
RTMC TRAINING COLLEGE OF EXCELLENCE – BOEKENHOUTKLOOF – PHASE 1
KITCHEN EQUIPMENT

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PART 1 - PRODUCTS

VENTED ADD-ON SHELVING

- A. Material: Composite
- B. Dimensions: 910 x 460mm (L x W)
- C. Dimensions: 1070 x 460mm (L x W)
- D. Dimensions: 1220 x 460mm (L x W)
- F. Shelving Post Kits: 1830mm (H)

DUNNAGE RACK

- A. Construction: Uprights – 45 mm tubes, Storage platform – 20mm tubes
- B. Material: All AISI 304 CR-NI Stainless Steel
- C. Dimensions: 860 x 600 x 300mm (L x W x H)

KNEE OPERATED WASH BASIN

- A. Material: All 304 Stainless steel
- B. Dimension: 400 x 330 x 230mm (L x W x D)
- C. Tap: Yes, Stainless steel
- D. Adjustment: Hot and Cold
- E. Waste Hose: Yes
- F. Splash Back: Yes

WHEEL BIN

- A. Colour: Charcoal
- B. Size: 1050 x 580 x 640mm
- C. Weight: 15kg
- D. Wheels: Rubber
- E. Axle: Galvanised Steel

PLATFORM SCALE

- A. Type: Electronic Platform Scale
- B. Capacity: 300kg
- C. Platform Dimensions: 360 x 480 x 96 mm (L x W x H)
- D. Voltage: 220V
- E. Resolution: 10g
- F. Battery Type: Rechargeable
- G. Battery Capacity: 40 hours

PREPARATION TABLES

- A. Material: All 430 Stainless Steel
- B. Dimensions: As measured in BOQ
- C. Legs: Stainless Steel
- D. Foot pieces: Adjustable
- E. Backing sheet: Heavy duty galvanised with "bitumastic" sound deadening
- F. Under shelf: Yes, if measured in BOQ
- G. Rear mounted shelf: Yes, 2-Tier if measured in BOQ
- H. Cutting board: Yes, full length if measured in BOQ
- I. Drawer: Center, if measured in BOQ
- J. Splash back: Yes. If measured in BOQ

CENTRE BOWL SINK

- A. Material: All 430-type stainless steel
- B. Bowl: Cold pressed AISI 304CR NI grade stainless steel with 40mm waste outlet hole
- C. Length: 1350, 1500 or 2250 mm as measured in BOQ
- D. Width: 650 mm
- E. Height: 910mm
- F. Bowl Dimensions: 605 x 505 x 280 mm (D)
- G. Splash back: 150 mm rear
- H. Bowl number: Single, double or triple as measured
- I. Legs: Stainless steel legs
- J. Foot pieces: Adjustable
- K. Backing sheet: Heavy duty galvanised with "bitumastic" sound deadening
- L. Under shelf: Tubular if measured

ICE MACHINE

- A. Ice output: 150 kg/ 24 hours
- B. Material: Stainless Steel
- C. Water Connection: ¾" GAS
- D. Drainage: 20 mm
- E. Electrical Connection: 220 V, 1 phase, 50 Hz, 10A

ICE CADDIE

- A. Dimensions: 572 x 768 x 730 (W x D x H)
- B. Capacity: 45 kg

HEAVY DUTY TROLLEY

- A. Material: All 430-type stainless steel
- B. Dimensions: 1200 x 750 x 960 mm (L x W x H)
- C. Castors: 200 mm

CUTTING BOARD

- A. Colours:
 - 1. Raw red meat: Red
 - 2. Fish: Blue
 - 3. Vegetables: Green
 - 4. Dairy: White
 - 5. Poultry: Yellow
 - 6. Cooked meat: Brown
- B. Dimensions: 405 x 255 x 10 mm (L x W x H)

WALL MOUNTED SHELVING

- A. Type: Wall Mounted
- B. Material: All 430 Stainless Steel
- C. Material Thickness: Shelf length ≤ 300 mm = 1.2, mm; >300 mm = 1.6 mm
- D. Size: As measured in BOQ
- E. Tiers: 2

UNDERBAR REFRIGERATOR

- A. Refrigerated Volume: As specified in BOQ
- C. Working Temperature: 2 – 6 °C Adjustable
- D. Dimensions: As specified in BOQ
- E. Materials:
 - 1. Sides, Top and front: 430 Stainless Steel
 - 2. Rear and Bottom: Galvanised Steel
 - 3. Insulation: Polyurethane
- F. Doors: 1,5 or 2,5 Self Closing to suite model specified
- G. Electrical Connection: 220 V, 1 Phase, 50 Hz, 16 A
- H. Refrigerant Flow Control: Capillary Tube
- I. Refrigerant: R134a
- J. Evaporation: Auto
- K. Castors: Yes, with brakes
- L. Temperature Display: Digital

MEAT SLICER

- A. Slice Thickness: 0 - 14mm
- B. Slicing Speed: 38 - 40 pcs/min
- C. Blade Diameter: 300mm
- D. Blade Motor Power: 280W
- E. Slicer Motor Power: 500W
- F. Voltage: 220V/50Hz
- G. Overall Dimensions: 685 x 580 x 720mm (H)
- H. Weight: 68kg

POTATO PEELER

- A. Capacity: 30kg potatoes per minute
- B. Stainless steel
- C. Control: Reductor system, Timer Stop.
- D. Evacuation: Front
- E. Dimensions: 750 x 900 x 1270mm (H)
- F. Electrical Load: 1.5kW, 400V, 3 Phase
- G. Weight: 100kg

VEGETABLE PREPARATION MACHINE (CUTTER)

- A. Capacity: 7kg per minute
- B. Speed: 350 r.p.m.
- C. Electrical Load: 0.25kW, 240V, 1 Phase, Neutral and Earth
- D. Accessories: 7-Pack cutting tools:
 - 1. Slicer: 1.5 mm, 4 mm, 10 mm
 - 2. Grater / Shredder: 2 mm, 8 mm
 - 3. Julienne Cutter: 4 x 4 mm
 - 4. Dicing Grid: 10 x 10 mm
- E. Gearing: Planetary
- F. Thermal Protection: Yes

CHIP STORAGE TABLE

- A. Material: All 430 Stainless Steel
- B. Dimension: 600 x 600 x 915mm (L x W x H)
- C. Storage Boxes: 3 on runners
- D. Legs: Adjustable
- E. Lamp: Yes, if measured
- F. Electrical: 240 V, 1 phase, 50 Hz, 0,5 kW

UNHEATED COUNTER

- A. Material: 430 Stainless-steel
- B. Dimensions: 1105 x 750 mm x 915 mm (L x W x H)
- C. Construction: Top - 1,2mm thick braced with 1,2mm aluminized mild steel channel.
- D. Shelves – 1,2 mm galvanised steel.
- E. Adjustable legs: Yes

BAIN MARIE

- A. Material (Well): AISI type 304 Cr-Ni Stainless steel
- B. Material (Sides and Closure): 430 Stainless-steel
- C. Dimensions: 1785 x 775 x 910mm (L x W x H)
- D. Division: 5 1/1 GN
- E. Pans: Included
- F. Electrical connection: 230V, 1 Phase, Neutral and Earth
- G. Electrical Load: 5.5kW
- H. Waste: Swivel waste with gate valve fitted
- I. Utensil shelf: Yes
- J. Thermostatic control: 0°C - 110°C
- K. Low water cut-out: Yes

HOT WATER URN

- A. Type: Countertop
- B. Material: Brushed 301 Stainless Steel
- C. Electrical Element: 2700 W
- D. Capacity: 25 Litres
- E. Variable temperature control: Yes
- F. Water level indicator: Yes
- G. Safeties: Over-heating cut-out and dry-boil protection
- H. Tap: Non-drip type

COMMERCIAL COFFEE MAKER

- A. Coffee Vending Machine
- B. Type: Vending
- C. Production: 320 Cups / Hour
- D. Dimensions: 325 x 482 x 812 mm (L x W x H)
- E. Electrical Connection: 220 V, 1 Phase, 50 Hz
- F. Power: 3,5 kW

TRAY SLIDE

- A. Material: 430 Stainless-steel
- B. Length: 8200 mm

BEVERAGE COOLER

- A. Type: Upright double sliding door display fridge
- B. External Dimensions: 1360 x 635 x 2020mm (W x D x H)
- C. Capacity: 900 Litres
- D. Shelves: 4 per door
- E. Refrigerant R134a
- F. Temperature range: 1 to 10°C
- G. Cooling Type: Forced Air
- H. Voltage: 230 V, 50Hz

CONVEYOR TOASTER

- A. Capacity: +/- 800 slices / hour
- B. Dimensions: 367 x 568 x 397 mm (L x W x H)
- C. Power: 2,8 kW
- D. Voltage: 230 V, 50Hz

MOBILE FOOD WARMING CABINET

- A. Materials: Outer - 430 stainless steel; Inner - AISI 304 CR-NI stainless steel
- B. Dimensions: 660 x 840 x 1725 mm (L x W x H)
- C. Capacity: 16 x 2/1GN x 25mm deep Gastronorm trays
- D. Electrical load: 2 kW
- E. Electrical connection: 1 phase, 230V, Neutral and Earth
- F. Weight: 175 kg
- G. Pans/Trays/Grids: As measured in BOQ.

MICROWAVE

- A. Power: 1000W
- B. Capacity: 30L
- C. Stainless steel interior and exterior
- D. Digital display
- E. Power levels: 5
- F. Control System: Touch
- G. Power Consumption: 1600W
- H. Output Power: 1000W
- I. Power Source: 230V, 50Hz, 1 Phase
- J. Nett Weight: 18kg
- K. Exterior Dimensions: 542 x 329 x 461mm (H)
- L. Cavity Dimensions: 350 x 230 x 357mm (H)

PLANETARY MIXER

- A. Bowl Capacity: 20 Litres
- B. Kneading Capacity: 3 kg
- C. Dimensions: 420 x 520 x 765 mm (L x W x H)
- D. Speed Settings: 3
- E. Electrical: 400 V / 3 Phase / 50 Hz
- F. Power: 1,1 kW
- G. Stirring Attachments: Dough hook, Beater, Whisk

SELF COOKING CENTRE (LPG)

- A. Pan Capacity: 40
- B. Energy Source: LPG
- C. Capacity: 20 x 2/1 GN
- D. Number of Meals per Day: 300 - 500
- E. Lengthwise Loading: 2/1, 1/1 GN
- F. Width: 1082mm
- G. Depth: 1117mm
- H. Height: 1807mm
- I. Water Inlet: R 3/4"
- J. Water Outlet: DN 50
- K. Water Pressure: 150 - 600kPa or 0.15 - 0.6mPa
- L. Weight: 371 kg
- M. Mains Connection: 1 NAC 230
- N. Fuse: 1 x 16A
- O. Gas Supply / Connection: 3/4" IG
- P. Thermal Load: 84 kW Maximum Nominal
- Q. Convection Output: 84 kW
- R. Steam Output: 53,5 kW

MOBILE OVEN RACK

- A. Material: All 430 Stainless Steel
- B. Dimensions: 469 x 809 x 1718 mm (L x W x H)
- C. Racks: 20
- D. Castors: 125 mm swivel type

INGREDIENT BINS

- A. Material: FDA-accepted
- B. Colour: White
- C. Capacity 102 Litres
- D. Dimensions: 745 x 328 x 740 mm (L x W x H)
- E. Liners: No

BURNER GAS RANGE WITH OVEN

- A. Gas Rating: 192 000 kJ/hour
- B. Top Burners: 6 x 27000 kJ/hour each
- C. Top Control: Off-high-low
- D. Top Pilot Burners: Continuous
- E. Oven Capacity: 145 Litres
- F. Oven Dimensions: 610 x 700 x 340 mm (L x W x H)
- G. Oven Burners: Tubular 30 000 kJ/hour
- H. Oven Control: 100 – 300°C Thermostatically Controlled
- I. Oven Protection: Flame Failure
- J. Mass: 325 kg

ELECTRIC BOILING POT

- A. Pot Capacity: 2 x 250 Litre (Working volume 90%)
- B. Power: 50 kW
- C. Dimensions: 2645 x 900 mm (L x W)
- D. Electrical Connection: 400V, 3 Phase, Neutral and Earth
- E. Material: All AISI 304 CR-NI stainless steel construction
- F. Mixer motor: Variable speed (34-86 r.p.m.)
- G. Pressure Equipment Regulations: R.734 2009
- H. Pot Classification: SANS 347 Category I
- I. Working Pressure: 150 kPa
- J. Test Pressure: 450 kPa
- K. Water Supply: 15 mm Cu per pot

TILT PAN (LPG)

- A. Material: AISI 304 CR-NI stainless steel
- B. Thickness: 2mm
- C. Dimensions: 1200 x 900 mm (L x W)
- D. Well dimensions: 1100 x 610 x 225 mm (L x W x H)
- E. Pan capacity: 120 Litres
- F. Pan depth: 225 mm
- G. Gas power: 30 kW
- H. Gas connection: ½"
- I. Water connection: ½ " (tap on flue riser)
- J. Control: Thermostatic 100°C - 300°C
- K. Tilting Mechanism: Manual with cylindrical spiral spring
- L. Cover: Counter balanced
- M. Gas burners: Stainless steel tube type

FLAT TOP GRIDDLE (LPG)

- A. External Dimensions: 915 x 735 x 910mm (L x W x H)
- B. Griddle: 910 x 595mm (L x W), 16 mm Boiler Plate
- C. Burners: 6 x 15000 kJ
- D. Construction:
 - 1. Front: 1,2 mm 304 Stainless Steel fat trough integrally welded to the top plate and fitted with a drain cock
 - 2. Sides: 430 Stainless Steel
 - 3. Back: Galvanised Steel
 - 4. Legs: 45 mm diameter, adjustable 304 Stainless Steel.
 - 5. Shelf: Galvanised Steel, 230 mm above floor level.
- E. LPG: 90000 kJ/Hour
- F. Gas connection: ½" BSP hose barb
- G. Valves: Ball type OPEN / CLOSE
- H. Pilot burners: Separate, continuous with shut-off

FLAT TOP GRIDDLE (ELECTRICAL)

- A. External Dimensions: 915 x 735 x 910mm (L x W x H)
- B. Griddle: 910 x 590mm (L x W), 16 mm Boiler Plate
- C. Construction:
 - 1. Front: 1,2 mm 304 Stainless Steel fat trough integrally welded to the top plate and fitted with a drain cock
 - 2. Sides: 430 Stainless Steel
 - 3. Back: Galvanised Steel
 - 4. Legs: 45 mm diameter, adjustable 304 Stainless Steel.
 - 5. Shelf: Galvanised Steel, 230 mm above floor level.
- D. Griddle: 16mm plain
- E. Electrical Connection: 400V, 3 Phase, Neutral and Earth
- F. Electrical Load: 10 kW
- G. Control: Thermostatic 50°C – 250°C

TRAY AND CUTLERY TROLLEY

- A. Construction: Tubular end frames joined and braced by flat bar and finished in baked enamel with stainless steel tray bottom.
- B. Dimensions: 1090 x 530 x 934 mm (L x W x H)
- C. Trays: 100
- D. Cutlery inserts: 2 x 4 GN
- E. Cutlery Boxes: 2
- F. Castor sizes: 100 mm

MOBILE CROCKERY RACK

- A. Materials: Frame – epoxy coated, plate inserts: plasticised
- B. Plate inserts: Removable
- C. Capacity: 600 pieces
- D. Dimensions: As measured in BOQ

WASTE DISPOSAL UNIT

- A. Size: 2 hp
- B. Dimensions: 402 mm (H)
- C. Electrical connection: 3 Phase, 400 V, Neutral and Earth
- D. Electrical load: 1,5 kW

ANGLE DUMP TABLE

- A. Material: 430 Stainless-steel
- B. Length: As measured in BOQ
- C. Width: As measured in BOQ
- D. Height: As measured in BOQ
- E. Top: Type 430 SS, 1.2mm thick braced with suitably placed 430 stainless steel support channels.
- F. Legs: 45mm Round 430 SS Tube, fitted with zinc die cast adjustable feet.
- G. Scrape hole: Yes
- H. Box edge: 50 x 30 mm, except where joining pre-rinse table
- I. Turn-down: 63 mm sides
- J. Splash back: Yes

PRE-RINSE SPRAY

- A. Sprayer: Overhead
- B. Dimensions: 1650 x 620 x 860 mm (L x W x H)
- C. Sprayers: Double

DISHWASHER

- A. Type: Rack Advancing
- B. Material: 304 stainless-steel
- C. Output: 144 – 220 racks / hour
- D. Wash Tank Capacity: 174L
- E. Water Consumption: 1,36 Litres / rack
- F. Electrical Load: 400V, 3 Neutral, 50Hz, 45 kW
- G. Dimensions: 2650 x 790 x 1670 mm (L x W x H)
- H. Water Supply Temperature: 55°C
- I. Water connection: ¾"
- J. Drain connection: 2"
- K. Power Supply: 415V 3N 50Hz 63A 3 Phase (not plugged)

DISHWASHER INLET / OUTLET TABLE

- A. Material: 18/18 AISI heavy gauge 304 Stainless Steel
- B. Dimensions: As measured in BOQ
- C. Direction: As measured in BOQ
- D. Rollers: ϕ 50mm plastic

WALL MOUNTED POT RACK

- A. Length: As measured in BOQ
- B. Width: 400 mm
- C. Material: All stainless-steel construction comprising 4 x 20mm diameter tubular horizontal slats equally spaced.
- D. Wall mounting brackets: Yes, with holes for wall fixing with fasteners, welded at each end of the pot rack.

MOBILE POT RACK

- A. Material: All 430 Stainless Steel
- B. Dimensions: 1200 x 600 x 1450 mm (L x W x H)
- C. Upright supports: ϕ 41 mm outside
- D. Cross supports: 1,6 mm Channel sections
- E. Storage platforms: ϕ 21 mm outside
- F. Tiers: 4
- G. Castors: 125 mm swivel type

PART 2 – BILLS OF QUANTITIES

BILL NO.	1	RTMC TRAINING ACADEMY KITCHEN	QTY	UNIT	Rate	AMOUNT
		MEASURED WORKS :KITCHEN EQUIPMENT			R	R
SPECIFICATION REF						
		PREAMBLE: PLEASE NOTE THAT THIS BOQ HAS TO BE READ IN CONJUNCTION WITH THE SPECIFICATION AND DRAWINGS. THE MAIN CONTRACTOR SHALL ENSURE THAT THE SUB CONTRACTOR RECEIVE A COMPLETE COPY OF THE ABOVE DOCUMENTS. IF THE ENGINEER DOES DUE DILIGENCE WHEN EVALUATING THE TENDER AND FIND THAT THE SUB CONTRACTORS DID NOT RECEIVE A COPY OF THE ABOVE DOCUMENTATION, THE PRICE WILL BE INVALID. RATES MUST INCLUDE FOR SUPPLY, DELIVERY, INSTALLATION AND COMMISSIONING OF EQUIPMENT. Applicable Specifications: 1 N12 Catering Equipment Applicable Drawings 1 009-110-ME-MK01-C00 KITCHEN EQUIPMENT LAYOUT 2 009-110-ME-MK02-C00 KITCHEN LP GAS LAYOUT (For reference only. Not part of scope of work.) 3 009-110-ME-MK03-T00 KITCHEN CANOPY LAYOUT (For reference only. Not part of scope of work.) PRELIMINARY AND GENERAL 1 Compliance with Health and Safety Regulations 2 Compliance with RTMC Procurement Policies 3 Workshop drawings – Paper and electronic 4 As-Built Drawings – Paper and electronic 5 Operating and Maintenance Manuals - Paper and electronic 6 Rigging 7 Site establishment 8 Installation 9 Specialist Supplier's Site Visits 10 Warrantees 11 Equipment Maintenance 12 Training of Client's maintenance team				
		N12 - CATERING EQUIPMENT				
2.1	1	CAMBRO ELEMENTS 910 x 460 mm (L x W) Vented Shelving	31	No.		
2.1	2	CAMBRO ELEMENTS 1070 x 460 mm (L x W) Vented Shelving	12	No.		
2.1	3	CAMBRO ELEMENTS 1220 x 460 mm (L x W) Vented Shelving	16	No.		
2.1	4	CAMBRO ELEMENTS 1830 mm (H) Shelving post kits	24	No.		

2.2	5	Dunnage Racks	3	No.		
2.3	6	400 x 330 x 230 mm (L x W x H) Knee operated hand wash basin	11	No.		
2.4	7	1050 x 580 x 640 mm (L x W x H) 200 Litre wheel bin	12	No.		
2.5	8	300 kg , 360 x 480 mm (L x W) Platform scale	2	No.		
2.6	9	1400 x 650 x 910 mm (L x W x H) Preparation Table with under shelf	1	No.		
2.7	10	1350 x 650 x 915 mm (L x W x H) Double center bowl pot sink complete with tubular under shelf DCBS-1350	4	No.		
2.8	11	150 kg Ice machine. Model MV456 complete with B393 bin	2	No.		
2.9	12	45 kg Ice caddy. Model ICS100L	1	No.		
2.6	13	1840 x 650 x 910 mm (L x W x H) Table complete with drawer and under shelf	1	No.		
2.10	14	1200 x 750 x 960 mm (L x W x H) Heavy Duty Trolley	5	No.		
2.11	15	405 x 255 x 10 mm (L x W x H) Cutting boards. Assorted colours	6	No.		
2.12	16	3620 x 300 mm (L x W x H) 2-Tier stainless steel wall mounted shelving	1	No.		
2.13	17	1750 x 650 x 900 mm (L x W x D) Underbar refrigerator. Model QUB6 S/C. 580 Litre	9	No.		
2.6	18	1400 x 650 x 910 mm (L x W x H) Table complete with drawer and under shelf	2	No.		
2.13	19	1180 x 650 x 900 mm (L x W x D) Underbar refrigerator. Model QUB4 S/C. 320 Litre	1	No.		
2.14	20	300 mm Meat Slicer	2	No.		
2.12	21	1400 x 300 mm (L x W x H) 2-Tier stainless steel wall mounted shelving	2	No.		
2.12	22	1200 x 300 mm (L x W x H) 2-Tier stainless steel wall mounted shelving	1	No.		
2.15	23	Potato Peeler. 30 kg/minute.	1	No.		
2.7	24	1350 x 650 x 910 mm (L x W x H) Vegetable preparation sink with under shelf	1	No.		
2.6	25	1500 x 750 x 900 mm (L x W x H) Table with drawer and under shelf	2	No.		
2.16	26	Vegetable preparation machine (cutter). Model RG-200	1	No.		
2.12	27	3000 x 300 mm (L x W x H) 2-Tier stainless steel wall mounted shelving	1	No.		
2.17	28	Chip storage table with overhead lamp. Model CDA0001	6	No.		
2.18	29	1105 x 750 x 915 mm (L x W x H) Unheated counter.	4	No.		
2.19	30	1785 x 775 x 910 mm GN 5 Bain Marie including pans	4	No.		
2.20	31	25 Litre Water Urn	2	No.		
2.21	32	Commercial Coffee Maker. Bolero Turbo Coffee Vending Machine	2	No.		

2.22	33	8200 mm Tray Slide	2	No.		
2.23	34	Beverage Cooler 900 Litre Double Door Upright. Model SD-1360	4	No.		
2.24	35	Conveyor Toaster. Model QSC2-800	2	No.		
2.25	36	Heated Service Trolley c/w 16 off E. 16 x 2/1GN x 25mm deep Gastronorm trays per trolley	8	No.		
2.6	37	2100 x 650 x 910 mm (L x W x H) Preparation Table with under shelf	2	No.		
2.12	38	600 x 450 mm Microwave Shelf	4	No.		
2.26	39	30 Litre Microwave	4	No.		
2.6	40	1840 x 650 x 910 mm (L x W x D) Table with centre drawer and under shelf	2	No.		
2.27	41	20 Litre Planetary mixer. Model VPM-20	2	No.		
2.12	42	1780 x 300 mm (L x W x H) 2-Tier stainless steel wall mounted shelving	2	No.		
2.12	43	1840 x 300 mm (L x W x H) 2-Tier stainless steel wall mounted shelving	1	No.		
2.28	44	Self Cooking Centre. Model I Combi Classic 20-2/1 LPG	2	No.		
2.29	45	469 x 809 x 1718 mm (L x W x H), Mobile oven rack (20 racks)	2	No.		
2.30	46	102 Litre Ingredient Bins	2	No.		
2.31	47	Open Burner Gas Range with Oven. Six Burners. Model R-G6	1	No.		
2.32	48	250 Litre Electrical twin cooking pot. Model PLS250E	1	No.		
2.33	49	120 Litre tilt pan (LPG). Model BM1 120	3	No.		
2.34	50	915 x 735 x 910 mm (L x W x H) LPG Flat top griddle. Model FT-10G	1	No.		
2.35	51	915 x 735 x 910 mm (L x W x H) Flat top griddle. Electrical 10 kW. Model FT-10	1	No.		
2.36	52	1090 x 530 x 934 mm (L x W x H), 100 tray and cutlery trolley, 2 x 4GN inserts	2	No.		
2.37	53	1140 x 610 x 1670 mm Crockery rack mobile	3	No.		
2.38	54	2 hp waste disposal unit. Model 200-CA-MRSS.	1	No.		
2.39	55	2100 x 620 x 880 mm (L x W x D) Angled dump table with basket shelf	1	No.		
2.40	56	Single pre-rinse overhead sprayer	5	No.		
2.41	57	Rack advancing dishwasher. Model AC2EP9	1	No.		
2.42	58	90° Roller outlet table for dishwasher	1	No.		

2.42	59	1600 x 620 x 910 mm (L x H x W) Roller outlet table for dishwasher	1	No.		
2.7	60	1500 x 650 x 915 mm (L x W x H) Double center bowl pot sink complete with tubular under shelf DCBS-1350	4	No.		
2.6	61	1400 x 650 x 910 mm (L x W x H) Table with boxed edge	2	No.		
2.43	62	2900 x 400 mm Wall-mounted pot rack	2	No.		
2.44	63	1200 x 600 x 1450 mm (L x W x H) Mobile Pot Rack	2	No.		
2.7	64	1840 x 650 x 910 mm (L x W x H) Table with boxed edge	2	No.		
2.7	65	2250 x 650 x 915 mm (L x W x H) Triple bowl pot sink	2	No.		
2.7	66	1840 x 650 x 910 mm (L x W x H) Table complete with under shelf	2	No.		
TOTAL (EXCL. VAT)						
VAT (15%)						
TOTAL (Incl. VAT)						

PART 3 – GENERAL NOTES

SUBMITTALS

- A. Manufacturer's data sheets on each product to be used.
- B. Preparation instructions and recommendations.
- C. Storage and handling requirements and recommendations.
- D. Typical installation methods.

QUALITY ASSURANCE

- A. Manufacturer Qualifications: Company specializing in manufacturing products specified in this section with a minimum five years documented experience.
- B. Installer Qualifications: Company specializing in performing work in this section with minimum two years documented experience with projects of similar scope and complexity.
- C. Source Limitations: Provide each type of product from a single manufacturing source to ensure uniformity.
- D. Construction Preparation: Kitchen construction will precede equipment supply, installation and commissioning. All services have been planned according to this bid document. Any deviance from this specification and subsequent construction costs required to fit alternatives will be for the bidders account and claims for payment in this regard will not be entertained by RTMC.**

12-MONTH WARRANTY AND MAINTENANCE

- A. All machines will be warranted for 12 months from date of commissioning, regardless of start-up date.
- B. A service contract with the supplier of the equipment is required.

PART 4 – EXECUTION NOTES

EXAMINATION

- A. Do not commence installation until wall openings and plinths have been prepared.
- B. Ensure that all water proofing to be applied under the cabinets to be installed, is complete, tested and certified.
- C. If preparation is the responsibility of another installer, notify Engineer of unsatisfactory preparation before proceeding.

PREPARATION

- A. Clean surfaces thoroughly prior to installation.
- B. Prepare surfaces using the methods recommended by the manufacturer for achieving the best result for the substrate under the project conditions.

INSTALLATION

- A. Install in accordance with manufacturer's instructions and the requirements of authorities having jurisdiction.
- B. Use manufacturer's guidelines for minimum clearances to combustibles, walls, and finishes.
- C. Anchor all components firmly in position.
- D. Connect to power supply and control wiring in accordance with NFPA 70.
- E. Connect to power supply and control wiring in accordance with CSA C221.
- F. Upon completion of installation, visually inspect all exposed surfaces. Touch up scratches and abrasions with touch up paint recommended by the manufacturer; make imperfections invisible to the unaided eye from a distance of 1,5 meters (5 feet).
- G. Test for proper operation and adjust until satisfactory results are obtained.

PROTECTION

- A. Protect installed products until completion of project.
- B. Touch-up, repair or replace damaged products before Substantial Completion.

DELIVERY, STORAGE AND HANDLING

- A. Store and handle in strict compliance with manufacturer's written instructions and recommendations.
- B. Protect from damage due to weather, excessive temperature, and construction operations.

BUILDER'S WORK / SHOP DRAWINGS

- A. All builders' work necessary for the execution of this kitchen equipment contract shall be done by the main building contractor.
- B. The kitchen equipment contractor shall submit builder's work drawings for approval, which shall include all electrical and plumber's work requirements.
- C. All builder's work such as cutting holes for electrical cables and making of support brackets for equipment and making good of damaged areas as well as repairs to the floors and tiles of the kitchen, shall be included in this contract price.

ELECTRICAL

- A. An electrical power supply point where required, shall be provided by the main electrical contractor.
- B. The connection of the various items of equipment to the electrical power points forms part of the electrical contract and does not therefore form part of this contract. The onus is however on the kitchen equipment contractor to ensure that this is done in terms of his requirements.

PLUMBER'S WORK

- A. The connection of all sinks, bowls, etc. to the hot and cold-water supply as well as drain connections, does not form part of this contract and shall be done by the plumbing contractor. The onus is however on the kitchen equipment contractor to ensure that this is done in terms of his requirements.

TRAINING

- A. The contract shall also include for the proper instruction and training of the operating and maintenance staff on site.

PROTECTION OF FLOORS

- A. The floors along which the equipment is transported after the completion of the floors shall be protected with suitable temporary sheets and timbering and with permanent steel sections where the equipment is installed after the completion of the floors, to prevent damage to the floor finishes.
- B. The contractor will be held responsible for any damage caused and will have to repair and / or replace damage sections to the satisfaction of the Engineer.