

**REQUEST FOR PROPOSAL  
Jenks Middle School – Food Service Equipment**

**Return Proposals No Later Than:**

Closing Date: Wednesday, October 23, 2019  
Closing Time: 10:00AM by Clock in reception area  
**Mandatory Pre-bid Conference:** See General provisions  
#26 for Date, Location & Time  
Bid Opening: Immediately following Closing time  
Contract Award Date: November 7, 2019 (tentative)

**Mail or Hand Deliver Proposal To:**

Pawtucket School Department  
Attn: Chief Financial Officer  
286 Main Street, PO Box 388  
Pawtucket, RI 02860

**Pawtucket School Department assumes no responsibility for improperly marked or misdirected proposal responses and/or correspondence related to this document.**

**Offerors must provide the following information:**

\_\_\_\_\_  
**Name of Company**

\_\_\_\_\_  
**Mailing Address**

\_\_\_\_\_  
**(Area Code) Phone Number**

\_\_\_\_\_  
**City State Zip Code**

\_\_\_\_\_  
**Fax Number**

\_\_\_\_\_  
**Offeror's License #**  
(if applicable)

**Email Address:** \_\_\_\_\_

**Certified Minority Offeror:**  
**YES NO**  
(Circle One)

I/WE the undersigned under penalties of perjury certify:

1. Submission of response to this proposal does not violate any federal or state antitrust laws.
2. To furnish item(s) and or service(s) identified herein, at the price(s) quoted, pursuant to all terms, conditions, provision, and specification contained in this document or any subsequent written amendments, which clearly reference this proposal number.
3. Compliance with all provisions and clauses by reference identified herein.

\_\_\_\_\_  
**Authorized Name & Title**  
(Print or Type)

\_\_\_\_\_  
**Authorized Signature & Date**

**\*\*Proposal must be signed by authorized agent to be valid\*\***

## **Purpose:**

The Pawtucket School Department is seeking proposals from qualified companies for the removal, disposal, replacement and installation of food service equipment, including turnkey operations.

## **General Provisions:**

1. This solicitation does not commit the Pawtucket School Department (“District”) to award a contract, to pay any costs incurred in the preparation of the proposal, or to procure any goods or services.
2. The District’s procurement policy governs and supersedes any and all documents, proposals and policies, whether stated or implied
3. The District assumes no responsibility for the delivery of any solicitation, addendum, solicitation response, or any other such correspondence by the US Postal service, electronic transmission, facsimile, or any other method.
4. The proposal must be clearly marked in a sealed envelope as stated in the Instruction section of this Request for Proposal (“RFP”).
5. In the event that a proposal is unintentionally opened prior to the official time set for the Proposal opening, the employee opening such proposal shall immediately inform the Chief Finance Officer, or designee, who shall in the presence of another employee re-seal the envelope and note on envelope that it was opened in error.
6. **Addenda:** Addenda shall be issued prior to the RFP submittal date and time for the purposes of modifying or interpreting the proposal instructions through additions, deletions, clarifications, or corrections. *At the discretion of the District, if it becomes necessary to revise or clarify any part of this RFP, addenda will be posted at [www.psdri.net](http://www.psdri.net). Any addenda issued by the District shall become a formal part of this RFP.* Addenda shall be forwarded to all potential offerors who are known by the District to have received a completed copy of the RFP. No addenda shall be issued later than four (4) days prior to the RFP submittal date except to a) withdraw the RFP solicitation, or b) to postpone the RFP submittal date and time. The District shall not be legally bound by any amendment for interpretation that is not in writing.
7. **Proposal as Offer to Contract:** By submitting your proposal, you are offering to enter into a contract with the District. Without further action by either party, a binding contract shall result upon final award voted upon by the School Committee. *Any award issued will be issued to, and the contract will be formed with, the entity identified as the Offeror.*
8. **Ambiguous Proposals:** *Proposals which are uncertain as to terms, delivery, quantity, or compliance* with requirement and/or specifications may be rejected or otherwise disregarded.
9. **Approval of Publicity Releases:** The Contractor shall not have the right to include the District’s name in its published list of customers, without prior written approval of the District. The Contractor agrees not to publish or cite in any form any comments or quotes from District staff. Contractor further agrees not to refer to award of this contract in commercial advertising in such a manner as to state or imply that the products or services provided are endorsed or preferred by the District.
10. **Authorization and Acceptance:** The proposal must be signed by an authorized individual who shall bind the Offeror to these services in accordance with the requirements contained in the RFP. The proposal must contain a statement to the effect that your proposal is firm for a period of sixty (60) days from the proposal due date or longer if so required by the District.

- 11. Awarding Policy:** The District reserves the right to reject or accept any or all proposals and to waive any informalities and/or irregularities thereof. The District reserves the right to make an award in total or in part, according to the best interests of the District. Offerors not willing to accept award of partial bid must so indicate as part of their proposal. The District shall award to the lowest responsive and responsible offeror. Factors other than price will be used in determining the lowest responsive and responsible offeror. Those factors include but not limited to: demonstrated experience in the type of work required, quality of the work performed previously by the offeror for the District and City of Pawtucket, professional background, experience, service and expertise of the offeror and length of all warranties that cover the equipment and/or work.
- 12. Proposal Constitutes Offer:** By submitting a proposal, the Offeror agrees to be governed by the terms and conditions as set forth in this document. Any proposal containing variations from the terms and conditions set forth herein may, at the sole discretion of the District, render such proposal non-responsive. Any inconsistencies between the RFP and any other contractual instrument shall be governed by the terms and conditions of this RFP, except where subsequent amendments to any contract resulting from this RFP award are specifically agreed to in writing by the parties to supersede any such provisions of this RFP.
- 13. Proposal Expenses:** The District or any of its representatives shall not be held responsible for any expenses incurred in the preparation or subsequent presentation of the Offeror's response to this solicitation.
- 14. Bid Surety:** Bid surety in the form of a bid bond or certified check in the amount of 10% of the bid price must accompany the bid. Checks submitted by unsuccessful bidders shall be returned and bonds shall be canceled within thirty (30) days of the bid award.
- 15. Payment & Performance Bond:** The successful bidder will be required to furnish payment & performance bonds and all insurance documentation for work to be performed by subcontractors.
- 16. Offeror's Qualification:** No proposal shall be accepted in from, and no contract will be awarded to, any person, firm, or corporation that is deemed irresponsible or unreliable to the District.
- 17. Clarifications:** The District reserves the right, at any time after opening and prior to award, to request from any Offeror clarification, to address technical questions, or to seek, or provide other information regarding the Offeror's bid.
- 18. Confidentiality:** Ownership of all data, material and documentation originated and prepared pursuant to this RFP shall belong exclusively to the District and be subject to public inspection in accordance with the Rhode Island Access to Public Records Act.
- 19. Offeror Responsibility:** The Offeror alone will be held solely responsible to the District for performance of all Offeror obligations under any contract resulting from their proposal.
- 20. Contract Documents:** This RFP is the contract between the District and the awarded Offeror. The District shall not agree to, enter into, or sign any agreement, contract, or other document that conflicts in any way with the District's General Terms and Conditions and the requirement of this solicitation. Offerors may submit documents that clarify the Offeror's submittal. Submittal of such document(s) does not constitute an acceptance by the District of any term(s) and/or condition(s) contained in such document(s). Agreements, contracts, or other documents that infringe upon the rights of the District, or are not in the best interest of the District, shall be determined to be non-responsive and unacceptable. The rights and authority of such determination is reserved solely by the District. The District's RFP supersedes any Offeror's proposed document(s).

- 21. Covenant Against Contingent Fees:** The Offeror warrants that no person or selling agency has been employed or retained to solicit or secure this contract upon an agreement or understanding for a commission, percentage, brokerage, or contingent fee, excepting bona fide employees or bona fide established commercial or selling agencies maintained by the Offeror for the purpose of securing business. For breach or violation of this warranty, the District shall have the right to cancel this contract without liability or in its discretion to deduct from the contract price or consideration, or otherwise recover the full amount of such commission, percentage, brokerage, or contingent fee.
- 22. Correction or Error in the Proposal:** All prices and notation should be printed in blue ink or typewritten. Errors should be crossed out, corrections entered and initialed by the person signing the proposal. Erasures and use of typewriter correction fluid may be cause for rejection. No proposal shall be altered or amended after specified time for opening.
- 23. District Closings:** If an emergency or unanticipated event interrupts normal District processes so that offers cannot be received at the District Office by the exact time specified in the solicitation, the time specified for receipt of offers will be deemed to be extended to the same time of day specified in the solicitation of the first work day on which normal District processes resume. In lieu of an automatic extension, an Amendment may be issued to reschedule bid opening. If District offices are closed at the time a pre-bid or pre-proposal conference is scheduled, an Amendment will be issued to reschedule the conference. Useful information may be available at [www.psdri.net](http://www.psdri.net)
- 24. District Policies:** The Offeror(s) and his/her/its representatives shall follow all District policies while on District property. No work shall interfere with school activities or environments unless an authorized employee for the location gives permission.
- 25. Excusable Delay:** The Offeror shall not be liable for any excess costs if the failure to perform the contract arises out of causes beyond the control and without the fault or negligence of the Offeror. Such causes may include, but are not restricted to acts of God or of the public enemy, acts of the government in either its sovereign or contractual capacity, fires, floods, epidemics, quarantine restrictions, freight embargoes, and unusually severe weather, but in every case the failure to perform must be beyond the control and without the fault or negligence of the Offeror. If the failure to perform arises out of causes beyond the control of the Offeror and without the fault or negligence of the Offeror, the Offeror shall not be liable for any excess costs or failure to perform, unless the supplies or services to be furnished by the Offeror were obtainable from other sources in sufficient time to permit the Offeror to meet the required delivery schedule.
- 26. Explanation to Prospective Offerors:** Any prospective Offeror desiring an explanation or interpretation of this solicitation shall request it in writing soon enough to allow a reply to reach all prospective Offeror before submissions of their proposals. **Mandatory Bid Conference to take place at Jenks Middle School, 350 Division Street, Pawtucket, RI on Tuesday, October 15, 2019 at 2:30pm. Deadline for submission of questions: 12:00pm, Thursday, October 17, 2019. Questions must be submitted via email to: [devinem@psdri.net](mailto:devinem@psdri.net). Any questions/clarifications to this RFP will be posted as an addenda at [www.psdri.net](http://www.psdri.net).** No other District personnel shall be contacted regarding this solicitation. Firms or individuals that attempt to contact other District personnel or representatives or obtain information in any way other than the authorized method described herein may have their bid rejected.

- Any response to a request for interpretation of documents will be made by addendum if the District believes the interpretation is not clear in the proposal document. The District will not be responsible for any other explanation or interpretations.
  - Oral explanation and/or instructions given before the award of the contract shall not be binding.
  - Any information given to a prospective Offeror pertaining to this solicitation shall be furnished promptly to other known prospective Offerors as an amendment, if that information is necessary in submitting proposals or if the lack of it would be prejudicial to other prospective Offerors.
- 27. Examination of Records:** The District shall have until three (3) years after final payment under this contract to access and/or examine any of the Offeror's directly pertinent books, documents, papers or other records involving transactions related to this contract.
- 28. Licenses and Permits:** During the term of the contract, the Offeror shall be responsible for obtaining and maintaining in good standing, all licenses (including professional licenses, if any), permits, inspections and related fees for each of any such licenses, permits and/or inspections required by the District, county, city or other government entity or unit to accomplish the work specified in this solicitation document and the contract. Offeror shall provide a copy of same to District with their submittal.
- 29. Offeror Responsibility:** Each Offeror shall fully acquaint himself/herself with conditions relating to the scope and restrictions attending the execution of the work under the conditions of this RFP. It is expected that this will sometimes require on-site observation. The failure or omission of an Offeror to acquaint himself/herself with existing conditions shall in no way relieve the Offeror of any obligations with respect to this RFP or contract.
- 30. Proper Invoice:** Invoices submitted for payment for goods or services provided under this contract shall contain, as a minimum, the following information:
- Name of business
  - Contract number, Purchase Order Number, or other authorization for delivery of service or property
  - Complete description
  - Price and quantity of property or service actually delivered or executed
  - Shipping and payment terms
  - Title, telephone number and complete mailing address of responsible official to whom is to be sent; and
  - Other substantiating documentation as required by the contract.
- 31. Rejection/Cancellation:** The District reserves the right, to accept or reject, in part or in entirety, any or all proposals, to negotiate with all qualified offerors and to cancel in part or in entirety this solicitation if it is in the best interest of the District. Further, the District reserves the right to waive any or all informalities or technicalities in order to serve the best interest of the District.
- 32. Responses:** All responses to this solicitation must comply completely with the requirements and schedule indicated in this solicitation to be considered for evaluation. All Offeror(s) must be able to meet or exceed any and all requirements.
- 33. Subcontracting:** The Offeror shall not subcontract any portion of this contract without prior written approval from the District, which consent shall not be unreasonably withheld, provided, Offeror remains liable for performance of all terms of this contract.

**34. Prevailing Rate of Wages for Rhode Island:** The latest revisions of the wages rates may be examined during business hours at the office of the Director of Labor or visit <http://www.access.gpo.gov/davisbacon/index.html>.

**35. Minority Business Enterprise (MBE)**

Compliance with 10% MBE participation is part of the selection criteria.

**MBE, WBE, AND/OR Disability Business Enterprise Participation Plan Form:**

Attached (**See Appendix A**) is the MBE, WBE, and/or Disability Business Enterprise Participation Plan form. Bidders are required to complete, sign and submit with their overall proposal in a sealed envelope. Please complete separate forms for each MBE, WBE and/or Disability Business Enterprise subcontractor/supplier to be utilized on the solicitation.

“In accordance with RI Gen. Law § 37-14.1-1, it is the policy of the State of Rhode Island to support the fullest possible participation of firms owned and controlled by minorities (MBEs) and women (WBEs). Pursuant to §§ 37-14.1-2 and 37-14.1-6, MBEs and WBEs shall be included in all state purchasing, including, but not limited to, the procurement of goods, services, construction projects, or contracts funded in whole or in part with state funds, or funds which, in accordance with a federal grant or otherwise, the state expends or administers. MBEs and WBEs shall be awarded a minimum of ten percent (10%) of the dollar value of the entire procurement or project. MBE participation credit shall only be granted for firms duly certified as MBEs or WBEs by the State of Rhode Island, Department of Administration, Office of Diversity, Equity and Opportunity, MBE Compliance Office (MBECO). The current directory of firms certified as MBEs or WBEs may be accessed at <http://odeo.ri.gov/offices/mbeco/mbe-wbe.php> or by contacting Dorinda Keene at the MBECO at (401) 574-8670 or via email at [Dorinda.Keene@doa.ri.gov](mailto:Dorinda.Keene@doa.ri.gov)”

**36. Unlawful Acts:** The District interprets a signed proposal as signifying that the accompanying proposal is not the result of, or affected by, any unlawful act of collusion with any other persons or company engaged in the same line of business or commerce, or any other fraudulent act punishable under federal or state laws.

**Proposal Content:** Each Offeror must respond with information in sequence to each of the following. Failure to respond to each of the items below may result in the Offeror’s proposal being deemed non-responsive:

1. One company representative must be clearly assigned to the District as the point of contact for all performance and contract issues. Include representative’s name, telephone number, email address and any other appropriate means of contact for the representative.
2. **Previous experience and references:** Offerors shall provide as references, the names of at least three (3) current customers, similar in size and nature to work to be performed under this solicitation. Please provide name and telephone number. A brief description of the services provided shall accompany each reference.

The District reserves the right to consider the level of customer satisfaction in award of the proposal.

The District reserves the right to consider historic information and fact, whether gained from the Offeror's proposal, references, or any other source. Should the references volunteer any information outside the specific questions, this information may be used in the evaluation process.

3. **Previous Default:** Have you ever defaulted on a contract or been denied a contract due to non-responsibility to perform? If so, provide the facts and circumstances in your submission.

In submitting a proposal, the Offeror understands that the District will determine at its discretion, or in its best interest, which proposal, if any, is accepted. The Offeror waives any right to claim damages of any nature whatsoever, based on the selection process and any communications associated with the selection, and the final selection of the successful Offeror.

**Instructions to Offerors:**

- A. The District requires that one (1) original and two (2) copies of the proposal be submitted to the Chief Financial Officer no later than the deadline specified to receive proposals. Any proposals received after the scheduled deadline will be disqualified immediately in accordance with the District's policy.
- B. All proposals must be complete and must convey all of the information requested by the District. If significant errors are found in an Offeror's proposal, or if an Offeror's proposal fails to conform to the requirements of this solicitation, the District may elect to reject the proposal.
- C. When specifications or descriptive literature are submitted with the proposal, enter the Offeror's name and address thereon.
- D. **All proposals must be in a sealed envelope and have clearly marked on the envelope:**

Name of Firm

Address

Bid Proposal – Jenks – Food Service Equipment

Bid Opening – Wednesday, October 23, 2019 at 10:00am

**Notification:**

The contract resulting from this RFP shall be awarded to the most responsive and responsible offeror whose proposal is determined to be the most advantageous to the District. The District reserves the right, however, to reject any and all or portions of proposals received, and, in all cases, the District will be the sole judge as to whether an Offeror's proposal has or has not satisfactorily met the requirements of the RFP. The District is not required to furnish a statement of the reason(s) why a proposal was not deemed to be the most advantageous nor will it be required to furnish any information regarding the RFP.

**General Terms and Conditions:**

1. **Assignment:** No contract or its provisions may be assigned, sublet, or transferred without the written consent of the Chief Financial Officer.
2. **Experience and Reference Checks:** The District reserves the right to consider historic information and fact, whether gained from the Offeror's proposal, references, and any other source, in the evaluation process. The Offeror acknowledges (1) that the District will contact various persons who are familiar with the Offeror's prior work and related matters, whether such persons are voluntarily disclosed to the District in this proposal or not; (2) that truthful and

complete information is necessary for the District to make an adequate evaluation; and (3) that the Offeror will not take any action against any person who responds truthfully and in good faith to a bona fide inquiry by the District for purposes of evaluating the proposals received by the District under this solicitation.

3. **Governing Laws:** All proposals submitted in response to this solicitation are governed under the laws of the State of Rhode Island. The Offeror must be authorized and/or licensed to do business in the State of Rhode Island. Notwithstanding the fact that applicable statutes may exempt or exclude the successful offeror from requirements that it be authorized and/or licensed to do business in the state, by signing of this Agreement, the Offeror agrees to subject itself to the jurisdiction and process of the federal and state courts in Rhode Island as to all matters and disputes rising or to arise under the Agreement and the performance thereof, including any questions as to the liability for taxes, licenses or fees levied by the State.
4. **Indemnification:** The Offeror(s) shall agree to hold the District harmless and to indemnify the District from every expense, liability, or any payment arising out of or through injury (including death) to any person(s) or damage to any property of any location in which work is located arising out of or suffered through any act or omission of the Offeror(s).
5. **Minority Business:** Specify if your firm is a certified minority and/or women owned business. If so, please provide the District a copy of the certificate.
6. **Right to Protest:** Any Offeror who is aggrieved in connection with the awarding of a contract shall protest to the Chief Financial Officer within five (5) calendar days of the date of Award by the School Committee. The Protest should be emailed to Ms. Melissa Devine, Chief Financial Officer, [devinem@psdri.net](mailto:devinem@psdri.net).
7. **Submission of Data:** Each Offeror, upon request, shall submit evidence of liability insurance, Worker's Compensation insurance and other data regarding experience relating to this RFP and proposes to satisfy the requirements of this solicitation and fulfillment of a contract. The Contractor shall maintain during the entire period of performance under this contract, the required minimum insurance covering all properties and activities that are encompassed in the performance of the Proposal requirements. The Offeror must furnish a statement of Worker's Compensation insurance as required by law and by entering into contract guarantees that the Offeror will not file a claim against the District.

Upon request and/or prior to the commencement of work hereunder, potential Offerors shall furnish to the District, a certificate that satisfies the above insurance requirements. The policies evidencing required insurance shall contain an endorsement to the effect that cancellation or any material change in the policies adversely affecting the interests of the District in such insurance shall not be effective without fifteen (15) days advance written notice to the District. Failure to replace any canceled insurance shall be deemed a breach of contract by the Offeror.

The insurance coverage listed in this RFP must be procured by the Offeror(s) at their own expense.

8. **Termination:** Subject to the Provisions below, the contract may be terminated for any reason by the District providing a thirty (30) day advance notice in writing is given to the Contractor.
  - a. **Termination for Cause:** Termination by the District for cause, default or negligence on the part of the Offeror shall be excluded from the foregoing provisions, termination costs, if any, shall not apply. Any advance notice requirements are waived and the default provision of this RFP shall apply.

The District may, by written notice of default to the Offeror, terminate this contract in whole or in part if the Offeror fails to deliver supplies or to perform the services within the time specified in this contract or any extension.



- b. **Liquidated Damages:** Following a termination for cause, the Offeror will be responsible to the District for liquidated damages in the amount representing the difference between the Offeror's bid price and the price proposed by the second most-responsive offeror.
- c. **Termination for Non-appropriations:**
  - i. **Reduction in Scope:** Any contract entered into by the District shall be subject to cancellation without damages or further obligation when funds are not appropriated or are not available to support continuation of the contract. In lieu of cancellation the District reserves the right to negotiate a reduction in scope of work which must be agreed upon in writing as an addendum to the awarded contract.

## SECTION 001 - FOOD SERVICE EQUIPMENT

### 1.0 SCOPE OF WORK

- A. The work under this section comprises the furnishing and installation of food service equipment, counterwork and decor items as shown on the drawings and herein specified or otherwise noted. Electrical, plumbing and other work as made necessary by the modifications herein shall be done by licensed tradespeople supplied by Kitchen Equipment Contractor, ("KEC"). The scope of each individual project is detailed further in the item specifications below.
  1. Coordination of work. It is imperative in order to facilitate a smooth installation that the KEC closely coordinate its work with the District and Aramark. Such coordination should include scheduling of installation to ensure that any trades and installation personnel will not interfere with the normal operation and feeding schedules in each school where work is to be performed and that the jobsite will be ready to accept the food service equipment and decor as indicated in the RFP.
  2. The scope of this project shall consist of providing food service equipment consisting of custom stainless steel fabrication and foodservice equipment for Joseph Jenks Middle School including delivery, set-in-place and final electrical and plumbing connections as described in specifications.
  3. The pricing proposal shall include detailed pricing, including pricing for substitute products, for each of the four area layouts provided in attachments A through D. The District reserves the right to make an award in total or in part, according to the best interests of the District.
  4. The project will also require removal and disposal of existing equipment. KEC shall supply dumpsters, if needed.

### 1.1 SCOPE/GENERAL

- A. Submittals: Product Data for each type of food service equipment indicated and the following:
  1. Coordination drawings: For locations of food service equipment and service-utility locations and characteristics. Key equipment with item numbers and descriptions

indicated in Contract Documents.

2. Maintenance Data: Operation, maintenance and parts data for food service equipment. Include manufacturer's authorized service agencies' addresses and telephone numbers.

B. NSF Standards: Comply with applicable NSF International (NSF) standards and criteria and provide NSF Certification Mark on each equipment item.

C. All lighting and electrical products installed shall be UL listed.

## 1.2 SCOPE/PRODUCTS

A. Food Service Equipment Schedule: Equipment items are specified in the Food Service Equipment Schedule located at the end of this Section.

B. Sealant: ASTM C 920; Type S, Grade NS, Class 25, Use NT. Provide elastomeric sealant NSF certified for end-use application indicated. Provide sealant that, when cured and washed meets requirements of Food and Drug Administration's 21 CFR § 177.2600 for use in areas that come in contact with food.

C. All equipment must be new, of the latest model, complete with all motors, drivers, and controls and ready for final connections.

D. All decor materials shall comply with all state, local and federal codes. All painted surfaces shall be covered with a final coat of transparent sealant for protection.

## 1.3 SCOPE/EXECUTION

A. Examine roughing-in for piping, mechanical and electrical systems to verify actual locations of connections before installation.

B. Install food service equipment level and plumb, according to manufacturer's written instructions and referenced standards.

C. Install equipment with access and maintenance clearances according to manufacturer's written instructions and requirements of authorities having jurisdiction.

D. Provide cutouts in equipment, neatly formed, with grommets around edges of holes to prevent damage to power, computer lines & cables where required to run service lines through equipment to make final connections.

E. Except for mobile and adjustable-leg equipment, securely anchor and attach items and accessories to walls, floors, or bases with stainless-steel fasteners, unless otherwise indicated.

I. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.

- J. Provide final protection and maintain conditions, in a manner acceptable to manufacturer and installer, that ensure food service equipment is without damage or deterioration at time of Substantial Completion.
- K. Cleaning and Preparation of New Equipment
- L. Remove protective coverings and clean and sanitize equipment, both inside and out.
- M. Prepare all painted surfaces by thoroughly cleaning surfaces to be painted and applying Kilz or similar primer where necessary.

#### 1.4 RESPONSIBILITIES OF KEC

##### A. KEC Provide Licensed Electrical Contractor who shall:

1. Obtain all necessary permits before work begins.
2. Furnish and install all rough-in wiring for food service equipment, including convenience receptacles at walls.
3. Disconnect and re-connect as required, items required to be moved in accordance with the scope of work.
4. Furnish and install all required disconnect switches between rough-in points and connection points on equipment.
5. Be responsible for all rough-in and final connection of all equipment. Provide final connections and cord sets (where not provided) between appliances and rough-in positions.
6. Where not specified by equipment manufacturer, electrical contractor is responsible for outlet, fused disconnects, cord sets (where not provided), and final connections of equipment.
7. Furnishing and installing all switches (except disconnect switches other than those which may be called for by item specification), contractors, combination starters with fused disconnect, controls, etc., necessary for the proper and safe operation of the equipment.

##### A. KEC Provide Licensed Plumbing Contractor who shall:

1. Obtain all necessary permits before work begins.
2. Furnish and install all rough-in piping for hot and cold water supply and waste line food service equipment.

3. Furnish and install all hot and cold water piping, with shut off valve in each line and pressure reducers, where required, and make final connections.
4. Furnish & install all waste piping, tailpieces, traps, vents, etc. and make final connections to equipment as furnished by KEC.
5. Make and test all connections of equipment to rough-in connections to assure proper connections and requirements.

#### 1.5 QUALIFICATION OF KEC

A. KEC must show evidence of performing contracts of this type and scope with personnel to install, service and maintain equipment of this type under the terms of these specifications and warranty.

#### 1.6 COORDINATION OF WORK

- A. Because of the complex nature of the work to be performed it will be necessary for all prospective bidders to visit the jobsite prior to submitting their bid in order to familiarize themselves with the nature of the work to be done. A mandatory pre-bid conference is scheduled for Tuesday, October 15, 2019, 2:30pm at 350 Division Street, Pawtucket, RI 02860.
- B. KEC shall arrange a meeting with the School Department's Director of Facilities, Aramark's food service director, and KEC subcontractors including electrical contractor, fabricator, painting, flooring and other trades within 10 working days of contract award to discuss projects, timetable of work and verify dimensions and conditions at jobsites.
- C. KEC must begin work as soon as possible but not later than Pawtucket School Department Winter Recess, which begins on December 23, 2019. During school recess, work may be performed during the daytime hours Monday through Friday. While school is in session, work may not begin until 3pm and must end by 9:30pm, Monday through Friday. Other hours may be agreed upon by Pawtucket School Department & KEC.

#### 1.7 SUBSTITUTIONS

- A. Substitutions of brands or fabricators of equipment, decor items, and paint or floor materials will be accepted unless otherwise noted in the RFP as No Substitution.

#### 1.8 EQUIPMENT NOTES

- A. All equipment, where possible (if provided by factory), should be energy-star rated.
- B. All equipment marked for and approved for demolition by the School Department must be removed from the site and disposed of by KEC.
- C. All walk-in cooler/freezer units shall adhere to the following specifications:

1. Provide pre-fabricated cold storage room assembly of size and shape shown on drawings. Exact overall size to be field verified prior to fabrication. On-site field visits required, to verify all dimensions and work to be performed.
2. The 4" foam core panels shall be Underwriters Laboratories-listed as having flame spread of 25 or lower and smoke generation of 450 or lower when tested in accordance with ASTM E-84-76. Panels shall be approved by Factory Mutual as a Class 1 building type. They shall be manufactured with foamed in place CFC free Enovate 3000 foam system in accordance with the 2009 Federal Energy Standards (EISA).
3. All work and materials shall fall in full accordance with local and/or state ordinances, and with any other prevailing rules and regulations. KEC shall notify the manufacturer of any additional items/options required by these regulations so that the manufacturer shall include those items in its pricing.
4. Panels shall consist of interior and exterior metal skins precisely foamed with steel dies and roll-form equipment and thoroughly checked with gauges for accuracy. Metal skins shall be treated on the inside surface with a bonding agent to ensure a stable adhesion with the chemical bonding agents of the urethane. The metal skins shall be placed into heated molds and liquid urethane injected between them. Urethane shall be Enovate 3000 foamed in place (poured, not frothed) and, when completely cured, shall bind tenaciously to metal skins to form an insulated panel. Panels shall contain 100% urethane insulation and have no internal wood or structural members between skins. To insure tight joints, panel edges must have foamed-in-place tongues and grooves with a flexible vinyl gasket foamed-in-place on the interior and exterior of all tongue edges. Gaskets shall be resistant to damage from oil, fats, water and detergents and must be NSF-approved. Gaskets shall not be stapled or glued to metal skins.
5. Insulation shall be rigid urethane "Foamed-in-Place." Insulation shall have a minimum R-value of R32 for freezers. These R-values shall be determined as per Section 312 of the EISA code. For calculating the R-value of the freezer, the K-factor of the foam at 20° F. (average foam temperature) shall be used. For calculating the R-value of the cooler, the K-factor of the foam at 55° F. (average foam temperature) shall be used.
6. All panels except corner panels shall be made in 23" and 46" widths, fully interchangeable for fast, easy assembly. Panels 11-1/2", 17-1/4", or 34-1/2" wide are to be furnished only if required to fit allocated space. To assure perfect alignment and maximum strength, corner panels shall employ a right angle configuration with exterior horizontal dimensions of 12" on each side.
7. Panels shall be equipped with diaphragmatic joining devices. The distance between locks shall not exceed 46". Each device shall consist of a cam action, hooked locking arm placed in one panel, and a steel rod positioned in the adjoining panel, so that when the arm is rotated, the hook engages the rod and

draws the panels tightly together with cam action. Arms and rods shall be housed in individual steel pockets. Pockets on one side of the panel shall be connected to pockets on the other side in width, by use of 2" wide metal straps set into and completely surrounded by insulation. When panels are joined together, these straps shall form lock-to-lock connections for superior strength. Locking device shall be accessible from the inside to facilitate installations in confined areas, and shall be provided with flush press-fit caps. Surface mounted plastic plugs will not be accepted.

8. Exterior Finish to be stucco embossed galvalume™ steel on unexposed areas, and Stainless Steel on exposed front.
9. Interior Finish to be stucco embossed galvalume™ steel. Ceilings to be stucco embossed white galvanized steel.
10. Floor Construction and Finish - Floor panel construction shall be similar to that described in sections 4, 5, 6, and 7 above. Provide 4" foam core floor panels. Interior finish to be 16 ga. stainless steel, foamed-in-place with NSF cove radius. Floors are capable of supporting up to 700 lbs per sq/ft stationary loading. **KEC must verify site is prepped and ready for cooler/freezer installation.** Floors to set directly in a flat, level pad.
11. Doors – Doors will be 36" Super doors with reinforced U-Channel steel frame with a thermal breaker that prevents twisting, sagging, and eliminates the need for structural members. Doors to be furnished with Dent D1000 Latch, Satin aluminum; D1250Z hinges, satin aluminum; Dictator V1600B Hydraulic door closer. Also the door will have a 2" dial thermometer, vapor proof light assembly, with bulb; and an inside safety release. Super door to have 1/8 diamond aluminum kick plates in and out on door and frame.
12. Accessories - (3) 48" Fluorescent light fixtures complete with bulbs, shall be provided. Freezer to include a pressure relief port.
13. Preassembled Remote hermetic systems shall be provided, sized for holding only, no product load calculated. Systems shall be UL approved as systems (not components only). All systems shall utilize R-404A refrigerant. Walk-ins must be able to maintain -10° F. operating temperature in the freezer with a maximum run time of 18 hours under normal operating conditions (taking into consideration opening and closing of doors). Unit shall be furnished with low-ambient kit for outdoor installation.
14. Freezer to have a BLP 106LE-S2BPE evaporator (208-230/3/60) with a air-cooled BEZA 010 H8 HS2BF Scroll condensing unit (208-230/3/60) designed for outdoor operation.
15. Cooler to have BLP 214-MA-S1BPE Smart-Speed evaporator (115/1/60) with an air-cooled BEHA 020 L6 HT3BF hermetic condensing unit (208-230/3/60)

designed for outdoor operation. Also a time clock will be shipped loose for field installation.

16. Cooler Evaporator to be provided with two-speed EC fan motors with Smart-Speed™ technology.
17. All penetrations for electrical and refrigeration lines shall be cut and sealed in field by the KEC.
18. Manufacturer shall warrant that any part of the structure it supplies (except the refrigeration system and its related accessories) is free from defects in materials or workmanship under normal use and service. The insulated panel portion of the structure is warranted to be free from defects under normal use and service for a period of 10 years from date of installation (but in no event shall the warranty be in force for more than 10 years and 6 months from date of initial shipment). Panel surface condition is warranted free from defects under normal use and service for one year from installation, provided the panels are stored and installed in accordance with Manufacturer's instructions. Mechanical (including hardware, gasketing, Speed-lok assemblies, aluminum weather roofs) and electrical components, except refrigeration systems (which are covered by a separate warranty) are warranted to be free from defects under normal use and service for one year from date of installation. (In no case shall this portion of the warranty be in force for more than one year and six months from date of initial shipment). Full warranty information is to be provided with the walk-in.
19. Refrigeration system shall be warranted for 12 months with an optional 5 (1 plus 4) year compressor warranty available.

END OF SECTION 001

002 SPECIFICATIONS

**NOTE: KEC must verify, at the time of site visit, required voltage for all electrical equipment listed within these specifications.**

**JOSEPH JENKS MIDDLE SCHOOL – SERVERY and WALK-IN COOLER/FREEZER  
SCOPE OF WORK**

- A) Remove and dispose of existing equipment. KEC shall supply dumpsters, if needed.
- B) Provide and install new Combi Oven-Steamer.
- C) Provide and install new Tilting Skillet/Braising Pan.
- D) Provide and install new Tilting Kettle.
- E) Provide and install new Convection Steamer.
- F) Provide and install new Convection Ovens.
- G) Provide and install new Custom Stainless Work Tables.
- H) Provide and install new Blast Chiller.
- I) Provide and install new Custom Serving Counter.
- J) Provide and install new Drop-In Heated Shelf.
- K) Provide and install new Drop-In Hot Wells and new Drop-In Cold Pans..
- L) Provide and install new Custom Sneeze Guards (with integrated LED or food warmer).
- M) Provide and install new Airscreen Merchandisers.
- N) Provide and install new Custom Cashier Counter.
- O) All labor, plumbing and electrical necessary for turn-key installation.

**ITEM 1 – SECTION LEFT BLANK ON PURPOSE, N/A**

**ITEM 2 – SECTION LEFT BLANK ON PURPOSE, N/A**

**ITEM 3 - COMBI OVEN, GAS (1 REQ'D)**

Convotherm Model C4 ET 6.20GS

Convotherm Combi Oven/Steamer, gas, boilerless, (6) 18" x 26" full size sheet pan or (12) 12" x 20" x 1" hotel pan capacity, 9" easyTouch control panel, 20 stages each & 399 cooking recipes storage, (4) cooking modes: hot air, steam, combi-steam & retherm, multi-point core temperature probe, five-speed auto reversing fan, includes (3) wire racks, anti-microbial hygienic door handle, pull-out spray hose, ConvoClean+ fully automatic hands-free cleaning system, s/s construction, 0.5 kW, 120v/60/1-ph, 7.5 amps, 68,200 BTU, cULus, NSF, ENERGY STAR®

1 ea 2 years parts and labor warranty, standard

1 ea Gas type to be specified

1 ea ConvoClean "Hands Free" automatic cleaning system, comes with: (1) 2.5 gal ConvoClean, (1) 2.5 gal ConvoCare and set of connectors and hoses, standard

1 ea Disappearing Door, for EasyTouch 6.20

1 ea The RO system is recommended when a physical water test has not been conducted. The filter system should be used only if water test results for installation location are on file at the factory. See manufacturer's Water Treatment Selection Guide for assistance.

1 ea Optipure Water Treatment System, dual-cartridge, (1) CTO-Q10 cartridge, (1) CTO-QCR cartridge, 2.5 gpm, 0.5 micron sediment and chlorine up to 20,000 gallons, 0.5 chloramine up to 6,000 gallons, pressure gauge, inlet shut-off valve, mounting bracket, for use with steam & combi ovens



1 ea Oven Stand, open with storage shelf & cover panel, for C4 6.20 & 10.20 (p/n 3251501)

**ITEM 4 - TILTING SKILLET BRAISING PAN, ELECTRIC (1 REQ'D)**

Cleveland Range Model SEL40T1

PowerPan™ Tilting Skillet, electric, 40-gallon capacity, bead blasted cooking surface, 10° tilt cooking feature, with easy manual hand tilt, spring-assisted cover with vent, gallon & liter markings, food strainer, s/s construction with open leg frame, 208v/60/3-ph, UL, CE, NSF

1 ea 1-year parts & labor warranty, standard

1 ea Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)

1 ea Standard wattage

1 ea 208v/60/3-ph, 18kW, 50.0 amps, standard

1 ea Food Strainer, 30 & 40 gallon, for braising pans, standard

**ITEM 5 - KETTLE, ELECTRIC, TILTING (2 REQ'D)**

Cleveland Range Model KEL40T

Kettle, electric, tilting, 40-gallon capacity, 2/3 steam jacket design, open tri-leg base, stainless steel exterior finish, standard with flanged feet, 50 psi rating, cover & draw-off optional

2 ea 1-year parts & labor warranty, standard

2 ea Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)

2 ea Standard wattage

2 ea (VOK2) 440-480v/60/3-ph, 19.6kW, 23.6 amp

2 ea No draw-off, standard

**ITEM 6 - CONVECTION STEAMER, GAS (1 REQ'D)**

Cleveland Range Model 24CGA10.2

Steamcraft® Gemini™ 10 Convection Steamer, pressureless, gas, 2 compartments with individual generators, (5) 12 x 20 x 2-1/2 pans/compartiment capacity, SureCook controls, 60-minute mechanical timer & manual (continuous steaming) bypass switch, left-hand hinged door, controls on right, 1 standard treated & tap water connection, stainless steel construction, 6" adjustable legs with flanged feet, 144,000 BTU total

1 ea 1-year parts & labor warranty, standard

1 ea 5 year pro-rated parts warranty on boilers & steam generators

2 ea 3 year Convection Steamer Door Warranty, standard

1 ea Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)

1 ea Gas type to be specified

1 ea (VOS115) 120v/60/1-ph, 2 blowers & controls, 150 watts each (DO NOT connect to GFI outlet)

**ITEM 7 - CONVECTION OVEN, GAS (3 REQ'D)**

Blodgett Oven Model ZEPH-200-G DBL

Zephaire Convection Oven, gas, double-deck, bakery depth, capacity (5) 18" x 26" pans per compartment, (SSI-D) solid state infinite controls with digital timer, two speed fan, flue connector, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, 120,000 BTU, ETL, CE, NSF

- 3 ea 2 year parts, 2 year labor and 1 additional year door warranty (parts only), standard
- 3 ea Gas type to be determined
- 6 ea 115v/60/1-ph, 6.0 amps, 2-wire with ground, cord & plug, 1/2 hp (per deck), standard
- 3 ea Top Oven: Solid State infinite with digital timer, standard
- 3 ea Bottom Oven: Solid State infinite with digital timer, standard
- 3 ea Venting to be determined
- 3 st 6" legs, adjustable, stainless steel (set), standard

**ITEM 8 - WORK TABLE, 72", STAINLESS STEEL TOP (2 REQ'D)**

John Boos Model ST6-3072SSK

Work Table, 72"W x 30"D, 16/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD

**ITEM 9 - BLAST CHILLER FREEZER, REACH-IN (1 REQ'D)**

American Panel Corporation Model AP12BCF110-3

HURRiCHiLL™ Blast Chiller/Shock Freezer, Reach-in, self-contained, (24) 12" x 20" x 2.5" or (12) 18" x 26" pan capacity, 110 lbs. from 160° F to 38° F blast chill capacity/90 minutes, 90 lbs. 160° F to 0° F freeze capacity/240 minutes, 7" LCD touch screen controller with Quick Start & A La Carte functionality, (1) heated food probe, stainless steel interior & exterior, 6" stainless steel legs, 3 HP, UL CLASSIFIED EPH, cUL, ANSI/NSF

- 1 ea 1 year parts & labor warranty standard on cabinet only
- 1 ea Four year compressor warranty is standard, labor not included
- 1 ea 208v/60/3-ph, 10.0 amps, 6' cord, NEMA L15-20P

**ITEM 10 - SERVING COUNTER (1 REQ'D)**

Custom Fabrication

Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage or deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Serving Counter; 28' 0"

**ITEM 11 - HEATED SHELF FOOD WARMER (1 REQ'D)**

Hatco Model GRSBF-60-S

Glo-Ray® Built In Heated Shelf with Flush Top, 61-1/2" x 25-1/2" surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, NSF, cUL, UL, UL EPH Classified, ANSI/NSF 4, CSA

- 1 ea NOTE: Includes 24/7 parts & service assistance
- 1 ea 1-Yr Warranty on Blanket Heating Elements against burnout, standard
- 1 ea 120v/60/1-ph, 1500 watts, 12.5 amps, NEMA 5-15P (Domestic voltage), standard
- 1 ea Thermostat control with lighted rocker switch (Available at time of purchase only), standard

**ITEM 12 - SNEEZE GUARD (1 REQ'D)**

Custom Fabrication

Provide and install Custom Fabricated Sneeze Guard. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

DIMENSION: 63" clear, adjustable

ACCESSORIES:

- 1 ea Hatco GRN4-60 Glo-Ray® Narrow Halogen Foodwarmer, 60" L, remote dimmer switch control & master toggle, steel housing in a variety of colors with angle mounting bracket and 3' conduit standard, 800w, cUL, UL, UL EPH Classified, ANSI/NSF 4
- 1 ea Hatco NOTE: Includes 24/7 parts & service assistance
- 1 ea Hatco 120v/60/1-ph
- 1 ea Hatco 6'-10' Extended Electrical Leads
- 1 ea Hatco Stainless steel housing finish 60"
- 1 ea Hatco Stainless Steel Flush Mount Bezel Finish, standard

**ITEM 13 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (1 REQ'D)**

Delfield Model N8130BP

Drop-In Mechanically Cooled Pan, 30-3/4"W x 26" D, 2-pan size, 1" dia. drain, insulated pan, stainless steel inner liner & top, galvanized steel outer liner, includes adapter bars, self-contained refig, R290 Hydrocarbon refrigerant, 1/5 hp, (29-3/4" x 25" cutout required), cUL, UL, NSF 7

- 1 ea 1 year parts & labor warranty, standard
- 1 ea 1 year compressor warranty, standard
- 1 ea 115v/60/1-ph, 3.7 amps, NEMA 5-15P, standard

**ITEM 14 - SNEEZE GUARD (1 REQ'D)**

Custom Fabrication

Provide and install Custom Fabricated Adjustable Sneeze Guard. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

DIMENSION: 33" Clear; Adjustable

ACCESSORY: LED Light

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**ITEM 15 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (2 REQ'D)**

Delfield Model N8156BP

Drop-In Mechanically Cooled Pan, 56-1/4" W x 26" D, 4-pan size, 1" dia. drain, insulated pan, stainless steel inner liner & top, galvanized steel outer liner, includes adapter bars, self-contained refig, R290 Hydrocarbon refrigerant, 1/4 hp, (55-1/4" x 25" cutout required), cUL, UL, NSF 7

2 ea 1 year parts & labor warranty, standard  
2 ea 1 year compressor warranty, standard  
2 ea 115v/60/1-ph, 5.6 amps, NEMA 5-15P, standard

**ITEM 16 - SNEEZE GUARD (2 REQ'D)**

Custom Fabrication

Provide and install Custom Fabricated Adjustable Sneeze Guard. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

DIMENSION: 61" Clear; Adjustable

ACCESSORY: LED Light

**ITEM 17 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 REQ'D)**

Delfield Model N8759-D

Drop-In Hot Food Well Unit, Electric, individual pans, wet/dry type with drain & manifold, 4-pan size for 12" x 20" pans, individual infinite temperature controls, stainless steel top & wells, galvanized outer liner, (58-1/2" x 25" cutout required), cUL, UL, NSF

1 ea 1 year parts & labor warranty, standard  
1 ea 208v/60/1-ph, 20.0 amps, standard

**ITEM 18 - SNEEZE GUARD (1 REQ'D)**

Custom Fabrication

Provide and install Custom Fabricated Adjustable Sneeze Guard. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

DIMENSION: 61" Clear; Adjustable

ACCESSORY: LED Light

**ITEM 19 - OPEN DISPLAY MERCHANDISER (2 REQ'D)**

Beverage Air Model VM12-1-G-LED

Vuemax Series Open-Air Merchandiser, 34-4/5"W x 31-2/3"D x 78-4/5" H, open-air, 12 cu. ft. capacity, glass sides, (5) shelves, night curtain, 36° F - 40° F operating temperatures, LED interior lighting, maintenance-free condenser, gray painted exterior, 6" adjustable legs, (2) 1/4 HP, cETLus, ETL-Sanitation

2 ea 3 years parts & labor warranty (excludes maintenance items)  
2 ea Additional 2 years compressor warranty, standard  
2 ea 120v/60/1-ph, 10.0 amps  
2 ea Security Cover, with lock, for VM12

**ITEM 20 - CASHIER COUNTER, DUAL SIDED (1 REQ'D)**

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### Custom Fabrication

Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage or deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified, **no substitutions**. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Serving Counter, Dual Trayrails; 4' 0"

ACCESSORY: Locking Drawer, Locking Door

### **ITEM 21 – CASH REGISTER – PROVIDED BY SCHOOL DEPARTMENT**

### **ITEM 22 - WALK-IN COOLER, DOUBLE (1 REQ'D)**

Custom

Provide and install Kolpak Custom Fabricated Walk-In Cooler (Double).

### OVERALL

Overall Dimensions: 16'-4" x 12'-8" x 6'-10 1/4"

Compartments: 2 - Combo Cooler

### COMPARTMENT

Interior Dimensions: 7'-8" x 12'-0" x 6'-2 5/8"

### WALLS

4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

### CEILING

4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

### FLOOR APPLICATION

4" Class 1 - Foamed in place Urethane

Type: Standard 1000# ERA

Finish: Aluminum - Diamond Tread .125

### COMPARTMENT ACCESSORIES

(2 ea) Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)

### DOOR

34" x 69" Left Swing Out  
Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

### FRAME

Exterior: Galvalume - Embossed 26 Ga  
Interior: Galvalume - Embossed 26 Ga

### PLUG

Exterior: Galvalume - Embossed 26 Ga  
Interior: Galvalume - Embossed 26 Ga

### DOOR/OPENING ACCESSORIES

(1 ea) Handle - Kason 28 with Locking Assembly (STD)  
(1 ea) Door Closer - Kason 1098 w/Cover & Hook (STD)  
(1 ea) Thermometer - 2 inch Dial w/6' Lead (STD)  
(1 ea) Switch - Pilot Light Included UL (STD)  
(2 ea) Hinge - Kason 1345 Adjustable / Spring Assisted (STD)  
(1 ea) Vent - Pressure Relief, Heated Kason 1825 (STD)  
2.83 lf Threshold, FRP  
(1 ea) Heater Wire, 5 Watt / FT  
(1 ea) Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)

### COMPARTMENT

Interior Dimensions: 7'-8" x 12'-0" x 6'-2 5/8"

### WALLS

4" Class 1 - Foamed in place Urethane  
Exterior: Galvalume - Embossed 26 Ga  
Interior: Galvalume - Embossed 26 Ga

### CEILING

4" Class 1 - Foamed in place Urethane  
Type: Standard  
Attachment: Lock Down  
Exterior: Galvalume - Embossed 26 Ga  
Interior: Galvalume - Embossed 26 Ga

### FLOOR APPLICATION

4" Class 1 - Foamed in place Urethane  
Type: Standard 1000# ERA  
Finish: Aluminum - Diamond Tread .125

### COMPARTMENT ACCESSORIES

(2 ea) Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)

## DOOR

34" x 69" Left Swing Out

Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

## FRAME

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

## PLUG

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

## DOOR/OPENING ACCESSORIES

(1 ea) Handle - Kason 28 with Locking Assembly (STD)

(1 ea) Door Closer - Kason 1098 w/Cover & Hook (STD)

(1 ea) Thermometer - 2 inch Dial w/6' Lead (STD)

(1 ea) Switch - Pilot Light Included UL (STD)

(2 ea) Hinge - Kason 1345 Adjustable / Spring Assisted (STD)

(1 ea) Vent - Pressure Relief, Heated Kason 1825 (STD)

2.83 lf Threshold, FRP

(1 ea) Heater Wire, 5 Watt / FT

(1 ea) Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)

## **ITEM 23 - WALK-IN FREEZER (1 REQ'D)**

Custom

Provide and install Kolpak Custom Fabricated Walk-In Freezer.

## OVERALL

Overall Dimensions: 16'-5" x 13'-9" x 6'-10 1/4"

Single Compartment Freezer

## COMPARTMENT

Interior Dimensions: 15'-9" x 13'-1" x 6'-2 5/8"

## WALLS

4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

## CEILING

4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

### FLOOR APPLICATION

4" Class 1 - Foamed in place Urethane  
Type: Standard 1000# ERA  
Finish: Aluminum - Diamond Tread .125

### COMPARTMENT ACCESSORIES

(3 ea) Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)

### DOOR

34" x 69" Left Swing Out  
Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

### FRAME

Exterior: Galvalume - Embossed 26 Ga  
Interior: Galvalume - Embossed 26 Ga

### PLUG

Exterior: Galvalume - Embossed 26 Ga  
Interior: Galvalume - Embossed 26 Ga

### DOOR/OPENING ACCESSORIES

(1 ea) Handle - Kason 28 with Locking Assembly (STD)  
(1 ea) Door Closer - Kason 1098 w/Cover & Hook (STD)  
(1 ea) Thermometer - 2 inch Dial w/6' Lead (STD)  
(1 ea) Switch - Pilot Light Included UL (STD)  
(2 ea) Hinge - Kason 1345 Adjustable / Spring Assisted (STD)  
(1 ea) Vent - Pressure Relief, Heated Kason 1825 (STD)  
2.83 If Threshold, FRP  
(1 ea) Heater Wire, 5 Watt / FT  
(1 ea) Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)

### **ITEM 24 - SURROUND WALL (2 REQ'D)**

Custom Fabrication

KEC shall provide and install a Custom Fabricated laminate surround wall for the aircscreen merchandisers. Surround Wall shall be a 5" thick by 54" high laminate wall which shall be built in a U-Shape and shall conceal the aircscreen merchandisers located beside the cashier counter.  
DIMENSION: Linear U-Shape 2' 6" x 3' 6" x 2' 6"

### **ITEM 25 - CHASEWAY SYSTEM AND LIGHTS (1 REQ'D)**

Custom Fabrication

KEC shall provide and install a Soffit/Chase System complete with lighting components. KEC shall provide concept for the soffit/chase system with bid documents. KEC shall provide shop drawing detail and/or color renderings (if requested) of the proposed soffit/chase above the serving counters. NOTE: KEC must provide for electrical connection of all equipment in the serving counters as well as the lighting components of the soffit/chase system.

LIGHTING PACKAGE INCLUDES (at minimum):

(5 ea) Pendant Adaptors  
(5 ea) Light Bulb - 75 Watt - Tough Coat

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- (3 ea) 8' Track for lights
- (2 ea) Starter track for lighting
- (5 ea) Decorative Pendant Lights

**ITEM 26 - DEMOLITION LABOR (1 REQ'D)**

KEC shall include turnkey labor costs for demolition of existing serving lines in bid (must also include dumpster, if necessary).

**ITEM 27 - TRANSPORT/DELIVERY (1 REQ'D)**

KEC shall include all applicable freight and shipping costs in bid.

**ITEM 28 - ELECTRICAL (1 REQ'D)**

KEC shall include turnkey labor costs for electrical hook-ups in bid.

**ITEM 29 - UNCRATE (1 REQ'D)**

KEC shall include in the bid turnkey labor costs for set-in-place and installation of all equipment.

**JOSEPH JENKS MIDDLE SCHOOL – REMOTE AREA**

**SCOPE OF WORK**

- A) Remove and dispose of existing equipment. KEC shall supply dumpsters, if needed.
- B) Provide and install new Reach-In Refrigerator.
- C) Provide and install new Heated Cabinet.
- D) Provide and install new Custom Work Table.
- E) Provide and install new Pizza Conveyor Oven.
- F) Provide and install new Custom Serving Counter.
- G) Provide and install new Drop-In Heated Shelf.
- H) Provide and install new Airscreen Merchandiser.
- I) Provide and install new Drop-In Hot Wells and new Drop-In Cold Pans..
- J) Provide and install new Custom Sneeze Guards (with integrated LED or food warmer).
- K) Provide and install new Drop-In Heated Shelf.
- L) Provide and install new Custom Cashier Counter.
- M) All labor, plumbing and electrical necessary for turn-key installation.

**ITEM R1 - REACH-IN REFRIGERATOR (1 REQ'D)**

Traulsen Model G20010

Dealer's Choice Refrigerator, Reach-in, two-section, 46.02 cu. ft., self-contained refrigeration, (2) full-height solid doors (hinged left/right), (3) epoxy coated shelves per section (factory installed), stainless steel front, anodized aluminum sides & interior, microprocessor control with LED display, LED interior lights, 6" high casters, non-flammable R-450A refrigerant, 1/3 HP, cETLus, NSF

- 1 ea            3 year parts & labor and 5 year compressor warranty, standard
- 1 ea            115v/60/1ph, 7.4 amps, NEMA 5-15P, standard

**ITEM R2 - PROOFER CABINET, MOBILE (1 REQ'D)**

Metro Model C539-CDC-4-GY

C5™ 3 Series Heated Holding & Proofing Cabinet, with Grey Insulation Armour™, mobile, full

height, insulated, Dutch clear polycarbonate doors, removable bottom mount control module, thermostat to 200°F, fixed wire slides on 3" centers (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, cULus, NSF

**ITEM R3 - WORK TABLE, 96", STAINLESS STEEL TOP (1 REQ'D)**

John Boos Model ST6-3696SSK-X

Work Table, 96"W x 36"D, 16/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs & adjustable undershelf, adjustable bullet feet, NSF, CSA-Sanitation, KD (Available in Effingham and Nevada)

1 ea Standard flyer accessories only, NO modifications to flyer items allowed or their accessories

**ITEM R4 - CONVEYOR OVEN, ELECTRIC (1 REQ'D)**

Lincoln Impinger Model V2501/1346

Lincoln Impinger® Countertop Oven, electric, ventless, single-deck, extended 50" conveyor, digital controls, 208v/60/1-ph, 27.0 amps, 3 wires, 6.0 KW, NSF, UL, cUL, UL710B

1 ea 1 yr. standard warranty, per oven

**ITEM R5 - SNEEZE GUARD (1 REQ'D)**

Custom Fabrication

Provide and install Custom Fabricated Sneeze Guard. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

DIMENSION: 45" clear, Adjustable

ACCESSORIES:

- 1 ea Hatco GRN4-42 Glo-Ray® Narrow Halogen Foodwarmer, 42" L, remote dimmer switch control & master toggle, steel housing in a variety of colors with angle mounting bracket and 3' conduit standard, 700w, cUL, UL, UL EPH Classified, ANSI/NSF 4
- 1 ea Hatco NOTE: Includes 24/7 parts & service assistance
- 1 ea Hatco 120v/60/1-ph
- 1 ea Hatco 6'-10' Extended Electrical Leads
- 1 ea Hatco Stainless steel housing finish 60"
- 1 ea Hatco Stainless Steel Flush Mount Bezel Finish, standard

**ITEM R6 - HEATED SHELF FOOD WARMER (1 REQ'D)**

Hatco Model GRSBF-42-S

Glo-Ray® Built In Heated Shelf with Flush Top, 43-1/2" x 25-1/2" surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, NSF, cUL, UL, UL EPH Classified, ANSI/NSF 4, CSA

- 1 ea NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
- 1 ea NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
- 1 ea 1-Yr Warranty on Blanket Heating Elements against burnout, standard
- 1 ea 120v/60/1-ph, 1100 watts, 9.2 amps, NEMA 5-15P (Domestic voltage), standard

- 1 ea NOTE: Recommended for use in metallic countertop, verify that the material is suitable for temperatures up to 200 degree F
- 1 ea Thermostat control with lighted rocker switch (Available at time of purchase only), standard

**ITEM R7 - ICE CREAM CABINET – PROVIDED BY ARAMARK**

**ITEM R8 - CASHIER COUNTER (1 REQ'D)**

Custom Fabrication

Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage or deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Serving Counter, Single Sided; 3' 6"

ACCESSORY: Locking Drawer, Locking Door

**ITEM R9 - OPEN DISPLAY MERCHANDISER (1 REQ'D)**

Beverage Air Model VM12-1-G-LED

Vuemax Series Open-Air Merchandiser, 34-4/5"W x 31-2/3"D x 78-4/5" H, open-air, 12 cu. ft. capacity, glass sides, (5) shelves, night curtain, 36° F - 40° F operating temperatures, LED interior lighting, maintenance-free condenser, gray painted exterior, 6" adjustable legs, (2) 1/4 HP, cETLus, ETL-Sanitation

- 1 ea 3 years parts & labor warranty (excludes maintenance items)
- 1 ea Additional 2 years compressor warranty, standard
- 1 ea 120v/60/1-ph, 10.0 amps
- 1 ea Security Cover, with lock, for VM12

**ITEM R10 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (1 REQ'D)**

Delfield Model N8130BP

Drop-In Mechanically Cooled Pan, 30-3/4"W x 26" D, 2-pan size, 1" dia. drain, insulated pan, stainless steel inner liner & top, galvanized steel outer liner, includes adapter bars, self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 hp, (29-3/4" x 25" cutout required), cUL, UL, NSF 7

- 1 ea NOTE: Freight quotes are only valid from Delfield
- 1 ea 1 year parts & labor warranty, standard
- 1 ea 1 year compressor warranty, standard
- 1 ea 115v/60/1-ph, 3.7 amps, NEMA 5-15P, standard

**ITEM R11 - SNEEZE GUARD (1 REQ'D)**

Custom Fabrication

Provide and install Custom Fabricated Adjustable Sneeze Guard. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

DIMENSION: 33" Clear; Adjustable

ACCESSORY: LED Light

**ITEM R12 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 REQ'D)**

Delfield Model N8731-D

Drop-In Hot Food Well Unit, Electric, individual pans, wet/dry type with drain & manifold, 2-pan size for 12" x 20" pans, individual infinite temperature controls, stainless steel top & wells, galvanized outer liner, (30-3/4" x 25" cutout required), cUL, UL, NSF

1 ea NOTE: Freight quotes are only valid from Delfield

1 ea 1 year parts & labor warranty, standard

1 ea 120v/60/1-ph, 16.6 amps, standard

**ITEM R13 - SNEEZE GUARD (1 REQ'D)**

Custom Fabrication

Provide and install Custom Fabricated Adjustable Sneeze Guard. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

DIMENSION: 33" Clear; Adjustable

ACCESSORY: LED Light

**ITEM R14 - HEATED SHELF FOOD WARMER (1 REQ'D)**

Hatco Model GRSBF-60-S

Glo-Ray® Built In Heated Shelf with Flush Top, 61-1/2" x 25-1/2" surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, NSF, cUL, UL, UL EPH Classified, ANSI/NSF 4, CSA

1 ea NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details

1 ea NOTE: Includes 24/7 parts & service assistance, call 800-558-0607

1 ea 1-Yr Warranty on Blanket Heating Elements against burnout, standard

1 ea 120v/60/1-ph, 1500 watts, 12.5 amps, NEMA 5-15P (Domestic voltage), standard

1 ea NOTE: Recommended for use in metallic countertop, verify that the material is suitable for temperatures up to 200 degree F

1 ea Thermostat control with lighted rocker switch (Available at time of purchase only), standard

**ITEM R15 - SNEEZE GUARD (1 REQ'D)**

Custom Fabrication

Provide and install Custom Fabricated Sneeze Guard. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels

have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

DIMENSION: 63" clear, adjustable

**ACCESSORIES:**

- 1 ea Hatco GRN4-60 Glo-Ray® Narrow Halogen Foodwarmer, 60" L, remote dimmer switch control & master toggle, steel housing in a variety of colors with angle mounting bracket and 3' conduit standard, 800w, cUL, UL, UL EPH Classified, ANSI/NSF 4
- 1 ea Hatco NOTE: Includes 24/7 parts & service assistance
- 1 ea Hatco 120v/60/1-ph
- 1 ea Hatco 6'-10' Extended Electrical Leads
- 1 ea Hatco Stainless steel housing finish 60"
- 1 ea Hatco Stainless Steel Flush Mount Bezel Finish, standard

**ITEM R16 - SERVING COUNTER (1 REQ'D)**

Custom Fabrication

Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage or deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Serving Counter; 13' 0"

**ITEM R17 - S/S RAILING W/GATE (1 LOT REQ'D)**

Custom Fabrication

Fabricate, provide and install custom fabricated stainless steel traffic control railing. Railing shall be 42" tall and fabricated from 2" square 14 gauge ASTM 304 stainless steel tubing with a #3 finish. The railing can be mounted with surface plates at each post or core-drilled and grouted, whichever the jobsite conditions dictate. Horizontal members shall be 2" square tubing to match the posts, lower rail shall be 8" A.F.F. Each post shall be finished with a matching stainless steel cap. Railing shall be fabricated with laminate panels in between each post. Laminate panels shall be 3/4" birch plywood finished with plastic laminate on both sides. Laminate color to be determined before fabrication. Panels shall be trimmed in stainless steel channel and welded in place on both posts.

DIMENSION: Railing w/ Gate; 14' 0" and Railing w/Gate: 4' 0"

**ITEM R18 - CHASEWAY SYSTEM AND LIGHTS (1 REQ'D)**

Custom Fabrication

Page 29 of 35

KEC shall provide and install a Soffit/Chase System complete with lighting components. KEC shall provide concept for the soffit/chase system with bid documents. KEC shall provide shop drawing detail and/or color renderings (if requested) of the proposed soffit/chase above the serving counters. NOTE: KEC must provide for electrical connection of all equipment in the serving counters as well as the lighting components of the soffit/chase system.

**LIGHTING PACKAGE INCLUDES (at minimum):**

- (5 ea) Pendant Adaptors
- (3 ea) Light Bulb - 75 Watt - Tough Coat
- (2 ea) 8' Track for lights
- (1 ea) Starter track for lighting
- (3 ea) Decorative Pendant Lights

**ITEM 19 - SECTION LEFT BLANK ON PURPOSE, N/A**

**ITEM 20 - CASHIER SERVING COUNTER (1 REQ'D)**

Custom Fabrication

Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage or deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Serving Counter; 6' 0"

**ITEM R21 CASH REGISTERS – BY OWNER**

**ITEM R22 - ELECTRICAL (1 REQ'D)**

KEC shall include turnkey labor costs for electrical hook-ups in bid.

**ITEM R23 - UNCRATE (1 REQ'D)**

KEC shall include in the bid turnkey labor costs for set-in-place and installation of all equipment. KEC shall include all applicable freight and shipping costs in bid.

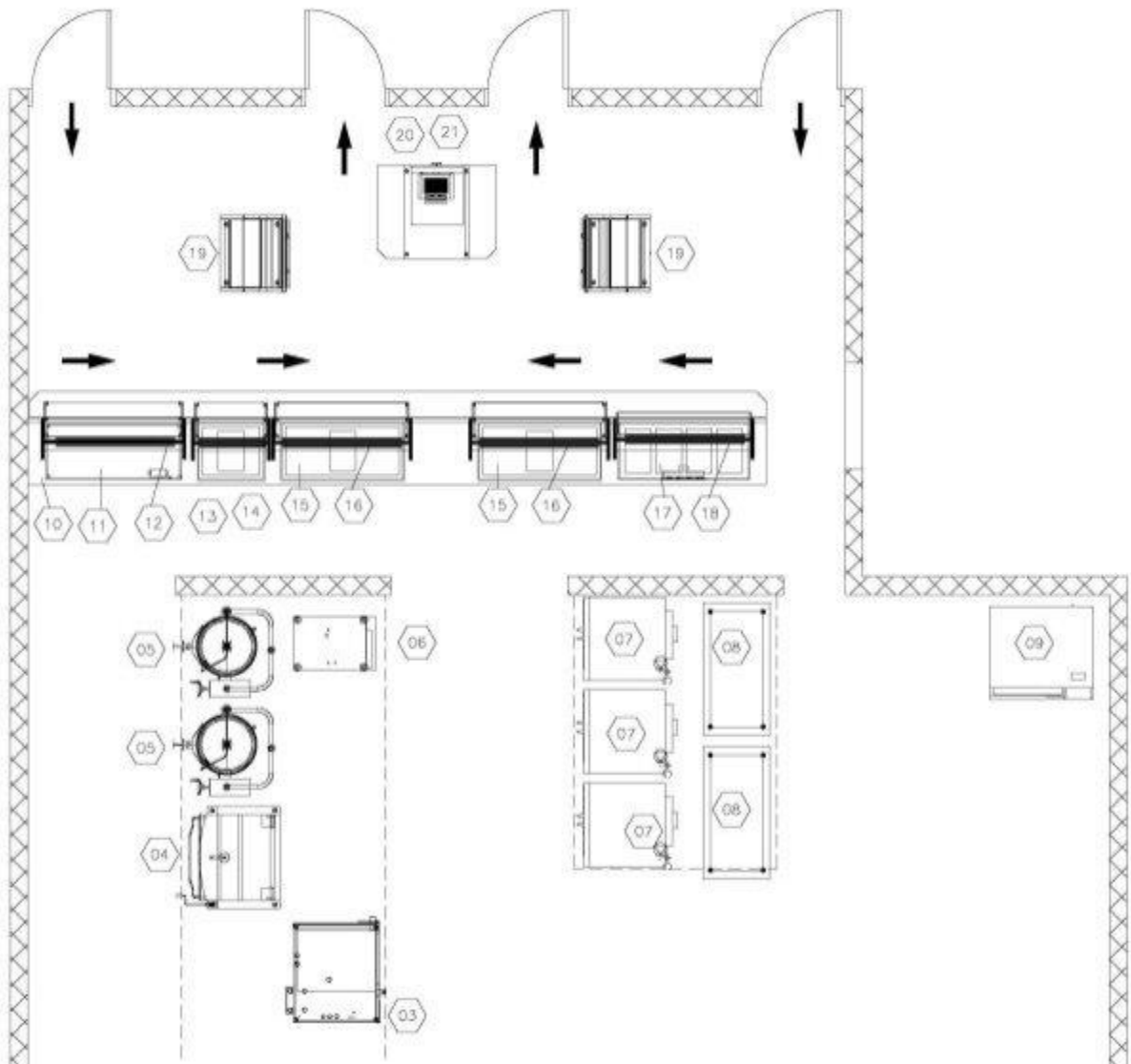
END OF SECTION 002

## ATTACHMENTS

- ATTACHMENT A Joseph Jenks Middle School – Served Layout & Walk-In Cooler/Freezer
- ATTACHMENT B Joseph Jenks Middle School – Double Walk-In Cooler Layout
- ATTACHMENT C Joseph Jenks Middle School – Walk-In Freezer Layout
- ATTACHMENT D Joseph Jenks Middle School – Remote Area Layout

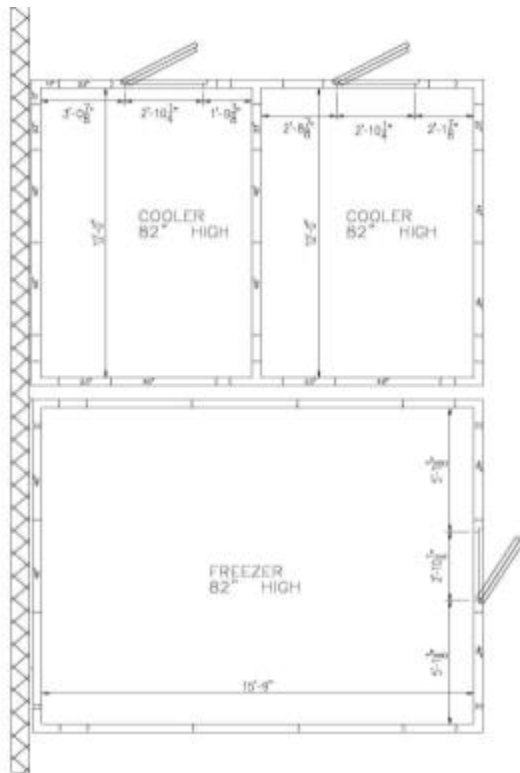
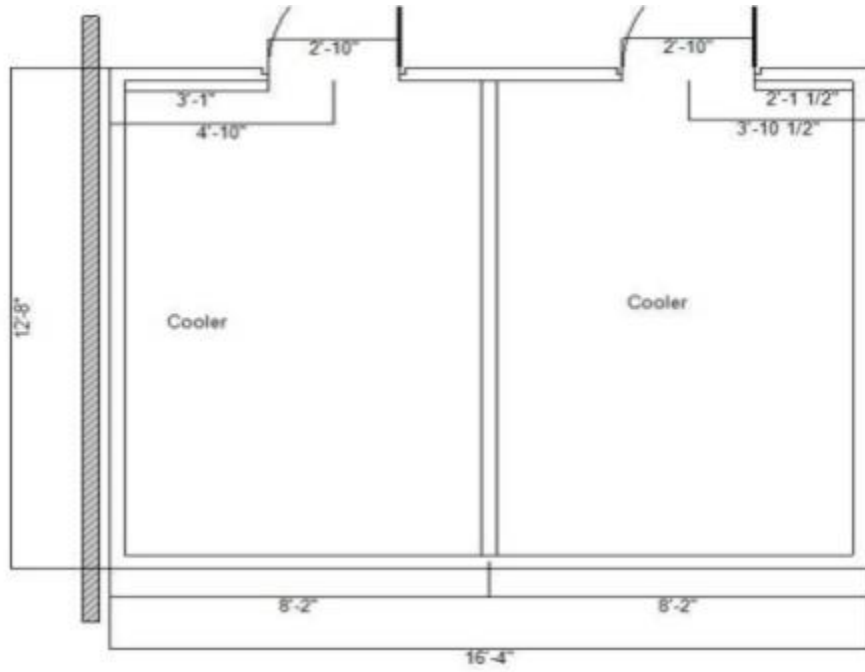
**NOTE: Provide an itemized pricing list for each layout as it appears in Attachments.** The District reserves the right to make an award in total or in part, according to the best interests of the District.

ATTACHMENT A – Joseph Jenks Middle School Servery Layout

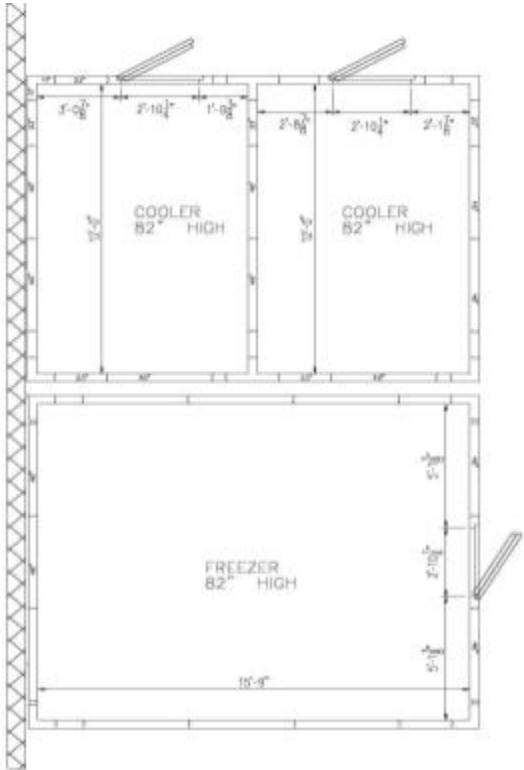
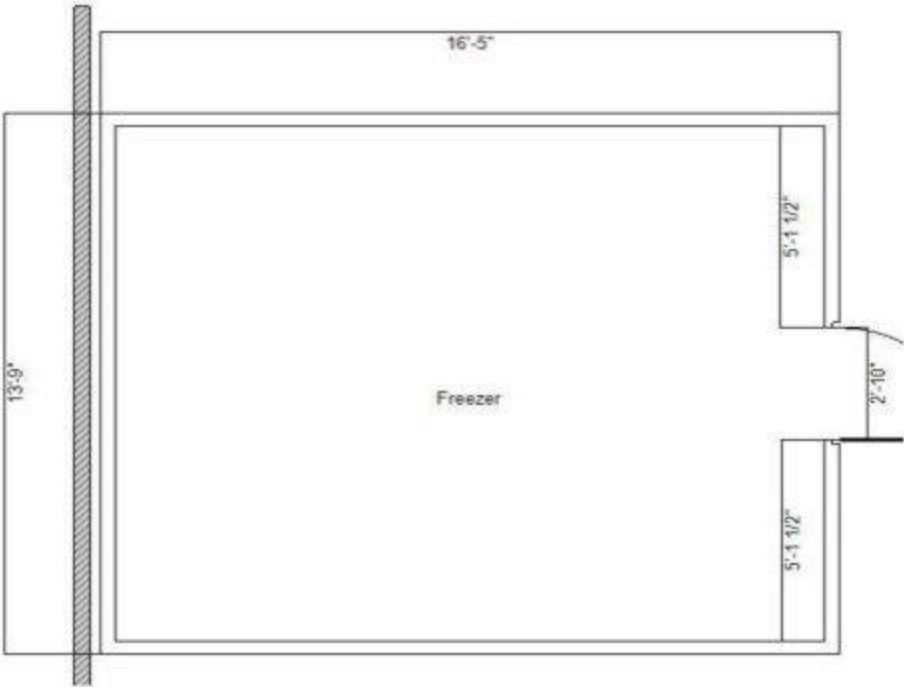




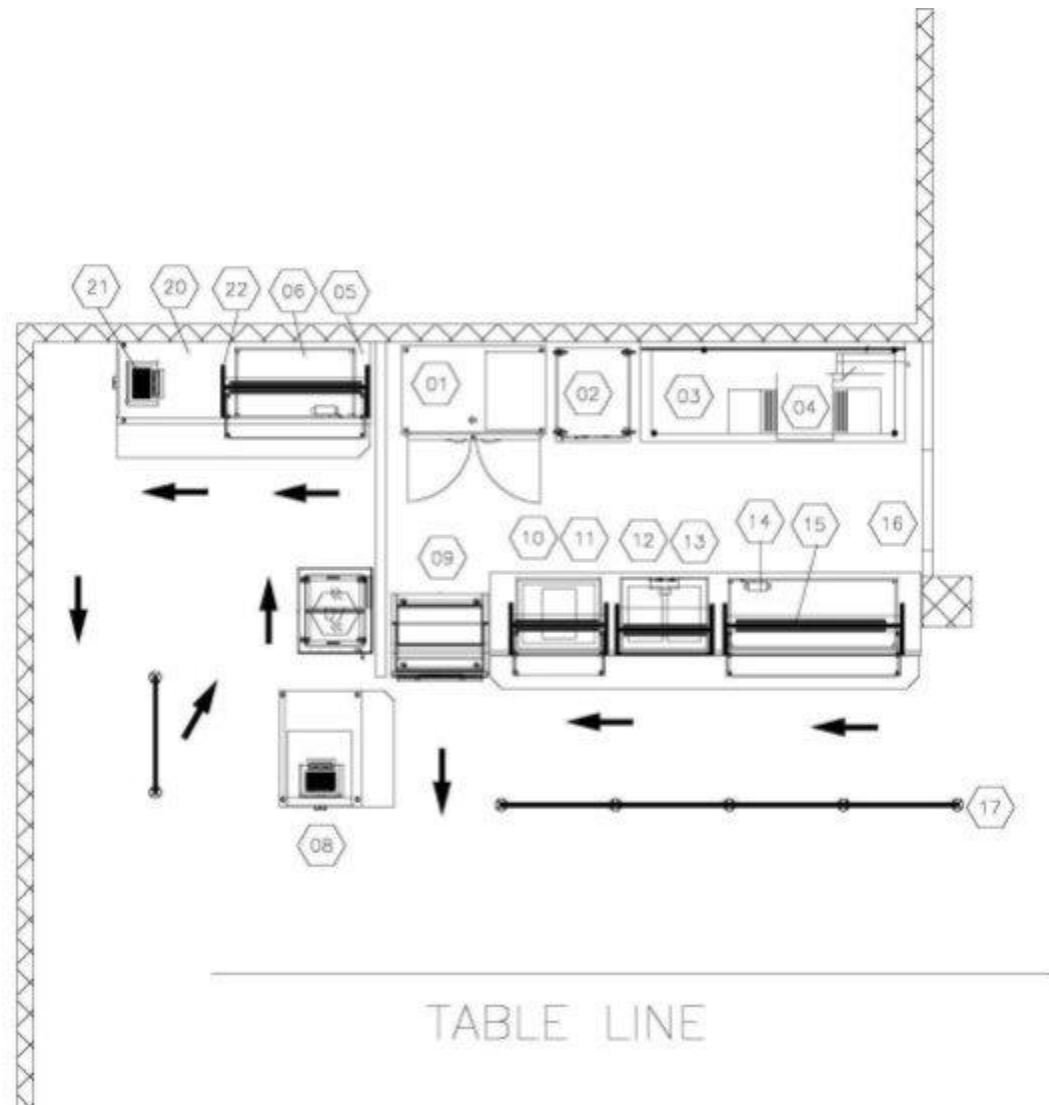
ATTACHMENT B – Joseph Jenks Middle School Walk-In Cooler Layout



ATTACHMENT C – Joseph Jenks Middle School Walk-In Freezer Layout



ATTACHMENT D – Joseph Jenks Middle School Remote Area



**INSPECTION :**

**The District shall have the right to inspect any materials, components, equipment, supplies, services or completed work specified herein. Any of said items not complying with these specifications are subject to rejection at the option of the District. Any items rejected shall be removed from the premises of the District and/or replaced at the entire expense of the successful Offeror.**