
USACE / NAVFAC / AFCEC / NASA UFGS-11 44 00 (January 2008)
Change 1 - 05/14

Preparing Activity: USACE Superseding
UFGS-11 40 00.00 20 (April 2006)
UFGS 11 46 01.00 10 (April 2006)

UNIFIED FACILITIES GUIDE SPECIFICATIONS

References are in agreement with UMRL dated January 2015

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SECTION 11 44 00

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01/08

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SECTION 11 44 00
FOOD COOKING EQUIPMENT
01/08

NOTE: This guide specification covers the requirements for commercial cooking equipment.

Adhere to UFC 1-300-02 Unified Facilities Guide Specifications (UFGS) Format Standard when editing this guide specification or preparing new project specification sections. Edit this guide specification for project specific requirements by adding, deleting, or revising text. For bracketed items, choose applicable items(s) or insert appropriate information.

Remove information and requirements not required in respective project, whether or not brackets are present.

Comments, suggestions and recommended changes for this guide specification are welcome and should be submitted as a Criteria Change Request (CCR).

PART 1 GENERAL

NOTE: This guide specification includes baking ovens, broilers, cooking ovens, exhaust hoods (and related fire suppression and grease extraction equipment, fryers, griddles, grills, holding ovens, kettles, microwave ovens, ranges, rotisseries, steamers, steam kettles, etc.

On the drawings, show:

1. A 1:50 (1/4 inch) scale floor plan with layout of all food service equipment and Naval Equipment

Symbols.

2. Food Service Equipment Schedule laid out in accordance with NAVFSSO current US Army Quartermaster Center and School equipment schedule specified design requirements, including Energy Star qualified model list.

3. Floor, wall, and ceiling penetrations.

4. Raised bases, retainer curbs, or depressions.

5. Recessed, grated floor drains required for equipment.

6. Exhaust fan curbs, supply fan curbs, exhaust duct, supply duct, and ductwork material.

7. Fire system CO2 tanks, actuating stations.

8. Hoods, plumbing enclosure housing and control panel of automatic washdown system.

9. Disconnect switches.

10. Electrical chases and raceways and plumbing chases.

11. Utility connections to building water, sanitary, electrical, and other utility systems. Convenience outlets at point of use for plug-in equipment.

12. All Contractor built-to-order items, per Food Service Equipment Schedule, shown and coordinated with the specifications.

14. Utility connections to building water, sanitary, gas, electrical, sprinkler, fire alarm, oil, compressed air, steam, and other utility systems. Convenience outlets at point of use for plug-in equipment.

1.1 GENERAL RELATED SECTIONS AND STANDARDS

NOTE: Designate plumbing fixtures as "P" items on plumbing drawings with specific requirements added to Section 22 00 00 PLUMBING, GENERAL PURPOSE.

a. Refer to section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT for general requirements. Provide detailed Food Service Equipment Schedule as specified in Section 11 06 40.13 FOOD SERVICE EQUIPMENT SCHEDULE.

b. Provide detailed Food Service Equipment Schedule conforming to DOD 4000.25-1-M.

- c. Gas-burning equipment must be designed for operation with the type of gas specified and be approved by CSA, conforming to CSA C22.2 No. 109 and CSA Directory.
- d. All electrical work must conform to NFPA 70.
- e. Provide wet chemical fire extinguishing systems in accordance with Section 21 21 03.00 10 WET CHEMICAL FIRE EXTINGUISHING SYSTEM.
- e. Provide connections as part of building sprinkler system, Section 21 13 13.00 20 WET PIPE SPRINKLER SYSTEM, FIRE PROTECTION.
- f. Grease extracting type hoods that have an internal hood fire protection system do not require wet chemical fire extinguishing protection for those components of the exhaust system, and for cooking equipment protected by a UL listed internal hood fire protection system complying to NFPA 96.

1.2 REFERENCES

NOTE: This paragraph is used to list the publications cited in the text of the guide specification. The publications are referred to in the text by basic designation only and listed in this paragraph by organization, designation, date, and title.

Use the Reference Wizard's Check Reference feature when you add a RID outside of the Section's Reference Article to automatically place the reference in the Reference Article. Also use the Reference Wizard's Check Reference feature to update the issue dates.

References not used in the text will automatically be deleted from this section of the project specification when you choose to reconcile references in the publish print process.

The publications listed below form a part of this specification to the extent referenced. The publications are referred to within the text by the basic designation only.

AMERICAN SOCIETY OF SANITARY ENGINEERING (ASSE)

ASSE 1001	(2008) Performance Requirements for Atmospheric Type Vacuum Breakers (ANSI approved 2009)
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AMERICAN WELDING SOCIETY (AWS)

AWS A5.8/A5.8M	(2011; Amendment 2012) Specification for Filler Metals for Brazing and Braze Welding
AWS D1.1/D1.1M	(2010; Errata 2011) Structural Welding Code - Steel

AWS D10.4	(1986; R 2000) Recommended Practices for Welding Austenitic Chromium-Nickel Stainless Steel Piping and Tubing
AWS D9.1M/D9.1	(2012) Sheet Metal Welding Code
CSA GROUP (CSA)	
CSA C22.2 No. 109	(1981; R 2013) Commercial Cooking Appliances
CSA Directory	(updated continuously online) Product Index
NATIONAL FIRE PROTECTION ASSOCIATION (NFPA)	
NFPA 10	(2013) Standard for Portable Fire Extinguishers
NFPA 54	(2015) National Fuel Gas Code
NFPA 70	(2014; AMD 1 2013; Errata 1 2013; AMD 2 2013; Errata 2 2013; AMD 3 2014; Errata 3-4 2014; AMD 4-6 2014) National Electrical Code
NFPA 96	(2014) Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
NSF INTERNATIONAL (NSF)	
NSF/ANSI 169	(2012) Special Purpose Food Equipment and Devices
NSF/ANSI 2	(2014) Food Equipment
NSF/ANSI 4	(2014) Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment
NSF/ANSI 51	(2012) Food Equipment Materials
NSF/ANSI 52	(2012) Supplemental Flooring
SHEET METAL AND AIR CONDITIONING CONTRACTORS' NATIONAL ASSOCIATION (SMACNA)	
SMACNA 1767	(2001) Kitchen Ventilation Systems & Food Service Equipment Fabrication & Installation Guidelines, 1st Edition
SMACNA 1966	(2005) HVAC Duct Construction Standards Metal and Flexible, 3rd Edition
U.S. DEPARTMENT OF DEFENSE (DOD)	
DOD 4000.25-1-M	(2006) MILSTRIP - Military Standard Requisitioning and Issue Procedures

U.S. NATIONAL ARCHIVES AND RECORDS ADMINISTRATION (NARA)

29 CFR 1910	Occupational Safety and Health Standards
29 CFR 1910-SUBPART D	Walking - Working Surfaces
PL 109-58	Energy Policy Act of 2005 (EPAct05)

UNDERWRITERS LABORATORIES (UL)

UL 1598	(2008; Reprint Oct 2012) Luminaires
UL 197	(2010; Reprint Sep 2014) Commercial Electric Cooking Appliances
UL 489	(2013; Reprint Mar 2014) Molded-Case Circuit Breakers, Molded-Case Switches, and Circuit-Breaker Enclosures
UL 710	(2012) Exhaust Hoods for Commercial Cooking Equipment
UL 763	(2012; Reprint Sep 2014) Standard for Motor-Operated Commercial Food Preparing Machines
UL Electrical Appliance	(2012) Electrical Appliance and Utilization Equipment Directory

1.3 SYSTEM DESCRIPTION

NOTE: Indicate the configuration and layout for all food preparation equipment, with interior elevations and equipment identified by number. Show "Food Service Equipment Schedule" on the drawings using the same identification numbers and as indicated on the current US Army Quartermaster Center and School equipment schedule. Ensure that all Contractor built-to-order items, per Food Service Equipment Schedule", are shown and coordinated with the specifications.

Designer must coordinate with other sections for final connection of equipment.

Details of particular equipment and installations are provided on Naval Food Service Division drawings. Use these NAVFSD drawings as a basis for the project details. Contact NAVFSD at commercial telephone (717) 790-7580 or DSN 430-7580.

Indicate on drawings the location of each manual activation station.

The work includes [furnishing and] [installing] [and modifying existing] food service cooking equipment and related work. Verify all existing

dimensions, contract drawings, product data and all related conditions prior to commencing rough-in work.

- a. Protect each exhaust hood system that serves cooking equipment, associated exhaust hood system ducts, and all cooking equipment served by the exhaust hood system with a wet chemical fire extinguishing system.
- b. Submit detail drawings, as specified, including insulation and utility requirements for all food cooking equipment, custom fabricated equipment, along with equipment schedule. Drawings scale 1:50 1/4 inch minimum. Schedule in the same format as the equipment schedule on the drawings.
- c. Include coordination of delivery through existing finished opening and vertical handling limitations within the building. Advise the Contracting Officer of all discrepancies prior to ordering equipment. Submit Contractor's Field Verification Data prior to the preconstruction meeting.
- d. Provide rough-in and connect utilities to equipment in accordance with requirements specified in other sections of this specification and in accordance with the physical dimensions, capacities, manufacturer's instructions, and other requirements of the equipment furnished. Submit all installation instructions and diagrams.

1.4 SUBMITTALS

NOTE: Review Submittal Description (SD) definitions in Section 01 33 00 SUBMITTAL PROCEDURES and edit the following list to reflect only the submittals required for the project.

The Guide Specification technical editors have designated those items that require Government approval, due to their complexity or criticality, with a "G." Generally, other submittal items can be reviewed by the Contractor's Quality Control System. Only add a "G" to an item, if the submittal is sufficiently important or complex in context of the project.

For submittals requiring Government approval on Army projects, a code of up to three characters within the submittal tags may be used following the "G" designation to indicate the approving authority. Codes for Army projects using the Resident Management System (RMS) are: "AE" for Architect-Engineer; "DO" for District Office (Engineering Division or other organization in the District Office); "AO" for Area Office; "RO" for Resident Office; and "PO" for Project Office. Codes following the "G" typically are not used for Navy, Air Force, and NASA projects.

An "S" following a submittal item indicates that the submittal is required for the Sustainability Notebook to fulfill federally mandated sustainable requirements in accordance with Section 01 33 29

SUSTAINABILITY REPORTING.

Choose the first bracketed item for Navy, Air Force
and NASA projects, or choose the second bracketed
item for Army projects.

Government approval is required for submittals with a "G" designation;
submittals not having a "G" designation are for [Contractor Quality Control
approval.] [information only. When used, a designation following the "G"
designation identifies the office that will review the submittal for the
Government.] Submittals with an "S" are for inclusion in the
Sustainability Notebook, in conformance to Section 01 33 29 SUSTAINABILITY
REPORTING. Submit the following in accordance with Section 01 33 00
SUBMITTAL PROCEDURES:

SD-01 Preconstruction Submittals

Contractor's Field Verification Data

SD-02 Shop Drawings

Detail Drawings; G[, [____]]
Schedule; G[, [____]]
Exhaust Hoods Over Cooking Equipment; G[, [____]]
Utilities; G[, [____]]
Custom Fabricated Equipment; G[, [____]]
Installation Instructions and Diagrams

SD-03 Product Data

Commercial food cooking equipment; G[, [____]]
Exhaust Hoods Over Cooking Equipment; G[, [____]]

SD-06 Test Reports

Field Test Reports
Exhaust Hood Air-Balance Report

SD-07 Certificates

NSF Certification
UL Certification
Energy Efficiency

PART 2 PRODUCTS

2.1 ENERGY EFFICIENCY

NOTE: Selected food cooking equipment must conform
to efficiency requirements as defined in Public Law
(PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)"
for energy efficiency procurement and as specified
by FEMP and ENERGY STAR. Equipment selected will
have as a minimum the efficiency rating determined
in under "Energy-Efficient Products" at
<http://www1.eere.energy.gov/femp/procurement>.
Equipment having a lower efficiency may be specified

if the designer determines the equipment to be more life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings.

Provide products that meet or exceed the specified energy efficiency requirements of FEMP designated or Energy Star qualified products. Submit documentation certifying that product conforms to PL 109-58 by meeting or exceeding Energy Star or FEMP efficiency requirements as defined at "Energy-Efficient Products" at <http://www.energystar.gov>. Indicate Energy Efficiency Rating.

2.2 EXHAUST HOODS OVER COOKING EQUIPMENT

NOTE: Seismic restraints for kitchen hoods must conform to Guidelines for Seismic Restraints of Kitchen Equipment (SMACNA Los Angeles Chapter). See Appendix 1 of SMACNA Fabrication Guidelines. Include requirement in seismic zones 3 and 4.

Hood design will be in accordance with NFPA 96, ASHRAE, and the ACGIH Industrial Ventilation Handbook. Designer will indicate type, size, shape, make-up air, and detail of hoods and the required standard cubic meters per second (cubic feet per minute), meters per second (feet per minute) (velocity), static pressure, and duct collar size for exhaust/make-up air on the drawings. Grease extracting automatic washdown hoods will be specified for new construction. Filter type hoods may be used in existing facilities where conditions prevent the use of grease extractor hoods.

Conform to NFPA 96 and UL 710. Conform to SMACNA 1966. [Provide seismic restraints in accordance with SMACNA 1767.] The hood must not vary from design listing of air requirements or static pressure by more than five percent. Fabricate from 1.2 mm 18 gage thick stainless steel. Run electrical wiring in conduit or raceways. When total hood length is more than 3600 mm 12 feet long, provide hoods individually complete in all respects, of approximately equal length less than 3600 mm 12 feet long, and mounted end to end.

2.2.1 Centrifugal Grease-Extracting Hoods

Fabricate in factory. Provide high-velocity type with average throat inlet air velocity of [5] [_____] mps [1,000] [_____] fpm and duct velocity of [9] [_____] mps [1,800] [_____] fpm. Provide air inlet above and parallel to equipment for full length of hood. Provide hood which will remove 95 percent of extraneous matter in air with non-removable grease-extracting baffles located in plenum chamber. The use of filters, cartridges, rotating parts, removable parts, or constantly running water is not acceptable.

2.2.1.1 Types of Hoods

NOTE: Delete types not indicated for the project.
If a type is not used, state "not used" at the
subparagraph, to avoid renumbering.

Provide the following hood types as indicated:

2.2.1.1.1 Serve-Over Shelf; Type 1

Provide over [charbroilers,] [fryers,] [_____,] [and] [griddles] on serving lines. Mount hood 1370 to 1450 mm 54 to 57 inches above finished floor.

2.2.1.1.2 Island; Type 2

Provide over [steam-jacketed kettles,] [fry pans,] [ovens,] [broilers,] [_____,] [and] [steamers] located remote from walls. Mount at height indicated.

2.2.1.1.3 Wall-Mounted, Free-Standing; Type 3

Provide over [ranges,] [_____,] [broilers,] [doughnut fryers,] [griddles,] [ovens,] [steam-jacketed kettles,] [and] [fryers] located along wall. Mount at height indicated.

2.2.1.1.4 Low Ceiling; Type 4

Provide over [_____] [and] [_____] where low ceiling restricts installation of Type 1, 2, or 3.

2.2.1.2 Features

Provide the following:

- a. Automatic washdown system.
- b. Fan control.

NOTE: Delete references to fire dampers in air
inlet if fire dampers are included in exhaust
ductwork connecting to hood.

- c. Damper controls.
- d. Fan control station and plumbing enclosure.
- e. Fire protection system, for hoods over [tilting frying pans,] [charbroilers,] [fryers,] [griddles,] [doughnut fryers,] [_____,] [deep-fat fryers,] [and] [broilers].
- f. Vapor-proof lights.

2.2.1.3 Automatic Washdown System

Provide system that automatically washes internal portions of hood for an

adjustable period of between 0 and 15 minutes. Provide for activation by time clock or upon operation of fire damper.

2.2.1.3.1 Features of Operation

- a. Shut off supply and exhaust fans, if running, at beginning of cleaning cycle.
- b. Subject accumulated contaminates on internal surfaces with water at [60] [82] degrees C [140] [180] degrees F and a water pressure of 0.275 MPa 40 psi. Provide pressure reducing valve.
- c. [Pump] [Inject] detergent into hot water supply line to create wash-water.
- d. Provide scrubbing action by directing wash-water through manifolds and then through spray nozzles placed so that all internal surfaces are reached with streams of wash-water.
- e. Collect wash-water and grease within hood and pipe to outside of hood to point indicated for indirect connection to building plumbing system.
- f. End wash cycle by timer.

2.2.1.3.2 Plumbing Components

Provide brass or stainless steel spray heads or nozzles and stainless steel distribution manifold in each hood. Provide the following in fan control station and plumbing enclosure:

Water solenoid valve	
Shut-off valve	
Shock absorber	
Pressure gage	
Temperature gage	
Line strainer	
Vacuum breaker	conform to ASSE 1001
Detergent reservoir	3 L 1 gallon minimum
Detergent [pump] [injector]	
Check valve	
Timer	
Pressure reducing valve	

2.2.1.4 Fan Control

Locate in fan control station and plumbing enclosure. Provide delay-time starter on starter leg of exhaust fan so supply fan starts first and run 5 seconds before exhaust fan starts, to insure the required balance in exhausted and make-up air flow. Provide the following operations:

- a. Interconnection with washdown system to effect shutoff.

NOTE: Delete references to fire dampers in air inlet if fire dampers are included in exhaust ductwork connecting to hood.

- b. Interconnection with fire dampers to effect shutoff of fans.
- c. Operation by time clock.
- d. Operation by manual push buttons labeled "start" and "stop".

2.2.1.5 Fire Damper

NOTE: Delete references to damper if fire dampers are included in exhaust ductwork connecting to hood.

Provide mechanically driven damper and damper control. Activate by heat-sensing thermostat set to react to temperature of 176 degrees C 350 degrees F in exhaust duct at hood. Activation of damper must cause the following additional actions:

- a. Shut off exhaust and supply fans of hood.
- b. Shut off fuel source and electric power to equipment under hood.
- c. Initiate automatic washdown system.

2.2.1.6 Fan Control Station and Plumbing Enclosure

NOTE: Do not locate control cabinet for hoods on serving line tray slide support walls or on drop wall above serving line tray slide.

Provide flush-mounted enclosure. Wire and plumb in factory. Include the following:

- a. Plumbing components of washdown system.
- b. Components required for fan control, including manual push buttons and interlocks with other systems.
- c. Components required to operate fire protection system.
- d. Time clock capable of being programmed by the week to operate fan system and automatic washdown system and of maintaining time cycle

after being overridden by manual push buttons.

- e. Labeled light indicating when exhaust fan and supply fan are operating.
- f. Labeled light indicating when automatic washdown system is operating.

2.2.1.7 Fire Protection Systems

NOTE: Select fire protection system based on cost and local regulations. If kitchen cannot tolerate time lost for clean-up in event of dry chemical release, or if kitchen return air is tied into building system return air, do not use that system. Ensure that actuating systems are indicated on drawings.

Provide a pre-engineered [[dry] [wet] chemical system in accordance with Division 21, Section 21 23 00.00 20 DRY CHEMICAL FIRE EXTINGUISHING FOR KITCHEN CABINET] [[liquid foam system] [water spray system] in accordance with NFPA 96]. [Include water spray in plenum of hood.] Include micro-switch for electric power and fuel shut off to equipment under hood and a fuel shut-off and reset button. Exposed piping under hood and surface nozzles to be stainless steel or chrome plated. Paint exposed piping running to hood with rust-inhibiting aluminum paint. Provide electrical wiring, contactors, shunt breakers, electrical control for gas valves, and other electrical components required to install fire systems in accordance with Section 26 20 00 INTERIOR DISTRIBUTION SYSTEM.

2.2.1.7.1 Actuating Stations

Provide manual actuating station and remote manual actuating station as indicated. Clearly label actuating station as "Hood Fire Protection" and specific device protected.

2.2.1.7.2 Water Spray Fire System In Grease-Extracting Type Hood

NOTE: If water spray system is specified, make sure it is compatible with building sprinkler system.

Include wall-mounted control panel with pilot lights for indicating when system is operational, not operational, and on fire alert. Provide audible fire alarm, unions, hand valve, valve switch, and pressure switch. Include duct nozzles and plenum nozzles. Provide water pipe to control panel and from control panel to hood. Provide connections as part of building sprinkler system, Section 21 13 13.00 20 WET PIPE SPRINKLER SYSTEM, FIRE PROTECTION.

2.2.1.7.3 Alarm Connection

NOTE: If exhaust hood fire system is to be connected to building alarm system, the work must be included in other sections and coordinated.

Provide capability to signal operational readiness and to generate electronic signal when hood fire system is activated. Provide connection point for building alarm system. Provide system to connection point and connect in accordance with Section [____][28 31 74.00 20 INTERIOR FIRE ALARM SYSTEM].

2.2.1.8 Vapor proof Lights

Provide,[at Type 2 and Type 3 hoods,] incandescent or fluorescent lights in accordance with UL 1598 or UL 1598. Locate switches for operating hood lights on face of hood in lower [right] [____] corner.

2.3 COMMERCIAL FOOD COOKING EQUIPMENT

NOTE: The following commercial food cooking equipment must meet the following FEMP/ Energy Star energy efficiency requirements:

Beverage Vending Machines
Fryers
Griddles
Hot Food Holding Cabinets
Ice Machines
Air-Cooled
Water Cooled
Ovens
Refrigerators
Freezers
Steam Cookers
Pre-Rinse Spray Valves

These requirements are as of August 6, 2012. The specifications for these products conform to the efficiency requirements as defined in Public Law (PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)" for energy efficiency procurement and as specified by ENERGY STAR. Equipment selected will have as a minimum the efficiency rating determined in under "Energy-Efficient Products" at <http://femp.energy.gov/procurement>.

Equipment having a lower efficiency may be specified if the designer determines the equipment to be more life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings.

All commercial cooking equipment must conform to 29 CFR 1910, CSA, NSF, UL and other related standards as stated herein and in Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT. All equipment must bear NSF Certification and UL Certification labels.

- a. Supply all gas fueled appliances with installed automatic shut-off device(s), as well as manual shut-offs device conforming to NFPA 96. In accordance with NFPA 54, equip gas burners and pilots located in enclosed compartments with automatic shut off of gas supply if burners fail to ignite, or pilot is extinguished.
- [b. Provide electrical cooking appliances conforming to UL 197, UL 489, UL 763, and UL Electrical Appliance.

- c. Provide specialty cooking equipment conforming to the requirements of NSF/ANSI 169, NSF/ANSI 2, NSF/ANSI 4, and NSF/ANSI 51. Floor areas adjacent to cooking areas must conform to NSF/ANSI 52 and 29 CFR 1910-SUBPART D.]

2.3.1 Ice Machines

NOTE: elected ice machines must meet the following Energy Star energy efficiency requirements:

Table 1: ENERGY STAR Requirements for Air-Cooled Commercial Cubed Ice Machines			
Equipment Type	Harvest Rate, H (lbs ice/day)	Energy Consumption (kWh/100 lbs ice)	Potable Water Use Limit (gal/100 lbs ice)
IMH	< 450	< 9.23 - 0.0077H	< 25.0
	> 450	< 6.20 - 0.0010H	< 25.0
RCU (without remote compressor)	<1000	< 8.05 - 0.0035H	< 25.0
	>1000	< 4.64	< 25.0
RCU (with remote compressor)	< 934	< 8.05 - 0.0035H	< 25.0
	>934	< 4.82	< 25.0
SCU	< 175	< 16.7 - 0.0436H	< 35.0
	> 175	< 9.11	< 35.0

Table 2: Test Methods for ENERGY STAR Qualification	
ENERGY STAR Requirement	Test Method Reference
Energy Consumption (kWh/100 lbs ice)	AHRI Standard 810-2006, Performance Rating of Automatic Commercial Ice-Makers
Potable Water Use (gal/100 lbs ice)	

These requirements are as of August 6, 2012 and are referenced in Energy Star Program Requirements for Commercial Ice Machines, Volume 1.1. These specifications conform to the efficiency requirements as defined in Public Law (PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)" for energy efficiency procurement and as specified by ENERGY STAR. Equipment selected will have as a minimum the efficiency rating determined in under "Energy-Efficient Products" at <http://femp.energy.gov/procurement>. Equipment having a lower efficiency may be specified if the designer determines the equipment to be more

life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings. A list of compliant products can be found at

http://www.energystar.gov/ia/products/prod_lists/comm_ovens_prod_list.xls

[_____]

2.3.2 Refrigerators

NOTE: Selected refrigerators must meet the following kWh/year use to meet the Energy Star energy efficiency requirements:

Refrigerator & Refrigerator-Freezer with manual defrost or partial automatic defrost < $7.056 \cdot AV + 198.72$

Compact Refrigerator and Refrigerator-Freezer with manual defrost < $8.560 \cdot AV + 239.2$

Compact Refrigerator and Refrigerator-Freezer with partial automatic defrost < $5.600 \cdot AV + 318.4$

Compact Refrigerator-Freezer-automatic defrost with top freezer < $10.160 \cdot AV + 284$

Compact Refrigerator-side mounted freezer with automatic defrost < $6.080 \cdot AV + 400.8$

Compact Refrigerator-bottom mount Freezer with automatic defrost < $10.480 \cdot AV + 293.6$

These requirements are as of August 6, 2012 and are referenced in Energy Star Program Requirements for Residential Refrigerators and Freezers, Volume 4.1. These specifications conform to the efficiency requirements as defined in Public Law (PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)" for energy efficiency procurement and as specified by ENERGY STAR. Equipment selected will have as a minimum the efficiency rating determined in under "Energy-Efficient Products" at

<http://femp.energy.gov/procurement>.

Equipment having a lower efficiency may be specified if the designer determines the equipment to be more life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings. A list of compliant products can be found at

http://www.energystar.gov/ia/products/prod_lists/comm_ovens_prod_list.xls

[_____]

2.3.3 Freezers

NOTE: Selected freezers must meet the following
kWh/year use to meet the Energy Star energy
efficiency requirements:

Top-Mount Freezer without through-the-door ice <
 $7.840 \cdot AV + 220.8$.

Side-Mount Freezer without through-the-door ice <
 $3.928 \cdot AV + 406$

Bottom-Mount Freezer without through-the-door ice
< $3.680 \cdot AV + 367.2$

Top-Mount Freezer with through-the-door ice <
 $8.160 \cdot AV + 284.8$

Side-Mount Freezer with through-the-door ice <
 $8.080 \cdot AV + 324.8$

Upright freezer with manual defrost < $6.795 \cdot AV +$
232.47

Upright freezer with automatic defrost <
 $11.187 \cdot AV + 293.49$

Chest Freezer < $8.892 \cdot AV + 129.33$

Compact Upright Freezers with manual defrost <
 $7.824 \cdot AV + 200.64$

Compact Upright Freezers with automatic defrost <
 $9.120 \cdot AV + 312.8$

Compact Chest Freezer < $8.360 \cdot AV + 121.6$

These requirements are as of August 6, 2012 and are
referenced in Energy Star Program Requirements for
Residential Refrigerators and Freezers, Volume 4.1.
These specifications conform to the efficiency
requirements as defined in Public Law (PL) 109-58 -
"Energy Policy Act of 2005 (EPAct05)" for energy
efficiency procurement and as specified by ENERGY
STAR. Equipment selected will have as a minimum the
efficiency rating determined in under
"Energy-Efficient Products" at

<http://femp.energy.gov/procurement>.

Equipment having a lower efficiency may be specified
if the designer determines the equipment to be more
life-cycle cost effective. Indicate the equipment
operating characteristics, including rated energy
efficiency, on the drawings. A list of compliant
products can be found at

http://www.energystar.gov/ia/products/prod_lists/comm_ovens_prod_list.xls

[_____]

2.3.4 Pre-Rinse Spray Valve

NOTE: Selected pre-rinse spray valves must meet the following FEMP energy efficiency requirements:

Table 1. Efficiency Requirements for Federal Purchases of Pre-Rinse Spray Valves		
Type	Flow Rate	Cleanability
Pre-Rinse Spray Valve	Valves 4.7 L per minute (1.25 gallons per minute (gpm)) or less	26 seconds per plate or less

These requirements are as of August 6, 2012 and are based on ASTM F2324-03: Standard Test Method for Pre-Rinse Spray Valves. These specifications conform to the efficiency requirements as defined in Public Law (PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)" for energy efficiency procurement and as specified by FEMP. Equipment selected will have as a minimum the efficiency rating determined in under "Energy-Efficient Products" at <http://femp.energy.gov/procurement>. Equipment having a lower efficiency may be specified if the designer determines the equipment to be more life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings.

[_____]

2.3.5 Baking Oven

NOTE: Selected ovens must meet the following Energy Star energy efficiency requirements:

Table 1: Energy Efficiency Requirements for Convection Ovens	
Gas - Full Size	
Heavy Load Potato Cooking Energy Efficiency	> 44 percent
Idle Energy Rate	< 13,0000 Btu/h
Electric - Half Size	

Table 1: Energy Efficiency Requirements for Convection Ovens	
Heavy Load Potato Cooking Energy Efficiency	> 70 percent
Idle Energy Rate	< 1.0 kW
Electric - Full Size	
Heavy Load Potato Cooking Energy Efficiency	> 70 percent
Idle Energy Rate	< 1.6 kW

These requirements are as of August 6, 2012 and are referenced in Energy Star Program Requirements for Commercial Ovens, Volume 1.1. These specifications conform to the efficiency requirements as defined in Public Law (PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)" for energy efficiency procurement and as specified by ENERGY STAR. Equipment selected will have as a minimum the efficiency rating determined in under "Energy-Efficient Products" at

<http://femp.energy.gov/procurement>.

Equipment having a lower efficiency may be specified if the designer determines the equipment to be more life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings. A list of compliant products can be found at

http://www.energystar.gov/ia/products/prod_lists/comm_ovens_prod_list.xls

[_____]

2.3.6 Broiler

[_____]

2.3.7 Deep Fryers

NOTE: Selected fryers must meet the following Energy Star energy efficiency requirements:

Table 1: Energy Efficiency Requirements for Standard Open Deep-Fat Gas Fryers	
Heavy-Load Cooking Energy Efficiency	> 50 percent
Idle Energy Rate	< 9000 Btu/hr

Table 2: Energy Efficiency Requirements for Standard Open Deep-Fat Electric Fryers	
Heavy-Load Cooking Energy Efficiency	> 80 percent
Idle Energy Rate	< 1000 watts
Table 3: Energy Efficiency Requirements for Large Vat Open Deep-Fat Gas Fryers	
Heavy-Load Cooking Energy Efficiency	> 50 percent
Idle Energy Rate	< 12,000 Btu/hr
Table 4: Energy Efficiency Requirements for Large Vat Open Deep-Fat Electric Fryers	
Heavy-Load Cooking Energy Efficiency	> 80 percent
Idle Energy Rate	< 1100 watts

These requirements are as of August 6, 2012 and are referenced in Energy Star Program Requirements for Commercial Fryers, Version 2.0. These specifications conform to the efficiency requirements as defined in Public Law (PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)" for energy efficiency procurement and as specified by ENERGY STAR. Equipment selected will have as a minimum the efficiency rating determined in under "Energy-Efficient Products" at <http://femp.energy.gov/procurement>.

Equipment having a lower efficiency may be specified if the designer determines the equipment to be more life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings. A list of compliant products can be found at

http://downloads.energystar.gov/bi/qpllist/Commercial_Fryers_Product_List.xls

[_____]

2.3.8 Griddle

NOTE: Selected griddles must meet the following Energy Star energy efficiency requirements:

Table 1: Energy Efficiency Requirements for Single- and Double-Sided Commercial Gas Griddles	
Cooking Energy Efficiency at heavy-load conditions	> 38 percent
Normalized Idle Energy Rate	< 2,650 Btu/h per ft ²

Table 2: Energy Efficiency Requirements for Single- and Double-Sided Commercial Electric Griddles	
Tier 1: Effective May 8, 2009	
Cooking Energy Efficiency at heavy-load conditions	> 70 percent
Normalized Idle Energy Rate	< 355 watts/ft2
Tier 2: Effective January 1, 2011	
Cooking Energy Efficiency at heavy-load conditions	> 70 percent
Normalized Idle Energy Rate	< 320 watts/ft2

These requirements are as of August 6, 2012 and are referenced in Energy Star Program Requirements for Commercial Griddles, Version 1.1. These specifications conform to the efficiency requirements as defined in Public Law (PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)" for energy efficiency procurement and as specified by ENERGY STAR. Equipment selected will have as a minimum the efficiency rating determined in under "Energy-Efficient Products" at <http://femp.energy.gov/procurement>.

Equipment having a lower efficiency may be specified if the designer determines the equipment to be more life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings. A list of compliant products can be found at

http://downloads.energystar.gov/bi/qpllist/Commercial_Fryers_Product_List.xls

[_____]

2.3.9 Steam Cookers

NOTE: Selected steam cookers must meet the following Energy Star energy efficiency requirements:

Table 1: Energy Efficiency Requirements for Electric Steam Cookers		
Pan Capacity	Heavy Load Cooking Energy Efficiency*	Idle Rate (watts)
3-pan	50 percent	400
4-pan	50 percent	530

Table 1: Energy Efficiency Requirements for Electric Steam Cookers		
Pan Capacity	Heavy Load Cooking Energy Efficiency*	Idle Rate (watts)
5-pan	50 percent	670
6- pan or larger	50 percent	800

Table 2: Energy Efficiency Requirements for Gas Steam Cookers		
Pan Capacity	Heavy Load Cooking Energy Efficiency*	Idle Rate (watts)
3-pan	38 percent	6250
4-pan	38 percent	8350
5-pan	38 percent	10,400
6- pan or larger	38 percent	12,500

These requirements are as of August 6, 2012 and are referenced in Energy Star Program Requirements for Residential Water Heaters, Version 1.1. These specifications conform to the efficiency requirements as defined in Public Law (PL) 109-58 - "Energy Policy Act of 2005 (EPAct05)" for energy efficiency procurement and as specified by ENERGY STAR. Equipment selected will have as a minimum the efficiency rating determined in under

"Energy-Efficient Products" at <http://femp.energy.gov/procurement>.

Equipment having a lower efficiency may be specified if the designer determines the equipment to be more life-cycle cost effective. Indicate the equipment operating characteristics, including rated energy efficiency, on the drawings. A list of compliant products can be found at

http://downloads.energystar.gov/bi/qpllist/Commercial_Fryers_Product_List.xls

[____], [3][4][5][6] pan

2.4 PORTABLE FIRE EXTINGUISHER

Provide [wall mount for] portable fire extinguisher conforming to NFPA 10, within [____] feet of cooking area.

PART 3 EXECUTION

3.1 INSTALLATION

Perform installation in accordance with the manufacturer's printed instructions. Refer to section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT for detailed installation, project closeout, and

warranty requirements. Lay out work in advance to prevent damage to building, piping, wiring, or equipment as a result of cutting for installation.

3.1.1 Setting and Connecting

Install equipment plumb and level. Except for mobile and adjustable-leg equipment, securely anchor and attach items and accessories to walls, floors, or bases with stainless steel bolts. Flash food service cabinets located in wall openings to the walls with 0.9 mm 20 gage thick stainless steel. Seal around equipment flashing and flanges, at walls, floor, and ceiling in accordance with Section 07 92 00 JOINT SEALANTS. Provide continuous fillers without opening.

3.1.2 Welding Field Joints

Weld stainless steel by the electric fusion method. Provide where required by and in accordance with AWS A5.8/A5.8M, AWS D1.1/D1.1M, AWS D10.4, AND AWS D9.1M/D9.1. Accomplish brazing with silver solder for joining copper tubing to brass and bronze connection fitting and for no other purpose.

3.1.3 Cleaning and Adjusting

Test and adjust equipment for proper operation. Test rotating components and motors for proper rotation. Lubricate moving parts if suggested by manufacturer's literature. Prior to acceptance of project, clean and sanitize equipment both inside and outside.

3.1.4 Installation of Hoods

Install hoods in accordance with NFPA 96 to remain free from vibration under all conditions of operation.

3.2 FIELD INSPECTIONS AND TESTS

Inspect equipment, fixtures, and material after installation for compliance with the applicable standards. Upon completion of inspection perform operational tests on each piece of equipment to determine that equipment and components, including controls, safety devices, and attachments, operate as specified and are properly installed and adjusted. Test all water, drain, gas, steam, oil, refrigerant, and liquid carrying components for leaks. Notify the Contracting Officer 14 calendar days prior to testing. Submit Field Test Reports and [_____] copies of the Exhaust Hood Air-Balance Report to the Contracting Officer.

-- End of Section --