

SECTION 114400
FOOD COOKING EQUIPMENT

PART 1 - GENERAL

1.1 DESCRIPTION

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

1. Ranges, electric.
2. Electric hot gang food drop-in-units

1.2 RELATED WORK

- A. Seismic Restraint of Equipment: Section 130541, SEISMIC RESTRAINT REQUIREMENTS FOR NON-STRUCTURAL COMPONENTS.
- B. Plumbing Connections: Section 220519, METERS AND GAGES FOR PLUMBING PIPING, Section 220523, GENERAL-DUTY VALVES FOR PLUMBING PIPING , Section 220533, HEAT TRACING FOR PLUMBING PIPING, Section 221100, FACILITY WATER DISTRIBUTION, and Section 221300, FACILITY SANITARY SEWERAGE,
- C. Electrical Connections: Section 260511, REQUIREMENTS FOR ELECTRICAL INSTALLATIONS, and Section 270511, REQUIREMENTS FOR COMMUNICATIONS INSTALLATIONS.
- D. Electrical Disconnect Switches: Section 262921, DISCONNECT SWITCHES.

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. Seismic Restraint:

1. Comply with requirements in Section 130541, 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 013323, 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 010000, 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 RANGES, ELECTRIC

- A. General Requirements: Residential induction type electric ranges as follows:
1. Stainless-steel exterior finish.
 2. Adjustable levelers.
 3. 5.3 cu. Ft. oven capacity.
 4. Self cleaning oven.
 5. Accessories:
 - a. Self cleaning heavy duty oven racks.
 - b. Illuminated knob free controls.
- B. Electric Range Units: Five induction elements, convection oven with warming drawer.
- C. Size: 25 3/8" x 29 7/8"
- D. Breaker Size: 40 Amps

2.2 ELECTRIC HOT GANG FOOD DROP-IN-UNITS

- A. General Requirements: Electric, recessed countertop food warmers as follows:
1. 22 guage type 430 Stainless-steel with 1" overhang on four sides.
 2. Three compartments.
 3. Each food compartment to house 12"x20" food pan/insert.
 4. Individual infinite controls.
 5. Large indictating pilot light.
 5. Insulated sides and bottom.
 6. 208 volt, 4800 watts, 23.1 amps.
 7. Accessories:

- a. 12"x20" food pans/inserts.
 - b. Three food pan covers or rolltop cover.
 - c. Top adapters.
 - d. Spillage pans.
8. Provide Energy Star qualified appliances.

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 010000, GENERAL REQUIREMENTS.

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