

SECTION 11 40 11
CUSTOM FABRICATED FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 DESCRIPTION

A. This section specifies custom-fabricated food service equipment as follows:

1. Tables.
2. Sinks.

1.2 RELATED WORK

- A. Metal Supports: Section 05 50 00, METAL FABRICATIONS.
- B. Warewashing Equipment: Section 11 48 00, CLEANING AND DISPOSAL EQUIPMENT.
- C. Plumbing Connections: Section 22 05 19, METERS AND GAGES FOR PLUMBING PIPING, Section 22 05 23, GENERAL-DUTY VALVES FOR PLUMBING PIPING, Section 22 11 00, FACILITY WATER DISTRIBUTION, Section 22 13 00, FACILITY SANITARY SEWERAGE, and Section 23 11 23, FACILITY NATURAL-GAS PIPING.
- D. Electrical Connections: Section 26 05 11, REQUIREMENTS FOR ELECTRICAL INSTALLATIONS, and Section 27 05 11, REQUIREMENTS FOR COMMUNICATIONS INSTALLATIONS.

1.3 QUALITY CONTROL

- A. Manufacturer Qualifications: Approved by NSF International (NSF) for manufacturing items indicated.
- B. 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.
- C. NSF Compliance: Equipment bears NSF Certification Mark or UL Classification Mark indicating compliance with NSF/ANSI 2.
- D. Electrical Components: Listed by UL and marked for intended use.
- E. Plumbing Fixture Fittings: Comply with ASME A112.18.1.
- F. Seismic Restraint:
 1. Comply with applicable guidelines for seismic restraint of kitchen equipment contained in SMACNA's "Kitchen Ventilation Systems and Food Service Equipment Guidelines," Appendix A.

- G. 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. Shop Drawings: Show dimensions, method of assembly, installation and conditions relating to adjoining work which requires cutting or close fitting, reinforcement, anchorage, and other work required for complete installation.
- C. Operating Instructions: In accordance with requirements in Section 01 00 00, GENERAL REQUIREMENTS.
- D. Within sixty (60) days after award of contract (before equipment is purchased) the following shall be submitted.
1. The submittal package will include the following: Product data book (cut sheet book) this product data book should account for all item numbers in this contract up to and including spare numbers and existing equipment. Product data cut sheets shall be marked up in a way that indicates model and accessories included with the item.
 2. Submittal drawings will consist of the following: Custom shop drawings (hoods, walk-ins, millwork, serving lines custom fabrication, etc.) Equipment layout drawings, Plumbing connection drawings, electrical connection drawings, HVAC layout drawings and Special condition drawings (Wall backing, floor depressions, etc.)
- E. Electronically submit (PDFs) assembly drawings, electrical and mechanical rough-in connection plans, details for plumbing, electrical, air conditioning and ventilation services for all kitchen equipment and brochures, catalog cut-sheets, specifications and operating characteristics for buy-out equipment. Clearly indicate any deviations from contract Documents, such as arrangement of piping, connections, wiring method of fabrication, manner of structural conditions, standard shop practices, or other reasons, and note in Cover Sheet accompanying submittals.
- F. Drawing of fabricated equipment shall not be less than $\frac{3}{4}$ " equal one-foot scale.
- G. Rough-in drawings shall not be less than $\frac{1}{4}$ " equal one-foot scale.

- H. Product Data: Provide data on appliances; indicate configuration, sizes, materials, finishes, locations, utility connections and locations.
- I. Samples: Submit samples of stainless steel and other finish materials for color selection.
- J. Manufacturer's Installation Instructions: Indicate special procedures and perimeter conditions requiring special attention.
- K. Manufacturer's Certificate: Certify that exhaust system and tests meet or exceed specified 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. ASME International (ASME):
A112.18.1-11.....Plumbing Fixture Fittings
- C. ASTM International (ASTM):
A554-10.....Welded Stainless Steel Mechanical Tubing
A666-10.....Annealed or Cold-Worked Austenitic Stainless-Steel Sheet, Strip, Plate, and Flat Bar
- D. National Association of Architectural Metal Manufacturers (NAAMM):
AMP 500-06.....Metal Finishes Manual
- E. NSF International/American National Standards Institute (NSF/ANSI):
2-10.....Food Equipment
- F. Sheet Metal and Air Conditioning Contractors' National Association (SMACNA): Kitchen Ventilation Systems and Food Service Equipment Fabrication and Installation Guidelines, 2001

PART 2 - PRODUCTS

2.1 STAINLESS STEEL, GENERAL

- A. Sheet, Strip, Plate, and Flat Bar: ASTM A 666, Type 304, stretcher leveled.
- B. Tube: ASTM A 554, Grade MT-304.
- C. Minimum Specified Thickness:
 - 1. Table and or Counter Surfaces: 2.0 mm (0.0781 inch).

2. Drainboards: 2.0 mm (0.0781 inch).
 3. Shelf Surfaces: 1.6 mm (0.0625 inch).
 4. Sink Bowls: 2.0 mm (0.0781 inch).
 5. Legs: 1.6 mm (0.0625 inch).
 6. Crossbracing: 1.6 mm (0.0625 inch).
- D. Finishes: Comply with NAAMM's AMP 500-505, Metal Finishes Manual. Grind and polish surfaces to produce uniform, directional textured, polished, free of cross scratches. Run grain with long dimension of each piece.
1. Exposed Surfaces: No. 4 finish (bright, directional polish).
 2. Concealed Surfaces: No. 2B finish (bright, cold-rolled, unpolished finish).
- E. Provide as specified per item

2.2 COMPONENTS, GENERAL

- A. Sink Fittings:
1. Faucets: Equip sinks with one faucet per sink bowl, unless otherwise indicated.
 - a. All required faucets will be noted in the specification to be either Deck or Splash mounted based on model specified.
 - b. Lever handles.
 - c. Chrome-plated copper alloy.
 2. Drains: Equip sinks with 50 mm (2 inch) diameter, nickel-plated bronze, rotary-handle wastes and stainless-steel strainer plates with chrome-plated brass connected overflows.
- B. Splashes:
1. Where backs of units abut walls, equip with splashbacks.
 2. Where units abut walls on sides, equip with side splashes.
- C. Legs: Fitted to top with 3 mm (1/8 inch) thick flange welded to underside of table/body.
1. Feet: Adjustable, stainless steel, NSF certified.
 2. Spacing: Maximum 1825 mm (72 inches) o.c.
- D. Undercounter Shelves: Where specified the Stainless-steel sheet 25 mm (1 inch) diameter, stainless-steel tubing, running left to right, at 100 mm (4 inches) o.c. front to back.
- E. Sink Covers: To fit within sink opening; perforated with 10 mm (3/8 inch) holes at 50 mm (2 inches) o.c.; and with turned down edges and two recessed handles.

- F. Baskets: Stainless-steel wire baskets, 406 by 406 by 356 mm (16 by 16 by 14 inches); 32 mm (1-1/4 inch) square mesh, of 3 mm (0.12 inch) wire. Handles and frame supports are of 8 mm (5/16 inch) diameter rod. Handles welded to top and bottom frame members and extended 150 mm (6 inches) above top of basket. Equip handle with 125 mm (5 inch) wide, coil wire grip.
- G. Waste Hoppers: Shaped to funnel waste into waste disposer and with safety cover interconnected with waste disposer.
- H. Pot Washers: As specified in Section 11 48 00, CLEANING AND DISPOSAL EQUIPMENT.
- I. Provide as specified per item

2.3 TABLES

A. Tables:

Item No.	Item Type	Description
Item 21	Worktable Three (3) Required OWNER FURNISHED CONTRACTOR INSTALLED (OFCI)	Eagle Group Model T3084SEB-BS Dimensions: 39.63(h) x 84(w) x 30(d) Deluxe Series Worktable, 84"W x 30"D, 16/300 series stainless steel top with rolled front edge & 4-1/2" backsplash, adjustable 430 stainless steel undershelf with marine edge, Uni-Lok® gusset system, (4) stainless steel legs & adjustable bullet feet, NSF. Provide each with the following: 1. 2 ea. Model 502971 Spec-Master® Heavy Duty Drawer Assembly, 20" x 20" x 5", 304 type stainless steel, insulated drawer front, removable drawer pan, self-closing drawer slides, stackable, hemmed safety pull handle 2. 1 ea. Model -L Drawer Lock 3. FSC to field measure to ensure a proper fit

Item 23	<p>Mobile Worktable One (1) Required</p> <p>OWNER FURNISHED OWNER INSTALLED (OFOI)</p>	<p>Eagle Group Model T2448SEB-HA</p> <p>Dimensions: 48(w) x 24(d) ADA/Ergonomic Height Adjustable Worktable, 48"W x 24"D, 32"-40" adjustable height, 575 lbs. capacity, 16/304 stainless steel top, folding crank case handle, Uni-Lok® gusset system, adjustable stainless-steel undershelf with marine edge, stainless steel legs & adjustable bullet feet. Provide with the following:</p> <ol style="list-style-type: none"> 1. 1 ea. Crank case located on left end of worktable, add suffix (-L) 2. 1 ea. Model 502971 Spec-Master® Heavy Duty Drawer Assembly, 20" x 20" x 5", 304 type stainless steel, insulated drawer front, removable drawer pan, self-closing drawer slides, stackable, hemmed safety pull handle 3. 4 ea. Model 300698 Caster, 4"diameter, with brake, each 4. 1 ea. Model -L Drawer Lock
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2.4 SINKS

A. Drop-in Sinks:

Item No.	Item Type	Description
Item 1	<p>Drop-in Sink (1) One Required</p> <p>CONTRACTOR FURNISHED CONTRACTOR INSTALLED (CFCI)</p>	<p>Advance Tabco Model DI-1-10</p> <p>Dimensions: 10(h) x 13(w) x 19(d) Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20-gauge 304 stainless steel, with deck mounted gooseneck faucet, basket drain, NSF</p> <ol style="list-style-type: none"> 1. 1 ea. Model K-316-LU Wrist Handles Only, for splash or deck mount hand sink faucet (1 pair hot & cold 4" long blades), fits faucets supplied after November 2015 with hot & cold color rings that do not have exposed screw head 2. 1 ea. Model 7-PS-10 P-trap, heavy duty, 1-1/2", 17 gauge 3. FSC to coordinate with millwork contractor. This item is to be dropped into item #5 Millwork counter

<p>Item 10</p>	<p>Drop -in 3 Compartment Sink (1) One required CONTRACTOR FURNISHED CONTRACTOR INSTALLED (CFCI)</p>	<p>Advance Tabco Model DI-3-1410 Dimensions: 10(h) x 50(w) x 21(d) Drop-In Sink, 3- compartment, 14" wide x 16" front-to-back x 10" deep each/bowl, 18-gauge 304 stainless steel, deck mounted 8" swing spout faucets, basket drains. Provide with the following: 1. 1 ea. Model K-76 Paint-on sound deadening under top (each) 2. 1 ea. Model K-316-LU Wrist Handles Only, for splash or deck mount hand sink faucet (1 pair hot & cold 4" long blades), fits faucets supplied after November 2015 with hot & cold color rings that do not have exposed screw head 3. FSC to coordinate with millwork contractor. This item is to be dropped into item #11 Millwork counter One drainboard</p>
<p>Item 13</p>	<p>Drop -in Sink (1) One Required CONTRACTOR FURNISHED CONTRACTOR INSTALLED (CFCI)</p>	<p>Advance Tabco Model DI-1-168 Dimensions: 8(h) x 19(w) x 19(d) Drop-In Sink, 1- compartment, 16"W x 14"D front-to-back, 8" deep bowl, Deep Drawn™ sink bowl, 18-gauge 304 stainless steel, includes: deck mounted gooseneck faucet (K- 52), & basket drain, NSF 1. 1 ea. Model K-52 OMIT To Delete Faucet 2. 1 ea. Model K-50 Faucet, 4" OC, deck mounted with 8" swing spout, lead free 3. 1 ea. Model K-316-LU Wrist Handles Only, for splash or deck mount hand sink faucet (1 pair hot & cold 4" long blades), fits faucets supplied after November 2015 with hot & cold color rings that do not have exposed screw head 4. 1 ea. Model 7-PS-10 P-trap, heavy duty, 1- 1/2", 17 gauge 5. FSC to coordinate with millwork contractor. This item is to be dropped into item #12 Millwork counter Two drainboards</p>
<p>Item 20</p>	<p>Hand Sink (1) One Required CONTRACTOR FURNISHED CONTRACTOR INSTALLED (CFCI)</p>	<p>Advance Tabco Model 7-PS-62 Dimensions: 17.25(h) x 17.25(w) x 15.25(d) Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, Deep Drawn™ sink bowl, 20-gauge 304 stainless steel, splash mounted gooseneck faucet, knee valve, basket drain, keyhole wall mount bracket, NSF, cCSAus 1. 1 ea. Model 7-PS-10 P-trap, heavy duty, 1- 1/2", 17 gauge</p>

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Install custom-fabricated equipment level and plumb; arranged for safe and convenient operation; with access clearances required for maintenance and cleaning.
- B. Interconnect equipment to service utilities.
- C. Install seismic restraints for equipment.
- D. Field measure to ensure a proper fit
- E. Coordinate all drop-in sinks with millwork company

3.2 CLEAN-UP

- A. At completion of the installation, clean and adjust custom-fabricated 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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