

Request for Proposal
Arp ISD
Cafeteria Serving Line and Food Storage Equipment for Arp Elementary School

1. Summary and Background

Arp ISD is requesting proposals for new cafeteria serving line equipment in the Arp Elementary School facility.

The proposal must include a site walk-through for measuring serving area and integration of all the following or COMPARABLES:

1 ea **PASS-THRU HEATED CABINET**

True Manufacturing Co., Inc.

SPEC SERIES® Heated Cabinet, pass-thru, one-section, (1) stainless steel door front & rear with locks, cam-lift hinges, digital temperature control, (3) chrome shelves, stainless steel front, aluminum sides, aluminum interior, 5" castors, 1.5kW, 208-230v/60/1-ph, NEMA 6-15P, cULus, UL EPH Classified, Made in USA

1 ea Warranty - 3 year parts and labor, please visit www.truemfg.com for specifics

1 ea Thermometer side: Door hinged on right standard

1 ea Rear: Door hinged on right standard

1 ea (3) chrome shelves and shelf supports standard per section

1 kt Spec Kit #1 - (9) sets of #1 type tray slides (specify for left, center or right section)

1 st 5" castors, set of 4, standard

1 ea **PASS-THRU REFRIGERATOR**

True Manufacturing Co., Inc.

SPEC SERIES® Refrigerator, pass-thru, one-section, (1) stainless steel door front & rear with locks, cam-lift hinges, digital temperature control, (3) gray shelves, LED interior lights, stainless steel front, aluminum sides, aluminum interior, 5" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 3.8 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

1 ea Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics

1 ea Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics

1 ea Thermometer side: Door hinged on right standard

1 ea Rear: Door hinged on right standard

1 kt Spec Kit #1 - (9) sets of #1 type tray slides (specify for left, center or right section)

1 st 5" castors, set of 4, standard

2 ea **CONVECTION OVEN, GAS**

Blodgett

Convection Oven, Gas, double-deck, full size capacity (10) 18" x 26" pans, (SSM) solid state manual controls, double glass doors, (10) stainless steel racks and (22) rack positions, tubular black soft touch handles, cooling fan, stainless steel construction, 6" stainless steel legs, flue connector, 100,000 BTU, 1/2 hp blower, cETLus, NSF (CALL LOCAL SALES REPRESENTATIVE FOR PRICE)

2 ea 1 year parts and labor warranty, standard

2 ea Natural gas

4 ea 115v/60/1-ph, 6.0 amps, cord, NEMA 5-15P (per deck), standard

2 ea Venting to be determined

2 st 6" legs, adjustable, stainless steel (set), standard

1 ea Lifetime service and support guarantee

1 ea Alternate voltages available, contact factory for details

1 ea Door hinged on right standard

1 ea SNH-21-01 - Support Stand, for double stacked Steam'N'Hold or Evolution units, Ergo-low mounting height: 8-7/8" lowest unit height, stainless steel, with 5" casters in lieu of standard

1 ea **SERVING COUNTER, UTILITY**

Atlas Metal

Utility Unit Serving Counter, 91-1/4"L x 35"H x 30-1/2"W, mobile modular design, open cabinet base with apron, solid top unit, stainless steel top, extruded aluminum frame, with laminate panels, stainless steel undershelf, 5" swivel casters, (2) with brakes

1 ea Offset Countertop 1" to 3"

1 ea Square Cutout In Top

1 ea Labor to install faucet

1 ea Tray Slide, drop down design, solid, 12"D, stainless steel, ribbed, rolled edge

1 ea Protector Case, countertop installation, for single service, with fixed laminated safety glass shield, (2) laminated safety glass end panels, square tubular stainless steel framework

1 ea Hot Food Drop-In Well Unit, electric, 6-well, individual pan design, wet type, holds (6) 12" x 20" pans, control panel with individual thermostatic controls, stainless steel top & wells, galvanized outer liner, with fiberglass insulation, UL, ETL-Sanitation

1 ea Individual Drain with Valve, for each well with manifold to single valve, for drop-in units

1 ea 208v/60/1-ph, 5.1 kW, 24.5 amps, NEMA 6-50P, 850 watt elements

1 ea Adjustable Front Sneeze Guard, for 91-1/4"L units

1 ea T&S Brass Pantry Faucet, single with 10" cast nozzle, deck mounted, shank aerator outlet with 1/2" NPS thread, 1/4" IPS union type tailpiece, lever handle, "C" (or "H")

1 ea Power cord, special, 7 to 10 ft. long

2 1 ea **SERVING COUNTER, UTILITY**

Atlas Metal

Utility Unit Serving Counter, 36-1/4"L x 35"H x 30-1/2"W, mobile modular design, open cabinet base with apron, solid top unit, stainless steel top, extruded aluminum frame, with laminate front/end panels, stainless steel undershelf, 5" swivel casters, (2) with brakes

- 1 ea Electrical Raceway System
- 1 ea Square Cutout In Top
- 1 ea Tray Slide, drop down design, solid, 12"D, stainless steel, ribbed, rolled edge
- 1 ea Protector Case, countertop installation, for single service, with fixed laminated safety glass shield, (2) laminated safety glass end panels, square tubular stainless steel framework
- 1 ea Adjustable Front Sneeze Guard, for 36-1/4"L units
- 1 ea Frost Top Drop-In Unit, self-contained refrigeration, 25-1/4"W x 19-1/2"D frost top, 14/304 stainless steel, with on/off switch & pilot light, 18 gauge galvanized steel outer case, 28" x 22-1/4" cutout required, UL, NSF
- 1 ea 1 year parts & labor warranty standard
- 1 ea 5-year compressor warranty (net)
- 1 ea 120v/60/1-ph, 1/5 HP, 3.9 amps, NEMA 5-15P, standard
- 1 ea Flush top for frost top unit

3 1 ea **SERVING COUNTER, UTILITY**

Atlas Metal

Utility Unit Serving Counter, 63-3/4"L x 35"H x 30-1/2"W, mobile modular design, open cabinet base with apron, solid top unit, stainless steel top, extruded aluminum frame, with laminate panels, stainless steel undershelf, 5" swivel casters, (2) with brakes

- 1 ea Square Cutout In Top
- 1 ea Tray Slide, drop down design, solid, 12"D, stainless steel, ribbed, rolled edge
- 1 ea Protector Case, countertop installation, for single service, with fixed laminated safety glass shield, (2) laminated safety glass end panels, square tubular stainless steel framework
- 1 ea Adjustable Front Sneeze Guard, for 63-3/4"L units
- 1 ea Cold Food Drop-In Unit, 4-pan size, 18/304 stainless steel top & liner with 3" recess, holds (4) 12" x 20" pans, self-contained refrigeration, insulated pan with 22 gauge galvanized outer case, 3/4" drain with strainer, 57-3/4"W x 24-1/2"D cutout required, NSF 7, UL
- 1 ea NOTE: Contact Atlas Metal direct for freight quote:
FreightQuotes@Atlasfoodserv.com
- 1 ea 1 year parts & labor warranty standard
- 1 ea 5-year compressor warranty (net)
- 1 ea A 3/4" diameter drain & valve, separator channels are provided
- 1 ea 120v/60/1-ph, 1/3 HP, 7.8 amps, NEMA 5-15P, standard
- 1 ea Power cord, special, 7 to 10 ft. long
- 1 ea Condensate Evaporator

- 4 1 ea **SERVING COUNTER, UTILITY**
Atlas Metal
Utility Unit Serving Counter, 24"L x 35"H x 30-1/2"W, mobile modular design, open cabinet base with apron, solid top unit, stainless steel top, extruded aluminum frame, with laminate panels, stainless steel undershelf, 5" swivel casters, (2) with brakes
- 1 ea Tray Slide, drop down design, solid, 12"D, stainless steel, ribbed, rolled edge
- 5 1 ea **CASH REGISTER STAND**
Atlas Metal
Cashier Station Serving Counter, 35"H x 24"L x 30-1/2"W, stainless steel key lock cash drawer, stainless steel top, extruded aluminum frame, with laminate front & end panels, mounted on 5" swivel casters, (2) with brakes
- 1 ea Tray Slide, drop down design, solid, 12"D, stainless steel, ribbed, rolled edge
- 1 ea Ferruled hole in top, 3" dia.
- 1 ea Convenience Outlet, 120v/60/1-ph, 15 amps, (specify apron mount or base mount)
- 1 ea Base mount
- 1 ea Power cord, special, 7 to 10 ft. long

NOTE: All shipping, handling, tear-down, removal, and setup charges must be clearly stated in overall total. Please also note that Arp ISD will retain ownership of the old equipment after it has been removed from the Arp Elementary Cafeteria.

The implementation of the new equipment will need to be completed by September 15th, 2020.

2. Proposal Guidelines

This Request for Proposal represents the requirements for an open and competitive process. Proposals will be accepted until 5pm CST July 15, 2020. Any proposals received after this date and time will be ignored. All proposals must be signed by an official agent or representative of the company submitting the proposal.

If the organization submitting a proposal must outsource or contract any work to meet the requirements contained herein, this must be clearly stated in the proposal. Additionally, all costs included in proposals must be all-inclusive to include any outsourced or contracted work. Any proposals which call for outsourcing or contracting work must include a name and description of the organizations being contracted.

All costs must be itemized to include an explanation of all fees and costs. Costs should indicate per piece and the extended cost. Contract terms and conditions will be negotiated upon selection of the winning bidder for this RFP. All contractual terms and conditions will be subject to review by Arp ISD's legal consultant and will include scope, budget, schedule, and other necessary items pertaining to the project.

This project will be scheduled to begin no later than July 25, 2020 and end no later than September 15, 2020.

3. Project Purpose and Description

The purpose of this project is as follows:

Arp ISD's current cafeteria serving line is over 10 years old and needs to be removed by the bidder of the RFP. Additionally, the new installation will need to be completed in the summer of 2020 and all proposals must meet with this timeline and allow for full operations for the 2020-21 school year.

Project Description:

Arp ISD is seeking a provider to utilize the latest technology and equipment to create a reliable, robust, and future-ready serving line. The design should incorporate the latest and most reliable components, which are easy for a small district to manage and maintain.

All components need to be laid out neatly, labeled with documentation and installation, and should be aesthetically pleasing, simple for the cafeteria team to utilize and maintain. Please provide descriptions of all services, management training provided, references, and contact information. Each component must also be completely tested and in good working order. All components should be neatly organized, well labeled with proper documentation, warranties, and service agreements. A schematic of the project is also required. Complete run-through of the components must be done before final checklist completion.

4. Project Scope

The scope of this project includes all removal of older equipment, new design, setup, and installation of all components, connections, and team training.

The selected bidder will be responsible for planning and conducting a thorough installation and certification test for all components. The following criteria must be met to achieve a successful project:

- **Complete installation of all components to the district's satisfaction**
- **Visually and aesthetically pleasing installation upon completion**
- **Proper grounding of all components**
- **Training for Cafe Team on proper use and maintenance of each component**
- **Each component should be well labeled and documented**
- **Plan and perform a complete testing process on site and schematic in order to ensure functionality**

5. Request for Proposal and Project Timeline

Request for Proposal Timeline:

All proposals in response to this RFP are due no later than 5pm CST July 15, 2020.

Evaluation of proposals will be conducted from July 16, 2020 until July 20th, 2020. If additional information or discussions are needed with any bidders during this 4 day window, the bidder(s) will be notified.

The selection decision for the winning bidder will be made no later than July 25th, 2016. Upon notification, the contract negotiation with the winning bidder will begin immediately. Contract negotiations will be completed by July 28, 2020 and presented to the Arp ISD Board of Trustees by first board meeting in August, 2020.

Notifications to bidders will be posted on the Arp ISD website by July 25th, 2020.

Project Timeline:

Project must be completed, tested, and certified by September 15, 2020

6. Budget

All proposals must include proposed costs to complete the tasks described in the project scope. Costs should be stated as one-time or non-recurring costs (NRC) or monthly recurring costs (MRC). Pricing should be listed for each of the following items in accordance with the format below:

Project Initiation, Planning and implementation

Itemized Pricing for each area

Training & Staff Development

Installation & Deployment

Certification & Documentation

Any Additional

NOTE: All costs and fees must be clearly described in each proposal.

7. Bidder Qualifications

Bidders should provide the following items as part of their proposal for consideration:

- **Description of experience in planning, building, and implementing with other school districts**
- **List of how many full time, part time, and contractor staff in your organization that will be involved in the project**
- **Examples of 3 or more references of ISDs that have utilized your expertise**
- **Testimonials from past clients on building and maintaining**
- **Anticipated resources you will assign to this project (total number, role, title, experience)**
- **A full implementation plan**
- **Timeframe for completion of the project**
- **Project management and responsibilities**

- **A complete list of any subcontractors or temporary hires**

8. Proposal Evaluation Criteria

Arp ISD will evaluate all proposals based on the following criteria. To ensure consideration for this Request for Proposal, your proposal should be complete and include all of the following criteria:

- **Overall proposal suitability: proposed solution(s) must meet the scope and needs included herein and be presented in a clear and organized manner**
- **Organizational Experience: Bidders will be evaluated on their experience as it pertains to the scope of this project**
- **Previous work: Bidders will be evaluated on examples of their work pertaining design and implementation as client testimonials and references**
- **Value and cost: Bidders will be evaluated on the cost of their solution(s) based on the work to be performed in accordance with the scope of this project**
- **Technical expertise and experience: Bidders must provide descriptions and documentation of staff technical expertise and experience**

Each bidder must submit 2 copies of their proposal to the address below by July 15th, 2020 at 5pm CST:

Arp ISD

C/O Kim Woods

101 Toney Drive, PO 70

Arp, TX 75750