

VSFB Dining Facility
Kitchen Equipment Package
for the
Force Support Squadron
Statement of Work
28 Apr 2023

1.0 BACKGROUND

In order to provide quality, efficient food service, the dining facility must replace aging kitchen equipment. Without new kitchen equipment, food options may be limited as each piece of equipment/appliance is needed to prepare all meals we are required to provide IAW DAF regulations. Repairs/maintenance on old equipment is costly and not an efficient use of government resources. Some equipment items are 10+ years old, vastly exceeding their normal life expectancy, which typically ranges about 5 years.

2.0 OBJECTIVES

Replace aging kitchen appliances to provide efficient meal preparation to successfully feed the VSFB community. Contractor shall deliver and install each of the following Brand Name or Equal equipment items:

Line Item 0001

ICE FLAKER WITH BIN (Manitowoc Model No. UFP0350A or Equal)

Ice Maker with Bin, flake-style, air-cooled, self-contained condenser, 29-1/16"W x 27-11/64"D x 39-33/64"H, production capacity up to 398 lb/24 hours at 70°/50° (328 lb AHRI certified at 90°/70°), 50 lb bin storage capacity, high-load stainless steel bearings, stainless steel finish, 6" bin legs, ETL, cETLus, ENERGY STAR®

Dimensions 39.52(h) x 29.06(w) x 27.17(d)

1 ea WARRANTY-RF/RFS/RNS 3 year parts & labor (Machine), 5 parts & 3 years labor (Compressor), standard

1 ea (-161) 115v/60/1-ph, 12.8 amps, standard

1 ea AR-PRE-P Arctic Pure® Plus Pre-Filter Assembly, 5 micron filtration includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, (NOT stand-alone; should be used in conjunction with primary water filter assembly)

1 ea AR-10000-P Arctic Pure® Plus Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, 15,000 gallon capacity, 0-600 lbs./ice per day

Line Item 0002

CONVECTION OVEN, GAS (Vulcan Model No. VC44GD or Equal)

Gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, 8" high legs, stainless steel front, top & sides, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®

Dimensions 70(h) x 40(w) x 42.25(d) 1 ea (2) 120v/60/1-ph, 15.4 amps total,

(2) cords with plugs, standard, 1 ea Gas manifold piping included with stacking kit to provide single point gas connection, 2 ea Simultaneous doors, both ovens, 1 set Casters, set of (4) in lieu of standard legs.

1 Kit BLUE HOSE GAS CONNECTOR KIT

Dormont Manufacturing Model No. 1675KIT48 –

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

Line Item 0003**SOUTHBEND range (Southbend Model No. X-4601DD or Equal)**

Ultimate Restaurant Range, gas, 60", (10) non-clog burners, standard grates, standing pilot, (2) standard ovens with battery spark ignition, includes (1) rack per oven, 22-1/2" flue riser with shelf, stainless steel front, sides, shelf & 6" adjustable legs, 420,000 BTU, CSA, NSF – Natural GAS

1 ea Casters, 2 locking and 2 standard

Dimensions 59.5(h) x 60.75(w) x 34(d) –

1 Kit BLUE HOSE GAS CONNECTOR KIT

Dormont Manufacturing Model No. 1675KIT48 Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

Line Item 0004**CHARBROILER, GAS, COUNTERTOP (Vulcan Model No. VACB36 or Equal)**

Achiever Charbroiler, countertop, 36", (6) 17,000 BTU cast iron burners, infinite heat control valves, fully welded chassis, (1) drip tray, stainless steel front, sides & top trim, backsplash & grease trough, 4" adjustable legs, 102,000 BTU, CSA, NSF – Natural GAS

Dimensions 15.5(h) x 36(w) x 31(d)

1 kt BLUE HOSE GAS CONNECTOR KIT

Dormont Manufacturing Model No. 1675KIT48 Packed 1 kt

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

Line Item 0005**TILTING SKILLET BRAISING PAN, ELECTRIC (Groen Model No. BPM-40EC or Equal)**

Braising Pan, electric, 40-gallon capacity, 10" deep pan, 38" pan height, IPX6 water rated electronic Classic controls, manual tilt, standard etch marks, faucet bracket, round tubular open leg base, stainless steel construction, bullet feet, 15.0kW, cUL, UL, IPX6, NSF, Made in USA Dimensions 43.5(h) x 48(w) x 39.75(d)

1 ea Z079995 Lip Strainer, for tilting braising pans

1 ea Z091869 Faucet, single pantry, with swing spout

1 ea 146354 Casters, set of (4), (2) locking, for all BPM & BPP models and all TS/10 & TS/10S stands

3.0 DECIPTION OF WORK

Deliver new equipment to designated delivery location (Breakers Dining Facility, Bldg. 13330, Oregon Ave, Vandenberg Space Force Base, CA 93437). Remove existing equipment items and place on back dock for disposal by Government. Uncrate, set-up, install and test each item to verify it works according to manufacturers recommendation/specifications. Pricing must include freight charges and installation.

1. Install all equipment during the same timeframe.
2. All utilities to be within 5' of termination point, utility upgrades will not be performed by contractor.
3. All delivery, installation, removal to be performed during regular business hours, Monday-Friday 0700-1600.
4. Install must include all labor and materials.
5. Uncrate new units and set in place

6. Connect new units to water, electric, drains and install all required parts.
7. Start and test each equipment item with Government representative present.
8. Remove old equipment and place on back dock for Government disposal.

4.0 DESIRED SKILLS AND KNOWLEDGE

Contractor must possess the required knowledge and skills in order to provide all equipment items. Proper delivery and installation of equipment is required. Knowledge of water, gas, sewage lines, voltage requirements is required. Must know how to operate tools for installation/set-up of each piece of equipment.

5.0 DELIVERY TIME FRAME

Installation of equipment should take no longer than 4 days to complete once all equipment has been delivered. Installation should not begin until all equipment is delivered.

5.1 Government Furnished Items

- N/A

5.2 Government Furnished Equipment

- N/A

5.3 Government Furnished Services

- Utilities. The Government will furnish electricity, water, sewage, heating.
- Refuse Collection. The Government will provide dumpsters for refuse. The Government will provide containers and collection of recycling materials.
- Protection Services. The Government will provide Security Forces and Fire Protection.
- Emergency Medical Services. The Government will provide emergency medical transportation and treatment. Contractor shall pay for all reasonable medical costs incurred.

6.0 POINTS OF CONTACT.

6.1 Customer Representative (CR)

The following person has been designated the CR by the Contracting Officer:

NAME Valerie Mazza / Annette Vaughn
TITLE Food Service Specialist
ORGANIZATION 30th Force Support Squadron
CONTACT INFO (805) 606-0748

6.2 Invoice Reviewer in Wide Area Work Flow

NAME Kayleen Lara

TITLE Resource Advisor

ORGANIZATION 30th Force Support Squadron

CONTACT INFO (805) 606-2948