
USACE / NAVFAC / AFCEA / NASA UFGS-11 42 00 (January 2008)

Preparing Activity: NAVFAC 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 July 2012

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01/08

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SECTION 11 42 00

FOOD PREPARATION EQUIPMENT 01/08

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, slicers, etc.

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).

NOTE: Coordinate this section and use in conjunction with the following sections:

11 05 40 - COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT

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 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.

ASME INTERNATIONAL (ASME)

ASME A112.19.3/CSA B45.4 (2008; Update 1 2009; Update 2 2011)
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 (2010) Food Equipment

NSF/ANSI 59 (2011) Mobile Food Carts

NSF/ANSI 8 (2010) Commercial Powered Food Preparation
Equipment

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 1910.212 Safety Standard for Machinery and Machine
Guarding

29 CFR 1910.306 Specific Purpose Equipment and

Installations

1.2 GENERAL REQUIREMENTS

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[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, 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. Use these NAVFSD drawings as a basis for the project details. Contact NAVFSD at commercial telephone (717) 790-7580 or DSN 430-7580.

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 and] [installing] [and modifying existing] food service preparation equipment and related work. Verify all existing dimensions, contract drawings, product data and all related conditions prior to commencing rough-in work. 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.

Provide rough-in and connect utilities to equipment in accord with requirements specified in other sections of this specification and in accord with the physical dimensions, capacities, manufacturer's instructions, and other requirements of the equipment furnished.

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 NAVFSSOcurrent 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.

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. Drawings must be 1:50 1/4 inch scale minimum.

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.

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.][for 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, [_____]]

Detail drawings, as specified, including insulation and utility
requirements.

SD-03 Product Data

food preparation equipment

SD-05 Design Data

Manufacturer's descriptive and technical 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[; G][; G, [_____]]

SD-08 Manufacturer's Instructions

Manufacturer's Instructions[; G][; G, [_____]] for shipping,
handling, storage, installation, and start-up.

1.5 QUALITY ASSURANCE

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

1.5.1 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) Detail Drawings
 - (2) Custom fabricated equipment

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
 - (3) Energy Star Qualified
- d. Manufacturer's Instructions
 - Manufacturer's Instructions for shipping, handling, storage, installation, and start-up.

PART 2 PRODUCTS

2.1 MATERIALS

Food preparation equipment must conform to 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, Energy Star 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

Preparation equipment materials must conform to the requirements as stated in section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT.

2.2 LIST OF EQUIPMENT

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 Contract Drawings.

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

2.3 CONSTRUCTION OF FABRICATED EQUIPMENT

Construction and finish of fabricated equipment must conform to the

specifications as stated in section 11 05 40 COMMON WORK RESULTS FOR FOODSERVICE EQUIPMENT.

2.4 HAND SINKS

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.

2.4.1 Sink Body

Provide sizes and mountings as indicated; provide in accord with requirements of NSF/ANSI 2. Provide in accord with ASME A112.19.3/CSA B45.4. Fabricate of 1.8 mm thick 14 gage stainless steel. Round vertical and horizontal corners with a radius of not less than 19 mm 0.75 inch.

2.4.2 Mounting

[2.4.2.1 Leg Mounting

Sink legs to be 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 [splashback] [counter top] [and] [ledge] mounted [as indicated]. Provide gooseneck faucet spout , aerator, with two valves. Provide nozzle with anti-splash device without hose thread. Provide cleanout at location indicated on 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, training and project closeout procedures. Include all food service preparation Field Test Reports.

-- End of Section --