

## **DIVISION 11 - EQUIPMENT**

<b>Section Number</b>	<b>Title</b>
<b>11160</b>	<b>LOADING DOCK EQUIPMENT</b>
11165	Dock Bumpers
<b>11170</b>	<b>SOLID WASTE HANDLING EQUIPMENT</b>
11172	Waste Compactors
11173	Bins
11175	Chutes and Collectors
<b>11425</b>	<b>FOOD SERVICE EQUIPMENT</b>
11405	Food Storage Equipment
11410	Food Preparation Equipment
11420	Food Cooking Equipment
11425	Hood and Ventilation System Surface Fire Protection System
<b>11460</b>	<b>UNIT KITCHENS</b>
<b>11480</b>	<b>ATHLETIC, RECREATIONAL AND THERAPEUTIC EQUIPMENT</b>

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11425	<u>Hoods and Ventilation Systems</u> (See also Division 23) All installations shall comply with N.F.P.A. ' and IMC referenced in Division 1: Commercial Kitchens, Ventilation Control and Fire Protection of commercial cooking operations.  Fume exhaust shall be constructed of stainless steel per code referenced in Division 1.  Hood lighting shall be vapor-proof or explosion proof, depending upon the intended purpose of the hood. Light bulbs shall be accessible for changing outside the hood.  Each sink under a hood shall be individually trapped.  Underhood storage units intended for chemical storage shall contain; recessed floor, metal lining, liquid and gas tight construction, and ventilation flow from outside the hood, through storage unit, to hood plenum chamber.  Surface Fire Protection System:  Surface fire protection systems shall be included in all food service hoods.
<b>11460</b>	<b>UNIT KITCHENS</b>
	Dining Hall Requirements Plumbing: Minimum drain size shall be 2". Indirect waste shall be provided when required by IPC and/or Coconino County Health department. Floor drains rather than floor sinks shall be installed except when indirect waste is required by code. 8" water column gas pressure (minimum) shall be provided to all fixture locations  Mechanical: Type 1 hoods, canopies and duct work, when provided, must conform to all applicable standards.  Mechanical air curtains shall be installed over all exterior doorways. (Per NSF standards & Coconino County Health Department Requirements)

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No refrigeration units using R-12 will be accepted  
Proper ambient protection controls shall be provide on all refrigeration condensing units installed outdoors.  
Refrigeration lines shall be sized and installed in accordance with ASHRAE standards.  
Air balance and test reports shall be provided on all mechanical systems.

Electrical:

Electrical cut-out boxes shall be of type 4 or 4X and shall be held away from any wall a minimum of 1/4"

Fire Life Safety Systems:

Automatic fuel and power shutoffs shall be installed to all appliances under a fire protection system. A diagram of the fire protection system and its interface with other systems shall be provided.

**11480**

**ATHLETIC, RECREATIONAL AND THERAPEUTIC EQUIPMENT**

**11650**

**TRASH CHUTES, COMPACTORS and DUMPSTERS**

Trash chutes shall not be designed into any structures. It is preferred that all trash handling and pick-up be designed in exterior locations. Compactors shall only be specified for food service facilities. All other locations shall be designed for exterior dumpsters.

**\* \* \* END OF SECTION \* \* \***