UNIFIED FACILITIES GUIDE SPECIFICATIONS

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

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USACE / NAVFAC / AFCEC / NASA	**UFGS-11 06 40.13 (August 2017)**

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SECTION 11 06 40.13

FOODSERVICE EQUIPMENT SCHEDULE
08/17

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NOTE: This guide specification covers the requirements for foodservice equipment schedules.

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: This guide specification is to be used in conjunction with the following sections; subject to project scope requirements:

Section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT

Section 11 41 11 REFRIGERATED AND FROZEN FOOD STORAGE EQUIPMENT

Section 11 42 00 FOOD PREPARATION EQUIPMENT

Section 11 44 00 FOOD COOKING EQUIPMENT

Section 11 46 00 FOOD DISPENSING EQUIPMENT

Section 11 47 00 ICE MACHINES

Section 11 48 00 CLEANING AND DISPOSAL EQUIPMENT

Section 12 35 39 COMMERCIAL KITCHEN CASEWORK.
****

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.
****

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.

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 169	(2012)Special Purpose Food Equipment and Devices

U.S. DEPARTMENT OF DEFENSE (DOD)

DOD 4000.25-1-M	(2006) MILSTRIP - Military Standard Requisitioning and Issue Procedures

U.S. DEPARTMENT OF ENERGY (DOE)

Energy Star	(1992; R 2006) Energy Star Energy Efficiency Labeling System (FEMP)

U.S. ENVIRONMENTAL PROTECTION AGENCY (EPA)

EPA WaterSense	(2006) WaterSense Water Efficiency Labeling System

1.2 DEFINITIONS

Terms used in paragraph FOOD SERVICE EQUIPMENT SCHEDULE are defined as follows:

a. Sheet Pan: Standard 450 by 650 by 25 mm 18 by 26 by 1 inchdeep pan, unless otherwise noted.

b. Pan: Standard 300 by 500 by 150 mm 12 by 20 by 6 inch deep pan.

c. Serving Tray: Cafeteria tray 350 by 450 mm 14 by 18 inch, unless otherwise noted.

d. 115-60-1: 115-volt, 60-hertz, 1-phase electric service and connection.

e. 208-60-1: 208-volt, 60-hertz, 1-phase electric service and connection.

f. 208-60-3: 208-volt, 60-hertz, 3-phase electric service and connection.

1.2.1 Abbreviations

Abbreviations used in paragraph FOOD SERVICE EQUIPMENT SCHEDULE are defined as follows:

AMPS:	Amperes
J:BTU:	JoulesBritish Thermal Units
CRS:	Corrosion Resistant Steel
CW:	Cold water
DIA:	Diameter
DR:	Drain
FED:	Federal Specification
G:	Gas
L:GAL:	LitersGallon
W:HP:	WattsHorsepower
HW:	Hot Water

mm:IN:	MillimetersInches
JSN:	Joint Schedule Numbers
KW:	Kilowatts
L:	Left
kg:LB:	KilogramsPounds
LOG CLASS:	Logistical Classification
MIL:	Military Specification
MIN:	Minimum
NSF:	National Sanitation Foundation
R:	Right
SS:	Stainless Steel
STM:	Steam
x:	By, in usage describing dimensions of a rectangular solid

1.2.2 Dimensions

Dimensions used in paragraph FOOD SERVICE EQUIPMENT SCHEDULE are in millimeters inches, unless otherwise noted. Dimensions are listed in order of length, width, and height, unless otherwise noted. Terms are defined as follows:

a. Length: Distance across front of equipment

b. Width: Distance from front edge to back edge

c. Height: Distance from bottom edge to top of equipment

d. Depth: Distance from rim to bottom at drain, as in a sink.

1.2.3 Measurements

Metric measurements in this section are based on mathematical conversion of English unit measurement, and not on metric measurement commonly agreed to by the manufacturers or other parties. The English and metric units

for the measurements shown are as follows:

Products	Metric Units	English Units
Stainless steel legs	100 mm	4 inches
Stainless Steel	2.5 mm	12 gage
	1.8 mm	14 gage
	1.5 mm	16 gage
	1.2 mm	18 gage
Channels	25 mm x 25 mm	one x one inch
	2.5 mm	12 gage
Angles	38 mm x 38 mm x 3 mm	1 1/2 x 1 1/2 x 1/8 inch

1.2.4 Logistical Classification

****
NOTE: The Logistical Classifications listed in the schedule assume Class A (funded with building project funds and provided by the Contractor) for all building equipment and Class C (funded with other than building project funds and provided by the Government) for all collateral equipment. (The latter are listed because they are connected to building services or otherwise need the Contractor's attention). If equipment is to be procured with any other funding or procurement method, revise the "Log Class" symbol as appropriate. Government-furnished equipment must also be addressed in Section 01 11 00 SUMMARY OF WORK.
****

Method of Procurement listed in paragraph FOOD SERVICE EQUIPMENT SCHEDULE is defined as follows:

a. Class A: Contractor-furnished and Contractor-installed.

[b. Class B: Government-furnished and Contractor-installed.

] c. Class C: Government-furnished and Government-installed.

[d. Class D: Government-furnished as leased equipment and Government-installed.

][e. Class E1: Government-furnished and Government-installed.

][f. Class E2: Government-furnished and Contractor-installed.

] Equipment designated Logistical Class ["C"] ["D"] ["El"] will be Government-provided. Equipment which is Government-provided will be furnished and installed by the Government in space made available by the

Contractor and with rough-in made by the Contractor in accord with the information made available or referenced herein or indicated.

1.3 GENERAL REQUIREMENTS

****

NOTE: Indicate the configuration and layout for all food service equipment and accessory items on the floor plans, with interior elevations and equipment identified by number. Show "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, per Food Service Equipment Schedule", are shown and coordinated with the specifications.

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

NOTE: 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 Supported Command to assist with identification of kitchen equipment necessary to meet mission requirements.

****

Submit detailed Food Service Equipment Schedule conforming to DOD 4000.25-1-M. Electrically powered equipment specified within this section must conform to EPA Energy Star requirements and labeling. Food Service Equipment must conform to NSF/ANSI 2 and NSF Food Equipment standards. Special purpose equipment must conform to NSF/ANSI 169. Submit in the same format as the equipment schedule on the drawings. Include Energy Star Labeled models and EPA WaterSense Fixtures.

1.3.1 Design Requirements

****

NOTE: 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 accord with NAVSUP41, current US Army Quartermaster Center and School equipment schedule specified design requirements, including Energy Star Labeled model list.

3. Floor, wall, and ceiling penetrations.

4. Raised bases, retainer curbs, or depressions.

5. Recessed, grated floor drains required for equipment.

6. Insulated floors, including under-floor perforated drains and vent pipes.

7. Disconnect switches.

8. Electrical chases and raceways and plumbing chases.

9. Remote compressors and refrigeration systems.

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

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

****

Submit detail drawings for all food service equipment and accessory items. Drawings must be 1:50 1/4 inch scale minimum.

Submit a complete list of equipment, material data, and drawings as specified.

1.4 SUBMITTALS

****

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-02 Shop Drawings

Food Service Equipment Schedule; G[, [_____]]

PART 2 PRODUCTS

2.1 LIST OF EQUIPMENT

****
NOTE: Edit the master "Food Service Equipment Schedule" carefully; 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 herein on the Equipment List on the Contract Drawings.
****

2.1.1 Format

Provide the equipment listed except as otherwise specified as a result of the Logistical Class listed. Entries in paragraph FOOD SERVICE EQUIPMENT SCHEDULE include the following information, when applicable:

****
NOTE: The Navy equipment symbols must be used on the drawings in a table keyed to plan location by a secondary designation. The Navy equipment symbols are intended to be used as shown, without renumbering for deleted items or because of added items. Contact NAVSUP41 for equipment table format.
****

a. Naval Equipment Symbol.

b. Logistical Classification.

c. Generic description of equipment.

d. Referenced applicable document or statement that equipment is Custom Fabricated or of Commercial design.

e. Classification: Type, Style, Class, Size, Group, Model and Grade for equipment defined by referenced applicable document.

f. Description for Custom Fabricated and Commercial design, and required

features or accessories.

g. Dimension: listed in order of length, width and height.

h. Utility Requirements: Electrical: volts, hertz, phase; gas; plumbing: water, drain; listed in order.

2.1.2 Food Service Equipment Schedule

****
NOTE: Submit the proposed equipment list to the Naval Food Service System Office, who will furnish Naval Equipment Symbols and Descriptions. Contact Supported Command to assist with identification of kitchen equipment necessary to meet mission requirements.
****

****
NOTE: The Logistical Classification of the equipment listed at this Technical Note will depend on the Classification selected for associated work listed elsewhere. Coordination is required.
****

****
NOTE: When equipment is added to this schedule, add the applicable Standard to the paragraph REFERENCES.
****

****
NOTE: Per Energy Star (http://www.energystar.gov), the following items have Energy Star labeled products:
Commercial Hot Food Holding Cabinets
Commercial Griddles
Commercial Ovens
Commercial Steam Cookers
Commercial Refrigerators and Freezers
Commercial Fryers
Commercial Ice Makers
Commercial Dishwashers
Edit the schedule below to include Energy Star products.
****

****
NOTE: Per EPA WaterSense (http://www.epa.gov/watersense), the following item is a Watersense labeled product:
Pre -Rinse Spray Valves
Edit the schedule below to include Watersense products.
****

Naval Equipment Symbol	Logical Class	Description
[__-__-_]	[-]	[Air Screen Merchandiser]
[__-__-_]	[-]	[Back Bar and Storage Coolers, [1][2][3] door]
[__-__-_]	[-]	[Back Bar and Storage, [1][2][3] door]
[__-__-_]	[-]	[Baker's Racks][_____]
[__-__-_]	[-]	[Bake Oven(s)][_____]
[__-__-_]	[-]	[Beverage Dispenser][Tray Rail][_____]
[__-__-_]	[-]	[Blender][Guard][_____]
[__-__-_]	[-]	[Booster Heater][_____]
[__-__-_]	[-]	[Broiler][_____]
[__-__-_]	[-]	[Carts][insulated][_____]
[__-__-_]	[-]	[Casework][_____]
[__-__-_]	[-]	[Cashier Stand][_____]
[__-__-_]	[-]	[Coffee Maker][_____]
[__-__-_]	[-]	[Coffee Urn][_____]
[__-__-_]	[-]	[Coffee Warmer][_____]
[__-__-_]	[-]	[Cold Food Pans][_____]
[__-__-_]	[-]	[Condiment Racks][_____]
[__-__-_]	[-]	[Cookware][_____]
[__-__-_]	[-]	[Cooking Pans][_____]
[__-__-_]	[-]	[Cooking Pots][_____]
[__-__-_]	[-]	[Cooking Utensils][_____]
[__-__-_]	[-]	[Conveyor, soiled dish and tray][_____]
[__-__-_]	[-]	[Cup Dispenser][_____]
[__-__-_]	[-]	[Cutlery][_____][and Dispenser]
[__-__-_]	[-]	[Deli Merchandiser, [1][2][3] door][tray rail]

Naval Equipment Symbol	Logical Class	Description
[__-__-_]	[-]	[Desert Table][tray rail][_____]
[__-__-_]	[-]	[Dicer][Guard][_____]
[__-__-_]	[-]	[Dinnerware Dispenser][_____]
[__-__-_]	[-]	[Dish Machine][_____]
[__-__-_]	[-]	[Dish Racks][_____]
[__-__-_]	[-]	[Dispensing Freezer][_____]
[__-__-_]	[-]	[Display Table][with lights][and sneeze guard] [with tray rail]
[__-__-_]	[-]	[Dough Mixer][Fixed Bowl][Removable Bowl] [_____]
[__-__-_]	[-]	[Dough Sheeters][Bench Top][Floor Model] [_____]
[__-__-_]	[-]	[Food Prep Table][with sink]
[__-__-_]	[-]	[Food Service Line][Tray Rail][_____]
[__-__-_]	[-]	[Food Slicer][_____]
[__-__-_]	[-]	[FREEZER; AS SPECIFIED IN PARAGRAPH PREFABRICATED WALK-IN REFRIGERATORS AND FREEZERS]
[__-__-_]	[-]	[Fryer(s)][_____]
[__-__-_]	[-]	[Glass Dispenser][_____]
[__-__-_]	[-]	[Griddle][_____]
[__-__-_]	[-]	[Hand Sink][s][_____]
[KS-48-0]		[SINK, HAND]
[KS-48-3]	[A]	[COMMERCIAL; [_____]; AS SPECIFIED; CW, DW, DR]
[__-__-_]	[-]	[Heat Lamps][_____]
[__-__-_]	[-]	[Hood(s) (cooking exhaust)][self-cleaning with grease extractor][_____]
[KH-60-0]		[HOOD, CENTRIFUGAL GREASE EXTRACTING EXHAUST]

Naval Equipment Symbol	Logical Class	Description
[KH-60-1]	[A]	[COMMERCIAL; TYPE 1: SERVE OVER SHELF TYPE; AS SPECIFIED IN PARAGRAPH HOODS; 208-60-1 AND 115-60-1, HW, DR]
[KH-60-2]	[A]	[COMMERCIAL; TYPE 2: ISLAND TYPE; AS SPECIFIED IN PARAGRAPH HOODS; 208-60-1 AND 115-60-1, HW, DR]
[KH-60-3]	[A]	[COMMERCIAL; TYPE 3: WALL MOUNTED FREE STANDING; AS SPECIFIED IN PARAGRAPH HOODS; 208-60-1 AND 115-60-1, HW, DR]
[KH-60-4]	[A]	[COMMERCIAL; TYPE 4: LOW CEILING; AS SPECIFIED IN PARAGRAPH HOODS; 208-60-1 AND 115-60-1, HW, DR]
[__-__-_]	[-]	[Hood(s) (condensate exhaust)][_____]
[KH-64-0]	[-]	[Hood(s) (condensate exhaust)][_____]
[KH-64-5]	[A]	[CUSTOM FABRICATED; TYPE 5: OVER UTENSIL-WASHING SINK; AS SPECIFIED]
[KH-64-6]	[A]	[CUSTOM FABRICATED; TYPE 6: OVER UTENSIL WASHING MACHINE; AS SPECIFIED; DR]
[KH-64-7]	[A]	[CUSTOM FABRICATED; TYPE 7: OVER DISHWASHING MACHINE; AND AS SPECIFIED; DR]
[__-__-_]	[-]	[Hot Food Holding Cabinet(s)][_____]
[__-__-_]	[-]	[Hot Food Pans][_____]
[__-__-_]	[-]	[Ice Dispenser][_____]
[__-__-_]	[-]	[Ice Machine][_____]
[__-__-_]	[-]	[Juice Dispenser][_____]
[__-__-_]	[-]	[Microwave][_____]
[__-__-_]	[-]	[Milk Dispenser][_____]
[__-__-_]	[-]	[Mincer][Guard][_____]
[__-__-_]	[-]	[Mixer][Guard][_____]

Naval Equipment Symbol	Logical Class	Description
[__-__-_]	[-]	[Napkin Dispenser][_____]
[__-__-_]	[-]	[Ozone Generator][_____]
[__-__-_]	[-]	[Pan][standard],[_____]
[__-__-_]	[-]	[Personnel Protective Equipment][_____]
[__-__-_]	[-]	[Peeler],[Guard][_____]
[__-__-_]	[-]	[Pot and Pan Sink][Clean][Soiled][_____]
KS-50-0		SINK, POT WASHING
KS-50-7	A	CUSTOM FABRICATED; AS INDICATED AND SPECIFIED; CW, HW, DR
[__-__-_]	[-]	[Prep Table][s][_____]
[__-__-_]	[-]	[REFRIGERATOR; AS SPECIFIED IN PARAGRAPH PREFABRICATED WALK-IN REFRIGERATORS AND FREEZERS]
[KR-74-0]		[REFRIGERATORS AND FREEZERS, PREFABRICATED, WALK-IN]
[KR-74-4]	[A]	[REFRIGERATOR; AS SPECIFIED IN PARAGRAPH PREFABRICATED WALK-IN REFRIGERATORS AND FREEZERS]
[KR-74-8]	[A]	[FREEZER; AS SPECIFIED IN PARAGRAPH PREFABRICATED WALK-IN REFRIGERATORS AND FREEZERS]
[__-__-_]	[-]	[_____]
[__-__-_]	[-]	[Range Top][_____]
[__-__-_]	[-]	[Reach-in Refrigerators, [1][2][3] door]
[__-__-_]	[-]	[Reach-in Freezers, [1][2][3] door]
[__-__-_]	[-]	[Remote Syrup Containers][and racks][_____]
[__-__-_]	[-]	[Refrigerated Display Cases and Coolers, [1][2][3] door] [front loading][pass-thru][4 sided glass]
[__-__-_]	[-]	[Refrigerated Pizza and Prep Tables, [1][2][3][4]door]

Naval Equipment Symbol	Logical Class	Description
[__-__-_]	[-]	[Salad Bar][_____]
[__-__-_]	[-]	[Sandwich and Salad Prep Refrigerators, [1][2][3] door]
[__-__-_]	[-]	[Serving Tray][_____]
[__-__-_]	[-]	[Servingware][_____]
[__-__-_]	[-]	[Sheet Pan][standard]
[__-__-_]	[-]	[Shelving (dispensing)][_____]
[__-__-_]	[-]	[Shelving (prep area)][_____]
[__-__-_]	[-]	[Slip Resistant Mats][_____]
[__-__-_]	[-]	[Sneeze Guards][_____]
[__-__-_]	[-]	[Soiled Dish Table][Sprayer][Scrap Trough][_____]
[__-__-_]	[-]	[Soup Kettle][_____]
[__-__-_]	[-]	[Steam Cooker(s)][_____]
[__-__-_]	[-]	[Steam Table][with insert pans]
[__-__-_]	[-]	[Steam Exhaust Hood][_____]
[__-__-_]	[-]	[Storage Containers][S.S][plastic][_____]
[__-__-_]	[-]	[Tableware Dispenser][_____]
[__-__-_]	[-]	[Tray Rack][_____]
[__-__-_]	[-]	[Tureens][_____]
[__-__-_]	[-]	[Undercounter/Worktop Refrigerators and Freezers,[1][2][3] door]
[__-__-_]	[-]	[Undercounter Refrigerators, [1][2][3] door]
[__-__-_]	[-]	[Waste Containers][_____]
[__-__-_]	[-]	[Waste Disposal Unit][_____]
[__-__-_]	[-]	[Water Dispenser][_____]
[__-__-_]	[-]	[_____]

PART 3 EXECUTION

3.1 LABELING AND IDENTIFICATION

Clearly label and identify all components with respective number as enumerated in approved Food Service Equipment Schedule. Provide equipment with tags numbered and stamped for their use as indicated on the Food Service Equipment Schedule. Provide brass or non-ferrous plates and tags. Minimum letter and numeral sizes are 3.18 mm 1/8 inch high.

-- End of Section --