

**Request for Bids
Worcester Town Hall Kitchen Renovation
Due May 16, 2014**

Purpose:

The Town of Worcester seeks to enter into a contract to renovate the kitchen in the Worcester Town Hall.

Scope of Work:

Provide all labor, material, and equipment necessary to perform all items as follows:

1. Remove old cabinets and sink. Save appliances (microwave, stove and refrigerator will be reused.)
2. Fix hatch to plumbing access.
3. Rough wire lights, switches and outlets, including 2 new circuits in dining hall (see Attachment 1, Electrical Layout).
4. Rough plumb drains and supplies.
5. Prep wainscoting (walls & ceiling) and plaster for repainting.
6. Prime and paint walls and ceiling.
7. Sand and refinish floor in a manner that provides for an impermeable finish.
8. Install 3-bay sink and faucets (see Attachment 2 for location and Attachments 4 & 5 for specs.)
9. Install commercial dishwasher (see Attachment 2 for location and attachment 3 for specs.)
10. Finish wiring and plumbing.

Schedule:

Work should start on or around June 2 or after July 5 and before September 1 and should be completed within 2 weeks.

Submission Requirements:

1. Detailed scope of services.
2. Fee structure and estimate of total cost for performing the scope of services.
3. Summaries of relevant projects, including names and phone numbers of references.
4. Proof of insurance.

Submissions are due by Friday, May 16, 2014 to:

Worcester Selectboard – Kitchen Bids
20 Worcester Village Road – P.O. Box 161
Worcester, VT 05682

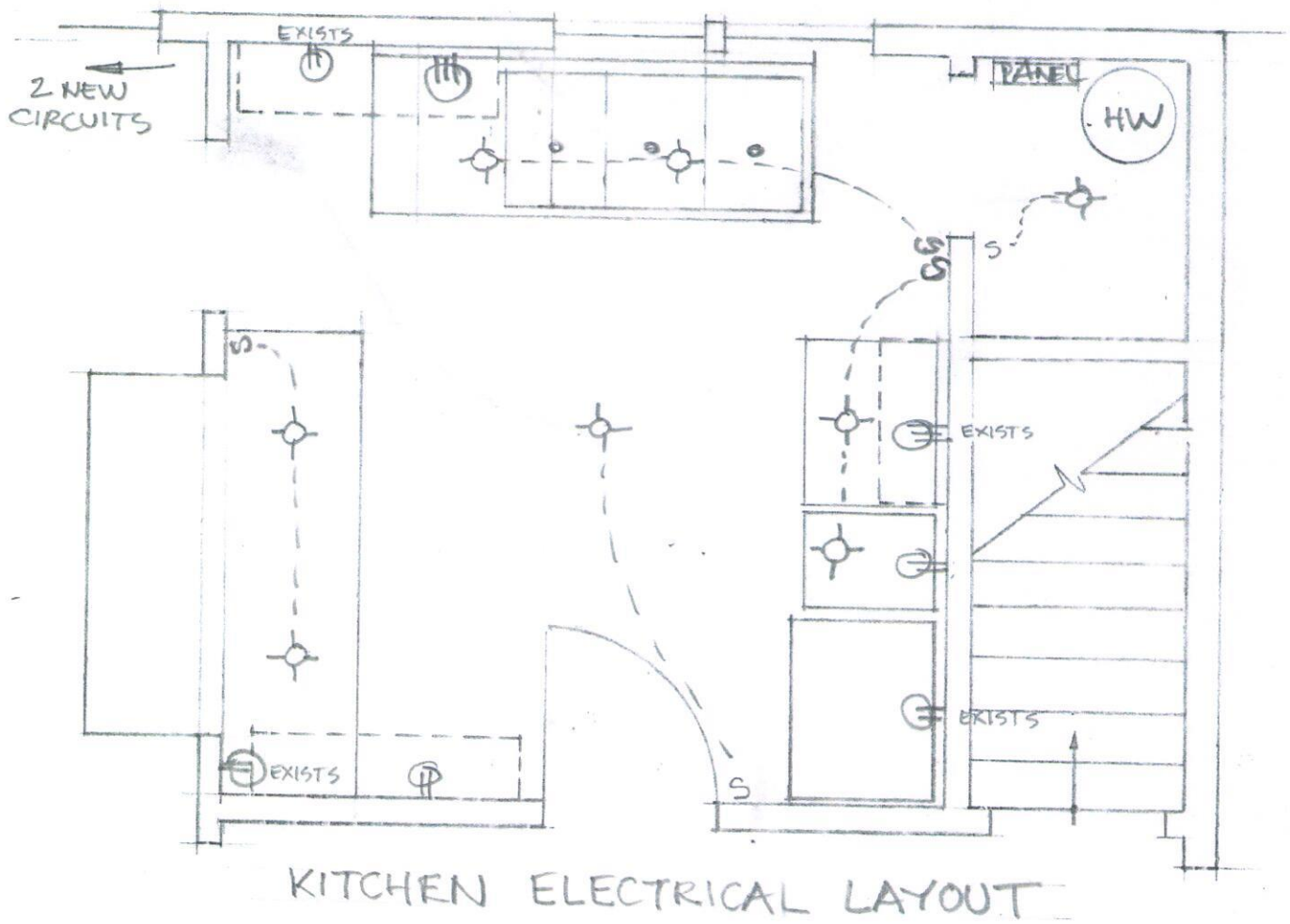
Funding:

The Town of Worcester has appropriated funds in its FY 2014 budget.

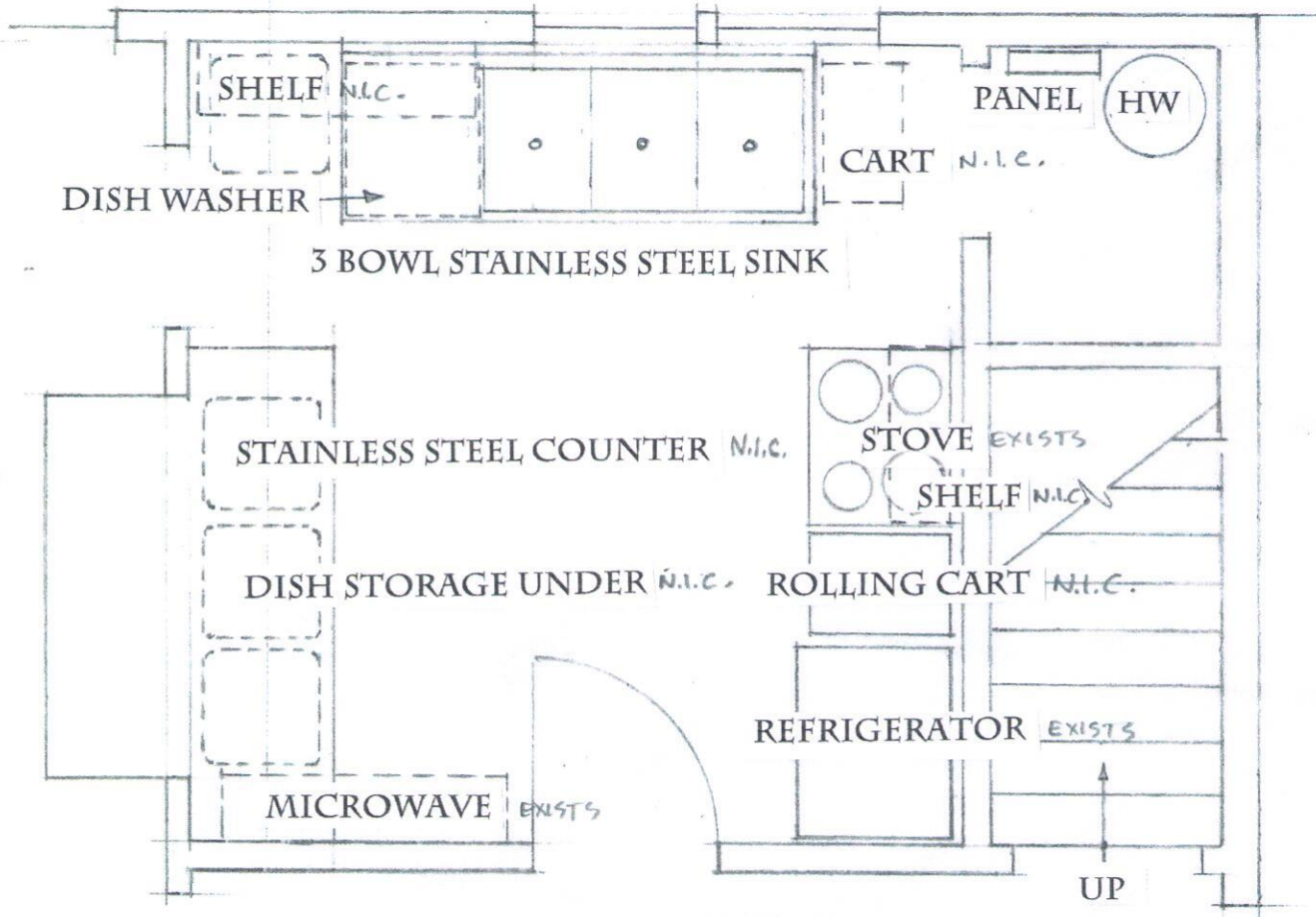
For Further Information:

Selectboard member Cheri Goldstein at moonstorm4@aol.com or 802.229.0109

Attachment 1. Electrical Layout



Attachment 2. Kitchen Plan



PLAN 1/4" = 1'-0"

UH130B UNDERCOUNTER

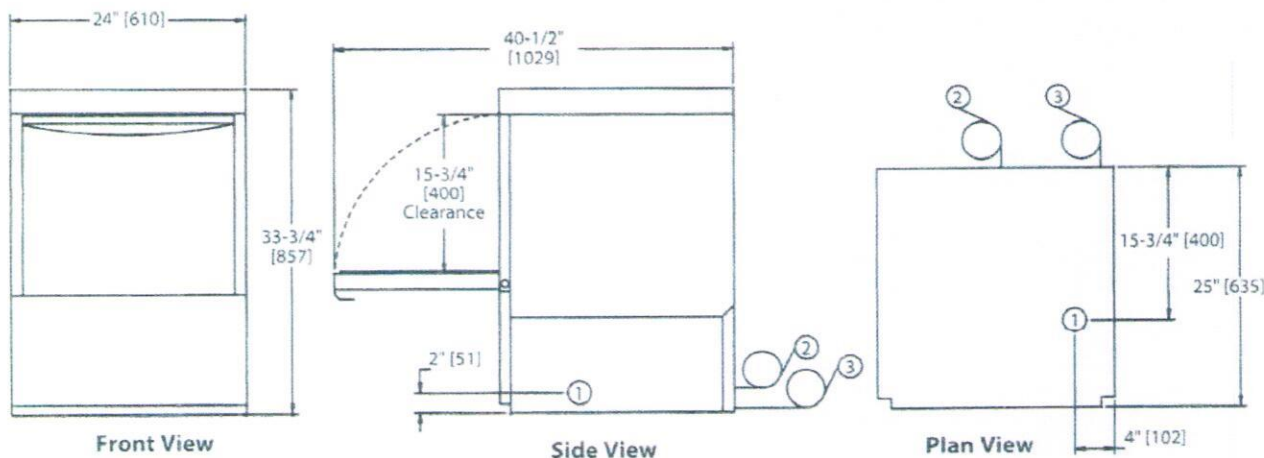
UH130B

Undercounter High Temperature
Dishwashing Machine
with Built-in Booster Heater

Champion®
The Dishwashing Machine Specialists

Volume crated: **15 cu. ft.**
Shipping weight crated: **215 lbs.**

Dimensions shown in inches and [millimeters]



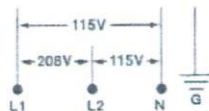
Utilities

1	Electrical 208-240/60/1; 3 wire plus ground, (See Box). 208-240/60/3; 4 wire plus ground, (See Box). Field convertible to accept 3 phase power, see service manual for details.
2	Hot Water 1/2" supply; 140°F/60°C Min. hot water connection for 40°F/22°C rise booster; 110°F/43°C Min. hot water connection for 70°F/39°C rise booster. Incoming supply pressure must maintain a Flow pressure 20-22 PSI (Pressure reducing valve, PRV, supplied by customer or may be purchased unmounted from Champion). Machine equipped with 3/4" [19] hose connector.
3	Pumped Drain 5/8" [15.9] I.D. flexible reinforced hose, 6 ft. [1829] long. Max. drain flow 15 US gpm. [12.5 imp gal] Max. drain height 3 ft. [914]

Warning Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes and the National Electrical Code.

UH130B with 40°F/22°C Rise Booster

Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208/60/1	32	40	40
240/60/1	36	40	40
208/60/3	22	30	30
240/60/3	24	30	30



***Note:** Electrical supply service must be a 3-wire plus ground for connection as shown.

UH130B with 70°F/39°C Rise Booster

Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208/60/1	45	60	60
240/60/1	50	60	60
208/60/3	29	35	35
240/60/3	33	40	40

UH130B without booster 750 Watt tank heat	
Elec. Specs.	Rated Amps
115/60/1	12

SPECIFICATIONS

Capacity	
Racks per hr.	25
Cycle time (seconds)	141
Motor horsepower	
Wash	1
Water consumption	
U.S. Gal./Imperial Gal. (Max. use) per hr.	38/31.7
U.S. Gal./Imperial Gal. per rack	1.8/1.5
Temperatures °F/°C	
Wash	150/66
Rinse	180/82
Heating	
Tank heat, electric, kW	2.0
Electric booster (kW) required for 40°F/22°C rise)	6
Electric booster (kW) required for 70°F/39°C rise)	9
Time cycle in seconds	
Wash	90
Rinse	26
Drain/fill	25
Total cycle	141
Standard 20" x 20" rack complement	
Dish	1
Open	1

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc., 3765 Champion Blvd, NC 27105 • 336/661-1556 • Fax: 336/661-1979 • www.championindustries.com


T&S BRASS AND BRONZE WORKS, INC.

 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.

B-0231

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

**ADA Compliant**

This Space for Architect/Engineer Approval

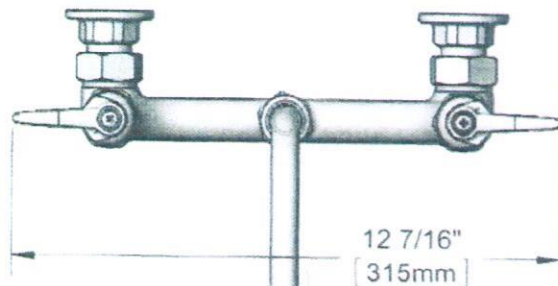
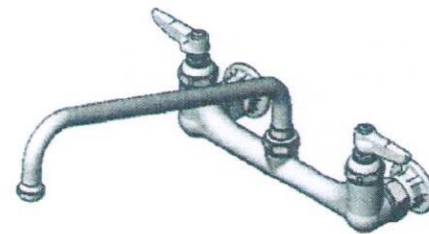
Job Name _____ Date _____

Model Specified _____ Quantity _____

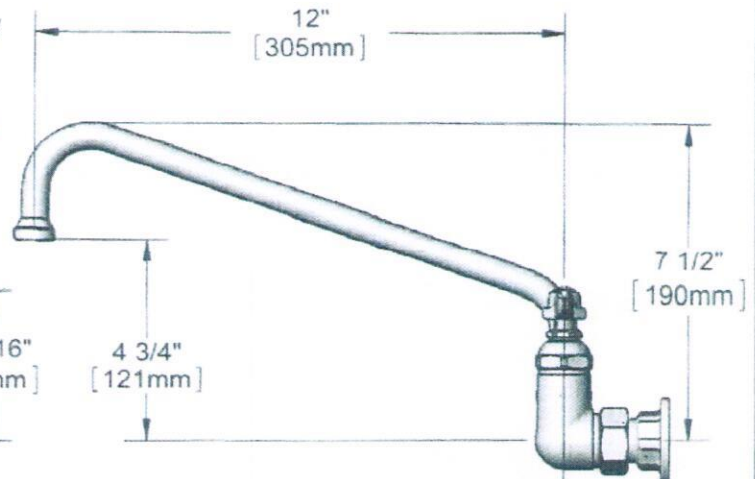
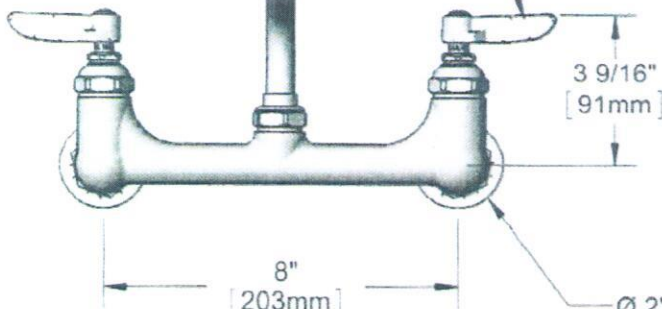
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____


 12 7/16"
 [315mm]

 12"
 [305mm]

 062X
 12" Swing Nozzle w/
 Stream Regulator
 Outlet

 Eterna Cartridges &
 Lever Handles
 w/ Colored Coded
 Indexes

 7 1/2"
 [190mm]

 3 9/16"
 [91mm]

 4 3/4"
 [121mm]

 8"
 [203mm]
 Adjustable From
 7 3/4" to 8 1/4"
 [197mm to 210mm]

 Ø 2" [51mm]
 Flanges w/
 1/2" NPT
 Female Inlets

 2 3/8"
 [61mm]
 Mounting Surface

Product Specifications:

 8" Wall Mount Mixing Faucet w/ Eterna Cartridge, Lever Handles,
 12" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT
 Female Inlets

Drawn

DHL

Checked

DMH

Approved

JHB

Scale:

1:4

Date:

02/11/13

Sheet: 1 of 2



18 GAUGE STAINLESS STEEL

FE SERIES - FABRICATED SINKS

Three & Four Compartments



Rolled Rim
Edge For
Additional
Strength

**K-700**

Removable Side Splashes
Fits Left OR Right Side

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

MODEL #	Length L	Width W	Bowl Size A & B	Bowl Depth	Drbd. Length C	# of Drbrds.	Drbd. Location	Wt
FE-3-1515-X	50"	20 3/4"	15"x15"	12"	N/A	0	None	95 lbs.
FE-3-1515-15RorLX	62 1/2"	20 3/4"		12"	15"	1	R or L	105 lbs.
FE-3-1515-15RLX	75"	20 3/4"		12"	15"	2	R & L	115 lbs.
FE-3-1620-X	55"	25 3/4"	16"x20"	12"	N/A	0	None	88 lbs.
FE-3-1620-18RorLX	68 1/2"	25 3/4"		12"	18"	1	R or L	96 lbs.
FE-3-1620-18RLX	84"	25 3/4"		12"	18"	2	R & L	105 lbs.
FE-3-1812-X	59"	23 3/4"	18"x18"	12"	N/A	0	None	90 lbs.
FE-3-1812-18RorL-X	74 1/2"	23 3/4"		12"	18"	1	R or L	102 lbs.
FE-3-1812-18RLX	90"	23 3/4"		12"	18"	2	R & L	110 lbs.
FE-3-1812-24RLX	102"	23 3/4"	18"x24"	12"	24"	2	R & L	149 lbs.
FE-3-1824-18RLX	90"	29 3/4"		14"	18"	2	R & L	240 lbs.
FE-3-1824-24RorLX	80 1/2"	29 3/4"		14"	24"	1	R or L	242 lbs.
FE-3-1824-24RLX	102"	29 3/4"	24"x24"	14"	24"	2	R & L	250 lbs.
FE-3-2424-X*	79"	29 3/4"		14"	N/A	0	None	300 lbs.
FE-3-2424-24RorL-X*	98 1/2"	29 3/4"		14"	24"	1	R or L	328 lbs.
FE-3-2424-24RLX*	120"	29 3/4"	18"x18"	14"	24"	2	R & L	340 lbs.
FE-4-1812-18RL-X*	108"	23 3/4"		12"	18"	2	R & L	250 lbs.
FE-3-1014-X	35"	19 3/4"	10"x14"	10"	N/A	0	None	85 lbs.
FE-3-1014-15RLX	60"	19 3/4"		10"	15"	2	R & L	98 lbs.
FE-3-1416-12RLX	66"	21 3/4"	14"x16"	12"	12"	2	R & L	92 lbs.

* Requires Two Faucets

FEATURES:

Backsplash has tile edge for ease of installation.
Sink bowls are 3/4" coved corner and meet NSF requirements.
Rolled Rim Edge for additional strength.
10" x14" Sink Bowls are 10" deep.
14" x16", 15" x15", 16" x20" & 18" x18" Sink Bowls are 12" deep.
18" x24" & 24" x24" Sink Bowls are 14" deep.
9" Backsplash.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Gussets welded to a die-embossed reinforced plate.

MATERIAL:

1 5/8" diameter galvanized legs with
1" adjustable plastic bullet feet.
Entire unit is 18 gauge 304 stainless steel.
Gussets - galvanized steel.

MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (**see accessories**).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

OPTIONAL:

- **FE-SS-12** S/S Leg Upgrade For Sinks w/ 12" Deep Bowls
- **FE-SS-14** S/S Leg Upgrade For Sinks w/ 14" Deep Bowls



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

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