RE: Informal Bid for the following location:
Daniel Webster Elementary School @ Enola Maxwell
655 De Haro Street, San Francisco, CA

PROJECT NAME: Miscellaneous Electrical & Signage Project

SCHEDULE & DESCRIPTION OF WORK:
Work to be completed by August 7, 2015.

SCOPE OF WORK:
See Attachment A.

ADDITIONAL NOTES:
(1) All equipment and clean-up required by contractor.

(2) Contractor must be certified in working with Lead & Asbestos.
See attached Procedures as outlined in:
   b. Asbestos Control Program Procedures
   c. Lead Work Procedures

(3) A work plan and schedule must be presented after selection. Dates and times for work must be
coordinated and approved with SFUSD Project Manager based on the Schedule. District HazMat
contact must also approve work plan.

(4) Prevailing wages are required on all SFUSD projects and are required at the request of the SFUSD.

(5) Contractors License Classification: In accordance with the provisions of California Public Contract
Code
HAZARDOUS MATERIAL: Training Certificate/Basic Awareness/Training
Respiratory protection is required at all times, if required.
To waive this requirement, Personal Air Sampling by SFUSD Asbestos Control Program to establish negative exposure assessment for Asbestos and Lead. To assist with this OSHA requirements, this test will be performed by SFUSD personnel. Proper work procedures and negative test results will allow all in-kind work without respiratory protection for up to one year; baring any verified complaints. SFUSD Contact: Rafael Picazo (415) 241-6226/ext 3241

SCOPE OF WORK:
Lead-containing paints. Cal-OSHA Lead in construction standard apply, including any EPA/DTSC regulations for characterization and disposal.

ATTACHMENTS
(1) Construction Agreement Proposal – Webster ES Shed Removal & Replacement Project
(2) SFUSD Procedures for Lead & Asbestos
(3) ATTACHMENT A – Scope of Work
(4) Diagrams: T6 – First Floor Plan
T7 – Second Floor Plan

JOB WALK
There is no Job Walk.

DATE PROPOSAL DUE to PROJECT MANAGER:
Thursday, July 30, 2015 @ 5:00pm
Proposals can be received via hand or email.

CONTACT:
Kristen H Raymond, Sr. Project Manager
135 Van Ness Avenue, Room 206
San Francisco, CA 94102
HarperK@sfusd.edu
M 415-730-8617
**Attachment A**

**SCOPE OF WORK**

**Electrical Upgrades:**
Room 122 – Kitchen, revise and install the following:

**Modify Existing Electrical for Two OFOI Refrigerators**
- At existing floor mounted outlet:
  - Remove existing J-Box and Install a new Bell box and two circuits and two separate outlets.
  - OR install an additional j-box to be added to (E) floor mounted outlet and two circuits and two separate outlets.
  - **Do not provide a duplex in as the configuration will not accommodate the two plugs.**
- Outlet configurations to be 110 V and to accept NEMA 5-15P Plug.
- See attached equipment spec (equipment OFOI).
- See plan for location.

**Modify Existing Electrical for OFOI Retherm Oven**
- Install an (E) 40A breaker in panel “K” and upsize the wires for the (E) retherm oven.
- Run new power and outlet next to existing outlet.
- Outlet configuration to be 220 V and to accept 15-50P plug
- See attached equipment spec (equipment OFOI).
- See plan for location.

**Telecom / Data Scope:**
Room 127:
- On the North wall, install the following in conduit:
  - 3 Cat-6 lines to the MPOE for phones
  - 2 Cat-6 lines to the IDF for data (adjacent the existing 2 Cat-6 lines)

- On the South wall, install the following in conduit:
  - 3 Cat-6 lines to the MPOE for phones
  - 4 Cat-6 lines to the IDF for data

Room 108: install the following in conduit:
- 1 Cat-6 lines to the MPOE for phones
- 1 Cat-6 line to the IDF for data

Room 103.2: provide new cabling using existing conduit and jacks:
- 2 Cat-6 lines to the MPOE for phones from existing jack location(s)
- 2 Cat-6 line to the IDF for data from existing jack location(s)

**General Information:**
- Assume core drilling of concrete corridor wall at 3 locations (approximately 10” thick).
- MPOE is located between Room 116 and Room 115 (not shown on plan)
- IDF is located in Room 226

**ALLOWANCE:**
$1000 for District-specified signage & installation
QUIKTHERM™ 12 KW RETHERM OVEN
MODEL RO-151-F-1332D

FEATURES AND BENEFITS:

• Fully insulated Retherm QuikTherm™ oven designed for both reconstituting precooked foods and slow roasting.
• Slow convected air system promotes natural browning for flavor and seals in natural juices.
• Full 8000 or 12000 Watts of power allows for rethermalization of prepared meals or bulk items. Maximum temperature 350°F (176.5°C.).
• Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
• 18 factory or field programmed retherm & hold cycles. Each programmed menu can be customized for exact time and temperature needs.
• Standard with probe cooking, includes one 1-1/2” food temperature probe.
• Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
• Stainless steel construction throughout for ease of cleaning.
• Smooth interior coved corners prevent food particle/grease buildup.
• Field reversible insulated Dutch doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for “easy open” and security during transport.
• Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging, left hand hinging available upon request.
• Recessed push/pull handles on both sides prevent damage to walls; allows easy maneuvering.
• Chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2” spacing. Supplied with 18 sets of angles.
• Heavy duty 5” swivel casters, two with brakes. Provides mobility when fully loaded.

ACCESSORIES and OPTIONS
(Available at extra cost):

- 6” Food Temperature Probe
- Security Panel for Controls
- Tempered Glass Door Windows
- Key Lock Latches
- Wire Grids
- Extra Universal Angles
- Perimeter Bumper
- Corner Bumpers
- Floor Lock (for use with 5” casters)
- Various Caster Options
- HAACP Documentation (built in USB port)

See page E-10 for accessory details.

CRES COR
5925 Hailey Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

Page E-4.5A
Feb., 2012
CABINET:
- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°. 1-1/2" in back wall, doors, base; 2" in base walls.
- Air tunnel: 22 ga. stainless steel, lift-out type, mounted on sides.
- Interior coved corners.

BASE:
- One piece construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°F to 180°F. Delrin bearings. Front casters equipped with brakes.

DUTCH DOORS:
- Field reversible.
- Formed 22 ga. stainless steel.
- Latches: Chrome plated steel, high temperature ceramic magnetic type.
- Hinges: Heavy duty chrome plated steel.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:
- Chrome plated wire universal angles (.306 dia.). mounted on lift-out posts.
- 18 sets of angles; adjustable on 1-1/2" centers.

POWER REQUIREMENTS AVAILABLE:
- 8000 Watts, 208 Volts, 60 Hz., 3 phase, 50 Amp. service.
- 8000 Watts, 240 Volts, 60 Hz., 3 phase, 50 Amp. service.
- 12,000 Watts, 208 Volts, 60 Hz., 3 phase, 50 Amp. service.
- 12,000 Watts, 240 Volts, 60 Hz., 3 phase, 50 Amp. service.

HOT UNIT COMPONENTS:
- Thermostat (retherm/hold): Solid state digital control, 140°F to 350°F (176.5°C).
- Switch: ON-OFF push button type.
- Power cord: Permanent, 10 ft., 12 ga. with 15-50 plug.
- Heaters: 2000 Watts each.
- Switch: (1) Air volume.
- Blower motors: (4 or 6).
- Vent fans: (2).
- Fuses: (2) 6 Amp.
- Probe: (1) 1-1/2", stainless steel.

INSTALLATION REQUIREMENTS:
- Check local vent hood codes for mobile Roast-N-Hold ovens.

**SHORT FORM SPECIFICATIONS**
Cres Cor Retherm Heat-N-Hold Oven Model RO-151-F-1332D, 20 ga. stainless steel, recessed control panel. Cabinet and Dutch doors 22 ga. stainless steel; stainless steel internal frame; coved corner interior. Fiberglass insulation in sides 2"; back, doors and base 1-1/2". High temperature anti-microbial magnetic latches. (18) sets universal angles for multiple pan sizes and spacing. One piece base, .125 aluminum, 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. _____ Watts. _____Volts, 60 Hz., _Phase. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____ _____ _____.
Construction, Hardware and Insulation
Cabinet exterior front, lower assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including return), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminum. A set of four 1/4” 6” high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life (cam lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees). Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aislesways.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti-condensate heaters are located behind each door opening.

Both the cabinet and doors are insulated with an average of 2” thick high density, non-CFC foamed in place polyurethane.

<table>
<thead>
<tr>
<th>DIMENSIONAL DATA</th>
<th>1-Section Models</th>
<th>2-Section Models</th>
<th>3-Section Models</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net capacity cu. ft.</td>
<td>24.2 (686 cu. ft)</td>
<td>46.0 (1303 cu. ft)</td>
<td>65.1 (1958 cu. ft)</td>
</tr>
<tr>
<td>Length - overall in.</td>
<td>29 1/2 (75.9 cm)</td>
<td>52 1/4 (132.4 cm)</td>
<td>76 1/4 (193.8 cm)</td>
</tr>
<tr>
<td>Depth - overall in.</td>
<td>35 (88.8 cm)</td>
<td>35 (88.8 cm)</td>
<td>35 (88.8 cm)</td>
</tr>
<tr>
<td>Depth - over body in.</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
<td>32 (81.3 cm)</td>
</tr>
<tr>
<td>Depth - door open 90° in.</td>
<td>57 1/4 (146.3 cm)</td>
<td>57 1/4 (146.3 cm)</td>
<td>57 1/4 (146.3 cm)</td>
</tr>
<tr>
<td>Clear door width in.</td>
<td>21 1/4 (53.6 cm)</td>
<td>21 1/4 (53.6 cm)</td>
<td>21 1/4 (53.6 cm)</td>
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<tr>
<td>Clear half-door height in.</td>
<td>27 1/2 (69.9 cm)</td>
<td>27 1/2 (69.9 cm)</td>
<td>27 1/2 (69.9 cm)</td>
</tr>
<tr>
<td>Clear full-door height in.</td>
<td>57 1/4 (146.3 cm)</td>
<td>57 1/4 (146.3 cm)</td>
<td>57 1/4 (146.3 cm)</td>
</tr>
<tr>
<td>Height overall on 6” casters</td>
<td>83 1/4 (211.5 cm)</td>
<td>83 1/4 (211.5 cm)</td>
<td>83 1/4 (211.5 cm)</td>
</tr>
<tr>
<td>No. Standard Shelves</td>
<td>3</td>
<td>6</td>
<td>9</td>
</tr>
<tr>
<td>Shelf area sq. ft.</td>
<td>18.8 (0.75 sq. ft)</td>
<td>34.6 (1.31 sq. ft)</td>
<td>51.9 (1.92 sq. ft)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ELECTRICAL DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage</td>
</tr>
<tr>
<td>Feed wires with Ground</td>
</tr>
<tr>
<td>Full load amperes</td>
</tr>
<tr>
<td>Refrigerant</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>REFRIGERATION DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>BTU/Hr H.P.</td>
</tr>
<tr>
<td>2970 (11/2 HP)</td>
</tr>
<tr>
<td>4710 (1 HP)</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>SHIPPING DATA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length - crated in.</td>
</tr>
<tr>
<td>Depth - crated in.</td>
</tr>
<tr>
<td>Height - crated in.</td>
</tr>
<tr>
<td>Volume - crated cu. ft.</td>
</tr>
<tr>
<td>Net Wt. lbs.</td>
</tr>
<tr>
<td>Gross Wt. lbs.</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>NOTES</th>
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</thead>
<tbody>
<tr>
<td>1+2 Section Models equipped with one NEMA 5-15P Plug</td>
</tr>
<tr>
<td>3-Section Models equipped with one NEMA L14-20P Plug</td>
</tr>
<tr>
<td>Capacitive product development may necessitate specification changes without notice.</td>
</tr>
<tr>
<td>Part No: T835788 (revised 7/13)</td>
</tr>
</tbody>
</table>

Refrigeration System
A top mounted, self-contained, balanced refrigeration system using R-404A refrigerant is conveniently located behind the one piece houver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled, hermetic compressor, large, high humidity evaporator coil located outside the fixed zone and a top mounted non-electric condensate evaporator. A 9" cord and plug is provided. Standard operating temperature is 0 to -35°F all models are -10 degrees F capable in up to 90 degree ambient.

Controller
The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

Interior
Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridges" or "junior shelves". Recommended load limit per shelf should not exceed 225 lbs.

Warranties
Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.
G-Series Reach-In Refrigerators/ Self-Contained

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G20010</td>
<td>Model G20010</td>
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<tr>
<td>G30010</td>
<td>Model G30010</td>
</tr>
</tbody>
</table>

One, Two & Three Section Models, 32” Deep

Aside from their anodized aluminum side and interior finishes, Traulsen’s G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series lineup includes a wide range of one, two and three section reach-in refrigerator and freezer models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hingings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

### AVAILABLE MODELS

<table>
<thead>
<tr>
<th>Single Section</th>
<th>Two Section</th>
<th>Three Section</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Model</strong></td>
<td><strong>Door</strong></td>
<td><strong>Hinging</strong></td>
</tr>
<tr>
<td>G10000</td>
<td>Half Right</td>
<td></td>
</tr>
<tr>
<td>G10001</td>
<td>Half Left</td>
<td></td>
</tr>
<tr>
<td>G10010</td>
<td>Full Right</td>
<td></td>
</tr>
<tr>
<td>G10011</td>
<td>Full Left</td>
<td></td>
</tr>
<tr>
<td>G20010</td>
<td>Full Left</td>
<td></td>
</tr>
<tr>
<td>G20011</td>
<td>Full Right</td>
<td></td>
</tr>
<tr>
<td>G20012</td>
<td>Full Right</td>
<td></td>
</tr>
<tr>
<td>G20013</td>
<td>Full Left-Left</td>
<td></td>
</tr>
</tbody>
</table>

### Standard Product Features

- High Quality Stainless Steel Exterior Front and Door(s)
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Automatically Activated Incandescent Lights
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gaskets
- Gasket-Protecting Anodized Aluminum Door Liner
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick Refrigeration Recovery Times
- Stainless Steel One-Piece Louver Assembly
- 9’ Cord & Plug Attached
- Set of Four (4) 6” High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

### Optional Accessory Kits

- Additional Epoxy Coated Shelves*
- No. 1 Type Tray Slides* To Accommodate either: (1) 18” x 26” or (2) 14” x 18” Sheet Pans, Adjustable To 2” O.C.
- No. 4 Type Tray Slides* To Accommodate (1) 18” x 26” Sheet Pans (equips one full section)
- Universal Type Tray Slides* To Accommodate Either (1) 18” x 26” or (2) 14” x 18” Sheet Pans, or (2) 12” x 20” Steam Table Pans, Adjustable To 4” O.C.
- Plated Shelves* (for use in lieu of standard shelving)
- EZ-Change Interiors (#1, universals, universal heavy duty tray slides and shelves)
- 6” High Adjustable Legs (for use in lieu of standard casters)

*Please refer to spec sheet TR35872 for optional accessory kit details.

All optional accessory kits are shipped separately for later installation by others at the job site.

**G-SeriesReach-In Refrigerators/ Self-Contained**

<table>
<thead>
<tr>
<th>Approval:</th>
<th></th>
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* All models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.