

**SALIENT CHARACTERISTICS**  
**As of 4/23/2014**

1. **Contract Title:** Cold Food Server Table
2. **Background.** Cold table will be used on the tray service line to store cold food at the appropriate temperature while plating food. It is essential to the operation.
3. **Scope.** To purchase and deliver equipment. No installation or contractor involvement is needed.
4. **Specific Tasks.**

**4.1 Task 1.** Cold Table

This cold table shall accommodate 6 full hotel pans (6 wells wide) while having the ability to maintain cold food temperature under 41°F for up to 4 hours. The 6 well unit needs to have the ability to hold fractional pans, and the equipment required to do this shall be included. It shall to be reinforced with heavy gauge channel for durability. Below the upper cold wells needs to be an enclosed, cold storage area shall be capable of holding a minimum of 4 full hotel pans, with wire racks and hinged doors. The unit shall be stainless steel, have a functioning drain for the upper wells with a spigot under the unit and the cold holding areas shall be insulated. Unit must have a bumper to prevent damage around the entire unit. The unit must have an overshef with light and sneeze guard (be able to place plates/pans/trays above cold table), and drop tray slide on operator side. The unit shall be on 6" swivel, non-marking casters with 2 total lock brakes (4 casters total). Electrical is 120volt, 60hz, single phase, 8 amps. Unit height shall be between 36" and 37" tall.

**Deliverables:** (2 Each) Cold Tables in good working condition

5. **Performance Monitoring** Upon receipt of all equipment and confirmation the units work is when the contactor has met their requirements.
6. **Place of Performance.** VA Medical Center, 17273 State Route 104, Chillicothe, Ohio 45601
7. **Period of Performance (Date of Delivery for one time purchase:** 45 days from order received.
8. **Delivery Schedule.** All items should be delivered at one time.