

11 42 Food Preparation Equipment

11 42 10 – Commercial Food Preparation Equipment

11 42 10.10 Choppers, Mixers and Misc. Equipment		Crew	Daily Output	Labor Hours	Unit	Material	2022 Bare Costs		Total	Total Incl O&P
							Labor	Equipment		
6700	Peelers, small	R-18	8	3.250	Ea.	2.79	189		191.79	284
6720	Large	"	6	4.333		3,850	252		4,102	4,600
6800	Pulper/extractor, close coupled, 5 HP	1 Plum	1.90	4.211		2,500	294		2,794	3,200
8580	Slicer with table	R-18	9	2.889		4,100	168		4,268	4,750

11 43 Food Delivery Carts and Conveyors

11 43 13 – Food Delivery Carts

11 43 13.10 Mobile Carts, Racks and Trays

0010 MOBILE CARTS, RACKS AND TRAYS										
1650	Cabinet, heated, 1 compartment, reach-in	R-18	5.60	4.643	Ea.	3,150	270		3,420	3,875
1655	Pass-thru roll-in		5.60	4.643		3,125	270		3,395	3,850
1660	2 compartment, reach-in		4.80	5.417		11,700	315		12,015	13,400
1670	Mobile					2,575			2,575	2,850
2000	Hospital food cart, hot and cold service, 20 tray capacity					15,800			15,800	17,300
6850	Mobile rack w/pan slide					855			855	940
9180	Tray and silver dispenser, mobile	1 Clab	16	.500		4,850	23		4,873	5,375

11 44 Food Cooking Equipment

11 44 13 – Commercial Ranges

11 44 13.10 Cooking Equipment

0010 COOKING EQUIPMENT										
0020	Bake oven, gas, one section	Q-1	8	2	Ea.	3,825	126		3,951	4,400
0300	Two sections		7	2.286		6,850	144		6,994	7,750
0600	Three sections		6	2.667		8,225	168		8,393	9,300
0900	Electric convection, single deck	L-7	4	7		9,300	385		9,685	10,800
1300	Broiler, without oven, standard	Q-1	8	2		2,825	126		2,951	3,300
1550	Infrared	L-7	4	7		6,400	385		6,785	7,625
4750	Fryer, with twin baskets, modular model	Q-1	7	2.286		1,300	144		1,444	1,650
5000	Floor model, on 6" legs	"	5	3.200		3,750	201		3,951	4,425
5100	Extra single basket, large					62			62	68
5170	Energy star rated, 50 lb. capacity	G R-18	4	6.500		6,075	380		6,455	7,225
5175	85 lb. capacity	G "	4	6.500		1,825	380		2,205	2,575
5300	Griddle, SS, 24" plate, w/4" legs, elec, 208 V, 3 phase, 3' long	Q-1	7	2.286		4,875	144		5,019	5,575
5550	4' long	"	6	2.667		2,875	168		3,043	3,425
6200	Iced tea brewer	1 Plum	3.44	2.326	Ea.	705	162		867	1,025
6350	Kettle, w/steam jacket, tilting, w/positive lock, SS, 20 gallons	L-7	7	4		12,900	219		13,119	14,500
6600	60 gallons	"	6	4.667		15,900	255		16,155	17,900
6900	Range, restaurant type, 6 burners and 1 standard oven, 36" wide	Q-1	7	2.286		1,250	144		1,394	1,600
6950	Convection		7	2.286		5,450	144		5,594	6,225
7150	2 standard ovens, 24" griddle, 60" wide		6	2.667		4,600	168		4,768	5,300
7200	1 standard, 1 convection oven		6	2.667		13,300	168		13,468	14,900
7450	Heavy duty, single 34" standard oven, open top		5	3.200		7,175	201		7,376	8,200
7500	Convection oven		5	3.200		6,725	201		6,926	7,700
7700	Griddle top		6	2.667		2,675	168		2,843	3,200
7750	Convection oven		6	2.667		7,300	168		7,468	8,275
7760	Induction cooker, electric	L-7	7	4		2,350	219		2,569	2,925
8850	Steamer, electric 27 KW		7	4		31,700	219		31,919	35,200
9100	Electric, 10 KW or gas 100,000 BTU		5	5.600		22,500	305		22,805	25,300
9150	Toaster, conveyor type, 16-22 slices/minute					795			795	875