SECTION 11 44 00
FOOD COOKING EQUIPMENT

SPEC WRITER NOTES:
1. Delete between // _____ // if not applicable to project.
2. Delete other items or paragraphs in the section that are not applicable and renumber the paragraphs.
3. Select cooking equipment according to usage requirements and available utilities.

PART 1 - GENERAL

1.1 DESCRIPTION

A. This section specifies food service cooking equipment as follows:
   //1. Ranges, electric.//
   //2. Ranges, gas. //
   //3. Char-broilers, gas. //
   //4. Fryers, deep fat, electric.//
   //5. Fryers, deep fat, gas. //
   //6. Pans, braising, tilting, electric.//
   //7. Pans, braising, tilting, gas. //
   //8. Kettles, steam, stationary, gas. //
   //9. Kettles, steam, tilting, gas. //
   //10. Kettles, steam, stationary, electric.//
   //11. Table-top kettles, tilting, self-contained.//
   //12. Steamers, pressureless convection, countertop, electric.//
   //13. Steamers, pressureless, convection, two compartment. //
   //14. Ovens, rotating rack. //
   //15. Ovens, conveyor.//
   //16. Ovens, convection/steamer.//
   //17. Ovens, quick bake. //
   //18. Ovens, convection. //
   //19. Urns, coffee. //

1.2 RELATED WORK

A. Seismic Restraint of Equipment: Section 13 05 41, SEISMIC RESTRAINT REQUIREMENTS FOR NON-STRUCTURAL COMPONENTS.
B. Plumbing Connections: Section 22 05 19, METERS AND GAGES FOR PLUMBING PIPING, Section 22 05 23, GENERAL-DUTY VALVES FOR PLUMBING PIPING, Section 22 05 33, HEAT TRACING FOR PLUMBING PIPING, Section 22 11 00, FACILITY WATER DISTRIBUTION, Section 22 13 00, FACILITY SANITARY
SEWERAGE, Section 22 13 23, SANITARY WASTE INTERCEPTORS, Section 22 14 00, FACILITY STORM DRAINAGE, Section 22 66 00, CHEMICAL-WASTE SYSTEMS FOR LABORATORY AND HEALTHCARE FACILITIES, and Section 23 11 23, FACILITY NATURAL-GAS PIPING.

C. Electrical Connections: Section 26 05 11, REQUIREMENTS FOR ELECTRICAL INSTALLATIONS, Section 27 05 11, REQUIREMENTS FOR COMMUNICATIONS INSTALLATIONS, and Section 28 05 11, REQUIREMENTS FOR ELECTRONIC SAFETY AND SECURITY INSTALLATIONS.

D. Electrical Disconnect Switches: Section 26 29 21, DISCONNECT SWITCHES.

1.3 QUALITY CONTROL

A. Installer Qualifications: Experienced in food service equipment installation or supervised by an experienced food service equipment installer:

1. Where required to complete equipment installation, electrician and plumber shall be licensed in jurisdiction where project is located.

SPEC WRITER NOTE: UL Environmental and Public Health (EPH) Classification Mark is currently used by UL to certify compliance with NSF/ANSI standards. Equipment evaluated by UL before 2001 may bear the UL Food Service Product Certification Mark.

B. NSF Compliance: Equipment bears NSF Certification Mark or UL Classification Mark indicating compliance with NSF/ANSI 4E.

C. UL Listing: Equipment is listed in UL "Heating, Cooling, Ventilating and Cooking Equipment Directory" and is labeled for intended use.

1. Electric Cooking Equipment: Evaluated according to UL 197.

SPEC WRITER NOTE: The American Gas Association (AGA) no longer certifies gas-burning equipment.

2. Gas-Burning Cooking Equipment: Evaluated according to ANSI Z83.11/CGA 1.8-M96 and its addendum.

D. Steam-Generating Equipment: Fabricated and labeled to comply with ASME BPVC.

SPEC WRITER NOTE: Retain paragraph and subparagraphs below if required for project location.

E. Seismic Restraint:

1. Comply with requirements in Section 13 05 41, SEISMIC RESTRAINT REQUIREMENTS FOR NON-STRUCTURAL COMPONENTS.

F. In-Use Service: At least one factory-authorized service agency for equipment shall be located in the geographical area of the installation and shall have the ability to provide service within 24 hours after receiving a service call.

1.4 SUBMITTALS
   A. Submit in accordance with Section 01 33 23, SHOP DRAWINGS, PRODUCT DATA, AND SAMPLES.
   B. Manufacturer’s Literature and Data:
      1. Include manufacturer's address and telephone number.
      2. Include catalog or model numbers and illustrations and descriptions of cooking equipment.
      3. Proof of appliances being Energy Star qualified where applicable.
   C. Installation Drawings: Show dimensions, details of installation, coordination with plumbing and electrical work, and other work required for a complete installation.
   D. Operating Instructions: In accordance with requirements in Section 01 00 00, GENERAL REQUIREMENTS.

1.5 WARRANTY
   Warrant food service equipment to be free from defects in materials and workmanship in accordance with requirements of "Warranty of Construction", FAR clause 52.246-21.

1.6 APPLICABLE PUBLICATIONS
   A. The publications listed below form a part of this specification to the extent referenced. The publications are referenced in the text by the basic designation only.
   B. American National Standards Institute/Canadian Gas Assoc. (ANSI/CGA): Z83.11-09 .............. Gas Food Service Equipment
   C. ASME International (ASME):
      BPVC-11 .............. Boiler and Pressure Vessel Code
   D. NSF International/American National Standards Institute (NSF/ANSI):
      4E-09 ................. Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Trans Equipment
F. Underwriters Laboratories Inc. (UL):
197-10 ................ Commercial Electric Cooking Appliances UL
  Heating, Cooling, Ventilating and Cooking
  Equipment Directory

PART 2 – PRODUCTS

SPEC WRITER NOTE:
1. Symbols below correspond with "Room Equipment Guide" identification system. Verify project requirements before specifying equipment that deviates from "Room Equipment Guide."
2. Edit symbols to coordinate with identification shown on drawings.

2.1 RANGES, ELECTRIC

A. General Requirements: Heavy-duty (designed for constant use in institutional-type kitchen) electric ranges as follows:
1. Stainless-steel exterior finish.
2. Swivel casters, with brakes on front casters.
3. Accessories:
   a. Extra oven rack for each oven compartment.

   SPEC WRITER NOTE: Select range top component according to anticipated use and menu.

B. Electric Range Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>TOP COMPONENT</th>
<th>BASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5001</td>
<td>Six burner</td>
<td>Standard oven</td>
</tr>
<tr>
<td>K5002</td>
<td>Six burner</td>
<td>Convection oven</td>
</tr>
<tr>
<td>K5003</td>
<td>Six burner</td>
<td>Cabinet storage</td>
</tr>
<tr>
<td>K5011</td>
<td>Four burner</td>
<td>Standard oven</td>
</tr>
<tr>
<td>K5022</td>
<td>Even heat</td>
<td>Standard oven</td>
</tr>
<tr>
<td>K5023</td>
<td>Even heat</td>
<td>Convection oven</td>
</tr>
<tr>
<td>K5024</td>
<td>Even heat</td>
<td>Cabinet storage</td>
</tr>
<tr>
<td>K5042</td>
<td>Griddle</td>
<td>Standard oven</td>
</tr>
<tr>
<td>K5043</td>
<td>Griddle</td>
<td>Convection oven</td>
</tr>
<tr>
<td>K5044</td>
<td>Griddle</td>
<td>Cabinet storage</td>
</tr>
</tbody>
</table>

2.2 RANGES, GAS

A. General Requirements: Heavy-duty (designed for constant use in institutional-type kitchen) gas ranges as follows:
1. Stainless-steel exterior finish.
2. Electronic ignition.
3. Flue riser not less than 406 mm (16 inch) high.
4. Rear gas connection.
5. Swivel casters with brakes on front casters.
6. Gas flex hose and quick disconnect with restraining device.
7. Accessories:
   a. Extra oven rack for each oven compartment.

SPEC WRITER NOTE: Select range top component according to anticipated use and menu.

B. Gas Range Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>TOP COMPONENT</th>
<th>BASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5004</td>
<td>Six burner</td>
<td>Standard oven</td>
</tr>
<tr>
<td>K5005</td>
<td>Six burner</td>
<td>Convection oven</td>
</tr>
<tr>
<td>K5006</td>
<td>Six burner</td>
<td>Cabinet storage</td>
</tr>
<tr>
<td>K5014</td>
<td>Four burner</td>
<td>Standard oven</td>
</tr>
<tr>
<td>K5029</td>
<td>Even heat</td>
<td>Standard oven</td>
</tr>
<tr>
<td>K5030</td>
<td>Even heat</td>
<td>Convection oven</td>
</tr>
<tr>
<td>K5031</td>
<td>Even heat</td>
<td>Cabinet storage</td>
</tr>
<tr>
<td>K5049</td>
<td>Griddle with full-width grease trough and spillage</td>
<td>Standard oven</td>
</tr>
<tr>
<td></td>
<td>drawer</td>
<td></td>
</tr>
<tr>
<td>K5050</td>
<td>Griddle with full-width grease trough and spillage</td>
<td>Convection oven</td>
</tr>
<tr>
<td></td>
<td>drawer</td>
<td></td>
</tr>
<tr>
<td>K5051</td>
<td>Griddle with full-width grease trough and spillage</td>
<td>Cabinet storage</td>
</tr>
<tr>
<td></td>
<td>drawer</td>
<td></td>
</tr>
</tbody>
</table>

2.3 CHAR-BROILERS, GAS

A. General Requirements: Heavy-duty (designed for constant use in institutional-type kitchen) gas char-broilers as follows:
1. Stainless-steel exterior finish.
2. Rear gas connection.
3. Swivel casters with brakes on front casters.
4. Gas multiflex hose and quick disconnect with restraining device.
5. Gas electronic ignition.

B. Gas Char-Broiler Units:
2.4 FRYERS, DEEP FAT, ELECTRIC

A. General Requirements, Fryers: Electric deep-fat fryers as follows:
   1. Stainless-steel pot, door, and cabinet.
   2. Casters.
   3. // Twin // Full // -size basket.
   5. Solid-state controller.
   7. Melt cycle.

B. Modular Filters: Filtering system in mobile stainless-steel cabinet with top-mounted food warmer and holding station.

C. Built-in Filters: In filter-cabinet base located under fryer.

SPEC WRITER NOTE:
   1. Select shortening capacity according to anticipated use; actual use should not exceed 80 percent of unit capacity.
   2. Select filter according to anticipated use and menu.

C. Electric Deep-Fat Fryer and Filter Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>SHORTENING CAPACITY PER FRYER UNIT</th>
<th>NO. OF FRYER UNITS</th>
<th>NO./TYPE OF FILTER UNITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5061</td>
<td>18 kg (40 lb)</td>
<td>One, filter ready</td>
<td>-</td>
</tr>
<tr>
<td>Model</td>
<td>Weight (kg)</td>
<td>Description</td>
<td>Type</td>
</tr>
<tr>
<td>--------</td>
<td>-------------</td>
<td>----------------------</td>
<td>------------</td>
</tr>
<tr>
<td>K5062</td>
<td>23 (50 lb)</td>
<td>One, filter ready</td>
<td>-</td>
</tr>
<tr>
<td>K5065</td>
<td>23 (50 lb)</td>
<td>-</td>
<td>One, modular</td>
</tr>
<tr>
<td>K5066</td>
<td>18 (40 lb)</td>
<td>One</td>
<td>One, modular</td>
</tr>
<tr>
<td>K5069</td>
<td>23 (50 lb)</td>
<td>One</td>
<td>One, modular</td>
</tr>
<tr>
<td>K5067</td>
<td>18 (40 lb)</td>
<td>Two</td>
<td>One, modular</td>
</tr>
<tr>
<td>K5070</td>
<td>23 (50 lb)</td>
<td>Two</td>
<td>One, modular</td>
</tr>
<tr>
<td>K5068</td>
<td>18 (40 lb)</td>
<td>Two</td>
<td>One, built-in</td>
</tr>
<tr>
<td>K5071</td>
<td>23 (50 lb)</td>
<td>Two</td>
<td>One, built-in</td>
</tr>
</tbody>
</table>

### 2.5 FRYERS, DEEP FAT, GAS

**A. General Requirements, Fryers:** Gas deep-fat fryers as follows:

1. Stainless-steel pot, door, and cabinet.
2. Casters.
3. Electric ignition.
4. // Twin // Full //-size baskets.
5. Basket lifts.
7. Stainless-steel cover.
8. Multiflexible quick disconnect, 1219 mm (48 inches) long.

**B. Modular Filters:** Filtering system in mobile stainless-steel cabinet with top-mounted food warmer and holding station.

**C. Built-in Filters:** In filter-cabinet base located under fryer.

**SPEC WRITER NOTE:**

1. Select shortening capacity according to anticipated use; actual use should not exceed 80 percent of unit capacity.
2. Select filter according to anticipated use and menu.

**D. Gas Deep-Fat Fryer and Filter Units:**
### 2.6 PANS, BRAISING, TILTING, ELECTRIC

#### A. General Requirements: Electric, tilting braising pans as follows:

1. Stainless-steel construction.
2. 228 mm (9 inch) deep pan.
3. Spring-assisted cover.
5. Gallon and liter markings.

**SPEC WRITER NOTE:** Select accessories according to anticipated use and menu.

6. Accessories:
   a. // Single // Double // pantry faucet with swing spout and mounting bracket.
   b. Pan carrier.
   c. 51 mm (2 inch) long, tangent draw-off.

**SPEC WRITER NOTE:** Select capacity according to anticipated use; actual use should not exceed 80 percent of capacity of unit.
B. Electric, Tilting Braising Pan Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5090</td>
<td>114 L (30 gal.)</td>
</tr>
<tr>
<td>K5091</td>
<td>151 L (40 gal.)</td>
</tr>
</tbody>
</table>

2.7 PANS, BRAISING, TILTING, GAS

A. General Requirements: Gas, tilting braising pans as follows:

1. Stainless-steel construction.
2. 228 mm (9 inch) deep pan.
3. Spring-assisted cover.
5. Gallon and liter markings.

   SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

7. Accessories:
   a. // Single // Double // pantry faucet with swing spout and mounting bracket.
   b. Pan carrier.
   c. 51 mm (2 inch) long, tangent draw-off.

   SPEC WRITER NOTE: Select capacity according to anticipated use; actual use should not exceed 80 percent of capacity of unit.

B. Gas, Tilting Braising Pan Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5092</td>
<td>114 L (30 gal.)</td>
</tr>
<tr>
<td>K5093</td>
<td>151 L (40 gal.)</td>
</tr>
</tbody>
</table>

2.8 KETTLES, STEAM, STATIONARY, GAS

A. General Requirements: Gas, stationary steam kettles as follows:

1. Stainless-steel kettle and supports, Type 304 with No. 4 finish.
2. // 51 mm (2 inch) // 76 mm (3 inch) // long, tangent draw-off with strainer.
3. Spring-assisted cover.
4. Insulated steam jacket.
5. Electronic ignition.

**SPEC WRITER NOTE:** Select options and accessories according to anticipated use and menu.

6. Options and Accessories:
   a. Type 316 stainless-steel kettle liner for high-acid food products.
   b. Hot- and cold-water faucet with swing spout.
   c. Kettle gallon and liter markings.
   d. Kettle brush kit.
   e. Basket inserts.

**SPEC WRITER NOTE:** Select capacity according to anticipated use and menu.

B. Gas, Stationary Steam Kettle Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>JACKETED KETTLE</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5141</td>
<td>Full</td>
<td>151 L (40 gal.)</td>
</tr>
<tr>
<td>K5142</td>
<td>Full</td>
<td>227 L (60 gal.)</td>
</tr>
<tr>
<td>K5143</td>
<td>Two-thirds</td>
<td>151 L (40 gal.)</td>
</tr>
<tr>
<td>K5144</td>
<td>Two-thirds</td>
<td>227 L (60 gal.)</td>
</tr>
</tbody>
</table>

### 2.9 KETTLES, STEAM, TILTING, GAS

**A. General Requirements:** Gas, tilting steam kettles as follows:

1. Stainless-steel kettle and supports, Type 304 with No. 4 finish.
2. // 51 mm (2 inch) // 76 mm (3 inch) // long, tangent draw-off with strainer.
3. Spring-assisted cover.
4. Insulated steam jacket.
5. Tilt mechanism.

**SPEC WRITER NOTE:** Select options and accessories according to anticipated use and menu.
7. Options and Accessories:
   a. Type 316 stainless-steel kettle liner for high-acid food products.
   b. Hot- and cold-water faucet with swing spout.
   c. Kettle gallon and liter markings.
   d. Kettle brush kit.
   e. Basket inserts.

   SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

B. Gas, Tilting Steam Kettle Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>JACKETED KETTLE</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5146</td>
<td>Two-thirds</td>
<td>76 L</td>
</tr>
<tr>
<td></td>
<td>(20 gal.)</td>
<td></td>
</tr>
<tr>
<td>K5147</td>
<td>Two-thirds</td>
<td>151 L</td>
</tr>
<tr>
<td></td>
<td>(40 gal.)</td>
<td></td>
</tr>
<tr>
<td>K5148</td>
<td>Two-thirds</td>
<td>227 L</td>
</tr>
<tr>
<td></td>
<td>(60 gal.)</td>
<td></td>
</tr>
</tbody>
</table>

2.10 KETTLES, STEAM, STATIONARY, ELECTRIC

A. General Requirements: Electric, stationary steam kettles as follows:
   1. Stainless-steel kettle and supports/cabinet, Type 304, No. 4 finish.
   2. // 51 mm (2 inch) // 76 mm (3 inch) // long, tangent draw-off with strainer.
   3. Spring-assisted cover.
   4. Insulated steam jacket.

   SPEC WRITER NOTE: Select options and accessories according to anticipated use and menu.

5. Options and Accessories:
   a. Type 316 stainless-steel kettle liner.
   b. Hot- and cold-water faucet with swing spout.
   c. Kettle gallon and liter markings.
   d. Kettle brush kit.
   e. Basket inserts.

   SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

B. Electric, Stationary Steam Kettle Units:
2.11 TABLE-TOP KETTLES, TILTING, SELF-CONTAINED

A. General Requirements, Kettles: Self-contained, titling, table-top kettles as follows:
1. Type 304 stainless-steel, one-piece welded construction.
2. Stainless-steel exposed surfaces.
3. Large pouring lip.
4. Right-hand tilt handle.
5. Two-thirds jacketed insulated steam jacket.

SPEC WRITER NOTE: Select options and accessories according to anticipated use and menu.

7. Options and Accessories:
   a. Double pantry faucet with swing spout.
   b. Lift-off cover.
   c. Type 316 stainless-steel interior.
   d. Basket insert.

B. Kettle Support Stands: With drainer drawer and splash screen, stainless-steel construction.

SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

C. Self-Contained, Tilting, Table-Top Kettle and Support Stand Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>CAPACITY</th>
<th>DESCRIPTION</th>
<th>SELF-CONTAINED HEAT SOURCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5150</td>
<td>76 L (20 gal.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>K5151</td>
<td>151 L (40 gal.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>K5152</td>
<td>227 L (60 gal.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>K5160</td>
<td>76 L (20 gal.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>K5161</td>
<td>151 L (40 gal.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>K5162</td>
<td>227 L (60 gal.)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### 2.12 Steamers, Pressureless Convection, Countertop, Electric

**A. General Requirements:** Electric, countertop pressureless convection steamers as follows:

1. Stainless-steel door, cavity, and steam generator.
2. One compartment.
3. Automatic water fill.
4. 60-minute timer.
5. Support legs.
6. Heavy-duty (designed for constant use in institutional-type kitchen) door and latch mechanism.

**SPEC WRITER NOTE:** Select accessories according to anticipated use and menu.

7. **Accessories:**
   a. Floor stand.
   b. Stacking kit.
   c. Cafeteria Pans: // 25 mm (1 inch) // 63 mm (2-1/2 inches) // 101 mm (4 inches) // deep.
      1) Quantity: [_____].


**B. Electric, Countertop Pressureless Convection Steamer Units:**

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5180</td>
<td>Five pans</td>
</tr>
</tbody>
</table>

### 2.13 Steamers, Pressureless, Convection, Two Compartment

**A. General Requirements:** Two-compartment, pressureless convection steam generators as follows:

1. Stainless-steel construction.
2. Two independent steamer compartments.
3. Insulated doors.
5. 60-minute mechanical cabinet timer.
6. Water-level control system with low water cut-off.
7. Self-contained heat source.
8. Water filtering system.

SPEC WRITER NOTE: Select heat source and capacity according to anticipated use and menu.

B. Two-Compartment, Pressureless Convection Steam Generator Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>CAPACITY</th>
<th>SELF-CONTAINED HEAT SOURCE</th>
<th>SERVICE CONNECTION ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5183</td>
<td>Three pans per compartment</td>
<td>Electric steam generator</td>
<td></td>
</tr>
<tr>
<td>K5185</td>
<td>Three pans per compartment</td>
<td>Gas steam generator, electronic ignition</td>
<td>1219-mm (48-inch) flexible gas hose with quick disconnect and restraining device for gas oven section</td>
</tr>
</tbody>
</table>

2.14 OVENS, ROTATING RACK

A. General Requirements: Rotating-rack ovens as follows:
1. Stainless-steel interior and exterior.
2. Overhead rack-turning device.
3. Insulation throughout.
5. Electronic temperature controls.
6. Automatic rack-lifting device.
7. Built-in steam system.

SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

8. Accessories:
a. Oven Racks: // Stainless steel // Aluminum //, front loading with // 76 mm (3 inch) // 101 mm (4 inch) // 127 mm (5 inch) // spacing.

1) Quantity: [ ____ ].

B. Rotating-Rack Oven Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>CAPACITY</th>
<th>HEATING SOURCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5301</td>
<td>Single rack</td>
<td>Electric</td>
</tr>
<tr>
<td>K5302</td>
<td>Double rack</td>
<td>Electric</td>
</tr>
<tr>
<td>K5303</td>
<td>Single rack</td>
<td>Natural gas, electronic ignition</td>
</tr>
<tr>
<td>K5304</td>
<td>Double rack</td>
<td>Natural gas, electronic ignition</td>
</tr>
</tbody>
</table>

2.15 OVENS, CONVEYOR

A. General Requirements: Conveyor ovens as follows:

1. Stainless-steel front top and sides.
3. // 609 mm (24 inch) high, stainless-steel stand with casters // Approximately 584 mm (23 inch) high legs with casters for single unit // Approximately 432 mm (17 inch) high legs with casters for double-stacked unit //.
4. Extension shelf, // 304 mm (12 inches) // 381 mm (15 inches) //.

SPEC WRITER NOTE:
1. Select heat source according to available utilities and menu.
2. Select number of sections according to anticipated use and menu.

B. Conveyor Oven Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>SECTION</th>
<th>HEAT SOURCE</th>
<th>SERVICE CONNECTION ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5307</td>
<td>One</td>
<td>Electric</td>
<td>-</td>
</tr>
<tr>
<td>K5309</td>
<td>Two, stacked</td>
<td>Electric</td>
<td>-</td>
</tr>
</tbody>
</table>
2.16 OVENS, CONVECTION/STEAMER

A. General Requirements: Convection/steamer ovens as follows:

1. Stainless-steel door, cavity, and steam generator.
2. Removable pan-rack assembly.
3. Core temperature probe.
4. Manual controls for hot air, steaming, hot air and steaming, cool down, generator blow down, and off.
5. Timer.
6. Spray hose, // 1500 mm (60 inches) // 3000 mm (118 inches) // long.
   SPEC WRITER NOTE: Select accessories according to anticipated use and menu.
7. Accessories:
   a. Stainless-steel stand with casters.
   b. Stacking kit.
   c. Wire racks.
      1) Quantity: [ ____ ].
   d. Chicken rack.
   e. Additional pan insert.
   SPEC WRITER NOTE: Select number of compartments and heat source according to anticipated use and menu.

B. Convection/Steamer Oven Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>COMPARTMENTS</th>
<th>HEAT SOURCE</th>
<th>SPECIAL ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5316</td>
<td>Two</td>
<td>Electric</td>
<td>-</td>
</tr>
<tr>
<td>K5317</td>
<td>One</td>
<td>Gas, electronic ignition</td>
<td>Pan slides for stand 1219 mm (48 inch) flexible gas hose with quick disconnect and restraining device for gas oven section</td>
</tr>
</tbody>
</table>
2.17 OVENS, QUICK BAKE

A. General Requirements: Quick-bake ovens as follows:
   1. Stainless-steel front, top, sides, and cavity.
   2. Hinged, stainless-steel door.
   3. Digital controls.
   4. Rear vent.

   SPEC WRITER NOTE: Select heat type according to menu.

   5. Heating by // convected heat and microwave elements // halogen lamps //.

   SPEC WRITER NOTE: Select accessories according to anticipated use, menu, and oven type.

   6. Accessories:
      a. Small Ware: //Cool platter // 406 mm (16 inch) diameter grill // 300 mm (12 inch) diameter nonstick pan // 300 mm (12 inch) diameter cooking dish // Black pans for pizza dough // Cook platter // Paddles //.

   SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

B. Quick-Bake Oven Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>CAPACITY</th>
<th>HEAT SOURCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5320</td>
<td>Single section</td>
<td>Electric</td>
</tr>
</tbody>
</table>

2.18 OVENS, CONVECTION

A. General Requirements: Convection ovens as follows:
   1. Stainless-steel door, cavity, and exterior.
   2. Manual controls, for hot air, cool down, and off.
   3. Timer.

   SPEC WRITER NOTE: Select accessories according to anticipated use and menu.
4. Accessories:
   a. Stainless-steel stand with casters.
   b. Stacking kit.
   c. Wire racks.
      1) Quantity: [ _____ ].

   SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

B. Convection Oven Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>CAPACITY</th>
<th>HEAT SOURCE</th>
<th>SPECIAL ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5331</td>
<td>Single compartment, full size</td>
<td>Electric</td>
<td>Pan slides for stand</td>
</tr>
<tr>
<td>K5332</td>
<td>Single compartment, full size</td>
<td>Gas, electronic ignition</td>
<td>Pan slides for stand 1219-mm (48-inch) flexible gas hose with quick disconnect and restraining device for gas oven section</td>
</tr>
<tr>
<td>K5333</td>
<td>Double compartment, full size</td>
<td>Electric</td>
<td>-</td>
</tr>
<tr>
<td>K5334</td>
<td>Double compartment, full size</td>
<td>Gas, electronic ignition</td>
<td>Extension shelves 1219-mm (48-inch) flexible gas hose with quick disconnect and restraining device for gas oven section</td>
</tr>
</tbody>
</table>

2.19 URNS, COFFEE

A. General Requirements: Electric, twin coffee urns as follows:
   2. Stainless-steel exterior // insulated //.
   3. Two, sight glass for coffee and water and spigots // single // dual // sided.
   4. Automatic controls.
   5. Low water cut-off.

   SPEC WRITER NOTE: Select accessories according to anticipated use and menu.
7. Accessories:
   a. Water filter.
   b. Half brew.
B. Urn, Coffee, Units:

<table>
<thead>
<tr>
<th>SYMBOL</th>
<th>COMPARTMENTS/CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>K5411</td>
<td>One/23 L (6 gal.)</td>
</tr>
<tr>
<td>K5412</td>
<td>Two/23 L (6 gal.)</td>
</tr>
<tr>
<td>K5413</td>
<td>One/38 L (10 gal.)</td>
</tr>
<tr>
<td>K5314</td>
<td>Two/38 L (10 gal.)</td>
</tr>
</tbody>
</table>

PART 3 – EXECUTION

3.1 INSTALLATION
A. Install cooking equipment level and plumb; arranged for safe and convenient operation; with access clearances required for maintenance and cleaning; and according to manufacturer's written instructions.
B. Interconnect cooking equipment to service utilities.

SPEC WRITER NOTE: Retain paragraph below if required for project location.

C. Install seismic restraints for equipment.

3.2 CLEAN-UP
A. At completion of the installation, clean and adjust cooking equipment as required to produce ready-for-use condition.
B. Where stainless-steel surfaces are damaged during installation procedures, repair finishes to match adjoining undamaged surfaces.

3.3 INSTRUCTIONS
Instruct personnel and transmit operating instructions in accordance with requirements in Section 01 00 00, GENERAL REQUIREMENTS.

--- END ---