UNIFIED FACILITIES GUIDE SPECIFICATIONS

References are in agreement with UMRL dated January 2021
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08/17

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SECTION 11 42 00

FOOD PREPARATION EQUIPMENT
08/17

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NOTE: This guide specification covers the requirements for non-heated, non-refrigerated equipment used for food preparation other than cooking and baking, such as prep tables and units, carts, racks, shelving, blenders, coffee makers, grinders, juicers, mixers, peelers, and slicers.

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 item(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).
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NOTE: Coordinate this section and use in conjunction with the following:

Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT and Section 11 06 40.13 FOOD SERVICE EQUIPMENT SCHEDULE.
****

PART 1 GENERAL

1.1 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 Reference Identifier (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.

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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 MECHANICAL ENGINEERS (ASME)

ASME A112.19.3/CSA B45.4	(2017; Errata 2017) Stainless Steel Plumbing Fixtures

NSF INTERNATIONAL (NSF)

NSF Food Equipment	(2005) NSF Product Listings of Food Equipment and Related Products, Components and Materials
NSF/ANSI 2	(2019) Food Equipment
NSF/ANSI 8	(2017) Commercial Powered Food Preparation Equipment
NSF/ANSI 59	(2017) Mobile Food Carts

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

29 CFR 1910-SUBPART D	Walking - Working Surfaces
29 CFR 1910.144	Safety Color Code for Marking Physical Hazards
29 CFR 1910.145	Specifications for Accident Prevention Signs and Tags
29 CFR 1910.212	Safety Standard for Machinery and Machine Guarding
29 CFR 1910.306	Specific Purpose Equipment and Installations

1.2 GENERAL REQUIREMENTS

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

Designer must coordinate with other Sections, including 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT and 11 06 40.13 FOODSERVICE EQUIPMENT SCHEDULE for general requirements and final connection of equipment.

NOTE: Details of particular equipment and installations are provided on Naval Food Service Division drawings. Contact Supported Command to assist with identification of kitchen equipment necessary to meet mission requirements.

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Refer to Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT for general requirements. Provide detailed schedule as specified in Section 11 06 40.13 FOODSERVICE EQUIPMENT SCHEDULE.

1.3 DESCRIPTION OF WORK

The work includes [furnishing][providing][, and modifying existing,] food service preparation equipment and all related work necessary to provide a complete installation. Verify existing dimensions, site conditions, and required utility connections prior to commencement of work. Coordinate delivery of components with finished openings and other vertical handling limitations within the building. Advise the Contracting Officer of discrepancies prior to [procurement and] installation of equipment. Submit Contractor's Field Verification Data prior to the preconstruction meeting.

Provide rough-in and utility connections to equipment in accordance with requirements specified in other sections of this specification. Coordinate physical dimensions, capacities, manufacturer's instructions, and other requirements of the equipment[furnished].

1.3.1 Design Requirements

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NOTE: On the drawings, show:

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

b. A Food Service Equipment Schedule laid out in accordance with current CNIC's Galleys Department or US Army Quartermaster Center and School equipment schedules, and specified design requirements.

c. Floor, wall, and ceiling penetrations.

d. Raised bases, retainer curbs, or depressions.

e. Recessed, grated floor drains required for equipment.

f. Disconnect switches.

g. Electrical chases and raceways and plumbing chases.

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

i. All Contractor built-to-order items, in accordance with Food Service Equipment Schedule, shown and coordinated with the specifications.

****

Submit detail drawings as stated in Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT for food preparation equipment and related food processing equipment. Provide drawings at a minimum 1:50 1/4 inch scale.

1.4 SUBMITTALS

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NOTE: Review Submittal Description (SD) definitions in Section 01 33 00 SUBMITTAL PROCEDURES and edit the following list, and corresponding submittal items in the text, to reflect only the submittals required for the project. The Guide Specification technical editors have classified 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 Army projects, fill in the empty brackets following the "G" classification, with a code of up to three characters 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.

The "S" classification indicates submittals required as proof of compliance for sustainability Guiding Principles Validation or Third Party Certification and as described in Section 01 33 00 SUBMITTAL PROCEDURES.

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" or "S" classification. Submittals not having a "G" or "S" classification are [for Contractor Quality Control approval.][for information only. When used, a code following the "G" classification identifies the office that will review the submittal for the Government.] Submit the following in accordance with Section 01 33 00 SUBMITTAL PROCEDURES:

SD-01 Preconstruction Submittals

Contractor's Field Verification Data; G[, [_____]]

SD-02 Shop Drawings

Manufacturer's Detail Drawings; G[, [_____]]

Custom Fabricated Equipment; G[, [_____]]

Installation Instructions and Diagrams; G[, [_____]]

SD-03 Product Data

Food Preparation Equipment; G[, [_____]]

SD-05 Design Data

Manufacturer's Descriptive and Technical Literature; G[, [_____]]

SD-06 Test Reports

Manufacturer's Test Data; G[, [_____]]

Field Test Reports; G[, [_____]]

SD-07 Certificates

NSF Certification

UL Certification

SD-08 Manufacturer's Instructions

Manufacturer's Instructions for Shipping, Handling, Storage, Installation, and Start-Up.; G[, [_____]]

SD-11 Closeout Submittals

Manufacturer's Warranty

1.5 SHOP DRAWINGS

Submit manufacturer's detail drawings for all custom fabricated equipment. Include any utility connections, and installation instructions and diagrams. Base shop drawings on verified field measurements and include contractor's field verification data.

1.6 QUALITY ASSURANCE

Refer to Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT.

1.6.1 Pre-Installation Conference

Thirty [_____] days prior to the commencement of work, notify the Contracting Officer that the following items are prepared and ready for review:

a. Shop Drawings, product data and installation instructions:

(1) Manufacturer's detail drawings

[(2) Custom fabricated equipment drawings and data

(a) Submit custom fabricated equipment drawings after approval of food service equipment drawings.

] (3) Installation instructions and diagrams

b. Product Data:

Food preparation equipment

c. Design Data:

(1) Manufacturer's descriptive and technical literature

(2) Manufacturer's Test Data

d. Manufacturer's Instructions:

Manufacturer's Instructions for shipping, handling, storage, installation, and start-up.

PART 2 PRODUCTS

2.1 MATERIALS

Provide food preparation equipment and materials in accordance with Occupational Safety and Health Administration (OSHA) standards, 29 CFR 1910.144, 29 CFR 1910.145, 29 CFR 1910.212, 29 CFR 1910.306, NSF/ANSI 2, NSF/ANSI 59, NSF/ANSI 8, NSF Food Equipment, and related UL standards as specified in Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT.

Floor areas adjacent to food preparation equipment point of operation, and working surfaces must conform to 29 CFR 1910-SUBPART D.

2.2 LIST OF EQUIPMENT

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NOTE: Carefully edit the master "Food Service Equipment Schedule" in Section 11 06 40.13 FOODSERVICE EQUIPMENT SCHEDULE; retain items of equipment used for the project. The Equipment List is intended to be edited and included in the project

specification. List the information contained on the Equipment List on the drawings.
****

Submit a detailed Food Service Equipment List as specified in Section 11 06 40.13 FOODSERVICE EQUIPMENT SCHEDULE. Include NSF Certification, and UL Certification for individual food preparation equipment components.

2.3 CONSTRUCTION OF FABRICATED EQUIPMENT

Provide construction and finishing of fabricated equipment in accordance with Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT.

2.4 HAND SINKS

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NOTE: Handwashing sinks must be provided behind each serving line and in each food preparation area. Each handwashing sink must be provided with soap dispensers and either towel dispensers or electric hand dryers specified in Section 10 28 13 TOILET ACCESSORIES.
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2.4.1 Sink Body

Provide sizes and mountings indicated and in accordance with requirements of NSF/ANSI 2 and ASME A112.19.3/CSA B45.4. Provide sinks in 1.8 mm thick 14 gage stainless steel with round vertical and horizontal corners radii used at not less than 19 mm 0.75 inch.

2.4.2 Mounting

[2.4.2.1 Leg Mounting

Provide sink legs as specified for counters except weld closed gussets to support channels.

][2.4.2.2 Wall Mounting

Provide stainless steel mounting brackets.

][2.4.2.3 Counter Mounting

Provide sink body [set in counter] [integral with counter].

]2.4.3 Faucets and Drain

Provide [backsplash] [countertop] [and] [ledge]. Provide gooseneck faucet spout, aerator, with two valves. Provide nozzle with anti-splash device without hose thread. Provide cleanout at location indicated on the drawings.

PART 3 EXECUTION

3.1 INSTALLATION

Refer to Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT for detailed installation procedures, operation and maintenance manual

requirements, and training and project closeout procedures. Include all food service preparation Field Test Reports.

3.2 MANUFACTURER'S WARRANTY

Submit all manufacturers' signed warranties to Contracting Officer prior to final commissioning and acceptance.

-- End of Section --