

**SECTION 22 42 26**  
**COMMERCIAL DISPOSERS**

**PART 1 - GENERAL**

**1.1 DESCRIPTION**

A. This section specifies food waste machines as follows:

1. Food waste disposers.

**1.2 RELATED WORK**

- A. Equipment with Food Waste Machines:
- B. Plumbing Connections: Section 22 13 00, FACILITY SANITARY SEWERAGE.
- C. Electrical Connections: Section 26 05 21, LOW-VOLTAGE ELECTRICAL POWER CONDUCTORS AND CABLES (600 VOLTS AND BELOW).
- D. Electrical Disconnect Switches: Section 26 29 21, DISCONNECT SWITCHES.
- E. SECTION 22 08 00 - COMMISSIONING OF PLUMBING SYSTEMS.  
Requirements for commissioning, systems readiness checklist, and training.

**1.3 QUALITY CONTROL**

- A. Installer Qualifications: Licensed electrician and plumber experienced with food service equipment installation or supervised by an experienced food service equipment installer.
- B. NSF Compliance: Equipment bears NSF Certification Mark or UL Classification Mark indicating compliance with NSF/ANSI 13 - 2009.
- C. UL Listing: Equipment is evaluated according to UL 430 and listed in UL's "Heating, Cooling, Ventilating and Cooking Equipment Directory" and labeled for intended use.
  1. Products that contain features, characteristics, components, materials, or systems different from those covered by UL 430 shall be evaluated by UL using appropriate additional component and end-product requirements to maintain the level of safety anticipated by the intent of UL 430.
- D. Welding: Perform welding according to AWS D9.1M/D9.1. - 2006.

**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, illustrations and descriptions of food waste machines and accessories.

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

D. Operating Instructions: Comply with requirements in.

#### **1.5 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 Welding Society (AWS):

D9.1M/D9.1-2006 .....Sheet Metal Welding Code

C. NSF International/American National Standards Institute (NSF/ANSI):

13-2009 .....Refuse Processors and Processing Systems

D. Sheet Metal and Air Conditioning Contractors' National Association (SMACNA): Document 1767: Kitchen Ventilation Systems and Food Service Equipment Guidelines, 2001.

E. Underwriters Laboratories Inc. (UL):

430.....Waste Disposers

F. UL Heating, Cooling, Ventilating and Cooking Equipment Directory

#### **PART 2 - PRODUCTS**

##### **2.1 FOOD WASTE DISPOSER**

A. Food Waste Disposer Unit:

1. Corrosion-proof construction housing and dual-direction shredding elements.
2. Flow control.
3. Solenoid valve.
4. Vacuum breaker.
5. Fixed nozzle.

B. Motor:

1. TEFC Motor (Totally Enclosed Fan Cooled) Construction.
2. Built-In Thermal Overload Protection.
3. Bearings sealed and lubricated.

C. Control Panel:

1. Autoreversing and internal time water flush.
2. Stainless-steel mounting bracket.

D. Accessories:

1. Collar adaptor for sink.

**PART 3 - EXECUTION**

**3.1 INSTALLATION**

- A. Install food waste machines, including controls and accessory equipment, arranged for safe and convenient operation and maintenance.
- B. Install food waste machines to prevent backflow of polluted water or waste into water supply system or on to food preparation work surfaces.
- C. Install and interconnect electrical controls and switches.

**3.2 PROTECTING AND CLEANING**

- A. Protect equipment from dirt, water, and chemical or mechanical injury during the remainder of the construction period.
- B. At completion of work, clean, lubricate, and adjust food waste disposers as required to produce ready-for-use condition.
  - 1. Where stainless-steel surfaces are damaged during food waste disposer installation procedures, repair finishes to match adjoining undamaged surfaces.

**3.3 INSTRUCTIONS**

Instruct personnel and transmit operating instructions in accordance with requirements in.

**3.4 COMMISSIONING**

- A. Provide commissioning documentation in accordance with the requirements of Section 22 08 00 - COMMISSIONING OF PLUMBING SYSTEMS for all inspection, startup, and contractor testing required above and required by the System Readiness Checklist provided by the Commissioning Agent.
- B. Components provided under this section of the specification will be tested as part of a larger system. Refer to Section 22 08 00 - COMMISSIONING OF PLUMBING SYSTEMS and related sections for contractor responsibilities for system commissioning.

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