

SECTION 11110

WASHERS AND DRYERS

PART 1 GENERAL

1.01 SUMMARY

A. Section Includes:

1. Commercial washers and gas dryers.
2. Residential washers.
3. Electric and gas residential dryers.

B. Related Sections:

1. Division 9 - Finishes.
2. Division 15 - Mechanical.
3. Division 16 - Electrical.

1.02 SUBMITTALS

A. Submit floor plan layout indicating;

1. Location of electrical hookups.
2. Location of gas dryers and gas connections.
3. Location of water supply and drainage connections for washers.
4. Venting for dryers.
5. Location and size of raised 4 inch high concrete platform for commercial washers and dryers in the Food Service area.

1.03 WARRANTY

- A. Provide 1 year full warranty covering mechanical and electrical parts and labor.

PART 2 PRODUCTS

2.01 EQUIPMENT

A. Residential Washers:

1. 3.0 cu. ft. basket volume, 1/2 hp, with multiple speed and temperature controls.
2. Manufacturers: Model No.26-26702 by Kenmore or accepted equivalent.

B. Commercial Washers:

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1. 50 lb. capacity, 0.55 hp, stainless steel tub, safety door lock, temperature controls.
2. Manufacturers:
  - a. Belco, Charlotte, NC: Model No.50.
  - b. Speed Queen, Ripon, WI: Model No.SC50SN.
  - c. Wascomat, Inwood, NY: Model No.W-185.

C. Residential Electric Dryers:

1. 6.5 cu.ft. basket volume, 1/3 hp, 5400 watt heating element.
2. Manufacturers: Model No.26-66702 by Kenmore or accepted equivalent.

D. Residential Gas Dryers:

1. 6.5 cu.ft. basket volume, 1/3 hp, 22,000 BTU gas burner.
2. Manufacturers: Model No.26-76702 by Kenmore or accepted equivalent.

E. Commercial Gas Dryers:

1. 50 lb. capacity, 3/4 hp, lock, labeled temperature controls, electronic ignition, safety door, 150,000 Btuh gas burner.
2. Manufacturers:
  - a. American Dryer Corp., Fall River, MA: Model No.AD-50.
  - b. Belco, Charlotte, NC: Model No.50.
  - c. Speed Queen, Ripon, WI: Model No.50CG or 50EG.

PART 3 EXECUTION

3.01 EXAMINATION

- A. Do not proceed with the work of this section until conditions detrimental to the proper and timely completion of the work have been corrected in an acceptable manner.
- B. Food Service Area:
  1. Verify platform size for the minimum required equipment footprint.
  2. Raised platform floor finish matches the floor material.

END OF SECTION

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