separately</li> </ul>			

## Annex 1 to Part 4 - Mandatory Technical Criteria

### Food Storage Container

<b>Food Storage Container and Lid Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b>			
	<ul style="list-style-type: none"> <li>• 21.5 - 22 gallons capacity</li> <li>• 18" x 26" x 15"</li> </ul>			
M2	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>• Constructed from polycarbonate</li> </ul>			
M3	<b>Features:</b>			
	<ul style="list-style-type: none"> <li>• Withstand temperatures from -40°F to 212°F (40°C to 100°C).</li> <li>• Molded-in handles</li> </ul>			
	<ul style="list-style-type: none"> <li>• Matching lid available (snap tight)</li> </ul>			

### Beverage Equipment

<b>Pitcher Bidder:</b>				
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant	
M1	<b>Configuration:</b>			
	<ul style="list-style-type: none"> <li>• 3 1/8 qt holding capacity</li> </ul>			
M2	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>			
M3	<b>Features:</b>			
	<ul style="list-style-type: none"> <li>• Rust and pit resistant</li> <li>• Hollow, welded handle</li> </ul>			

## Annex 1 to Part 4 - Mandatory Technical Criteria

<b>Coffee Percolator Bidder:</b>			
#	Mandatory Criteria	*Location in Offer	**Not in Specification but Compliant
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel interior and exterior</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Auto-temperature control</li> <li>• Indicator light illuminates once brewing cycle is completed</li> <li>• ON/OFF switch</li> </ul>		

