SECTION 114000

FOOD SERVICE EQUIPMENT

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**NOTE TO SPECIFIER**

*Use this Specification Section for Mail Processing Facilities.*

***This is a Type 1 Specification with completely editable text; therefore, any portion of the text can be modified by the A/E preparing the Solicitation Package to suit the project.***

*For Design/Build projects, do not delete the Notes to Specifier in this Section so that they may be available to Design/Build entity when preparing the Construction Documents.*

*For the Design/Build entity, this specification is intended as a guide for the Architect/Engineer preparing the Construction Documents.*

*The MPF specifications may also be used for Design/Bid/Build projects. In either case, it is the responsibility of the design professional to edit the Specifications Sections as appropriate for the project.*

*Text shown in brackets must be modified as needed for project specific requirements.* *See the “Using the USPS Guide Specifications” document in Folder C for more information.*

*The last date that USPS revised this standard specification section occurs in two places, at the end of this section and in the Table of Contents. If the date in this section matches the date in the Table of Contents, then you are using the latest version. Do not delete or revise the “last revised” date at the end of the section during the development of the Project Manual.*

*The footer in this section should be edited to replace the text, “USPS MPF SPECIFICATION” with the project name, and the blank date in the center should be replaced with the submission date, for interim design reviews, or the issue date of the completed Project Manual.*

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PART 1 - GENERAL

1.1 SUMMARY

A. Commercial Food Service Equipment as per USPS requirements and guidelines:

1. Receiving and handling equipment.
2. Food storage and refrigeration equipment
3. Food preparation equipment and exhaust hoods with integral fire suppression system.
4. Food preparation line.
5. Cafeteria line serving equipment.
6. Vending equipment.
7. Pot washing and dishwashing equipment.
8. Garbage collection and storage equipment.

1.2 QUALITY ASSURANCE

A. Codes and Standards:

1. NSF Seal of Approval.
2. Underwriters’ Laboratories Label.
3. NFPA 54, National Fuel Gas Code.
4. NFPA 70, National Electrical Code.
5. NFPA 96, Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment.
6. ASME Boiler Code.

B. Provide field inspection and testing upon completion of installation.

1.3 SUBMITTALS

1. Product Data: Required
2. Shop Drawings: Required

PART 2 – PRODUCTS

2.1 MATERIALS

1. Stainless Steel: AISI Type 304, No. 4 polished finish.
2. Tops, Sinks, Dishtables, and Drainboards: 14 gage stainless steel.
3. Cabinet Bodies and Doors: 20 gage stainless steel.
4. Drawers: 18 gage stainless steel body with 16 gage stainless steel front.
5. Shelves: 14 gage stainless steel.
6. Cold Pans: 14 gage stainless steel.
7. Exhaust Hoods: NFPA 96 light fixtures, exhaust duct, grease removal and integral fire protection system.
8. Refrigeration Equipment: Compressors, condensers, piping, and storage areas, capacity as required for projected quantities.

PART 3 – EXECUTION

3.1 Install all products in accordance with manufacturer’s guidelines and printed instructions.

END OF SECTION

USPS MPF Specification Last Revised: 10/1/2022