

SECTION 11 48 00
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. Warewashing Tables.
- B. Plumbing Connections: Section 22 11 00, FACILITY WATER DISTRIBUTION AND Section 22 13 00, FACILITY SANITARY SEWERAGE.
- C. Electrical Disconnect Switches: Section 26 29 21, 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 13 05 41, 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 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 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.

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. NSF International/American National Standards Institute (NSF/ANSI):
3-2010.....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. Accessories:
 - a. Water-pressure regulating valve.
5. Provide Energy Star qualified appliances.

B. Sanitizing Systems:

1. Booster Heater: Built-in, electric that produces a 39 degrees C (70 degrees F) water-temperature rise.

C. Undercounter Dishwashing Machine Units:

Item No.	Item Type	Description
Item 8	Undercounter Dish Washer (1) One Required OWNER FURNISHED CONTRACTOR INSTALLED (OFCI)	Hobart Model LXEH+BUILDUP One (1) Required Dimensions: 32.94(h) x 23.94(w) x 25.56(d) LXe Dishwasher, undercounter, 23-15/16"W x 25-9/16"D x 32-15/16"H, high temperature sanitizing, 32 Racks/Hour, Fresh Water Rinse, .74 gal/rack, Delime Notification, Auto Chemical Priming, Service Diagnostics, Detergent & Rinse Aid Pump, ENERGY STAR® 1. 1 ea. Warranty - 1-Year parts, labor & travel time 2. 1 ea. Model LXEH-ELEOKU 120/208-240v/60/1-ph (3 wire), 30.5 amps, standard 3. 1 ea. Model CORD-PWRKIT-LXE Power Cord Kit, for LXeH & LXeR, 120/208-240v(3w)/60/1-ph, NEMA 14-50P plug included 4. 1 ea. Model DWT-LXE Drain water tempering kit for LXe 5. 1 ea. Installation of DWT kit only (NET) 6. 1 ea. Model PRESREG-3/40BR 3/4" brass pressure regulator 7. 1 ea. Model WTRHAM-ARREST Water hammer arrestor kit, includes 3/4" brass pressure regulator valve 8. 2 ea. Model DISHRAK-PEG20 Peg rack 9. 2 ea. Model DISHRAK-COM20 Combination rack 10. 1 ea. Model COVER-TRIM-LXE Trim Cover 11. FSC to coordinate with millwork counter item #8
Item 25	Washer (1) Required OWNER FURNISHED OWNER INSTALLED (OFOI)	Electrolux Professional Model ELD-620 - One (1) Required Professional series washer model ELD620 with washer base model 96020. Ability to store up to 45 wash programs energy and water saving technology 130 G force spin with super balance efficient dosing to reduce chemical costs. Dry weight capacity of 20 LBC 26" x 28 - 9/16" x 44" 408/1

Item 26	Dryer (1) One Required OWNER FURNISHED OWNER INSTALLED (FOFI)	Electrolux Professional Model DE-635 - One (1) Required Professional series dryer with auto stop sensor reverse dry which prevents wet spots 2X 35 capacity 31 1/8" x 43 7/8" x 76 3/8" duct diameter 8" 408/1
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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

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

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