
USACE / NAVFAC / AFCEA / NASA UFGS-11 47 00 (February 2009)

Preparing Activity: USACE Superseding
UFGS-11 47 00 (January 2008)

UNIFIED FACILITIES GUIDE SPECIFICATIONS

References are in agreement with UMRL dated July 2012

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SECTION 11 47 00

ICE MACHINES 02/09

NOTE: This guide specification covers the requirements for equipment used to produce, store, autoclean, and dispense ice.

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 section does not address the manufacturing of block ice.

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 NAVFSSONAVFSSOcurrent 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. Disconnect switches.
7. Electrical chases and raceways and plumbing chases.
8. Utility connections to building water, sanitary, electrical, and other utility systems. Convenience outlets at point of use for plug-in equipment.
9. All Contractor built-to-order items, per Food Service Equipment Schedule, shown and coordinated with the specifications.

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 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/ANSI 12 | (2009) Automatic Ice Making Equipment |
| NSF/ANSI 14 | (2012) Plastics Piping System Components and Related Materials |
| NSF/ANSI 169 | (2009) Special Purpose Food Equipment and Devices |

U.S. ENVIRONMENTAL PROTECTION AGENCY (EPA)

Energy Star

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

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

Accident Prevention Signs and Tags

29 CFR 1910.306

Specific Purpose Equipment and
Installations

1.2 SYSTEM DESCRIPTION

NOTE: Indicate the configuration and layout for all ice making equipment, with 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.

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.

The work includes [furnishing and] [installing] [and modifying existing] ice making equipment, including dispensing, production, storage [, and autocleaning]equipment and related work. Include coordination of delivery through existing finished opening and vertical handling limitations within the building.

- a. Provide rough-in and connect utilities to equipment in accordance with requirements specified in other sections of this specification and in conformance with the physical dimensions, capacities, manufacturer's instructions, and other requirements of the equipment furnished.
- b. Submit detail drawings for food preparation equipment and related food processing equipment. Drawings shall be 1:50 1/4 inch scale minimum.
- c. Refer to Section 11 05 40 COMMON WORK RESULTS FOR FOOD SERVICE EQUIPMENT for general requirements. Refer to Section 11 06 40.13 for FOOD SERVICE EQUIPMENT SCHEDULE.

1.3 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.

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.] Submit the following in accordance with Section 01 33 00 SUBMITTAL PROCEDURES:

SD-01 Preconstruction Submittals

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

SD-02 Shop Drawings

Detail Drawings[; G][; G, [_____]]
Custom fabricated equipment[; G][; G, [_____]]
Installation Instructions and Diagrams[; G][; G, [_____]]

SD-03 Product Data

Ice making equipment
Ice machine autocleaning equipment

SD-05 Design Data

Manufacturer's applicable literature[; G][; G, [_____]]

SD-06 Test Reports

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

SD-07 Certificates

NSF Certification[; G][; G, [_____]]
UL Certification[; G][; G, [_____]]
Energy Star Qualified

SD-08 Manufacturer's Instructions

Manufacturer's Instructions[; G][; G, [_____]]

1.4 QUALITY ASSURANCE

Equipment specified shall also conform to the applicable requirements of the following reference standards: NSF/ANSI 12, NSF/ANSI 14, NSF/ANSI 169, and Energy Star for powered equipment.

1.4.1 Pre-Installation Meeting

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

a. Detail drawings, as specified, including insulation and utility requirements, product data and installation instructions. Submit custom fabricated equipment drawings after approval of food service equipment drawings.

1. Detail Drawings
2. Custom fabricated equipment
3. Installation Instructions and Diagrams

b. Product Data:

1. ice making equipment
2. ice machine autocleaning equipment

c. Design Data

1. Manufacturer's applicable literature
2. Manufacturer's Test Data
3. Energy Star Qualified

d. Manufacturer's Instructions

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

1.4.2 LIST OF EQUIPMENT

NOTE: Edit the master "Food Service Equipment

Schedule" in Section 11 06 40.13 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 on the Equipment List on the Contract Drawings.

Submit detailed Food Service Equipment List. Include submittal of NSF Certification and UL Certification for ice making equipment[and autocleaning equipment].

PART 2 PRODUCTS

2.1 MATERIALS

Provide ice making equipment conforming to OSHA standards 29 CFR 1910.144, 29 CFR 1910.145, 29 CFR 1910.306, and related NSF and UL standards. Floor areas adjacent to ice making equipment point of operation shall conform to 29 CFR 1910-SUBPART D. Ice making equipment materials shall conform to the requirements of Section 11 05 40 COMMON WORK RESULTS FOR FOOD SERVICE EQUIPMENT.

2.2 CONSTRUCTION OF FABRICATED EQUIPMENT

Construction and finish of fabricated equipment shall conform to the requirements of Section 11 05 40 COMMON WORK RESULTS FOR FOOD SERVICE EQUIPMENT.

2.3 FACTORY TESTS AND CERTIFICATIONS

Submit [_____] copies of all Manufacturer's Test Data and certifications, including NSF Certification; UL Certification, and Energy Star Qualified data to the Contracting Officer prior to the commencement of any installation work.

[2.4 AUTOMATIC CLEANING SYSTEM

NOTE: Use automatic cleaning systems for ice machines, and schedule and perform routine ice machine cleaning automatically, reducing the need for a service technician to perform manual cleaning. Cleaning cycles are normally scheduled for 2, 4 or 12 week cycles or less frequently.

Provide ice making equipment with [internal] [external] automatic cleaning system with cleaning and sanitizing capability. Provide [115/60/1] [208-230/50/60/1], 0.3 total amps, with 15 amp maximum fuse electrical system. Include one month supply of cleaning and sanitizing fluid plus initial start-up and testing supply.

]PART 3 EXECUTION

3.1 EXAMINATION

After becoming familiar with all details of the work, verify all existing dimensions, contract drawings, product data and all related conditions

prior to commencing rough-in work. Advise the Contracting Officer of any discrepancies prior to ordering equipment. Submit [Contractor's Field Verification Data](#) prior to the pre-installation meeting.

3.2 INSTALLATION

Refer to Section [11 05 40](#) COMMON WORK RESULTS FOR FOOD SERVICE EQUIPMENT for detailed installation procedures, operation and maintenance manual requirements, training and project closeout procedures. Include all ice making [and autocleaning]equipment [Field Test Reports](#)..[Coordinate ice machine equipment installation with water filter system as specified in section [11 46 00](#).]

-- End of Section --