

# HALIFAX REGIONAL CENTRE FOR EDUCATION

# #3960

## REQUEST FOR PROPOSAL

### CAFETERIA

### FOOD SERVICES

### *Island View High School*

Closing Date: **WEDNESDAY, JUNE 6<sup>TH</sup>, 2018**  
Closing Time: **2:00:00 P.M.**  
Opening Time: **2:00:00 P.M.**

**Closing Location:**

Halifax Regional Centre for Education  
33 Spectacle Lake Drive  
Dartmouth NS B3B 1X7

**HRCE Contact:**

Aaron Sullivan, Manager of Accounting & Purchasing  
Tel: (902) 464-2000 #2011  
Fax: (902) 464-0161

To arrange a site visit contact the appropriate school Principal as indicated on the "School Statistics" Forms.

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Proposals addressed to the Halifax Regional Centre For Education (hereafter referred to as the HRCE), will be received at the HRCE **Purchasing Department, 33 Spectacle Lake Drive, Dartmouth, Nova Scotia, B3B 1X7**, NO LATER THAN **CLOSING DATE & TIME ON COVER SHEET**. Each proponent must provide **FOUR (4) hard copies of the proposal and ONE (1) electronic copy on a flash drive in a sealed envelope** and deliver to the above address **clearly marked to the attention of Don Walpola, Buyer and the RFP title**:

### **RFP #3960 - Cafeteria Services – Island View High School**

Proposals received after the closing will be returned unopened. It is the responsibility of the proponent to ensure that the Request for Proposal is received on time.

The Halifax Regional Centre for Education reserves the right to reject any or all proposals or to accept any Request for Proposal, or portion thereof, deemed in its best interest. The Halifax Regional Centre for Education also reserves the right to waive formality, informality or technicality in any Request for Proposal, and to award to more than one contractor.

**PROPOSALS RECEIVED LATE OR BY ELECTRONIC TRANSMISSION  
WILL NOT BE ACCEPTED  
AND SHALL BE RETURNED UNOPENED TO THE PROPONENT**

Terms and Conditions

**SITUATION OVERVIEW**

**Section 1.0 - Purpose**

- 1.1 The HRCE is seeking proposals for the provision of cafeteria services for **ISLAND VIEW HIGH SCHOOL** located at **1853 CALDWELL ROAD, EASTERN PASSAGE B3G 1J3**. The food service management shall include the preparation and service of lunches and such other items of food and beverage as shall be required by the HRCE for such persons as the HRCE authorizes to be served.
- 1.2 The objective of this RFP is to obtain cafeteria services from a duly qualified company or individual, thereby allowing **ISLAND VIEW HIGH SCHOOL** to offer cafeteria services to its staff and students.
- 1.3 It is essential that the successful cafeteria services provider be capable of providing a full range of cafeteria services, using staff fully qualified to work in the food services industry. Food services management and staff must also be locally available to address school and HRCE related issues and concerns as they arise.

**Section 2.0 - Questions**

- 2.1 All questions pertaining to this proposal must be submitted in writing. Questions are to be received NO LATER than **2:00:00 P.M., FIVE (5) DAYS PRIOR TO CLOSING DATE & TIME**. The HRCE reserves the right to distribute in writing a notice of the contents of any enquiry, concern or question from any proponent and the HRCE's response therefore, to all other proponents. Should questions raised by a proponent necessitate an Addendum to this RFP each proponent will receive addenda by fax or email. Only communications in writing will be binding upon the HRCE. Communications concerning the terms and conditions of this RFP to any individual other than indicated will automatically cancel your submission. Direct questions to:

**Aaron Sullivan**  
**Manager of Accounting & Purchasing**  
**Halifax Regional Centre for Education**  
**33 Spectacle Lake Drive**  
**Dartmouth, Nova Scotia, B3B 1X7**  
Email: [asullivan@hrsb.ca](mailto:asullivan@hrsb.ca) and copy [dwalpola@hrsb.ca](mailto:dwalpola@hrsb.ca)  
Phone: (902) 464-2000 Ext 2011  
Fax: (902) 464-0161

- 2.2 After a proposal is submitted, any **AMENDMENT** to same may be submitted provided it is typed or in writing, duly signed and received at the location outlined above, or by **FAX TO (902) 464-0161**, no later than the closing Date and Time. Any amendment received by the HRCE after the Closing Date and Time or by electronic submission will not be accepted.

### Section 3.0 - Structure

- 3.1 Each proposal must be structured using the criteria identified in this proposal. When submitting proposals proponents must use the same numbering format used on this request for their return proposal. **Items identified with double underlining require a response in your written submission. Please minimize extraneous materials supporting your proposal.**
- 3.2 The submission of a proposal will be interpreted to mean that the proponent:
- (i) is fully aware and informed as to the extent and character of the service, supplies and materials required;
  - (ii) can furnish the required food, materials and supplies;
  - (iv) can adequately staff each site bid; and
  - (v) can operate a food management service in COMPLETE COMPLIANCE WITH THESE SPECIFICATIONS. ANY INABILITY to comply with these specifications must be clearly stated.

### Section 4.0 - Specifications

- 4.1 The HRCE shall grant to the successful proponent(s) the right to operate the cafeteria facilities at the ISLAND VIEW HIGH SCHOOL for the purpose of supplying food services, in compliance with the ***Food and Nutrition Policy for Nova Scotia Public Schools*** to the students and staff members of that site. Proponents must be able to provide an a la carte service and the sale of healthy food and beverage choices subject to approval by the HRCE.
- 4.2 **Vending machines are excluded from this Request for Proposal, unless otherwise indicated on the Cafeteria Statistics Forms.**
- 4.3 The contract does not exclude various student or staff groups from fund raising or offering a special occasion provision of food, e.g. field day, popcorn, bake sales.

#### Definitions:

Kitchen Area - preparation, cooking, washing area

Servery Area - the area that the students/staff pass through to pick up and pay for their food

Eating Area - where the HRCE provides tables/seating for students and staff to consume food

Halifax Regional Centre for Education/HRCE - Halifax Regional Centre for Education/Individual schools

### Section 5.0 – Menu

- 5.1** Each proposal must include a sample menu (See Appendix B). All menu items (cafeteria, canteen and/or vending if included in contract) must be reviewed and signed off by the HRCE School Nutritionist to ensure compliance with the Provincial Food and Nutrition Policy (See Appendix C for a quick reference guide on policy).

- 5.2** As a condition of this contract, the food service provider is required to submit nutrition information outlined in Appendix D for all menu items within **TWO (2) WEEKS** of the contract being awarded.
- 5.3 After the nutrition information outlined in Appendix D is submitted, the HRCE School Nutritionist will complete a Menu Review form and return it to the successful Proponent. (See Appendix E).
- 5.4 Recommendations for menu change addressed on the review form must be implemented within two (2) weeks of menu review completion.
- 5.5 The menu will be monitored throughout the contract to ensure compliance with the Provincial Food and Nutrition Policy.
- 5.6 Failure to comply with the criteria outlined above could result in the termination of contract.
- 5.7 Proponents may be required to provide to the evaluation committee, a product sample of their proposed menu choices (taste test).

**Section 6.0 - Administrative Organization, Staffing and References**

- 6.1** Each proposal must include the following details concerning the company:

  - 6.1.1** Organization chart.
  - 6.1.2** The correct legal name under which the Proponent carries on business, telephone number and fax number, as well as the name or names of appropriate contact personnel which the HRCE may consult regarding the Proposal.
  - 6.1.3** If a proponent is a sole proprietor, the full personal name, together with the name of proprietorship, (i.e. John Doe, carrying on business under the firm name and style of Johns Food Service).
  - 6.1.4** If a proponent is a partnership, the full name of all individual partners, together with the correct legal business name of the partnership.
  - 6.1.5** If a proponent is a corporation, the proponent should provide the full legal name of the corporation, together with the jurisdiction in which the corporation was originally incorporated. If the proponent is a corporation, the proponent shall execute its proposal under its corporate seal.
  - 6.1.6** The names and addresses of all partners of any partnership, the names of all officers, directors and shareholders holding more than 10% of the outstanding shares of any class of any corporate proponents.

- 6.1.7 The HRCE reserves the right any time after the closing date, to require any proponent to provide evidence satisfactory to the HRCE on its financial standing and stability and that of each of its officers, directors and principals. All proponents agree to provide at their own expense all such above-noted information as may be requested by the HRCE within four (4) days of the date of any such request.
- 6.2 Bids must include a Dedicated on site Supervisor to deal solely with the HRCE contract.
- 6.2.1 A complete resume MUST be included.
- 6.2.2 List the specific office location, complete with an address.
- 6.3 The food service provider will be responsible to see that regular supervision is maintained over all working personnel. It is the proponent's responsibility to see that all their activities are properly coordinated with the HRCE's operation and modify assignments as required.
- 6.4 All employees must complete a **Criminal Records Check & Child Abuse Registry Application** prior to starting employment on school premises. The service provider is to provide written conformation upon completion.
- 6.5 The food service provider shall not, at any time, sublet any of the duties of this contract without the permission of the HRCE's representative.
- 6.6 The food service provider will provide at their own expense, upon request, medical certification showing suitability for all staff employed to serve or handle food (e.g. proof of tuberculin testing).
- 6.7 The food service provider and its employees shall not be considered the HRCE's employees and shall not represent themselves as an agent of the HRCE, nor be eligible for any of the benefits provided to HRCE employees.
- 6.8 The HRCE reserves the right to demand the removal of any food service provider employees engaged in this contract if, in the HRCE's opinion, their conduct has been of an unacceptable nature.
- 6.9 The food service provider will reimburse the HRCE for any damages through negligence or wilful act of any of the food service provider's staff.
- 6.10 The food service provider agrees to implement all levels of government relevant legislation, by-laws or policies including Employment Standards, Pay Equity & Wages Legislation and Human Rights Legislation. It is the successful proponent's financial responsibility to implement any relevant future Legislation, by-laws or policies.
- 6.11 All HRCE policies, including the Provincial Food and Nutrition Policy for Nova Scotia Public Schools, procedures and regulations must be adhered to by the food service provider and its employees.
- 6.11.1 Smoking is prohibited in all HRCE buildings and on all HRCE property.

6.11.2 Many HRCE locations are equipped with video surveillance cameras. The locations will be shared with the successful proponent.

6.12 It is important that all staff members of a school play a significant role in reinforcing student's attitudes, behaviours and responsibilities. Explain how your firm might contribute, particularly in the area of helping students make healthy food choices.

6.13 Each proposal submission must include a statement outlining your company quality assurance philosophy and program and detailing how your company will respond to:

6.13.1 Service related problems

6.13.2 Quality problems

6.14 The HRCE reserves the right to initiate an annual survey to measure customers' opinions on pricing, food quality, service level, catering staff, etc., in a form approved by the HRCE's representative.

6.15 Each vendor will submit, for reference purposes, where they currently provide food services, a client for single source locations and multiple locations for school boards or corporations including:

- ✓ contact name and telephone
- ✓ gross sales
- ✓ number of cafeterias serviced by the vendor for the client
- ✓ number of years vendor has provided services to the client

6.16 Proponents are required to list any and all pending or ongoing legal claims or disputes where the proponent could individually, or in combination with other claims, suffer a potential economic loss greater than \$100,000.

6.17 The Proposers hereby acknowledges that:

- a) The HRCE shall have the right to reject any or all Proposals for any reason, or to accept any Proposal which the HRCE in its sole, unrestricted discretion deems most advantageous to it. The lowest, or any, Proposal will not necessarily be accepted and the HRCE shall have the unrestricted right to:
  - i) accept any Proposal, and in the event it only receives informal, non-conforming or qualified Proposals with respect to this RFP, accept any such Proposal; or
- b) The HRCE reserves the right to consider, during the evaluation of Proposals:
  - i) information provided in the Proposal itself;
  - ii) information received in response to enquiries of credit and industry references set out in the Proposal;



- iii) the manner in which the Proposers provides services to others;
- iv) the experience and qualification of the Proposers;
- v) the compliance of the Proposers to the HRCE's requirements and specifications;
- vi) such alternate goods, services, terms or conditions that may be offered, whether such offer is contained in a Proposal or otherwise,
- vii) splitting the RFP and Project Scope into multiple parts and accepting Proposals (or portions thereof) from more than one Proposers;

### Section 7.0 - Financial Return and Pricing

7.1 Currently cafeterias are in operation at ISLAND VIEW HIGH SCHOOL. Historical data for cafeteria financial returns and pricing is included as **Appendix F – Cafeteria Statistics** for each location.

7.2 The HRCE is expecting a monthly financial statement (see 7.4) financial return from vendors for cafeteria sales. Outline your strategies for each year of the contract which may include:

7.2.1 **A stated percentage of the gross cafeteria sales volume realized by the successful proponent** (percentage of total revenue generated from cafeteria sales will be returned to the school) **AND /OR**

7.2.2 **A stated annual guaranteed minimum** (advise what guaranteed amount of money would be returned to the school on a monthly basis, regardless of revenue generated. These funds would be paid to the school in ten monthly payments from September through June of each school year. As well, please advise if this base amount would increase if revenues exceeded a pre-determined level) **AND /OR**

7.2.3 **Other forms of compensation** (advise if your company has any other payment schemes currently in use at other schools or institutions. These other options may or may not be considered in the selection of a successful proponent.

7.3 Detail in RFP Proposal the willingness to:

7.3.1 liaison with school advisory council (or other association/group approved by the principal)

7.3.2 consult with students/staff/cafeteria committee regarding specialty items. A cafeteria staff member will serve as a member of the school cafeteria committee.

7.3.3 provide an opportunity for work experience to identified students.

- 7.4 **Revenue payments should be made on a monthly basis, preferably by EFT (Electronic File Transfer). These funds will be paid to schools in ten monthly payments from September through June of each school year, within five (5) business days from the last day of the preceding month. (In actual fact, payment based on a percentage of gross sales would then be due in the months of October through to July). If the proponent wishes to present an alternate payment schedule aside of monthly as listed about, it should be clearly stated within the proposal.**
- 7.5 If your strategy includes an annual guaranteed minimum, any revenue adjustment to the guaranteed minimum (see 7.2.2) due to disruption of service or closure of this site would be subject to mutual agreement negotiated by both parties.
- 7.6 Indicate what willingness your firm has toward providing an annual bursary and/or scholarship for each school.
- 7.7 At the end of the proponent's fiscal year, the successful proponent will provide an externally audited gross sales volume statement. At the request of the HRCE, the HRCE's Internal Auditor will be permitted to examine the accounting records pertaining to the sales volumes through the HRCE's facilities. This may include auditing of individual school cash register receipts. **Cash registers are not provided by the HRCE.**
- 7.8 Proposals shall guarantee the HRCE against financial loss arising from the operation of the Food Service Management in our facilities.
- 7.9 Evaluation Committee will give preference to a menu that provides a variety of healthy choices each day, in compliance with the **Food and Nutrition Policy for Nova Scotia Public Schools**. Consideration will be given to menu options that utilize a variety of preparation methods.
- 7.9.1 One meal choice daily should be: prepared on site primarily from scratch, utilizing relatively unprocessed ingredients (examples - fresh fruits and vegetables, unprocessed meat and fish products and homemade soup stock)
- The second daily meal choice can utilize less labour intensive preparation methods, but should be made on site.
- 7.9.1 Prices should be submitted on both choices, excluding all taxes, with firm prices for year one. Please include details of the processes.
- 7.9.2 Increases for subsequent years **must be negotiated by September 1<sup>st</sup> for each year of the contract.**
- 7.9.3 The successful proponent must place emphasis on menu variety when developing a menu. i.e. Soup and sandwich variety.
- 7.9.4 The successful Proponent make menus available to all parents (hardcopy or internet access), including menu and snack selection and special event menus.

## Section 8.0 - Vending Machines

- 8.1 As per section 4.2, vending machines are **EXCLUDED** from this proposal, unless otherwise indicated on the Cafeteria Statistics Form. Note: In the event vending machines are included in this proposal the food service provider must include all electrical service requirements in their proposal response and indicate the number of refrigerated and dry good machines they would like to have on site.
- 8.2 The food service provider may sell milk beverages and nutritional snacks from the serverly during the hours the cafeteria is open. i.e. Milk products, fruit, nutritional snacks.
- 8.3 All items being sold in vending machine including: beverages, packaged snacks and dry goods are to be listed on the provided menu in the proposal. (Not applicable where vending machines excluded from proposal).

## Section 9.0 - Services and Supplies Provided by the Food Service Provider

- 9.1 The Food Service Provider must provide all supplies and staff to prepare on-site food services for sale to the students and staff. The food and beverages provided shall be in compliance with the **Food and Nutrition Policy for Nova Scotia Public Schools**, well prepared and in quantity sufficient to meet the demand of the location.
- 9.1.1 It is the responsibility of the staff and students to pay the food service provider directly.
- 9.1.2 Uniforms assist in portraying a sense of unity and purpose as well as a student security issue. Is it your firm's policy that all employees must wear a company uniform?
- 9.2 The lunch periods for the ten-month school year will be established by the school principal and noted on Appendix F - the individual Cafeteria Statistic Forms. There is no breakfast program, however, if in the course of the contract, the school determines that there is a need for such a program, one would be implemented. Snacks must be made available for the morning and during recess periods.
- 9.3 The daily menu in each location shall offer a main meal from the standard posted menu on a minimum four-week cycle, and to be provided to parents as per section 7.9.4.
- 9.3.1 A priced sample menu for the entire four- week cycle **must** be included with your proposal. Focus on healthy food choice menus (including a possible breakfast menu).
- 9.3.2 The proposed nutritional meal program must be outlined with a detailed marketing promotional strategy including the usage of cafeteria facilities by staff and students. The daily menu must be priced for one year and describe the components of this menu which meet the four basic food groups as specified in the **Eating Well with Canada's Food Guide**.
- 9.3.3 The proposed nutritional program must include a list of clients, contact name and telephone number, where the program has been implemented.

- 9.3.4 A list of initiatives for special occasion days, e.g. Halloween, Valentines, Christmas etc.
- 9.3.5 Any additional menu items will be agreed upon and approved by the site administrator. This agreement will include prices and portion sizes.
- 9.3.6 An ingredient list must be provided upon request.
- 9.3.7 Explain the delivery of products (fruit/vegetables, breads, bakery, meat) as it affects freshness and your commitment to local suppliers.
- 9.4 Maintain the kitchen and servery premises provided in a clean and sanitary condition (includes heavy duty cleaning requirements), including the following:

  - 9.4.1 The successful proponent must provide the necessary supplies for cleaning of all food preparation equipment, dishware and cutlery used in delivering the catering service.
  - 9.4.2 Daily cleaning, sweeping and mopping of kitchen and servery floor area, and regular washing of walls in the eating area, up to 6 feet from the floor.
  - 9.4.3 Keep all garbage and refuse in the covered containers provided in the area designated. If a spill should occur in this area, especially during the noon hour when everyone is in a rush, the food service provider's personnel will not wait until a custodial staff member is available to clean the spill, but will immediately initiate a clean-up sufficient enough to prevent any possible hazard.
  - 9.4.4 For P3 schools, cafeteria provider is responsible for removal of all waste from the kitchen area and dispose of it to the outside refuse Coral Containers, which are labelled.
  - 9.4.5 Dairy and meat products will not be kept in freezers during the summer shutdown.
  - 9.4.6 Supply own paper and cleaning supplies that are compatible with the HRCE environmentally friendly and socially sustainable requirements.
- 9.5 The small wares inventory will be maintained as an operating expense of the food service provider. An inventory listing will be submitted annually by June 30<sup>th</sup>. Small wares will include china, cutlery, flatware and cooking utensils. The food service provider will report on the condition of HRCE owned cafeteria cooking, food storage, and cleansing equipment on an on-going basis. IF disposables are used it will be at the food service operators expense.
- 9.6 The provision of a telephone in the cafeteria facility for the food service provider's exclusive use is the financial responsibility of the food service provider.

  - 9.6.1 This responsibility includes installation (a new line if necessary), any operating expense and all long distance charges, and disconnecting at the end of the contract.

- 9.7 After the first year of operation, offer for HRCE/School consideration, suggested changes to the physical layout and /or additional capital equipment required at each site, (if any) and why.

**Section 10.0 – Services/Supplies provided by The HRCE/School will include:**

- 10.1 A kitchen equipped with locks. The HRCE/School will furnish sinks, stoves, storage space, refrigerated units, as per Annex A (Equipment) and the initial supply of small wares.
- 10.2 All utilities including water, both hot and cold, heat, lighting, hydro and natural gas for the operation of the kitchen and the equipment. Additional power requirements for new/additional equipment will be charged back to Operator.
- 10.3 Custodial services including regular cleaning of floors (daily damp mopping and heavy duty scrubbing and walls in the dining area, except servery area and kitchen). Also included will be removal of garbage placed in receptacles supplied by the HRCE/School from the designated eating areas. The service provider is responsible to breakdown cardboard for disposal / recycling.
- 10.4 ~~Removal of grease from the grease traps after it has been put in the food service contractors containers.~~  
**Not applicable as no deep fryers in Nova Scotia Public schools.**
- 10.5 Use of washroom facilities for the food service providers personnel.
- 10.6 Decorations for the walls and ceilings from time to time as the HRCE deems necessary.
- 10.7 Compliance with all legal requirements of any competent body: Municipal, Provincial, Federal and otherwise relating to the supply of space and equipment, the supply of electricity, gas, plumbing and drainage services, the supply of required equipment and maintenance (As detailed in Equipment list Annex A), cleaning and painting of walls and ceilings, pest control and garbage removal ( Dumpsters).
- 10.8 A student/employee eating area equipped with tables and chairs, all of which are the property of the HRCE.
- 10.9 For P3 schools Scotia Learning Centres shall be contacted for authorization for equipment repairs, capital equipment upgrades and building access outside of normal operating hours of school.

**Section 11.0 - Site Visit**

- 11.1 Proponents are **STRONGLY ENCOURGED** to contact the appropriate principal or office to arrange for site visits to familiarize themselves with the layout/facility. It will be assumed that proponents are familiar with the schools/locations they submit proposals for.

### Section 12.0 - Health Regulations

- 12.1 If applicable the successful proponent must supply MATERIAL SAFETY DATA SHEETS providing us with the breakdown of components for any products used in our facilities.
- 12.2 The successful proponent shall be subject to termination if the applicable Health Authorities notify the HRCE and/or the food service provider that:
- a) the method of preparing, packaging, storing or shipping foods is condemned as unsatisfactory in any respect
- OR**
- b) a condition exists which, in the opinion of that Health Authority, results in food being unfit for human consumption
- AND**
- c) the food service provider does not rectify the condition(s) within the time limit specified by the said Health Authority.
- 12.3 Comply with all legal requirements of all government (e.g. Municipal, county, provincial or federal) regulations relating to safety, health and sanitation.
- 12.4 The HRCE reserves the right for an HRCE representative to inspect the premises.

### Section 13.0 - Workplace Safety & Insurance

- 13.1 The successful proponent must provide with the bid proof of good standing with the **Workers Compensation Board,**
- 13.2 The food service provider shall furnish proof of compliance with the **Occupational Health and Safety Policy,**
- AND**
- 13.3 All workplace injuries and accidents must be reported to the HRCE/School Administration in a timely fashion.

### Section 14.0 - Safety Requirements

- 14.1 Every person who supplies any machine device, tool, equipment or service to the HRCE shall ensure that they comply with the N.S. Occupational Health & Safety Act and Regulations for Industrial Establishments. The Burden of Proof rests with the food service provider.

14.2 All equipment supplied under this contract shall, when standards are available, be certified in accordance with the applicable code as noted below:

14.2.1 Canadian Standards Association

14.2.2 Canadian Government Standards Board

14.2.3 Underwriters Laboratories of Canada

### **Section 15.0 - Environment**

15.1 Each proposal must include a detailed description of your environmental program and how your program would be implemented.

15.2 The cafeteria operator is obliged to co-operate with all recycling and environmental procedures and initiatives established by government, the HRCE and the School.

### **Section 16.0 – Right to Negotiate**

The HRCE may, in its sole discretion:

16.1 through the issuance an award letter by the HRCE, award to a Proponent or Proponents the Contract, based on its Proposal, without further negotiation or documentation; or

16.2 award to a Proponent or Proponents the right to negotiate and finalize such further documentation as the HRCE determines to be necessary or advisable. The entering into of such negotiation by the HRCE shall not fetter its discretion to award the Contract to other Proponents or to not award any Contract.

### **Section 17.0 - Insurance**

17.1 **The food service provider will be responsible for insurance coverage for its own supplies and property including money.**

17.2 The HRCE is not responsible for any money kept on the HRCE premises.

### Section 18.0 - Commercial Liability Insurance

- 18.1 Each proponent must be able to provide proof annually that they will be covered by Commercial Liability Insurance.
- 18.2 Commercial General Liability Insurance shall include the name of the insurance company and coverage for liability assumed under the agreement, including claims that might be brought against the HRCE by an employee of the food service provider. The coverage will be subject to a minimum of **\$5,000,000** for each occurrence. The HRCE will be named insured on the policy. It must also provide coverage to protect the HRCE against claims for property damage and bodily injuries including death. This liability policy shall contain the following coverage:
- 18.2.1 Personal Injury
  - 18.2.2 Occurrence Property Damage
  - 18.2.3 Broad Form Property Damage
  - 18.2.4 Property Damage - each occurrence
  - 18.2.5 Public Liability - each occurrence - one or more persons
  - 18.2.6 Motor Vehicle Liability -
- 18.3 The food service provider will submit certification of Public Liability and Property Damage Insurance Certificate to protect the HRCE against claims for property damage and personal injuries including accidental death caused by the food service provider.
- 18.4 The food service provider will not change their insurance carrier without thirty (30) days prior written notice to the HRCE.

### Section 19.0 - Statistical Data

- 19.1 The successful proponent must be capable of supplying the HRCE with statistical data which must include monthly and yearly revenue data pertaining to sales.
- 19.2 Submit a detailed sample of your proposed accounting report with your proposal.
- 19.3 Firms that can offer additional reports should include a detailed printout of each report format.



### Section 20.0 - Term of Contract

20.1 This contract will be for a three (3) year term commencing **September 1, 2018 to June 30, 2021 with two (2) optional one (1) year extensions possibly extending the contract to June 30, 2023**. The decision to extend the cafeteria services contract will be at the sole discretion of the school and the HRCE.

20.2 Is there a different contract term your firm would suggest? Why would this be to the HRCE's advantage?

### Section 21.0 - Cancellation of Contract

21.1 The HRCE reserves the right to terminate this contract with 30 days written notice, if, in our opinion, the successful proponent fails to meet the terms and conditions of this contract. A specific termination date and rationale must be provided in the written notice.

21.2 Termination does not negate any payments due under Section 7.0 with respect to any period prior to such termination.

21.3 The successful contractor shall not terminate the contract for any reason (other than Force Majeure) prior to the end of the school year without ninety (90) days' notice.

### Section 22.0 - General Conditions.

22.1 This bid is **IRREVOCABLE** for 60 days.

22.2 The issuance of a call for proposals shall not be considered as an indication that the HRCE is obligated in any way to any firm or individual who submits a proposal as a result of this call. Notwithstanding anything to the contrary or otherwise in this Request for Proposal, the HRCE reserves the right to cancel this Request for Proposal, to reject proposals, and to decline the lowest menu pricing or the highest return on gross sales of any or all proposals, in whole or in part, at any time prior to making an award, for any reason or no reason, without any liability to any proponent.

22.3 The HRCE's representative will keep the food services provider advised of changes as soon as possible.

22.3.1 The HRCE will keep the food service provider abreast of relevant developments in regards to the operation of the food services (e.g. shutdowns, year-round schooling)

22.4 Following the award, discussion may occur with successful proponent for elementary feeder school services.

22.5 All costs associated with the preparation, delivering or presenting of the proponents proposal will be solely the responsibility of the proponent.

- 22.6 The proponent agrees that all documentation and information contained in any proposal that becomes the property of the HRCE may be copied for internal use and be subject to disclosure under the terms of the Freedom of Information and Protection of Privacy Act. Although the HRCE can in no way be responsible for any interpretation of the provisions of this Act, if any proponent believes any part of its proposal reveals any trade secret of the proponent, any intellectual property right of the proponent, scientific, technical, commercial, financial or labour relations information, or any other similar secret, right or information belonging to the proponent, and if the proponent wishes the HRCE to attempt to preserve confidentiality of the trade secrets, intellectual property right or information should be clearly designated as confidential.
- 22.7 While the HRCE has used considerable efforts to ensure an accurate representation of information of this Request for Proposal, the information contained herein is supplied solely as a guideline for proponents. The information is not guaranteed or warranted to be accurate by the HRCE, nor is it necessarily comprehensive or exhaustive. Nothing in this Request for Proposal is intended to relieve proponents from forming their own opinions and conclusions in respect of the matters addressed in this RFP.
- 22.8 The foregoing is our theory of proposed provision of food service and its implementation. Vendors are expected to bid as specified, but vendors are also encouraged to make enhancements to their proposal.

**Section 23.0 - Evaluation Process**

23.1 When the merits of the proposal are being evaluated, if the committee feels clarification or verification of any portion of the proposal is required, the proponent will be notified of a date and time for an interview/presentation to the Foods Services Selection Committee. The presentation may include menu samples to be provided to the evaluation committee for evaluation. Attendance at the interview/presentation will be at the proponent's expense.

23.2 All proposals will be evaluated by a Food Services Selection Committee based on the following evaluation criteria (not listed in any particular order):

i)	Prices	-	20%
ii)	Menus	-	20%
iii)	Understanding of Cafeteria Service Requirements	-	15%
iv)	Administrative Organization & Staffing	-	15%
v)	Financial Return Offered (rebates/commissions)	-	15%
vi)	Proposers Relevant Experience	-	10%
vii)	References	-	5%
	Total	-	100%

23.3 The selection committee will finalize a recommendation for a complete contract. Where under this contract the consent or approval of the HRCE is required the recommended contractor will rely on a letter from the Manager of Purchasing & Accounting, representing the HRCE. In case of a dispute, the decision of the HRCE will be final.

**Section 24.0 – RFP Milestones**

**24.1** Request for Proposal is issued

**24.2** Proponents make arrangements with Administrators to visit and familiarize themselves with Facilities

**24.3** Last date for questions: Five (5) business days prior to RFP closing date and time

**24.4** Closing date for RFP (as indicated on cover sheet)

**24.5** Interview/Presentation of short list of vendors (if necessary)

**24.6 RFP Award**

**Section 25.0 - Cafeteria Services General Requirements**

**25.1** The successful proponent will be required to comply with the following:

- a. The successful proponent(s) may use the school owned furniture, fixtures, and equipment as listed on the Cafeteria Statistics Form for each school. Upon termination of the contract, all furniture, fixtures, and equipment will be returned to the School in good condition, allowing for fair wear and tear.

- b. School/HRCE representatives reserve the right to inspect other educational food services operations contracted by interested parties prior to any award of contract.
- c. The successful proponent shall provide standards of operation, management, and support services of the best quality available in the institutional food services industry.
- d. The premises, equipment, and facility shall be maintained throughout the contract period in a condition satisfactory to the HRCE and in compliance with federal, provincial and local sanitation and environmental codes. The HRCE will provide custodial services for routine cleaning of floors in the cafeteria. All other cleaning will be the responsibility of the successful proponent.
- e. School and HRCE staff, custodial inspectors of provincial and local health departments and safety offices shall have complete company cooperation and access to food service, production and storage areas on inspections which they may conduct. These inspections may be at the request of the HRCE or such agencies own discretion. A copy of all inspection reports shall be provided to the school and HRCE administration by the successful proponent. The successful proponent will also be responsible to implement corrective operating measures required as a result of these inspections and reports.
- f. The successful proponent shall do everything possible to protect customers and employees health by operating clean, safe and sanitary premises, by using housekeeping and sanitary programs that meet the highest standard of cleanliness.
- g. Food shall be properly handled, transported, stored, refrigerated, and frozen to prevent spoilage and contamination. All washing procedures shall result in thorough cleaning and sanitation.
- h. The successful proponent will be expected to operate within the guidelines of the **Nova Scotia Department of Labour Occupational Health and Safety Act. and the HRCE Occupational Health and Safety Policy** and provide staff with the proper instruction and training on the use of equipment and techniques of handling food to aid in the goal of having an accident free and safe working environment.
- i. The successful proponent shall take such reasonable measures as may be reasonably required for the protection against loss and pilferage or destruction of equipment and supplies.
- j. The successful proponent shall be financially responsible for obtaining all required permits, and licenses, to comply with pertinent laws and assume liability for all applicable taxes resulting from food sales.
- k. All purchasing by the successful proponent shall be done in its own name as an independent contractor, and not in the name of the Halifax Regional Centre for Education.

**HALIFAX REGIONAL CENTRE FOR EDUCATION  
REQUEST FOR PROPOSAL CAFETERIA FOOD SERVICES**

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- l. The successful proponent shall maintain at all times during the terms of this contract, full and complete records of all operations performed by it thereunder, including all purchasing invoices, payroll records, and cash register receipts used in the cafeteria.
  
- m. The successful proponent shall, at its sole cost, do all accounting in accordance with generally accepted accounting principles, maintain payroll, inventory, accounts receivable, accounts payable, and other reasonably associated records, subject to audit by the HRCE including but not limited to all cash handling and cash control and all statistical information needed for such accounting.
  
- n. The successful proponent must agree to work jointly with administrators in areas such as menu selection, pricing, and related procedures, and provide menu samples where requested
  
- o. The successful proponent must agree to make kitchen and cafeteria facilities available to the school Breakfast Program, free of charge, if requested to do so by school administration.
  
- p. All cafeteria staff shall be registered with the **Nova Scotia Child Abuse Registry**.
  
- q. The successful proponent shall not, under any circumstances, employ staff with a criminal record and all staff must undergo a **Criminal Records Check**.
  
- s. The successful proponent shall acknowledge receipt of certain supplies set forth in a joint inventory. The successful proponent will then be solely responsible for maintaining the inventory levels of these items and the replacement of lost or damaged items.

All the terms and conditions of this Request for Proposal are assumed to be accepted by the Proponent and incorporated in its proposal. I hereby acknowledge that I have read, understand, and agree to the forgoing pages of Contract Terms and Conditions. **This page must be signed below and returned with your proposal for your bid to be accepted.**

**\*NOTE:** Proposals submitted by or on behalf of any Corporation must be signed and sealed in the name of such Corporation by a duly authorized officer or agent.

**NAME:** \_\_\_\_\_ **SIGNATURE:** \_\_\_\_\_

(Please print)

**FIRM NAME:** \_\_\_\_\_ **E-MAIL ADDRESS:** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**TELEPHONE NO.:** \_\_\_\_\_ **FAX NO.:** \_\_\_\_\_

APPENDIX A  
**S A M P L E**

**CAFETERIA SERVICE CONTRACT**

**BETWEEN**

**CONTRACTOR'S NAME**

**&**

**SCHOOL NAME**

**SEPTEMBER 2018**

**TO**

**JUNE 2021**

**(TWO (2) ONE (1) YEAR OPTIONS FOR RENEWAL AT THE DISCRETION OF THE SCHOOL/HRCE)**

**HALIFAX REGIONAL CENTRE FOR EDUCATION  
REQUEST FOR PROPOSAL CAFETERIA FOOD SERVICES**

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SCHEDULE A – COPY OF CAFETERIA SERVICE RFP

SCHEDULE B – COPY OF CONTRACTOR’S BID SUBMISSION

THIS AGREEMENT made the 6<sup>th</sup> day of September A.D. 2018.

BETWEEN:

HALIFAX REGIONAL CENTRE FOR EDUCATION/SCHOOL NAME  
(the "HRCE")

OF THE FIRST PART

- and -

CONTRACTOR'S NAME  
(the "Contractor")

OF THE SECOND PART

**RECITALS**

WHEREAS the HRCE has analyzed its needs and requirements for **CAFETERIA SERVICES**,

AND WHEREAS **CONTRACTOR'S NAME**, in submission, made certain representations with respect to **CAFETERIA SERVICE** capabilities.

NOW THEREFORE, in consideration of the mutual covenants contained in this Agreement, and such further valuable consideration, the sufficiency of which is acknowledged between the parties, the parties agree as follows:



#### SCOPE OF SERVICES (APPENDIX A)

- 1.0 The services to be performed by the Contractor for the HRCE are outlined in the **Scope of Work, Schedule A**, a copy of which is attached to this Agreement.
- 1.1 The services outlined in the **Scope of Work, Schedule A**, may be adjusted from time to time by mutual agreement between the HRCE and the Contractor.

#### TERM

- 2.0 This Agreement shall be in effect from and including the **xx th day of September, 2018 and shall continue until the xx<sup>th</sup> day of June, 2021 (3 years) with two (2) one year options for extension at the discretion of the school**, unless terminated or renewed in accordance with the terms of this Agreement.

#### SATISFACTORY PERFORMANCE

- 3.0 The Contractor agrees to satisfactorily perform the services described in this Agreement and to provide such written reports on the services performed as may be required by the HRCE from time to time in a competent and a professional manner to the satisfaction of the HRCE, with it being understood that such satisfactory performance shall be evaluated in the sole discretion and judgement of the HRCE.
- 3.1 The Contractor and any employee working in the foodservice establishment must have an **up to date food hygiene training course. Original or photocopy proof of this training must be present on site at all times.**

- 3.2 The Contractor must ensure that a current **Food Establishment Permit** is present on site at all times.

#### **PAYMENT PROCEDURE**

- 4.0 Contractor to issue monthly cheques or EFT deposits to the school, no later than **five (5) business days after the end of each month.**

#### **UNSATISFACTORY PERFORMANCE BY CONTRACTOR:**

- 5.0 In the event of there being unsatisfactory performance by the Contractor as described under articles 1.0 and 3.0 of this Agreement; or any liability for amounts required to be paid by the Contractor pursuant to articles 8.0, 8.1, 9.0, 10.0, 10.1, 10.2 and 10.3 if there is a reasonable probability that such amounts or claims may be assessed or made against the HRCE; and as provided in article 11.1; the HRCE shall then notify the Contractor of the circumstances surrounding the unsatisfactory performance of the services rendered and the Contractor shall correct, complete and remedy all such deficiencies relating to the unsatisfactory performance of the services to be rendered within ten (10) days written notice having been given to the Contractor by the HRCE of such deficiencies.

#### **EXPENSES**

- 6.0 All expenses of every nature and kind incurred in the performance of the services outlined in this Agreement shall be borne directly and solely by the Contractor inclusive of all costs incurred by the Contractor in hiring other employees to perform the services under this Agreement.

**INDEPENDENT CONTRACTOR**

- 7.0 The HRCE and the Contractor agree that the Contractor is an independent contractor and not an employee of the HRCE, nor is the Contractor a partner with the HRCE.
- 7.1 The HRCE and the Contractor agree that any personnel supplied by the Contractor to the HRCE shall be considered employees of the Contractor and not employees of the HRCE.

**WORKERS' COMPENSATION AND OTHER CONTRIBUTIONS**

8.0 The Contractor shall pay or cause to be paid any assessment or contribution required to be paid by the Contractor in conjunction with the performance of the services to be rendered under this Agreement pursuant to the *Workers' Compensation Act* (Nova Scotia) and shall indemnify the HRCE for any amounts assessed against and paid by the HRCE as a result of the failure by the Contractor to comply with the provisions of this article or the *Workers' Compensation Act*.

8.1 The Contractor shall be responsible for payment of contributions to the Canada Pension Plan, Canadian Revenue Agency and the Employment Insurance Commission, for the contractor's employees.

**TAXES**

9.0 The Contractor shall pay and be responsible for all forms of municipal, provincial and federal income tax as may be applicable in the performance of the services to be rendered under this Agreement and for all other taxes of a similar or dissimilar nature.

**INSURANCE**

- 10.0 The Contractor agrees to obtain and maintain, for the duration of this Agreement, comprehensive general liability insurance in an amount not less than \$5,000,000.00, insuring against bodily injury, personal injury and property damage, including loss of use of such property.
- 10.1 Such insurance shall include blanket contractual liability.
- 10.2 Evidence of such insurance in a form acceptable to the HRCE shall be provided to the HRCE prior to the date of the commencement of this Agreement.
- 10.3 In the event of default on the part of the Contractor to provide the above mentioned insurance prior to the commencement of the term of this Agreement, then the Contractor shall be liable to the HRCE, and shall indemnify and save harmless the HRCE for any costs that may be incurred as identified under article 11.

**INDEMNIFICATION**

- 11.0 The HRCE shall indemnify and save harmless the Contractor, its employees and agents from any and all claims, demands, actions and costs whatsoever that may arise, directly or indirectly and whether by statute or otherwise, out of any act or omission of the HRCE, its employees and agencies in the performance by the HRCE of this Agreement.
- 11.1 The Contractor shall indemnify and save harmless the HRCE, its employees and agents from any and all claims, demands, actions and costs whatsoever that may arise, directly or indirectly and whether by statute or otherwise, out of any act or omission of the Contractor, his employees and agencies in the performance by the Contractor of this Agreement.
- 11.2 The above indemnification shall survive the termination of this Agreement.
- 11.3 If any third party proceedings are commenced in any court against either the HRCE or the Contractor in respect of any matter covered by the terms of this Agreement, then such party against whom the proceedings are commenced shall immediately provide notice in writing to the other party of such proceedings.

## TERMINATION

- 12.0 This agreement may be terminated by the HRCE or the CONTRACTOR at any time during the term, in whole or in part, without cause or liability to either the Contractor or the HRCE, by providing at least ninety (90) days prior written notice of such termination. Such notice shall specify both the scope and the effective date of such termination.
- 12.1 In the event that the Contractor is incapacitated or there is some other cause which may prevent the Contractor from performing the services prescribed or referred to in this Agreement, the determination of which shall be in the sole discretion of the HRCE, then the HRCE may terminate this Agreement immediately by way of providing written notice to the Contractor in which case, the HRCE shall be under no obligation to the Contractor except to pay such compensation as the Contractor may be entitled to receive up to the time of such termination.
- 12.2 In the event of the lack of satisfactory performance by the Contractor of the services prescribed or referred to in this Agreement, the determination of which shall be in the sole discretion of the HRCE and which shall be subject to the terms set forth under articles 5.0 and 5.1 of this Agreement, then the HRCE may terminate this Agreement immediately upon providing written notice to the Contractor where there has not been a satisfactory correction, completion, or remedy of the deficiency within the ten (10) days set forth under article 5.1, with the HRCE being under no further obligation to the Contractor except to pay such compensation as the Contractor may be entitled to receive up to the time of such termination.

- 12.3 In the event that the services provided by the Contractor under this Agreement cannot be performed due to a labour dispute, strike, or lockout which affects directly or indirectly the HRCE's operations, the Manager of Accounting & Purchasing and/or the School Administration affected by this agreement shall give to the Contractor at least 24 hours written notice by facsimile, sent to the facsimile number given by the Contractor in this Agreement, of the HRCE's intent to suspend services under this Agreement and the effective date of suspension of services. Such written notice shall be deemed sufficient.
- 12.4 After the suspension of services, in the event that the HRCE wishes to resume the performance of services under this Agreement in the future during the term of this Agreement, the HRCE will give the Contractor written notice of resumption of services, the effective date to be no sooner than five (5) working days from the date of the notice of resumption of services, or such shorter period upon which the parties then may agree, for a term equivalent to the number of days remaining in the term of this Agreement together with the number of days of the suspension of services, or such shorter period as the parties may then agree. In the event that the Contractor cannot resume services in accordance with the notice of resumption of services, this contract will be terminated forthwith.
- 12.5 Notwithstanding the next preceding Article, the HRCE shall not be bound by anything contained herein until the Agreement is executed by all of the parties.



**DISPUTE RESOLUTION - ARBITRATION**

13.0 By written notice by one party to the other (a "Notice of Arbitration"), all disputes arising out of this Agreement, including its interpretation, must be submitted to binding arbitration in accordance with the provisions of the *Commercial Arbitration Act* (Nova Scotia), subject to the following:

- (a) The arbitration panel will consist of one arbitrator. If the parties fail to reach agreement on the selection of the arbitrator within 10 days following delivery of the Notice of Arbitration, any party may apply to The Supreme Court of Nova Scotia to appoint the arbitrator. The arbitrator will be qualified by education, training and industry experience to rule upon the particular dispute to be resolved.
- (b) The arbitrator will be instructed that time is of the essence in the arbitration proceeding and, in any event, the arbitration award must be made within 90 days of the submission of the dispute to arbitration and within 15 days of the conclusion of any hearing, or if there is no hearing, within 15 days of the delivery of written submissions.
- (c) The arbitration will take place in Halifax, Nova Scotia or such place as the parties may agree and will be conducted in the English language.
- (d) The arbitration award will be given in writing and will be final and binding on the parties. The award will give reasons and will deal with the question of costs of the arbitration and all related matters.

- (e) The parties will keep all matters relating to the arbitration strictly confidential. The existence of the proceeding and any element of it (including any pleadings, briefs or other documents submitted or exchanged, any testimony or other oral submission in any award) will not be disclosed except to the arbitrator, the parties, their counsel and any person necessary to the conduct of the proceeding, except as may be required by law or as may be lawfully required in judicial proceedings relating to the arbitration.

#### **CONFIDENTIALITY AND OWNERSHIP OF PROPERTY**

- 14.0 All pertinent resources, information, material and papers prepared or provided by the Contractor for the HRCE in the performance of this Agreement, shall be the sole property of the HRCE.
  
- 14.1 As part of the consideration required of the Contractor under this Agreement, the Contractor agrees not to, at any time either during the term of this Agreement or any time after the termination of this Agreement, divulge to any person, firm or corporation any information received during the course of providing services and further agrees that all such information shall be kept strictly confidential and shall not in any manner be revealed to any person without the prior written authorization of the HRCE.

**COMPLIANCE WITH LAWS AND POLICIES**

- 15.0 In performing the services under the terms of this Agreement, the Contractor and its employees shall comply with all of the HRCE's policies and regulations, and as well, applicable laws, ordinances, codes and regulations of all other jurisdictions having or asserting jurisdiction over the services to be performed under the terms of this Agreement.
- 15.1 If unfamiliar with HRCE policies and regulations, the Contractor shall request, review and abide by all pertinent HRCE policies and regulations, including but not limited to, the Code of Conduct expected of employees of the HRCE.
- 15.2 In performing the services under the terms of this agreement, the Contractor and its employees shall comply with the Food and Nutrition Policy for Nova Scotia Public Schools and ensure all food and beverages being served or sold follow the guidelines and directives outlined in this policy. The Contractor's menu will be reviewed when contract is signed. Further menu reviews may be required as determined by the HRCE.

**NON-ASSIGNABILITY**

- 16.0 The Contractor agrees not to assign, transfer, or convey, pledge or encumber this Agreement or the right, title or interest in it, or the power to execute this Agreement, or any monies due or to become due under it, without the consent in writing of the HRCE.

**INCONSISTENCY**

- 17.0 In the event that any term of this Agreement is inconsistent with or in violation of any provision of any law of the Province of Nova Scotia or the Dominion of Canada, then this Agreement is deemed to be amended to the extent required to avoid such inconsistency or illegality and, if any term of this Agreement is annulled, the remainder of this Agreement shall remain in full force and effect.

**NOTICE**

- 18.0 All notices, requests, demands or other communications required or permitted to be given by one party to another shall be given in writing and be personally served or delivered by prepaid registered mail addressed to such other party or delivered to such other party as follows:

**HALIFAX REGIONAL CENTRE FOR EDUCATION  
REQUEST FOR PROPOSAL CAFETERIA FOOD SERVICES**

**RFP 3960  
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To the HRCE at:

**AARON SULLIVAN, MANAGER OF ACCOUNTING & PURCHASING  
HALIFAX REGIONAL CENTRE FOR EDUCATION  
33 SPECTACLE LAKE DRIVE  
DARTMOUTH NS B3B 1X7**

**PRINCIPAL'S NAME  
SCHOOL NAME  
SCHOOL ADDRESS**

To the Contractor at:

**CONTRACTOR'S NAME  
CONTRACTOR'S ADDRESS**

**PHONE:  
E-MAIL:**

- 18.1 Any notice, request, demand or other communication given by prepaid registered mail shall be deemed to have been received on the fourth business day following the date on which the notice was mailed.
- 18.2 In the event of a disruption or threatened disruption of regular mail services by strike or threatened strike, all notices shall be deemed to have been duly given if personally delivered at the above addresses.

**HALIFAX REGIONAL CENTRE FOR EDUCATION  
REQUEST FOR PROPOSAL CAFETERIA FOOD SERVICES**

**SUCCESSORS**

19.0 This Agreement shall enure to the benefit of and be binding upon, the parties to this Agreement, and their respective heirs, executors, successors and assigns.

IN WITNESS WHEREOF the parties have executed this agreement as of the day and year first above written.

CONTRACTOR	
_____	
CONTRACTOR'S NAME	Date _____
_____	
Witness	

HALIFAX REGIONAL CENTRE FOR EDUCATION	
_____	
Aaron Sullivan	
Manager of Accounting & Purchasing	
_____	Date _____
_____	
Witness	

SCHOOL NAME	
_____	
NAME, Principal	
_____	Date _____
_____	
Witness	

SCHEDULE A – COPY OF CAFETERIA SERVICE RFP  
SCHEDULE B – COPY OF CONTRACTOR'S BID SUBMISSION

**APPENDIX B- SAMPLE MENU FORMAT**

*Please complete sample menu below or provide an attached four week cycle menu. Make sure to include **ALL ITEMS** being sold in the cafeteria and vending machines along with selling prices. (if vending machines are applicable to this RFP).*

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 <b>Daily Specials &amp; Selling Prices</b>					
Week 2 <b>Daily Specials &amp; Selling Prices</b>					
Week 3 <b>Daily Specials &amp; Selling Prices</b>					
Week 4 <b>Daily Specials &amp; Selling Prices</b>					
<i>Beverages, Snacks and additional Menu items with selling prices</i>					

**APPENDIX C - FOOD AND NUTRITION POLICY FOR NOVA SCOTIA PUBLIC SCHOOLS: QUICK REFERENCE GUIDE**

Categories	Grain Products / Serving	Vegetables & Fruit / Serving	Milk Products / Serving	Meat & Alternatives / Serving
<b>MAXIMUM:</b> <i>Daily</i>	<p>≤ 3 g total fat ≤ 2 g sat and trans fat combined &lt; 480 mg sodium &gt; 2 g fibre ≤ 10 g sugar in cereals No artificial sweeteners</p> <p><i>Whole grain (oats, corn, rye, rice) or whole wheat breads &amp; pasta, crackers, cereal (shredded wheat, corn bran, oatmeal), brown or wild rice.</i></p>	<p>≤ 3 g total fat ≤ 2 g sat and trans fat combined &lt; 480 mg sodium &gt; 2 g fibre No added sugar or artificial sweeteners</p> <p><i>All fresh vegetables and fruit (choose locally grown and in season if possible); canned fruit packed in 100% juice or water; apple sauces or blends with no added sugar; 100% juice, dried fruit and leathers or frozen fruit bars.</i></p>	<p>≤ 5 g total fat ≤ 4 g sat and trans fat combined &lt; 480 mg sodium ≤ 28 g sugar per 250ml flavoured milk &lt; 2% MF milk including flavoured and soy &lt; 2% MF yogurt and yogurt drinks &lt; 20% MF cheese including cheese strings No artificial sweeteners</p> <p><i>Unprocessed cheese slices.</i></p>	<p>≤ 5 g total fat ≤ 3 g sat and trans fat combined &lt; 480 mg sodium</p> <p><i>Lean or extra lean meat, poultry &amp; fish; lean deli meats (ham, roast beef, turkey, chicken); canned fish packed in water; eggs; beans and legumes; hummus.</i></p>
<b>MODERATE:</b> <i>No more than 2 times/week or 30% of menu choices</i>	<p>≤ 5 g total fat ≤ 2 g sat and trans fat combined May contain &gt; 2 g fibre May contain &gt; 480 mg but &lt; 960 mg sodium May contain added sugar or artificial sweetener</p> <p><i>White, 60% whole grain or enriched breads &amp; pastas; non whole grain crackers; cereal made with whole grains but containing some added sugar (instant flavoured oatmeal, honey oat cereals, frosted mini wheat squares); white rice, biscuits or scones; granola bars; cookies with oatmeal or dried fruit; pretzels; air popped popcorn; baked chips; rice cakes.</i></p>	<p>≤ 5 g total fat ≤ 2 g sat and trans fat combined May contain &gt; 2 g fibre May contain &gt; 480 mg but &lt; 960 mg sodium May contain added sugar or artificial sweetener</p> <p><i>Fruit in light syrup or with sugar added; vegetables with sauces or breadcrumbs; commercial vegetable soup; oven prepared French fries and perogies.</i></p>	<p>≤ 8 g total fat ≤ 5 g sat and trans fat combined ≤ 28 g of sugar per 250 ml in milk drinks ≤ 3.25% MF milk including flavoured and soy May contain 20-32% MF cheese May contain &gt; 480 mg but &lt; 960 mg sodium May contain artificial sweetener</p> <p><i>Cottage cheese; processed cheese slices and spreads; milk based pudding; frozen yogurt.</i></p>	<p>≤ 10 g total fat ≤ 4 g sat and trans fat combined May contain &gt; 480 mg but &lt; 960 mg sodium</p> <p><i>Regular ground beef; canned fish packed in oil; some marinated meats and jerky style products; breaded meat and poultry products; tuna/salmon or soy butter and cracker snack packs.</i></p>
<p><i>Herbs and spices can be used to enhance the flavour of foods and beverages. Other flavour enhancers may be used in small amounts to enhance the flavour of food Maximum (15ml) Moderate (5ml): salsa, tzatziki, low fat dressings and mayonnaise, butter, non hydrogenated margarine, ketchup, mustard, relish, honey, jam or jelly, syrups, gravies, soy sauce, hot sauce, light cream cheese and pickles.</i></p>				
<b>MINIMUM:</b> <i>No longer allowed in school food programs. Served or sold rarely at a school wide special event approved by principal only!</i>	<p>≥ 5 g total fat &gt; 2 g sat and trans fat combined</p>	<p>≥ 5 g total fat &gt; 2 g sat and trans fat combined Added sugar to vegetable and fruit juice</p>	<p>&gt; 3.25% MF milk including flavoured and soy &gt; 32% MF cheese products &gt; 28g sugar per 250ml serving in milk drinks &gt; 8g total fat per 250ml serving</p>	<p>&gt; 10 g total fat &gt; 4 g sat and trans fat combined</p> <p><i>Highly processed deli meats (salami, pepperoni)</i></p>
<p><b>Minimum mixed food examples:</b> hot dogs, battered or fried items, pizza with processed meats and higher fat cheese, egg rolls, poutine; <b>Minimum snack or processed food examples:</b> candy, chocolate or energy bars, liquorice, artificial fruit snacks and roll ups, fruit gels or jellied desserts, chips and cheesies; <b>Minimum baked goods examples:</b> doughnuts, croissants, cake or cupcakes, pie, squares, muffins with chocolate, cookies made with sweet filling, icing or chocolate; <b>Minimum frozen novelties:</b> popsicles, ice cream, sherbet, milkshakes; <b>Minimum beverage examples:</b> pop, sports drinks, sweetened fruit beverages, coffee, iced tea, energy drinks. If principal approves any minimum food to be sold at a school wide event, they <b>MUST</b> be served or sold with maximum food choices.</p>				
<p><b>Water:</b> Choose plain, unsweetened, unflavoured water with no additives (such as: caffeine, herbals or artificial sweeteners).</p>			<p><b>Salt:</b> should be used sparingly.</p>	

**Symbols:** ≤ = less than or equal to ml = milliliters sat = saturated > = greater than g = gram < = less than mg = milligram MF = milk fat



## APPENDIX D: NUTRITION INFORMATION REQUIRED FOR MENU REVIEW

The Food and Beverage Policy for Public Schools in Nova Scotia provides directives on what foods and beverages may be served and sold in all school food programs. The Halifax Regional Centre for Education fully supports this policy and has school nutritionists on staff to support the implementation of this policy. To ensure the company awarded this contract is following all directives laid out by this policy, a school nutritionist with the Halifax Regional Centre for Education will be reviewing all items sold in the cafeteria and if applicable vending program.

In order for the school nutritionist to complete this task, the foodservice company who is awarded the contract will be required to submit the list of all food and beverages being sold in the cafeteria program including the following nutrition information for each food item (excluding fresh fruits and fresh vegetables):

### Nutrition Criteria

- Serving size
- Total fat per serving
  - Total saturated and trans fat
- Total sodium per serving
- Total fibre per serving
- Total sugar per serving
- Milk Fat content for all dairy items
- Ingredient list

When making a meal option that includes several ingredients (such as whole wheat pizza with light cheese and lean meats or sandwiches made with whole grain and lean meats) the school nutritionist will need the nutrition criteria for EACH ingredient used. For example:

### Whole Wheat Vegetarian Pizza

- The nutrition criteria outlined above would need to be included for: whole wheat pizza crust, tomato sauce, light cheese and any other ingredient used. (Nutrition information for herbs, spices and fresh vegetables do not need to be included)

**All nutrition information must be submitted within two weeks of being awarded the contract.** If you have any questions please contact the School Nutritionist with the Halifax Regional Centre for Education:

Kelly Sherwood  
School Nutritionist  
Halifax Regional Centre for Education  
Phone (902) 464 – 2000 ext 2180  
Fax (902) 464 - 2015  
[ksherwood@hrsb.ca](mailto:ksherwood@hrsb.ca)

**APPENDIX E: SAMPLE OF MENU REVIEW FORM**

*NOTE: THIS SAMPLE FORM WILL BE COMPLETED BY THE HALIFAX REGIONAL CENTRE FOR EDUCATION NUTRITIONIST AFTER THE NUTRITION INFORMATION FOR THE MENU HAS BEEN SUBMITTED AND REVIEWED.*

I (School Nutritionist's Name) have reviewed all menu items submitted by (Food Service Provider) to be sold at (Name of School).

This review included the following menus:

- Vending
- Cafeteria Menu
- Cafeteria snacks and beverages

Menu Review Details:

---

---

---

---

Recommendations for Change (if applicable):

---

---

---

\_\_\_\_\_  
School Nutritionist Signature

\_\_\_\_\_  
Date

I am aware that the recommendations for change must be implemented within two weeks of the date indicated above.

\_\_\_\_\_  
Foodservice Provider

\_\_\_\_\_  
Date

\_\_\_\_\_  
Principal

\_\_\_\_\_  
Date

*Please fax a photocopy of signed menu review form to school nutritionist. Keep original copy for your records.*

**APPENDIX F**  
**School Cafeteria Statistics Form**

**1. ISLAND VIEW HIGH SCHOOL**

*See HRCE website for additional school information:*

<http://www.hrsb.ca/about-our-schools/school-finder/all-schools>

# SCHOOL CAFETERIA STATISTICS

Page 1

SCHOOL NAME

P3 YES  NO

PRINCIPAL

DATE

## CAFETERIA SCOPE OF WORK (Edited by School Principal)

**Days of Operation** - The contractor will normally provide food service on the days that school is open to students with the following exceptions:

June – The last five days of term before school closes

Storm Days – No school or cafeteria service

**Breakfast Program** - Cafeteria service provider potential involvement in school Breakfast Program may be discussed at the discretion of each school prior to award.

## Kitchen Cleaning Routine: (Edited by School Principal)

- ✓ Remove garbage daily from the kitchen
- ✓ Store food in plastic bins or containers
- ✓ Regularly clean filters in the range hoods
- ✓ Regularly clean stove tops and ovens
- ✓ Regularly sweep and mop the floor
- ✓ Spot clean accessible wall areas up to six feet ( 2 M)
- ✓ Regularly clean the dishwasher
- ✓ Empty and clean all fridges before the summer break

## HOURS OF CAFETERIA OPERATION (Edited by School Principal)

- Hours of operation, Service available 8:00 a.m. to 2:10 p.m. plus prep time before and closing duties after.
- Lunch period 10:45 to 11:25 a.m.

GROSS CAFETERIA SALES IN 2016/2017

TOTAL NUMBER OF STUDENTS IN 2017/2018

PERCENTAGE OF STUDENTS THAT STAY FOR LUNCH

# SCHOOL CAFETERIA STATISTICS

SCHOOL NAME

Island View High School

## DESCRIPTION OF CAFETERIA AREA

Cafeteria Sq Footage:	Drawings of the cafeteria have been attached to the RFP
Kitchen Sq Footage:	
Number of Tables:	
Number of Chairs:	
Other Information:	

## LIST OF EQUIPMENT OWNED BY THE SCHOOL (HRCE)

The equipment owned by the school is attached to the RFP	

## LIST OF EQUIPMENT OWNED BY CURRENT CAFETERIA SERVICE PROVIDER

N/A	

## OTHER PERTINENT INFORMATION SPECIFIC TO THIS SCHOOL

--

## CONTRACTOR'S FINANCIAL PROPOSAL

--



# SUBMITTAL

Bird Construction	
<input checked="" type="checkbox"/> REVIEWED RÉVISÉ	<input type="checkbox"/> REVISE AND RESUBMIT RÉVISER ET SOUMETTRE À NOUVEAU
<input type="checkbox"/> REVIEWED AS NOTED RÉVISÉ TEL QU'INDIQUÉ	<input type="checkbox"/> NOT REQUIRED FOR REVIEW PAS REQUIS POUR EXAMEN
DATE: 18/02/12 YR MM DJ	BY/PAR: AA REF./RÉF:
<small>THIS REVIEW IS FOR THE SOLE PURPOSE OF ASCERTAINING CONFORMANCE WITH THE GENERAL DESIGN. THIS REVIEW DOES NOT RELIEVE THE CONTRACTOR OF THE RESPONSIBILITY FOR ERRORS OR OMISSIONS IN THE SHOP DRAWINGS OR THE RESPONSIBILITY TO MEET ALL REQUIREMENTS OF THE CONTRACT DOCUMENTS. THE CONTRACTOR SHALL CONFIRM ALL DIMENSIONS AND COORDINATE ALL CONSTRUCTION AND THE WORK OF ALL SUB-TRADES.</small>	
<small>CET EXAMEN A POUR SEUL BUT DE VÉRIFIER LA CONFORMITÉ AVEC LA CONCEPTION GÉNÉRALE. IL NE DÉGAGE PAS L'ENTREPRENEUR DE LA RESPONSABILITÉ DES ERREURS OU DES OMISSIONS DANS LES DESSINS D'ATELIER. NI DE LA RESPONSABILITÉ DE RÉPONDRE À TOUTES LES EXIGENCES DES DOCUMENTS CONTRACTUELS. L'ENTREPRENEUR DOIT CONFIRMER TOUTES LES DIMENSIONS ET COORDONNER TOUTES LES CONSTRUCTIONS ET LES TRAVAUX DE TOUTS LES CORPS DE MÉTIERS.</small>	



20 Duke Street, Suite 201  
Bedford, NS B4A 2Z5



## MODULAR/GANGED DROP-IN HEATED WELLS

Models <sup>▲</sup> HWBI-1DA HWBI-2, -2D, -2DA, -2M, -2MA HWBI-3, -3D, -3DA, -3M, -3MA HWBI-4, -4D, -4DA, -4M, -4MA  
HWBI-5, -5D, -5DA, -5M, -5MA, HWBI-6, -6D, -6DA, -6M, -6MA

Hatco Modular/Ganged Heated Wells keep hot food at safe serving temperatures, with better quality construction, longer holding times, and more accurate temperatures. They are full-sized wells, grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for your steam table.

### FLEXIBILITY

A wide range of choices make Hatco Modular/Ganged Heated Wells perfect for your steam table. Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, auto-fill, controls, drain, cord and mounting options. The auto-fill option automatically fills and replenishes water without checking and maintaining. Individual or manifold drain options let you empty wells quickly and easily. Each well has its own individual control to regulate the temperature of each separate food offering. A 6' (1829 mm) conduit is included, for convenient placement of controls.

For descriptions of HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet.

### QUALITY

The following features assure the finest performance for years to come:

- Longer holding times with more accurate temperatures.
- Separate lighted On/Off rocker switch and temperature dial for easy operation.
- 50% larger drain with flat screen simplifies cleaning and holds pans level.
- Unique design allows quick change of element or thermostat if needed.
- EZ locking hardware for quick installation.
- Stainless steel construction and solid brazed fitting joints for durability.

▲ For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet



Model HWBI-4MA with accessory food pans

### Ordering Instructions\*

Please specify the following with each order:

- Desired Voltage:** 120 (HWBI-1DA only), 208, or 240V
  - Single phase (Standard)
  - Three phase (Optional except for HWB-1 models. Not available for export)
- Number of Modular/Ganged Heated Wells Required:** 1-, 2-, 3-, 4-, 5-, or 6-Pan  
**NOTE:** Modular/Ganged units are only offered as rectangular, full-size (12" x 20" (305 x 508 mm))
- Drain (without or with drain)**
  - Drain Choices:
    - Standard Individual Well ¾" NPT Drain
    - Manifold 1" NPT Drain with side drain, field selectable left or right side (available on HWBI-2, -3, -4, -5, -6 models only)
    - Manifold 1" NPT Drain with bottom drain, field selectable left or right well (available on HWBI-2, -3, -4, -5, -6 models only).
- Auto-fill (with or without)**
- Mounting Style (All Modular/Ganged units are top mounted only):**
  - EZ Locking Hardware
  - EZ Locking Hardware with 2" Studs
  - CE Locking Hardware with Surface Holes
- Cord (with or without)** — Optional cord on HWBI-2, -3, -4, -5, -6 models, single phase voltage, and single Control boxes only, not available for export voltages.
- Agency**
  - UL and CUL
  - UL-EPH (sanitary listing)
  - CE Mark available
- Control**
  - Single Control box (standard on all models)
  - Split Control boxes Optional on 4-, 5-, 6-pan units, not available in Canada)

\* For ordering instructions for HWBI-1 (HWBI-FUL) and HWBI-1D (HWBI-FULD), see Form No. HWBI-FUL Spec Sheet.

### Modular/Ganged Built-in Heated Wells Countertop Cutout Dimensions

Model	Minimum Width	Maximum Width*	Minimum Depth	Maximum Depth	Below Counter
HWBI-FUL <sup>♦</sup>	12.75" (324 mm)	12.94" (328 mm)	20.75" (528 mm)	20.94" (532 mm)	9.45" (240 mm)
HWBI-FUL <sup>▲</sup> ♦	14" (356 mm)	14.25" (362 mm)	22" (559 mm)	22.25" (565 mm)	9.45" (240 mm)
HWBI-1DA	14.13" (359 mm)	14.31" (364 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-2	28.13" (715 mm)	28.31" (719 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-3	42.13" (1070 mm)	42.31" (1075 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-4	56.13" (1426 mm)	56.31" (1430 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-5	70.13" (1781 mm)	70.31" (1786 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)
HWBI-6	84.13" (2137 mm)	84.31" (2141 mm)	22.25" (565 mm)	22.5" (572 mm)	9.56" (243 mm)

- Add 1/8" (2 mm) to Maximum Width and Depth when using EZ locking mount.
- ♦ Indicates cutout dimensions for a combustible countertop surface.
- ▲ HWBI-FUL replaces HWBI-1 and HWBI-FULD replaces HWBI-1D.



HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976  
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. HWBI-MOD Spec Sheet

Printed in U.S.A.  
August 2012

wsp

SHOP DRAWING  
DATA SHEET

Affixing this stamp confirms that an administrative approval and/or a verification of compliance with shop drawings or specifications was made, but does not entail the liability of the author of the work or its owner with regards to this shop drawing or data sheet, for which the contractor is the sole responsible.

- Reviewed  Revise and resubmit  
 Rejected  Revise as noted

By: PRF Date: 2018/03/01  
Arch. Project #: 16F-00036-00

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY PLUS ONE ADDITIONAL YEAR PARTS ONLY WARRANTY ON THE METAL SHEATHED HEATING ELEMENT.



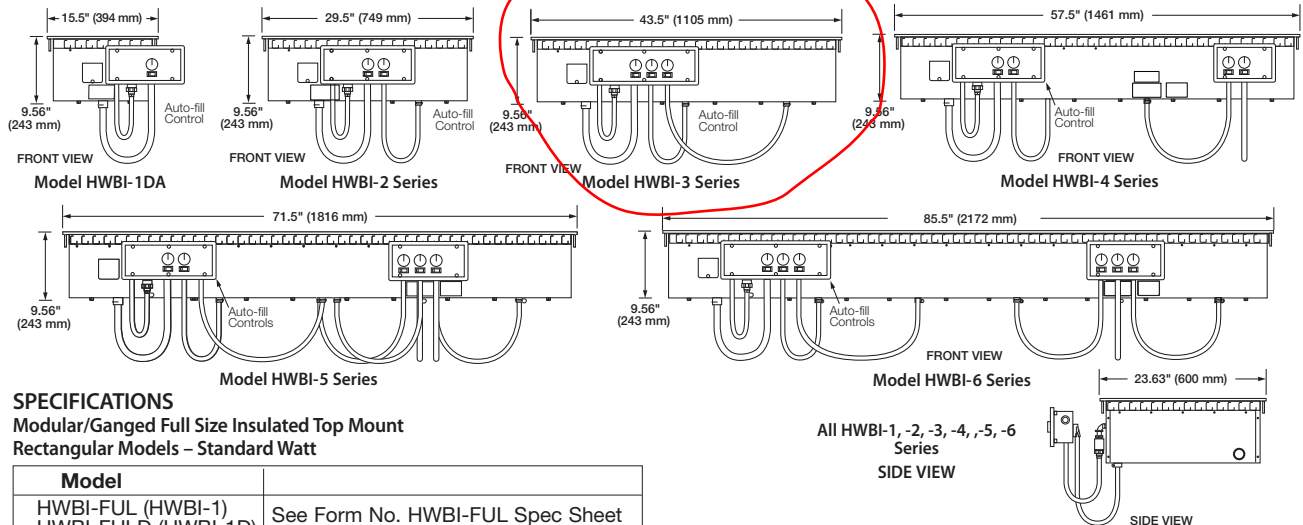


# MODULAR/GANGED DROP-IN HEATED WELLS

Models<sup>▲</sup> HWBI-1DA HWBI-2, -2D, -2DA, -2M, -2MA HWBI-3, -3D, -3DA, -3M, -3MA HWBI-4, -4D, -4DA, -4M, -4MA  
HWBI-5, -5D, -5DA, -5M, -5MA HWBI-6, -6D, -6DA, -6M, -6MA

All HWBI-1, -2, -3, -4, -5, -6 Series shown with Auto-fill

<sup>▲</sup> For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet



## SPECIFICATIONS

Modular/Ganged Full Size Insulated Top Mount Rectangular Models – Standard Watt

Model	See Form No. HWBI-FUL Spec Sheet				
Model <sup>◆</sup>	Volts	Watts	Amps 1 Ø	3 Ø	Shipping Weight
HWBI-1DA	120 208 240	1215	10.1 5.8 5.1		30 lbs. (14 kg) 33 lbs. (15 kg) 33 lbs. (15 kg)
HWBI-2 HWBI-2D HWBI-2DA* HWBI-2M HWBI-2MA	208 240	2415	11.6 10.1	10.1 8.7	60 lbs. (27 kg) 63 lbs. (29 kg) 63 lbs. (29 kg) 60 lbs. (27 kg) 60 lbs. (27 kg)
HWBI-3 HWBI-3D HWBI-3DA* HWBI-3M HWBI-3MA	208 240	3615	17.4 15.1	10.1 8.8	90 lbs. (41 kg) 93 lbs. (42 kg) 93 lbs. (42 kg) 90 lbs. (41 kg) 90 lbs. (41 kg)
HWBI-4 HWBI-4D HWBI-4DA* HWBI-4M HWBI-4MA	208 240	4815	23.2 20.1	15.8 13.7	120 lbs. (54 kg) 123 lbs. (56 kg) 123 lbs. (56 kg) 120 lbs. (54 kg) 120 lbs. (54 kg)
HWBI-5 HWBI-5D HWBI-5DA* HWBI-5M HWBI-5MA	208 240	6015	28.9 25.1	20.1 17.4	150 lbs. (68 kg) 153 lbs. (70 kg) 153 lbs. (70 kg) 150 lbs. (68 kg) 150 lbs. (68 kg)
HWBI-6 HWBI-6D HWBI-6DA* HWBI-6M HWBI-6MA	208 240	7215	34.7 30.1	20.1 17.4	180 lbs. (82 kg) 183 lbs. (83 kg) 183 lbs. (83 kg) 180 lbs. (82 kg) 180 lbs. (82 kg)

<sup>◆</sup> Model number indicates number of full-size food pans unit will accommodate. "D" added to model name indicates unit with 3/4" NPT drain. "A" added to model name indicates unit with auto-fill. "M" added to model name indicates unit with 1" NPT manifold drain. \* Auto-fill located on left control only and fills left-hand well. To fill all wells, drains must be connected with external manifold by installer.

## OPTIONS<sup>▲</sup> (NOT FOR RETROFIT)

- Surface Hole Mounting to Countertop (Includes EZ Lock)
- Stud Mounting to Countertop (Includes EZ Lock)
- Three-Phase Wiring, not available for export
- Manifold Drain with side or bottom exit
- Bottom Drain Mount Autofill
- Optional cord on HWBI-2, -3, -4, -5, -6 models, single phase voltage, and single Control Boxes only, not available for export voltages

## ACCESSORIES<sup>▲</sup>

- Adapters to Convert Warmers to Hold 4- and 7-Quart (4 and 7 liter) Round Pans

- 12" (305 mm) and 20" (508 mm) Pan Support Bars
- Full-Size Stainless Steel Food Pans, 2 1/2" (64 mm) deep
- Full-Size Stainless Steel Food Pans, 4" (102 mm) deep
- Full-Size Stainless Steel Food Pans, 6" (152 mm) deep
- Half-Size Stainless Steel Food Pans, 2 1/2" (64 mm) deep
- Third Size Stainless Steel Food Pans, 2 1/2" (64 mm) deep
- 4-Quart (4 Liter) Round Pan, and Notched Lid or Hinged and Notched Lid
- 7-Quart (7 Liter) Round Pan, and Notched Lid or Hinged and Notched Lid
- 3/4" or 1" NPT Ball or Gate Valve for Unit with Drains
- External Manifold with Individual Shut-Off Valves per Well (Includes only units with Drains or Drains with Autofill, not available for HWBI-1 units)

## PRODUCT SPECS<sup>▲</sup>

### Modular/Ganged Built-in Heated Well

The Modular/Ganged Built-in Heated Well shall be a Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

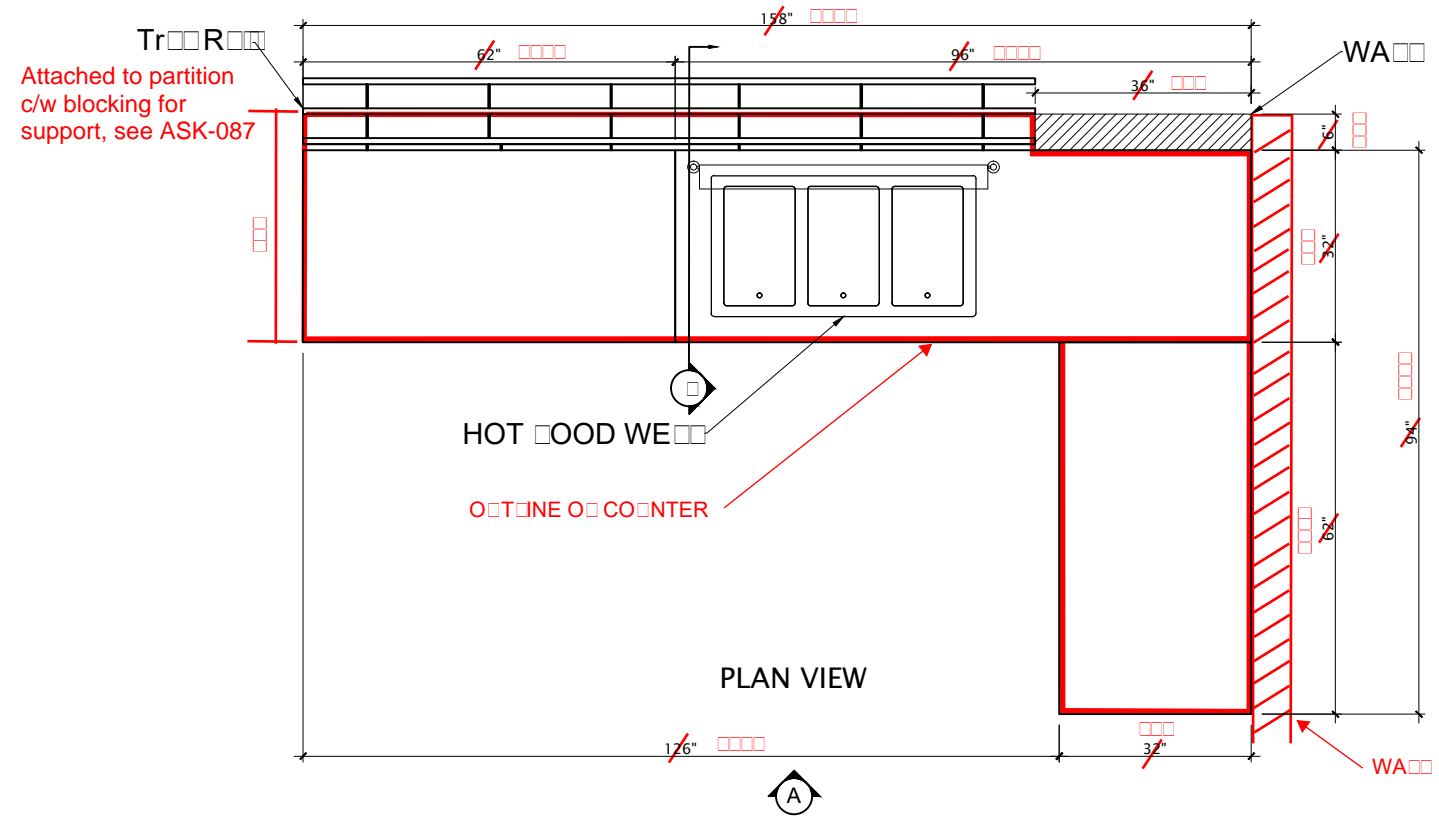
With 24/7 parts and service assistance (U.S. and Canada only), the Modular/Ganged Built-in Heated Well shall be rated at ...watts, ...volts, and be ...inches (millimeters) in overall width and be ...inches (millimeters) in overall

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350  
Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating element, EZ locking hardware for installation, and a remote thermostat with lighted power switch.

Accessories may include adapter bars, adapter top and drain valves.

<sup>▲</sup> For HWBI-FUL (HWBI-1) and HWBI-FULD (HWBI-1D), see Form No. HWBI-FUL Spec Sheet



### Shop Drawing Stamp

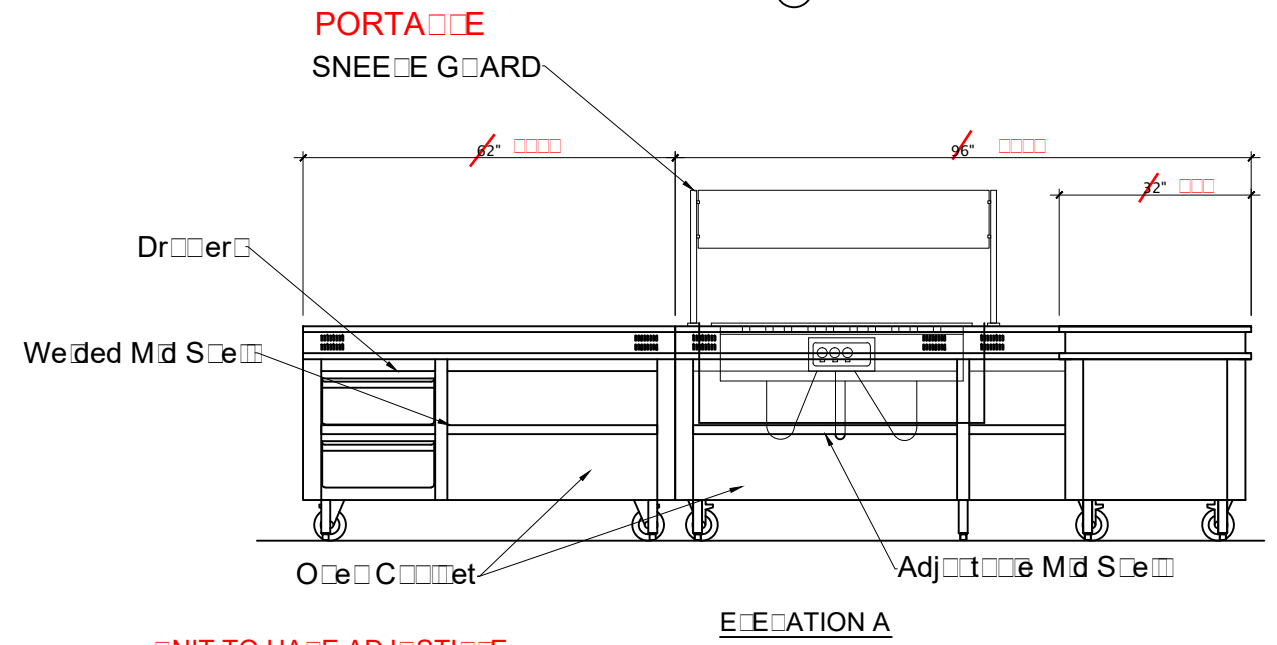
No Exception Taken       Revise & Resubmit  
 Make Corrections Noted       Rejected, Submit Compliant Resubmission Not Required       Product/System

Review is for general conformance with the design concept of the project and general compliance with the information given in the contract documents. Any action shown is subject to the requirements of the contract documents. Contractor is responsible for the dimensions which shall be confirmed and correlated at the job site; fabrication processes and techniques of construction; coordination of his or her work with that of all other trades; and the satisfactory performance of his or her work and required quantities.

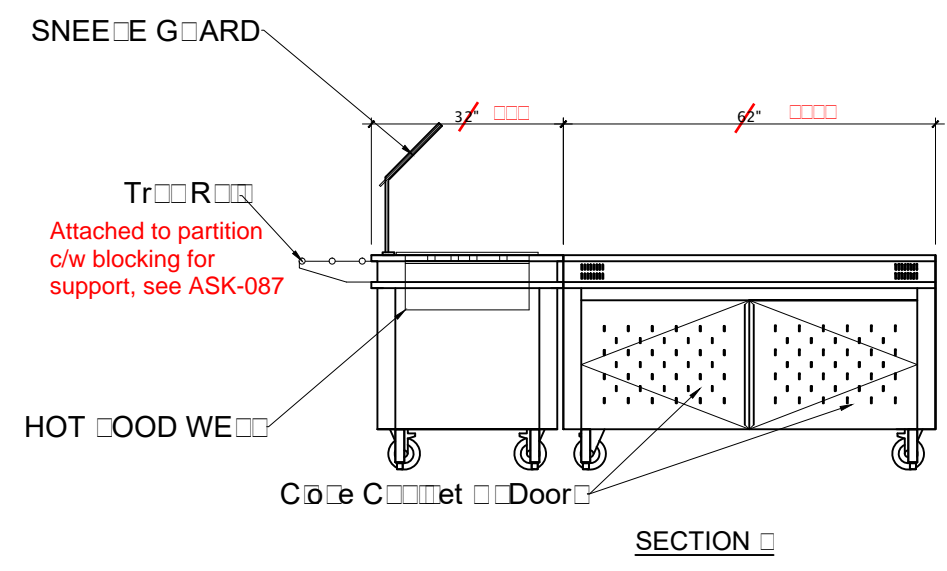
Project No. H0000000000A  
 Date 11/24/2017 By DRR  
 Spec Section No. 0000 No. of pages 1 in set

exp Architects Inc.

SEE NEXT PAGE FOR COMMENTS



UNIT TO HAVE ADJUSTIBLE  
EGS NOT CASTERS



ITEMS REQUIRED	Y	NO
Corian	<input type="checkbox"/>	NO
Laminate	<input type="checkbox"/>	NO
Kick Plates-Cus.		NO
Kick Plates-Ser.		NO
Back Splash	<input checked="" type="checkbox"/>	Y
Slanted Tray Rail		NO
Sneeze Guard		NO
S/S Mid Shelf		NO
LED Lighting		NO
Receptacle box		NO
Sink Bowl		NO
Deck Mount Faucet		NO



2780 Coventry Road,  
Oakville, Ontario, L6H 6R1  
Phone: 905-825-9665  
Fax: 905-825-0965  
sales@tarrison.com  
www.tarrison.com

PROJECT NAME: Easter Passage High School	ITEM #: 1-3-5-7	DATE: 11/24/2017
CUSTOMER: <b>MACKMariplex</b>	MODEL #: TSH-96001/ (2) TSU-62001 Hot Pan Drop-in/Sneeze G	Q'TY: 1
PO / QUOTE #:	DRAWING / ORDER #:	DRAWN BY: J. Rubio

REVISIONS:		
#	DATE	CHANGES
1	2017/11/27	Section 1
2	2018/01/03	Push All the Equipment Back
3	2018/01/03	Drawer Correction
4		
5		

**APPROVALS:**  
Drawings MUST BE Verified Prior TO Unit Being Fabricated

Approved By: \_\_\_\_\_

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

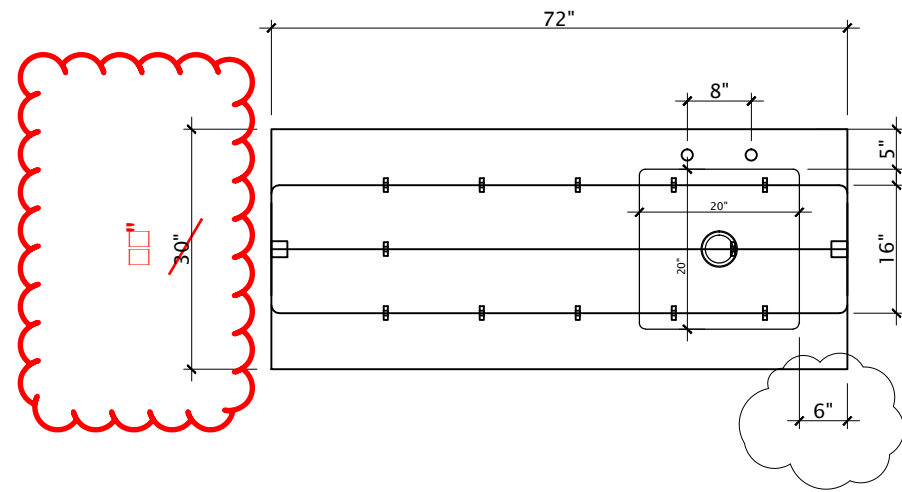
Production will NOT be schedule until Tarrison  
team receive signed drawings

PROVIDE INFORMATION FOR ELECTRICAL ITEMS OUTLINE  
IN SPECIFICATION  
PROVIDE MECHANICAL INFORMATION FOR DRAINS  
OUTLINED IN SPECIFICATION  
HOT FOOD WOOD DRAIN

TRIPLE POT SINK DRAIN  
WOOD COUNTER SINK DRAIN

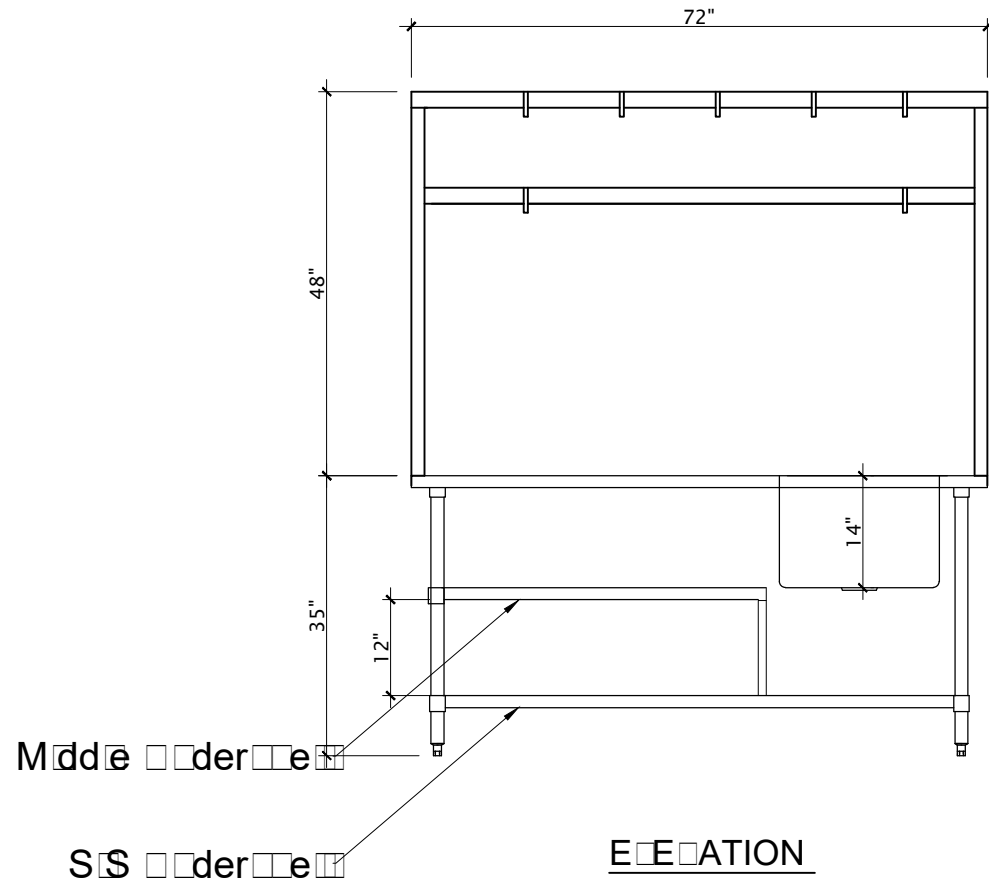
PROVIDE MISSING SHOP DRAWINGS FOR SPECIFICATION  
SECTION ITEM MOUNTING INSULATION  
SECTION ITEM WIRE SHEATHING AND  
SECTION ITEM RECEPTACLE

PLEASE RESUBMIT A STAINLESS STEEL SHOP  
DRAWINGS FOR A COMPLETE PACKAGE ONCE MARKUPS  
ARE INCORPORATED



PLAN VIEW

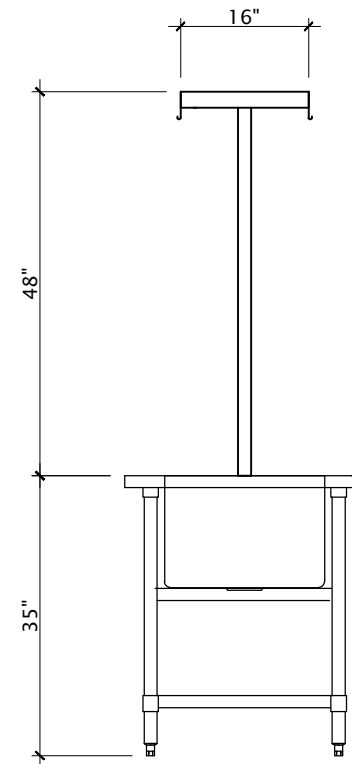
NOTE:  
Stainless Steel Legs  
Fully welded



Middle Shelf

Stainless Steel Shelf

ELEVATION



Side View

ITEMS REQUIRED	Y	NO
Corian	<input type="checkbox"/>	NO
Laminate	<input type="checkbox"/>	NO
Kick Plates-Cus.		NO
Kick Plates-Ser.		NO
Back Splash	<input checked="" type="checkbox"/>	Y
Slanted Tray Rail		NO
Sneeze Guard		NO
S/S Mid Shelf		NO
LED Lighting		NO
Receptacle box		NO
Sink Bowl		NO
Deck Mount Faucet		NO

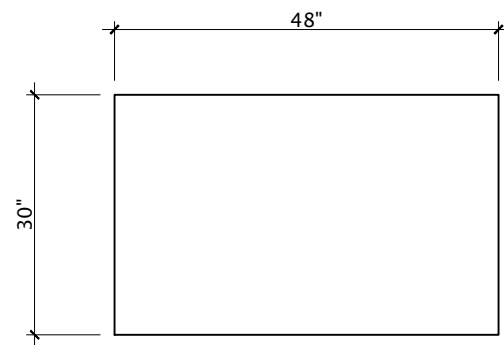


2780 Coventry Road,  
Oakville, Ontario, L6H 6R1  
Phone: 905-825-9665  
Fax: 905-825-0965  
sales@tarrison.com  
www.tarrison.com

PROJECT NAME: Easter Passage High School	ITEM #: 21-22	DATE: 11/24/2017
CUSTOMER: <b>MACKMariplex</b>	MODEL #: SWT-3072 /TPR72 US3072S / SB-2020146	Q'TY: 1
PO / QUOTE #:	DRAWING / ORDER #:	DRAWN BY: J. Rubio

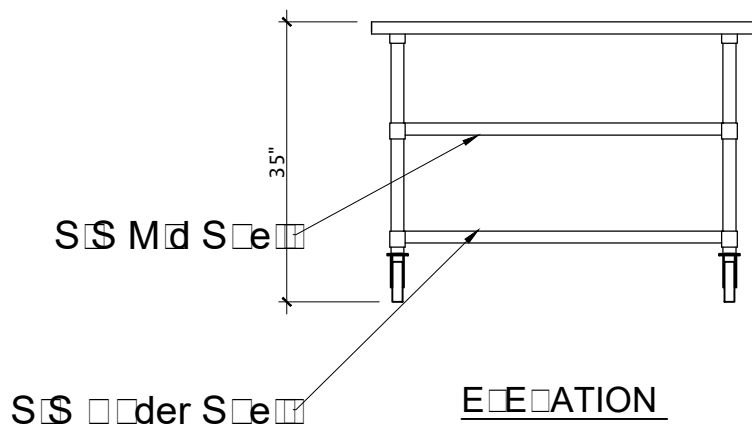
REVISIONS:		
#	DATE	CHANGES
1	2018/01/03	Correction on Sink
2		
3		
4		
5		

APPROVALS:	
Drawings MUST BE Verified Prior TO Unit Being Fabricated	
Approved By:	_____
Signed:	_____
Date:	_____
Production will NOT be schedule until Tarrison team receive signed drawings	

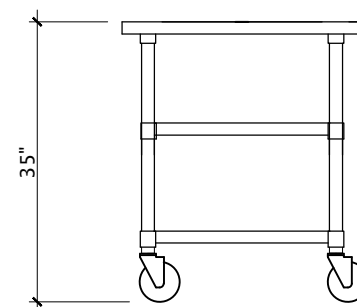


PLAN VIEW

NOTE:  
Stainless Steel Legs  
Fully welded



ELEVATION



Side View

ITEMS REQUIRED	Y/NO
Corian	NO
Laminate	NO
Kick Plates-Cus.	NO
Kick Plates-Ser.	NO
Back Splash	Y
Slanted Tray Rail	NO
Sneeze Guard	NO
S/S Mid Shelf	NO
LED Lighting	NO
Receptacle box	NO
Sink Bowl	NO
Deck Mount Faucet	NO

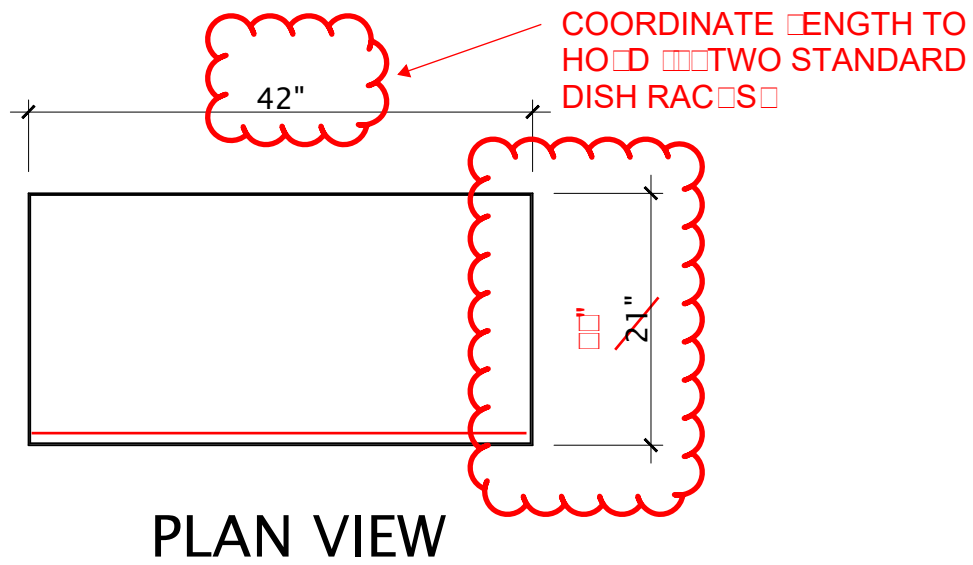


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Phone: 905-825-9665  
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sales@tarrison.com  
www.tarrison.com

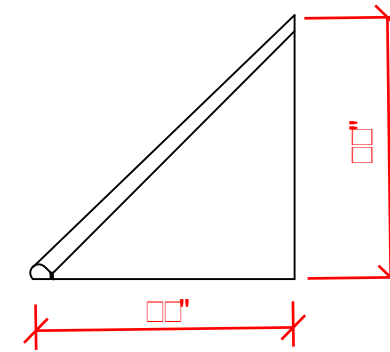
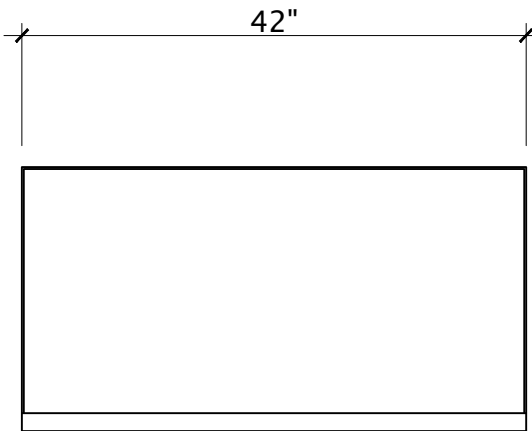
PROJECT NAME: Easter Passage High School	ITEM #: 31	DATE: 11/24/2017
CUSTOMER: <b>MACKMariplex</b>	MODEL #: SWT-3048 / US3048S	Q'TY: 1
PO / QUOTE #:	DRAWING / ORDER #:	DRAWN BY: J. Rubio

REVISIONS:		
#	DATE	CHANGES
1	2018/01/03	Over Shelf Remove
2		
3		
4		
5		

APPROVALS:	
Drawings MUST BE Verified Prior TO Unit Being Fabricated	
Approved By:	_____
Signed:	_____
Date:	_____
Production will NOT be schedule until Tarrison team receive signed drawings	



### S/S WALL SHELF DISH RACK



ITEMS REQUIRED	Y/NO
Corian	NO
Laminate	NO
Kick Plates-Cus.	NO
Kick Plates-Ser.	NO
Back Splash	Y
Slanted Tray Rail	NO
Sneeze Guard	NO
S/S Mid Shelf	NO
LED Lighting	NO
Receptacle box	NO
Sink Bowl	NO
Deck Mount Faucet	NO



2780 Coventry Road,  
Oakville, Ontario, L6H 6R1  
Phone: 905-825-9665  
Fax: 905-825-0965  
sales@tarrison.com  
www.tarrison.com

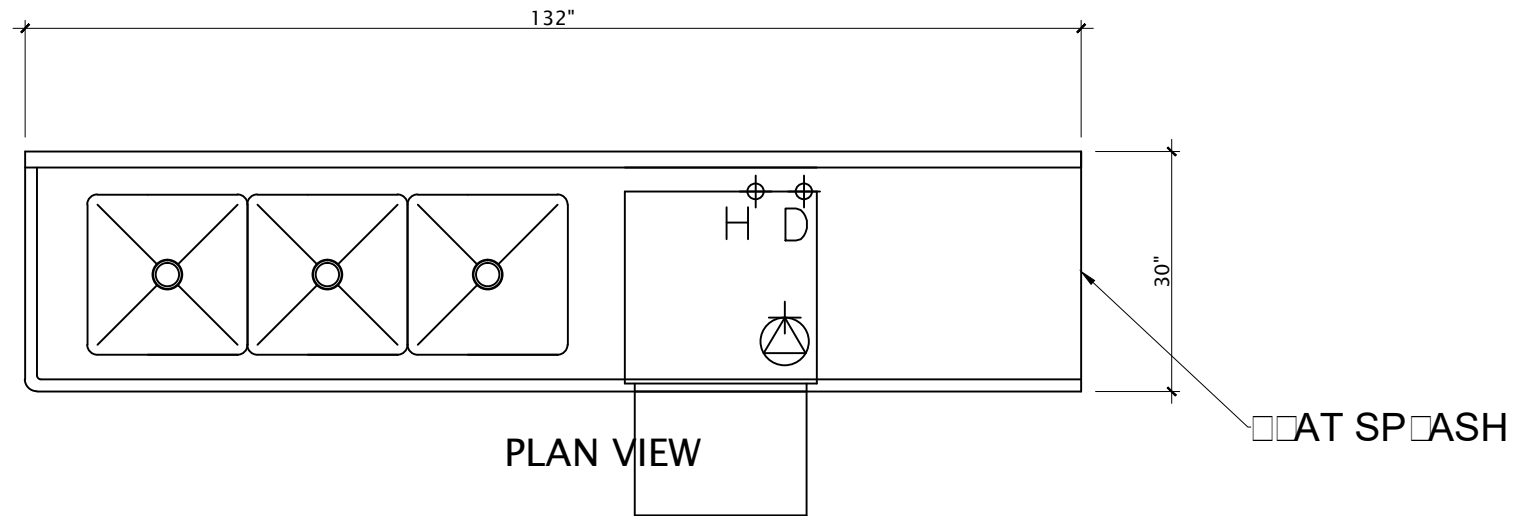
PROJECT NAME: Easter Passage High School	ITEM #: 11	DATE: 11/24/2017
CUSTOMER: <b>MACKMariplex</b>	MODEL #: WSDR22-2	Q'TY: 1
PO / QUOTE #:	DRAWING / ORDER #:	DRAWN BY: J. Rubio

REVISIONS:		
#	DATE	CHANGES
1	2018/01/03	Side View
2		
3		
4		
5		

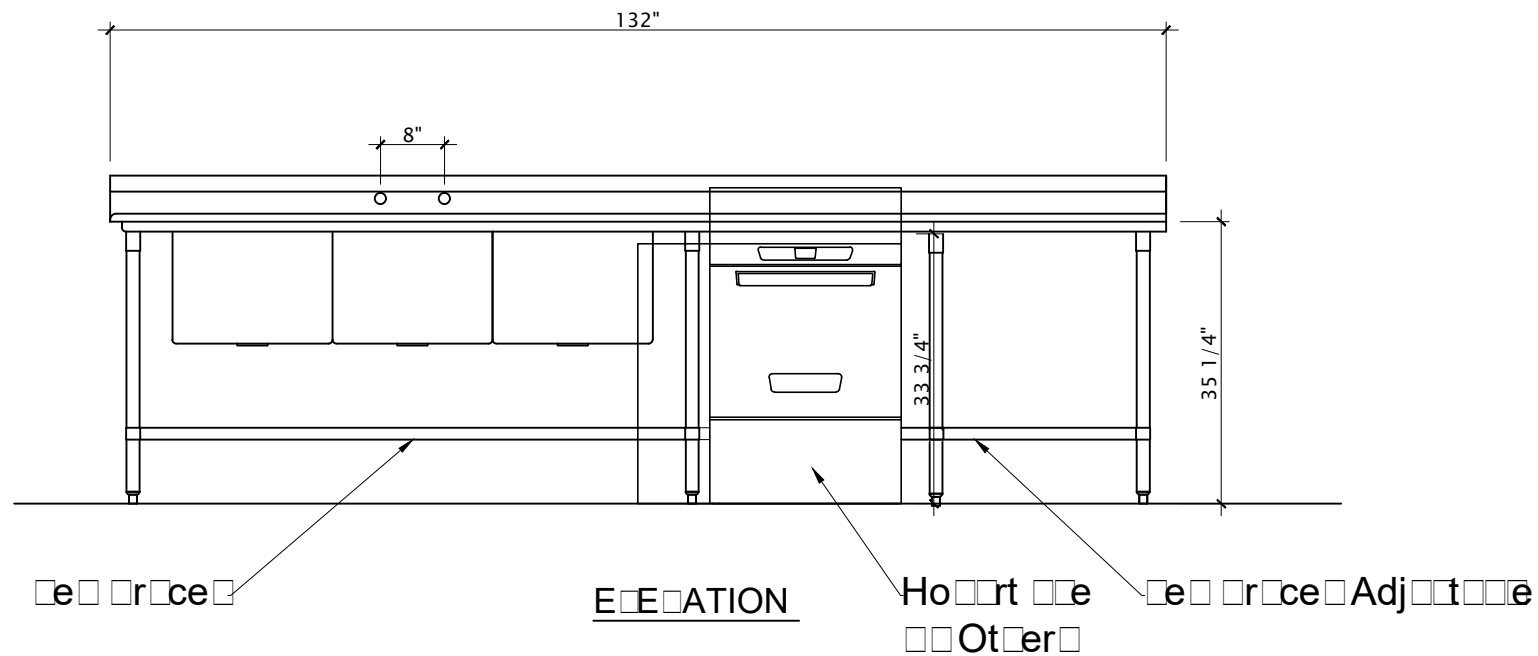
APPROVALS:	
Drawings MUST BE Verified Prior TO Unit Being Fabricated	
Approved By:	_____
Signed:	_____
Date:	_____
Production will NOT be schedule until Tarrison team receive signed drawings	

CK

VIEW



**NOTE:**  
Stainless Steel Legs  
Fully welded



ITEMS REQUIRED	Y/NO
Corian	NO
Laminate	NO
Kick Plates-Cus.	NO
Kick Plates-Ser.	NO
Back Splash	Y
Slanted Tray Rail	NO
Sneeze Guard	NO
S/S Mid Shelf	NO
LED Lighting	NO
Receptacle box	NO
Sink Bowl	NO
Deck Mount Faucet	NO



2780 Coventry Road,  
Oakville, Ontario, L6H 6R1  
Phone: 905-825-9665  
Fax: 905-825-0965  
sales@tarrison.com  
www.tarrison.com

PROJECT NAME: Easter Passage High School	ITEM #: 15	DATE: 11/24/2017
CUSTOMER: <b>MACKMariplex</b>	MODEL #: CDT144L / SB-2020146 SSLEG	Q'TY: 1
PO / QUOTE #:	DRAWING / ORDER #:	DRAWN BY: J. Rubio

REVISIONS:		
#	DATE	CHANGES
1	2017/11/27	Overall Dimension
2	2018/01/03	Overall Dimension
3		
4		
5		

APPROVALS:	
Drawings MUST BE Verified Prior TO Unit Being Fabricated	
Approved By:	_____
Signed:	_____
Date:	_____
Production will NOT be schedule until Tarrison team receive signed drawings	

# SUBMITTAL

x

17 01 02

## SHOP DRAWING REVIEW

REVIEW IS FOR GENERAL COMPLIANCE WITH CONTRACT DOCUMENTS. NO RESPONSIBILITY IS ASSUMED FOR CORRECTNESS OF DIMENSIONS OR DETAILS.

- NO EXCEPTION TAKEN
- MAKE CORRECTIONS NOTED
- REJECTED
- REVISE AND RESUBMIT
- SUBMIT SPECIFIED ITEM

20 Duke Street, Suite 201  
Bedford, NS B4A 2Z5

Sub-Contractor:

Contractor:

Submittal #

Spec #

Spec Title

Date:

Job Name/Number

21134 Eastern Passage High School 9-12

**WSP CANADA INC.**

PROJECT ESHS.

DATE Oct. 5, 17

REVIEWED BY: [Signature]

Item #	Description	Rev #
1	11 04 10 - Food Service Equipment	0
1	Acceptable	
2	"	
5	"	
6	Unit requires door locks & should be white finish	
13	Acceptable	
17	"	
18	"	
27	"	
28	"	

Comments:



# MB MASTER-BILT® FUSION™ SERIES



MBSP48-12



ITEM NO. \_\_\_\_\_  
PROJECT \_\_\_\_\_  
LOCATION \_\_\_\_\_  
DATE \_\_\_\_\_ QTY. \_\_\_\_\_

## MBSP SERIES Sandwich/Salad Prep Units

**MODELS**  
 MBSP27-8     MBSP36-10     MBSP48-12  
 MBSP60-16     MBSP72-18

**WSP CANADA INC.**

PROJECT: EPHS

DATE: 02.5.17

REVIEWED BY: [Signature]

**WSP DRAWING REVIEW**

REVIEW IS FOR GENERAL COMPLIANCE WITH CONTRACT DOCUMENTS. NO RESPONSIBILITY IS ASSUMED FOR CORRECTNESS OF DIMENSIONS OR DETAILS.

- NO EXCEPTION TAKEN
- MAKE CORRECTIONS NOTED
- REJECT
- REVISE AND RESUBMIT
- SUBMIT SPECIFIED ITEM

- Drop-in section:**
- Fans force cold air into this enclosed area keeping stored food items consistently cold
  - A stainless steel divider prevents food spillage into the storage area beneath
  - Accomodates 6" deep pans (4" standard)

### FEATURES

**CONSTRUCTION**

- Curved corner design creates a stylish appearance and reduces chances of injury in slip-and-fall accidents
- Stainless steel interior and exterior
- Foamed-in-place with low ODP polyurethane insulation
- Standard 9 1/2" deep reversible cutting board
- Insulated top lid
- Wall thickness: 1.77"
- 6" diameter casters
- Adjustable heavy-duty vinyl-coated shelves
- 1/6 size pans included (two 1/9 size pans and six 1/6 pans included in MBSP27-8)

- 1-door models ..... hinged right
- 2-door models.....left hinged left, right hinged right
- 3-door models.....left hinged left, middle hinged left, right hinged right

- Door width:
  - MBSP27-8..... 27 1/4"
  - MBSP36-10..... 18"
  - MBSP48-12..... 23 7/8"
  - MBSP60-16..... 30"
  - MBSP72-18..... 23 7/8"



**REFRIGERATION**

- Self-contained forced air refrigeration system
- Coated evaporator coil
- Refrigerant: R-134a
- Temperature range: 32° to 40°F (0° to 4°C)

**WARRANTY**

- **Standard limited three year parts and labor**
- **Additional two year coverage on compressor part**

### OPTIONS

- Single or double overshelf 
- Refrigerated drawers (excluding MBSP36-10) 

**DOORS**

- Self-closing
- Standard door swing configuration:

### BID SPECIFICATIONS

Item no. MBSP\_\_\_\_\_. Provide \_\_\_\_\_ Sandwich/Salad Prep Unit(s), Master-Bilt® model no. MBSP\_\_\_\_\_.  
 Prep unit will feature rounded corner construction with stainless steel interior

and exterior.  
 The refrigeration system will be bottom mounted and self-contained. Refrigerant will be R-134a. The temperature range will be 32° to 40°F (0° to 4° C).

Prep unit to have standard limited three year parts and labor with additional two year coverage on compressor part.  
 Prep unit to be UL, C-UL and ETL Sanitation listed.

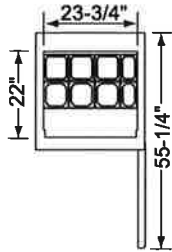


908 Highway 15 North • New Albany, MS 38652  
 PHONE: 800-647-1284 or 662-534-9061 • FAX: 800-232-3966 or 662-534-6049 • www.master-bilt.com

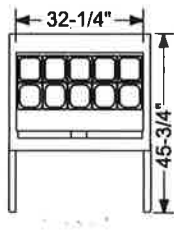
**TECHNICAL SPECIFICATIONS**

MODEL	DIMENSIONS (in.)			DIMENSIONS (mm)			VOLTS	AMPS	UNIT H.P.	NO. OF DOORS	NO. OF SHELVES	NO. OF PANS	CAP. CU. FT.	SHIP CU. FT.	SHIP WT. (LB/KG)
	L	D	H*	L	D	H*									
MBSP27-8	27 1/2	30	42 1/2	699	762	1080	115	3.2	1/5	1	1	(6) 1/6, (2) 1/9	6.8	24.9	212/96
MBSP36-10	36 3/8	30	42 1/2	924	762	1080	115	3.6	1/5	2	2	(10) 1/6	9.4	31.4	268/122
MBSP48-12	48 1/4	30	42 1/2	1226	762	1080	115	7.9	3/8	2	2	(12) 1/6	12.7	42.5	304/138
MBSP60-16	60 3/8	30	42 1/2	1534	762	1080	115	7.9	3/8	2	2	(16) 1/6	16.0	52.4	344/156
MBSP72-18	72 3/8	30	42 1/2	1838	762	1080	115	9.9	3/8	3	3	(18) 1/6	19.6	61.8	384/175

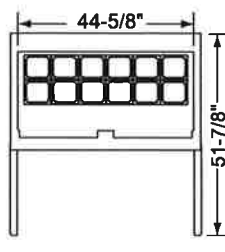
\*Height includes casters.



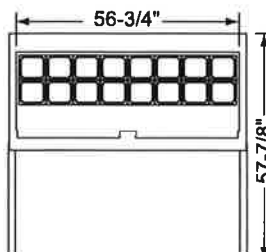
MBSP27-8  
PLAN VIEW



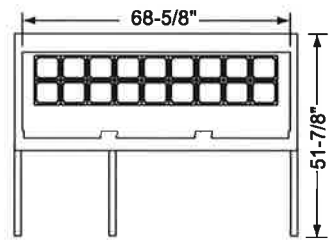
MBSP36-10  
PLAN VIEW



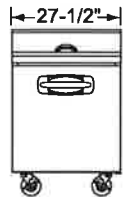
MBSP48-12  
PLAN VIEW



MBSP60-16  
PLAN VIEW



MBSP72-18  
PLAN VIEW



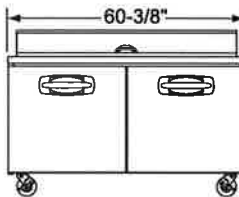
MBSP27-8  
ELEVATION VIEW



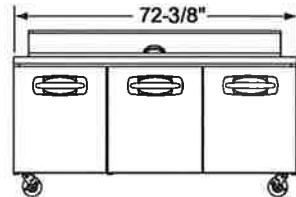
MBSP36-10  
ELEVATION VIEW



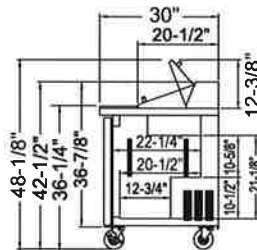
MBSP48-12  
ELEVATION VIEW



MBSP60-16  
ELEVATION VIEW



MBSP72-18  
ELEVATION VIEW



ALL MODELS  
SIDE VIEW

**LISTINGS**



**HOOUP**

All models via plug in, 9 foot long flexible three wire 14/3 cord with molded plug.



NEMA 5-15P

**OPTIONAL REFRIGERATED DRAWER CONFIGURATIONS (Not available on MBSP36-10 model)**



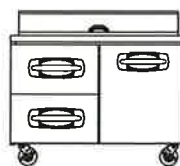
MBSP27-8-001



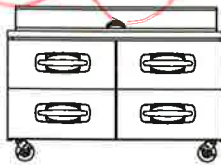
MBSP48-12-001



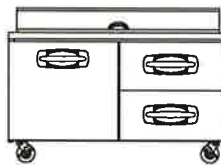
MBSP48-12-002



MBSP48-12-003



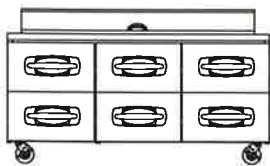
MBSP60-16-001



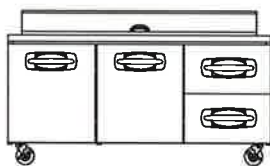
MBSP60-16-002



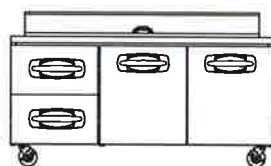
MBSP60-16-003



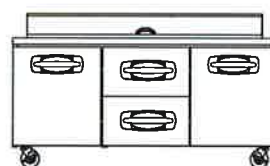
MBSP72-18-001



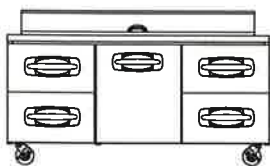
MBSP72-18-002



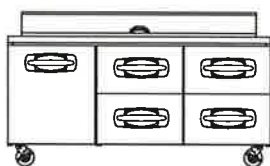
MBSP72-18-003



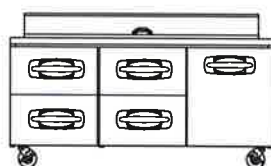
MBSP72-18-004



MBSP72-18-005

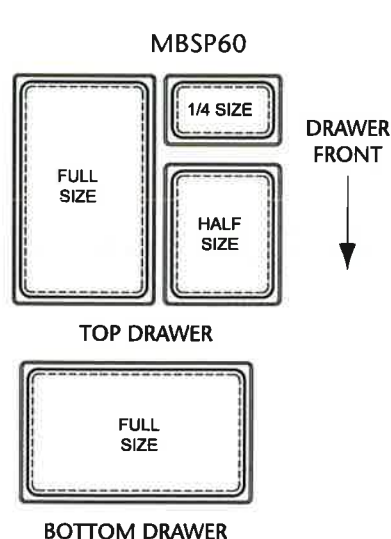
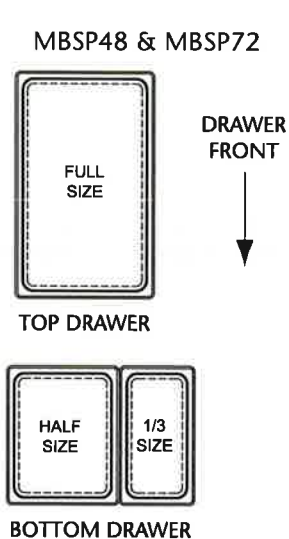
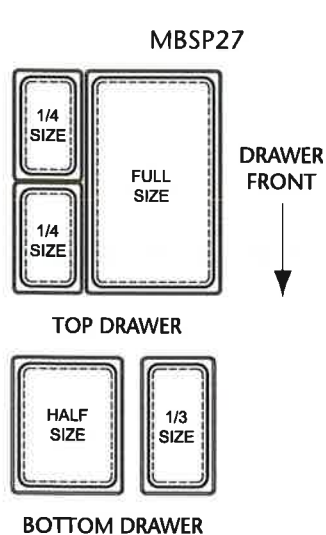


MBSP72-18-006



MBSP72-18-007

**PAN CONFIGURATIONS FOR REFRIGERATED DRAWERS (Not available on MBSP36-10 model)**

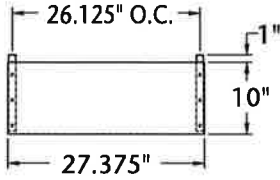


\*U.S. size pans, pans provided by others. Drawers accept up to 6-inch deep pans.

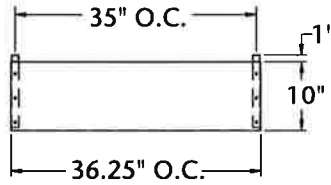


**MBSP SERIES**  
SANDWICH/SALAD PREP UNITS

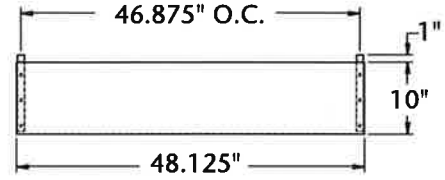
**OPTIONAL OVERSHELF SPECIFICATIONS**



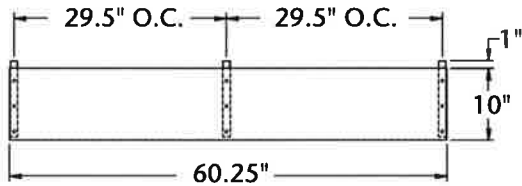
PLAN VIEW  
MBSP27, MBSMP27,  
MBUR/MBUF27



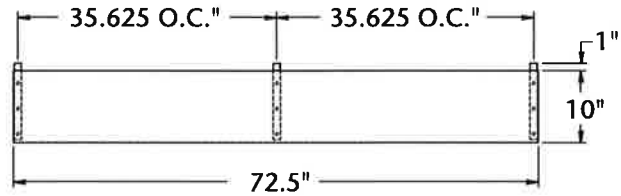
PLAN VIEW  
MBSP36, MBSMP36,  
MBUR36



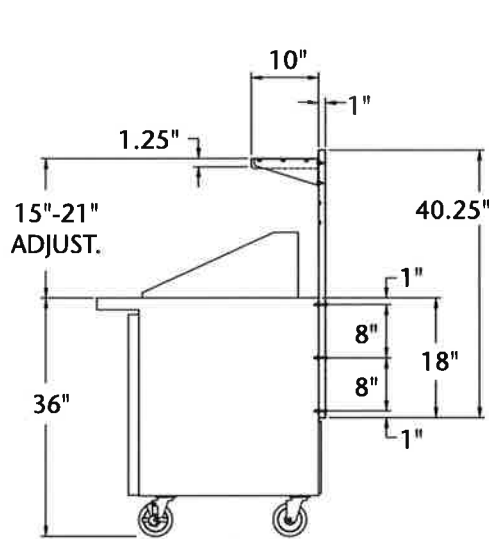
PLAN VIEW  
MBSP48, MBSMP48,  
MBUR/MBUF48



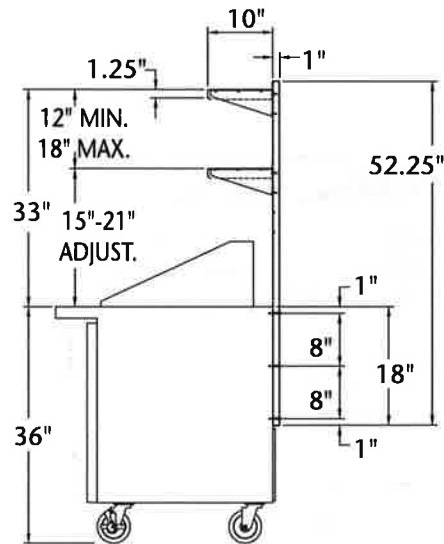
PLAN VIEW  
MBSP60, MBSMP60, MBUR/MBUF60



PLAN VIEW  
MBSP72, MBSMP72, MBUR72



SINGLE SHELF SIDE VIEW



DOUBLE SHELF SIDE VIEW

NOTE: Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity. All specifications subject to change without notice.



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# Amana<sup>®</sup> Commercial

Project #: \_\_\_\_\_

Item #: \_\_\_\_\_



Model HDC12A2 shown

## Heavy Volume

### Amana<sup>®</sup> Commercial Microwave Model HDC12A2

#### Power Output

- 1200 watts of power.
- 11 power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes
- Unique method of energy distribution provides superior even heating throughout the cavity.
- Interlock switch assembly is engineered for maximum durability and long life.

#### Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option with one-touch programming. Reduces prep time, labor and food waste while providing consistent results.
- Controls are user friendly and require minimal training.
- Multiple quantity pad calculates the proper cook times for multiple portions.
- See-through tempered glass outer window and lighted interior for monitoring without opening the door.
- Ample .6 cubic ft. (17 liter) foot capacity accommodates a standard half-sized pan.
- Stackable to save valuable counter space.
- Gasket sealed ceramic tray to reduce plate-to-shelf edge impact and keep spills contained.

#### Easy to Maintain

- Braille touch pads are ADA compliant.
- Stainless steel exterior and interior for easy cleaning and a professional look.
- Constructed to withstand the foodservice environment.
- Removable, cleanable air filter and clean filter reminder protects oven components.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.



AIA File #:

Specification #:

### Heavy Volume

This category of microwave is ideal for...

#### Applications:

- Convenience stores
- Bakery cafes
- Kiosks

#### Through put potential:

- Refrigerated 1/6 lb. cheeseburger, 60+ per hour
- Pre-baked muffin, 100+ per hour
- 5 oz. refrigerated cheese omelet, 25+ per hour

#### Defrost:

- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times.

866-426-2621

**NO DRAWING REVIEW**  
REVIEW IS FOR GENERAL COMPLIANCE WITH CONTRACT DOCUMENTS. NO RESPONSIBILITY IS ASSUMED FOR CORRECTNESS OF DIMENSIONS OR DETAILS.

- NO EXCEPTION TAKEN
- MAKE CORRECTIONS NOTED
- REJECTED
- REVISE AND RESUBMIT
- SUBMIT SPECIFIED ITEM

**WSP CANADA INC.**

PROJECT

EPHS

DATE

02.5.17

Part No. 20154657

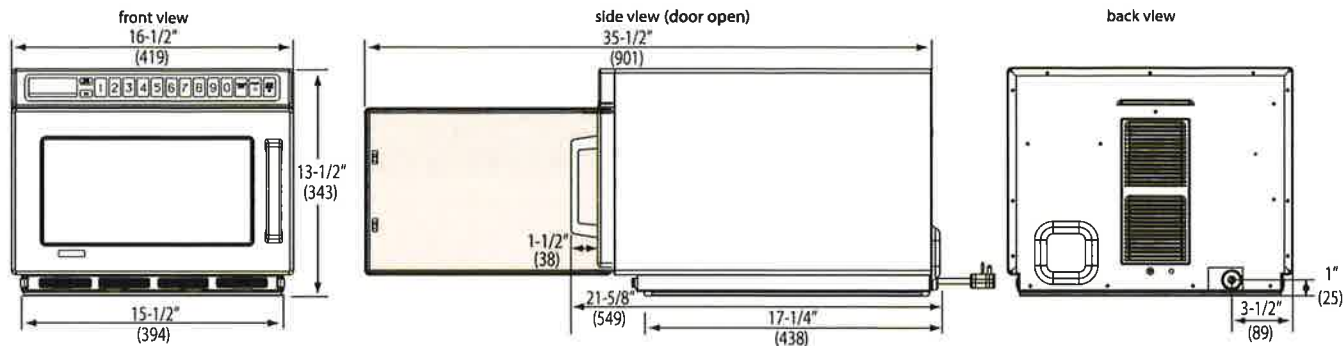
Updated 6/13/16

Original Instructions



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Cedar Rapids, Iowa 52404

# Amana® Commercial Microwave Model HDC12A2 Heavy Volume




**Installation Clearances - Top: 2" (51), Sides: 1" (25), Back: None**

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

**Specifications**

Model	HDC12A2	UPC Code 719881159355
Configuration	Countertop	
Control System	Touch	
Programmable Control Pads	10	
Braille	Yes	
Settings Programmable	100	
Max. Cooking Time	60:00	
Power Levels	11	
Defrost	Yes, power level 2	
Time Entry Option	Yes	
Microwave Distribution	Double rotating antenna, top and bottom	
Magnetrons	2	
Display	LED	
Stackable	Yes	
Stage Cooking	Yes, 4	
Interior Light	Yes	
Door Opening	Grab and pull handle	
Signal	Adjustable, end of cycle	
Air Filter	Yes, removable with clean filter reminder	
Multiple Portion Setting	Yes, up to 2 portions	
Exterior Dimensions	H 13 1/2" (343)	W 16 1/2" (419) D** 21 5/8" (549)
Cavity Dimensions	H 6 3/4" (171)	W 13" (330) D 12" (305)
Door Depth	37" (940mm), 90°+ door open	
Usable Cavity Space	.6 cubic ft. (17 liter)	
Exterior Finish	Stainless steel	
Interior Finish	Stainless steel with gasket sealed ceramic tray	
Power Consumption	2000 W, 16.8 A	
Power Output*	1200 W* Microwave	
Power Source	120V, 60 Hz, 20 A single phase	
Plug Configuration / Cord	NEMA 5-20	5' 6" (1.7m) 
Frequency	2450 MHz	
Product Weight	67 lbs. (30 kg.)	
Ship weight (approx.)	74 lbs. (34 kg.)	
Shipping Carton Size	H 18 5/8" (473)	W 21 7/8" (556) D 24 3/8" (625)
UPS Shippable	Yes	

**Specifications**

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items and shall have automatic cooking capability for up to two portions. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. LED display shall be a backlit. There shall be 11 power levels, 4 cooking stages and defrost mode at 20% power or power level 2. Microwave output shall be 1200 watts distributed by two magnetrons each with a rotating antenna to provide superior even heating throughout the cavity. Heavy duty door shall have a tempered glass outer window and a grab and pull handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large .6 cubic ft. (17 liter) cavity shall accommodate a standard 6" (152 mm) deep half-sized pan. Gasket sealed ceramic tray to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Oven shall have a removable, cleanable splatter shield. Air filter shall be easily accessible and removable from the front of the oven and have a "clean filter" reminder feature. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, ETL for safety and sanitation.

**Warranty**

Warranty Certificate for this product can be found on the ACP, Inc. website at: [www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)

**Service**

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.

AIA File #:

Measurements in ( ) are millimeters  
 \* IEC 60705 Tested  
 \*\* Includes handle



Part No. 20154657  
 Updated 6/13/16  
 Original Instructions



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 Cedar Rapids, Iowa 52404



# ZGUARD® FOOD SHIELDS

## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Model: ZG9600  
 Length: \_\_\_\_\_

## STANDARD NSF LISTED FINISH OPTIONS

- Brushed Aluminum
- Chrome
- Gloss Black
- Wrinkle Black
- Smoked Copper
- Polished Brass Finish
- Other \_\_\_\_\_

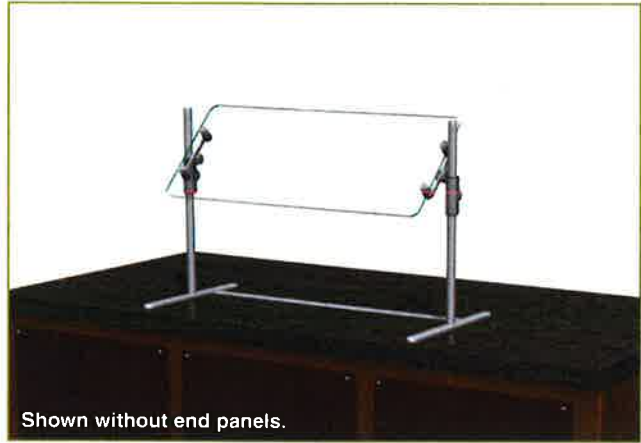
## GLASS OPTIONS

- 1" Radius Corner (standard)
- Square Corners
- 1/4" Tempered Glass (not for shelves)  
Overall Max 47"
- 3/8" Tempered Glass (for shelf or span more than 54")  
Overall Max 47"

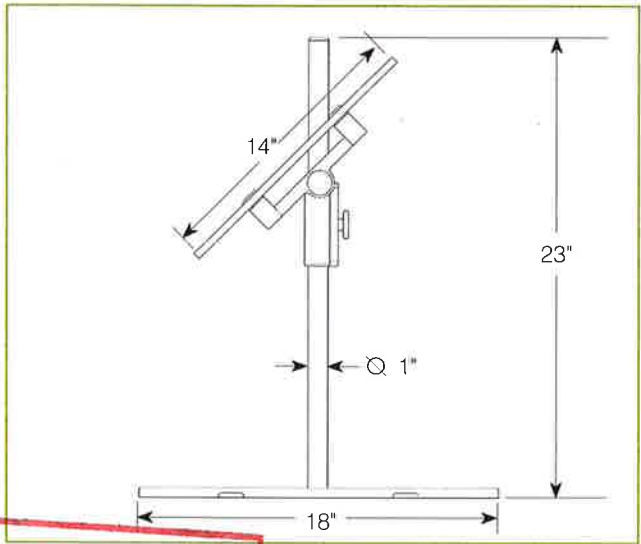
For overall dimension greater than 47" please call the BSI Factory.

## ZG9600

Portable Market Guard



Shown without end panels.



**SHOP DRAWING REVIEW**

REVIEW IS FOR GENERAL COMPLIANCE WITH CONTRACT DOCUMENTS. NO RESPONSIBILITY IS ASSUMED FOR CORRECTNESS OF DIMENSIONS OR DETAILS.

- NO EXCEPTION TAKEN
- MAKE CORRECTIONS NOTED
- REJECTED
- REVISE AND RESUBMIT
- SUBMIT SPECIFIED ITEM

WSP CANADA INC.

PROJECT EPHS

DATE Oct. 5, 17

REVIEWED BY: [Signature]

To meet NSF guidelines, end panels are included on all BSI quotations unless specifically excluded. (See End Panel Page for More Details.)

### \* Approval Drawings Required

Printed in the U.S.A. (January 2016) BSI, LLC  
 Specifications subject to change without notice.

Patent Number 6,588,863 Rv. 9



Project	Quantity	Item #
Model Specified:		CSI Section 11400

### G-Series Pass-Thru Glass Door Refrigerators/Self-Contained



Equipped with an easy to use microprocessor control!



Model G11004P

### One & Two Section Models, 32" Deep



Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series line-up includes a wide range of one and two section pass-thru refrigerator models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hingings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

#### AVAILABLE MODELS

\*Door hinging when viewed from that side.

Single Section Models				Two Section Models			
Model #	Door	Hinging	Hinging*	Model #	Door	Hinging	Hinging*
G11002P	Half	Right	Right	G21004P	Half	Left/Right	Left/Right
G11003P	Half	Right	Left	G21005P	Half	Left/Left	Left/Left
G11004P	Half	Left	Left	G21006P	Half	Right/Left	Right/Left
G11005P	Half	Left	Right	G21007P	Half	Right/Right	Right/Right
G11012P	Full	Right	Right	G21014P	Full	Left/Right	Left/Right
G11013P	Full	Right	Left	G21015P	Full	Left/Left	Left/Left
G11014P	Full	Left	Left	G21016P	Full	Right/Left	Right/Left
G11015P	Full	Left	Right	G21017P	Full	Right/Right	Right/Right

### Standard Product Features

- High Quality Stainless Steel Exterior Front
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Hinged Glass Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- LED Lights With Front Mounted Switch
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gaskets
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick Refrigeration Recovery Times
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

### Optional Accessory Kits

- Additional Epoxy Coated Shelves\*
  - No. 1 Type Tray Slides\* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
  - No. 4 Type Tray Slides\* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
  - Universal Type Tray Slides\* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
  - Plated Shelves\* (for use in lieu of standard shelving)
  - EZ-Change Interiors (#1, universals, universal heavy duty tray slides and shelves)
  - 6" High Adjustable Legs (for use in lieu of standard casters)
- \*Please refer to spec sheet TR95872 for optional accessory kit details.
- Additional accessory kits are shipped separately for later installation by others at the jobsite.

SHOP DRAWING REVIEW

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Additional accessory kits are shipped separately for later installation by others at the jobsite.

NO EXCEPTION TAKEN

MAKE CORRECTIONS NOTED

REJECTED

REVISE AND RESUBMIT

SUBMIT SPECIFIED ITEM

Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International

PROJECT: ESHS

DATE: 04.5.17

Approval: [Signature]

REVIEWED BY: [Signature]

See Note on front pg. of shop drawings

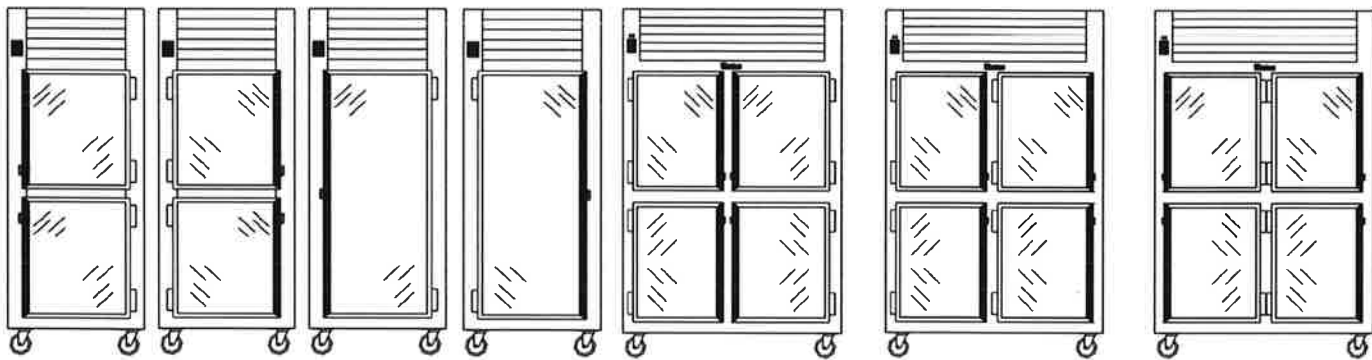


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Website: www.traulsen.com

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Project	Quantity	Item #
Model Specified:		CSI Section 11400



Elevation  
G11002P  
G11003P

Elevation  
G11004P  
G11005P

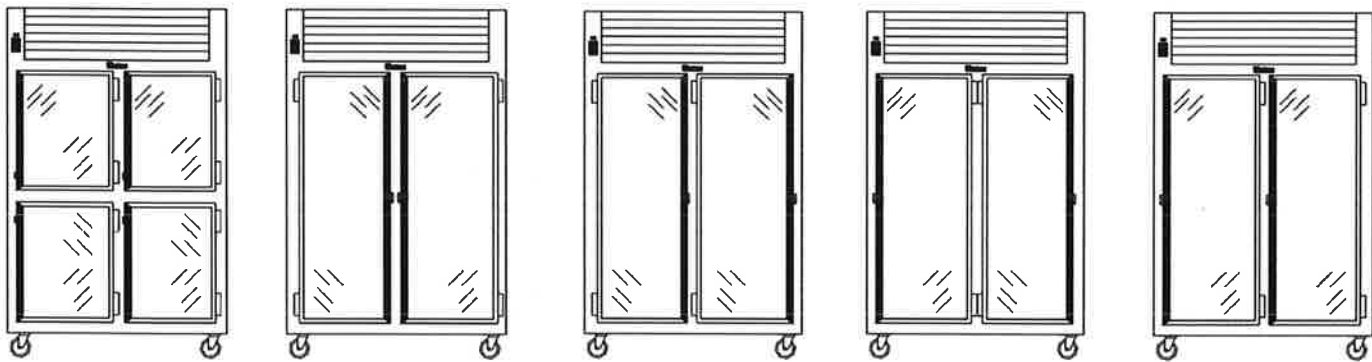
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G11012P  
G11013P

Elevation  
G11014P  
G11015P

Elevation  
G21004P

Elevation  
G21005P

Elevation  
G21006P



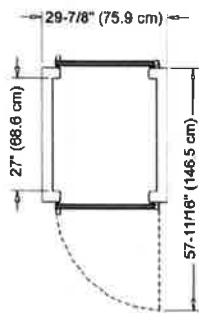
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G21007P

Elevation  
G21014P

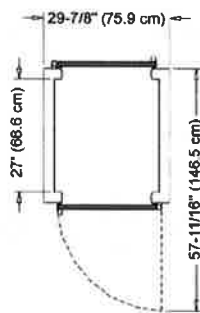
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G21015P

Elevation  
G21016P

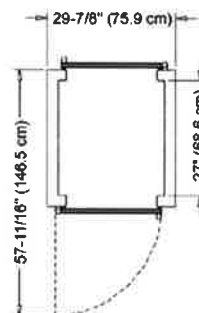
Elevation  
G21017P



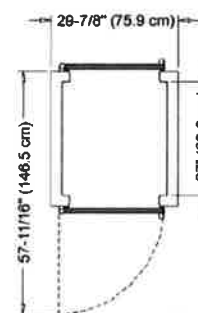
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G11002P  
G11012P



Plan  
G11003P  
G11013P



Plan  
G11004P  
G11014P



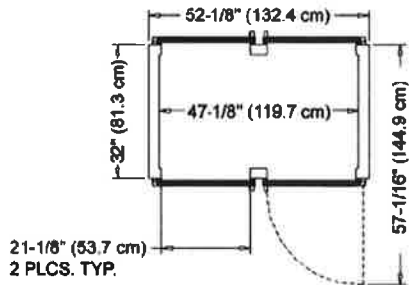
Plan  
G11005P  
G11015P

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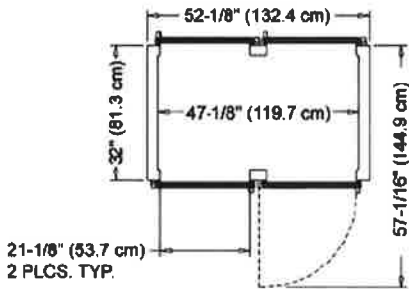
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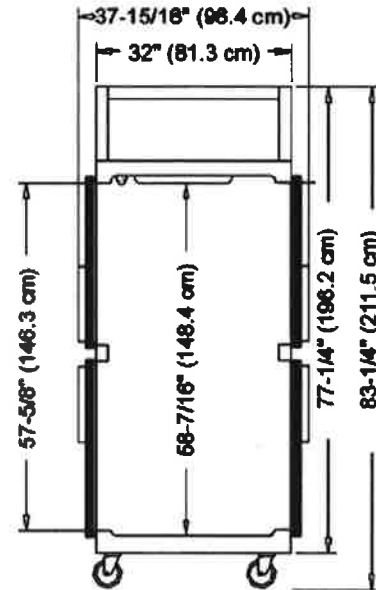
Project	Quantity	Item #
Model Specified:		CSI Section 11400



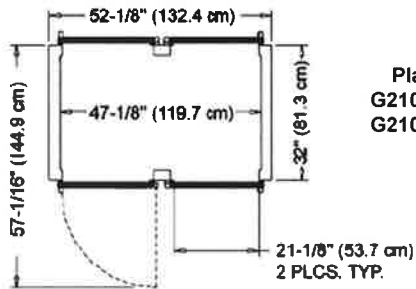
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G21004P  
G21014P



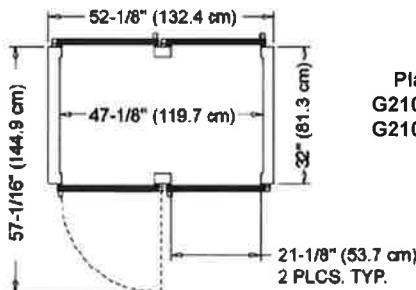
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G21005P  
G21015P



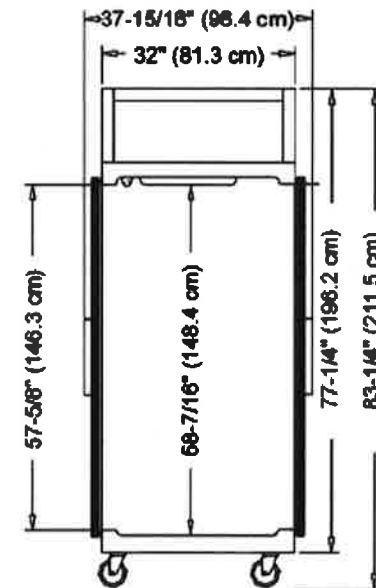
Section View  
All Half Height Door Models



Plan  
G21006P  
G21016P



Plan  
G21007P  
G21017P



Section View  
All Full Height Door Models



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Project	Quantity	Item #
Model Specified:		CSI Section 11400

### Specifications

**Construction, Hardware and Insulation**

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included.

Doors are equipped with removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. An external switch is provided to activate the interior LED lighting.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

The cabinet is insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

**Refrigeration System**

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

**Controller**

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

**Interior**

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

**Warranties**

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.

DIMENSIONAL DATA	1-Section Models	2-Section Models
Net capacity cu. ft.	25.9 (733.4 cu l)	50.2 (1422 cu l)
Length - overall in.	29 <sup>7</sup> / <sub>16</sub> (75.9 cm)	52 <sup>1</sup> / <sub>2</sub> (132.4 cm)
Depth - overall in.	37 <sup>15</sup> / <sub>16</sub> (96.4 cm)	37 <sup>15</sup> / <sub>16</sub> (96.4 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)
Depth - doors open 90° in.	83 <sup>3</sup> / <sub>8</sub> (211.8 cm)	83 <sup>3</sup> / <sub>8</sub> (211.8 cm)
Clear door width in.	21 <sup>1</sup> / <sub>2</sub> (53.6 cm)	21 <sup>1</sup> / <sub>2</sub> (53.6 cm)
Clear half-door height in.	27 <sup>1</sup> / <sub>2</sub> (69.9 cm)	27 <sup>1</sup> / <sub>2</sub> (69.9 cm)
Clear full-door height in.	57 <sup>5</sup> / <sub>8</sub> (146.3 cm)	57 <sup>5</sup> / <sub>8</sub> (146.3 cm)
Height-overall on 6" casters <sup>3</sup>	83 <sup>3</sup> / <sub>4</sub> (211.5 cm)	83 <sup>3</sup> / <sub>4</sub> (211.5 cm)
No. Standard Shelves	3	6
Shelf area sq. ft. <sup>1</sup>	18.8 (1.75 sq m)	34.6 (3.21 sq m)
<b>ELECTRICAL DATA</b>		
Voltage	115/60/1	115/60/1
Feed wires with Ground	3	3
Full load amperes	7.4	8.4
<b>REFRIGERATION DATA</b>		
Refrigerant	R-134a	R-134a
BTU/HR H.P. <sup>2</sup>	2240 (1/8 HP)	4610 (1/4 HP)
<b>SHIPPING DATA</b>		
Length - crated in.	35 (89 cm)	63 (160 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)
Height - crated in.	83 <sup>1</sup> / <sub>2</sub> (212 cm)	83 <sup>1</sup> / <sub>2</sub> (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)

NOTES

NOTE: Figures in parentheses reflect metric equivalents.

- 1= Figure shown reflects the area of standard shelf compliment plus the additional storage area available on the cabinet bottom.
- 2= Based on a 90 degree F ambient and 20 degree F evaporator. For remote data please refer to spec sheet TR35837.
- 3= 12" Top clearance preferred for optimum performance and service access.



Equipped With One NEMA 5-15 P Plug

NOTE: When ordering please specify: Voltage, Hinging, Door Size and Options.

Continued product development may necessitate specification changes without notice. Part No. TR35886 (REV. 07-01-16)

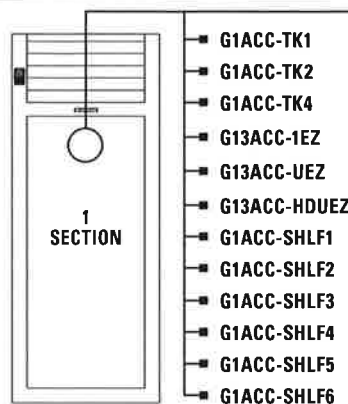
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## G-SERIES ACCESSORY KITS

# 1 Section Models

### G-SERIES ACCESSORY KIT LOCATION GUIDE:

Each kit includes all necessary mounting hardware except where noted. All G-Series accessory kits are pre-packaged for easy installation at the job site.



**One Section Models**

### EZ-CHANGE KITS:

		HEATED CABINET	REFRIG. / FREEZER
<b>G13ACC-1EZ</b>	(4) pairs #1 tray slides with pilasters per 1/2 section (top or bottom)	Available	Available
<b>G13ACC-UEZ</b>	(3) pairs universal with pilasters per 1/2 section (top or bottom)	Available	Available
<b>G13ACC-HDUEZ</b>	(3) pairs heavy duty universal with pilasters per 1/2 section (top or bottom)	Available	Available

### TRAY SLIDES:

<b>G1ACC-TK1</b>	(8) pairs #1 tray slides includes pilasters per full section	Available	Available
<b>G1ACC-TK2</b>	(2) pairs #4 tray slides includes pilasters per full section	Available	Available
<b>G1ACC-TK4</b>	(7) pairs universal tray slides includes pilasters per full section	Available	Available

### SHELVES:

<b>G1ACC-SHLF1</b>	(3) epoxy coated shelves on pins	Not Available	Available
<b>G1ACC-SHLF2</b>	(3) epoxy coated shelves on pilasters	Not Available	Available
<b>G1ACC-SHLF3</b>	(3) plated shelves on pins	Not Available	Available
<b>G1ACC-SHLF4</b>	(3) plated shelves on pilasters	Not Available	Available
<b>G1ACC-SHLF5</b>	(1) epoxy coated shelf with pins & clips	Not Available	Available
<b>G1ACC-SHLF6</b>	(1) plated shelf with pins & clips	Available	Available

### OPTIONS:

Optional remote G-Series one door models include TXV and solenoid valve only. Top mounted condensate evaporator is included, however, does not include the condensing unit. <i>Please designate by adding "R" at end of model number.</i>	Available
Export Crating	Available

### OTHER ACCESSORY KITS – FOR ALL G-SERIES REFRIGERATOR, FREEZER & HEATED MODELS:

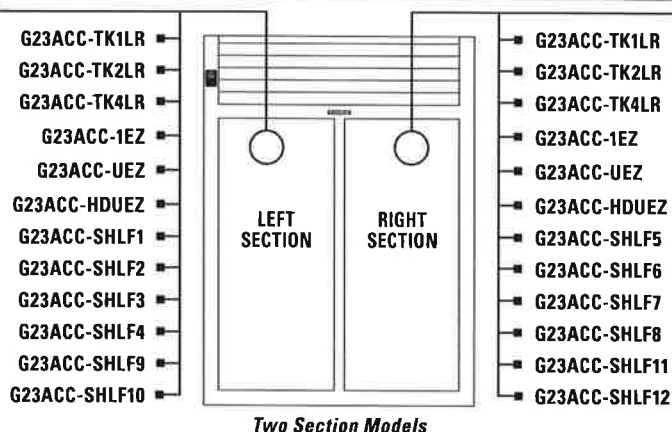
<b>GSACC-LEGS</b>	Set of (4) 6" high legs	Available
<b>CK3</b>	Set of (4) 4-5/8" high casters	Available
<b>GSACC-#1TS</b>	(1) pair #1 type tray slides <i>(Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)</i>	Available
<b>GSACC-#4TS</b>	(1) pair #4 type tray slides <i>(Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)</i>	Available
<b>GSACC-UVTS</b>	(1) pair universal type tray slides <i>(Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.) (excludes 2 section heated cabinets only)</i>	Available
<b>GSACC-1EZ</b>	(1) pair #1 type tray slides <i>(Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)</i>	Available
<b>GSACC-UEZ</b>	(1) pair universal type tray slides <i>(Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)</i>	Available
<b>GSACC-HDUEZ</b>	(1) pair heavy duty universal type tray slides <i>(Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)</i>	Available
<b>GSACC-PLSTS</b>	(1) set pilasters and clips for shelves <i>(Not Applicable For Tray Slides)</i>	Available

# G - SERIES ACCESSORY KITS

## 2 Section Models

### G-SERIES ACCESSORY KIT LOCATION GUIDE:

Each kit includes all necessary mounting hardware except where noted. All G-Series accessory kits are pre-packaged for easy installation at the job site.



### EZ-CHANGE KITS:

		HEATED CABINET	REFRIG. / FREEZER
<b>Left and Right Section:</b>			
<b>G23ACC-1EZ</b>	(4) pairs #1 tray slides with pilasters per 1/2 section (top and bottom)	Available	Available
<b>G23ACC-UEZ</b>	(3) pairs universal with pilasters per 1/2 section (top and bottom)	Not Available	Available
<b>G23ACC-HDUEZ</b>	(3) pairs heavy duty universal with pilasters per 1/2 section (top and bottom)	Not Available	Available

### TRAY SLIDES:

<b>Left and Right Section:</b>			
<b>G23ACC-TK1LR</b>	(8) pairs #1 tray slides (with pilasters) per full section	Available	Available
<b>G23ACC-TK2LR</b>	(2) pairs #4 tray slides (with pilasters) per full section	Available	Available
<b>G23ACC-TK4LR</b>	(7) pairs universal tray slides (with pilasters) per full section	Not Available	Available

### SHELVES:

<b>Left Section:</b>			
<b>G23ACC-SHLF1</b>	(3) epoxy coated shelves on pins	Not Available	Available
<b>G23ACC-SHLF2</b>	(3) epoxy coated shelves on pilasters	Not Available	Available
<b>G23ACC-SHLF3</b>	(3) plated shelves on pins	Not Available	Available
<b>G23ACC-SHLF4</b>	(3) plated shelves on pilasters	Not Available	Available
<b>G23ACC-SHLF9</b>	(1) epoxy coated shelf with pins & clips	Not Available	Available
<b>G23ACC-SHLF10</b>	(1) plated shelf with pins & clips	Not Available	Available
<b>Right Section:</b>			
<b>G23ACC-SHLF5</b>	(3) epoxy coated shelves on pins	Not Available	Available
<b>G23ACC-SHLF6</b>	(3) epoxy coated shelves on pilasters	Not Available	Available
<b>G23ACC-SHLF7</b>	(3) plated shelves on pins	Not Available	Available
<b>G23ACC-SHLF8</b>	(3) plated shelves on pilasters	Not Available	Available
<b>G23ACC-SHLF11</b>	(1) epoxy coated shelf with pins & clips	Not Available	Available
<b>G23ACC-SHLF12</b>	(1) plated shelf with pins & clips	Not Available	Available
<b>Left or Right Section:</b>			
<b>G23ACC-SHLF13</b>	(1) plated shelf with pins & clips (hot food cabinets only)	Available	Not Available

### OPTIONS:

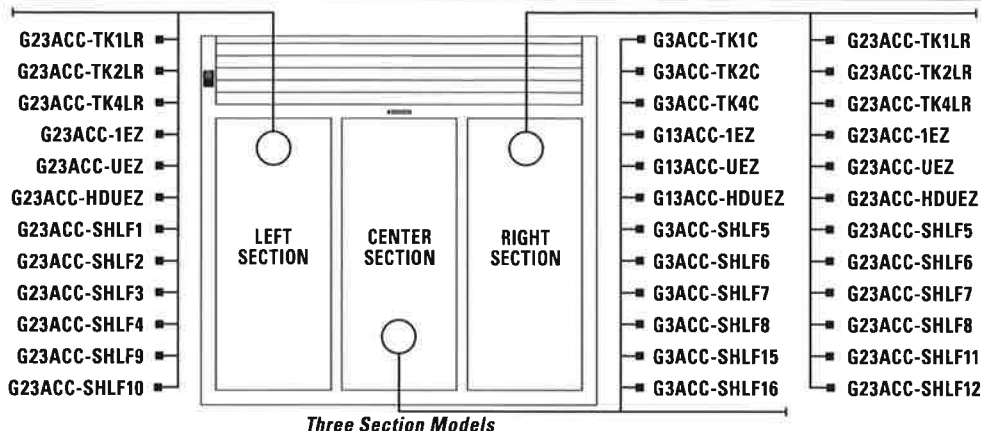
Optional remote G-Series two door models include TXV and solenoid valve only. Top mounted condensate evaporator is included, however, does not include the condensing unit. <i>Please designate by adding "R" at end of model number.</i>	Available
Export Crating	Available

G-SERIES ACCESSORY KITS

**3 Section Models** (Does not apply to G-Series Heated Cabinets)

**G-SERIES ACCESSORY KIT LOCATION GUIDE:**

Each kit includes all necessary mounting hardware except where noted. All G-Series accessory kits are pre-packaged for easy installation at the job site.



**EZ-CHANGE KITS:**

Left and Right Sections:		REFRIG. / FREEZER
G23ACC-1EZ	(4) pairs #1 tray slides with pilasters per 1/2 section (top and bottom)	Available
G23ACC-UEZ	(3) pairs universal with pilasters per 1/2 section (top and bottom)	Available
G23ACC-HDUEZ	(3) pairs heavy duty universal with pilasters per 1/2 section (top and bottom)	Available
Center Section:		
G13ACC-1EZ	(4) pairs #1 tray slides with pilasters per 1/2 section (top and bottom)	Available
G13ACC-UEZ	(3) pairs universal with pilasters per 1/2 section (top and bottom)	Available
G13ACC-HDUEZ	(3) pairs heavy duty universal with pilasters per 1/2 section (top and bottom)	Available

**TRAY SLIDES:**

Left and Right Sections:		
G23ACC-TK1LR	(8) pairs #1 tray slides (with pilasters) per full section	Available
G23ACC-TK2LR	(2) pairs #4 tray slides (with pilasters) per full section	Available
G23ACC-TK4LR	(7) pairs universal tray slides (with pilasters) per full section	Available
Center Section:		
G3ACC-TK1C	(8) pairs #1 tray slides (with pilasters) per full section	Available
G3ACC-TK2C	(2) pairs #4 tray slides (with pilasters) per full section	Available
G3ACC-TK4C	(7) pairs universal tray slides (with pilasters) per full section	Available

**SHELVES:**

Left Section:		
G23ACC-SHLF1	(3) epoxy coated shelves on pins	Available
G23ACC-SHLF2	(3) epoxy coated shelves on pilasters	Available
G23ACC-SHLF3	(3) plated shelves on pins	Available
G23ACC-SHLF4	(3) plated shelves on pilasters	Available
G23ACC-SHLF9	(1) epoxy coated shelf with pins & clips (for Left Section)	Available
G23ACC-SHLF10	(1) plated shelf with pins & clips (for Left Section)	Available
Center Section:		
G3ACC-SHLF5	(3) epoxy coated shelves on pins	Available
G3ACC-SHLF6	(3) epoxy coated shelves on pilasters	Available
G3ACC-SHLF7	(3) plated shelves on pins	Available
G3ACC-SHLF8	(3) plated shelves on pilasters	Available
G3ACC-SHLF15	(1) epoxy coated shelf with pins & clips (for Center Section)	Available
G3ACC-SHLF16	(1) plated shelf with pins & clips (for Center Section)	Available
Right Section:		
G23ACC-SHLF5	(3) epoxy coated shelves on pins	Available
G23ACC-SHLF6	(3) epoxy coated shelves on pilasters	Available
G23ACC-SHLF7	(3) plated shelves on pins	Available
G23ACC-SHLF8	(3) plated shelves on pilasters	Available
G23ACC-SHLF11	(1) epoxy coated shelf with pins & clips (for Right Section)	Available
G23ACC-SHLF12	(1) plated shelf with pins & clips (for Right Section)	Available

**OPTIONS:**

Optional remote G-Series three door models include TXV and solenoid valve only. Top mounted condensate evaporator is included, however, does not include the condensing unit. Please designate by adding "R" at end of model number.	Available
Export Crating	Available



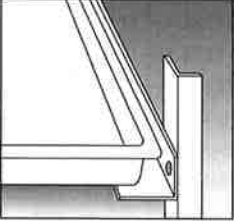
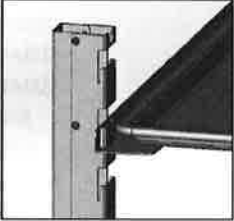
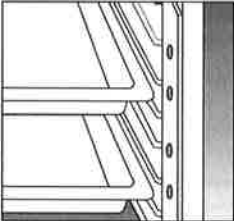
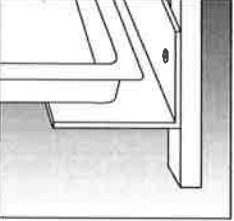
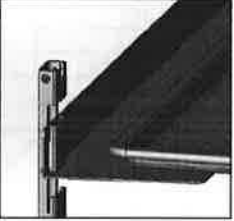
TRAULSEN  
4401 BLUE MOUND RD.  
PHONE: 1 (800) 825-8220

FT. WORTH, TX 76106  
FAX: MKTG-1 (817) 624-4302

# Tray Slide & Shelf Versatility Chart

All G-Series accessory kits are pre-packaged for easy installation at the job site.

## TRAY SLIDES:

		<b>SPACING</b>					
<b>#1 Tray Slides</b> 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans		<b>2"</b>	<b>3"</b>	<b>4"</b>	<b>5"</b>		
	Behind full height door – all models	28	19	14	11		
	Behind upper half height door – all models	13	9	7	5		
	Behind lower half height door – all models	13	9	7	5		
<b>#1 Tray Slides – EZ-Change Interior (Heated cabinets decrease quantity by 1, not available for two section models)</b>		<b>2"</b>	<b>4"</b>				
Behind full height door – all models		26	13				
Behind half height door – all models		12	6				
<b>#4 Tray Slides – Standard</b> Plated steel rod type for rim support of: (1) 18" x 26" Pan (One pair of #4 tray slides accommodates one half section)		<b>1-1/2"</b>					
	Behind full height door – all models	38					
	Behind upper half height door – all models	18					
	Behind lower half height door – all models	18					
					<b>#4 Tray Slides Standard</b>		
<b>Universal Tray Slides – Standard*</b> 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans or (2) 12" x 20" Pans (Heated cabinets decrease quantity by 1, not available for two section models)		<b>4"</b>	<b>5"</b>	<b>6"</b>			
	Behind full height door – all models	14	11	9			
	Behind upper half height door – all models	6	5	4			
	Behind lower half height door – all models	7	5	4			
<b>Universal Tray Slides – EZ-Change Interior* (Heated cabinets decrease quantity by 1, not available for two section models)</b>		<b>2-1/4"</b>	<b>4-1/2"</b>				
Behind full height door – all models		22	11				
Behind half height door – all models		11	5				
<b>Heavy-Duty Universal Tray Slides – EZ-Change Interior* (Heated cabinets decrease quantity by 1, not available for two section models)</b>		<b>4-1/2"</b>	<b>9"</b>				
Behind full height door – all models		11	5				
Behind half height door – all models		5	2				
					<b>Universal Tray Slides Standard</b>	<b>Universal Tray Slides EZ-Change</b>	
						<b>Heavy-Duty Universal Tray Slides EZ-Change</b>	

## SHELVES:


<b>Capacity</b>	<b>Std.</b>	<b>Max.</b>
Behind full height door mounted on standard shelf pins	3	9
Behind half height door mounted on standard shelf pins	3	8
Behind full height door mounted on optional pilasters	3	13 (4" spacing)
Behind half height door mounted on optional pilasters	3	12 (4" spacing)

**Notes:**

- For all after market parts call Traulsen parts department 800-825-8220.
- The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.
- Optional tray slides are not available for Compact Undercounter, Compact and Prep Tables models
- EZ-Change Interior Universal Tray Slides max weight 75 lbs. EZ-Change Heavy Duty Universal Tray Slides max weight 125 lbs.\*
- Universal Tray Slides are not available for two section heated cabinets.\*

Continued product development may necessitate specification changes without notice.

TR35872 (REV. 07-06-16)

 <p>701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com</p>	<p><b>SHOP DRAWING REVIEW</b></p> <p>REVIEW IS FOR GENERAL COMPLIANCE WITH CONTRACT DOCUMENTS. NO RESPONSIBILITY IS ASSUMED FOR CORRECTNESS OF DIMENSIONS OR DETAILS.</p>	<p><b>LXe</b></p> <p><b>HOT AND COLD</b></p>
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**STANDARD FEATURES**

- 32 racks per hour – LXeH
- 34 racks per hour – LXeC
- .74 gallons of water per rack
- Hot water or chemical sanitation units available
- Low chemical alert indicators
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXeH models
- Delime notification with cycle
- Chemical pump “auto-prime”
- Service diagnostics
- Deep drawn stainless steel tank
- Microcomputer, top mounted controls with digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower rinse arms
- Removable stainless steel scrap screen
- Corrosion resistant pump
- Automatic pumped drain
- 17" door opening
- Automatic fill
- Detergent and rinse aid pumps standard (plus sanitizer pump on chemical machine)
- Electric tank heat
- Two dishracks – one peg and one combination type

- MODELS**
- NO EXCEPTION TAKEN
  - MAKE CORRECTIONS NOTED
  - REJECTED
  - REVISE AND RESUBMIT
  - SUBMIT SPECIFIED ITEM

**WSP ACCESSORIES**

PROJECT ESHS

DATE 02.5.17

REVIEWED BY: [Signature]

- Power cord kits
- Stainless steel base with 6" legs
- 17" stainless steel stand with storage
- External caster kit
- DWT-LXe drain water tempering kit



Specifications, Details and Dimensions on Back.

**STANDARD VOLTAGES**

- 120/208-240(3W)/60/1 (LXeH model only)
- 120/60/1 (LXeC model only)

**OPTIONS AT EXTRA COST**

- 208-240(2W)/60/1 (LXeH model only)
- 208-240/60/3 (LXeH model only)



**LXe HOT AND COLD**



**LXeH  
HOT**

**HOBART**

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**NOTICE**

Required flowing water pressure to the dishwasher is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishwasher (by others).

Pressure gauge not required on pumped rinse machines.

Important: The chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

**Notes:**

1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door. Use only moisture resistant materials adjacent to dishwasher sides and top.
3. A vent hood is not recommended above the undercounter dishwasher since it does not produce excessive vapors.

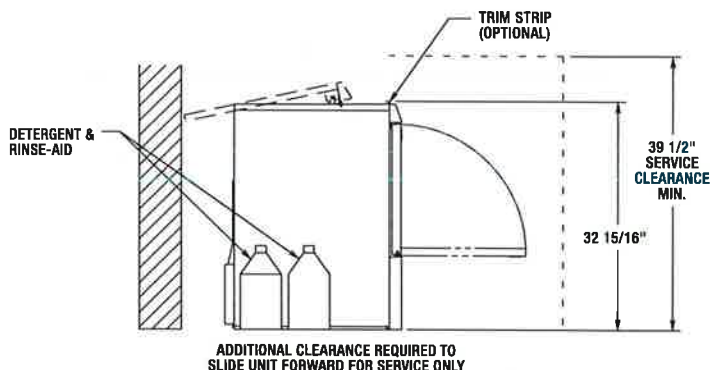
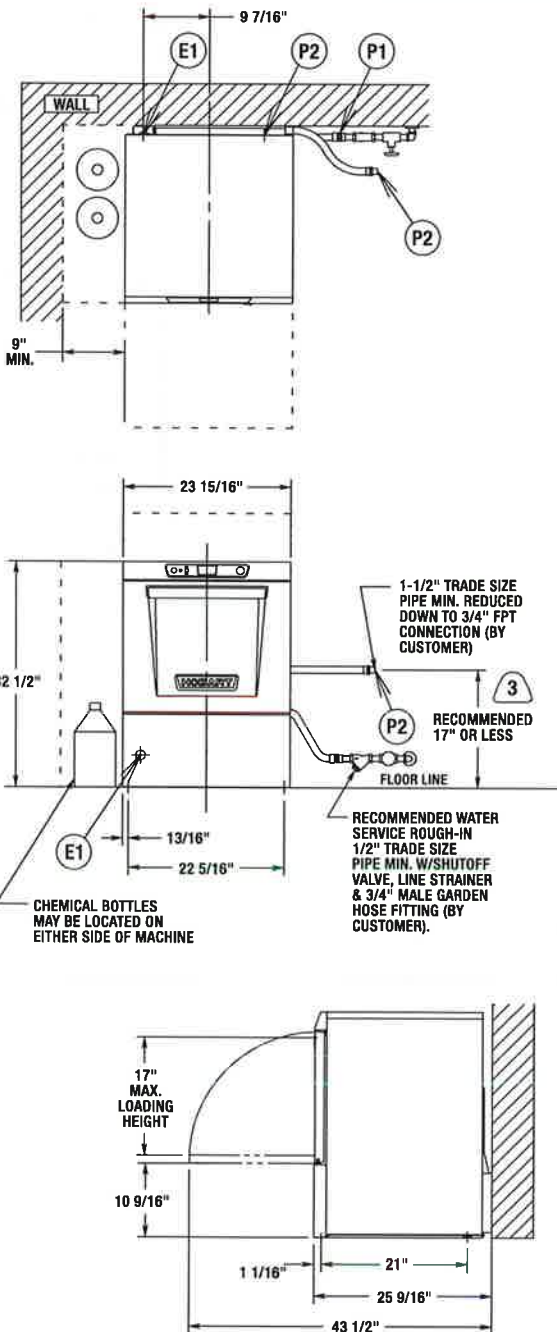
**Plumbing notes:**

1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.

**CONNECTION INFORMATION  
(AFF = ABOVE FINISHED FLOOR)**

**LEGEND**

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 110°F WATER MIN FOR LXeH
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeH	4600	4000

SHIPPING WEIGHTS		LXeH
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeH	208-240/60/1	30.5	40	40
	120/208-240(3W)/60/1*	30.5	40	40
	208-240/60/3	23.9	30	30
	220-240/50/1	30.5	40	40

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.  
\* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.  
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

**WARNING**

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

**MODELS:  
LXeH  
00-947871  
REV C**



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**LXeC  
COLD**

**⚠ WARNING**

**Do not premix other chemicals and sodium hypochlorite (liquid bleach). Mixing may cause hazardous gas to form.**

**NOTICE**

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).

Pressure gauge not required on pumped rinse machines.

Important: Chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line. Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine.

Certain materials including silver plate, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach). See instructional manual.

**Notes:**

- All vertical machine dimensions taken from floor may be increased by 1".
- Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
- A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

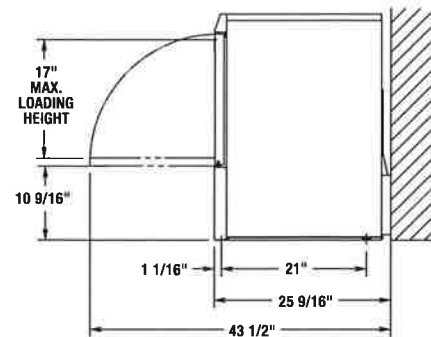
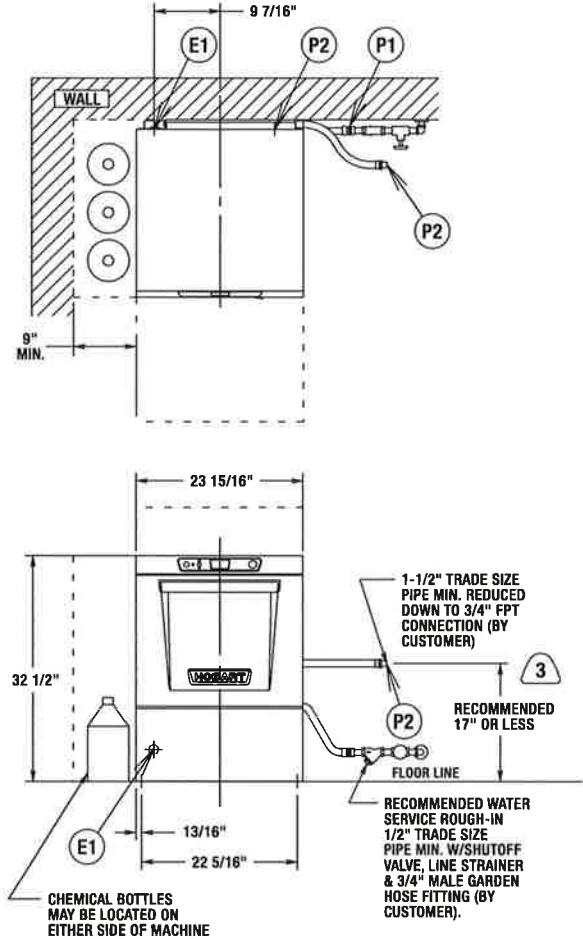
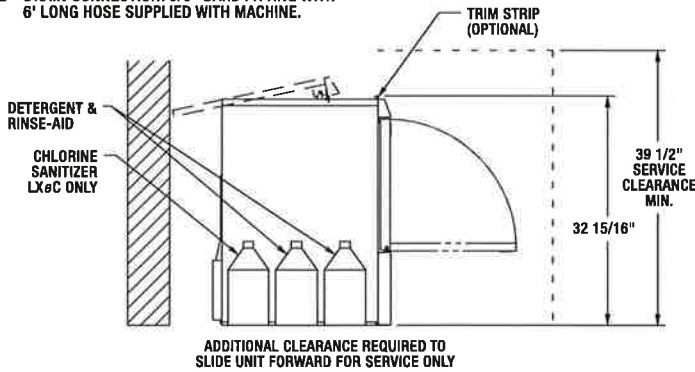
**Plumbing notes:**

- Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
- Recommended water hardness to be 3 grains or less for best results.
- If drain hose is looped above a sink, the loop must not exceed 38" AFF.

**CONNECTION INFORMATION  
(AFF = ABOVE FINISHED FLOOR)**

**LEGEND**

- E1** ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1** SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE; 120°F WATER MIN. FOR LXeC, 140°F RECOMMENDED.
- P2** DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeC	1900	800

SHIPPING WEIGHTS		LXeC
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeC	120/60/1	13.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM. ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

**⚠ WARNING**

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

**MODELS:  
LXeC  
00-947871  
REV C**

# LXe HOT AND COLD



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## SPECIFICATIONS

**DESIGN:** Front opening, equipped for installation in either freestanding or undercounter-type operations.

**CONSTRUCTION:** 300 series stainless steel tank, door and top panel.

**PUMP:** Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 38 gpm.

**MOTOR:** Single phase, furnished for all electrical specifications. Factory sealed lubrication. Inherent overload protection with auto reset.

**WASH AND RINSE CYCLE:** Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is closed.

- Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

**RINSE PUMP:** Powered by a single phase motor, the rinse pump is made of high strength engineered composite material.

### RINSE AND SANITATION:

- LXeH:** Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 110°F.
- LXeC:** Sanitation is accomplished by injection of proper amount of sodium hypochlorite solution (liquid bleach) into final rinse water to achieve a minimum of 50PPM sanitizing solution. Injection of sodium hypochlorite is accomplished by a built-in sanitizing chemical pump.

**PUMPED DRAIN:** Machine automatically drains water through a built-in pump. Maximum 38" drain height permitted.

**RACKING:** Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

**NOTE:** Certain materials, including silver, aluminum and pewter are attacked by Sodium Hypochlorite solution in the chemical sanitizing mode of operation.

**SPECIFICATIONS:** Listed by Underwriters Laboratories Inc. and NSF International.

MACHINE RATINGS	LXeC	LXeH
Racks per Hour Rate	34	32
Dishes per Hour (25 per Rack Avg.)	850	800
Glasses per Hour (36 per Rack Avg.)	1224	1152
Controls	Microcomputer	
Tank Capacity - Gallons	2.9	
Overall Dimensions - H x W x D	32½" x 23½" x 25½"	
Cycle Time - Seconds	105	109
Tank Heat	1.8 KW	
Electric Booster Heater	N/A	4.9 KW
Water Usage Per Rack - Gallons	.74	
Drain Design	Pumped	
Door Opening Height	17"	
Detergent Pump	Standard	
Rinse-Aid Pump	Standard	
Sanitizer Pump	Standard	N/A
Chemical Prime (auto prime)	Standard	
Peak Drain Flow - GPM	4.0	
Service Diagnostics	Standard	
70° Rise Sense-A-Temp™ Booster Heater	N/A	Standard
Incoming Water Temperature Required (minimum)	120°	110°

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

VULCAN ELECTRIC RANGE SERIES



36" ELECTRIC RESTAURANT RANGE



Model EV36-S-6FP-208 shown with optional casters

- EV36-S-6FP-208 6 French Plates / Standard Oversized Oven / 208V
- EV36-S-6FP-240 6 French Plates / Standard Oversized Oven / 240V
- EV36-S-2FP-24G-208 2 French Plates / 24" Griddle Standard Oversized Oven / 208V
- EV36-S-2FP-24G-240 2 French Plates / 24" Griddle Standard Oversized Oven / 240V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Six 9 1/2" round, 2 KW French plates with infinite heat control switches
- Full width pull out crumb tray
- 5 KW oven with top browning control
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handle
- One oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back
- Requires 208 volt or 240 volt, 1 or 3 phase power supply (Ranges shipped in 3 phase and are field convertible to single phase)
- One year limited parts and labor warranty

SPECIFICATIONS

36" wide electric restaurant range, Vulcan Model No. EV36-S-6FP-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 9 1/2" round French plates, 2 KW input per plate. Full width pull out crumb tray located beneath the cooking top. Comes with one standard oversized oven. Oven interior measures 26 1/2" w x 26 3/8" d x 14" h. Comes with one oven rack and three rack positions. Oven door is heavy duty with an integrated door hinge / spring mechanism, requiring no adjustments. 5 KW input. Top browning heat control. Thermostat adjusts from 200°F to 500°F. Oven controls are protected from heat in an insulated side compartment. Requires 208 or 240 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

Exterior Dimensions:

34 2/3" d x 36" w x 58" h on 6" adjustable legs



OPTIONAL FEATURES (Factory Installed)

- 12" x 24" thermostatically controlled hot top sections, 5 KW input, in place of one French top section. On/off switch and four position heat control. **Note:** Hot top sections increase power consumption and line amp draw. Consult customer service for KW and line amp information when specifying or ordering units with hot tops.

**SHOP DRAWING REVIEW**

REVIEW IS FOR GENERAL COMPLIANCE WITH CONTRACT DOCUMENTS. NO RESPONSIBILITY ASSUMED FOR CORRECTNESS OF DIMENSIONS AND DETAILS.

NO EXCEPTION TAKEN  
 MAKE CORRECTIONS NOTED  
 REJECTED  
 REVISE AND RESUBMIT  
 SUBMIT

**ACCESSORIES (Packaged and Sold Separately)**

- Extra oven rack
- Set of four casters (two locking)

**WSP CANADA INC.**

PROJECT: ESHS

DATE: Oct. 5, 17  
 REVIEWED BY: [Signature]



Vulcan & Wolf Range  
 a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

F-38254 (10/09)

VULCAN ELECTRIC RANGE SERIES



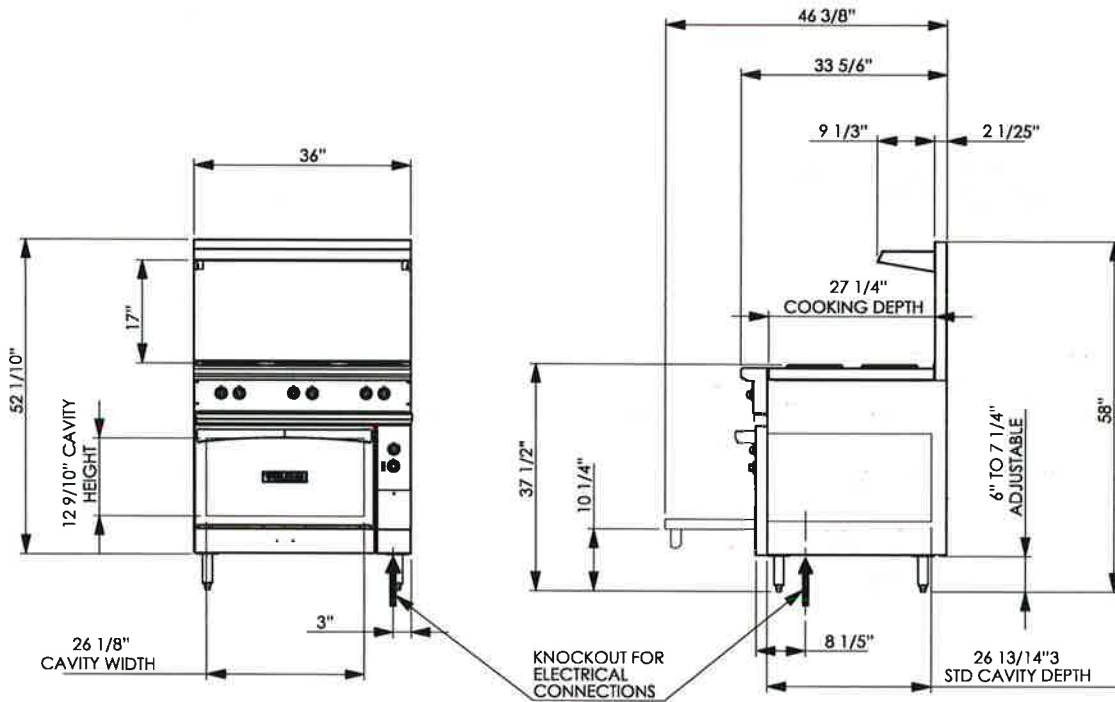
# 36" ELECTRIC RESTAURANT RANGE

## INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	Rear	Sides
Range only	0"	0"
Range and ESB	2"	8"
Salamander Broiler	2"	8"

**Clearance Note:** Electric Ranges are 0 inches, sides and 0 inches rear from combustible and non-combustible constructions **except when hot top sections are incorporated.**

Ranges incorporating hot top sections are 0 inches sides and 0 inches rear to non-combustibles and **6 inches sides and 6 inches rear to combustible constructions.**



AVAILABLE VOLTAGES - 208 OR 240 VOLT - 1 OR 3 PHASE												
3 PHASE LOADING					NOMINAL AMPS PER LINE WIRE							
MODEL NUMBER	TOTAL CONNECTING KW	KW PER PHASE			3 PHASE						1 PHASE	
					208 VOLT			240 VOLT			208V	240V
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z		
EV36-S-6FP-208	17.0	4.0	8.0	5.0	37.5	50.0	54.1	--	--	--	81.7	--
EV36-S-6FP-240	17.0	4.0	8.0	5.0	--	--	--	32.5	43.3	46.9	--	70.8
EV36-S-2FP-24G-208	15.8	4.0	6.8	5.0	37.5	45.0	49.1	--	--	--	76.0	--
EV36-S-2FP-24G-240	15.8	4.0	6.8	5.0	--	--	--	32.5	39.0	42.6	--	65.8

Note: To calculate 480 volt amps, take 240 volt amp ratings shown and divide by two.

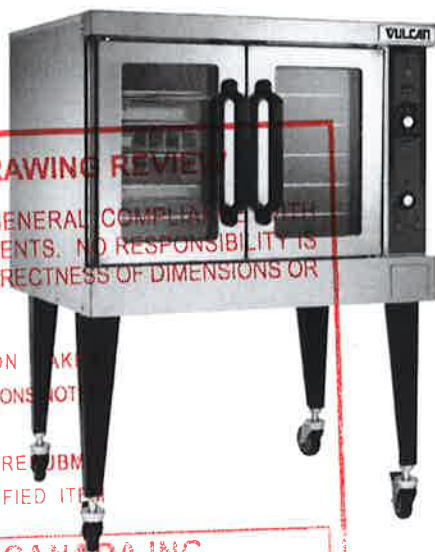
**This appliance is manufactured for commercial use only and is not intended for home use.**



**Vulcan & Wolf Range**  
a division of ITW Food Equipment Group LLC

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## OVENS

**VULCAN****VC4E SERIES  
SINGLE DECK ELECTRIC CONVECTION OVENS****SHOP DRAWING REVIEW**

REVIEW IS FOR GENERAL COMPLIANCE WITH CONTRACT DOCUMENTS. NO RESPONSIBILITY IS ASSUMED FOR CORRECTNESS OF DIMENSIONS OR DETAILS.

- NO EXCEPTION TAKEN  
 MAKE CORRECTIONS NOTED  
 REJECTED  
 REVISE AND RESUBMIT  
 SUBMIT SPECIFIED ITEMS

WSP CANADA INC.

Model VC4ED

Shown with optional casters

PROJECT ESHSDATE 02/11/11REVIEWED BY: [Signature]**SPECIFICATIONS**

Single section, electric convection oven, Vulcan-Hart Model No. (VC4ED) (VC4EC). Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29" w x 22 $\frac{1}{8}$ " d x 20" h. Two interior oven lights. Five nickel plated oven racks measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. Heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed  $\frac{1}{2}$  H.P. oven blower-motor. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

**Exterior Dimensions:**

40 $\frac{1}{4}$ " w x 41 $\frac{1}{8}$ " d (includes motor & door handles) 37 $\frac{3}{4}$ " d (includes motor only) x 54 $\frac{3}{4}$ " h on 23 $\frac{3}{4}$ " legs, add 2" if on casters.

NSF listed. UL listed. UL listed to Canadian safety standards.

- VC4ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC4EC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

**STANDARD FEATURES**

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 12.5 total KW.
- $\frac{1}{2}$  H.P. two speed oven blower-motor.
- Moisture vent damper control.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- One year limited parts and labor warranty.

**OPTIONS**

- Complete prison package.  
 Security screws only.
- Stainless steel legs.
- Casters.
- Simultaneous chain driven doors.
- 480V/60 Hz/1 or 3 phase.
- Second year extended limited parts and labor warranty.

**ACCESSORIES**

- Stainless steel rear motor enclosure.
- Extra oven rack(s).
- Rack hanger(s).
- Stainless steel drip pan.
- Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters.
- Oven/steamer accessory kit. Includes stainless steel marine edge top. Requires 8" legs in lieu of standard legs.
- Down draft flue diverter for direct vent connection.

**VULCAN**

a division of ITW Food Equipment Group LLC

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**O V E N S**



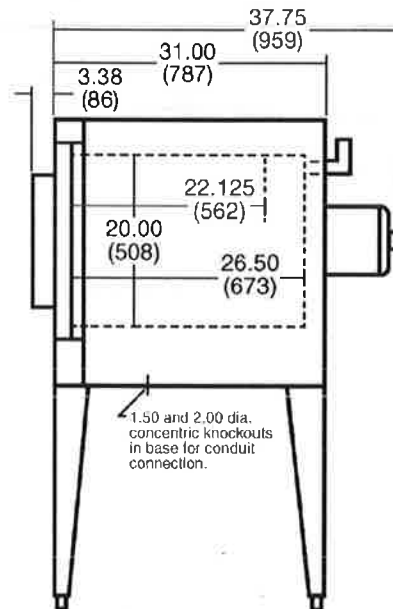
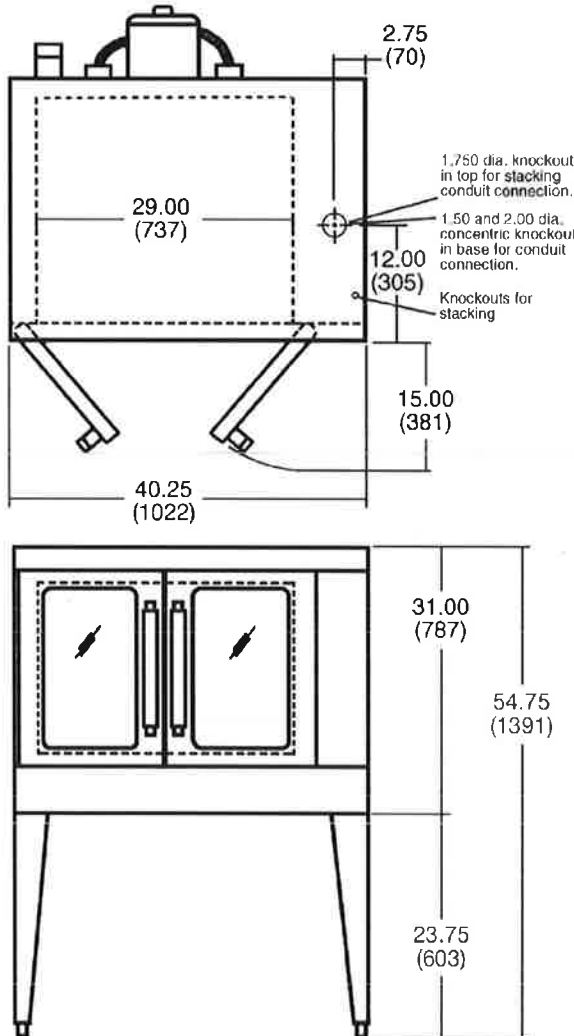
**VC4E SERIES  
SINGLE DECK ELECTRIC CONVECTION OVENS**

**OPTIONAL VOLTAGES**

- 480 volt, 60 Hz, 3 phase.
- 220/380 volt, 50 Hz, 1 phase, 3 wire.
- 220/380 volt, 50 Hz, 3 phase, 4 wire.
- 240/415 volt, 50 Hz, 3 phase, 4 wire.

**CLEARANCES**

	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"



MODEL NO.	TOTAL CONN. KW	3 PHASE LOAD KW PER PHASE			NOMINAL AMPS PER LINE WIRE												WEIGHT					
					3 PHASE												1 PHASE		WITH SKID & PACKAGING		WITHOUT SKID & PACKAGING	
					208 VOLT			240 VOLT			480 VOLT			208V	240V							
					X	Y	Z	X	Y	Z	X	Y	Z			LBS.	KG	LBS.	KG			
VC4E	12.5	4	4	4.5	35	33	35	33	29	33	14	15	15	60	52	440	200	389	176			



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

Project	Quantity	Item #
Model Specified: <b>SHOP DRAWING REVIEW</b>		CSI Section 11400

**G-Series Reach-In Refrigerators/  
Self-Contained**

- NO EXC
- MAKE COR
- REJECTED
- REVISE AND RESUBMIT
- SUBMIT SPECIFIED ITEM

Equipped with an easy to use microprocessor control



**WSP CANADA INC**

PROJECT: ESHS Model G10010

DATE: Oct. 5, 17

REVIEWED BY: [Signature] Model

**One, Two & Three Section Models, 32" Deep**



Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series lineup includes a wide range of one, two and three section reach-in refrigerator and freezer models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hingings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

**AVAILABLE MODELS**

Single Section		Two Section		Three Section	
Model #	Door Hinging	Model #	Door Hinging	Model #	Door Hinging
G10000	Half Right	G20000	Half Left-Right	G30000	Half Left-Right-Right
G10001	Half Left	G20001	Half Right-Left	G30001	Half Left-Left-Right
G10010	Full Right	G20002	Half Right-Right	G30002	Half Right-Right-Right
G10011	Full Left	G20003	Half Left-Left	G30003	Half Left-Left-Left
		G20010	Full Left-Right	G30010	Full Left-Right-Right
		G20011	Full Right-Left	G30011	Full Left-Left-Right
		G20012	Full Right-Right	G30012	Full Right-Right-Right
		G20013	Full Left-Left	G30013	Full Left-Left-Left

**Standard Product Features**

- High Quality Stainless Steel Exterior Front and Door(s)
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Automatically Activated LED Lights
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gaskets
- Gasket-Protecting Anodized Aluminum Door Liner
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick Refrigeration Recovery Times
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

**Optional Accessory Kits**

- Additional Epoxy Coated Shelves\*
- No. 1 Type Tray Slides\* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- No. 4 Type Tray Slides\* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
- Universal Type Tray Slides\* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- Plated Shelves\* (for use in lieu of standard shelving)
- EZ-Change Interiors (#1, universals, universal heavy duty tray slides and shelves)
- 6" High Adjustable Legs (in lieu of standard casters)

\*Please refer to spec sheet TR35872 for optional accessory kit details.  
All optional accessory kits are shipped separately for later installation by others at the jobsite.



Many are **ENERGY STAR**® listed. Please refer to [www.energystar.gov](http://www.energystar.gov) to view the most up-to-date product listing and performance data.



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.



Approval: \_\_\_\_\_



TRAUlsen  
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PHONE 1 (800) 825-8220  
Website: [www.traulsen.com](http://www.traulsen.com)

FT. WORTH, TX 76106  
FAX-MKTG. 1 (817) 624-4302



Project	Quantity	Item #
Model Specified:		CSI Section 11400

### Specifications

**Construction, Hardware and Insulation**

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

**Refrigeration System**

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

**Controller**

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

**Interior**

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

**Warranties**

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.

DIMENSIONAL DATA	1-Section Models	2-Section Models	3-Section Models
Net capacity cu. ft.	23.4 (663 l)	46.0 (1303 l)	69.0 (1954 l)
Length - overall in.	29 <sup>7</sup> / <sub>8</sub> (75.9 cm)	52 <sup>1</sup> / <sub>2</sub> (132.4 cm)	76 <sup>5</sup> / <sub>8</sub> (193.8 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 <sup>5</sup> / <sub>8</sub> (146.3 cm)	57 <sup>5</sup> / <sub>8</sub> (146.3 cm)	57 <sup>5</sup> / <sub>8</sub> (146.3 cm)
Clear door width in.	21 <sup>1</sup> / <sub>2</sub> (53.6 cm)	21 <sup>1</sup> / <sub>2</sub> (53.6 cm)	21 <sup>1</sup> / <sub>2</sub> (53.6 cm)
Clear half-door height in.	27 <sup>1</sup> / <sub>2</sub> (69.9 cm)	27 <sup>1</sup> / <sub>2</sub> (69.9 cm)	27 <sup>1</sup> / <sub>2</sub> (69.9 cm)
Clear full-door height in.	57 <sup>5</sup> / <sub>8</sub> (146.3 cm)	57 <sup>5</sup> / <sub>8</sub> (146.3 cm)	57 <sup>5</sup> / <sub>8</sub> (146.3 cm)
Height-overall on 6" casters <sup>3</sup>	83 <sup>1</sup> / <sub>4</sub> (211.5 cm)	83 <sup>1</sup> / <sub>4</sub> (211.5 cm)	83 <sup>1</sup> / <sub>4</sub> (211.5 cm)
No. Standard Shelves	3	6	9
Shelf area sq. ft. <sup>1</sup>	18.8 (1.75 sq m)	34.6 (3.21 sq m)	51.9 (4.82 sq m)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	115/60/1
Feed wires with Ground	3	3	3
Full load amperes	4.9	7.4	8.4
REFRIGERATION DATA			
Refrigerant	R-134a	R-134a	R-134a
BTU/HR H.P. <sup>2</sup>	1650 (1/2 HP)	2240 (1/2 HP)	4610 (5/8 HP)
SHIPPING DATA			
Length - crated in.	35 (89 cm)	63 (160 cm)	91 (231 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)	43 (109 cm)
Height - crated in.	83 <sup>1</sup> / <sub>2</sub> (212 cm)	83 <sup>1</sup> / <sub>2</sub> (212 cm)	83 <sup>1</sup> / <sub>2</sub> (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)	189 (5354 cu l)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)	610 (277 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)	790 (358 kg)

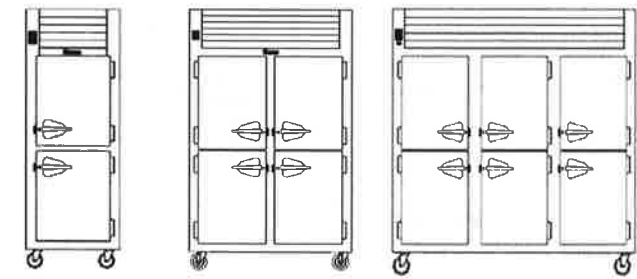
NOTES

- NOTE: Figures in parentheses reflect metric equivalents.
- 1= Figure shown reflects the area of standard shelf compliance plus the additional storage area available on the cabinet bottom.
- 2= Based on a 90 degree F ambient and 20 degree F evaporator. For remote data please refer to spec sheet TR35837.
- 3= 12" Top clearance preferred for optimum performance and service access.

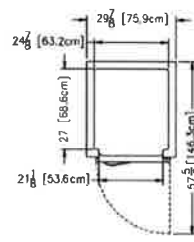


Equipped With One NEMA 5-15 P Plug

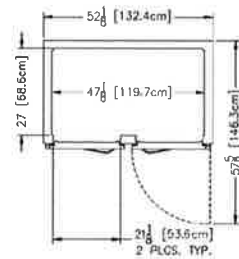
NOTE: When ordering please specify: Voltage, Hinging, Door Size and Options.  
Continued product development may necessitate specification changes without notice.  
Part No. TR35787 (REV. 07-01-16)



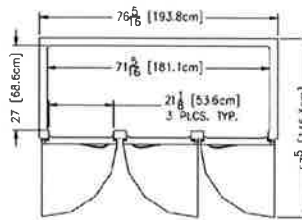
Elevation One-Section      Elevation Two-Section      Elevation Three-Section



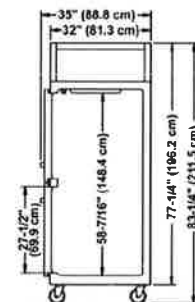
Plan - One-Section



Plan - Two-Section



Plan - Three-Section



Section - All Models

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FAX-MKTG, 1 (817) 624-4302



Project	Quantity	Item #
Model Specified:		CSI Section 11400

**G-Series Reach-In Freezers/  
Self-Contained**



**One, Two & Three Section Models, 32" Deep**



Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series line-up includes a wide range of one, two and three section reach-in refrigerator and freezer models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

**AVAILABLE MODELS**

Single Section			Two Section			Three Section		
Model #	Door	Hinging	Model #	Door	Hinging	Model #	Door	Hinging
G12000	Half	Right	G22000	Half	Left-Right	G31300	Half	Left-Right-Right
G12001	Half	Left	G22001	Half	Right-Left	G31301	Half	Left-Left-Right
G12010	Full	Right	G22002	Half	Right-Right	G31302	Half	Right-Right-Right
G12011	Full	Left	G22003	Half	Left-Left	G31303	Half	Left-Left-Left
			G22010	Full	Left-Right	G31310	Full	Left-Right-Right
			G22011	Full	Right-Left	G31311	Full	Left-Left-Right
			G22012	Full	Right-Right	G31312	Full	Right-Right-Right
			G22013	Full	Left-Left	G31313	Full	Left-Left-Left

**Standard Product Features**

- High Quality Stainless Steel Exterior Front and Door(s)
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Minus 10 Degree F Capable
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Automatically Activated LED Lights
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gaskets
- Gasket-Protecting Anodized Aluminum Door Liner
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick Refrigeration Recovery Times
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

**Optional Accessory Kits**

- Additional Epoxy Coated Shelves\*
- No. 1 Type Tray Slides\* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- No. 4 Type Tray Slides\* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
- Universal Type Tray Slides\* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- Plated Shelves\* (for use in lieu of standard shelving)
- EZ-Change Interiors\* (universal, universal heavy duty tray slides and shelves)
- 6" High Adjustable Legs (for use in lieu of standard casters)

\*Please refer to spec sheet TR35872 for optional accessory kit details.  
All optional accessory kits are shipped separately for later installation by others at the jobsite.

**STOP DRAWING REVIEW**

FOR CENTRAL COMPLIANCE WITH CONTRACT DOCUMENTS. NO RESPONSIBILITY IS ASSUMED FOR CORRECTNESS OF DIMENSIONS OR DETAILS.

NO EXCEPTION TAKEN  
 MAKE CORRECTIONS NOTED  
 REJECTED

Many are **ENERGY STAR®** listed. Please refer to [www.energystar.gov](http://www.energystar.gov) to view the most up-to-date product listing and performance data.

**WSP CANADA INC**  
 Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.

PROJECT: **CSI-13**

DATE: **Oct 5 14**

Approval: REVIEWED BY: **[Signature]**



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FT. WORTH, TX 76106  
 FAX-MKTG. 1 (817) 624-4302

Project	Quantity	Item #
Model Specified:		CSI Section 11400

### Specifications

**Construction, Hardware and Insulation**

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

**Refrigeration System**

A top mounted, self-contained, balanced refrigeration system using R-404A refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled, hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 0 to -5°F (all models are -10 degree F capable in up to 90 degree ambient.

**Controller**

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

**Interior**

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.



**Warranties**

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.

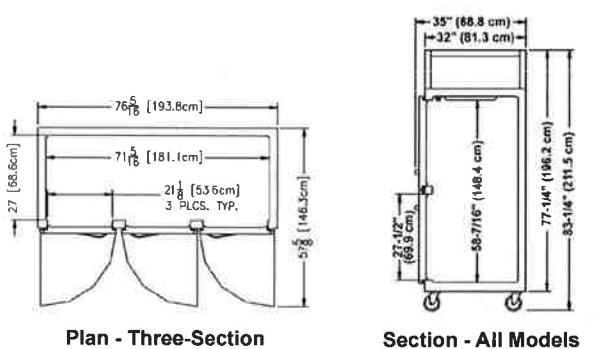
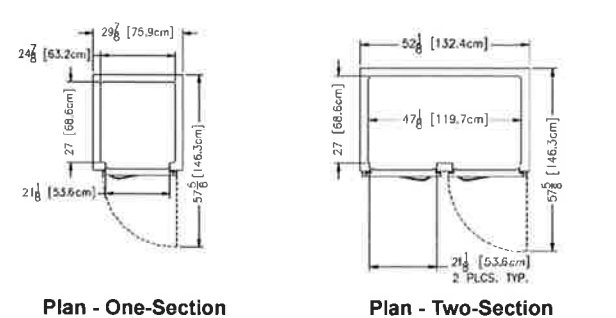
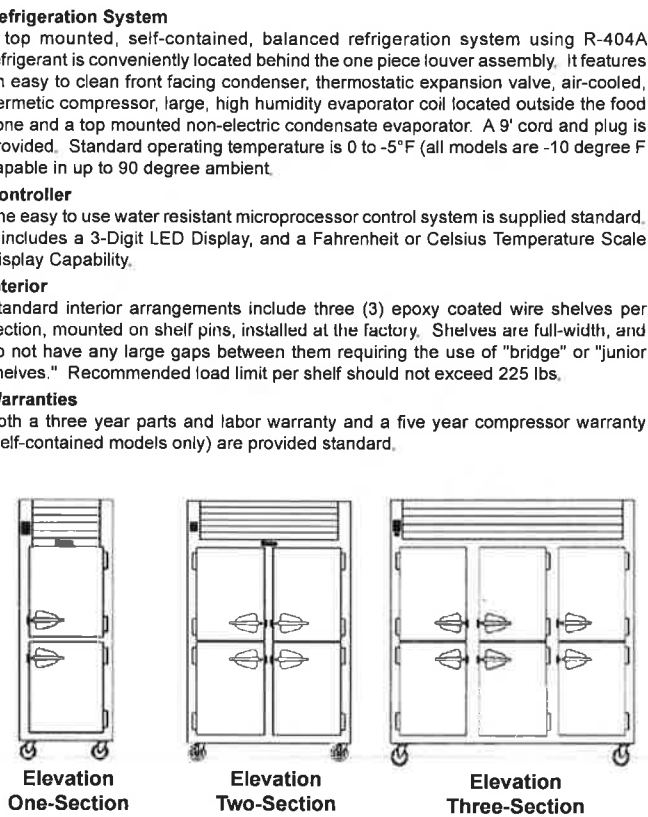
DIMENSIONAL DATA	1-Section Models	2-Section Models	3-Section Models
Net capacity cu. ft.	23.4 (663 l)	46.0 (1303 l)	69.0 (1954 l)
Length - overall in.	29 <sup>7</sup> / <sub>8</sub> (75.9 cm)	52 <sup>1</sup> / <sub>2</sub> (132.4 cm)	76 <sup>5</sup> / <sub>8</sub> (193.8 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 <sup>7</sup> / <sub>8</sub> (146.3 cm)	57 <sup>7</sup> / <sub>8</sub> (146.3 cm)	57 <sup>7</sup> / <sub>8</sub> (146.3 cm)
Clear door width in.	21 <sup>1</sup> / <sub>2</sub> (53.6 cm)	21 <sup>1</sup> / <sub>2</sub> (53.6 cm)	21 <sup>1</sup> / <sub>2</sub> (53.6 cm)
Clear half-door height in.	27 <sup>1</sup> / <sub>2</sub> (69.9 cm)	27 <sup>1</sup> / <sub>2</sub> (69.9 cm)	27 <sup>1</sup> / <sub>2</sub> (69.9 cm)
Clear full-door height in.	57 <sup>7</sup> / <sub>8</sub> (146.3 cm)	57 <sup>7</sup> / <sub>8</sub> (146.3 cm)	57 <sup>7</sup> / <sub>8</sub> (146.3 cm)
Height-overall on 6" casters <sup>3</sup>	83 <sup>3</sup> / <sub>4</sub> (211.5 cm)	83 <sup>3</sup> / <sub>4</sub> (211.5 cm)	83 <sup>3</sup> / <sub>4</sub> (211.5 cm)
No. Standard Shelves	3	6	9
Shelf area sq. ft. <sup>1</sup>	18.8 (1.75 sq m)	34.6 (3.21 sq m)	51.9 (4.82 sq m)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	208-230/115/60/1
Feed wires with Ground	3	3	4
Full load amperes	9.7	11.2	6.7
REFRIGERATION DATA			
Refrigerant	R-404A	R-404A	R-404A
BTU/HR H.P. <sup>2</sup>	1500 (½ HP)	2970 (¾ HP)	4690 (1 HP)
SHIPPING DATA			
Length - crated in.	35 (89 cm)	63 (160 cm)	91 (231 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)	43 (109 cm)
Height - crated in.	83 <sup>1</sup> / <sub>2</sub> (212 cm)	83 <sup>1</sup> / <sub>2</sub> (212 cm)	83 <sup>1</sup> / <sub>2</sub> (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)	189 (5354 cu l)
Net Wt. lbs.	320 (145 kg)	650 (295 kg)	690 (313 kg)
Gross Wt. lbs.	410 (186 kg)	700 (318 kg)	870 (395 kg)

**NOTES**

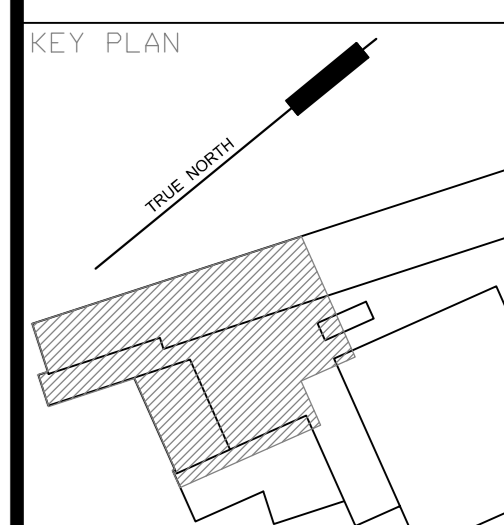
- NOTE: Figures in parentheses reflect metric equivalents.
- 1= Figure shown reflects the area of standard shelf compliment plus the additional storage area available on the cabinet bottom.
- 2= Based on a 90 degree F ambient and -20 degree F evaporator. For remote data please refer to spec sheet TR35837.
- 3= 12" Top clearance preferred for optimum performance and service access.

-  **1 and 2 Section Models equipped with one NEMA 5-15P Plug**
-  **3-Section Models equipped with one NEMA L14-20P Plug**

NOTE: When ordering please specify: Voltage, Hinging, Door Size and Options. Continued product development may necessitate specification changes without notice. Part No. TR35788 (REV. 07-01-16)



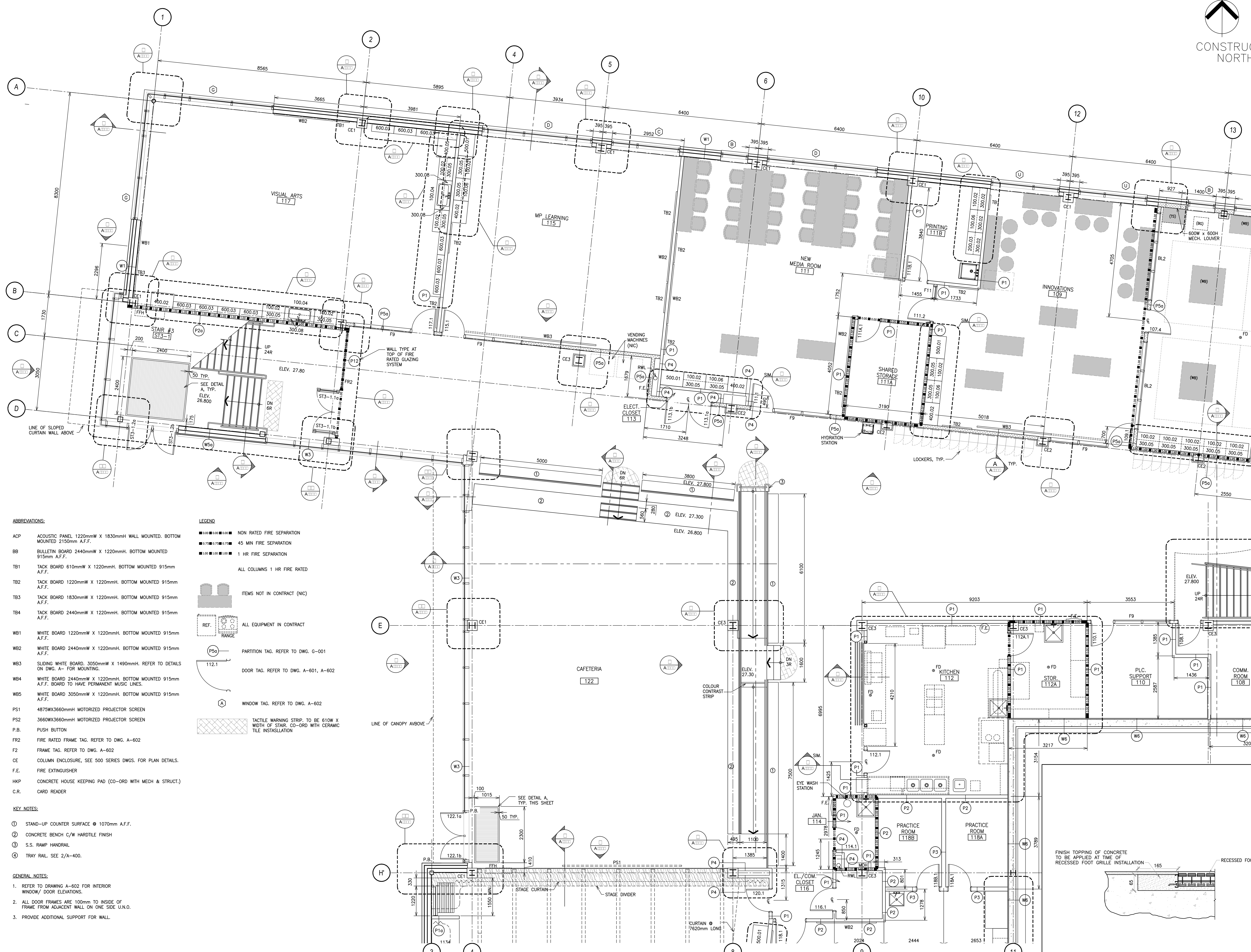
<p>TRAUlsen 4401 BLUE MOUND RD. PHONE 1 (800) 825-8220 Website: www.traulsen.com</p>	<p>FT. WORTH, TX 76106 FAX-MKTG. 1 (817) 624-4302</p>	
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LOGO  
exp Arc:lect 11.0  
exp

exp

CONSULTANT



- ABBREVIATIONS:**
- ACP ACOUSTIC PANEL 1220mmW X 1830mmH WALL MOUNTED, BOTTOM MOUNTED 2150mm A.F.F.
  - BB BULLETIN BOARD 2440mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F.
  - TB1 TACK BOARD 610mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F.
  - TB2 TACK BOARD 1220mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F.
  - TB3 TACK BOARD 1830mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F.
  - TB4 TACK BOARD 2440mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F.
  - WB1 WHITE BOARD 1220mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F.
  - WB2 WHITE BOARD 2440mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F.
  - WB3 SLIDING WHITE BOARD, 3050mmW X 1490mmH, REFER TO DETAILS ON DWG. A- FOR MOUNTING.
  - WB4 WHITE BOARD 2440mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F. BOARD TO HAVE PERMANENT MUSIC LINES.
  - WB5 WHITE BOARD 3050mmW X 1220mmH, BOTTOM MOUNTED 915mm A.F.F.
  - PS1 4875WX3660mmH MOTORIZED PROJECTOR SCREEN
  - PS2 3660WX3660mmH MOTORIZED PROJECTOR SCREEN
  - P.B. PUSH BUTTON
  - FR2 FIRE RATED FRAME TAG, REFER TO DWG. A-602
  - F2 FRAME TAG, REFER TO DWG. A-602
  - CE COLUMN ENCLOSURE, SEE 500 SERIES DWGS. FOR PLAN DETAILS.
  - F.E. FIRE EXTINGUISHER
  - HKP CONCRETE HOUSE KEEPING PAD (CO-ORD WITH MECH & STRUCT.)
  - C.R. CARD READER
- LEGEND**
- NON RATED FIRE SEPARATION
  - 45 MIN FIRE SEPARATION
  - 1 HR FIRE SEPARATION
  - ALL COLUMNS 1 HR FIRE RATED
  - ITEMS NOT IN CONTRACT (NIC)
  - REF. ■ ALL EQUIPMENT IN CONTRACT
  - P50 ■ PARTITION TAG, REFER TO DWG. G-001
  - 112.1 ■ DOOR TAG, REFER TO DWG. A-601, A-602
  - A ■ WINDOW TAG, REFER TO DWG. A-602
  - TACTILE WARNING STRIP, TO BE 610W X WIDTH OF STAIR, CO-ORD WITH CERAMIC TILE INSTALLATION
- KEY NOTES:**
- ① STAND-UP COUNTER SURFACE @ 1070mm A.F.F.
  - ② CONCRETE BENCH C/W HARDTILE FINISH
  - ③ S.S. RAMP HANDRAIL
  - ④ TRAY RAIL. SEE 2/A-400.
- GENERAL NOTES:**
1. REFER TO DRAWING A-602 FOR INTERIOR WINDOW/ DOOR ELEVATIONS.
  2. ALL DOOR FRAMES ARE 100mm TO INSIDE OF FRAME FROM ADJACENT WALL ON ONE SIDE U.N.O.
  3. PROVIDE ADDITIONAL SUPPORT FOR WALL.

DETAIL  
RECESSED FOOT GRILLE  
A-101 SCALE: 1 : 5

1  
A-101 SCALE: 1 : 50

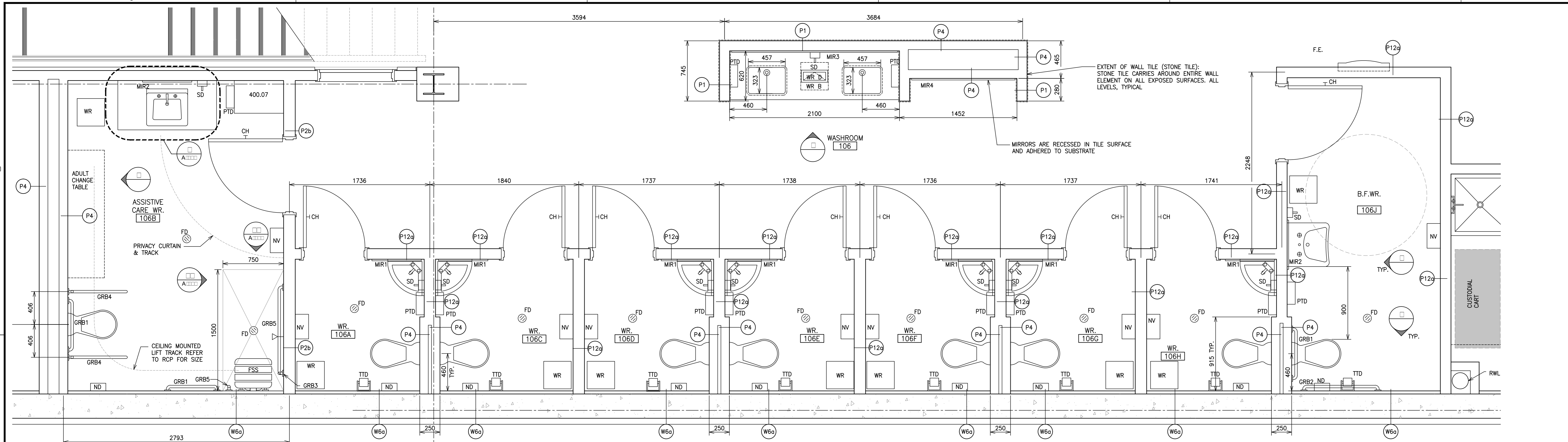
HPD No: HFX-00227299-A0

16/10/07	0	ISSUED FOR CONSTRUCTION
DATE	REV	DESCRIPTION



SCALE: 1:50  
DRAWN BY: D.R.R.  
CHECKED BY: L.R.M.  
REVIEWED BY: G.A.R.  
APPROVED BY:  
AS-BUILT CHECK  
DATE: OCTOBER 2016

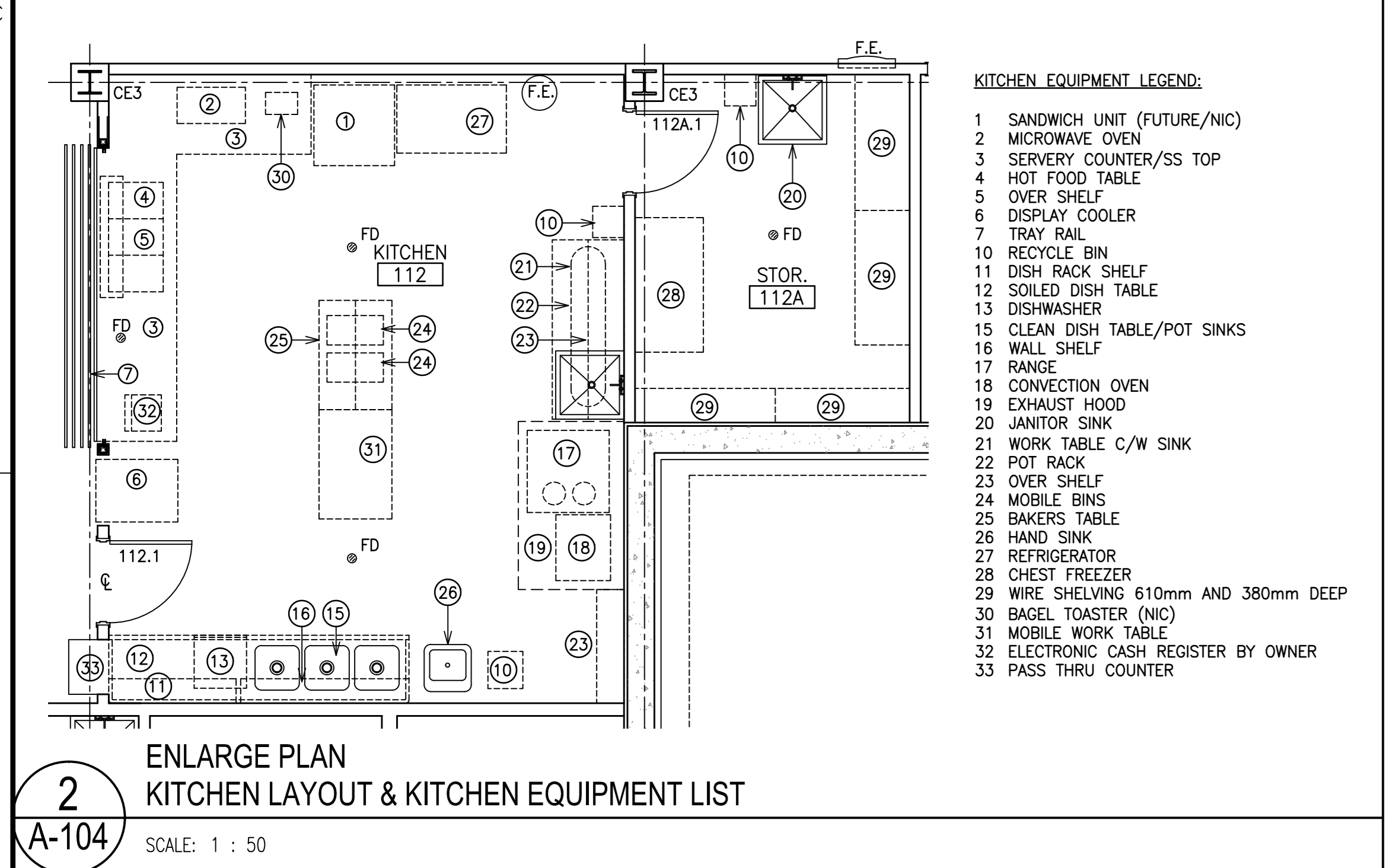
PROJECT  
EASTERN PASSAGE HIGH SCHOOL 9-12  
EASTERN PASSAGE, NS  
PROJECT NO.: F31-04-01-01  
SHEET TITLE  
ENLARGED PLAN LOWER LEVEL FLOOR PLAN  
INTERNAL NO.  
A-101  
SHEET 36 OF 167



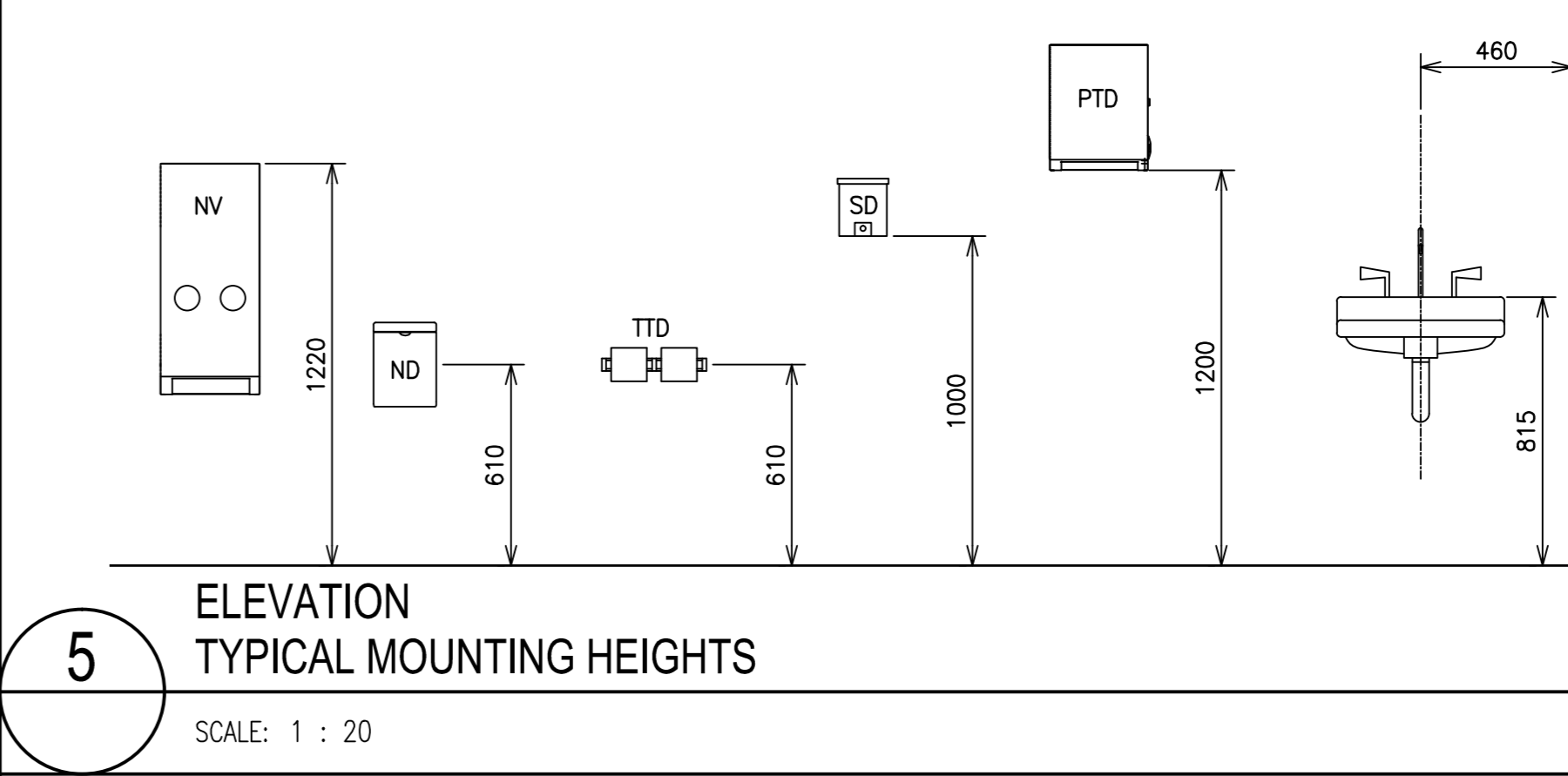
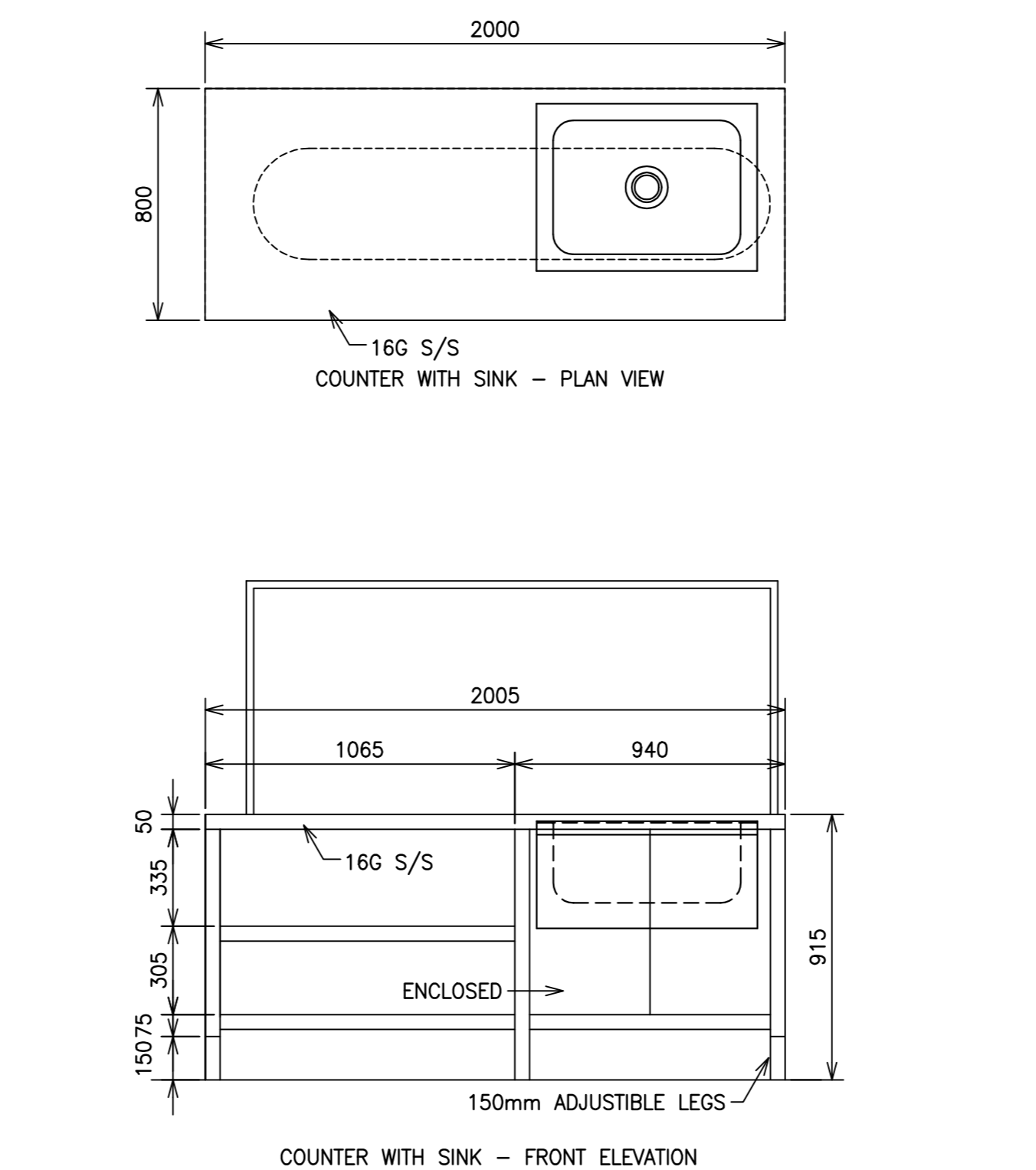
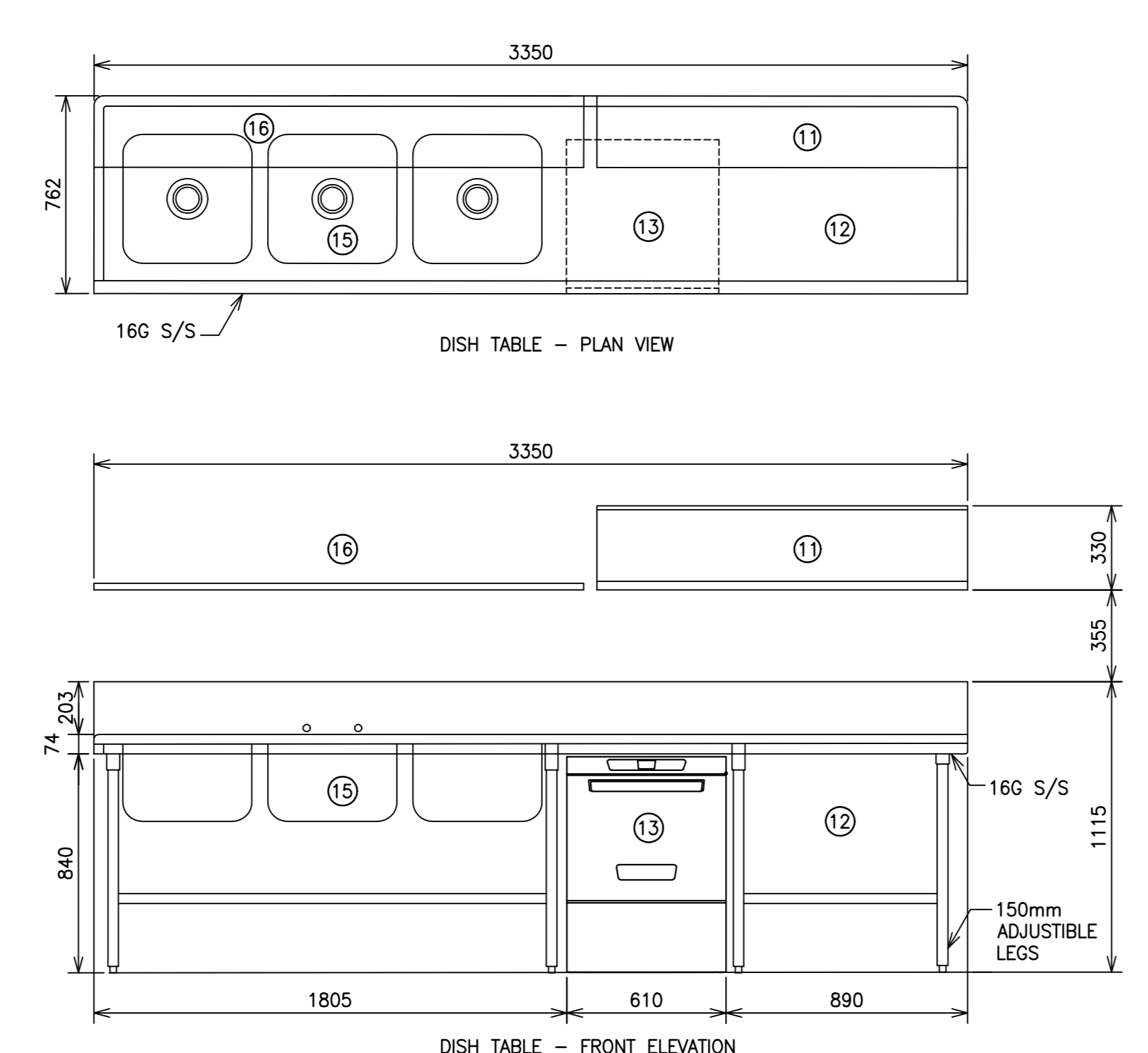
- LEGEND:**
- FSS FOLDING SHOWER SEAT
  - GRB-1 GRAB BAR 610mm LONG
  - GRB-2 GRAB BAR 915mm LONG
  - GRB-3 GRAB BAR 750mm LONG
  - GRB-4 GRAB BAR 740mm FOLD UP C/W TOILET TISSUE DISPENSER
  - GRB-5 GRAB BAR 1065mm LONG
  - MIR-1 MIRROR 457 X 610H
  - MIR-2 MIRROR 457 X 762H (B.F. TILT)
  - MIR-3 MIRROR 2050W X 855H
  - MIR-4 MIRROR 1278W X 1505H
  - MOH MOP HOLDER/SHELF (JANITOR RMS)
  - ND SANITARY NAPKIN DISPOSAL BIN
  - NV SANITARY NAPKIN VENDING
  - PTD PAPER TOWEL DISPENSER
  - RSD RECESSED SOAP DISH
  - SC SHOWER CURTAIN C/W ROD
  - SD LIQUID SOAP DISPENSER
  - TTD TOILET TISSUE DISPENSER
  - WR WASTE RECEPTACLE
  - WR D WASTE RECEPTACLE DOOR
  - WR B WASTE RECEPTACLE BELOW
- NOTE:**
1. PROVIDE ADDITIONAL BLOCKING FOR MOUNTING OF ACCESSORIES.
  2. FOR TYPICAL MOUNTING HEIGHTS REFER TO DETAILS ON THIS DRAWING.

**1**  
ENLARGE PLAN  
WASHROOM LAYOUT-LOWER LEVEL  
SCALE: 1 : 20

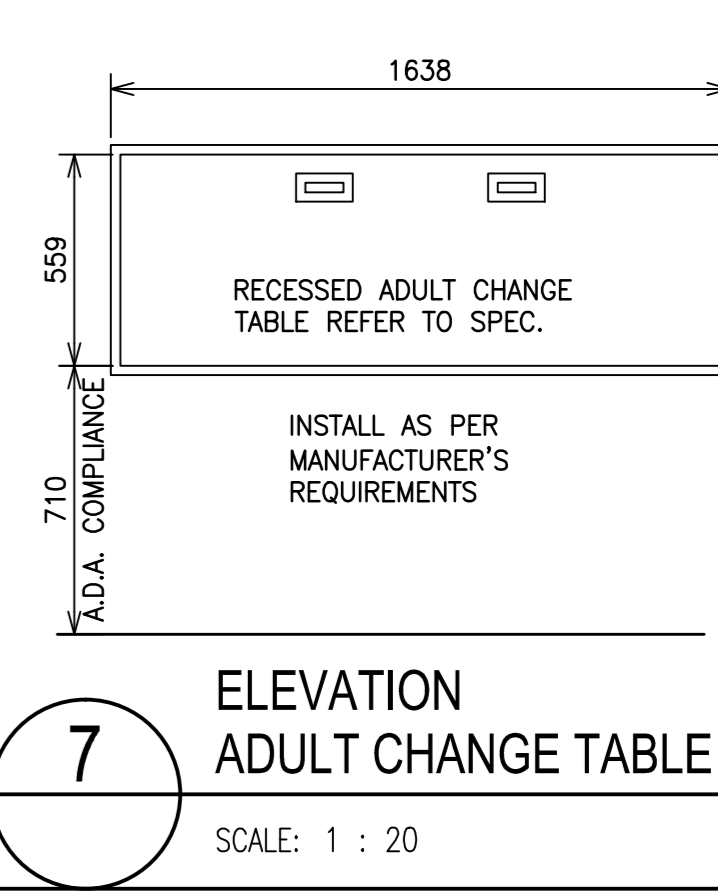
**NOTES**  
SCALE: NTS



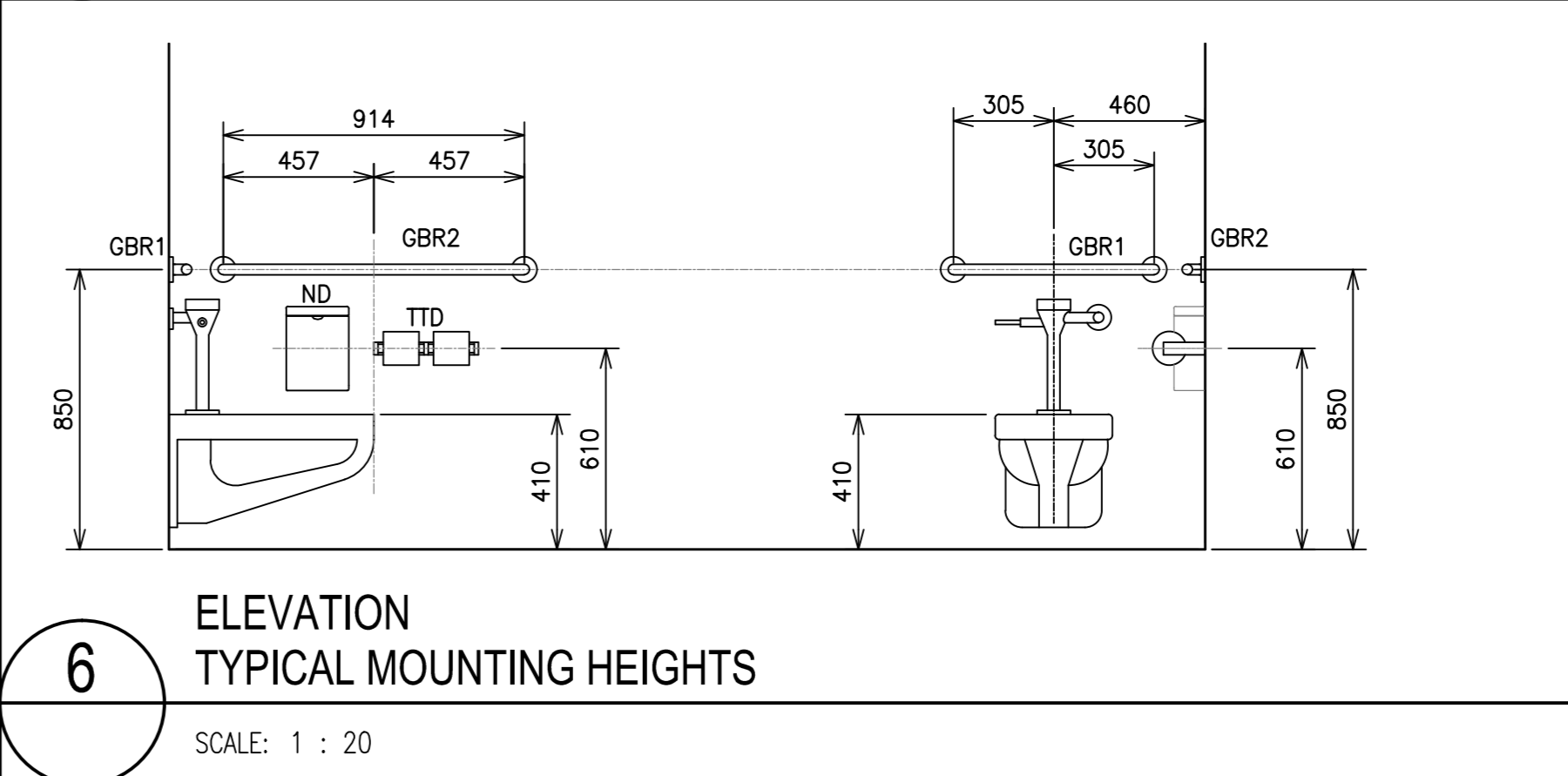
**2**  
ENLARGE PLAN  
KITCHEN LAYOUT & KITCHEN EQUIPMENT LIST  
SCALE: 1 : 50



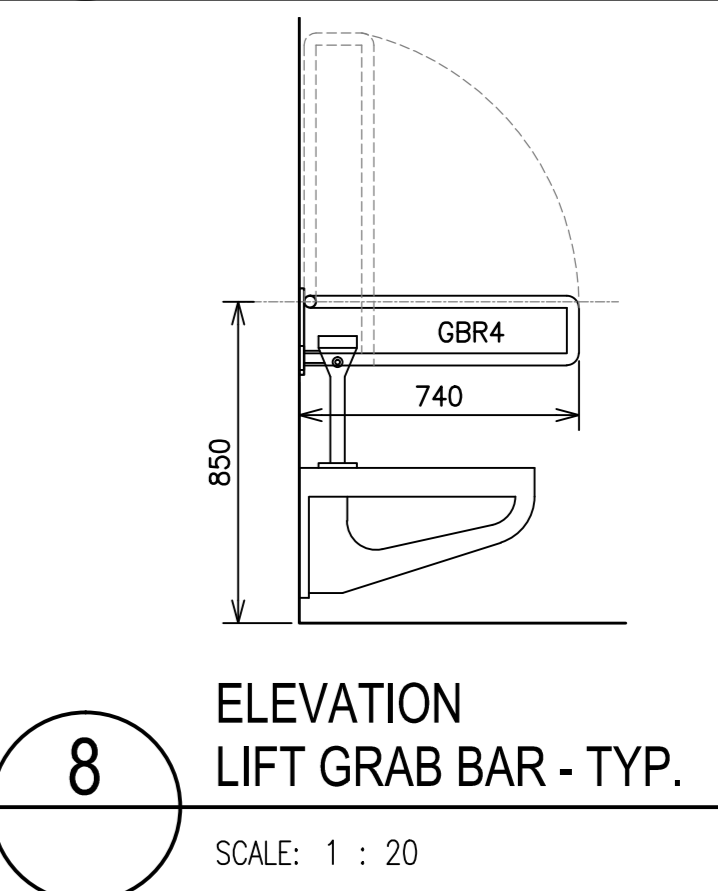
**5**  
ELEVATION  
TYPICAL MOUNTING HEIGHTS  
SCALE: 1 : 20



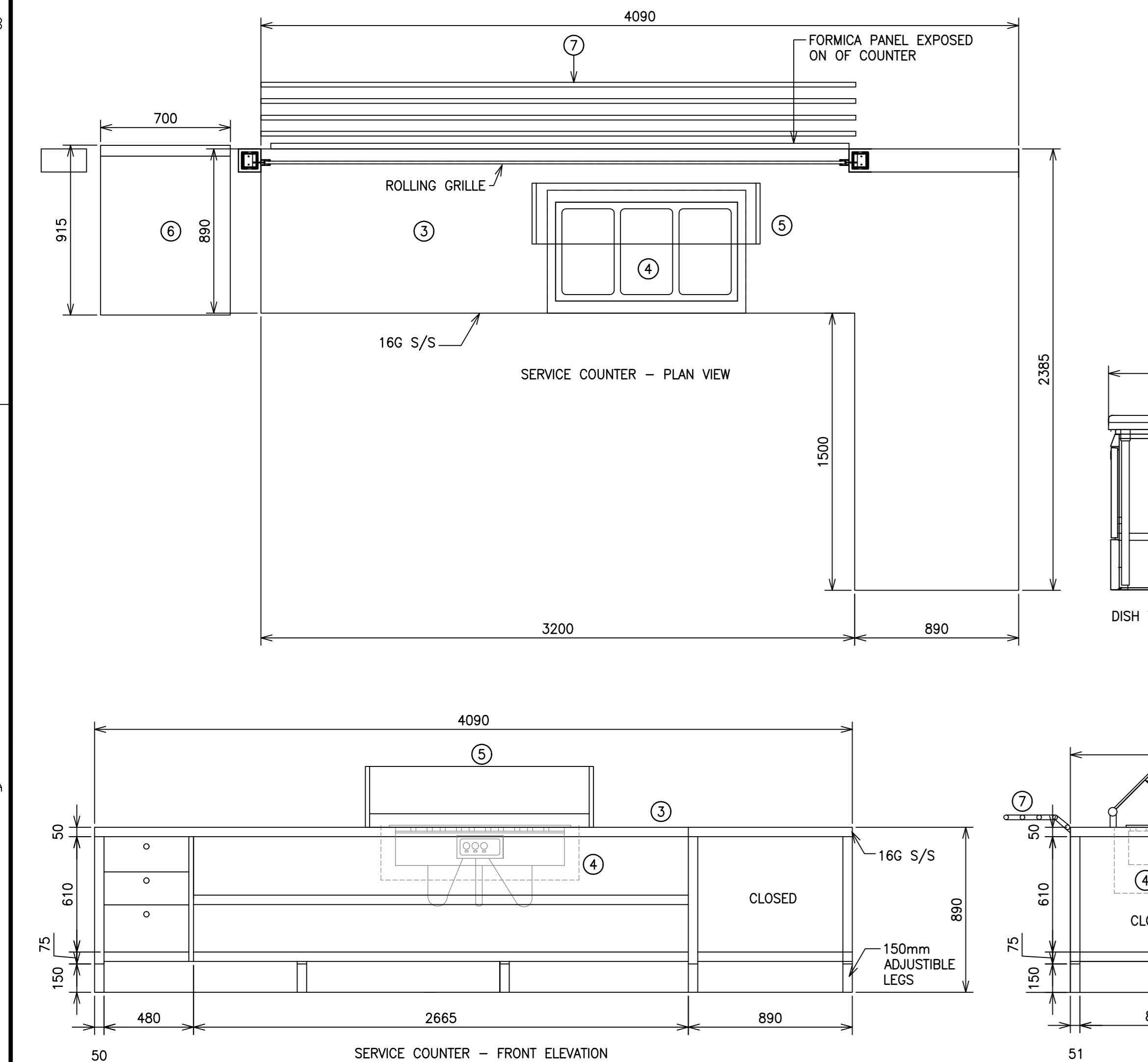
**7**  
ELEVATION  
ADULT CHANGE TABLE  
SCALE: 1 : 20



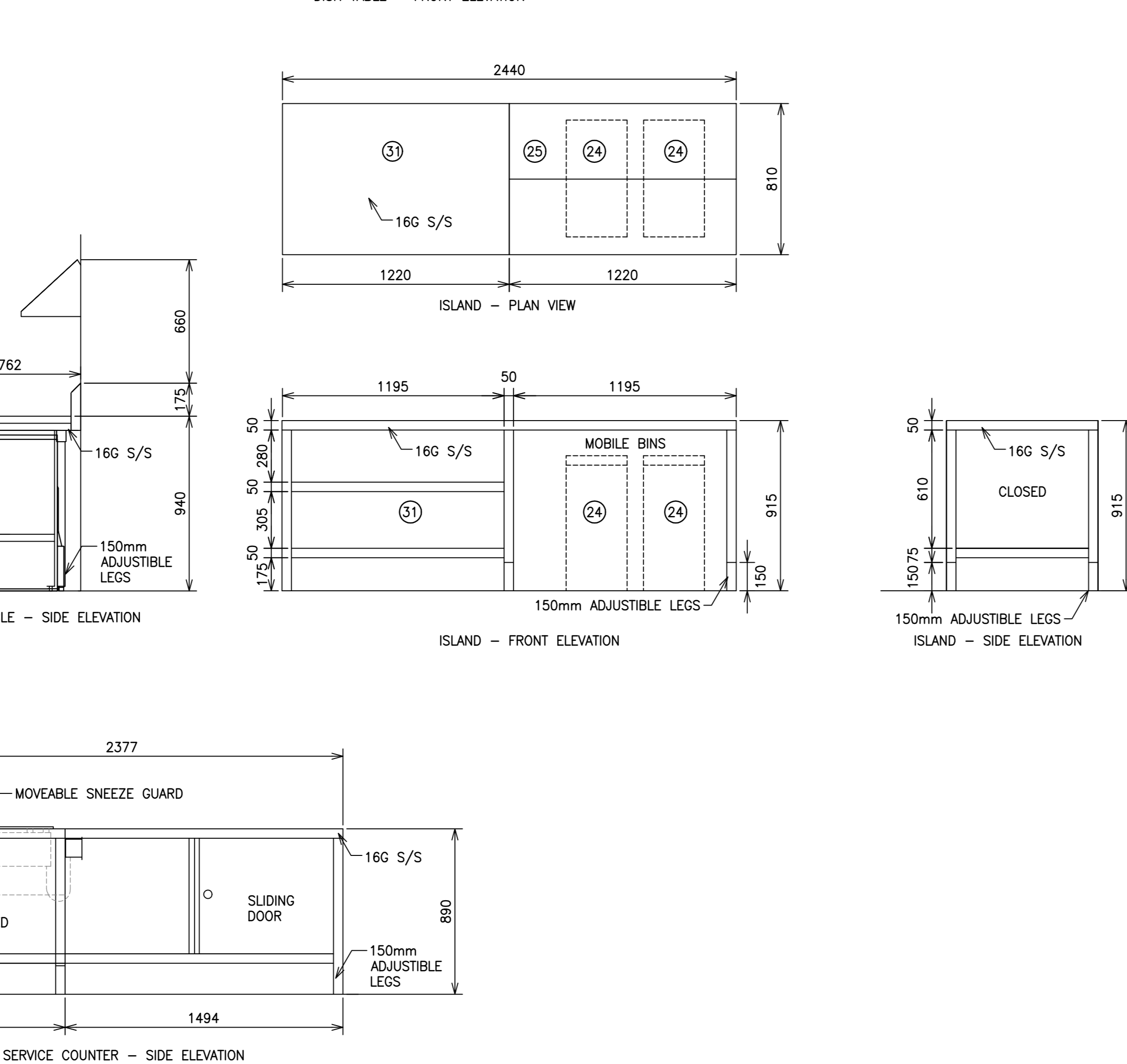
**6**  
ELEVATION  
TYPICAL MOUNTING HEIGHTS  
SCALE: 1 : 20



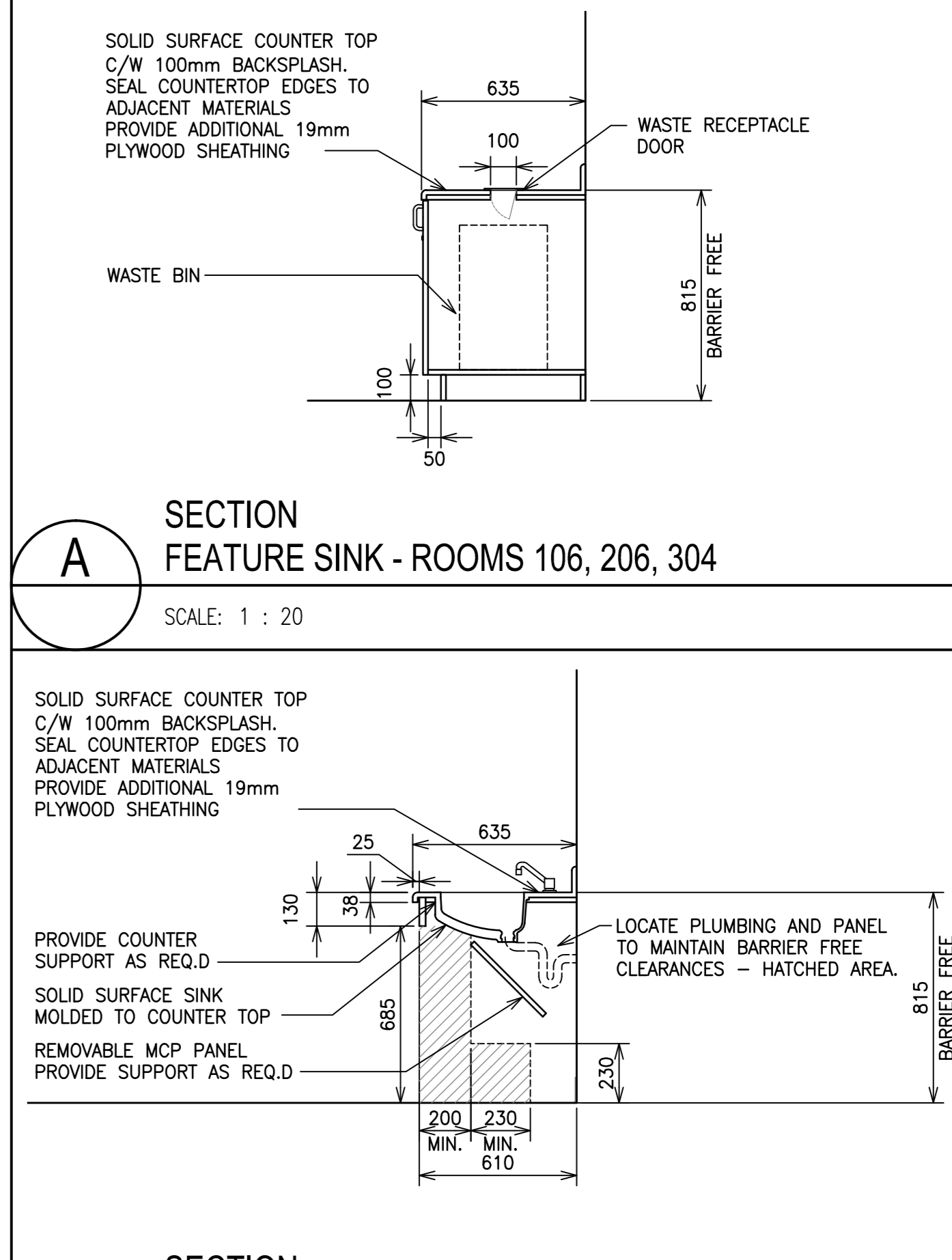
**8**  
ELEVATION  
LIFT GRAB BAR - TYP.  
SCALE: 1 : 20



**3**  
KITCHEN EQUIPMENT PLANS AND ELEVATIONS  
SCALE: 1 : 20



**4**  
ELEVATION  
FEATURE SINK - ROOMS 106, 206, 304  
SCALE: 1 : 20



**B**  
SECTION  
FEATURE SINK - ROOMS 106, 206, 304  
SCALE: 1 : 20

**NOVA SCOTIA**  
Transportation and Infrastructure Renewal  
Engineering and Design Division  
Building Design Section

exp Arc: 1001  
exp Arc: 1002  
exp Arc: 1003  
exp Arc: 1004  
exp Arc: 1005  
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exp Arc: 1016  
exp Arc: 1017  
exp Arc: 1018  
exp Arc: 1019  
exp Arc: 1020

exp

CONSULTANT

16/10/07 0 ISSUED FOR CONSTRUCTION  
DATE: 16/10/07  
SCALE: 1:20  
DRAWN BY: D.R.R.  
CHECKED BY: L.R.M.  
REVIEWED BY: G.A.R.  
APPROVED BY:  
AS-BUILT CHECK  
DATE: OCTOBER 2016  
PROJECT: EASTERN PASSAGE HIGH SCHOOL 9-12  
PROJECT NO: F31-04-01-01  
SHEET TITLE: ENLARGED PLANS AND ELEVATIONS  
INTERNAL NO:  
A  
SHEET 88 OF 167