

A la Carte: Food items sold separately from the meal at a separate price for each item.

Absolute Pressure: Any pressure measured above the absolute zero of pressure.

AC: Alternating current; air-conditioning.

Accessory: Variance from the standard production model that may be added later as a part.

ADA: Americans with Disabilities Act.

ADA: The American Dietetic Association.

AGA: The American Gas Association, their seal of approval is required for gas equipment.

Aggregate Award: The purchase of all equipment is from one vendor. This is also called a bottom line award.

AIA: American Institute of Architects.

Air Curtain: A device mounted above a door which discharges air at a downward velocity to prevent insects from entering the building.

Air Gap: A clear air space that is between an outlet of drinkable water and a drain.

Allowable Working Pressure: Maximum gauge pressure permissible in a vessel after test and approval by an authorized authority.

AMP: Ampere, the standard measure of the strength of an electrical current.

ASME: The American Society of Mechanical Engineers, their seal of approval is required on steam equipment.

ASTM: American Society for Testing and Materials. They set standards for materials.

Atmospheric Pressure: Pressure exerted by the weight of the atmosphere, usually measured by means of a barometer.



Automatic Blowdown: Process where boilers or steam generators automatically drain water (blowdown) when equipment is turned off.

Back Shelf Ventilator: A system for catching and removing heated air and steam close to the point of origin (can be used instead of a canopy or hood when no top-surface cooking is being done).

Back Pressure: Pressure generated by expansion in the condensate return line, forcing water back toward the vessel.

Baker's Table: Table whose top has 4" to 6" high curbing along the rear and sides to minimize spillage of flour onto floor during preparation.

Base Kitchen: A kitchen that prepares food for other units or schools to serve.

Bid-rigging: Illegal practice of vendors to agree to bid high, low or not at all for designated purchasers as a way to eliminate competition.

Bidders' List: A list of equipment dealers or distributors from whom you plan to solicit bids.

Bin: Semi-enclosed, rectangular or round container, open on top, with or without lift-off, sliding, or hinged cover.

Blast Chiller: Refrigeration unit that chills foods from 140° F to 37° F in 90-120 minutes or less.

Blower Coil: The part of a refrigeration system that "blows" the refrigerated air into the cabinet or walk-in box.

Boiler: Steam generating equipment, either self-contained within a piece of steam cooking equipment or remotely located. Commonly used in the *Handbook of Steam* (NAFEM, 1994) in place of "generator," which typically refers to a smaller, lighter type of boiler.

Boiler Horsepower: 1 Boiler Horsepower equals 33,475 BTU/hr. Used for rating steam equipment.

Boilerplate: Precondition document section 11400 Food Service Equipment Specification. Compilation of special terms, general terms and conditions required for the bid. This information is included in the invitation-for-bid package.



Bottom Line Award: All the equipment is purchased from one vendor. This is also called an aggregate award.

Braising Pan: A large griddle with 7" to 9" sides mounted on pivots allowing it to tilt and dispense the food cooked in it.

Branded Foods: Identification of foods by brand name or organization as designated name.

BTU: British thermal unit. The amount of heat required to raise the temperature of one pound (0.5 kilogram) of water 1 degree Fahrenheit (0.6 degree Celsius).

Bucket Trap: A mechanical steam trap that operates on the difference in density between water and steam.

Buffet: A variety of foods arranged on a counter for self-service and selection.

Building Code: A document adopted by the local authority (city or state) which is enforceable by law.

Buyout: Payment due at the end of a lease to own the equipment.

CAD: Computer aided design.

Calorie: A unit for measuring heat. A unit of energy-producing value in foods. Also called Kilocalorie.

Can Rack: A special rack used to dispense standard tin cans (such as #10 cans) one at a time.

Cantilevered Installation: Equipment supported by in-wall carrier with no legs.

Centimeter: A metric length equal to 0.39 inch.

Centralized Food Production Facility: Foodservice system designed to prepare food for large groups. They may serve food on-site or prepare one or more menu items for off-site delivery, catering or vending machines. Items may be ready to serve or require finishing preparation when received.

CFH: Cubic feet per hour. Units used to measure the flow rate of natural gas to an appliance.



CFM: Cubic feet per minute. Units used to measure the volume of air flowing through a ventilation system.

Char Broiler: A broiler with open grids over a bed of charcoal or ceramics usually fired by gas.

Chase Mount: Equipment mounted to a chaseway and supported by legs.

Chaseway: Structure within which the utilities for a Utility Distribution System are located.

Check Valve or Non-Return Valve: A mechanical valve designed to allow steam or water to travel in one direction only.

Clean Steam: Steam containing no chemical contaminants or other non-potable elements. Clean steam is essential for direct-steam cooking.

Cold Water Cooling: Process of circulating cold water through a kettle jacket to rapidly remove heat from product.

Combination Oven-Steamer: A convection oven with a built-in steam source. It can combine steam and convection oven abilities, or it can use each separately.

Compactor: A machine for crushing or compacting foodservice waste.

Competency Assessment Tool: List of statements that signify the level of performance expected of an employee. All competencies should be demonstrated by the employee and verified by supervisor.

Condensate Ring: Lip on kettle and braising pan, cover which diverts condensate on covers back into kettle or pan.

Condensation: Process of steam vapor changing to water as it cools.

Condensing Unit, Refrigeration: A mechanical compressor used as an air- or water-cooling device.

Conduction: Transfer of heat from molecule to molecule by direct contact, e.g. food cooked directly on grill surface.

Construction Specifications International: System of cataloging bid specifications in the construction industry.



Continuous Improvement Tool: Instrument used to enhance, improve or re-engineer a system or process.

Continuous Quality Improvement: Ongoing process of improving, enhancing, and re-engineering the system or process using concrete data to better meet customer needs and expectations.

Convection: The transfer of heat, e.g. food baked by hot air forced over it by a blower.

Convection Oven: An oven, gas, or electric, in which the heat is circulated through the chamber by a fan or blower system.

Convenience Foods: Food items that have been processed before delivery and that may or may not require additional preparation before serving.

Cover: A single place setting.

Critical Path: The sequence of moving equipment from the manufacturer to the end-user's site where it is installed and certified as functioning.

Critical Path Planning: System of planning that allows the purchaser to organize the purchasing process by working backward from the date of operation.

Crystallizing The Vision: Process of putting your vision of the new equipment/kitchen on paper.

Cubic Footage: Gross interior space. The term is often used to describe refrigerated and freezer space.

Cuisine: A distinctive method of preparing and serving food.

CW: Cold water.

Cycle Menu: A menu which changes in a prescribed fashion and repeats itself regularly in a cycle.

dB: Decibels, a measure of sound levels. A level below 50 dB is a quiet level, and a level above 90 dB is a danger level.

DC: Direct current.



Design: A scheme for developing the overall function and the entire concept of a foodservice operation.

Dining Area: The area provided for the consumption of food proceeding from the serving area to the eating area and including that eating area.

Direct Steam Appliance: Any appliance which uses steam generated from other sources, such as a central steam line or another appliance's boiler.

Direct Steam Cooking: Cooking method used by most steam equipment. Steam makes direct contact with food, transferring its heat to the food.

Dishwashing Area: The space provided for washing, sterilizing, and drying the dishes and utensils used in preparing and serving food.

Dishwasher: A machine designed to automatically wash, rinse, and sanitize food service utensils. *Dishwashers are available in the following types:*

Under counter: The dishwasher is located below the counter.

Utensils are placed in a 20" x 20" rack and washed one rack at a time. Cycle time is approximately 1½ to 2 minutes per rack.

Door type: The dishwasher is located at counter level. Utensils are placed in a 20" x 20" rack washed one rack at a time. Cycle time is approximately 1 minute per rack.

Conveyor: The dishwasher is located at counter level. Utensils are placed in a 20" x 20" rack and inserted into the dishwasher which automatically moves the racks through the dishwasher. Capacity ranges from approximately 125 to 270 racks per hour.

Flight type: The dishwasher is free standing and loose utensils are placed directly on a peg conveyor belt and automatically conveyed through the dishwasher. Cups, glasses and flatware are conveyed on 20" x 20" racks. This type can be used for self-busing.

Disposables: Dishes, glasses, cups, trays, pans, and table accessories intended for single use before throwing away.

Dry Steam: Steam which has been completely evaporated so it contains no droplets of liquid water.

Due Diligence: Process to prove that everything has been done. For example, temperature documentation to help prevent foodborne illness.

Dunnage Rack: A mobile or stationary platform used for storing bulky items, stacked cases, or sacks.



Efficiency: The ratio of energy absorbed by the food to the total energy supplied to the appliance.

Electro-processor Based Controls: Equipment with digital readouts, touch pads and computer programming options used to set variables required by the recipe such as cooking temperature.

Employee Facilities: Toilet areas, storage of personal items, and/or an area for changing clothing.

FC: Footcandle. A measure of the luminance (brightness) of a surface.

FD: Floor drain.

Finishing Kitchen: A kitchen that receives prepared foods for reconstituting or heating, assembling, portioning, and serving.

Fire Suppression System: A system of pipes and nozzles found in the exhaust hood over the cooking equipment. The system is automatically activated when fusible links melt due to the detection of fire. Most common types are dry and wet chemical agents or a water "mist" or "fog."

Flash Steam: Evaporation of hot condensate or boiler water when released to a lower pressure.

Flow Diagram: A graphic representation of the movement of food products through the preparation and serving process.

Flow of Food: A path from receiving through storing, preparation, serving, cooling, and reheating that food follows in a foodservice system.

FOB: Freight on board. Used in freight and delivery specifications.

Food Boutiques: Retail activity zones where specialized foods and meal components are served.

Food Court: Foodservice system in which students select from various specialty stations such as taco bar, pizza bar, salads, desserts, etc.

Food Production Center: A facility in which food is prepared to be served at another location.

Freezer: Storage space at a temperature of zero degrees Fahrenheit (-17.8 degrees Celsius) or below.



Fryer: A floor- or bench-mounted unit for cooking in deep fat or oil.

Gauge Pressure: Pressure measured above atmospheric pressure.

General Contract: The construction contract. All equipment that is to be attached to the building is usually included in the general contract.

Generator: A smaller, lighter type of steam boiler. Term is often used as a synonym for “boiler.”

GPM: Gallons per minute.

Grease Filter or Extractor: A rectangular or round frame with several layers of wire mesh that is mounted in the exhaust system for removing grease.

Griddle: A stove-top cooking unit with extra-thick steel plating.

Group Trapping: A number of vessels working at the same pressure, which are drained by a single steam trap.

Guiding Principles: Fundamental beliefs that direct all decision-making processes.

Hazardous Analysis Critical Control Point (HACCP): Food safety system that focuses on the flow of food in a foodservice operation to reduce the risk of foodborne illness.

Heat Lamp: A heating device, usually infrared, used to hold food hot for service. They are available in various types and sizes.

HP: Horsepower.

HVAC: Heating, ventilation, air conditioning.

HW: Hot water.

Ice Dispenser: A machine that dispenses ice directly into a container. They may be manual fill or automatic with a connected ice machine.

Ice Machine: An automatic machine that freezes water into a variety of shapes and styles; usually cubes, tubes, or flakes.

ID: Internal diameter.

IES: Illuminating Engineering Society.

in. W.G.: Inches (Water Gauge). Units used to measure the pressure inside of duct work.



In-Wall Carriers: Wall support structure for wall-mounted equipment.

Industry Channels of Distribution: How equipment makes its way from the manufacturer to the ultimate end-user.

Ingredient Bin: A bin, usually mobile on casters, to hold bulk quantities of ingredients such as flour, corn meal and sugar.

IPS: Iron pipe size.

ISO-9000: International Standards Organization developed standards for manufacturers and service agencies to define quality manufacturing controls.

Kiosks: Small, freestanding structure with one or more open sides used for point-of-sale or point-of-service.

Kitchen: A room or some space with facilities for preparing food.

KW: Kilowatt = 1,000 Watts.

KWH: Kilowatt hour. One kilowatt hour, the energy expended by one kilowatt in one hour, is equal to 3,412 BTU.

Layout: The arrangement of physical facilities and equipment within an area.

Lazy Steam: A common term for pressurized steam.

Life-Cycle Costing: Process of determining the total cost for ownership. It takes into account all costs including total operation, maintenance, repair, and disposal of product calculated at present value.

Line Item Award: The equipment is purchased from more than one vendor. This is also called a multiple award.

Loading Area: The space outside the kitchen that is used for the pickup and delivery of food and non-food items.

Lowerator: Spring-loaded containers for dishes, trays, cup racks, glass racks, etc. Dispensers are self-leveling and may or may not be heated.



Maintenance Area: The space provided for holding and disposing of refuse and for washing equipment that is used for this purpose.

Make-up Air: Ventilation air introduced into a building to replace air exhausted by a fan or combustion.

Marché Concepts: Foodservice system based on European open-air marketplaces with emphasis on visual display, exhibition preparation, and random points-of-service.

Meter: A unit of length equal to 39.37 inches.

Microwave Oven: An oven which heats (or cooks) food rapidly by using microwaves. Microwaves are a radiant energy similar to radio waves.

Mirror Image: Reverse counterpart of standard equipment model.

Mission Statement: Affirmation of the organization's philosophy and goals.

Multiple Awards: The equipment is purchased from more than one vendor. This is also called a line item award.

NEMA: National Electrical Manufacturers Association.

NFPA: National Fire Protection Association. This organization publishes NFPA Bulletin 96, which may be obtained from the local fire-protection agency.

Non-Return Valve or Check Valve: A mechanical valve designed to allow steam or water to travel in one direction only.

NSF: National Sanitation Foundation. This organization's seal of approval certifies compliance with specified sanitary design requirements.

OD: Outside diameter.

Office: The space used by the foodservice manager for general management duties such as record keeping, menu planning, ordering, filing, money-handling, administration, consultations with foodservice, and other personnel and meeting public visitors.

Onsite Kitchen: A kitchen that prepares and serves food at the same location.



Operating Pressure: Actual pressure at which a vessel is maintained in normal operation.

Operationalize: Process of transforming a theory or vision into reality or practice.

Option: Variance from the standard production model that must be specified at the time of order. An option may not be added later.

Oven: Fully enclosed insulated chamber with gas, electric, or oil-fired heat, provided with thermostatic control.

Packaged "Componentized" Meals: Prepackaged, reimbursable meals served in pick-up and go fashion.

Portion Packets: Usually referred to as PCs; individual servings in disposable packets of crackers, jelly, syrup, mustard, ketchup, etc.

Pot/Pan Washer: An automatic machine similar to a dishwasher designed specifically to wash and sanitize pots and pans.

Potable Steam: Sanitary source of steam suitable for drinking.

Preparation: The space provided for the total processing of foods from raw to ready-to-eat. This may involve baking, boiling, steaming, re-heating, raw vegetable, and fruit preparation.

Pressure Reducing Valve: A mechanical device that reduces incoming steam pressure to a lower set pressure.

Pressure Steamer: Steamer which uses a pressurized cavity for cooking.

Pressurized Steam: As steam pressure rises, so does cooking temperature; e.g., at 0 psi, a steamer cooks at 212° F, but at 15 psi, it cooks at 250° F.

Price-fixing: Illegal practice of vendors to agree to set or maintain prices at a given level to eliminate competition.

Prior Approval Alternate/Equal/Equivalent: Statement used in brand specification meaning items equivalent in quality to the specified brand names will be accepted by your program.



Processor (Food): A small motorized appliance used for the high-volume chopping, dicing, slicing of fruits and vegetables. Some are equipped with a mixing bowl attachment for pureeing ingredients.

Prompt Payment: Discounts are usually offered when payment in full is made within a given time frame.

Proof Box or Cabinet: An enclosed area with a heater and humidifier.

Prospectus: An operational model of the foodservice areas.

PSI: Pound per square inch; the units used in measuring steam pressure.

PSIG: Pounds Per Square Inch Gauge.

Pulper/Extractor: A large waste grinding device similar to a disposer that grinds the waste into a pulp or slurry. The slurry is then transferred to an extractor where the water is pressed out. The semi-dry material is then discharged into a waste container. A pulper/extractor can reduce waste volume by as much as 80%.

Punch List: A list of the problems or the incomplete work at a construction site that must be fixed before the building is accepted as complete.

Purchasing Cycle: The time required to move equipment from the manufacturer to the end-user's site where it is certified as functioning.

Quick-Disconnect: A pipe coupling with an internal shut-off valve allowing equipment to be easily disconnected and moved for cleaning or service, usually with gas and water supplies to equipment.

RFP: Request for proposal.

Range: A piece of equipment used for top-surface cooking that has an oven at the bottom.

Receiving: The space provided for the unloading of food and non-food products from commercial trucks and for checking orders for quantity and completeness.

Receiving Kitchen or School: The school kitchen that receives prepared foods from another preparation center (also referred to as serving kitchen).

Receiving Scale: A scale located in the receiving area of the kitchen to weigh-in delivered goods.



Refrigeration: The areas or units that keep food at a temperature below 40° F, including refrigerators and coolers.

Refuse Area: The area including space for the storage and washing of garbage cans and dumpsters.

Responsive Bidder: Bidder who meets all of the requirements of the invitation for bid.

Rethermalization: Reheating to the appropriate temperatures.

Running Load: Average rate of condensate passing through a stabilized system.

SBCCI: Southern Building Code Congress International. Organization which writes a model building code.

Scale: The relationship of the size of a floor plan drawing to actual floor dimensions. The ratios most frequently used are 1/8" (0.3 centimeters) equals 1' (30 centimeters).

Self-Contained Kitchen: A kitchen in which food is prepared and served on the premises. Also called on-site production kitchen.

Self-Contained Steam Appliance: Any appliance which relies on its own boiler for steam generation.

Serving Area: The space where food is served to the customer. It includes the display of various food offerings, both hot and cold, and the holding and replenishing of these food items as needed.

Signature Item: A food item for which the foodservice operation is known. Customers come to the foodservice operation specifically to purchase the item.

Sink Sanitizer: A water heating device, usually electric, that maintains the water temperature at sanitizing temperature of 180° F or above.

Slicer: A motorized food slicing device with a circular cutting blade. May be manually operated or automatic.

SMACNA: Sheet Metal and Air-conditioning Contractors National Association.



Soffit: A sound-absorbent material that can be put above the serving line to reduce noise and improve the appearance of the serving area.

Solid waste: Waste that includes bulky and dry trash like glass bottles, plastic wrappers, paper bags, and cardboard.

SP: Static (air) pressure.

Specification: A concise statement of a set of requirements to be satisfied by a product, material, or process.

Specification Sheets: Written materials prepared by manufacturers to describe their equipment and document important engineering information.

Steam Coil (Shell): Heat exchanger built into boiler shell which heats house (contaminated or dirty) steam to create clean steam from potable water supplied to boiler.

Steam Locking: A condition where steam is trapped in the condensate line, preventing the steam trap to properly discharge water (condensate).

Steam-Jacketed Kettle: A kettle that holds steam between the interlining and the outer shell.

Steamer: A cooker with compartments in tiers that cooks with low-pressure steam.

Storage: The storage of consumable food (dry, frozen and refrigerated) and non-consumable products in case lots, bulk packages, and broken case lots on shelving pallets or dunnage racks. Also includes storage of toxic chemicals, cleaning supplies, and paper goods.

Strainer: A specially designed valve fitted with a removable strainer to trap dirt and contaminants.

Superheated Steam: Addition of heat to steam after evaporation accompanied by an increase in temperature.

Template: A pattern, usually to a set scale.

Therm: 100,000 BTUs.

Thermostat: An automatic device for regulating temperature on cooking equipment. Regular thermostats are usually accurate + or -25° F. Solid state thermostats are usually accurate + or - 5° F.



Thermostatic Trap: A mechanical steam trap that operates on the difference in temperature between steam and condensate.

Total Dissolved Solids: Chemicals which naturally occur in water, including lime, iron, calcium and magnesium that are precipitated out when water is boiled. These solids form deposits known as "scale."

Transportation: In the event food is prepared in one place and served in another, transportation activities include moving food and non-food products, can storage and cleaning, return of soiled ware for sanitizing or disposal, and the collection and disposal of plate waste.

UL: Underwriters Laboratories, a testing agency that issues a seal of approval.

USDA Meal Pattern: This term was changed by the USDA to school lunch meal patterns. It describes a group of foods that meets federal regulations for a nutritionally adequate lunch.

Utility Distribution System: Central distribution system for utilities such as water, gas, electric power, steam, etc., allowing connection of multiple pieces of equipment.

Vacuum: Lack of air, gas or matter below atmospheric pressure.

Value-Analysis Process: Study the total cost and total savings to the buyer on each purchase to determine if any specific cost is high for the value received.

VCP: Visual comfort probability.

Ventilator: A term commonly used to describe the exhaust hood over the cooking equipment. Ventilators are usually provided with fresh air supply grills to replace or "make-up" the air removed by the exhaust fan.

Vertical Cutter-Mixer: A machine that cuts and mixes at high speeds.

Wall Mount: Equipment supported by in-wall carrier instead of legs.

Warm-Up Load (Start-Up Load): Time of peak steam consumption as the vessel warms up to the operating temperature.

Water Hammer: The concussion of moving water against the walls of a pipe or vessel when introduced to pressurized steam.

Workstation: The area and equipment used to do similar work.



Abbreviations

AC	Alternating current or air conditioning
ACF	American Culinary Federation
ACFSA	American Correctional Food Service Association
ADA	American Dietetic Association
ADA	Americans with Disabilities Act
AGA	American Gas Association
AIA	American Institute of Architects
amp	Ampere
ANSI	American National Standards Institute
ARD	Applied Research Division
ASID	American Society of Interior Designers
ASME	American Society of Mechanical Engineers
ASTM	American Society for Testing and Materials
BTU	British thermal unit
C	Celsius
CAD	Computer assisted design
CFE	Certified Food Executive
CFESA	Commercial Food Equipment Service Association
CFSP	Certified Food Service Professional
CFH	Cubic feet per hour
CFM	Cubic feet per minute



CGA	Canadian Gas Association
cm	Centimeter
CNP	Child Nutrition Program
CQI	Continuous Quality Improvement
CSA	Canadian Standards Association
CSI	Construction Specification International
CW	Cold water
dB	Decibels
DC	Direct current
DMA	Dietary Managers Association
EFNRA	Educational Foundation of the National Restaurant Association
F	Fahrenheit
FADA	Fellow of the American Dietetic Association
FC	Footcandle
FCSI	Foodservice Consultants Society International
FD	Floor drain
FEDA	Foodservice Equipment Distributors Association
FEMA	Food Equipment Manufacturers Association
FMC	Federal Management Circular
FMI	Food Marketing Institute
FOB	Freight on Board
FTC	Federal Trade Commission
GAMA	Gas Appliance Manufacturers Association

Appendix



GPM	Gallons per minute
HACCP	Hazard Analysis Critical Control Point
HP	Horsepower
HVAC	Heating, Ventilation, Air Conditioning
HW	Hot water
ID	Internal diameter
IES	Illuminating Engineering Society
IFB	Invitation for bid
IFSEA	International Food Service Executives Association
in.W.G.	Inches water gauge
IPS	Iron pipe size
ISO	International Standards Organization
KW	Kilowatt
KWH	Kilowatt hour
LCC	Life cycle costing
LD	Licensed Dietitian
LDN	Licensed Dietitian/Nutritionist
MAFSI	Manufacturers' Agents for the Foodservice Industry
NACUFS	National Association of College and University Food Services
NAFEM	North American Association of Food Equipment Manufacturers
NEMA	National Electrical Manufacturers Association
NFPA	National Fire Protection Association
NFSMI	National Food Service Management Institute



NIGP	National Institute of Governmental Purchasing
NRA	National Restaurant Association
NSF	National Sanitation Foundation
OD	Outside diameter
PID	Proportional integral derivative
POS	Point of sale
PRV	Pressure-reducing valves
PSI	Pounds per square inch
PSIG	Pounds per square inch gauge
QPL	Qualified Products List
RFP	Request for proposal
SFA	School Food Authority
SFM	Society for Foodservice Management
SMACNA	Sheet Metal and Air-conditioning Contractors National Association
SNP	School Nutrition Program
SP	Static pressure
UDS	Utility distribution system
UL	Underwriters Laboratory
USDA	United States Department of Agriculture
VCP	Visual comfort probability
VCM	Vertical-cutter mixer



Original Equipment Warranty
Effective Month/Day/Year

The _____ Warrants its new Product(s) to be free from defects in material and workmanship for a period of one (1) year from the date of original installation, not to exceed eighteen (18) months from shipment from the factory, provided proof of installation date is supplied to _____ prior to work being performed.

This Warranty shall be subject to the following conditions and limitations.

1. This Warranty is limited to Product(s) sold to the original commercial user.
2. The liability of _____ under this Warranty is limited to, at _____'s option, the replacement or repair of any part found by _____ to be not as warranted herein, provided that written notice of defects shall have been supplied to _____ within thirty (30) days after its occurrence.
3. _____ shall bear the normal labor charges incurred in such repair or replacement to the extent that such is performed within fifty (50) miles from an office of an authorized service agency of _____, except that such obligation to bear labor charges shall not apply to products or parts installed outside the continental United States.
4. _____ shall have no obligation as to any Product(s) which have been misapplied, (including installation for residential use), mishandled, abused, misused, subjected to harsh chemical action or poor water quality, modified by unauthorized service personnel, damaged by flood, fire or other acts of God or which have the serial numbers removed or altered.
5. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of dealer or installer and not that of _____.
6. These warranty periods rather than the one (1) year period herein provided for other parts shall apply for the Product(s) listed.

7. THIS STATES THE EXCLUSIVE REMEDY AGAINST _____ CORPORATION RELATING TO THE PRODUCT(S), WHETHER IN CONTRACT OR IN TORT OR UNDER ANY OTHER LEGAL THEORY, AND WHETHER ARISING OUT OF WARRANTIES, REPRESENTATIONS, INSTRUCTIONS, INSTALLATIONS OR DEFECTS FROM ANY CAUSE.
8. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF _____ CORPORATION WITH RESPECT TO THE PRODUCT(S).
9. _____ CORPORATION SHALL NOT BE LIABLE, WHETHER IN CONTRACT OR IN TORT, OR UNDER ANY OTHER LEGAL THEORY, FOR LOSS OF USE, REVENUE OR PROFIT, OR FOR SUBSTITUTE USE OR PERFORMANCE, OR FOR INCIDENTAL, INDIRECT, OR SPECIAL OR CONSEQUENTIAL DAMAGES OR FOR ANY OTHER LOSS OF COST OF SIMILAR TYPE.



Extended Warranty Coverage

Effective Month/Day/Year

Subject to the acceptance of the application for extended warranty coverage and the payment by the purchaser of the applicable charge therefore, the Corporation extends the warranty period of its original equipment warranty for a period of 12 months beyond the 12 month original equipment warranty, but not to exceed 24 months from date of installation.

The terms, conditions and limitations of the Extended Warranty shall be the same terms, conditions and limitations applicable to the original equipment warranty, except that throughout the period of extended coverage, after the first 12 months of the original warranty, the Corporation shall bear the normal labor charges in effecting any replacement of defective parts, but only to the extent that performance is effected within 50 miles from an office of an authorized service agency of the Corporation. In the event a distance of more than 50 miles shall be required to be traveled to perform such service, the person or firm requesting such service shall bear the normal charge of the personnel performing the service for time and travel beyond such 50 mile limit. This warranty shall not apply to equipment sold or used for residential use.

Company name
City

American Correctional Food Service Association (ACFSA)
304 West Liberty Street
Suite 201
Louisville, KY 40202
502-583-3783

American Culinary Federation, Inc. (ACF)
Ten San Bartola Drive
P. O. Box 3466
St. Augustine, FL 32085-3466
904-824-4468
www.acschefs.org

American Dietetic Association (ADA)
216 West Jackson Boulevard
Suite 800
Chicago, IL 60606
800-877-1600
www.eatright.org

American Gas Association (AGA)
1515 Wilson Boulevard
Arlington, VA 22209
703-841-8400
www.hea.com

American Institute of Architects (AIA)
1735 New York Avenue NW
Washington, DC 20006
202-626-7300
www.aiaonline.com

American National Standards Institute (ANSI)
11 West 42nd St. 13th Floor
New York, NY 10036
212-642-4900
www.ansi.org

American School Food Service Association (ASFSFA)
1600 Duke Street
7th Floor
Alexandria, VA 22314
800-877-8822
www.asfsa.org

American Society for Testing and Materials (ASTM)
1916 Race Street
Philadelphia, PA 19103
610-832-9500
www.astm.org

American Society of Interior Designers (ASID)
608 Massachusetts Avenue NE
Washington, DC 20002
202-546-3480
www.asid.org

Commercial Food Equipment Service Association (CFESA)
9247 North Meridian Street Suite 216
Indianapolis, IN 46260
317-844-4700
www.cfesa.com

Council on Hotel, Restaurant and Institutional Education (CHRIE)
1200 17th Street NW
Washington, DC 20036
202-331-5990
www.chrie.org

Dietary Managers Association (DMA)
406 Surrey Woods Drive
St. Charles IL 60174
630-587-6336
www.dmaonline.org



Educational Foundation of the National
Restaurant Association (EFNRA)
250 South Wacker Drive
Suite # 1400
Chicago, IL 60606
312-715-1010
www.restaurant.org

Food Equipment Manufacturers Association
(FEMA)
401 North Michigan Avenue
Chicago, IL 60611
312-644-6610
www.nafem.org

Food Marketing Institute (FMI)
800 Connecticut Avenue NW
Suite 400
Washington, DC 20006
202-452-8444
www.fmi.org

Foodservice Consultants Society International
(FCSI)
304 West Liberty Street
Suite 210
Louisville, KY 40202
fcsihq@aol.com

Foodservice Equipment Distributors
Association (FEDA)
223 West Jackson Boulevard Suite 620
Chicago, IL 60606
312-427-9605
www.gamanet.org
e-mail feda@earthlink.net

Gas Appliance Manufacturers Association
(GAMA)
1901 North Moore Street Suite 1100
Arlington, VA 22209
703-525-9565
www.gamanet.org

International Food Service Executive's
Association (IFSEA)
1100 South State Road 7 Suite 103
Margate, FL 30368
305-977-0767

Marketing Agents for the Food Service
Industry (MAFSI)
401 North Michigan Avenue
Chicago, IL 60611
770-455-7085

National Association of College and
University Food Services (NACUFS)
c/o Clark E. DeHaven
Michigan State University
1405 South Harrison Road
Suite 305 Manly Miles Building
East Lansing, MI 48824
517-332-2494
www.nacufs.org/nacufs

North American Association of Food
Equipment Manufacturers (NAFEM)
401 North Michigan Avenue
Chicago, IL 60611-4267
312-644-6610
www.nafem.org
e-mail nafem@hw-sba.com

National Fire Protection Association (NFPA)
1 Batterymarch Park
P. O. Box 9101
Quincy, MA 02269-9959
800-344-3555
www.nfpu.org

National Restaurant Association (NRA)
250 S. Wacker Drive Suite 1400
Chicago, IL 60606
800-765-2122
www.restaurant.org



National Sanitation Foundation (NSF)
3475 Plymouth Road
Ann Arbor, MI 48105
313-769-8010
www.nsf.org

Society for Foodservice Management (SFM)
304 West Liberty Street Suite 201
Louisville, KY 40202
502-583-3783
www.sfm-online.org

Underwriters Laboratories (UL)
333 Pfingsten Road
Northbrook, IL 60062
847-272-8800
www.ul.com

Utility Equipment Test Sites
American Gas Association
1515 Wilson Boulevard
Arlington, VA 22209
703-841-8400
www.hea.com

Utility Equipment Test Sites
Electric Cooking Council
115 First Street
Clayton, NC 27520
919-553-5800
www.foodservicecouncil.org

