



REQUEST FOR PROPOSAL

Food Services Equipment

Waterfront Campus

**REQUEST FOR PROPOSAL #: 011-WF05
NUMBER OF PAGES: 135**

RFP RESPONSE DUE DATE AND TIME: January 19, 2012, 1400 Hours

Table of Contents

SECTION 1	INTRODUCTION	4
1.1	Introduction	4
1.2	Request For Proposal.....	4
1.3	News Release.....	4
1.4	Definitions and Interpretation.....	4
1.5	Contracting	5
2.1	When and Where to Submit a Proposal	6
SECTION 3	OWNER'S RIGHTS	7
3.1	Owner's Right to Amend, Supplement or Cancel RFP	7
3.2	Proposal Acceptance.....	7
3.3	Owner's Right to Waive Irregularities	7
3.4	Owner's Right to Clarify Proposals.....	7
3.5	Owner's Right to Verify	8
3.6	Obtaining RFP Documents.....	8
SECTION 4	RFP CO-ORDINATOR, INQUIRIES, CLARIFICATION OF MATTERS RELATING TO THE RFP	8
4.1	RFP Facilitator	8
4.2	RFP Clarification.....	8
4.3	Respondents' Briefing.....	9
SECTION 5	SCOPE OF THE RFP	9
5.1	Deliverables	9
5.2	Term	9
SECTION 6	FORMAT OF PROPOSAL AND RESPONDENT INFORMATION	10
6.1	Format of Proposal	10
6.2	Respondent Information	10
6.3	Information about Subcontractors	11
SECTION 7	MANDATORY REQUIREMENTS OF THE RFP	11
7.1	Proposal Form	12
7.2	Conflict of Interest.....	12
7.3	References	12
7.4	Financial and Business Viability	13
7.5	Ontario Corporate Taxes in Good Standing	13
7.6	Proof of Insurance	13
7.7	Deliverables.....	13
7.8	Willingness to Enter into Agreement	14
7.9	Participation in Respondents' Briefing.....	14
SECTION 8	DISQUALIFICATION OF PROPOSALS	14
8.1	Disqualification of Proposals on Grounds of Faulty Submission.....	14
8.2	Disqualification of Proposals on Grounds of Improper Conduct by Respondent	14
8.3	Disqualification of Proposals on Grounds of Historical Experience	15
SECTION 9	GENERAL REQUIREMENTS OF THIS RFP	15
9.1	Proposed Work Plan and Time Lines	15
9.2	Related Business Experience and Qualifications.....	16
SECTION 10	EVALUATION PROCESS	16
10.1	Stage I – Compliance with Mandatory Requirements	16
10.2	Stage II – Review of Proposal (Non-Financial)	17
10.3	Stage III – Review of Financial Submission	17
10.4	Stage IV – Selection of Successful Respondent	17
SECTION 11	EVALUATION CRITERIA.....	18

SECTION 12	THE AGREEMENT	19
12.1	Form of Agreement.....	19
12.2	Negotiations and Execution of the Agreement.....	19
12.3	Selected Respondent's Failure to Sign the Agreement.....	20
12.5	Denial of Board Approval.....	21
SECTION 13	TERMS AND CONDITIONS	21
13.1	No Representations as to Accuracy of RFP.....	21
13.2	FIPPA	21
13.3	Collection of Personal Information.....	22
13.4	Confidentiality	22
13.5	Indemnification.....	22
13.6	Limitation of Liability	23
13.7	Insurance	23
13.8	Governing Law.....	24
13.9	Permits, Licences, Consents, Authorizations	24
13.10	Personnel.....	24
13.11	Subcontracting.....	25
13.12	Risk of Loss	25
13.13	Costs	25
SCHEDULE A	PROPOSAL FORM.....	26
SCHEDULE B	PROPOSED AGREEMENT	ERROR! BOOKMARK NOT DEFINED.
SCHEDULE C	SPECIFICATIONS	ERROR! BOOKMARK NOT DEFINED.
SCHEDULE D	BID FORM	ERROR! BOOKMARK NOT DEFINED.

Section 1 Introduction

1.1 Introduction

Since its inception in 1967, George Brown College has grown to become one of Canada's most in-demand colleges, serving 22,000 full-time students and 48,000 continuing education learners, including 2000 international students. Its presence in downtown Toronto has served as a catalyst in the renewal of neighbourhoods such as King St. East, the Distillery District, Casa Loma, and soon will bring a new vibrancy to the Waterfront with its newest campus, opening September 2012.

GBC's continued growth presents both challenges and opportunities. To meet the growing need and demand of its Health Science Program, the College has undertaken the creation of a 300,000 square foot Health Science Building located within the East Bayfront precinct of the City of Toronto. Currently, GBC's Health Sciences Program represents the largest program of its kind within the Province of Ontario in terms of student enrolment. It is estimated that the new campus will service approximately 3500 students, with approximately 130 full-time academic faculty and staff, with an additional 100 corporate staff.

1.2 Request For Proposal

The Owner is soliciting proposals as outlined in the terms and conditions of this Request for Proposal ("RFP") from qualified companies (the "**Respondents**") to provide Food Services Equipment (collectively the "**Deliverables**" or "**Project**") to George Brown College's Waterfront Campus. A more complete description of services sought for this project is provided in **Schedule C**. The vendor(s) who is selected by the Owner pursuant to this RFP (the "**Selected Respondent**") will become a successful vendor (the "**Successful Respondent**" or the "**Vendor**") upon the issuance of a Purchase Order ("**Agreement**")(**Schedule B**) with the Owner on terms acceptable to the Owner, subject to the provisions of this RFP. The provision of the Deliverables to the Owner by the Vendor(s) is the ("**Project**").

1.3 News Release

Respondents shall not issue any publicity or a press release or use George Brown College's name or logo without the consent of George Brown College as applicable.

1.4 Definitions and Interpretation

Capitalized words and phrases used in this RFP, have the meanings attributed to them in the RFP. For ease of reference, the following is a list of defined terms set out in this RFP:

"Agreement" - has the meaning set out in Section 1.2 and included in Schedule "B"

"Certificate" - has the meaning set out in Section 13.7

"Closing Time" - has the meaning set out in Section 2.1

"Commencement Date" - has the meaning set out in Section 5.2

"Deliverables" - has the meaning set out in Section 1.2

"Financial Submission Component" has the meaning set out in Section 6.1

"FIPPA" - has the meaning set out in Section 13.2

"GBC" – has the meaning set out in Section 1.1

“George Brown College” – has the meaning set out in Section 1.1

“Initial Term” - has the meaning set out in Section 5.2

“Mandatory Requirements” - has the meaning set out in Section 7

“Non-Financial Submission Component” – has the meaning set out in Section 6.1

“Owner” has the meaning set out in Section 1.1

“Owner Confidential Information” has the meaning set out in Section 13.4

“Project” - has the meaning set out in Section 1.2

“Proposal” - has the meaning set out in Section 2.1

“Respondent’s Briefing” - has the meaning set out in Section 4.3

“Respondents” - has the meaning set out in Section 1.2

“RFP” – has the meaning set out in Section 1.2

“RFP Facilitator” - has the meaning set out in Section 4.1

“Selected Respondent” - has the meaning set out in Section 1.2

“Services” - has the meaning set out in Section 5.1

“Successful Respondent” - has the meaning set out in Section 1.2

“Vendor” - has the meaning set out in Section 1.2

Throughout this RFP, the term “including” and the phrase “for example” have been used to mean “including without limitation” and the examples provided shall not be considered to be all inclusive.

Throughout this RFP, the singular includes the plural and vice-versa and any gender includes the other gender, unless the context requires otherwise.

This RFP, any addenda to it, and the schedules listed below constitute the entire RFP.

Schedule A - Owner – Proposal Form

Schedule B - Proposed Agreement

Error! Reference source not found. - Specifications

Schedule D – Bid Form

1.5 **Contracting**

The Owner has no obligation to procure any Deliverables from any Respondent, except for such obligations as are expressly set out in the Agreement in accordance with the provisions of Section 12 below. Should the Owner procure any Deliverables from the Successful Respondent, the terms and conditions of the Agreement shall apply.

Section 2 Submission, Amendment or Withdrawal of Proposal by Respondent

2.1 When and Where to Submit a Proposal

To be eligible for consideration, proposals for the Project must be received from Respondents by the date and time indicated on the cover page of this document or such other date and time, if any, as is specified by the Owner in accordance with Section 3.1 below (the “**Closing Time**”) delivered to the Procurement Department at:

**George Brown College
Procurement Department
2nd Floor, 500 MacPherson Avenue
Toronto, Ontario, M5R 1M3
Attention: Wray Hodgson**

A Respondent’s proposal (the “**Proposal**”) is the totality of the information that a Respondent submits to the Owner in accordance with and in response to the RFP by the Closing Time, including all forms and information that the Respondent submits in response to a requirement, request, option or permission to submit under the terms of the RFP. Proposals must be sent by courier or otherwise delivered in person. The Owner will not accept or consider Proposals transmitted by facsimile or sent by other electronic means or by Canada Post. It is the responsibility of the Respondent to ensure that Proposals are date-and-time stamped at the Procurement Department at the address indicated above.

Proposals become the property of the Owner and will not be returned to Respondents.

2.2 Withdrawal or Amendment of Proposal by Respondent

A Respondent that submits a Proposal to the Owner may withdraw its Proposal by delivering a written notice to the Procurement Department at the address provided above before the Closing Time, indicating that the Respondent is withdrawing its Proposal.

A Respondent may amend its Proposal only by delivering a written notice to the Procurement Department at the address provided above before the Closing Time, indicating that the Respondent is amending its Proposal, accompanied by an amended Proposal in a sealed envelope or package. Any amended Proposal must comply with all requirements of this RFP that are applicable to the Proposal that it is replacing. The last Proposal received by the Owner before the Closing Time shall supersede and invalidate any Proposal previously submitted by the Respondent.

2.3 Proposal Irrevocable by Respondent

Subject to a withdrawal by the Respondent prior to the Closing Time, Proposals shall be valid and shall remain in effect and open for acceptance by the Owner for ninety (90) calendar days following the Closing Time.

2.4 Respondents to Follow Instructions

Respondents are expected to complete their Proposals in accordance with the instructions in this RFP. Any non-compliance with the instructions or failure to provide information set out in the RFP by a Respondent may result in the Respondent’s Proposal being disqualified.

Respondents are requested to structure their responses in parallel to the structure of the RFP. Some sections of the RFP require the Respondent to complete or use forms that are contained in the RFP. For

clarity, where the use of a form is not specified in the RFP, Respondents are not required to copy and submit the text of the RFP to which they are responding, but should reproduce or clearly reference the RFP section number and section title in their Proposals.

Section 3 Owner's Rights

3.1 Owner's Right to Amend, Supplement or Cancel RFP

The Owner, without liability, cost or penalty may do all or any of the following acts:

- (a) at any time prior to the Closing Time, alter the date and/or time specified as the Closing Time;
- (b) at any time prior to or after the Closing Time, alter any other dates in this RFP;
- (c) at any time prior to or after the Closing Time, cancel this RFP; and
- (d) from four (4) to eight (8) calendar days before Closing Time, amend or supplement this RFP.
- (e) Any amendments or supplements to this RFP shall be communicated to Respondents in the same manner in which this RFP was issued. Any amendments or supplements to this RFP made in any other manner shall not be binding.
- (f) In the event all submissions are unacceptable to the Owner, the scope of the RFP may be changed and Vendors will be invited to submit a response again on the new scope.

For RFPs such as this RFP issued on MERX, Respondents are solely responsible for obtaining any amendments or supplements issued by the Owner. To ensure automatic receipt of amendments or supplements, Respondents are advised to select the "Auto Update" feature on the MERX document ordering system.

Any reference to "RFP" in this document shall mean this RFP and all amendments or supplements of any kind, if any.

3.2 Proposal Acceptance

Neither the Proposal with the highest revenue potential nor any Proposal will necessarily be accepted. The financial component is an important element in the selection process, but there are other evaluation criteria in the RFP that the Owner will consider in evaluating Proposals. Alternative proposals may be presented for the Owner's consideration in addition to but not in lieu of the requirement outlined in Schedule "C".

3.3 Owner's Right to Waive Irregularities

The Owner, without liability, cost or penalty, may, in its sole discretion, waive irregularities in any Proposal which the Owner, in its sole discretion, determines to be non-material.

3.4 Owner's Right to Clarify Proposals

The Owner, without liability, cost or penalty, in its sole discretion and at any time after the submission of a Proposal, may seek clarification from any Respondent with respect to its Proposal. Any written information received by the Owner from a Respondent in response to a request for clarification by the Owner shall be considered an integral part of the Respondent's Proposal.

3.5 Owner's Right to Verify

The Owner may verify any statement or claim made by a Respondent by whatever means the Owner deems appropriate, including contacting references other than those identified by the Respondent, and may reject any statement or claim by a Respondent if in the Owner's judgement the statement or claim is unwarranted or not credible.

3.6 Obtaining RFP Documents

Respondents are advised to obtain the documents directly from the MERX electronic tendering services (telephone number: 1-800-964-6379; web site: www.merx.com, e-mail: merx@merx.com) ("MERX") to ensure that they receive all issued communications from the Owner. This is a mandatory requirement.

Section 4 RFP Co-ordinator, Inquiries, Clarification of Matters Relating to the RFP

4.1 RFP Facilitator

The individual who shall be responsible for handling all communications on behalf of the Owner relating to this RFP (the "**RFP Facilitator**") is:

Wray Hodgson

George Brown College
Campus – Casa Loma
Address – 500 MacPherson Ave.
Toronto, Ontario, Canada

Postal Code M5R 1M3
E-mail: whodgson@georgebrown.ca
(416) 415-5000 x 6041

All communications, including requests for information or clarification of this RFP, must be made in writing, addressed to the RFP Co-ordinator and sent to the e-mail address above.

If an e-mail acknowledgement is not received with twenty-four (24) hours of the next business day, it is the responsibility of the Respondent to contact the RFP Co-ordinator to confirm receipt of the original e-mail, quoting the RFP Number.

Respondents are put on notice that only the RFP Co-ordinator is authorized by the Owner to provide information about this RFP and Respondents may not rely upon any information or instructions from any other person at, or purporting to act on behalf of, the Owner.

Respondents shall carefully review this RFP and any attachments and report any errors, omissions, discrepancies, or clauses requiring clarification, or any qualifications to the RFP Co-ordinator.

4.2 RFP Clarification

It is the responsibility of Respondents to seek clarification from the RFP Co-ordinator on any matter it considers to be unclear in accordance with Section 4.1.

The Owner shall not be responsible for any misunderstanding on the part of Respondents concerning the RFP or the RFP process.

The Owner will accept clarification questions in the form of emails only until the date and time specified for “Questions from Respondents” in Section 9.1 below. The Owner will communicate answers to questions submitted by Respondents by noon (local time in Toronto, Ontario) of the business day specified for “Responses to Questions issued by the Owner” in Section 9.1. The Respondent is responsible for ensuring that any clarification questions which it submits to the RFP Facilitator are received by the RFP Facilitator before the deadline set out in Section 9.1. Such an e-mail is deemed to have been received by the Owner when the Owner’s e-mail system delivers it to the RFP Facilitator’s e-mail box.

All answers to questions will be communicated to Respondents in the same manner as an amendment or supplement to this RFP issued in accordance with Section 3.1 above. The Owner reserves the right to edit clarification questions or to consolidate any clarification questions which are repetitive and post a single question and response.

4.3 Respondents’ Briefing

If the Owner is holding a briefing session for potential Respondents who may wish to respond to this RFP (the “**Respondents’ Briefing**”), the date and time of that briefing will be set out in the following table:

Table 1 Respondents Briefing	
Date:	December 16, 2011
Time:	1430 Hours
Location:	Ellis Don Site Office - 175 Queen's Quay East, Toronto, ON, M5A 1B6 Note: This is a construction site. Safety boots and hard hats must be worn.

If a Respondents’ Briefing session is being held, attendance at the meeting will be restricted to individuals who have pre-registered. Each Respondent may pre-register up to two (2) individuals for the Respondents’ Briefing by sending an e-mail with the potential Respondent’s name and the names of the individual or individuals to be pre-registered to the RFP Co-ordinator by no later than:

Date/Time:	December 14, 2011 1700 Hours
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Individuals attending the Respondents’ Briefing will be asked to sign in, identifying themselves and the potential Respondent whom they represent. Individuals who are not pre-registered shall not be admitted.

It is **NOT** a mandatory requirement of this RFP that each Respondent be represented by at least one individual at the Respondents’ Briefing.

Section 5 **Scope of the RFP**

5.1 Deliverables

The Deliverables to be procured by the Owner pursuant to this RFP consist of the services (the “**Services**”) that are described in Section 2.1 of **Error! Reference source not found.** attached hereto.

5.2 Term

Subject to any other terms and conditions contained therein, the Agreement to be made pursuant to this RFP will commence on the date specified in the Agreement (the “**Commencement Date**”) and will expire upon the satisfactory fulfillment of the deliverables.

Section 6 Format of Proposal and Respondent Information

6.1 Format of Proposal

Proposals must be divided into two parts, each made up of one (1) signed original unbound copy, six (6) signed original bound copies and one (1) copy of the Proposal in an electronic searchable format. A copy is one complete iteration of the Proposal. Each part is to be submitted in a separate sealed envelope or package. All copies of the RFP submission will be recorded by the RFP Facilitator.

Respondents are expected to prepare their Proposals in accordance with the instructions set out in this RFP. Failure to do so may result in disqualification of any Proposal in accordance with Section 2.4 and Section 8.

Envelope or package number one (1) shall include all information and materials to be provided pursuant to this RFP other than information pertaining to the financial submission (the “**Non-Financial Submission Component**”). Envelope or package number two (2) shall only contain the financial section of the submission (the “**Financial Submission Component**”).

The two separate sealed envelopes or packages to be prepared by the respondent pursuant to this Section 6.1 should be included in another sealed envelope and such envelope shall be submitted in accordance with Section 2.1 above.

The inclusion of information concerning financial information in the Non-Financial Submission Component envelope or package will result in the immediate disqualification of a Proposal.

The Respondent’s name and address and the RFP number as well as the information set out in Section 2.1 shall be clearly marked on all envelopes and packages.

The original and three (3) copies must be signed by a duly authorized signing authority of the Respondent.

Each page of the Proposal must be numbered and a list provided of any attachments, which attachments shall be considered part of the Proposal.

The Proposal must include an executive summary.

The Proposal must include samples of marketing or promotional material specifically referenced in the body of the Proposal.

6.2 Respondent Information

The Respondent must provide the following information in its Proposal:

- (a) the name, postal and e-mail address, telephone and facsimile numbers of the Respondent’s contact person(s);
- (b) the Respondent’s legal name and any name under which it carries out business;
- (c) the address, email address, website, telephone and facsimile numbers of the Respondent’s principal place of business;
- (d) the name of the person who will have primary responsibility for overseeing the Project;

- (e) if different from (d), the name of the person who will be managing the provision of the Deliverables if the Respondent becomes the Vendor;
- (f) a description of the Respondent's business organization, for example, whether it is an individual, a sole proprietorship, a corporation, a partnership, or other legally recognized entity;
- (g) the name(s) of the proprietor, where the Respondent is a sole proprietor; each of the directors and officers where the Respondent is a corporation; each of the partners where the Respondent is a partnership; and the applicable information regarding the proprietor, directors, officers and/or partners where the Respondent is another recognized legal entity;
- (h) whether the Respondent intends at any time during the term of any Agreement arising out of this RFP, to use the services of another entity in connection with the provision of the Deliverables pursuant to the Agreement and if so, the details of that arrangement;
- (i) whether the Respondent is a partner, director, officer, shareholder, or a contributor of capital to another individual, sole proprietorship, corporation, partnership, or other legal entity that has as its principal business the provision of services similar to the Deliverables, and if so, the details of that relationship; and
- (j) the name(s), title, and company (if not the Respondent) of individuals that prepared the Respondent's Proposal.

6.3 Information about Subcontractors

The Respondent must include in its Proposal the name of any subcontractor that the Respondent proposes to use in connection with the Project and information about the business organization of the subcontractor, such as whether the subcontractor is an individual, a sole proprietorship, a corporation or a partnership.

The Respondent must indicate whether any subcontractor is an existing service provider to the Respondent, or George Brown College. The Respondent must include information specifying the subcontractor's experience, and its ability to meet all applicable requirements set out in this RFP.

The Respondent must describe the contractual or other arrangement between the Respondent and all of the subcontractors it proposes to use in connection with the Project.

The Successful Respondent will be the prime contractor, and the Owner will at no time, during the term of the Agreement, enter into any legal agreement with the Successful Respondent's subcontractors with respect to the Deliverables to be provided under the Agreement.

In any case where the Respondent proposes to use another entity to assist in any manner in the provision of the Deliverables, such other parties shall be named as subcontractors, and the Respondent will be required to act as the prime contractor and take overall responsibility for the successful provision of the Deliverables.

Section 7 Mandatory Requirements of the RFP

This section outlines the requirements that must be complied with in order for a Proposal to be considered by the Owner (the "**Mandatory Requirements**"). If, in the sole discretion of the Owner, a Proposal does not comply with the Mandatory Requirements in whole or in part, it will be eliminated and shall not be given any further consideration by the Owner.

For purposes of this RFP, a Proposal complies with the Mandatory Requirements if it conforms to the Mandatory Requirements without material deviation or reservation. A “material deviation or reservation” is one:

- (a) that affects in any substantial way the scope, quality or performance of the Deliverables;
- (b) that results in the material component of a mandatory requirement not being complied with; or
- (c) where the rectification of which would affect unfairly the competitive position of other Respondents submitting Proposals that comply with the Mandatory Requirements.

7.1 Proposal Form

The Proposal Form attached as Schedule A must be completed and signed by a person authorized to sign on behalf of the Respondent and attached to the Proposal.

7.2 Conflict of Interest

The Respondent must confirm that except as disclosed in its Proposal, the Respondent and any proposed subcontractors do not and will not have any actual or potential conflict of interest in submitting a Proposal or, if selected, in fulfilling its obligations to the Owner under this RFP and under the Agreement.

In their Proposals, Respondents must declare any situation or relationship that may constitute a conflict of interest in connection with the submitting of a Proposal or, if selected, the fulfilling of obligations due to the Owner in connection with the Project including the provision or performing of the Deliverables.

The Respondent must confirm that neither it nor any subcontractors which the Respondent names in its Proposal in connection with the Project have, or have had access to any confidential information of the Owner, excluding information provided in the normal course of this RFP, which is relevant to the Deliverables, its pricing or the RFP evaluation process. Respondents must include in their Proposals:

- (a) a list of the names, addresses and telephone numbers of the persons who participated in the development of their Proposals; and
- (b) a list of the names of any former employees of George Brown College who Respondents or any proposed subcontractors that are named by the Respondent in its Proposal have either been appointed to their Board of Directors or employed within the last two (2) years.

A Proposal may be disqualified where the Respondent fails to provide confirmation of or misrepresents the information set out above. Further, the Owner has the right to rescind the Agreement to be made with the Successful Respondent, in addition to or in lieu of any other remedies available to the Owner in law or in equity, if the Owner in its sole discretion determines that the Successful Respondent has made a misrepresentation regarding any of the information set out above.

7.3 References

The Respondent must submit three (3) references with its Proposal. The references should be from clients for whom the Respondent has over the past two (2) years provided services that are similar to the Deliverables. The Respondent should provide the name, telephone number and fax number of a contact person for each reference and a brief outline of the nature of the services provided by the Respondent to the client named as the reference.

In addition to the references to be provided by the Respondent as set out in the preceding paragraph, the Owner reserves the right to request the Respondent to provide the names of one or more references for any subcontractor proposed to be used by the Respondent in connection with the provision of any substantial portion of the Deliverables that the Owner in its sole discretion determines to be material.

The Owner, in its sole discretion, may confirm the qualifications and experience of the Respondent (and if applicable, each proposed subcontractor) by checking the references provided by the Respondent at any time during the RFP process. By providing information about references in their Proposals, Respondents represent, warrant and certify that they have the legal authority to do so including any consent required.

7.4 Financial and Business Viability

The Respondent must indicate in its Proposal whether the Respondent has, under the laws of any province, territory or country, in the last three (3) years:

- (a) been declared bankrupt or made a voluntary assignment in bankruptcy;
- (b) made a proposal under any legislation relating to bankruptcy or insolvency; or
- (c) been subject to or instituted any proceedings, arrangement, or compromise with creditors including having had a receiver and/or manager appointed to hold its assets.

If applicable, the Respondent shall attach a copy of a discharge, release, or document with similar effect.

The Respondent must provide the information referred to in this Section 7.4 with respect to any subcontractors that are named by the Respondent in the Proposal in connection with the provision of any substantial portion of the Deliverables.

7.5 Ontario Corporate Taxes in Good Standing

Respondents must confirm in their Proposal, that they have duly and timely paid all corporate taxes owing to the Government of Ontario, including all instalments on account of taxes for the current year that are due and payable by the Respondent whether or not assessed.

If requested by the Owner at any time, the Respondent will provide the information referred to in the preceding paragraph with respect to any subcontractor whom the Respondent proposes to use for any part of the work in connection with the Project. The Owner may also request Respondent to confirm that the Respondent and/or any proposed subcontractors have duly and timely paid all corporate taxes owing to any government authority in any jurisdiction in which the Respondent or any such subcontractor is carrying on business at the time of the submission of a Proposal.

7.6 Proof of Insurance

Respondents must certify in their proposals that they have, or warrant that they will obtain prior to the negotiation of an Agreement arising from this RFP, the insurance coverage described in Section 13.7. If requested by the Owner, Respondents will provide such certification or warranty with respect to any subcontractors that Respondents propose to use in connection with the Project.

7.7 Deliverables

Respondents must indicate their willingness and ability to provide the Deliverables in accordance with the terms and conditions set out in Schedule "B". The Agreement must be included with the respondents submission either changed or unchanged.

7.8 Willingness to Enter into Agreement

Respondents must indicate in their Proposals whether they are prepared to enter into the Agreement (Schedule "B") with the Owner. The Respondent must indicate if the Agreement is acceptable to the Respondent as written, set out any changes or additions that the Respondent proposes be made to the Agreement, and the reasons for any proposed changes. If a respondent chooses to propose changes to the Agreement, such proposed changes may be reflected in the Respondents overall evaluation score.

The Respondents are advised that (i) Owner expects to limit the period of time required to negotiate and finalize the Agreement to be made with the Selected Respondent and accordingly, Respondents should request only such changes and additions to the Agreement as are required based on the nature of the Deliverables to be provided to the Owner; and (ii) the Owner will not in any event be bound by any changes or additions to the Agreement requested by any Respondent that are not acceptable to Owner in its sole discretion. Without limiting the foregoing, the Owner reserves the right not to consider or accept any changes or additions to the Agreement requested by the Selected Respondent that are not expressly set out in the Proposal.

Except as expressly and specifically permitted in the this RFP, no Respondent shall have any claim for any compensation of any kind whatsoever, as a result of participating in the RFP, and by submitting a proposal each Respondent shall be deemed to have agreed that it has no claim.

7.9 Participation in Respondents' Briefing

Respondents are required, as a condition of submitting a Proposal, to participate in the Respondents' Briefing if held in accordance with Section 4 above.

7.10 Other Required Information

All other required information as outlined in Schedule "D".

Section 8 Disqualification of Proposals

In addition to disqualification for failure to meet the Mandatory Requirements set out in Section 7, the Owner may disqualify a Proposal for the reasons set out in this Section 8.

8.1 Disqualification of Proposals on Grounds of Faulty Submission

The Owner, without liability, cost or penalty, in its sole discretion, may disqualify any Proposal before the Proposal is fully evaluated if:

- i. it contains incorrect information;
- ii. the Respondent misrepresents any information provided in its Proposal; or
- iii. the Proposal reveals a conflict of interest as described in Section 7.2.

8.2 Disqualification of Proposals on Grounds of Improper Conduct by Respondent

The Owner without liability, cost or penalty, in its sole discretion, may disqualify any Proposal:

if the Respondent or any proposed subcontractor, or any of its employees, agents, contractors or other representatives, contacts or attempts to contact, during the RFP process, for the purpose of obtaining information that relates only to this RFP or for the purpose of influencing the outcome of this RFP process:

- i. any agent or representative of the Owner (other than the RFP Co-ordinator);
- ii. any person responsible in whole or in part for evaluating the Proposals;
- iii. any expert or other advisor assisting persons responsible for evaluating Proposals; or
- iv. any contractor, staff or employee of the Owner (excluding the RFP Co-ordinator).

8.3 Disqualification of Proposals on Grounds of Historical Experience

The Owner, without liability, cost or penalty, in its sole discretion, may disqualify a Proposal where the Respondent advises, or the Owner determines, that the Respondent, which for the purposes of this section includes any of its directors, officers, partners, representatives, employees or agents has:

- a) breached any contract with George Brown College;
- b) been convicted of an offence in connection with, or any services rendered to George Brown College or the Government of Ontario;
- c) been convicted of a criminal offence within the last three (3) years; or
- d) breached a contract for services similar to the Deliverables with an organization other than George Brown College.

The Respondent is required to provide the Owner with information regarding the matters in paragraphs a) through d) above, where applicable.

Section 9 General Requirements of this RFP

9.1 Proposed Work Plan and Time Lines

The Owner has established the dates set forth below for the completion of various activities contemplated by this RFP, which dates may be altered by the Owner in accordance with the provisions of Section 3.1 above:

Table 2 Proposed Work Plan and Time Lines

Activity	Date
RFP Issue Date	December 13, 2011
Registration for Respondents' Briefing (if applicable) – See Section 4.3	December 15, 2011
Site Visit – See Section 4.3	December 16, 2011
Questions from Respondents – See Section 4.2	January 6, 2012
Responses to Questions issued by the Owner - See Section 4.2	January 9, 2012
Closing Date and Time – See Section 2.1 and cover page	January 19, 2012, 1400 Hours
Respondent Interviews (if applicable) – See Section 10.2	January 27, 2012
Notification of Selection of Successful Respondent* - See Section 10.4	January 30, 2012
Finalization of Agreement* - See Section 12	January 30, 2012
Commencement Date for Project*	TBD

- * The dates specified above for these activities are estimates only and may be modified by the Owner at its discretion without the need for any amendment or supplement to this RFP. Unless otherwise stated the closing time is 1700 hours EST.

9.2 Related Business Experience and Qualifications

The Respondent should describe in detail its experience and qualifications in providing services similar to the Deliverables being procured by the Owner under this RFP. In particular, the Respondent should describe:

- a) its understanding of the Owner's requirements in connection with this RFP;
- b) where applicable, its ability to provide access to services to persons with disabilities;
- c) its experience in providing services to the public sector;
- d) its human resource strategy (e.g. mix of permanent employees to subcontractors and its approach for obtaining, maintaining and developing the resources required to provide the Deliverables described in this RFP) including the name of any Trade Union ; and
- e) its approach for quality assurance in monitoring the performance of its resources and subcontractors.

Section 10 **Evaluation Process**

Section 10 describes the process to be followed by the Owner when evaluating Proposals submitted by Respondents in response to this RFP.

The evaluation team will consist of such representatives of the Owner and such outside advisors as are determined by the Owner in its sole discretion. In carrying out an evaluation of any Proposal in accordance with this Section 10, the Owner will use the evaluation criteria set out in Section 11 below.

10.1 Stage I – Compliance with Mandatory Requirements

The applicable members of the evaluation team will conduct a review of any Proposal to ensure that it complies with the Mandatory Requirements referred to in Section 7 above. If the Owner determines in its sole discretion that the Respondent's Proposal has complied with all Mandatory Requirements (subject to the Owner's right to waive any non-material irregularities in accordance with Section 3.3), the Proposal will proceed to Stage II of the evaluation process as set forth below.

Table 3 Mandatory Requirements

MANDATORY REQUIREMENTS
Receipt of submission complies with instructions.
Submission is correctly addressed.
Submission contains correct number of copies in prescribed format.
RFP document was obtained from MERX.
Resume is included for the Operations Manager.

The financial section is in the prescribed format.
Respondent's format sheet is included in the submission.
References are included.

10.2 Stage II – Review of Proposal (Non-Financial)

Stage II will consist of a review by the applicable members of the evaluation team, of all information and materials submitted by the Respondent as part of its Proposal (other than any financial information to be included as part of Envelope Number two (2) as referred to in Section 6.1 above). Specifically, the evaluation team will evaluate the Respondent's Proposal according to the extent to which it meets the Owner's needs and requirements, all in accordance with the evaluation methodology set out in Section 11 below. **The Respondent shall be aware that meeting these needs and requirements will be scored at the midpoint of the weighting system.**

To enable the evaluation team to conduct a full and thorough evaluation, the Respondent's Proposal must contain sufficiently detailed information, and must be clear, direct and organized. Proposals that do not respond to a particular rated item, or that include responses to any item that cannot easily be found by the evaluation team, may receive a lower or a zero (0) point score for that item.

Proposals must achieve the following score (the **"Qualifying Score"**) in order to be considered for Stage III: sixty (60) points. In the event that an insufficient number of Respondents qualify to be considered for Stage III, the Owner, in its sole and absolute discretion, may lower the Qualifying Score. Proposals that do not meet the Qualifying Score in this stage shall not be considered further.

The Owner at its option may require any Respondent to provide a demonstration of the services to be provided by the Respondent as the Deliverables under this RFP. Such demonstration will take place through an Interview process at such location as is specified by the Owner, which may be a location that the Respondent proposes to use in the course of providing any of the Deliverables. Such demonstration will provide the Owner with the opportunity to verify information provided in the Respondent's Proposal. The Owner reserves the right to adjust the score assigned to any Respondent as part of its Stage II evaluation based on the demonstration conducted hereunder.

10.3 Stage III – Review of Financial Submission

Stage III will involve the scoring of the financial submission of each Proposal from Stage II that meets the Qualifying Score. Each Respondent's overall cost may be rationalized and will be scored based on a relative pricing formula.

10.4 Stage IV – Selection of Successful Respondent

Subject to the terms and conditions of this RFP, the Respondent whose Proposal has the highest overall score based on the combined scores assigned in the course of Stages II and III will become the Successful Respondent, and the Owner will issue a notice of selection to that Respondent. In case of a tie between Respondents with substantially equal qualifications, the tied Respondents may be invited to resubmit written proposals. In the alternative, the tie may be decided by lot, or all submissions may be rejected and new submissions solicited. Any Respondent which has not been approved to proceed further in the procurement process may request a debriefing from the Owner.

Section 11 Evaluation Criteria

The following are the criteria to be used by the Owner when assigning scores to each Proposal in accordance with Section 10 above:

Table 4 Evaluation Criteria

Evaluation Stages and Criteria		Maximum Weights
STAGE I – REVIEW OF MANDATORY REQUIREMENTS		Pass / Fail
STAGE II – EVALUATION OF PROPOSAL (NON-FINANCIAL)		40
	SCORE (a)	
Overall technical capability and specialized competence	10	
Capacity to perform the work within the specified time frame	10	
Past performance record on contracts; references	10	
Proximity and familiarity with the project and the area.	10	
STAGE III – EVALUATION OF FINANCIAL SUBMISSION* Refer to Schedule “D” for clarification		60
	SCORE (b)	
OVERALL SCORE = (a) + (b)		

*The Owner reserves the right to correct obvious mathematical errors.

Overall technical capability and specialized competence.

Provide a brief history of the firm (and all consultants), years in business, an organization chart of the firm's project team; project team background, professional and project experience. Provide a project list containing at least five projects completed by your firm that best represents a similar scope. For each project include the completion date, name & location, budget and final cost. Include original projected Order of Magnitude and final cost. Include your firm's management approach, the benefits of this approach, unique aspects your firm will employ in the execution of the project, cost effective measures used, with examples of budget control during execution.

Capacity to Perform the Work within the specified Time period.

Capacity of employees and firm, including all consultants and their representatives, to perform the work, including specialized services, within the time limitations. Provide a detailed project schedule for Scope of Work. Minimum schedule should include submittal process; procurement, delivery and installation of refrigeration, cooking, serving, cleaning and washing, storage, and ancillary equipment; final clean, start-up and turn-over.

Past performance records on contracts.

Include past performance on contracts with government agencies or private industry with respect to such factors as control of costs, quality of work, and ability to meet schedules. Include the completion

date, name & location, Order of Magnitude, budget and final cost. Demonstrate how your firm manages schedule and budget.

Proximity and familiarity with the project and the area.

Include locations of prime installation team and consultant offices, proximity to the site, and the installation team's familiarity with the site, site conditions, restrictions, and special project considerations based on site. Indicate all on-site reviews, drawing reviews, etc.

Price Proposal

Provide a Price proposal based on the scope of service outlined in this Request for Proposal. Include an itemized breakdown in accordance with the forms provided. Include also a cost reduction price submission based on alternative and lower priced equipment that meets all specifications.

Section 12 The Agreement

12.1 Form of Agreement

Within fifteen (15) days following the issuance of a notice of selection (or such other period as is determined by the Owner in its discretion), the Owner will prepare the agreement to be made with the Selected Respondent. The form of agreement will be based substantially on the contract terms and conditions attached as Schedule B.

The Owner, at its sole discretion, may make changes or additions to the Agreement, including such changes and additions as the Owner considers necessary or desirable as a consequence of the Proposal submitted or comments made by the Selected Respondent.

Each Respondent acknowledges that (i) the Owner is under no obligation to accept any proposed changes identified by the Respondent in the Agreement; and (ii) Respondent will not propose changes in the course of any negotiations unless Respondent has identified the same in its original submission to this RFP.

12.2 Negotiations and Execution of the Agreement

Negotiations between the Selected Respondent and the Owner with respect to the Agreement shall begin as soon as reasonably practicable, and if not otherwise specified by the Owner, within seven (7) calendar days following the submission by the Owner of the proposed form of agreement. The Owner and the Selected Respondent shall complete negotiations as expeditiously as possible and thereafter the Owner will prepare the execution copy of the Agreement.

The RFP, together with the Selected Respondent's Proposal, or such provisions of the Proposal as are accepted by the Owner, shall be attached as a schedule to the Agreement and shall form part of it.

the Owner shall give written notice to the Selected Respondent when the Agreement is ready for signing. The notice shall state that the Selected Respondent must enter into the Agreement within five (5) calendar days or such other longer period of time as is specified by the Owner in its notice.

Upon execution of the Agreement by the Selected Respondent, the Selected Respondent shall deliver the Agreement to the Owner for execution by the Owner. The Owner shall not sign the Agreement if it has been altered by the Selected Respondent in any way that is unacceptable to the Owner.

12.3 Selected Respondent's Failure to Sign the Agreement

If the:

- a) negotiations referred to in Section 12.2 are not successful and the Owner in its sole discretion determines that an agreement cannot be reached on terms that are satisfactory to the Owner;
- b) the Selected Respondent fails to enter into the Agreement within the five (5) calendar day period referred to in Section 12.2; or
- c) the Selected Respondent wishes to propose as part of the Agreement any changes or additions to the Agreement that are not set out in its Proposal,

The Owner without liability, cost or penalty, may, in its sole discretion either

- i. extend the period for negotiation or signing the Agreement;
- ii. cease negotiations with the Selected Respondent and enter into negotiations with any other Respondent without issuing a new RFP;
- iii. not enter into the Agreement with any Respondent;
- iv. cancel the RFP; or
- v. issue a new RFP for the same or similar services if the scope has changed.

In the case of any failure to enter into an Agreement for any reason set forth in Section 12.3(b) or (c) above, the Owner may hold the defaulting Respondent liable for all losses, damages, or costs of any kind (including but not limited to any increase in the cost over the cost submitted by the defaulting Respondent in its Proposal) suffered or incurred by the Owner as a direct or indirect result of the Respondent's failure or refusal to enter into the Agreement.

12.4 Decision Not to Award an Agreement

If:

- a) the Successful Respondent fails to obtain any permits, licenses, consents or authorizations required to provide the Deliverables;
- b) any of the circumstances described in Section 8 apply; or
- c) a change has occurred in the management or ownership structure of the Successful Respondent from the information set out as part of the Proposal,

The Owner, without liability, cost or penalty, may, in its sole discretion decide not to award an Agreement to the Respondent and either:

- vi. enter into negotiations with another Respondent without issuing a new RFP;
- vii. not enter into negotiations with any Respondent;

- viii. cancel the RFP; or
- ix. issue a new RFP for the same or similar services.

The Owner, in its sole discretion, may hold the defaulting Respondent liable for all losses, damages, or costs of any kind suffered or incurred by the Owner as a direct or indirect result of the Respondent's failure due to any of the circumstances described in Section 8 (Disqualification of Proposals) or change in management or ownership structure.

12.5 Denial of Board Approval

If George Brown College does not obtain approval of its respective Boards to enter into the Agreement (George Brown College in their sole discretion), the Owner, without liability, cost or penalty, may, in its sole discretion decide not to enter into the Agreement with the Selected Respondent or any Respondent. In addition, if the Agreement with the Selected Respondent states that the Agreement is subject to the condition that the Agreement must be approved by the Board of George Brown College, the Agreement shall be no longer in force and effect if such approval is not obtained within thirty (30) days following execution of the Agreement or such other period as is specified in the Agreement.

Section 13 Terms and Conditions

13.1 No Representations as to Accuracy of RFP

The Owner makes no representation, warranty or guarantee as to the completeness or accuracy of the information contained in this RFP including any information contained in any amendment or supplement.

13.2 FIPPA

The Owner is an institution for the purposes of the *Freedom of Information and Protection of Privacy Act*, R.S.O. 1990, c. F.31 ("**FIPPA**"). All Proposals made to the Owner in response to this RFP are subject to the right, established in FIPPA, of any person who makes application to access information in the custody or under the control of the Owner, subject to a limited number of exceptions. One such exception applies where the request is for access to information that reveals a trade secret or technical, commercial or financial information that is supplied to the Owner in confidence by a third party, where the disclosure of the information could reasonably be expected to result in harm to the third party. There are other criteria which must be met under the exception and Respondents are encouraged to review the relevant provisions of FIPPA.

The Owner will treat all Proposals as confidential, but cannot guarantee that the confidentiality of any information contained in a Proposal will be preserved if a request for access to the information is made under FIPPA.

Notwithstanding that the Owner will consider Proposals to be confidential, by making Proposals, Respondents are deemed to consent to:

- a) the disclosure of their Proposals, or any part thereof, to individuals in the Owner and other persons, as may be necessary for the purpose of reviewing and evaluating the Proposal;
- b) the Owner making copies of the Proposals for the purpose of reviewing and evaluating the Proposals;
- c) the retention of the Proposal by the Owner; and

- d) the public disclosure of the Respondents' names and the fact that it has made Proposals.

13.3 Collection of Personal Information

Any personal information as defined in Section 2 of FIPPA that the Owner collects in connection with this RFP:

- a) is collected under the authority of Subsection 38(2) of FIPPA and is necessary to the proper administration of a lawfully authorized activity, specifically the procurement by the Owner of products and services required for its operations; and
- b) shall be used to assess the qualifications of Respondents with respect to providing or performing the Services.

Questions about the collection of personal information by the Owner in connection with this RFP shall be directed to the RFP Co-ordinator at the address provided in Section 4.1.

13.4 Confidentiality

In this section, "**Owner Confidential Information**" means information, including but not limited to materials in any form supplied to Respondents by the Owner or otherwise acquired by Respondents in connection with this RFP, any negotiation relating to this RFP or any part of that process, whether supplied to or acquired by Respondents before or after the issuance of this RFP, as well as all deliverables supplied or created by Respondents in connection with this RFP.

All information obtained from the Owner is to be considered confidential information and is the property of the Owner, unless otherwise indicated.

Respondents shall ensure that they:

- a) preserve the secrecy of and hold all Owner Confidential Information in confidence;
- b) use Owner Confidential Information only for the purpose of replying to this RFP; and
- c) do not disclose or transfer Owner Confidential Information to any party without the prior written authorization of Owner.

Respondents acknowledge and agree that this Section 13.4 will be superseded by the confidentiality, privacy and protection of personal information provisions in the Agreement.

13.5 Indemnification

The Respondent shall indemnify and save harmless George Brown College either jointly or severally, its officers, employees, independent contractors, subcontractors, agents, volunteers, successors and assigns, from any and all losses, costs, damages (including, but not limited to, incidental, indirect, special and consequential damages), or any loss of use, revenue or profit by any person, organization or entity, liabilities (including but not limited to any and all liability for damages to property and injury to persons, including death), judgments, claims, demands, causes of action, contracts, suits, actions or other proceedings of any kind or nature and expenses (including, but not limited to, legal fees on a solicitor and solicitor's own client basis) which the indemnified persons, entities or organizations or any of them, may suffer or incur howsoever caused, arising out of, or in connection with or as a result of:

- a) the materials, including any Proposal provided by the Respondent, including any amendments of any kind and Deliverables to be provided by the Successful Respondent in connection with this RFP;
- b) anything done or omitted to be done by the Respondent, or persons for whom the Respondent is responsible, with respect to their obligations under this RFP, any Proposal, or otherwise in connection with this RFP, including any breach by the Respondent of its obligations under this RFP or of its representations, warranties and covenants as set out in its Proposal; and
- c) any alleged infringement or infringement of any patent, copyright, trade mark, trade secret or other intellectual or industrial property right or contractual right or obligation of any third party by reason of the purchase, use or possession by the Owner of any of the Deliverables described in this RFP.

13.6 Limitation of Liability

George Brown College and its officers, employees, volunteers, contractors, subcontractors, successors, assigns, and agents shall not be liable to the Respondent or its personnel for:

- d) any and all claims, demands, expenses, actions, losses, costs, liability, damages, causes of action, and for any and all liability for damages to property and injury to persons (including death) howsoever caused or arising from this RFP or in any way related to this RFP or the Respondent's Proposal;
- e) any incidental, indirect, special or consequential damages, or any loss of use, revenue or profit, incurred by any person, entity or organization including the Respondent, howsoever caused or arising out of or in any way related to this RFP or the Respondent's Proposal; and
- f) anything done or omitted to be done by the Respondent or the Respondent's personnel or agents in connection with this RFP or the Respondent's Proposal.

13.7 Insurance

The Operator shall carry and maintain, as an Operating Expense, the following insurance coverages:

- (a) Employer's liability insurance on all employees not covered by the worker's compensation or workplace safety insurance legislation in force in the Province of Ontario, for occupational accidents or disease, for limits of not less than One Million Dollars (\$1,000,000.00) for any one (1) occurrence,
- (b) Automobile liability insurance covering losses for owned, non-owned or hired vehicles including comprehensive and collision coverage with a limit of not less than Two Million Dollars (\$2,000,000.00) per occurrence.
- (c) Comprehensive Dishonesty, Disappearance and Destruction insurance with a limit of not less than Five Hundred Thousand Dollars (\$500,000.00) per occurrence for employee dishonesty, Five Thousand Dollars (\$5,000.00) per occurrence for loss of money / securities.

- (d) Commercial General Liability Insurance, protecting the operator against claims for damage or injury to person or property or for the loss of life occurring in or about the George brown College Waterfront Campus, the limit of such insurance liability to be not less than Five Million Dollars (\$5,000,000.00) per occurrence. The Commercial General liability policy shall include insurance for premises and operations liability, products and completed operations liability, blanket contractual liability, cross liability, severability of interest clause, personal injury liability, contingent employer's liability, owners and contractor's protective liability, elevator liability, contractual liability and tenants legal liability.

All of the policies described above must provide the Owner with thirty 30 days notice of cancellation or material change.

A certificate of insurance ("**Certificate**") evidencing the insurance coverage described in Section 13.7 must be submitted prior to the finalization of an Agreement for all or part of the Deliverables with the Owner and Respondents must certify in their Proposals that they will have or warrant that they will obtain upon the finalization of an Agreement arising from this RFP the insurance coverage described in this Section 13.7. The insuring company or its agent must sign the Certificate and the original must be provided to the Owner.

13.8 Governing Law

This RFP, any Proposal and any Agreement arising from this RFP, will be governed by the laws of Ontario and the laws of Canada applicable therein and any Agreement arising from this RFP will require the Respondent to comply with all applicable laws of Ontario and Canada, including the *Occupational Health and Safety Act*, R.S.O, 1990 c. O.1, the *Human Rights Code*, R.S.O. 1990, c. H.19, and the *Pay Equity Act*, R.S.O. 1990, c. P.7.

13.9 Permits, Licences, Consents, Authorizations

If the Respondent requires any permits, licences, consents or authorizations to engage in an activity contemplated in the Respondent's Proposal:

- a) it is the Respondent's responsibility to obtain and provide to the Owner at its request, such permits, licenses, consents or authorizations; and
- b) neither acceptance of a Proposal nor execution of an Agreement arising from this RFP will be considered to be approval by the Owner of any activity engaged in by the Respondent without the necessary permits, licences, consents or authorizations.

The Owner may, without liability, cost or penalty and in its sole discretion, decide not to award the Project or any part thereof to the Successful Respondent if the Successful Respondent fails to obtain any permit, licence, consent or authorization required.

13.10 Personnel

Where the Agreement made pursuant to the RFP provides for certain activities to be performed by certain named individuals, such individuals must be approved by the Owner and will not be replaced without the Owner's consent, which consent will not be unreasonably withheld. The Successful Respondent must use commercially reasonable efforts to maintain continuity by using the same personnel to provide or perform the Deliverables throughout the Project. If the Owner, in its sole discretion, deems any of the Successful Respondent's personnel used to provide any Deliverables to be inappropriate, the Owner may require the Successful Respondent to replace such personnel.

13.11 Subcontracting

The Respondent shall not be permitted to assign or subcontract any obligations arising from the RFP without the prior written consent of the Owner. No assignment or subcontract shall relieve the Respondent from its obligations arising from the RFP or impose any liability upon the Owner to any assignee or subcontractor.

The Respondent shall at all times be held fully responsible for the acts and omissions of the assignee's or subcontractor's directors, officers, employees, independent contractors, subcontractors, shareholders, members, partners, volunteers, successors, assigns, and agents.

Without limiting the foregoing provisions, the Respondent shall not subcontract with any entity or individual whose current or past corporate or other interests may give rise to a conflict of interest in connection with the Project or the Deliverables. This includes any entity or individual involved in the preparation of the Respondent's Proposal.

Further, in addition to or in lieu of any other remedies that the Owner has in law or in equity, the Owner shall have the right to disqualify a Respondent's Proposal and/or, if applicable, terminate any Agreement with the Successful Respondent in the event that the Owner, in its sole discretion, determines that the Respondent has, in the Owner's opinion, contravened the prohibitions in this Section 13.11.

13.12 Risk of Loss

All risk of loss or damage to property or supplies provided by the Respondent or provided by any third parties in connection with this RFP shall remain with and be upon the Respondent.

13.13 Costs

The Respondents shall bear all costs associated with or incurred in connection with the Proposal to be submitted by the Respondent, or otherwise arising out of this RFP, and if applicable, the negotiation and settlement of the Agreement to be made with the Selected Respondent.

Schedule A
Owner – Proposal Form

To The Owner

RFP Number 011 – WF05

INSTRUCTIONS TO RESPONDENTS

Mark on the Face of the Sealed Envelope or Package

RFP Number

RFP Response Due Date

Submitted by:

Respondent's Legal Name:
(if different from the above)

Address:

Postal Code:

Telephone No.:

Email Address

Facsimile No.:

Officer(s) signing on behalf of Respondent:

Position:

HST No.:

The undersigned affirms that he/she is duly authorized to execute this Proposal.

Per: _____
Name:
Title:

Per: _____
Name:
Title:

Schedule B

Proposed Contract and Terms and Conditions

The Agreement to be made pursuant to the RFP of which this Schedule B forms part shall contain provisions that are consistent with the terms and conditions set out below. GBC reserves the right to make such changes or additions to the following terms and conditions as may be necessary or desirable based on the information obtained through the RFP process, including information provided by the Selected Respondent.

1. DELIVERABLES

The Agreement will include a detailed description of the Deliverables (Goods and Services) to be provided by the Vendor, and the Requirements for the Deliverables.

2. SCHEDULES AND/OR SOWS TO BE MADE UNDER AGREEMENT

The detailed terms and conditions concerning the provision of the Deliverables will be set out in one or more Schedules or Statements of Work (SOWs) to be made pursuant to the Agreement. Any such Schedule/SOW will set out: (i) the key representatives of the Vendor who will be assigned certain tasks and responsibilities; (ii) any persons who will be named as subcontractors in connection with the provision of any Deliverables, and the roles and responsibilities of such subcontractors; (iii) the terms governing acceptance testing or acceptance of the Deliverables by GBC; (iv) any schedule of activities or work plan to be followed by the Vendor in the performance of any obligations under the Agreement; (v) the prices and payment terms applicable to the provision of the Deliverables; and (vi) any applicable service level metrics to be met by the Vendor in the performance of any Services and any service level credits or other remedies to be provided by the Vendor in the event of any failure to meet the prescribed service level metrics.

3. RESPONSIBILITY

The Vendor has overall responsibility for the provision of the Deliverables in accordance with the Agreement, and is accountable for any acts or omissions of any of its representatives, including any subcontractors.

4. PERSONNEL AND OTHER REPRESENTATIVES

The Vendor is responsible for ensuring that all of its representatives who are involved in the provision of any Services have all necessary qualifications. In addition, if required by GBC based on the nature of their responsibilities, such representatives will be required to undergo security screening in accordance with GBC's policies and procedures. GBC may require the Vendor to designate certain key representatives as being responsible for specific tasks or activities, and if GBC so elects, to obtain GBC's approval for the replacement of any such key representatives. The Vendor must replace any representatives who are no longer engaged by the Vendor from time to time with persons who have at least equivalent skills, experience and qualifications.

5. SERVICE LEVEL METRICS

The Vendor will be required to comply with the applicable service level metrics for the performance of any Services set out in any Schedule/SOW, and to provide GBC with the service level credits or other remedies that are prescribed by the Agreement upon any default or failure to meet such metrics. Any service level credits prescribed by the Agreement may be deducted from any amounts otherwise payable by GBC to the Vendor, and are in addition to any other remedies which GBC may exercise for any failure by the Vendor to perform its obligations under the Agreement.

6. REPORTS AND MONITORING OBLIGATIONS

The Vendor is required to monitor its performance of the Services, and to provide any reports prescribed in the applicable Schedule/SOW concerning its performance, and such other reports as may be reasonably requested by GBC from time to time.

7. PROVISIONS RELATING TO DELIVERY, INSTALLATION AND ACCEPTANCE

The Vendor will be required to deliver the Goods and provide the Services, in each case at or to such location as is specified in the Agreement or any Schedule/SOW made there under. The Vendor will perform any obligations relating to the installation and/or implementation of any Goods as are prescribed in the Agreement. Unless otherwise agreed by GBC, GBC will be entitled to carry out such acceptance tests as are reasonably necessary to enable GBC to confirm that the Deliverables comply with the Specifications. Where appropriate, a detailed description of the acceptance test procedures and the acceptance criteria for the Deliverables will be set out in the Agreement.

8. TERM

The Agreement will be for the immediate delivery of the units and a specified warranty period.

9. SUSPENSION AND TERMINATION

- (i) GBC reserves the right, without cost or penalty, to suspend the provision of the Deliverables for such period as may be specified by GBC, but GBC will use commercially reasonable efforts to provide at least fifteen (15) days notice to the Vendor of any such suspension.
- (ii) GBC, without cost or penalty, may terminate the Agreement at any time upon sixty (60) days notice to the Vendor.
- (iii) GBC, without cost or penalty, may terminate the Agreement on written notice to the Vendor, which may be provided immediately or following the expiry of such notice period as is specified by GBC, if the Vendor becomes bankrupt or insolvent or ceases to carry on business in the normal course, or attempts a bulk sale of its property.
- (iv) GBC, without cost or penalty, may terminate the Agreement on thirty (30) days' notice to the Vendor if the Vendor is in material breach of any of its obligations under the Agreement, that is not cured prior to the end of the notice period.
- (v) Upon any termination of the Agreement, any Schedule(s)/SOW(s) made thereunder will also terminate. However, if any breach of the Agreement relates only to a particular Schedule/SOW, GBC at its option may elect to terminate only the affected Schedule/SOW, and the remainder of the Agreement will continue in force.
- (vi) Upon any breach or default, as referred to in clauses (iii) or (iv) above, GBC may recover damages from the Vendor and may exercise any other remedies available at law or in equity, whether or not GBC terminates the Agreement.
- (vii) Upon the termination or expiration of the Agreement for any reason, the Vendor: will deliver up to GBC all assets, intellectual property and confidential information belonging to GBC in the possession of the Vendor; will provide any Deliverables required to be provided under the Agreement up to the date of termination or expiration, including all partially completed Deliverables; and will provide a full report to GBC of the current state of any Deliverables.
- (viii) Upon termination or expiration of the Agreement, GBC will be responsible only for such amounts as are otherwise payable under the Agreement for Deliverables actually provided or performed by the Vendor in full compliance with its obligations under the Agreement.

- (ix) The termination or expiration of the Agreement shall not affect any provisions which by their nature or by the express terms of the Agreement are intended to survive termination or expiration. In particular, any licenses for any software or other intellectual property granted for a perpetual term, or a term that expires after termination of the Agreement or any Schedule/SOW, will survive the Agreement.

10. **CHANGE ORDERS**

GBC may submit a change request from time to time setting out any proposed changes to the Deliverables or the terms and conditions on which they are provided. The Vendor will use commercially reasonable efforts to accommodate any changes requested by GBC. The Vendor will provide, as soon as possible, such information as is prescribed by GBC's change management process in response to any change request. A proposed change will be binding on both parties only when a change order is executed by both parties.

11. **RECORDS AND AUDITS**

The Vendor will maintain, during the term of the Agreement or for seven years thereafter (or for such shorter period, if any, that may be prescribed by GBC for certain categories of documents), all records relating to the performance of the Vendor's obligations under the Agreement. GBC will be entitled, on not less than seven (7) days notice, to audit such records, in which case the Vendor will provide GBC with reasonable access to the records, and grant GBC the right to make copies of extracts from the records.

12. **PRICES AND PAYMENT TERMS**

- (i) The Vendor will provide the Deliverable for the prices set out in the applicable Schedule/SOW.
- (ii) GBC will make payments in accordance with any payment schedule set out in any Schedule/SOW. The payment terms will include provisions for the achievement of certain milestones, and for the right of GBC to withhold certain amount(s) (e.g., until final acceptance of any Goods, or the expiry of an applicable warranty period). The total amount payable under any Schedule/SOW will not exceed any maximum amount (if any) specified in the Schedule/SOW.
- (iii) The prices to be paid by GBC to the Vendor will be exclusive of any taxes applicable to the provision of the Deliverables, other than taxes based on the Vendor's net income. All taxes which the Vendor is required to collect will be separately identified in any invoice.
- (iv) GBC will reimburse the Vendor for reasonable expenses incurred by the Vendor that are related to the provision of the Deliverables, provided that such expenses are approved in advance by GBC, and are in accordance with any reasonable guidelines issued by GBC.
- (v) All invoices will include a detailed description of the Deliverables to which they relate, including a detailed description of any Services provided during any billing period.
- (vi) GBC is required to pay only such invoices as are properly issued in accordance with the Agreement, for Goods delivered and accepted by GBC and for Services actually performed by the Vendor, in each case in accordance with the Agreement.
- (vii) GBC will endeavour to pay all invoices properly issued under the Agreement within thirty (30) days of receipt, subject to GBC's right to withhold any amount in dispute, and to set off any payment against any amounts due and owing to GBC.

13. **CONFIDENTIALITY, PRIVACY AND SECURITY**

- (i) The Vendor will comply with all laws and regulations applicable to the protection of personal information, and will perform the Services in such a manner as to enable GBC to comply with all such laws and regulations.
- (ii) The Vendor will comply with, and will cause its representatives to comply with, GBC's policies and procedures as are communicated to the Vendor relating to privacy, confidentiality and security.
- (iii) The Vendor will comply with detailed obligations relating to the protection of all information received from GBC, as will be set out in a Schedule to the Agreement.
- (iv) The Vendor acknowledges that GBC is subject to the *Freedom of Information and Protection of Privacy Act* (FIPPA), and that GBC may be required to disclose certain information in response to a request for access made under that Act. To the extent permitted under FIPPA, GBC will advise the Vendor of any request for any records that may reveal information that has been provided by the Vendor to GBC in confidence. The Vendor will provide reasonable assistance as may be requested by GBC to enable GBC to respond to an access request.
- (v) Unless otherwise agreed by GBC, the Vendor will ensure that all personal information belonging to or relating to GBC remains in the Province of Ontario, or other such location within Canada as is approved by GBC. Unless otherwise agreed by GBC, the Vendor and its representatives (including any subcontractors) will perform any Services that may result in any access to personal information only from premises located in Canada.

14. **INTELLECTUAL PROPERTY AND PROPRIETARY RIGHTS**

- (i) Unless otherwise agreed by GBC, the Vendor will assign to GBC all right, title and interest, and all applicable intellectual property rights, in any Deliverables to be provided to GBC under the Agreement.
- (ii) Notwithstanding clause (i), the Vendor is not required to assign intellectual property rights to any commercial goods, but the Vendor will convey ownership of such goods (other than COTS software) to GBC.
- (iii) Notwithstanding clause (i), the Vendor is not required to assign intellectual property rights to any COTS software, but the Vendor will grant GBC a license to use any such software and accompanying documentation (which license, unless otherwise set out in any applicable Schedule/SOW, will be a non-exclusive, perpetual, assignable, irrevocable, world-wide license, with the right to allow use by GBC's subcontractors and service providers).
- (iv) The Agreement will contain such other terms and conditions as are necessary to give effect to any assignment of rights or any licenses granted under the Agreement.

15. **REPRESENTATIONS, WARRANTIES AND COVENANTS**

The Agreement will include various representations, warranties and covenants to be provided by the Vendor, including the following:

- (i) The Vendor has all necessary rights, and holds all licenses and intellectual property rights, as are necessary to enter into and perform its obligations under the Agreement, and to grant such assignments and licenses as are set out in the Agreement, without any claim or encumbrance in favour of any third party;
- (ii) The Vendor will comply with all laws and regulations in respect of the performance of any obligations under the Agreement;

- (iii) The Vendor will provide all Deliverables in compliance with all applicable Specifications for such period of time as is specified in the Schedule/SOW;
- (iv) The Vendor is not, and will not be, in any conflict of interest situation in the course of performing its obligations under the Agreement;
- (v) The Vendor will not infringe the intellectual property rights of any third party in the course of performing its obligations under the Agreement, and will provide Deliverables that do not infringe any intellectual property rights of any third party; and
- (vi) All Goods supplied by the Vendor which consist of software will be free of viruses or any other harmful code.

16. INDEMNITIES

- (i) The Vendor will provide a full indemnity (which will not be subject to any limit of liability) to GBC and its representatives, for any damages, costs and expenses incurred by GBC as a result of any claim that any Deliverables infringe any intellectual property rights of any third party.
- (ii) In the event of any claim brought by a third party against GBC for which the Vendor is required to indemnify GBC under clause (i) above, the Vendor will make such modifications to the Deliverables or procure such rights to the Deliverables, in either case as are necessary to enable GBC to continue to use the Deliverables (or any equivalent products and services) on the terms and conditions set out in the Agreement, free and clear of any claim of infringement.
- (iii) Subject to the limits of liability set out below, the Vendor will indemnify GBC and its representatives for all damages, costs and expenses, incurred by them as a result of any breach of the Agreement by the Vendor not covered by the indemnity referred to in clause (i) above.

17. LIMITATION OF LIABILITY

- (i) Subject to clause (iii) below, neither party will be liable to the other party for any claims for indirect, special, consequential or punitive damages arising under the Agreement.
- (ii) Subject to clause (iii) below, the liability of each party to the other party for any claims arising out of the Agreement will be subject to a limit of liability, which will be the greater of **[\$2 million]**, or an amount equal to the aggregate fees paid or payable by GBC to the Vendor during the **[two year]** period preceding the applicable claim (or an amount equal to **[24]** times the average monthly amount paid or payable by GBC to the Vendor, if the Agreement has been in effect for less than [two years]).
- (iii) Clauses (i) and (ii) above do not apply to the following claims by GBC against the Vendor: claims for infringement of intellectual property rights; claims for any breaches of any obligations under the Agreement relating to privacy, confidentiality or security; any claims arising from fraud or wilful misconduct; and any claims for death or injury or damage to tangible property caused by negligence.

18. INSURANCE

The Vendor will be required to maintain during the term of the Agreement insurance of such kinds and in such amounts as are prescribed by the RFP.

19. DISPUTE RESOLUTION

All disputes arising out of or in connection with the Agreement will be resolved in accordance with dispute resolution mechanisms as prescribed by the Procurement Policy and Procedure PS09.41816.01, which includes a process for escalation of issues to senior management, mediation and arbitration.

20. SUSTAINABILITY AND SUPPLIER ETHICS POLICY

All GBC Vendors will become familiar and comply with the Sustainability Policy POS09.1916.01R1 and the Supplier Ethics Policy POS09.19516.01.

21. OTHER PROVISIONS

The Agreement will include certain other provisions as are generally included in agreement made in similar circumstances, including: a provision whereby the Agreement will be governed by the laws of the Province of Ontario and whereby the Vendor will attorn to the jurisdiction of Ontario courts; a provision requiring all amendments to be in writing and to be executed by authorized representatives of the parties; a provision prohibiting the Vendor from assigning the Agreement without the prior written consent of GBC; a provision whereby GBC and the Vendor will be treated as independent contractors; a provision to permit GBC to contract with other parties for goods and services similar to the Deliverables; and a provision requiring the Vendor to obtain GBC's consent for any press release or other disclosure of the Agreement or the Vendor's relationship with GBC.

22. PROPOSED CONTRACT

TERMS AND CONDITIONS

1. **TERMS AND CONDITIONS:** The terms and conditions set forth below together with those appearing on the face of this order, and any attachments hereof and any document in writing which is incorporated herein by reference constitutes the complete and exclusive agreement between George Brown College (the "Buyer") and Vendor. In the event of a conflict between the provisions of this order and a provision contained in a written purchase agreement or professional services contract, the subject of which is the goods and/or services being purchased under this order, the provisions contained in such agreement or professional services agreement shall govern.
2. **ACCEPTANCE:** This purchase order constitutes Buyer's offer to Vendor. The terms of this offer must be accepted by the Vendor. Upon the failure of Vendor to acknowledge this purchase order in writing and agree to its terms, the commencement of performance required by this offer shall be conclusive evidence of Vendor's approval of, and consent to, the terms and conditions of purchase herein contained. Buyer objects to any additional or different terms or conditions, whether or not material, contained in any acknowledgement or confirmation of the order. No modification of the order shall be binding on Buyer unless in writing and signed by an authorized representative of Buyer.
3. **PRICE:** Vendor shall sell to Buyer the goods and/or services shown on the face of this order at the price specified in this order. Except as otherwise provided for in this order, such prices are exclusive of all applicable freight charges, duties and taxes, but inclusive of packing, crating, drayage or other similar costs.
4. **INSPECTION AND PAYMENT:** Articles purchased hereunder are subject to final inspection and approval at Buyer's premises. Payment will not constitute acceptance of the goods and/or services being purchased under this order and will not impair Buyer's right to inspect goods and/or services being purchased under this order or invoke any remedies with respect thereto. Payments will be issued 30 days after receipt of a valid invoice or receipt of goods, whichever is later. No invoice may be dated earlier than the date of delivery.

5. **SHIPMENT AND OVERSHIPMENT:** Vendor shall give Buyer notice of any prospective failure to ship goods or provide services being purchased under this order on the delivery date specified by the Buyer. If only a portion of the goods being purchased under this order is available for shipment on the delivery date specified, Vendor shall, at the option of the Buyer, ship such portion of goods being purchased under this order as is available or reschedule the shipment date. Buyer will not accept quantities in excess of the order quantity except 5% on printed matters. Vendor shall be responsible for all costs and expenses, including transportation charges, associated with return of over-shippments by Buyer to Vendor. Buyer shall be responsible for transportation charges for partial shipments.
6. **SHIPMENT TERMS:** Items shall be packed in accordance with good commercial practice to ensure against damage from weather and/or transportation. Title and risk of loss or damage shall pass from the Vendor to the Buyer upon receipt of goods at the address specified by the Buyer. Regardless of when title and/or risk of loss passes from Vendor to Buyer, Vendor shall be responsible for any loss or damage due to its failure to properly preserve, package, handle or pack the goods being purchased under this order.
7. **CHANGES:** Buyer reserves the right at any time to make changes in shipping and packing instructions, delivery schedule, quantities ordered or in specifications and drawings as to nay material and/or work covered by this order. If any such changes directly effect the prices or delivery schedule, an equitable adjustment shall be made, provided the Vendor makes and the Buyer accepts a written claim of adjustment prior to shipment or provision of services being purchased under this order. If the parties are unable to agree on the amount of any adjustment, Buyer may, without any liability to Vendor, terminate this order as to all goods and services so affected.
8. **WARRANTIES:** Vendor warrants that all goods and/or services being purchased under this order (i) shall conform strictly to specifications, descriptions, and samples; (ii) shall be free of defects in design workmanship and material; (ii) shall be free of all liens and encumbrances; and (iv) all services being purchased under this order shall be performed in a professional manner consistent with the prevailing standard of care. All warranties shall survive any inspection, delivery, acceptance or payment by Buyer. All goods and/or services being purchased under this order that do not comply with the terms hereof, including the warranties contained herein, may be returned to the Vendor, at Vendors sole cost and expense, including shipping.
9. **COMPLIANCE WITH APPLICABLE LAWS:** Vendor agrees to comply with all federal, provincial and local laws and regulations applicable to the performance of this order. Without limiting the forgoing by acceptance of this purchase order through the commencement of work authorized herein, Vendor agrees that Vendor and sub-contractors engaged by him / it for work pursuant hereto shall comply with all requirements of the Occupational Health and Safety Act, R.S.O., 1990c.0.1, the Ontario Human Rights Code, (OHRC) R.S.O. 1990, c. H.19, the Pay Equity Act, R.S.O. 1990, c.P.7, Ontarians with Disability Act (2001), and the Freedom of Information and Protection of Privacy Act, R.S.O. 1990, c. F.31. and the regulations prescribed there under, and shall comply with the requirements of all other relevant authorities having jurisdiction in connection therewith. **FINAL PAYMENT WILL ONLY BE MADE UPON RECEIPT OF THE WORKPLACE SAFETY AND INSURANCE BOARD'S CERTIFICATE OF CLEARANCE, IF APPLICABLE.**
10. **TERMINATION:** Buyer may terminate or cancel this order in whole or in part, without liability to Buyer, if the deliveries are not made at the time (time is of the essence) and in quantities specified, or in the event of a material breach of any of the other terms or conditions hereof. In the event Vendor shall become insolvent or makes a general assignment for the creditors, or files or has filed against it a petition in bankruptcy or for reorganization, or pursues any remedy under any law relating to relief of debtors, or in the event a receiver be appointed to Vendor's property or business, Buyer may, at its option cancel this order.
11. **INDEMNITY:** Vendor shall indemnify, defend and save harmless Buyer from and against any and all losses suffered or incurred by it, as a result of (i) any misrepresentation or breach of warranty made or given by Vendor in this order; (ii) and failure by Vendor to observe or perform any covenant or obligation contained in the order; (ii) any injury or damage to property resulting directly from the performance of Vendor hereunder; and)iv) any claim that the goods and/o9r services subject to the order constitute an unauthorized use or infringement of any third part's patent, trademark, trade secret, copyright or any other intellectual property right. Without limiting the generality of the forgoing Vendor will pay all costs, damaged and expenses (including reasonable legal fees) incurred by the Buyer with respect to eth indemnity hereunder.
12. **GOVERNING LAWS:** The provisions of this order shall be construed and interpreted in accordance with the laws of the Province of Ontario and the laws of Canada applicable therein. The parties hereby irrevocably and unconditionally attorn to the non-exclusive jurisdiction of the courts of the Province of Ontario.
13. **NO ASSIGNMENT:** All of the terms and conditions of this order shall be binding upon, inure to the benefit of, and be enforceable by the respective successors and permitted assigns of the parties hereto. Except as specifically stated in

this order, neither this order nor any of the rights, interests or obligations of Vendor hereunder shall be assigned or delegated without prior written consent of Buyer. Any unauthorized assignment or delegation shall be null and void.

14. **WAIVER:** It is understood and agreed that any party hereto may waive any provisions of this order intended for such party's sole (not mutual) benefit, but it is further agreed that any waiver by any of the parties hereto of any default or the excusing of the performance of any condition by any other party hereto shall not constitute a continuing waiver of any other or subsequent default, but shall extend to and include only the particular breach or default so waived.
15. **CONFIDENTIALITY:** Vendor acknowledges all information related to the Buyer including that which is specified in this Purchase Order and all related documents is confidential information and Vendor agrees that it will not communicate or disclose such confidential information to any third party without the Buyer's written consent.
16. **CONFLICT OF INTEREST:** A conflict of interest exists when an employee has a personal interest, or incurs an obligation, in a business transaction or professional activity, which is in conflict with the proper discharge of the employee's duties and responsibilities, or otherwise affects the integrity and confidence of the Buyer. No employee of the Buyer shall engage in any activity that creates for that individual a conflict of interest. All staff and faculty members have an obligation to report and discuss with their Manager any potential conflict of interest. Seller acknowledges it has read and understood the Buyer's policy concerning Conflict of Interest. If the Seller has reason to believe any officer, employee or agent of the Buyer has violated any provisions of the Buyer's Conflict of Interest Policy, Seller shall immediately notify the Buyer of the suspected violation. Seller's failure to so notify the Buyer shall be a material breach of this agreement and the Buyer, at its option and at the very least may terminate this agreement.

SCHEDULE C

General

1.1 GENERAL REQUIREMENTS

- .1 Division 1 General Requirements of the Contract, are a part of this Section and shall apply here.
- .2 The General Contractor shall be responsible for coordinating all work contained in this section of the specification including the work provided by the:
 - Foodservice Division 114000;
 - Electrical Division 26 00 00;
 - Mechanical Division 23 00 00;
 - Structural Division 30 00 00, 40 00 00 and 50 00 00;
 - Architectural Millwork Division 62 00 00 ; and

- Other trades subcontractors.

.3 ABREVIATIONS

S.S.	-	Stainless Steel
C/W	-	Complete With
A.F.F.	-	Above Finished Floor
A	-	Amperes
V	-	Volts
CY	-	Cycle
P	-	Phase
Pl. lam.	-	Plastic Laminate
Kw	-	Kilowatt
kPa	-	Kilopascals
J.B.	-	Junction Box
CFM	-	Cubic Feet per Minute
L.E.D	-	Light Emitting Diode
in	-	Inches
ft		feet
F	-	Fahrenheit
C.P.	-	Chrome Plated
I.P.S.	-	Inside Pipe Size
N.I.C.	-	Not in Contract (for Section 114000)
L.C.	-	Load Centre
CBP	-	Circuit Breaker Panel
KEC	-	Kitchen Equipment Contractor

- .4 Delivery and installation, removal, storage and relocation of all food service equipment, included in this specification to be as per the schedule set out by the General Contractor or other designated party.

1.2 **SUSTAINABLE DESIGN REQUIREMENTS:**

Conform to the requirements of Section 01 81 13 – Sustainable Design Requirements. Follow project procedures for compliance, documentation and certification of the project in accordance with the requirements of the desired LEED credits and the Waterfront Toronto Mandatory Green Building Requirements.

For locations where materials are installed within the building, ensure that all materials including but not limited to primers and adhesives conform to the requirements of specified LEED credits.

1.3 **RELATED TYPICAL WORK BY OTHER TRADES**

1.3.1 **WORK PROVIDED BY ELECTRICAL DIVISION 26 00 00**

- .1 Supply, rough-in, installation and connection of all necessary electrical wiring in liquid tight flexible conduit (AC-90) required for the operation of, but not limited to the foodservice equipment, prefabricated insulated walk-in refrigerated and frozen room assemblies, mechanical refrigeration systems, foodservice conveyors and ware washing/waste management systems unless otherwise stated in Part 1.3 of this Section of the Specification.
- .2 Supply and installation of electrical wiring from the building source or distribution point of power, through disconnect switches to the terminals, connection box, circuit- breaker panel or plug receptacles located on the equipment. Equipment manufacturer's control panels and switches are not considered to be disconnect switches unless specifically permitted by applicable codes.
- .3 Supply, installation and co-ordination of all required disconnect switches, except those provided by the KEC for evaporator coils inside walk-in refrigerators and freezers, and power distribution panels.
- .4 Supply and installation of receptacles in all food service areas. All receptacles in wet areas such as the dish-room and pot wash areas must be waterproof and must have ground fault interrupters.
- .5 Supply and installation of all electrical wiring from power source through disconnect switches and ground fault interrupters to the various components of the ware washing and waste management system including but not limited to the control panel on the scrapping table, the dish washing machines, the waste collector and the waste collector control panel.
- .6 Supply and installation of water-proof emergency stop push button(s) for all ware washing equipment, location to be determined on site.
- .7 Supply and installation of electrical wiring from power source through disconnect switches to the control panel(s) for exhaust ventilator(s) and hood(s).
- .8 Supply and installation of electrical inter-wiring of control panel(s) for all exhaust ventilator(s) and hood(s) from the control panel and VFD's to the exhaust ventilator(s) and hood(s) and from the control panel to the magnetic contactor on the exhaust and make up air fan(s).
- .9 Supply and installation of all inter-wiring required for the kitchen ventilation and fire suppression system components including but not limited to the following: exhaust ventilator(s) hood(s), control panel(s), VFD'S, pull stations, surface fire suppression detector(s) in each exhaust ventilator and hood, fire suppression building alarm fire and

trouble interlocks as required, exhaust fans, makeup air units, cooking equipment shut down devices, and interlocks to Building Management Control Systems.

- .10 Supply and installation of electrical wiring from power source to components of the fire control system as required.
- .11 Supply and installation of wall switches for exhaust ventilator(s) and hood(s) lights and the supply and installation of inter-wiring between the wall switch and junction boxes on each ventilator or hood section.
- .12 Supply and installation of all inter-wiring for exhaust and make-up air fans, exhaust ventilator control panel(s), VFD's, magnetic contactors and shunt trips etc. so as to shut down power to electric cooking equipment in the event of a fire condition in conjunction with the fire suppression system.
- .13 Supply and installation of electrical wiring from power source through disconnect switches or MCC to the exhaust and make-up air fans.
- .14 Supply and install the reset relay or shunt trip to shut down electricity to the cooking equipment in the event of activation of the surface fire suppression system.
- .15 Supply and installation of all electrical wiring from power source through disconnect switches to the various components of the mechanical refrigeration system for the walk in refrigerators and freezers, including but not limited to compressors, parallel packs, air cooled condensers, evaporator coils, compressor room gas detection system and any other devices or equipment items required to form a complete and operating system as specified in Part 2 of this specification.
- .16 Supply and installation of electrical wiring from power source to a junction box(es) on top of the prefabricated walk-in refrigerator and freezer for power supply to each interior light fixture. Division 260000 to supply and install all interconnections between individual light fixtures and junction box for the light switch located on top of the prefabricated walk-in refrigerated and freezer rooms. Division 114000 to physically mount all interior light fixtures and run electrical wiring within conduit from each interior light fixture to a junction box located on top of the prefabricated walk-in refrigerated and frozen room assembly.
- .17 Supply and installation of electrical wiring from power to a junction box(es) on top of each prefabricated walk-in refrigerator and freezer for power supply to door heaters. Division 114000 to factory pre-wire door heaters within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.
- .18 Supply and installation of electrical wiring from power source to a junction box(es) on top of each prefabricated walk-in refrigerator and freezer for power supply to temperature alarms. Division 114000 to factory pre-wire all temperature alarms within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly. Division 16 to supply and install all necessary wiring interconnections within conduit between temperature alarms and building annunciation system and/or building control management system.
- .19 Supply and installation of electrical wiring from power source to a junction box(es) on top of each prefabricated walk-in refrigerator and freezer for power supply to interior electrical receptacles. Division 114000 to supply and install all electrical receptacles within the walk-in room assemblies. Division 114000 to factory pre-wire electrical receptacles within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.
- .20 Supply and installation of all electrical wiring from power source to a junction box on top of each prefabricated walk-in freezer for power supply to drain line heaters. Division 114000 to provide receptacle recessed in pre-fabricated insulated panel for drain line heater. Division 114000 to run wiring from receptacle to a junction box on top of room ready for final connection by Division 260000.

- .21 Supply, rough-in and installation of all electrical wiring required for "Owners Supplied", "Existing", "Relocated" or "NIC" designated equipment, as well as final hook-up and connections.
- .22 Supply, rough-in and capping off of electrical wiring required for any equipment designated as "Future".
- .23 Supply and installation of all electrical receptacles located in floors, ceilings or walls.
- .24 Supply and installation of all ceiling hung twist lock type receptacles as required.
- .25 Supply and installation of emergency stop button mounted on wall capable of interrupting power supply to dishwasher, waste collector, waste collector control panel and scrapping table. Number and location of emergency stop buttons to be confirmed with owner on-site.

1.3.2

WORK PROVIDED BY MECHANICAL PLUMBING - DIVISION 22 00 00

- .1 Supply, installation, rough-in and connection of all domestic hot and cold water, drains, vents, gas supply lines, steam supply and condensate return lines as per code from building supply to the point of connection required for the complete operation of, but not limited to, the foodservice equipment, mechanical refrigeration systems, the pre-fabricated, insulated walk-in refrigerated and frozen room assemblies, tempering chamber and blast chiller, foodservice conveyors and the ware washing/waste management systems.
- .2 Supply and installation of domestic hot and cold water lines complete with shut off valves, back flow preventers, line strainers, shock absorbers, pressure, temperature and pressure gauges and control valves or devices (unless otherwise stated and/or supplied with the equipment of this section).
- .3 Supply, installation, rough-in and connection of all domestic hot and cold water and drains as per code from building supply to the point of connection required for the complete operation of hand sinks and work tables with sinks within the pre-fabricated insulated walk-in refrigerated and frozen room assemblies. Division 230000 shall identify all penetrations/holes required in the pre-fabricated wall and/or ceiling panels to accommodate any plumbing or drain lines and request Division 114000 to cut penetrations/holes as required. Division 23000 shall also inform Division 114000 after the plumbing and drainage is complete in order that Division 114000 can seal all penetrations/holes appropriately.
- .4 Supply and installation of drain lines complete with traps, vent piping and clean outs.
- .5 Supply and installation of drain lines, traps, vent piping, clean outs and grease traps, drains for floor pans, connected drains for equipment, floor drains with funnels for open drains on equipment and exhaust ventilators.
- .6 Supply and installation of combination funnel floor drains required for the condensate drain lines from each evaporator coil inside prefabricated, insulated walk-in refrigerated and frozen room assemblies.
- .7 Supply and installation of all indirect drain lines including, but not limited to those required for foodservice equipment, mechanical refrigeration systems, mechanical blast chillers, conveyors, ware washing and waste management systems and any other open or indirect type connections from custom fabricated stainless steel equipment to a hub, funnel or combination drain at a rate of not less than 25mm in 610mm.
- .8 Extend all open or connected drains on foodservice equipment, mechanical refrigeration systems, mechanical blast chillers or freezers, tempering rooms, conveyors and ware

washing/waste management systems to above funnel floor drains using chrome plated piping.

- .9 Supply and installation of all floor drains for general drainage purpose, maintenance and cleaning. Finished floor to slope to all floor drains to ensure proper drainage and prevent pooling.
- .10 Supply and installation of tempered make-up air, including but not limited to ducting, diffusers, fans, dampers, heat exchangers etc., as required for the walk-in refrigerated and frozen room assemblies operating at 50 Degrees F.
- .11 Division 22 00 00 to co-ordinate with the KEC all locations and openings required in pre-fabricated insulated ceiling panels for tempered and make-up air diffusers.
- .12 Supply and installation of water softener and condensate return pump for dishwashing equipment.
- .13 Interconnection between refrigerant leak detector system (supplied by Division 114000) and ventilation system for mechanical room and B.A.S. system.
- .14 Supply and installation of all hand sinks, slop sinks, janitorial sinks, drinking fountains, grease traps and general sanitizing stations.
- .15 Supply and installation of gas lines with manifolds to each piece of gas fired foodservice equipment complete with shut off valves. Installation of mechanical gas valve(s) as specified under the Foodservice Section of Division 114000, in conjunction with the fire suppression system. Install pressure regulating valves as specified under the Foodservice section of Division 114000.
- .16 Supply and installation of grease traps.
- .17 Supply and installation of sediment interceptors before grease traps.
- .18 Installation of water filters provided by Division 114000 for coffee machines, hot water machines and ice/water dispensers.
- .19 Supply and inter-connection of water lines between hose reel control panels and hose reels.
- .20 Connection of all equipment designated as "Owner Supplied".
- .21 Disconnection and later reconnection of any equipment designated as "Existing Equipment to Be Relocated or Reused".
- .22 Capping off of all mechanical services for all equipment designated to be removed.
- .23 Roughing-in and capping off of mechanical services required for any equipment designated as "Future".
- .24 Use chrome plated piping wherever exposed.

1.3.3

WORK PROVIDED BY THE MECHANICAL HVAC - DIVISION 23 00 00 FOR KITCHEN EXHAUST SYSTEMS

- .1 Supply, installation and connection of all exhaust ductwork from, but not limited to foodservice equipment, exhaust ventilator(s) hood(s) or dishwashing and cart washing equipment per the current edition of the NFPA-96 as recognized by local building codes.

- .2 Supply and installation of all exhaust fan motor starters and overloads for exhaust ventilator(s) hood(s) with the 120V magnetic coils interlocked to the control panel(s).
- .3 Supply and installation of all exhaust s.s. duct work leading to exhaust ventilator(s) or hood(s) take-off collars and connect to collars. Use watertight ductwork and weld all joints as per NFPA Code - 96.
- .4 Supply and installation of make-up air system including fan, s.s. duct work and distribution grills.
- .5 Supply and installation of exhaust fan delay timer including all interconnections between dishwashers and exhaust fan.

1.3.4 **WORK PROVIDED BY MECHANICAL CONTROL - DIVISION 23 00 00**

- .1 Supply and installation of electrical inter-wiring between the components of the gas detection system in the mechanical room housing the refrigeration system compressors and parallel packs. Division 114000 to supply and mount the components of the system.
- .2 Installation of any component of the temperature and maintenance monitoring system for the mechanical refrigeration system, walk in refrigerators and freezers.
- .3 Supply and installation of all electrical inter-wiring between each of the controllers on the parallel packs and the building control management system.

1.3.5 **WORK PROVIDED BY OTHER TRADES**

- .1 Construction of all walls, partitions or ceilings, openings therein and finishes thereon.
- .2 Demolition and make good of any existing wall, partitions or ceilings, openings there in and finishes there on required to accommodate the revised plan/layout for the Nationwide facility.
- .3 Supply and installation of floors, floor leveling materials and floor finishes throughout the foodservice areas as well as those required for, but not limited to, prefabricated insulated walk-in type refrigerated and frozen room assemblies.
- .4 Finished floors to slope to all floor drains to ensure proper drainage and prevent pooling.
- .5 Provision of all floor depressions required for foodservice equipment, prefabricated walk in-type refrigerated or frozen room assemblies, trench drains etc. as required or indicated on drawings.
- .6 Provision of concrete curbs and bases under foodservice equipment, and mechanical refrigeration systems.
- .7 Provision of concrete bases or pads with vibration isolation for outdoor condenser – if required.
- .8 Provision of all building floor levelling, grouting, finishing, cutting and patching required to accommodate installation of prefabricated insulated walk-in refrigerated and frozen room assemblies.
- .9 Provision of all building floor slab toppings for prefabricated, insulated walk-in refrigerated or frozen room assemblies where specified.

- .10 Supply and installation of in-fill concrete topping inside prefabricated, insulated walk-in refrigerated and frozen room assemblies which have depressed prefabricated insulated floor panels so as to make floor level with outside floors (allowing for floor finish thickness).
- .11 Supply and installation of all floor tile or other specified flooring finishes inside prefabricated, insulated walk in type refrigerated and frozen room assemblies including coving up inside and outside of prefab walls.
- .12 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.
- .13 Supply and installation of grout under and around floor sump pans and depressions.
- .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.

1.4 **WORK INCLUDED BY FOODSERVICE DIVISION 114000 CONTRACTOR**

1.4.1 **GENERAL**

- .1 The work listed here includes, but is not limited to, the provision of all equipment indicated on the drawings and listed in the specifications together with labor, material, tools, plant, delivery, un-crating, setting-in-place of equipment, erecting of prefabricated insulated walk-in type refrigerated and frozen room assemblies, leveling, final assembly of equipment items shipped knocked down or in sections and cleaning herein ready for final connection of services by mechanical and electrical trades.
- .2 The work listed here includes coordination of the schedule for the manufacture, delivery and setting into place of the food service equipment in conjunction with the overall construction schedule being maintained by the General Contractor. This also includes the delivery and set-into-place of all large foodservice equipment that may not fit through normal building doorways such as but not limited to mechanical refrigeration system components, dishwashing and waste management system components or exhaust ventilators. Ensure that there is sufficient access into the building for the delivery and set into place of all foodservice equipment, mechanical refrigeration system components, prefabricated insulated panels for walk-in refrigerated and frozen rooms, conveyors or ware washing equipment etc.
- .3 Attend project site meetings when requested by the General Contractor, food service consultant, owner and/or architect and provide coordination with the other construction team members as required.
- .4 Oversee the scheduling, performance and delivery of all work and products being supplied by sub-contractors hired by the KEC.
- .5 Provide all required drawings including by not limited to: plans, elevations, construction and fabrication details, refrigeration shop drawings, mechanical and electrical rough in and connection drawings in conjunction with the project schedule as maintained by the General Contractor.

- .1 All work shall comply with the standards for material and workmanship specified under Division 26 00 00.
- .2 Supply and installation of low water cut-off devices for any equipment in which immersion type electric heating elements are utilized.
- .3 Supply and installation of all motors integral with equipment complete with starters, motor control centers and internal thermal overload protection.
- .4 Supply and installation of all internal wiring on custom fabricated items in a concealed and well supported manner and terminated inside circuit breaker panels or junction boxes ready for final connection by the electrical trades. All equipment shall be inspected by the local hydro authority and carry LOCAL and UL approval
- .5 Supply and installation of all necessary junction boxes and circuit breaker panels (electrical load centres) required to terminate internal wiring within custom fabricated equipment, exhaust ventilator(s) exhaust hood(s) and conveyors etc.
- .6 Tag each multiple electrical wire or cable used in any custom fabricated piece of equipment to indicate the item serviced. When circuit breaker panels are used, identify each circuit.
- .7 Supply and installation of waterproof wiring, outlets, panels and controls in all wet areas.
- .8 Supply and installation of cords and plugs on equipment as required and match the plug with the respective receptacle.
- .9 Supply and installation of waterproof electrical outlets on all custom fabricated equipment, prefabricated insulated walk-in type refrigerated and frozen room assemblies, conveyors and ware washing/waste management equipment. Mount electrical plug receptacles with stainless steel cover plates and casings. Furnish and install waterproof wiring. On open tables, recess outlets in stainless steel housing under table top. On enclosed tables and counters, recess outlets in stainless steel insert pans in counter front.
- .10 Supply and installation of switches for all lights in custom fabricated items.
- .11 Supply and installation of all necessary cords and plugs to match designated receptacles.
- .12 Supply and mount interior low temperature fluorescent lights with quick start ballasts within prefabricated walk-in refrigerator and frozen room assemblies. Physically mount all interior lights and run electrical wiring within conduit from each interior light to a junction box located on top of the prefabricated walk-in refrigerated and frozen room assembly. Supply and install junction box, ready for final connection by Division 260000.
- .13 Supply and installation of interior light switches within pre-fabricated insulated walk-in refrigerated and frozen room assemblies. Factory pre-wire light switches within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.
- .14 Factory pre-wire door heaters within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.
- .15 Supply and installation of temperature alarms. Factory pre-wire all temperature alarms within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly. Section 114000 to supply and install all necessary control wiring interconnections within conduit between temperature alarms and refrigeration system parallel pack.
- .16 Supply and installation of electrical waterproof receptacles within pre-fabricated insulated walk-in refrigerated and frozen room assemblies. Supply and install all electrical receptacles within the

walk-in room assemblies. Factory pre-wire electrical receptacles within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.

- .17 Supply and installation of electrical waterproof receptacles within pre-fabricated insulated walk-in refrigerated and frozen room assemblies for connection of drain line heaters. Factory pre-wire electrical receptacles within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.
- .18 Supply and installation of all drain line heater cables and insulation required for the walk-in refrigerated and/or frozen room assemblies.
- .19 Supply and installation of electrical wiring from contacts on evaporator coils through disconnect switches (supplied and installed by KEC) to a junction box located on top of the walk-in refrigerator and freezer assembly ready for final electrical connection from refrigeration rack by KEC.
- .20 Supply and installation of all electrical control wiring required for the mechanical refrigeration systems including but not limited to inter-connections from remote compressor(s), compressor(s), parallel pack(s) , evaporative condensor(s), evaporator coils and temperature alarms.
- .21 Supply and installation of control wiring required for the remote parallel packs or for any other device or equipment item included as part of the mechanical refrigeration system such as, but not limited to pumps, receivers, suction accumulator and liquid refrigerant sub-coolers etc.

1.4.3 **MECHANICAL**

- .1 All work shall comply with the standards for material and workmanship specified under Division 22 00 00 and 23 00 00.
- .2 Supply and installation of hard drawn copper condensate drain lines from each evaporator coil inside prefabricated, insulated walk-in refrigerated and frozen room assemblies complete with traps to building funnel floor drains. Wrap freezer evaporator coil drain lines with drain line heaters from coil to exterior of walk-in freezer. Evaporator fan coil condensate drain lines to be pitched down from drip pan connection to funnel floor drain at a rate of not less than 25mm in 610mm. Wrap all condensate drain lines with insulated white PVC covering.
- .3 Provision and installation of all faucets complete with aerators and replaceable seats, ready for connection by appropriate contractor.
- .4 Supply and installation of chrome plated overflow assemblies, drain fittings and traps with tail pieces for all sink type assemblies.
- .5 Supply and installation of chrome plated blow down piping from items with relief or safety valves, extend piping to nearest hub or floor drain approximately 200mm above drain.
- .6 Supply of any pressure regulating valves on domestic hot and cold water, low temperature chilled water, gas, steam or condensate lines for equipment supplied herein.
- .7 Conceal and support of all piping and accessories within custom fabricated equipment.
- .8 Interconnection of drains and water lines between common multiple pieces of equipment. i.e. exhaust ventilator(s) (hoods), steam equipment, dishwashers and waste collector etc.

1.4.4 **PREFABRICATED, INSULATED WALK IN TYPE REFRIGERATED AND FROZEN ROOM ASSEMBLIES**

- .1 Supply, installation and erection of all prefabricated, insulated panels for walk-in type refrigerated and frozen room assemblies including ceiling, floors and evaporator coil suspensions.
- .2 Supply, installation and erection of all prefabricated insulated panels required to insulate building structural columns that occur within walk-in type refrigerated and frozen room assemblies.
- .3 Supply and set into place of all over head horizontal structural supports and hanging rods required for suspension of ceiling panels for prefabricated walk in type refrigerated and frozen room assemblies and evaporator coils.
- .4 Provision and installation of sand for leveling insulated floor panels for prefabricated insulated walk-in refrigerated and frozen room assemblies.
- .5 Supply and installation of prefabricated insulated floor panels or screeds in floor depressions as part of the prefabricated insulated walk-in type refrigerated or frozen room assemblies.
- .6 Supply and installation of internal and external bumpers as specified for all pre-fabricated, insulated walk-in type refrigerated or frozen room assemblies.
- .7 Supply and installation of all door assemblies specified as part of the walk in structures.
- .8 Supply and mount interior low temperature fluorescent lights with quick start ballasts within prefabricated walk-in refrigerator and frozen room assemblies. Division 1140 00 to physically mount all interior lights and run electrical wiring within conduit from each interior light to a junction box(es) located on top of the prefabricated walk-in refrigerated and frozen room assembly. Division 1140 00 to supply and install junction box(es), ready for final connection by Division 26 00 00.
- .9 Supply and installation of interior light switches within pre-fabricated insulated walk-in refrigerated and frozen room assemblies. Division 11 40 00 to factory pre-wire light switches within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.
- .10 Supply and installation of door heaters. Division 11 40 00 to factory pre-wire door heaters within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.
- .11 Supply and installation of temperature alarms. Division 11 40 00 to factory pre-wire all temperature alarms within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly. Division 11 40 00 to supply and install all necessary control wiring interconnections within conduit between temperature alarms and solenoid valves for the mechanical refrigeration system as required.
- .12 Supply and installation of electrical receptacles within pre-fabricated insulated walk-in refrigerated and frozen room assemblies. Division 11 40 00 to supply and install all electrical receptacles within the walk-in room assemblies. Division 11 40 00 to factory pre-wire electrical receptacles within pre-fabricated insulated wall panels and run wiring to a junction box located on top of the walk-in room assembly.
- .13 Provision of all holes required in pre-fabricated insulated wall and ceiling panels by Electrical Division 26 00 00 and Mechanical Division 23 00 00 to accommodate including but not limited to hot and cold water lines, drain lines for hand sinks and work tables with sinks, condensate drain lines, sprinkler lines and electrical conduit. Seal all penetrations with an approved permagum sealant.
- .14 Supply and installation of internal bracings inside of the foamed in place urethane walk in panels required to support external bumpers or other fixtures attached to the prefabricated walk-in type panels.
- .15 Supply and installation of 12 Gauge thick stainless steel corner guards at all interior and exterior outside corners and insulated panels around building structural columns. Corner guards are to

be "L" - Shape 150mm x 150mm x 1800mm high mounted 50mm above the top of the finished floor cove.

- .16 Provision of all necessary foamed in place re-enforcement to accommodate the installation of hand sinks, drinking fountains, spray wash stations, fire alarm speakers (coordinate with Division 260000) and stainless steel enclosure panels.
- .17 Supply and installation of s.s. door sill cover plates.
- .18 Supply and installation of 1220mm high s.s. tread plates on both interior and exterior of sliding doors and hinged doors.
- .19 Supply and installation of 1220mm high black impact bumpers on both sides of double acting traffic doors.
- .20 Supply and installation of viewing windows on double acting traffic doors.
- .21 Supply and installation of viewing windows (heated for freezers) on sliding and hinged doors.
- .22 Supply and installation of double pane Low E (i.e. argon gas filled) double pane viewing window, heated Vacuum Pressure Release Valves within pre-fabricated insulated wall panels for walk-in refrigerated room assemblies as indicated on drawings and the itemized portion of this specification. Viewing windows to be 760mm high x 760mm wide and mounted at 1220mm A.F.F. to the bottom of the viewing window.
- .23 Supply and installation of triple pane Low E (i.e. argon gas filled) viewing window, heated Vacuum Pressure Release Valves within pre-fabricated insulated wall panels for walk-in frozen room assemblies as indicated on drawings and the itemized portion of this specification. Viewing windows to be 760mm high x 760mm wide and mounted at 1220mm A.F.F. to the bottom of the viewing window.
- .24 Provision of an adequate number of surface food probes for accurate monitoring of various food items throughout multiple areas of the tempering chamber.
- .25 Supply and installation of control panel for tempering room.

1.4.5 **MECHANICAL REFRIGERATION SYSTEMS**

- .1 Refrigeration equipment and system shall be provided to maintain stated temperatures for each unit or room. Plant sizes given in this documentation are guides only. This section shall verify heat load and size equipment to maintain design temperatures for normal commercial kitchen use. All mechanical piping and materials installed under this section shall be in accordance with Divisions 220000.
- .2 Should consist of the following parallel refrigeration equipment to correctly operate all refrigeration identified in this specification and shall include all coolers and freezers as well as blast chillers and freezers. The system shall use a secondary refrigeration for all medium temperature units. It should consist of a Paratemp multi-plex compressor system featuring: 2Nd Nature Chiller and pump station complete with all control valves for medium temp applications. All compressors shall be medium and low temperature Glacier scroll type compressors. Required elements include the following: R404A refrigeration, 208-575/3/60 voltage, Individual systems, Electric defrost control package, Off time defrost control package, CPC 'Einstein' computer controller on board, Input/output boards for temp control and temp monitoring by BAS., Alarm for oil failure, low refrigerant, high head pressure, Modem for remote communication, Suction cores, Liquid cores, Spare set of core filters, Super flex hose for pressure controls, Provide one second nature chiller and pump station complete with all control valves for medium temp applications, Heat Reclaim setup for water reclaim.

- .3 Installation under this section should include: Receiving and placing the complete refrigeration system, Installation of all supplied evaporator coils, Final drain connections from evaporator coil to drains, drains, heat trace freezer coils, all required refrigeration piping, fittings and insulation, supply and install thermostats for cooler room...one per system, evaporator coils to be shipped with installed TX valves, supply and installation of refrigeration piping and fittings, refrigerant, Copeland approved Polyolester refrigeration oil, pipe insulation, piping supports and all other installation materials to complete project, Start-up of refrigeration systems and adjustment of controls, expansion valves and related switches
- .4 Refrigeration System Schematic Description: Provide a split refrigeration system for low and medium temp applications properly sized for the required refrigeration loads. Rack to have split suction and liquid header and common discharge header. Rack to be direct expansion. A mounted heat exchanger for the medium temp to be connected to a stand alone chiller package. Chilled glycol to be provided for all medium temperature systems via loop piping design per descriptions below:
- .5 Loop Piping consists of two pipes, a supply main and a return main, often of large size, running throughout the building, passing in close proximity to each refrigerated space or fixture. Smaller branch lines are tapped off these main lines to provide supply and return fluid to individual coils, equipment or walk-in coolers. In this configuration, all controls and valves for refrigeration and defrost are located in or near the refrigerated spaces. If the system uses warm fluid defrost, a third pipe for defrost supply fluid is also run from the system to the refrigerated spaces, creating what is commonly called at three-pipe loop system.
- .6 Required Components for the Food Services Rack Refrigeration System.
 - .1 General
 - .2 Refrigerant type: R-404a
 - .3 Compressor class: Scroll
 - .4 Rack frame isolation type: Cork&rubber pads
Circuit stub orientation: Rear vert up
Refrigerant identifier: Painted compressor heads
- .7 Discharge header design: Pulled holes
Provide discharge line check valve, Provide condenser service isolation valves
Service valve on condenser supply and liquid return lines. Provide water heat reclaim with differential bypass valve and adjustable regulator.
Provide isolation valves
Provide operational status light. Provide status indicator location on device.
- .8 Liquid circuits fed from bottom of header
Provide vertical liquid receiver on rack frame with a minimum pressure rating of 450 psi. Include 3way relief service tree, liquid level monitoring, digital with optical eye liquid level sensor and time delay low liquid level alarm. Provide liquid line filter-drier and sightglass
- .9 Suction lines insulation thickness shall be 0.5" thick wall.
Accumulator shall have an integral header, 0.5" insulation thickness
- .10 Install accumulator on each suction group. Provide a Flow Control suction filter on each suction group with an allowable pressure drop for medium temp of 1 psig and an allowable pressure drop for low temp of 0.5 psig.
- .11 Provide Mueller ball valve. Provide crankcase heaters Unit shall have individual pressure controls with low pressure control applied per compressor. Compressor pressure control line type shall be

steel formed tube. The primary control valve pilot line type shall be copper tube. Isolation valves shall be ball valves. Use hand valves for service access. The non-serviceable check valve shall be Watsco or equal. Use the OEM recommended oil failure control on each compressor and provide an oil failure status indicator.

- .12 Oil shall be Polyol Ester, CPI BVA Solest LT-32 or equal. Provide electronic oil float with a Flow Control reservoir. Provide Coalescent separator with clogged oil alarm. Oil feed line shall be a POST reservoir and be equipped with an AOFD-553 filter. Provide hand type service/isolation valve after oil filter.

- .13 Provide vertical type control panel with a 'thru the door' disconnect.
Provide phase loss protection. The rack shall be protected by fuses with compressor overcurrent circuit breakers for protection. Compressor or motor MOPD sizing basis-125%
Minimum circuit breaker AIC rating-10,000 amps, circuit breaker shall be Siemens or equal. Contactor shall be a definite purpose, Siemens or equal. Unit to have a two point power connection. Control circuit shall be protected by group breaker.
Control circuit voltage, 208/60/1 with an overcurrent rating of 10 Amps
Elec defrost contactor and elec defrost circuit breaker shall be Siemens or equal.
- .14 Provide monitoring via controller for the following:
Discharge line temperature, ambient temperature, phase loss, oil failure, low refrigerant level.
- .15 Utilize a CPC Einstein 2 rack controller with a Failsafe compressor control backup method. Manufacturer shall provide I/O list, programming and modem. Controller shall communicate with a remote alarm panel.
- .16 Provide control switch, status indicator panel for refrigeration and defrost.
Suction stop/EPR control. Provide liquid line solenoid.
- .17 Medium Temp Glycol Pack The medium temperature pump station will be located as a stand alone unit and have an integral electrical control panel powered from the rack main panel. The control panel will include motor starters, relays, controller I/O boards, and additional components as required.
- .18 Supply and installation of all mechanical refrigeration systems including but not limited to evaporator coils, compressors, parallel compressor packs, remote roof top condensers, high pressure receivers, evaporative condenser sump tanks, evaporator condenser pumps, low, medium or high temperature suction accumulators, liquid refrigerant sub coolers and all refrigerant supply and suction lines etc as specified to form a complete and operating system.
- .19 Supply and installation of all insulated liquid refrigerant supply and suction return lines required to interconnect mechanical refrigeration system components including piping runs to the evaporator coils within each prefabricated, insulated walk-in type refrigerated or frozen room assembly, compressors, condensing units and/or parallel packs, roof mounted condenser, high pressure receivers, low and high temperature suction accumulators, liquid refrigerant sub-coolers and any other device or equipment items required to form a complete operating mechanical refrigeration system.
- .20 Supply and installation evaporator coil fan motors, time clocks, room thermostats, solenoid valves and defrost heaters ready for final electrical connection by Division 260000.
- .21 Supply and installation of all control wiring for evaporator coil fan motors, room thermostats, alarms and sensors to junction boxes located on the top of each prefabricated, insulated walk-in type refrigerated or frozen room assembly. Run electrical control wires in conduit above the ceilings of the prefabricated structures and enter inside exactly where required. Factory pre-wire all interconnections for room thermostats, alarms and sensors inside foamed-in urethane panels and terminate on top of prefabricated structures in junction boxes.
- .22 Supply and installation of all control wiring required for remote compressors and/or compressor parallel packs.
- .23 Supply and installation of all control wiring required for roof top condenser, parallel packs, compressors and any other devices or equipment specified as part of the mechanical refrigeration system such as, but not limited to, pumps, receivers, sump tank, suction accumulator, waste heat exchangers and liquid refrigerant sub-coolers etc.

- .24 Supply and installation of all hot gas/glycol defrost lines between the parallel pack and the evaporator coils inside walk-in freezers and the tempering room.
- .25 Supply and installation of all electrical wiring from terminals on evaporator coils through disconnect switches to a junction box located on top of the room ready for final connection by Division 16.
- .26 Supply and installation of all electrical receptacles behind evaporator coils for power supply to drain line heaters. Run wiring from receptacles to a junction box located on top of the room ready for final connection by Division 16.

1.4.6 EXHAUST VENTILATOR(S), (HOODS) AND FIRE SUPPRESSION SYSTEMS

- .1 Supply, set-into-place and/or suspension of all specified exhaust ventilator(s) and hood(s).
- .2 Supply and set into place of all hanging rods required for the suspension of exhaust ventilator(s) or (hoods).
- .3 Supply and set-into-place of exhaust ventilator(s) control panels complete with control relays as required for interlock to the building central alarm panel.
- .4 Supply and set-into-place of fire suppression electrical control panel(s) and Automan(s) complete with piping, bottles, fusible links as specified, release mechanisms and all other necessary accessories and components to form a complete operational and approved system.
- .5 Supply and installation of remote fire pull stations for the exhaust ventilator/fire suppression system.
- .6 The supply and installation of remote fire suppression system shall be in accordance with all requirements and regulations of "N.F.P.A. Code, Local Building Code and other local municipal authority having jurisdiction.
- .7 Supply of emergency mechanical gas valve(s) for installation by the mechanical contractor into the gas supply line.
- .8 VFD's for Truflow system Supplied by Spring Air for installation by others in cabinet or mechanical room, not more than 50' away from breaker panel and not more than 75' away from motor.

1.4.7 WAREWASHING AND WASTE MANAGEMENT SYSTEM

- .1 The KEC will be responsible for the manufacture, supply, relocation and set-in-place and on-site commissioning (Must be leed gold standard) of the entire ware washing and waste management system.
- .2 The KEC will be responsible to ensure that all these items function together as a complete and inter-related system, the entire system is fully operational and that all of the system sub-component parts are properly integrated.
- .3 The scrapping table will be used to disassemble patient/resident and cafeteria soiled meal trays, loading soiled meal service wares into 406mm x 406mm plastic dish machine racks and loading cutlery from flat racks into plastic type bins. It will also be used for source separation of organic and non-organic food waste materials, transfer of organic food waste to the waste decomposer, transfer of dish racks to the main dishwashing machine.
- .4 The electrical circuit that provides power to the main system control panel mounted on the scrapping table must have electrical ground fault protection (GFI) protection.

1.4.8 MISCELLANEOUS

- .1 Supply and installation of all hardware and standard accessories normally part of the equipment whether shown and/or specified or not; ie locks, catches, handles, hinges, etc.
- .2 Provision of rubber button feet or pads under any piece of equipment that will rest on a counter.
- .3 Caulking and sealing of equipment to walls, curbs, bases, adjacent units and between any dissimilar materials. Use an approved silicone sealer for gaps under 8mm and stainless steel trim strips and sealer for wider gaps. Prepare area being siliconed prior to silicone application.
- .4 Securing of all permanent equipment to floor or base. Use stainless steel shims for levelling.
- .5 Supply and installation of all stainless steel strips and filler pieces necessary to properly finish any individual or combined set of pieces of equipment as part of the contract.
- .6 Protection, identification and recessing of all controls, pilot lights, switches and valves on any item of equipment.
- .7 Provision of all necessary access panels within each piece of equipment to allow for proper maintenance and service. Allow access when two (2) or more units are adjacent to each other.
- .8 Supply of all standard equipment accessories normally furnished with all items specified whether indicated or not.
- .9 Provision of all inserts, bolts, anchors, sleeves, ferrules, sleepers and other assorted hardware as may be necessary for the proper anchorage, fixing or attachment of equipment to the building.
- .10 Verification of the dimensions and services of all pieces of equipment that may be supplied by the Owner but are to become a part of a unit specified under this work in order to ensure a proper fit and co-ordination of installation.

1.5 QUALITY ASSURANCE

- .1 The work of this section shall be executed by qualified Foodservice Equipment Sub-Contractors such as foodservice equipment dealer/custom stainless steel fabricator, manufacturer of prefabricated insulated walk-in type refrigerated and frozen room panels, foodservice refrigeration specialists, manufacturer of blast chillers, manufacturers of ware washing/waste management systems and conveyor systems.
- .2 If the Foodservice Equipment Sub-Contractor performing the work included in this specification is an equipment dealer only, the firm shall at the time of tendering, provide in writing the name, address and qualifications of the fabricator proposed for the manufacturing and installation of custom stainless steel equipment.
- .3 If the Foodservice Equipment Sub-Contractor performing the work included in this specification intends to further sub contract out any portions of the work they are to perform to another individual or firm including but not limited to research and development, design, sub-fabrication, stamping, sub-assembly, electrical wiring or controls and any parts or all of the installation, the name of the proposed individual or firm who the Foodservice Sub-contractor intends to further sub-contract work to, must be identified at the time of tender. No further subcontracting will be permitted after tender award without written authorization by the food service consultant.
- .4 If the Foodservice Equipment Sub-Contractor performing the work for the prefabricated insulated walk-in panels also proposes to supply the mechanical refrigeration systems, the firm shall at the time of tendering provide in writing the name, address and qualifications of the company proposed to supply and install the mechanical refrigeration systems.
- .5 No company will be considered for the supply and installation of the mechanical refrigeration systems without having a Local authorized service agency. At the time of tendering, the name of the authorized service agent for each and every component of the mechanical refrigeration system must be identified as well as the terms and conditions of the warranty.
- .6 Before submitting tenders, it is the responsibility of the bidder to carefully examine the drawings, specifications and the site to become aware of all existing conditions and limitations and to ensure that all of the work called for will be included in the tender submission.
- .7 All equipment and components supplied from manufacturers shall be the latest model or issue and shall be new and unused in every respect.
- .8 Commission for all items listed in this document must be leed gold standard.

1.6 TENDER FORMAT

Comply with Division 1, General Requirements and all documents referred to therein.

1.7 ALTERNATIVES AND SUBSTITUTIONS

- .1 Refer to Division 1 - General Requirements.
- .2 The specifications, drawings and mechanical and electrical services etc., have been prepared on the basis of the brand names and models identified in the first instance for each individual piece of equipment as listed in the item specification. The tender must include a base stipulated price bid for the foodservice equipment as specified in the first instance for each individual piece of equipment. Tenders which include any other brand or model other than what was specified in the

first instance for any individual piece of equipment in the base stipulated price bid, will be automatically rejected.

- .3 Should the bidder elect to use one of the acceptable alternative manufactures listed in the item specification, he/she may do so by submitting an alternative price for this item together with the chosen manufacturer and model number etc. Acceptable alternative manufacturers proposed for any equipment item must be listed on a separate page for "Acceptable Alternative Manufactures" located at the end of the tender form. Acceptable alternatives proposed, must indicate the addition to, or deletion from, the cost of the base stipulated price bid. The alternative price must also show and include the cost of all changes or modifications in the building necessary to accommodate the installation of the alternative item.
- .4 Alternatives proposed other than those listed in the specification as being acceptable alternative manufacturers may be submitted for review and consideration by the Owner and/or Consultant. These must be submitted in advance of the tender close and must be pre-approved in writing by the Owner and/or Consultant in order to be considered.
- .5 If an alternative other than those listed in the specification as being acceptable alternative manufacturers is proposed, the item must be submitted on a separate page included at the end of the tender form for "Other Pre-Approved Acceptable Manufactures" together with the chosen manufacturer and model number etc. Other pre-approved acceptable alternatives must indicate the addition to, or deletion from, the cost of the base stipulated price bid.
- .6 Alternatives proposed other than acceptable alternative manufacturers, must meet the physical and technical requirements of the specified item, be of a known and recognized manufacturer and satisfy the performance criteria and design intent originally determined by the Consultant in conjunction with the Owner.
- .7 Any alternative that is judged not to meet the above requirements, criteria or intent for whatever reasons shall be rejected and the model and manufacturer originally specified shall be supplied and installed at no additional cost to the Contract.
- .8 The proposed alternative and costs will be evaluated against the requirements set for the original specified manufacturer or model and a final decision made prior to the signing of a contract.
- .9 If any alternative is accepted, it is the responsibility of the respective Foodservice Equipment Sub-contractor to coordinate and bear all costs for mechanical, electrical, structural, architectural and any other adjustments necessary as a result of the substitution.
- .10 The Foodservice Equipment Sub-contractor awarded the work under Section 114000, shall also pay the costs of all professional fees and disbursements required to make necessary adjustments to the plans, specifications, mechanical and electrical requirement schedules or other information as a result of the substitution and for any coordination that must be done by the other project Consultants to accommodate any alternatives that are accepted.

1.8 ADDENDA

- .1 The tender shall include any and all addenda that may change the original plans, specifications or other coordination information.

- .2 It is the responsibility of the bidder to report in writing any and all discrepancies, errors, omissions, contradictions or ambiguities to the Consultant. The necessary clarification will be issued in an addendum or bulletin to all bidders. If any uncertainty remains, base price on the most expensive interpretation.
- .3 The Owner, Food Service Consultant, Architects or Engineers will not be responsible for oral instructions.

1.9 CERTIFICATES OF APPROVAL - Ontario

REGULATIONS

- .1 All work and materials shall be in accordance with the latest rules and/or regulations of agencies/ authorities having jurisdiction. All regulations, including building codes, and other codes applying to this jurisdiction should be followed. In addition all equipment shall comply with the following:
- .2 All electrical equipment must conform to the Canadian Hydro Electrical Code, the Electrical Inspection Department Bulletins, and the Canadian Standards Association. All equipment must have a C.S.A. approval label. Equipment that is not C.S.A. approved will be rejected, removed from the site and substituted for at no additional cost to the Contract.
- .3 Gas equipment shall conform to the Canadian Gas Association, the Gas Utilization Code of the Department of Energy and Resources Management, Ontario and Canadian Standard Association.
- .4 Any plumbing or drainage systems shall conform to the Plumbing Code and Ontario Water Resources Act except as modified by regulations and bylaws of authorities having jurisdiction.
- .5 Steam equipment shall conform to inter-provincial codes covering such equipment as well as the rules, regulations and by-laws of authorities having jurisdiction.
- .6 Each piece of equipment shall be accompanied by a label or certificate of approval.
- .7 All mechanical refrigeration system shall be supplied with safety relief valves, shut-off valves for each piece of equipment and all other items as required by local regulations.
- .8 All welded pressure vessels shall be constructed to ASME Code. The vessels shall bear the stamp and certificates framed under glass and hung adjacent to the vessel.
- .9 Equipment design and fabrication must conform with the National Sanitation Foundation and Provincial as well as Local Municipal Health Department Regulations.
- .10 The Contract Documents shall govern whenever they require larger sizes or higher standards than are required by regulations.
- .11 The regulations shall govern whenever the Contract Documents require something which will violate the regulations.
- .12 When seismic regulations are applicable, all equipment shall be fabricated and installed in accordance with those regulations. All seismic requirements shall be shown on all submittals. Submit requested information to the agencies and authorities having jurisdiction.
- .13 No extra charge will be paid for furnishing items required by the regulations, but not specified and/or shown on the drawings.
- .14 Rulings and interpretations of the enforcing agencies shall be considered a part of the regulations.

- .15 The KEC is responsible to maintain the accuracy of equipment drawings and cut books to reflect as built conditions due to equipment deletions, manufacturer and/or model number changes and unanticipated changes to site conditions. It will be the KEC's sole responsibility to notify the Health Department having jurisdiction of all revisions until the project is issued its Certificate of Occupancy.
- .16 Conform to all laws, bylaws, rules, regulations and requirements of all authorities having jurisdiction.
- .17 Any plumbing or drainage systems shall conform to the Local Plumbing Code.
- .18 Each piece of equipment shall be accompanied by a label or certificate of approval.
- .19 All mechanical refrigeration system shall be supplied with safety relief valves, shut-off valves for each piece of equipment and all other items as required by local regulations.
- .20 All welded pressure vessels shall be constructed to ASME Code. The vessels shall bear the stamp and certificates framed under glass and hung adjacent to the vessel.
- .21 Equipment design and fabrication must conform with the National Sanitation Foundation and Provincial as well as Local Municipal Health Department Regulations.

1.10 PERMITS

- .1 KEC shall obtain and pay for all necessary permits, inspections and certificates and licenses required and necessary for the performance of the work and post all notices required by law and comply with all laws, ordinances and regulations bearing on conduct of the work as drawn and specified.
- .2 Procure all necessary certificates of acceptance or completion required and issue by state, municipal or other authorities and deliver these to Owner. Owner may withhold any payments which may become due to KEC until the necessary certificates are delivered to him.

1.11 SHOP DRAWINGS AND MECHANICAL AND ELECTRICAL REQUIREMENTS

- .1 All fabricated items and assemblies of equipment shall be completely illustrated by shop drawings with detailed descriptions, clearly indicated methods of construction, gauges, assembly, fastenings and services, etc.
- .2 All shop drawings for this project shall use Imperial Units.
- .3 Drawings prepared by the Consultant depict equipment design intent only. It is the responsibility of the foodservice equipment sub-contractor to prepare shop drawings in conjunction with the Consultants' drawings, specifications, mechanical and electrical data, details and other information. The KEC shall be responsible to coordinate all shop drawings with Architectural and Engineering plans, as built site conditions and the work of all relevant Sections.
- .4 Identify and explain any variation in the shop drawings that do not adhere to the original specifications or details. Advise the Consultant in writing of any conditions that would limit or adversely affect the design intent. Ensure that all component parts and assemblies of each piece of equipment will support the loads anticipated without detriment to function, safety or appearance.

- .5 Prepare shop drawings on the same size sheet as plans and elevations, in a scale of not less than 1:25 for plans and 1:10 for details and sections so as to clearly illustrate the construction and arrangement of equipment.
- .6 Prepare fully dimensioned "roughing-in" and final connection point drawings for mechanical and electrical services. Separate mechanical and electrical, or combined drawings, may be submitted. In either case, drawings must be a minimum of 1:25. Include walk-in and fire suppression schematics and any pertinent installation diagrams including dimensioned "sleeving" drawing.
- .7 "Rough-in" and "final connection point drawings" must include a list of symbols for each type of connection and must show the location of connections on equipment as well as the location of the rough-in point for all mechanical and electrical services. Both connections to the equipment and the rough-in point must be dimensioned so as to show the relative distances from grid lines or architectural wall reference points as well as the height above the finished floor.
- .8 Verify the energy requirements for any piece of equipment that is being supplied by the Owner or is existing and being reused. Incorporate this information into the shop drawings, "rough-in" and connection point drawings.
- .9 Base, curb and depression drawings including low walls, cut-outs and openings must be fully dimensioned and drawn at 1:25 scale.
- .10 Submit equipment data sheets and shop drawings in the following order:
 - Catalogue cuts and illustrations.
 - Plan lay out drawing with mechanical & electrical "roughing-ins" and "connection points"
 - "Sleeving" drawing
 - Base, curb and depressions
 - Custom fabricated items
- .11 Review of shop drawings is general and applies to design only, it is not intended to serve as a final check and shall not relieve the KEC of the responsibility for errors in dimensions, quantity, material or interfacing as required to complete the intent of the design.
- .12 All shop drawing submissions shall be checked and signed by a senior member of the firm qualified to evaluate the function and construction necessary.
- .13 The Consultant reserves the rights to reject any submissions that do not comply with the standards noted herein.
- .14 After the drawings have been reviewed, provide the number of sets required by the Consultant for distribution. Do not proceed with the fabrication until the drawings have been reviewed by the Consultant.
- .15 Prior to manufacture, the Foodservice Equipment Sub-Contractor shall provide a schedule outlining the proposed manufacture and installation dates for all equipment.
- .16 The KEC shall be responsible to keep one (1) copy of the reviewed shop drawings on the project job site in good order available to all consultants approved.
- .17 Examine the drawings and specification of all Sections for any information that may affect this work and co-ordinate the architectural and service requirements with other appropriate contractors.
- .18 Submit one copies of each shop drawing, quantity of shop drawings to be provided as required by General Contractor.
- .19 All shop drawings must be prepared using AutoCAD. Hand drawn shop drawings will be automatically rejected without review and returned to the Foodservice Equipment Sub-contractor.

- .20 The Consultant will only perform one (1) subsequent review of re-submitted shop drawings that have been rejected. If shop drawings are rejected in whole a second time, the Consultant will proceed to prepare the shop drawing and the costs including fees and disbursements will be deducted from the KEC contract amount.
- .21 "Rough-in" and connection point drawings will not be reviewed unless the catalogue cuts and illustrations are submitted first.

1.12 CATALOGUE CUTS AND ILLUSTRATIONS

- .1 All manufactured items being purchased by the Foodservice Equipment Sub-Contractor must be illustrated by catalogue cuts and data sheets.
- .2 Submit two (2) sets of illustration/cuts bound in booklet form for review. Sheets are to be in numerical order, properly labeled with the name of the project and accompanied by a lead sheet with an itemized list of contents. The lead sheet must include the project name, the name of the General Contractor (if applicable), the name of the KEC, the item number, the manufacturers name and model number, all options and accessories included as well as mechanical and electrical service requirements (see typical example provided).

BROCHURE LEAD SHEET (typical information required)

ITEM NO: _____ QUANTITY: _____

DESCRIPTION: _____

MANUFACTURER: _____

MODEL NUMBER: _____

SERVICES;
ELECTRIC: _____ VOLTS, _____ PHASE, _____ WATTS,
_____ KW _____ AMPS
NEMA PLUG CONFIGURATION: _____
PLUMBING: _____ NPT (HW) _____ NPT (CW)
_____ I.W., _____ WASTE
STEAM: _____, (INLET) _____ (CR), _____ PSI
GAS: _____ BTU, (NATURAL) (LP)

ACCESSORIES, ATTACHMENTS OR REMARKS:

1. _____
2. _____
3. _____
4. _____

- .3 Ensure that the equipment suits the space allocations and the intent of the design.
- .4 After the illustrations have been reviewed, provide the required number of sets for distribution.

1.13 DESIGN DRAWINGS AND SITE DIMENSIONS

- .1 In addition to preparing shop drawings illustrating custom fabricated equipment or assemblies, the Foodservice Equipment Sub-contractor shall be responsible to prepare a set of final plan

layouts of the foodservice equipment included in the Nationwide. These final plan layouts are to include:

- .2 1:50mm final plan drawings of the George Brown College, on AutoCad version 2000 or 2004;
- .3 Finalized itemized list of food equipment by component and functional area indicating item number, quantity, manufacturer, model number, etc. for all new and relocated existing equipment;
- .4 Detailed schedule of the mechanical, electrical and structural requirements for new and re-used existing equipment with connection size information; and
- .5 Depression and curb layout drawings.

2. PRODUCTS

2.1 COMMERCIALLY MANUFACTURED EQUIPMENT

- .1 All items of standard equipment shall be the latest model at time of delivery.
- .2 Manufacturer's directions shall be followed in cases where the manufacturers of articles used in this contract furnish directions or prints covering points not shown on the drawings or specifications.
- .3 All doors shall be hinged as shown on plans.
- .4 Refrigerated Items
 - All reach-in refrigerators and freezers with remote refrigeration systems shall be complete with condensate evaporator when no floor drain is available.
 - When a condensate evaporator is required, it shall be complete with thermostatic expansion valves at the evaporator.
 - Refrigerated drawer units are to be provided with stainless steel drawer liners and stainless steel full size pans. KEC to furnish each drawer with two (2) 150mm x 406mm x 200mm deep 18 ga. stainless steel pans.
 - When a removable plate rail/cutting board is specified for an equipment stand, the KEC is to coordinate cutting board support locations with work top cooking appliances to provide access for operations and service.
 - The refrigerant for medium and low temperature fixtures to be CFC free and conform to the Montreal Protocol Agreement.
 - All refrigerated fixtures are to be provided with a flush mounted exterior dial thermometer.
 - All refrigeration Systems to be provided with 5 year compressor warranty and
 - 1 year service agreement.
 - Doors on refrigerated fixtures are to be provided with cylinder door locks unless specified with an alternate locking devise.
- .5 Free-standing work tables and counters with flanged feet shall be secured to the floor with smooth head stainless steel fasteners or with pins concealed in all legs of the table/counter, when specified or required by code.
- .6 All equipment units that "pass thru" wall openings are to have an "equal" finish on front and rear. The intent is that the equipment unit will project a finished "look" on the rear (kitchen side) as on the front (customer side).
- .7 Provide water treatment units/systems (including surge tanks) for installation by the Plumbing Division suited to the application and anticipated volume for items "in contract" and those units provided "by vendor", "by product supplier" or "by owner" as follows:

- .8 Postmix beverages:
- low to medium volume
 - Everpure High Flow Twin MC p/n 9328-02 high volume
 - Everpure High Flow Triple p/n 9328-03
 - Coffee:
 - low to medium volume
 - Everpure E-10 prefilter with QC4-BH cartridge (can be mounted undercounter)
 - high volume
 - Everpure E-20 prefilter with Twin head/MH cartridges
 - Ice makers:
 - less than 500#/day
 - Everpure Insurice Twin PF p/n 9324-22
 - less than 1000#/day
 - Everpure Insurice Triple PF p/n 9325-23
 - greater than 1000#/day
 - Everpure E-20 prefilter and Insurice 4000 quad
 - Combination:
 - less than 3 gallons per minute (gpm)
 - Everpure High Flow Triple CSR 9328-06
 - less than 5 gpm
 - Everpure High Flow Quad 9437-10
 - greater than 5 gpm contact representative 516 250-2200
 - Steam (boiler only):
 - countertop and floor steamers less than 1gpm
 - Everpure E-20 prefilter with Kleensteam 9797-00
 - flow rates less than 2 gpm
 - Everpure High Flow CSR Twin
 - flow rates less than 3 gpm
 - Everpure High Flow CSR Triple 9328-06

Provide wall mounted rack per detail C-19-4 when surge tank is wall mounted. Provide properly sized stainless steel pedestal to support surge tank when the surge tank is floor mounted.

- .9 Food Service Equipment Flexible Connectors
- .10 The KEC shall provide all counter top coffee brewing and dispensing equipment (hot and/or cold water), with Dormont Swirl (retractable) hose with quick disconnect 2-way coupling. This includes equipment "in contract" and those items "by vendor", "by product supplier" or "by owner". Service length to be sufficient to attach properly to the food service fixture.
- .11 The KEC Contractor shall furnish the following cooking appliances with appropriately sized (length and diameter) flexible connectors, coiled restraining devices and installation hardware, as indicated below:
- .12 Gas Appliances (Mobile) Dormont Model BPQ-2SR Series flexible connector with two (2) Supr-Swivel couplings and one (1) coiled restraining device with installation mounting hardware.
- .13 Gas Appliances (Stationary) Dormont Model BPQ-2S Series Flexible Connector with two (2) Supr-Swivel couplings.
- .14 Stationary/Mobile Appliances other than Counter-Top Dispensing Units with Water Connections (hot, cold) Dormont Model W-BP2Q Series flexible connector. When mobile, provide unit with coiled restraining device with installation mounting hardware.

- .15 Steam appliances (stationary or mobile) Dormont model BIP-2Q Series flexible connector. When mobile provide unit with coiled restraining devices with installation mounting hardware.
- .16 Length restraining device on mobile units to be sufficient to allow movement of equipment for housekeeping.
- .17 Flexible connectors to be NSF and AGA certified.
- .18 Division 23 00 00 shall connect all quick-disconnect hoses to equipment.
- .19 Fire Suppression Systems
 - Fire suppression systems will be installed to conform with all applicable codes.
 - All piping to surface protection nozzles to be chrome plated.
 - Remote fire pull stations to be recessed in building wall.
 - Minimize elbows on piping to surface protection nozzles.
 - Coordinate placement of protection nozzles to avoid conflict cooking equipment and accessories (range faucets).
 - All piping drops to surface protection nozzles to be aligned in the same plans.
- .20 Buy Out Equipment
 - The following is a list of standards for all "buy out" equipment:
 - The intent is that exposed metal surfaces of buy-out equipment units have a Stainless steel finish except where the model number of the unit dictates aluminum. For those items where stainless fronts, tops, rears and sides are "optional" we expect that a stainless finish will be provided in those areas where the finish is exposed.
 - All range units if not provided with a rear riser as a standard component by the manufacturer are to be provided with a stub back (min.).
 - Provide any/all stacking/mounting kits as may be required per the manufacturers recommendations for stacking equipment units together (for example: ice makers positioned on top of soda/ice dispensers), built-in/drop-in units into custom fabricated fixtures, etc.

2.2 **PLUMBING WORK**

- .1 Provide suitable pipe slots, chases and/or do all drilling, punching and cutting of equipment required to provide access for Division 23 00 00 connections and/or runs. Such work performed at the job site shall be of the same quality as similar work in the shop.
- .2 To insure proper clearance for cleaning, all horizontal piping lines shall be run at the highest possible elevation and not less than 150mm above floor, through equipment wherever possible.
- .3 Indirect waste piping (except from sinks and ventilators) shall be installed in accordance with the codes in effect at the job site. Piping shall run as described hereinafter, and shall discharge into floor sinks. Extend piping to a point of at least 50mm (50 mm) above rim of floor sink and cut bottom on 45 degree angle. All indirect waste piping shall be installed and routed in a manner to insure proper drainage and shall conform with shelves, spaces, equipment or building conditions. Secure all indirect waste piping as required to achieve same.
- .4 Indirect waste piping from ice bins, ice pans and similar items shall be insulated to prevent condensation.

- .5 Water inlets shall be located above the positive water level to prevent siphoning of liquids into the water system. Wherever conditions shall require a submerged inlet, a suitable type of check valve and vacuum breaker shall be placed on the fixture to form part of same to prevent siphoning.
- .6 Where exposed, piping and fittings shall be chrome plated.
- .7 All valves shall be American made to insure availability of replacement parts.

2.3 FAUCETS

- .1 Faucets shall be furnished on all sinks, bain maries, water stations and other fixtures as specified and shall be supplied with non- splash aerator, and water saving devices where required by local codes. Unless otherwise specified, faucets shall be provided as follows, for installation by Division 23: (Note: All faucets to be from the same manufacture).

Type 1:	Faucet (1/2 Splash) Fisher Model 3251 (8" Spout) T&S Model B—0231 with #60 x (8" Spout)
Type 2:	Faucet (3/4 Splash) Fisher Model 5414 (1200mm Spout) T&S Model B-0290 (150mm Spout)
Type 3:	Faucet (1/2 Deck) Fisher Model 3311 (8" Spout) T&S Model B-1121 (8" Spout)
Type 4:	Faucet (3/4 Deck) Fisher Model 5314 (1200mm Spout) T&S Model B-0293 (150mm Spout)
Type 5:	Faucet (1/2 Deck) Fisher Model 1821 (Gooseneck) T&S Model B-1142 (Gooseneck)
Type 5A:	Faucet (1/2 Splash) Fisher Model 1945 (Gooseneck) T&S Model B-0331 (Gooseneck)
Type 5B:	Faucet (1/2 Deck) Fisher Model 3525

Type 6:	Faucet (1/2 Deck) Fisher Model 3010 (INDEX HOT) T&S Model B-207 (INDEX-HOT)
Type 7:	Pre-Rinse Faucet (1/2 Splash) Fisher Model 2210-WB T&S Model B-133B W/Wall Bracket
Type 7A:	Pre-Rinse Faucet (1/2 Deck) Fisher Model 2310-WB T&S Model B-0113 W/Wall Bracket
Type 8:	Fill Faucet (1/2 Wall) Double Jointed Swing Sprout Chicago Model 515 (INDEX COLD) T&S Model B-592
Type 9:	Dipperwell & Faucet Fisher Model 3041 Component Hardware Model K27-1010
Type 10:	Water Fill Faucet & Drain Pan Fisher Model 1400 Component Hardware Model K27-1000
Type 11:	Pre-Rinse Add On Faucet Fisher Model 2901 add-on faucet. T&S Model B- 155 ADD-ON-FAUCET
Type 12:	Glass Rack Fill Faucet (1/2 deck- hot/cold water) Fisher Model 1117-WB with #82104 Single Deck Dual Control Valve
Type 13:	Not Assigned
Type 14:	Faucet (1/2 Deck) Fisher Model 3525 (Gooseneck) T&S Model B-1141 (Gooseneck)
Type 14A:	Faucet (1/2 Splash) Fisher Model 1996 (Gooseneck) T&S Model 1146 (Gooseneck)
Type 14B:	Faucet (1/2 Deck) at Fabricated Hand Sink Located in Worktop Fisher Model 3526 (Gooseneck) T&S Model B-1141 with #120x Rigid Gooseneck & #B-0413 Adaptor
Type 15:	Faucet (1/2 Deck) at Fabricated Hand Sink Located Below Worktop T&S Model –0202
Type 16:	Fill Faucet (1/2 Wall) at Range Spreader Fisher Model 3710 (INDEX COLD) T&S Model B-0212 (INDEX COLD)

2.4

DRAINS AND WASTES

- .1 Furnish all necessary drains and wastes with the equipment as follows:
- Type 1: Drain (1-1/50mm & 50mm) - Rotary handle without overflow, flat strainer. Fisher Model 28932
- Type 2: Drain (1-1/50mm & 50mm) - Basket Strainer without overflow, basket strainer. Fisher Model 28983.
- Type 3: Drain (1-1/50mm) - Drain with standpipe. Fisher Model 6541-2400 waste socket, 6550-2100 lock nut, 6580-5000 tail piece and 6571 standpipe (length as required)
- Type 4: Drain (1") - Drain with standpipe. Fisher Model 6240-2100 waste socket with 6280-5000 washer, 6250-2100 lock nut and 6271 standpipe (length as required).
- Type 5: Drain (1-1/50mm) - Open. Fisher Model 6541-2400 waster socket, 6550-2100 lock nut, 6580-5000 washer and 6544-0000 tail piece.
- Type 6: Drain (1-1/50mm & 50mm) - Rotary handle with overflow, flat strainer. Fisher Model 28940 (verify length and height of overflow assembly with sink size).
- Type 7: Drain (1-1/50mm & 50mm) - Rotary handle with overflow and basket strainer. Fisher Model 28959 (verify length and height of overflow assembly with sink size).
- .2 All rotary wastes/lever wastes are to be provided with a # 14 ga. stainless steel valve bracket located a sink bowl front. Refer to Detail C-8-5 for construction.
- .3 KEC to coordinate plumbing interconnections at field joints, completed by Division 23, on equipment assembled at the job site.

2.5

FLOOR TROUGHS

When specified, floor troughs are to be properly dimensioned on the KEC building works rough-in plan. Careful coordination is required so that trough grate removal is unobstructed by adjacent equipment units. Further, where troughs are specified in front of tilting units (braising pans, kettles), the equipment is to be placed so that the center of the pour path on the tilting unit aligns with the center line of the trough.

ELECTRICAL WORK

- .1 For all fabricated equipment, furnish and install all outlets, switches, controls, conduit, service fittings and load centers. Load centers shall be complete with individual "visi-trip" circuit breakers for each device built into or forming an integral part of the unit. Furnish to Division 26 a wiring schematic including circuit breaker diagram for load center.
- .2 Insure that all equipment furnished under this contract shall be so wired, wound or constructed as to conform to the characteristics of electrical and other services at the premises.
- .3 Appliances shall be new, of manufacturer's current production and furnished complete with motors drive mechanism, starters and controllers, including master switches, timers, cut-outs, reversing mechanism and other electrical equipment if and as applicable. Wiring and connection diagrams shall be furnished with electrically operated machines and for all fabricated equipment.
- .4 Only rigid steel conduit shall be used, zinc coated where unexposed and chrome plated where exposed. All conduit wiring shall be run concealed wherever possible. Conduit shall be continuous from outlet to outlet and from outlet to load center circuit or pull boxes and shall enter and be secured in such a manner that each system shall be electrically continuous throughout. All conduits shall be thoroughly and substantially supported by accepted industry practices.
- .5 Supply on each motor driven appliance or electrical heating unit, a suitable control switch or starter of proper type wherever such equipment is not provided with same.
- .6 All plug-in equipment, shall have plugs and neoprene cords furnished and installed. Coordinate work with Division 26 so that the receptacles provided will match the specific plugs installed as part of the plug-in equipment. Any changes on cords and plugs required in the field due to lack of coordination between Division 26 and KEC shall be the latter's responsibility.
- .7 All surface mounted receptacles indicated for fabricated equipment are to have Component Hardware Group, Inc. model R58-1010 or R58-1029 or equal aluminum box complete with satin finish stainless steel cover and receptacle as indicated below:
 - o 2-pole, 3-wire grounding 20 amp; 125V. Hubbell #5352 or equal (NEMA 5-20R).
 - o 2-pole, 3-wire grounding 20 amp; 250V. Hubbell #5461 or equal (NEMA 6-20R).
 - o 2-pole, 3-wire grounding 30 amp; 250V. Hubbell #9330 or equal (NEMA 6-30R).
- .8 All built-in receptacles indicated for fabricated equipment are to be 50mm x 200mm x 1-1/50mm deep "Handy Box" tack welded to fixture and fitted with receptacle indicated above and satin finish stainless steel cover. Splash mounted receptacles to be horizontal with all others vertical.
 - o 30 AMP, 250 V receptacles require a 2-1/8" deep "Handy Box". If splash mounted, increase splash width to 2-1/50mm.
- .9 All switches, controls, etc., shall be conspicuously labeled as to use with phenolic plastic name plates screwed to adjacent surfaces, with white recessed lettering on black background. Submit a sample to the Designer for approval.

- .10 All electrically heated, fabricated equipment shall be internally wired to a thermostatic control and an "on/off" red neon light indicator, both to be mounted in a terminal box with a removable access panel and located outside the heated area. Wiring to be nickel-plated copper, properly insulated.
- .11 All cold storage room electrical components shall be provided with conduit, splice boxes, switches, fittings, etc. concealed within the insulated panels at time insulation is foamed in place. Conduit shall extend up within wall panels, through ceiling panels ready for EYS fittings and final connection by Division 26 00 00.
- .12 Provide all incandescent bulbs and fluorescent tubes required for equipment under this section. Fluorescent tubes, for food service display equipment, to be high natural color fluorescent lamp "Color-Gard 50" as manufactured by Duro-Test Corporation 1-800-937-0900 ext 7020 (or equal).
- .13 KEC to coordinate electrical interconnections, completed by Division 26, at field joints on equipment assembled at the job site.
- .14 All wiring within custom fabricated counters and tables to be concealed. Wiring To heat lamps and display lighting (Part of food shield assembly) to be concealed.

2.7

FOOD SERVICE EQUIPMENT (COMMERCIAL & FABRICATED)

.1 Lamps

- KEC shall furnish all lamps as recommended by the manufacturer, or as specified, required for all food service equipment light fixtures. Lamps will be installed by Division 26.

.2 Cutting Boards

- All cutting boards provided for "buy-out" and custom fabricated equipment to be manufactured by Richlite. For custom fabricated application provided the size and thickness as indicated in the documents. For "buy-out" items provide same size and thickness as would otherwise be provided by the manufacturer of the "buy-out" item.

2.8

MOUNTING HEIGHTS FOR FOOD SERVICE EQUIPMENT

.1 Wall Shelving

- Wall and table mounted shelves are to be mounted at appropriate height and provide clearance to accommodate table top equipment and provide convenient access to items stored. Coordinate mounting height with Owner's representative prior to installation.

.2 Fire Suppression System

- Fire Suppression System tank/control cabinet to be mounted tight to finished ceiling at location shown on plan.

VENTILATION WORK

- .1 Provide all labor, material and services required; verify sizes and locations of duct connections; and provide all exposed duct work from hoods, ventilators, and dishwashers to 200mm above finished ceiling for final connection to building duct work by Division 23.
- .2 All exposed ducts etc. to be stainless steel.
- .3 KEC to verify field conditions and provide and install matching trim and closure panels (as required) to close gaps between exhaust hoods, adjacent walls and ceilings. All trim and closure panels to be provided by ventilator manufacturer.

FABRICATED EQUIPMENT

- .1 Special Fabricated Equipment
 - All specially fabricated equipment must be by one manufacturer acceptable to Designer and the Owner.
- .2 Workmanship
 - All work must be done in an approved workmanlike manner to the complete satisfaction of Designer and the Owner.
- .3 Stainless Steel
 - All stainless steel shall be the U.S. standard gauge, 18-8, type 304, finish as noted in paragraph 2.05N.
- .4 Galvanized Steel

All galvanized steel shall be electro-galvanized.
- .5 Welding and Soldering
 - All seams and joints shall be shop welded or soldered as the nature of the material may require. Welds to be ground smooth and polished to match original finish.
 - Framework of galvanized steel shall be welded construction. Where galvanizing has been burned off, the weld shall be touched up with high grade aluminum paint.
- .6 Sound Deadening
 - The underside of all metal top tables, counters, drainboards, sinks and dishtables shall be provided with sound deadening material similar to Component Hardware Model Q85-5225 Tacky Tape; 200mm wide x 350mm thick strips. Spray or painted material or exposed mastic will not be acceptable.

.7 Metal Top Construction

- All seams and joints shall be one-piece welded construction, reinforced on the underside with galvanized steel secured to top with weld studs and stainless steel or chrome plated cap nuts so tops can support heavy weight without deflection. Cross braces to be not more than 1220mm (1200 cfm) on center.
- Tops supporting coffee urns, ice/soda dispensers, Etc...shall have additional bracing to support the heavy loads.
- Field joints in stainless steel tops; where required due to limitation of sheet sizes, equipment sizes or installation requirements shall be welded, ground smooth and polished to blend with adjacent surfaces.
- If inverted hat sections are used in lieu of channels, close ends.
- Stainless steel counter tops and overshelves exposed to heat shall be properly braced to maintain level work surfaces and to prevent warping.

.8 Fasteners

- Exposed bolt heads will not be permitted on fixtures.
- Butt joints made by riveting straps under seams and then filled with solder will not be accepted.
- Rivets of any kind, including pop-rivets, will not be accepted.
- Exposed screw heads, when necessary, shall be countersunk flush.
- Exposed fasteners shall be one of the same material and finish as the pieces held in place.
- Exposed bolt ends not permitted. Chrome plated hexagon type cap nuts to be provided on all exposed bolt ends.

.9 Rolled Edges

- Rolls shall be as detailed with corners bullnosed, welded, ground and polished.

.10 Corners

- Dishtables, drainboards, splashbacks and turned up edges shall have 1/50mm (15 mm) or larger radius bends in all horizontal and vertical corners, coved at intersections unless specified otherwise.

.11 Enclosed Cabinet Bases

- Bases shall be made of 18 gauge stainless steel sheets reinforced by forming the metal. Sides and partitions shall terminate at front in a 50mm wide fully enclosed mullion and welded at intersections. Shelves are to be removable where detailed. Exposed ends, partitions and shelves are stainless steel.
- KEC to coordinate size, quantity and location of louvered openings for sufficient ventilation of food service equipment.

.12 Legs and Cross Rails

- Equipment legs and cross rails shall be 1-5/8" (40 mm) 16 gauge stainless steel tubing unless otherwise noted. All welds at cross rails shall be continuous and ground smooth. Tack welds are not acceptable. Tops of legs to be fitted with Component Hardware Model # A20-0206 16 gauge stainless steel gusset or approved equal. Gussets are to be secured as hereinafter described to fixtures.

.13 Sinks:

- Weld gussets to triangular 12 ga. stainless steel gusset plates, which are in turn welded to underside of sinks.

.14 Tables and Dishtables:

- To metal top tables and dishtables with gussets which shall be welded to reinforcing channel/hat sections 14 gauge or heavier.

.15 Wood tops:

- Welded stainless steel hat sections to support top and be held in place with stainless steel metal screws in slotted holes of flanges.
- Bottom of legs to be fitted with Component Hardware Model # A 10-0851 with locking ring adjustable stainless steel foot or approved equal. Foot plug to be welded, ground and polished. When flanged feet are specified, use Component Hardware Model # A-10-0854 adjustable stainless steel foot or approved equal.
- Enclosed cabinet bases mounted on 150mm high legs are to be equipped with Component Hardware Model # A52-9907 adjustable stainless steel counter legs or approved equal.

.16 Metal Gauge

- Unless otherwise noted in itemized specification or details, all gauges to be manufactured to the following minimum thickness:

Stainless Steel USS Gauge	Decimal Thickness	Millimeter Thickness
12	.1094	2.78
14	.0781	1.98
16	.0625	1.59
18	.0500	1.27
20	.0375	0.95

.17 Materials

- All fabricated items to be provided in gauge, metal type and finish per the following table.

Description	Gauge	Metal	Finish No.
Dishtable, Table and Counter tops	14	S.S	4
Hat Sections/Channel:			
Unexposed	14	Galvanized	4
Exposed	14	S.S	4
Counter Body:			
Framework	14	Galvanized	
Aprons, Partitions, Backs and Ends	18	S.S	4
Shelves (Intermediate)	18	S.S	4
Shelves (Base Shelf)	16	S.S	4
Refrigerators Interiors	20	S.S	2B
Doors			
Outside Faces	18	S.S	4
Inside Faces	20	S.S	2B
Drawer Pans			
General	18	S.S	2B
Plastic	Uniroyal "Royalite" Series		
Refrigerated	18	S.S	2B
Shelf			
Wall Mounted	16	S.S	4
Fixture Mounted	16	S.S	4
Table	16	S.S	4
Refrigerator		S.S Wire	
Shelf Bracket (Exposed)	14	S.S	4
Ventilators & Hoods			
Exterior Frame	14	S.S	4
Interior	18	S.S	4
Plenum	16	S.S	4
Ducts			
Unexposed	16	Galvanized	Weld
Exposed	16	S.S	4-Weld
Dishmachine	18	S.S	4-Weld
Wall Flashing	20	S.S	4
Equipment Legs & Cross Rails	16	S.S Tubing	4

.18 Closure

- Return backsplashes, when exposed to have enclosed finished rear.
- Exposed backs of all equipment, fixtures, back splashes, shelves, etc., shall be closed.
- Exposed backs of counter top equipment in an island configuration will be provided with a full height stainless steel enclosure to conceal utility connections.
- Where the rear of a piece of equipment placed in a wall opening is exposed and unfinished, the KEC will provide a finished rear.
- Provide finished stainless steel on exposed rear of all equipment units.

.19 Casters

- Casters shall be Colson Caster Corp. Series 2, or equal, non-marking, ball bearing NSF approved type with greaseproof polyurethane tires, Wheels shall be 130 mm diameter. Minimum width treads of 30 mm. Minimum capacity per caster 250 lbs. (115kg). Where a set of four casters is specified, two are to be provided w/ brakes.

.20 Sinks

- Fabricated sinks shall have corners same as for metal tops. One piece welded construction with bottom pitched to drains and double wall partitions (see standard detail C-8-5 & C-8-8). Multiple compartments shall have continuous and seamless flush front exteriors. Openings between compartments or applied panel will not be accepted.
- Sink insets shall be 14 gauge stainless steel welded as integral part of top.

.21 Drawers

- All drawer pans shall have all corners coved. Pan to be mounted on fabricated 14 gauge stainless steel angle cradle frame. Frame to be supported on Component Hardware Model S-52 or approved equal full extension slides with 200 lbs. (91 kg.) capacity per pair. Pan to be easily removable without the use of tools. Drawer fronts shall be double pan type with sound deadening material. Drawer shall be self-closing.

.22 Doors

- All metal doors to be double pan type reinforced and stiffened to prevent flexing and filled with sound deadening material.
- Sliding doors shall be mounted on large ball bearing quiet rollers in 14 gauge stainless steel overhead tracks and be removable without the use of tools. Sliding doors shall be self-closing.
- Hinged doors shall be flush type, mounted on heavy duty, stainless steel, lift-off hinges.
- Door catches shall be heavy duty, 4 way (mortise or surface application) with adjustable spring loaded ball tension, Model M22-2430 as manufactured by Component Hardware Inc. or equal.

.23 Hardware

- All hardware shall be of heavy duty construction and identified on shop drawings by manufacturer and model number and shall be subject to final approval by Designer.
- All hardware shall be identified with manufacturer's name and number so that broken or worn parts may be replaced.

.24 Breaker Strips

- All ice pans, ice bins, refrigerated pans, hot food, Bain Marie pans and cabinets shall be provided with breaker strips where adjoining top or cabinet face materials to prevent condensation. Breaker strips shall be fastened with stainless steel, counter sunk screws. Pop rivets will not be accepted.

.25 Insulation

- All insulation shall be board form or foamed-in-place polyurethane. Fiberglass insulation shall not be used. Heated areas shall have minimum of 25mm thick at sides and 50mm thick at bottom. Cold areas shall be thickness indicated on details or drawings. Insulation shall be bonded to all surfaces.

.26 Refrigerated Items

- All reach-in refrigerators and freezers with remote refrigeration systems shall be complete with condensate evaporator when no floor drain is available.
- When a condensate evaporator is required, it shall be complete with thermostatic expansion valves at the evaporator.
- Fabricated compartments, refrigerated shelves, plates, etc., shall be provided with a 20 gauge steel box to house expansion valves when valve is remote from evaporator. Install in base of fixtures or in a concealed position.
- All refrigerated compartments shall be fitted with a flush mounted exterior dial thermometer with chrome-plated bezels. Thermometers shall be adjustable and shall be calibrated after installation.
- Refrigerator hardware for fabricated refrigerator compartments shall be heavy duty components. Hinges shall be self-closing. Latches to be magnetic edgemount type with cylinder lock unless specified or noted.
- Refrigerated drawer units are to be provided with stainless steel drawer liners and stainless steel full size pans. KEC to furnish each drawer with two (2) 150mm x 406mm x 200mm deep 18 ga. stainless steel pans.
- When a removable plate rail/ cutting board is specified for an equipment stand, the KEC is to coordinate cutting board support locations with work top cooking appliances to provide access for operations and service.
- The refrigerant for medium and low temperature fixtures to be CFC free and conform to the Montreal Protocol Agreement.
- All refrigeration systems to be provided with 5 year compressor warranty and 1 year service agreement.

.27 Louvered Shelving

- At location of three (3) compartment or pot wash sinks, wall shelving to be louvered to facilitate drainage and air drying. Construction of shelving to be the same as solid shelving as noted under 2.05M. See standard detail.

.28 Flanged Feet Pinned to Floor

- Free-standing work tables and counters with flanged feet shall be secured to the floor with smooth head stainless steel fasteners or with pins concealed in all legs of the table/counter when specified.

- .29 Backsplash "Returns"
 - Backsplashes on tables and counters are to be returned at the sides where
 - adjacent wall, columns and other equipment to match the dimension of the adjacent element.
- .30 Wall Flashing
 - Wall flashing to include Component Hardware Model # J64-1450 divider bars and Model # J-63-1451 cap strips as required. No exposed fasteners will be accepted.
- .31 Protection of Tops/Shelves
 - In order to protect finishes of fabricated items, all exposed horizontal surfaces of counter, tables & shelves are to be covered with cardboard & held in place with duct tape until such time that the work of related trades is complete.
- .32 Adapter Bars
 - Provide a full complement of adapter bars for "buy-out" and "custom fabricated" equipment units where adapter bars are necessary to optimize storage. Provide maximum number of adapter bars based on the smallest pan size to be used.
- .33 Integration of "Buy Out" Item's
 - Custom Fabrication integrated with "buy out" items must satisfy the recommendation of the manufacturer of the buy out item for clearances, tolerances, ventilation, etc. Modifications to custom fabrication to satisfy these manufacturer's recommendations will be at the expense of the custom fabricator.

2.11 **MILLWORK EQUIPMENT – NOT APPLICABLE**

2.12 **ITEMIZED EQUIPMENT SPECIFICATIONS**

- .1 The following numbers correspond to those on the Foodservice Equipment Drawings.
- .2 Where a manufacturer's name and model number is indicated, the item shall be supplied with all standard components, features and materials whether specifically identified or not, and shall be considered inherent in this specification.
- .3 Items identified as custom fabricated shall be constructed of stainless steel unless otherwise specified. Refer to detail drawings at the end of this section for general fabrication methods for all items.
- .4 Verify mechanical and electrical services on owner supplied equipment.
- .5 Approved alternative manufactures must supply a product that is equal in performance to the specified item.

ITEM NO. 1.001: WASTE BIN W/DOLLY

Quantity: Two (2) – by k.e.c.
Manufacturer: RUBBERMAID
Model: 2620/2640

Components:

- Manufacturer's standard components.
- Capacity 20 gallons (75.7 litres).
- Complete with 2640 dolly.
- All plastic, professional grade construction.
- Built-in handles and double ribbed base.
- Colour – 1xBlue 1xYellow.

ITEM NO. 1.002: S.S. SOILED DISHTABLE

Quantity: One (1) –by K.E.C.
Nominal size: L-shaped 1,700mm x 1,950mm long x 762mm wide x 914mm high
Type: Custom fabricated S.S. construction in accordance with the Specification for this section

Components:

- 14ga S.S. top with dished and rolled edges as per Detail 401.
- One (1) 610mm wide x 508mm deep sinks complete with S.S. apron.
- One (1) deck mount pre-rinse faucet Encore model, complete with K50Y-500 swivel arm support, K55-7012 add-on faucet and all attachments including wall brackets.
- Full length 300mm high x 100mm wide integral splash at back side.
- Leg and brace sets as required.
- Open sections for waste receptacles.
- S.S. slatted below remainder of table.
- Fix feet of counter to floor with S.S. fasteners.
- Refer to Elevation on drawing FS-300.

ITEM NO. 1.003: WAREWASHER, RACK CONVEYOR

Quantity: One (1) – by K.E.C.
Manufacturer: HOBART or equal by MEIKO
Model: CL44E

Components:

- Manufacturer's standard components.
- 202 racks per hour.
- Right to left direction of operation.

- Opti-Rinse system.
- Insulated Hinged double doors with door interlock switches.
- 19.5 inch chamber height opening.
- Racks: 2 dish racks & 1 silver rack
- Complete with 15k.w. built in booster.
- Single point electrical connection.
- 208/60/3 power.
- Stainless steel vent hoods.
- Drain water tempering kit.
- Table limit switch (unmounted)

ITEM NO. 1.004: S.S. CLEAN DISHTABLE

Quantity: One (1) –by K.E.C.
 Nominal size: L-shaped 1,775 x 1,050mm long x 762mm wide x 914mm high
 Type: Custom fabricated S.S. construction in accordance with the Specification for this section

Components:

- 14ga S.S. top with dished and rolled edges as per Detail 401.
- Full length 300mm high x 50mm wide integral splash at back and left side.
- Leg and brace sets as required.
- S.S. slatted below table.
- Fix feet of counter to floor with S.S. fasteners.
- Refer to Elevation on drawing FS-300.

ITEM NO. 1.005: POT WASH TABLE

Quantity: One (1) –by K.E.C.
 Nominal size: 2,130mm long x 625mm wide x 914mm high
 Type: Custom fabricated S.S. construction in accordance with the Specification for this section

Components:

- 14ga S.S. top with dished and rolled edges as per Detail 401.
- One (1) 610mm wide x 475mm deep and Two (2) 590mm wide x 447mm deep sinks complete with one (1) splash mount mixer faucets, swing spouts and S.S. apron.
- One (1) deck mount pre-rinse faucet Encore model, complete with K50Y-500 swivel arm support, K55-7012 add-on faucet and all attachments including wall brackets.
- Full length 300mm high x 100mm wide integral splash at back side.
- Full length 300mm high x 50mm wide integral splash at right and left side.
- Leg and brace sets as required.
- Open sections under sinks.
- Fix feet of counter to floor with S.S. fasteners.
- Refer to Elevation on drawing FS-300.

ITEM NO. 1.006: POT RACK

Quantity: One (1) – by K.E.C.
Manufacturer: METRO
Model: PR48X

Components:

- Manufacturer's standard components.
- Microban coating.

ITEM NO. 1.007: SPARE NUMBER

ITEM NO. 1.008: SPARE NUMBER

ITEM NO. 1.009: SPARE NUMBER

ITEM NO. 1.010: WALK-IN COOLER

Quantity: One (1) – by K.E.C.
Nominal Size: 2,300mm wide x 4,300mm long x 2,413mm high
Manufacturer: CURTIS or equal by NORBEC
Operating Temperature: +3 °C
Estimated Capacity: 4,000 kg
Product Type: Holding refrigerator

Components:

- 100mm thick ULC listed prefabricated insulated wall and ceiling panels.
- 75mm thick ULC listed prefabricated insulated floor panels c/w plywood reinforcing ready for finished floor.
- White baked enamel on all exposed interior and exterior surfaces, galvanized steel on unexposed surfaces.
- Wall panels fastened to floor panel as per Section B-B on Drawing No. FS-200.
- Wall panels to be installed to ensure that front of walk-in room assembly are flush with architectural walls, supply and install trim pieces as required.
- One (1) right hand hinged door 915mm wide x 2,135mm high complete with heated viewing window and 1,220mm high stainless steel tread plate on both.
- One (1) left hand hinged door 915mm wide x 2,135mm high complete with heated viewing window and 1,220mm high stainless steel tread plate on both.
- Heat tracing on three (3) sides of doors.
- Locking hardware with safety release on door.
- Two (2) 1,220mm long fluorescent light fixtures with low temperature quick start ballast and low voltage on/off switch as per Details 321 and 322 on Drawing No. FS-500. K.E.C. to inter-wire lights back to switch junction box ready for final connection by Electrical Division.
- Two rows of 38mm x 140mm dark grey high impact plastic bumper made from recycled materials on interior perimeter of room as per Detail 302 on Drawing No. FS-500. Bumpers to be a moulded polyurethane fastened to walk-in room wall with countersunk s.s. screws. All screws to be covered with a plastic cap, colour to match bumper. Miter all corners and silicone seal tops and joints.
- Full length vertical trim, finish to match walk-in where gaps exist between

walk-in and building walls, columns or other structures as required.

- Removable enclosure panels, finish to match walk-in, from top of walk-in to underside of ceiling as required as per Detail 308 on Drawing No. FS-500.

Work By General Contractor:

- Continuous finished floor extended inside walk-in room.
-

ITEM NO. 1.011:

TEMPERATURE ALARM

Quantity:

One (1) – by K.E.C.

Manufacturer:

CURTIS or equal by NORBEC

Model:

Electronic temperature monitor and alarm.

Components:

- Manufacturer's standard components.
- Flush mounted in prefabricated panel.
- All electrical wiring runs in conduits.
- Working temperature range from -50°C to +50°C with a precision of $\pm 0.5^\circ\text{C}$.
- A rechargeable back-up battery Nickel-Hydrate type.
- Three (3) hours lasting battery in a case of power failure.
- Hi-Lo temperature adjustable set points.
- Alarm sets points are lockable for unauthorized users.
- K.E.C. to run wiring from temperature alarm to a junction box located on top of room as per Detail 323 on Drawing FS-500.

ITEM NO. 1.012:

EVAPORATOR COIL

Quantity:

One (1) – by K.E.C.

Manufacturer:

KEEPRITE or equal by NORBEC

Model:

KLP-214MA

Note:

Evaporator coils sized and balanced to match the compressor parallel pack or compressor and must be capable of maintaining the specified temperature.

Components:

- Manufacturer's standard components.
- 120/60/1.
- External junction box.
- Air defrost timer.
- Complete with vapour proof disconnect switch and wiring to a junction box on top of room as per Detail 326 on Drawing FS-500.
- Complete with copper drain line and insulation as per Detail 329 on Drawing FS-500.

ITEM NO. 1.013: CONDENSER REMOTE, AIR COOLED

Quantity: One (1) – by K.E.C.
Manufacturer: KEEPRITE or equivalent by NORBEC
Model: KESA020M6

Components:

- Manufacturer's standard components.
- 208-230/60/3.
- Factory pre-assembled compact suction cooled semi-hermetic compressor (no oil pump), heated and insulated receiver, sight glass, replaceable filter drier, replaceable suction line filter, suction accumulator and non-fused disconnect switch.
- Remotely installed air cooled units located in loading dock within 100ft as shown on Drawing No.FS-101. Provide racking system so units can be mounted to architectural block wall at a high level.
- Control wiring to evaporator coils, solenoids, time clock etc. as required by kitchen equipment contractor, refer to Detail 326.
- Refrigeration piping secured to block wall.

ITEM NO. 1.014: MOBILE SHELVING UNIT

Quantity: Six (6) – by K.E.C.
Manufacturer: METRO or equivalent by others
Model: Metro MaxQ

Components:

- Manufacturer's standard components.
- Four (4) Q2148G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.
- Microban coated.

ITEM NO. 1.015: SPARE NUMBER

ITEM NO. 1.016: SPARE NUMBER

ITEM NO. 1.017: SPARE NUMBER

ITEM NO. 1.018: SPARE NUMBER

ITEM NO. 1.019: SPARE NUMBER

ITEM NO. 1.020: WALK-IN FREEZER

Quantity: One (1) – by K.E.C.
Nominal Size: 2,300mm wide x 4,300mm long x 2,413mm high
Manufacturer: CURTIS or equal by NORBEC
Operating
Temperature: - 21 °C
Estimated Capacity: 4,000 kg
Product Type: Frozen raw foods

Components:

- 100mm thick ULC listed prefabricated insulated wall and ceiling panels.
- 75mm thick ULC listed prefabricated insulated floor panels c/w plywood reinforcing ready for finished floor.
- White baked enamel on all exposed interior and exterior surfaces, galvanized steel on unexposed surfaces.
- Wall panels fastened to floor panel as per Section B-B on Drawing No. FS-200.
- Wall panels to be installed to ensure that front of walk-in room assembly are flush with architectural walls, supply and install trim pieces as required.
- One (1) right hand hinged door 915mm wide x 2,135mm high complete with heated viewing window and 1,220mm high stainless steel tread plate on both.
- One (1) left hand hinged door 915mm wide x 2,135mm high complete with heated viewing window and 1,220mm high stainless steel tread plate on both.
- Heat tracing on four (4) sides of doors.
- Locking hardware with safety release on door.
- Two (2) 1,220mm long fluorescent light fixtures with low temperature quick start ballast and low voltage on/off switch as per Details 321 and 322 on Drawing No. FS-500. K.E.C. to inter-wire lights back to switch junction box ready for final connection by Electrical Division.
- Two rows of 38mm x 140mm dark grey high impact plastic bumper made from recycled materials on interior perimeter of room as per Detail 302 on Drawing No. FS-500. Bumpers to be a moulded polyurethane fastened to walk-in room wall with countersunk s.s. screws. All screws to be covered with a plastic cap, colour to match bumper. Miter all corners and silicone seal tops and joints.
- Full length vertical trim, finish to match walk-in where gaps exist between walk-in and building walls, columns or other structures as required.
- Removable enclosure panels, finish to match walk-in, from top of walk-in to underside of ceiling as required as per Detail 308 on Drawing No. FS-500.

Work By General Contractor:

- Continuous finished floor extended inside walk-in room.

ITEM NO. 1.021:

TEMPERATURE ALARM

Quantity:
Manufacturer:
Model:

One (1) – by K.E.C.
CURTIS or equal by NORBEC
Electronic temperature monitor and alarm.

Components:

- Manufacturer's standard components.
- Flush mounted in prefabricated panel.
- All electrical wiring runs in conduits.
- Working temperature range from -50°C to +50°C with a precision of $\pm 0.5^\circ\text{C}$.
- A rechargeable back-up battery Nickel-Hydride type.
- Three (3) hours lasting battery in a case of power failure.
- Hi-Lo temperature adjustable set points.
- Alarm sets points are lockable for unauthorized users.
- K.E.C. to run wiring from temperature alarm to a junction box located on top of room as per Detail 323 on Drawing FS-500.

ITEM NO. 1.022:**EVAPORATOR COIL**

Quantity: One (1) – by K.E.C.
Manufacturer: KEEPRITE or equal by NORBEC
Model: KLP-209LE
Note: Evaporator coils sized and balanced to match the compressor parallel pack or compressor and must be capable of maintaining the specified temperature.

Components:

- Manufacturer's standard components.
- KEC to remove existing evaporator coils and refrigeration system and replace with new system.
- 230/60/1.
- External junction box.
- Electric defrost timer.
- Complete with vapour proof disconnect switch and wiring to a junction box on top of room as per Detail 327 on Drawing No. FS-500.
- Complete with copper drain line, heat trace and insulation as per Detail 328 on Drawing FS-500.

ITEM NO. 1.023:**CONDENSER REMOTE, AIR COOLED**

Quantity: One (1) – by K.E.C.
Manufacturer: KEEPRITE or equivalent by NORBEC
Model: KESA021L6

Components:

- Manufacturer's standard components.
- 208-230/60/3.
- Factory pre-assembled compact suction cooled semi-hermetic compressor (no oil pump), heated and insulated receiver, sight glass, replaceable filter drier, replaceable suction line filter, suction accumulator and non-fused disconnect switch.
- Remotely installed air cooled units located in loading dock within 100ft as shown on Drawing No.FS-101. Provide racking system so units can be mounted to architectural block wall at a high level.
- Control wiring to evaporator coils, solenoids, time clock etc. as required by kitchen equipment contractor, refer to Detail 326.
- Refrigeration piping secured to block wall.

ITEM NO. 1.024:**MOBILE SHELVING UNIT**

Quantity: Six (6) – by K.E.C.
Manufacturer: METRO or equivalent by others
Model: Metro MaxQ

Components:

- Manufacturer's standard components.
- Four (4) Q2148G shelves.
- Four (4) Q63UPE posts.

- Four (4) 5MPB all swivel casters.
- Microban coated.

ITEM NO. 1.025: MOBILE SHELVING UNIT

Quantity: One (1) – by K.E.C.
 Manufacturer: METRO or equivalent by others
 Model: Metro MaxQ

Components:

- Manufacturer's standard components.
- Four (4) Q2142G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.
- Microban coated.

ITEM NO. 1.026: MOBILE SHELVING UNIT

Quantity: Two (2) – by K.E.C.
 Manufacturer: METRO or equivalent by others
 Model: Metro MaxQ

Components:

- Manufacturer's standard components.
- Four (4) Q2148G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.
- Microban coated.

ITEM NO. 1.027: MOBILE SHELVING UNIT

Quantity: Two (2) – by K.E.C.
 Manufacturer: METRO or equivalent by others
 Model: Metro MaxQ

Components:

- Manufacturer's standard components.
- Four (4) Q2172G shelves.
- Four (4) Q63UPE posts.
- Four (4) 5MPB all swivel casters.
- Microban coated.

ITEM NO. 1.028: SPARE NUMBER

ITEM NO. 1.029: SPARE NUMBER

ITEM NO. 1.030: S.S. MOBILE WORK TABLE

Quantity: Two (2) – by K.E.C.
Nominal size: 2,700mm long x 650mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 14 gauge s.s. top with boxed edges as per Detail 401 on drawing FS-500.
- Six (6) legs.
- Full length s.s. solid undershelf.
- One (1) drawer as per Detail 407 on drawing FS-500.
- Six (6) all swivel casters, Four (4) with brakes.
- Refer to Elevation C on Drawing No. FS-300.

ITEM NO. 1.031: SPARE NUMBER

ITEM NO. 1.032: HIGH VOLUME COFFEE SERVER

Quantity: Two (2) – by K.E.C.
Manufacturer: BUNN
Model: TITAN TF SERVER

Components:

- Manufacturer's standard components.
- Provide one additional orange handle for each server.

ITEM NO. 1.033: HOSE REEL W/GUN

Quantity: One (1) – by K.E.C.
Manufacturer: T&S BRASS or equal by FISHER
Model: B-2117

Components:

- Manufacturer's standard components.

ITEM NO. 1.034: SPARE NUMBER

ITEM NO. 1.035: SPARE NUMBER

ITEM NO. 1.036: SLICER

Quantity: One (1) – by K.E.C.
Manufacturer: HOBART or equal by GLOBE
Model: 2612

Components:

- Manufacturer's standard components.

ITEM NO. 1.037: CART, HOT FOOD

Quantity: One (1) – by K.E.C.
Manufacturer: HATCH or equal by DUKE
Model: HFW-M-3

Components:

- Manufacturer's standard components.
- Wrap around bumper.

ITEM NO. 1.038: MIXER, COUNTER

Quantity: One (1) – by K.E.C.
Manufacturer: HOBART or equivalent by GLOBE
Model: ES20

Components:

- Manufacturer's standard components.
- Simple set-n-lock bowl attachment.
- 304 stainless steel.
- 12L accessories and splash cover.

ITEM NO. 1.039: S.S. WORK TABLE

Quantity: One (1) – by K.E.C.
Nominal size: L-shaped 2,600mm x 1,790mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with boxed edge as per Detail 401.
- Full length 150mm high x 50mm wide integral splash at back and side, splayed to wall.
- Open section to suit waste receptacle.
- One (1) three drawer unit, construct drawers as per Detail 407.
- Legs and brace sets as required.
- Secure table to the floor.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation on Drawing FS-300.

ITEM NO. 1.040: S.S. WALL SHELF

Quantity: One (1) –by K.E.C.
Nominal Size: 1,820mm long x 300mm wide x two shelving units high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- All s.s. construction.
- Single wall shelves mounted to architectural wall.
- Refer to Elevation on Drawing FS-300.

ITEM NO. 1.041: S.S. WORK TABLE W/SINKS

Quantity: One (1) – by K.E.C.
Nominal size: 3,435mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed as per Detail 401.
- Full length 150mm high x 50mm wide integral splash at back, splayed to wall.
- Two (2) 406mm wide x 506mm long x 305mm deep sinks complete with splash mount mixer faucet, swing spout and s.s. apron.
- Open section at right to suit waste receptacle.
- One (1) three drawer unit, construct drawers as per Detail 407.
- Legs and brace sets as required.
- Secure table to the floor.
- S.S. slatted under shelf below remainder of table.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation on Drawing FS-300.

ITEM NO. 1.042: HIGH VOLUME COFFEE BREWER

Quantity: One (1) – by K.E.C.
Manufacturer: BUNN
Model: TITAN SINGLE BREWER

Components:

- Manufacturer's standard components.
- Complete with one TF server.
- Complete with water filter system.

ITEM NO. 1.043: UTILITY CART

Quantity: Eight (8) – by K.E.C.
Manufacturer: METRO or equivalent by RUBBERMAID
Model: BCE2636-34G

Components:

- Manufacturer's standard components.
- Unit to be enclosed on three sides.
- Complete with 4 gray bussing bins for each unit.

ITEM NO. 1.044: UTILITY TRUCK

Quantity: One (1) – by K.E.C.
Manufacturer: HATCH or equivalent by METRO
Model: 3060-S

Components:

- Manufacturer's standard components.
- Wrap around bumpers.

ITEM NO. 1.045: BIN, ICE

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal by MANITOWOC
Model: B-500PF

Components:

- Manufacturer's standard components.

ITEM NO. 1.046: ICE MAKER

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal by MANITOWOC
Model: KML-250MAH

Components:

- Manufacturer's standard components.
- Complete with manufactures recommended filter and pre-filter for installation by Division 22.

ITEM NO. 1.047: CABINET, MOBILE, WARMING & HOLDING

Quantity: One (1) – by K.E.C.
Manufacturer: ALTO-SHAAM or equal by METRO
Model: 20-20MW

Components:

- Manufacturer's standard components.
- Right hand hinged door.
- Complete with one UN-27970 roll-in pan rack that also fits combi oven item 1.053.
- 208/60/1 cord and plug.

ITEM NO. 1.048: HAND SINK, WALL MOUNT

Quantity: Two (2) – by K.E.C.
Manufacturer: EAGLE GROUP or equal by ADVANCED TABCO
Model: HSA-10-FDPE

Components:

- Manufacturer's standard components.
- Complete with electronic eye gooseneck spout faucet.
- Complete with electronic-eye soap/towel dispenser.
- Complete with 12-volt adaptor

ITEM NO. 1.049: CABINET, MOBILE, WARMING & HOLDING

Quantity: One (1) – by K.E.C.
Manufacturer: ALTO-SHAAM or equal by METRO
Model: 20-20MW

Components:

- Manufacturer's standard components.
- Right hand hinged door.
- Complete with one UN-27970 roll-in pan rack that also fits combi oven item 1.053.
- 208/60/1 cord and plug.

ITEM NO. 1.050: BROILER, UNDER FIRED, GAS

Quantity: One (1) – by K.E.C.
Manufacturer: GARLAND
Model: M34B

Components:

- Manufacturer's standard components.
- S.S. on left and right side of unit.
- Rear gas connection.
- Gas regulator.
- Complete with quick disconnect kit with gas regulator, restraining device and positioning docks for casters.
- End caps and cover.
- 354mm stainless steel backguard.
- Dual sided steel diamond grate.
- 6" levelling swivel casters with front brakes.

ITEM NO. 1.051: RANGE, RESTAURANT, GAS

Quantity: One (1) – by K.E.C.
Manufacturer: GARLAND or equivalent by SOUTHBEND
Model: GF60-6R24RR

Components:

- Manufacturer's standard components.
- S.S. sides.
- Stainless steel backguard w/removable stainless shelf.
- 6" levelling swivel casters with front brakes.
- Rear gas connection.
- Complete with quick disconnect kit with gas regulator, restraining device and positioning docks for casters
- Add additional oven rack

ITEM NO. 1.052: SPARE NUMBER

ITEM NO. 1.053: OVEN STEAMER, COMBINATION (MOBILE) - GAS

Quantity: One (1) – by K.E.C.
Manufacturer: ATLOSHAAM or equivalent by ELECTROLUX
Model: 20-20 ESG STANDARD

Components:

- Manufacturer's standard components.
- 120/60/1 cord and plug.
- Complete with recessed door.
- Complete with quick disconnect kit for gas and water connection, restraining device.
- Complete with gas regulator.
- Manufacturers recommended water filter (combiguard triple guard water filter) for installation by mechanical Division.
- Wireless HACCP documentation with kitchen management.
- Complete with mobile pan rack.
- Complete with mobile plate rack.
- Complete with service start-up check.

ITEM NO. 1.054: EXHAUST VENTILATOR

Quantity: One (1) (shipped in sections) – by k.e.c.
Manufacturer: SPRING AIR or equivalent by HALTON
Model: FD-DB-MB-ZM-13/9-VE

Components:

- Manufacturer's standard components.
- Nominal size: 3,962mm x 3,010mm wide x 610mm high.
- Refer to details shown on Drawing No. FS-400 to FS-403.
- Dynaflow double row island style MB- Tri-Zone Makeup air plenum.
- Built according to NFPA-96 standards.
- 18 ga. s.s. construction on all exposed surfaces.

- Complete with modulating "ZONEFLOW DAMPLERS".
- Complete with s/s horizontal discharge/chef discharge/ appliance discharge c/w adjustable blade damper attached to make-up air duct.
- Model "D" butterfly type arrangement exhaust fire damper, constructed of s.s. with blade and edge seals.
- Fire damper activated by a fusable links.
- Incandescent lights as per drawings FS-400 to FS-403.
- Duct collar complete with ZM modulating Zone Flow as noted on drawing FS-400 to FS-403.
- Complete with s.s. removable enclosure panels from top of ventilator to underside of finished ceiling on all exposed sides.
- Complete with stainless steel service chase with covers on both ends of the hood.
- Complete with Spring Air supplied wet chemical surface and duct fire suppression system installed in accordance with NFPA-17A as specified with Item No. 1.055.

Typical Work By Other Trades:

Electrical Division to provide power to incandescent light inside of ventilator and interconnect lights to control panel 1.055.

Mechanical/Controls Division to provide interconnection of control wire from item 1.055 to zoneflow drapers on duct collars.

ITEM NO. 1.055: EXHAUST CONTROL PANEL W/ F.P.S.

Quantity: One (1) – by K.E.C.
 Manufacturer: SPRING AIR
 Model: RPD-P11-AH-SW-LS-TFZ1-3-SV (control panel for all hoods)

Components:

- Manufacturer's standard components.
- The commercial kitchen energy management controller shall be a Spring Air Systems TruFlow-ZoneFlow. The TruFlow shall provide semi automatic variable speed operation 24 hour/day for the commercial kitchen ventilation system. The panel shall be CSA certified and supplied in an 18GA stainless steel enclosure with No. 4 finish for hood mounting. The TruFlow Touchscreen operates in conjunction with an integral PLC to provide daily reduction of the commercial kitchen exhaust and supply, and real-time temperature based control of energy target goal management. TruFlow has optional LON, BACnet or MODbus interfaces to the building automation systems (BAS). Each TruFlow panel shall be internet accessible with a secure password through the local IP address for each location. The internet operator shall access the Touchscreen panel and view, control, or execute all functions available to the local kitchen operator.
- The Touchscreen controller shall be complete with Dashboard, System Control, Alarm Status, and Reports and Setup & Diagnostic screens.
- The Dashboard screen shall graph energy usage throughout the day measuring energy consumption against user set goals. The Dashboard screen also displays exhaust volume, and outdoor temperature, hood lights, and % of goal reduction that is achieved each minute of the day.
- The System Control screen displays all components of the kitchen ventilation system: Hood lights, fan on/off, summer/winter switch, and overrides. Each TruFlow is capable of providing two independent systems with a maximum of five exhaust variable speed drives and one supply variable speed drive and/or

- a 4-20 milliamp output for each system.
- The Alarm Status Screen indicates and logs all alarm events which include; high temperature operation, electrical faults, J-couple faults, and supply drive communication error/failure and exhaust/supply drive communication error/failure.
- The Report screen provides finger tip selection of reports for Year to Date cost of gas, Year to Date cost of electricity, Daily cost of Utilities, % time exceeding goal and % time in override.
- The System Setup screen is accessible by the administrator with a secure password to customize the screen to the user, enter reduction goal, operating times, utility costs and provide system diagnostics.
- The TruFlow modulates the exhaust and supply volume through variable speed exhaust and supply motor drives and/or a 4-20 milliamp output. The commercial kitchen ventilation system modulates from 30 to 100% to provide necessary exhaust during kitchen operation. When the override button located on the panel is activated manually the exhaust volume will automatically increase to 100% for 15 minutes. After 15 minutes the system automatically reverts back to temperature based control. The 15 minutes is adjustable at the controller. The panel is supplied with a room and outdoor temperature transducer.
- The K.E.C. will install one 575/60/3 3hp supply air VFD in the control panel mounted on the side of the hood.
- The K.E.C. will install one 575/60/3 5hp exhaust VFD in the control panel mounted on the side of the hood.
- Refer to drawing set FS-400 to FS-403.

Typical Work By Other Trades:

Electrical Division to provide power to control panel/hubs and to interconnect to light fixtures on the hoods.

Electrical Division to provide power to VFD'S and to interconnect to exhaust fans and make-up air fan.

Mechanical/Controls Division to provide interconnection of control wire from control panel to zoneflow drapers on duct collars for all hoods (1.054, 1.081, 1.100).

Mechanical/Controls Division to provide interconnection of control wire from control panel and fire protection system to BAS.

ITEM NO. 1.055.1: FIRE PROTECTION SYSTEM

Quantity: One (1) – by K.E.C.
 Manufacturer: SPRING AIR
 Model: ANSUL 102 #WC-18-MH

Components:

- Manufacturer's standard components.
- The hood manufacturer shall supply and install a wet chemical surface fire suppression system for the kitchen exhaust hood. The system shall be UL/ULC listed, and supplied and installed in accordance with the NFPA-96, NFPA-17A and all applicable national and local code requirements.
- The fire suppression system shall be factory pre-pipe to match the approved appliance line up under each hood. Each appliance drop shall extend from

the roof of the canopy to reduce grease accumulation on the interior canopy piping and simplify cleaning. Each drop and/or fitting in the canopy shall be chrome plated and connected to a UL/ULC hood penetration fitting. Each drop shall include, on the discharge end, a nozzle to suit the appliance being protected and a swivel fitting.

- The nozzles and fusible links shall be located to protect the appliances, hood plenum, and duct collar. The system shall be complete with two dpdt micro switches, a mechanical gas valve, wet chemical cylinder, and all necessary piping.
- A factory authorized technician shall complete the final hook up on site after all appliance has been set in place under the canopy(s).
- All remote wiring shall be by electrical division. The electrical division shall supply and install a shunt trip where electrical appliances are present and interlock the system with the building fire alarm panel. The mechanical division shall install the mechanical gas valve.
- Fire protection components to be installed in panel mounted on the side of the hood
- Complete with Type K fire extinguisher to be mounted in close proximity to the hood
- Refer to drawing set FS-400 to FS-403.

ITEM NO. 1.057:

STEAMER, CONVECTION

Quantity:

One (1) – by K.E.C.

Manufacturer:

CLEVELAND or equivalent by SOUTHBEND

Model:

24-CGP-10

Components:

- Manufacturer's standard components.
- Complete with right hand door and controls on right.
- Electronic timer with compensating load feature.
- Complete with quick disconnect kit for gas and water connection, restraining device.
- Complete with gas regulator.
- Manufacturers recommended water filter (combiguard triple guard water filter) for installation by mechanical Division.
- Complete with Dissolve Descale Solution.

ITEM NO. 1.058:

KETTLE STEAM JACKETED - GAS

Quantity:

One (1) – by K.E.C.

Manufacturer:

CLEVELAND or equivalent by SOUTHBEND

Model:

KEL-25-T

Components:

- Manufacturer's standard components.
- Hot and cold water faucet.
- 2" tangent draw off valve.
- Heat deflector shield.
- Hinged lid position.
- Kettle accessory kit.
- 208/60/3 power.

ITEM NO. 1.059: TILT SKILLET

Quantity: One (1) – by K.E.C.
Manufacturer: CLEVELAND or equivalent by SOUTHBEND
Model: SEL-30-TR

Components:

- Manufacturer's standard components.
- Sliding drain drawer with splash screen to suit floor drain position.
- Power tilt with hand tilt override.
- Hot and cold water faucet.
- 208/60/3 power.

ITEM NO. 1.060: S.S. TRENCH DRAIN

Quantity: One (1) – by K.E.C.
Nominal Size: Unit to be 2,550 mm long x 610mm wide x 75mm deep.
Type: Custom fabricated stainless steel construction in accordance
With the specification for this section.

Components:

- Honeycomb grating.
- Complete with One (1) 75mm drain tailpiece ready for final connection by Mechanical Division.
- Fabricator to verify dimensions on-site prior to fabrication.

ITEM NO. 1.061: SPARE NUMBER

ITEM NO. 1.062: SPARE NUMBER

ITEM NO. 1.063: SPARE NUMBER

ITEM NO. 1.064: SPARE NUMBER

ITEM NO. 1.065: SPARE NUMBER

ITEM NO. 1.066: HAND SINK, DROP IN

Quantity: One (1) – by K.E.C.
Manufacturer: ADVANCE TABCO or equivalent by CUSTOM FABRICATED
Model: TA-11A

Components:

- Manufacturer's standard components.
- Complete with one K-180 battery operated faucet.

ITEM NO. 1.067: S.S. COUNTER W/SINK

Quantity: One (1) –by K.E.C.
Nominal size: 2,970mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed as per Detail 401.
- One (1) 406mm wide x 506mm long x 305mm deep sinks complete with deck mount mixer faucet, swing spout.
- One (1) three drawer unit, construct drawers as per Detail 407.
- S.S. slatted base under shelf below remainder of table.
- Construct as cabinet base c/w lockable doors with enclosed sides and back.
- Complete with built in hand sink.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation on drawing FS-300.

ITEM NO. 1.068: COOKER, RICE

Quantity: Two (2) – by K.E.C.
Manufacturer: PANASONIC or equivalent by TOWN FOOD EQUIPMENT
Model: SR-42HZP

Components:

- Manufacturer's standard components.

ITEM NO. 1.069: SPARE NUMBER

ITEM NO. 1.070: SPARE NUMBER

ITEM NO. 1.071: DROP IN SOUP WELLS

Quantity: Two (2) – by K.E.C.
Manufacturer: WELLS or equivalent HATCO
Model: SS-4-ULTD

Components:

- Manufacturer's standard components.
- 120 Volt power.

ITEM NO. 1.072: DROP-IN HOT WELLS

Quantity: Two (2) – by K.E.C.
Manufacturer: WELLS or equivalent HATCO
Model: MOD-200TDM

Components:

- Manufacturer's standard components.
- Complete with 72" wiring.
- Complete with drain screen.
- 208/60/1 power.

ITEM NO. 1.073: CASH REGISTER

Quantity: One (1) – BY OPERATOR

ITEM NO. 1.074: DROP IN COLD PAN

Quantity: One (1) – by K.E.C.
Manufacturer: WELLS or equivalent by
Model: ICP-100

Components:

- Manufacturer's standard components.
- Perforated bottom strainer plate.

ITEM NO. 1.075: MILLWORK SERVICE COUNTER

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division.

ITEM NO. 1.076: FOOD WARMER, INDUCTION HEAT

Quantity: One (1) – by K.E.C.
Manufacturer: GARLAND or equivalent ELECTROLUX
Model: GIWOK-3.5

Components:

- Manufacturer's standard components.
- Provide one (1) high quality induction s.s. wok.
- 208/60/1 cord and plug.

ITEM NO. 1.077 COOKTOP, INDUCTION HEAT

Quantity: One (1) – by K.E.C.
Manufacturer: GARLAND or equivalent ELECTROLUX
Model: GIU3.5

Components:

- Manufacturer's standard components.
- Provide one (1) high quality induction s.s. pan.
- 208/60/1 cord and plug.

ITEM NO. 1.078: GRIDDLE, HEAVY DUTY, GAS

Quantity: One (1) – by K.E.C.
Manufacturer: GARLAND or equivalent SOUTHBEND
Model: GD-36GFF

Components:

- Manufacturer's standard components.
- Complete with quick disconnect kit with gas regulator, restraining device and positioning docks for casters.

ITEM NO. 1.079 COOKTOP, INDUCTION HEAT

Quantity: One (1) – by K.E.C.
Manufacturer: GARLAND or equivalent ELECTROLUX
Model: GIU3.5

Components:

- Manufacturer's standard components.
- Provide one (1) high quality induction s.s. pan.
- 208/60/1 cord and plug.

ITEM NO. 1.080: REFRIGERATOR SANDWICH/SALAD

Quantity: One (1) –by K.E.C.
Manufacturer: TRUE or equivalent SOUTHBEND
Model: TRCB-72

Components:

- Manufacturer's standard components.

ITEM NO. 1.081: EXHAUST VENTILATOR

Quantity: One (1) (shipped in sections) – by k.e.c.
Manufacturer: SPRING AIR or equivalent by HALTON
Model: FD-DS-MJ-ZM-8/4.5-VE

Components:

- Manufacturer's standard components.
- Nominal size: 2,438mm x 1,638mm wide x 610mm high.
- Refer to details shown on Drawing No. FS-400 to FS-403.
- Dynaflo double row island style MB- Tri-Zone Makeup air plenum.
- Built according to NFPA-96 standards.
- 18 ga. s.s. construction on all exposed surfaces.
- Complete with modulating "ZONEFLOW DAMPLERS".
- Complete with s/s chef discharge/ appliance discharge c/w adjustable blade damper attached to make-up air duct.
- Model "D" butterfly type arrangement exhaust fire damper, constructed of s.s. with blade and edge seals.
- Fire damper activated by a fusable links.
- Incandescent lights as per drawings FS-400 to FS-403.
- Duct collar complete with ZM modulating Zone Flow as noted on drawing FS-400 to FS-403.
- Complete with Spring Air supplied wet chemical surface and duct fire

suppression system installed in accordance with NFPA-17A as specified with Item No. 1.082.

Typical Work By Other Trades:

Electrical Division to provide power to incandescent light inside of ventilator and interconnect lights to control panel 1.055.

Mechanical/Controls Division to provide interconnection of control wire from item 1.055 to zoneflow drapers on duct collars.

ITEM NO. 1.082: FIRE PROTECTION SYSTEM

Quantity: One (1) – by K.E.C.
Manufacturer: SPRING AIR
Model: ANSUL 102 #WC-9-MH

Components:

- Manufacturer's standard components.
- The hood manufacturer shall supply and install a wet chemical surface fire suppression system for the kitchen exhaust hood. The system shall be UL/ULC listed, and supplied and installed in accordance with the NFPA-96, NFPA-17A and all applicable national and local code requirements.
- The fire suppression system shall be factory pre-pipe to match the approved appliance line up under each hood. Each appliance drop shall extend from the roof of the canopy to reduce grease accumulation on the interior canopy piping and simplify cleaning. Each drop and/or fitting in the canopy shall be chrome plated and connected to a UL/ULC hood penetration fitting. Each drop shall include, on the discharge end, a nozzle to suit the appliance being protected and a swivel fitting.
- The nozzles and fusible links shall be located to protect the appliances, hood plenum, and duct collar. The system shall be complete with two dpdt micro switches, a mechanical gas valve, wet chemical cylinder, and all necessary piping.
- A factory authorized technician shall complete the final hook up on site after all appliance has been set in place under the canopy(s).
- All remote wiring shall be by electrical division. The electrical division shall supply and install a shunt trip where electrical appliances are present and interlock the system with the building fire alarm panel. The mechanical division shall install the mechanical gas valve.
- Fire protection components to be installed in panel mounted on the side of the hood
- Complete with Type K fire extinguisher to be mounted in close proximity to the hood
- Refer to drawing set FS-400 to FS-403.

ITEM NO. 1.083: SPARE NUMBER

ITEM NO. 1.084: SPARE NUMBER

ITEM NO. 1.085: DROP IN COLD PAN

Quantity: One (1) – by K.E.C.
Manufacturer: WELLS or equivalent by
Model: ICP-300

Components:

- Manufacturer's standard components.
- Perforated bottom strainer plate.

ITEM NO. 1.086: CASH REGISTER

Quantity: Two (2) – BY OPERATOR

ITEM NO. 1.087: SPARE NUMBER

ITEM NO. 1.088: SPARE NUMBER

ITEM NO. 1.089: SPARE NUMBER

ITEM NO. 1.090: MILLWORK SERVICE COUNTER

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division.

ITEM NO. 1.091: BREATH GUARD

Quantity: One (1) – by K.E.C.
Manufacturer: BRASS SMITH or Equivalent by Custom Fabricated
Model: ZG9500-4

Components:

- Manufacturer's standard components.
- Brushed aluminium finish.
- mwu3 under counter mount flanges. Refer to Detail 792.
- Manufactured in three (3) sections, approximate overall length is 3700mm.
- Z Guard full service partition type assembly.
- Two (2) 3/8" tempered glass built in 720mm sections.
- One (1) 3/8" tempered glass built in 2100mm section.
- Two (2) end posts.
- Two (2) intermediate post.

ITEM NO. 1.092: BREATH GUARD

Quantity: Two (2) – by K.E.C.
Manufacturer: BRASS SMITH or Equivalent by Custom Fabricated
Model: ZG9500

Components:

- Manufacturer's standard components.
- Brushed aluminium finish.
- mwu3 under counter mount flanges. Refer to Detail 792.
- Manufactured in one (1) sections, approximate overall length is 650mm.
- Z Guard full service partition type assembly.
- One (1) 3/8" tempered glass built in 610mm section.
- Two (2) end posts.

ITEM NO. 1.093: BREATH GUARD

Quantity: One (1) – by K.E.C.
Manufacturer: BRASS SMITH or Equivalent by Custom Fabricated
Model: ZG9500

Components:

- Manufacturer's standard components.
- Brushed aluminium finish.
- mwu3 under counter mount flanges. Refer to Detail 792.
- Manufactured in one (1) sections, approximate overall length is 1220mm.
- Z Guard full service partition type assembly.
- One (1) 3/8" tempered glass built in 1170mm section.
- Two (2) end posts.

ITEM NO. 1.094: REFRIGERATOR, REACH-IN

Quantity: One (1) –by K.E.C.
Manufacturer: TRUE or equivalent TRAUlsen
Model: T-49

Components:

- Manufacturers standard components.

ITEM NO. 1.095: SPARE NUMBER

ITEM NO. 1.096: S.S. COUNTER W/DOUBLE SINK

Quantity: One (1) –by K.E.C.
Nominal size: 2,970mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed as per Detail 401.

- Two (2) 406mm wide x 506mm long x 305mm deep sinks complete with deck mount mixer faucet, swing spout.
- S.S. slatted base under shelf below remainder of table.
- Construct as cabinet base c/w lockable doors with enclosed sides and back.
- Complete with built in hand sink.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation on drawing FS-300.

ITEM NO. 1.097: SPARE NUMBER

ITEM NO. 1.098: SPARE NUMBER

ITEM NO. 1.099: FIRE PROTECTION SYSTEM

Quantity: One (1) – by K.E.C.
 Manufacturer: SPRING AIR
 Model: ANSUL 102 #WC-4-MH

Components:

- Manufacturer's standard components.
- The hood manufacturer shall supply and install a wet chemical surface fire suppression system for the kitchen exhaust hood. The system shall be UL/ULC listed, and supplied and installed in accordance with the NFPA-96, NFPA-17A and all applicable national and local code requirements.
- The fire suppression system shall be factory pre-pipe to match the approved appliance line up under each hood. Each appliance drop shall extend from the roof of the canopy to reduce grease accumulation on the interior canopy piping and simplify cleaning. Each drop and/or fitting in the canopy shall be chrome plated and connected to a UL/ULC hood penetration fitting. Each drop shall include, on the discharge end, a nozzle to suit the appliance being protected and a swivel fitting.
- The nozzles and fusible links shall be located to protect the appliances, hood plenum, and duct collar. The system shall be complete with two dpdt micro switches, a mechanical gas valve, wet chemical cylinder, and all necessary piping.
- A factory authorized technician shall complete the final hook up on site after all appliance has been set in place under the canopy(s).
- All remote wiring shall be by electrical division. The electrical division shall supply and install a shunt trip where electrical appliances are present and interlock the system with the building fire alarm panel. The mechanical division shall install the mechanical gas valve.
- Fire protection components to be installed in panel mounted on the side of the hood
- Complete with Type K fire extinguisher to be mounted in close proximity to the hood
- Refer to drawing set FS-400 to FS-403.

ITEM NO. 1.100: EXHAUST VENTILATOR

Quantity: One (1) (shipped in sections) – by k.e.c.
Manufacturer: SPRING AIR or equivalent by HALTON
Model: FD-B—MB-ZM-8.5/3.92-VE

Components:

- Manufacturer's standard components.
- Nominal size: 2,591mm x 1,327mm wide x 610mm high.
- Refer to details shown on Drawing No. FS-400 to FS-403.
- Dynaflow double row island style MB- Tri-Zone Makeup air plenum.
- Built according to NFPA-96 standards.
- 18 ga. s.s. construction on all exposed surfaces.
- Complete with modulating "ZONEFLOW DAMPLERS".
- Complete with s/s horizontal discharge/chef discharge/ appliance discharge c/w adjustable blade damper attached to make-up air duct.
- Model "D" butterfly type arrangement exhaust fire damper, constructed of s.s. with blade and edge seals.
- Fire damper activated by a fussable links.
- Incandescent lights as per drawings FS-400 to FS-403.
- Duct collar complete with ZM modulating Zone Flow as noted on drawing FS-400 to FS-403.
- Complete with s.s. removable enclosure panels from top of ventilator to underside of finished ceiling on all exposed sides.
- Complete with stainless steel panels to run from the finished floor to under side of the exhaust hood.
- Complete with Spring Air supplied wet chemical surface and duct fire suppression system installed in accordance with NFPA-17A as specified with Item No. 1.055.

Typical Work By Other Trades:

Electrical Division to provide power to incandescent light inside of ventilator and interconnect lights to control panel 1.055.

Mechanical/Controls Division to provide interconnection of control wire from item 1.055 to zoneflow drapers on duct collars.

ITEM NO. 1.101: PASTA COOKER, ELECTRIC

Quantity: One (1) – by K.E.C.
Manufacturer: FRYMASTER or equivalent by PITCO
Model: 8SMS

Components:

- Manufacturer's standard components.
- 208/60/3 cord and plug.
- Complete with casters.
- Complete with stainless steel cabinet.
- Complete with stainless steel storage rinse tank.
- Complete with round pasta baskets.

ITEM NO. 1.102: CHAR BROILER, HEAVY DUTY, GAS

Quantity: One (1) – by K.E.C.
Manufacturer: GARLAND or equivalent by SOUTHBEND
Model: UTBG24-AB24

Components:

- Manufacturer's standard components.
- S.S. stand with solid top shelf and holding shelf.
- Rear gas connection.
- Gas regulator.
- Complete with quick disconnect kit with gas regulator, restraining device and positioning docks for casters.
- S.S. spatter-guard.
- Broiler grate cleaning tool.
- 6" levelling swivel casters with front brakes.

ITEM NO. 1.103: SPREADER

Quantity: One (1) – by K.E.C.
Manufacturer: GARLAND or equivalent SOUTHBEND
Model: M17ES

Components:

- Manufacturer's standard components.
- S.S. rear and left.
- 254mm s.s.backguard.
- Swivel casters with front brakes.

ITEM NO. 1.104: FREEZER, REACH-IN

Quantity: One (1) –by K.E.C.
Manufacturer: TRUE or equivalent by TRAUlsen
Model: T-23F-2

Components:

- Manufacturers standard components.

ITEM NO. 1.105: S.S. COUNTER W/SINK

Quantity: One (1) –by K.E.C.
Nominal size: 4,750mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- Solid surface top to be quartz, colour to be confirmed prior to fabrication.
- S.S. solid base and intermediate shelf below left section of the table.
- Construct as cabinet base c/w lockable doors with enclosed sides and back.

- One (1) 406mm wide x 506mm long x 305mm deep sinks complete with deck mount mixer faucet, swing spout.
- S.S. slatted base under shelf below remainder of table.
- Complete with built in hand sink.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation on drawing FS-300.

ITEM NO. 1.106: COFFEE MAKER, AIRPOT, AUTOMATIC

Quantity: One (1) – by K.E.C.
 Manufacturer: BUNN or equivalent by Curtis
 Model: CWTF TWIN APS

Components:

- Manufacturer's standard components.
- Complete with water filters to be installed by Mechanical Division.
- Complete with four (4) 2.5L push button action airpots.

ITEM NO. 1.107: COFFEE GRINDER

Quantity: Two (2) – by K.E.C.
 Manufacturer: BUNN or equivalent by Curtis
 Model: G9HD

Components:

- Manufacturer's standard components.

ITEM NO. 1.108: DISPENSER, HOT WATER

Quantity: One (1) – by K.E.C.
 Manufacturer: BUNN or equivalent by Curtis
 Model: HW2

Components:

- Manufacturer's standard components.
- Complete with water filters to be installed by Mechanical Division.

ITEM NO. 1.109: SPARE NUMBER

ITEM NO. 1.110: HAND SINK, DROP IN

Quantity: One (1) – by K.E.C.
 Manufacturer: ADVANCE TABCO or equivalent by CUSTOM FABRICATED
 Model: TA-11A

Components:

- Manufacturer's standard components.
- Complete with one K-180 battery operated faucet.

ITEM NO. 1.111: SPARE NUMBER

ITEM NO. 1.112: REFRIGERATOR, REACH-IN

Quantity: One (1) –by K.E.C.
Manufacturer: TRUE or equivalent by TRAUlsen
Model: T-23

Components:

- Manufacturers standard components.

ITEM NO. 1.113: HAND SINK, DROP IN

Quantity: One (1) – by K.E.C.
Manufacturer: ADVANCE TABCO or equivalent by CUSTOM FABRICATED
Model: 1014B-05

Components:

- Manufacturer's standard components.
- Complete with one K-180 battery operated faucet.

ITEM NO. 1.114: HIGH PERFORMANCE BLENDER

Quantity: One (1) – by K.E.C.
Manufacturer: HAMILTON BEACH or equivalent WARING
Model: HBH850

Components:

- Manufacturer's standard components.
- Complete with casters.
- Complete with locks.

ITEM NO. 1.115: HIGH PERFORMANCE BLENDER

Quantity: One (1) – by K.E.C.
Manufacturer: HAMILTON BEACH or equivalent WARING
Model: HBH850

Components:

- Manufacturer's standard components.
- Complete with casters.
- Complete with locks.

ITEM NO. 1.116: REFRIGERATOR, UNDERCOUNTER

Quantity: One (1) –by K.E.C.
Manufacturer: TRUE or equivalent by TRAULSEN
Model: TUC-36-ADA

Components:

- Manufacturers standard components.

ITEM NO. 1.117: GRIDDLE, DOUBLE-SIDED, ELECTRIC

Quantity: One (1) – by K.E.C.
Manufacturer: EQUIPEX or equivalent ELECTROLUX
Model: DIABLO

Components:

- Manufacturers standard components

ITEM NO. 1.118: REFRIGERATOR, UNDERCOUNTER

Quantity: One (1) –by K.E.C.
Manufacturer: TRUE or equivalent by TRAULSEN
Model: TUC-36-ADA

Components:

- Manufacturers standard components.

ITEM NO. 1.119: OVEN, RAPID COOK

Quantity: One (1) – by K.E.C.
Manufacturer: MERRYCHEF or equivalent TURBOCHEF
Model: 402S

Components:

- Manufacturers standard components.
- Complete with rack.
- Complete with Cool Down Pan.
- Complete with oven cleaner.
- Complete with Oven Protector.
- Complete with Menukey.

ITEM NO. 1.120: SPARE NUMBER

ITEM NO. 1.121: SPARE NUMBER

ITEM NO. 1.122: S.S. COUNTER

Quantity: One (1) –by K.E.C.
Nominal size: 3,500mm long x 760mm wide x 914mm high
Type: Custom fabricated s/s construction in accordance with the specification for this section.

Components:

- 2.0 mm s.s. top with dished and boxed as per Detail 401.
- One (1) three drawer unit, construct drawers as per Detail 407.
- Complete with built in dipper well and faucet.
- S.S. solid base under shelf below dipper well unit.
- Construct as cabinet base c/w lockable doors with enclosed sides and back.
- Open section in the centre of table to suit under counter equipment.
- One (1) pull out waste drawer unit on right side.
- Fabricator to verify dimensions on-site prior to fabrication.
- Refer to Elevation on drawing FS-300.

ITEM NO. 1.123: SPARE NUMBER

ITEM NO. 1.124: SPARE NUMBER

ITEM NO. 1.125: SPARE NUMBER

ITEM NO. 1.126: DROP IN SOUP WELLS

Quantity: Three (3) – by K.E.C.
Manufacturer: WELLS or equivalent HATCO
Model: SS-10-ULTD

Components:

- Manufacturer's standard components.
- 120 Volt power.

ITEM NO. 1.127: SPARE NUMBER

ITEM NO. 1.128: SPARE NUMBER

ITEM NO. 1.129: DISPLAY CASE, SELF-SERVE, REFRIGERATED

Quantity: One (1) – by K.E.C.
Manufacturer: STRUCTURAL CONCEPTS or equivalent HUSSMAN
Model: DO3615R

Components:

- Manufacturer's standard components.
- Self contain refrigeration system.
- Complete with cord and plug.
- Colour – black.
- Cover Curtain – Wire security cover, removable locking.
- Breeze refrigeration rear access ventilation.

- 3"H full depth display riser.

ITEM NO. 1.130: DISPLAY CASE, SELF-SERVE, REFRIGERATED

Quantity: One (1) – by K.E.C.
 Manufacturer: STRUCTURAL CONCEPTS
 Model: HV3648RSS

Components:

- Manufacturer's standard components.
- Self contain refrigeration system.
- Complete with cord and plug.
- Black interior colour.
- Trim Colour – black trim.
- Exterior Color – laminated exterior (color to be confirmed with architect prior to ordering)
- Cover Curtain – Wire security cover, removable locking.
- Breeze refrigeration with rear access.
- Lower Display – clear glass shelf, lighted.
- Base support levellers.
- Left and right end panel to be mirrored.
- Front Panel – Flat front panel.

ITEM NO. 1.131: DISPLAY CASE, SELF-SERVE, REFRIGERATED

Quantity: One (1) – by K.E.C.
 Manufacturer: STRUCTURAL CONCEPTS
 Model: HV3656RSS

Components:

- Manufacturer's standard components.
- Self contain refrigeration system.
- Complete with cord and plug.
- Black interior colour.
- Trim Colour – black trim.
- Exterior Color – laminated exterior (color to be confirmed with architect prior to ordering)
- Cover Curtain – Wire security cover, removable locking.
- Breeze refrigeration with rear access.
- Lower Display – clear glass shelf, lighted.
- Base support levellers.
- Left and right end panel to be mirrored.
- Front Panel – Flat front panel.

ITEM NO. 1.132: REFRIGERATOR, SANDWICH/SALAD PREP

Quantity: One (1) – by K.E.C.
 Manufacturer: TRUE or equivalent by TRAUlsen
 Model: TSSU-48-12-ADA

Components:

- Manufacturer's standard components.

ITEM NO. 1.133: SPARE NUMBER

ITEM NO. 1.134: MILLWORK SERVICE COUNTER

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division.

ITEM NO. 1.135: BREATH GUARD

Quantity: One (1) – by K.E.C.
Manufacturer: BRASS SMITH or Equivalent by Custom Fabricated
Model: ZG9500

Components:

- Manufacturer's standard components.
- Brushed aluminium finish.
- mwu3 under counter mount flanges. Refer to Detail 792.
- Manufactured in one (1) sections, approximate overall length is 500mm.
- Z Guard full service partition type assembly.
- One (1) 3/8" tempered glass built in 460mm section.
- Two (2) end posts.

ITEM NO. 1.136: BREATH GUARD

Quantity: One (1) – by K.E.C.
Manufacturer: BRASS SMITH or Equivalent by Custom Fabricated
Model: ZG9500

Components:

- Manufacturer's standard components.
- Brushed aluminium finish.
- mwu3 under counter mount flanges. Refer to Detail 792.
- Manufactured in one (1) sections, approximate overall length is 1800mm.
- Z Guard full service partition type assembly.
- One (1) 3/8" tempered glass built in 1770mm section.
- Two (2) end posts.

ITEM NO. 1.137: DIPPERWELL ASSEMBLY

Quantity: One (1) – by K.E.C.
Manufacturer: FISCHER or equivalent
Model: 3041

Components:

- Manufacturer's standard components.

ITEM NO.1.138: ESPRESSO MACHINE

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN or equivalent CURTIS
Model: TIGER XL S-2

Components:

- Manufacturer's standard components.
- Manufacturers recommended water filter to be supplied by K.E.C and installed by Mechanical Division
- Complete with Cafiza Cleaning Tablets.

ITEM NO. 1.139: CASH REGISTER

Quantity: One (1) – BY OPERATOR

ITEM NO. 1.140: DROP IN SOUP WELLS

Quantity: Two (2) – by K.E.C.
Manufacturer: WELLS or equivalent HATCO
Model: SS-4-ULTD

Components:

- Manufacturer's standard components.
- 120 Volt power.

ITEM NO.1.141: AIRPOT STAND/BASE

Quantity: One (1) – by k.e.c.
Manufacturer: BUNN or equivalent CURTIS
Model: APR 5

Components:

- Manufacturer's standard components.

ITEM NO.1.142: AIRPOT

Quantity: Five (5) – by k.e.c.
Manufacturer: BUNN or equivalent CURTIS
Model: 2.5 L PUSH BUTTON

Components:

- Manufacturer's standard components.

ITEM NO. 1.143: DROP-IN HOT WELLS

Quantity: Two (2) – by K.E.C.
Manufacturer: WELLS or equivalent HATCO
Model: MOD-200TDM

Components:

- Manufacturer's standard components.
- Complete with 72" wiring.
- Complete with drain screen.
- 208/60/1 power.

ITEM NO. 1.144: BAKED GOODS DISPLAY

Quantity: Two (2) – by OPERATOR

ITEM NO. 1.145: BREATH GUARD

Quantity: One (1) – by K.E.C.
Manufacturer: BRASS SMITH or Equivalent by Custom Fabricated
Model: ZG9500

Components:

- Manufacturer's standard components.
- Brushed aluminium finish.
- mwu3 under counter mount flanges. Refer to Detail 792.
- Manufactured in one (1) sections, approximate overall length is 650mm.
- Z Guard full service partition type assembly.
- One (1) 3/8" tempered glass built in 610mm section.
- Two (2) end posts.

ITEM NO. 1.146: HEAT LAMPS W/TRACKS

Quantity: Four (4) – by K.E.C.
Manufacturer: HATCO or equivalent by WELLS
Model: DLH-725-SU

Components:

- Manufacturer's standard components.
- 120 Volt unit.
- Colour of shades to be Plate Finish.
- Complete with six 375 watt red coated bulbs.
- Complete with lower switch mounting.
- Cord and track colour to be black.
- Complete with two 1220mm tracks mounted to ceiling.

ITEM NO. 1.147:**HEAT SHELF**

Quantity: Four (4) – by K.E.C.
Manufacturer: HATCO or equivalent by WELLS
Model: GRSR-17

Components:

- Manufacturer's standard components.
- 120 Volt unit.
- Complete with stainless steel side.

ITEM NO. 1.148:**CRES COR**

Quantity: One (1) – by K.E.C.
Manufacturer: CRES COR or equivalent by ATLO SHAAM
Model: H-339-12-135C

Components:

- Manufacturer's standard components.
- 120 Volt unit.
- Complete with stainless steel finish.

ITEM NO. 1.149:**OVEN, MICROWAVE**

Quantity: Four (4) – by OPERATOR

ITEM NO. 1.150:**SPARE NUMBER****ITEM NO. 1.151:****OPEN FRONT HOT DISPLAY**

Quantity: One (1) – by K.E.C.
Manufacturer: REGAL PINNACLE or equivalent by STRUCTURAL CONCEPTS
Model: VIHD3-27-R-SL-CO

Components:

- Manufacturer's standard components.

ITEM NO. 1.152:**OPEN FRONT REFRIGERATED DISPLAY**

Quantity: One (1) – by K.E.C.
Manufacturer: REGAL PINNACLE or equivalent by STRUCTURAL CONCEPTS
Model: SCRFC

Components:

- Manufacturer's standard components.

ITEM NO. 2.017: MILLWORK COUNTER

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division for Tim Horton's equipment.

ITEM NO.2.021: MENU BOARDS

Quantity: Three (3) – BY GENERAL CONTRACTOR

ITEM NO. 2.024: MILLWORK COUNTER

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division for Tim Horton's equipment.

ITEM NO. 2.029: CASH REGISTER

Quantity: One (1) – BY OPERATOR

ITEM NO. 2.037: CASH REGISTER

Quantity: One (1) – BY OPERATOR

ITEM NO. 2.042: MILLWORK COUNTER

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division for Tim Horton's equipment.

ITEM NO. 2.050: WALK-IN FREEZER

Quantity: One (1) – by K.E.C.
Nominal Size: 2,300mm wide x 4,300mm long x 2,413mm high
Manufacturer: CURTIS or equal by NORBEC
Operating
Temperature: - 21 °C

Estimated Capacity: 4,000 kg
Product Type: Frozen raw foods

Components:

- 100mm thick ULC listed prefabricated insulated wall and ceiling panels.
- 100mm thick ULC listed prefabricated insulated floor panels c/w plywood reinforcing and galvanized clad floor.
- White baked enamel on all exposed interior and exterior surfaces, galvanized steel on unexposed surfaces.
- Wall panels fastened to floor panel.
- Wall panels to be installed to ensure that front of walk-in room assembly are flush with architectural walls, supply and install trim pieces as required.
- One (1) right hand hinged door 915mm wide x 2,135mm high complete with heated viewing window and 1,220mm high stainless steel tread plate on both.
- Heat tracing on four (4) sides of doors.
- Locking hardware with safety release on door.
- One (1) 1,220mm long fluorescent light fixtures with low temperature quick start ballast and low voltage on/off switch as per Details 321 and 322 on Drawing No. FS-500. K.E.C. to inter-wire lights back to switch junction box ready for final connection by Electrical Division.
- Two rows of 38mm x 140mm dark grey high impact plastic bumper made from recycled materials on interior perimeter of room as per Detail 302 on Drawing No. FS-500. Bumpers to be a moulded polyurethane fastened to walk-in room wall with countersunk s.s. screws. All screws to be covered with a plastic cap, colour to match bumper. Miter all corners and silicone seal tops and joints.
- Full length vertical trim, finish to match walk-in where gaps exist between walk-in and building walls, columns or other structures as required.
- Removable enclosure panels, finish to match walk-in, from top of walk-in to underside of ceiling as required as per Detail 308 on Drawing No. FS-500.

Work By General Contractor:

- Continuous finished floor extended inside walk-in room.

ITEM NO. 2.051: TEMPERATURE ALARM

Quantity: One (1) – by K.E.C.
Manufacturer: CURTIS or equal by NORBEC
Model: Electronic temperature monitor and alarm.

Components:

- Manufacturer's standard components.
- Flush mounted in prefabricated panel.
- All electrical wiring runs in conduits.
- Working temperature range from -50°C to +50°C with a precision of $\pm 0.5^\circ\text{C}$.
- A rechargeable back-up battery Nickel-Hydride type.
- Three (3) hours lasting battery in a case of power failure.
- Hi-Lo temperature adjustable set points.
- Alarm sets points are lockable for unauthorized users.
- K.E.C. to run wiring from temperature alarm to a junction box located on top of room as per Detail 323 on Drawing FS-500.

ITEM NO. 2.052: EVAPORATOR COIL

Quantity: One (1) – by K.E.C.
Manufacturer: KEEPRITE or equal by NORBEC
Model: KLP-209LE
Note: Evaporator coils sized and balanced to match the compressor parallel pack or compressor and must be capable of maintaining the specified temperature.

Components:

- Manufacturer's standard components.
- KEC to remove existing evaporator coils and refrigeration system and replace with new system.
- 230/60/1.
- External junction box.
- Electric defrost timer.
- Complete with vapour proof disconnect switch and wiring to a junction box on top of room as per Detail 327 on Drawing No. FS-500.
- Complete with copper drain line, heat trace and insulation as per Detail 328 on Drawing FS-500.

ITEM NO. 2.053: CONDENSER REMOTE, AIR COOLED

Quantity: One (1) – by K.E.C.
Manufacturer: KEEPRITE or equivalent by NORBEC
Model: KESA021L6

Components:

- Manufacturer's standard components.
- 208-230/60/3.
- Factory pre-assembled compact suction cooled semi-hermetic compressor (no oil pump), heated and insulated receiver, sight glass, replaceable filter drier, replaceable suction line filter, suction accumulator and non-fused disconnect switch.
- Remotely installed air cooled units located in loading dock within 100ft as shown on Drawing No.FS-101. Provide racking system so units can be mounted to architectural block wall at a high level.
- Control wiring to evaporator coils, solenoids, time clock etc. as required by kitchen equipment contractor, refer to Detail 326.
- Refrigeration piping secured to block wall.

ITEM NO. 2.076: CASHGUARD FLOORSAFE

Quantity: One (1) – BY OPERATOR

ITEM NO. 2.077: MILLWORK DESK W/CHAIR

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division for Tim Horton's equipment.

The following items are for the Tim Horton's

ITEM NO. 26.6: ALWAYS FRESH FINISHING TABLE

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 38.6: SANDWICH UNIT

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 40.1: LID DISPENSER – HOT DRINKS

Quantity: Four (4) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 40.3: LID DISPENSER – COLD DRINKS

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

- ITEM NO. 42.1: MICROWAVE**
- Quantity: Two (2) – Supplied by TDL Installed by K.E.C.
- Components:
- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.
- ITEM NO. 43: OVERHEAD SHELVING**
- Quantity: One (1) – Supplied by TDL Installed by K.E.C.
- Components:
- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.
- ITEM NO. 46.3: BAGEL TOASTER**
- Quantity: One (1) – Supplied by TDL Installed by K.E.C.
- Components:
- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.
- ITEM NO. 49: SHELVING UNIT**
- Quantity: Four (4) – Supplied by TDL Installed by K.E.C.
- Components:
- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.
- ITEM NO. 57.2: FONDANT CONTAINER**
- Quantity: One (1) – Supplied by TDL Installed by K.E.C.
- Components:
- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.
- ITEM NO. 63: OVERHEAD SHELVING**
- Quantity: One (1) – Supplied by TDL Installed by K.E.C.
- Components:
- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 66.6: CREAMER

Quantity: Two (2) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 67.4: HOT DRINK MACHINE

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 68.1: COFFEE BREWER

Quantity: Four (4) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 69.3: SUGAR DISPENSER

Quantity: Two (2) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 72.14: EXHAUST HOOD

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 72.3: EXHAUST HOOD

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 73: HAND SINK

Quantity: Three (3) – Supplied by MILLWORK DIVISION Installed by MECHANICAL

ITEM NO. 80.4: COOKER/WARMER

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 81.3: UNDERCOUNTER REFRIGERATOR

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 87.8: FROZEN BEVERAGE FREEZER

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 99.1: TEA/HOT WATER

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 108: BAGEL CUTTER

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 109: TABLE TOP GLAZER

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 118: PORTAL COMPUTER

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 122.2: WIRE SHELVING

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 123: MEDIA CABINET

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 127: SANDWICH SHELF

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 128: FLAVOUR SHOT DISPENSER

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 130.3: ICED COFFEE

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 131: DONUT DISPLAY CASE

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 135: HOT HOLDING UNIT

Quantity: Two (2) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 136.4: ESSESSO

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 138: STAND FOR HOT HOLDING UNIT

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 140: ICE CADDY

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 141: STEEPED TEA CADDY

Quantity: One (1) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

ITEM NO. 157: OVEN-STEAMER, COMBINATION, TABLE TOP

Quantity: Two (2) – Supplied by TDL Installed by K.E.C.

Components:

- K.E.C. is responsible for receiving item on site, uncrated, coordinating connection of services with the general contractor and commissioning item.

7th Level Café

ITEM NO. 3.001: WAREWASHER, UNDERCOUNTER

Quantity: One (1) – by K.E.C.
Manufacturer: HOBART or equal by MEIKO
Model: LXiH

Components:

- Manufacturer's standard components.
- 208/60/3 power.
- Pressure regulator valve.
- Trim kit, top cover.
- Drain water tempering kit.

ITEM NO. 3.002: MILLWORK COUNTER W/SINK

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division.

ITEM NO. 3.003: COFFEE MAKER

Quantity: One (1) – by K.E.C.
Manufacturer: BUNN or equivalent by FETCO
Model: CWTF TWIN APS

Components:

- Manufacturer's standard components.
- Complete with two 2.5L push button airpots.
- Complete with water filters to be installed by Mechanical Division.

ITEM NO. 3.004: COFFEE GRINDER

Quantity: One (1) – by K.E.C.
Manufacturer: BUNN or equivalent by FETCO
Model: G3 HD BLACK

Components:

- Manufacturer's standard components.

ITEM NO. 3.005: DISPENSER, HOT WATER

Quantity: One (1) – by K.E.C.
Manufacturer: BUNN or equivalent by FETCO
Model: H5X-18-120

Components:

- Manufacturer's standard components.
- Complete with water filters to be installed by Mechanical Division.

ITEM NO. 3.006: SPARE NUMBER

ITEM NO. 3.007:**OVEN, RAPID COOK**

Quantity: One (1) – by K.E.C.
Manufacturer: MERRYCHIEF or equivalent TURBOCHIEF
Model: 402S

Components:

- Manufacturers standard components.
- Complete with rack.
- Complete with Cool Down Pan.
- Complete with oven cleaner.
- Complete with Oven Protector.
- Complete with Menukey.

ITEM NO. 3.008:**GRIDDLE, DOUBLE SIDED, ELECTRIC**

Quantity: One (1) – by K.E.C.
Manufacturer: ELECTROLUX
Model: 603542

Components:

- Manufacturers standard components.
- Complete with cord and plug.

ITEM NO. 3.009:**ICE MAKER W/BIN**

Quantity: One (1) – by K.E.C.
Manufacturer: HOSHIZAKI or equal by MANITOWOC
Model: AM-50BAE

Components:

- Manufacturer's standard components.
- Complete with manufactures recommended filter and pre-filter for installation by Division 22.

ITEM NO. 3.010:**SERVICE DELI DISPLAY, REFRIGERATED**

Quantity: One (1) – by K.E.C.
Manufacturer: STRUCTURAL CONCEPTS
Model: HV48R

Components:

- Manufacturer's standard components.
- Self contain refrigeration system.
- Complete with cord and plug.
- Stainless steel interior.
- Stainless steel exterior.
- Trim Colour – silver trim.
- Cover Curtain – Wire security cover, removable locking.
- Breeze refrigeration with rear access.
- Lower Display – clear glass shelf, lighted.

- Base support levellers.
- Left and right end panel to be mirrored.
- Front Panel – Flat front panel.

ITEM NO. 3.011: MILLWORK COUNTER W/PASS SHELF

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division.

ITEM NO. 3.012: COFFEE SERVER, INSULATED

Quantity: Five (5) – by K.E.C.
 Manufacturer: BUNN or equivalent by FETCO
 Model: 2.5L PUSH BUTTON AIRPOTS

Components:

- Manufacturer's standard components.
- Complete with one APR5 Airpot Rack.

ITEM NO. 3.013: ESPRESSO MACHINE – NOT IN CONTACT

Quantity: One (1) – FUTURE

ITEM NO. 3.014: FILTER SYSTEM, ESPRESSO – NOT IN CONTACT

Quantity: One (1) – FUTURE

ITEM NO. 3.015: P.O.S. SYSTEM

Quantity: One (1) – BY OPERATOR

ITEM NO. 3.016: REFRIGERATOR, UNDERCOUNTER

Quantity: One (1) –by K.E.C.
 Manufacturer: TRUE or equivalent by TRAUlsen
 Model: TUC-48-ADA

Components:

- Manufacturers standard components.
- Complete with barrel locks.

ITEM NO. 3.017: DISPLAY CASE, SELF SERVICE, REFRIGERATED

Quantity: One (1) – by K.E.C.
Manufacturer: STRUCTURAL CONCEPTS
Model: HUDLR4852

Components:

- Manufacturer's standard components.
- Self contain refrigeration system.
- Complete with lower display smoked glass shelf lighted.
- Stainless steel rear exterior.
- Complete with upper display smoked glass shelf lighted.
- Stainless steel interior.
- Stainless steel exterior.
- Trim Colour – silver trim.
- Cover Curtain – Wire security cover, removable locking.
- Breeze refrigeration with rear access.
- Base support levellers.
- Rear doors to be reflective glass rear sliding doors w/locks.
- Front glass acrylic lift up front door with slow close hinges.
- Front Panel – Flat front panel.

ITEM NO. 3.018: DISPENSER, CUP

Quantity: One (1) – by K.E.C.
Manufacturer: SAN JAMAR
Model: C2704

Components:

- Manufacturer's standard components.

ITEM NO. 3.019: DROP IN SOUP WELLS

Quantity: One (1) – by K.E.C.
Manufacturer: WELLS or equivalent HATCO
Model: SS-10-ULTD
Components:

- Manufacturer's standard components.
- 120 Volt power.

ITEM NO. 3.020: DROP IN SOUP WELLS

Quantity: One (1) – by K.E.C.
Manufacturer: WELLS or equivalent HATCO
Model: SS-10-ULTD
Components:

- Manufacturer's standard components.
- 120 Volt power.

ITEM NO. 3.021: MOBILE MILLWORK COUNTER

Quantity: One (1) – BY MILLWORK DIVISION

Components:

- K.E.C. to coordinate openings/cut-outs required in millwork with Millwork Division.

ITEM NO. 3.022: CONDIMENT ORGANIZERS

Quantity: One (1) – BY OPERATOR

ITEM NO. 3.023: WASTE BIN

Quantity: One (1) – by k.e.c.
Manufacturer: RUBBERMAID
Model: SLIM JIM

Components:

- Manufacturer's standard components.
- Complete with dolly.
- All plastic, professional grade construction.

ITEM NO. 3.024: SINK, DROP-IN

Quantity: One (1) – BY MECHANICAL DIVISION

3.1

SITE INSPECTIONS

- a. All dimensions shown on the Drawings or listed in this Section of the Specification are to be considered nominal and for guidance only. It is the responsibility of the Foodservice Equipment Sub-contractor to check dimensions on the site and to co-ordinate any adjustments which may be necessary for the proper fabrication and set-in-place of the foodservice equipment.
- b. If significant variances are apparent to the Construction Manager or Foodservice Equipment Sub-contractor which may require changes affecting the intent of the contract, immediately notify the consultant.
- c. Fabricate equipment in sections that will allow easy access into the building and to final location within the foodservice area. Any damage to the building or the equipment will be the Foodservice Equipment Sub-contractor's responsibility.
- d. Verify on the job site all actual dimensions of storerooms and walk-in refrigerators and freezers and adjust if necessary the size of shelving units specified in the item specification.
- e. Verify all points of access into the job site and ensure that all pieces of equipment or fabricated items installed or relocated are able to pass through doors, hallways etc. in order to arrive at designated location on plans.

SAMPLES

- a. If requested by the Consultant, submit samples of components or fabrication methods, materials or finishes, for review and approval before proceeding with that aspect of the work. Where necessary, request a shop inspection of an assembly which cannot be submitted for approval. Include in the base bid price, the cost of samples which may be rejected.
- b. Samples must be the precise articles proposed to be furnished.
- c. All samples must be supplied in the required quantity and all except one (1) will be returned.
- d. Reviewed samples will become the standard of workmanship and material against which installed work will be checked.
- e. Obtain from the Owner, all necessary samples of china, baskets, trays, etc. to determine proper sizes for openings, angle slides dispensers, conveyors, dishmachines, carts, wrapping machines, etc.
- f. Prior to ordering dishwashing or traywashing equipment, obtain from the Owner a sample of all service wares, trays and carts etc. and assure their compatibility with warewashing or cartwashing equipment.

DELIVERY STORAGE OF EQUIPMENT

- a. The Foodservice Equipment Sub-contractor will coordinate deliveries of equipment in conjunction with construction activity and progress at the site and as dictated by the Construction Manager.
- b. The Foodservice Equipment Sub-contractor shall obtain and/or hold equipment ready for delivery in accordance with an agreed schedule which will permit completion of the work at the specific date.
- c. Deliver, unpack and set in place all equipment in the designated position, ready for final connection of services, for units with electrical or mechanical connections.
- d. Supply to the Construction Manager, in sufficient time, any information or items of service, articles, components or equipment which requires building in or which may overlap or impede the work of others.
- e. Provide all necessary information within adequate time and in proper sequence regarding the exact location of openings, chases and any attachments or other fittings required for foodservice equipment.
- f. Supply and deliver to the site in sufficient time all inserts, anchors, bolts, sleeves, ferrules and similar items for attaching to, or building into, masonry, concrete and other work for the proper anchorage and fixing of the equipment. Include necessary templates, instructions, directions and/or assistance in the location and installation of all items by other Sub-contractors.

INSTALLATION

- a. Supply to all other trades in sufficient time, any services, articles, or equipment that require "building-in" or overlapping coordination. Also notify exact locations of openings, chases, anchors, floor pan, etc., required for the foodservice equipment covered in this contract.
- b. Caulk and seal equipment to walls, base pads, curbs, and adjacent equipment where required.
- c. Leave installed work neat, cleaned and polished, well fitted into position, level, and in proper operating condition.
- d. Promptly remove all rubbish and debris from the building and site as the work proceeds and on completion.
- e. Activate, test and adjust all equipment and apparatus installed under this Contract. Refinish and repair any painted and finished surfaces damaged during erection and installation. Hand over the completed installation in first class condition and working order.
- f. Ensure electrical equipment is accompanied by label or certification of approval by Local Authority.
- g. Ensure steam pressure equipment is accompanied by a "Certificate of Boiler" to satisfy Federal requirements.
- h. Finished work must be perfectly true and plumb with no warping, buckling or open seams. All edges, hidden or exposed must be ground smooth and rounded. Rivet heads, weld marks, or other imperfections are not acceptable.

- i. Cutting and repairs for the proper installation of services are part of the work in this Contract.
- j. Obtain permits or special inspections. No allowance will be made for costs incurred.
- k. Identify equipment with metal plates or labels permanently secured which include, where applicable:

- Manufacturer's name or recognized trademark
- Complete model identification
- Model, serial number and U.L. and NSF identifications
- Electrical characteristics
- Direction of drive
- Controls
- Circuits, lines, etc.
- Specific operating instructions

- l. Identify equipment with temporary labels showing location and Item number per Specifications.
- m. After installation has been completed and all items checked and adjusted where necessary for satisfactory operation, arrange for inspection of equipment. If items are found unsatisfactory, make necessary corrections and adjustments.

PROTECTION AND CLEANING

Protect properly and efficiently all work against any damage. Repair without charge to the Owner any damage to equipment and/or building. Cooperate at all times to keep the area clean and free of all rubbish and debris. At the end, clean all equipment to permit immediate use by the Owner without further cleaning.

MAINTENANCE MANUALS

- a. Supply four (4) sets of manuals, bound and labeled, incorporating operating and maintenance instructions, including spare parts list and optional accessories for all items specified.
- b. Identify each item, arrange in proper sequence and ensure that the numbers correspond to the specifications and drawings.
- c. Provide an itemized lead sheet at the front of the manual with a list of the contents and the name and phone number of the service company.
- d. The proponent's preventative maintenance program will reduce downtime due to component failure, correct small problems before they become costly, maximize component and equipment lifespan.

DEMONSTRATION

- a. After completion of installation, cleaning, testing and final inspection, instruct the Owner or their authorized personnel in the correct operation and maintenance of the equipment.
- b. A demonstration shall be made of each piece of equipment requested by the Consultant, and such demonstration shall be carried out by a competent representative of the manufacturer's equipment.
- c. It is the responsibility of the Construction Manager and/or Foodservice Equipment Sub-contractor to correct deficiencies and make adjustments to items which are not functioning properly at the time of demonstration.
- d. The Contractor shall co-ordinate the schedule for equipment demonstrations with the Owner representative, with adequate time allowed for each demonstration.
- e. Submit to the Foodservice Consultant cleaning, final inspection and testing, a schedule of demonstration by the suppliers of purchased equipment. Indicate clearly the timing for each supplier to start up and demonstrate the proper use and maintenance of their equipment to the Owner.
- f. The Consultant will inspect equipment on substantial completion of work and will issue a deficiency report immediately thereafter. A final inspection will also be made to verify corrected deficiencies.
- g. The Owner reserves the right to inspect equipment at the factory of the Foodservice Equipment Sub-contractor, or at other locations as necessary.
- h. Rejection of any item of equipment, components or fabrication will be based on degree of conformance to the Specification and Drawings, and is subject to the Conditions of the contract in any matter of dispute.
- i. In addition to develop and deliver on-site, in-service training programs for selected College staff in the operation and maintenance of the equipment, the proponent is expected to create a documentation library for the College.

GUARANTEE

- a. All new equipment shall be guaranteed for a minimum of One (1) years from the date of facility takeover against defects in material, manufacture, assembly, labour and installation. Those items or components which have inherent guarantee periods beyond this minimum shall be sustained to the maximum time provided by the manufacturer.
- b. This guarantee applies to new purchases and fabricated equipment specified under this Division. Repair and/or replace at no cost to the Owner, parts and labour included, any and all equipment covered in this contract, which proves defective within the guarantee period.
- c. The One (1) year warranty shall include service, inspection, and maintenance for the fire extinguishing system as requested by the national and/or local authorities and N.F.P.A. - Code 96.
- d. All mechanical refrigeration system components including compressors, condensing units, parallel packs and condensers shall be supplied with a One (1) year replacement guaranteed including parts and labour and an additional five (5) year parts guarantee on compressors.

- e. If defects become apparent during the guarantee period they shall be made good by the Foodservice Equipment Sub-contractor/supplier or authorized service representative. The supplier means the manufacturer of the equipment item, but under all circumstances it is the responsibility of the Construction Manager/Foodservice Equipment Sub-contractor to maintain the obligation of guarantee whether or not the supplier provides this service.
- f. If defects identified at any time during the One (1) year warranty period are not corrected prior to expiration of the warranty period, the warranty period will automatically be extended until the defect is corrected to the "Owners" or "Consultants" satisfaction.
- g. If deficiencies identified at the point of substantial completion of the food equipment installation or during the One (1) year warranty period are not corrected or resolved prior to the expiration of the One (1) year warranty period, the warranty period will automatically be extended until such time as the outstanding deficiency is corrected to the "Owners" or "Consultants" satisfaction.
- h. The guarantee shall not apply where it can be clearly shown that a defect or malfunction is due to misuse or neglect by the Owner or their representatives.
- i. The guarantee period shall commence upon acceptance of the equipment by the Owner, or such date(s) as may be mutually agreed upon after facility takeover of the work. In no event shall the period of guarantee begin later than the date upon which the lien holdback expires.
- j. The manufacturer's warranty will cover all defects in materials or workmanship for the duration of the product warranty. Product covered under a warranty which becomes defective or malfunctions will be repaired or replaced without charge for labour or materials. The proponent will provide loaner equipment until such time as the equipment is returned reinstalled in working order.

INSPECTION, REJECTION AND FACTORY TESTING

- a. The Owner and Consultant reserve the right to inspect the fabrication of any items at the fabricating plant and they may reject any equipment which does not comply with Plans and/or Specifications. The Contractor will replace without charge all rejected material or equipment within (10) days of rejection.
- b. Factory test and verify all items such as cold pans, refrigerated display cases, ice cream freezers, custom built refrigerators, etc., to be sure that they are in proper working order before shipment. Inform the Consultant of the date of these tests in advance in writing so that he may observe and inspect these items in the shop if necessary. Advise the Consultant when installation is complete and ready for inspection.

EQUIPMENT RECYCLING PROGRAM

The proponent will agree to meet or exceed the College's policies concerning sustainability over the life cycle of the equipment.

SCHEDULE D

BID FORM

Item #	Description	Qty.	Manufacturer	Warranty Period	Unit Price	Total Price
1.001	Waste Bin W/Dolly	2				
1.002	S.S. Soiled Dishtable	1				
1.003	Warewasher, Rack Conveyor	1				
1.004	S.S. Clean Dishtable	1				
1.005	S.S. Dishtable	1				
1.006	Shelving Unit	1				
1.007	Spare Number	1				
1.008	Spare Number	1				
1.009	Spare Number	1				
1.010	Walk-In Refrigerator	1				
1.011	Temperature Alarm	1				
1.012	Evaporator Coil	1				
1.013	Condenser Remote, Air-Cooled	1				
1.014	Shelving Unit	6				
1.015	Spare Number	1				
1.016	Spare Number	1				
1.017	Spare Number	1				
1.018	Spare Number	1				
1.019	Spare Number	1				
1.020	Walk-In Freezer	1				
1.021	Temperature Alarm	1				
1.022	Evaporator Coil	1				
1.023	Condenser Remote, Air-Cooled	1				
1.024	Shelving Unit	6				
1.025	Shelving Unit	1				
1.026	Shelving Unit	2				
1.027	Shelving Unit	2				
1.028	Spare Number	1				
1.029	Spare Number	1				
1.030	S.S. Mobile Work Table	1				
1.031	Spare Number	1				
1.032	Coffee Server	1				
1.033	Hose Reel with Gun	1				
1.034	Spare Number	1				
1.035	Spare Number	1				
1.036	Slicer, Food	1				
1.037	Cart, Hot Food	1				
1.038	Mixer, Counter	1				
1.039	S.S. Table	1				
1.040	S.S. Wall Mount Shelving	1				

Item #	Description	Qty.	Manufacturer	Warranty Period	Unit Price	Total Price
1.041	S.S. Table w/ Double Sink	1				
1.042	Coffee Brewer	1				
1.043	Cart, Utility	8				
1.044	Truck, Utility	1				
1.045	Bin, Ice	1				
1.046	Ice Maker w/o Bin	1				
1.047	Cabinet, Mobile, Warming & Holding	1				
1.048	Sink, Hand, Wall Mount	2				
1.049	Cabinet, Mobile, Warming & Holding	1				
1.050	Broiler, Under-Fired/Gas	1				
1.051	Range, Restaurant, Gas	1				
1.052	Spare Number	1				
1.053	Oven-Steamer, Combination	1				
1.054	Exhaust Hood	1				
1.055	Exhaust Control Panel w/ F.P.S.	1				
1.056	S.S. Service Wall	1				
1.057	Steamer, Convection	1				
1.058	Kettle, Electric	1				
1.059	Tilt Skillet	1				
1.060	S.S. Trench Drain	1				
1.061	Spare Number	1				
1.062	Spare Number	1				
1.063	Spare Number	1				
1.064	Spare Number	1				
1.065	Spare Number	1				
1.066	Sink, Welded into Table	1				
1.067	S.S. Table w/ Sink	1				
1.068	Cooker, Rice	2				
1.069	Spare Number	1				
1.070	Spare Number	1				
1.071	Drop-In Hot Wells	2				
1.072	Drop-In Hot Wells	1				
1.072	Drop-In Hot Wells	1				
1.073	Cash Register	1				
1.074	Drop-In, Cold Pan	1				
1.075	Millwork Service Counter	1				
1.076	Food Warmer, Induction Heat	1				
1.077	Cooktop, Induction Heat	1				
1.078	Griddle, Gas- drop in	1				
1.079	Cooktop, Induction Heat	1				
1.080	Refrigerator, Shorty	1				
1.081	Exhaust Hood	1				
1.082	Exhaust Fire Protection System	1				
Item #	Description	Qty.	Manufacturer		Unit Price	Total Price
1.082	Spare Number	1				
1.083	Spare Number	1				

1.084	Spare Number	1				
1.085	Drop-In, Cold Pan	1				
1.086	Cash Register	2				
1.087	Spare Number	1				
1.088	Spare Number	1				
1.089	Spare Number	1				
1.090	Millwork Service Counter	1				
1.091	Buffet/Cafeteria, Sneeze Guard	1				
1.092	Buffet/Cafeteria, Sneeze Guard	2				
1.094	Refrigerator, Reach-In	1				
1.095	Spare Number	1				
1.096	S.S. Counter w/ Double Sink	1				
1.097	Spare Number	1				
1.098	Spare Number	1				
1.099	Exhaust Fire Protection System	1				
1.100	Exhaust Hood	1				
1.101	Pasta Cooker, Electric	1				
1.102	Char Broiler, Heavy Duty, Gas	1				
1.103	Fryer, Spreader Cabinet	1				
1.104	Freezer, Reach-In	1				
1.105	S.S. Counter w/ Sink	1				
1.106	Coffee Maker, Airpot, Automatic	1				
1.107	Coffee Grinder	2				
1.108	Dispenser, Hot Water	1				
1.109	Spare Number	1				
1.110	Sink, Welded into Table	1				
1.111	Spare Number	1				
1.112	Refrigerator, Reach-In	1				
1.113	Sink, Welded into Table	1				
1.114	High Performance Blender	1				
1.115	High Performance Blender	1				
1.116	Refrigerator, Undercounter	1				
1.117	Griddle, Double-Sided, Electric	1				
1.118	Refrigerator, Undercounter	1				
1.119	Oven, Rapid Cook	1				
1.120	Spare Number	1				
1.121	Spare Number	1				
1.122	S.S. Counter	1				
1.123	Spare Number	1				
1.124	Spare Number	1				
1.125	Spare Number	1				

Item #	Description	Qty.	Manufacturer	Warranty Period	Unit Price	Total Price
1.126	Drop-In Hot Wells	3				
1.127	Spare Number	1				
1.128	Spare Number	1				
1.129	Self Serve Case, Refrigerated, Drop-In	1				
1.130	Display Case, Self-Serve, Refrigerated	1				
1.131	Display Case, Self-Serve, Refrigerated	1				
1.132	Refrigerator, Sandwich/Salad Prep	1				
1.133	Spare Number	1				
1.134	Millwork Service Counter	1				
1.135	Buffet/Cafeteria, Sneeze Guard	1				
1.136	Buffet/Cafeteria, Sneeze Guard	1				
1.137	Dipperwell Assembly	1				
1.138	Espresso Machines, Traditional	1				
1.139	Cash Register	1				
1.140	Drop-In Hot Wells	2				
1.141	Airpot Stand/Base	1				
1.142	Airpots	5				
1.143	Drop-In Hot Wells	1				
1.144	Baked Goods Display	2				
1.145	Breath Guard	1				
1.146	Heat Lamp	4				
1.147	Heated Shelf	4				
1.148	Undercounter Cabinet, Warming	1				
1.149	Oven, Microwave	4				
1.150	Spare Number	1				
1.151	Open Front Hot Display	1				
1.152	Open Front Refrigerated Display	1				
1.153	Oven, Conveyor	1				
2.017	Millwork Counter	1				
2.021	Menu Boards	3				
2.024	Millwork Counter	1				
2.029	Cash Register	1				
2.037	Cash Register	1				
2.042	Millwork Counter	1				
2.050	Walk-In Freezer	1				
2.051	Temperature Alarm	1				
2.052	Evaporator Coil	1				
2.053	Condenser Remote, Air-Cooled	1				
2.075	Training Computer	1				
2.076	Cashguard Floorsafe	1				
2.077	Millwork Desk W/Chair	1				
Subtotal Kitchen & Cafeteria						

These items are supplied by TDL and set in place by the K.E.C.

Item #	Description	Qty.	Manufacturer	Warranty Period	Unit Price	Total Price
26.6	Always Fresh Finishing Table	1				
38.6	Sandwich Unit	1				
40.1	Lid Dispenser- Hot Drinks	4				
40.3	Lid Dispenser- Cold Drinks	1				
42.4	Microwave	1				
42.4	Microwave	1				
43	Overhead Shelving	1				
46.3	Bagel Toaster	1				
49	Shelving Unit	4				
57.2	Fondant Container	1				
63	Overhead Shelving	1				
66.6	Creamer	2				
67.4	Hot Drink Machine	1				
68.1	Coffee Brewer	4				
69.3	Sugar Dispenser	2				
72.14	Exhaust Hood	1				
72.3	Exhaust Hood	1				
73	Hand Sink	3				
80.4	Cooker/Warmer	1				
81.3	Undercounter Refrigerator	1				
087.8	Frozen Beverage Freezer	1				
99.1	Tea/ Hot Water	1				
108	Bagel Cutter	1				
109	Table Top Glazer	1				
118	Portal Computer	1				
122	Sandwich Shelf	1				
123	Media Cabinet	1				
127	Sandwich Shelf	1				
128	Flavour Shot Dispenser	1				
130.3	Iced Coffee	1				
131	Donut Display Case - 4x5 Baskets-Low Boy	1				
135	Hot Holding Unit	2				
136.4	Espresso	1				
138	Stand For Hot Holding Unit	1				
140	Ice Caddy	1				
141	Steeped Tea Caddy	1				
157	Oven-Steamer, Combination, Table Top	2				
Subtotal Tim Hortons						

Item #	Description	Qty.	Manufacturer	Warranty Period	Unit Price	Total Price
3.001	Warewasher, Undercounter	1				
3.002	Millwork Counter w/ sink	1				
3.003	Coffee Maker, Airpot, Automatic	1				
3.004	Coffee Grinder	1				
3.005	Dispenser, Hot Water	1				
3.006	Spare Number	1				
3.007	Oven, Rapid Cook	1				
3.008	Griddle, Double-Sided, Electric	1				
3.009	Ice Maker w/ Bin	1				
3.010	Service Deli Display, Refrigerated	1				
3.011	Millwork Counter w/ Pass Shelf	1				
3.012	Coffee Server, Insulated	2				
3.013	Espresso Machine	1				
3.014	Filter System, Espresso	1				
3.015	P.O.S. System	1				
3.016	Refrigerator, Undercounter, Compact	1				
3.017	Display Case, Self-Serve, Refrigerated	1				
3.018	Dispenser, Cup	1				
3.019	Drop-In, Hot Wells	1				
3.020	Drop-In, Hot Wells	1				
3.021	Mobile Millwork Counter	1				
3.022	Condiment Organizers- By Owner	1				
3.023	Waste Bin	1				
3.024	Sink, Drop-In	1				
Subtotal Cafe						

SUB TOTAL FOOD SERVICE EQUIPMENT

\$ _____

DELIVERY, UNCRATING AND SET-IN PLACE

\$ _____

MISCELLANEOUS S.S. TRIM ETC.

\$ 1,500.00

APPLICABLE TAXES

\$ _____

TOTAL FOOD SERVICE EQUIPMENT

\$ _____

Note:

1. Conform to the tender form provided at the end of this specification.
2. Submit an itemized price breakdown of the cost for each piece of equipment specified, including labour and materials. Separately indicate the total Provincial Sales Taxes if applicable and a separate cost for transportation, delivery, uncrating and setting into place.
3. Prices tendered shall be for the manufacturer as specified in the first instance for each piece of equipment listed in the item specification section and shall form a base stipulated price bid.
4. Prices tendered for the other acceptable manufactures as indicated in the item specification shall be included on a separate form and shown as either an addition to, or deletion from, the base stipulated price bid.
5. List the item number, name and quantity of each item together with the manufactures name and model number.
6. Failure to provide the itemized list of equipment with identification of the manufacturer, model number and individual price forming the base stipulated price bid will automatically disqualify the tender submission.
7. List all sub contractors - installers, assemblers, fabricators included in your response with a brief history and description of each as to ability and capability to perform the work. **Note that this is a unionized construction site.**

4.1 ACCEPTABLE ALTERNATIVE EQUIPMENT

The following are prices for alternative equipment listed hereunder. Such alternative equipment and amounts are NOT included in the base bid stipulated price.

ITEM NO.	DESCRIPTION	ALTERNATIVE MANUFACTURER	UNIT PRICE	ADDITION TO OR DEDUCTION FROM BASE TENDER PRICE
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4.2 OTHER PREAPPROVED ACCEPTABLE ALTERNATIVE MANUFACTURERS

The following are prices for alternative equipment listed hereunder that has been pre-approved. Such alternative equipment and amounts are NOT included in the base bid stipulated price.

ITEM NO.	DESCRIPTION	ALTERNATIVE MANUFACTURER	UNIT PRICE	ADDITION TO OR DEDUCTION FROM BASE TENDER PRICE
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