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**REQUEST FOR BIDS  
NCSD-24-010**

**NISKAYUNA HIGH SCHOOL KITCHEN EQUIPMENT**

**Niskayuna Central School District  
1239 Van Antwerp Road  
Niskayuna, NY 12309  
Phone: (518) 377-4666**

**SUBMISSIONS DUE BY: AUGUST 27, 2024, at 2 p.m.**

TIMELINE

RELEASE OF RFB: JULY 30, 2024

QUESTIONS DUE FROM VENDORS: AUGUST 8, 2024

DISTRICT PROVIDES ANSWERS TO QUESTIONS: AUGUST 15, 2024

PROPOSAL DUE DATE: AUGUST 27, 2024 at 2 p.m.

NOTICE OF INTENT TO PROCEED: SEPTEMBER 3, 2024

RFB AWARD BY BOARD OF EDUCATION: SEPTEMBER 10, 2024

WORK COMPLETE BY: BEFORE DECEMBER 31, 2024

In accordance with the provisions of Section 103 of the General Municipal Law, an advertisement has been published in the local newspaper.

## **SECTION II - PROPOSAL SUBMITTAL**

### **POINT OF CONTACT**

The sole point of contact at the District for purposes of this RFP prior to the award of a contract is the Purchasing Agent. All contact relative to this RFP should be made in writing and directed to:

Matt Leon, Assistant Superintendent for Business & Operations  
Niskayuna Central School District  
1239 Van Antwerp Road  
Niskayuna, New York 12309  
518-377-4666 x50701  
[mdesantis@niskyschools.org](mailto:mdesantis@niskyschools.org)

### **PROPOSAL REQUIREMENTS**

All proposals must include the following:

1. **Proposal Cover Sheet:** Include the Request for Proposal title and number, the name, address and telephone number of the company, name/title of primary contact person, and submission date **(Use Attachment A: Proposal Cover Sheet)**
2. **Summary of Company's Qualifications:** An overview of the company, prior or present projects that demonstrate your qualifications to perform this work.
3. **Food Service Equipment Bid Form:** Bid total, Unit Price Breakdown and Statement of Non-Collusion **(Use Attachment B: Food Service Equipment Bid Form)**
4. **Certificate of Insurance:** Provide a certificate of insurance that addresses the requirements outlined in **Attachment C**.
5. **Required Certifications:** Iran Divestment Act Certification **(Attachment D)**.
6. **References:** Provide a minimum of five (5) references that you have worked with in the last five (5) years. **(Use Attachment E)**

### **FORM OF SUBMITTAL**

Submit one (1) clearly labeled original and one (1) copy of your bid proposal and completed Attachments in a sealed package with the company submitting identified on the package, addressed as follows:

Niskayuna Central School District  
1239 Van Antwerp Road  
Niskayuna, NY 12309

Attention: Matt Leon, Assistant Superintendent for Business & Operations  
**RFB NCSD 24-010 NHS KITCHEN EQUIPMENT**

## **DELIVERY OF PROPOSALS**

The proposal shall be properly addressed as shown above and delivered or mailed so that the proposal is received on or before the response date and time.

Requests for extension of this date or time shall not be granted. Proposers mailing bids should allow sufficient mail delivery time to ensure timely receipt by the District; please note that daily mail through the U.S. Post Office often arrives at the District after 3:00 PM. Proposals received by the District after the closing time and date will not be considered. Proposals delivered by e-mail or facsimile shall not be considered. The District does not accept responsibility for late or mis-delivered proposals.

## **RESPONSE DATE AND TIME**

The response due date and time is:

**AUGUST 27, 2024, at 2 p.m**

## **SECTION III: GENERAL INFORMATION, CONDITIONS & TERMS**

### **GENERAL INFORMATION**

#### **Summary Statement:**

The purpose of this Request for Proposal (RFB) is to furnish and install new kitchen equipment for the Niskayuna Central School District at Niskayuna High School. The intent of this RFB is to be awarded to a single proposer who best demonstrates the ability to meet the District's needs. Proposers shall make all investigations necessary to thoroughly inform themselves about the District. No plea of ignorance by the proposer of conditions that exist or that may hereafter exist as a result of failure or omission on the part of the proposer to make the necessary examinations and investigations, or failure to fulfill in every detail the requirements of the RFB, will be accepted as a basis for varying the requirements of the District or the compensation to the vendor.

#### **General Information:**

Niskayuna Central School District is located in Schenectady County operates one high school, two middle schools and five elementary schools. The district has approximately 900 employees total, working in teaching/instructional, support staff and administrative roles.

#### **Award of Contract:**

The District plans to award a contract to a single proposer whose proposal is the most advantageous to the District. Proposal documents and the successful vendor's submittal shall constitute a contract with the successful vendor and bind the successful vendor to furnish and deliver at the prices and in accordance with the conditions of the proposal.

#### **Proposer Notification:**

Successful proposers will be notified via emails and/or purchase orders after the Board of Education approval of the Proposal.

#### **Instructions to Proposers:**

The submission of a proposal will indicate that the Proposer (1) has read the instructions, (2) will abide by the terms and conditions governing this Request for Bids, and (3) understands the requirements for provision of the services specified.

#### **General Instructions:**

Proposers must submit all required forms with their proposal. A completed proposal must be submitted. Each proposal is considered a binding contract. Proposers **cannot** change prices after they have been awarded a contract. When a contract is awarded, the successful proposer **must** provide all of the services.

#### **Questions:**

Any questions about the requirements of this request for proposals, including questions about the meaning of any part of the specifications, must be submitted in writing to Assistant Superintendent for Business & Operations Matt Leon, 1239 Van Antwerp Road, Niskayuna, NY 12309, or [mleon@niskyschools.org](mailto:mleon@niskyschools.org). Questions must be submitted by 5 p.m. on Friday, August 8, 2024. A written answer will be prepared and will thereafter be sent to all vendors of record (in some cases in the form of an addendum). Such written answers will be binding on all vendors. No explanation of RFB response procedures or interpretation of

the specifications will be binding on the School District unless it is made in writing and no vendor should rely on an oral answer given by any person. Under no circumstances may any firm or its representatives contact any employee or representative of the District regarding this RFB, other than as provided in this section.

### **GENERAL CONDITIONS**

1. All proposals received after the time stated in the Notice to Proposers may not be considered and will be returned to the proposer. The proposer assumes the risk of any delay in the mail or in the handling of the mail by employees of the school district. Whether sent by mail or by means of personal delivery, the proposer assumes responsibility for having their proposal deposited on time at the place specified.
2. Sales to school districts are not affected by any fair-trade agreements. (General Business Law, Ch. 39, Sec. 369-a, Sub. 3, L. 1941)
3. No charge to the school district will be allowed for federal, state, or municipal sales and excise taxes, as the school district is exempt from such taxes. The proposal price shall be net and shall not include the amount of any such tax. Exemption certificates, if required, will be furnished on forms provided by the bidder. Tax must be applied to general marketplace online transactions (when employee credit mechanism is not applied).
4. Under penalty of perjury the proposer certifies that:
  - (a) The proposal has been arrived at by the proposer independently and has been submitted without collusion with any other vendor of materials, supplies, or equipment of the type described in the invitation for proposals.
  - (b) The contents of the proposal have not been communicated by the proposer, nor, to its best knowledge and belief, by any other its employees or agents, to any person not an employee or agent of the proposer or its surety on any bond furnished herewith prior to the official opening of the proposal.
5. No interpretation of the meaning of the specifications or other contract document will be made to any proposer orally.

### **TERMS AND CONDITIONS**

1. The issuance of this RFB request constitutes only an invitation to submit a response to the District.
2. No officer of the school district or member of the Board of Education shall have interest in this RFB award.
3. This RFB request does not commit the District either to award a contract or to pay any costs incurred in the preparation of a submission. Proposers shall bear all costs associated with submission preparation, submission and attendance at presentation interviews, or any other activity associated with this proposal request or otherwise.
4. All proposals and accompanying documentation become the property of the Niskayuna Central School District. The District shall not divulge any information presented to anyone outside the District, unless required by law, without the written approval of the individual or firm. The District reserves the right to use the information and any ideas presented in any submission in response to this RFB, whether or not the submission is accepted. Submitted

proposals may be reviewed and evaluated by any person or outside consultant retained by the District, other than one associated with a competing applicant, as designated by the District. If a proposer believes that any information in its proposal constitutes a trade secret and wishes such information not be disclosed if requested by a member of the public pursuant to the State Freedom of Information Law, Article 6 of the Public Officers Law, the proposer shall submit with its proposal a letter specifically identifying the page number, line or other appropriate designation, that information which it deems to constitute a trade secret and explain in detail why such information is a trade secret. Failure by a proposer to submit such a letter with its bid identifying trade secrets shall constitute a waiver by the applicant of any rights it may have under Section 89 (Subdivision 5) of the Public Officers Law relating to protection of trade secrets.

5. If applicable, it is incumbent upon the contractor(s) to pay the prevailing rate of wages as established by the NYS Department of Labor.

6. Prevailing Wage Rate as part of the requirements of Article 9 (sections 230-239) of the NYS Labor Law, requires Public Work Contractors and Subcontractors to pay laborers, workers or mechanics employed in the performance of a Public Works contract not less than the prevailing rate of wages and to provide supplements (fringe benefits) in accordance with prevailing practices in the locality where the work is performed. Any Federal or State determination of a violation of any Public Works law or regulation, or Labor Law, or any OSHA violation deemed "seniors or willful" may be grounds for a determination of vendor non-responsibly and rejection of proposal.

7. If applicable, the proposer must provide a copy of payroll records, when requested, showing prevailing wages paid to each employee for any School District project.

8. The District neither makes nor assumes any contractual obligation by issuing this RFB receiving and evaluating responses, or making preliminary proposer selections. Providing a response as provided herein shall neither obligate nor entitle a proposer to enter into a contract with the District.

9. The District reserves the right to determine in its sole and absolute discretion whether any aspect of the proposer's submission satisfactorily meets the criteria established in this RFB, the right to seek clarification from any proposer(s), and the right to cancel and/or amend, in part or entirely, the RFB at any time prior to a written contract.

10. It is understood that any submission received and evaluated by the Niskayuna Central School District will be used as the basis for the cost and terms of an agreement between the District and the particular proposer. In submitting a response, it is understood by the proposer that the District reserves the right to accept any submission, to reject any and/or all submissions and to waive any irregularities or informalities that the District deems is in its best interest. Further, while it is the intent and strong preference of the District to award a contract to a single vendor, the District reserves the right to award a contract to multiple proposers if it deems it in its best interests.

11. The District is not obligated to respond to any submission nor is it legally bound in any manner whatsoever by the submission of a response.

12. Each response shall be reviewed for completeness and for the technical and administrative requirements of the RFB. The District has the option of requesting the proposer to submit missing information or provide clarification of those issues deemed

incomplete, or disqualifying the bid. A proposal may be disqualified for lack of response to such a request.

13. RFB responses submitted to the District must be valid for a period of at least 120 days from the deadline for receipt of proposal responses as defined in the time frame section of this document.

14. The selected proposal(s) will become part of any resulting legal contract, should contracts be awarded. The term of the resultant contract shall commence upon award and shall remain in effect until completion, inspection, and final acceptance of specified project(s) unless terminated, canceled, or extended as otherwise provided herein.

15. The District may, from time to time, inform other local governmental entities and school districts that they may acquire items or services listed in this Request for Proposals. Such acquisition(s) shall be at the prices stated herein, and shall be subject to proposer's acceptance. Other local government entities or school districts purchase orders shall be submitted directly to the vendor within the specified contract period referencing the District's contract. Niskayuna Central School District will not be liable or responsible for any obligations, including, but not limited to, payment, and for any item ordered by an entity or school other than the Niskayuna Central School District.

16. When specifications are revised, the Niskayuna Central School District will issue an addendum addressing the nature of the change. Proposers must sign and include it in the returned proposal package.

17. It is a requirement that proposers indicate specifically in the response any sub-contract, alliance, partner, franchise, or other "non-employee" relationship with any resource(s) they will utilize if they are chosen as the selected proposer. Note: The District reserves the right to approve and designate sub-contractors to be used in any of the services being proposed.

18. Niskayuna Central School District reserves the right to introduce additional factors not contained in this RFB in order to obtain the most suitable solution. After submitting a proposal, each respondent must be prepared to have the operational aspects of their proposal reviewed in detail by District representatives.

19. At any time prior to the specified proposal due time and date, a vendor (or designated representative) may withdraw their submission.

20. The District reserves the right to award contracts for individual items or for any combination of items deemed to be most advantageous to the District. Notwithstanding any other provision of the RFB, the District expressly reserves the right to:

- Waive any immaterial defect or informality; or
- Reject any or all proposals, or portions thereof; or
- Reissue an Request for Proposals.

21. The District Board of Education reserves the right to award a contract or contracts based on the best interests of the District. The Board of Education's decision will be final.

**Proposers Default – Failure of the Proposer to comply with any of these provisions may be considered a reason for rejection of the Proposal.**

## **SECTION 11 40 00**

### **FOODSERVICE EQUIPMENT**

#### **PART I - GENERAL**

##### **I.1 RELATED DOCUMENTS**

- A. Drawings and general provision of the contract including General Supplementary Conditions supplied by Niskayuna CSD apply to this section. FEC to coordinate with authorized service agents any start up requirements called out in this written specification as well as provide prompt demonstrations to owner.

##### **I.2 SUMMARY**

- A. Supply new equipment, deliver assemble & set in place and level all food service equipment at locations indicated. Disconnections and final connections (Electrical & Plumbing) is by others. FSC to coordinate disconnect and final connections with school district

##### **I.3 DEFINITIONS**

- A. Products: Items obtained for incorporating into the Work, whether purchased for Project or taken from previously purchased stock. The term "product" includes the terms "material," "equipment," "system," and terms of similar intent.
  - 1. Named Products: Items identified by manufacturer's product name, including make or model number or other designation shown or listed in manufacturer's published product literature, which is current as of date of the Contract Documents.
  - 2. New Products: Items that have not previously been incorporated into another project or facility. Products salvaged or recycled from other projects are not considered new products.
  - 3. Comparable Product: Product that is demonstrated and approved through submittal process to have the indicated qualities related to type, function, dimension, in-service performance, physical properties, appearance, and other characteristics that equal or exceed those of specified product.
- B. Basis-of-Design Product Specification: A specification in which a specific manufacturer's product is named and accompanied by the words "basis-of-design product," including make or model number or other designation, to establish the significant qualities related to type, function, dimension, in-service performance, physical properties, appearance, and other characteristics for purposes of evaluating comparable products of additional manufacturers named in the specification.
- C. Substitutions: Changes in products, materials, equipment, and methods of construction from those required by Contract Documents. Substitutions require approval by Architect for use or implementation.
  - 1. Substitutions provisions are handled under Division 01 Section.



#### I.4 REFERENCES

- A. All food service refrigeration equipment must comply with C403.10 refrigeration equipment performance equipment of the 2020 Energy Conservation code of New York State.
- B. All Food Service Equipment provided and installed must comply with below agencies, state department of health and county or local laws and ordinance.
- C. American Society for Testing Materials (ASTM):
  - 1. ASTM A167, Specification for Stainless and Heat-Resisting Chromium-Nickel Steel Plate, Sheet and Strip.
  - 2. ASTM A446, Specification for Steel Sheet, Zinc-Coated (Galvanized) by the Hot-Dip Process, Structural (Physical) Quality.
  - 3. ASTM C1036, Specification for Flat Glass.
  - 4. ASTM C1048, Specification for Heat Treated Flat Glass-Kind HS, Kind FT Coated and Uncoated Glass.
- D. American Welding Society (AWS).
- E. National Electrical Manufacturers Association (NEMA).
- F. National Fire Protection Association (NFPA 96).
- G. National Sanitation Foundation (NSF).
- H. Underwriters Laboratories Listing (UL).
- I. Reference Standard AGS Grease Hoods, ductwork and fire extinguishing system per NYSBC 904.2.1

#### I.5 SUBMITTALS

- A. Within sixty (60) days after award of contract (before equipment is purchased) the following shall be submitted in accordance with Section 013300 SUBMITAL PROCEDURES.
  - 1. The submittal package will include the following: Product data book (cut sheet book) this product data book should account for all item numbers in this contract up to and including spare numbers and existing equipment. Product data cut sheets shall be marked up in a way that indicates model and accessories included with the item.
  - 2. Submittal drawings will consist of the following: Custom shop drawings (hoods, walk-ins, millwork, serving lines custom fabrication, etc.) Equipment layout drawings, Plumbing connection drawings, electrical connection drawings, HVAC layout drawings and Special condition drawings (Wall backing, floor depressions, etc.)
  - 3. All Submittal packages shall be 98% complete at the time of submission unless pre-approved by the food service consultant.
- B. Electronically submit (PDFs) assembly drawings, electrical and mechanical rough-in connection plans, details for plumbing, electrical, air conditioning and ventilation services for all kitchen equipment and brochures, catalog cut-sheets, specifications and operating characteristics for buy-out equipment. Clearly indicate any deviations from contract

Documents, such as arrangement of piping, connections, wiring method of fabrication, manner of structural conditions, standard shop practices, or other reasons, and note in Cover Sheet accompanying submittals.

- C. Drawing of fabricated equipment shall not be less than  $\frac{3}{4}$ " equal one-foot scale.
- D. Rough-in drawings shall not be less than  $\frac{1}{4}$ " equal one-foot scale.
- E. Product Data: Provide data on appliances; indicate configuration, sizes, materials, finishes, locations, utility connections and locations account for all spare numbers and supplied by others. Indicate on each cut what model/accessories will be provided.
- F. Samples: Submit samples of stainless steel and other finish materials for color selection.
- G. Manufacturer's Installation Instructions: Indicate special procedures and perimeter conditions requiring special attention.
- H. Manufacturer's Certificate: Certify that exhaust system and tests meet or exceed specified requirements.
- I. It shall be the FEC responsibility to coordinate all color selections that are not already selected with the Architect. Any color selections stated in written specifications shall be confirmed by the FEC with Architect prior to ordering.

## I.6 CLOSEOUT SUBMITTALS

- A. Within thirty (30) days after completion of project the following shall be submitted. All items must be submitted prior to final payment:
  - 1. Operation and Maintenance Data:
    - a. Operation Data: Provide manuals with a sequence of operation and utility connection diagram explaining system operation and corresponding to actual devices. After approval, submit 2 sets of three ring binders and an electronic copy.
    - b. Maintenance Data: Provide lubrication and periodic maintenance requirement schedules.
    - c. Provide serial numbers on all equipment including walk in boxes and refrigeration
    - d. FEC to indicate model of items provide NO generic manuals will be accepted.
  - 2. Warranty letter by the FSC stating date of completion of installation for warranty issues.
  - 3. All equipment that requires a start up provide documentation that startup has been completed.
  - 4. Demonstration sign in sheet listing what was demonstrated and all parties that attended this demonstration
  - 5. Equipment keys and spare parts list to include what was turned over and to whom.
  - 6. Signed by owner or owner's representative the punch list determining that all punch list items have been completed and to the owner's satisfaction.
  - 7. Documentation of startups by authorized service agent.
  - 8. Provide copy of Ansul tag and testing
  - 9. Provide signed transmittal of all spare parts and keys that have been turned over to CM/GC or owner.

## I.7 QUALITY ASSURANCE

- A. Regulatory Requirements:
  - 1. Conform to applicable State and local codes for utility requirements.
  - 2. Products Requiring Electrical Connection: Listed and classified by Underwriters' Laboratories, Inc. as suitable for the purpose specified and indicated.
- B. Energy Ratings: Provide appliances with energy guide labels with energy cost analysis (annual operating costs) and efficiency information as required by Federal Trade Commission.
  - 1. Provide all appliances that are Energy Star Rated.

## I.8 QUALIFICATIONS

- A. Installer: Must have a minimum of 5 years documented installation experience with projects similar to this project.
- B. Fabricator: Must specialize in manufacture of commercial food services equipment with minimum 5 years documented experience.
- C. Manufacturer: Must specialize in manufacturing products specified in this section with a minimum of 5 years documented equipment manufacturing experience.
- D. One site superintendent all be satisfactory to the Owner and Architect in all respects, and owner shall have the right to require Contractor to dismiss from the project any superintendent whose performance is not satisfactory to Owner and Architect except with another superintendent satisfactory to the Owner and Architect in all respects. At the request of the Architect, the Contractor's superintendent shall attend project meetings, whether the project meetings are prior to the start of the Contractor's work.
  - 1. Contractor shall provide a superintendent with experience in managing project of this size and complexity with minimum three (3) projects including projects completed on time per contract. Experience shall be documents in writing from end user and design consultant.

## I.9 DELIVERY, STORAGE AND HANDLING

- A. Store products clear of floor in a manner to prevent damage.
- B. Coordinate size of access and route to place of equipment installation.
- C. Coordinate equipment delivery and installation with all other trades.
- D. Contractor takes all responsibility for equipment damage incurred before, during and after installation, until Substantial Completion has been determined by Architect.

## I.10 COORDINATION

- A. Coordinate existing equipment with Owner per Part 3 Existing Equipment.

- B. Coordinate with other trades to ensure existing equipment is disconnected prior to removal by this contractor. Supply and install all necessary drain traps, steam traps, vents, shut-offs, valves, pipe fittings, and/or other materials to complete final plumbing and electrical or steam connections between the rough-in and the connection or connections on each piece of equipment.
- C. Ductwork and ductwork connections from hoods unless otherwise indicated.
- D. Install all drain fittings, tailpieces, faucets, operating switches, and/or starters.
- E. Coordinate sequencing of equipment installation with other trades prior to installing any piece of equipment.
- F. Coordinate special conditions with other trades, i.e. floor depression, soda line conduit requirements, roof curbs, control wiring, etc.

#### I.11 WARRANTY

- A. Provide a one (1) year parts and labor guarantee on all new equipment
- B. Components of equipment subject to replacement prior to one year's use and those items which may fail due to improper or inadequate periodic maintenance by the Owner/Operator are not intended to be included within the scope of warranty.
- C. For all equipment that has refrigeration systems and semi-hermetic compressors, furnish an additional four (4) year warranty on all compressors.
- D. Guarantee/Warranty period shall commence with the date of Substantial Completion.
- E. Warranty includes all costs incurred for removal and re-installation of the replacement component or equipment.

#### I.12 INVOICING

- A. All invoicing must be submitted to the school district for approval
- B. Invoices for payment will not be submitted to the school district for payment until all closeout items listed under I.5 Closeout Submittals have been completed and approved by BT BOCES.

### **PART 2 - PRODUCTS**

#### 2.1 PRODUCT SELECTION PROCEDURES

- A. General Product Requirements: Provide products that comply with the Contract Documents, are undamaged and, unless otherwise indicated, are new at time of installation.
  - I. Provide products complete with accessories, trim, finish, fasteners, and other items needed for a complete installation and indicated use and effect.

2. All products shall be new. Use salvaged materials only where specifically directed to do so.
3. Standard Products: If available, and unless custom products or nonstandard options are specified, provide standard products of types that have been produced and used successfully in similar situations on other projects.
4. Owner reserves the right to limit selection to products with warranties not in conflict with requirements of the Contract Documents.
5. Where products require color selection the Architect will make the selection.
6. Descriptive, performance, and reference standard requirements in the Specifications establish salient characteristics of products.
7. Or Equal: For products specified by name and accompanied by the term "or equal," or "or approved equal," or "or approved," comply with requirements in "Comparable Products" Article to obtain approval for use of an unnamed product.

B. Product Selection Procedures:

1. Products:
  - a. Non-restricted List: Where Specifications include a list of names of both available manufacturers and products, provide one of the products listed, or an unnamed product, that complies with requirements. Comply with requirements in "Comparable Products" Article for consideration of an unnamed product.
2. Manufacturers:
3. Basis-of-Design Product: Where Specifications name a product, or refer to a product indicated on Drawings, and include a list of manufacturers, provide the specified or indicated product or a comparable product by one of the other named manufacturers. Drawings and Specifications indicate sizes, profiles, dimensions, and other characteristics that are based on the product named. Comply with requirements in "Comparable Products" Article for consideration of an unnamed product by one of the other named manufacturers.

## 2.2 COMPARABLE PRODUCTS

- A. Conditions for Consideration: Architect will consider Contractor's request for comparable product when the following conditions are satisfied. If the following conditions are not satisfied, Architect may return requests without action, except to record noncompliance with these requirements:
1. Evidence that the proposed product does not require revisions to the Contract Documents that it is consistent with the Contract Documents and will produce the indicated results, and that it is compatible with other portions of the Work.
  2. Detailed comparison of significant qualities of proposed product with those named in the Specifications. Significant qualities include attributes such as performance, weight, size, durability, visual effect, and specific features and requirements indicated.
  3. Evidence that proposed product provides specified warranty.
  4. List of similar installations for completed projects with project names and addresses and names and addresses of architects and owners, if requested.
  5. Samples, if requested.

## 2.3 MATERIALS

- A. Sheet Steel: ASTM A446; 1.25 ounce per square foot galvanized coating.
- B. Stainless Steel: ASTM A167; Type 304 commercial grade, No. 4 finish.
- C. Glass: 3/16-inch float conforming to ASTM C1036 and ASTM C1048; exposed edges ground; cut or drilled to receive hardware.
- D. Plastic Laminate: NEMA LD3; 0.050-inch-thick; color as selected by Architect.
- E. Laminate Backing Sheets: LD3-BK20, 0.020-inch-thick, unfinished plastic laminate.
- F. Finish Hardware: Manufacturer's standard.
- G. Work Surfaces: As specified.
- H. Fittings: Sink drains with crumb cup and waste fittings, faucets, and electrical outlets.
- I. Service Outlet Covers and Escutcheons: Stainless steel.
- J. Service Accessories and Connections:
  - 1. Provide control switch or starter on each motor-driven appliance or heating element, under provisions of UL requirements.
  - 2. Provide internal wiring for equipment, including electrical devices, wiring controls, and switches to a common junction box.
  - 3. Provide suitable length of 4 wire cord with plugs to match building receptacles.
  - 4. Provide lamps for fixtures in equipment.
  - 5. Provide equipment with connection terminals, so that connections of plumbing, gas, steam, electrical, ventilation, and refrigeration services can be made. Where receptacles are specified for custom equipment, supply cut-outs and outlet boxes set in place accessible for connections of electrical work.

## 2.4 EQUIPMENT

- A. Provide rough-in hardware, supports and connections, attachment devices, closure panels, trim strips, and all accessories required for proper operation of equipment.
- B. Standard of Comparison: The specified equipment has been established to set a standard of quality and features.
- C. If substitutions require different utility/building conditions, electrical, plumbing, ventilation, etc., from those specified, a complete list of those changes for each item shall be included with the request for substitution. Any costs associated with these changes will become the responsibility of this Contractor.
- D. Verify direction of door swings.

## 2.5 FABRICATION

### A. General Requirements:

1. Stainless Steel Fastenings and Fittings: Bolts and screws with countersunk flat heads at interior and exterior visible or accessible surfaces. Use concealed fastenings where possible
2. Form edges smooth. Fabricate sheet material for work surfaces, facings, shelves, and drainboards of straight length in one continuous sheet when not over 12 feet in length.
3. Fix leg-mounted units by dowelling to floor with 1/4-inch stainless steel pins, where vibration or oscillation is anticipated.
4. Provide legs with stainless steel adjustable feet. Fasten legs to equipment securely and rigidly.
5. Install rubber or nylon button feet or other protective device on bearing surface of any item positioned on a finished surface.
6. Isolate rotating or reciprocating machinery to prevent noise and vibration.
7. Provide accommodation for installation of final connections by other trades and accessibility to components such as compressors, junction boxes, etc....
8. Grind welds of stainless steel smooth and flush; polish to match adjacent surfaces.
9. Cut and drill components for service outlets and fixtures.
10. Provide access panels where required to access utilities.
11. Shop assemble work where possible.

- ### B. Load Carrying Counter Surfaces:
- Reinforce frame support system and surfaces so that surfaces may safely support a load of 200 pounds concentrated on one square foot in any area or surface with no indentation showing on surface, and with permanent set not exceeding 0.005 inches.

## 2.6 FINISHES

- ### A. Metal (Except Stainless Steel):
- Degrease and phosphate etch followed by primer and minimum 2 coats factory baked epoxy enamel, color as selected by Architect from manufacturer's full range of standard and custom colors.
- ### B. Plastic Laminate:
- Color as selected by Architect from manufacturer's full range of standard and custom colors.
- ### C. Stainless Steel:
- Number 4 finish (unless indicated otherwise).
- ### D. Bituminous Paint:
- Sound deaden internal surfaces of metal work and underside of metal counters and sinks.

## **PART 3 - EXECUTION**

### 3.1 EXAMINATION

- ### A. Verify all existing conditions and existing equipment requirements.

- B. Verify ventilation outlets, service connections, and supports are correct and in required location.
- C. Verify operational condition of existing equipment.
- D. Immediately upon finding report equipment discrepancies or non-operational equipment to the Architect.

### 3.2 INSTALLATION

- A. Pre-installation site visits are required to obtain field measurements, verify finish dimensions, examine rough in progress and to coordinate with trades on site.
- B. Use anchoring devices approved by manufacture are made with a material that will not rust and are appropriate for equipment and expected usage.
- C. Verify equipment is installed in accordance with the manufacturer's recommendations and requirement.
- D. Insulate to prevent electrolysis between dissimilar metals. Provide sealant to achieve clean joint without crevices.
- E. Weld and grind joints in stainless steel work tight, without open seams, where necessary due to limitations of sheet sizes or installation requirements.
- F. Sequence installation and erection to ensure mechanical, plumbing and electrical connections are achieved in an orderly and expeditious manner.
- G. Cut, fit, and patch where necessary. Coordinate work with other trades.
- H. Cut and drill tops, backs or other elements for service outlets, fixtures, and fittings.
- I. Provide access panel or cutting and patching of items of this Section required for the installation or services of equipment.
- J. Remove and reinstall existing equipment required under this Section. Foodservice Equipment contractor shall verify condition of existing equipment prior to removal, if being reinstalled by this contactor or reused by Owner.
- K. Protect new and existing equipment during construction phase as required to prevent damage to equipment.

### 3.3 EXISTING EQUIPMENT

- A. The Owner reserves the right to keep any existing equipment, coordinate with Owner on removal and transportation of equipment to a location of their choice. It shall be the responsibility of this contractor to salvage equipment the Owner chooses not to retain.
  - I. Prior to removal from the kitchen any equipment that is labeled existing & relocate,



Existing & remains or existing & reuse, the FEC shall verify that the equipment is in working order and document via photos any damage and cleanliness Any damaged or not working equipment should be reported to GC/CM or Architect prior to moving.

- B. It shall be the responsibility of this contractor to salvage equipment the Owner chooses not to retain. FSC shall supply a list of salvage equipment (to include description, model, manufacture and serial number) to CM/GC/Owner for sign off prior to removal. Provide document in FSE submittal process.
- C. MEP disconnections by related trades, move, store and re-install equipment, ready for utility connection.
- D. Coordinate scope of work and timeline with Owner and other trades prior to removal of existing equipment.
- E. Clean and re-furbish existing equipment to be re-used to “like new” condition, as noted.
  - I. Prior to removal from the kitchen any equipment that is labeled existing & relocate, Existing & remains or existing & reuse, the FEC shall verify the cleanliness of existing equipment Any overly dirty/overly damaged equipment should be reported to the GC/CM or Architect prior to moving.
- F. It is the responsibility of this contractor to provide storage as required until the piece of equipment is installed or re-installed.
- G. It is the responsibility of this contractor to evacuate refrigerant, dismantle and remove all refrigeration equipment associated with existing walk-in cooler, freezer or equipment with remote refrigeration components (if applicable).

### 3.4 ADJUSTING

- A. Upon completion of installation, adjust new and existing equipment and apparatus to ensure proper working order and conditions.
- B. If a new piece of equipment is not functioning properly and determined to be non-repairable in the field it shall be removed and replaced with a new piece of equipment.
- C. Inspect all equipment and run each piece of equipment through a complete operating cycle to verify that equipment is fully operational.

### 3.5 CLEANING

- A. Cleaning shall be conducted prior to the turnover of the kitchen to the owner
- B. Remove masking or protective covering from stainless steel and other finished surfaces.
- C. Remove all packing materials and debris from jobsite.
- D. Wash and clean new and existing equipment.

- E. Polish glass, plastic, hardware and accessories, fixtures and fittings.

### 3.6 DEMONSTRATION AND TESTING

- A. Demonstrations shall be conducted prior to the turnover of the kitchen to owner. FSC shall provide a sign-in sheet from the demonstration showing attendance and what items were demonstrated. This document will be included with closeout documents.
- B. All demonstrations must be coordinated by the FSC and preformed prior to kitchen turnover. All demonstrations/training to be performed by a qualified manufactures representative. Demonstrations must include but not limited to operating procedures and maintenance.
- C. Individuals performing demonstration shall be fully knowledgeable of all operating and service aspects of equipment.
- D. Test existing and new equipment prior to demonstration
- E. Start-up, test, and adjust new equipment. Authorized factory technicians shall start-up equipment requiring testing and balancing, i.e. hoods, pulping systems, equipment with remote components, etc.
- F. All equipment that qualifies for factory startups will be coordinated by FSC and completed prior to equipment being turned over to owner and prior to the demonstration. Documentation of startups to be included in close out documents.
- G. IT SHALL BE THE RESPONSIBILITY OF THE FSC TO ENSURE THAT ALL START UPS ARE COMPLETED AND ANY RETURN TRIPS BY SERVICE AGENT TO FINISH DUE TO INCORRECT CONNECTIONS WILL BE PAID BY THIS CONTRACTOR.

## **PART 4 - LISTING OF FOODSERVICE EQUIPMENT**

### 4.1 ITEM 1 - VENTLESS SINGLE DECK CONVECTION OVEN – ONE (1) REQUIRED

- A. Blodgett (Middleby) Model ZEPH-100-E SGL Dimensions: 57(h) x 38.25(w) x 36.88(d) Zephair Convection Oven, electric, single-deck, standard depth, capacity (5) 18" x 26" pans, (SSI-M) solid state infinite controls with 60 min. manual timer, two speed fan, dependent glass doors, interior light, stainless steel front, sides and top, 25" stainless steel legs, ETL, NSF, ENERGY STAR® Provide with the following:
  1. 1 ea. 2 year parts, 2 year labor and 1 additional year door warranty (parts only)
  2. 1 ea. 208v/60/3-ph, 11.0 kW, 31.0 amps, direct, 1/2 hp,
  3. 1 ea. Model SSI-M Solid State infinite control with 60 min. manual timer
  4. 1 ea. Model VLF Hoodini Ventless Hood, for use with full-size/single convection ovens, 38-1/4"W, colored indicator lights, includes (1) filter, NSF, UL (MUST be purchased at time of original equipment order)
  5. 1 ea. 1 year parts & labor warranty, standard
  6. 1 ea. Model 100668 Replacement Filter, for VLF hood

- 7. 1 set 25" legs, adjustable, stainless steel (set), standard
- 4.2 ITEM 2 - WORKTABLE (EXISTING – REMAINS) - ONE (1)
- 4.3 ITEM 3 - MOBILE WARMING CABINET (EXISTING ITEM - RELOCATE) – ONE (1)
- 4.4 ITEM 4 - 3 COMPARTMENT SINK (NIC– BY OWNER) ONE (1)
- 4.5 ITEM 5 - HAND SINK (NIC- BY OWNER) – ONE (1)
- 4.6 ITEM 6 - MILK/REFRIGERATED MERCHANDISERS (EXISTING – RELOCATE) – TWO (2)
- 4.7 ITEM 7 - HEATED SANDWICH SLIDE – ONE (1) REQUIRED
  - A. Hatco Model HXMS-36D Dimensions: 32.71(h) x 39.9(w) x 28.13(d) Slant Heated Merchandiser with LED Lighting Warmer, 36" W, countertop, dual shelf, (14) divider rods, (3) bulbs per shelf, thermostat, infrared heat, hardcoat aluminum base, tempered side glass hinged to post. Provide with the following:
    - 1. 1 ea. NOTE: Includes 24/7 parts & service assistance, call 414-671-6350
    - 2. 1 ea. One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
    - 3. 1 ea. 120/208v/60/1-ph, 2200 watts, 9.2 amps, NEMA L14-20P (domestic voltage), standard
    - 4. 1 ea. Model BLACK, designer color (available at time of purchase only)
    - 5. 1 ea. NOTE: Flip door not available for both front & rear configurations
    - 6. 1 ea. NOTE: Flip door not available for both front & rear configurations
    - 7. 3 ea. Model HZM-DIV Additional stainless steel divider rods
    - 8. FEC to coordinate with Piper serving line
- 4.8 ITEM 8 - SOLID TOP UNIT – ONE (1) REQUIRED
  - A. Piper Products/Servolift Eastern Model 3-ST Per drawing #7646 Dimensions: 36(h) x 46(w) x 28(d) Elite Utility Serving Counter, 46"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel undershelf, 5" casters, NSF. Provide with the following:
    - 1. 1 ea 1 year warranty parts and labor
    - 2. 1 ea 120/208v/60/1-ph, 9.2 amps, NEMA 14-20P
    - 3. 1 ea Model SOUT Single Outlet, NEMA L14-20R FOR ITEM 7 HATCO HXMS-36D
    - 4. 1 ea Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor
    - 5. 1 ea Model CWB Cut out with bushing for cords & wires for item #7
    - 6. 1 ea Model FLP Filler Strips, for Elite systems
    - 7. 1 ea Model HD-46 Hinged doors for (3) openings Elite system
    - 8. 1 ea Model LD Locks, for doors for Elite system
    - 9. 1 ea Model FRMAD-46 Formica laminate with doors, for Elite systems FEC to VERIFY color selection with owner to be Wilsonart 15503 Silver Velvet Laminate
    - 10. 1 ea Model SCB-8-46 Cutting Board for Elite system, 8", for (3) openings - 46"W,

stainless

11. 1 ea Model SRTS-46 Trayslide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (3) openings - 46"W

#### 4.9 ITEM 9 - SPARE NUMBER

#### 4.10 ITEM 10 - TWO TIER HOT/COLD FROST TOPS – TWO (2) REQUIRED

- A. Duke Manufacturing Model HF482-HFL-HFL Hot/Frost™ Hot Frost Shelf Merchandiser, 2-tier hot/cold switchable food display, drop-in unit, 48"W x 32"D, fits (2) 18 x 13" pan per tier, individually controlled tiers, programmable color touch screen control, stainless steel body and shelves, self-contained refrigeration, 120-208v/60/1 phase, 1997 watts, 8.2 amps, NEMA L14-20P
  1. FEC to ship to Piper for factory installation.

#### 4.11 ITEM 11 -SOLID TOP UNIT - ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 4-ST-MOD Per drawing #7646 Dimensions: 36(h) x 60(w) x 28(d) Elite Utility Serving Counter, 60"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel undershelf, 5" casters, NSF, MODIFIED TO 32"D. Provide with the following:
  1. 1 ea. 1 year warranty parts and labor
  2. 1 ea. 120/208v/60/1-ph, 12.5 amps, NEMA 14-20P
  3. 1 ea. Model SOUT Single Outlet, L14-20P FOR ITEM 8 DUKE HF48-2HFL-HFL 120/208V, 1PH, 12.5 AMPS
  4. 1 ea. Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor
  5. 1 ea. Model FLP Filler Strips, for Elite systems
  6. 1 ea. Model HD-60 Hinged doors for (4) openings Elite system
  7. 1 ea. Model LD Locks, for doors for Elite system
  8. 1 ea. Model FRMAD-60 Formica laminate with doors, for Elite systems. FEC to Verify color selection with owner Wilsonart I5503 Silver Velvet Laminate
  9. 1 ea. Model SRTS-60 Tray slide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (4) openings - 60"W
  10. 1 ea. Model ME Mitered end for tray slide for Elite system
  11. 1 ea. Model INSTALL PACKAGE INSTALL PACKAGE - to include cut-out in the countertop install for the drop-in provided by FEC, electrical hook-up, reinforced top, and louvered panels if required. \*\*\*Drop-in to be provided by FEC.\*\*\*
  12. Item 10 Duke HF48-2HFL-HFL to be provided by FEC and installed by Piper.

#### 4.12 ITEM 12 - SOLID TOP UNIT - ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 2-ST Per Drawing #7646 Dimensions: 36(h) x 32(w) x 28(d) Elite Utility Serving Counter, 32"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel undershelf, 5" casters, NSF. Provide with the following:

1. 1 ea. 1 year warranty parts and labor
2. 1 ea. Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor
3. 1 ea. Model FLP Filler Strips, for Elite systems
4. 1 ea. Model HD-32 Hinged doors for (2) openings Elite system
5. 1 ea. Model LD Locks, for doors for Elite system
6. 1 ea. Model FRMAD-32 Formica laminate with doors, for Elite systems. FEC to verify color selection with owner to be Wilsonart 15503 Silver Velvet Laminate
7. 1 ea. Model SRTS-32 Tray slide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (2) openings - 32"W
8. 1 ea. Model ME Mitered end for tray slide for Elite system

#### 4.13 ITEM 13 -CASHIER STATION – ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 2-CD Per drawing #7646 Dimensions: 36(h) x 30(w) x 28(d) Elite Cashier's Serving Counter, 30"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top with register cord hole, locking drawer, 20 gauge stainless steel front & end panels, 5" casters. Provide with the following:
1. 1 ea. 1 year warranty parts and labor
  2. 1 ea. 120v/60/1-ph, 12 amps, NEMA 5-15P
  3. 1 ea. Model DOUT Duplex Outlet, 120V for Elite system
  4. 1 ea. Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor
  5. 1 ea. Model FLP Filler Strips, for Elite systems
  6. 1 ea. Model TFR Tubular footrest-cashier unit, Elite systems
  7. 1 ea. Model FRMA-30 Formica laminate without doors, for Elite systems. FEC to Verify color selection with owner to be Wilsonart 15503 Silver Velvet Laminate
  8. 1 ea. Model SRTS-30 Trayslide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (2) openings - 30"W

#### 4.14 ITEM 14 -CASH REGISTERS (EXISITNG – RELOCATE) – TWO (2)

#### 4.15 ITEM 15 -CASHIER STATION – ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 2-CD Per drawing #7646 Dimensions: 36(h) x 30(w) x 28(d) Elite Cashier's Serving Counter, 30"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top with register cord hole, locking drawer, 20 gauge stainless steel front & end panels, 5" casters. Provide with the following:
1. 1 ea. 1 year warranty parts and labor
  2. 1 ea. 120v/60/1-ph, 12 amps, NEMA 5-15P
  3. 1 ea. Model DOUT Duplex Outlet, 120V for Elite system
  4. 1 ea. Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor
  5. 1 ea. Model FLP Filler Strips, for Elite systems
  6. 1 ea. Model TFR Tubular footrest-cashier unit, Elite systems
  7. 1 ea. Model FRMA-30 Formica laminate without doors, for Elite systems. FEC to Verify with color selection with owner to be Wilsonart 15503 Silver Velvet Laminate

8. 1 ea. Model SRTS-30 Tray slide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (2) openings - 30"W

#### 4.16 ITEM 16 -SOLID TOP UNIT – ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 2-ST Per Drawing #7646 Dimensions: 36(h) x 32(w) x 28(d) Elite Utility Serving Counter, 32"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel undershelf, 5" casters, NSF. Provide with the following:
  1. 1 ea 1 year warranty parts and labor
  2. 1 ea Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor
  3. 1 ea Model FLP Filler Strips, for Elite systems
  4. 1 ea Model HD-32 Hinged doors for (2) openings Elite system
  5. 1 ea. Model LD Locks, for doors for Elite system
  6. 1 ea Model FRMAD-32 Formica laminate with doors, for Elite systems. FEC to Verify color selection with owner to be Wilsonart 15503 Silver Velvet Laminate
  7. 1 ea Model SRTS-32 Trayslide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (2) openings - 32"W
  8. 1 ea Model ME Mitered end for tray slide for Elite system

#### 4.17 ITEM 17 -SOLID TOP UNIT – ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 2-CR per drawing #7646 Dimensions: 36(h) x 28(w) x 28(d) Elite Corner Serving Counter, 28"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel undershelf, 5" casters, NSF. Provide with the following:
  1. 1 ea. 1 year warranty parts and labor
  2. 1 ea. Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor
  3. 1 ea. Model FLP Filler Strips, for Elite systems
  4. 1 ea. Model HD-28 Hinged doors for (2) openings Elite system
  5. 1 ea. Model LD Locks, for doors for Elite system
  6. 1 ea. Model FRMAD-28 Formica laminate with doors, for Elite systems to be verified with owner to be Wilsonart 15503 Silver Velvet Laminate

#### 4.18 ITEM 18 -SPARE NUMBER

#### 4.19 ITEM 19 -SOLID TOP UNIT – ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 2-CR per drawing #7646 Dimensions: 36(h) x 28(w) x 28(d) Elite Corner Serving Counter, 28"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel undershelf, 5" casters, NSF. Provide with the following:
  1. 1 ea. 1 year warranty parts and labor
  2. 1 ea. Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor

3. 1 ea. Model FLP Filler Strips, for Elite systems
4. 1 ea. Model HD-28 Hinged doors for (2) openings Elite system
5. 1 ea. Model LD Locks, for doors for Elite system
6. 1 ea. Model FRMAD-28 Formica laminate with doors, for Elite systems FEC to verify color selection with owner to be Wilsonart 15503 Silver Velvet Laminate

#### 4.20 ITEM 20 -SOLID TOP UNIT – ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 5-ST-MOD Per drawing #7646 Dimensions: 36(h) x 74(w) x 28(d) Elite Utility Serving Counter, 74"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel undershelf, 5" casters, NSF, MODIFIED TO 32"D. Provide with the following:
1. 1 ea. 1 year warranty parts and labor
  2. 1 ea. 120/208v/60/1-ph, 12.5 amps, NEMA 14-20P
  3. 1 ea. Model SOUT Single Outlet, L14-20P FOR ITEM 8 DUKE HF48-2HFL-HFL 120/208V, 1PH, 12.5 AMPS
  4. 1 ea. Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to keep cords for interconnected wired units (IWU) off the floor
  5. 1 ea. Model FLP Filler Strips, for Elite systems
  6. 1 ea. Model HD-74 Hinged doors for (5) openings Elite system
  7. 1 ea. Model LD Locks, for doors for Elite system
  8. 1 ea. Model FRMAD-74 Formica laminate with doors, for Elite systems FEC to Verify color selection with owner to be Wilsonart 15503 Silver Velvet Laminate
  9. 1 ea. Model SRTS-74 Tray slide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (5) openings - 74"W
  10. 1 ea. Model ME Mitered end for tray slide for Elite system
  11. 1 ea. Model INSTALL PACKAGE INSTALL PACKAGE - to include cut-out in the countertop, install for the drop-in provided by FEC, electrical hook-up, reinforced top, and louvered panels if required. \*\*\*Drop-in to be provided by FEC.\*\*\*
  12. Item 10 Duke HF48-2HFL-HFL to be provided by FEC and installed by Piper.

#### 4.21 ITEM 21 - BREATH PROTECTOR – ONE (1) REQUIRED

- A. Premier Metal & Glass Model TM2S-A – Per Drawing #4HF 1" OD gearless adjustable food shield with top shelf, rear supports and slanted front support; 3/8" clear tempered glass with polished edges and radius corners; both end panels included (fixed); surface mounting option; no heat/light included; brushed stainless finish; approx. 58" cl length; approx. 164 lbs. ea. (2 end supports) fully adjustable single tier breath guard to protect item 22
1. FEC to ship to Piper for factory installation

#### 4.22 ITEM 22 -4 WELL HOT FOOD UNIT – ONE (1) REQUIRED

- A. Piper Products/Servolift Eastern Model 4-HF-MOD Per drawing #7646 Dimensions: 36(h) x 60(w) x 28(d) Elite 500 Hot Food Unit, electric, 60"L x 36"H, (4) sealed wells with 1000w element with thermostatically controlled each, mobile, modular design with interlocking mechanism, 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge

stainless steel bottom shelf, manifold drains standard, 5" swivel plate casters (2 with brakes), 4kW, NSF, UL, MODIFIED TO HAVE NO MANIFOLD OR DRAINS. Provide with the following:

1. 1 ea. 1 year warranty parts and labor
2. 1 ea. 208v/60/1-ph, 19.2 amps, 4000 watts, NEMA 6-30P
3. 1 ea. Model JC Unit to include 14 gauge stainless steel "J" channel cord chase to
4. keep cords for interconnected wired units (IWU) off the floor
5. 1 ea. Model FLP Filler Strips, for Elite systems
6. 1 ea. Model HD-60 Hinged doors for (4) openings Elite system
7. 1 ea. Model LD Locks, for doors for Elite system
8. 1 ea. Model FRMAD-60 Formica laminate with doors, for Elite systems FEC to verify with owner color selection to be Wilsonart 15503 Silver Velvet Laminate
9. 1 ea. Model SCB-8-60 Cutting Board for Elite system, 8", for (4) openings - 60"W, stainless
10. 1 ea. Model SRTS-60 Tray slide for Elite system, 12" solid ribbed, heavy gauge stainless steel, for (4) openings - 60"W
11. 1 ea. Model PG MOUNT Mounting of other manufacturer's sneeze guard.
12. \*\*\*ELECTRICAL TO EXIT OPERATOR RIGHT BACK LEG. \*\*\*
13. Item 21 Premier guard to be provided by FEC and installed by Piper.

#### 4.23 ITEM 23 -MOBILE TRAY LOWERATORS – TWO (2) REQUIRED

- A. Piper Products/Servolift Eastern Model PT/1014MO Dimensions: 36.13(h) x 14.94(w) x 18.5(d) Mobile Tray Dispenser, solid bottom, self-leveling, single stack, holds (150) 10-3/4" x 15-1/8" trays, with corner bumpers, stainless steel all tubular frame, NSF. Provide with the following:
1. 2 ea 1 year warranty parts and labor
  2. 2 st Model -WB Wheel brakes (set of 2)
  3. FEC to verify tray size with owner prior to purchasing.

#### 4.24 EXISTING EQUIPMENT REMOVALS:

- A. It is the responsibility of this contractor to fully remove existing equipment being replaced with new. Refer to 3.3 of this specification for existing equipment requirements.
1. FEC to provide list to owner for sign off on all equipment being removed and disposed of prior to removing from the building.
  2. It is the responsibility of this contractor to fully remove existing serving line equipment not listed as existing and remains on contract documents and written specifications.

#### 4.25 REUSED EXISTING EQUIPMENT:

- A. This Kitchen Equipment Contractor (KEC) shall be responsible for identifying, tagging and/or removing all existing equipment, which will be reused. Verify and coordinate specific equipment with these plans and specifications, and the Owner. This shall include items existing, and the associated work necessary, at the time of the signing of the Contract for the Foodservice Equipment section; and shall not include any item(s) added, changed, or damaged (by other than the Kitchen Equipment Contractor (KEC)) after the signing; except



to the extent of work which would have been included with the original existing item(s).

- B. Remove from existing locations, clean and renovate as noted below, store and re-install existing equipment to be reused, in the new locations as shown on plans; ready for utility connections, as appropriate. Existing equipment to be reused, with utility connections, shall be removed after disconnection as noted in below paragraph.
- C. Do work in cooperation with Owner, so that normal functioning of services is minimally interrupted. Coordinate all removal and replacement scheduling with the Construction Scheduling Manager (or similar responsible party), to ensure adequate time to complete the necessary work. If adequate time to properly relocate and reset the existing items, and complete all cleaning and repair will not be available, due to continuing use of the existing item(s), or the allotted construction time; contact the Owner and obtain a written agreement as to what work is to be deleted or delayed; such as cleaning, repainting, or repairs.
- D. All surface dirt, grease, oil, food residues, ingredients, extraneous matter and other soiling materials shall be removed in order to obtain minimum acceptable sanitation and food service standards. Thorough final rinsing of all cleaning agents shall be at a minimum temperature of 180 degrees F where possible without damage to equipment or controls. Otherwise, use USDA approved cleaning agents and/or cleaning agents, which are acceptable for use with commercial food service equipment. This shall include all exterior surfaces of the existing equipment to be reused, and interior work surfaces such as inside oven compartments, fryer vats, ware washers, etc.
- E. All painted items with major paint blemishes shall be sanded, primed, and repainted to match the original color and type paint. Primer and paint shall be of a type approved for use with commercial food service equipment. All controls, lights, view windows, non-painted parts, etc. shall be protected as recommended by the Manufacturer. Minor paint blemishes shall be touched-up in a professional manner. This work shall be included in the Bid Submittal, as a separate line cost, at the end of the Bid Submittal.
- F. Replace or repair minor broken parts to produce a cleanable and functional item, where possible. Repairs and/or parts shall be for minor required items such as control knobs, handles, pilot lamps, belts, oil changes, minor adjustments and recalibrations, etc. This shall not include addition or replacement of any wearing components such as cutters, blades, etc.; or any accessory components such as mixer beaters, hooks, whips, etc., except for presently existing accessory components which are broken and nonfunctional, or as noted in the itemized specifications.

#### 4.69 EXISTING CONDITIONS:

- A. It is the responsibility of this contractor to fully review the existing conditions of the building and the new kitchen location. This contractor shall be familiar with access to the kitchen location, including equipment access by elevators, stairwells, corridors, openings, including access around the exterior of the building for a crane or hoisting equipment (if required). It will be the responsibility of this contractor to coordinate equipment installation with the

owner, CM, GC, etc.

#### 4.70 PLUMBING OF EQUIPMENT

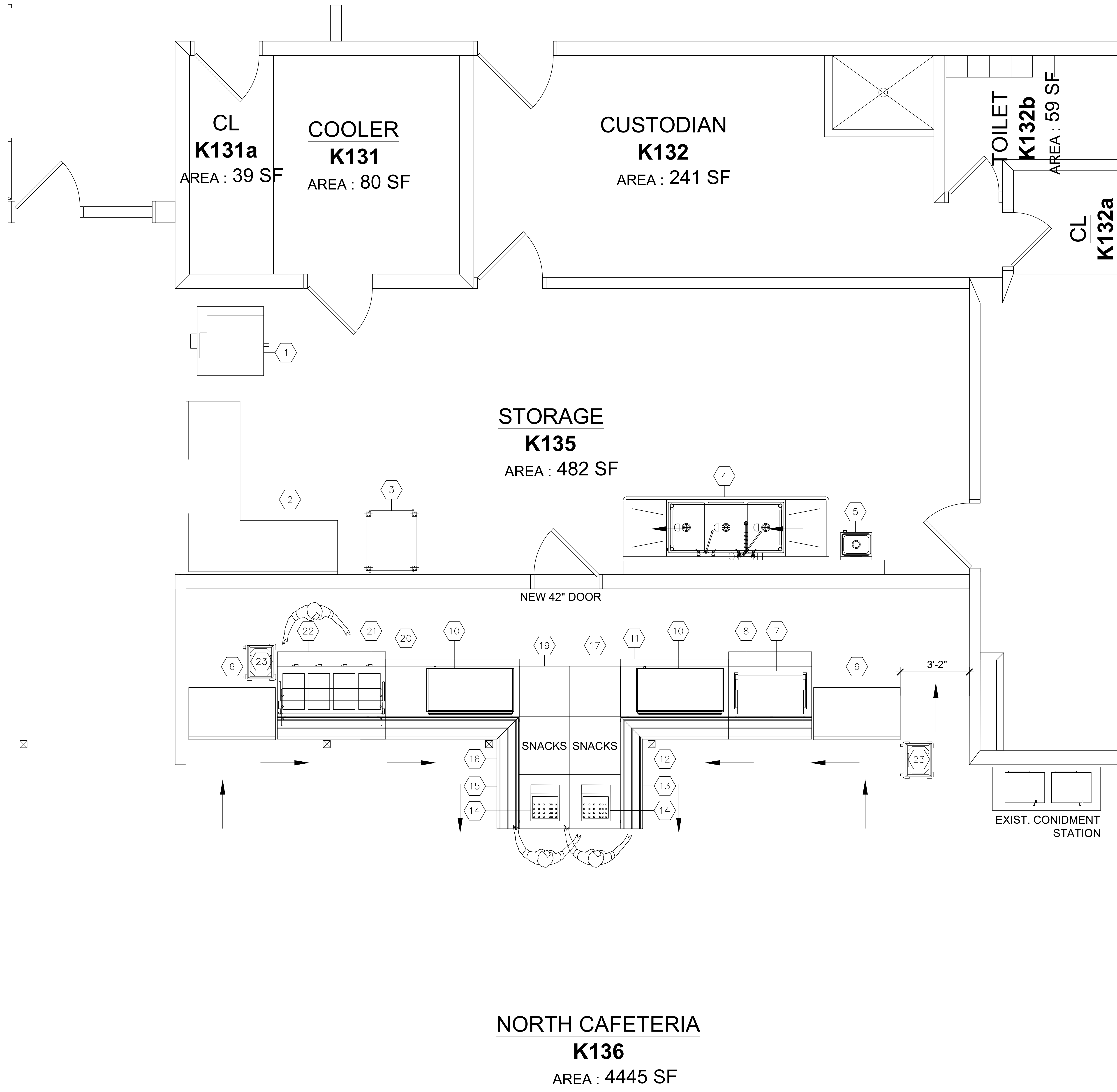
- A. The plumbing and food service equipment contractors are to comply with 1370-a and 1110, Subpart 67-4 of Title 10 (Health) of the Official Compilation of Codes, Rules and Regulations of the State of New York. All outlet fixtures used for drinking or cooking shall be tested by Owner prior to being put into service. All test results in exceedance of the action level shall require the fixture to be replaced until satisfactory test results are obtained at no additional cost to Owner.”

### **PART 5 - DETAILS OF CONSTRUCTION**

#### 5.1 DETAIL DRAWINGS

- A. The following details are a part of these specifications and shall be referred to for additional design requirements: Refer to attached photos and drawings. FSE-01, FSE-02 & FSE-03

END OF SECTION 11 40 00



**NORTH CAFETERIA**  
**K136**  
 AREA : 4445 SF

NISKAYUNA HS FOODSERVICE EQUIPMENT SCHEDULE		
Item No	Qty	Equipment Category
01	1	Ventless Single Deck Convection Oven
02	1	Existing Worktable (Remains)
03	1	Mobile Warming Cabinet (Existing - Relocate)
04	1	3 Compartment Sink (NIC - By District)
05	1	Hand Sink (NIC - By District)
06	2	Milk/Refrigerated Merchandisers (Existing - Relocate)
07	1	Heated Sandwich Slide
08	1	Solid Top Unit
09	---	Spare Number
10	2	48" Two Tier Hot/Cold Frost Tops
11	1	Solid Top Unit
12	1	Solid Top Unit
13	1	Cashier Station
14	2	Cash Register (Existing/Relocate)
15	1	Cashier Station
16	1	Solid Top Unit
17	1	Solid Top Unit
18	---	Spare Number
19	1	Solid Top Unit
20	1	Solid Top Unit
21	1	Breath Protector
22	1	4 Well Hot Food Unit
23	2	Mobile Tray Lowerators

SEVERY FOODSERVICE EQUIPMENT DRAWING (7-22-24)  
 1/2" = 1'-0"

4185 List Lane  
 Binghamton, New York 13903  
 Phone: 607.717.5389  
 Fax: 607.717.5389  
 Email: info@ccc-llc.net  
 www.ccc-llc.net  
**COMMERCIAL KITCHEN CONSULTING-LLC**  
 FUNCTIONAL PERSON SOLUTIONS

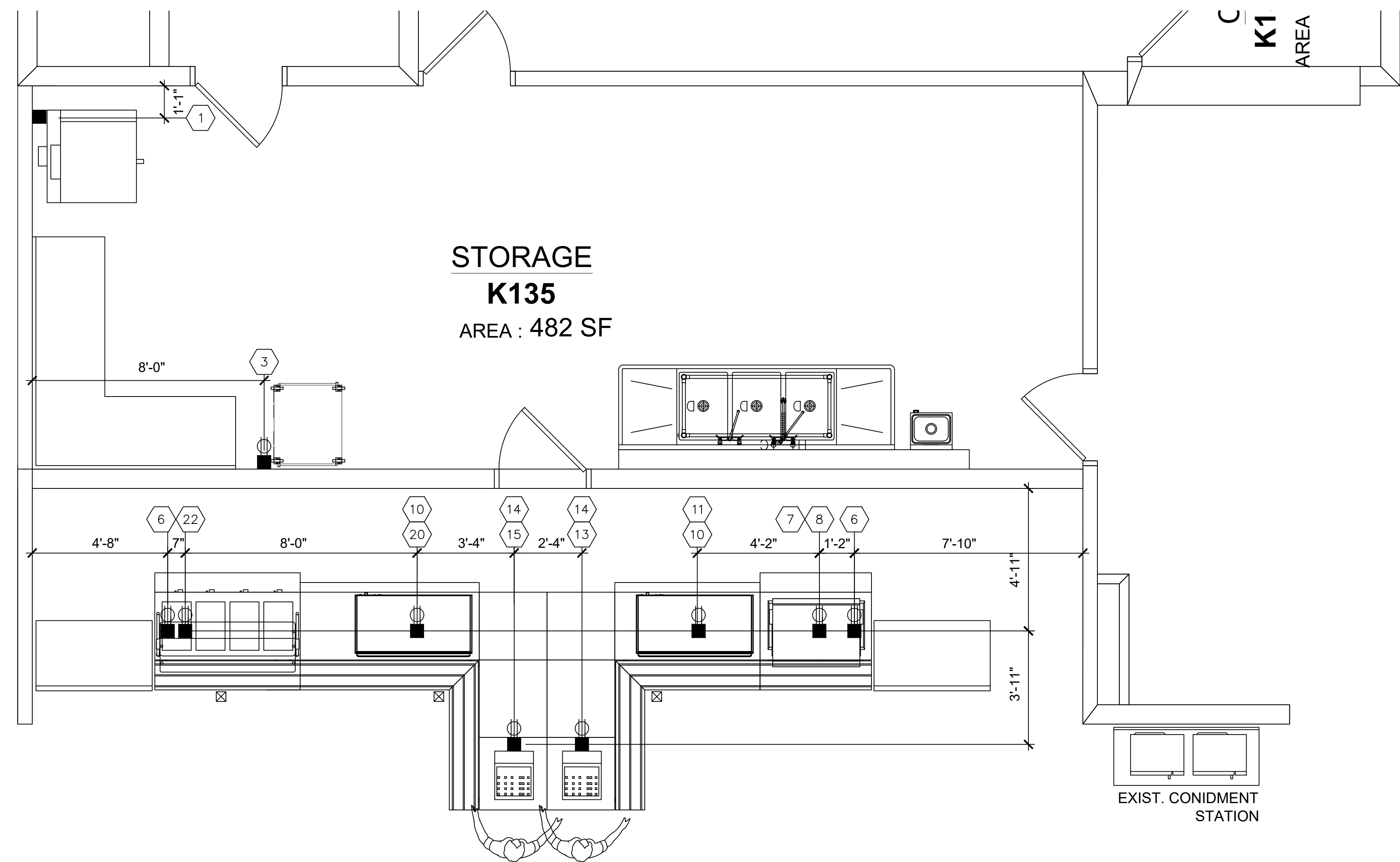
**PROJECT:**  
 NISKAYUNA CSD

2024  
 Commercial Kitchen Consulting-LLC

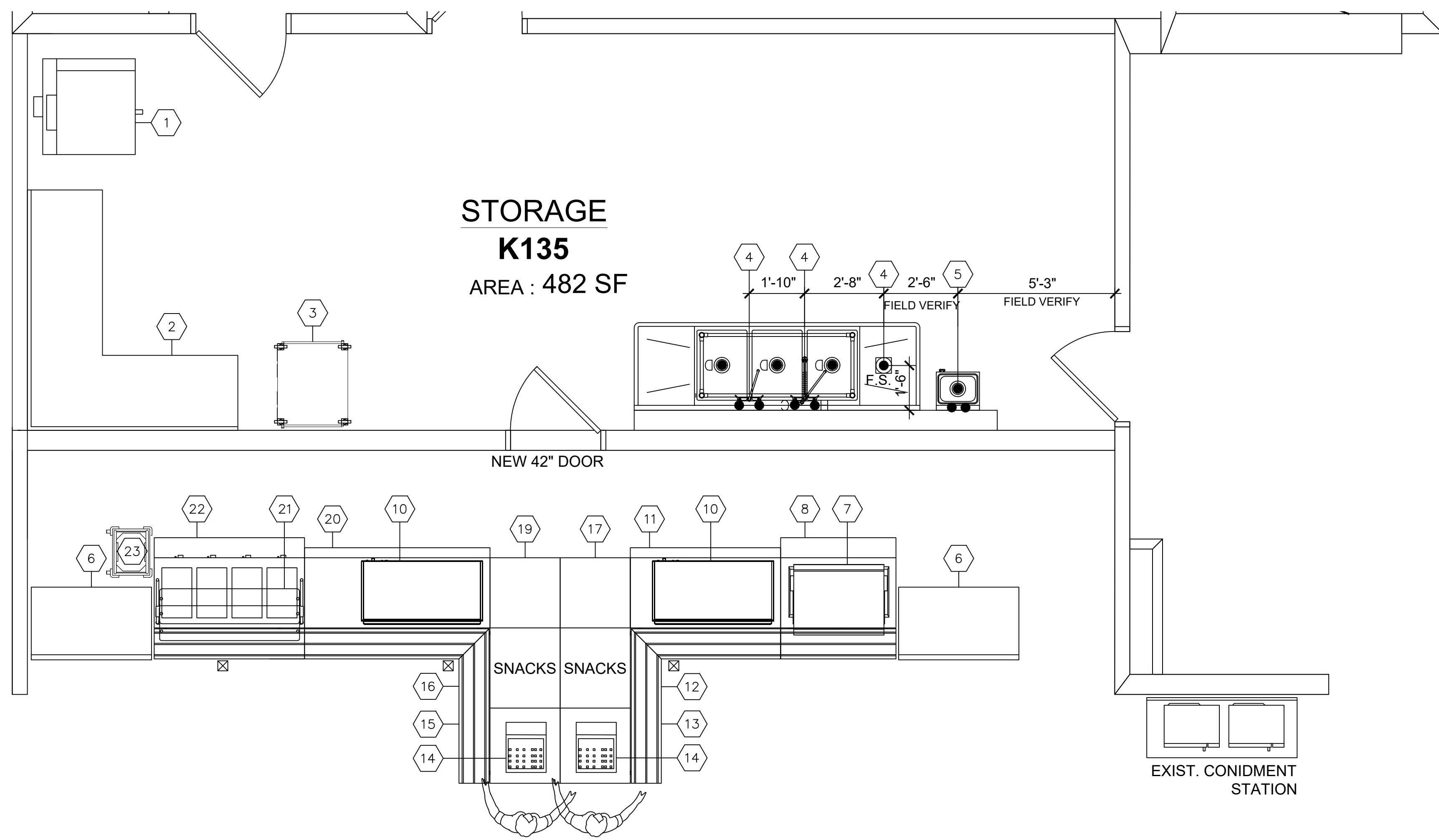
NISKAYUNA HIGH SCHOOL  
 NISKAYUNA, NY

**FOODSERVICE EQUIPMENT DRAWING**

SHEET NO.  
**FSE-01**  
 PROJECT NO.  
 XXX  
 DATE: 07/22/2024  
 CDR FILE NO.



○ SERVERY FOODSERVICE EQUIPMENT ELECTRIC POC DRAWING  
3/8" = 1'-0"



○ SERVERY FOODSERVICE EQUIPMENT PLUMBING POC DRAWING  
3/8" = 1'-0"

SYMBOL/ ABBREVIATION SCHEDULE			
PLUMBING - HEATING		ELECTRICAL	
C.W.	● COLD WATER	E.C.	■ ELECTRIC CONNECTION
H.W.	● HOT WATER	J.B.	□ JUNCTION BOX
G.	● GAS	S.R.	□ SINGLE RECEPTACLE
S.	⊗ STEAM SUPPLY	D.R.	□ DUPLEX RECEPTACLE
R.	⊙ STEAM RETURN	C.O.	□ CONVENIENCE OUTLET
PC.	⊕ PIPE CONNECTION	R.C.	△ REMOTE CONNECTION
W.	● WASTE	SW.	⊏ SWITCH
I.W.	● INDIRECT WASTE		□ REMOTE MANUAL FIRE PULL
F.D.	● FLOOR DRAIN		◇ ELECTRIC LIGHT
F.S.	● FLOOR SINK	KW.	KILOWATT
FFD.	● FUNNEL FLOOR DRAIN	HP.	MOTOR HORSEPOWER
BTU.	BRITISH THERMAL UNIT	AMP.	AMPERE
MISCELLANEOUS			
DFA.	DOWN FROM ABOVE	AFF.	ABOVE FINISHED FLOOR
S.P.	STATIC PRESSURE	NIC.	NOT IN KITCHEN CONTRACT
CFM.	CUBIC FEET PER MINUTE	OW.	OUT OF WALL
TEO.	TOP OF ELECTRICAL OUTLET	ETR.	EXISTING TO REMAIN

**NOTE**

THIS PLAN IS AN INSTRUMENT OF SERVICE PREPARED FOR THE CONVENIENCE OF THE ARCHITECT, ENGINEERS, AND BIDDERS. IT IS AS ACCURATE AS CAN BE DETERMINED AT THIS DATE. WE WILL NOT BE RESPONSIBLE FOR ANY DISCREPANCIES WHICH MAY DEVELOP BETWEEN LOCATIONS OF CONNECTIONS SHOWN AND ACTUAL LOCATIONS OF CONNECTIONS OF FIXTURES FURNISHED. THE FOOD SERVICE EQUIPMENT CONTRACTOR WILL FURNISH DIMENSIONED PLANS. LOCATIONS AND ARE FOR REFERENCE ONLY!

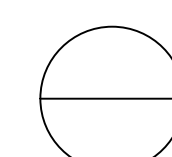
NISKAYUNA HIGH SCHOOL SERVING LINE MEP POC SCHEDULE

Item No	Qty	Equipment Category	Amps	Volts	Phase	Plug	NEMA	Electrical Remarks	Cold Water Size (in)	Cold Water AFF (in)	Hot Water Size (in)	Hot Water AFF (in)	Indir Drain Size (in)	Indir Drain AFF (in)	Direct Drain Size (in)	Direct Drain AFF (in)	Plumbing Remarks	Item No
1	1	Ventless Single Deck Convection Oven															No Plumbing Req.	1
2	1	Existing Worktable (Remains)						No Electrical Req.									No Plumbing Req.	2
3	1	Mobile Warming Cabinet (Existing - Relocate)															No Plumbing Req.	3
4	1	3 Compartment Sink (NIC - By District)						No Electrical Req.	(2) 0.5	38	(2) 0.5	38	(3) 2	20			Note# A	4
5	1	Hand Sink (NIC - By District)						No Electrical Req.	0.5	33.5	0.5	33.5			1.5	28		5
6	2	Milk/Refrigerated Merchandisers (Existing - Relocate)	12	208-230	1	X	6-15P	Verify									No Plumbing Req.	6
7	1	Heated Sandwich Slide	9.2	120-208	1	X	L14-20P	Verify (Plugs into item# 8 outlet)									No Plumbing Req.	7
8	1	Solid Top Unit	15	120-208	1	X	L14-20R	Outlet for item# 7 (Note# B)									No Plumbing Req.	8
9	---	Spare Number						---									No Plumbing Req.	9
10	2	48" Two Tier Hot/Cold Frost Tops	12.5	120	1	X	L14-20P	Plugs into item# 11 outlet									No Plumbing Req.	10
11	1	Solid Top Unit	20	120	1	X	L14-20R	Outlet for item# 10 (Note# B)									No Plumbing Req.	11
12	1	Solid Top Unit						No Electrical Req.									No Plumbing Req.	12
13	1	Cashier Station	15	120	1	X	5-15P	Outlet for item# 14 (Notes# B & C)									No Plumbing Req.	13
14	2	Cash Register (Existing/Relocate)	15	120	1	X	5-15P	Plugs into items# 13 & 15 outlets									No Plumbing Req.	14
15	1	Cashier Station	15	120	1	X	5-15P	Outlet for item# 14 (Notes# B & C)									No Plumbing Req.	15
16	1	Solid Top Unit						No Electrical Req.									No Plumbing Req.	16
17	1	Solid Top Unit						No Electrical Req.									No Plumbing Req.	17
18	---	Spare Number						---									No Plumbing Req.	18
19	1	Solid Top Unit						No Electrical Req.									No Plumbing Req.	19
20	1	Solid Top Unit	20	120	1	X	L14-20R	Outlet for item# 10 (Note# B)									No Plumbing Req.	20
21	1	Breath Protector						No Electrical Req.									No Plumbing Req.	21
22	1	4 Well Hot Food Unit	19.2	208	1	X	6-30P	Note# B									No Plumbing Req.	22
23	2	Mobile Tray Lowerators						No Electrical Req.									No Plumbing Req.	23

**GENERAL NOTES:**

- "A" This contractor to interpipe waste to existing floor drain or floor sink.
- "B" Provide floor receptacle for unit to plug into (Top of box cannot exceed 5" AFF).
- "C" Verify Data Requirements

Note: The Contractor shall verify ALL information on this drawing, including NEMA outlet configurations and connections, prior to ordering, by submitting catalog cuts. These drawings shall be read in conjunction with the Mechanical, Plumbing and Electrical drawings. Contractors shall verify MEP requirements for all existing equipment.



SERVERY FOODSERVICE EQUIPMENT MEP POC SCHEDULE  
 NTS

PROJECT:  
 NISKAYUNA CSD  
 NISKAYUNA, NY

2024  
 Commercial Kitchen  
 Consulting-LLC

NISKAYUNA HIGH SCHOOL  
 NISKAYUNA, NY

FOODSERVICE EQUIPMENT DRAWING

SHEET NO.  
**FSE-03**  
 PROJECT NO.  
 XXX  
 DATE: 07/22/2024  
 CDR FILE NO.

**ATTACHMENT A – PROPOSER COVER SHEET**

**BIDS TO BE OPENED:**

**NAME OF PROPOSER:**

**TIME: 2: P.M.**

\_\_\_\_\_

**DATE: AUGUST 27, 2024**

**ADDRESS:** \_\_\_\_\_

**LOCATION:**

\_\_\_\_\_

**Niskayuna Central Schools**

**District Office**

\_\_\_\_\_

**1239 Van Antwerp Road**

**Niskayuna, New York 12309**

**TEL:** \_\_\_\_\_

**FAX:** \_\_\_\_\_

**E-MAIL:** \_\_\_\_\_

**SIGNATURE/TITLE OF AUTHORIZED REPRESENTATIVE:**

\_\_\_\_\_

\_\_\_\_\_

**DELIVERY DATE / TIME**

**(For District Use Only):** \_\_\_\_\_

**ATTACHMENT B - FOOD SERVICE EQUIPMENT BID FORM**

**FORM OF PROPOSAL**

**Bid Number NCSD 25 - 010**

**NISKAYUNA CSD – HIGH SCHOOL SERVING LINE BID FORM**

FROM: .  
(Name of Firm)

OWNER: Niskayuna Central School District

PROJECT LOCATIONS: Niskayuna High School  
1626 Balltown Road  
Niskayuna, NY 12309

Bids are due at the office of the Owner’s representative, Matt Leon by Tuesday, Aug. 27, 2024, at 2 p.m.

- Attn: Matt Leon, Assistant Superintendent for Business & Operations  
Niskayuna Central School District  
Attn: Matt Leon  
1239 Van Antwerp Road  
Niskayuna, NY 12309

**THE OWNER RESERVES THE RIGHT TO REJECT ANY AND ALL BIDS.**

.01 The undersigned certifies that he/she has examined and fully comprehends the requirements and intent of the Contract documents (Section 11 40 00 Specifications, Drawings FSE-01, FSE-02, FSE-03 dated July 22, 2024 for the above-mentioned project, as prepared by Commercial Kitchen Consulting, LLC, that he/she has visited the site and examined all conditions affecting the work, and proposes to furnish all labor, materials, and equipment necessary for, or incidental to, the proper execution of the work for the stipulated sums as follows:

EQUIPMENT BASE BID TOTAL:

(Words)

\$

(Figures)

## ATTACHMENT B - FOOD SERVICE EQUIPMENT BID FORM

### .02 SCOPE OF WORK & TIME OF COMPLETION

Supply new serving line equipment, deliver assemble & set in place, level all food service equipment at locations indicated. Disconnections and final connections (Electrical & Plumbing) are by others. FEC (Foodservice Equipment contractor) to coordinate disconnect and final connections with Niskayuna School District. **Serving line must be fully operational by 12/31/24**

### .03 SUBSTITUTIONS

The Base Bid and breakdown are to be based on the items as specified. If Contractor wishes to submit an alternate manufacture, indicate on a separate letter and include manufacture model number and deduct amount prior to submitting a bid. Refer to the equipment section of specifications for further details.

### .04 UNIT PRICE BREAKDOWN

Unit prices are for the owner's and/or consultant's information. The owner reserves the right to delete any item(s) from the contract based upon this breakdown.

#### UNIT PRICE BREAKDOWN:

ITEM #	DESCRIPTION	QTY.	UNIT PRICE	TOTAL PRICE
<b>HIGH SCHOOL</b>				
1	VENTLESS SINGLE DECK CONVECTION OVEN	1		
2	EXISTING WORKTABLE (REMAINS)	1		
3	MOBILE WARMING CABINET (EXISTING – RELOCATE)	1		
4	3 COMPARTMENT SINK (NIC – BY SCHOOL DISTRICT)	1		
5	HAND SINK (NIC – BY SCHOOL DISTRICT)	1		
6	MILK/REFRIGERATED MERCHANDISERS (EXISTING – RELOCATE)	2		
7	HEATED SANDWICH SLIDE	1		
8	SOLID TOP UNIT	1		
9	SPARE NUMBER			
10	48" TWO TIER HOT/COLD FROST TOPS	2		
11	SOLID TOP UNIT	1		



**ATTACHMENT B - FOOD SERVICE EQUIPMENT BID FORM**

12	SOLID TOP UNIT	1
13	CASHIER STATION	1
14	CASH REGISTERS (EXISTING – RELOCATE)	2
15	CASHIER STATION	1
16	SOLID TOP UNIT	1
17	SOLID TOP UNIT	1
18	SPARE NUMBER	
19	SOLID TOP UNIT	1
20	SOLID TOP UNIT	1
21	BREATH PROTECTOR	1
22	4 WELL HOT FOOD UNIT	1
23	MOBILE TRAY LOWERATORS	2

**GRAND TOTAL**

**SUMMARY:**

<b>EQUIPMENT BASE BID TOTAL</b>	<b>\$</b>
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**.05 STATEMENT OF NON-COLLUSION**

By submission of this bid, each bidder and each person signing on behalf of any bidder certifies, and in case of a joint bid, each party thereto certifies as to its own organization, under penalty of perjury, that to the best of his knowledge and belief:

1. The prices in this bid have been arrived at independently without collusion, consultation, communication, or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other bidder or with any other competitor.
2. Unless otherwise required by law, the prices which have been quoted in this bid have not been knowingly disclosed by the bidder prior to opening, directly or indirectly to any other bidder or to any competitor.
3. No attempt has been made or will be made by the bidder to induce any other person, partnership, or corporation to submit or not to submit a bid for the purpose of restricting competition.

**ATTACHMENT B - FOOD SERVICE EQUIPMENT BID FORM**

FIRM .

SIGNATURE .

PRINTED NAME .

TITLE .

DATE .

TELEPHONE .

ADDRESS .

Verify Insurance Requirements with Niskayuna Central School District  
Bid Security: None Required

**ATTACHMENT –C-INSURANCE REQUIREMENTS**  
**Niskayuna Central School**  
**Contractor Insurance Requirements.**

- 1.** Commercial General Liability Insurance (including contractual liability coverage) insuring against damages to persons and property (including, but not limited to, loss of life) in an amount not less than a combined single limit of at least One Million Dollars (\$1,000,000) for each occurrence and Three Million Dollars (\$3,000,000) for General Aggregate (on a per project basis).
- 2.** Automobile Liability Insurance (including non-owned or hired vehicles) insuring against damages to persons and property (including, but not limited to, loss of life) in an amount not less than a combined single limit of at least One Million Dollars (\$1,000,000.00) for each occurrence.
- 3.** Worker's Compensation Insurance covering hazardous material abatement consultant and its agents and employees at the New York Statutory limit including Employers' Liability with limits of \$100,000.00 for each accident. \$500,000 for each disease/policy limit, and \$100,000 for disease for each employee.
- 4.** All insurance will be affected under standard form policies by insurers of recognized responsibilities which are licensed to do business in the State of New York and which are rated as A-(VIII) or better by the latest edition of Best's Rating Guide or other recognized replacement therefore. Except as otherwise provided to the contrary in this Section, any insurance required by this Agreement may be obtained by means of any combination of primary and umbrella coverages and by endorsement and/or rider to a separate or blanket policy and/or under a blanket policy in lieu of a separate policy or policies, provided that hazardous material abatement consultant shall deliver said separate or blanket policies and/or endorsements and/or riders evidencing to Owner that the same complies in all respects with the provisions of this Agreement and that the coverages

All policies for each insurance shall include Niskayuna Central School District as additional insured on a primary and noncontributory basis (this requirement shall not apply to workers' compensation insurance, employers' liability insurance or professional liability insurance). Insurance certificate must be provided prior to the commencement of any associated with this bid.

**ATTACHMENT–E- CERTIFICATE OF COMPLIANCE WITH THE IRAN DIVESTMENT ACT OF 2012**

NISKAYUNA CENTRAL SCHOOL DISTRICT  
1239 VAN ANTWERP ROAD  
NISKAYUNA, NEW YORK 12309

**CERTIFICATION OF COMPLIANCE WITH THE IRAN DIVESTMENT ACT OF 2012  
(NY GENERAL MUNICIPAL LAW SECTION 103-G AND NYS FINANCE LAW SECTION 165-a)**

By submission of this proposal, each proposer and each person signing on behalf of any proposal certifies, and in the case of a joint proposal each party thereto certifies as to its own organization, under penalty of perjury, that to the best of its knowledge and belief that each proposer is not on the list created pursuant to paragraph (b) of subdivision 3 of section 165-a of the state finance law.

The undersigned, \_\_\_\_\_ (Name of Authorized Proposer Signatory), make the foregoing certification, as the \_\_\_\_\_ (Title of Authorized Proposer Signatory), of \_\_\_\_\_ (Name of Proposer), knowing that the Niskayuna Central School District, to which the accompanying bid or proposal is submitted, will rely upon my certification.

\_\_\_\_\_  
(Signature)

Sworn to before me on this  
\_\_\_\_\_ day of \_\_\_\_\_, 20\_\_.

\_\_\_\_\_  
NOTARY PUBLIC

## ATTACHMENT-F- REFERENCES

Minimum of five (5) references that you have worked with in the last five (5) years.

<b>REFERENCE NO. 1</b>
NAME:
ADDRESS:
CITY, STATE, ZIP:
TELEPHONE NO.
CONTACT:
<b>REFERENCE NO. 2</b>
NAME:
ADDRESS:
CITY, STATE, ZIP:
TELEPHONE NO.
CONTACT:
<b>REFERENCE NO. 3</b>
NAME:
ADDRESS:
CITY, STATE, ZIP:
TELEPHONE NO.
CONTACT:
<b>REFERENCE NO. 4</b>
NAME:
ADDRESS:
CITY, STATE, ZIP:
TELEPHONE NO.
CONTACT:
<b>REFERENCE NO. 5</b>
NAME:
ADDRESS:
CITY, STATE, ZIP:
TELEPHONE NO.
CONTACT: