

SECTION 114800
CLEANING AND DISPOSAL EQUIPMENT

PART 1 - GENERAL

1.1 DESCRIPTION

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

1. Dishwashing machines, undercounter.

1.2 RELATED WORK

- A. Seismic Restraint of Equipment: Section 130541, SEISMIC RESTRAINT REQUIREMENTS FOR NON-STRUCTURAL COMPONENTS.
- B. Plumbing Connections: Section 221100, FACILITY WATER DISTRIBUTION AND Section 221300, FACILITY SANITARY SEWERAGE.
- C. Electrical Connections: Section 260521, LOW-VOLTAGE ELECTRICAL POWER CONDUCTORS AND CABLES (600 VOLTS AND BELOW).
- D. Electrical Disconnect Switches: Section 262921, DISCONNECT SWITCHES.

1.3 QUALITY CONTROL

- A. Installer Qualifications: Licensed electrician and plumber either experienced with food service equipment installation or supervised by an experienced food service equipment installer.
- B. NSF Compliance: Equipment bears the NSF Certification Mark or UL Classification Mark indicating conformance with NSF/ANSI 3.
- C. UL Listing: Equipment has been evaluated according to UL 921, is listed and labeled by UL.
- D. 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 1767," Appendix A.
- 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 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 warewashing equipment and accessories.
 3. Proof of appliance being Energy Star qualified.
- 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 Section 007200, GENERAL CONDITIONS.

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. NSF International/American National Standards Institute (NSF/ANSI):
3-2007.....Commercial Warewashing Equipment
- C. Sheet Metal and Air Conditioning Contractors' National Association (SMACNA): 1767-2001 - Kitchen Ventilation Systems and Food Service Equipment Fabrication and Installation Guidelines.
- D. Underwriters Laboratories Inc. (UL):
921-06.....Commercial Electric Dishwashers, including
revision through and including March 16, 2000

PART 2 - PRODUCTS

2.1 DISHWASHING MACHINES, UNDERCOUNTER

- A. General Requirements:
1. Stainless-steel construction.
 2. Stainless-steel top and side panels.
 3. Capacity based on 508 by 508 mm (20 by 20 inch) racks.
 4. Door safety switch.
 5. Rinse sentry extends the cycle time to ensure 180 degree F final rinse.
 6. Detergent and rinse aid pumps.
 7. 141 second cycle.

8. Automatic tank fill.

9. Accessories:

- a. Water-pressure regulating valve.
- b. Additional dish racks.
- c. 70 degrees F booster pump.

10. Provide Energy Star qualified appliances.

B. Sanitizing Systems:

- 1. Booster Heater: Built-in, electric that produces a 22 degrees C (40 degrees F) water-temperature rise.
- 2. Chemical: Low-temperature chemical sanitizing system.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Install warewashing equipment, including controls and accessory equipment, arranged for safe and convenient operation and maintenance.
- B. Install warewashing equipment to prevent backflow of polluted water or waste into water supply system or into the warewashing equipment.
- C. Install and interconnect electrical controls and switches.
- D. Install seismic restraints for equipment.

3.2 CLEAN-UP

- A. At completion of the installation, clean, lubricate, and adjust warewashing equipment as required to produce ready-for-use condition.
- B. Where stainless-steel surfaces are damaged during warewashing equipment 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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