

**STATEMENT OF WORK (SOW)
as of June 24, 2014**

1. Contracting Officer's Representative (COR): TBD.

2. Contract Title. Food Tray Make-up & Conveyor System – Relocation of Kitchen

3. Background.

The intent of this contract is for the Cincinnati Department of Veteran Affairs Medical Center to procure (1) tray make up conveyor system and installation for the relocation of the kitchen project.

4. Scope.

The procurement of this equipment will be utilized in N&FS for the purpose of preparing trays during meal service for patients.

5. Specific Tasks.

The Cincinnati Department of Veteran Affairs Medical Center (Cincinnati VAMC) intends to utilize this piece of equipment to prepare trays from the kitchen area for patients on the wards. Tray make up conveyor will allow for easy placement of items as the tray moves down the tray line. The conveyor makes the tray accessible for both hot food service as well as cold food service. The tray line itself needs to be able to accommodate power sources for at least 10 outlets on each side of the conveyor (outlets should be compatible with toaster, milk, plate warmer, ice cream box, reach in refrigerators, hot food table, grill, blast chiller, etc. that may need 208 and 120 Volts.

TECHNICAL REQUIREMENTS NEEDED FOR TRAY MAKE UP CONVEYOR

- Width: 22 inches wide
- Belt width: 9 ¾ inches
- Length: 22 feet
- Height: from ground 35 ½ inches – 36 ½ inches
- 18.4 kVA
- 120 volt single phase and 208 volt 3 phase
- Accommodate trays up to 15 inches wide
- ½ inch diameter Dura-san belting
- Stainless Steel
- Equipped with an on/off switch
- Automatic shut off when tray reaches the end of the conveyor
- Electrical wired to splash proof SCR controller with low voltage and overload protection.
- All bearings to be heavy duty ball type, with sealed lubrication
- Start end to be provided with 12" long tray rest. Discharge end to have 20" long tray pick up area
- Automatic
- Must be custom made
- Belt washer with recirculating water

- Tray line itself to accommodate power source for at least 10 outlets on each side of the conveyor (outlets should be compatible with toaster, milk, plate warmer, ice cream box, reach in refrigerators, hot food table, grill, blast chiller, etc. Outlets need to accommodate volts of 120 and 208

6. Performance Monitoring.

Once the tray make up conveyor for N&FS is delivered and installed by vendor performance of contract will be completed.

7. Security Requirements.

The C&A requirements do not apply and a Security Accreditation Package is not required.

8. Government-Furnished Equipment (GFE)/Government-Furnished Information (GFI).

No GFE/GFI is required with this contract.

9. Other Pertinent Information or Special Considerations.

a. Inspection and Acceptance Criteria. Once equipment is received, COR will notify CO of completion and acceptance of contract.

10. Place of Performance. This work will be performed at the Cincinnati VAMC within Nutrition and Food Service.

11. Delivery Schedule. Delivery and installation complete no later than 8/1/2014.