

**ST. TAMMANY PARISH SCHOOL BOARD
COVINGTON, LOUISIANA**

The St. Tammany Parish School Board will receive sealed bids until 2:00 p.m., Tuesday, October 11, 2022 on Fabricated Kitchen Equipment for Florida Avenue Elementary School, in accordance with the following instructions, attached specifications and floor plan.

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1. Bids shall be submitted on the attached bid form. All conventional paper bids shall be either hand delivered or sent by registered or certified mail, UPS or FedEx with a return receipt requested to the St. Tammany Parish School Board Office, 321 N. Theard Street, Covington, Louisiana 70433, in a sealed envelope clearly marked on the outside, "BID #1812 ON FABRICATED KITCHEN EQUIPMENT FOR FLORIDA AVENUE ELEMENTARY SCHOOL – OCTOBER 11, 2022." All bids arriving after the stated date and hour will be returned unopened to the bidders. No bid may be withdrawn for at least thirty (30) days after the scheduled closing time for the receipt of bids.

2. Bids may also be submitted electronically. Please find bid related materials and place electronic bids at www.centralbidding.com.

3. Prices bid shall include inside delivery charges, unpacking, setup, assembly and installation to Florida Avenue Elementary, 321 Florida Avenue, Slidell, LA 70458.

4. Sales tax IS NOT to be included in your bid price. St. Tammany Parish School Board is exempt from sales tax as provided by LA R.S. 47:301(8)(c). Sales tax exemption only applies to purchases between St. Tammany Parish School Board and the contractor/vendor. Sales tax exemption does not apply to purchases made directly by the contractor/vendor to other companies on behalf of the school board. Those purchases are not sales tax exempt.

5. Bidders may bid on all items OR any individual item(s). Any bid on any item shall include a unit price, total price, the name of the manufacturer and model number. Unit prices shall be binding. If bidding equipment other than that specified, bidder shall include catalog cuts, manufacturer descriptive literature/specification's and state manufacturer brand and model number of item being bid. **Any deviations from specifications must be clearly indicated on bid form. Failure to submit catalog cuts, manufacturer descriptive literature/specification's shall be a sole cause for rejection of bid.**

6. ALL BIDS SHALL BE ACCOMPANIED BY A BID BOND, CERTIFIED CHECK, CASHIERS CHECK OR MONEY ORDER IN THE AMOUNT OF FIVE PERCENT (5%) OF THE TOTAL AMOUNT OF THE BID. BIDS WILL NOT BE CONSIDERED UNLESS THE REQUIRED CHECK OR BID BOND IS ATTACHED.

7. ***If submitting bid electronically, then bid security must be in the form of a bid bond only, and the original bid bond must be submitted to the St. Tammany Parish School Board Office within 48 hours of the bid opening. No cashier's check, certified check or money order will be accepted for an electronic bid.*** Failure to comply will cause your bid to be non-responsive.

8. A Performance Bond in the total amount of the order will be required from the successful bidder(s) if the total cost of the order exceeds \$1,000.00.

9. The successful bidder shall furnish a Certificate of Insurance within fifteen (15) calendar days after award of bid but prior to start of service. Certificate should provide for:
- a. Comprehensive General Liability - \$1,000,000.00 combined single limit. Coverage to include premises, operations, contractor's protective liability, products and completed operation, contractual liability.
 - b. Comprehensive General Automobile Liability Insurance with minimum limits of Bodily Injury – Each Person \$1,000,000.00, Bodily Injury – Each Occurrence \$1,000,000.00, Property Damage – Each Occurrence \$1,000,000.00. Coverage shall be written to include all owned, non-owned and hired vehicles.
 - c. Workers' Compensation - State of Louisiana, Employer's Liability, Statutory requirements \$1,000,000.00.
10. Successful bidder must consent to and yield to the exclusive venue and jurisdiction of the 22nd Judicial District Court for the Parish of St. Tammany, and waive any and all claims of entitlement to removal of any case from this jurisdiction, including any removal to any Federal Court, in connection with any proposal or bid.
11. Cash discounts, if offered, will be taken into consideration in determining the low bidder. DISCOUNTS LESS THAN THIRTY (30) DAYS WILL NOT BE CONSIDERED IN MAKING AN AWARD. Beginning date for discount period shall be determined by date of invoice or date of delivery of merchandise whichever occurs last.
12. It is the intent of the specifications to invite bids on high quality merchandise. Mentioning a brand, manufacturer, and number is done only to establish the standard of quality desired. It is not the intent to eliminate brands of equal quality but instead to set forth and convey to prospective bidders the general style, type, character and quality of the product desired.
13. The School Board reserves the right to select a higher priced item where, in the judgment of the School Board, such item is of superior quality or design or would be more suitable for the purpose intended. The School Board further reserves the right to adjust quantities by increasing or decreasing and to reject any and all bids.
14. The School Board reserves the right to obtain clarification of a vendor's bid or to obtain additional information necessary to properly evaluate their bid. Failure to a vendor to respond, within forty-eight 48 hours, to such a request for additional information or clarification may result in rejection of the vendor's bid.
15. In accordance with LA Revised Statute 38:2252, "Preference is hereby given to materials, supplies and provisions, produced, manufactured or grown in Louisiana, quality being equal to articles offered by competitors outside of the state." As a bidder you must indicate on your bid response that you are claiming a preference.



FRANK J. JABBIA
Superintendent

**ST. TAMMANY PARISH SCHOOL BOARD
COVINGTON, LOUISIANA**

**SPECIFICATIONS AND BID FORM ON
FABRICATED KITCHEN EQUIPMENT FOR
FLORIDA AVENUE ELEMENTARY SCHOOL**

PART 1 - GENERAL

1.1 GENERAL REQUIREMENTS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specification Sections, apply to this Section.

1.2 STANDARDS

- A. Equipment and installation thereof shall meet all requirements of applicable portions of latest editions of Standards listed below.
 - 1. American Society for Testing Materials (ASTM)
 - 2. National Electrical Code (NEC)
 - 3. American Gas Association (AGA)
 - 4. Louisiana State Board of Health
 - 5. National Sanitation Foundation (NSF)
 - 6. Factory Mutual (FM)
 - 7. Underwriters Laboratory (UL)
 - 8. Occupational Safety and Health Administration (OSHA)
 - 9. National Fire Protection Association (NFPA)
 - 10. International Building Code (IBC)
 - 11. American Disabilities Act (ADA)

1.3 DESCRIPTION OF WORK

- A. Work in this Section includes the following:
 - 1. Setting in place existing/relocated equipment for use in Temporary Kitchen and Temporary Serving at locations indicated on drawings. Installation to include mounting, leveling, adjusting, and cleaning of equipment.
 - 2. Furnishing, delivery, un-crating, setting in place at locations indicated on drawings. Installation to include mounting, leveling, adjusting, and cleaning all equipment (new and existing/relocated) specified herein.
 - 3. Apply permanent foot/caster placement markings to building floor at all cooking equipment requiring coverage of fire suppression system in accordance with NFPA-96 codes.
 - 4. All components required for a complete assembly to serve intended function when connected to mechanical and electrical services.
 - 5. Coordination of all Work required for a complete installation with other trades and subcontractors.
 - 6. Field verification of plumbing and electrical rough-ins by Food Service Equipment Contractor to ensure requirements and locations are correct. Said verification shall include all electrical characteristics (amperage, voltage, and phase) for all Existing/Relocated, Contractor-Furnished, and Owner-Furnished Equipment. Field

verification shall commence prior to release of equipment order and pouring of concrete slab by General Contractor.

7. Sink faucets, strainers, vacuum breakers, duo drains, lever handle drains and tailpieces specified under heading entitled Fabrication Standards.
8. Furnishing and mounting of all electrical starting switches, controls, light fixtures, and receptacles included in Itemized Equipment Specifications or as required for operation of equipment (new and existing/relocated) specified herein.
9. Cutting of all holes in equipment tops, shelves and bodies required for piping (gas, water and drains) and wiring.
10. Threaded hanger rods with brackets and turn buckles required to support Exhaust Hoods (new and existing/relocated).

B. Related Work specified elsewhere:

1. Disconnecting and reconnecting utility and plumbing connection of all existing equipment relocated for use in Temporary Kitchen and Dishwashing.
2. Water/gas piping, line shut-off valves and final connections to equipment (new and existing/relocated).
3. Drain piping, floor drains, floor sinks, "P" traps, grease traps and final connections to equipment (new and existing/relocated).
4. Electrical wiring, overload protection devices, line-disconnect switches, and final connections to equipment (new and existing/relocated).
5. Install cord/plug assemblies provided by Food Service Equipment Contractor.
6. Concrete equipment pad for walk-in cooler/freezer remote refrigeration system located outside of building.
7. Exhaust/supply fans (including magnetic starters/ductwork/roof curb) and welding exhaust ducts to exhaust duct collars of exhaust hoods (new and existing/relocated) to meet applicable fire codes.
8. Air balancing of exhaust/supply fans of exhaust hoods (new and existing/relocated) to meet project requirements.
9. Structural framing where required at hanger rod locations to support Exhaust Hoods (new and existing/relocated).
10. Wall blocking for support of wall-mounted equipment (new and existing/relocated) where applicable.

1.4 DRAWINGS AND SPECIFICATIONS

- A. Specifications and drawings shall be considered as a part of the Contract to be executed. Intent of said Drawings and Specifications is for all components required for a complete installation of food service equipment specified.
- B. Should any error, omission or conflict occur in Drawings and Specifications, Contractor shall not avail himself of such error, omission or conflict but shall have same explained and adjusted prior to signing the Contract.
- C. All addenda shall be considered as a part of original Contract Documents.

1.5 QUALITY AND WORKMANSHIP

- A. All equipment shall be constructed in strict compliance with standards of National Sanitation Foundation and shall bear the NSF label. All equipment shall meet all standards set by state and local regulations.

- B. All electrical equipment shall be approved by Underwriter's Laboratories and shall bear its seal of approval.
- C. All electrical components of equipment shall meet requirements of National Electric Code.
- D. All material shall be new (latest model at time of delivery) and of first quality. All equipment shall be installed in an undamaged condition. Where brands, materials, apparatus or equipment is specifically designated, no substitution shall be made without prior approval in writing.
- E. Provide all Work in best manner in conformity with best standard practices. Employ qualified, efficient and skillful workers for installation in a first-class manner.
- F. It is required that custom fabricated equipment be fabricated by a Food Service Equipment Fabricator who has plant, personnel and engineering facilities to design, detail and manufacture high quality equipment.

1.6 FOOD SERVICE EQUIPMENT CONTRACTOR QUALIFICATIONS

- A. Contractor shall possess experience and ability to perform the necessary services for a complete and workmanlike installation of food service equipment.
- B. Contractor experience shall include a minimum of five (5) years' experience as a successful Food Service Equipment Contractor and shall have successfully completed installation of at least five (5) comparable projects of similar size and nature.
- C. Contractor's in-house capabilities shall include preparation of dimensioned mechanical/electrical rough-in Drawings, experienced personnel to coordinate with other trades the proper equipment installation, warranty services, and proper demonstration of equipment on operation, service and maintenance.

1.7 SUBMITTALS

- A. Submittals shall include product data (manufacturer's specification sheets) of standard-manufactured equipment, shop drawings of custom-fabricated equipment and equipment modified to meet project requirements, and dimensioned mechanical and electrical rough-in drawings of equipment utility requirements. Partial submittals will be given no consideration.
 - 1. Product data shall be submitted in electronic pdf format unless stated otherwise in Contract Documents and shall be in numerical order (by equipment item numbers). Each manufacturer's specification sheet shall be preceded with a type-written sheet that includes equipment description, quantity, brand/model number, accessories, and modifications to meet project requirements.
 - 2. Shop drawings are not to be based upon reproduction of Contract Document drawings. Shop drawings shall be submitted in electronic pdf format unless stated otherwise in Contract Documents. Shop drawings for custom-fabricated equipment shall be drawn at a minimum scale of $\frac{3}{4}$ " to the foot with cross-sections drawn at 1-1/2" to the foot. Sheet sizes shall be same size as sheet sizes of Contract Document drawings, not to exceed 30" x 42".
 - 3. Equipment floor plan, mechanical, and electrical rough-in drawings are not to be based upon reproduction of Contract Document drawings. Drawings shall be submitted in electronic pdf format. Rough-in drawings shall show utility requirements of equipment specified, existing equipment to be re-used, future equipment (including vendor-furnished equipment), area clean-up floor drains, and electrical convenient outlets shown on Contract Document drawings. Rough-in requirements shall be accurately drawn to

scale with dimensions from centerline of columns or finished walls. Contractor shall be responsible for determining exact locations on building walls and floors and not connection points on equipment. Contractor shall visit project site to verify correct locations of utility stub-outs and floor recesses/block-outs prior to pouring of concrete slab and report discrepancies found to Architect and/or Consultant. Refer to certification requirements of Description of Work of this section.

4. Contractor shall be responsible for taking all field dimensions which affect equipment and installation thereof. At the time of taking field measurements and observation of existing conditions, Contractor shall report in writing to Architect all work performed by other trades which will prevent him from execution of his work required by Contract Documents and shall obtain Architect's instructions before proceeding with his work.

1.8 PROTECTION OF WORK AND MATERIALS

- A. Contractor shall at all times cover and protect his Work, material and equipment to save same from damage. Contractor shall at all times exercise due care to protect the work of others. Cost of any repair or replacement of damaged Work, material and equipment shall be borne by Contractor.

1.9 BRANDS AND TRADE NAMES

- A. Contractors are cautioned that only food service equipment and related items manufactured in accordance with Specifications will be acceptable. Where brand names and model numbers are specified, it is not intended that competition be limited, but to set standards of performance, design, capacity, durability and appearance. Bidders desiring to quote and/or supply brands of equipment other than those specified shall submit a written request to Architect with a copy to Consultant seven (7) days prior to bid date in order that such substitutions can be considered for approval and if approved, an addendum issued to all plan holders. It is understood that approval of substitutions does not relieve Contractor from furnishing equipment to meet intent and requirements of Specifications. Approval of substitutions does not relieve Contractor from additional costs of mechanical and electric utilities and other requirements not included in Contract Documents.

1.10 WARRANTIES

- A. Contractor shall provide a one (1) Year Warranty from date of Substantial Completion or occupancy on all Work provided under these Specifications. Warranty shall cover replacement of defective material, transportation and labor, but does not include costs of replacement parts and labor caused by Owner's carelessness or misuse of equipment. An additional four (4) year warranty (labor included) shall be provided on all refrigeration compressors. Contractor shall provide a reputable and qualified service agency, located within fifty (50) miles of Project site, to provide immediate service for all refrigeration equipment.

PART 2 - EQUIPMENT

2.1 CUSTOM FABRICATED EQUIPMENT MANUFACTURERS

- A. Equipment manufacturers shall be Low Temp Industries, Inc.; Atlanta Custom Fabricators; and Stainless & Aluminum Fabrication, or a prior approved equivalent.

- B. All fabricated equipment shall be manufactured by one (1) manufacturer to ensure uniformity in design and finish.

2.2 ELECTRICAL REQUIREMENTS

- A. Refer to Drawings for specific requirements.
- B. Fixtures wired for three-phase shall have loads balanced as equally as possible.

2.3 SWITCHES AND CONTROLS

- A. A suitable control switch or starter of proper type in accordance with Underwriter's Code shall be supplied for each motorized appliance or electrically- heated unit.
- B. Said switches and Controls shall be mounted in recessed die-stamped stainless-steel cups or otherwise indented to prevent damage.

2.4 METAL FABRICATION STANDARDS

A. Materials:

- 1. All stainless steel shall be type 302 or 304 with 18% chromium, 8% nickel and a maximum of 0.12% carbon. All sheets shall have a No. 4 finish with all sheets with colors and finish uniform throughout.

B. Welding:

- 1. All welded parts shall be non-porous and free from imperfections, pits, cracks or discolorations.
- 2. Stainless steel joints and seams shall be heli-arc welded ground smooth and polished to a No. 4 finish. Tinning of welds is not acceptable. All welds shall be ground smooth and polished to original finish of metal.

C. Field Joints:

- 1. Field joints shall be located for practical construction with sizes convenient for shipping and entry into building spaces.
- 2. All field joints shall be fully (continuous) welded with same type metal, ground smooth and polished to original finish of metal.

D. Table and Counter Tops:

- 1. All tops, unless otherwise specified, shall be constructed of 14-gauge stainless steel. Exterior edges not adjacent to walls or other equipment shall be turned down on a 90-degree angle or rolled down 1-3/4" with corners bullnosed. Tops adjacent to walls shall be turned up 6" and back 1" (minimum) on a 90-degree angle to form a backsplash. Tops adjacent to other equipment shall be flanged straight down 1-3/4". Sound deadening material shall be provided between frame members and stainless-steel tops.
- 2. Edges of dishtable tops not adjacent to walls shall be turned up 3" and rolled down 1-1/2" with corners bullnosed. Dishtable tops adjacent to walls shall be turned up 10", back 2-1/2" on a 45-degree angle and down 2" to form a pipe chase. All horizontal edges and internal corners of dishtable tops shall be coved on a 5/8" minimum radius. Ends of backsplashes shall be closed, welded, ground smooth and polished.

3. Edges of preparation counter tops (with sinks) not adjacent to walls shall be turned up 7/8" on a 45-degree angle and turned down on a 90-degree angle or rolled down 2-5/8" to form a marine roll unless specified otherwise. Preparation counter tops (with sinks and cantilevered overself uprights) adjacent to walls shall be turned up 10", back 2-1/4" on a 45-degree angle and turned down 1" on 90-degree angle to form a backsplash with pipe chase. All horizontal edges and internal corners of preparation counter tops shall be coved on a 5/8" minimum radius. Ends of backsplashes shall be closed, welded, ground smooth and polished. Backsplashes of counter tops with sinks shall be pierced on 8" centers over sinks.
4. All tops shall be reinforced on the underside with 12-gauge (minimum) stainless steel hat channels running from front to back with center bracing where required to hold tops flat. Channels shall be stud welded and bolted to underside of tops with legs, bodies and drawer housings secured to channels so that bolts or rivets will not extend through work tops. Holes required for counter equipment shall be neatly die-punched with raised edges.

E. Backsplashes:

1. Backsplashes of table and countertop with 90-degree turnbacks adjacent to walls shall be turned down 1" at 90-degrees and secured to building walls with 4" long 14-gauge stainless steel "zee" clips on 36" centers. Cracks between backsplashes and building walls shall be sealed with clear silicone sealant.
2. Backsplashes of preparation counters and dishtables with 45-degree turnbacks adjacent to walls shall be turned down 1" at 135-degrees and secured to walls with 4" long 14-gauge stainless steel "zee" clips on 36" centers. Cracks between backsplashes and building walls shall be sealed with clear silicone sealant.

F. Open Bases:

1. Open bases shall be constructed of 1-5/8" OD 16-gauge stainless steel tubular uprights and crossbraces fully welded together, ground smooth and polished. Top of crossbraces shall be 12" above floor. Refer to Drawings for arrangement of crossbraces. Uprights shall be fitted at floor with adjustable, sanitary stainless-steel bullet feet inserted into uprights with inside threads to eliminate any possibility of threading collecting dirt and other matter. Tops of legs shall be fitted into die-stamped fully enclosed stainless-steel gussets equivalent to Component Hardware No. A20-0206-C welded to reinforcing channels on underside of stainless-steel tops.
2. Tables 6'-0" long and under shall have four (4) legs, and tables 7'-0" long shall have six (6) legs. Legs shall be spaced not more than 5' 0" apart unless specified otherwise.

G. Undershelves:

1. All undershelves shall be constructed of 18-gauge stainless steel.
2. Undershelves on open base tables shall be sectional, removable and rolled down over crossbraces, unless specified in Itemized Equipment Specifications. Shelves adjacent to walls and other equipment shall turn up 2". Shelves shall be notched around table uprights and crossbraces, so that undershelves are easily removable. All edges of sections adjacent to each other shall be turned down 1" (minimum) for rigidity.

H. Elevated Shelves:

1. Elevated shelves shall be constructed of 16-gauge stainless steel and shall be turned down 1-1/2" on front and ends with sanitary semi-rolled edges with bullnosed corners. Rear sides of shelves shall be turned up 1-1/2".
2. Free-standing shelves, unless specified otherwise, shall be mounted on 1" OD stainless steel tubular uprights mounted to counter tops in a sanitary manner (tube inserts when

accessible from bottom of counter). Wall mounted shelves shall be equipped with stainless steel angle wall brackets anchored to building wall.

3. Shelves, where specified to be mounted on cantilever brackets, shall be mounted on 1-5/8" diameter stainless steel tubular uprights welded to framing of table and counter tops.

I. Drawers:

1. All drawers shall be 20" x 20" x 5" deep unless specified otherwise. Removable pans shall be formed of one-piece die-stamped 18-gauge stainless steel with top edges flanged out 2". Faces of drawers shall be equivalent to Component Hardware No. J85-2000. Drawers shall operate on ball-bearing roller stainless steel extension slides to allow full opening and shall be fitted with adjustable stops to prevent drawers from being pulled out too far so they will drop down.
2. Drawers shall be completely enclosed in 18-gauge stainless steel housing attached to undersides of tops on open base tables and shall be attached to framework of cabinet base tables.

J. Casters:

1. Casters specified for open base tables shall be equivalent to Component Hardware Nos. C23-1250 (5" diameter non-braking) and C23-1251 (5" diameter braking).

PART 3 - EXECUTION

3.1 ERECTION

- A. Equipment specified herein shall be erected and set in place at location as indicated on Drawings. Equipment shall be fabricated so that it can be handled through finished openings or arrangements otherwise made with General Contractor. Equipment specified shall be located on floors as indicated on Drawings. A competent foreman shall be provided as supervisor of erections and installations.

3.2 ADJUSTMENT OF EQUIPMENT

- A. Contractor shall adjust all equipment after erection and installation to satisfaction of Owner.

3.3 CLEANING OF EQUIPMENT

- A. Clean up all debris caused by workmen immediately upon completion of Work in the area, and clean equipment after all others have completed their Work in the area.

3.4 DEMONSTRATION OF EQUIPMENT

- A. Upon acceptance by Owner, provide full instructions to Owner's designated representative on proper methods of care, operation and maintenance of equipment.
- B. Three (3) operating instructions, warranty cards/certificates and parts manuals on equipment in loose leaf hard cover binders shall be presented to Architect at this time. Operation and maintenance manuals shall be organized for easy reference by maintenance personnel, including index tabs of equipment item numbers.

EQUIPMENT SPECIFICATIONS

Item 1 – Work Table: (#18 on floor plan)

30” wide x 54” long x 36” high, custom fabricated stainless steel open base type with components/features/accessories as follows:

- Rear splash
- Undershelf

Delivered and set in place, all packaging to be removed.

Demonstration: Factory representative shall provide in-service training on proper operation, care and routine maintenance to the cafeteria staff after installation.

Quantity: 1 each – Delivered to Florida Avenue Elementary

Manufacturer: _____

Model Number: _____

Warranty: _____

Unit Price: _____ Total Price: _____

Item 2 – Baker’s Table w/Spice Shelf: (#36 on floor plan)

Space provided for 30” wide x 72” long x 36” high, custom fabricated stainless steel open base type with components/ features/ accessories as follows:

- 1” thick x 6” high rear and end splashes, fully enclosed with matching finish
- 12” wide x full-length stainless steel overself mounted on tubular uprights 15” above top
- Two (2) drawers
- Open base for mobile ingredient bins

Quantity: 1 each – Delivered to Florida Avenue Elementary

Manufacturer: _____

Model Number: _____

Warranty: _____

Unit Price: _____ Total Price: _____

Item 3 – Mobile Work Table: (#41 on floor plan)

Space provided for 30” wide x 72” long x 36” high, custom fabricated stainless steel open base type with components/features/ accessories as follows:

- Two (2) drawers
- Undershelf
- Casters with brakes

Quantity: 1 each – Delivered to Florida Avenue Elementary

Manufacturer: _____

Model Number: _____

Warranty: _____

Unit Price: _____ Total Price: _____

Item 4 – Work Table w/Overhead Pot Rack: (#50 on floor plan)

Space provided for 30” wide x 78” long x 36" high, custom fabricated stainless steel open base type with components/features/accessories as follows:

- a. 72” long table mount 2-bar pot rack
- b. Two (2) drawers
- c. Undershelf

Quantity: 1 each – Delivered to Florida Avenue Elementary

Manufacturer: _____

Model Number: _____

Warranty: _____

Unit Price: _____ Total Price: _____

Item 5 – Work Table: (#59 on floor plan)

Space provided for 30” wide x 7’-0” long x 36” high, custom fabricated stainless steel open base type with components/features/accessories as follows:

- a. Rear splash
- b. Two (2) drawers
- c. Undershelf

Quantity: 1 each – Delivered to Florida Avenue Elementary

Manufacturer: _____

Model Number: _____

Warranty: _____

Unit Price: _____ Total Price: _____

Item 6 – Mobile Silverware/Napkin Counters: (#62 on floor plan)

1. Space provided for 26” wide x 26” long x 30” high, custom fabricated stainless steel open base type units, each with components/features/accessories as follows:
 - a. Stainless steel undershelf
 - b. Casters with brakes

Quantity: 2 each – Delivered to Florida Avenue Elementary

Manufacturer: _____

Model Number: _____

Warranty: _____

Unit Price: _____ Total Price: _____

NOTE: Attached is the fabricated kitchen equipment floor plan for reference only.

Shop drawings for work tables, baker’s table and mobile counter must be provided for review prior to fabrication, see Section 1.7.

See Section 2.1 for the list of approved custom fabricators/manufacturers.

* * * * *

BID SUBMITTED BY:

Name of Company

Date of Bid

Mailing Address

Number of Days for Delivery

City, State, Zip Code

Length of Time Prices are Good

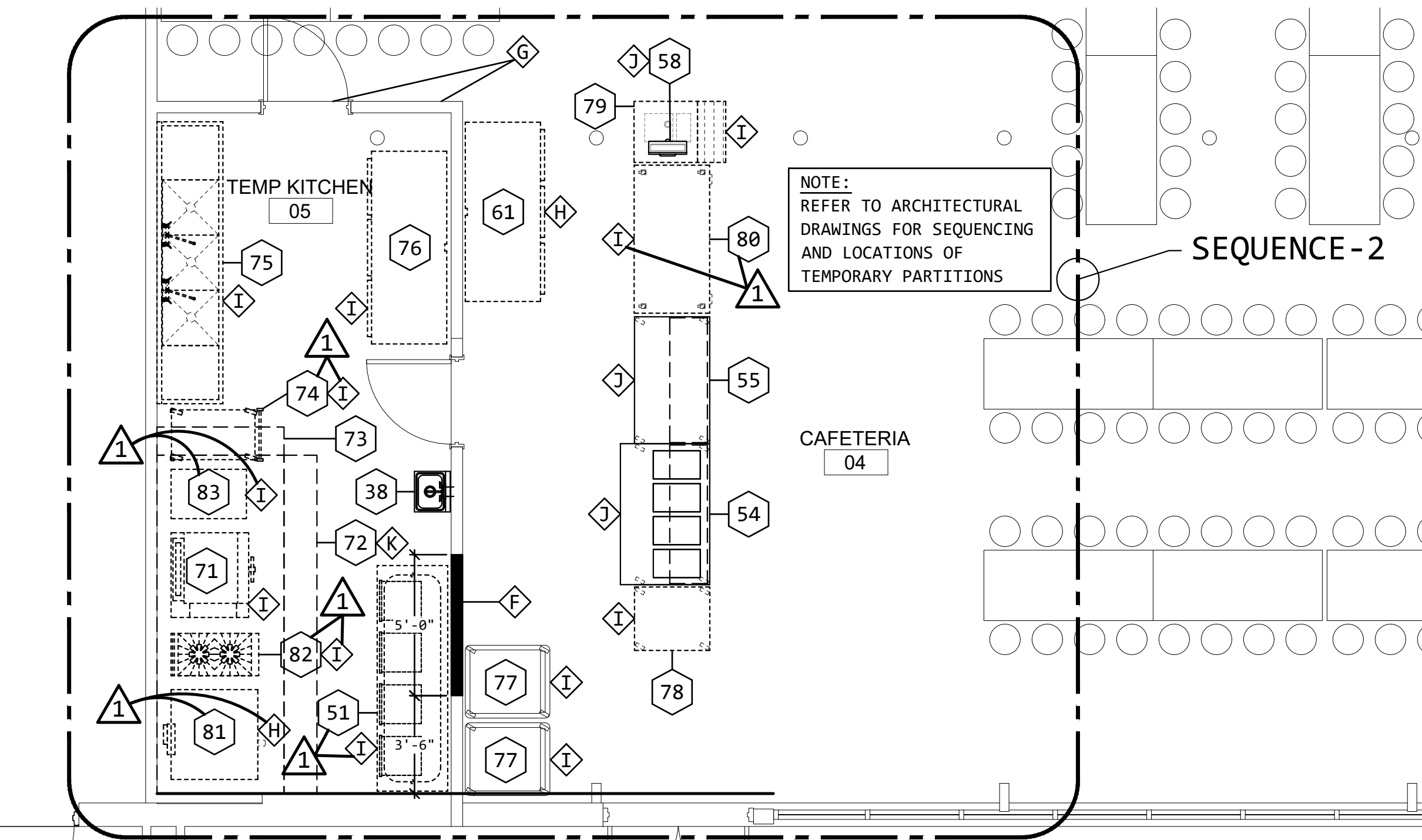
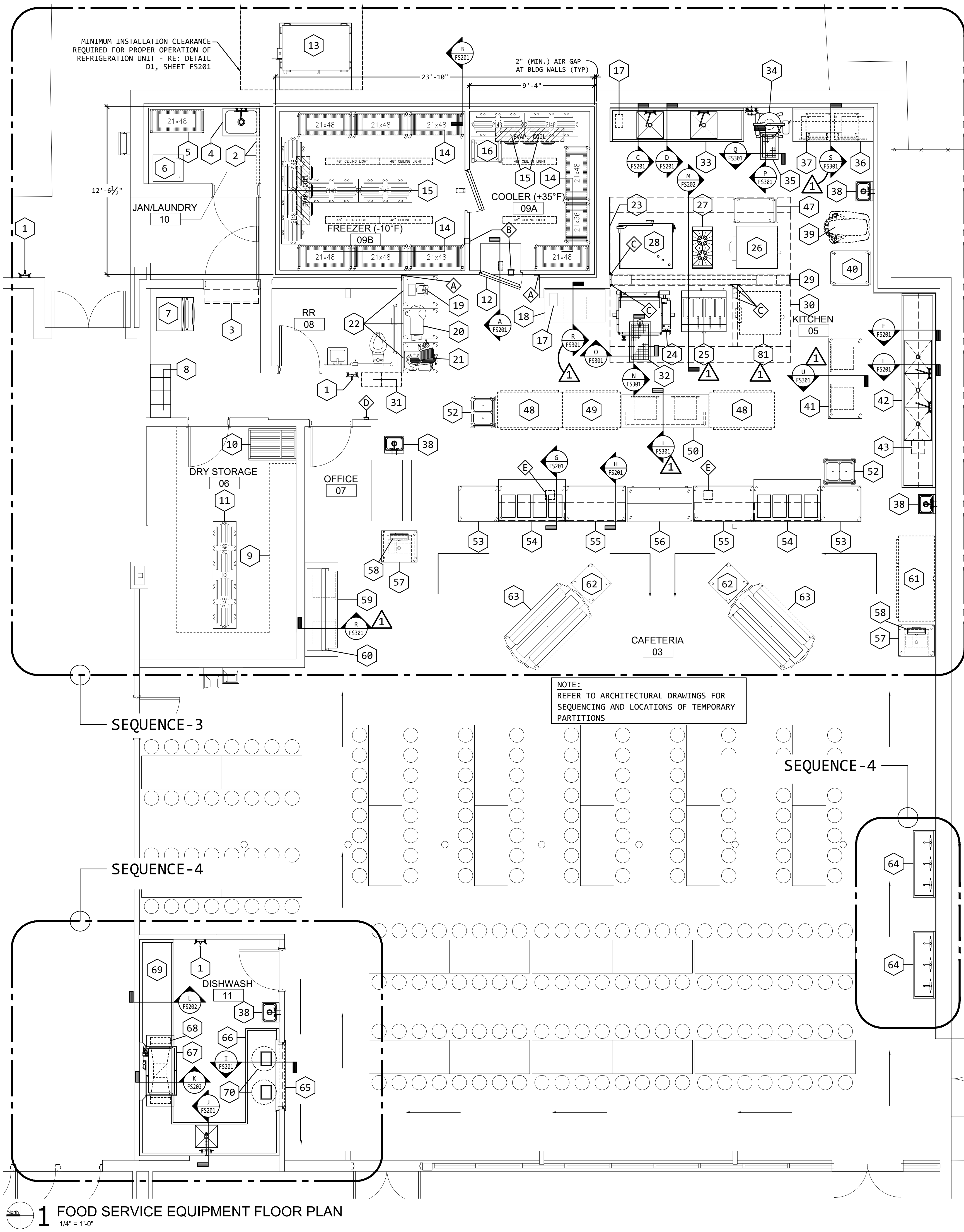
Telephone Number

Discount (If Applicable)

Typed Name of Representative

Signature of Representative

Email Address of Representative



2 FOOD SERVICE EQUIPMENT FLOOR PLAN - TEMPORARY KITCHEN AND SERVING

1 FOOD SERVICE EQUIPMENT SCHEDULE				
ITEM NO.	QTY	DESCRIPTION	NOTES	
1.	3	MIXING FAUCETS W/HOSE THREADS (DIVISION 22)	B	
2.	2	MOP HANGER RACKS	A	
3.	1	AIR CURTAIN (DIVISION 23)	B	
4.	1	STAINLESS STEEL FLOOR MOP SINK (DIVISION 22)	B	
5.	1	STORAGE SHELVING UNIT	E	
6.	1	CLOTHES WASHER/DRYER	E	
7.	1	ICE MACHINE (CUBER) W/STORAGE BIN	A	
8.	1	LOCKERS (DIVISION 10)	B	
9.	1-LOT	STORAGE SHELVING (DIVISION 6)	B	
10.	1	CAN RACK	E	
11.	2	DUNNAGE RACKS	E	
12.	1	WALK-IN COOLER/FREEZER	A	
13.	1	REMOTE REFRIGERATION SYSTEM	A	
14.	9	MOBILE SHELVING UNITS	E	
15.	6	DUNNAGE RACKS	E	
16.	1	MOBILE PAN RACK	E	
17.	2	ELECTRIC CAN OPENERS	E	
18.	1	WORK TABLE	E	
19.	1	FOOD PROCESSOR	E	
20.	1	FOOD CHOPPER	E	
21.	1	SLICER	E	
22.	3	MOBILE EQUIPMENT STANDS	E	
23.	1	STAINLESS STEEL WALL PANEL	A	
24.	1	40-GALLON TILTING BRAISING PAN	A	
25.	1	FRYER/FILTER UNIT	A	
26.	1	CONVECTION OVEN (DOUBLE STACK)	A	
27.	1	2-BURNER RANGE	A	
28.	1	COMBI-OVEN STEAMER	A	
29.	1	UTILITY DISTRIBUTION SYSTEM	A	
30.	1	EXHAUST HOOD	A	
31.	1	FIRE SUPPRESSION SYSTEM	A	
32.	1	STAINLESS STEEL FLOOR DRAIN TROUGH	A	
33.	1	PREPARATION COUNTER W/SINKS	A	
34.	1	VERTICAL CUTTER MIXER	A	
35.	1	STAINLESS STEEL FLOOR DRAIN TROUGH W/GRATE	A	
36.	1	BAKER'S TABLE W/SPICE SHELF	E	
37.	2	MOBILE INGREDIENT BINS	E	
38.	4	HAND SINKS (DIVISION 22)	B	
39.	1	60-QUART MIXER	D	
40.	1	MOBILE WARMING CABINET	E	
41.	1	WORK TABLE	E	
42.	1	POT/PAN SINKS W/OVERSHelf	A	
43.	1	SOAK SINK RECIRCULATOR	A	
44.	--	SPARE NUMBER	--	
45.	2	MOBILE DRYING RACKS (NOT SHOWN)	E	

1 FOOD SERVICE EQUIPMENT SCHEDULE				
ITEM NO.	QTY	DESCRIPTION	NOTES	
46.	2	MOBILE UTENSIL SHELVING UNITS (NOT SHOWN)	E	
47.	1	MOBILE UTILITY CART	E	
48.	2	PASS-THRU 2-SECTION WARMERS	D	
49.	1	PASS-THRU 2-SECTION REFRIGERATOR	D	
50.	1	WORK TABLE W/POT RACK	E	
51.	1	WORK TABLE W/POT RACK	C	
52.	2	MOBILE TRAY DISPENSERS	E	
53.	2	MOBILE FLAT TOP COUNTERS	A	
54.	2	MOBILE HOT FOOD COUNTERS	A	
55.	2	MOBILE SOLID TOP COUNTERS	A	
56.	1	MOBILE MILK COOLER	E	
57.	2	MOBILE CASHIER COUNTERS	A	
58.	2	POINT OF SALE COMPUTERS	F	
59.	1	WORK TABLE	E	
60.	1	COUNTER TOP SALAD BAR	E	
61.	1	REACH-IN 3-SECTION REFRIGERATOR	C	
62.	2	MOBILE SILVERWARE/NAPKIN COUNTERS	E	
63.	2	MOBILE SALAD BARS	E	
64.	2	STUDENT HAND WASH SINKS (DIVISION 22)	B	
65.	1	ROLL-DOWN COUNTER DOOR W/INTEGRAL FRAME	A	
66.	1	SOILED DISHTABLE W/WINDOW SILL	A	
67.	1	DISHWASHER W/INTEGRAL BOOSTER	A	
68.	1	DISHWASHER STAINLESS STEEL PANT LEG EXHAUST DUCT	A	
69.	1	CLEAN DISHTABLE	A	
70.	2	TRASH CONTAINERS	E	
71.	1	DOUBLE-STACKED CONVECTION STEAMER	C	
72.	1	EXHAUST HOOD	C	
73.	1	FIRE SUPPRESSION SYSTEM (DIVISION 23)	B	
74.	1	MOBILE UTILITY CART	C	
75.	1	3-COMPARTMENT SINK	C	
76.	1	3-SECTION REACH-IN FREEZER	C	
77.	2	MOBILE HOT FOOD WARMERS	C	
78.	1	MOBILE EQUIPMENT STAND	C	
79.	1	MOBILE CASHIER COUNTER	C	
80.	1	MOBILE MILK COOLER	C	
81.	1	DOUBLE-STACKED CONVECTION OVEN	C	
82.	1	2-BURNER RANGE	C	
83.	1	FRYER	C	

LEGEND:

A. FOOD SERVICE EQUIPMENT (DIVISION 11) - CONTRACTOR FURNISHED/INSTALLED

B. BY OTHER DIVISIONS - CONTRACTOR FURNISHED/INSTALLED

C. EXISTING - CONTRACTOR RELOCATED/INSTALLED

D. OWNER FURNISHED, CONTRACTOR INSTALLED

E. OWNER FURNISHED, OWNER INSTALLED

F. NOT IN CONTRACT (BY VENDOR, OTHERS, ETC.)

- FOOD SERVICE EQUIPMENT FLOOR PLAN KEYNOTES**
- A. STAINLESS STEEL ANGLE TRIM (DIVISION 11).
- B. HEATED PRESSURE RELIEF PORT; FINAL LOCATION TO BE DETERMINED BY WALK-IN MANUFACTURER.
- C. STAINLESS STEEL COLUMN WRAP/TRIM AT EXHAUST HOOD (DIVISION 11) - RE: DETAILS.
- D. EXHAUST HOOD FIRE SUPPRESSION SYSTEM MANUAL PULL STATION MOUNTED AT 48" AFF (DIVISION 11). REFER TO DIAGRAM D12, FS602.
- E. CUSTOM FABRICATED STAINLESS STEEL FLOOR MOUNTED OUTLET BOXES (DIVISION 11). REFER TO DETAIL.
- F. 60" WIDE X 45" HIGH WALL OPENING (BY GENERAL CONTRACTOR) AT 35" AFF FOR ITEM NO. 65 (DIVISION 11). TEMPORARILY ENCLOSED DURING TEMP KITCHEN OPERATIONS.
- G. TEMPORARY WALL AND ACCESS DOOR (BY GENERAL CONTRACTOR) TO BE REMOVED UPON COMPLETION OF KITCHEN RENOVATION AND IN COORDINATION WITH SCHOOL FOOD SERVICE. REFER TO ARCHITECTURAL DRAWINGS FOR ADDITIONAL INFORMATION.
- H. EXISTING EQUIPMENT SHALL BE REMOVED FROM MAIN KITCHEN AND RELOCATED/INSTALLED FOR USE AT TEMP KITCHEN (SEQUENCE 2). EQUIPMENT SHALL BE SUBSEQUENTLY REMOVED FROM TEMP KITCHEN AND RELOCATED/INSTALLED AT MAIN KITCHEN UPON COMPLETION OF ASSOCIATED RENOVATION WORK (SEQUENCE 3). EQUIPMENT RELOCATIONS SHALL BE IN COORDINATION WITH SCHOOL FOOD SERVICE TO MINIMIZE DISRUPTIONS TO KITCHEN OPERATIONS.
- I. EXISTING EQUIPMENT SHALL BE REMOVED FROM MAIN KITCHEN AND RELOCATED/INSTALLED FOR USE AT TEMP KITCHEN (SEQUENCE 2). EQUIPMENT SHALL BE SUBSEQUENTLY REMOVED FROM TEMP KITCHEN AND DELIVERED TO OWNER UPON COMPLETION OF MAIN KITCHEN RENOVATION WORK (SEQUENCE 3). EQUIPMENT RELOCATIONS SHALL BE IN COORDINATION WITH SCHOOL FOOD SERVICE TO MINIMIZE DISRUPTIONS TO KITCHEN OPERATIONS.
- J. NEW EQUIPMENT SHALL BE ORDERED AND DELIVERED TO SITE IN A TIMELY MANNER FOR USE AT TEMP KITCHEN (SEQUENCE 2). EQUIPMENT SHALL BE SUBSEQUENTLY REMOVED FROM TEMP KITCHEN AND RELOCATED/INSTALLED AT MAIN KITCHEN UPON COMPLETION OF ASSOCIATED RENOVATION WORK (SEQUENCE 3). EQUIPMENT RELOCATIONS SHALL BE IN COORDINATION WITH SCHOOL FOOD SERVICE TO MINIMIZE DISRUPTIONS TO KITCHEN OPERATIONS.
- K. EXHAUST HOOD IS EXISTING AT OFF-SITE SCHOOL SYSTEM STORAGE FACILITY AND SHALL BE DELIVERED TO TEMP KITCHEN BY GENERAL CONTRACTOR (SEQUENCE 2) AND RETURNED TO STORAGE FACILITY UPON COMPLETION OF MAIN KITCHEN RENOVATION WORK (SEQUENCE 3).

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