Division 11 Equipment pre-submittal checklist

PROJECT	SPEC SECTION	SUBMITTAL NO.

CHECKED BY	DATE

1. Before you start

These apply to every submittal, whatever the trade.

- [ ] Pull the exact spec section this package answers to, including addenda that changed it.
- [ ] Read the submittal articles in Part 1 and list every item they ask for.
- [ ] Confirm the transmittal names the right section number, and that each product is tagged to the paragraph it answers.
- [ ] Mark any deviation from the spec yourself on the transmittal. A declared deviation gets reviewed; a hidden one gets the package rejected.
- [ ] Keep a copy of exactly what you sent, with the date, for your submittal log.

2. Named manufacturers and products match the spec **Blocker**

Compare every product in the package to the manufacturer and model the spec names. If anything differs, attach the approved substitution or or-equal letter, or swap back before you send. Tick each item once you have checked it and nothing below applies without written approval.

- [ ] Foodservice cooking equipment manufacturer substitutions (Rational, Vulcan, Garland, Blodgett, Combi Oven brands)
- [ ] Foodservice refrigeration manufacturer substitutions (True Manufacturing, Traulsen, Hoshizaki, Turbo Air)
- [ ] Ice machine manufacturer substitutions (Hoshizaki, Manitowoc, Scotsman)
- [ ] Commercial dishwasher manufacturer substitutions (Hobart, Jackson, Champion)
- [ ] Food preparation equipment manufacturer substitutions (Hobart, Globe, Berkel)
- [ ] Loading dock equipment manufacturer substitutions (Rite-Hite, Kelley, Serco, Pentalift, Frommelt)
- [ ] Parking control equipment manufacturer substitutions (FAAC, Magnetic AutoControl, SKIDATA, Amano)
- [ ] Waste handling equipment manufacturer substitutions (Marathon, Wastequip, SP Industries, Precision)
- [ ] Laboratory equipment manufacturer substitutions (Fisher Hamilton, Labconco, Kewaunee, Mott)
- [ ] Laboratory fume hood manufacturer substitutions (Labconco, Fisher Hamilton, Hamilton Scientific)

3. Performance values meet the spec numbers **Blocker**

Put the data sheet next to the spec and compare the actual values, not just the test method. A sheet that says "tested per ASTM" without the number is not proof. Tick each value once it meets or beats the spec.

- [ ] **BTU/hr or kW rating** for cooking and heating equipment (gas burners, ovens, fryers)
- [ ] **Gas connection size** (3/4", 1", 1-1/4" NPT) and gas type (natural gas vs LP)
- [ ] **Electrical requirements** (voltage, phase, amperage - e.g. 208V/3ph/30A vs 240V/1ph/50A)
- [ ] **Water consumption** (GPH for dishwashers, GPM for pre-rinse assemblies)
- [ ] **Refrigeration temperature range** (reach-in: 33-38F; freezer: -10 to 0F; blast chiller targets)
- [ ] **Refrigerant type** (R-290, R-404A, R-449A - regulatory phase-out implications)
- [ ] **Exhaust hood CFM** (must meet NFPA 96 and IMC requirements for equipment type)
- [ ] **Loading dock leveler capacity** (25,000 / 30,000 / 35,000 / 45,000 lbs rated)
- [ ] **Dock leveler working range** (above/below dock, typically +/- 5" standard, +/- 12" extended)
- [ ] **Parking gate cycle time** (seconds per open/close cycle, vehicle throughput)
- [ ] **Waste compactor compaction ratio** (typically 4:1, 6:1, or 10:1)
- [ ] **Ice machine production rate** (lbs/24hr at specified ambient and water temp)
- [ ] **Fume hood face velocity** (80-100 FPM per ASHRAE 110)
- [ ] **Dishwasher rack capacity** (racks/hr for conveyor types)
- [ ] **ENERGY STAR compliance** where specified (refrigeration, dishwashers, ice machines)

4. Certifications and test reports are attached **Fix and Resubmit**

Reviewers want the report itself, not a line on the data sheet saying one exists. Tick each document that the spec requires and the package actually contains. Skip lines that do not apply to your section.

- [ ] **NSF/ANSI listing** for foodservice equipment (NSF/ANSI 2 for food equipment, NSF/ANSI 4 for commercial cooking, NSF/ANSI 7 for commercial refrigeration)
- [ ] **UL listing** for all electrically connected equipment (UL 197 commercial cooking, UL 471 commercial refrigeration, UL 921 commercial dishwashers)
- [ ] **AGA certification** for gas-fired equipment (CSA/ANSI Z83 series)
- [ ] **NFPA 96** compliance documentation for commercial cooking exhaust systems
- [ ] **ASSE 1022** certification for backflow prevention on commercial dishwashers
- [ ] **FDA food contact surface** compliance (21 CFR 110, food-zone materials)
- [ ] **ASHRAE 90.1** energy efficiency compliance data
- [ ] **ENERGY STAR** certification where specified
- [ ] **ADA/ANSI A117.1** accessibility compliance for user-facing equipment (ice/water dispensers, counters)
- [ ] **EPA SNAP** approval for refrigerant type (HFC phase-down compliance)
- [ ] **OSHA** safety compliance for loading dock equipment (dock leveler safety standards)
- [ ] **UL 325** compliance for parking gate operators (entrapment protection)
- [ ] **ASHRAE 110** fume hood performance test report for laboratory equipment

5. Colors, finishes, and profiles match the selection Fix and Resubmit

Match each visible attribute to the spec text and the architect's approved sample or color schedule. Tick each one you have confirmed.

- [ ] Equipment exterior finish (stainless steel grade/finish - #4 satin vs #8 mirror, galvanized, powder coat color)
- [ ] Stainless steel gauge or thickness (14ga vs 16ga vs 18ga on visible surfaces)
- [ ] Counter or worktable edge profile (marine edge, rolled edge, square edge)
- [ ] Equipment handle style and material
- [ ] Loading dock bumper color and material (laminated rubber vs molded, standard black vs safety yellow)
- [ ] Parking gate arm color, reflective striping pattern
- [ ] Laboratory casework finish (epoxy resin, phenolic, stainless, laminate color)
- [ ] Fume hood sash material (tempered glass, polycarbonate, combination)

6. Details and installation match the spec and drawings Fix and Resubmit

These are the mismatches reviewers catch most in this division. Check your shop drawings and installation data against the spec and the contract drawings, and tick each line once you have confirmed it does not apply to your package.

- [ ] **Gas connection size** smaller than equipment requirement (restricts BTU capacity)
- [ ] **Electrical supply** mismatch (wrong voltage, phase, or inadequate amperage)
- [ ] **Plumbing rough-in location** differs from equipment connection points
- [ ] **Caster vs leg mount** differs from spec (affects ADA reach, cleaning access, seismic bracing)
- [ ] **Drain location and size** does not match equipment footprint
- [ ] **Exhaust hood dimensions** do not provide required overhang per NFPA 96
- [ ] **Loading dock leveler pit dimensions** differ from equipment requirements
- [ ] **Dock bumper projection** insufficient for trailer protection
- [ ] **Parking gate foundation/bollard layout** differs from manufacturer requirements
- [ ] **Waste compactor container approach** (front-load vs rear-load) conflicts with site access
- [ ] **Fume hood duct connection** size or location differs from drawings
- [ ] **Equipment weight** exceeds structural floor capacity at installation point
- [ ] **Seismic restraint** requirements unaddressed for heavy equipment in Seismic Design Categories C-F

7. Every required item is in the package Fix and Resubmit

Open the submittal articles in Part 1 of your spec section (often split into action and informational submittals) and confirm each required item is present. The list below is what this division's specs most often require.

- [ ] Equipment schedule with model numbers cross-referenced to drawings
- [ ] Utility rough-in drawings (gas, electric, plumbing, drain for each piece)

- [ ] Equipment cut sheets with full dimensional data (plan, elevation, utility connection locations)
- [ ] NSF/ANSI listing documentation for each foodservice item
- [ ] UL and AGA certification numbers
- [ ] Warranty documentation (compressor, parts, labor durations)
- [ ] Refrigerant type and charge weight
- [ ] Noise/sound data (dBA at specified distance) where specified
- [ ] Seismic anchorage details for equipment over 400 lbs (IBC Chapter 13)
- [ ] Energy compliance data (ASHRAE 90.1, ENERGY STAR verification)
- [ ] Maintenance and service access clearance diagrams
- [ ] Start-up and commissioning procedures for complex equipment (combi ovens, blast chillers, conveyor dishwashers)

Free checklist from deviationcheck.com/checklists/11-equipment/. Want the package checked against your spec? Deviation Check reviews it for $35 at deviationcheck.com.