



DEPARTMENT OF PUBLIC WORKS

STANDARD SPECIFICATION

FOR

KITCHEN EQUIPMENT

(ARCHITECTURAL)

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1. KITCHEN EQUIPMENT

SABS-SPECIFICATION

All references to South African Bureau of Standards specifications and codes of practice shall be deemed to be references to the latest issues of such specification and codes.

CUSTOMS DUES

Prices shall include prescribed customs dues on imported equipment. The tenderer cannot therefore claim import duty in pursuance of item 326 of the customs tariff with reference to any imported article.

INSTRUCTION MANUALS

A maintenance and operation instruction manual, including spare parts list shall be provided with each mechanical and electrical unit.

TRADE NAMES

Where trade names and model numbers are mentioned, other similar approved equipment complying with the specification may be offered.

POWER SUPPLY

The electrical equipment shall be suitable for connection to 380/220 V 50 Hz three phase 4-wire A C supply.

SPARE PARTS

Spare parts for each mechanical and electrical appliance shall be readily available in the Republic of South Africa, for a minimum period of ten years.

STAINLESS STEEL

Unless otherwise specified, all stainless steel used in the construction of units/equipment shall be of type 304 (18/8 quality) not less than 1,2mm thick. The construction of the units generally is to comply with the Standard Specification for Stainless Steel sinks for Institutional Use, SABS 907. **All exposed surfaces of stainless steel to be satin finished, except where otherwise specified.** The finish shall be of approximately 220 to 240 grit.

The units except where specified as being movable or mobile must be securely fixed to floors either by non-ferrous bolts in the surface bed or by substantial non-ferrous screws into plugs in the floor.

All welding is to be done in the most up-to-date manner and to be cleaned off flush and smooth where exposed.

CONNECTIONS

Prices of all equipment shall allow for connection to power points, including the connection of water- and waste pipes, complete with the necessary couplings, etc.

FINISHING

Prices of all equipment shall, where applicable, allow for baked on powder-coated enamel finishing on all exposed metal surfaces, except stainless steel work.

MAIN OFFER AND ALTERNATIVE

The tenderer's attention is drawn to the fact that his main offer shall be based on the specification in the Bills of Quantities, before an alternative tender may be submitted.

If the tenderer offers alternatives, the following information shall be submitted with his alternative tender, in

respect of each alternative to be supplied:

- (a) The page and item number for which an alternative is offered.
- (b) The name of the alternative make or model offered, including technical pamphlets and/or complete details relating to the information contained in the Bills of Quantities.
- (c) The name of the manufacturer.
- (d) The country of origin.
- (e) The alternative tariff.
- (f) The amount to be omitted or added to the main offer in respect of each alternative.

GUARANTEE

The tenderer shall guarantee the kitchen equipment **for a period of twelve months from the date on which the installation/fixing of all units is satisfactorily completed.**

The contractor shall repair, at his own cost, defects that may become defective during the guarantee period due to inferior materials or workmanship (fair wear and tear excluded). Any part so replaced, shall be guaranteed for a further year from the date of replacement.

All the equipment and installation shall comply in all respects with the requirements of the Machinery and Occupational Safety Act No 6 of 1983.

ITEM

SAFETY : COMPULSORY SPECIFICATION

Where applicable all electrical equipment shall comply with the "Compulsory Specification for the Safety of Electrical Appliances" as published in the Government Gazette No. 7464, Notice 466 of 1981.

All the electrical equipment shall be provided with a substantial earth terminal to which all metal parts are to be connected.

The tenderer shall submit the following certificates with his tender:

1. Certificate of compliance with the safety requirements of the Compulsory Specification issued by the SABS.
2. Certificate of compliance with the valid requirements as described in the "Limits of Interference to Radio Communications" issued by the Postmaster-General in terms of the Radio Regulations under Section 18(i) (e) of the Radio Act 1952 (Act 3 of 1952).

ITEM

LAYOUT DIAGRAM AND INSTRUCTION

Provide a layout diagram, size approximately 400 x 450mm showing the layout of the kitchen equipment, the diagram to be framed and the framing to be provided with a glass front. Each item to be numbered and named on the diagram.

The tenderer shall instruct the officer in charge of the kitchen where the kitchen equipment are to be installed, in the use of the equipment.

ITEM

DAMAGE

The tenderer will be held entirely responsible for any damage which may occur to the kitchen units during the transportation, setting into position and fixing; also any damage done to the building and must make good any such damage at his own risk.

No patching or repairing of damaged units will be allowed unless such damage can be made completely effectively and to the entire satisfaction of the Representative/Agent.

ITEM

2. TABLES

2 1 **STAINLESS STEEL TABLE**

The table to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel top, reinforced with 1,6mm thick mild steel backing plate and with vermin proof

sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws. Provide unit at wall sides with approximately 150mm high splash backs. Provide unit close to the bottom with solid 1,6mm thick type 430-stainless steel shelf.

2.2 **MOBILE TABLE**

The mobile table to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel top, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel uprights.

Fit unit with two fixed - and two fully swivelling heavy duty firm castors with rubber - or neoprene tyres. The fixed castors to be fitted with brakes.

Provide unit close to the bottom with solid 1,6mm thick type 430-stainless steel shelf.

2.3 **INLET TABLE WITH SCRAPE HOLE AND PRE-RINSE UNIT**

The unit to be of measurements as indicated on the drawings, complete with bowls approximately 500 x 450 x 230mm deep. The height and width of unit to suit the dish washing machine.

The top to be constructed out of 1,2mm thick type 304-stainless steel, reinforced with 1,6mm thick galvanised backing plate and with vermin proof sound deadening material between, provided with tuned up edges all round, except the end at the dish washing machine.

The unit to be supported on mild steel framing and type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit with a standard size scrape hole with rubber ring.

Provide an integral stainless steel splash back approximately 500 x 600mm wide at back of bowls.

The pre-rinse is to consist of a standard heavy pattern 15mm diameter sink mixer unit with pillar taps and 15mm diameter chromium-plated riser pipe approximately 450mm long, fixed to the wall with a chromium-plated adjustable wall bracket and fitted with a spring-action type high pressure flexible chromium-plated hose, including chromium-plated finger-action jet pre-rinse spray valve with ring.

2.4 **OUTLET TABLE**

The outlet table to be of measurements as indicated on the drawing. The height and the width of the table must suit the dish washing machine.

The top to be constructed out of 1,2mm thick type 304-stainless steel, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between, provided with turned up edges all round, except the end at the dish washing machine.

The unit to be supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit close to the bottom with 1,6mm thick type 304-stainless steel tubular shelf.

2.5 **TABLE WITH SCRAPE HOLE AND SPLASH BACK**

The unit to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel top, reinforced underneath with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws.

The unit to be provided with scrape hole, but without rubber ring. A type 304-stainless steel shute to be provided underneath scrape hole.

Provide unit at wall sides with approximately 150mm high splash backs.

2.6 PURPOSE MADE STAINLESS STEEL TABLE WITH CUPBOARD UNDERNEATH

The unit to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel top, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing and type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal flench to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit at wall sides with approximately 150mm high splash backs.

Provide underneath top a cupboard of measurements as indicated on the drawing, constructed out of type 430-stainless steel body, fitted with similar stainless steel double doors.

Hang each leaf on chromium-plated piano hinge, pop-rivited to door and body. Fit doors with three lever cupboard lock; chromium-plated handles and 76mm long barrel bolts as necessary.

The unit shall be provided with a type 430-stainless steel middle shelf

2.7 PURPOSE MADE TABLE AND VEGETABLE CONTAINERS (VEGETABLE PREPARATION AREA)

The unit to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel top, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of "turn down" beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal flench to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit at wall sides with approximately 150mm high splash backs. Provide unit with two (2) tiers solid 1,6mm thick type 430-stainless steel shelves.

Provide unit with nine (9) heavy duty plastic vegetable containers.

2.8 POTATO SORTING TABLE (SLOPE BOTTOM)

The purpose made unit to be of measurements as indicated on the drawing.

Construct top out of 1,2mm thick type 304-stainless steel, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between, having sloped bottom and turned up edges.

The unit to be supported on mild steel framework with type 304-stainless steel legs, complete with adjustable non-ferrous feet, and secured to floor surface with non-ferrous bolts or screws.

The unit to be provided with scrape hole, but without rubber ring. A type 304-stainless steel shute must be provided underneath scrape hole.

2.9 POTATO SORTING TABLE WITH BOWL

The purpose made unit to be of measurements as indicated.

Construct the top out of 1,2mm thick type 304-stainless steel, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between, having turned up edges. Provide unit with bowl at one end as indicated, size 700 x 500 x 380mm deep.

The unit to be supported on mild steel framework with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal flench to secure unit to floor surface with non-ferrous bolts or screws.

The unit to be provided with scrape hole, but without rubber ring. A shute construct out of type 304-stainless steel must be provided underneath scrape hole.

3. SINKS

3 1 SINGLE BOWL SINK

The single bowl sink to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel draining board and bowl, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit at wall sides with approximately 150mm high splash back.

Provide unit close to the bottom with solid 1,6mm thick type 430-stainless steel shelf.

3.2 **DOUBLE BOWL SINK**

The double bowl sink to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel draining boards and bowls, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit at wall sides with approximately 150mm high splash backs.

Provide unit close to the bottom with solid 1,6mm thick type 430-stainless steel shelf.

3.3 **SINGLE BOWL SINK WITH SCRAPE HOLE**

The unit to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel top and bowl, reinforced underneath with 1,6mm thick mild steel backing plate with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws.

The unit to be provided with scrape hole, but without rubber ring. A type 304-stainless steel shute to be provided underneath scrape hole.

Provide unit at wall sides with approximately 150mm high splash backs.

3.4 **SINGLE BOWL POT SINK**

The unit to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel top and bowl, reinforced with 1,6mm thick mild steel backing plate with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit with approximately 150mm high splash back.

3.5 **DOUBLE BOWL POT SINK**

The double bowl pot sink to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel draining boards and bowls, reinforced with 1,6mm thick mild steel backing plate with vermin proof sound deadening material between.

The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal fench to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit with approximately 150mm high splash back.

3.6 **PURPOSE MADE SINGLE BOWL POT SINK**

The purpose made unit to be of measurements as indicated on the drawing.

Top to be 1,2mm thick type 304-stainless steel with integral bowl to measurements as indicated on the drawing, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.

Drainer to be fluted and drained towards bowl and to be turned down and boxed under and provided

with tiling key at the back.
Unit to fit the size of cupboard.

3.7 **PURPOSE MADE DOUBLE BOWL POT SINK**

The purpose made unit to be of measurements as indicated on the drawing.
Top to be 1,2mm thick type 304-stainless steel with integral centre bowls to size as indicated on the drawing, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.
Drainer to be fluted and drained towards bowls and to be turned down and boxed under, and provided with tiling key at the back.
Unit to fit the size of cupboard.

3.8 **MOBILE POT SINK**

The mobile pot sink to be of measurements as indicated on the drawing, constructed out of 1,2mm thick type 304-stainless steel top and bowl, reinforced with 1,6mm thick galvanised backing plate and with vermin proof sound deadening material between.
The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with stainless steel uprights.
Fit unit with two fixed - and two fully swivelling heavy duty firm castors with rubber - or neoprene tyres.
The fixed castors to be fitted with brakes.

3.9 **HALFROUND MEAT TROUGH**

The unit shall be of measurements as indicated on the drawings.
The half-round body to be formed with 1,6mm thick type 304-stainless steel and to be approximately 300mm deep.
Provide at the wheel end of the unit a 40mm diameter outlet and a brass wheel valve. The framework to be manufactured with type 304-stainless steel. Provide unit at one end with a type 304-stainless steel push handle, firmly welded to the body of the trough.
Fit the unit at the outlet end with 125mm diameter fixed heavy duty castors with rubber-or neoprene tyres.

3.10 **LEFT-HAND BOWL VEGETABLE PREPARATION SINK**

The unit shall be of measurements as indicated on drawings constructed out of 1,2mm thick type 304-stainless steel top, complete with drainer and two bowls, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.
The far left-hand side bowl shall measure 500 x 500 x 230mm deep and the remaining bowl shall measure 750 x 500 x 380mm deep.
The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal flanges to secure unit to floor surface with non-ferrous bolts or screws.
Provide unit with approximately 150mm high splash back.

3.11 **RIGHT-HAND BOWL VEGETABLE PREPARATION SINK**

The unit shall be of measurements as indicated on drawings constructed out of 1,2mm thick type 304-stainless steel top, complete with drainer and two bowls, reinforced with 1,6mm thick mild steel backing plate and with vermin proof sound deadening material between.
The far right-hand side bowl shall measure 500 x 500 x 230mm deep and the remaining bowl shall measure 750 x 500 x 380mm deep.
The edges of the top to be turned down all round and lower edge of ("turn down") beaded over. Top supported on mild steel framing with type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal flanges to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit with approximately 150mm high splash back.

4. CUPBOARDS

4.1 **MOBILE CUPBOARD FOR CHIPS**

The unit to be suitable to accommodate three (3) 1:1 gastronorm containers.

The unit to be constructed out of type 304-stainless steel, having stainless steel sliding rails for containers.

Provide unit with three (3) 1:1 x 150mm deep type 304-stainless steel gastronorm containers.

Fit unit with two fixed - and two fully swivelling heavy duty firm castors with rubber - or neoprene tyres.

4.2 **PURPOSE MADE STAINLESS STEEL EQUIPMENT CUPBOARD**

The unit to be of measurements as indicated on the drawing.

The top to be constructed out of 1,2mm thick type 304-stainless steel, reinforced with 1,6mm thick mild steel backing plate with vermin proof sound deadening material between. Edges of the top to be tuned down all round.

The body to be constructed out of 0,9mm thick type 430-stainless steel, supported on mild steel framing or formed together with monocoque construction.

Doors to be formed with similar stainless steel, hung on chromium-plated piano hinge, firmly pop-riveted to body end doors. Fit unit with three-lever cupboard lock and 76mm chromium-plated barrel bolts.

Provide unit with short length type 304-stainless steel legs, with adjustable non-ferrous feet, complete with similar metal flanges to secure unit to floor surface with non-ferrous bolts or screws.

Provide unit at wall sides with splash backs. Fit unit with bottom and middle shelf, formed with solid 1,6mm thick type 430-stainless steel.

4.3 **CUPBOARD FOR BREAD**

The unit to be of measurements as indicated on the drawing, constructed out of 0,9mm thick type 304-stainless steel body and back.

The unit to be jointed together by means of monocoque construction. Provide the body with the necessary ventilation openings.

Fit the unit with type 304-stainless steel louvre door/s.

Hang each door on chromium-plated piano hinges, firmly pop-riveted to door/s and body.

Provide door/s with good quality catches.

4.4 **PURPOSE MADE LOCKABLE STAINLESS STEEL CUPBOARD FOR BUTCHER SET**

The unit for butcher set to be of measurements as indicated on the drawing, constructed out of type 304-stainless steel body and back with similar metal double doors, hung on chromium-plated piano hinges, firmly pop-riveted to body and doors.

Fit on the inner side of one leaf, top - and bottom, 75mm chromium-plated barrel bolt and fit the other leaf with three lever cupboard lock.

Fit unit with two (2) type 304-stainless steel shelves. Firmly fix unit to wall surface.

5. SHELVES

5.1 **ADJUSTABLE MILD STEEL SHELVES**

The adjustable shelves to be of measurements and quantity tiers as indicated on the drawing.

The units to be constructed out of mild steel framed supports and mild steel shelves. The shelves shall be approximately 900mm in length, complete with covered sides and backs.

The units shall be provided complete with braces and fixing pegs for shelves.

The framework and shelves to be finished with baked with powder-coated enamel. The shelves to be as manufactured by "Symo Corporation" or similar.

5.2 **ADJUSTABLE STAINLESS STEEL SHELVES**

The adjustable shelves to be of measurements and quantity tiers as indicated on the drawing. The units to be constructed out of type 304-stainless steel framed supports and similar stainless steel shelves. The shelves shall be approximately 900mm in length, complete with covered sides and backs.

The units shall be provided complete with braces and fixing pegs for shelves.

5.3 **ADJUSTABLE STAINLESS STEEL SHELVES FOR BREAD**

The adjustable shelves to be of measurements and quantity tiers as indicated on the drawing.

The units to be constructed out of type 304-stainless steel framed supports and similar stainless steel shelves. The shelves shall be approximately 900mm in length, complete with covered sides and backs.

The units shall be provided complete with braces and fixing pegs for shelves.

Shelves to be provided with type 304-stainless steel back.

The shelves to be as manufactured by "Symo Corporation" or similar.

5.4 **STAINLESS STEEL SHELF FOR CROCKERY**

The unit to be of measurements as indicated on the drawing, constructed out of solid 1,2mm thick type 304-stainless steel shelf reinforced with 1,6mm thick galvanised backing plate and with vermin proof sound deadening material between, mounted on sturdy non-ferrous brackets, fixed to wall surface with non-ferrous bolts.

5.5 **STAINLESS STEEL SHELVES TO WALL SURFACE**

The shelves to be of measurements as indicated on the drawing, constructed out of solid 1,2mm thick type 304-stainless steel, reinforced with 1,6mm thick galvanised backing plate and with vermin proof sound deadening material between.

The unit to be supported on non-ferrous brackets, properly screwed to wall surface.

5.6 **WALL MOUNTED STAINLESS STEEL SLATTED SHELF (POT WASH AREA)**

The units to be of measurements as indicated on the drawing, constructed out of type 304-stainless steel slats, fixed to non-ferrous brackets, and brackets properly screwed to wall surface.

5.7 **VEGETABLE RACK**

The vegetable rack to be of measurements and quantity tiers as indicated on the drawing, constructed out of 40 x 40 x 3mm thick framed angle iron uprights at approximately 1000mm centres with 40 x 40 x 3mm thick reversed angle iron rails, filled in with expanded metal.

NB:

At coastal areas the metalwork shall be hot dip galvanised.

5.8 **POT RACK**

The pot rack to be of measurements as indicated on the drawing and to be fitted with four (4) tiers shelves.

The unit to be constructed out of type 304-stainless steel uprights with type 430-stainless steel rails filled in with galvanised mild steel tubular shelves.

5.9 **MOBILE POT RACK**

The mobile pot rack to be of measurements as indicated on the drawing and to be fitted with four (4) tiers shelves.

The unit to be constructed out of type 304-stainless steel uprights and type 430-stainless steel rails, filled in with galvanised mild steel tubular shelves.

Fit unit with two fixed - and two fully swivelling heavy duty firm castors with rubber - or neoprene tyres.

5.10 **MOBILE CROCKERY RACK**

The mobile crockery rack to be of measurements as indicated on the drawing.

The unit must be suitable to accommodate mixed, plates, cups, sauces and glasses with a capacity as indicated on the drawing.

The unit to be constructed out of mild steel uprights and framework, reinforced with flat mild steel braces.

Fill the framework in with heavy-duty plastic coated wire racks.

5.11 **MOBILE PLATE AND MUG RACK**

The mobile plate and mug rack to be approximate 1180x715x 1600 high. The unit to be constructed out of type 304 stainless steel uprights and frame.

The unit to be suitable fitted with three plate and two mug shelves, manufactured with heavy-duty plastic coated wire shelves.

The unit to be fitted with two 160mm diameter fixed and two fully swivelling heavy-duty casters with rubber or neoprene tyres.

The unit to be of equal manufacture as manufactured by "Vulcan" or other approved.

6. **TROLLEYS**

6.1 **TEE TROLLEY WITH FLINT AND DRIP TRAY**

The unit to be of measurements as indicated on the drawing, complete with top and two tiers shelves.

The framework to be constructed out of tubular mild steel, filled in with 1,2mm thick type 430-stainless steel top and shelves, reinforced with 1,6mm thick galvanised backing plate with vermin proof sound deadening material between. Each end frame to be served as a push handle.

Provide unit with type 304-stainless steel plint and drip tray.

The unit to be provided with two fixed - and two fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

6.2 **PURPOSE MADE KITCHEN EQUIPMENT TROLLEY**

The purpose made unit to be of measurements as indicated on the drawing, constructed out of type 304-stainless steel top and type 430-stainless steel body, joined together by means of monocoque construction.

The unit to be fitted with three (3) similar stainless steel drawers. Drawers to be provided with rollers or runners for proper working when fully loaded.

Each drawer to be fitted with three-lever drawer lock and chromium-plated or stainless steel handles.

The unit to be fitted with two fixed - and two fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

6.3 **LOW BED TROLLEY**

The low bed trolley to be of measurements as indicated on the drawing. The trolley to be suitable to wheel heavy goods to build store.

Provide unit with mild steel pull rod or push rail. Fit unit with two fixed - and two fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

6.4 **WORK TROLLEY**

The work trolley to be of measurements as indicated on the drawing, constructed out of mild steel framework with uprights, filled in with type 43-stainless steel top and shelf, having turned up edges all round, reinforced with 1,6mm thick galvanised backing plate and with vermin proof sound deadening material between.

Fit unit with two fixed - and two fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

6.5 **PURPOSE MADE TROLLEY FOR GASTRONORM CONTAINERS**

The purpose made trolley shall be suitable to accommodate two (2) 1:1 gastronorm containers, and shall fit underneath table.

Provide the unit on the one end with a push rail at a suitable height, constructed out of type 430-stainless steel.

The unit to be constructed out of type 430-stainless steel framework. The material must be of suitable size and thickness to obtain a firm construction.

Provide the trolley with a solid 1,6mm thick type 43-stainless steel shelf, having turned up edges all round.

Fit unit with two fixed - and two fully swiveling heavy duty firm castors with rubber - or neoprene tyres.

Provide unit with four (4) 1:1 x 150mm deep type 304-stainless steel gastronorm containers.

6.6 **MOBILE DOLLEY AND REFUSE CONTAINER**

The plan area of drolley shall be suitable to accommodate a standard refuse container.

The unit to be constructed out of type 304 - stainless steel, having turned up edges.

Fit the unit with three - or four fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

Provide unit with a standard heavy-duty non-toxic plastic refuse container.

6.7 **LOW BED BASKET TROLLEY**

The low bed basket trolley to be of measurements as indicated on the drawing, constructed out of mild steel framework and push on the one end.

The unit shall be accommodated the standard baskets for dish washing machine.

Fit trolley on two fixed - and two fully swivelling heavy-duty firm castors with rubber- or neoprene tyres.

6.8 **TRAY - AND CUTLERY TROLLEY**

The unit to be of measurements as indicated on the drawing, constructed out of mild steel framework.

Provide unit with 1,2mm thick type 430-stainless steel shelf to accommodate approximately 100 stacked trays. Fit in top of framework 2 x 4-division heavy-duty plastic cutlery boxes.

The unit shall be mounted on two fixed - and two fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

6.9 **DISH OFF TROLLEY**

The unit to be of measurements as indicated on the drawing, constructed out of mild steel framework and uprights, filled in with three heavy duty plastic of type 304-stainless steel dish containers and one removable type 304-stainless steel trash bin and one removable stainless steel solid shelf.

The unit shall be fitted with two fixed and two fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

6.10 **UNHEATED PASTRY/FOOD TROLLEY**

The unit shall be approximately 670 x 550 x 1850mm high.

The framework shall be constructed out of 38 x 38mm hollow type 304-stainless steel tubing, all neatly welded together.

The sides to be covered with 0,9mm thick type 430-stainless steel corrugated panels, but the front and back shall be open for usage from both sides.

Fit the unit with 20 bun trays, constructed out of 20 gauge type 430-stainless steel.

The unit shall be fitted with two fixed - and two fully swivelling heavy-duty firm castors with pneumatic tyres of 350kg load. The two fixed castors to be fitted with brakes.

Rubber corner bumpers shall be fitted to the base of the trolley.

7. GENERAL

7.1 **TRAY RAIL**

The tray rail shall be approximately 300mm wide and to length as indicated on the drawing, constructed out of type 304-stainless steel tubes or slats, supported and fixed to non-ferrous brackets and screwed to units with non-ferrous screws.

7.2 **MEAT BLOCK**

The meat block to be of measurements as indicated on the drawing, constructed out of laminated hardwood block and legs or provide with mild steel framework and legs.
The height of the unit shall be approximately 900mm.

7.3 **STAINLESS STEEL UNHEATED COUNTER**

The unit to be of measurements as indicated on the drawing. The top and body to be constructed out of 1,2mm thick type 430-stainless steel.

The body to be jointed together with monocoque construction. The top reinforced with 1,6mm thick galvanised mild steel backing plates and with vermin proof sound deadening material between.

The unit to be provided with short length type 304-stainless steel legs, complete with adjustable non-ferrous feet, and secured to floor surface with non-ferrous bolts or screws.

Provide unit with one middle shelf, constructed out of 1,6mm thick type 430-stainless steel.

7.4 **MOBILE UNHEATED COUNTER**

The unit to be of measurements as indicated on the drawing, constructed out of type 304-stainless steel top and with type 430-stainless steel body, supported on mild steel framing or fitted together by means of monocoque construction.

Provide unit with 1,6mm thick type 430-stainless steel shelf.

Fit unit on two fixed - and two fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

7.5 **PALLET**

The pallet to be of measurements as indicated on the drawing.

The unit to be firm enough to carry bags of mealy meal.

The unit to be constructed out of stainless steel or galvanised mild steel tubular framework, filled in with galvanised mild steel tubular slats.

The unit to be supported on type 304-stainless steel legs.

7.6 **POLYPROPELENE CUTTING BOARDS**

The cutting boards to be of measurements as indicated on the drawing, constructed out of polypropelene with arris-rounded edges.

7.7 **MANUAL BREAD SLICER**

The unit to be a standard manual type bread slicer of good quality.

The unit shall be manufactured out of type 304-stainless steel and the blade shall be approximately 280mm diameter.

7.8 **MANUAL POTATO CHIPPER WITH BRIDGE PIECE**

The unit to be robustly constructed and especially for the commercial catering trade.

The unit to have combination of positive double bearing slide and a spring counter-passed operating handle.

The knives to be type 304-stainless steel, both knife assembly and block to be detachable. Knife and block supplied to cut 12mm square chips.

Provide unit with type 304-stainless steel bridge piece to fit over sink bowl.

7.9 FLOOR MOUNTED MEAT RAIL

The unit to be of measurements as indicated on the drawing, constructed out of tubular galvanised mild steel uprights, fitted with non-ferrous flanges, properly bolted to floor surface with non-ferrous expansion bolts.

Provide to top of uprights a type 304-stainless steel cross bar, having four (4) non-ferrous hooks.

7.10 MOBILE MEAT RAIL

The unit to be of measurements as indicated on the drawing, constructed out of 50 x 10mm thick stainless steel flat bar meat rail, supported at either end by an A-frame, constructed out of 45mm diameter type 304-stainless steel tubular uprights on a 2mm thick type 304-stainless steel channel section base no more than 750mm wide to allow access through standard doorways.

The A-frame base shall be interconnected to provide rigidity as well as support to the removable type 304-stainless steel drip tray.

Provide unit with four (4) removable double meat hooks manufactured from non-ferrous round bar.

The unit shall be mounted on two fixed - and two fully swivelling heavy-duty firm castors with rubber - or neoprene tyres.

7.11 MULTIPOT

The unit to be of capacity as indicated on the drawing, constructed with inner liner and outer casing of type 304-stainless steel, insulated with glass fibre or mineral wool, having insulating properties such that the drop in temperature of liquid stored at 82 grade Celsius shall not drop more than 12 grade Celsius over a period of two hours.

The unit to be complete with strong metal lifting handles, type 304-stainless steel lid and large bore easy to clean drain-off tap.

All exposed parts, except where stainless steel occurs, are to have chromium-plated finish.

7.12 PAINTWORK

All metal work, except stainless steel, shall be finished with baked on powder-coated enamel.

8. ELECTRIC TILTING FRYING PAN

The pan shall be rectangular in shape and shall be positioned in between a U-shaped pedestal. The pedestal shall be enclosed with Grade 430 stainless steel, and equipped with adjustable feet.

PAN : 80 Litre capacity : 10mm thick close grained cast iron treated to give a non-porous surface with integrated pouring lip.

LID Grade 304 stainless steel, 1mm thick, with internal drip flange; counterbalanced to hold lid at any angle; side mounted handle.

TILTING MECHANISM : Screwed spindle and bush which is self-locking at any angle when the hand wheel or handle is released; lubricated bearings.

HEATING ELEMENTS : 12kW Thermostatically controlled with power "ON" and heat "ON" indicator lights.

ELECTRICAL SUPPLY : 380V, 3 phase 4 wire, 50Hz. Each circuit shall be protected by a circuit breaker.

DIMENSIONS-EXTERNAL: Approximately 1,4 x 0,9m x 0.9m high.
PAN ; 0,8m x 0,56 x 0,16m deep.

The following tilting frying pans are acceptable:

VULCAN FOOD SERVICE EQUIPMENT : ALOE MODEL FET80-E
MARLIN CATERING EQUIPMENT : MODEL TIPE