

**SECTION 11 44 00
FOOD COOKING EQUIPMENT**

SPEC WRITER NOTES:

1. Delete between // // if not applicable to project.
2. Delete other items or paragraphs in the section that are not applicable and renumber the paragraphs.
3. Select cooking equipment according to usage requirements and available utilities.

PART 1 - GENERAL

1.1 DESCRIPTION

A. This section specifies food service cooking equipment as follows:

1. //Ranges, electric. //
2. //Ranges, gas. //
3. //Pans, braising, tilting, gas. //
4. //Kettles, steam, stationary, electric.//
5. //Table-top kettles, tilting, self-contained. //
6. //Steamers, pressureless convection, countertop, electric. //
7. //Steamers, pressureless, convection, two compartment. //
8. //Ovens, rotating rack, electric. //
9. //Ovens, conveyor, electric.//
10. //Ovens, convection/steamer, double stacked.//
11. //Ovens, quick bake. //
12. //Ovens, convection, double stacked. //
13. //Urns, coffee. //
14. //Ovens, Combi, electric//
15. //Ovens, Rapid Cook, electric. //
16. //Griddle, electric.//

1.2 RELATED WORK

- ~~A.~~ Section 13 05 41, SEISMIC RESTRAINT REQUIREMENTS FOR NON-STRUCTURAL COMPONENTS: Seismic Restraint of Equipment.
- B. Section 22 05 19, METERS AND GAGES FOR PLUMBING PIPING: Plumbing Connections.
- C. Section 22 05 23, GENERAL-DUTY VALVES FOR PLUMBING PIPING: Plumbing Connections.
- D. Section 22 05 33, HEAT TRACING FOR PLUMBING PIPING: Plumbing Connections.
- E. Section 22 11 00, FACILITY WATER DISTRIBUTION: Plumbing Connections.

- F. Section 22 13 00, FACILITY SANITARY SEWERAGE: Plumbing Connections.
- G. Section 22 13 23, SANITARY WASTE INTERCEPTORS: Plumbing Connections.
- H. Section 22 14 00, FACILITY STORM DRAINAGE: Plumbing Connections.
- I. Section 22 66 00, CHEMICAL-WASTE SYSTEMS FOR LABORATORY AND HEALTHCARE FACILITIES: Plumbing Connections.
- J. Section 23 11 23, FACILITY NATURAL-GAS PIPING: Plumbing Connections.
- K. Section 26 05 11, REQUIREMENTS FOR ELECTRICAL INSTALLATIONS: Electrical Connections.
- L. Section 26 29 21, DISCONNECT SWITCHES: Electrical Disconnect Switches.
- M. Section 27 05 11, REQUIREMENTS FOR COMMUNICATIONS INSTALLATIONS Electrical Connections.
- N. Section 28 05 11, REQUIREMENTS FOR ELECTRONIC SAFETY AND SECURITY INSTALLATIONS Electrical Connections.

1.3 QUALITY CONTROL

- A. Installer Qualifications: Experienced in food service equipment installation or supervised by an experienced food service equipment installer:
 - 1. Where required to complete equipment installation, electrician and plumber shall be licensed in jurisdiction where project is located.

SPEC WRITER NOTE: UL Environmental and Public Health (EPH) Classification Mark is currently used by UL to certify compliance with NSF/ANSI standards. Equipment evaluated by UL before 2001 may bear the UL Food Service Product Certification Mark.
- B. NSF Compliance: Equipment bears NSF Certification Mark or UL Classification Mark indicating compliance with NSF/ANSI 4E.
- C. UL Listing: Equipment is listed in UL "Heating, Cooling, Ventilating and Cooking Equipment Directory" and is labeled for intended use.
 - 1. Electric Cooking Equipment: Evaluated according to UL 197.

SPEC WRITER NOTE: The American Gas Association (AGA) no longer certifies gas-burning equipment.
 - 2. Gas-Burning Cooking Equipment: Evaluated according to ANSI Z83.11/CGA 1.8-M96 and its addendum.
- D. Steam-Generating Equipment: Fabricated and labeled to comply with ASME BPVC.

SPEC WRITER NOTE: Retain paragraph and subparagraphs below if required for project location.

E. Seismic Restraint:

- 1. Comply with requirements in Section 13 05 41, SEISMIC RESTRAINT REQUIREMENTS FOR NON-STRUCTURAL COMPONENTS.
- 2. Comply with applicable guidelines for seismic restraint of kitchen equipment contained in SMACNA's "Kitchen Ventilation Systems and Food Service Equipment Guidelines," Publication 1767, Appendix A.

F. In-Use Service: At least one factory-authorized service agency for equipment shall be located in the geographical area of the installation and shall have the ability to provide service within 24 hours after receiving a service call.

1.4 SUBMITTALS

A. Submit in accordance with Section 01 33 23, SHOP DRAWINGS, PRODUCT DATA, AND SAMPLES.

B. Manufacturer's Literature and Data:

- 1. Include manufacturer's address and telephone number.
- 2. Include catalog or model numbers and illustrations and descriptions of cooking equipment.
- 3. Proof of appliances being Energy Star qualified where applicable.

C. Installation Drawings: Show dimensions, details of installation, coordination with plumbing and electrical work, and other work required for a complete installation.

D. Operating Instructions: In accordance with requirements in Section 01 00 00, GENERAL REQUIREMENTS.

1.5 WARRANTY

A. Warrant food service equipment to be free from defects in materials and workmanship in accordance with requirements of "Warranty of Construction", FAR clause 52.246-21.

1.6 APPLICABLE PUBLICATIONS

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

B. American National Standards Institute/Canadian Gas Assoc. (ANSI/CGA):
Z83.11-09.....Gas Food Service Equipment

C. ASME International (ASME):
BPVC-11.....Boiler and Pressure Vessel Code

SYMBOL	TOP COMPONENT	BASE
K5043	Griddle	Convection oven
K5044	Griddle	Cabinet storage

2.2 RANGES, GAS

A. General Requirements: Heavy-duty (designed for constant use in institutional-type kitchen) gas ranges as follows:

1. Stainless-steel exterior finish.
2. Electronic ignition.
3. Flue riser not less than 406 mm (16 inch) high.
4. Rear gas connection.
5. Swivel casters with brakes on front casters.
6. Gas flex hose and quick disconnect with restraining device.
7. Accessories:
 - a. Extra oven rack for each oven compartment.

SPEC WRITER NOTE: Select range top component according to anticipated use and menu.

B. Gas Range Units:

SYMBOL	TOP COMPONENT	BASE
K5004	Six burner	Standard oven
K5005	Six burner	Convection oven
K5006	Six burner	Cabinet storage
K5014	Four burner	Standard oven
K5029	Even heat	Standard oven
K5030	Even heat	Convection oven
K5031	Even heat	Cabinet storage
K5049	Griddle with full-width grease trough and spillage drawer	Standard oven
K5050	Griddle with full-width grease trough and spillage drawer	Convection oven
K5051	Griddle with full-width grease trough and spillage drawer	Cabinet storage

2.3 CHAR-BROILERS, GAS

A. General Requirements: Heavy-duty (designed for constant use in institutional-type kitchen) gas char-broilers as follows:

1. Stainless-steel exterior finish.
2. Rear gas connection.
3. Swivel casters with brakes on front casters.
4. Gas multiflex hose and quick disconnect with restraining device.
5. Gas electronic ignition.

B. Gas Char-Broiler Units:

SYMBOL	ACCESSORIES
K5055	Cabinet base Splash guard
K5056	Cabinet base Splash guard
K5057	Cabinet base Splash guard

2.4 FRYERS, DEEP FAT, ELECTRIC

A. General Requirements, Fryers: Electric deep-fat fryers as follows:

1. Stainless-steel pot, door, and cabinet.
2. Casters.
3. // Twin // Full //-size basket.
4. Basket lifts.
5. Solid-state controller.
6. Stainless-steel cover.
7. Melt cycle.
8. Provide Energy Star qualified appliances.

B. Modular Filters: Filtering system in mobile stainless-steel cabinet with top-mounted food warmer and holding station.

C. Built-in Filters: In filter-cabinet base located under fryer.

SPEC WRITER NOTE:

1. Select shortening capacity according to anticipated use; actual use should not exceed 80 percent of unit capacity.
2. Select filter according to anticipated use and menu.

D. Electric Deep-Fat Fryer and Filter Units:

SYMBOL	SHORTENING CAPACITY PER FRYER UNIT	NO. OF FRYER UNITS	NO./TYPE OF FILTER UNITS
K5061	18 kg (40 lb)	One, filter ready	-

SYMBOL	SHORTENING CAPACITY PER FRYER UNIT	NO. OF FRYER UNITS	NO./TYPE OF FILTER UNITS
K5062	23 kg (50 lb)	One, filter ready	-
K5065	23 kg (50 lb)	-	One, modular
K5066	18 kg (40 lb)	One	One, modular
K5069	23 kg (50 lb)	One	One, modular
K5067	18 kg (40 lb)	Two	One, modular
K5070	23 kg (50 lb)	Two	One, modular
K5068	18 kg (40 lb)	Two	One, built-in
K5071	23 kg (50 lb)	Two	One, built-in

2.5 FRYERS, DEEP FAT, GAS

A. General Requirements, Fryers: Gas deep-fat fryers as follows:

1. Stainless-steel pot, door, and cabinet.
2. Casters.
3. Electric ignition.
4. // Twin // Full //-size baskets.
5. Basket lifts.
6. Solid-state controller.
7. Stainless-steel cover.
8. Multiflexible quick disconnect, 1219 mm (48 inches) long.
9. Melt cycle.
10. Provide Energy Star qualified appliances.

B. Modular Filters: Filtering system in mobile stainless-steel cabinet with top-mounted food warmer and holding station.

C. Built-in Filters: In filter-cabinet base located under fryer.

SPEC WRITER NOTE:

1. Select shortening capacity according to anticipated use; actual use should not exceed 80 percent of unit capacity.
2. Select filter according to anticipated use and menu.

D. Gas Deep-Fat Fryer and Filter Units:

SYMBOL	SHORTENING CAPACITY PER FRYER UNIT	NO. OF FRYER UNITS	NO./TYPE OF FILTER UNITS
K5063	18 kg (40 lb)	One, filter ready	-
K5064	23 kg (50 lb)	One, filter ready	-
K5065	23 kg (50 lb)	-	One, modular
K5072	18 kg (40 lb)	-	One, modular
K5075	23 kg (50 lb)	One	One, modular
K5073	18 kg (40 lb)	Two	One, modular
K5076	23 kg (50 lb)	One	One, modular
K5074	18 kg (40 lb)	Two	One, built-in
K5077	23 kg (50 lb)	Two	One, built-in

2.6 PANS, BRAISING, TILTING, ELECTRIC

A. General Requirements: Electric, tilting braising pans as follows:

1. Stainless-steel construction.
2. 228 mm (9 inch) deep pan.
3. Spring-assisted cover.
4. Manual tilt.
5. Gallon and liter markings.

SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

6. Accessories:

- a. // Single // Double // pantry faucet with swing spout and mounting bracket.
- b. Pan carrier.
- c. 51 mm (2 inch) long, tangent draw-off.

SPEC WRITER NOTE: Select capacity according to anticipated use; actual use should not exceed 80 percent of capacity of unit.

B. Electric, Tilting Braising Pan Units:

SYMBOL	CAPACITY
K5090	114 liters (30 gallons)
K5091	151 liters (40 gallons)

2.7 PANS, BRAISING, TILTING, GAS

A. General Requirements: Gas, tilting braising pans as follows:

1. Stainless-steel construction.
2. 228 mm (9 inch) deep pan.
3. Spring-assisted cover.
4. Manual tilt.
5. Gallon and liter markings.
6. Electric ignition.

SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

7. Accessories:

- a. // Single // Double // pantry faucet with swing spout and mounting bracket.
- b. Pan carrier.
- c. 51 mm (2 inch) long, tangent draw-off.

SPEC WRITER NOTE: Select capacity according to anticipated use; actual use should not exceed 80 percent of capacity of unit.

B. Gas, Tilting Braising Pan Units:

SYMBOL	CAPACITY
K5092	114 liters (30 gallons)
K5093	151 liters (40 gallons)

2.8 KETTLES, STEAM, STATIONARY, GAS

A. General Requirements: Gas, stationary steam kettles as follows:

1. Stainless-steel kettle and supports, Type 304 with No. 4 finish.
2. // 51 mm (2 inch) // 76 mm (3 inch) // long, tangent draw-off with strainer.
3. Spring-assisted cover.
4. Insulated steam jacket.
5. Electronic ignition.

SPEC WRITER NOTE: Select options and accessories according to anticipated use and menu.

6. Options and Accessories:

- a. Type 316 stainless-steel kettle liner for high-acid food products.
- b. Hot- and cold-water faucet with swing spout.

- c. Kettle gallon and liter markings.
- d. Kettle brush kit.
- e. Basket inserts.

SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

B. Gas, Stationary Steam Kettle Units:

SYMBOL	JACKETED KETTLE	CAPACITY
K5141	Full	151 liters (40 gallons)
K5142	Full	227 liters (60 gallons)
K5143	Two-thirds	151 liter (40 gallons)
K5144	Two-thirds	227 liters (60 gallons)

2.9 KETTLES, STEAM, TILTING, GAS

A. General Requirements: Gas, tilting steam kettles as follows:

1. Stainless-steel kettle and supports, Type 304 with No. 4 finish.
2. // 51 mm (2 inch) // 76 mm (3 inch) // long, tangent draw-off with strainer.
3. Spring-assisted cover.
4. Insulated steam jacket.
5. Tilt mechanism.
6. Electronic ignition.

SPEC WRITER NOTE: Select options and accessories according to anticipated use and menu.

7. Options and Accessories:

- a. Type 316 stainless-steel kettle liner for high-acid food products.
- b. Hot and cold-water faucet with swing spout.
- c. Kettle gallon and liter markings.
- d. Kettle brush kit.
- e. Basket inserts.

SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

B. Gas, Tilting Steam Kettle Units:

SYMBOL	JACKETED KETTLE	CAPACITY
K5146	Two-thirds	76 liters (20 gallons)
K5147	Two-thirds	151 liters (40 gallons)
K5148	Two-thirds	227 liters (60 gallons)

2.10 KETTLES, STEAM, STATIONARY, ELECTRIC

- A. General Requirements: Electric, stationary steam kettles as follows:
1. Stainless-steel kettle and supports/cabinet, Type 304, No. 4 finish.
 2. // 51 mm (2 inch) // 76 mm (3 inch) // long, tangent draw-off with strainer.
 3. Spring-assisted cover.
 4. Insulated steam jacket.

SPEC WRITER NOTE: Select options and accessories according to anticipated use and menu.

5. Options and Accessories:
 - a. Type 316 stainless-steel kettle liner.
 - b. Hot and cold-water faucet with swing spout.
 - c. Kettle gallon and liter markings.
 - d. Kettle brush kit.
 - e. Basket inserts.

SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

- B. Electric, Stationary Steam Kettle Units:

SYMBOL	CAPACITY
K5150	76 liters (20 gallons)
K5151	151 liters (40 gallons)
K5152	227 liters (60 gallons)
K5160	76 liters (20 gallons)
K5161	151 liters (40 gallons)
K5162	227 liters (60 gallons)

2.11 TABLE-TOP KETTLES, TILTING, SELF-CONTAINED

- A. General Requirements, Kettles: Self-contained, tilting, table-top kettles as follows:
1. Type 304 stainless-steel, one-piece welded construction.
 2. Stainless-steel exposed surfaces.

3. Large pouring lip.
4. Right-hand tilt handle.
5. Two-thirds jacketed insulated steam jacket.
6. Self-contained heat source.

SPEC WRITER NOTE: Select options and accessories according to anticipated use and menu.

7. Options and Accessories:
 - a. Double pantry faucet with swing spout.
 - b. Lift-off cover.
 - c. Type 316 stainless-steel interior.
 - d. Basket insert.

- B. Kettle Support Stands: With drainer drawer and splash screen, stainless-steel construction.

SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

- C. Self-Contained, Tilting, Table-Top Kettle and Support Stand Units:

SYMBOL	CAPACITY	DESCRIPTION	SELF-CONTAINED HEAT SOURCE
K5174	9.5 liter (10 quart)	Kettle	Electric steam generator
K5175	19 liter (20 quart)	Kettle	Electric steam generator
K5178	-	Support stand for 9.5-liter (10-quart) kettle	-
K5179	-	Support stand for 19-liter (20-quart) kettle	-
K5195	19 liter (20 quart)	Kettle	Gas steam generator

2.12 STEAMERS, PRESSURELESS CONVECTION, COUNTERTOP, ELECTRIC

- A. General Requirements: Electric, countertop pressureless convection steamers as follows:
1. Stainless-steel door, cavity, and steam generator.
 2. One compartment.
 3. Automatic water fill.
 4. 60-minute timer.
 5. Support legs.

- 6. Heavy-duty (designed for constant use in institutional-type kitchen) door and latch mechanism.

SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

- 7. Accessories:
 - a. Floor stand.
 - b. Stacking kit.
 - c. Cafeteria Pans: // 25 mm (1 inch) // 63 mm (2-1/2 inches) // 101 mm (4 inches) // deep.
 - 1) Quantity: [____].
 - 8. Provide Energy Star qualified appliances.

B. Electric, Countertop Pressureless Convection Steamer Units:

SYMBOL	CAPACITY
K5180	Five pans

2.13 STEAMERS, PRESSURELESS, CONVECTION, TWO COMPARTMENT

A. General Requirements: Two-compartment, pressureless convection steam generators as follows:

- 1. Stainless-steel construction.
- 2. Two independent steamer compartments.
- 3. Insulated doors.
- 4. Stainless-steel cabinet base.
- 5. 60-minute mechanical timer.
- 6. Water-level control system with low water cut-off.
- 7. Self-contained heat source.
- 8. Water filtering system.
- 9. Floor stand.
- 10. Provide Energy Star qualified appliances.

SPEC WRITER NOTE: Select heat source and capacity according to anticipated use and menu.

B. Two-Compartment, Pressureless Convection Steam Generator Units:

SYMBOL	CAPACITY	SELF-CONTAINED HEAT SOURCE	SERVICE CONNECTION ACCESSORIES
K5183	Three pans per compartment	Electric steam generator	-

SYMBOL	CAPACITY	SELF-CONTAINED HEAT SOURCE	SERVICE CONNECTION ACCESSORIES
K5185	Three pans per compartment	Gas steam generator, electronic ignition	1219-mm (48-inch) flexible gas hose with quick disconnect and restraining device for gas oven section

2.14 OVENS, ROTATING RACK

A. General Requirements: Rotating-rack ovens as follows:

1. Stainless-steel interior and exterior.
2. Overhead rack-turning device.
3. Insulation throughout.
4. Stainless-steel evacuation canopy with removable grease filters.
5. Electronic temperature controls.
6. Automatic rack-lifting device.
7. Built-in steam system.

SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

8. Accessories:

- a. Oven Racks: // Stainless steel // Aluminum //, front loading with // 76 mm (3 inch) // 101 mm (4 inch) // 127 mm (5 inch) // spacing.

1) Quantity: [____].

B. Rotating-Rack Oven Units:

SYMBOL	CAPACITY	HEATING SOURCE
K5301	Single rack	Electric
K5302	Double rack	Electric
K5303	Single rack	Natural gas, electronic ignition
K5304	Double rack	Natural gas, electronic ignition

2.15 OVENS, CONVEYOR

A. General Requirements: Conveyor ovens as follows:

1. Stainless-steel front top and sides.
2. Single, flexible stainless-steel, conveyORIZED, adjustable-speed belt.

3. // 609 mm (24 inch) high, stainless-steel stand with casters // Approximately 584 mm (23 inch) high legs with casters for single unit // Approximately 432 mm (17 inch) high legs with casters for double-stacked unit //.

4. Extension shelf, // 304 mm (12 inches) // 381 mm (15 inches) //.

SPEC WRITER NOTE:

1. Select heat source according to available utilities and menu.
2. Select number of sections according to anticipated use and menu.

B. Conveyor Oven Units:

SYMBOL	SECTIONS	HEAT SOURCE	SERVICE CONNECTION ACCESSORIES
K5307	One	Electric	-
K5309	Two stacked	Electric	-
K5311	One	Gas, electronic ignition	1219 mm (48 inch) flexible gas hose with quick disconnect and restraining device for gas oven section
K5313	Two, stacked	Gas, electronic ignition	1219 mm (48 inch) flexible gas hose with quick disconnect and restraining device for gas oven section

2.16 OVENS, CONVECTION/STEAMER

A. General Requirements: Convection/steamer ovens as follows:

1. Stainless-steel door, cavity, and steam generator.
2. Removable pan-rack assembly.
3. Core temperature probe.
4. Manual controls for hot air, steaming, hot air and steaming, cool down, generator blow down, and off.
5. Timer.
6. Spray hose, // 1500 mm (60 inches) // 3000 mm (118 inches) // long.

SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

7. Accessories:

- a. Stainless-steel stand with casters.
- b. Stacking kit.

- c. Wire racks.
 - 1) Quantity: [_____].
- d. Chicken rack.
- e. Additional pan insert.

SPEC WRITER NOTE: Select number of compartments and heat source according to anticipated use and menu.

B. Convection/Steamer Oven Units:

SYMBOL	COMPARTMENTS	HEAT SOURCE	SPECIAL ACCESSORIES
K5316	Two	Electric	-
K5317	One	Gas, electronic ignition	Pan slides for stand 1219 mm (48 inch) flexible gas hose with quick disconnect and restraining device for gas oven section
K5318	Two	Gas, electronic ignition	1219 mm (48 inch) flexible gas hose with quick disconnect and restraining device for gas oven section

2.17 OVENS, QUICK BAKE

A. General Requirements: Quick-bake ovens as follows:

1. Stainless-steel front, top, sides, and cavity.
2. Hinged, stainless-steel door.
3. Digital controls.
4. Rear vent.

SPEC WRITER NOTE: Select heat type according to menu.

5. Heating by // convected heat and microwave elements // halogen lamps //.

SPEC WRITER NOTE: Select accessories according to anticipated use, menu, and oven type.

6. Accessories:

- a. Small Ware: //Cool platter // 406 mm (16 inch) diameter grill // 300 mm (12 inch) diameter nonstick pan // 300 mm (12 inch) diameter cooking dish // Black pans for pizza dough // Cook platter // Paddles //.

SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

B. Quick-Bake Oven Units:

SYMBOL	CAPACITY	HEAT SOURCE
K5320	Single section	Electric

2.18 OVENS, CONVECTION

A. General Requirements: Convection ovens as follows:

1. Stainless-steel door, cavity, and exterior.
2. Manual controls, for hot air, cool down, and off.
3. Timer.

SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

4. Accessories:

- a. Stainless-steel stand with casters.
- b. Stacking kit.
- c. Wire racks.

1) Quantity: [_____].

SPEC WRITER NOTE: Select capacity according to anticipated use and menu.

B. Convection Oven Units:

SYMBOL	CAPACITY	HEAT SOURCE	SPECIAL ACCESSORIES
K5331	Single compartment, full size	Electric	Pan slides for stand
K5332	Single compartment, full size	Gas, electronic ignition	Pan slides for stand 1219-mm (48-inch) flexible gas hose with quick disconnect and restraining device for gas oven section
K5333	Double compartment, full size	Electric	-
K5334	Double compartment, full size	Gas, electronic ignition	Extension shelves 1219-mm (48-inch) flexible gas hose with quick disconnect and restraining device for gas oven section

2.19 URNS, COFFEE

A. General Requirements: Electric, twin coffee urns as follows:

1. Stainless-steel coffee compartment // single // double //-sided service.
2. Stainless-steel exterior // insulated //.
3. Two, sight glass for coffee and water and spigots // single // dual // sided.
4. Automatic controls.
5. Low water cut-off.
6. Stainless-steel filter basket.

SPEC WRITER NOTE: Select accessories according to anticipated use and menu.

7. Accessories:

- a. Water filter.
- b. Half brew.

B. Urn, Coffee, Units:

SYMBOL	COMPARTMENTS/ CAPACITY
K5411	One/ 23 liters (6 gallonx)
K5412	Two/ 23 liters (6 gallons)
K5413	One/ 38 liter (10 gallons)
K5314	Two/ 38 liter (10 gallons)

PART 3 - EXECUTION**3.1 INSTALLATION**

- A. Install cooking equipment level and plumb; arranged for safe and convenient operation; with access clearances required for maintenance and cleaning; and according to manufacturer's written instructions.
- B. Interconnect cooking equipment to service utilities.

SPEC WRITER NOTE: Retain paragraph below if required for project location.

C. Install seismic restraints for equipment.

3.2 CLEAN-UP

- A. At completion of the installation, clean and adjust cooking equipment as required to produce ready-for-use condition.

- B. Where stainless-steel surfaces are damaged during installation procedures, repair finishes to match adjoining undamaged surfaces.

3.3 INSTRUCTIONS

- A. Instruct personnel and transmit operating instructions in accordance with requirements in Section 01 00 00, GENERAL REQUIREMENTS.

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