

SECTION 11 44 00
FOOD COOKING EQUIPMENT

PART 1 - GENERAL

1.1 DESCRIPTION

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

1. Urns, coffee.
2. Microwave.

1.2 RELATED WORK

- A. Section 22 05 11, Plumbing Connections, Section 22 05 19, METERS AND GAGES FOR PLUMBING PIPING, Section 22 05 23, GENERAL-DUTY VALVES FOR PLUMBING PIPING, Section 22 05 33, HEAT TRACING FOR PLUMBING PIPING, Section 22 11 00, FACILITY WATER DISTRIBUTION, Section 22 13 00, FACILITY SANITARY SEWERAGE, Section 22 13 23, SANITARY WASTE INTERCEPTORS, Section 22 14 00, FACILITY STORM DRAINAGE, Section 22 66 00, CHEMICAL-WASTE SYSTEMS FOR LABORATORY AND HEALTHCARE FACILITIES, and Section 23 11 23, FACILITY NATURAL-GAS PIPING.
- B. Electrical Connections: Section 26 05 11, REQUIREMENTS FOR ELECTRICAL INSTALLATIONS, Section 27 05 11, REQUIREMENTS FOR COMMUNICATIONS INSTALLATIONS, and Section 28 05 11, REQUIREMENTS FOR ELECTRONIC SAFETY AND SECURITY INSTALLATIONS.

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.
- 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.
 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.
- E. 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

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):
Z83.11-06.....Gas Food Service Equipment
- C. ASME International (ASME):
BPVC-07.....Boiler and Pressure Vessel Code
- D. NSF International/American National Standards Institute (NSF/ANSI):
4E-07.....Commercial Cooking, Rethermalization, and
Powered Hot Food Holding and Trans Equipment
- E. Sheet Metal and Air Conditioning Contractors' National Association (SMACNA): Publication 1767
Kitchen Ventilation Systems and Food Service Equipment Fabrication and
Installation Guidelines, 2001
- F. Underwriters Laboratories Inc. (UL):
197-03.....Commercial Electric Cooking Appliances
UL Heating, Cooling, Ventilating and Cooking Equipment Directory

PART 2 - PRODUCTS

2.1 URNS, COFFEE

- A. General Requirements: Electric, twin coffee urns as follows:
 - 1. Stainless-steel coffee compartment single

2. Stainless-steel exterior insulated.
3. Two, sight glass for coffee and water and spigots single sided.
4. Automatic controls.
5. Low water cut-off.
6. Stainless-steel filter basket.
7. Accessories:
 - a. Water filter.
 - b. Half brew.

B. Urn, Coffee, Units:

SYMBOL	COMPARTMENTS/ CAPACITY
K5411	One/ 23 L (6 gal.)
K5412	Two/ 23 L (6 gal.)
K5413	One/ 38 L (10 gal.)
K5314	Two/ 38 L (10 gal.)

2.2 MICROWAVE

A. General Requirements

1. Stainless-steel exterior finish.
2. Electric, 1,200 watt.
3. 1.5 cu. Ft. capacity.
4. Menu-driven sensor cycles automatically adjust cooking time based on the amount of moisture being released.
5. Product dimensions 21 7/8" W x 12 1/2" H x 17 1/8" D.
6. Recessed turntable.

B. Basis of Design: KitchenAid Architect Series II model KCMS1555SSS, or approved equal.

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.
- 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

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

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