

PROPOSAL FORM

PROPOSAL FOR THE:
FOOD SERVICE EQUIPMENT CONTRACT
WESTERN IOWA

TECH COMMUNITY COLLEGE
CULINARY ARTS PROJECT – PHASE II
SIOUX CITY, IOWA

FOODLINES/ERICKSON SULLIVAN ARCHITECTS PROJECT NO. 23514

BID OPENING TIME: 11:00 AM Central Time
BID OPENING DATE: Wednesday, July 2, 2014
BID OPENING LOCATION: Board Room A507
Dr. Robert H. Kiser Building
Western Iowa Tech Community College
4647 Stone Avenue
Sioux City, Iowa

DATE: _____

Proposal Submitted To:

Dr. Terry Murrell, President
Western Iowa Tech Community College
4647 Stone Avenue
Sioux City, Iowa 51102

Proposal Submitted By:

(Company Name)

Addenda Received:

(Identify addenda received by the Number. Failure of any bidder to receive any addendum or interpretation of the specifications shall not relieve the bidder from any obligations specified in the bid request.)

PROPOSAL FOR THE CONTRACT FOR FOOD SERVICE EQUIPMENT INSTALLATION AT THE PROJECT KNOWN AS:

WITCC – Culinary Arts Remodeling Project – Phase II

June 18, 2014

FOOD SERVICE EQUIP
PROPOSAL FORM
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CULINARY ARTS PROJECT - PHASE II

WITCC, Sioux City, Iowa

PROPOSAL:

The undersigned, having examined the plans, project manual and related documents, and the site of the proposed work, and being familiar with all of the conditions surrounding the installation of the proposed project, including the availability of labor, hereby proposes to furnish all labor, materials and equipment to do the work in accordance with the Contract Documents of which this Proposal is a part and the terms and conditions set forth below:

Time of Commencement and Completion: The, undersigned proposes, upon full execution of the Agreement Between Owner and Contractor and upon receipt of written notice to proceed to immediately start the Work of the Contract and to complete the Work on or before December 19, 2014. The undersigned acknowledges the Liquidated Damages provision in this Proposal.

Tax Exempt Status: The Owner is exempt from payment of the State of Iowa Sales/Use Tax. Contractors will be required to obtain an Iowa Construction Sales Tax Exemption Certificate and Authorization Letter and a Sales Tax Exemption Number. Contact Brenda Bradley at WITCC, 712-274-6400 extension 1220, brenda.bradley@witcc.edu.

ITEMIZED PROPOSAL: It is the intent of the Owner to purchase all equipment from one vendor. Itemized quotations are required to allow the Owner to delete items from budgetary conditions if necessary. Equipment Substitutions shall be only allowed on those equipment items shown with a check box. Bid amounts for multiple quantities of an item are the total for all items

<u>Item</u>	<u>Description</u>	<u>Bid Amount</u>	Check if Substituted <u>Item</u>
100	Walk-In Cooler	\$ _____	<input type="checkbox"/>
101	Walk-In Freezer	\$ _____	<input type="checkbox"/>
102	Two-Door Reach-In-Refrigerator	\$ _____	<input type="checkbox"/>
103	Two-Door Reach-In Freezer (Two Required)	\$ _____	<input type="checkbox"/>
104	Worktop Refrigerator (Four Required)	\$ _____	<input type="checkbox"/>
105	Reach-In Freezer	\$ _____	<input type="checkbox"/>
106	Blast Chiller	\$ _____	<input type="checkbox"/>
200A	Eight-Burner Range (Two Required)	\$ _____	<input type="checkbox"/>
200B	Eight-Burner Range (Two Required)	\$ _____	<input type="checkbox"/>
201	Salamander (Four Required)	\$ _____	<input type="checkbox"/>
202	Fryer With Filter (Four Required)	\$ _____	<input type="checkbox"/>

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203	Griddle (Four Required)	\$ _____	<input type="checkbox"/>
204	Smoker (Two Required)	\$ _____	<input type="checkbox"/>
205	Steam Jacketed Kettle	\$ _____	<input type="checkbox"/>
206	Charbroiler (Four Required)	\$ _____	<input type="checkbox"/>
207	Exhaust Hood	\$ _____	
207A	Exhaust Hood	\$ _____	
208	Rotating Rack Oven	\$ _____	<input type="checkbox"/>
209	Proof And Hold Cabinet	\$ _____	<input type="checkbox"/>
210	Exhaust Hood - Bakery	\$ _____	
211	Convection Oven	\$ _____	<input type="checkbox"/>
212	Deck Oven	\$ _____	<input type="checkbox"/>
213	Six-Burner Range	\$ _____	<input type="checkbox"/>
214	Spare Number	\$ _____	<input type="checkbox"/>
215	Hot Holding Cabinet	\$ _____	<input type="checkbox"/>
300	Stainless Steel Prep Table (Four Required)	\$ _____	<input type="checkbox"/>
301	Stainless Steel Prep Table (Two Required)	\$ _____	<input type="checkbox"/>
302	Stainless Steel Prep Table With Sink	\$ _____	<input type="checkbox"/>
303	Stainless Steel Prep Table With Sink	\$ _____	<input type="checkbox"/>
304	Prep Table (Two Required)	\$ _____	<input type="checkbox"/>
305	Stainless Steel Prep Table (Ten Required)	\$ _____	<input type="checkbox"/>
306	20-Qt. Mixer	\$ _____	<input type="checkbox"/>
307	12-Qt. Mixer	\$ _____	<input type="checkbox"/>
307A	Mixer Table	\$ _____	<input type="checkbox"/>
308	Pan Rack (Four Required)	\$ _____	<input type="checkbox"/>
309	Ingredient Bins (Eight Required)	\$ _____	<input type="checkbox"/>
310	Stainless Steel Prep Table	\$ _____	<input type="checkbox"/>
311	Can Opener (Four Required)	\$ _____	<input type="checkbox"/>

FOODLINES**Erickson Sullivan Architects**

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312	Countertop Mixer (24 Required)	\$ _____	<input type="checkbox"/>
313	Slicer (Two Required)	\$ _____	<input type="checkbox"/>
314	Food Processor (Four Required)	\$ _____	<input type="checkbox"/>
315	Blender (Eight Required)	\$ _____	<input type="checkbox"/>
316	Sheeter	\$ _____	<input type="checkbox"/>
317	Rounder	\$ _____	<input type="checkbox"/>
318	Baker's Table (Three Required)	\$ _____	<input type="checkbox"/>
400	Ice Machine And Bin	\$ _____	<input type="checkbox"/>
400A	Water Filter	\$ _____	<input type="checkbox"/>
401/A	Espresso Machine And Water Filter	\$ _____	<input type="checkbox"/>
402	Airpot Brewer	\$ _____	<input type="checkbox"/>
402A	Water Filter	\$ _____	<input type="checkbox"/>
403	Airpot (Six Required)	\$ _____	<input type="checkbox"/>
404	Espresso Grinder	\$ _____	<input type="checkbox"/>
600	Three Compartment Sink	\$ _____	<input type="checkbox"/>
601	Powered Soak Sink	\$ _____	<input type="checkbox"/>
602	Soiled Dishtable	\$ _____	<input type="checkbox"/>
603	Dishmachine	\$ _____	<input type="checkbox"/>
604	Clean Dishtable	\$ _____	<input type="checkbox"/>
605	Condensate Hood	\$ _____	<input type="checkbox"/>
606/A	Hose Reel And Installation Kit	\$ _____	<input type="checkbox"/>
700	Wire Storage Shelving Units (Eight Required)	\$ _____	<input type="checkbox"/>
701	Wire Storage Shelving Unit	\$ _____	<input type="checkbox"/>
702	Storage Shelving Unit	\$ _____	<input type="checkbox"/>
703	Wire Storage Shelving Unit (Four Required)	\$ _____	<input type="checkbox"/>
704	Walk-In Cooler/Freezer Shelving Units (Two Required)	\$ _____	<input type="checkbox"/>

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705	Walk-In Cooler/Freezer Shelving Unit (13 Required)	\$ _____	<input type="checkbox"/>
706	Pot And Pan Rack	\$ _____	<input type="checkbox"/>
707	Wire Angled Spice Storage Shelf Unit (Two Required)	\$ _____	<input type="checkbox"/>
708	Stainless Steel Wall Shelf (Two Required)	\$ _____	<input type="checkbox"/>
709	Dishrack Shelving	\$ _____	<input type="checkbox"/>
710	Can Rack	\$ _____	<input type="checkbox"/>
711	Wire Storage Shelving Unit	\$ _____	<input type="checkbox"/>
712	Wire Storage Shelving Unit	\$ _____	<input type="checkbox"/>
713	Wire Storage Shelving Unit	\$ _____	<input type="checkbox"/>
714	Walk-In Cooler/Freezer Shelving Unit	\$ _____	<input type="checkbox"/>
715	Walk-In Cooler/Freezer Shelving Unit	\$ _____	<input type="checkbox"/>
800	Hand Sink (Three Required)	\$ _____	<input type="checkbox"/>
801	Trash Receptacles (Three Required)	\$ _____	<input type="checkbox"/>
802	Swing Spout Faucet	\$ _____	<input type="checkbox"/>
803	Pre-Rinse Faucet (Three Required)	\$ _____	<input type="checkbox"/>
804	Swing Spout Faucet (Two Required)	\$ _____	<input type="checkbox"/>
805	Rotary Waste Valves (Fifteen Required)	\$ _____	<input type="checkbox"/>
806	Gooseneck Faucet (Two Required)	\$ _____	<input type="checkbox"/>
807	Trash Receptacles (Two Required)	\$ _____	<input type="checkbox"/>
808/A	Disposer And Controls	\$ _____	<input type="checkbox"/>
809	Atmospheric Vacuum Breaker (Two Required)	\$ _____	<input type="checkbox"/>
810	Stainless Steel Cornerguards (Eight Required)	\$ _____	<input type="checkbox"/>
811	Stainless Steel Endguards (Eight Required)	\$ _____	<input type="checkbox"/>
812/A	Disposer And Controls	\$ _____	<input type="checkbox"/>
813	Stainless Steel Cooler Trim	\$ _____	<input type="checkbox"/>

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FOODLINES

Erickson Sullivan Architects

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(Four Units Required)

- 814 Wall Cladding (Two Units Required) \$ _____
- 815 Aluminum Cove Base \$ _____
- 816 Gooseneck Faucet (Eight Required) \$ _____
- 817 Pedestal Base Hand Sink (Two Required) \$ _____
- 818 Microwave (Two Required) \$ _____
- 819 Utility Cart (Four Required) \$ _____
- 820 Wall Cladding \$ _____

=====

TOTAL BASE BID: \$ _____

All prices shall include delivery, installation, set up, and start-up/training. All bids shall be for the specified item unless noted on the proposal form as an approved substitution

Bid Security: Each Bid shall be accompanied by a bid security in the form of a surety bond payable to Western Iowa Tech Community College in the amount of ten percent (10%) of the total bid submitted, pledging that the Bidder will enter into a Contract with the Owner on the terms stated in the Bid and will furnish bonds covering the faithful performance of the Contract and payment of all obligations arising thereunder. Should the Bidder refuse to enter into such Contract or fail to furnish such bonds, the amount of the bid security shall be forfeited to the Owner as liquidated damaged, not as a penalty.

_____ Dollars(\$_____).
(Amount shall be shown in both words and figures; in case of discrepancy, the amount in words will govern.)

Execution of Agreement: The undersigned will, within fourteen (14) days of receipt of notice of acceptance of this proposal, enter into agreement with the Owner on the Owner's form of Contract Agreement, and will

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deliver the required Performance Bond and Labor and Material Payment Bond.

Respectfully submitted,

(Signature)

(Company)

(Seal, if by a Corporation)

(Street Address)

(City, State, Postal Code)

(Phone)

(Email Address)

**MARK OUTSIDE OF BID ENVELOPE:
SEALED BID FOR CULINARY ARTS PROJECT – PHASE II
FOOD SERVICE EQUIPMENT**

END OF PROPOSAL FORM