

STATEMENT OF WORK (SOW)
FOR FOOD SERVICE DEPARTMENT
Multi Equipment for building 4 Kitchen

1. **BACKGROUND:** Combi Oven with multiple cooking functions, a tray dispenser for 15 x 20 trays and a microwave has reached its replacement date in the Alexandria VA Health Care System, building 4 Nutrition and Food Service department.

2. **PROJECT SCOPE:** The combi oven is replacing a stainless steel, double stacked combitherm oven with the capacity to steam, provide convection, and combination cooking. The Tray Rack dispenser must be able to accommodate 15 x 20 trays. And, the microwave must have 1.2 cu ft, microwave/convection capability. The three pieces of equipment that are needing to be replaced is noted in the specifications listed in #3. The equipment's functionality/specifications and dimension as requested below, should match exactly due to a smaller workspace and the needs of the department. All pieces of equipment support food service preparation and delivery for our veteran's meals.

3. **SUPPLY SPECIFICATIONS – REQUIREMENTS: SALIENT CHARACTERISTICS**

Combi Oven/Steamer should be of stainless-steel construction with adjustable stainless-steel legs, shall support three different cooking modes, steam, convection and combination, shall also provide automatic steam venting at the end of the cooking cycle.

Combi Oven / Steamer shall also be an electric, boiler free, countertop, front accessible and should provide a retractable rinse hose, have two different fan speeds and one automated cleaning cycle, shall also be able to hold (8) 18" x 26" full size sheet pans or (16) 12" x 20" full size hotel pans with (2) side racks with (8) non-tilt support rails. All shall be of stainless-steel construction.

Combi Oven/ Steamer shall provide triple pane glass door to help keep heat inside and cool to the touch when oven is in use.

Combi Oven/ Steamer shall have a LED display which indicates cooking mode, temp settings, time remaining, and other instructions and shall have a LED illuminated door handle to provide visual notification of the oven status.

Requiring the following:

2 ea. 208-240v/50/60/3-ph, 45.7-52.7 amps, 16.5-21.9kW, 4-3 AWG, NO cord or plug

2 ea. Installation kit for electric combi ovens (with steam), rated up to 80 amp, per oven

2 ea Removable single -point temperature probe, standard

1 ea Stacking Hardware (non-ventless hood application)

1 ea Mobile Stacking Base, for stacking ovens

TRAY RACK DISPENSER:

Should be of stainless steel construction, cabinet style, enclosed base, mobile, single self leveling tray platform, for 15" x 20" trays, 4" swivel casters (2) with brakes, NFS.

MICROWAVE CONVECTION OVEN

Two series Combination Oven, 1.2 cu foot capacity, 2700 watts convection, 1900 watts microwave, stackable, 200 degrees Fahrenheit to 475 degrees Fahrenheit temperature range, 2.8" color LCD display, 4 stage cooking, (11) power levels, (100) programmable timer, USB port, side hinged door, removable air filter, stainless steel interior and exterior, 208-240v/60/1-ph, power consumption: 5300 total watts, 26 amps, 20 MCA, 5 ft cord& NEMA 6-30P, UL, ETL, NSF, CSA, FDA, cETLus, ETL-Sanitation, CE with 3 year warranty.

RECEIVEING: All equipment to inspected at time of delivery and after instillation.

INSTALLATION: Kitchen is located on the 2nd floor in building 4 of the Alexandria VA Health Care System. Equipment shall be moved into area using current elevator (dimensions: 7'6" DEEP x 6' 6 ¾" WIDE" & 7' 3 ½" TALL) system and installed using current electrical and plumbing connections.

Install, labor and materials as needed to install a Combitherm Ovens at the VAMC Alexandria to include:

Labor and materials required for the installation of 2 each Combitherm Ovens, to include:

Assembly of combi ovens, to be set in place as ONE DOUBLE STACKED UNIT, require that units shall be level.

Connection to existing utilities including electric, water, drain, within 3'- 5', per specifications, start up, make ready for final use, remove debris.

NOTE: Contractor will disassemble and dispose of combi oven to be replaced. Installation to be done by the contractor. Installation of the new units shall be placed in the same location as the units being replaced. Contractor/installers shall remove packing material/debris.

DIMENSIONS: Workspace is a small area and shall be able to fit the specified dimensions. Requiring stainless steel, double stacked combi oven shall fit this footprint of dimensions:

Exterior: (H x W x D)

37 – 13/16" Tall x 43-3/4" Wide x 46- 3/16" Deep

Exterior with recessed door (H X W x D)

37 – 13/16" Tall x 48-3/4" Wide x 46- 3/16" Deep

Interior (H x W x D)

23-1/4" Tall x 24- 1/4" Wide x 32-3/4" Deep

INSTALLATION and PERFORMANCE TEST STANDARDS

WARRANTY and SUPPORT:

Two year warranty - parts, labor and travel time during normal working hours within the USA.

INSERVICE INFORMATION:

In service staff on proper use of equipment after installation shall be included.

DELIVERY LOCATION:

ALEXANDRIA VA HEALTH CARE SYSTEM

2495 HIGHWAY 71, Warehouse BLDG 136

Pineville, LA 71360