THIS REQUEST FOR INFORMATION (RFI) / SOURCES SOUGHT NOTICE ISSUED SOLELY FOR INFORMATION AND PLANNING PURPOSES. THIS IS NOT A SOLICITATION.
SUBMISSION OF INFORMATION ABOUT PRICING, DELIVERY, THE MARKET, AND CAPABILITIES IS HIGHLY ENCOURAGED AND ALLOWED UNDER THIS RFI FOR PLANNING PURPOSES IN ACCORDANCE WITH (IAW) FAR 15.201(e).

DISCLAIMER
This RFI is issued solely for information and planning purposes and does not constitute a solicitation. All information received in response to this RFI that is marked as proprietary will be handled accordingly. IAW FAR 15.201(e), responses to this notice are not offers and cannot be accepted by the Government to form a binding contract. Responders are solely responsible for all expenses associated with responding to this RFI.

SOURCES SOUGHT/RFI DESCRIPTION

This is NOT a solicitation announcement. This is a Sources Sought Notice / RFI only. The purpose of this Sources Sought Notice / RFI is to gain information about potential qualified sources and their size classification relative to **NAICS 333310 – Commercial and Service Industry Machinery Manufacturing (Size standard of 1000 employees)**. Responses to this Sources Sought Notice / RFI will be used by the Government to make appropriate acquisition decisions. After review of the responses to this Sources Sought Notice / RFI, further RFIs and/or a solicitation or other announcements may be published.

The purpose of this contract is to have a vendor to provide all labor, materials, tools, equipment, qualified personnel to replace commercial conveyor dishwasher at VA Tucson Healthcare System, Tucson, AZ. The vendor shall provide following requirements or Equal:

1) Requirements:
    i) The contractor shall provide SAVAHCS with the HOBART FT2000+ADV system or an equal, that meets or exceeds the following specifications and installation, haul-away, etc.:
    a) Supply Info:
        i) DISHWASHER, FLIGHT TYPE
            (1) Hobart Technical Specialty Model No. FT2000+ADV Hobart Flight Type Advansys model dish machine, Automatic Soil Removal (ASR), Drain Water Energy Recovery (DWER) with factoryinstalled drain water tempering kit, Complete Delime with Booster Guard, Drain to unload, Touch Screen Controls with diagnostics and WiFi connectivity, troubleshooting, and SmartConnect App, capless wash arms, an accessible load and unload platforms that open for easy cleaning, 55 gallons of final rinse consumption per hour, with dual rinse, pumped final rinse, insulated hinged doors, cULus, NSF, ENERGY STAR®, Factory Startup - Free for installations within 100 miles (accessible by public roadway) of a Hobart Service Office during normal business hours with appropriate notice; Installation beyond 100 miles or those not accessible by public roadway will be quoted by Service.
            (2) 1 ea Standard warranty - 1-Year parts, labor & travel time during
            (3) normal working hours within the USA
            (4) 1 ea FT2000-ASRYES With Automatic Soil Removal (ASR)
            (5) 1 ea FT2000-APP0NO Without Adaptive Washing
            (6) 1 ea FT2000-LPF025 Load Platform 2.5’ (Total LOAD length is 2.5’ load platform + 3’ prewash = 5’ 10”)

(7) 1 ea FT2000-CTRSTD Standard Non-Split 8' Center Joined (Wash/Power
(8) Rinse/Dual Rinse)
(9) 1 ea FT2000-UNL085 8.5’ Unload Section Non Split
(10) 1 ea FT2000TLG22.313 TLG - Total Length of load, center & unload section is: 22.313 feet (overall length)
(11) 1 ea FT2000-DRYYES With Blower Dryer
(12) 1 ea FT2000-HGTSTD Standard Height 22”h x 29”w Opening, Will fit 18x26 sheet pans and 27” oval trays
(13) 1 ea FT2000-HTEELE Electric Heat
(14) 1 ea FT2000-ELE0AX 208v/60/3-ph (LV)
(15) 1 ea FT2000-CBRYES With Circuit Breaker
(16) 1 ea FT2000-CON002 (2) Service Connections (refer to specifications sheet for rated amps)
(17) 1 ea FT2000-CBRELW ELW - With Circuit Breaker, Electric, Low Voltage, for machines With Blower Dryer
(18) 1 ea FT2000-BST012 12 kW Electric Booster
(19) 1 ea FT2000-PIPSTD Standard Piping
(20) 1 ea FT2000-DIR0LR Left to right operation
(21) 1 ea WS80-NOINSTALL Water softening system 4,818 grains/lb capacity, 14 gallons regeneration volume, salt alarm, holds 2 bags of salt
(22) 1 ea FT2000-DWRYES With Drain Water Energy Recovery
(23) 1 ea FT2000-DRNUNL Drain in Unload (Field Convertible to Load)
(24) 1 ea FT2000-DORHNG Hinge doors, all sections
(25) 1 ea FT2000-SEC0NO Without added security
(26) 1 ea FT2000-CNVSTD STANDARD CONVEYOR
(27) 1 ea FT2000-ROD0NO Without Cross Rods
(28) 1 ea FT2000-SEF0NO Without SEF Options
(29) 36 ea Service Labor Hours for Base

ii) CONVEYOR
(1) Hobart Model No. TYPE A

b) Design Features:
i) The system must be a fully automatic, rack type, electric dishwasher.
ii) The system must not exceed 26 feet in length and 4 feet in width.
iii) The system must have flexible, color-coded strip curtains at the ends of chambers and between prewash, wash, power rinse, and final rinse compartments to prevent overspray.
iv) The system must provide unobstructed access to the machine interior; hinged double doors are preferred for easy cleaning and maintenance.
v) The system must have easy open load, and unload ends with removable side panels for full access around the conveyor.
vi) The system must have hinged, insulated, cabinet style doors providing 31-inch access to the prewash, power wash, and power rinse chambers, and at least 20-inch access to the dual rinse and soil removal chambers.
vii) Scrap baskets must be unobstructed and easy to remove, and the system must include removable scrap pans and baskets with color indicators.
viii) The system must operate from left to right.

ix) The system must provide Auto Clean and Auto Delime functions with designated chemical storage for automatic deliming.
x) The system must have capless wash arms.
xi) The system must be energy efficient, using less than 55 gph to support water conservation goals.
xii) The system must include a drain water energy recovery system that recycles heat from drain water.

b) Construction Features:
i) Tanks and chambers must be constructed of #16 gauge (or heavier) stainless steel.
ii) The system must have a pumped rinse system.
iii) The system must have sloped screens directing scraps to the scrap baskets.
iv) The system must provide an opening of at least 29 inches wide and 22 inches high (24 inches preferred) to accommodate larger wares.
v) The system must include stainless steel side links, tie rods, and conveyor tracks.
vi) The system must be able to utilize/connect to a 2-inch sanitary sewer line for drainage.
vii) The system must include a blower dryer after the final rinse.
viii) The system must provide dual rinse capability.
ix) The system must include a 15-kW electric booster.
x) The system must have the ability to remotely monitor performance and temperature logs.

c) Controls:
i) The system must provide digital temperature displays located on the front of the dish machine.
ii) The system must include Start and Stop switches at both ends of the machine.
iii) The system must provide open door and drain indicators.

d) Conveyor:
i) The conveyor belt must be designed for healthcare use, with tighter rod spacing and increased finger height/spacing to support insulated lids, along with cross rods every fourth row to support heavier wares and promote drainage.
ii) The system must have trip mechanisms at the unload section.
iii) The system must automatically convey racks through prewash, wash, power rinse, and rinse sections into the clean area.
iv) The system must be able to start and stop at both ends of the conveyor.
v) The conveyor must be a horizontal belt type.
vi) The system must include capless Auto Clean wash arms.
vii) The conveyor belt must be 30 inches wide.
viii) The conveyor must provide selectable speeds.

e) Standard Features:
i) The dish machine must comply with NSF certification and be UL classified.
ii) The system must have a single vent location.
iii) The system must include a mounted temperature display showing wash, power rinse, and final rinse temperatures.

2) Pre-installation
a) Inspect existing dishwasher location, plumbing, electrical, and cabinetry to confirm suitability for new unit.
b) Verify measurements to ensure new dishwasher fits in existing opening.

3) Removal of existing dishwasher
a) Safely disconnect electrical, water supply, and drain line.
b) Remove the existing dishwasher from the cabinet opening.
c) Cap or secure any lines temporarily as needed.

4) Installation of new dishwasher and all related equipment
a) Unpack and visually inspect the new dishwasher and all components for damage.

b) Install mounting brackets, level the unit, and slide into the opening.
c) Connect to existing hot water supply line, dishwasher drain, and electrical circuit per manufacturer specifications and local code.
d) Secure the dishwasher to cabinetry to prevent tipping or movement.

5) Testing and commissioning
   a) Turn on water and power, check for leaks at all connections.
   b) Run a test cycle to confirm proper filling, washing, draining, and drying.
   c) Verify there are no leaks, unusual noises, or error codes.
6) Cleanup and disposal
   a) Clean the work area and remove packaging materials.
   b) Dispose of the old dishwasher and packaging offsite.
7) Deliverables
   a) One fully installed, leveled, and operational dishwasher at the designated location.
   b) Documentation provided to Client: user manual (if supplied), basic operating and maintenance instructions, and warranty information (manufacturer and labor, as applicable).
8) Schedule
   a) Estimated start date: Will be determined.
   b) Estimated completion date: same day as start, assuming no unforeseen issues.
   c) Work hours: e.g., 9:00 AM – 5:00 PM, Monday–Friday]. Will coordinate with contractor for potential time adjustments.
   d) Any schedule changes will be communicated to the Client as soon as reasonably possible.
9) Pricing and Payment Terms
   a) Fixed price for labor
   b) Materials/supplies provided by Contractor (e.g., new water line, drain hose, fittings): $ Estimate or fixed).
10) Warranties
   a) Contractor warrants workmanship for [X] days/months from completion.
   b) Manufacturer's warranty for the dishwasher itself is between the Client and the manufacturer; Contractor will provide any documentation supplied with the unit.
   c) Warranty does not cover misuse, abuse, or damage caused by factors outside the Contractor's control (e.g., power surges, plumbing failures elsewhere in the home).
11) Responsibilities
   a) Client responsibilities
   b) Purchase and have onsite the new dishwasher (unless Contractor is supplying it).
   c) Ensure someone 18 or older is present during the scheduled work time.
   d) Clear items from around the dishwasher and provide access to electrical panels and main water shut off if needed.
12) Contractor responsibilities
   a) Perform work in a professional manner and comply with applicable codes.
   b) Protect surrounding surfaces where reasonable (e.g., flooring, cabinets).
   c) Inform Client promptly of any issues or required additional work outside this SOW.
13) Location of installation:
   a) Department of Veterans Affairs (SAVAHCS)
   b) 3601 S. 6th Ave. Tucson, AZ 85723
   c) (520)792-1450
   d) Point of contract: April Walters

If your company is interested and capable of providing the required supplies/services, you MUST provide the information indicated below OR your intent, interest to participation, and information provided will not be considered as valid for research purposes.

Response to this notice should include company name, address, point of contact, size of business pursuant to the following questions:

(1) Submit your capabilities statement illustrating how your organization can/cannot meet the list of DRAFT/SALIENT CHARACTERISTICS/SOW requirements. For instances where your company cannot meet the DRAFT/SALIENT CHARACTERISTICS/SOW requirement(s), please explain. For instances where your company can meet the DRAFT/SALIENT CHARACTERISTICS/SOW requirement(s), please show how your company meets/exceeds each requirement.

(2) Please review the list of DRAFT/SALIENT CHARACTERISTICS/SOW requirements and provide any additional feedback or suggestions. If none, please reply as N/A.

(3) Please indicate the size status and representations of your business, such as but not limited to: Service-Disabled Veteran-Owned Small Business (SDVOSB), Veteran-Owned Small Business (VOSB), HUBZone, Woman Owned Small Business (WOSB), Large Business, etc.

(4) Is your company considered small under the NAICS code identified in this RFI?

(5) Are you the manufacturer, authorized distributor, and/or can your company provide a solution to the required supplies/services described in the list of DRAFT/SALIENT CHARACTERISTICS/SOW?

(6) If you are a large business, do you have any designated/authorized distributors? If so, please provide their company name, telephone, point of contact and size status (if available).

(7) If you're a small business and you are an authorized distributor/reseller for the items identified above, do you alter; assemble; modify; the items requested in any way? If you do, state how and what is altered; assembled; modified.

(8) Limitations on Subcontracting: How does your business ensure compliance with the limitations on subcontracting as outlined in 13 CFR § 125.6?

(9) Are the items you are identifying/providing considered Commercial of the Shelf (COTS) items as defined in FAR Part 2.101 under commercial items?

(10) Non-Manufacturer Rule: If applicable, can you confirm your business complies with the Non-Manufacturer rule? Specifically, does your company:

Provide a product from a small business manufacturer or processor?

Not exceed 500 employees?

Primarily engage in retail or wholesale trade and normally sell the type of item being supplied?

Take ownership or possession of the item(s) with its personnel, equipment or facilities in a manner consistent with industry practice?

(11) Please indicate whether your product conforms to the requirements of the Buy American Act? Please indicate if manufacturer is/will be US domestic Small Business / US Domestic Large Business / Foreign.

(12) What is your lead time to deliver a single unit with all components? Is there scale in lead time with greater quantities? Please elaborate.

(13) What is estimated life span of your solution? What support/services does that entail?

(14) Does your organization offer a leasing solution? Please elaborate.

(15) Does your company have a Federal Supply Schedule (FSS) GSA/NAC/SAC/BPA/NASA SEWP or any other Federal Government contract? If so, please provide the contract number(s).

(16) If you are an FSS GSA/NAC/SAC/BPA/NASA SEWP or any other Federal Government contract holder, are all the items/solutions you are providing information about available on your schedule/contract? Please state if all or some items are available on the contract.

(17) General pricing of your products/solution is encouraged. Pricing will be used for the purpose of market research only. It will not be used to evaluate for any type of award.

(18) Please provide your SAM.gov Unique Entity ID/Cage Code number.

Responses to this notice shall be submitted via email to sam.choo@va.gov. Telephone responses will not be accepted. Responses must be received no later than Friday, July 3, 2026 by 10:00 AM PST.

All responses to this Sources Sought/RFI will be used for planning purposes only. Responses to this Sources Sought Notice / RFI are not considered a request to be added to a prospective bidders list or to receive a copy of the solicitation. If further RFIs and/or a solicitation or other announcement is issued as a result of the information provided from this RFI, all interested parties must respond to the specific posting separately IAW the specifications of that announcement.