

**ATTACHMENT - STATEMENT OF WORK (SOW)
Cook-Serve Dining Kiosks - Kerrville VAMC (KMC) Audie Murphy VAMC (ALM)**

Project Description:

This requirement is to purchase a new Veteran Centered Dining system. The system includes custom kiosks in the Kerrville VAMC and in the Audie L. Murphy VAMC Community Living Center (CLC) and Polytrauma Transitional Rehabilitation Program (PTRP) building.

Site 1: Eagles Landing Kiosk KMC- Statement of Work (SOW)

Eagles Landing KMC 6th Floor (6A) building 11 Room 626

Maximum Capacity: 20

Veterans in this area are “short stay,” and they do not stay beyond 90 days. They may be in rehabilitation or hospice. Many of these veterans choose to eat in their rooms.

Room blueprint included

Delivery location: Kerrville VAMC, Sixth Floor 6A, Building 11, Room 626

Specifications: Custom designed counter to include

- Eagles Landing, Serving area (kiosk) to accommodate all required serving equipment and lockable storage to house countertop waffle maker, induction plates, toaster, soup pot, dishes, cups bowls, flatware and condiments for 3 meals.
- Kiosk must be designed for area without HVAC and plumbing.
- Kiosk to be constructed of durable, NFS certified materials that are easily cleaned and present a non-institutional appearance.
- Countertop to be constructed of durable ceasar stone grade or higher. Counter should have clean , non-porous and non-institutional appearance. Color selection as approved by VA.
- Counter to include prewired breaker panel with single shut off and receptacles as needed per final approved counter design for all listed equipment. Breaker access must be secured and locked when not in use.
- Counter should accommodate tray assembly and must have some type of slide or continuous counter space to hold trays during assembly.
- Manufacturer to install all necessary drop-ins per final approved counter design.
- Counter price to include delivery and set in place, seaming of counter tops, and installation and testing of all drop-ins.
- Kiosk to accommodate refrigerator, multi-portion point of service cart and space for countertop cooking.
- Hot/Cold tray delivery cart and tray retrieval cart should accommodate the trays purchased.
- Requirement is to have ample, lockable storage for one day's china, utensil and flatware use and for the small equipment (toaster, induction burner etc.) to be stored when not in use.

Air Curtain Refrigerator (1)

- Pass Thru doors for ease of stocking from rear
- Glass Door Rear
- Half Glass door Front to accommodate a standard counter height of 34”
- It is acceptable to have a glass door on the work (rear) side and a solid stainless steel, open, slide and glide door on the front (service) side that is counter height with an air curtain on that side as long as the front is accessible for the servers, and it is not obstructive to the process of loading cold items during the storage period before the meals are served and in unloading for service during meal service.

- Doors hinge left or right. Design must take into account any space requirements.
- Adjustable shelves to accommodate up to 15 full sheet pans of product. Gravity fed system is acceptable.
- 115/60/1 15.7amps
- Nema: 5-20P R-134a
- Bottom mount compressor
- Eco-friendly refrigerant
- Dimensions: preferred 29"W x 25"D x 80"H

Multi-portion Point of Service Cart (1)

- Minimum of 3 timed operating cycles which can be preprogrammed
- Automatic start capability
- Dual oven capacity which supports
 - cook/serve
 - cook/chill
 - hot holding
 - baking simple foods and pastries
- Durable NSF certified frame
- Lockable doors, preferably glass panels for easy viewing of product
- Alarms to alert cycle completion, open oven doors etc.
- Steam evacuation system to remove excess condensation
- Full or half heated top for holding foods hot while serving. Design of the kiosk must be capable of cold food service.
- Overhead shelf and undershelf heat light to keep food warm during service
- Touch screen control panel with HAACP monitoring system available if compatible with VA Information security standards.
- Easy read status of cycle, function and features.
- THREE PHASE - 208V - 60Hz - Qty 1
- N+G Nema: L21-20P X 2 power sources

Heated and cooled tray delivery cart (1)

- Self Contained Air heated and cooled tray delivery cart.
- Cart to hold minimum of 20 trays
- Flat top design with rails to transport condiment baskets
- Stainless Steel or aluminum frame and chassis
- Lightweight insulated doors
- Door latches made of antimicrobial and fungistatic materials that prevents bacteria growth preferred. Doors to have latches to hold doors open during service.
- Easy to read and operate control panel. Preferred that the control panel must maintain program when unplugged. Programmable with cycle, temperatures and time
- Holding cycle available
- Audible alarms when cycles are completed
- Heavy duty bumper wrap
- Ergonomic handles for ease of maneuvering
- 6 non-marking castors

- Cart chambers compliant with health NSF/ANSI standards
- Easily cleanable
- Trays purchased should fit the cart

Tray retrieval carts (2)

- 20 tray capacity minimum
- 5 “ ledge spacing to accommodate food packaging
- Tray dimensions not to be determined until purchase of tray delivery cart
- Constructed of durable and NSF certified materials
- Enclosed with door on front
- Quiet ride castors that swivel for ease of maneuver
- Bumper wrap
- Trays purchased should fit the cart

Trays (20) Trays should fit into the hot/cold holding cart and tray retrieval cart

- Size adequate to hold entrée plate, salad, dessert, bread, utensils and beverages
- Durable construction
- High temperature dishwasher safe
- Color and finish selection to be confirmed during post-award conference

Site 2: Sky Blue Vista Kiosk KMC- Statement of Work (SOW)

Sky Blue Vista KMC 6th Floor (6B) building 11 Room 661

This is a long-term care area predominately and most veterans are encouraged to eat in the dining room.

***Location of Kiosk: the location for the space has changed on Sky Blue Vista to occupy the storage closet in the corner of the dining room since the Industry Days tour.**

Maximum Capacity: 22

Room blueprint included

Delivery location: Kerrville VAMC, sixth floor 6B building 11 Room 661

Specifications: Custom designed counter to include

- Sky Blue Vista, Serving area (kiosk) to accommodate all required serving equipment and lockable storage to house countertop waffle maker, induction plates, toaster, soup pot, dishes, cups bowls, flatware and condiments for 3 meals.
- Kiosk must be designed for area without HVAC and plumbing.
- Kiosk to be constructed of durable, NFS certified materials that are easily cleaned and present a non-institutional appearance.
- Countertop to be constructed of durable ceasar stone grade or higher. Counter should have clean , non-pourous and non-institutional appearance. Color selection as approved by VA.
- Counter to include prewired breaker panel with single shut off and receptacles as needed per final approved counter design for all listed equipment. Breaker access must be secured and locked when not in use.
- Counter should accommodate tray assembly and must have some type of slide or continuous counter space to hold trays during assembly.
- Manufacturer to install all necessary drop-ins per final approved counter design.

- Counter price to include delivery and set in place, seaming of counter tops, and installation and testing of all drop-ins.
- Kiosk to accommodate refrigerator, multi-portion point of service cart and space for countertop cooking.
- Hot/Cold tray delivery cart and Tray Retrieval cart should accommodate the trays purchased.

Air Curtain Refrigerator (1)

- Pass Thru doors for ease of stocking from rear
- Glass Door Rear
- Half Glass door Front to accommodate a standard counter height of 34"
- Doors Hinge Left or Right
- Adjustable shelves to accommodate up to 15 full sheet pans of product
- 115/60/1 15.7amps
- Nema: 5-20P R-134a
- Bottom mount compressor
- Eco-friendly refrigerant
- Dimensions: not to exceed 29"W x 25"D x 80"H

Multi-portion Point of Service Cart (1)

- Minimum of 3 timed operating cycles which can be preprogrammed
- Automatic start capability
- Dual oven capacity which supports
 - cook/serve
 - cook/chill
 - hot holding
 - baking simple foods and pastries
- Durable NSF certified frame
- Lockable doors with glass panels for easy viewing of product
- Alarms to alert cycle completion, open oven doors etc.
- Steam evacuation system to remove excess condensation
- Full or half heated top for holding foods hot while serving
- Overhead shelf and undershelf heat light to keep food warm during service
- Touch screen control panel with HAACP monitoring system available if compatible with VA Information security standards.
- Easy read status of cycle, function and features.
- THREE PHASE - 208V - 60Hz - Qty 1
- N+G Nema: L21-20P X 2 power sources

Heated and cooled tray delivery cart (1)

- Self Contained Air heated and cooled tray delivery cart.
- Cart to hold minimum of 20 trays
- Flat top design with rails to transport condiment baskets
- Stainless Steel frame and chassis
- Lightweight insulated doors
- Door latches made of antimicrobial and fungistatic materials that prevents bacteria growth. Doors to have latches to hold doors open during service.

- Easy to read and operate control panel that is displayed even if cart is unplugged from electrical outlets.
- Programmable with cycle, temperatures and time
- Holding cycle available
- Audible alarms when cycles are completed
- Heavy duty bumper wrap
- Ergonomic handles for ease of maneuvering
- 6 non-marking castors
- Cart chambers compliant with health NSF/ANSI standards
- Easily cleanable
- Trays purchased should fit the cart

Tray retrieval carts (2)

- 20 tray capacity minimum
- 5 “ ledge spacing to accommodate food packaging
- Tray dimensions not to be determined until purchase of tray delivery cart
- Constructed of durable and NSF certified materials
- Enclosed with door on front
- Quite ride castors that swivel for ease of maneuver
- Bumper wrap
- Trays purchased should fit the cart

Trays (19)

Trays should fit into the hot/cold holding cart and tray retrieval cart

- Size adequate to hold entrée plate, salad, dessert, bread, utensils and beverages
- Durable construction
- High temperature dishwasher safe
- Color and finish selection to be confirmed during post-award conference

Site 3: Home of the Brave KMC- Statement of Work (SOW)

Home of the Brave KMC 1st floor of building 96

This is a “gated” dementia unit; all veterans eat in the dining room. More than 50% require assistance to eat their meals.

Maximum Capacity: 21

Room blueprint included

Delivery location: Kerrville VAMC, 1st floor of building 96

Specifications: Custom designed counter to include

- Home of the Brave, Serving area (kiosk) to accommodate all required serving equipment and lockable storage to house countertop waffle maker, induction plates, toaster, soup pot, dishes, cups bowls, flatware and condiments for 3 meals.
- Kiosk must be designed for area without HVAC and plumbing.
- Kiosk to be constructed of durable, NFS certified materials that are easily cleaned and present a non-institutional appearance.

- Countertop to be constructed of durable ceasar stone grade or higher. Counter should have clean , non-pourous and non-institutional appearance. Color selection as approved by VA.
- Counter to include prewired breaker panel with single shut off and receptacles as needed per final approved counter design for all listed equipment. Breaker access must be secured and locked when not in use.
- Counter should accommodate tray assembly and must have some type of slide or continuous counter space to hold trays during assembly.
- Manufacturer to install all necessary drop-ins per final approved counter design.
- Counter price to include delivery and set in place, seaming of counter tops, and installation and testing of all drop-ins.
- Kiosk to accommodate refrigerator, multi-portion point of service cart and space for countertop cooking.
- Hot/Cold tray delivery cart and Tray Retrieval cart should accommodate the trays purchased.

Air Curtain Refrigerator (1)

- Pass Thru doors for ease of stocking from rear
- Glass Door Rear
- Half Glass door Front to accommodate a standard counter height of 34"
- Doors Hinge Left or Right
- Adjustable shelves to accommodate up to 15 full sheet pans of product
- 115/60/1 15.7amps
- Nema: 5-20P R-134a
- Bottom mount compressor
- Eco-friendly refrigerant
- Dimensions: not to exceed 29"W x 25"D x 80"H

Multi-portion Point of Service Cart (1)

- Minimum of 3 timed operating cycles which can be preprogrammed
- Automatic start capability
- Dual oven capacity which supports
 - cook/serve
 - cook/chill
 - hot holding
 - baking simple foods and pastries
- Durable NSF certified frame
- Lockable doors with glass panels for easy viewing of product
- Alarms to alert cycle completion, open oven doors etc.
- Steam evacuation system to remove excess condensation
- Full or half heated top for holding foods hot while serving
- Overhead shelf and undershelf heat light to keep food warm during service
- Touch screen control panel with HAACP monitoring system available if compatible with VA Information security standards.
- Easy read status of cycle, function and features.
- THREE PHASE - 208V - 60Hz - Qty 1
- N+G Nema: L21-20P X 2 power sources

Heated and cooled tray delivery cart (1)

- Self Contained Air heated and cooled tray delivery cart.

- Cart to hold minimum of 20 trays
- Flat top design with rails to transport condiment baskets
- Stainless Steel frame and chassis
- Lightweight insulated doors
- Door latches made of antimicrobial and fungistatic materials that prevents bacteria growth. Doors to have latches to hold doors open during service.
- Easy to read and operate control panel that is displayed even if cart is unplugged from electrical outlets.
- Programmable with cycle, temperatures and time
- Holding cycle available
- Audible alarms when cycles are completed
- Heavy duty bumper wrap
- Ergonomic handles for ease of maneuvering
- 6 non-marking castors
- Cart chambers compliant with health NSF/ANSI standards
- Easily cleanable
- Trays purchased should fit the cart

Tray retrieval carts (1)

- 20 tray capacity minimum
- 5 “ ledge spacing to accommodate food packaging
- Tray dimensions not to be determined until purchase of tray delivery cart
- Constructed of durable and NSF certified materials
- Enclosed with door on front
- Quite ride castors that swivel for ease of maneuver
- Bumper wrap
- Trays purchased should fit the cart

Trays (19)

Trays should fit into the hot/cold holding cart and tray retrieval cart

- Size adequate to hold entrée plate, salad, dessert, bread, utensils and beverages
- Durable construction
- High temperature dishwasher safe
- Color and finish selection to be confirmed during post-award conference

Site 4: Heroes Haven KMC- Statement of Work (SOW)

Heroes Haven KMC 2nd floor of building 96

This is a long-term care area predominately and most veterans are encouraged to eat in the dining room, although some choose to eat in their rooms.

Maximum Capacity: 25

Room blueprint included

Delivery location: Kerrville VAMC, 2nd floor of building 96, The Bistro

Specifications: Custom designed counter to include

- Heroes Haven, Serving area (kiosk) to accommodate all required serving equipment and lockable storage to house countertop waffle maker, induction plates, toaster, soup pot, dishes, cups bowls, flatware and condiments for 3 meals.
- Kiosk must be designed for area without HVAC and plumbing.
- Kiosk to be constructed of durable, NFS certified materials that are easily cleaned and present a non-institutional appearance.
- Countertop to be constructed of durable ceasar stone grade or higher. Counter should have clean , non-porous and non-institutional appearance. Color selection as approved by VA.
- Counter to include prewired breaker panel with single shut off and receptacles as needed per final approved counter design for all listed equipment. Breaker access must be secured and locked when not in use.
- Counter should accommodate tray assembly and must have some type of slide or continuous counter space to hold trays during assembly.
- Manufacturer to install all necessary drop-ins per final approved counter design.
- Counter price to include delivery and set in place, seaming of counter tops, and installation and testing of all drop-ins.
- Kiosk to accommodate refrigerator, multi-portion point of service cart and space for countertop cooking.
- Hot/Cold tray delivery cart and Tray Retrieval cart should accommodate the trays purchased.

Air Curtain Refrigerator (1)

- Pass Thru doors for ease of stocking from rear
- Glass Door Rear
- Half Glass door Front to accommodate a standard counter height of 34”
- Doors Hinge Left or Right
- Adjustable shelves to accommodate up to 15 full sheet pans of product
- 115/60/1 15.7amps
- Nema: 5-20P R-134a
- Bottom mount compressor
- Eco-friendly refrigerant
- Dimensions: not to exceed 29”W x 25”D x 80”H

Multi-portion Point of Service Cart (1)

- Minimum of 3 timed operating cycles which can be preprogrammed
- Automatic start capability
- Dual oven capacity which supports
 - cook/serve
 - cook/chill
 - hot holding
 - baking simple foods and pastries
- Durable NSF certified frame
- Lockable doors with glass panels for easy viewing of product
- Alarms to alert cycle completion, open oven doors etc.
- Steam evacuation system to remove excess condensation
- Full or half heated top for holding foods hot while serving
- Overhead shelf and undershelf heat light to keep food warm during service
- Touch screen control panel with HAACP monitoring system available if

- compatible with VA Information security standards.
- Easy read status of cycle, function and features.
- THREE PHASE - 208V - 60Hz - Qty 1
- N+G Nema: L21-20P X 2 power sources

Heated and cooled tray delivery cart (1)

- Self Contained Air heated and cooled tray delivery cart.
- Cart to hold minimum of 20 trays
- Flat top design with rails to transport condiment baskets
- Stainless Steel frame and chassis
- Lightweight insulated doors
- Door latches made of antimicrobial and fungistatic materials that prevents bacteria growth. Doors to have latches to hold doors open during service.
- Easy to read and operate control panel that is displayed even if cart is unplugged from electrical outlets.
- Programmable with cycle, temperatures and time
- Holding cycle available
- Audible alarms when cycles are completed
- Heavy duty bumper wrap
- Ergonomic handles for ease of maneuvering
- 6 non-marking castors
- Cart chambers compliant with health NSF/ANSI standards
- Easily cleanable
- Trays purchased should fit the cart

Tray retrieval carts (1)

- 20 tray capacity minimum
- 5 “ ledge spacing to accommodate food packaging
- Tray dimensions not to be determined until purchase of tray delivery cart
- Constructed of durable and NSF certified materials
- Enclosed with door on front
- Quite ride castors that swivel for ease of maneuver
- Bumper wrap
- Trays purchased should fit the cart

Trays (20)

Trays should fit into the hot/cold holding cart and tray retrieval cart

- Size adequate to hold entrée plate, salad, dessert, bread, utensils and beverages
- Durable construction
- High temperature dishwasher safe
- Color and finish selection to be confirmed during post-award conference

Site 5: Hitching Post Café (3rd Dining Room) KMC- Statement of Work (SOW)

Hitching Post Café (Third Floor Dining Room) KMC 3rd floor, Bldg 11, room 347

This is a dining room that will offer lunch only seven days a week. The idea is to offer a themed menu that differs from what is being served in the CLCs.

Maximum Capacity: 27

Room blueprint included

Delivery location: Kerrville VAMC, 3rd floor of building 11, Room 347

Specifications: Custom designed counter to include

- Contracted as Best Value/Trade off
- Hitching Post Cafe, Serving area (kiosk) to accommodate all required serving equipment and lockable storage to house countertop conveyor oven, waffle maker, induction plates, toaster, soup pot, (specs for equipment available upon request) dishes, cups bowls, flatware and condiments for 3 meals.
- Kiosk must be designed for area without HVAC and plumbing.
- Kiosk to be constructed of durable, NFS certified materials that are easily cleaned and present a non-institutional appearance.
- Countertop to be constructed of durable ceasar stone grade or higher. Counter should have clean , non-pourous and non-institutional appearance. Color selection as approved by VA.
- Counter to include prewired breaker panel with single shut off and receptacles as needed per final approved counter design for all listed equipment. Breaker access must be secured and locked when not in use.
- Counter should accommodate tray assembly and must have some type of slide or continuous counter space to hold trays during assembly.
- Manufacturer to install all necessary drop-ins per final approved counter design.
- Counter price to include delivery and set in place, seaming of counter tops, and installation and testing of all drop-ins.
- Kiosk to accommodate refrigerator, multi-portion point of service cart, refrigerated sandwich cart, conveyor oven and space for countertop cooking.
- Kiosk should be configured to not allow confused veterans to access the interior of the kiosk.
- Hot/Cold tray delivery cart and Tray Retrieval cart should accommodate the trays purchased.

Air Curtain Refrigerator (1)

- Pass Thru doors for ease of stocking from rear
- Glass Door Rear
- Half Glass door Front to accommodate a standard counter height of 34"
- Doors Hinge Left or Right
- Adjustable shelves to accommodate up to 15 full sheet pans of product
- 115/60/1 15.7amps
- Nema: 5-20P R-134a
- Bottom mount compressor
- Eco-friendly refrigerant
- Dimensions: not to exceed 29"W x 25"D x 80"H

Multi-portion Point of Service Cart (1)

- Minimum of 3 timed operating cycles which can be preprogrammed
- Automatic start capability
- Dual oven capacity which supports

- cook/serve
 - cook/chill
 - hot holding
 - baking simple foods and pastries
- Durable NSF certified frame
- Lockable doors with glass panels for easy viewing of product
- Alarms to alert cycle completion, open oven doors etc.
- Steam evacuation system to remove excess condensation
- Full or half heated top for holding foods hot while serving
- Overhead shelf and undershelf heat light to keep food warm during service
- Touch screen control panel with HAACP monitoring system available if compatible with VA Information security standards.
- Easy read status of cycle, function and features.
- THREE PHASE - 208V - 60Hz - Qty 1
- N+G Nema: L21-20P X 2 power sources

Heated and cooled tray delivery cart (1)

- Self Contained Air heated and cooled tray delivery cart.
- Cart to hold minimum of 20 trays
- Flat top design with rails to transport condiment baskets
- Stainless Steel frame and chassis
- Lightweight insulated doors
- Door latches made of antimicrobial and fungistatic materials that prevents bacteria growth. Doors to have latches to hold doors open during service.
- Easy to read and operate control panel that is displayed even if cart is unplugged from electrical outlets.
- Programmable with cycle, temperatures and time
- Holding cycle available
- Audible alarms when cycles are completed
- Heavy duty bumper wrap
- Ergonomic handles for ease of maneuvering non-marking castors
- Cart chambers compliant with health NSF/ANSI standards
- Easily cleanable
- Trays purchased should fit the cart

Tray retrieval carts (1)

- 20 tray capacity minimum
- 5 “ ledge spacing to accommodate food packaging
- Tray dimensions not to be determined until purchase of tray delivery cart
- Constructed of durable and NSF certified materials
- Enclosed with door on front
- Quite ride castors that swivel for ease of maneuver

- Bumper wrap

Refrigerated Sandwich Cart (1)

- Refrigerated counter/salad top
- 36”L, 30”D, two section, (2) 18” doors, (8) 1/6 pan capacity, with cutting board, stainless steel exterior, 6” legs
- rear mounted self contained refrigeration system
- Caster, 4” legs for 33” work height
- One year parts and compressore warranty
 - 115v/60/1-ph, 5.5 amps, NEMA 5-15P
- Trays purchased should fit the cart

Trays (20)

Trays should fit into the hot/cold holding cart and tray retrieval cart

- Size adequate to hold entrée plate, salad, dessert, bread, utensils and beverages
- Durable construction
- High temperature dishwasher safe
- Color and finish selection to be confirmed during post-award conference

Site 6: ALM CLC- Statement of Work (SOW)

Audie Murphy CLC-2nd floor

Maximum Capacity: 52

Room blueprint included

Delivery location: San Antonio, Audie Murphy VAMC, CLC 2nd floor dining room

Specifications: Custom designed counter to include

- Audie Murphy CLC, Serving area (kiosk) to accommodate all required serving equipment and lockable storage to house countertop waffle maker, induction plates, toaster, soup pot, dishes, cups bowls, flatware and condiments for 3 meals.
- Kiosk must be designed for area without HVAC and plumbing.
- Kiosk to be constructed of durable, NFS certified materials that are easily cleaned and present a non-institutional appearance.
- Countertop to be constructed of durable ceasar stone grade or higher. Counter should have clean , non-pourous and non-institutional appearance. Color selection as approved by VA.
- Counter to include prewired breaker panel with single shut off and receptacles as needed per final approved counter design for all listed equipment . Breaker access must be secured and locked when not in use.
- Counter should accommodate tray assembly and must have some type of slide or continuous counter space to hold trays during assembly.
- Manufacturer to install all necessary drop-ins per final approved counter design.
- Counter price to include delivery and set in place, seaming of counter tops, and installation and testing of all drop-ins.
- Kiosk to accommodate refrigerator, multi-portion point of service cart and space for countertop cooking.
- Hot/Cold tray delivery cart and Tray Retrieval cart should accommodate the trays purchased.

Air Curtain Refrigerator (1)

- Pass Thru doors for ease of stocking from rear

- Glass Door Rear
- Half Glass door Front to accommodate a standard counter height of 34"
- Doors Hinge Left or Right
- Adjustable shelves to accommodate up to 15 full sheet pans of product
- 115/60/1 15.7amps
- Nema: 5-20P R-134a
- Bottom mount compressor
- Eco-friendly refrigerant
- Dimensions: not to exceed 29"W x 25"D x 80"H

Multi-portion Point of Service Cart (1)

- Minimum of 3 timed operating cycles which can be preprogrammed
- Automatic start capability
- Dual oven capacity which supports
 - cook/serve
 - cook/chill
 - hot holding
 - baking simple foods and pastries
- Durable NSF certified frame
- Lockable doors with glass panels for easy viewing of product
- Alarms to alert cycle completion, open oven doors etc.
- Steam evacuation system to remove excess condensation
- Full or half heated top for holding foods hot while serving
- Overhead shelf and undershelf heat light to keep food warm during service
- Touch screen control panel with HAACP monitoring system available if compatible with VA Information security standards.
- Easy read status of cycle, function and features.
- THREE PHASE - 208V - 60Hz - Qty 1
- N+G Nema: L21-20P X 2 power sources

Heated and cooled tray delivery cart (10)

- Self Contained Air heated and cooled tray delivery cart.
- Cart to hold minimum of 20 trays
- Flat top design with rails to transport condiment baskets
- Stainless Steel frame and chassis
- Lightweight insulated doors
- Door latches made of antimicrobial and fungistatic materials that prevents bacteria growth. Doors to have latches to hold doors open during service.
- Easy to read and operate control panel that is displayed even if cart is unplugged from electrical outlets.
- Programmable with cycle, temperatures and time
- Holding cycle available
- Audible alarms when cycles are completed
- Heavy duty bumper wrap
- Ergonomic handles for ease of maneuvering

- 6 non-marking castors
- Cart chambers compliant with health NSF/ANSI standards
- Easily cleanable
- Trays purchased should fit the cart

Tray retrieval carts (11)

- 20 tray capacity minimum
- 5 “ ledge spacing to accommodate food packaging
- Tray dimensions not to be determined until purchase of tray delivery cart
- Constructed of durable and NSF certified materials
- Enclosed with door on front
- Quiet ride castors that swivel for ease of maneuver
- Bumper wrap
- Trays purchased should fit the cart

Trays (336) Trays should fit into the hot/cold holding cart and tray retrieval cart

- Size adequate to hold entrée plate, salad, dessert, bread, utensils and beverages
- Durable construction
- High temperature dishwasher safe
- Color and finish selection to be confirmed during post-award conference

Site 7: PTRP Kiosk- Statement of Work (SOW)

Polytrauma Transitional Rehabilitation Program (PTRP) Kiosk

Maximum Capacity: 10

This is a rehab unit, the only meal served from the kiosk will be the evening meal, most patients can serve themselves, so service should be safe for these individuals.

Room blueprint included

Delivery location: San Antonio, PTRP 4949 Gus Eckert Road, San Antonio 78240

Specifications: Custom designed counter to include

- PTRP, Serving area (kiosk) to accommodate all required serving equipment and lockable storage for dishes, cups bowls, flatware and condiments for 1 meal.
- Kiosk must be designed for area without HVAC and plumbing.
- Kiosk to be constructed of durable, NFS certified materials that are easily cleaned and present a non-institutional appearance.
- Counter to include prewired breaker panel with single shut off and receptacles as needed per final approved counter design for all listed equipment . Breaker access must be secured and locked when not in use.
- Manufacturer to install all necessary drop-ins per final approved counter design.
- Kiosk to accommodate refrigerator and multi-portion point of service cart

Air Curtain Refrigerator

- Pass Thru doors for ease of stocking from rear
- Glass Door Rear
- Half Glass door Front to accommodate a standard counter height of 34”

- Doors Hinge Left or Right
- Adjustable shelves to accommodate up to 15 full sheet pans of product
- 115/60/1 15.7amps
 - Nema: 5-20P R-134a
 - Bottom mount compressor
- Eco-friendly refrigerant
 - Dimensions: not to exceed 29"W x 25"D x 80"H

Multi-portion Point of Service Cart

- Minimum of 3 timed operating cycles which can be preprogrammed
- Automatic start capability
- Dual oven capacity which supports
 - cook/serve
 - cook/chill
 - hot holding
 - baking simple foods and pastries
- Durable NSF certified frame
- Lockable doors with glass panels for easy viewing of product
- Alarms to alert cycle completion, open oven doors etc.
- Steam evacuation system to remove excess condensation
- Full or half heated top for holding foods hot while serving
 - Overhead shelf and undershelf heat light to keep food warm during service
- Touch screen control panel with HAACP monitoring system available if compatible with VA Information security standards.
- Easy read status of cycle, function and features.
- THREE PHASE - 208V - 60Hz - Qty 1
- N+G Nema: L21-20P X 2 power sources

In addition to the equipment in the Kiosks listed above, there will also be an additional two pieces of equipment to be delivered to KMC (see above for project description, background, service, warranty, training and user and service manuals):

Air Curtain Refrigerator (1)

- Pass Thru doors for ease of stocking from rear
- Glass Door Rear
- Half Glass door Front to accommodate a standard counter height of 34"
- Doors Hinge Left or Right
- Adjustable shelves to accommodate up to 15 full sheet pans of product
- 115/60/1 15.7amps
- Nema: 5-20P R-134a
- Bottom mount compressor
- Eco-friendly refrigerant
- Dimensions: not to exceed 29"W x 25"D x 80"H

10. Multi-portion Point of Service Cart (1)

- Minimum of 3 timed operating cycles which can be preprogrammed
- Automatic start capability
- Dual oven capacity which supports
 - cook/serve

- cook/chill
 - hot holding
 - baking simple foods and pastries
- Durable NSF certified frame
- Lockable doors with glass panels for easy viewing of product
- Alarms to alert cycle completion, open oven doors etc.
- Steam evacuation system to remove excess condensation
- Full or half heated top for holding foods hot while serving
- Overhead shelf and undershelf heat light to keep food warm during service
- Touch screen control panel with HACCP monitoring system available if compatible with VA Information security standards.
- Easy read status of cycle, function and features.
- THREE PHASE - 208V - 60Hz - Qty 1
- N+G Nema: L21-20P X 2 power sources

General Requirements

- System cannot require plumbing or HVAC alteration to the site.
- System must be able to hold, retherm and bake bulk food.
- System must be a self-contained, standalone system.
- Tray delivery system must provide both dining room and in-room service.
- Kiosk must be capable of making tray for both room service and table service

Service: Installation to include labor and materials required to install kiosks at all sites, including but not limited to, receiving and moving new kiosk into room, assemble, level, feet and seam counters if necessary, make electrical interconnects in the counters, and connect counters to the existing building utilities. Uncrate packing materials for drop-in, buyout and roll in equipment. Put equipment in place, plug in all equipment, test and confirm operation.

Warranty: The vendor shall provide a standard warranty that includes at minimum 12 months. The warranty shall include service and support of the entire unit and accessories.

Training: Vendor or Manufactures representative will provide end user staff training on maintenance or cleaning.

User and Service Manuals: The vendor shall provide a complete printed sets as well as electronic version of operator manuals, service manuals, electronic schematics, troubleshooting guides and parts list for each bladder scan purchased for each medical center. These manuals will include all components and subassemblies, including those not manufactured by the vendor. Provide a manual or reference guide for how equipment should be cleaned and disinfected.