

SNOQUALMIE VALLEY HOSPITAL DISTRICT

Request for Proposals

Kitchen Equipment and Installation NO.008

November 2014

SNOQUALMIE VALLEY
HOSPITAL DISTRICT



REQUEST FOR PROPOSALS
KITCHEN EQUIPMENT AND INSTALLATION
SNOQUALMIE VALLEY HOSPITAL
NOVEMBER 2014

PROPOSAL AVAILABILITY

Copies of the Request for Proposal (RFP) are available at:

<http://www.snoqualmiehospital.org/contact/competitive-bids/>

O through personal pick-up at Snoqualmie Valley Hospital at 9575 Ethan Wade Way SE, Snoqualmie, WA.

RFP TIMELINE

RFP Formal Announcement:	November 20, 2014
Deadline to Arrange for Site Tour	December 5, 2014
Deadline for Questions:	December 10, 2014
Receipt of Proposals Deadline	December 12, 2014
Anticipated Agreement-in-Place Date	December 19, 2015
Anticipated Start of Work	As soon as possible following contract execution. To be coordinated with Building General Contractor.

BACKGROUND

Public Hospital District #4, King County, (the District) is a tax supported Public Hospital District organized under Chapter 70.44 of the Revised Code of Washington.

The District is currently preparing to occupy a new inpatient hospital facility. The structure is being constructed for the District under a development agreement, with occupancy projected for May 1, 2015. The District will be relocating operations from its existing hospital at a different site.

The District is seeking proposals for the furnishing and installation of kitchen equipment as described in this RFP. All equipment described in this document is to be new, furnished as part of the successful proposal. Other than a few items as noted in this RFP and incidentals (pots, pans, cutlery, etc.) no equipment will be relocated from the existing facility.

PROPOSAL SUMMARY

The District seeks a proposal for the furnishing and installation of all equipment as described in this RFP to a complete and working condition. Proposals shall include all labor, equipment, materials, inside delivery, uncrating, setting, leveling and/or scribing to walls and floor, all rough-in hardware, supports, and connections, attachment devices, closure trim and accessories, all fine adjustments, and all other products and labor, whether explicitly described in this RFP or not, needed to deliver the kitchen to the District in a ready-to-use condition.

Bidders must provide a proposal addressing the entire scope of work. Bids excluding or omitting any aspect of the scope of work may be rejected as nonresponsive.

SUBMITTAL REQUIREMENTS

Business Information

On bid form, specifying business name(s), contact name, address, phone number, fax number, email address, UBI number, and UBI expiration date.

Statement of Independence

Acknowledge that the **PROPOSAL PROVIDER** is independent of the District. (See Bid Form.)

Identification of Subcontractors

Identify any and all subcontractors to be used to complete the Work of this RFP. It is not necessary to indicate manufacturers and dealers of equipment, unless personnel from the manufacturer and/or dealer will be actively involved in work at the project site.

No Confidential, Proprietary, and/or Private Information, No Collusion

The first page of the Proposal shall contain a statement that declares that all information provided therein does not include any Confidential, Proprietary and/or Private Information as identified in Subparagraphs 1 and 2 below. It must also indicate that the statement supersedes and nullifies any page in the Proposal that may be marked as Confidential, Proprietary and/or Private and acknowledge that the Proposal will become Public Information upon award. The statement must be signed by the Proposer's Authorized Representative. Failure to provide such declaration may be deemed as grounds for return of the unread proposal and not be considered for award.

1. Confidential/Proprietary Information

Proposals must contain sufficient information to be evaluated and a contract written without reference to any confidential or proprietary information. **PROPOSAL PROVIDER(S)** shall not include any information in their proposal that they would not want to be released to the public. Any proposal submitted that is marked "Confidential" or "Proprietary," or that contains material so marked, will be returned to the **PROPOSAL PROVIDER** and will not be considered.

2. Collusion and Advance Disclosures

Evidence of agreement or collusion among **PROPOSAL PROVIDER(S)** and prospective **PROPOSAL PROVIDER(S)** acting to illegally restrain freedom of competition by agreement to bid a fixed price, or otherwise, shall render the offers of such **PROPOSAL PROVIDER(S)** void.

Advance disclosures of any information to any other **PROPOSAL PROVIDER(S)** which gives that **PROPOSAL PROVIDER** any advantage over any other interested **PROPOSAL PROVIDER(S)**, in advance of the opening of proposals, whether in response to advertising or an informal request for proposals, made or permitted by a member of the governing body or an employee or representative thereof, shall operate to void all proposals received in response to that request for proposals.

Proposal Provider's Information and Qualifications

1. Indicate bidder's office or facility location from which the project will be managed.
2. List and explain any pending litigation in which your company is involved.
3. Provide a copy of Dunn & Bradstreet Report and number, or similar evidence of financial stability.
4. Provide a statement of the length of time the company has been in business providing the services requested in the RFP.

5. Provide (3) references of projects for which your company has provided similar services that are being requested in this RFP. Please include the name of the project and contact information for a person at the facility. References of hospital projects are preferred.
6. Indicate insurance coverage(s) currently maintained and confirm that insurance provided conforms to the requirements of this RFP.

RFP General Conditions

RFP Postponement/Cancellation

The District at its sole discretion reserves the right to reject any and all proposals, re-advertise this RFP, cancel or postpone, or waive any and all irregularities in this RFP.

Negotiations

SVHD may award a contract on the basis of the initial offers received. Therefore, each initial offer shall contain the PROPOSER'S absolute best terms. SVHD reserves the right to begin contract negotiations with the selected vendor.

In the event that a successful contract cannot be negotiated with the selected vendor, SVHD reserves the right to end contract negotiations with said vendor and begin contract negotiations with other vendors until a successful contract can be executed.

Contract Award

The award(s), if any, which is a decision to negotiate and execute a contract, shall be made to the PROPOSER whose proposal is deemed as the lowest responsible bidder.

There is no obligation on the part of SVHD to award the contract to the PROPOSER who proposes the lowest cost. SVHD reserves the right to award the contract to the PROPOSER whose proposal is deemed by SVHD to be the most advantageous.

It is the intent of SVHD to award only one contract.

Termination

In the event of a default or material breach by either party under the term of the resulting agreement, the non-defaulting party, shall have the right to terminate the resulting agreement upon ninety (90) days written notice to the defaulting party.

The vendor awarded the contract is expected to maintain the above standard performance as specified by SVHD. Failure to maintain performance standards shall result in cancellation. Cause for cancellation include, but are not limited to the following:

1. Failure to cooperate with the District, the Developer, and the Developer's General Contractor to engage in good-faith efforts to establish and adhere to an installation schedule.
2. Failure to comply with the requirements of Authorities Having Jurisdiction over the characteristics and installation of the Work of this RFP.
3. Unacceptable quality of delivered product
4. Un-remedied misconduct of vendor's employees
5. Repetitive and/or un-remedied damage to **SVHD** property
6. Other acts or omissions deemed by **SVHD** to be prohibitive for continuance of the contract

Technical Qualifications

PROPOSER shall provide competent and physically capable employees in the provision of the services outlined in the contract. SVHD, at its discretion, reserves the right to require the PROPOSER to remove an employee that SVHD deems careless, incompetent, insubordinate, or otherwise objectionable.

Assignment Prohibited

PROPOSER shall not assign, transfer, pledge, hypothecate, surrender, or otherwise encumber or dispose of any of its rights or obligations under the resulting agreement, or any interest in any portion of same, without the prior written consent of the District except that portions of the work may be provided by appropriate subcontractors meeting the same qualifications as PROPOSER. PROPOSER shall identify any and all subcontractors to be used to complete the Work of this project. PROPOSER shall not change or substitute subcontractors or suppliers from those listed in the PROPOSER'S response or subsequent documents submitted to SVHD except upon written approval of the District.

Warranty and Indemnification

PROPOSER expressly warrants that all material and work covered by this RFP will conform to the specifications of this RFP, samples or other description furnished or specified by the PROPOSER, and will be of good material and workmanship and free from any defects. PROPOSER expressly warrants that all the material covered by an order, which is either the product of the vendor or provided by the vendor, is in accordance with its specifications and will be fit and sufficient for the purposes intended by SVHD.

PROPOSER shall indemnify and hold harmless SVHD and its officers, trustees, employees, agents, medical staff and instrumentalities from any and all liability, losses, or damages, including attorney's fees and cost of defense, which SVHD or its officer, employees, agents, or instrumentalities may incur as a result of claims, demands, suits, causes of action or proceedings of any kind or nature arising out of, relating to, or resulting from any act or omission to act, including but not limited to negligence in connection with the performance of the resulting agreement by the PROPOSER or its employees, agents, servants, partners, principals or subcontractors. PROPOSER shall pay all claims and losses in connection therewith and shall investigate and defend all claims, suits or actions of any kind or nature in the name of SVHD, where applicable or upon notification or request of SVHD, including appellate proceedings, and shall pay all costs, judgments, and attorney's fees which may be issued thereon. PROPOSER expressly understands and agrees that any insurance protection required by the resulting agreement or otherwise provided by the PROPOSER shall in no way limit its responsibility to indemnify, keep and save harmless, and defend SVHD or its officers, employees, agents and instrumentalities as provided therein.

Waiver

Failure of either party to insist upon or enforce any term or provision or to exercise any right, option or remedy in the resulting agreement from this RFP, or to require at any time performance of any provision hereto, will not be construed as a waiver of any such term or provision.

Venue and Applicable Law

The provision of the resulting agreement shall be construed in accordance with the laws of the State of Washington.

Attorney's Fees

In the event that it shall become necessary for either party to institute legal proceedings to enforce the terms of the resulting agreement, the prevailing party shall be entitled to all costs, including reasonable attorney's fees at both trial and appellate levels against the non-prevailing party. Prevailing party shall include, without limitation, a party who substantially obtains or defeats that relief sought, as the case may be, whether by compromise, settlement, judgment or abandonment by the opposing party of its claims or defenses.

Alterations and Modifications

Both parties agree that the resulting agreement, together with the provisions of this RFP and **PROPOSER'S** response to same, including attachments, exhibits, and properly executed amendments, shall contain the entire agreement of the parties therein. There are no conditions or limitations to this undertaking except those stated therein. After the execution of the resulting agreement, no alteration, change or modification of same shall be binding or effective unless fully executed in writing and signed by both parties

Rights, Remedies, and Obligations

The rights, remedies and obligations contained in the resulting agreement shall pertain solely to the parties executing the agreement.

Error

Clerical errors in this document are subject to correction.

Minimum Limits of Insurance

The Proposer shall agree to maintain:

1. Worker's Compensation insurance as required by statute;
2. General Liability and Product Liability Insurance in an amount not less than (U.S. \$1 million) per occurrence in primary coverage, and not less than (U.S. \$3million) per occurrence in excess liability insurance, covering any and all damage to property or injury arising from the PROPOSER'S provision of services.
3. Contractual Bodily Injury and Property Damage Liability Insurance in an amount not less than (U.S. \$3 million) per occurrence and (U.S. \$3 million) aggregated, covering any and all damage to property or injury to persons arising from or out of the performance of the work under the resulting agreement.

DEFINITIONS

The "District", the "hospital" "Snoqualmie Valley Hospital District," "Snoqualmie Valley Hospital," "SVH," and "Public Hospital District #4" shall all mean Public Hospital District #4, King County, a tax supported public entity organized under Chapter 70.44 of the Revised Code of Washington. The District is the operator of the hospital, the purveyor of this Request for Proposals, and will be the owner of the equipment procured under this RFP. The District is a taxpayer-supported public agency, subject to all public procurement laws and rules of the State of Washington. This RFP is organized under the auspices of the District's Small Works Roster process and is only being offered to kitchen equipment supplier/contractors who have registered for the District's Small Works Roster. Prevailing Wage laws, rules and reporting requirements apply.

The "Developer" shall mean Benaroya Capital Company, LLC, the owner of the hospital building. Benaroya is causing the new hospital building to be constructed. The District will lease the building from the developer when construction is complete.

"General Contractor" or the "contractor" shall mean Absher Construction Company, a licensed general contractor which has been retained by the developer to construct the new hospital building.

"Prevailing Wage" shall mean the prevailing wage rules and laws of the State of Washington. Prevailing Wage rules, laws, and administrative requirements apply to this project. Prevailing wage rules and rates can be found at the Washington State Department of Labor and Industries website:

<http://www.lni.wa.gov/tradeslicensing/prevwage/wagerates/>

"Proposer" and "Proposal Provider" shall mean the successful bidder selected for the Work of this RFP and who enters into a contract agreement with the District to do the Work.

"Bidder" "Successful Bidder" and "Vendor" shall be taken to mean entities bidding on the Work of this RFP and/or entities selected for the Work of this RFP, depending on context.

User of the term "Owner" has been avoided in the context of this RFP as its meaning can be ambiguous. Benaroya Capital Company, LLC, is the owner of the hospital building. The District will be the owner of the kitchen equipment and the party with whom the successful bidder will execute an agreement. Bidders are requested to ask for clarification if any lines of responsibility are unclear.

BID INFORMATION

Bidders are advised of the following: the kitchen design was procured from a professional kitchen designer, Halliday and Associates, as part of the development agreement with the District. The District has modified the design prepared by Halliday and Associates. The District also completed its own separate equipment planning process. This bid includes most, but not all, of the equipment called for in the Halliday and Associates design, and additional equipment that was specified as part of the District's process.

As a result of having multiple processes, no single set of original documents contains full and correct information regarding this bid. The District staff has made a concentrated effort to annotate all documents to direct bidders to the most updated and correct information. If any discrepancies are found between documents, or if any information is unclear, please promptly contact the District per the protocols identified earlier in this document so that clarification can be issued.

Items that originated within the kitchen design process have an ID number prefixed with the letter "K." Items originating within the District's equipment planning process have ID numbers prefixed with "A," "F," and "W." This bid includes subsets of items prefixed with "K" and "F." Please note that not all items shown on these drawings are included in the scope of this RFP. (See "Kitchen Equipment Schedule" below for clarification.)

All documents prepared for this bid are available at the District's "Equipment Bids" Dropbox folder, which can be accessed by following this link:

https://www.dropbox.com/sh/b4r3z16qgntzzvf/AACD_sSrrH8wtulqzHdEcctua?dl=0

Documents provided for this bid are as follows:

Primary Kitchen Bid Information

These documents are located in the "Kitchen Bid" subfolder of the main Dropbox folder.

Kitchen Equipment Schedule

The Kitchen Equipment Schedule is a spreadsheet listing all the equipment that appears on the SVH Equipment Plans and in the Halliday kitchen design drawings. The spreadsheet indicates which equipment is to be included in this bid.

SVH Equipment Plans

The documents in this folder are the product of SVH's internal equipment planning process. Please note:

- The plans provided represent all spaces including items included in this bid. However:
- Not all items shown on the plan are included in this bid. See the *Kitchen Equipment Schedule* for a map to the inclusions and exclusions.

Kitchen Plans – Halliday

The plans included in this document were prepared by Halliday and Associates. Annotations have been added by the District for update and coordination purposes.

Kitchen Equipment Specifications

Governing specifications are *Kitchen Equipment and Installation Specifications - Bid Specifications – Updated November 7 2014*, included in this RFP document. These specifications supersede any other specifications, including those included in the AE Specifications for the building. In case of conflict, the named specifications shall prevail.

Reference Information

Building Architectural and Engineering Information

The equipment is to be installed in new construction. It is not possible to segregate all relevant design information and present it separately for purposes of this RFP. The complete architectural and engineering drawing set and specifications have been provided to bidders for reference, including all electrical, plumbing, and ventilation information. Please note that some components of this set are superseded for purposes of this RFP. Those instances are enumerated above. In the case of conflicts not identified above, bidders are requested to bring conflicts to the District's attention prior to submitting bid. Lack of identification of conflict equates to bidder's assurance that the kitchen design can be achieved as intended and that bidder has included any products, equipment, or services needed for a full, complete, and working installation in his/her bid.

Questions and Site Tours

Should the bidder require additional information about the proposal, and to ask questions, please contact:

Jesse Waite
Purchasing Manager
Public Hospital District #4, King County

jessew@snoqualmiehospital.org

425-831-2315

Bidders are required to tour the kitchen area of the building prior to submitting a bid. Please allow as much time as possible in advance to organize a building tour, as lead time is needed to ensure availability of District staff.

Also, be advised that tours beginning at 2:30 pm are easier to organize as construction activity begins to ramp down at that time. It is preferable that tours be complete by approximately 4:30 pm as the site lighting is not complete. If absolutely necessary, tours can be arranged at other times.

Please submit all questions no less than seven (7) days prior to the proposal opening date. The District will discuss questions for clarification purposes, but will not be responsible for oral responses. Questions and responses will be distributed by e-mail Addendum to all bidders.

No interpretation of the meaning of the plans, specifications or other contract documents will be valid unless documented by Addendum. All addenda so issued shall become part of the bid documents. Failure to request an interpretation constitutes a waiver to later claim that ambiguities or misunderstandings caused a bidder improperly to submit a proposal.

Personal Examination

Bidders are required to satisfy themselves, by personal examination of the site as to work involved and of the difficulties likely to be encountered in the performance of work under this contract. No plea of ignorance of conditions that exist, or that may hereafter exist, or of any conditions of difficulties that may be encountered in the execution of the work under this contract as a result of failure to or omission on the part of the Contractor to fulfill in every respect all the requirements, specifications, etc., nor will same be accepted as a basis for any claim for extra compensation.

Notes

1. A complete guide to information provided to bidders is included in this RFP document.
2. Bidders are encouraged to ask questions clarifying scope and coordination prior to the bid. Questions and answers will be disseminated to all registered bidders.
3. The new hospital building currently under construction has been closely coordinated with the specified equipment. Construction of the building is advanced.
 - a. If alternate equipment is to be considered as equivalent, it must meet the same size, electrical, gas, water, dimensional, and weight requirements.

- b. The District generally discourages substitutions on most items due to the close coordination of the building and the equipment. There are some exceptions where the District is more open to alternates. These items are identified in the specifications.
 - c. The District will not be responsible for scope “gaps” created by the acceptance of a bid containing alternate equipment. Full coordination and complete, functioning installation of the equipment remains the responsibility of the bidder even if the District accepts a bid including alternate equipment. This includes any additional utility connection work and/or alteration of building construction by the building General Contractor/Subcontractors necessitated by the alternate equipment.
4. The kitchen space is constructed and enclosed, but not finished at this time (November 2014.) Construction is continuing. Bidders are required to tour the kitchen space and the rooftop area where the condensers of the walk-in refrigerator and freezer will be located. Please use the contact information elsewhere in this RFP to set up a tour. The District requests that all effort be made to limit the number of tours to one per bidder, so please arrange to have all necessary personnel and subcontractors present.
5. Connections of equipment to building systems (plumbing, electrical power) will be provided by the General Contractor and subcontractors. If additional rough-ins are required for equipment included in this bid that are neither enumerated in the building architectural/engineering drawings, provided for bidder reference, nor visible in the constructed space, those rough ins should be included in the bid including restoration of any finished areas to pre-installation conditions.
6. Control wiring and equipment-to-equipment interconnections of plumbing and electrical are the responsibility of the bidder, including control wiring to roof mounted equipment. If the services of a licensed electrician, plumber, or HVAC contractor are needed for interconnections, bidders are free to use their own subcontractors. Bidders are also welcome to obtain separate bids from the licensed trades already employed on the job. For convenience, contact information is as follows:

General Contractor: Absher Construction. Contact Keara Flynn (keara.flynn@absherco.com, 253-446-3364) or Jeff Havranek (jeff.havranek@absherco.com, 253-446-3375), Project Engineers.

Mechanical Contractor: Hermanson. Contact Krista Powers, Project Manager (kpowers@hermanson.com, (253) 893-1828.)

Electrical Contractor: Sasco. Contact Jon Miller, Project Manager (JonMiller@sasco.com, 425-816-8400.)
7. Refrigeration lines intended to connect the walk-in refrigerator and walk-in freezer to roof-mounted condensers has been installed as part of the building construction. Control wiring for the units has not been installed. (See (7) above.) It is the bidder’s responsibility to ascertain that the installed lines are appropriate for the installed equipment and to include any additional work needed in the bid.
8. The District will be responsible for moving its (minor) existing equipment noted in this bid. Bidders should not include moving and installation of existing equipment in this bid.
9. Bidders are advised that the building in which the equipment is to be installed is a state-licensed acute care hospital. As such, it is subject to the scrutiny and jurisdiction of additional regulatory agencies as compared to typical construction. This includes oversight by the State Department of Health Construction Review Services (DOH CRS.) All other local and regional jurisdictions that normally have jurisdiction over enforcement of all applicable codes also retain that jurisdiction and their normal permitting process. The design has been submitted to DOH CRS for approval and authorization to begin construction has been received; therefore, additional permitting is not anticipated; however, additional inspections should be anticipated.

KITCHEN EQUIPMENT AND INSTALLATION SPECIFICATIONS

BID SPECIFICATIONS – UPDATED NOVEMBER 7, 2014

PART 1: GENERAL

1.1 General Requirements

- A. AIA A201 “General Conditions of the Contract for Construction, 2007 Edition, shall apply to this Work and shall be incorporated by reference into the agreement for the Work.
- B. Substitutions
 - 1. The District generally discourages substitutions on most items due to the close coordination of the building and the equipment. There are some exceptions where the District is more open to alternates. These items are identified in the specifications.
 - 2. If alternate equipment is to be considered as equivalent, it must meet the same size, electrical, gas, water, dimensional, and weight requirements as the specified equipment.
 - 3. In the event that the District chooses to accept a substitute item, the District will not be responsible for scope “gaps” created by the acceptance of a bid containing alternate equipment. Full coordination and complete, functioning installation of the equipment remains the responsibility of the bidder, including any additional engineering work, alteration of construction already completed, additional coordination work, impacts on other trades, foreseen or unforeseen, additional utility connection work, additional inspections by the City of Snoqualmie, the State Department of Health, the County Department of Health, local and State Fire Marshals, the State Department of Labor and Industries, and any other agency having jurisdiction over the work of this RFP, or any additional work or expense of any kind resulting from use of the alternate equipment.
 - 4. Substitute items must be submitted to the District a minimum of 48 hours prior to the bid due date, complete with documentation sufficient for the District to make a judgment regarding the suitability of the proposed substitute item. Submittal of any item as a substitute constitutes acknowledgement and acceptance of all conditions regarding substitutions described in this document, including the three items listed above.

1.2 Related Work/Coordination

- A. Rough ins for equipment will be provided by the Developer and General Contractor. Many rough ins are already installed at the time this RFP is being prepared. Bidders are required to view the kitchen space in person prior to the bid.
- B. Final Connections of equipment to supply and waste plumbing will be provided by the building developer.
- C. Any needed plumbing interconnections between equipment will not be provided by the Developer and are to be included in the Work of this RFP. Note: floor sinks are already located; Work of this RFP is to include piping of equipment waste lines to floor sinks.
- D. Installation of faucets, strainers, pre-rinse unit, disposer, and water filters will be provided by the Developer.
- E. Connection of the hood to the building ventilation system will be provided by the Developer.
- F. Wiring, conduit, fuses, breakers, final disconnects, junction boxes, and other required electrical apparatus to the point of connection to the Work of this RFP will be provided by the Developer. Items beyond the point of connection to equipment will not be provided and are to be included in the Work of this RFP. For example, inter-wiring between the disposer, solenoid valve, and control panel, and similar connections will not be provided by the General Contractor and is to be included in the Work of this RFP.

- F. Refrigeration lines from the kitchen space to the rooftop are installed and tested. Rooftop condensers are to be provided as a part of the Work of this RFP, including associated control wiring and condensate drain lines. If installation of such control wiring requires the removal and replacement of finished work, such removal and replacement is to be included in this Work of this RFP.
- G. Floors and walls enclosing the spaces where the Work of this RFP is to be installed have been constructed and covered. Ceilings have been partially constructed. Work of this RFP requiring substantial wall support should be planned as follows:
 - 1. Support work on wall studs only. General Contractor can provide photographs showing pre-closure conditions. Or
 - 2. Provide in-wall blocking, including cutting, patching, and refinishing of completed surface to match surrounding area, including in-wall acoustic insulation. Or
 - 3. Provide surface-mounted backing/blocking. Locations and types to be discussed with the District prior to finalization/installation.
- H. Only penetrations of floors, walls and ceilings already present in the constructed space on award of bid will be provided by Developer/General Contractor. If any additional such penetrations are needed, they are to be provided as Work of this RFP, including patching as needed.
- I. Installation of Work of this section shall include all structural anchorage, seismic bracing, and other installation elements required by Authorities Having Jurisdiction including stamped, engineered drawings if the authorities so require. To the best of the District's knowledge, authorities having jurisdiction include:
 - 1. City of Snoqualmie Building Department.
 - 2. Washington State Department of Health Construction Review Services (hospital construction review)
 - 3. Seattle/King County Department of Health (kitchen construction)
 - 4. Washington State Department of Labor and Industries (electrical)
 - 5. Washington State Fire Marshal
 - 6. City of Snoqualmie Fire Marshal
- J. Scheduling: Work of this Contract is expected to be complete by approximately May 1, 2015 (subject to adjustment.) Scheduling and installation of this work shall be done in cooperation with the General Contractor. It is desired that fabrication and installation of Item K17-Hood, Item K6-Walk In Cold Storage Rooms, and Item K7-Refrigeration System be completed at the earliest possible date.
- K. Safety: Installation site is an active construction site in the charge of the General Contractor. Work is to include compliance with General Contractor's safety protocols.

1.3 Submittals

- A. For manufactured products, submit manufacturer's data.
- B. For fabricated products, submit shop drawings, accurately drafted, to a scale large enough to show needed detail.
- C. For (A) and (B), above, include the following information as appropriate for the product or fabricated item in question.
 - 1. Dimensions
 - 2. Electrical requirements, including the precise locations of all connection points.
 - 3. Mechanical, utility and ventilation requirements, including the precise location and dimensions of connection points and related pertinent information (size and type of connections required, etc.)
 - 4. Backing and blocking requirements and intended means of satisfying them.
 - 5. Finish information. Provide samples if appropriate or if requested by the District.

6. Certificates, listings, or test reports as needed to demonstrate conformance of the supplied product with product requirements (example: UL Listing.)
 7. Anchorage requirements
 8. Other pertinent data as may be appropriate for the subject product.
 9. When manufacturer's data (catalog cuts, etc.) addresses more than one product or includes options, clearly mark the submittal to indicate what products and options are being provided.
 10. Installing company's name, address, telephone number, email address, website address, and date of completed installation.
 11. Serial numbers of principal pieces of equipment.
 12. Part numbers of all replaceable items.
 13. Lubrication data and belt sizes.
- D. Please note that product information and shop drawings will be reviewed by the District in good faith and in a cooperative team spirit, but that ultimate conformance with the original design documents remains the responsibility of the bidder. Any intentional deviations or changes from the original design must be explicitly identified and consented to in writing by the District. Shop drawings are not a format for substitutions or changes.
- E. On project closeout, submit the following:
1. As-built drawings, indicating any necessary changes and deviations from the original drawings. As-built drawings may be submitted as a marked-up kitchen plan or marked-up shop drawings.
 2. Operations and maintenance data.
 3. Warranties.
- F. All submittals to be provided electronically in PDF format or in such other electronic format as may be mutually agreeable to the District and Bidder.

1.4. Quality Assurance

- A. Qualifications of a Fabricator/Installer:
1. Kitchen Equipment Contractor shall have a minimum of five (5) years' experience doing this type of work. Provide references upon request.
 2. Fabricated equipment is to be provided by a National Sanitation Foundation (NSF) approved fabricator with a minimum of five (5) years' experience in this type of work who has the plant, personnel, and engineering facilities to properly design, detail, manufacturer, and install high quality kitchen equipment.
- B. Regulatory Requirements: Comply with applicable provisions of the following:
1. Washington State Building Code, including the following as adopted with Washington State Amendments:
 - a. 2012 International Building Code
 - b. 2012 International Mechanical Code
 - c. 2012 International Fire Code
 - d. 2012 Uniform Plumbing Code
 - e. 2012 Washington State Energy Code
 2. Seattle/King County Department of Health Regulations
 3. Guidelines for the Design and Construction of Health Care Facilities, as adopted by Chapter 246-320 of Washington Administrative Code, including Washington State Amendments.

4. NFPA 101-2000 Life Safety Code (Note: this is not a typo or an outdated reference. Hospitals are subject to NFPA 101-2000 per Medicare regulations.)
5. National Sanitation Foundation Standards.
6. Underwriters Laboratories, Inc.
7. United States Department of Agriculture.
8. National Fire Protection Agency.
9. Americans with Disabilities Act.
10. ICC/ANSI A117.1-2009 “Accessible and Usable Buildings and Facilities”
11. Seismic bracing in accordance with The Sheet Metal and Air Conditioning Contractors National Association (SMACA) and The Sheet Metal Industry Fund of Los Angeles.
12. American Gas Association.
13. American National Standards Institute.
14. American Society of Heating, Refrigeration, and Air Conditioning Engineers, Inc.
15. American Society of Mechanical Engineers.
16. American Society for testing and materials.
17. Electric Testing Laboratory.
18. U.S. Food and Drug Administration.
19. National Electrical Manufacturers Association.

1.5 Product Delivery, Handling, and Storage

- A. Coordinate delivery with construction schedule as promulgated and updated by building General Contractor.
- B. Do not deliver products, materials, or assemblies to site until the installation location is ready to receive equipment.
- C. Deliver all items in manufacturer's original packaging. Maintain protective covering and protect work from other trades on project.
- D. Cover and protect all equipment from damage through times of construction until inspected and accepted. Damaged or defective materials and equipment shall be replaced at no cost to the District.

Do not deliver any products, materials, or assemblies prior to the Preconstruction Meeting.

1.6 Job Conditions

- A. Examine appropriate existing job site areas and notify District if any conditions exist which would impede, inhibit, or prevent Contractor from completing the work, or would affect the quality of the finished work. Absence of such notification constitutes acceptance of conditions. This includes all electrical, plumbing, and utility connections.

1.7 Coordination

- A. Participate in a preconstruction meeting including the General Contractor, the District, plumbing, mechanical, and electrical subcontractors, and such other entities as may be affected by the work of this RFP.
- B. Coordinate installation with construction schedule as promulgated and updated by building General Contractor.

1.8 Warranties

- A. Work shall be guaranteed against defects for a minimum of one (1) year from the date of service except condensing units which shall have an extended five (5) year warranty. Provide written warranty of each component to include work in this Section to cover all testing and re-testing as may become necessary for one year past the Contract final acceptance date. Any equipment, system, or element failing to perform as directed in this Section shall be repaired or replaced at no cost to the Owner (including labor and transportation) excluding replacement cost of damaged components or work caused by misuse of the equipment.

PART 2: GENERAL

2.1 Materials

- A. Sealant: DOW 732 RTV, Sealant Specialty 100% RTV.
- B. Galvanized Steel: ASTM A-653 G90 grade, coating, stretcher leveled, bonderized, and re-rolled for smooth surface. Galvanized edges for protection equal to finished surfaces.
- C. Sound Deadening Material: 3M#42NF Plus, Bemford 3140 water base, Mortell Sound Pack, 1/16 inch foil backed.
- D. Stainless Steel: ASTM A-240, Type 304, gauge as specified herein, 2B finish on totally concealed surfaces; polished 150 grit finish where exposed (Number 4 finish).
- E. Steel Shapes and Angles; ASTM A-36.
- F. Cutting Boards and Table Tops:
 - 1. Wood: John Boos or as specified.
 - 2. Poly: Universal Stainless Rubber, John Boos.
- G. Sneeze Guard Glass: 1/4 inch laminated glass.

2.2 Fabrication

- A. Metal Work:
 - 1. General: All work shall be stainless steel except where work is completely concealed. Fabricate entirely concealed work from galvanized sheet steel in Universal Stainless gauge, use galvanized or brass fastenings. After cleaning weld area, a coating or cold zinc spray or compound for this purpose shall be applied. Finish exposed fastenings to match adjacent surfaces, flush, and buffed smooth. Roll and polish lines and arises of extruded sections. Make finished work free of tool and construction marks, dents, and other imperfections; polish and dress exposed surfaces to original finish after completion of fabricated work.
 - 2. Stainless Steel: Heliarc-type welded; welding rod of same composition as parts welded. Grind exposed area to finish matching adjacent surface. Raw edges shall be deburred and made smooth. All joints welded; soldered joints not permitted.
- B. Casework:
 - 1. General: Quality Grade: Unless otherwise indicated provide products of quality specified by AWI//AWMAC/WI Architectural Woodwork Standards for Custom Grade.
 - 2. All casework in this Section is to be constructed with 3/4" plywood (particle board and/or melamine are not acceptable).
 - 3. Refer to itemized specification in this Section for specific hardware required.

2.3 Fabricated Equipment

- A. Pipe Stands and Frames: For open base tables; fabricate of 1-5/8 inches O.D. 16 gauge steel tubing, including cross bracing. Weld and finish joints between legs and braces. Flattened ends on tube stretchers not permitted.
- B. Table Tops: 14 gauge stainless steel unless otherwise specified, with shop seams and corners welded.
 - 1. Reinforce working tops of closed base fixtures on underside with framework of 1-1/2 inch angle or 14 gauge hat sections full perimeter on open pipe frames with a 4 inches channel at each pair of legs. Conceal any galvanized framework from view.
 - a. Weld leg sockets to this channel; stud weld channel to top.
 - b. Provide one channel runner lengthwise for tops up through 30 inches wide, two runners for tops over 30 inches wide.
 - c. Reinforce tops to eliminate any noticeable deflection; stud weld reinforcements to underside of top.
 - 2. Unless otherwise shown, turn down metal top 2 inches at 90°, 1/2 inch back at a 15° angle, and a 3/4 inch hold back from framing. Tops with fountain edges shall turn up 1/2 inch turn at 30°, then down 2 inches with 1/2 inch turn back at 15°.
 - 3. Provide tops with backsplash and endsplash as specified. Flange top edge back 2 inches at a 30° angle. Close splash ends and attach to walls.
 - 4. Seal space between wall and backsplash with a vermin proof angle and sealant in a neat and professional manner. If space exceeds 1/8" provide 16 gauge stainless steel 'U' channel to close gap to wall (tapered as required to meet field condition). Attach to table backsplash and seal to wall.
 - 5. Make free corners of tops spherical.
 - 6. Spray underside of tops with a 1/8 inch thick sound deadening material.
 - 7. Note hospital requirement for sealed marine grade plywood if plywood is used to back any countertops containing sinks. This is a state hospital requirement and it is not within the District's ability to negotiate this requirement.
- C. Counter Bodies and Enclosed Bases: On cabinet bodies enclose ends and sides as required. Enclosed bodies and aprons to be fabricated of 16 gauge stainless steel. Unexposed bodies and aprons 16 gauge galvanized steel.
 - 1. Reinforce bases at top with framework of 1-1/2 inch x 1-1/2 inch x 1/8 inch galvanized angles; corners mitered and welded.
 - 2. Provide bottoms to reinforce shelves and to support tops.
 - 3. Make outside corners of enclosed bases, cabinet bodies, and corners against walls and other fixtures square.
 - 4. When fixtures fit against or between walls, set bodies 1 inch from wall line; extend tops back to wall line to permit adjustment to wall irregularities.
 - 5. Provide a matching flush fitting vertical trim strip at each end of body; extend 1 inch to wall line.
 - 6. Fabricate fixtures to set on legs or channel bases as specified with bases set in sealant. Entire perimeter of base to form a verminproof seal. Applying sealant after base is set will not be accepted.
 - 7. Doors: Double cased stainless steel unless otherwise noted. Weld, grind smooth, and polish corners of outer pans. Fill inner pan tightly into outer pan with sound deadening material such as manufacturer's standard semirigid glass fiber board used for core. Tack weld pans together with seams solder filled. Finish doors approximately 3/4 inch thick.

8. Note hospital requirement for sealed marine grade plywood if plywood is used to back any countertops containing sinks. This is a state hospital requirement and it is not within the District's ability to negotiate this requirement.
- D. Shelves, Mullions, and Aprons: Fabricate flush with cabinet body; welded joints. Butt joints not acceptable.
- E. Shelving:
1. Removable Interior Shelves: 16 gauge stainless steel. Provide ends and back with a 1-1/2 inch high turn-up against fixture body. Turn down front edge 1-1/2 inch and back 1/2 inch at 30°. Install on stainless steel adjustable shelf supports with pilasters welded to fixture walls.
 2. Non-Removable Interior Shelves: 16 gauge stainless steel. Provide ends and back with a 1-1/2 inch high turn-up against fixture body; weld to body. Turn down front edge 1-1/2 inch and back 1/2 inch at 30°. Bottom shelf shall turn under at 90° with sheet metal closure to base to prevent sagging and vermin collection.
 3. Undershelves: On open base tables; 16 gauge stainless steel. Turn front and ends down 1-1/2 inch and back 1/2 inch at 30°. Locate 10" from floor; weld corners to legs. Turn back up 2 inches.
 4. Elevated Shelves: 16 gauge stainless steel. Turn front and ends down 1-1/2 inch and back 1/2 inch at 30°. Where adjacent to wall or other fixtures, turn back up 2 inches. Make corners spherical.
- F. Sinks and Drainboards: Fabricate of 14 gauge stainless steel.
1. Provide working edges with 5/8 inch radius sanitary rolled edges in one piece with rounded corners. Drainboards to be integral with sinks.
 2. Determine depth of sink bowl from top of bowl.
 3. Provide sinks with backsplash and endsplash as applicable; flange top edge back 2 inches at 30° angle; attach and seal to walls as required.
 4. Run grain of sink splash within same fixture in same direction.
 5. Provide cut-outs as necessary for water supply and waste outlets.
 6. Fabricate sink bowls individually with four sides and bottom; weld together; cap front, bottom, and completely up the back; make verminproof by welding a 14 gauge by 2 inches wide flush stainless steel band around joint. Each sink cross braced to center of drain. Manufactured sink bowl acceptable alternate.
 7. Round corners, including bottom.
 8. Fit bottom of each sink bowl containing center drain connection with a rough chrome plated 2 inches lever type action waste valve with satin finish stainless steel lever as specified. Include a 14 gauge stainless steel lever support bracket and weld to underside of sink.
 9. Mound waste valve, make watertight, and leave bottom with a 2 inches male thread.
 10. Note hospital requirement for sealed marine grade plywood if plywood is used to back any countertops containing sinks. This is a state hospital requirement and it is not within the District's ability to negotiate this requirement.

2.4 CASEWORK FABRICATED EQUIPMENT

- A. Casework Materials: Fabricate of 3/4" plywood.
1. Exposed or semi-exposed surfaces: Not allowed.
 2. All panel products shall be manufactured with minimal to no formaldehyde content.
 3. Softwood Plywood: DOC PS-1, Medium Density Overlay.

4. High Pressure Decorative Laminate (HPDL): NEMA LD 3, types as recommended for specific applications.
5. Provide specific types as follows:
 - a. Horizontal Surfaces: HGS, 0.048 inch nominal thickness.
 - b. Vertical Surfaces: VGS, 0.028 inch nominal thickness.
 - c. Post-Formed Horizontal Surfaces: HGP, 0.039 inch nominal thickness.
 - d. Cabinet Liner: CLS, 0.020 inch nominal thickness or decorative thermoset panels.
 - e. Laminate Backer: BKL, 0.020 inch nominal thickness, undecorated; for application to concealed backside of panels faced with high pressure decorative laminate.
6. Note hospital requirement for sealed marine grade plywood if plywood is used to back any countertops containing sinks. This is a state hospital requirement and it is not within the District's ability to negotiate this requirement.
7. Colors: Colors as scheduled by the District. Selected colors and patterns have been annotated by the District on the Halliday kitchen drawings.
8. Adhesive: Type recommended by AWI/AWMAC to suit application.
 - a. VOC Limits for Installation Adhesives and Glues: Use installation adhesives that comply with the following limits for VOC content when calculated according to 40 CFR 59, Subpart D (EPA Method 24):
 - 1) Wood Glues: 30 g/L.
 - 2) Contact Adhesive: 250 g/L.
9. Plastic Edge Banding: Extruded PVC, convex shaped; smooth finish; of width to match component thickness. Provide color to match adjacent plastic laminate color.
 - a. Use 3 mm at all exposed edges, doors and drawer fronts, vertical case ends, bottoms and sub-tops.
 - b. Use 0.030 inch at all exposed shelf edges.
 - c. Do not use adhesives that contain urea formaldehyde.
 - d. Manufacturers: Dollken Woodtape: www.doellkenwoodtape.com, 800-426-6362 or equal.
9. Fasteners: Size and type to suit application.
10. Bolts, Nuts, Washers, Lags, Pins, and Screws: Of size and type to suit application; galvanized or chrome-plated finish in concealed locations and stainless steel or chrome-plated finish in exposed locations.
11. Concealed Joint Fasteners: Threaded steel.
12. Furring, Blocking, Shims, and Hanging Strips: Fire-retardant-treated softwood lumber, kiln dried to less than 15 percent moisture content.

B. Casework Fabrication:

1. Laminate Finished Surface Definitions: Comply with requirements of AWI/AWMAC Architectural Woodwork Quality Standards Illustrated and the following:
 - a. Exposed portions of casework include all surfaces visible when doors and drawers are closed, interior faces of cabinet doors and exposed surfaces of open cases including top and bottom of shelving, interior cabinet surfaces visible behind glass doors.
 - b. Semi-exposed surfaces of casework include those members behind opaque doors such as shelves, drawers, dividers, interior faces of ends, case backs and backs and bottoms.

- c. Concealed portions of casework include sleepers, dust panels, and other surfaces not visible after installation.
2. Surface Finishes:
 - a. Exposed Surfaces: High-Pressure Laminate unless otherwise indicated. Provide colors and finishes as selected by the District.
 - b. Semi-Exposed Surfaces: Thermoset decorative overlay. Colors as selected by District from manufacturer's full range of available colors.
3. Cabinet Style: Reveal overlay
4. Cabinet Doors and Drawer Fronts: As indicated
5. Drawer Construction Technique: Lock shoulder joints
6. Assembly: Shop assemble cabinets for delivery to site in units easily handled and to permit passage through building openings.
7. Construct cabinets without integral base. Provide separate structural base as specified below.
8. Edging: Fit shelves, doors, and exposed edges to be finished with resilient 3 mm PVC edging, matched to selected plastic laminate and matched to building standard. Do not use more than one piece for any single length.
9. Provide minimum 1/2-inch thick cabinet back.
10. Fitting: When necessary to cut and fit on site, provide materials with ample allowance for cutting. Provide matching trim for scribing and site cutting.
11. Base Construction: Construct cabinet bases of 3/4-inch thick marine grade plywood, glued and screwed. Provide reinforcing blocks as required for maximum strength. Recess base for toe space as indicated. Set base on floor where casework is to be installed. Level top surface and scribe bottom surface to floor line leaving a height of 4-inches between floor and bottom of casework.
12. Drawers:
 - a. Fronts: One piece 3/4-inch thick plywood with 3 mm PVC edge facing on all four sides.
 - b. Sides: 1/2-inch thick medium density overlay plywood.
 - c. Back and Sub-Front: 3/4-inch thick plywood.
 - d. Edge band top edges of sides, backs and sub-front.
 - e. Bottoms: Minimum 1/4-inch hardboard set into 1/4-inch deep grooves at front, back and both sides.
 - f. Drawer Reinforcement: Reinforce drawer bottoms in excess of 400 square inches in area with 1 inch by 3 inch wood strip running front to back centered on drawer.
 - g. Fabricate drawers full depth of cabinet.
 - h. Mount drawers with positive in and out stops.
13. Cabinet Doors: Plastic laminate clad 3/4-inch thick plywood with 3 mm PVC edge facing on all edges.
 - a. Provide one pair of hinges per door 3 feet high and less, 1-1/2 pair of hinges per door greater than 3 feet.
14. Semi-Exposed Cabinet Shelving: Provide plastic laminate clad plywood as follows:
 - a. 3/4-inch thick plywood for shelving less than 32 inches wide.
 - b. 1-inch thick plywood for shelving more than 32 inches wide.
 - c. Provide "Line Bored" multi-hole shelf support holes.

- d. Allow 1/16-inch clearance at each end of loose shelving (1/8-inch overall) for ease of moving shelves.
 - e. Cover all edges of shelving with PVC edging matching surface of shelves.
15. Countertops:
- a. Plastic Laminate Countertops: High-pressure laminate bonded to plywood top over wood framing.
 - 1) Provide Self Edge.
 - 2) At areas with sinks, provide moisture-resistant plywood. Provide shop installed covered backsplashes and mechanically attached end splashes where backsplashes are 4-inch or 6-inch high. Scribe countertops or backsplashes to abutting wall surfaces for hairline joint. Seal joint with mildew-resistant silicone sealant. Note hospital requirement for sealed marine grade plywood if plywood is used to back any countertops containing sinks. This is a state hospital requirement and it is not within the District's ability to negotiate this requirement.
 - 3) Provide full-height backsplashes where indicated.
 - 4) Provide 3/4-inch backsplash covered with matching plastic laminate. Panel to extend to the entire length of base cabinet and return to all exposed ends.
 - a) Shop install backsplashes.
 - b) Mechanically fasten end splashes to countertops with steel brackets at 16 inches on center.
 - 5) Coordinate with plumbing and electrical installation of pipes, drains, electrical outlets, and fixtures.
16. Plastic Laminate, General: Apply plastic laminate finish in full uninterrupted sheets consistent with manufactured sizes. Fit corners and joints hairline; secure with concealed fasteners.
- a. Apply laminate backing sheet to reverse side of plastic laminate finished surfaces.
 - b. Balanced construction on all laminate-finished panels is mandatory. Unfinished stock surfaces, including all concealed surfaces and edges will not be permitted.
 - c. Provide cutouts for plumbing fixtures and fixtures and fittings. Verify locations of locations of cutouts from on-site dimensions. Seal cut edges.

2.5 Toe Space

- A. Provide as shown for equipment set on bases.

2.6 Plumbing Trim

- A. Vegetable & Potwashing Sinks: Fabricate 14: deep sinks with center drains. Provide wall or splash faucets as specified.
- B. Cooks and Pantry Sinks: 12 inch deep sinks with center drains. Provide wall and splash mounted faucets as specified.

2.7 Hardware

- A. Elevated Shelf Brackets: Stainless steel as specified.
- B. Metal Door Hinges: Stainless steel piano hinges with pulls as specified.
- C. Casework Door Hinges: Concealed hinges with manufacturers standard lifetime warranty.
- D. Enclosed Gussets: Minimum 3 inches diameter at top, 4 inches long, continuously welded to frame member or sink bottoms. United Showcase MG158 or approved.

- E. Tubular Table Legs: 1-5/8 inch diameter 16 gauge stainless steel throughout.
- F. Feet: Fit bottom of legs at floor with sanitary stainless steel bullet type foot with not less than 2 inches adjustment. United Showcase BF158 or approved.

2.8 Reach In Refrigerators

- A. General: Provide as specified with condensate evaporator built-in as an integral part of assembly.

2.9 Ventilating Hoods for Cooking Equipment

- A. Seal to wall with sealant or stainless steel if space exceeds 1/8 inch.
- B. Supply 3/8" diameter hood hanging rods as required. Provide structural engineering as needed and as required by the authorities having jurisdiction.

2.10 Equipment List and Description

- A. Many model numbers below include the code *H011 as a suffix. This code is known as the Specified Identification System. It is not to be removed by the bidders. Its purpose is to identify the specified to the vendors providing equipment in the event it is necessary to communicate questions, clarifications, and comments, from prior to bid award through the final purchase. It is to be used on all correspondence including fax and e-mail when communicating with manufacturer representatives and factories.

- B. Furnish and install as follows:

F165 Countertop Display Case, Non Refrigerated

- a. Federal Industries, Model CT-6
- b. The District is open to substitutions proposals on this item. Proposed substitute items must be equal or better in quality, dimensionally similar, and have identical electrical requirements.

F166 Countertop Freezer Display Case

- a. Metalfrio CTF-3 24 Countertop Freezer
- b. The District is open to substitutions proposals on this item. Proposed substitute items must be equal or better in quality, dimensionally similar, and have identical electrical requirements.

F167 Not in bid.

F168 Dishwasher Tray Dolly: Intermetro D2121C

F170 Anti-Fatigue Mats

- a. Smart Cells Anti Fatigue Runners
- b. Sizes vary. Field Measure prior to ordering
- c. Locations and approximate dimensions

105 Servery:

At K47 Main Serving Counter 12'x3' (quantity 1)

At K64 Cashier Counter

Option A (preferred) 12'x 4' (irregular dog leg shape) or (quantity 1)

Option B (two mats) 12'x3' and 4'x4' (one each size)

107 Kitchen

12'x4' (quantity 2)

15'x4' (quantity 1)

- d. The District is open to substitution proposals on this item. Proposed substitute items must be equal or better in quality and dimensionally similar.
- F706 Silverware Dispenser
- a. Steril-Sil TC-6S
 - b. The District is open to substitution proposals on this item. Proposed substitute items must be equal or better in quality and dimensionally similar.
- F762 Salad Bar
- a. Manufacturer: Galley Line
 - b. Model: Refrigerated Salad, Condiment & Cold Food or Beverage Bar, NSF7, 50", 2-Sided Buffet
 - c. Canopy, Lighted
 - d. Model No. SB9630W050
 - e. The District is open to substitutions proposal on this item. Proposed substitute items must be equal or better in quality, dimensionally similar, and have identical electrical requirements.
- K1 Not in bid
- K2 Not in bid
- K3 Hand Wash Sinks:
- a. Advance Tabco, model 7-PS-26. Note: this item is changed from the item called for on the kitchen plans.
 - b. Install in compliance with governing codes. Installer's attention is called in particular to ANSI A117.1 governing mounting heights and required clearances.
 - c. Provide rigid undersink drain plumbing protection in compliance with ANSI A117.1 and other governing codes. **See cut sheet for example of desired undersink plumbing protection, which is not typical.**
- K4 Vegetable Prep Sink Table
- a. Pacific Stainless Products, model SCS-2424-14- right drain board only 7'-6"L per plan *H011 fully welded custom sink table. Sink table shall incorporate the following:
 - 1. CHG Saniguard, model KN54-8010 splash mount faucet.
 - 2. One Component Group, model DSS-8000 rotary waste assembly with 14 gauge stainless steel lever waste bracket welded to underside of sink compartment.
 - 3. 16 gauge stainless steel 'U' channel cutting board storage welded to underside of right drain board as per Sheet FS4.01.
 - 4. Intermetro, Super Erecta double shelf post-type wall mount shelving. Include one "end" and one "mid" units post-type wall mounts. Provide four model A1A42NS stainless steel shelves. Install assembly complete per Sheet FS4.01.
 - 5. 16 gauge stainless steel undershelf to right of waste receptacle per Sheet FS4.01.
 - 6. Sound deaden underside of top and sink compartments.
 - b. Install assembly complete. Clip and seal to wall.
- K5 Not in Bid
- K6 Walk In Cold Storage Rooms
- a. Imperial Manufacturing, modular sandwich panel design Foam-A-Lite cold storage rooms complete in configuration shown on Sheet FS2.01. Each room shall incorporate the following:

1. Provide one each cooler and freezer walk-in doors and door frames 36 inch x 78 inch stainless steel inside and out with 14 inch x 14 inch insulated glass window (heated for freezer) and 36" high 1/8" polished aluminum diamond tread plate interior and exterior kick plates. Doors hinged as shown on plan. Include Kason #944 deadbolt mortise locksets with interior safety releases, exterior Kason #1229 chrome pull handles, interior Allegis #3200CH Chrome heavy-duty door handle, Kason #1094000013 concealed mounting door closers, and Kason #1248 chrome spring assisted hinges (three per door).
 2. Include two (2) flush reach-in 24" x 79" CDS FS Advantage series hinged glass doors complete with lights and door locks. Hinge per plan.
 3. Provide 1/8" polished aluminum diamond tread plate wainscot up to 36" above finished floor on exposed exterior face of walk-ins.
 4. Exposed exterior, closure panels, and trim strips to adjacent walls and ceiling shall be 20 gauge stainless steel finish. Exposed interior shall be .040 stucco embossed aluminum except ceiling which shall be .040 aluminum with baked white acrylic finish. Unexposed surfaces shall be 26 gauge galvanized steel.
 5. Finished exterior height of 8 foot-4 inches. Interior height of rooms shall be 8 foot-0 inches. All insulation shall be 5 inch thick foamed in place, Class 1, urethane insulation including insulation in floor depression. See Sheets FS3.01 for depression details.
 6. Install surface mounted 4-1/2 inch diameter dial thermometers above each door.
 7. Heated vacuum vent for freezer.
 8. Provide 3/8 inch diameter nylon coil hangers mounted on 3 inch x 3 inch aluminum plates with nuts and retainers to support evaporator hung from ceiling panel.
 9. Furnish penetrations to accommodate all electrical, plumbing, and refrigeration lines. Furnish stainless steel escutcheons.
 10. Provide Kason 1810 LED cooler and freezer ceiling light fixtures as noted on Sheet FS2.04 (three lights for cooler and two lights for freezer). Field connections under Division 16. Include lamps.
 11. All electrical conduit shall be run concealed within the walk-in walls or above the ceiling panels (coordinate with electrician).
 12. Install in floor depression complete with 4" Class 1 R-Max thermal insulation board and vapor barrier of 15 lb. felt protective slip sheet applied over insulation and flashed up height of cove and joints lapped 6" minimum.
 13. Floors shall be factory finish diamond tread as detailed. Include 6" high stainless steel cove base inside walk-ins.
 14. Provide Two Modularm, model 75LC with IP1 (interior room control) flush mount Multi-Monitor temperature alarms with light controls; one for each room. Install on exterior face of walk-in cooler on latch side of door; label each monitor for respective room.
- b. Walk-ins shall comply with current state energy codes.
- c. Walk-ins shall be installed by this manufacturer or this manufacturer's certified installer only and must have a minimum 5 years experience installing Imperial walk-ins.

K7 Refrigeration Systems

- a. System A: Cooler @ +35°F to +40°F
 1. Evaporator: Larkin LCA6-90-AB-EC-B; 9,000 BTU at 20°F suction temperature. Include expansion valve, drier strainer, liquid line solenoid, and room thermostat.
 2. Condensing Unit: Larkin LHS-010-X6C; 9,300 BTU at 90° ambient air temperature. Include crank case heater.
 - b. System B: Freezer @ -10°F to +0°F
 1. Evaporator: Larkin LCE6-76-BBEC-B; 7,600 BTU at -15°F suction temperature. Include expansion valve, drier-strainer, liquid line solenoid, room thermostat, and electric defrost system.
 2. Condensing Unit: Larkin LHS-014-L6C; 7,830 BTU at +90°F ambient air temperature. Include crank case heater.
 - c. Each system shall incorporate the following:
 1. Flexible vibration eliminator in suction line.
 2. Circuit breaker, automatic starting switch, motor protectors and pressure limit switch, all enclosed with interconnecting wire installed in a junction box ready for line connections.
 3. Liquid line dehydrator filter of ample capacity.
 4. Suction line filter of ample capacity.
 5. Thermal expansion valve for evaporator.
 6. Thermostat set to cut-in at -3°F and cut-out at -6°F for freezer. Cut-in at +38°F and cut-out at +34°F for refrigerator.
 7. Suction pressure regulator.
 8. Crank case heaters.
 9. Refrigerant Lines: Hard copper type “L” with “Silfos” brazed joints. Use refrigeration service tubing.
 10. Full charge refrigerant and oil.
 11. Condensing units are located outside on the roof. Verify exact location with Architectural plans. Raised curb specified by architectural division.
 12. Beacon System Controller. Locate inside Kitchen Office.
 - d. Where refrigerant suction lines are trapped, use next size smaller pipe in vertical portion of the trap than that indicated so as to acquire sufficient gas velocity for proper oil return.
 - e. Provide anti-sweat pipe covering 3/4 inch Armstrong Armaflex or equivalent for suction lines from evaporator to condensing unit.
 - f. Provide painted 1 inch drain tubing from evaporator to nearest indirect drain as shown on Sheet FS2.02. Trap at outlet end.
 - g. Provide Raychem, model H611250 heating cable with H900 power connection to wrap all drain lines running through freezers.
 - h. Evaporators and condensing units as shown on the Contract Documents shall be installed under the supervision of a licensed Refrigeration Contractor subject to review by the Consultant.
 - i. Provide testing, charging, adjusting, operational testing, and cleaning of equipment and lines.
-

- K8 Not in Bid
- K9 Not in Bid
- K10 Not in Bid
- K11 Not in Bid
- K12 Not in Bid
- K13 Not Used
- K14 Can Storage Rack
- a. New Age, model 97294 *H011.
- K15 Not in Bid
- K16 Cube Ice Machine
- a. Manitowoc, model IY0324A with B-320 bin.
- b. Include Terry Scalemaster, model SM2 water filtration system.
- K17 Canopy Hood with Fire Protection System
- a. Gaylord, model ELX-GBD-AS-60/PBW-17 *H011, 15'-6" long x 2'-6" high 18 gauge stainless steel canopy hood. The hood shall incorporate the following:
1. U.L. listed damper assembly.
 2. Three (3) 48" long flush LED light fixtures. Furnish and install lamps.
 3. Model PBW-17 full length Make-Up Air Plenum Box. Install flush in ceiling.
 4. Model 150-LS light and fan on/off switch. Furnish loose for installation by building electrician.
 5. Ansul R-102-ASEF-T-N-F Chemical Fire Protection System with Automan Regulated Release Assembly furnished and installed by Gaylord. Install in accordance with NFPA bulletin 96, including all current amendments to protect this hood and Item 59 hood including surface protection as required. All piping and conduit shall be run concealed in walls or above ceiling, except where exposure is necessary for functional reasons. Exposed piping shall be chrome plated or run in stainless steel sleeves. Include reset relays and manual remote pull station. System shall connect to mechanical gas shut-off valve furnished loose by Gaylord. All contactors are furnished by the Electrical Division for shut down of electric supply to all equipment in the event of system activation. System control cabinet shall be installed in location shown.
 6. Include 18 gauge stainless steel removable closure panels and trim as required to seal hood to ceiling and walls. Verify ceiling height. Submit shop drawings prior to fabrication.
 7. Install hood with 84" clearance from finished floor.
- c. Exhaust and supply duct work and fans furnished and installed by building mechanical contractor.
- K18 Stainless Steel Wall Flashing
- a. Fabricate 20 gauge stainless steel Number 4 finish wall flashing bonded to gypsum board with heat resistant mastic beginning directly above base tile on wall and terminating 2" above bottom edge of canopy hood. Flashing shall run full length of each canopy hood and width of Item 59 at north wall. At Item 50 hood (at north and south ends) wall flashing shall continue thru the pass- thru wall openings (jambs and header) and wrap around serving side of the wall opening 2". Field verify all opening sizes before fabricating.

- b. Install flashing with no exposed fasteners or screws in interlocking sections of equal lengths. Verify that surfaces are flat and smooth with a maximum variation of 1/16" in 10 feet.
 - c. Install assembly complete.
- K19 Double Stack Convection Ovens
 - a. Blodgett, model DFG-100-DBL *H011 with the following accessories:
 - 1. Gas manifold.
 - 2. 6" heavy-duty caster set; two with brakes.
 - 3. 48" long quick disconnect assembly with cable restraint.
 - b. Install assembly complete.
- K20 Convection Steamer
 - a. Groen, stacked model HY-6G with the following accessories:
 - 1. Terry Scalemaster, model SM2 water filtration system. Install filtration system in an accessible location for easy cartridge replacement.
 - b. Install complete
- K21 Open Burner Range
 - a. Garland, model MST43R-E *H011 with the following accessories:
 - 1. Provide on 6 inch caster set with brakes.
 - 2. Cap/cover manifold ends and provide with rear gas connection.
 - 3. Include 48 inch long gas quick disconnect assembly with cable restraint.
 - 4. Model M34DD 34"L double stainless steel overshef.
 - 5. Provide CHG Sanigard model KN52-9012 deck mount fill faucet. Install at left end of range on stainless steel front rail. Coordinate proper installation with factory.
- K22 Griddles
 - a. Garland, model GTGG24-GT24 *H011. Include electric spark ignition. Include 48 inch long gas quick disconnect assembly with cable restraint and 4" stainless steel leg set.
- K23 Refrigerated Base
 - a. Traulsen, model TE072HT *H011 with 4" high caster set.
- K24 Broiler
 - a. Garland, model GTBG24-AR24 *H011. Include 48 inch long gas quick disconnect assembly with cable restraint and 4" high stainless steel leg set.
- K25 Not in Bid
- K26 Not in Bid
- K27 Not in Bid
- K28 Not in Bid
- K29 Cooks Support Table
 - a. Pacific Stainless Products, model WKS-8448-IS *H011 fully welded table with the following accessories:
 - 1. Four model SDAS-202006S stainless steel drawer assemblies as shown.

2. Model TMSD8416P Table Mount two tier shelf. Install with 18" clear from underside of shelf to table top and 12" clear between shelves. Weld openings in top.
 3. 16 gauge stainless steel 'U' channel vertical cutting board storage welded to underside of top and undershelf as shown on Sheet FS4.01.
 4. Three stainless steel electric receptacle boxes as shown on FS2.04.
 5. Install Item 31 Can Opener in location shown.
- b. Install assembly complete.
- c. Pin legs to floor with stainless steel pins per Part 3 Execution 3.2.E.
- K30 Ingredient Bins
- a. Cambro, model IB32 *H011.
- K31 Can Opener
- a. Edlund, model S11-NSF *H011. Include # ST-39 rust proof cleaning tool.
- K32 Not Used
- K33 Prep Top Refrigerator
- s. Delfield, model 4448N-12 *H011 with the following accessories:
1. Stainless steel finished back.
 2. Door lock.
 3. Exterior thermometer.
- b. Install assembly complete.
- K34 Island Dish Up Table
- a. Fabricate as detailed and construct top of one piece all welded 14 gauge stainless steel. Reinforce underside of top and install on a cabinet base constructed of steel sheets; stainless steel where exposed. Cut-out top and install Item 35. Include the following:
1. Hatco, model GRAH-48 heat lamp installed below first tier overshelf as detailed. Include remote infinite control installed in stainless steel control panel.
 2. 16 gauge stainless steel 'U' channel cutting board storage welded to underside of counter top as per Sheet FS4.02.
 3. Fabricate 16 gauge stainless steel double over shelf and posts as detailed.
 4. Drawer Hardware: Corbin, model 0738-A-15 cylinder locks; Component Hardware, model P46-1012 satin finish stainless steel pulls and stainless steel heavy-duty full extension drawer slides.
- b. Install cabinet on 4" high enclosed galvanized steel channel base. Seal to floor.
- c. Fabricate to accept six-inch resilient base to be installed by others.
- K35 Hot Food Wells
- a. Wells, model MOD-300TDM/AF *H011.
- K36 Not Used
- K37 Mobile Heated Base Lowerator
- a. Caddy Corp, model CM-S-402-HH *H011 with vertical bumpers.
- K38 Not Used

- K39 Coffee Brewer and Thermal Dispensers (Note: these items have been changed from kitchen plans.)
- a. Coffee Brewer: Newco Ace-D
 - b. Thermal Dispensers: Zojirushi Thermal Gravity Pot SY-AA25
- K40 Not in Bid
- K41 Room Service Support Table
- a. Pacific Stainless Products, model WKS-11430-A6S *H011 with the following accessories:
 - 1. Model SWIS-182412 integral sink 28" in from left end of table.
 - 2. CHG Saniguard, model KN54-8010 splash mount faucet.
 - 3. CHG Saniguard, model DSS-8000 rotary waste assembly with 14 gauge stainless steel lever waste bracket.
 - 4. Refer to details on Sheet FS4.01 for under table shelf and crossbrace.
 - 5. Include one "extra heavy-duty" SDAS-2020S stainless steel drawer assembly in location shown.
 - 6. Intermetro, Super Erecta double shelf post-type wall mount shelving. Include one "end" and one "mid" units post-type wall mounts. Provide four model A1A42NS stainless steel shelves. Install assembly complete per Sheet FS4.01.
 - 7. 16 gauge stainless steel 'U' channel cutting board storage welded to underside of counter top as shown on Sheet FS4.01.
 - 8. Sound deaden underside of top and sink compartment.
 - b. Install assembly complete.
 - c. Clip and seal to wall.
- K42 Not Used
- K43 Pop Up Toasters
- a. Hatco Corp, model TPT-120R *H011.
- K44 Not Used
- K45 Not Used
- K46 Not Used
- K47 Main Serving Counter
- a. Fabricate as detailed and construct top, integral sink, endsplash, and tray slide of one piece all welded 14 gauge stainless steel. Reinforce underside of top with **sealed marine grade plywood**. [Note: sealed marine grade plywood in wet-area countertops is required for consistency with hospital regulations (FGI 2.1-8.4.3.2(2)(c))]
 - b. Install on a cabinet base constructed of 3/4" plywood faced with plastic laminate in color/pattern as selected by the District. (See Food Service drawings for District's notes indicating color and pattern choices.) Cut-out top and install Items 48, 49, 50, 51, 55, and 59. Include the following:
 - 1. BSI, model 9930 Z-Guard in configuration shown. Provide in black powder coat finish with narrow flange mount. Include Stealth Warmer and display light per Sheet FS4.02.
 - 2. CHG Saniguard, model E38-1013 stainless steel basket strainer assembly.
 - 3. CHG Saniguard, model KN57-4002 deck mount gooseneck faucet.

- 4. Door & Drawer Hardware: Blum Modul 90-170 hinges; Corbin, model 0738-A-15 cylinder locks; Ives, model Number 2 latches; Component Hardware, model P46-1012 satin finish stainless steel door pulls and stainless steel heavy-duty full extension drawer slides.
 - b. Trim and seal to walls.
 - c. Fabricate to accept six-inch resilient base to be installed by others.
- K48 Refrigerated Display (Cold Pan)
- a. Atlas Metal Industries, model RM-2 *H011 with the following accessories:
 - 1. 5 year compressor.
 - 2. Stainless steel perforated false bottom.
 - 3. Remote on/off switch for counter mounting.
 - b. Install assembly complete.
- K49 Plate Lowerators
- a. Atlas Metal Industries, one model PDS-7-1/4 *H011 unheated and one model PDH-10-1/8 *H011 heated.
 - b. Verify plate sizes for each lowerator with Owner before ordering.
- K50 Hot Food Wells
- a. Wells, model MOD-300TDM/AF *H011.
- K51 Soup Warmer
- a. Wells, model SS-10ULTD *H011 with drain valve extension kit.
- K52 Not in Bid
- K53 Not in Bid
- K54 Not in Bid
- K55 Not Used
- K56 Not in Bid
- K57 Not in Bid
- K58 Not in Bid
- K59 Not Used
- K60 Not Used
- K61 Not Used
- K62 Not in Bid
- K63 Grab n Go Merchandising Refrigerator
- a. Oasis B32
- K64 Dessert/Cashier Counter
- a. Fabricate as detailed and construct top, integral sink, endsplash, and tray slides of one piece all welded 14 gauge stainless steel. Reinforce underside of top and install on a cabinet base constructed of 3/4" plywood faced with plastic laminate in color/pattern as selected by the Architect. Include the following:
 - 1. BSI, model 9930 Z-Guard in configuration shown. Provide in black powdercoat finish with narrow flange mount.

2. Door & Drawer Hardware: Blum Modul 90-170 hinges; Corbin, model 0738-A-15 cylinder locks; Ives, model Number 2 latches; Component Hardware, model P46-1012 satin finish stainless steel door pulls and stainless steel heavy-duty full extension drawer slides.
 - b. Trim and seal to walls and columns.
 - c. Fabricate to accept 6 inch building-standard resilient base. Resilient base to be installed by others.
- K65 Item eliminated
- K66 Not in Bid
- K67 Not in Bid
- K68 Not in Bid. (Replaced by thermal units included in K39.)
- K69 See Item F762 (duplicated item number.)
- K70 Eye Wash Station
- K71 Disposer
- a. In-Sink-Erator, model SS-200-#7 *H011 sink collar adaptor with model AS-101 control center.
 - b. Install assembly complete in left compartment sink as shown.
- K72 Soiled Dishtable with Tray Return
- a. Fabricate as detailed and construct top, back/endsplashes and tray return window of one piece all welded 14 gauge stainless steel. Include an all welded integral stainless steel sink. Install 6-1/2" sink adapter flange furnished with Disposer, Item 71, in sink as shown. Include 14 gauge stainless steel removable rack guides held in place with stainless steel pins at sink. Reinforce underside of top with enclosed stainless steel hat sections. Sound deaden underside of top and mount on a stainless steel leg stand consisting of circular gussets, tubular legs, and adjustable bullet feet. Reinforce legs with 16 gauge stainless steel shelves as shown. Soiled Dishtable shall incorporate the following:
 1. Fabricate a 16 gauge stainless steel mounting plate for the disposer switch welded to the underside of table.
 2. One Saniguard, model KN53-1000-BR-610 spray rinse faucet with KN55- 08 Adapta faucet. Include wall bracket. Install at disposer sink.
 3. Fabricate 16 gauge stainless steel sorting shelf with 14 gauges stainless steel support brackets. Seal to wall.
 - b. Install assembly complete. Clip and seal to walls.
- K73 Warewasher Vapor Hood
- a. Gaylord, model VH2-W-42 *H011 42 inch long x 24 inch high vapor hood. Verify interior clearance required for warewasher door in fully open position before submitting shop drawings (shop drawing shall show the relationship between open doors and condensate baffle).
 - b. Include 18 gauge stainless steel removable closure panels and trim as required to seal hood to ceiling and wall. Verify ceiling height. Submit shop drawings prior to fabrication.
 - c. Coordinate with exhaust ducts and system provided by building developer.
 - d. Seal to wall.

K74 Warewasher with Booster Heater

- a. Hobart, model AM15T *H011 with the following accessories:
 - 1. 70° rise booster.
 - 2. One each Combination Rack and Sheet pan rack.
 - 3. Flanged feet.
 - 4. End of cycle audible alarm.
- b. Install assembly complete.

K75 Clean Dishtable with Potwashing Sinks

- a. Fabricate as detailed and construct top and back/endsplashes of one piece all welded 14 gauge stainless steel. Include all welded integral stainless steel sinks as shown. Include 14 gauge stainless steel removable rack guides held in place with stainless steel pins at all sinks. Reinforce underside of top with enclosed stainless steel hat sections. Sound deaden underside of top and mount on a stainless steel leg stand consisting of circular gussets, tubular legs, and adjustable bullet feet. Reinforce legs with 16 gauge stainless steel shelf and leg braces as shown. Soiled Dishtable shall incorporate the following:
 - 1. Three Component Hardware Group, model DSS-8000 rotary waste assemblies with 14 gauge stainless steel lever waste brackets. Install at triple sinks.
 - 2. Two CHG Saniguard model KN54-8010 splash mount faucets.
- b. Install assembly complete. Clip and seal to walls.

K76 Not in Bid

PART 3 EXECUTION

3.1 Preparation

- A. Field Measurements: Verify drawing dimensions by taking field measurement; proper fit and attachment of all equipment is required. If necessary, fabricate equipment in manner to pass through finished door openings. Make arrangements for early installation of equipment larger than door openings. Verify finished ceiling height so that hoods are a minimum of 6-foot-6-inches off of finished floor.

3.2 Installation

- A. Standards: Comply with NSF standards in methods used throughout of the installation process.
- B. General: Install equipment as shown. Make equipment conform where abutting curved or irregularly shaped angles and where projecting corners of walls occur. Where more than one piece of equipment is assembled in a group, complete group as a whole, with necessary filler (of matching material – sealant is unacceptable for spaces exceeding 1/8 inch) or connecting pieces as may be required to make a complete, sanitary, and vermin proof group. Where assembled equipment is too large for access into assigned area, assemble within area.
- C. Ventilating Hoods: Install hoods under direct supervision of manufacturer's engineer.
- D. Seismic installation: Food service equipment to be installed with seismic restraints per SMACNA guidelines and local code requirements including required material.
- E. Secure legs of work tables, where specified, to floor with 1/2-inch diameter stainless steel rods, 5-inches long. Drill floor 4-inches deep and set rods with Por-Rok quick curing grout in oversized holes. Drill 1/2-inch hole in each foot of table leg to receive pin.

3.3 Field Quality Control

- A. General: Upon completion of work, submit a written statement indicating installation as per Contract Documents, proper and adequate for intended use and conforming to requirements of governing agencies and NSF. Statement signed by installer and manufacturer as applicable.
- B. Testing: Factory Representative shall start up and test equipment after installation. Where test indicates defects, correct such defects and re-test to assure proper operation.

3.4 Instruction

- A. Prior to final acceptance, demonstrate and instruct operating personnel in the uses and maintenance of equipment provided. Such equipment shall include but not be limited to major cooking equipment; exhaust ventilation systems, food processing equipment (such as cutters, mixers, slicers); ware washing equipment; and complex control, monitoring, and alarm systems. Demonstration shall be performed with manufacturer's authorized representatives during work hours convenient to the Owner. Arrange demonstration times with Owner and allow a minimum of three (3) consecutive days of instruction.

3.5 Maintenance

- A. General: Provide initial start-up and service for a period of 12 months after Substantial Completion. Service includes replacement of parts found defective during this period.
- B. Emergency Service: Maintain in immediate vicinity a qualified source available to Owner on a 24 hour emergency basis for a period of 90 days after Substantial Completion. Service shall be available to the Owner at no cost; unless such service is required due to misuse of equipment.

3.6 Cleaning

- A. At Substantial Completion, thoroughly clean equipment including all stains, paint spots, protective wrappings and coating tape, grease, oil, cementitious material, dust, and polishing compounds. Make ready for use by sanitizing equipment. Follow Health Department guide lines using a cleaning solution containing at least 50 parts per million of available chlorine as hypochlorite at a temperature of at least 75° Fahrenheit.

BID FORM
SNOQUALMIE VALLEY HOSPITAL DISTRICT
KITCHEN EQUIPMENT AND INSTALLATION RFP

INSTRUCTIONS

1. Complete, sign, and submit this form with bid (3 pages.)
2. Delivery:

Bids must be delivered to the District on or before the deadline identified in the RFP Document:
Clearly mark outside of envelope “Kitchen Equipment and Installation RFP.”

Bids may be delivered as follows:

Via U.S. Mail to 9801 Frontier Ave SE, Snoqualmie WA, 98065, attention: Jesse Waite, Purchasing Manager.

Hand Delivery or Courier (Fed Ex, UPS, local courier, etc.) 9575 Ethan Wade Way SE, Snoqualmie, WA 98065, attention Jesse Waite, Purchasing Manager

NOTE DIFFERING ADDRESSES FOR U.S. MAIL AND HAND/COURIER DELIVERY.

Via Email to jessew@snoqualmiehospital.org.

Bids will not be accepted by fax.

BID

Pursuant to and in compliance with the document entitled “Request for Proposals, Kitchen Equipment and Installation, Snoqualmie Valley Hospital, November 2014, including all contents, specifications, and attachments thereto, including documents incorporated by reference, the undersigned Bidder, having investigated the project and being aware of all costs and conditions affecting performance of the contract, and being familiar with the documents described above, hereby proposes to supply all material and perform all Work on the terms and conditions herein contained. The amount computer includes all costs of the work, but does not include Washington State Sales Tax for the purpose of comparing bids.

In submitting this bid, bidder agrees:

1. To hold bid open for sixty (60) calendar days.
2. To accept the provisions contained within the documents described above.
3. To enter into and execute a contract, if awarded, on the basis of this Bid and in accordance with the documents described above.

As defined above, bidder agrees to perform the Work described in this RFP for the following lump sum:

Dollars (please write out bid in words)

\$ _____ Please indicate amount in numerals)

(Please round to the nearest whole dollar. Do not include sales tax.)

ACKNOWLEDGEMENTS

1. Please list addenda received, if any, by number. If none, indicate "none."

2. Bidder affirmatively states that bidder's entity is independent from Public Hospital District #4, King County, dba Snoqualmie Valley Hospital District, dba Snoqualmie Valley Hospital.

Yes No

3. Indicate whether subcontractors will be used to perform the Work of this RFP. If yes, please attach a separate sheet identifying the subcontractor entity name and area of specialty.

Yes No

4. Mark "yes" to indicate understanding of, and compliance with, information listed under "No Confidential, Proprietary, and/or Private Information, No Collusion." Marking "no" may result in disqualification from bid.

Yes No

5. Please list office or facility address from which this project will be managed.

6. Indicate whether bidder is currently involved in any pending litigation. If "yes," please attach an explanation indicating how this litigation will not impact performance on the Work of this RFP.

Yes No

7. Please attach a copy of bidder's Dun and Bradstreet report or provide similar evidence of financial stability.
8. Indicate number of years that bidder's company has provided work similar to the Work of this RFP. _____ Years
9. Please attach a documentation of insurance complying with the requirements of this RFP.
10. Indicate compliance with the General Conditions of this RFP, both as explicitly listed in this document and as included by reference. Yes No

SIGNATURE

Printed Name

Address

Authorized Signature

City, State, Zip

Email Address

Title

Telephone

Company Name

Fax

UBI Number

UBI Expiration Date