

SECTION 11 44 00
FOOD COOKING EQUIPMENT

PART 1 - GENERAL

1.1 DESCRIPTION

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

1. Toasters electric
2. Ranges Top gas.
3. Can Openers Manual
4. Exhaust Hood w/Fire Suppression
5. Ovens
6. Coffee Brewers electric

1.2 RELATED WORK

- A. 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, and Section 23 11 23, FACILITY NATURAL-GAS PIPING.
- B. Electrical Connections: Section 26 05 11, REQUIREMENTS FOR ELECTRICAL INSTALLATIONS, and Section 27 05 11, REQUIREMENTS FOR COMMUNICATIONS INSTALLATIONS.
- C. Electrical Disconnect Switches: Section 26 29 21, 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 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 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.

E. Within sixty (60) days after award of contract (before equipment is purchased) the following shall be submitted in accordance with Section 013300 SUBMITAL PROCEDURES.

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.)

F. 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.

- G. Drawing of fabricated equipment shall not be less than $\frac{3}{4}$ " equal one-foot scale.
- H. Rough-in drawings shall not be less than $\frac{3}{4}$ " equal one-foot scale.
- I. Product Data: Provide data on appliances; indicate configuration, sizes, materials, finishes, locations, utility connections and locations.
- J. Samples: Submit samples of stainless steel and other finish materials for color selection.
- K. Manufacturer's Installation Instructions: Indicate special procedures and perimeter conditions requiring special attention.
- L. 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. American National Standards Institute/Canadian Gas Assoc. (ANSI/CGA):
Z83.11-09.....Gas Food Service Equipment
- C. ASME International (ASME):
BPVC-11.....Boiler and Pressure Vessel Code
- D. NSF International/American National Standards Institute (NSF/ANSI):
4E-09.....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):

197-10.....Commercial Electric Cooking Appliances UL
 Heating, Cooling, Ventilating and Cooking
 Equipment Directory

PART 2 - PRODUCTS

2.1 TOASTER ELECTRIC

A. General Requirements: Heavy-duty (designed for constant use in institutional-type kitchen) electric toaster as follows:

1. Stainless-steel exterior finish.

B. Toaster:

| Item No. | Item Type | Description |
|----------|--|---|
| Item 4 | 4 Slot Toaster (1) One Required OWNER FURNISHED OWNER INSTALLED (OFOI) | Hatco Model TPT-120 - One (1) Required Dimensions: 8.13(h) x 13.63(w) x 12.38(d) Pop-Up Toaster, (4) 1-1/4" wide self centering slots, individual manual controls, removable crumb tray, stainless steel construction, cULus, UL EPH Classified 1. 1 ea. NOTE: Includes 24/7 parts & service assistance, call 800-558-0607 2. 1 ea. One-year replacement warranty, contact Hatco service team for details 3. 1 ea. 120v/60/1-ph, 1800w, 15.0 amps, 6' cord with NEMA 5-15P 4. 1 ea. Stainless steel finish |

2.2 RANGES, GAS

A. General Requirements: Heavy-duty (designed for constant use in institutional-type kitchen) gas ranges as follows:

1. Stainless-steel exterior finish.
2. Electronic ignition.
3. Flue riser not less than 406 mm (16 inch) high.
4. Rear gas connection.
6. Gas flex hose and quick disconnect with restraining device.

B. Gas Range Units:

| SYMBOL | Item Type | Description |
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|----------------|--|--|
| <p>Item 15</p> | <p>Range Top One (1) Required</p> <p>OWNER FURNISHED</p> <p>CONTRACTOR INSTALLED</p> <p>(OFICI)</p> | <p>Viking Range Model VRT736-46 - One (1) Required</p> <p>7 SERIES VRT (6) six burner brass flame ports provide 23000 btu's 3 burner size with simmer setting and spark ignition system. Provide with 10" back guard model bg107362ss 35-7/8" x 30" x 19" high gas line connection 1/2" 120/60/1 .5 amps 3 wire cord and plug</p> <ol style="list-style-type: none"> 1. 1 ea. Model 107362SS 10" back guard 2. 1 kit Dormont Model 1650KIT48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1/2" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 68,000 BTU/hr minimum flow capacity, limited lifetime 3. FSC to coordinate with Millwork Counter item #17 4. FSC to coordinate gas hose size and length with range and site conditions |
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2.3 CAN OPENER

A. General Requirements: Heavy-duty

| Item No. | Description |
|--|--|
| <p>Item 22</p> <p>OWNER FURNISHED</p> <p>OWNER INSTALLED</p> <p>(OFOI)</p> | <p>Manual Can Opener - One (1) Required</p> <p>Edlund Model S-11 Can Opener, manual, stainless steel, with cast stainless steel base, NSF certified</p> <ol style="list-style-type: none"> 1. 5-year limited warranty 2. FSC to field mount on item 21 worktable as shown on drawings Cabinet base |

2.4 EXHAUST HOOD WITH FIRE SUPPRESSION SYSTEM

A. General Requirements, as follows:

1. NPFA Life safety Codes.
2. 300A & 507 Standards
3. NSF & ETL Listed.

Department of Veterans Affairs
Lebanon VA Medical Center
Lebanon, PA

VA Project No. 595-601
Construct New CLC
Bid Documents: 02/09/2023

| Item | Item Type | Description |
|---------|--|--|
| Item 16 | <p>Exhaust Hood w/Fire Suppression System</p> <p>One (1) Required</p> <p>CONTRACTOR FURNISHED</p> <p>CONTRACTOR INSTALLED (CFCI)</p> | <p>Denlar wall mounted range hood _ One (1) Required</p> <p>Model D1036-D (one section) approximately 10-5" High x 19 -3/4" wide x 36" long to protect item 15 One (1) shatter proof 60-watt light. Roof mounted fan with 50 ft cable upgrade to NFPA life safety codes. 304 brushed stainless steel with a typical hanging height of 36" (max) above cooking equipment. Grease baffle stainless steel filter with drip tray. ADA Controls. Hood constructed and designed UL 300A & 507 Standards. The hood is NSF and ETL listed. D1000-FBO Control Module to allow the use of a fan not provided by DF). D1000-DED Dual Element disconnect integrated E & G for D1000 Models NEMA is 5-15R. CLBX The clock box password protected. D1000-ADA Handicap Accessible. D100 MPK manual Pull Kit Face Place Plate, three elbows 25 ft cable</p> <ol style="list-style-type: none"> 1. NOTE: Filed verify all collar locations with structure above prior to releasing the hood for fabrication. 2. Supply and install S/S closure panels around perimeter of hood to finished ceiling (if required - coordinate with architect) <p>B. Denlar Pre-pipe Fire suppression system Amerex 660 shall provide coverage for item 15 Furnish a complete wet chemical fire suppression system with U.L. 300 standards. The system shall include factory preppie, all permits and test as required by the authority having jurisdiction. Automatic actuation shall be by means of fusible with no visible conduit. System shall include an electrically actuated release mechanism. System shall be furnished and installed by an Amerex certified distributor in accordance with manufacturer's instructions and the authority having jurisdiction.</p> <ol style="list-style-type: none"> 1. Microswitches shall be furnished as part of the fire protection system for tie in of building alarm and for makeup air/fire/fuel shut down. (if required) 2. All access openings, holes, sleeves, chases, etc., in building structure necessary to permit piping and control tubing to be run between system unit, ventilator and duct work are to be provided by the General Contractor. 3. The Building Alarm System Contractor is to furnish a control relay to detect operation of the system by connection to the microswitches supplied. The Electrical Contractor is to furnish and install all wiring required for the system specified. 4. All exposed piping and nozzles of fire protection system shall be chrome or Stainless steel sleeved including manual pull station piping. 5. Whenever possible coordinate with general contractor and fire suppression supplier and architect to run pull station piping recessed in wall. This will need to be completed during framing of wall. |

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| | | <p>6. All horizontal piping is to be done on the top of the ventilator unless otherwise specified.</p> <p>7. Verify location of remote manual pull station.</p> <p>8. "Electrical contractor/ shunt trip breaker by EC</p> <p>9. FSC to provide shop drawings for approval</p> |
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2.5 OVENS

A. General Requirements: as follows:

1. Stainless-steel exterior.
2. Per specified.

| Item No. | Item Type | Description |
|----------|--|--|
| Item 3 | Microwave Ovens OWNER FURNISHED OWNER INSTALLED (OFOI) | <p>ACP Model RFS18TS - One (1) Required</p> <p>Dimensions: 14.4(h) x 21.75(w) x 21(d) Amana® Commercial Microwave Oven, 1.2 cu. ft., 1800 watts, medium volume, 4-stage cooking, (5) power levels, (100) memory settings, 60-minute max cooking time, LED display, touch control, ADA-compliant Braille touch pads, audible end of cycle signal, side hinged door with tempered glass, lighted interior, sealed and recessed ceramic shelf, stainless steel exterior & interior, 208-240v/60/1-ph, 13.5 amps, 20 MCA, 2800 watts (total), NEMA 6-20P, cETLus, ETL-Sanitation. Provide each with the following:</p> <p>1. 3- year full warranty</p> |
| Item 14 | Double Deck Wall Oven OWNER FURNISHED CONTRACTOR INSTALLED (OFCI) | <p>Wolf Model DO30PM/S/PH - One (1) Required</p> <p>Wolf 30" M series professional built in double wall oven WIFI enabled. 29-7/8" x 50-7/8" x 23D over all capacity 5.1CF 240/208 60 50-amp dedicated circuit with 5 ft. C & P</p> |

2.6 COFFEE BREWER

A. Provided by Vendor Coordinated by Owner. For informational use only

| SYMBOL | COMPARTMENTS/ CAPACITY |
|--|---|
| Item 2 OWNER FURNISHED OWNER INSTALLED (OFOI) | <p style="text-align: center;">- Coffee Maker (Vendor Supplied) - One (1)</p> <p>A. Select Brew Model NG-300 Coffee system Provides 2 coffee varieties as well as dispenses hot water 120V-15 AMP supplies 66 cups per hour 3/8" waterline NSF UL listed.</p> <p>1. Vendor Provided - Owner to coordinate</p> |

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. 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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