

ADDENDUM NO. 1

February 23, 2026

The following additions, deletions, modifications and clarifications issued herein are hereby an integral part of the Tender and Contract Documents. Minor Typographic or spelling mistakes in the Contract Documents which do not significantly affect the meaning of the sentence or phrase in which they occur may not necessarily be corrected by Addenda.

GENERAL

1. Ensure that all parties submitting bids are aware of this **Addendum No. 1** and its contents.
2. **Contents:** Addendum No. 1 - in its entirety consists of the following:
 - .1 one (1) typed pages of instructions
 - .2 one (1) additional spec section
 - .3 Mechanical Addendum No.1 – One (1) typed page of instructions and one (1) drawing 30"x42"

QUESTIONS & ANSWERS

No Questions Submitted

AMENDMENTS TO SPECIFICATIONS

Item 1: Section 00 00 10 Table of Contents:

- | | | | | |
|----|--------------------------------|-----------|-----------------------|-------|
| .1 | REVISE section number to read: | "11 40 00 | Kitchen Equipment | 1" |
| .2 | ADD section to read: | "11 40 00 | Foodservice Equipment | 28+6" |

Item 2: Section 11 40 00 Foodservice Equipment:

- .1 ADD entire specification Section '11 40 00 Foodservice Equipment' enclosed.

AMENDMENTS TO DRAWINGS

Item 3: Drawing M3.1:

- .1 REVISE drawing 1/ M3.1 'Ground & Second Floor New Work – HVAC' to include additional note.

End of Addendum No. 1

MECHANICAL ADDENDUM M-01

The logo for RDZ Engineers Limited, featuring the letters 'RDZ' stacked above 'ENG' in a white, sans-serif font, centered within a solid blue square.

Project Name: HCDSB Notre Dame CSS
Cosmo & Culinary Interior Renovation
Project Address: 2333 Headon Forest Dr.,
Burlington, ON L7M 3X6
Project No.: 25192

Date: February 23, 2026

Mechanical Addendum M-01

Include for the following additions, deletions, and/or clarifications in your bid amount. Indicate in the space provided on the bid form that you have received and included for the requirements of this addendum.

1. DRAWINGS

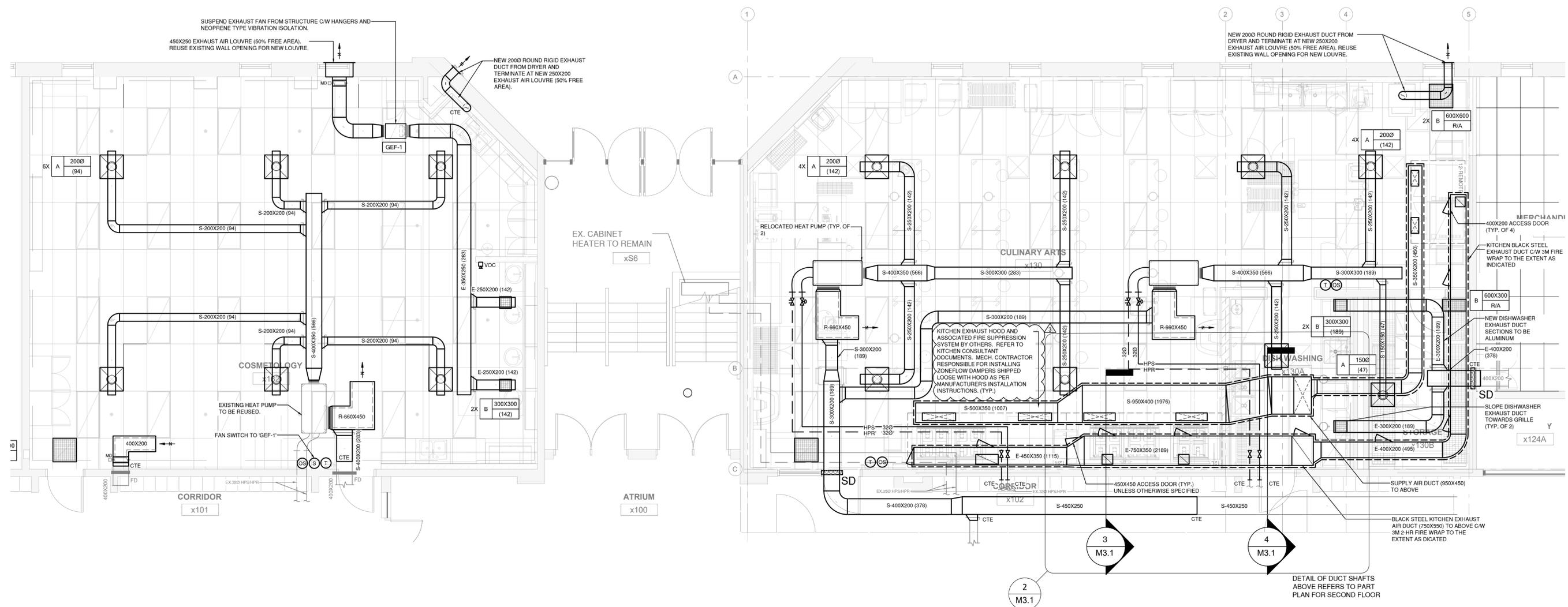
1.1. M3.1: GROUND & SECOND FLOOR NEW WORK - HVAC

.1 Refer to Detail 1, revise drawing note as indicated.

2. ATTACHMENTS

.1 M3.: Ground & Second Floor New Work - HVAC

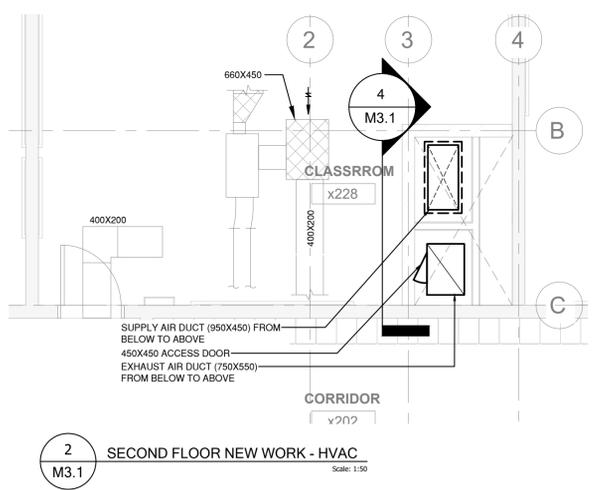
End of Mechanical Addendum M-01



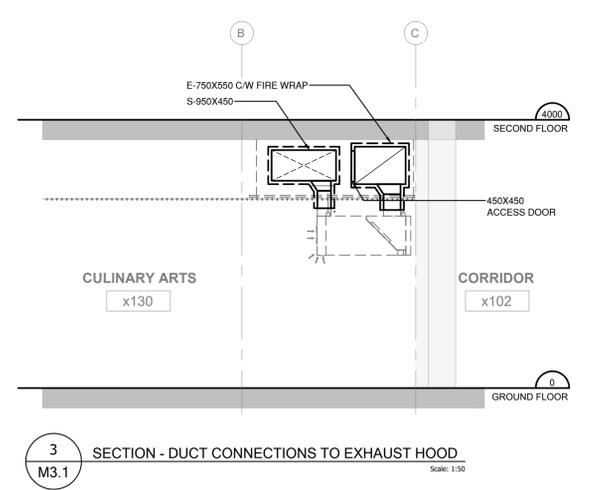
1 GROUND FLOOR NEW WORK - HVAC
Scale: 1:50

NEW WORK GENERAL NOTES:

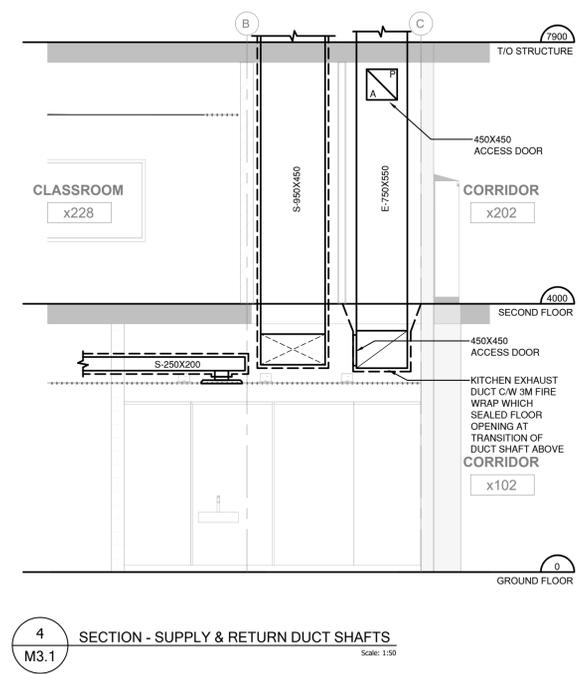
- CONTRACTOR TO REVIEW AND COORDINATE DUCT LOCATION WITH EXISTING STEEL STRUCTURE PRIOR TO INSTALLATION. EXACT LOCATION OF DUCTS TO BE COORDINATED ON SITE.
- ALL INSTALLATIONS MUST BE COORDINATED WITH ALL EXISTING STRUCTURAL ELEMENTS OR FIXTURES PRIOR TO INSTALLATION.
- CONTRACTOR TO PREPARE AND SUBMIT INTERFERENCE DRAWINGS AGAINST STRUCTURAL WALLS/ STEEL, FIRE RATED WALLS FOR CONSULTANT'S REVIEW AND APPROVAL.



2 SECOND FLOOR NEW WORK - HVAC
Scale: 1:50



3 SECTION - DUCT CONNECTIONS TO EXHAUST HOOD
Scale: 1:50



4 SECTION - SUPPLY & RETURN DUCT SHAFTS
Scale: 1:50

NO.	DESCRIPTION	DATE
1	ISSUED FOR TENDER	26.02.18
2	ISSUED FOR BUILDING PERMIT	26.02.18

PRELIMINARY
NOT FOR CONSTRUCTION

CERTIFICATE OF PRACTICE #4292

NOTRE DAME CSS - COSMO & CULINARY INTERIOR RENOVATION

2333 HEADON FOREST DR
BURLINGTON, ON L7M 3J6

LEGAL DESCRIPTION:
PART OF LOT 14, CONGRESSION 1
CITY OF BURLINGTON,
REGIONAL MUNICIPALITY OF HALTON

HALTON **CSB**
DISTRICT SCHOOL BOARD

802 DUNDAS ST. W. SUITE 100
BURLINGTON, ONTARIO L7M 3K5
905.632.6300
abrahamc@hdsb.on.ca

RDZ **ENG** **RDZ ENGINEERS LTD**
17A - 30 Pennsylvania Avenue
Vaughan, Ontario L4K 4A5
email: info@rdzeng.ca

GROUND & SECOND FLOOR NEW WORK - HVAC

SCALE	PROJECT
DATE	25192
DRAWN	DRAWING
CHECKED	M3.1

Part 1 General

1.1 General Requirements

- .1 Read and be governed by conditions of the Contract and sections of Division 1.

1.2 Work Included

- .1 Supply equipment specified with all faucets, pre-rinse fixtures, pot fillers, pressure reducing valves, regulating valves, check valves, anti-syphon devices and backflow preventers as required for equipment operation and conformance to applicable codes.
- .2 Supply equipment complete with all electrical equipment, motors, control devices, electrical pony panels, motor starting switches complete with thermal overload protective devices, disconnect switches, heating elements, receptacles complete with stainless steel cover plates, junction boxes, pilot light, light fixtures, light bulbs, wiring materials, supply cords complete with attachment on portable equipment as shown on drawings and hereinafter specified and as may be required to form fully operative and approved equipment.
- .3 All interwiring from pre-assembled compressors and cooling coils in walk-in coolers and freezer to constitute a complete operating system.
- .4 Power cords and approved plugs to suitable configuration for mobile equipment for plug in to wall or equipment outlets.
- .5 Provide stainless steel service chases at walls or at island units, as required to conceal exposed mechanical or electrical services.
- .6 Foodservices manufacturing & fabrication criteria must be compliant with ASHRAE 189.1.

Article 6.4.2.2 sentences - a. thru f. inclusive. (page 20)

Article 7.4.3.9 (page 26)

Article 7.4.7.3 sentences - 1. thru 6. inclusive (page 29)

Article 7.4.7.4 (page 29)

Table C-14 (page 83)

1.3 Related Work Specified Elsewhere

- .1 Division 26 00 00: Power supply and circuit breakers for all Food Service Equipment through to the wiring connection box located on the equipment. Remotely located motor starting switches, disconnect switches required for equipment furnished and mounted all in accordance with local code inspection requirements and respective manufacturer's instructions.
- .2 Division 26 00 00: All Power receptacles to suitable configuration on walls as required for mobile equipment. All electrical cords from ceiling to work tables as shown on the plan, all in accordance with local code inspection requirements and respective manufacturer's instructions. All labour that may be required by any union agreement to handle this equipment.
- .3 Division 26 00 00. Any and all line voltage control wiring and interlocking with fire alarm & BMS.

Note: This a fire alarm building and kitchen ventilation system must be interlocked with fire alarm. Interwire walk-in cooler & freezer monitoring sensors & alarm to the building monitoring system.

- .4 Division 23 00 00. All control wiring between kitchen exhaust hoods, remote control stations, and exhaust hood fans, all in accordance with local code inspection requirements and respective manufacturer's instructions.
- .5 Division 23 00 00: All control wiring between dishwasher exhaust, remote control stations, and exhaust fan, all in accordance with local code inspection requirements and respective manufacturer's instructions
- .6 Division 22 00 00: Mechanical service connections to equipment complete with shut-off valves for each item, traps, floor drains, elbows, etc.
- .7 Division 22 00 00: Condensate drain lines from equipment c/w traps and cleanouts piped to discharge over open drains.
- .8 Division 22 & 23 00 00: Mechanical services including natural gas, connections to equipment complete with shut-off valves for each item, traps, floor drains, elbows, etc.
- .9 Section 03 30 00: Concrete curbs, pads and bases, condenser wood sleepers, depressed floor areas, expansion joints and floor insulation.
- .10 Section 09 66 50: Resilient sheet or ceramic flooring in specified food service areas as specified by the architect.
- .11 Services to equipment must be concealed wherever possible. SS service chases at walls or in an island location will be provided by the foodservice contractor.
- .12 Division 22/23/26 00 00: Disconnect existing equipment to be reused, reworked or relocated from their existing services and re-connect after rework or relocation.
- .13 Provision of all core hole drilling through building structural slab, walls or roof to accommodate refrigeration lines, electrical conduit, plumbing lines, steam supply and condensate return lines, gas lines, detergent lines and exhaust/make-up air ducting etc
- .14 Supply and setting of sleeves in floors, walls and ceiling (as well as any related core drilling) for electrical, mechanical refrigeration, plumbing, gas and beverage lines etc.
- .15 All labour that may be required by any union agreement to handle Foodservice equipment.

1.4 Co-operation with Other Trades

- .1 Co-operate with the General Contractor and other Contractors to permit proper execution of the work.
- .2 Give timely instructions and information in writing to the General Contractor of the requirements necessary for surfaces, materials or inserts prepared and/or supplied by other Trades which will affect the work of this Section.
- .3 Provide all roughing-in dimensions and information regarding Mechanical and Electrical connections, including floor drains, utility or special purpose receptacles and details of all depressed floor areas, curbs and bulkheads.

1.5 Approved Food Service Equipment Manufacturers

- .1 The work of this section shall be executed by a Contractor with engineering and plant facilities and capabilities actively engaged in the lines of work required by the specifications and shall be able to refer to recent work of similar type and quality performed in the last 5 years.

Russel Hendrix Food Service Equipment, Pickering, Ont.

Nella Cutlery & Food Equipment Inc., Mississauga, Ont.

Nella Cutlery & Food Equipment Inc., Toronto, Ont.

Trimen Food Service Equipment, Toronto, Ont.

Sani Metal Industries Ltd. Quebec

European Hotel and restaurant Imports Ltd., Etobicoke, Ont.

Williams Food Equipment, Windsor, Ont.

1.6 Submittals

- .1 Submit shop drawings to clearly show assembly, method and location of exposed fastenings and installation details. Submit (4) sets of white prints in roll form for review. Prints will be returned to the Contractor. Do not proceed with fabrication until respective shop drawings are reviewed. In preparing shop drawings the fabricator shall verify that all component parts and assembly of each item will support the superimposed loads without deflection detrimental to function, appearance, safety or in excess of applicable bylaws
- .2 Submit detailed description of each piece of equipment and indicate all variable components and options.
- .3 Items of equipment to be manufactured by this Section, or to be manufactured by others, shall be completely illustrated by shop drawings, or catalogue cuts and detailed description. Variable components, options to be included etc. shall be clearly indicated.
- .4 Review of the drawings shall be general and shall not be intended to serve as a check, and shall not relieve this Section from responsibility or from furnishing the materials as required in the drawings and specification.
- .5 Submit roughing-in drawings within 30 business days of receiving the letter of intent or award of the contract.
- .6 Floor plans and roughing-in drawings shall not be less than 1:20 scale. Equipment drawings shall be 1:10 scale plan with sections at 1:10 in sufficient number to clearly illustrate construction. Details of fitments shall be half of full size. All welds, supports and fasteners shall be clearly indicated. Overall drawing size shall match architectural sheet size.

1.7 Requirements of Regulatory Agencies

- .1 Electrical equipment shall comply with the requirements of the Canadian Standards Association and/or local code inspection requirements and each item of such equipment shall be accompanied by certificate or label of approval.

- .2 Equipment design shall comply with provincial and local municipal health department requirements and current National & Saskatchewan Building Codes.
- .3 Steam equipment shall comply with the requirements of the inter provincial code covering such equipment as well as local requirements and shall be provided with a certificate or label of approval.
- .4 Gas equipment shall comply with the requirements of the Canadian Gas Association as well as requirements of the local authority and each item shall be provided with a CGA certificate or label of approval.

1.8 Warranty

- .1 Warrant the equipment against defects of materials or workmanship which may develop within a period of one year from the date of completion of the project. Replace defective equipment which cannot be made good.

1.9 Inspection

- .1 Inspection & a general review only of the Food Service Equipment will be carried out by the Foodservice Consultant, acting as the Architect's representative.

1.10 Identification

- .1 Provide pressure sensitive plastic labels to identify all controls. Lettering to be white on black.
- .2 Demonstrate the function of equipment to the Owner, at a time specified prior to opening of these facilities. Demonstration shall be carried out by a competent representative who shall also be present on the day designated for facilities start up.
- .3 Explain and demonstrate maintenance procedures for the equipment. Provide three (3) complete sets of operating instructions and maintenance manuals and shop drawings of fabricated equipment, hard cover bound, itemized and in sequence according to plan, prior to opening demonstration.

1.11 Services

- .1 Electrical supply available shall be as indicated on equipment schedule. Motors shall be 1200 or 1725 R.P.M. Outlets, conductors, shall be as specified under electrical section. Conductors shall be identified.
- .2 Fit portable electrical equipment with supply cords and attachment caps in accordance with the electrical characteristics and outlets specified for the equipment complete with necessary grounding conductor within the outer jacket of the supply cord.
- .3 Water will be supplied at local pressure. Provide pressure reducing valves where required for proper operation of the equipment.
- .4 Determine pressure and type of gas available. Provide reducing valves and regulators where required for proper operation of equipment.

1.12 Price Breakdown

- .1 Submit itemized individual prices for each item of equipment herein specified together with all taxes applicable for each item.
- .2 Prices shall be tendered for the exact brand of manufactured items specified.
- .3 Alternate equipment noted in the specifications must be provided as a separate and identified price on the alternates bid form.

1.13 Material Variations

- .1 Throughout the specifications, types of materials and equipment are specified by manufacturer's name and model number in order to establish minimum standards of quality and performance. Unless specifically stated otherwise the phrase "or approved equal" may be assumed to apply. It is the responsibility of the bidder to prove such equality.
- .2 Proposed substitutions to equipment specified shall be listed under material variations on the tender form. Such listing shall indicate material, make and model and complete specifications where appropriate and shall state what difference, if any, will be made in the amount of the tender for each substitution should it be accepted. Later requests will not be considered.
- .3 Proposed substitutions must be reviewed with The Co-operators prior to final acceptance.

1.14 Dimensions

- .1 Unless specifically designated otherwise, all dimensions specified herein are expressed in Imperial.

1.15 Commissioning

- .1 Ensure that all equipment is operational and safe. Perform all tests, adjustments and balancing prior to equipment demonstrations and instructions.
- .2 Use qualified personnel acceptable and approved to conduct tests.
- .3 Tests which fail to verify acceptable performance of equipment and systems shall be repeated after corrective measures are carried out. Repeat the tests until acceptable performance levels are achieved.
- .4 Provide competent instruction in the use of the equipment, using equipment specialists. Instructions shall consist of and include but not necessarily be limited to:
 - .1 Classroom sessions in the use of operational and maintenance manuals.
 - .2 "Hands on" equipment operation and maintenance for all modes of operation and adjustments.
 - .3 Procedures for dealing with equipment failure, abnormal operation or emergency situations.
- .5 Commissioning must be consistent with the overall project requirements as referenced in the conditions of the Contract and sections of Division 1.

1.16 Demonstration

- .1 Manufacturer to demonstrate equipment capabilities, operation, safety and minor user maintenance to approval of Owner and Consultant.

PART 2 - PRODUCTS

2.1 Materials

- .1 Materials shall be new, first grade. Thickness herein specified shall be standard gauge for sheet and plates.
- .2 Wall thickness for tubular material shall be nominal and established after polishing.
- .3 Stainless steel shall be 18-8, type 302 or 304, number 4 finishes on exposed sides, unless otherwise specified. Hand ground finishes will not be acceptable.
- .4 Galvanized steel wherever specified shall be copperbearing sheet, 350 grams per square metre hot galvanized and finished with one coat of primer (conforming to C.G.S.B specification 85-GP-16M) and one coat of silver grey hammerloid.
- .5 Feet shall be bullet shaped stainless steel with minimum internal adjustment of 40 mm.
- .6 Hardware shall be nickel chrome plated, .127 mm thickness minimum, bright finish, unless otherwise specified.
- .7 Fastenings, screws, bolts, nuts etc., shall be stainless steel, type 302 or 304.
- .8 Casters shall be stem or plate mounted as required, diameter of wheel as specified. Units with swivel casters shall have locking devices on two swivel casters (unless foot lock is specified). All casters to have non marking cushion rubber wheels with thread guards.
- .9 Faucets and valves shall be supplied including pre-rinse fixtures, pot fillers, pressure reducing valves, check valves and anti-syphon valves as required for the proper operation of equipment.
- .10 Insulation shall be glass fibre batts, 50 mm minimum thickness with minimum density of 17.6 kg. per cubic metre.

2.2 Welding

- .1 Method - electric seamless using low carbon filler rod containing sufficient chromium and nickel to give approximately the same composition in welds as adjoining parts. Heli-arc welding method shall be used wherever practical. Welds shall be complete welds, strong and ductile.
- .2 Workmanship -free from pits, cracks, discolouration and other mechanical imperfections.
- .3 Joints - invisible butt welded, properly jigged and ground smooth.
- .4 Finish - ground smooth and polished to match adjacent surfaces. NOTE: Spot welding, rivetting or filling with solder not acceptable.

2.3 Design and Construction

- .1 Surfaces of countertops, dish tables, drainboards, etc. shall be one piece construction. All joints, including field joints, shall be welded and polished.
- .2 Items shall be adequately reinforced and braced to support the expected superimposed loads and be absolutely rigid with no buckling or deflection.

- .3 Body front on cabinets shall be welded and polished to simulate one piece construction.
- .4 Finished work shall be true and plumb with no open seams or rough edges.
- .5 Openings for connections of plumbing and other services shall be die-stamped.
- .6 Plumbing and electrical service connections shall be made horizontal from the wall or bulkhead etc. at the highest point possible for a direct in line connection.
- .7 Obtain necessary information of china, trays, baskets, or pans and any other necessary information to determine exact dimensions of openings for trucks, dispensers, angle slides, compartment dish racks, etc.
- .8 Millwork cabinets shall be constructed of plastic laminate on 19 mm thick waterproof plywood dowelled, glued and screwed. Interior of cabinets shall be finished with white plastic laminate throughout. Exterior finish shall be plastic laminate as selected by Architect.

2.4 Work Table Construction

- .1 Top: 1.6 mm s.s. on galvanized sub top.
Height: 890 mm from floor unless otherwise specified.
Edges:
Boxed: Turned down 40 mm and in 15 mm at 45 degrees
Dished and Boxed: Up 15 mm at 45 deg., out 25 mm and down 40 mm and in 15 mm at 45 degrees
Down Flat: Turned down 40 mm.
Splash:
Up and Folded: Turned up height as shown and folded down 15 mm.
Rolled up and Boxed: Rolled up on radius of 10 mm on horizontal plane to height specified, turned out 25 mm and down 15 mm.
- .2 Base: Legs and crossrails of 1.6 mm 42 mm (outside diameter) s.s. tubing, mitred and welded. Inserted through saddle and welded.

Saddles: 2.0 mm s.s. 100 x 25 mm top hat type fully enclosed stud welded to underside of table top.

Tables up to 2000 mm in length shall 4 legs and longer tables 6, unless otherwise specified or shown on drawings.
- .3 Undershelves: 1.6 mm s.s. as specified for individual items, removable in sections formed over crossrails at front and sides down 25 mm and in 15 mm at joint. Where side splash is specified the sides shall be turned up 75 mm and folded 15 mm. Shelves shall be 250 mm from the floor unless otherwise specified.
- .4 Overshelves: 1.6 mm s.s. turned down 25 mm and under 15 mm at 45 degrees front and sides.
- .5 Backsplash: Top shelf turned up 40 mm and out 30 mm over top of tube support and down 15 mm ends closed. Intermediate shelves turned up 40 mm and folded down 15 mm.
- .6 Shelves supported on 25 x 25 mm x 1.6 mm s.s. square tube uprights with horizontal cantilever supports of 25 x 25 mm x 1.6 mm s.s. square tubing fully welded and polished.
- .7 Uprights inserted through table splash fully welded around uprights at splash and fastened to saddle.

- .8 Fastening: All tables and counters with mechanical and or electrical services shall be secured to the floor.

2.5 Utility Drawers

- .1 Type: Kason Industries, 304 stainless steel heavy duty welded drawer assembly model 7102C00020.
- .2 Insert: 508 x 508 x 127 mm Heavy Duty Thermoplastic Drawer Pan.
- .3 Front: 1.6 mm s.s. insulated double pan c/w integral formed handle.
- .4 Frame: 1.6 mm s.s. internal frame assembly.
- .5 Housing: 1.2 mm s.s. outer drawer housing complete full extension drawer slides, and self-closing drawer feature.
- .6 Locks: Cylinder type assembly complete with (2) keys. All drawer locks keyed alike.

2.6 Sink Construction

- .1 Material: 2.0 mm s.s. drainboard and splash fully welded one piece.
- .2 Compartments: Vertical and bottom corners radiused 40 mm with bottom scored and sloped to drain. Sinks to be certified to CSAB45.4 and must meet NSF & CSA standards.
- .3 Corner Drains: 38 mm dia. s.s. corner waste c/w 250 mm high brass chrome plated overflow tube with plastic seat. Assembly installed in sink corner c/w 1.2 mm s.s. perforated guard removable on s.s. clips. Drain attached by means of lock nut and washer to die stamped recess. Drain outlet c/w brass tailpiece.
- .4 Lever drains: 38 mm dia. s.s. centre lever waste as manufactured by Klein or Kenco with s.s. crumb cup drain basket or s.s. perforated plate. Drain outlet c/w brass tail piece.
- .5 Legs and Crossrails: 40 mm (outside diameter) 1.6 mm s.s. tubing mitred and fully welded, feet as specified. Legs to be attached to sink by means of s.s. leg gussets.
- .6 Edges: Front and ends rolled up on 9 mm radius 65 mm to 75 mm, out 40 mm, down 40 mm and under 15 mm at 45 degrees
- .7 Splash: Where shown rolled up on 10 mm radius to height of 250 mm and back 50 mm at 45 degrees and down 15 mm.
- .8 Drainboards: 826 mm from floor rolled up 63 mm at outside edge with 15 mm slope to sink. Front edge to be straight horizontal line.
- .9 Faucets: Wall or deck mount commercial quality Kason, T&S, Encore or Fisher as specified for individual items. All faucets shall be brass with nickel chrome plate on exposed parts and shall be complete with integral stops on wall mounted faucets s.s. valve stems, replaceable seats, tubular swing spouts and aerators and hooded lever handles.

2.7 Counter Construction

- .1 SS Top: 1.6 mm s.s. on galvanized sub top all welded formed down 40 mm and in 20 mm. Food well openings turned down 25 mm with corners welded and polished.
- .2 Where solid surface material is specified, 19 mm thick (solid surface type as selected by architect) from Custom or Premium colour selection bonded to framed 19 mm thick plywood subtop. Openings for inserts shall be cut into top with radius corners to avoid cracks as recommended by material manufacturer. All solid surface joints shall be fused.
- .3 Body: 1.0 mm s.s. turned in 40 mm, back 40 mm and returned 40 mm at openings, unless double wall is specified in which case omit 40 mm return. Where units occur on a curb base, toe space shall be 100 mm with overhang completely enclosed and sealed with clear colourless silicone sealant to 19-GP-18 M87.
- .4 Intermediate Shelf: 1.6 mm s.s. mounted on s.s. pilasters for adjustment on 25 mm centres. Pilasters to extend to within 50 mm of top and bottom. Shelf edge to turn down 25 mm and in 15 mm at front and sides with corners welded. Shelf rear turned up 75 mm and folded with 25 mm gap at rear of shelf and cabinet. At single gable pilasters shall be mounted on 40 mm s.s. fully enclosed channels for easy removal of shelf. Where removable undershelf is specified it shall be mounted on 100 mm long s.s. pilaster strip complete with s.s. clips for removal.
- .5 Bottom: 1.6 mm s.s. with rear and 2 sides turned up 40 mm with corner welded, front turned down 40 mm and boxed.
- .6 Saddle: 2.0 mm galvanized 25 x 100 mm top hat type, fully enclosed.
- .7 Legs and Feet: 40 mm (outside diameter) s.s. tubing and adjustable feet as specified.
- .8 Overshelves: 1.6 mm s.s. turned down 25 mm and in 15 mm on all edges. Uprights 25 mm sq. s.s. tubing inserted through top and fully welded around upright at counter top.
- .9 Sneeze Guards: 9 mm thick tempered glass c/w with polished edges secured to s.s. overshelf mounting frame brackets as detailed mounted as shown with 25 mm air gap at top and bottom.
- .10 Glass Overshelf: 9 mm thick tempered glass c/w with polished edges secured to overshelf support brackets as detailed.
- .11 Locks: Doors and drawers complete with chrome plated cylinder locks, keyed alike.
- .12 Hot Wells: As specified installed in counter opening per manufacturer's installation instructions. Units complete with drain assembly, thermostat and pilot light mounted in control panel. Drains manifolded and multiplexed c/w traps and cleanouts extended to discharge over floor drain.
- .13 Lights: Low profile slim line fluorescent cool white tube light mounted to underside of overshelves c/w 1.0 mm s.s. light guard constructed as shown. Light wired through on/off switch mounted in control panel c/w s.s. cover plate. Furnish fixtures c/w lamps. All wiring to be concealed in s.s. round tubes to conform to NSF codes.
- .14 Sink compartments: As specified for sink construction with s.s. crumb cup waste assembly. Sinks to be certified to CSAB45.4 and must meet NSF & CSA standards.
- .15 Radiant Heaters: Overshelf mounted all metal enclosed tubular element and parabolic aluminum reflector in 1.0 mm s.s. housing adjustable in pivot swivel, wired thru uprights with special wire as

recommended, thru infinite type input control switch and on/off switch c/w pilot light and s.s. cover plate.

- .16 Refrigerated Pans: Self rimming s.s. as specified c/w 12 strand dehydrated copper tube coil set in mastic fastened to underside of pan with s.s. clips. Pan insulated with minimum of 50 mm glass fibre insulation. Pan fitted with 25 mm drain extended to drain.
- .17 Front panels: Plastic laminate (to Architect's selection) panels self-edged with plastic backing sheets. Panels removable with s.s. pin on angle seat at bottom.

2.8 Oversized Drawers

- .1 Material: 1.0 mm s.s. liner with radiused corners 457 x 508 x 381 mm.
- .2 Front: 2.5 mm s.s. as per utility drawer c/w s.s. formed integral handle.

2.9 Wire Shelving

- .1 127 mm nickel chrome plated wire shelves in sections as specified for individual items. Each section c/w (5) shelves and (2) uprights.
- .2 Erection: Unless otherwise specified shelves shall be erected as follows:

First shelf 175 mm from floor with succeeding shelves 685, 1220, 1575 and 1950 mm from floor.

2.10 Hinged Doors

- .1 Doors: 1.0 mm s.s. double pan construction with 15 mm honeycomb interior deadening. Liner 1.0 mm s.s. #4 finish.
- .2 Handle: As specified for utility drawers.
- .3 Hinge: S.s. Heavy duty pivot hinges at top and bottom.
- .4 Catch: Roller bearing friction catch.
- .5 Lock: Cylinder type as specified for drawers, keyed alike, chrome plated.

2.11 Removable Panels

- .1 Material: 1.2 mm s.s. with all edges turned in 15 mm & boxed with corners rigidized with 100 x 100 x 2.5 mm s.s. gusset in each corner. Panel removable with friction catches at top & seating pins at bottom. Panels louvered as specified for individual items.
- .2 Installation: Installation of s.s. service chases for mechanical and/or electrical lines to follow details noted on the foodservice drawings. Easily removable panel(s) must be provided for servicing.

2.12 Mechanical Refrigeration

- .1 Compressors: Locate outdoor air-cooled units on building roof on 6" x 6" sleepers where shown on drawings and mount suitably braced to ensure rigidity. Provide vibration pads under compressors. All shall be left ready for service connections by mechanical and electrical trades and for

- interwiring to refrigerator and freezer junction boxes provided on top of walk-ins by section 11 40 00.
- .2 Connections: Unit shall be connected to the cooling coils by means of adequately sized copper liquid and suction lines, installed in accordance with local codes and best practices of the Trade.
 - .3 Installation: Shall include CFC free refrigerant as specified for individual items, oil, copper tubing, suction vibration eliminators, fittings and controls for proper and complete operation of the system. Include in the liquid line a hand shut off valve, sight glass and filter dehydrator.
 - .4 Suction Lines: Insulate with 15 mm foam rubber pipe covering.
 - .5 Fan Motors: Cooling unit fan motors shall be provided with a thermal overload protection equal to C.G.E. CR-1061-OA switch. These switches shall be supplied to the Electrician for connection.
 - .6 Mounting: Filter dehydrators, sight glasses and hand valves are to be mounted adjacent to the compressor. Compressor shall be labeled and indicate the room operated, name and address of service organization responsible for servicing the equipment for the warranted period.
 - .7 Test: On completion of piping and roughing-in work all systems shall be vacuum leak tested. Systems shall be evacuated with a high capacity vacuum pump and charged with refrigerant to give satisfactory operating temperatures.
 - .8 Drains: Condensate drains from the cooling coil shall be installed and connected in a satisfactory manner to hub or floor drains by Division 22 00 00 c/w traps and cleanouts as required by local authorities having jurisdiction.
 - .9 Thermostats: Supply and install in each room, a room thermostat adjacent to the coil ready for interwiring to the liquid line solenoid.
 - .10 "Pre-Assembled units": Definition: This section (11 40 00) to interwire all electrical components at walk-ins (cooling coil, door heater, drain heater and lights) to electrical junction boxes mounted on top of walk-in cooler or freezer box ready for electrical connection by Electrical Division (26 00 00).
 - .11 Refrigeration Lines: Note: Calculations for the refrigeration compressor sizing and length of refrigeration lines have been based at time of the initial design. Refer to current Mechanical drawings to confirm the exact location of the compressor locations and the total length of refrigeration line runs for accurate sizing and pricing.
 - .12 Warranty: Warrant the compressors for a period of 5 (five) years against defective parts.
 - .13 Seismic Restraints: All refrigeration lines to be installed in accordance with National & Ontario Building Codes ruling and requirements for seismic restraints.
 - .14 Vibration Pads: provide rubber vibration pads under each compressor and under compressor rack.

2.13 Walk-in Refrigerators & Freezer

- .1 Type: Sectional steel walk-in refrigerator and freezer as manufactured by Canadian Curtis or Norbec. Panels shall consist of interior and exterior metal pans formed to constitute a rigid wall

without wood structural members. Panel edges shall have a matching tongue and groove profile formed in foaming operation to provide a continuous foam to foam airtight contact without the use of gaskets or sealers, locked in position by means of eccentric fastening devices operated from interior of the box. Wall panels shall be 7'-11" (2413 mm) high approximately, 90 degree angle sections shall be utilized for corners and 'T' sections at wall junctions.

All walk-in refrigeration systems and assemblies shall be built in compliance with all applicable codes & regulations, including O.B.C. 3.1.5.12 "Combustible Insulation and its Protection" and ASHRAE 90.1 – 2013/2016 6.4.5 "Walk-In Coolers and Walk-In Freezers".

- .2 Insulation: Rigid foamed in place polyurethane with thermal conductivity of not more than 0.017 W/(M degrees Celsius) rated self-extinguishing fire retardant Overall wall thickness shall be not less than 4" (100 mm) to provide sufficient insulation to enable cooling equipment to maintain 55 Celsius degrees temperature differential. Wall, ceiling, and door panel insulation R-value to be no less than R-25 for refrigerators and R-32 for freezers. Floor insulation shall be no less than R-28.
- .3 Finish: The unexposed exterior top of ceiling shall be 24 ga. (.6 mm) steel unfinished. The exposed interior and exterior wall and ceiling panels shall be white epoxy acrylic high baked enamel on 24 ga. (.6 mm) steel applied in two coats with minimum thickness of (.127 mm).
- .4 Hinged Doors: Entrance openings shall be 34" x 76" (864 x 1930 mm) high, unless otherwise specified, provided in standard door panel section. Door shall be infitting.
 - .1 Construction: Door panel section and door as specified for wall.
 - .2 Insulation: As specified for walls.
 - .3 Breaker Strip: Door openings shall be trimmed with non-conductive breaker strips.
 - .4 Hardware: Heavy duty hinges & latches, (2) two hinges per door. Provide latch c/w inside safety screw release and fitting for padlock.
 - .5 Gasket: Provide replaceable thermoplastic gasket resistant to oil, fat, water and sunlight and mount along top and both sides of the door. Bottom edge of door shall be fitted with an adjustable rubber wiper gasket.
 - .6 Lighting: Provide with each door section on the latch side of door approximately 6'-0" (1829 mm) above the floor, an operating toggle switch and pilot light interwired within the panel to a vapour proof junction box and LED light.
 - .7 Thermometer: Provide each door section on the latch side of door approximately 6'-0" (1829 mm) above the floor, one only pure Celsius dial indicating thermometer ranging from -40 deg. to 60 F degrees (-25 degrees to 18 degrees Celsius).
 - .8 Freezer Doors: Doors shall be complete with heater cable around perimeter of frame interwired for operation to junction box located on top of the box ready for wiring by Division 26.
 - .9 Threshold Plate: Plate shall be 2.0 mm stainless steel fastened to floor with stainless steel fastenings.
 - .10 Windows: Provide each door with a 16' x 16" (406 x 406 mm) thermopane window (safety glass) in stainless steel heated window frame.

- .11 Tread-plate: Provide each door with a 36" high aluminum tread-plate front & back & jamb.
- .12 High and Low Temperature Alarms: Provide monitoring sensors and alarm connected to BMS.
- .13 Kickplate/Bumper: Install bright finish checkered aluminum protective kickplates 1000 mm high on door fronts & backs, unless otherwise listed in the itemized specifications.
- .5 Insulated Floor Depression: 200 mm floor depressions for all walk-in coolers and freezers by General Contractor as per detail on plans, prepared for application of resilient floor finish by Flooring Section. Depression to be complete with 100 mm rigid urethane board insulation with 100 mm concrete topping reinforced with wire mesh, specified control joints and finished flooring to match kitchen flooring. Freezers to have electrical under floor heating cables.
- .6 Cover Strips and Furring: Supply and install cover strips at junction of refrigerator wall and ceiling panels to masonry wall and building ceiling of a material and finish as specified for wall panels. Strips secured with fastenings finished to match.
- .7 Bumpers: At kitchen side and front full length where exposed to traffic damage ¾" thick x 8" (18 mm thick x 200 mm) high white crystaplex nylon bumper mounted at 8" (200 mm) from floor to centre. Bumper fastened with s.s. counter sunk fastenings.
- .8 Ceiling panels: reinforced internally or externally as required, to support evaporator. Where external reinforcement is needed and through fasteners are used, fasteners to be of low heat conducting material such as teflon. Insert fasteners in teflon sleeves to prevent compressing of insulation.
- .9 Openings: Openings through wall or ceiling panels for passage of electrical wiring, refrigeration tubing to coil and coil condensate drain shall be fitted with through the wall type grommets. Grommets are to be sealed in place and fitted with sealing compound by this contractor, after installation of wiring and piping.
 - .1 Provide all penetrations for power, water, drain and refrigeration lines. Seal all openings for pipes, conduits, etc. appropriately.
 - .2 Cut or drill holes in panels, as required, to accommodate electrical and mechanical services, runs or connections. Holes in panels shall not be 3 mm larger than service penetrating panels. Insert Teflon sleeves into holes and seal. After installation of services, fill remaining space with insulation and place sealant bead at interior and exterior panel faces.
- .11 Interior lights: Supradry LED high performance solid state Ceiling mount 4 x 1- 2 lamp vapour proof LED fixtures c/w 2, lamps and ballasts for 2 deg. and -18 deg.C operation.
- .12 Alarm: Provide each room with a K2E high efficiency alarm system in front of walk-ins- Pre-wired by walk-in contractor. The monitoring sensors & alarm connected to BMS system by Electrical Division 26 00 00.
- .13 Erection: Prefabricated rooms shall be assembled by an installer with minimum of (5) five years continuous experience, who shall be able to refer to similar and recent work of the quality required in these specifications.

PART 3 - EXECUTION

3.1 Installation

- .1 Supply, deliver, and set in place all new and re-used existing equipment in accordance with these specifications and current National & Ontario Building Code requirements ready for service connections by Mechanical and Electrical trades.

3.2 Delivery

- .1 Unless specifically noted otherwise, items specified under this section shall be supplied to be built in as work progresses.
- .2 Protect with heavy suitable wrapping all work before delivery. Wrappings shall remain until final clean up.

3.3 Job Measurements

- .1 Visit the job and take measurements necessary to ensure accurate and proper fitting of this work into the building and around all obstructions or projections already in place and/or shown on the drawings and to suit the locations of service piping all as required to produce a neat, workmanlike installation.
- .2 Make up the equipment in sections which can easily be handled into and through the building to the final location without alteration or damage to the building or fitments already in place.

3.4 Supervision

- .1 Provide a competent supervisor for the installation of the equipment capable of supplying such information as may be required by other trades for the proper connection and completion of this contract.

3.5 Debris

- .1 Promptly remove from the site all debris and excess materials resulting from the work of this contract.

3.6 Cleaning & Adjusting

- . 1 Upon completion of Work:
 - .1 Clean equipment and apparatus in accordance with Section 01 45 00 – Quality Control.
 - .2 Remove protective coverings and test and adjust operating equipment.
 - .3 Re-finish damaged coatings and finishes and wipe down equipment to a dust free condition.
 - .4 Fit and adjust operating hardware.

3.7 Itemized Equipment

CULINARY ARTS

Item 1 Deck Oven

Quantity: 1
Size: 1410 x 915 x 1676 mm high (55 1/2" x 36" x 66" high)
Type: Garland E2011 double deck electric oven.
12.4 Kw 208/3/60
Equipment: Standard.
Optional Features: Steel hearth deck for bake oven & 3/4" hearthite for roast oven
Controls: Standard.

Item 2 Range Induction

Quantity: 5
Size: 900 x 900 x 875 mm high (35.4" x 35.4" x 35.4" high)
Type: Garland model GME36-i14S with (4) 3.5 kW hobs and storage base.
Service: 14.0 kW 208/3/60
Equipment: Standard, induction cook-top c/w Ceran glass cooking surface.
Casters: 125 mm dia. heavy duty (2) rigid at rear, swivel at front c/w brakes, provide restraining devise.

Item 3 Griddle

Quantity: 1
Size: 610 x 765 x 325 mm high (24" x 29 1/4" x 12 3/4" high)
Type: Garland E24-24G heavy-duty electric griddle on stand,
Service: 8.0 kW 208/3/60
Finish: S.s. front.
Equipment: Standard, unit to sit on stand #4

Item 4 Griddle Stand

Size: 632 x 737 x 610 mm high (24 7/8" x 29" x 24" high)
Stand: Garland heavy duty stand Model SS-CS24-24
Finish: S.s. construction.
Casters: 125 mm dia. heavy duty leveling casters (2) two rigid at rear, swivel at front c/w. Provide restraining device.

Item 5 Salamander Existing Re-use

Quantity: 1
Type: Star Electric - Forced convection infrared oven -wall mount
Installation: Unit to be installed above single induction range.
Electrical: Confirm existing service.

Item 6 Exhaust Hood

Quantity: 1

Size:	2134 x 1403 x 584 mm high, (7'- 0"x 4'- 8" x 23" high)	
Type:	Spring Air DynaFlow Wall type exhaust dry extractor model FN-B-MB-ZM(D) c/w s.s. air discharge plenum at front over Jet ovens items 7 (2 units).	
Damper:	Fusible link fire damper & reostat control. Zoneflow damper attached to exhaust duct collar. (Zoneflow damper shipped loose) Zoneflow damper supplied by Hood manufacturer but installed by Mechanical Division.	
Construction:	18 ga (1.2 mm) s.s. all welded U.L.C. listed.	
Extractor:	High efficiency filters/grease extractors c/w filter removal device	
Exhaust:	495 l/sec @ 0.11 Kpa	
Supply Air:	449 l/sec @ 0.05 Kpa	
Note:	Supply air to come through separate grilles & duct collars at front of hoods.	
Lights:	2 15 watt LED type vapour proof light fixtures mounted & wired to junction box ready for supply connection through light switch supplied and mounted by electrical contractor	
Installation:	Install unit with clearances to adjacent materials as required to conform to local code and inspection requirements. Mount exhaust hood 2050 mm A.F.F.	
Connection:	Electrical connections interconnected in the hood to terminate at right hand end of hood interwired to controller panel.	
Controller Panel:	RPD-11 exhaust fan on/off control and hood light switch mounted at left hand end of hood as shown interwired to item 12 and roof exhaust fan.	
Touch Screen:	Part of demand system.	
Enclosure:	From top of hood to underside of ceiling 1.2 mm s.s. fastened with s.s. fastening.	
Control Wiring:	All control/interconnecting wiring required between remote controller panel, touch screen on wall & exhaust fan to be provided & installed by Electrical Division in accordance with manufacturer's instructions.	
VFD's:	VFD's (@ 208/3/60) supply only by hood manufacturer. Cat5 cables by electrical with all necessary interwiring by Electrical. Refer to Spring Air wiring diagrams.	
Mechanical Division:	Zoneflow damper supplied by Hood manufacturer but installed by Mechanical Division	
Electrical Division:	VFD's (@ 208/3/60) supply only by hood manufacturer. Cat5 cables by electrical with all necessary interwiring by Electrical.	
Alt. Manufacturer:	Halton equal	
Item 7	Jet Oven & Stand	Existing Re-use
Quantity:	2	
Size:	975 x 956 x 1854 mm high (38 3/8" x 37 5/8" x 73" high)	
Type:	Doyon Model JA6SL complete with stand.	
Item 8	Spreader	
Quantity:	5	
Size:	305 x 900 x 875 mm high high (12" x 35.4" x 35.4" high)	
Stand:	Garland C12-SC heavy duty spreader cabinet	
Finish:	S.s. construction.	
Casters:	125 mm dia. heavy duty leveling casters (2) two rigid at rear, swivel at front c/w brakes. Provide restraining device.	

Item 9 Filler Faucet

Quantity: 3
Type: T&S model B-0597 Hot and cold Filler Mixing Faucet with mounting bracket.
Mounting: Mount faucet at back of range wall above range # 2.
Housing: Supply & install - 300 x 50 X 150 deep SS housing on back wall for faucets.

Item 10 Number Not Used

Item 11 Wall Cladding

Quantity: Lot
Size: As required behind items 6, 12, 18, 29, 41, 56, 57, 58, (full length of each item x full height from above floor base to underside of ceiling.
Construction: 1.0 mm s.s. diamond or quilt pattern applied to wall at rear as shown in Food Service Equipment drawing on K1.

Item 12 Exhaust Hood

Quantity: 1
Size: 8077 x 1403 x 584 mm high, (26' - 6" x 4' - 8" x 23") high)
Type: Spring Air DynaFlow (2 sections) Wall type exhaust dry extractor model FN-B-MB-ZM(D) c/w s.s. air discharge plenum at front over cooking equipment items 1, 2 (5 units), & 3.
Damper: Fusible link fire damper & reostat control. Zoneflow damper attached to exhaust duct collar. (Zoneflow damper shipped loose)
Zoneflow damper supplied by Hood manufacturer but installed by Mechanical Division.
Construction: 18 ga (1.2 mm) s.s. all welded U.L.C. listed.
Extractor: High efficiency filters/grease extractors c/w filter removal device
Exhaust: Section Left - (3962 mm) - 1074 l/sec @ 0.11 Kpa
Section Right - (4115 mm) - 1115 l/sec @ 0.11 Kpa
Supply Air: Section Left - (3962 mm) - 969 l/sec @ 0.05 Kpa
Section Right - (4115 mm) - 1007 l/sec @ 0.05 Kpa
Note: Supply air to come through separate grilles & duct collars at front of hoods.
Lights: 4 in respective sections, 15 watt LED type vapour proof light fixtures mounted & wired to junction box ready for supply connection through light switch supplied and mounted by electrical contractor
Installation: Install unit with clearances to adjacent materials as required to conform to local code and inspection requirements. Mount exhaust hood 2050 mm A.F.F.
Connection: Electrical connections interconnected in the hood to terminate at right hand end of hood interwired to controller panel.
Controller Panel: RPD-11 exhaust fan on/off control and hood light switch mounted at left hand end of hood as shown interwired to item 12 and roof exhaust fan.
Touch Screen: Part of demand system.
Enclosure: From top of hood to underside of ceiling 1.2 mm s.s. fastened with s.s. fastening.

Control Wiring: All control/interconnecting wiring required between re controller panel, touch screen on wall & exhaust fan to be provided & installed by Electrical Division in accordance with manufacturer's instructions.

VFD's: VFD's (@ 208/3/60) supply only by hood manufacturer. Cat5 cables by electrical with all necessary interwiring by Electrical.
Refer to Spring Air wiring diagrams.

Mechanical Division: Zoneflow damper supplied by Hood manufacturer but installed by Mechanical Division

Electrical Division: VFD's (@ 208/3/60) supply only by hood manufacturer. Cat5 cables by electrical with all necessary interwiring by Electrical.

Alt. Manufacturer: Halton equal

Item 13 Hood Control Panel & Hub

Quantity: 1 each

Type: Spring Air Truflow Touchscreen panel & Hub panel.

Size: Screen - 356 x 140 x 356 mm high, (14" x 5 1/2" x 14" high

Hub Panel:

Size: Hub - 506 x 254 x 610 mm high, (20" x 10" x 24" high)

Connection: Electrical connections interconnected in the hood to terminate at right hand end of hood interwired to controller panel.

Controller Panel: RPD-11 exhaust fan on/off control and hood light switch mounted at left hand end of hood as shown interwired to item 6 & 12 and roof exhaust fan.

Touch Screen: Part of demand system.

Enclosure: From top of hood to underside of ceiling 1.2 mm s.s. fastened with s.s. fastening.

Control Wiring: All control/interconnecting wiring required between remote controller panel, touch screen on wall & exhaust fan to be provided & installed by Electrical Division in accordance with manufacturer's instructions.

Item 14 Fire Extinguishing System

Quantity: 1

Type: Supplied as integral part of Spring Air system.
Ansul R102 Wet chemical fire suppression system designed for surface protection of items 1, 2 (5 units) 3 and exhaust hood, plenum and duct work item 6 & 12. as required to constitute a fully approved system installed in accordance with N.F.P.A 96, 17A, ULC/ORD 1254.6-95 and authorities having jurisdiction.

Bottle: Bottle and SS enclosure mounted on kitchen column where shown on Food Service Equipment drawing K1 c/w fusible link detection device and all necessary controls with sufficient capacity installed in accordance with Canadian Underwriter's regulations and approvals by this contractor.

Piping: Exposed piping chrome plated.

Fuel Shut Down: System c/w fuel shut down device to de-energize electric supply to cooking equipment & electrical receptacles under hood through a shunt trip or contactor supplied by electrical contractor.

Micro switch: Supply system c/w extra micro switch c/w set of dry contacts for interwiring hood /fan control and to building fire alarm system.

Pull Station: 2 (two) only remote manual pull station mounted adjacent to exit.

Test: Complete system to be tested, commissioned and certified.

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- Commissioning: To be carried out in the presence of the owner's staff at a convenient time.
- Item 15 Number Not Used
- Item 16 Coffee Brewer
- Quantity: 1
Type: Bunn-O-Matic model CW15-APS for airpot server automatic coffee brewer 1.37 kw 120/1/60 c/w approved cord and plug.
Equipment: Standard, including hot water faucet.
Water Filter: Easy Clear single cartridge water filtration system model EQ-17-TL installed below counter on back wall in water supply line.
Alt. Manufacturer: Bloomfield
- Item 17 Demonstration Monitor By Others
- Quantity: 1
- Item 18 Barrier Free Hand Sink By Mechanical
- Quantity: 1
- Item 19 Back Bar Counter
- Quantity: 1
Size: 2900 x 750 x 890 mm high.
Construction: As specified for work table construction, all welded s.s. and as shown on Food Service Equipment drawing K2.
Top: 1.6 mm s.s. with front and end edges turned down and under, at rear rolled up 100 mm and boxed and sealed to rear wall.
Sink Compartment: 400 x 450 x 250 mm deep 1.6 mm s.s. sink compartment sloped to drain, c/w T & S deck mount faucet and centre crumb cup waste.
Drawers: Three SS drawers in a tier.
Undershelf: 1.6 mm s.s. removable in sections.
Gussets, legs
Saddles, bracing
& feet: As shown and as specified.
- Item 20 Retractable Receptacles By Electrical Division
- Quantity: Lot (13) from Ceiling
Type: Ceiling hung units with retractable power cords.
Electrical Note: Supply & installation by Electrical Division.
- Item 21 Bun Pan Rack
- Quantity: 3 - One (1) Existing Re-use, two (2) new
Type: Hatch Open Tray/Bun Cart model HAT-1826-20-3-WS*
Size: 584 x 794 x 1792 mm high.
Finish: Stainless Steel

Construction: S.S. all welded S.S. rack to suit 18 x 26 trays or bun pans, (20) twenty pan capacity at 75 mm (3") spacing.
Equipment: Standard including corner bumpers and 127 mm dia. all swivel casters, (2) two c/w brakes.

Item 22 Instructor's Work Counter

Quantity: 1
Size: 2300 x 750 x 890 mm high.
Construction: As specified for work counters construction, all welded s.s. and as shown on Food Service Equipment drawing K3.
Top: 1.6 mm s.s. with all ends turned down and under.
Drawer: (1) one only as specified for utility drawer mounted as shown.
Undershelf: 1.6 mm s.s. removable in sections.
Utility Outlets: 4 (four) Nema 5-15R receptacles c/w s.s. boxes and cover plates mounted on table legs.
Gussets, legs
Saddles, bracing
& feet: As shown and as specified.

Item 23 Induction Unit

Quantity: 2
Size: 350 x 450 x 100 mm high.
Type: Cooktek model MC-1800, 1.8 kw 120 v induction cooker with touch key power control and LED display and cord and plug.
Features: 20 power settings.
Alt. Manufacturers: Garland, Vollrath,

Item 24 Mobile Rack Existing re-use

Quantity: 1
Size: 900 x 300 x 1500+/- mm high.
Type: Metro wire, narrow unit for small grey bins.

Item 25 Ingredient Bins

Quantity: 3
Size: 305 x 735 x 650 mm high
Type: RubberMaid model 3600c/w hinged lids. RubberMaid model 2020793 c/w hinged lids & casters.

Item 26 Barrier Free Work Table

Quantity: 1
Size: 1800 x 750 x 840 mm high, (5'-11" x 30" x 33" high).
Construction: S.s. all welded as shown on Food Service Equipment drawing details K2 and as specified for work tables.
Top: 1.6 mm s.s. with sides and ends turned down and under.
Adjustability: Table to be provided with adjustable mechanism to allow unit to be raised or lowered for use by handicapped individuals.

	Gussets, legs, Saddles, bracing:	As shown and as specified. Back & side bracing only.
Item 27	Student Stools	By Others
	Quantity:	Lot (22)
Item 28	Student Work Tables	Existing Re-use
	Quantity:	10
	Size:	1800 x 750 x 890 mm high (5'-11" x 30" x 2-11" high).
	Type:	SS tables
Item 29	Bradley Hand Sink	By Mechanical
	Quantity:	2
Item 30	Number Not Used	
Item 31	Refrigerator	Existing Re-use
	Quantity:	1
	Size:	775 x 788 x 198 mm high. (30 1/2" x 31" x 78" high)
	Type:	Habco ESM28 single door refrigerator
Item 32	Utility Cart	
	Quantity:	2
	Type:	Metro Wire myCart Series polymer utility cart model MY2030.
	Construction:	Polymer moulded shelves (3) with nickel chrome plated uprights 125 mm dia. casters.
	Colour:	Blue.
Item 33	Storage Cupboard	
	Quantity:	2
	Size:	1350 x 600 x 2007 mm) high (4'- 6"x 24"x 6'-0" high)
	Construction:	S.s. all welded as shown and as specified for counter construction.
	Top:	1.6 mm s.s. sloped front.
	Body:	1.0 mm s.s.
	Hinged doors:	1.6 mm s.s. c/w SS handles, hinges and locks. Cylinder type locks, keyed individually
	Shelves:	4 @ 1.6 mm s.s. removable and adjustable on pilaster strips.
	Legs:	42 mm dia. s.s. legs with s.s. adapter toes.
	Kick plate:	1.2 mm s.s. removable finishing kick plate at front and sides scribed to floor.
Item 34	Number Not Used	
Item 35	Vacuum Sealer	
	Quantity:	1
	Size:	412 X 600 X 460 mm high (16.3" x 23.7" x 18.1") high.

Type:	Orved Idea 32, Table Vacuum Packaging machine. 12.2" Sealing bar, touch screen, 10 user programs.
Equipment:	Standard c/w approved cord and plug- 700 w 120/1/60.
Extra equipment:	Bags for all purpose, inclined SS plate, SS vacuum containers.
Item 36 Teacher's Desk	
Quantity:	1
Size:	1200 X 750 X 890 mm high (48" x 30" x 35") high
Construction:	S.s. all welded as shown and as specified for work tables.
Top:	1.6 mm s.s. with front and ends turned down and under.
Drawer:	(1) one only as specified for utility drawer mounted as shown.
Undershelf:	1.6 mm s.s, removable shelves.
Saddles, legs & bracing:	As shown and as specified.
Item 37 Work Table	
Quantity:	1
Size:	1500 X 750 X 890 mm high (5'-0" x 30" x 35") high
Construction:	S.s. all welded as shown and as specified for work tables.
Top:	1.6 mm s.s. with front and ends turned down and under, back up 150 mm high. Reinforce top for microwave ovens.
Drawers:	Three SS dawers in a tier as specified for utility drawer mounted as shown.
Undershelf:	1.6 mm s.s, removable shelves.
Saddles, legs & bracing:	As shown and as specified.
Item 38 Garbage Cans	
Quantity:	4
Type:	Rubbermaid model 2620 garbage can and 2640 conversion dolly.
Colour:	Gray
Item 39 Mobile Cage	
Quantity:	2
Size:	1220 x 610 x 1750 mm high.(48" x 24" x 69" high)
Type:	Metro wire cage unit c/w 3 shelves, bottom & top sections.
Item 40 SS Utility Cart	
Quantity:	1
Size:	1220 x 610 x 900 mm high.(36" x 24" x 36" high)
Type:	SS mobile utility cart- 2 shelves
Item 41 Double Sink Table	
Quantity:	1
Size:	2400 x 750 x 890 mm high, (8'-0" x 2'-6" X 2-11") high.

Construction:	As specified for work table construction, s.s. all welded and as shown on Food Service Equipment drawing K2.
Top:	1.6 mm s.s. dished and boxed front and ends, back rolled up 150 mm and splayed.
Sink Compartment:	2 (two) 600 x 600 x 300 mm deep 1.6 mm s.s. sink compartment sloped to drain, c/w deck mount faucet and centre crumb cup waste.
Waste:	Corner wastes as specified.
Faucet:	T & S B-0231-U12 Splash mount 200 mm centre faucet with 300 mm long nozzle complete with Ultra rinse 10" length nozzle.
Drawer:	(1) one only as specified for utility drawer mounted as shown.
Utensil rack:	Mount existing metro rack above sinks-refer to # 45A
Saddles, Legs:	
Bracing & Feet:	As specified, arranged for garbage can at left hand end.

Item 42 Microwave Oven

Quantity:	2 – One Existing Celco Re-use
Size:	560 x 485 x 352 mm high.
Type:	Amana model RCS10TS 1000 watt cooking power c/w (5) power levels.
Equipment:	Standard, including approved cord and plug.

Item 43 Metro Rack Existing Re-use

Quantity:	1
Size:	Approx. 1200 x 450
Type:	Metro wire rack to hold plastic basket with aprons.

Item 43A Utensil Rack Existing Re-use

Quantity:	1
Size:	Approx. 1200 x 900
Type:	Rectangular Metro wall wire rack mount above sinks Item #41.

Item 44 Food Processor

Quantity:	1
Size:	210 X 300 X 260 mm high (8.5" x 11 7/8" x 15 3/4") high
Type:	Robot Coupe R 301U model vegetable slicer and food processor.
Equipment:	Standard, including (2) two standard plates 27577, and 27566 and plate rack and approved cord and plug.
Extra:	27087 & 27555 slicing plate-3 mm & 6 mm, 27511 medium grating plate-3mm, 27080 Julienne plate-4 mm x 4 mm and 277764 hard cheese, 27764 coarse grating
Alt. Manufacturer:	Anliker L, Nemco equal

Item 45 Metro Rack Existing Re-use

Quantity:	1
Size:	Approx. 1200 x 900
Type:	Same as #41A. Rectangular Metro wall wire rack mount above clean dishtable Item #56.

Item 46 Washing Machine	N.I.C, By Owner Note – Confirm door hinge side.
Item 47 Dryer	N.I.C, By Owner Note - Confirm door hinge side.
Item 48 Folding Table	
Quantity:	1
Size:	1520 X 750 X 890 mm high (4'-0" x 30" x 35") high
Construction:	S.s. all welded as shown and as specified for work tables.
Top:	1.6 mm s.s. with all edges turned down and under.
Undershelf:	1.6 mm s.s, shelf.
Saddles, legs & bracing:	As shown and as specified.
Casters:	125 mm dia. heavy duty (2) two rigid at rear, swivel at front c/w brakes.
Item 49 Mobile Metro Rack	Existing Re-use
Quantity:	1
Size:	Approx.. 900 x 300 x 1200 mm high.(36" x 12" x 48" high)
Type:	Metro wire rack -3 shelves for white storage/ingredient bins.
Item 50 Number Not Used	
Item 51 Refrigerator	Existing Re-use
Quantity:	1
Size:	To be confirmed - 54" x 30" x 78" high
Type:	Master Bilt CCR-49DR two door refrigerator.
Item 52 Freezer	Existing Re-use
Quantity:	2
Size:	To be confirmed - 27" x 30" x 78" high
Type:	one- Master Bilt CCR-23F freezer. One- F23-S freezer
Item 53 Mixer & Stand	Existing Re-use
Quantity:	1
Type:	Omcan SP200A, 20 quart bench mixer.
Stand:	Metal top & black legs
Item 54 Storage Shelving	
Quantity:	6
Type:	Metropolitan Wire Super Erecta shelving. 4 @ 1500 x 610 x 1880 mm high. 1@ 1200 x 610 x 1880 mm high.

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- Equipment: 1 @ 1200 x 450 x 1880 mm high.
Installation: Each section c/w (5) only shelves and chrome plated uprights.
Erect in Storage Room as shown on drawing K1.
- Item 55 Pot/Pan Drying Rack
- Quantity: 2
Size: 1219 x 610 x 1702 mm high.
Type: MetroMax i mobile Drying Rack Unit model PR48VX3 c/w (2) two Drop in and (1) one top mounted Cutting Board/Tray Drying Rack System and (1) one flat bottom shelf.
Equipment: Each section c/w (3) three upper removable mat shelves and (1) one solid MetroMax i bottom solid shelf and uprights.
Casters: Four (4) four 127 mm dia. swivel stem casters, (2) two c/w brakes.
- Item 56 Clean Dishtable
- Quantity: 1
Size: 1500 x 750 x 890 mm high, (5'-0" x 30" x 35") high
Construction: As shown and as specified for dishtables.
Top: 1.2 mm s.s. with rear splash up 200 mm splayed and sealed to wall. Front and left hand end formed up at 45 degrees as specified for dishtable edge. At dishwasher turned down 25 mm bolted and sealed.
Undershelf: 1.6 mm s.s. formed over crossrails removable in sections.
Utensil rack: Mount existing Metro rack above table -refer to # 45
Saddles, Legs & Feet: Rear bracing as shown and as specified.
- Item 57 Dishwasher (Ventless)
- Quantity: 1
Size: 683 x 664 x 2007 mm high (26 7/8" x 26 1/8" x 79" high).
Type: Champion model DH-6000T-VHR single door Ventless/ Heat Recovery/ Condensate Removal single door dishwasher electrically heated, thermostatically controlled c/w low water cut off and built in booster.
Equipment: Standard.
Extra Equipment: Drain water tempering kit
Single point electrical supply connection.
Corner splash baffle & built in detergent & rinse pumps.
Ion scale prevention system.
Basket Racks: 3 peg racks and 3 combination racks.
Disconnect Switch: Supply unit c/w A-H 7810 G or Bryant 60003 disconnect switch c/w NEMA enclosure suitably rated for motors mounted on rear wall as required by hydro code.
Installation: System installed on the cold water supply line.
Alt. Manufacturer: Hobart, Meiko equal
- Item 58 Soiled Dish Table
- Quantity: 1
Size: 2250 x 750 x 890 mm high, (7'-5" x 30" x 35") high
Construction: S.s. all welded as specified for dishtable construction.

Top:	2.0 mm s.s. with front and both ends turned up as specified for sink edge with splash at rear rolled up 200 mm, splayed, and sealed to wall as shown. At dishwasher turned down 25 mm bolted and sealed.
Pre-rinse sink:	525 x 525 x 300 deep 1.6 mm s.s. with centre crumb cup waste assembly.
Pre-rinse Basket:	1.2 mm s.s. all welded in (2) two sections with perforated bottoms and solid sides c/w 12 mm dia. s.s. tube crossrails baskets 125 mm deep. Baskets flanged to hang over sink compartment to allow movement of dish racks across compartment.
Pre-rinse Faucet:	Splash mount pre-rinse faucet T & S Eversteel model S-0133-A12-BJ c/w integral check valves, S-0107-J Low Flow (1.07 GPM spray valve) c/w grip, s.s. flexible hose, c/w "Add a faucet" w/ 300 mm long swing faucet. Assembly c/w wall hook and adapters to fit manufacture's hoses
Sorting Shelf:	
Size:	600 x 535 mm deep.
Construction:	1.6 mm s.s. formed as shown sloped to 12 mm dia. s.s. drain nipple welded into apex of angle. Edges of shelf turned up 50 mm and folded.
Gussets:	2 mm s.s. turned in 38 mm at top welded to shelf. Gussets and shelf attached to wall with lag bolts and shields.
Gussets, Saddles, Legs, Bracing & Feet:	As shown, with bracing arranged for garbage can at left hand side & grease trap at right.
Item 59 Pot Wash Table	Existing Re-use
Quantity:	1
Size:	1892 x 723 x 890 mm high, (74.5" x 26.5" x 35" high)
Type:	SS construction with three sinks.
Item 60 Sandwich/Salad Unit	
Quantity:	1
Size:	702 x 766 x 934 mm high (27 5/8" x 30 1/8" x 36 3/4" high)
Type:	True model TSSU-27-08-HC prep table self contained, front breathing refrigerator c/w approved cord & plug.
Equipment:	Standard, c/w locks, solid doors, shelf & cross bar
Pans:	Clear poly carbonate 150 mm deep (8) eight 1/6th size c/w s.s. adapter bars.
Cutting board:	300 mm wide full length removable.
Extra:	3" dia. Casters for a 34' high top section to match adjacent counter.
Installation:	Unit to be installed between counters #42 & #43.
Alternate Manufacturers:	Victory, Delfield Equal
Item 61 Eye wash	
Quantity:	1
Size:	374 x 355 x 150 high
Type:	T & S eye wash wall mount model EW-7360B-TMV c/w thermostatic mixing valve EW-9201EF.

Installation: Mount unit on wall, eyewash nozzles to be 838mm to 1143 mm above the floor.

Note: Requires a tempered water supply (hot & cold water inlet) ready for plumbing connection by Mechanical Division

Item 62 Hand Sink (hands Free)

Quantity: 1
Size: 450 x 360 x 890 mm high (18" x 14" x 2'-10") High
Type: Antonee model HS-1412 c/w Electronic eye for a "Hands Free" hand wash sink c/w SS pedestal base with front access panel.
Faucet: Electronic eye faucet T & S EC-3101.
Accessories: Anti scald valve, temperature adjustment valve, P trap and tail piece
Towel Dispenser: Bobrick B-72974 Automatic roll paper towel dispenser.
Soap dispenser: Bobrick B 2112 liquid wall mount soap dispenser
Note: Mount dispensers at rear wall above sink.
Alternate Manuf: Tarrison equal.

Item 63 Work Table

Quantity: 1
Size: 1800 x 750 x 840 mm high, (5'-11" x 30" x 33" high).
Construction: S.s. all welded as shown on Food Service Equipment drawing details K3 and as specified for work tables.
Top: 1.6 mm s.s. with sides and ends turned down and under.
Undershelves: two (2) 1.6 mm s.s, shelves.
Drawer: (1) one only as specified for utility drawer mounted under top.
Gussets, legs,
Saddles, bracing: As shown and as specified. Back & side bracing only.
Casters: 125 mm dia. heavy duty (2) two rigid at rear, swivel at front c/w brakes.

Item 64 Work Table

Quantity: 1
Size: 1800 x 750 x 840 mm high, (5'-11" x 30" x 33" high).
Construction: S.s. all welded as shown on Food Service Equipment drawing details K3 and as specified for work tables.
Top: 1.6 mm s.s. with sides and ends turned down and under.
Undershelves: two (2) 1.6 mm s.s, shelves.
Drawer: (1) one only as specified for utility drawer mounted under top.
Gussets, legs,
Saddles, bracing: As shown and as specified. Back & side bracing only.
Casters: 125 mm dia. heavy duty (2) two rigid at rear, swivel at front c/w brakes.

Item 65 Can Opener

Quantity: 1
Size: 330 x 390 x 430 mm high (13.1" x 15.3" x 17.1") high
Type: Globe SP05 5 Quart Stand mixer, 800 watt, 1.3 HP motor
Finish: Cast aluminum
Capacity: 5 quart- 4.7 liters.

Accessories: 5 qt bowl, SS - flat B beater, wire whip, dough hook. cover & spatula.
Equipment: Standard c/w approved cord and plug, extended warranty

Item 66 Number Not Used

Item 67 Printer Existing Re-use

Item 68 Printer Table Existing Re-use

Item 69 Charger Existing Re-use

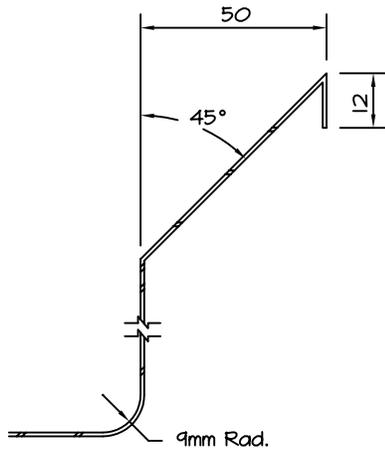
Item 63 Grease Interceptor N.I.C., By Mechanical Division.

Mechanical Note: To be sized and specified by Mechanical Division. Suggested location shown on drawing K1 (unit to be recessed type/ installed flush with finished floor).

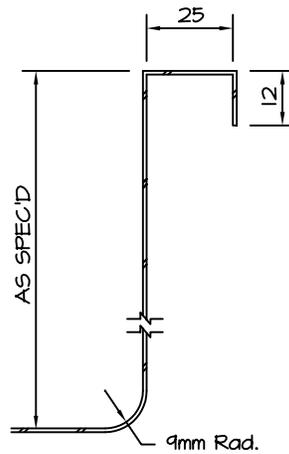
3.8 STANDARD DRAWINGS INCLUDED FORM PART OF THIS SECTION

D-2 Edge details
D-3 Table details
D-40-SC Wiring schematic cooler -Refer to Curtis Shop Dwg.
D-41A-SC Wiring schematic freezer - Refer to Curtis Shop Dwg.
D-68A Fire suppression system schematic – Refer to Spring Air shop dwg.
D-68AA-F Operational description, hood and fire system

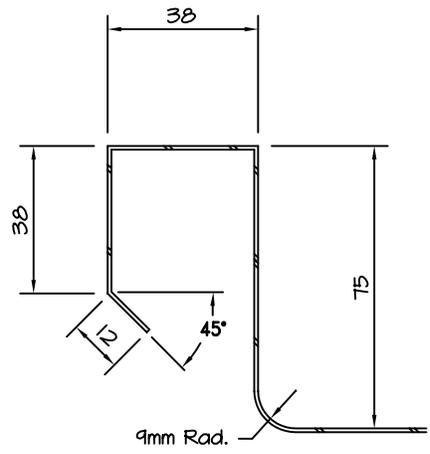
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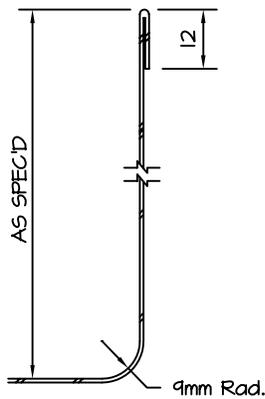
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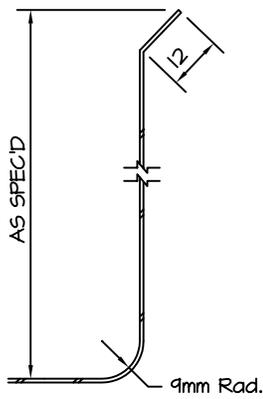
ROLLED UP & BOXED



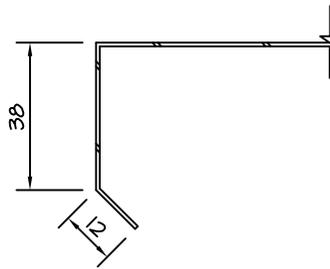
SINK EDGE



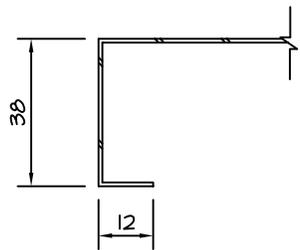
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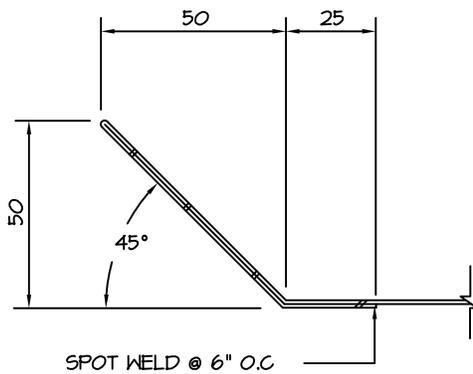
ROLLED UP & SET



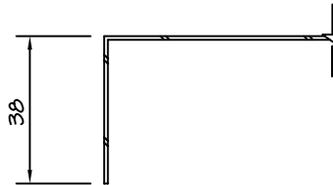
TURNED DOWN & IN @ 45°



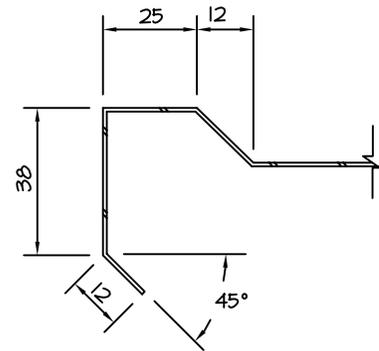
TURNED DOWN & BOXED



DISH TABLE EDGE



TURNED DOWN FLAT



DISHED & BOXED



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Food Service Consultants

DRAWN BY : TR

CHECKED BY : NVV

EDGE DETAILS

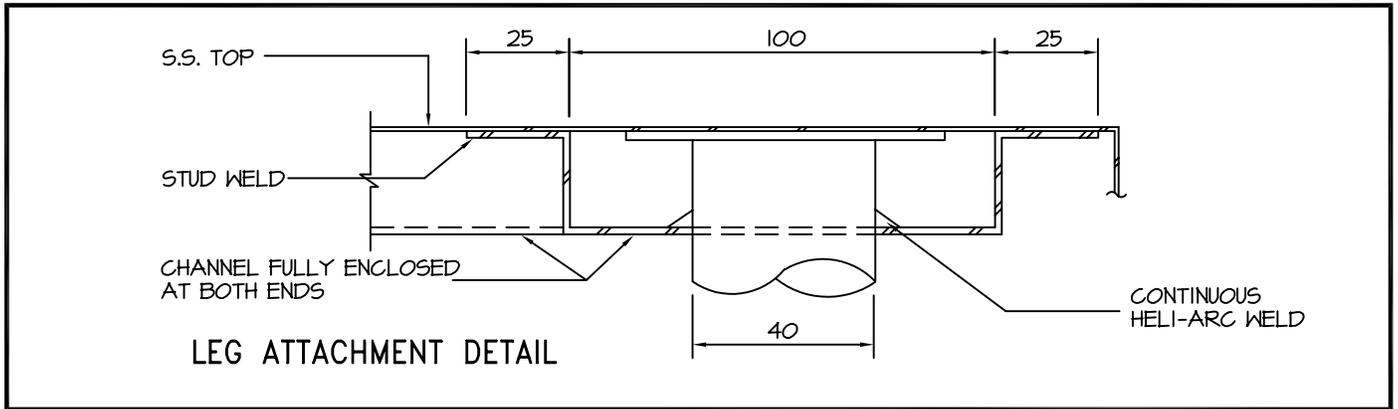
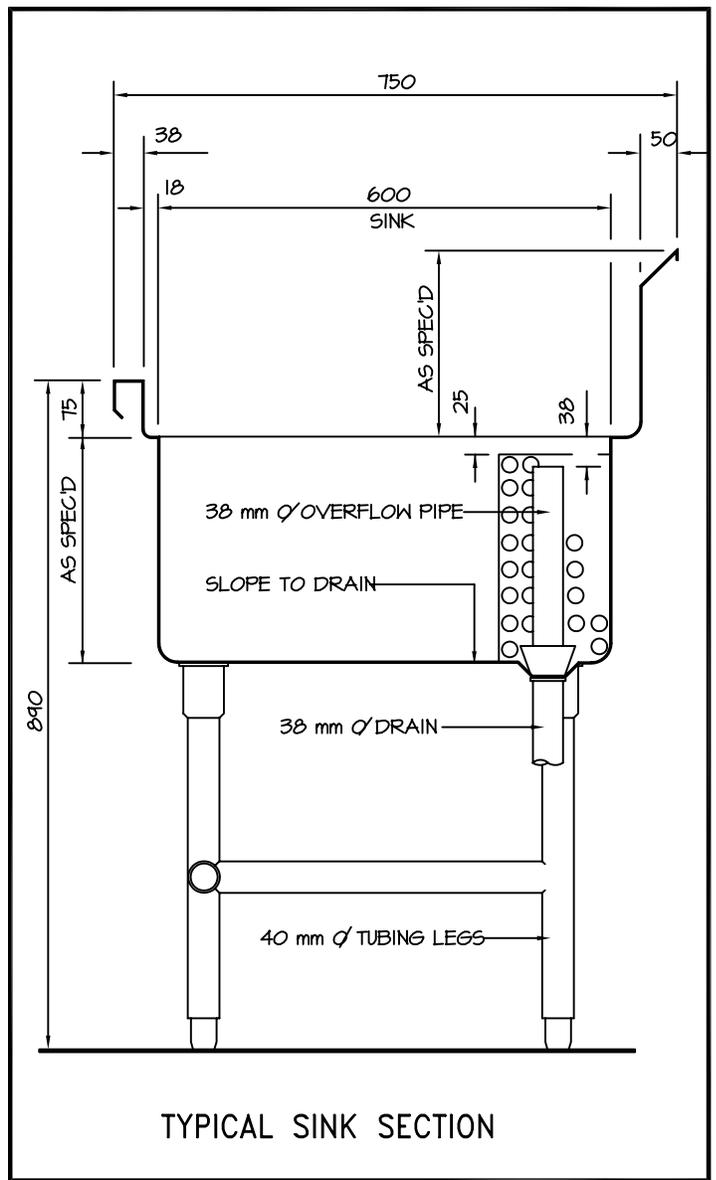
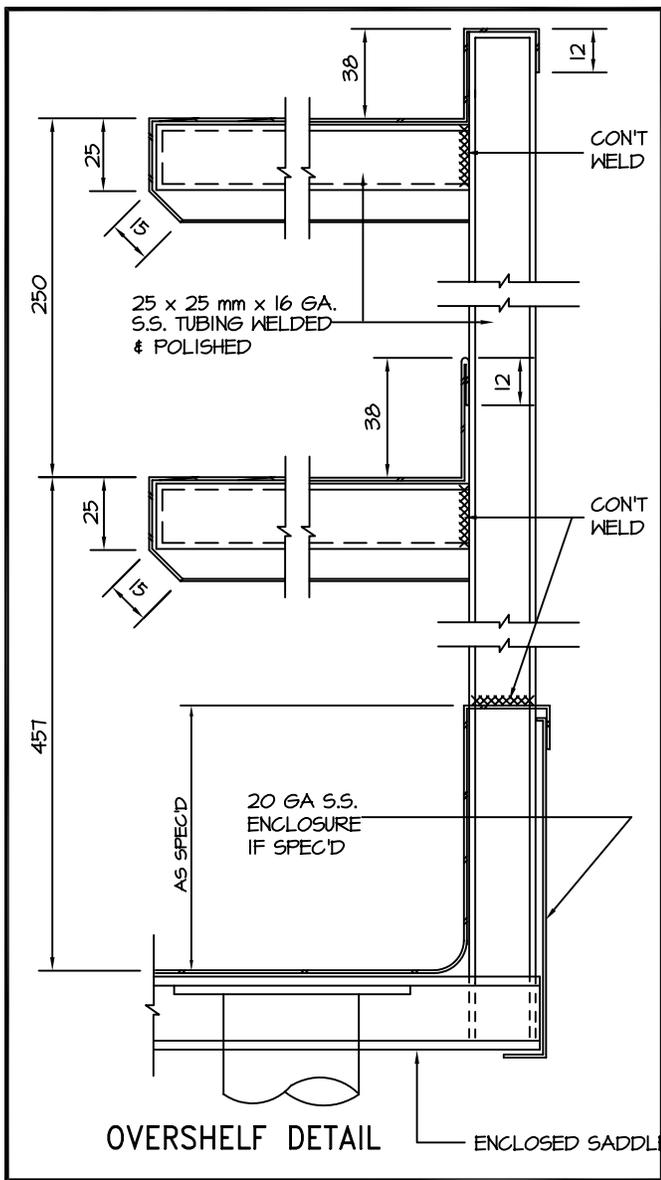
NO :

D-2

DATE :

SCALE :

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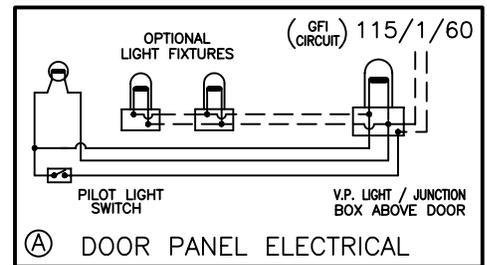
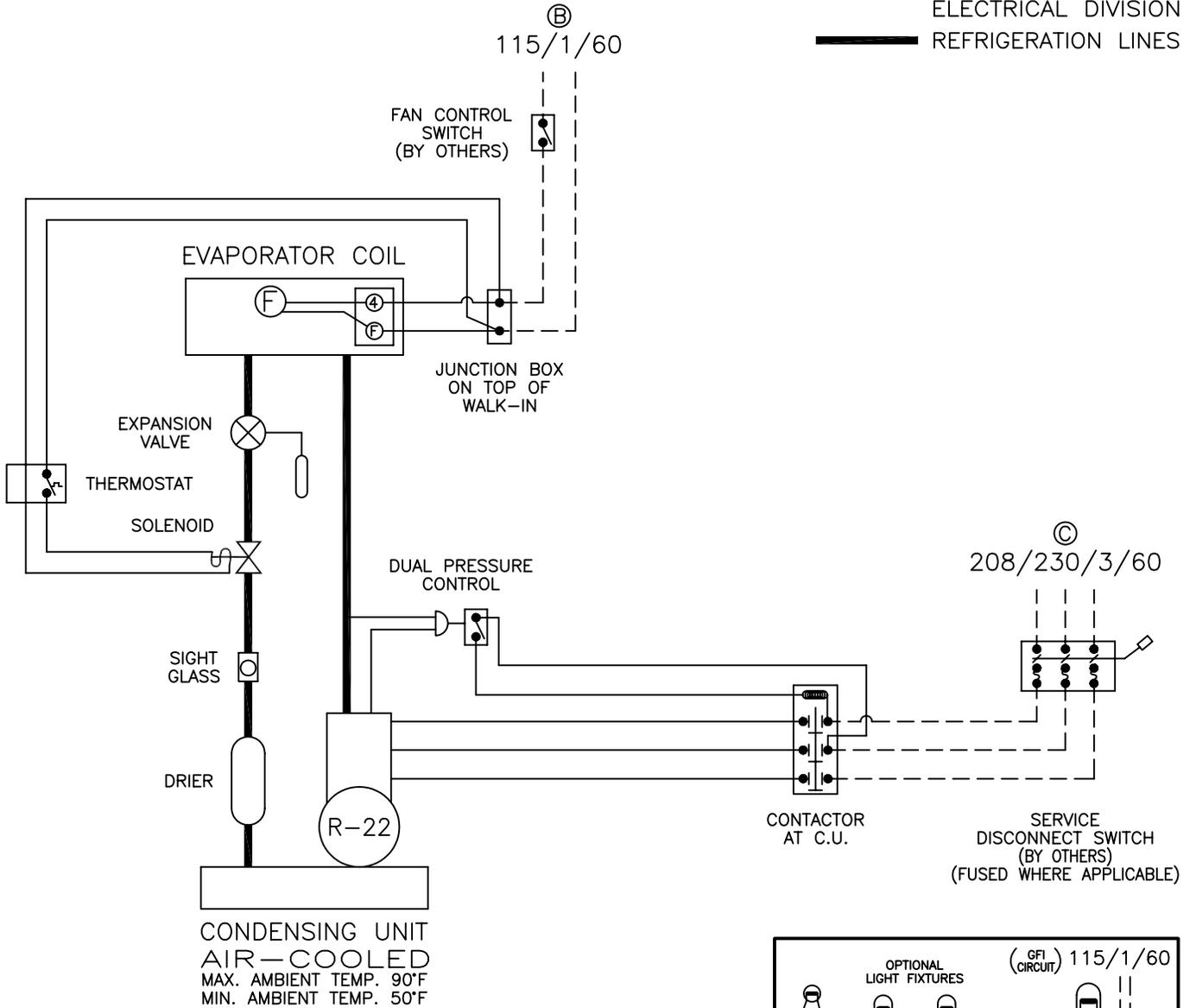


VAN VELZEN + RADCHENKO DESIGN ASSOCIATES LIMITED Food Service Consultants		DRAWN BY : TR
		CHECKED BY : NVV
TABLE DETAILS		NO :
		D-3
DATE :	SCALE :	N.T.S

WALK-IN COOLER ELECTRICAL

3.3°C/38°F

- INTERWIRING BY CURTIS
- FIELD WIRING BY ELECTRICAL DIVISION
- REFRIGERATION LINES



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Food Service Consultants

DRAWN BY : LG

CHECKED BY : NVV

TYPICAL WIRING SCHEMATIC
WALK-IN COOLER - SELF CONTAINED

NO :
D-40-SC

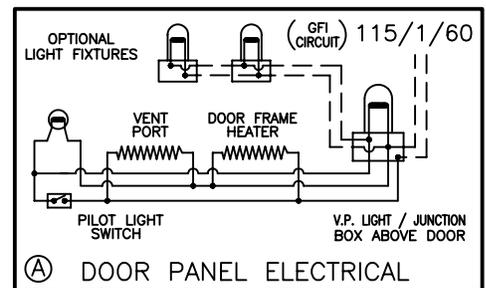
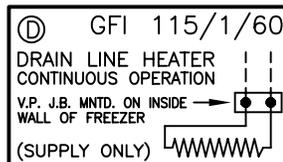
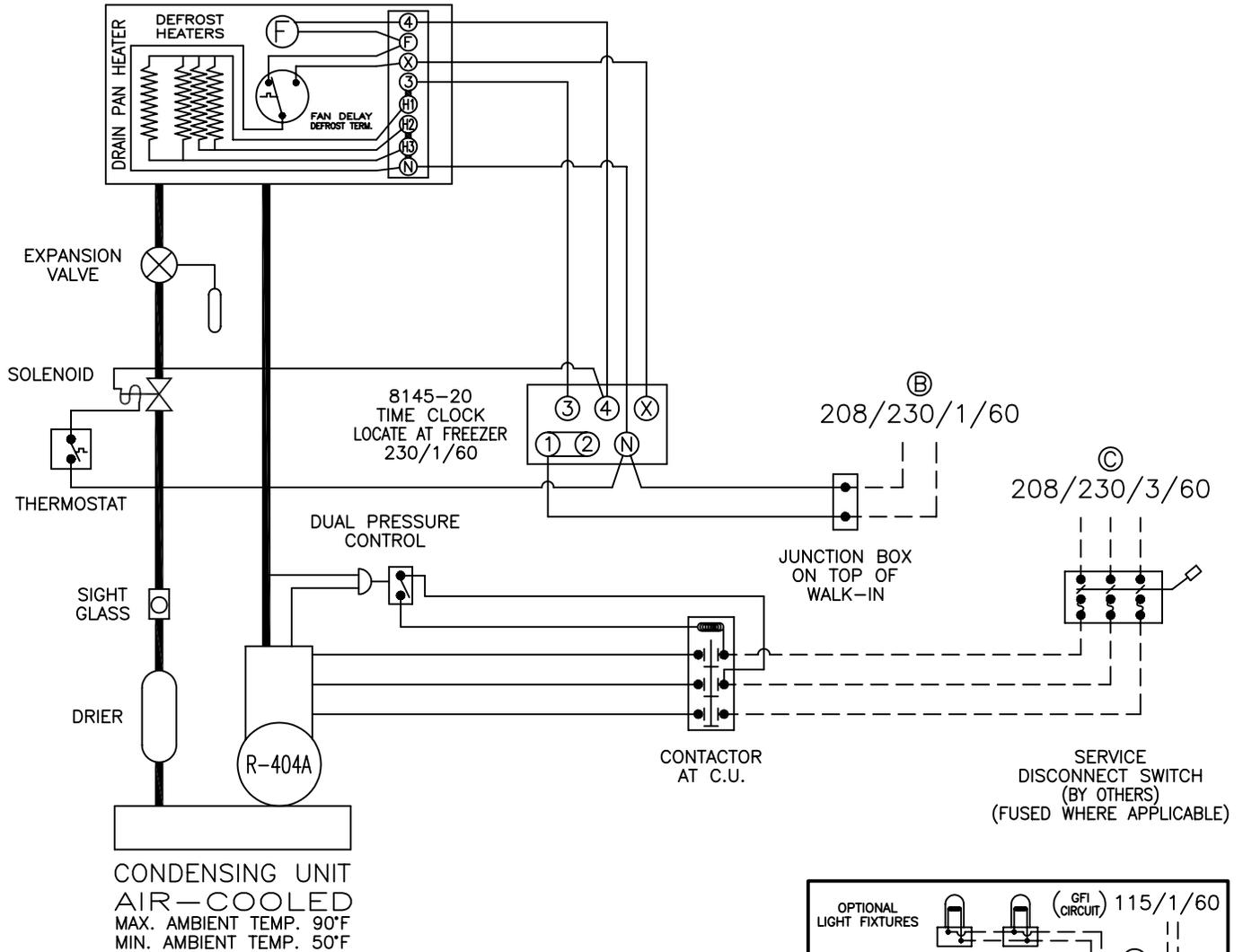
DATE : 2005, OCTOBER

SCALE : NONE

WALK-IN FREEZER ELECTRICAL

_____ INTERWIRING BY CURTIS
 - - - - - FIELD WIRING BY ELECTRICAL DIVISION
 _____ REFRIGERATION LINES

ELECTRIC DEFROST UNIT COOLER



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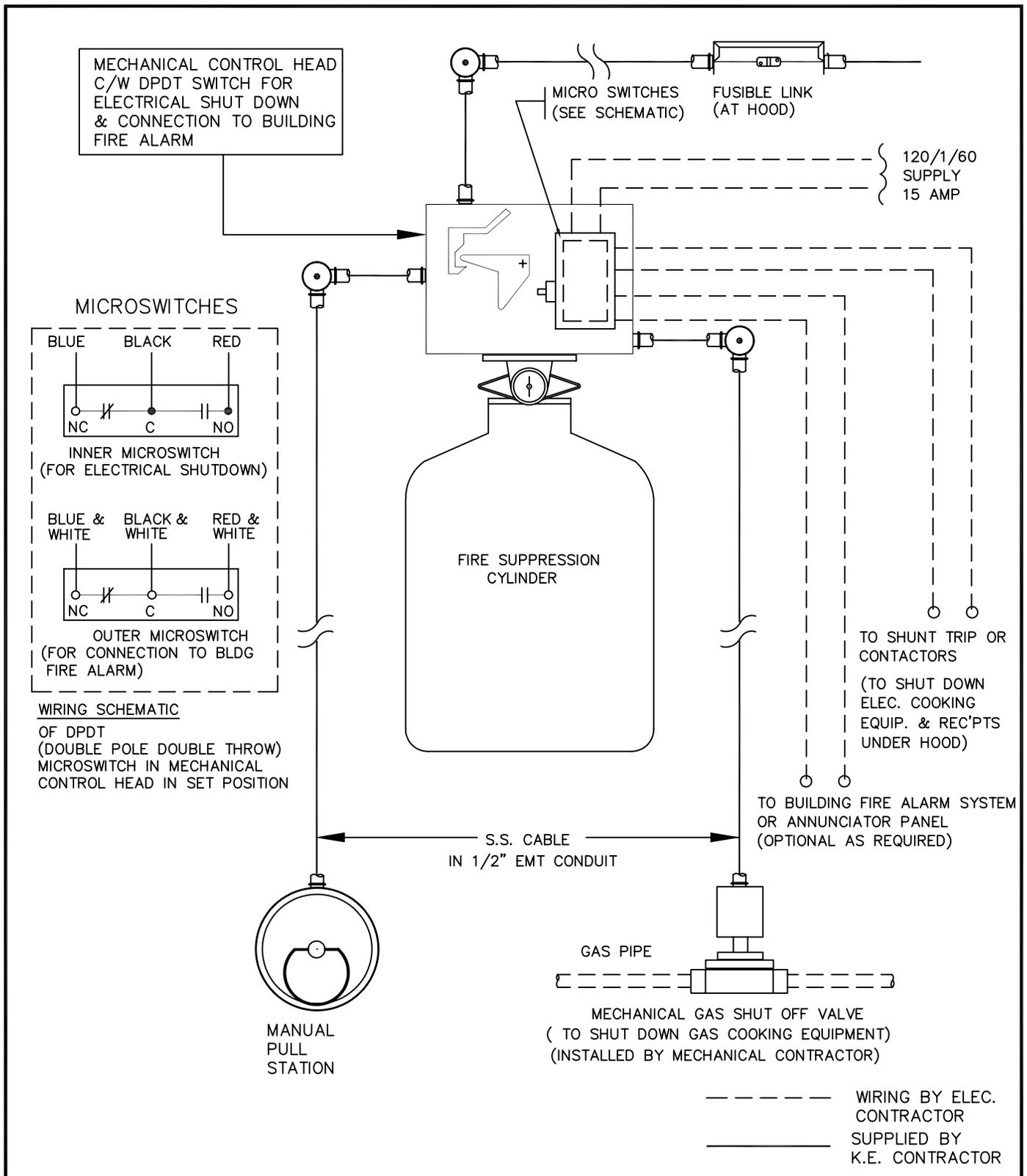
DRAWN BY : LG
 CHECKED BY : NVV

TYPICAL WIRING SCHEMATIC
 WALK-IN FREEZER - SELF CONTAINED

NO :
D-41A-SC

DATE : 2005, OCTOBER

SCALE : NONE



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TYPICAL WIRING SCHEMATIC
CHEMICAL SUPPRESSION SYSTEM

DATE :

SCALE : NONE

DRAWN BY : TR

CHECKED BY : NVV

NO : D-68A

Van Velzen + Radchenko Design

U.L.C. LISTED GREASE EXTRACTOR & FIRE EXTINGUISHING SYSTEM

SEQUENCE OF OPERATION

Filter Hood

IN THE EVENT OF FIRE DETECTION

AT THE FIRE EXTINGUISHING SYSTEM

In the event of fire detected by fusible link, installed as part of a fixed fire extinguishing system, the following events take place:

1. Fuel to cooking equipment is shut off automatically by means of a valve located in the main gas line servicing the equipment. This gas valve may be a mechanical or electrical solenoid device.
2. Power to electric cooking equipment and electrical circuits under the hood is shut off by means of a shunt trip breaker or contactor at the electrical distribution panel.
3. The dual micro switch, at the system cylinder, sends a signal to the building fire alarm panel.

IN THE HOOD

1. Exhaust fan continues to operate, (*Subject to local authorities*).
2. If the fire reaches the duct collar, the fusible link or the electronic thermal detection device in the exhaust hood duct automatically detects fire and closes the fire damper in the duct.

Note: The Start/Stop Buttons on the master control station should be the only means of “on/off” control of the exhaust fan.

These arrangements are in accordance with NFPA 96, and 17A – **BUT** are always subject to **LOCAL AUTHORITIES HAVING JURISDICTION**.

Sheet No. D 68 AA - F