

## SECTION 11400 - FOOD SERVICE EQUIPMENT

## PART 1 - GENERAL

## 1.1 SUMMARY

- A. Section Includes:
  - 1. Food service equipment furnished by Owner for installation by either Walmart or Contractor as indicated in Equipment Schedule on Drawings.
  - 2. Equipment final connections.
- B. Related Requirements:
  - 1. Section 15100 - Building Services Piping: Connections to plumbing systems.
  - 2. Section 15600 - Refrigeration Equipment: Connections to refrigeration systems.
  - 3. Section 16100 - Wiring Methods: Connections to electrical systems.
  - 4. Appendix A - Products and Work by Owner or Separate Contractor.
    - a. General procedures related to Owner furnished products.
    - b. Manufacturers, suppliers, vendor contacts and product names and numbers related to Owner furnished products.

## 1.2 REFERENCES

- A. General Contractor Permit, Registration, Notification, Inspection & Installer Certification (GC PRN) Report.
  - 1. Information furnished in the project GC PRN report shall not be used to modify requirements specified herein.
  - 2. GC PRN reports are available to Contractor within the GC Permit Information Folder on Owner's document delivery website.

## 1.3 DELIVERY, STORAGE AND HANDLING

- A. Receive, unload and store Owner furnished equipment, as indicated in Equipment Schedule on Drawings, in a location that will not interfere with orderly completion of work. Protect equipment from damage.
- B. Transport equipment not in crates by hand only.
- C. Set Walmart furnished equipment as indicated in Equipment Schedule and on Drawings.

## 1.4 COORDINATION

- A. Walmart's equipment supplier will contact Contractor after Award of Contract to establish a product delivery and installation date and establish a coordination procedure. In the event contact or coordination cannot be made with Walmart's supplier, contact Store Planning as specified in Section 01600.
- B. Unload Walmart furnished equipment. Follow instructions on packaging, when provided, for proper handling and care while unloading and moving equipment.
- C. Coordinate with supplier so that forklift equipment (provided by Contractor) is available to unload equipment from truck and place into position.

## 1.5 QUALITY ASSURANCE

- A. Regulatory Requirements:
  - 1. Regulations: Equipment and piping as described by this Section shall be installed to comply with Federal, State, and local regulatory agencies and environmental regulations including but not limited to those listed in the project GC PRN report.

2. Documentation: Obtain documents required by the Authority Having Jurisdiction or by Applicable Codes, including, but not limited to documents listed as follows:
  - a. Certification: Provide statement confirming installation complies with regulatory and environmental requirements and equipment manufacturer's installation requirements.
  - b. Refer to the project GC PRN report for additional Documentation requirements, if any.

## PART 2 - PRODUCTS

### 2.1 OWNER FURNISHED EQUIPMENT

- A. Owner's food service supplier will furnish food service equipment as specified in Appendix A (Section 11400) for installation by either Owner or the Contractor as indicated in Equipment Schedule on Drawings.

## PART 3 - EXECUTION

### 3.1 PREPARATION

- A. Make shop drawings and manufacturer's rough-in requirements available to everyone involved.
- B. Verify that mechanical, plumbing, and electrical rough-ins have been properly located.
- C. Obtain necessary drawings, manufacturer's product data, and other data to provide a complete and proper installation.
- D. Check field dimensions prior to installing equipment. Verify necessary clearances and means of access from equipment storage to final position.
- E. Provide two skilled laborers to work for a period of three days, exclusively to assist in Bakery unload, set up, and clean up.
- F. Provide two skilled laborers to work for a period of three days, exclusively to assist in Rotisserie unload, set up, and clean up.
- G. Provide the following equipment during set up: One forklift, four 4-wheel dollies, one Johnson bar.

### 3.2 INSTALLATION

- A. Uncrate and set equipment in place plumb, level, and properly secured.
- B. Equipment installation shall be by Owner or the Contractor as scheduled on the drawings.
- C. Final Connections: Contractor shall perform final mechanical, plumbing, and/or electrical connections as required and recommended by manufacturer.

### 3.3 FIELD QUALITY CONTROL

- A. Field quality control shall be the responsibility of the Contractor in accordance with Section 01452. Except for testing specified as mandatory, field quality control testing and inspection shall be at the discretion of the Contractor as necessary to assure compliance with Contract requirements.
- B. Mandatory Testing:
  1. Conduct operational tests of equipment through full operational cycle and operate for a sufficient time to verify that equipment is operating within manufacturer's specifications. General Contractor shall provide support when adjustments or changes are necessary.
  2. Manufacturer's representative or supplier shall conduct operational on-site tests on their equipment as specified in Appendix A.
  3. General Contractor shall conduct operational tests of the following items in lieu of testing by manufacturer.

- a. Three compartment stainless steel sinks.
  - b. Stainless steel hand sinks.
  - c. Reverse osmosis water system.
4. Complete operational tests no later than one week after completion of tank installation.

3.4 CLEANING

- A. Remove tape, wrapping, packing and such items used to facilitate shipping and handling from equipment.
- B. Remove and assemble product data, except permanent labels and plates, and present to Owner.
- C. Remove packing and shipping materials from site.
- D. Clean equipment with materials as specifically recommended by equipment manufacturer.

END OF SECTION