ONEIDA HIGH SCHOOL

REPLACEMENT SERVING LINES, NEW SERVING AREA EQUIPMENT AND MISC EQUIPMENT AS NOTED HEREIN THE FOLLOWING DOCUMENT.

AWARD STATUS:

ONEIDA SPECIAL SCHOOL DISTRICT reserves the right to revoke the award if a pattern of unavailability or lack of response arises with the vendor.

Bid tabulation sheet is to include all item's costs, multiple units as noted.

Some items may be ordered at a later date as funds allow.

BID AWARD: ONEIDA SPECIAL SCHOOL DISTRICT shall award the bid as a lump total.

PRE-BID CONFERENCE/SITE VISTS: There will be a pre-bid conference on Wednesday, xxxxxx at 2:00 PM at ONEIDA HIGH SCHOOL. EST. Participation is mandatory at this meeting. Close coordination with the OWNER is required.

INSTUCTIONS, SPECIFICATION AND SCOPE OF WORK GENERAL REQUIREMENTS

FOOD SERVICE EQUIPMENT:

PART I GENERAL

1.01 SCOPE:

A. Food Service Dealer (to be noted as "contractor" in following document) shall furnish and complete all food service equipment, labor, materials, equipment, etc. as specified herein.

B. Food Service Contractor is responsible for assembly and erection of all equipment included herein in required locations as shown on plans if applicable, leaving same with threaded outlets of type of connections as standardized by Food Service Equipment Manufacturer's for other contractors to make final steam, plumbing, electric and ventilating connections.

C. Food Service Contractor is to provide a competent foreman for erection and placing of equipment and to counsel with other contractors in regard to connections at time of installation. He is to deliver to other contractors all plumbing, steam fitting and electrical parts that are furnished loose and as a part of the equipment, **and counsel with other trades for proper installation by them if requested to do so.**

D. Food Service Contractor shall erect the equipment at the site in full compliance with current rules and regulations of state, county and local regulations. If, because of certain job conditions, any work specified to be performed under this contract must be done by other, the Food Service Equipment Contractor shall sub-let such work to those who may be qualified to do such work or make other arrangements at his own expense as may be approved by the Owner.

E. **The Food Service Contractor will be requested to visit the school to confirm fit and utility requirements. It is the contractor's responsibility to make sure all equipment will fit through existing openings and correct utilities are supplied.**

F. Contractor will clean up all debris made by his workmen immediately upon completion of installation and remove same from premises. Equipment is to be received at the school in clean condition and cleaned just prior to Owner's acceptance so as to be free from dirt and dust.

1.02 RELATED DOCUMENTS:

A. All of the standard ONEIDA SPECIAL SCHOOL DISTRICT purchasing procedures apply to any and all equipment purchases by the owner.

1.03 QUALIFICATIONS OF BIDDERS:

A. The manufacturer of this equipment must be able to show that he is now, and has been engaged in the manufacture or distribution of equipment as required under this contract as his principal product for a period of no less than ten years.

B. Upon demand, manufacturer being considered for possible negotiation shall submit to Owner, evidence of his having executed contracts of a size comparable to this contract. He shall further submit evidence of ample financial resources which enable him to handle the work in a satisfactory manner, and to deliver items of equipment as required, without delaying the progress of the work.

C. The manufacturer of this equipment as herein specified is a recognized distribution for the items of equipment specified herein to be of other manufacture than his own.

D. Only manufacturers who can meet the foregoing qualifications will be considered to be approved.

E. Food Service Dealer/Contractor must hold a contractor's license in the State of Tennessee. ALL final connections will be required in regards to EQUIPMENT in completion.

F. **FOOD SERVICE DEALER TO SUPPLY START UPS OF ALL EQUIPMENT.**

G. Food Service Dealer and/or Sub-Contractor maybe required to supply three references of projects completed in a 250 mile radius of ONEIDA, TN that the owner and/or his agent can call and/or visit sites to confirm the quality of service provided to the end user.

H. All equipment must have a factory authorized service agency available locally for service within a 24 hour period of report of warranty issue. Weekend work is not to be included, standard hours of operation shall be at least 8am-5pm Monday through Friday with emergency service available for additional charges if required.

I. All equipment will be required to be demonstrated by a local manufacturer representative as requested by the owner at the site.

1.04 DRAWINGS AND FIELD MEASUREMENTS:

A. Contractor shall check all measurements at the building and be responsible for same. At time of checking measurements, Contractor shall carefully examine spaces and existing conditions, and report to Owner any work performed by others or planned by others which prevents him from execution of his work as required under the contract and obtain Owner's final decision and instructions before proceeding.

1.05 MATERIAL AND WORKMANSHIP:

A. Unless otherwise specified or shown on the drawings, all material to be new, of best quality, perfect and without flaws, and delivered upon completion in an undamaged condition.

B. All labor performed in a thorough workmanlike manner by qualified, efficient, and skilled mechanics.

1.06 SANITARY CONSTRUCTION:

A. All equipment constructed in strict compliance with standards of the National Sanitation Foundation as outlined in their bulletin on Food Service Equipment entitled "Standard No. 2" dated July and October, 1952, and in full compliance with Public Health Regulations of State of Tennessee in which installation is to be made. Each piece of equipment to have "seal of approval" label of the National Sanitation Foundation and/or of most recent compliances on record.

1.07 BRANDS AND NAMES:

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

B. Bidders recommending such substitutions are cautioned to examine mechanical and electrical conditions and conditions of building to determine if such substitutions will require changes in mechanical or electrical connections which have already been planned or exist. If proposed substitutions require such changes, bidder shall be responsible for any cost involved.

C. Any bidder wishing to supply alternate equipment other than that specified must submit a written request for substitution to the Owner ten (10) days prior to the Bid Date for approval or disapproval. The request must be accompanied by the name of the manufacturer and model, a complete description of the proposed substitution, drawings, catalog cuts, specifications, performance and test data, samples, of applicable, and all information necessary for an evaluation. A statement describing any changes in materials, equipment, or work that incorporation of the substitute would require must be included. A detailed description of the manner in which the proposed substitution conforms and/or varies from the item specified must also be provided. If approved an addendum will be issued three days prior to bid opening. Substitutions will not be accepted if they do not conform to the requirements stated in this section and will NOT be allowed AFTER the bid is opened.

1.08 PERMITS AND LICENSES:

A. Contractor shall give to proper authorities all notices as required by law relative to work in his charge; obtain all official permits, licenses, etc., and pay such proper and legal fees to public officers and others as may be necessary to the due and faithful performance of the work, and which may arise incident to the fulfilling of these specifications. Background checks for employees on site during school operation hours may be required and is the responsibility of each contractor to supply documentation as required by the system.

1.09 INSPECTION AND CONDEMNATION:

A. The Owner or their duly authorized representative shall have free access to Contractor's shop or shops during the construction of this equipment for purpose of making inspections to see that plan, specifications, and detail drawings are being adhered to carefully. Contractor shall correct any errors found during these inspections to the extent and within scope of plans, specifications and detail drawings.

B. All work and materials in full accordance with latest rules of U. S. Public Health Service, National Board of Fire Underwriters, any local or State Ordinances, (the State Accident Commission's Safety Order) and regulations of the State Fire Marshal.

1.10 WORK NOTES:

A. ALL EXISTING EQUIPMENT WILL BE DISCONNECTED AND REMOVED AND DISPOSED OF BY THE FOOD SERVICE CONTRACTOR. EXISTING SERVING LINES WILL BE REMOVED, DELIVERED AND SET IN PLACE TO **Oneida First United Church 180 New Light Road, Winfield TN 37892**

B. **All plumbing AND electrical work required before final connections with this equipment will be done by FOOD SERVICE CONTRACTOR including correct disconnects AND final connection requirement, wiring sized and correct breakers with the Food Service Dealer/subcontractor supplying final connections.**

C. **The final connections are to be made by the FOOD SERVICE CONTRACTOR to the disconnects. FOOD SERVICE DEALER will supply rough-ins as needed/i.e. junction boxes, disconnects and breakers with wiring to boxes and disconnects as required. Pre-approved disconnection services and installation service is to be provided by Premier Food Equipment Service Knoxville, TN.**

ONEIDA HIGH SCHOOL

Serving Line with single tier sneeze guards with AND Double tier on Solid Top Unit and trayslides. All counters to be 36" high with kickplates See drawing for details

SPECIFICATIONS:

Include delivery, uncrate, set in place, cleaned, remove all packing material and make units ready for use.

Final connections by FOOD SERVICE CONTRACTOR.

Disconnection of existing serving line is by FOOD SERVICE DCONTRACTOR. Removal to Oneida First United Church 180 New Light Road, Winfield TN 37892. is by the Food Service Contractor.

CounterCraft Serving Line CC 1000012842

Item #1 Serving Counter (2 Each Required)
CounterCraft Model No. SCSL-228
- One (1) CounterCraft (UL certified) Dual-sided, semi-enclosed, base counter .
- Counter to be configured with CounterCraft Connected Counter Control System powered by Duke Sous Chef Technology. Touchscreen digital control panels. Wifi and Bluetooth Mesh connectivity included. All compatible appliances controllable from the touchscreen and/or the Duke Mobile application.
- 14-gauge stainless-steel counter top with #8 high polished edges, 2" turndown at all free sides.
- Corian trayslide with stainless-steel half-round runners. 2" turndown at all free sides. Color selection to be confirmed by district.
- Trayslide LED down-lighting, remote on/off switch, optimized for use with CounterCraft Connected Control System.
- Counter front to have laminate removable decor panels with 1" stainless-steel body revals between panels. Slotted louver panels located at compressors for ease of maintenance. (color selection by owner).
- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.
- Stainless steel internal shelving compartments. All internal stainless steel fabrication to be fully welded.
- Fully enclosed undershelves where applicable; open blow compressors.
- One (1) load center compartment.
- All electrical to be interconnected to load center. Electrical to be located in electrical conduit pipe, flex conduit to be kept to a minimum. Exposed flex conduit will not be accepted. All wiring to be numbered at all junctions, per circuit. Wiring diagram to be provided at each load center door. All receptacles, mounted in the counter, to be recess mounted and labeled.
- One (1) lot custom CounterCraft breath guards, optimized for use with CounterCraft Connected Control System. To be configured with 1.25" stainless-steel, square posts, with #8 high polish edge accents. Posts to extend through the counter top and secure to angle iron frame within counter body. 3/8" tempered glass front, side and serving shelf panels; front glass to be fixed to obtain maximum reach. All glass panels to have high polish profiled edges with rounded corners, sharp edges will be rejected. Single- tier configuration only, includes LED lights, no heat lamps. NSF compliant.
- One (1) lot custom CounterCraft Dual-tier breath guards, optimized for use with CounterCraft Connected Control System. To be configured with 1.25" stainless-steel, square posts, with #8 high polish edge accents. Posts to extend through the counter top and secure to angle iron frame within counter body. 3/8" tempered side and serving shelf panels; NO front glass to obtain maximum reach. All glass panels to have high polish profiled edges with rounded corners, sharp edges will be rejected. Includes LED lights, no heat lamps. NSF compliant.
- One (1) Five (5) pan Hatco hot food wells with auto fill. fully insulated, 1200 watts, digital thermostatic closed loop controls with lit rocker switches (remote mount in custom CounterCraft control panel), pre-plumbed drain manifold with custom CounterCraft open/close drain valve assembly,
- One (1) Three (3) pan Hatco cold food well, optimized for use with CounterCraft Connected Control System, top mount, electronic temperature control, pan support bars for full-size pans, condenser unit (can be rotated), sight glass, service valves, dryer/filter, insulated with drain, aluminized steel housing, s/s bezel, 1/4hp, UL, NSF7
- One (1) integral tray pick up station with built in custom utensil caddy.; refer to drawings for detail.
- All drains pre-plumbed, as required.
- 6" adjustable stainless-steel bullet-feet and adjustable stainless-steel kickplate.
- Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.
- CounterCraft delivery and onsite assembly services required.

Item #5: Merchandise Counter
CounterCraft Model No. CDSL-132
- One (1) CounterCraft (UL certified) semi-enclosed, base counter .
- 14-gauge stainless-steel counter top with #8 high polished edges, 2" turndown at all free sides.

- LED down-lighting, remote on/off switch, optimized for use with CounterCraft Connected Control System.
- Counter front to have laminate decor doors with lock and hand pulls. Minimum stainless-steel body (color to match main counter selection by owner).
- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.
- Stainless steel internal shelving compartments. All internal stainless steel fabrication to be fully welded.
- Fully enclosed undershelves where applicable; open blow compressors.
- 6" adjustable stainless-steel bullet-feet and adjustable stainless-steel kickplate.
- Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.
- CounterCraft delivery and onsite assembly services required.

Item #6 Cashier Counter with Ice Cream Merchandiser
CounterCraft Model No. CCSL-90-DS
- One (1) CounterCraft (UL certified) Dual-sided, semi-enclosed, base counter .
- Counter to be configured with CounterCraft Connected Counter Control System powered by Duke Sous Chef Technology. Touchscreen digital control panels. Wifi and Bluetooth Mesh connectivity included. All compatible appliances controllable from the touchscreen and/or the Duke Mobile application.
- 14-gauge stainless-steel counter top with #8 high polished edges, 2" turndown at all free sides.
- Corian trayslide with stainless-steel half-round runners. 2" turndown at all free sides. Color selection to be confirmed by district.
- Trayslide LED down-lighting, remote on/off switch, optimized for use with CounterCraft Connected Control System.
- Counter front to have laminate removable decor panels with 1" stainless-steel body revals between panels. Slotted louver panels located at compressors for ease of maintenance. (color selection by owner).
- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.
- Stainless steel internal shelving compartments. All internal stainless steel fabrication to be fully welded.
- Fully enclosed undershelves where applicable; open below compressors.
- One (1) load center compartment.
- All electrical to be interconnected to load center. Electrical to be located in electrical conduit pipe, flex conduit to be kept to a minimum. Exposed flex conduit will not be accepted. All wiring to be numbered at all junctions, per circuit. Wiring diagram to be provided at each load center door. All receptacles, mounted in the counter, to be recess mounted and labeled.
- One (1) each ice cream unit, configured for use with CounterCraft Connected Control System, drop-in, stainless steel interior, clear insulated hinged lid, capacity - 15 to 20 doz. ice cream novelties, 1/5 hp, ETL, NSF
- 6" adjustable stainless-steel bullet-feet and adjustable stainless-steel kickplate.
Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.
- CounterCraft delivery and onsite assembly services required.

Item #8 Cashier Counter with Ice Cream Merchandiser
CounterCraft Model No. CCSL-90
- One (1) CounterCraft (UL certified) semi-enclosed, base counter .

- Counter to be configured with CounterCraft Connected Counter Control System powered by Duke Sous Chef Technology. Touchscreen digital control panels. Wifi and Bluetooth Mesh connectivity included. All compatible appliances controllable from the touchscreen and/or the Duke Mobile application.
- 14-gauge stainless-steel counter top with #8 high polished edges, 2" turndown at all free sides.
- Corian trayslide with stainless-steel half-round runners. 2" turndown at all free sides. Color selection to be confirmed by district.
- Trayslide LED down-lighting, remote on/off switch, optimized for use with CounterCraft Connected Control System.
- Counter front to have laminate removable decor panels with 1" stainless-steel body reveals between panels. Slotted louver panels located at compressors for ease of maintenance. (color selection by owner).
- Fully welded angle iron frame utilizing 1.5" x 1.5" x 1/8" galvanized angle. Welds to be ground smooth and sprayed with silver enamel paint. Angle Iron to be framed around each cutout for drop-in-equipment. Angle iron to run front-to-back and at each mullion. 1/2" sound deadening tape to be applied to top of angle iron frame prior to installation of countertop.
- All stainless steel fabrication to be fully welded. Butt or knuckle joints will not be accepted.
- Tops must be fully re-grained for a consistent appearance. All radius edges of turn down to have a minimum 3/8" #8 finish.
- Stainless steel internal shelving compartments. All internal stainless steel fabrication to be fully welded.
- Fully enclosed undershelves where applicable; open below compressors.
- One (1) load center compartment.
- All electrical to be interconnected to load center. Electrical to be located in electrical conduit pipe, flex conduit to be kept to a minimum. Exposed flex conduit will not be accepted. All wiring to be numbered at all junctions, per circuit. Wiring diagram to be provided at each load center door. All receptacles, mounted in the counter, to be recess mounted and labeled.
- One (1) each ice cream unit, configured for use with CounterCraft Connected Control System, drop-in, stainless steel interior, clear insulated hinged lid, capacity - 15 to 20 doz. ice cream novelties, 1/5 hp, ETL, NSF
- 6" adjustable stainless-steel bullet-feet and adjustable stainless-steel kickplate.
- Serving Counter to be certified using Underwriters Laboratory (UL) Assembly Listing E253182 and must comply with UL 197 and NSF/Ansi Standard.
- CounterCraft delivery and onsite assembly services required.

Delivery and Assembly

CounterCraft Model No. D/I

Duke will uncrate, bring inside building, set in place, complete all field welds and joints, complete all final assembly, and level. This includes one (1) Duke site visit prior to fabrication field dimensioning and GC coordination. Additional trips, if required, may require prior quote approval. Final utility (plumbing / electrical) connections not by Duke. Removal, disposal, or modification of existing equipment is not included.

INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS:

The serving line shall be supplied with a complete set of installation, operational and maintenance instructions for installation operating procedures and routine maintenance schedule.

END SPECIFICATIONS