



KITCHEN AND SERVERY EQUIPMENT

Secondary Schools

With the assistance from Stranos Culinary Services

GENERAL

This list is to be read in conjunction with the Secondary School Guidelines - Design Criteria and Fitments (Hospitality and Tourism Area).

The list of equipment is based on a "Teaching Kitchen" concept, and disposable service other than in the 'Lunch Presentation/Meeting Room.'

Any plug-in type equipment and small wares such as utensils, baking dishes, trays, pans, pots etc. are to be purchased by both the Caterer and the school for their individual use.

NUTRITIONAL STANDARDS

Refer to Ontario Government Policy Program Memorandum No. 150 which establishes nutritional Standards in that they "embody the principles of healthy eating outlined in Canada's Food Guide, and are intended to ensure that the food and beverages sold in schools contribute to students' healthy growth and development."

Products that generally contain few or no essential nutrients and/or contain high amounts of fat, sugar, and/or sodium (e.g. deep fried and other fried foods, confectionery) may not be sold in schools.

To this end, this Guideline establishes the requirements of the cooking battery on the Caterer's as well as the Students' side. Deviation from this list of equipment must be discussed with the Design Department at design stage.

LIST OF EQUIPMENT IN KITCHEN AREA SUPPLIED AND INSTALLED "IN CONTRACT"

DESCRIPTION	QUANTITY	REMARKS
1. WALK-IN FREEZER	1	The Walk-in Freezer is to be installed complete with cooling coil and compressor. Preferably, the compressor will be mounted on the roof.
2. WALK-IN REFRIGERATOR	1	The Walk-in Refrigerator is to be installed complete with cooling coil and compressor. Preferably, the compressor will be mounted on the roof.

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DESCRIPTION	QUANTITY	REMARKS
3. COMMERCIAL DISHWASHER	1	Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet c/w built-in booster
4. SHELVING	# VARIES	The number of shelving units will depend on the layout of the kitchen and the size of the refrigerator and freezer.
5. DRY GOODS STORAGE SHELVING	# VARIES	Dry goods shelving units are to be supplied and installed in the Caterer's Storage Area and Students' Storage Area. The number will depend on the layout of the kitchen and the size of both storage rooms. (Storage room walls may be chain link fencing rather than masonry.)
6. WORK TABLES (CATERER)	3 TO 4	The work tables are primarily for baking, cooking and vegetable preparation. Bake table is to have marble top. Vegetable prep. counter is to be c/w vegetable sink. Two of the three work tables are to have a single overshelf.
7. POT RACK	2	Pot racks are to be mobile.
8. POT SINK	1	Three compartment
9. SOILED DISH TABLING	1	To be included. Tabling to be c/w an overshelf.
10. CLEAN DISH TABLING	1	To be included. Tabling to be c/w an overshelf.
11. UTENSIL RACK	1 OR 2	Number of Utensil Racks will depend on the kitchen layout.
12. WORK TABLE STUDENTS	6 TO 8	Number of student work tables will depend on the kitchen layout. Ideally, the work tables should be "back to back", perpendicular to the teacher's demonstration table with an overshelf accessible from both sides. Each work station is to be c/w a sink and a utensil drawer. If layout permits, the student work tables may be configured in threes. If three work tables are designed, then only two sinks are required.

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DESCRIPTION	QUANTITY	REMARKS
13. TEACHER DEMO TABLE	1	The Teacher Demonstration Table is to be c/w sink utensil drawer and refrigerated base.
14. BARRIER FREE WORK TABLE (STUDENTS)	1	This work table is to be identical to the other student work tables except at barrier free height and wheel chair accessible below counter.
15. STUDENT VEGETABLE COUNTER/SINK	1	This counter with sink will be included if space and budget permits.
COOKING BATTERY –		
1. SERVICE WALL	1	Stainless steel both sides.
2. RANGE - 6 BURNER (CATERER)	1	With double oven below.
3. RANGE – 6 BURNER (STUDENTS)	1	With double oven below
4. RANGE – 4 OR 6 BURNER (STUDENTS)	1	No oven below
5. CHAR BROILER	1	
6. COMBI-OVENS	2	1 @ students' side, 1 @ caterer's side
7. MIXER (30 Quart)	1	Free standing model on a pedestal
8. PIZZA OVEN	1	This equipment is shared and should be located at the end of the cooking battery.
9. BUN PAN RACK	1 OR 2	Number of pan racks will depend on kitchen layout.
10. KETTLES	2	1 @ 12 gal. (tilting) & 1 @ 25 gal. stationary
11. EXHAUST HOOD(S)	VARIES	Number depends on configuration of battery
12. FIRE EXTINGUISHING SYSTEM	1	

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13. WASHING FILTRATION SYSTEM	1	WITH WASHABLE FILTERS)
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LIST OF EQUIPMENT IN THE SERVERY AREA SUPPLIED AND INSTALLED "IN CONTRACT"

DESCRIPTION	QUANTITY	REMARKS
1. SERVERY COUNTER	1	Servery counter is to be c/w tray rail, overshelf, sneeze guards, warming lights and a maximum of five (5) hot food wells.
2. SLIDING GLASS DOOR COOLER PASS THRU	1	Free standing unit with rear replenishment access. Normally located at the front end of the servery counter.
3. BACK BAR OR ISLAND COUNTER	1	Speed line. Counter to be complete with tray rail(s).
4. REFRIGERATED DELI UNIT	1	Located on back/rear counter (drop-in).
5. BEVERAGE REFRIGERATOR	1	
6. ICE CREAM FREEZER	1	Drop-in, part of the cash stand unit.
7. CASH STAND	1	Cash stand to be free standing; c/w tray rails both sides, with ice cream freezer in front.
8. TRAY RETURN STATION	2	Moveable

LIST OF EQUIPMENT IN KITCHEN AREA SUPPLIED AND INSTALLED "IN CONTRACT" BUT BACK CHARGED TO THE SCHOOL'S FURNITURE AND EQUIPMENT BUDGET.

DESCRIPTION	QUANTITY	REMARKS
1. DISHWASHER	1	Commercial type, under-counter c/w 140° booster
2. DEMONSTRATION MIRROR	1	Above Teacher's Demonstration Table.

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3. REACH-IN FREEZER	1	Lockable, for exclusive use by students.
4. REACH-IN REFRIGERATOR	1	Lockable, for the exclusive use by students.

SUGGESTED LIST OF EQUIPMENT TO BE SUPPLIED BY THE CATERER OR BY THE SCHOOL - FROM ITS FURNITURE AND EQUIPMENT BUDGET

DESCRIPTION	QUANTITY	REMARKS
1. GARBAGE CANS	2 & 4	2 by caterer 4 by school
2. MIXERS (6 QUART)	2	1 for caterer 1 for students c/w required safety guards
3. INGREDIENT BINS	6	3 by caterer, 3 by school
4. FOOD PROCESSOR	1	By caterer
5. SLICER & STAND	1	By caterer
6. JUICE DISPENSER	1	By caterer
7. CONDIMENT COMPARTMENT	1	By caterer – non refrigerated
8. COFEE MAKER	1	By caterer
9. CASH REGISTERS	2	By caterer (Rough-in for POS System – Cash - to be confirmed by Caterer)
10. SLUSH MACHINE	1	By caterer
11. TRAYS	2	By caterer (Tray stand by millwork)
12. THERMAL UNITS	3	By caterer (self contained, portable)
13. TOASTER	1	By caterer
14. MICROWAVE OVENS	2	By caterer
15. HOT CHOCOLATE DISPENSER	1	By caterer

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16. SKILLET & STAND	1	By caterer (OPTIONAL)
17. MOP BUCKETS & ACCESSORIES	varies	By caterer and school as required

DESCRIPTION	QUANTITY	REMARKS
18. BLENDER	1	By caterer (OPTIONAL)
19. VEGETABLE PROCESSOR	1	By caterer (OPTIONAL)
20. AIR POTS	2	By caterer (OPTIONAL)
21. AIR POT BREWER	1	By caterer (OPTIONAL)
22. HOT WATER DISPENSER	1	By caterer (OPTIONAL)

ADDITIONAL EQUIPMENT IN KITCHEN/SERVEDRY AND LUNCH PRESENTATION/MEETING ROOM.

DESCRIPTION	REMARKS
1. WAITPERSON SERVICE COUNTER	Located in the Lunch Presentation/Meeting Room, this counter is to be c/w bar sink, auto glass filler. Unit to be constructed by MILLWORK DIVISION.
2. DISPLAY COUNTER	Located at the end of the servery, behind the cash register unit, the counter is to be c/w with overshef; lockable storage below and is to accommodate a microwave and servery incidentals. Unit to be constructed by MILLWORK DIVISION.
3. HAND BASINS	Hand basins in s. s. counters will be included in the kitchen equipment. Wall mounted are included in MECHANICAL DIVISION.
4. WASHER/DRYER	For use by students. Purchased by school, hooked-up by MECHANICAL/ELECTRICAL DIVISIONS.

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DESCRIPTION	REMARKS
5. BRADLEY TYPE WASHFOUNTAIN	For use by students. Installed by MECHANICAL DIVISION.
6. GREASE INTERCEPT. INTERCEPTOR	BY MECHANICAL DIVISION
7. MOP SINK	BY MECHANICAL DIVISION
8. COAT HOOKS, MIRROR	At students' wash up station (by General Contract)

NOTE:: LOCKERS, WC, HANDBASIN, MIRROR, & WASHROOM ACCESSORIES IN CATERER'S CHANGE ROOM ARE IN CONTRACT BY GENERAL CONTRACTOR, NOT KITCHEN SUPPLIER.

SUGGESTED ADDITIONAL EQUIPMENT REQUIRED IN THE KITCHEN AREA FOR "ENHANCED BAKING PROGRAM" – EQUIPMENT TO BE INCLUDED IN CONTRACT.

DESCRIPTION	REMARKS
1. MIXER (7 QT)	1 additional.
2. PROOFER	Moveable, stand alone.
3. SHELF OVEN	Located at cooking battery, students' side
4. CONVECTION OVEN	1 additional ELECTRIC only - student's side
5. WORK TABLES (STUDENTS)	Minimum of 8 student work tables c/w utensil drawer and overshef. Three (3) of the 8 work tables to have marble tops for baking but no sinks.
6. CUTTING BOARDS	Four (4) large size. (Back charged to School's F & E Budget.)

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REVISION 1: MARCH 2007

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REVISION 4: JUNE 2010

LATEST REVISIONS ARE IN GREEN FONT

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