

COLD FOOD STATION

COLD FOOD STATION (comprised of modules set forth below) - total cost \$32,000 including architectural / engineering / design / fabrication / equipment / installation /set-up services and freight, but excluding taxes

All metal body construction cold food station to measure 9'-0" long x 8'-9" deep and consists of three (3) modules. Unless otherwise specified, all references to metal construction assume 16 gauge stainless steel.

MODULE 1: COLD FOOD CART: Cold food cart to measure 108-1/2" long x 34-1/2" deep x 39-1/4" high and include

- Stainless steel countertop
- Metal body construction with powder coated metal exteriors
- Heavy duty casters, two (2) rigid and four (4) swivel with brake stainless steel corner trim, and black rubber caster skirt
- Stainless steel corner trim
- Operator side to have a stainless steel drop deck, removable stainless steel shelf and open storage
- A tubular awning frame with white powder coated metal skins will be mounted on four (4) stainless steel awning poles that retract
- A magnetic metal sign backer board with magnetic signage will be mounted to the top of the awning
 - LED lighting will also be included
- One (1) full service sneezeguard with top glass shelf, front and sides will be mounted to the countertop
- A stainless steel drop shelf will be mounted to the end with heavy duty brackets
- A menu board (8-1/2" x 14") holder will be mounted to one (1) of the awning poles
- One (1) Counter-Top Marche Style Cold Pan
 - Brass Smith, Model # CP-120-2442, Marche Style Ice Pan, countertop, insulated, stainless steel exterior & liner, #4 finish, 42" x 24", 1/2" drain with ball valve, 60" clear PVC drain tube
- Point-of-Sale (POS) to be supplied by Owner/Operator
- PLUMBING: One (1) 7-1/2 gallon waste water tank
- ELECTRICAL: Cart to have all convenience outlets as required and be wired to load center located in support cart and have outdoor rated electrical.

MODULE 2: SUPPORT CART: Support cart to measure 84-1/2" long x 34-1/2" deep x 39-1/4" high and include

- Stainless steel countertop
- Metal body construction with powder coated metal exteriors
- Cart to have heavy duty casters, two (2) rigid and four (4) swivel with brake and black rubber caster skirt
- Stainless steel corner trim
- Operator side to accommodate an undercounter refrigerator
 - Master-Bilt #MBUR48 Fusion™ Undercounter Refrigerator

COLD FOOD STATION

- two-section, 13.0 cubic feet, (2) epoxy coated shelves, (2) solid doors, stainless, steel exterior & interior, self-contained refrigeration, 6" casters, 3/8 hp, 115v/60/1-ph, 7.9 amps, 9' cord, NEMA 5-15P, UL, cUL, ETL, ENERGY STAR®
- Master-Bilt 3 year parts and labor warranty
- Master-Bilt 5 year compressor part warranty
- Master-Bilt 6" casters, standard
- Operator side to accommodate sink compartment with self-contained water system inside.
 - Single basin hand sink with faucet
 - One (1) 5 gallon waste water tank
 - One (1) 7-1/2 gallon waste water tank
 - One (1) hot water heater
 - One (1) water pump
- ELECTRICAL: 120/208 volt / 100 amp / single phase cart to have a 10' long cord with 5100P12W pin and sleeve device with outdoor rated electrical

MODULE 3: CHASE WALL: Electrical chase wall to measure 36" long x 6" deep x 39-1/2" high and include

- Stainless steel countertop
- Metal tubular frame body construction with metal exteriors powder coated gray
- Unit to have stainless steel equipment legs with adjustable feet, stainless steel corner trim and a black rubber skirt
- Operator side to have a removable access panel

FULL SETUP REQUIREMENTS:

Technician expected on site for delivery. Technician will assist on unloading procedure. Unload and remove units from truck with owner/operator provided supervisor and equipment (ie. Forklift, pallet jack, etc). Uncrate, open, and remove all units from packaging. Dispose of packing materials, move all units into place, connect and place all components, advise on final connections, oversee initial on-site testing of units, oversee any setup issues, stay through opening event to troubleshoot issues (when appropriate).

Owner/ Operator is responsible for providing General Contractor, manager, or supervisor to advise on unloading procedure and provide proper equipment/ personnel to assist in unloading, advise on uncrating, breakdown, and proper disposal of packaging. In some circumstances owner/ operator will need to provide proper assistance for disposal of packaging and other waste, advise on placement of units. Make final connection to utilities. Note: Certified electricians or plumbers may be required.

Owner/operator to have forklift capable of lifting 1500 lbs. and qualified operator, pallet jack for moving units, motorized vehicle for transportation of supplies and people throughout facility.

COLD FOOD STATION

Miscellaneous Design Specifications and Other Services:

- Minimum 3 year warranty and evidence to demonstrate its ability to provide the warranty services for the entire term.
- Vendor MUST stock all replacement parts that comprise the functional deliverables within the USA, with the ability to deliver such replacement parts within 24 hours of notice.

Other Financial Terms:

- Deposit not to exceed 50%, 25% payable upon complete and successful delivery (FOB AA Arena) and 25% upon proof of performance and acceptance by purchaser.

Delivery Terms (Included in above referenced prices):

- FOB AA Arena (cost of freight included in price)
- Delivery, Installation and Customer Acceptance within **8 weeks** from placement of order.

HOT FOOD STATION

HOT FOOD STATION (comprised of modules set forth below) – total cost \$34,500 including architectural / engineering / design / fabrication / equipment / installation /set-up services and freight, but excluding taxes

All metal body construction hot food station to measure 9'-0" long x 8'-9" deep and consists of three (3) modules. Unless otherwise specified, all references to metal construction assume 16 gauge stainless steel.

MODULE 1: HOT FOOD CART: Hot food cart to measure 108-1/2" long x 34-1/2" deep x 39-1/4" high and include

- Stainless steel countertop
- Metal body construction with powder coated metal exteriors
- Heavy duty casters, two (2) rigid and four (4) swivel with brake stainless steel corner trim, and black rubber caster skirt
- Operator side to have a stainless steel drop deck and open storage
- A tubular awning frame with white powder coated metal skins will be mounted on four (4) stainless steel awning poles that retract
- A magnetic metal sign backer board with magnetic signage will be mounted to the top of the awning
 - LED lighting will also be included
- One (1) full service sneezeguard with top glass shelf, front and sides will be mounted to the countertop
- A stainless steel drop shelf will be mounted to the end with heavy duty brackets
- A menu board (8-1/2" x 14") holder will be mounted to one (1) of the awning poles
- One (1) countertop electric griddle
 - APW Wyott EG-36I Griddle, electric, countertop, 36"W x 25" D (O.A.), 1" thick smooth polished steel griddle plate, thermostatic controls, stainless steel construction, 4" adjustable legs
 - APW Wyott 2 year parts & labor warranty, standard
 - APW Wyott 208v/60/1-ph, 10.0kw, 48.7 amps, direct, standard (field convertible to 3-ph)
- One (1) low-temperature holding cabinet
 - Alto-Shaam 500-S Halo Heat® Low Temp Holding Cabinet, on/off simple control with adjustable thermostat, indicator light, capacity (6) 12" x 20" pans, (2) chrome plated side racks & wire shelves, heavy duty 20 gauge stainless steel exterior, 3-1/2" casters; 2 rigid, 2 swivel with brakes, EcoSmart®, ANSI/NSF 4, cULus, CE, IP X3, ULEPH, TUV NORD
 - Alto-Shaam 120v/60/1-ph, 8.4 amps, 1.0kW, 5 ft. cord, NEMA 5-15P
 - Alto-Shaam Solid door, hinged on right, standard
- Point-of-Sale (POS) to be supplied by Owner/Operator
- ELECTRICAL: Cart to have all convenience outlets as required and be wired to load center located in support cart and have outdoor rated electrical.

HOT FOOD STATION

MODULE 2: SUPPORT CART: Support cart A to measure 84-1/2" long x 34-1/2" deep x 39-1/4" high and include

- Stainless steel countertop
- Metal body construction with powder coated metal exteriors
- Cart to have heavy duty casters, two (2) rigid and four (4) swivel with brake and black rubber caster skirt
- Stainless steel corner trim
- Operator side to accommodate an undercounter refrigerator
 - Master-Bilt #MBUR48 Fusion™ Undercounter Refrigerator
 - two-section, 13.0 cubic feet, (2) epoxy coated shelves, (2) solid doors, stainless, steel exterior & interior, self-contained refrigeration, 6" casters, 3/8 hp, 115v/60/1-ph, 7.9 amps, 9' cord, NEMA 5-15P, UL, cUL, ETL, ENERGY STAR®
 - Master-Bilt 3 year parts and labor warranty
 - Master-Bilt 5 year compressor part warranty
 - Master-Bilt 6" casters, standard
- Operator side to accommodate sink compartment with self-contained water system inside.
 - Single basin hand sink with faucet
 - One (1) 5 gallon waste water tank
 - One (1) 7-1/2 gallon waste water tank
 - One (1) hot water heater
 - One (1) water pump
- ELECTRICAL: 120/208 volt / 100 amp / single phase cart to have a 10' long cord with 5100P12W pin and sleeve device with outdoor rated electrical

MODULE 3: CHASE WALL: Electrical chase wall to measure 36" long x 6" deep x 39-1/2" high and include

- Stainless steel countertop
- Metal tubular frame body construction with metal exteriors powder coated gray
- Unit to have stainless steel equipment legs with adjustable feet, stainless steel corner trim and a black rubber skirt
- Operator side to have a removable access panel

FULL SETUP REQUIREMENTS:

Technician expected on site for delivery. Technician will assist on unloading procedure. Unload and remove units from truck with owner/operator provided supervisor and equipment (i.e. Forklift, pallet jack, etc). Uncrate, open, and remove all units from packaging. Dispose of packing materials, move all units into place, connect and place all components, advise on final connections, oversee initial on-site testing of units, oversee any setup issues, stay through opening event to troubleshoot issues (when appropriate).

Owner/ Operator is responsible for providing General Contractor, manager, or supervisor to advise on unloading procedure and provide proper equipment/ personnel to assist in

HOT FOOD STATION

unloading, advise on uncrating, breakdown, and proper disposal of packaging. In some circumstances owner/ operator will need to provide proper assistance for disposal of packaging and other waste, advise on placement of units. Make final connection to utilities. Note: Certified electricians or plumbers may be required.

Owner/operator to have forklift capable of lifting 1500 lbs. and qualified operator, pallet jack for moving units, motorized vehicle for transportation of supplies and people throughout facility.

Miscellaneous Design Specifications and Other Services:

- Minimum 3 year warranty and evidence to demonstrate its ability to provide the warranty services for the entire term.
- Vendor MUST stock all replacement parts that comprise the functional deliverables within the USA, with the ability to deliver such replacement parts within 24 hours of notice.

Other Financial Terms:

- Deposit not to exceed 50%, 25% payable upon complete and successful delivery (FOB AA Arena) and 25% upon proof of performance and acceptance by purchaser.

Delivery Terms (Included in above referenced prices):

- FOB AA Arena (cost of freight included in price)
- Delivery, Installation and Customer Acceptance within 8 weeks from placement of order.

Taylor, Coralee (ISD)

From: Taylor, Coralee (ISD)
Sent: Thursday, August 20, 2015 2:56 PM
To: 'kevin_santalucia@hotmail.com'; 'alexandra@agreenworld-inc.com'; 'dgolding@act-services.com'; 'ribasa@a2group.com'; 'info@aapconstructiongroup.com'; 'acecds@att.net'; 'acmeorg98@aol.com'; 'jmleiseca@bellsouth.net'; 'isanyq@yahoo.com'; 'marcel@ageofempireinc.com'; 'ajilconstruction@yahoo.com'; 'arodriguez@crrgc.com'; 'prisann@bellsouth.net'; 'acruz6711@aol.com'; 'ezra@allsiteinc.net'; 'armando@allied-contractors.com'; 'allieddemolition@bellsouth.net'; 'alpizara@bellsouth.net'; 'mmontanez@altaremodeling.net'; 'americancontractinginc@gmail.com'; 'americanbuildersmasters@yahoo.com'; 'ggonzalez@americanempirebuilders.com'; 'amerifirstconst@bellsouth.net'; 'dan@andalegroup.com'; 'aresconstruction@yahoo.com'; 'alejandro@arisenusa.com'; 'arlenconstgroup@gmail.com'; 'info@messamconstruction.com'; 'aumconstruction@outlook.com'; 'bmofsouthflorida@gmail.com'; 'info@b2cmg.com'; 'robertblin@aol.com'; 'barakassociates@aol.com'; 'jose.basulto@basultoconsulting.com'; 'miguel@bcmconstructionllc.net'; 'becqtech@bellsouth.net'; 'blaine@flcontractor.net'; 'ejaramillo@bhbuilderscorp.com'; 'austin@bofaminc.com'; 'dariolujan123@hotmail.com'; 'ivonne@buildersofmiami.com'; 'ivanbustoi@buslam.com'; 'capipeline@hotmail.com'; 'christi.elias@cleiasconst.com'; 'rfriley@att.net'; 'w.caliste@calisteconstruction.com'; 'rosa@canyonconstruction.net'; 'gcastano@casablancabuilders.net'; 'jc@cgcontractors.net'; 'hcastro@castdevelopment.net'; 'elio.bustos@cebengineering.com'; 'celomarconstruct@gmail.com'; 'morenorey@hotmail.com'; 'ozzie@servpro9200.com'; 'sido73@aol.com'; 'constructionbiz24@yahoo.com'; 'kconwell@caconsultingc.com'; 'jcooper@coopercmc.com'; 'mh@corelandconstruction.com'; 'rick@cornerstoneci.com'; 'cba8844671@aol.com'; 'cristhcabuilders@att.net'; 'djroofingconstruction@ymail.com'; 'dcatasus@gmail.com'; 'duniversalbuilders@hotmail.com'; 'dlfservicesllc@gmail.com'; 'cwest@dwrecreation.com'; 'd2con@comcast.net'; 'artiedearmas@comcast.net'; 'dcm@dacaenvironmental.com'; 'jonathan@dadeconstruction.com'; 'davdar@bellsouth.net'; 'davisconstructionolutions@yahoo.com'; 'angela@dezayasbitar.com'; 'deencon@aol.com'; 'tag-dbi@tagdbi.com'; 'vilmaidajimenez@hotmail.com'; 'mgemignani@dominionbuild.com'; 'dwright54@bellsouth.net'; 'dunoldcm@gmail.com'; 'emartinez6762@yahoo.com'; 'enriquemargolles@yahoo.com'; 'eskeete.eclbuilders@gmail.com'; 'econstructionmiami@gmail.com'; 'edfmconstruction@gmail.com'; 'elicuet@gmail.com'; 'jfsuazo@epicconstructiongroup.com'; 'walter@epic-contractor.com'; 'amoran@epic-consultants.com'; 'matthew@epocacorp.com'; 'erfconstruction@gmail.com'; 'exceltecinc@gmail.com'; 'fnfengineering@aol.com'; 'fperez@fxpcorp.com'; 'truebus7@yahoo.com'; 'feligou@yahoo.es'; 'info@finetech.us'; 'humbertofoleites621@hotmail.com'; 'projects@fbbiggroup.com'; 'pah@fbg-inc.com'; 'fcc_ojeda@yahoo.com'; 'joef@flotechllc.com'; 'fostercogp@aol.com'; 'afoster@fosterconstructions.net'; 'fratechcorp@yahoo.com'; 'xavier@fxdconstruction.com'; 'gipinc@gmail.com'; 'g7miami@aol.com'; 'gallardoarch@aol.com'; 'gallardoarch@aol.com'; 'cgabuardi@gamaxconsulting.com'; 'mcabada@yahoo.com'; 'jorge@geckogroup.us'; 'projects@gemaconstruction.com'; 'citizen01@yahoo.com'; 'gopherwoodinfo@gmail.com'; 'julio@greenlabelconstruction.com'; 'carlos@groupii.us'; 'jmatute@gurrimatute.com'; 'rudy@hrconmiami.com'; 'haberandplumbing@bellsouth.net'; 'hbconstructiongroupcorp@gmail.com'; 'yrhtc@aol.com';

To: 'rtyler@igwtconstructioninc.com'; 'robert@imetal.us'; 'isabella@ics-international.net';
'isabelica2005@yahoo.com'; 'prios@imhotepconstructiongroup.com';
'7150inframaster@att.net'; 'lisidore@hotmail.com'; 'josecperello@yahoo.com';
'info@jhcontractors.net'; 'jpmoraninc@aol.com';
'j.kuperman@jskarchitecturalgroup.com'; 'jcmdev@bellsouth.net'; 'jorrincmc@aol.com';
'mccammonk@bellsouth.net'; 'fbberhane002@bellsouth.net';
'pat@ktconstructionservices.com'; 'lwray@lawconstructiongrp.com'; 'leston52@aol.com';
'lawrence@lpccookconstruction.com'; 'kgarcia@landel.net'; 'frank@leadexcorp.com';
'leedconstruction@yahoo.com'; 'leyramconst@yahoo.com';
'carmen@llorenscontracting.com'; 'luiyi@lyconstruction.us';
'alberto@mnconstruction.us'; 'contact@magconstructions.com';
'president@mcoconstruction.net'; 'maestreconstruction@gmail.com';
'marcus@marscontractors.com'; 'marin_marin@bellsouth.net'; 'negama11
@hotmail.com'; 'csbe@maxongroupe.com'; 'pablo@mcqgroup.com';
'mdiazcorp@aol.com'; 'rmiller@milbornellc.com'; 'mguerrero@mngcconstruction.com';
'emartin@mrcc.us'; 'rsilvanaminconst@aol.com'; 'nebenkaconstructionllc@gmail.com';
'ordeanconstruct@yahoo.com'; 'sgil202433@aol.com'; 'paliu@psaonline.com';
'miguel@paradiseconstruction.us'; 'paragon@bellsouth.net';
'jpg@nandjconstruction.com'; 'pae20068@gmail.com'; 'gperry@perrintl.com';
'info@piersoninc.net'; 'pinecrestgroup@bellsouth.net'; 'jean1duret@gmail.com';
'cplaceres@bellsouth.net'; 'gabe@pp3construction.com'; 'presbuild@bellsouth.net';
'prestigedevelopers@hotmail.com'; 'pcmtllc@yahoo.com';
'amoss@primaryconstructioninc.com'; 'julio.amoedo@proservicegroupllc.com';
'info@qualitaconstruction.com'; 'qdcinc@aol.com'; 'queiroconstruction@gmail.com';
'saulr54@gmail.com'; 'info@rjrconstruction.com'; 'r2_builders@yahoo.com'; 'rcon14
@gmail.com'; 'dax06@aol.com'; 'contractorwork@bellsouth.net';
'holly@reliantamerica.com'; 'silvio@roadway-construction.com'; 'robert@rbgcinc.com';
'sk.contractor@gmail.com'; 'farah@saconsultants.co'; 'info@sagomacs.com';
'rsalani@salanicorp.com'; 'salomon@salomonroofing.com'; 'slazarco@gmail.com';
'sm.interconsulting@gmail.com'; 'smarhouse@bellsouth.net';
'solaresconstruction@gmail.com'; 'hamid@scmiami.com';
'mike@straightaheadconstruction.com'; 'carmen.sueiro@sueirogroup.com';
'supremeceiling@comcast.net'; 'realtorsmith@hotmail.com'; 'laz@teamsymmetry.com';
'antonio@tcfbuilders.com'; 'arguellesh@bellsouth.net'; 'ths@tcscorp.com';
'jordonez@tequestaconstruction.com'; 'donstruction@gmail.com';
'service@projectoncall.com'; 'wchester@thechestergroup.com';
'carlosadrian@thecombinedgroup.com'; 'jscooper@gaconstructiongroup.com';
'thestoutgroupllc@gmail.com'; 'luis@theveninenterprises.com'; 'titancongr@aol.com';
'uniquemiami1@gmail.com'; 'topcraftsinc@hotmail.com'; 't-r-c@live.com';
'pschvartz@trintecinc.com'; 'jrenaurt@turnkeyconstruction.biz';
'lc@uniqueconstructioninc.com'; 'kirk@uniquesteelerectors.com'; 'urvej@yaho.com';
'vec.corp@yahoo.com'; 'vendall2@bellsouth.net'; 'vinwardcc@yahoo.com';
'williams30gonzalez@yahoo.com'; 'williejr@walkergconstruction.com';
'yoly@zahlene.com'

Cc: Johnson, Laurie (ISD); White Jr., Tyrone (ISD); Castellanos, Ruth (ISD); Martin, Marcia (ISD)

Subject: AAA - Hot and Cold Food Stations

Attachments: RFI0006 - AA Arena - Cold Food Station.pdf; RFI0006 - AA Arena - Hot Food Station.pdf

Please note that this is a separate inquiry although it is very similar to one sent just prior.

Good afternoon;

SBD has received an inquiry from a Non-User Department. Attached you will find a request with the specifications for **two (2) food stations** made up of multiple components that the Arena needs to procure in anticipation of the basketball season. There is a very tight window to meet fabrication and installation to ensure that these kiosks are in place and functional prior to the basketball season.

Please review the information (ATTACHED) advise if your firm can provide the items as requested.

The deadline for responses is Friday August 21, 2015 at 4:00 PM. Please reply to this email as follows:

Name of Firm _____
Yes _____ **I am able to provide the items as indicated**
NO _____ **I am Not able to provide the items as indicated**

Thank you very much for your timely response.

Regards

Coralee W-Taylor

Miami Dade County Internal Services Department
Small Business Development Division
111 NW 1st Street, 19 fl
Miami, FL 33128
☎ (305) 375-3115 | 📠 (305) 375-3160

miamidade.gov
"Delivering Excellence Every Day"

"For the New Project Review & Analysis Process"



Click on our new website

<http://www.miamidade.gov/internalservices/small-business.asp>

www.miamidade.gov/internalservices

Connect With Us on [Twitter](#) | [Facebook](#) | [Instagram](#)