McKenzie Middle School 80 Woodrow Ave McKenzie, TN 38201

Bid Specifications for Serving Line

1.01 <u>QUALIFICATIONS OF BIDDERS:</u> FOOD SERVICE CONTRACTORS MUST HAVE A TENNESSEE CONTRACTORS LICENSE FOR THESE PROJECTS AS FINAL INSTALLATION IS REQUIRED.

- A. It is required that all fabricated equipment such as food serving units, tables, sinks, counter tops, etc., described in following specifications other than by name and catalog numbers, be manufactured by an equipment fabricator who has the plant, personnel and engineering facilities to properly design, detail and manufacture high quality food service equipment. The manufacturer to be subject to approval of the Owner. All work in the above category manufactured by one manufacturer and of standard unit assembly and uniform design and finish.
- B. The manufacturer of this equipment must be able to show that he is now, and has been engaged in the manufacture or distribution of equipment as required under this contract as his principal product.
- C. Upon demand, manufacturer being considered for possible negotiation, shall submit to the Owner, evidence of his/her having executed contracts of a size comparable to this contract. He shall further submit evidence of ample financial resources which enable him to handle the work in a satisfactory manner, and to delivery items of equipment as desired, without delaying the process of the work.
- D. The manufacturer of this equipment as herein specified is a recognized distributor for the items of equipment specified herein to be of other manufacture than his own.
- E. Quality Assurance:
 - a. Manufacturer's Qualifications: Firms regularly engaged in manufacture of food service equipment types, capacities, and sizes required, whose products have been satisfactory use in similar service for not less than 5 years.
 - b. Installer's Qualifications: Firms with at least 3 years of successful installation experience on projects with food service equipment similar to that required for project.
 - c. Fabricator's Qualifications: Where indicated units required custom fabrication, provide units fabricated by shop which is skilled and with a minimum of 5 years of experience in similar work. Fabricate all custom equipment items at same shop. Where units cannot be fully shop-fabricated, it will be acceptable to complete fabrication work at project site.
- F. Only manufacturers who can meet the foregoing qualifications will be considered to be approved.

1.02 BRANDS AND NAMES:

A. Substitutions by any bidder wishing to supply alternate equipment other than that specified shall follow the requirements listed in the Invitation to Bid.

- B. Bidders recommending such substitutions are cautioned to examine mechanical and electrical plans and conditions of building to determine if such substitutions will require changes in mechanical and electrical connections which have already been planned. If proposed substitutions require such changes, bidder shall be responsible for any cost involved.
- C. Any FOOD SERVICE CONTRACTOR (manufacturer representative are not allowed to contact the owner after the bid is released) wishing to supply alternate equipment other than that specified must submit a written require for substitution to the OWNER ten (10) days prior to the Bid Date for approval or disapproval. The require must be accompanied by the name of the manufacturer and model, a complete descriptions of the proposed substitution, drawings, catalog cuts, specifications, performance and test data, samples if applicable, and all information necessary for an evaluation. A stations describing any changes in materials, equipment, or work that incorporation of the substitute would require must be included. A detailed description of the manner in which the proposed substitution conforms and/or varies from the item specified must also be provided. References of ten comparable jobs will be required within a one hundred fifty mile radius of the school. If approved an addendum will be issued.

1.03 INSTALLATION:

- A. All pricing to include disconnection and removal of existing equipment as required for new equipment installation and to be disposed of by Food Service Dealer as requested by Marion County Schools.
- B. All pricing to include delivery, uncrate and set in place with all crating material removed from the site.
- C. New units are to be cleaned and ready to use.
- D. Installation to include all final electrical hook-ups.
- E. All electrical work to be within five feet of the location of final hook-up.
- F. <u>Junction box and electrical panel upgrades</u>, if needed, are to be by McKenzie Special School District.

1.04 <u>DEMONSTRATION</u>:

A. Demonstration by factory representative is required for all equipment.

1.05 GUARANTEE:

- A. The FSC shall guarantee in writing all materials and workmanship of equipment provided under this Contract for a period of one year from date of final acceptance, <u>unless</u> <u>otherwise noted</u>. Any defects due to the use of improper materials or workmanship and not due to carelessness or misuse occurring within that time shall be promptly rectified by this Contractor at his own expense upon notifications by the Owner.
- B. The serving lines will have a 2 year warranty to include all parts and labor.

General Specifications:

- 1. Modular serving lines with 24.5" wide bodies.
- 2. Bodies to be constructed of paint grip steel. Color to be determined by McKenzie Special School District at time of ordering.
- 3. Operator side of all counters shall have doors.
- 4. 14 gauge stainless steel tops.
- 5. Counter top heights to be 36" A.F.F.
- 6. Tray slide heights on both sides of serving line to be 34" A.F.F.
- 7. 10" solid stainless steel tray slides on hinged brackets with no runners.
- 8. Tray slides on both sides of counter.
- 9. Food shields to be single tier self service style open on both sides for buffet style service. Food shields to be constructed with 3/8" tempered glass with rounded edges for the guards, tops, and end panels mounted onto 1" diameter stainless steel mounting posts. LED lights. Duke model #TS-482DS. Lights in all food shields to be wired to counter.
- 10. All counters to be provided with cord and plug.
- 11. Hardware to be provided by Duke for bolting counters together in the field.
- 12. All cabinets on casters.
- 13. Warranty: Two year parts and labor for serving line.

Itemized Specifications:

Item 1: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate

Model #: E305-25PG

- 1. 74" long counter shall have (5) 12x20 stainless steel sealed hot food wells with drains all manifolded to one master drain valve. Drain line to have hose bibb connection.
- 2. Electrical: 208v, 1ph. NEMA L14-30P.
- 3. Food shields to be single tier, double sided. TS-482DS-74.
- 4. Counter shall be with hinged doors and recessed handles.
- 5. Hot food wells and food shield lights shall have interconnect box for single cord and plug for counter. Counter shall have 10' cord and plug.

Item 2: UTILTIY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate

Model #: 311-25PG

- 1. 74" long solid top counter.
- 2. Electrical: 120v, 1ph. NEMA 5-15P.
- 3. Food shields to be single tier, double sided. TS-482DS-74.
- 4. Counter shall be with hinged doors and recessed handles.
- 5. Food shield lights shall plug into receptacle for single cord and plug. Counter shall have 6' cord and plug.

Item 3: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate

Model #: E305-25PG

- 1. 74" long counter shall have (5) 12x20 stainless steel sealed hot food wells with drains all manifolded to one master drain valve. Drain line to have hose bibb connection.
- 2. Electrical: 208v, 1ph. NEMA L14-30P.
- 3. Food shields to be single tier, double sided. TS-482DS-74.
- 4. Counter shall be with hinged doors and recessed handles.
- 5. Hot food wells and food shield lights shall have interconnect box for single cord and plug for counter. Counter shall have 10' cord and plug.

Item 4: COLD FOOD COUNTER, Qty. 1 Manufacturer: DUKE, or pre-approved alternate

Model #: 316-25PG-N7

- 1. 60" long counter shall have (4) 12x20 pans with condensate evaporator.
- 2. Electrical: 120v, 1ph. NEMA 5-15P.
- 3. Food shields to be single tier, double sided. TS-482DS-60.
- 4. Counter shall be with hinged doors and recessed handles.
- 5. Cold food wells and food shield lights shall receptacle for single cord and plug. Counter shall have 8' cord and plug.

Item 5: CASHIER STATION, Qty. 2
Manufacturer: DUKE, or pre-approved alternate

Model #: 306-25PG

- 1. Cashier station shall have drawer with lock and key.
- 2. Cashier station to have try slides on both sides of unit.
- 3. Cutout on top with grommet for POS power cords.
- 4. Electrical outlet mounted in base to plug in POS system. Duplex 5-15P.

Installation Requirements for successful bidder:

- Deliver, uncrate, set in place, level, remove crating for all new equipment.
- To make all final electrical and plumbing connections.
- Responsible for fastening all hardware to bolt counters together.
- Start up all new equipment.
- McKenzie Special School District will remove existing equipment.
- McKenzie Special School District will handle all upgrades to electrical outlets for final electrical connection by successful bidder.