



Request for Proposal
Food Service Equipment

RFP Solicitation Number: OPS CN-2014-02

DATE POSTED: April 24, 2014

RETURN PROPOSALS NO LATER THAN:

CLOSING DATE: May 6, 2014
CLOSING TIME: 2:00 P.M.

MAIL OR HAND DELIVER PROPOSAL TO:

SCHOOL DISTRICT OF NEWBERRY COUNTY
Attn: Carolyn Barnes
Child Nutrition Director
6794 US Highway 76
Prosperity, SC 29127

NOTE: FAX AND OR EMAIL RESPONSES TO THIS RFP ARE NOT ACCEPTABLE
THE SCHOOL DISTRICT OF NEWBERRY COUNTY (SDNC) 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

FACSIMILE NO.

FEDERAL ID OR SOCIAL SECURITY NO.

SC Contractor's License # (if applicable)

EMAIL ADDRESS: _____ **SC CERTIFIED MINORITY VENDOR: Yes or No (circle one)**

I/WE THE UNDERSIGNED UNDER PENALTIES OF PERJURY CERTIFY:

1. SUBMISSION OF A RESPONSE TO THIS PROPOSAL DOES NOT VIOLATE ANY FEDERAL OR STATE ANTI-TRUST LAWS.
2. COMPLIANCE WITH ALL REQUIREMENTS OF THE SOUTH CAROLINA DRUG-FREE WORKPLACE ACT, SECTION 44-107-10, ET SEQ. S.C. CODE ANN, (1976). *(Applicable to awards in excess of \$50,000.00).*
3. COMPLIANCE WITH THE CODE OF LAWS OF SOUTH CAROLINA REGARDING THE ETHICS, GOVERNMENT COMPLIANCE WITH S.C. TAX WITHHOLDING AMENDMENTS SECTION 12-9-310 (A) 2(3).
4. TO FURNISH ITEM(S) AND OR SERVICE(S) IDENTIFIED HEREIN, AT THE PRICE(S) QUOTED, PURSUANT TO ALL TERMS, CONDITIONS, PROVISIONS, AND SPECIFICATIONS CONTAINED IN THIS DOCUMENT OR ANY SUBSEQUENT WRITTEN AMENDMENTS, WHICH CLEARLY REFERENCE THIS PROPOSAL NUMBER.
5. COMPLIANCE WITH ALL PROVISIONS AND CLAUSES BY REFERENCE IDENTIFIED HEREIN.
6. RECOGNITION THAT THIS SOLICITATION IS GOVERNED BY THE SCHOOL DISTRICT OF NEWBERRY COUNTY PROCUREMENT CODE.

AUTHORIZED SIGNATURE

AUTHORIZED SIGNATURE PRINT/TYPE)

PROPOSAL MUST BE SIGNED BY AUTHORIZED AGENT TO BE VALID****

GENERAL PROVISIONS

1. This solicitation does not commit the School District of Newberry County (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 School District of Newberry County's Procurement Code and Regulations govern and supersede 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. 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 Assistant Superintendent for Operations & Administration, or designee, who shall in the presence of another employee re-seal the envelope and note on envelope that it was opened in error.
5. **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, addendums will be posted at www.newberry.k12.sc.us Any addenda issued by the District shall become a formal part of this RFP OPS CN 2014-02.***

Addenda shall be forwarded to all potential offerors who are known by the District to have received a complete 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 School District of Newberry County shall not be legally bound by any amendment for interpretation that is not in writing.

Offerors shall acknowledge receipt of any amendment to this solicitation by signing and returning the amendment(s) with their proposal. If this solicitation is amended, then all terms and conditions which are not modified remain unchanged.

6. **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. Any award issued will be issued to, and the contract will be formed with, the entity identified as the Offerer.
7. **Affirmative Action:** The Contractor shall comply with all federal and state requirements concerning fair employment and employments of the handicapped, and concerning the treatment of all employees, without regard to or discrimination by reason of race, color, religion, sex, national origin or physical handicap.
8. **Ambiguous Bids/Proposals:** Proposals which are uncertain as to terms, delivery, quantity, or compliance with requirements 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 may bind the Offeror to these services in accordance with the requirements contained in this Request for Proposal (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.

In the event that identical proposals are received on like items, the Asst. Supt. for Operations and Administration shall award proposals in accordance with the District's Procurement Code.

The District reserves the right to make an award in total or in part, according to the best interests of the District. Contractors not willing to accept award of partial bid must so indicate as part of their proposal.

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 vendor's response to this solicitation.

14. Bidder's Qualification: No proposal shall be accepted from, and no contract will be awarded to, any person, firm, or corporation that is deemed irresponsible or unreliable to the District.

15. Clarifications: The District reserves the right, at any time after opening and prior to award, to request from any Proposer clarification, address technical questions, or to seek or provide other information regarding the Proposer's bid. Such a process may be used for such purposes as providing an opportunity for the Proposer to clarify his bid in order to assure mutual understanding and/or aid in determinations of responsiveness or responsibility.

16. 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 Freedom of Information Act. However, commercial and/or financial information which is confidential or privileged included in proposals will not be disclosed if such information has been identified by the firm as confidential. All firms who wish to have selected information in their proposals remain confidential must visibly mark as "Confidential" each part of the proposal they consider to contain proprietary information.

17. Contractor Responsibility: The Contractor alone will be held solely responsible to the District for performance of all Contractor obligations under any contract resulting from their proposal.

18. Contract Documents: This RFP is the contract between the District and the awarded bidder(s)/proposer(s). 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 requirements of this solicitation. Bidders should submit with their bid any other document(s) that the bidder wishes the District to review. 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 School District of Newberry County. The District's RFP supersedes any respondent's proposed document(s).

- 19. Covenant Against Contingent Fees:** The vendor 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 vendor for the purpose of securing business. For breach or violation of this warranty, the School District of Newberry County shall have the right to annul 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.
- 20. Correction of Errors in the Proposal:** All prices and notations 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.
- 21. District Closings:** If an emergency or unanticipated event interrupts normal District processes so that offers cannot be received at the School 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.newberry.k12.sc.us
- 22. District Regulations:** The vendor(s) and his representatives shall follow all applicable regulations while on District property, including the NO SMOKING, NO WEAPONS, and DRUG-FREE policies. No work shall interfere with school activities or environments unless an authorized employee for the location gives permission.
- 23. Excusable Delay:** The Contractor 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 contractor. 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, strikes, 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 contractor. If the failure to perform arises out of causes beyond the control of the contractor and without the fault or negligence of said contractor, the contractor shall not be liable for any excess costs or failure to perform, unless the supplies or services to be furnished by the contractor were obtainable from other sources in sufficient time to permit the contractor to meet the required delivery schedule.
- 24. Explanation to Prospective Proposers:**
- Any prospective Proposer desiring an explanation or interpretation of this solicitation shall request it in writing soon enough to allow a reply to reach all prospective Proposers before submission of their proposals. **DEADLINE FOR SUBMISSION OF QUESTIONS: May 2, 2014 AT 2:00 P.M.** Questions should be submitted via email to: cbarnes@newberry.k12.sc.us Any questions/clarifications to this RFP will be posted as an addenda at www.newberry.k12.sc.us. Note: 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 the respondent's 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.

- b. Oral explanation and/or instructions given before the award of the contract shall not be binding.
- c. Any information given to a prospective Proposer pertaining to this solicitation shall be furnished promptly to other prospective Proposers as an amendment, if that information is necessary in submitting proposals or if the lack of it would be prejudicial to other prospective Proposers.

25. Examination of Records:

The School District of Newberry County shall have until three (3) years after final payment under this contract access to and the right to examine any of the Contractor's directly pertinent books, documents, papers or other records involving transactions related to this contract.

26. Licenses and Permits: During the term of the contract, the Contractor 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.

27. Offeror Responsibility: Each Proposer 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 a Proposer to acquaint himself/herself with existing conditions shall in no way relieve the Proposer of any obligations with respect to this RFP or contract.

28. Posting of Award: All Proposers will receive an "Intent to Award" notice from the School District of Newberry County.

29. 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 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
- Name where applicable
- Title, telephone number and complete mailing address of responsible official to whom is to be sent; and
- Other substantiating documentation of information as required by the contract.

30. 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 proposers 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.

- 31. Responses:** All responses to this solicitation must comply completely with the requirements and schedule indicated in this solicitation to be considered for evaluation. All vendor(s) must be able to meet or exceed any and all requirements.
- 32. Subcontracting:** The Contractor shall not subcontract any portion of this contract without prior written approval from the school district, which consent shall not be unreasonably withheld, provided, Contractor remains liable for performance of all terms of this contract.
- 33. 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 person or company engaged in the same line of business or commerce, or any other fraudulent act punishable under the state of South Carolina or United States laws.

PROPOSAL CONTENT: Each Proposer must respond with information in sequence to each of the following. Failure to respond to each of the items below may result in your 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 for contact for the representative.
2. ***Previous experience and references:*** Bidders 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 submitting a proposal, the Proposer understands that the District will determine at its discretion, or in their best interest, which proposal, if any, is accepted. The Proposer 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 Proposer.

EVALUATION CRITERIA

All proposals will be reviewed for purposes of determining responsiveness and responsibility. Any proposal, which does not meet the essential requirements of the District, will be subject to disqualification. For purposes of determining responsibility, all information given by the proposer concerning its availability to perform fully the contract requirements and the integrity and reliability of the proposer will be reviewed. The submission of a proposal for review does not necessarily qualify the proposer or proposal as being responsive or responsible. Failure to provide specific information, as requested, for use in our evaluation will cause your proposal to be disregarded.

Evaluation Factors: Offers will be evaluated using only the factors stated below. Evaluation factors are stated in the relative order of importance, with the first factor being the most important. Once evaluation is complete, all responsive offerors will be ranked from most advantageous to least advantageous. The award will be made to the responsive and responsible bidder whose proposal is determined to be most advantageous to the District, taking into consideration all evaluation factors set forth in this RFP. The following criteria will be used in the evaluation process:

1. **Contractor's Management Qualifications:** Management and staff capabilities and expertise, resumes, and experience, and resources.
2. **Proposing Organization References/History:** Proposer's past contract management experience and references of success to programs similar to this size. Proposer must include at least three (3) references, with company name, name of contact person and correct daytime telephone number.
3. **Quality of Product:** Needs to meet or exceed the provided specification.
4. **Program (Contract) Costs:** What are the total costs of the equipment proposed? *(Please submit your pricing on the enclosed Proposal Cost Form OPS CN-2014-02).*

Grading Format – Each of the above listed criteria will be graded individually. The point value for each criterion shall be multiplied by the percentage grade to give the criterion score. All scores will be summed to give the grand total score. The maximum possible grand total score for the RFP response is 100 points.

POINT EVALUATION VALUES

CRITERION	POINT VALUE
Contract Management Qualifications	20
References / History	25
Quality of Product	20
Program Cost	35
TOTAL POINTS	100

PERCENTAGE GRADES

GRADE	DESCRIPTION
0%	Criterion was not addressed in the response or the material presented was totally without merit.
20%	Criterion was addressed minimally, response indicated little capability or experience.
40%	Criterion was addressed minimally, but response shows some capability and experience
60%	Criterion was addressed adequately. Shows basic capability and experience.
80%	Criterion was addressed well. The response indicates some superior features.
100%	Criterion was addressed in superior fashion, indicating excellent or outstanding capability.

INSTRUCTIONS TO PROPOSERS:

1. The District requires that one (1) original and four (4) copies of the proposal be submitted to the Director of Child Nutrition 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.
2. All proposals should 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.
3. When specifications or descriptive literature are submitted with the proposal, enter the proposer's name and address thereon.
4. **All proposals must be in a sealed envelope and have clearly marked on the envelope:**

Name of Firm
Address
Proposal # OPS CN 2014-02
Food Service Equipment

NOTIFICATION:

The contract resulting from this request shall be awarded to the most responsive and responsible offeror whose proposal is determined to be the most advantageous to the District. However, the right is reserved 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. The award to the successful proposer regarding this solicitation will be mailed to all proposers.

GENERAL TERMS AND CONDITIONS

1. **Assignment:** No contract or its provisions may be assigned, sublet, or transferred without the written consent of the Assistant Superintendent for Operations & Administration.
2. **Drug-Free Workplace:** By signing and submitting a bid, a proposer is certifying that it will comply with all requirements of the South Carolina Drug-Free Workplace Act, Section 44-107-10, ET Seq., S.C. Code Ann, (1976).
3. **Equal Opportunity:** The successful firm agrees not to refuse to hire, discharge, promote, demote, or to otherwise discriminate in matters of compensation against any person otherwise qualified solely because of race, creed, sex, national origin, ancestry or physical handicap.

Note: No qualified individual with a disability shall, by reason of such disability, be excluded from participating in or be denied the benefits of services, materials and/or equipment, or be subjected to discrimination by the School District of Newberry County (Title II ADA).
4. **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. Proposer acknowledges (1) that District will contact various persons who are familiar with proposer'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 proposer 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.
5. **Governing Laws:** All proposal documents submitted in response to this solicitation are governed under the laws of the State of South Carolina. Contractor must be authorized and/or licensed to do business in the State of South Carolina. 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 said state, by signing of this Agreement, Contractor agrees to subject itself to the jurisdiction and process of the courts of the State of South Carolina or federal courts as to all matters and disputes arising 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.
6. **Indemnification:** The vendor(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 vendor(s).
7. **Minority Business:** Specify if your firm is a South Carolina certified minority business. If so, please provide the District a copy of the certificate.
8. **Price Adjustments:** *Not applicable for this RFP.*
9. **Right to Protest:** Any prospective proposer, offeror, contractor, or subcontractor who is aggrieved in connection with the awarding of a contract shall protest to the Assistant Superintendent for Operations & Administration within ten (10) days of the date of issuance of the Notice to Award. Protests should be emailed to Mr. Jim Suber, Assistant Superintendent of Operations and Administrations, jsuber@newberry.k12.sc.us

10. **Submission of Data:** Each Proposer, upon request, shall submit evidence of liability of insurance, Workmen's Compensation (if required), 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 his performance under this contract, the required minimum insurance covering all properties and activities that are encompassed in the performance of the Proposal requirements. The successful vendor must furnish a statement of Worker's Compensation as required by law and by entering into contract guarantees that said contractor will not file a claim against the School District of Newberry County.

Upon request and/or prior to the commencement of work hereunder, potential proposers shall furnish to the District, a certificate of 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 contractor.

The insurance coverage listed in Special Bid Conditions section of this RFP must be procured by the vendor(s) at their own expense.

11. **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 contractor 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 contractor, terminate this contract in whole or in part if the contractor fails to deliver supplies or to perform the services within the time specified in this contract or any extension.

(b) Termination for Non-appropriations:

- (a) **Reduction in Scope:** Any contract entered into by the School District of Newberry County shall be subject to cancellation without damages of further obligation when funds are not appropriated or are not available to support continuation of the contract. In lieu of cancellation the School District of Newberry County 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.

The District's right to terminate the contract during the contract period will be governed by Item 12 of the General Terms and Conditions.

General Specifications- FOOD SERVICE EQUIPMENT

Cash Allowances:

- I. Work Included:
 - A. To provided adequate budget and bonding to cover items not precisely determined by Owner prior to advertising for bids, allow within the proposed contract amount the sums described below.
- II. Established Methods:
 - A. When a cash allowances is set for certain items or materials, is is understood that any saving under such allowances shall accrue to the Owner, and if the material purchased costs more than the Allowance such additional cost shall be borne by the Owner.
- III. Project Allowances:
 - A. Allowance shall include purchase and installation, delivery cost to the job, unloading and sales tax: does not include profit to the general contractor. Items intended or charged against an allowance are not subject to contactor markup – OH&P or bond
 - B. The amount due to the contactor for any allowances shall be based upon certified copies of invoices from the suppliers and subcontractors.
 - C. After receipt of bids as above mentioned the successful subcontract shall become part of the scope of work of the general contractor at no additional cost to the Owner, except for stipulated cash allowance as adjusted.
 - D. This method established to allow general contractor to control scheduling of subcontractor so as the established completion date.

PART 1- GENERAL

1.1 DESCRIPTION

- A. Contractor shall be responsible for the complete installation, freight and operation of the new equipment in the scope of work.

1.2 SCOPE OF WORK

- A. Except as otherwise herein stated, the work consists of the furnishing of all materials, labor, fabrication, transportation required for the complete execution of all food service equipment as shown on the drawings, as specified, or both and as may reasonably be inferred as necessary to complete the work for Certificate of Occupancy and intended use by Owner/ occupant. This shall include but not be limited to the following:
 - 1. Stands and supports required for equipment, including backing plates.
 - 2. Cutting of holes in equipment for pipes, drains, electric outlets, etc., indicated and those which are not indicated but which are required for this installation.
 - 3. Contractor shall be responsible for the final connections of all plumbing and electrical (see allowances)
- B. Where the word "Contractor" appears in this Section, this shall mean "Food Service Equipment Contractor".
- C. Where the word "Owner" appears in this Section, this shall refer to Newberry School District and/ or its representatives.
- D. It shall be the Contractor's responsibility to carefully review all food service drawings and written specifications prior to award. Any discrepancies detected shall be called to the Food Service Consultant's and Owner's attention by means of an RFI (Request for Information) directed thru the

Owner (Newberry School District). A response to these inquiries will be made by the Consultant in writing to the Owner, for distribution to all bidders.

- E. The Contractor shall work in Harmony with other trades to insure the prompt and successful completion of this project.

1.3 RESPONSIBILITY

- A. The work herein specified and/or shown on the drawings shall be coordinated with the work of the other Contractors. It shall be the responsibility of the Contractor to maintain regular communication with the project team members to assure coordination and cooperation with all other trades performing work on this project.
- B. Contractor for work of this Section shall examine and become familiar with architectural and mechanical work with reference to work in this Contract, and shall be responsible for correct fitting of his work in connection with such related work. Contractor shall become familiar with all job conditions, building measurements, and other conditions in order to coordinate the planning, design, delivery, storage and installation of his work. All coordination will be with the Owner.
- C. The Contractor will be held responsible for verifying the electric current characteristics. If any of the equipment to be supplied does not coincide with that which is indicated on the Schedule or the Rough-In Drawings, it will be the supplier's responsibility to call the discrepancy to the attention of the Owner prior to submitting the questionable item.
- D. It shall be this Contractor's responsibility to visit the site and coordinate with other trades to preclude cutting and patching and in the event of units or equipment too large to pass through planned openings, arrange for access to the required areas ahead of time not to delay delivery schedule.
- E. In addition to the requirements set forth in the Project Specifications, the Contractor shall be completely responsible for the fulfillment of all the requirements pertaining to the fabrication, assembly and installation of all the items of this Section, including those of his subcontractors.
- F. The Contractor shall provide all appurtenances which may not be specifically mentioned in the specifications or shown on the drawings, but which are required for the proper function and installation of the equipment.

1.4 QUALITY ASSURANCE

- A. Requirements of Regulatory agencies:
 - 1. In addition to complying with other legal requirements, all products supplied by the Contractor shall comply with:
 - a. National Sanitation Foundation (NSF)
 - b. Underwriters Laboratory (UL) or Intertek ETL listing mark.
- B. Substitutions and Product Options:
 - 1. Procedures: All proposed substitutions will be submitted to the Owner at the time of the bid, along with a price for the specified item. It is the Contractor's responsibility to provide cost/ benefit analysis for any proposed substitutions to assist the Owner in making a decision.
 - 2. The Contractor will bear all responsibility for adjustments to space, utility services and construction differences incurred by substituted item(s). They will pay all additional costs that may occur due to requirements of accepted substitutions if approved, including but not limited to engineering, design, and construction costs.
 - 3.

1.5 SUBMITTALS

- A. Procedure: All submittals shall be to the Owner. Two sets required. Owner shall provide schedule for all submissions, or in absence of Owner's schedule, rough in drawings to be submitted within two weeks of the bid award. Shop drawings shall be submitted within two weeks of the bid award. Spec. sheets and any other submittals shall be submitted within two weeks of the bid award.
- B. Rough In Drawings:
 - 1. Submit ¼" (minimum) scale rough-in drawings for review. Drawings shall be dimensioned, showing plumbing and electrical requirements for equipment provided. Elevations and sections of special work shall be provided so as to clearly describe all requirements to the trades.
 - 2. Utilities shall be stubbed out of walls wherever possible.
 - 3. Contractor shall field measure all rough-in locations prior to installation of equipment and point out any discrepancies to the General Contractor in writing.
- C. Shop Drawings
 - 1. Submit detail drawings at (minimum) ¾" scale for plan views and elevations and 1 ½" scale for sections. Use appropriate scale for additional detail to clearly describe the equipment being provided.
- D. Product Data: Manufacturer's detailed literature, catalog cut sheets and specifications.
 - 1. Submit for each item of standard manufacture. Submitted information must clearly show overall size and shape, electrical and mechanical requirements, and any information pertinent to access for service, airflow requirements or restrictions and any other information necessary to ensure a correct and fully operational installation. Note that it is the responsibility of this contractor to confirm options such as color, electrical characteristics, etc. with owner.
- E. At the end of the project, Contractor shall provide 2 sets of operating instructions, maintenance manuals and a list of authorized service agents for all pieces of equipment.

1.6 PRODUCT HANDLING

- A. It shall be the responsibility of this Contractor to provide sufficient labor and equipment to facilitate the unloading, un-boxing/ uncrating and setting in place of equipment provided under this contract, unless otherwise specified. Freight damage, etc. shall be the responsibility of this contractor and repair or replacement of damaged items will be the sole responsibility of this Contractor until the time that the item is set in place on the site.

1.7 WARRANTY

- A. Warranty for all equipment furnished under this section shall begin from the date of installation, and shall cover defective materials, design and workmanship. Upon receipt of notice of failure of any part of the warranted equipment during the warranty period, the affected part of parts shall be replaced promptly and at the expense of this Contractor.
 - 1. Until the time replacement equipment is installed, the Owner shall have full use of the defective equipment.
 - 2. Custom fabricated equipment shall be warranted for a period of one year.
 - 3. Items of standard manufacture shall carry the manufacturer's standard warranty, with a minimum requirement of 90 days parts and labor and 1 year parts only. Warranty information shall be provided at the time of the submittal for the Owner's review.

PART 2- PRODUCTS

2.1 MATERIALS

- A. Stainless steel sheet: ASTM A240, U.S. Standard gauges, type 301, 302 or 304, not over 0.12% maximum carbon. Number 3 grained finish minimum. No 430 stainless steel should be used except for where magnetic properties are desirable such as for the sealing of magnetic gaskets on refrigerators or for magnetic door catches.
- B. Stainless steel tubing: same material and finish specifications as sheet.
- C. Hardware: Except where specified otherwise, all hardware shall be solid material and where exposed, chrome plated or stainless steel.
- D. Plumbing products: All plumbing products such as faucets and drains shall utilize "lead free" castings and comply with NSF Standard 61, Section 9.

2.2 FABRICATION

- A. All custom fabricated equipment shall be provided by an approved fabricator. Fabricators shall be in continuous operation for at least five (5) years manufacturing the same type of items as specified herein. All custom fabricated items shall be manufactured in the same facility. Manufacture should be of sufficient size and capacity to perform the required work with their existing staff, resources and materials. References may be requested by the Owner, or a visit scheduled to the factory to confirm the manufacturer's ability to perform.

Approved fabricators:

- 1. Wasserstrom/ Gen III, 100 Gen III Avenue, Fountain Inn, SC 29644 (800)673-3339

Note: All other fabricators must be approved prior to award.

- B. Drawings:

- 1. Drawings indicate general arrangement of the location of the equipment. Should it be necessary to deviate from the arrangement indicated in order to meet building conditions, such deviations, as approved, shall be made without additional expense to the Owner.
 - 2. Exact locations, distances and levels shall be governed by the building conditions.

- C. General:

- 1. Provide all fabrication in accord with NSF Standards.
 - 2. No galvanized material should be used in the fabrication of products specified herein.

- D. Welding:

- 1. All shop and field welds should be continuous ground smooth and blended to match adjacent material with no visible welds, lines or buckles.
 - 2. Solder or similar material is not allowed on any surface.

- E. Manufacturer's instructions: Follow manufacturer's directions for installation in all cases where the manufacturer of items used in this work furnish directions or prints covering points not indicated or specified.

- F. Metal tops:

- 1. Fabricate all tops from 14 gauge stainless steel unless specified otherwise. Tops to be formed from the longest practical continuous piece to minimize shop welding. Reinforce under with 14 gauge stainless steel open or hat channels.
 - 2. Provide underbracing located as required to minimize top deflection.

- G. Fabricated sinks:

- 1. Sinks constructed of 14 gauge stainless steel. Fabricated from sheet metal with all interior corners coved on $\frac{3}{4}$ " minimum radius, fully welded, ground and polished. Sinks fully welded into top with the resultant corner ground and polished so the top finish is returned to original.

Bottom of sinks creased to drain opening, drain as specified under individual item. Die stamped or drawn sinks not acceptable.

H. Cabinet bodies and shelves:

1. Fabricate all cabinet bodies and shelves of 18 gauge stainless steel. Shelves set back behind body mullions and attached to body with stainless steel studs and cap nuts under the shelf. Resultant joint caulked with silver silicone. Rear of mullions closed per NSF requirements.
2. Counter legs of 1 5/8" outside diameter stainless steel tubing welded to body support channels. Bottom of leg fitted with stainless steel clad adjustable bullet foot, Component Hardware model A10-1000 or equivalent.
 - i. Where additional adjustment is necessary, substitute Component Hardware Hi Rise adjustable foot insert model A10-0881-C or equivalent

I. Sneeze Guards:

1. 16 gauge stainless steel top.
2. 1 1/4" stainless steel square tubing legs.
3. Tempered glass adjustable sneeze shield on front, self service or
4. Tempered glass stationary sneeze shield, per detail
5. Tempered glass end glass where shown
6. Where shown, provide LED light fixtures, factory pre-wired to switch in base. Warm white color temperature over hot products, nalgite color temperature over cold products.
 - i. LED light fixtures to be Superbright LED LBFA LuxBar series, 24V dc or equivalent.
 - ii. Use longest continuous runs possible over each section.
 - iii. Mount using LBFA-MC3 aimable type mounting clip
 - iv. Use direct connect jumper and bar to bar clip at each joint.
 - v. Provide properly sized 24v dc power supply in base. Make sure to allow adequate ventilation for power supply.

2.5 TRIMMING/ SEALING

- A. Seal spaces between all units at walls, ceilings, floors, and adjoin non-portable units with enclosed bodies against entrance or food particles or vermin. Gaps up to 1/8" can be sealed with silicone sealant. Gaps over 1/8" to be covered with stainless steel trim strip. All trim to be installed in a workmanlike manner and any resulting gaps sealed with silicone as required. Gap from stainless steel to stainless steel to be sealed with aluminum colored caulk. Gaps to wall or adjacent equipment that is not stainless steel to use clear.

PART 3- EXECUTION

3.1 GENERAL

- A. Review all drawings pertaining to the food facilities and food facilities areas. Provide all equipment in accordance with the requirements of these documents.
- B. Visit the job site to field check actual wall dimensions, rough-ins, and building entry.

- C. Notify Owner of any discrepancies between plans and specifications and actual conditions on the job before fabrication of equipment.

3.2 DELIVERY AND INSTALLATION

- A. All food service equipment shall be delivered to job site protected from weather, vandalism and/ or loss, and placed within the building. After delivery into the building, unboxed/ un-crated, assembled and set in place. Trash to be removed to a dumpster provided by Owner or General Contractor. All responsibility for loss and/or damage to the food service equipment prior to final acceptance by the Owner shall rest with the Contractor. Once set, horizontal work surfaces should be protected from damage with the application of cardboard or craft paper secured to the surface. It would be in the best interest of this Contractor to take pictures of all items in place as proof of their condition. Damage done on site will not be the responsibility of the Owner, and shall be worked out between this Contractor and the Owner. Under no circumstance shall the Owner incur costs related to damage on the site.
- B. Coordination with Owner: Coordinate all food service equipment delivery and installation activities with the Owner.
 - 1. Contractor shall review the construction schedule, and shall notify the Owner of required lead times and Order/Approval dates for all equipment. Additional costs resulting from special handling or air shipment of equipment shall be paid by the Owner unless delays in ordering are the result of actions by this Contractor.

3.3 CLEANING

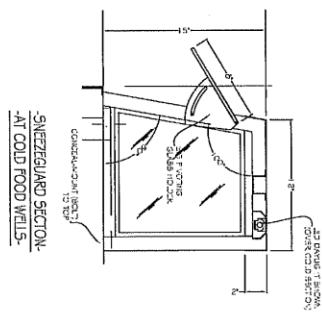
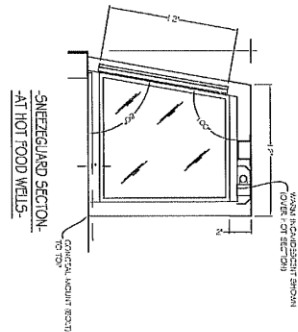
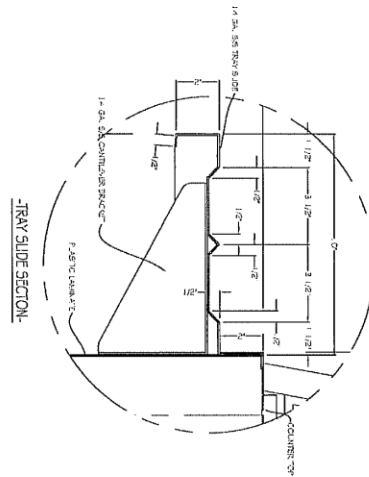
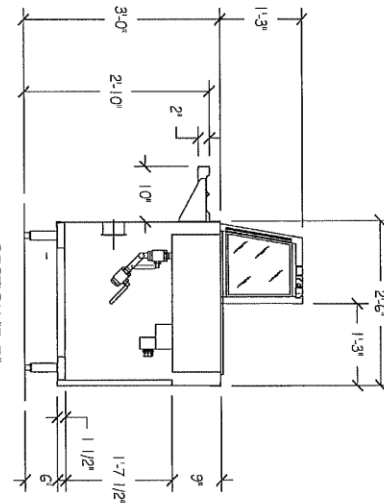
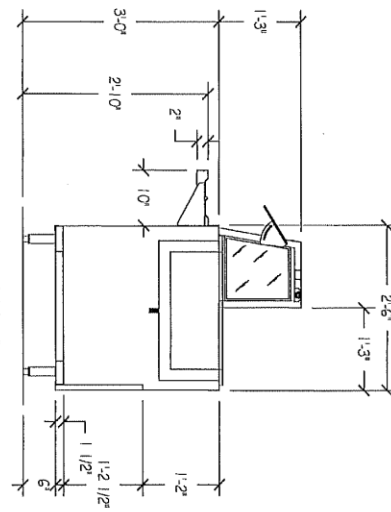
- A. Contractor shall pick up all trash from unboxing/ un-crating equipment and put in dumpster provided and maintained by Owner.
- B. Remove all protective paper and plastic from surfaces.
- C. Make area broom clean.
- D. Final cleaning and sanitizing is the responsibility of Owner.

3.4 Execution

- A. Contractor shall move all existing equipment removed to make room for new serving line to the Facilities Management warehouse 1903 Nance Street, Newberry, SC 29108
- B. This project shall be completed and operational before August 8, 2014
- C. Contractor shall complete a training session with the kitchen staff at the completion of project.

[illegible]




Designated HEL	4/12/12
Drawn RABH	
Checked	
Approved	Date
Title	Job Class











Creating No. 0000-01-146 Sheet 3 of 3	REVISIONS			Newberry Middle School NEWBERRY COUNTY SCHOOL DISTRICT	Designed HEL 5/28/12
	Date 4/2/14	Description INCOMPLETE REVISIONS	Approved		Drawn RWH Checked
SECTIONS / DETAILS				Approved _____ Date _____ Title _____ Job Class _____	


Project: Newberry Middle School

Buyout Equipment List

Item	Qty	Description	
1	5 ea	TRAY CART, FOR STACKED TRAYS Custom Model No. By Owner Packed: ea	<By Others>
2a	1 ea	DROP-IN HOT WELL Vollrath Model No. 3640971 Packed: ea 6-WELL HOT MODULAR DROP-IN with THERMOSTATIC CONTROLS & MANIFOLD DRAINS, drip-free flange, ind drain shutoffs, 6-3/8"D wells operate moist/dry, dial controls, 1000W per well, 208-240v/60/1-ph, 21.6-25 amps, NEMA 6-50P, OA 81-1/4"x26", cutout 80-1/2"x25-1/4", 7/8" corner radius	
	1 ea	No breath guard	
2c	1 ea	DROP-IN REFRIGERATED MERCHANDISER Atlas Metal Model No. WCPT-3 Packed: ea Refrigerated Display Case, drop-in, 43-1/2"W x 24"D x 50"H, pass-thru, self-contained refrigeration, 18/304 stainless steel top, self-closing sliding doors on customer & operator side, 20/304 stainless steel double-wall construction for interior & exterior, (2) adjustable plastic coated wire shelves, forced air evaporator, internal thermometer included, fluorescent lighting with separate on/off switch, 41-3/4"W x 22-1/4"D cutout required, 3-wire 6' cord with NEMA 5-15P plug, 15 amps, 1/2 HP, UL	
	1 ea	120v/60/1-ph, 1/2 hp, 11 amps, NEMA 5-15P, standard	
	1 ea	NOTE: Unit is provided with condensate evaporator	
3a	1 ea	DROP-IN HOT WELL Vollrath Model No. 3640971 Packed: ea 6-WELL HOT MODULAR DROP-IN with THERMOSTATIC CONTROLS & MANIFOLD DRAINS, drip-free flange, ind drain shutoffs, 6-3/8"D wells operate moist/dry, dial controls, 1000W per well, 208-240v/60/1-ph, 21.6-25 amps, NEMA 6-50P, OA 81-1/4"x26", cutout 80-1/2"x25-1/4",	
			

Item	Qty	Description
7/8" corner radius		
3c	1 ea	DROP-IN REFRIGERATED MERCHANDISER
		Atlas Metal Model No. WCPT-3 Packed: ea Refrigerated Display Case, drop-in, 43-1/2"W x 24"D x 50"H, pass-thru, self-contained refrigeration, 18/304 stainless steel top, self-closing sliding doors on customer & operator side, 20/304 stainless steel double-wall construction for interior & exterior, (2) adjustable plastic coated wire shelves, forced air evaporator, internal thermometer included, fluorescent lighting with separate on/off switch, 41-3/4"W x 22-1/4"D cutout required, 3-wire 6' cord with NEMA 5-15P plug, 15 amps, 1/2 HP, UL
	1 ea	120v/60/1-ph, 1/2 hp, 11 amps, NEMA 5-15P, standard
	1 ea	NOTE: Unit is provided with condensate evaporator
5a	1 ea	DROP-IN HOT WELL
		Vollrath Model No. 3640571 Packed: ea 3-WELL HOT MODULAR DROP-IN with THERMOSTATIC CONTROLS & MANIFOLD DRAINS, drip-free flange, ind drain shutoffs 6-3/8"D wells operate moist/dry, dial controls, 1000W per well, 208-240v/60/1-ph, 10.8-12.5A, NEMA 6-20P, OA 41-1/2"x26", cutout 40-3/4"x25-1/4", 7/8" corner radius
6a	1 ea	DROP-IN HOT WELL
		Vollrath Model No. 3640571 Packed: ea 3-WELL HOT MODULAR DROP-IN with THERMOSTATIC CONTROLS & MANIFOLD DRAINS, drip-free flange, ind drain shutoffs 6-3/8"D wells operate moist/dry, dial controls, 1000W per well, 208-240v/60/1-ph, 10.8-12.5A, NEMA 6-20P, OA 41-1/2"x26", cutout 40-3/4"x25-1/4", 7/8" corner radius
7	1 ea	PASS-THRU HEATED CABINET , 1 SECTION
		Traulsen Model No. RHF132WP-HHG Packed: ea Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior and interior, standard depth cabinet, half-height glass door or doors with Santoprene® EZ-Clean Gaskets, (3) chrome plated adjustable shelves per section, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless steel legs, NSF, UL, ENERGY STAR®
	1 ea	208/115v/60/1ph, 7.8 amps, standard
	1 ea	3 year service/labor warranty, standard
	1 ea	Thermometer side door: hinged on right, standard
	2 ea	Rear door field rehinging option, per door
	6 ea	EZ-change heavy duty universal trayslide - per pair, with SS shelf to fit
	6 ea	Credit for standard plated shelf, deduct

Item	Qty	Description
8	1 ea	PASS-THRU REFRIGERATOR, 1 SECTION  Traulsen Model No. RHT132WPUT-HHS Packed: ea Spec-Line Refrigerator, Pass-thru, one-section, self-contained refrigeration, stainless steel exterior and interior, standard depth, wide half-height door or doors with Santoprene® EZ-Clean Gaskets, INTELA-TRAUL™ microprocessor controls, ENERGY STAR® 1 ea 115v/60/1ph, 7.2 amps, with cord & NEMA 5-15P, standard 1 ea 3 year service/labor, 5 year compressor warranty, standard 1 ea Thermometer side door: hinged on right, standard 2 ea Rear door field rehinging option, per door 6 ea EZ-change heavy duty universal trayslide - per pair, with SS shelf to fit 6 ea Credit for standard plated shelf, deduct 4 ea Half height glass door in lieu of solid, per door
9	1 ea	MILK COOLER  Traulsen Model No. RMC49D4 Packed: ea Dealer's Choice Forced-Air Double Access Milk Cooler, sliding door, holds (12) 13"x13" crates or (8) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (3) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, Santoprene® E-Z clean gaskets, floor drain, 4" casters, 1/3 hp, 115/60/1, 6.3 amps, 8' cord, NEMA 5-15P, UL, NSF. 1 ea 3 year service/labor, 5 year compressor warranty, standard
10	2 ea	MILK COOLER  Traulsen Model No. RMC34S4 Packed: ea Dealer's Choice Forced-Air Single Access Milk Cooler, sliding door, holds (8) 13"x13" crates or (4) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (2) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, Santoprene® E-Z clean gaskets, floor drain, 4" casters, 1/3 hp, 115/60/1, 6.3 amps, 8' cord, NEMA 5-15P, UL, NSF. 2 ea 3 year service/labor, 5 year compressor warranty, standard
11a	1 ea	DROP-IN HOT WELL  Vollrath Model No. 3640071 Packed: ea 2-WELL HOT MODULAR DROP-IN with THERMOSTATIC CONTROLS & MANIFOLD DRAINS, drip-free flange, ind drain shutoffs, 6-3/8" dp wells operate moist/dry, dial controls,1000W per well, 208-240v/60/1-ph, 7.2-8.3 amps, NEMA 6-15P, OA 28-1/4"x26", cutout 27-1/2"x25-1/4", 7/8" corner radius
12	2 ea	HAND SINK Eagle Group Model No. HSA-10-F-LRS Packed: ea

Item	Qty	Description
		<p>Hand Sink, wall mount, 13-1/2" wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, left & right end splashes, splash mount gooseneck faucet, basket drain, 1/2" NPS water inlet, deep-drawn seamless design-positive drain, inverted "V" edge, NSF</p>

Project: Newberry Middle School

Fabrication Specifications List

Item	Qty	Description
2	1 ea	<p>SERVING COUNTER - LEFT</p> <p>Wasserstrom Model No. CUSTOM Packed: ea</p> <p>Consists of item #2b as per plans and specification. Size and shape as shown on plans. Laminated front panels with stainless steel vertical trim and horizontal trim at bottom to protect edges of panels. Color to be verified.</p> <p>Provide open shelving on operator's side where possible. Removable panel or door at mechanical compartments.</p> <p>Counter mounted on 6" high stainless steel legs.</p> <p>Includes led lighting under sneeze guards over cold well and fluorescent lighting over hot well, wired to switch in counter.</p> <p>Includes one piece full length tray slide, approximately 20'-0" long.</p> <p>Fabricator to provide removable access panel(s) as required.</p> <p>Unit to be fabricated in as few pieces as possible as dictated by building entry. Field joints if required to be fully welded and polished in the field as per the general specs.</p> <p>Custom counter assy. to bear the NSF label and to be an ETL listed custom assembly.</p>
	1 ea	<p>CUSTOM Self Service Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights. Uprights secured to top by mechanical means. Provide full length led lighting under bottom of shelf prewired to switch in counter base.</p> <p>Provide approximately 8" high sneeze guard of 1/4" tempered glass, mounted on stainless steel adjustable brackets on ends and capped with stainless steel channel on top and bottom. Brackets to provide at least 45 degree adjustment and designed to meet NSF standards for breath protectors.</p>
	1 ea	<p>CUSTOM Full Glass Front Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights. Uprights secured to top by mechanical means. Provide full</p>

Item	Qty	Description	
		length fluorescent lighting under bottom of shelf prewired to switch in counter base. Provide full height front of 1/4" tempered glass, mounted on stainless steel channels on ends and capped with stainless steel channel on top and bottom.	
2b	1 ea	<p>DROP-IN COLD PAN - 4 PAN</p> <p>Wasserstrom Model No. CUSTOM Packed: ea</p> <p>Custom cold pan to accommodate (4) 12 x 20 x 6" deep pans. Bottom of unit to be fitted with 1" open drain. Mechanically refrigerated with complete hook up to condensing unit. Unit factory pre-charged and tested.</p> <p>Electrical: 120/1, 1/2 hpm. Provide with 6 foot cord and plug. Unit to bear the NSF and ETL label.</p> <p>INCLUDED IN ITEM # 2</p>	<Included>
3	1 ea	<p>SERVING COUNTER - RIGHT</p> <p>Wasserstrom Model No. CUSTOM Packed: ea</p> <p>Consists of item #3b as per plans and specification. Size and shape as shown on plans. Laminated front panels with stainless steel vertical trim and horizontal trim at bottom to protect edges of panels. Color to be verified.</p> <p>Provide open shelving on operator's side where possible. Removable panel or door at mechanical compartments.</p> <p>Counter mounted on 6" high stainless steel legs.</p> <p>Includes led lighting under sneeze guards over cold well and fluorescent lighting over hot well, wired to switch in counter.</p> <p>Includes one piece full length tray slide, approximately 20'-0" long.</p> <p>Fabricator to provide removable access panel(s) as required.</p> <p>Unit to be fabricated in as few pieces as possible as dictated by building entry. Field joints if required to be fully welded and polished in the field as per the general specs.</p> <p>Custom counter assy. to bear the NSF label and to be an ETL listed custom assembly.</p>	
	1 ea	<p>CUSTOM Self Service Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights.</p> <p>Uprights secured to top by mechanical means. Provide full length led lighting under bottom of shelf prewired to switch in counter base.</p> <p>Provide approximately 8" high sneeze guard of 1/4" tempered glass, mounted on stainless steel adjustable brackets on ends and capped with stainless steel channel on top and bottom. Brackets to provide at least 45 degree adjustment and designed to meet NSF standards for breath protectors.</p>	
	1 ea	<p>CUSTOM Full Glass Front Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights. Uprights secured to top by mechanical means. Provide full</p>	

Item	Qty	Description	
		length fluorescent lighting under bottom of shelf prewired to switch in counter base. Provide full height front of 1/4" tempered glass, mounted on stainless steel channels on ends and capped with stainless steel channel on top and bottom.	
3b	1 ea	<p>DROP-IN COLD PAN - 4 PAN</p> <p>Wasserstrom Model No. CUSTOM Packed: ea</p> <p>Custom cold pan to accommodate (4) 12 x 20 x 6" deep pans. Bottom of unit to be fitted with 1" open drain. Mechanically refrigerated with complete hook up to condensing unit. Unit factory pre-charged and tested.</p> <p>Electrical: 120/1, 1/2 hpm. Provide with 6 foot cord and plug. Unit to bear the NSF and ETL label.</p> <p>INCLUDED IN ITEM # 3</p>	<Included>
4	1 ea	<p>CASHIER COUNTER</p> <p>Wasserstrom Model No. CUSTOM Packed: ea</p> <p>Size, shape and construction per plans and general specification. Stainless steel body. Counter mounted on 6" high stainless steel legs. Laminated panels on each side with stainless steel vertical trim and horizontal trim at bottom to protect edges of panels. Color to be verified. Stainless steel tray slide on each side. Provide with Component Hardware locking cash drawer with removable cash insert. Custom cabinet to bear the NSF label.</p>	
5	1 ea	<p>SERVING COUNTER - LEFT</p> <p>Wasserstrom Model No. CUSTOM Packed: ea</p> <p>Consists of item #5b as per plans and specification. Size and shape as shown on plans. Laminated front panels with stainless steel vertical trim and horizontal trim at bottom to protect edges of panels. Color to be verified.</p> <p>Provide open shelving on operator's side where possible. Removable panel or door at mechanical compartments.</p> <p>Counter mounted on 6" high stainless steel legs.</p> <p>Includes led lighting under sneeze guards over cold well and fluorescent lighting over hot well, wired to switch in counter.</p> <p>Includes one piece full length tray slide, approximately 20'-0" long.</p> <p>Fabricator to provide removable access panel(s) as required.</p> <p>Unit to be fabricated in as few pieces as possible as dictated by building entry. Field joints if required to be fully welded and polished in the field as per the general specs.</p> <p>Custom counter assy. to bear the NSF label and to be an ETL listed custom assembly.</p>	
	1 ea	CUSTOM Self Service Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights.	

Item	Qty	Description	
		Uprights secured to top by mechanical means. Provide full length led lighting under bottom of shelf prewired to switch in counter base. Provide approximately 8" high sneeze guard of 1/4" tempered glass, mounted on stainless steel adjustable brackets on ends and capped with stainless steel channel on top and bottom. Brackets to provide at least 45 degree adjustment and designed to meet NSF standards for breath protectors.	
	1 ea	CUSTOM Full Glass Front Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights. Uprights secured to top by mechanical means. Provide full length fluorescent lighting under bottom of shelf prewired to switch in counter base. Provide full height front of 1/4" tempered glass, mounted on stainless steel channels on ends and capped with stainless steel channel on top and bottom.	
5b	1 ea	DROP-IN COLD PAN - 3 PAN Wasserstrom Model No. CUSTOM Packed: ea Custom cold pan to accommodate (3) 12 x 20 x 6" deep pans. Bottom of unit to be fitted with 1" open drain. Mechanically refrigerated with complete hook up to condensing unit. Unit factory pre-charged and tested. Electrical: 120/1, 1/2 hpm. Provide with 6 foot cord and plug. Unit to bear the NSF and ETL label. INCLUDED IN ITEM # 5	<Included>
6	1 ea	SERVING COUNTER - RIGHT Wasserstrom Model No. CUSTOM Packed: ea Consists of item #6b as per plans and specification. Size and shape as shown on plans. Laminated front panels with stainless steel vertical trim and horizontal trim at bottom to protect edges of panels. Color to be verified. Provide open shelving on operator's side where possible. Removable panel or door at mechanical compartments. Counter mounted on 6" high stainless steel legs. Includes led lighting under sneeze guards over cold well and fluorescent lighting over hot well, wired to switch in counter. Includes one piece full length tray slide, approximately 20'-0" long. Fabricator to provide removable access panel(s) as required. Unit to be fabricated in as few pieces as possible as dictated by building entry. Field joints if required to be fully welded and polished in the field as per the general specs. Custom counter assy. to bear the NSF label and to be an ETL listed custom assembly.	
	1 ea	CUSTOM Self Service Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights.	

Item	Qty	Description	
		Uprights secured to top by mechanical means. Provide full length led lighting under bottom of shelf prewired to switch in counter base. Provide approximately 8" high sneeze guard of 1/4" tempered glass, mounted on stainless steel adjustable brackets on ends and capped with stainless steel channel on top and bottom. Brackets to provide at least 45 degree adjustment and designed to meet NSF standards for breath protectors.	
	1 ea	CUSTOM Full Glass Front Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights. Uprights secured to top by mechanical means. Provide full length fluorescent lighting under bottom of shelf prewired to switch in counter base. Provide full height front of 1/4" tempered glass, mounted on stainless steel channels on ends and capped with stainless steel channel on top and bottom.	
6b	1 ea	DROP-IN COLD PAN - 3 PAN Wasserstrom Model No. CUSTOM Packed: ea Custom cold pan to accommodate (3) 12 x 20 x 6" deep pans. Bottom of unit to be fitted with 1" open drain. Mechanically refrigerated with complete hook up to condensing unit. Unit factory pre-charged and tested. Electrical: 120/1, 1/2 hpm. Provide with 6 foot cord and plug. Unit to bear the NSF and ETL label. INCLUDED IN ITEM # 6	<Included>
11	1 ea	SERVING COUNTER-TEACHER OASIS Wasserstrom Model No. CUSTOM Packed: ea Consists of item 11b as per plan and specification. Size, shape and construction per plans and general specification. Stainless steel body. Counter mounted on 6" high stainless steel legs. Laminated panels on each side with stainless steel vertical trim and horizontal trim at bottom to protect edges of panels. Color to be verified. Stainless steel trayslide on each side. Provide with Component Hardware locking cash drawer with removable cash insert. Custom cabinet to bear the NSF label.	
	1 ea	CUSTOM Self Service Sneeze guard constructed with 16 ga. stainless steel full top shelf with 1" square stainless steel tubing uprights. Uprights secured to top by mechanical means. Provide full length led lighting under bottom of shelf prewired to switch in counter base. Provide approximately 8" high sneeze guard of 1/4" tempered glass, mounted on stainless steel adjustable brackets on ends and capped with stainless steel channel on top and bottom. Brackets to provide at least 45 degree adjustment and designed to meet NSF standards for breath protectors.	

Item	Qty	Description	
11b	1 ea	DROP-IN COLD PAN - 3 PAN	<Included>
		Wasserstrom Model No. CUSTOM Packed: ea	
		Custom cold pan to accommodate (3) 12 x 20 x 6" deep pans. Bottom of unit to be fitted with 1" open drain. Mechanically refrigerated with complete hook up to condensing unit. Unit factory pre-charged and tested.	
		Electrical: 120/1, 1/2 hpm. Provide with 6 foot cord and plug. Unit to bear the NSF and ETL label.	
		INCLUDED IN ITEM # 11	

Cost Sheet for Newberry Middle School Serving Lines

RFP# OPS CN-2014-02

Cost for Fabrication of Serving Lines: _____

(To include all delivery, installation and labor associated with
completed project)

Cost for Buy-Out Equipment: _____

(To include all delivery, installation and labor associated with
completed project)

These allowances should be included in your Grand Total:

Plumbing \$ 15,000

Electrical \$ 15,000

General Conditions: 5,000 \$ 5,000

South Carolina Sales Tax 7% _____

Grand Total: _____

Grand Total is all inclusive, should include allowances, moving old equipment, costs of the new equipment, assembly as necessary and to install. A Turn Key Bid

Name of Company: _____

Date: _____

Address: _____

Phone Number and Email: _____

Authorized Representative Print Name: _____

Authorized Signature: _____