Fort Rouge Co-op Day Nursery

December 20, 2021

Project Description

To Whom It May Concern:

Fort Rouge Co-op Day Nursery (FRCDN) is seeking additional financial support in order to help offset costs for a commercial dishwasher.

FRCDN is a non-profit childcare facility which services fifty- eight families within the community. In the summer of 2020 our centre made some upgrades to our kitchen space in order to meet public health requirements; new counter tops, fixed cupboard doors and replaced all cupboards and drawer handles. We also added pull out drawers with handles to be accessible for the children. We were unable to seek extra funding for this project so it was covered by fundraising and donation money.

Prior to the pandemic, FRCDN offered a morning and afternoon snack and provided a cultural diverse hot lunch once a month for all families to partake. As part of our weekly giving back projects, the children participated in baking and cooking activities which we would donate to St. Luke's Anglican Church for their programs which supported the community members in need. We have been waiting for the green light in order to reintroduce these projects and it is very important we have a commercial grade dishwasher in order to meet sanitizing regulations.

Our commercial dishwasher was originally purchased in 2008 and did not seem to have any problems which were noticed. As per our daycares licensing requirements, public health inspector came out for our annual inspection and discovered our commercial dishwasher was not functioning. We received a quote to have it fixed for almost $3000.00, which did not include labour. The board decided it made more sense to purchase a new machine.

Our childcare facility requires a commercial grade dishwasher to meet public health requirements and allows us to ensure the safety, health and wellbeing of the children in our care. Due to the pandemic, the sanitizing and disinfecting protocols have increased; a commercial grade dishwasher is a necessity since we currently do not have the three sinks required for washing dishes and toys manually.

Due to our programs restricted budget, this was a cost we were not planning on and it comes at a time when there are continual increases; cost of food, increases to utilities, supplies, insurance and more. It becomes a continual struggle to maintain and manage the everyday running of the

Fort Rouge Co-op Day Nursery

program. FRCDN is seeking $6000.00 to cover the cost of the commercial grade dishwasher and to also offset installation and removal of old dishwasher.

We appreciate you taking this application into consideration. Please contact me directly for any further questions; or

Regards,

Susan Moscovitch
Executive Director
Fort Rouge Co-op Day Nursery

nexus

by MOYER DIEBEL

Undercounter High Temperature Dishwashing Machine with Built-In Booster Heater

Model N900



STANDARD FEATURES

ENERGY EFFICIENT

- ✓ Exclusive 30 amp breaker.
- ✓ Highly effective 5kW booster heater.

FUNCTIONALITY

- ✓ "NEW" Intuitive LCD Control Display clearly identifies temperature and cycle times.
- ✓ Automatic fill at start up.
- ✓ Exclusive pumped wash pushes pressurized water through the spray arms during the wash & rinse cycles.
- ✓ Double skin counterbalanced door – an integral component made from industry leading design offers a robust quality to meet operational demand.
- ✓ AutoClean washes chamber at shutdown.
- ✓ Pumped Drain.
- ✓ 1 Year Limited Warranty (Parts & Labour).
- ✓ Complete with one peg rack.
- ✓ 100% designed and built in Canada.

SAFETY

- ✓ Nexus Safeguard - Monitors and assures 180°F/82°C is reached in final rinse temperature to meet NSF rated sanitization requirements.

SERVICEABILITY

- ✓ Visual Diagnostics guide the user through every step of the **nexus** N900's operating system including immediate service feedback.
- ✓ Designed with easy access to replacement parts for ease of service.
- ✓ Reduced downtime and cost of ownership.

INDUSTRY EXCLUSIVE - FILL AND DRAIN OPERATING PRINCIPLE

What does fill and drain mean?

The **nexus** system will automatically drain the water in the machine after every wash cycle and fill the **nexus** N900 with water prior to the rinse cycle which ensures your wares are sanitized using the cleanest water possible for industry leading wash results.

Why is this important?

nexus Fill & Drain Technology ensures clean water is used for every rinse cycle. The **nexus** N900 recycles this very clean rinse water for the next wash cycle which means your wares are clean and your machine is too. In addition, The **nexus** N900 undercounter maintains even water pressure during the industry exclusive pumped wash & rinse cycle. Great for heavy soil applications.

OPTIONS & ACCESSORIES

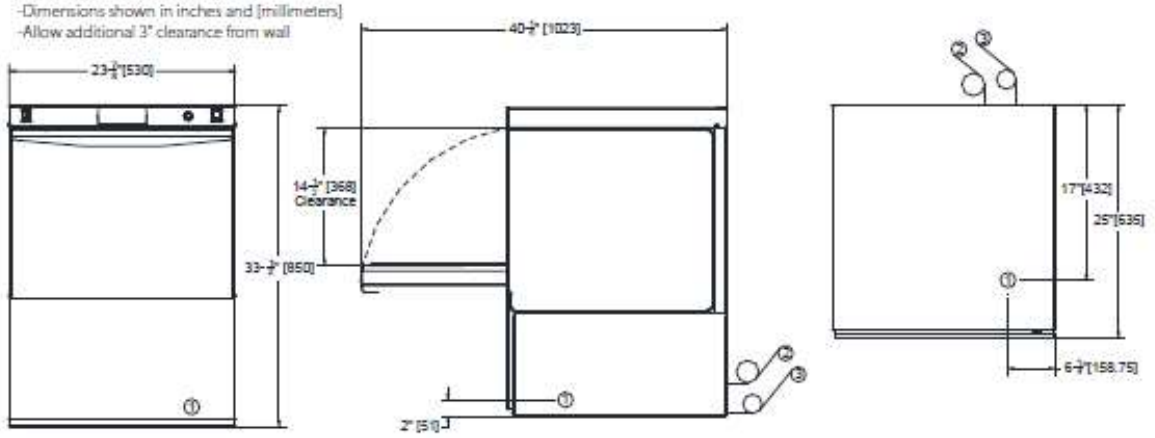
☐ 17RS – 17" Stand	P/N 0708757
☐ Drain tempering kit	P/N 0714380
☐ Flat bottom dishrack	P/N 101273

Made in Canada

nexus-Canada
2674 North Service Rd, Jordan Station, Ontario, Canada L0R 1S0 Tel: 800/263-5798 Fax: 905/562-5422
www.championindustries/1canada/nexus
Printed in CANADA

nexus Undercounter Specifications

nexus N900 Dimensions & Notes:
-Dimensions shown in inches and [millimeters]
-Allow additional 3" clearance from wall



Front View **Side View** **Plan View**

Utilities

1 Electrical
208-230/60/1; 2 wire + ground; hard wiring required (see below)

2 Hot Water
110°F/43°C to 140°F/60°C Min (140°F/60°C Recommended)
5 ft. long 1/2" I.D. flexible fill hose with 3/4" FNPT connection.
Flow pressure: 25-95 psi (172-655 kPa)

3 Drain Connection
6 ft. long, 3/4" I.D. flexible hose.
Max. drain flow: 8 US gpm; 7 Imp gpm
Drain height 3' -1/2" from floor.

5 kW Electric Booster

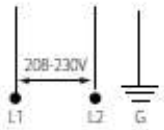
Elec. Specs	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	22	30	30
230/60/1	24	30	30

Shipping Details

	Uncrated	Crated
Height	33-1/2" [850.9]	39-1/2" [1003]
Width	24" [609]	25" [635]
Depth	25" [635]	25-1/2" [647]
Ship Wt. lbs	148/67	165/75

Electrical Supply Details

Electrical supply service must be a 2-wire plus ground for connection as shown



SPECIFICATIONS

Capacity	
Racks per hr. *	24
Motor Horsepower	
Wash	1
Water Consumption	
Gal. per hr. (max. use)	
US gal. (Imp gal/liters)	28 (23.3/106)
Gal. per rack	
US gal. (Imp gal/liters)	1.4 (1.16/5.3)
Temperatures °F/°C	
Wash (minimum)	150/66
Rinse (minimum)	180/82
Heating	
Tank heat, electric (kW)	2
Electric booster (kW)	5
Time Cycle in Seconds	
Wash	90
Rinse	15
Dwell	45
Total	150

* Excludes 30 second NSF load/unload time

Warning: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes.

Due to an ongoing value analysis program at nexus, specifications in this catalog are subject to change without notice.

Russell Hendrix
First in Foodservice Equipment & Supplies

Please remit payment to:
Russell Hendrix Foodservice Equipment
PO Box 130, Brockville ON K6V 5V2
Russell Hendrix Foodservice Equipment is a division of Russell Food Equipment Limited

<< QUOTE >>

SOLD TO
WPG05000
WINNIPEG COMMERCIAL SALES
951 ERIN ST
WINNIPEG, MB R3G2W8

SHIP TO
RUSSELL HENDRIX WINNIPEG DC
951 ERIN STREET
CUSTOMER QUOTE 11 24 2021**
WINNIPEG, MB R3G2W8

ATTN: SUSAN
2047758835

GST#: 104671094RT0017 QST#: 1000780525TQ0002 BC#: PST-1000-7168

TOTAL DUE 5,817.95

REP 638	ORDER NO	TERMS DESCRIPTION	CUSTOMER PO NO	QUOTE DATE
BOB KOLT	02483169	COMMERICAL SAL		11/24/2021

ITEM ID	Sales Cat	UNIT	ORDERED	UNIT PRICE	EXTENSION
124/N900	S1	EA	1.0000	5,194.6000	5,194.60
NEXUS UNDERCOUNTER DISHWASHER (S)					

GST SALES TAX	MB SALES TAX	SALES TA
259.73	363.62	

We appreciate your business.

Order will ship once all items are available or at a later date if specified by customer.

TAXABLE	NONTAXABLE	FREIGHT	SALES TAX	MISC	TOTAL
5,194.60	0.00	0.00	623.35	0.00	5,817.95

NET DUE 5,817.95

CONDITIONS OF SALE: The purchaser understands and acknowledges that title to the above items does not pass from Russell Food Equipment Limited until full payment has been made and that a security interest in the items may be registered. The purchaser further acknowledges that in the event that full payment is not made in accordance with the payment terms, the seller may, at their option, act on these security interest and charge a service charge of 2% per month (26.8% per annum) on the outstanding balance.

All stock (S1, S2, S3, S4, SX) items may be returned within 30 days in their original packaging, unused and with the original invoice, for full credit and refund where applicable. Any stock item returned after 30 days is subject to a restocking charge of 25%. All Non Stock (CO, DM, N1, N2, NX, SP) items are not returnable. All shipments are FOB origin unless otherwise indicated. Equipment uncrating, set-in-place, installation, final connection and maintenance are the responsibility of the Purchaser unless specifically noted as being part of the order. Factory warranties require adherence to manufacturer's instruction manuals.

All customers must submit any claims for shortages or damage within 48 hours of signing for the shipment.

HEAD OFFICE
Tel: 1-844-656-0303

Fax:(613) 342-1921

Print Name _____

Authorized Signature

X _____

www.russellhendrix.com

Please notify hendmail@russellhendrix.com of order/invoice number when making EFT Payment

WE ACCEPT EFT PAYMENTS. ACCOUNTNAME : RUSSELL FOOD EQUIPMENT LIMITED
BANK : TD CANADA TRUST (CODE 004) BRANCH : 03522 ACCOUNT NUMBER : 5212641

Central Restaurant Equipment Services Inc.
401 Oakdale Dr.
Winnipeg MB R3R 0Z6
GST/HST Registration No.: 851069831
QST Registration No.: 0001
PST Registration No.: 099318-8

Quote 1114

DATE	TOTAL	EXPIRATION DATE
24-11-2021	$6,255.20	31-12-2021

ADDRESS
Fort Rouge Co-Op Day Nursery

INVOICE NO:
1114

ACTIVITY	QTY	RATE	AMOUNT
Champion Dishwasher 401 HT 70	1	5,585.00	5,585.00
Supply dishwasher Delivery and install not included			

SUBTOTAL	5,585.00
GST/HST @ 5%	279.25
PST @ 7%	390.95
TOTAL	$6,255.20

THANK YOU.

Accepted By

Accepted Date

Contact Information for Central Restaurant Equipment Services Inc.
Phone: Denis: (204) 990-8614 or Office: (204) 292-9069
Fax: (204) 691-1878
E-Mail: creservices23@shaw.ca Web: www.centralrestaurantequipment.ca
FOR PAYMENTS BY VISA, MASTERCARD or DISCOVERY
E-mail info or call Office @ 204-292-9069

Quote

11/23/2021

To:
SUSAN MOSCOVITCH
EXECUTIVE DIRECTOR
FORT ROUGE CO-OP DAY NURSERY

Project:
Fort Rouge Day Care d.w.

From:
A-Plus Restaurant Equipment & Supplies Inc.
Margaret Wong
334 McDermot Avenue
Winnipeg, MB R3A 0A5
431-388-3953

Job Reference Number: 21-755

Thank you for the opportunity to quote the following item(s).
Carefully review Models, Quantities, Options and Power selections. Please contact us if corrections are required.

Item	Qty	Description	Sell	Sell Total
1	1 ea	**DISHWASHER, UNDERCOUNTER** Hobart Canada Model No. LXEH-2 LXe Dishwasher, undercounter, 23-15/16"W x 25-9/16"D x 32-15/16"H, high temperature sanitizing, (32) racks/hr, fresh water rinse, .74 gal/rack, delime notification, auto chemical priming, service diagnostics, detergent & rinse aid pump, 120/208-240(3W)/60/1-ph, 30.5 amps, cULus, NSF, ENERGY STAR®	$11,425.96	$11,425.96
	1 ea	WARRANTY-STANDARD Standard warranty - 1 Year limited warranty (contact Hobart FEG Canada for details)		
			ITEM TOTAL:	**$11,425.96**
2	1 ea	**DISHWASHER, UNDERCOUNTER** Stero Canada Model No. SUH-1 Dishwasher, undercounter, high temp, front loading door type, single rack, (31) racks per hour, with booster heater capable of 70 degree rise, 1.8KW tank heat, 4.9 KW booster, cULus, NSF, ENERGY STAR®	$7,184.45	$7,184.45
	1 ea	120/208-240v/60/1-ph, 30.5 amps, standard		
			ITEM TOTAL:	**$7,184.45**

Total	$18,610.41



- FOB initial loading dock on destinations serviced by standard truck routes.
- Unloading, receiving, removal of packaging material and assembly in position are by others (unless otherwise stated). Add $ 100.00 for power tailgate delivery to ground (subject to availability & dimensions).
- All equipment must be inspected on delivery and any damage or signs of concealed damages must be documented on the delivery slip.
- Services: All electrical and mechanical (water, waste, steam, ventilation etc.) connections, by others.
- Commissioning (Start-up and Testing) is available at extra cost from Hobart Service 1(800)444-4764.
- Equipment demonstration available at no charge. Travel cost will apply over 100 km from representative's city.
- Warranty: 1 year parts and labour. Travel charges will apply over 100km from service agent.
- Delivery: 2-4 weeks
- Returns: A minimum 30% re-stocking charge on standard items but subject to approval by management. Made to order equipment cannot be canceled or returned.

TERMS AND CONDITIONS:

THE FOLLOWING TERMS AND CONDITIONS FORM AN INTEGRAL PART OF THIS INVOICE.

1. Terms are cash, cheque or credit card. A charge account may be established with prior approval.
2. A service charge of 2% per month (24% per annum) will be charged on overdue accounts.
3. No returns are accepted without prior authorization by this company.
4. Non-stocking items are non-refundable.
5. Deposits are non-refundable
6. Returns are subject to a 20% restocking fee all returns must be within 15 days of purchase
7. All merchandise sold as is, where is, and manufacturers' warranty is applicable when available.
8. The seller is not responsible for any freight damage. Examine shipment carefully upon arrival.
9. The items purchased on this invoice remains the property of the seller until paid in full.

10. Should there be any mathematical error(s) on this invoice, the seller and buyer agree to rectify any difference.
11. All non-stock items require delivery times (usually 10 - 45 days) and must be ordered in standard factory pack.
12. All items on this quote are F.O.B. A-Plus Warehouse unless otherwise indicated. Delivery shall be to your door or level loading dock.
13. Un-packing and set in place is extra, unless otherwise indicated.
14. All permits, drawings, stamps of approval, mechanical connections and hook-ups are not included unless specified.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: $18,610.41

HOBART

Project_____

AIA #_____ SIS #_____

Item # _____ Quantity _____ C.S.I. Section 114000

COMMERCIAL DISHWASHERS

LXe SERIES – LXeH HOT

LXeH HOT
Undercounter



STANDARD FEATURES

- 32 racks per hour
- .74 gallons of water per rack
- Hot water sanitation unit
- Low chemical alert indicators
- Sense-A-Temp™ booster heater capable of 70° rise
- 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
- Electric tank heat
- Two dishracks – one peg and one combination type

OPTIONS & ACCESSORIES (Available at extra cost)

- ❑ Power cord kits
- ❑ Stainless steel base with 6" legs
- ❑ 17" stainless steel stand with storage
- ❑ External caster kit
- ❑ DWT-LXe drain water tempering kit – to comply with plumbing codes
- ❑ Splash reduction panels

SPECIFIER STATEMENT

Specified unit will be a NSF rated high temperature undercounter dishwasher operating on a hot water supply only with a 17" door opening. Features low chemical and delime notifications, .74 gallons per rack, LED temp and operator display, service diagnostics, rinse aid and detergent pumps. Constructed of stainless steel.

1-year parts and labor warranty.

Approved by_____ Date_____ Approved by_____ Date_____

HOBART

LXeH HOT
Undercounter

LEGEND

Electrical Connections	
E1	Electrical connection: 1-3/8" dia. hole for 1" trade size conduit; 4-5/8" AFF.
Plumbing Connections	
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.

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.

Required flowing 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.

Heat Output, BTU/Hour	
Latent	Sensible
4,600	4,000

SPECIFICATIONS

Capacities
- Cycle Time (seconds) 109
- Racks per Hour 32
- Tank Capacity – Gallons 2.9

Motor Horsepower
- Wash 0.85
- Rinse 0.19

Water Consumption
- U.S. Gallons per Rack (maximum use) 0.74
- U.S. Gallons per Hour (maximum use) 23
- Peak Drain Flow – U.S. Gallons 4.0

Temperatures °F
- Wash 150
- Rinse 180
- Incoming Water Temperature (minimum recommended) 110

Heating
- Tank Heat, electric (kW) 1.8
- Electric Booster (kW) 4.9

Standard 20" x 20" (508 x 508) Rack Complement
- Flat 1
- Peg 1

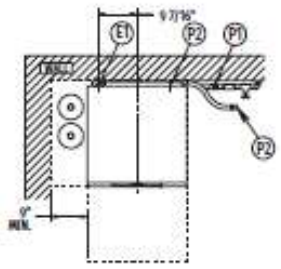
Shipping Weight (approximate) ..... 170 lbs.

Crated Dimensions ..... 28"W x 30"L x 37"H

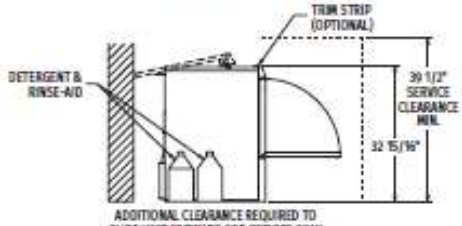
(E1) STANDARD ELECTRICAL OPTIONS

Tank Heat, Booster, Pump & Controls			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
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

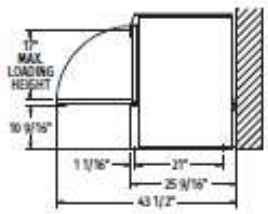
NOTE: For supply connections, use copper wire only rated at 90°C minimum.
* This system requires three power wires which includes a current carrying neutral, an additional fourth wire must be provided for machine ground.
Accessory cord kit available for all machines.



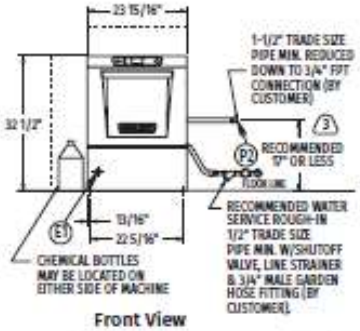
Top View



Left Side View



Right Side View



Front View

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

CAD and/or Revit Files Available

STERO SU
HOT AND COLD UNDERCOUNTER



STANDARD FEATURES

- 31 racks per hour rate – SUH
- 33 racks per hour rate – SUL
- .78 gallons of water per rack
- Hot water or chemical sanitizing units available
- Low chemical alert indicators
- Booster heater capable of 70° rise, provided on SUH models
- Rinse Assurance ensures 180° final rinse
- Self-priming chemical pumps
- Error notification
- Digital cycle/temperature display
- Interchangeable upper and lower wash and rinse arms
- Pumped drain
- Pumped rinse
- 17" door opening
- Automatic tank fill
- Chemical pumps standard

OPTIONS & ACCESSORIES

- Power cord kits
- Drain water tempering kit
- 6" base
- 17" stand

MACHINE RATINGS	SUH Hot Water Sanitizing	SUL Chemical Sanitizing
Racks per Hour Rate	31	33
Cycle Time – *Seconds*	116	109
Tank Heat	1.8 KW	1.8 KW
Electric Booster Heater	4.9 KW	N/A
Water Usage Per Rack – *Gallons*	.78	.89
Peak Drain Flow – *Gallons per Minute*	4.0	4.0
Incoming Water Temperature Required *(minimum)*	110°	120°

STERO SU
HOT AND COLD UNDERCOUNTER

NOTICE

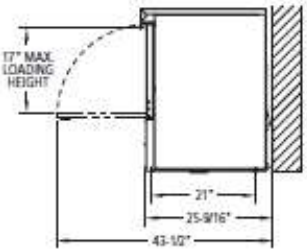
Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).

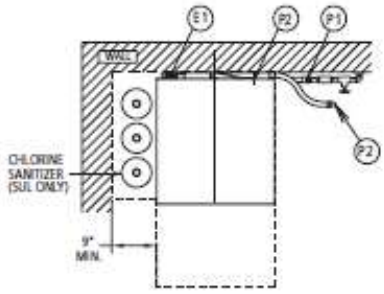
Pressure gauge not required on pumped rinse machines.

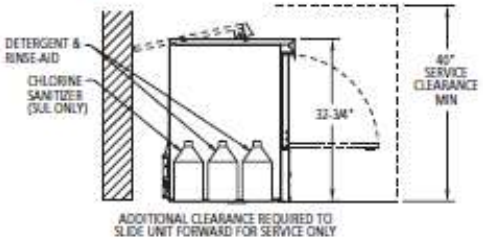
Important: Chemical containers should be placed no higher than 10" above floor.

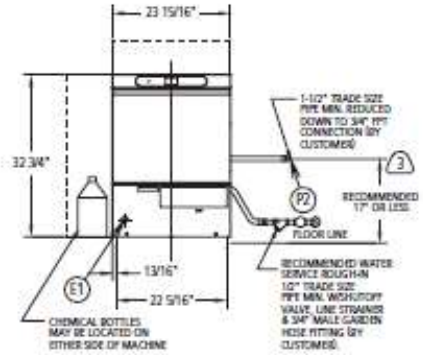
If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine (SUL only).









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 dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine 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.

⚠ 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.

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
SUH	120/208-240(3W)/60/1*	30.5	40	40
SUL	120/60/1	15.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM

ACCESSORY CORD KIT AVAILABLE FOR ALL MODELS.

* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR A MACHINE GROUND.

NOTE: Certain materials, including silver, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach) in the chemical sanitizing dishwasher mode of operation. Water hardness must be controlled to 3 grains OR LESS for best results.

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;

P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.

⚠ WARNING

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

SHIPPING WEIGHTS		
MODEL	NET WEIGHT	DOMESTIC SHIPPING WEIGHT
SUH	150 lbs.	170 lbs.
SUL	150 lbs.	170 lbs.

OVERALL DIMENSIONS: 32-3/4"H x 23-15/16"W x 25-9/16"D

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

STERO, a division of Illinois Tool Works, Inc. 1758 Corporate Circle Petaluma, CA 94954
Phone: 800-762-7600 *Fax:* 707-762-5036 *Website:* Stero.com

STS0400 (09/16)