114000 FOOD SERVICE EQUIPMENT

1.01 GENERAL PROVISIONS

A. Design reviews will be coordinated by the SHSU Project Manager at regular intervals.
B. All specified items must have a demonstrated history in a similar institutional setting.
C. Avoid custom material(s) or material(s) that require significant specialized maintenance.
D. Construction documents must clearly identify and note specialty items, including their locations and mounting information.

2.01 INSTALLATION

A. All kitchen equipment and work tables need to be made of stainless steel or other non-corrosive metal. Do not use any wood components in order to eliminate fungal growth environment.
B. All kitchen equipment that has a GFCI receptacle needs to have it rated for 20 amps.

3.01 INSTALLATION

A. All kitchen equipment and work tables must be tethered or anchored to prevent breakage of water, natural gas, and electrical lines that are attached to equipment.