PR#44046987

STATEMENT OF WORK

IE 063 Isleta Elementary School

Total Electric Steamer Replacement

BIE Facility Manager	Nancy Lewis
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1. Project Title and Identification

Project Title: Total Electric Steamer Replacement - Isleta Elementary School.

Project Location: Isleta Elementary School, 1000 Moonlight Drive, Albuquerque, New Mexico 87105.

Owner/Agency: Bureau of Indian Education (BIE).

Project Delivery Intent: The Contractor shall furnish all labor, supervision, materials, equipment, tools, transportation, incidentals, testing, documentation, and coordination necessary to remove and dispose of the existing electric steamer and furnish, install, test, start up, and place into service a new commercial-grade electric steamer for the school kitchen.

2. Background and Purpose

The existing electric steamer serving the Isleta Elementary School kitchen requires replacement to support safe, reliable, and sanitary food-service operations for students and staff. The purpose of this project is to remove the existing steamer, dispose of removed equipment and debris, install a new commercial-grade electric steamer with required accessories and utility connections, and verify that the new equipment is fully operational before final acceptance.

The completed installation shall provide kitchen staff with functional cooking equipment capable of supporting school meal preparation without creating unsafe conditions, utility conflicts, food-service disruption, or noncompliant installation conditions.

3. General Scope of Work

The Contractor shall provide a complete, operational, code-compliant, and manufacturer-compliant electric steamer installation. The work includes, but is not limited to, the following:

- Coordinate project activities with the Government, BIE Facility Management personnel, school maintenance personnel, and authorized school representatives.
- Verify existing field conditions, including equipment dimensions, access path, electrical service, receptacle/disconnect condition, branch-circuit capacity, grounding, water supply, drain routing, floor condition, ventilation interface, and adjacent kitchen equipment clearances before ordering the new unit.
- Protect floors, walls, food-service areas, adjacent equipment, utilities, and building finishes from damage during demolition, delivery, movement, installation, and testing.
- Safely disconnect the existing electric steamer using appropriate lockout/tagout procedures and qualified personnel.
- Remove the existing steamer, associated parts, disconnected materials, and incidental debris from the site.
- Lawfully dispose of removed equipment, packaging, debris, and waste materials at an approved disposal or recycling facility.
- Furnish and install the new electric steamer, stand, pans, startup service, accessories, fittings, connectors, supports, and appurtenances required for a complete operating installation.
- Reconnect and verify all required electrical, water, drain, and related utility connections within the limits of this SOW.
- Perform startup, operational testing, safety verification, commissioning, kitchen staff orientation, and closeout documentation.

- Correct deficiencies identified by the Government at no additional cost when deficiencies are caused by Contractor work, materials, equipment, workmanship, coordination, or failure to comply with the SOW, manufacturer requirements, approved submittals, codes, or standards.

4. Basis of Design and Salient Product Requirements

The basis of design is the AccuTemp Model E62083E100 SGL Connected Evolution Boilerless Electric Convection Steamer, or approved equal. Use of the basis-of-design manufacturer/model is not intended to restrict competition. Any proposed equal product shall meet or exceed the salient characteristics below and shall be submitted for Government review before procurement.

Salient Requirement	Minimum Requirement
Equipment Type	Commercial boilerless electric convection steamer suitable for K-6 school kitchen use.
Capacity	Minimum capacity to hold six (6) 12 in. x 20 in. x 2-1/2 in. deep pans.
Electrical Characteristics	Basis of design: 208V, 60 Hz, 3-phase, 10 kW, approximately 28 amps, cord and locking NEMA L15-30P plug. Contractor shall field verify exact voltage, phase, amperage, receptacle, disconnect, breaker, conductor, and grounding requirements before ordering.
Controls	Digital controls or approved equal control interface suitable for commercial food-service operation.
Water/Drain	Plumbed water and drain connection compatible with the selected steamer and manufacturer installation requirements.
Construction/Listing	Commercial-grade stainless steel construction; cULus Listed or equivalent nationally recognized testing laboratory listing; UL EPH Classified or NSF/ANSI food-equipment sanitation listing/marking as applicable.
Energy Efficiency	ENERGY STAR listed or equivalent energy-efficient commercial steamer classification when available for the product class.
Stand	Stainless steel support stand with casters, suitable for the installed steamer configuration and required mounting height. Basis of design: AccuTemp SNH-11-00 or approved equal.
Pans	Provide full-size perforated steamer pans compatible with the unit. Basis of design: AccuTemp PAN-30023 or approved equal.
Startup	Provide manufacturer-authorized mechanical/equipment startup program when required to preserve warranty and verify proper installation. Basis of design: STM-EE-SGL Electric Evolution Mechanical Startup Program - Single Cavity or approved equal.
Warranty	Provide manufacturer warranty and Contractor workmanship warranty meeting or exceeding the requirements in this SOW. Where the K-6 special warranty is available, provide documentation of eligibility and coverage.

5. Detailed Work Requirements

5.1 Pre-Installation Coordination and Field Verification

- The Contractor shall attend a pre-installation coordination meeting when requested by the Government.
- The Contractor shall verify site access, kitchen operating constraints, equipment route, delivery method, dimensions, clearances, floor loading, utilities, and connection points before ordering equipment.
- The Contractor shall notify the Government in writing of conflicts, dimensional constraints, code issues, electrical capacity deficiencies, water/drain conflicts, or other concealed/field conditions that may affect the installation before proceeding with affected work.
- The Contractor shall not rely solely on drawings, catalog data, or the original description when field verification is required for proper installation.

5.2 Protection of Existing Facilities

- The Contractor shall protect existing kitchen floors, walls, doors, frames, thresholds, utilities, fixtures, appliances, fire protection devices, and food-service surfaces from damage.
- The Contractor shall use floor protection, temporary barriers, corner guards, carts, dollies, and other means necessary to move equipment safely without damaging the school facility.

- The Contractor shall maintain a clean and orderly work area and shall prevent dust, debris, packaging, or tools from interfering with school kitchen operations beyond the authorized work area.
- The Contractor shall repair damage caused by the Contractor to match existing adjacent surfaces and finishes at no additional cost to the Government.

5.3 Removal, Disconnection, and Disposal

- The Contractor shall safely de-energize and disconnect the existing electric steamer using qualified personnel and lockout/tagout procedures.
- The Contractor shall disconnect water, drain, and related connections as applicable and shall cap, protect, or make safe any disconnected utilities until final reconnection is complete.
- The Contractor shall remove the existing electric steamer, associated parts, disconnected materials, packaging, and incidental debris from the school site.
- The Contractor shall lawfully dispose of removed materials at an approved disposal or recycling facility. Disposal shall comply with federal, state, local, and tribal requirements.
- Unless otherwise directed in writing by the Government, salvageable materials and removed equipment shall become the property and responsibility of the Contractor upon removal from the site.

5.4 New Equipment Installation

- The Contractor shall furnish and install a new commercial-grade electric steamer, stand, pans, startup service, and all accessories required for a complete operating installation.
- The Contractor shall install equipment in strict accordance with approved submittals, manufacturer written installation instructions, listing requirements, and applicable codes.
- The Contractor shall level, align, secure, and position the steamer and stand to provide proper access, drainage, operation, cleaning, maintenance, and service clearance.
- The Contractor shall install the unit with the required door orientation, controls, stand, casters, pans, utility connections, and accessories as approved by the Government.
- The Contractor shall coordinate equipment delivery and placement to avoid damage to the equipment and building and to minimize disruption to school food-service operations.

5.5 Electrical Work

- The Contractor shall verify the existing electrical branch circuit, receptacle, disconnecting means, breaker, conductor size, grounding, voltage, phase, and load capacity before connecting the new steamer.
- The Contractor shall provide any minor electrical connection materials, cord/receptacle coordination, labels, fittings, supports, and incidentals necessary for a safe and code-compliant connection within the defined replacement scope.
- The Contractor shall not energize equipment until all electrical connections have been inspected, verified, and determined safe for operation.
- If the existing electrical service is not compatible with the approved equipment, the Contractor shall immediately notify the Government in writing and shall not perform out-of-scope modifications without written authorization.
- All electrical work shall be performed by qualified personnel and shall comply with the current adopted National Electrical Code and applicable jurisdictional requirements.

5.6 Plumbing/Drain Connection Work

- The Contractor shall verify existing water supply, shutoff, drain, indirect waste, backflow prevention, condensate/drain routing, hose, and drain-line compatibility before connection.
- The Contractor shall provide fittings, hoses, drain connections, supports, and incidentals required for the new steamer to operate as intended by the manufacturer.
- The Contractor shall test water and drain connections for leaks and proper operation before final acceptance.
- If existing water or drain conditions are not compatible with the approved equipment, the Contractor shall notify the Government in writing before performing out-of-scope modifications.

5.7 Startup, Training, and Demonstration

- The Contractor shall perform manufacturer-recommended startup and commissioning procedures.
- The Contractor shall verify normal steamer operation, controls, timers, door seals, indicators, safety features, water supply, drain operation, steam generation, and shutdown procedures.
- The Contractor shall provide a brief operator orientation to designated kitchen or school maintenance staff covering safe startup, operation, cleaning, shutdown, routine care, and warranty/service contacts.

- The Contractor shall provide written startup and test documentation before requesting final acceptance.

6. Applicable Codes, Standards, and Federal Requirements

The Contractor shall comply with all applicable federal, state, local, tribal, and industry requirements. Where conflicts exist, the more stringent requirement shall apply unless otherwise directed by the Contracting Officer. Applicable requirements include, but are not limited to:

- Current adopted National Electrical Code (NEC/NFPA 70) for electrical installation, grounding, wiring methods, overcurrent protection, disconnecting means, and equipment connections.
- Current adopted International Mechanical Code (IMC), International Plumbing Code (IPC), International Building Code (IBC), International Fire Code (IFC), and related jurisdictional requirements as applicable to commercial kitchen installations.
- OSHA requirements applicable to electrical safety, lockout/tagout, material handling, tools, personal protective equipment, hazard communication, housekeeping, and general construction/site safety.
- NSF/ANSI sanitation requirements, UL/cUL/ETL/NRTL listing requirements, UL EPH classification, ENERGY STAR requirements, and manufacturer listing/installation instructions applicable to the selected equipment.
- BIE/BIA adopted facility requirements and all applicable school access, safety, security, background investigation, and operational restrictions.
- Applicable federal contract clauses incorporated into the solicitation or resulting award, including inspection, quality assurance, wage, safety, and contract administration requirements as determined by the Contracting Officer.
- Indian Affairs (IA) Design Handbook for BIE School Facilities (Sep 18, 2025)

7. Contractor Responsibilities

- The Contractor shall furnish all labor, supervision, project management, tools, equipment, hoisting/moving equipment, transportation, materials, parts, accessories, permits, fees, quality control, safety controls, and incidentals required to complete the work.
- The Contractor shall coordinate with the school and Government before deliveries, utility shutdowns, work area closures, testing, and final demonstration.
- The Contractor shall maintain safe school operations and shall not obstruct required egress paths, fire protection equipment, food-service sanitation, or school operations without prior approval.
- The Contractor shall provide competent supervision and qualified trades for electrical, plumbing, equipment installation, startup, and testing activities.
- The Contractor shall protect Government property and repair Contractor-caused damage at no additional cost to the Government.
- The Contractor shall obtain and comply with required permits, inspections, manufacturer startup requirements, and jurisdictional approvals, unless the Contracting Officer states otherwise in writing.
- The Contractor shall maintain communication with the Government and promptly report safety issues, field conflicts, equipment lead-time concerns, and conditions requiring direction.

8. Government/School Responsibilities

The Government and/or school will provide reasonable access to the work area through authorized BIE Facility Management or school personnel. Government responsibilities are limited to the following unless otherwise stated in the contract:

- Provide access to the facility and identify school/site points of contact for coordination.
- Review submittals, schedules, and proposed equipment information within a reasonable time after receipt.
- Identify known site restrictions, school operating constraints, and required coordination windows.
- Participate in final inspection and acceptance after the Contractor completes testing and submits required closeout documents.
- Provide contract direction only through the Contracting Officer or authorized Government representative, consistent with the contract.

9. Submittals

The Contractor shall submit the following for Government review and acceptance before procurement or installation, unless otherwise authorized in writing:

No.	Submittal	Minimum Content	Timing
1	Product Data	Manufacturer cut sheets, model number, dimensions, capacity, listings, controls, voltage/phase/amperage, plug/receptacle, water/drain requirements, stand, pans, and accessories.	Before ordering
2	Field Verification Statement	Written confirmation of measured access route, clearances, electrical compatibility, plumbing/drain compatibility, and identified conflicts.	Before ordering
3	Installation Plan/Schedule	Proposed work dates, work hours, delivery plan, utility shutdown needs, protection methods, and coordination requirements.	Before site work
4	Safety Plan/Activity Hazard Analysis	LOTO, electrical safety, material handling, barriers/signage, PPE, housekeeping, and school protection measures.	Before site work
5	Warranty Data	Manufacturer warranty, K-12 warranty documentation if applicable, chamber warranty, labor/parts coverage, and service contact information.	Before acceptance
6	Startup/Test Checklist	Completed startup, operation, water/drain, controls, safety, and demonstration checks.	At closeout
7	O&M Manuals	Operation manual, maintenance instructions, cleaning requirements, service information, parts list, and troubleshooting information.	At closeout
8	Disposal Documentation	Disposal/recycling tickets or written certification of lawful removal and disposal when requested by the Government.	At closeout
9	As-Installed Certification	Contractor certification that the installation complies with approved submittals, manufacturer instructions, applicable codes, and this SOW.	At closeout

10. Safety, Security, and Site Protection

- The Contractor shall comply with OSHA requirements and all site safety requirements while working on school grounds.
- The Contractor shall use lockout/tagout procedures before disconnection, electrical work, or maintenance activities involving potentially energized equipment.
- The Contractor shall provide and maintain barricades, caution tape, signs, cones, and other controls necessary to isolate the work area and protect students, staff, visitors, and kitchen personnel.
- The Contractor shall maintain safe egress, access to emergency equipment, and sanitary food-service conditions at all times unless otherwise authorized by the Government.
- The Contractor shall be solely responsible for preventing accidents, injuries, and property damage caused by Contractor operations.
- If work requires employees to perform duties above six (6) feet from the ground or finished floor, the Contractor shall provide and follow a fall protection plan consistent with applicable requirements.
- If delivery and installation activities extend beyond three (3) days, the awarded Contractor shall provide designated individuals for BIA/BIE security background investigation processing in accordance with applicable background investigation requirements and site procedures.
- The Contractor shall keep the work area clean during performance and shall complete final cleaning before requesting final acceptance.

11. Quality Control, Inspection, and Deficiency Correction

The Contractor shall maintain quality control throughout the work and shall inspect its own work before requesting Government inspection. The Government reserves the right to inspect the work at any time and to reject work that does not comply with the contract, approved submittals, manufacturer instructions, codes, or this SOW.

- Equipment shall be new, unused, complete, clean, undamaged, and suitable for its intended commercial kitchen use.
- Installation shall be neat, plumb, level, secure, accessible for service, compatible with adjacent equipment, and consistent with manufacturer requirements.
- Electrical connections shall be safe, code-compliant, properly grounded, and compatible with the approved equipment.
- Water and drain connections shall be leak-free, supported, and installed to allow proper operation and maintenance.
- The Contractor shall correct all rejected, defective, incomplete, unsafe, or noncompliant work at no additional cost when caused by Contractor means, methods, materials, workmanship, coordination, or failure to verify conditions.
- Correction of deficiencies shall be completed before final payment and acceptance unless otherwise directed in writing by the Contracting Officer.

12. Testing, Startup, Commissioning, and Acceptance

The Contractor shall complete testing, startup, and demonstration in the presence of the Government or school representative when requested. The new steamer shall not be considered accepted until all required testing is complete, deficiencies are corrected, and closeout documentation is submitted.

Test/Acceptance Item	Requirement	Acceptance Criteria
Installation Verification	Confirm complete installation of steamer, stand, pans, accessories, utility connections, and required appurtenances.	Equipment is complete, stable, level, accessible, and installed per approved submittals and manufacturer instructions.
Electrical Verification	Verify voltage, phase, grounding, receptacle/plug compatibility, disconnect/breaker condition, and safe energization.	Unit energizes safely without nuisance tripping, overheating, unsafe wiring conditions, or code deficiencies.
Water/Drain Verification	Verify water supply, drain routing, leakage, and manufacturer-required flow/drain performance.	Connections are leak-free, supported, and operate without backup, discharge conflict, or unsafe condition.
Functional Operation	Operate the steamer through normal startup, cooking/steam cycle, controls, indicators, timer functions, door operation, and shutdown.	Steamer operates as intended and all controls, indicators, timers, doors, seals, and safety features function correctly.
Startup/Commissioning	Complete manufacturer startup program when required and document startup results.	Startup checklist/report is complete and submitted to the Government.
Operator Orientation	Provide basic orientation to designated school kitchen or maintenance personnel.	Staff receive operation, cleaning, shutdown, routine care, and service/warranty contact information.
Final Cleanup	Remove packaging, debris, old equipment, tools, excess materials, and protective coverings.	Work area is clean, safe, and ready for school kitchen use.
Closeout Documents	Submit required warranty, O&M, startup, disposal, and certification documents.	Government receives complete closeout package and all deficiencies are corrected.

13. Schedule, Work Hours, and Coordination

- The performance period shall be sixty (60) calendar days from Notice to Proceed unless modified by the Contracting Officer.
- Work hours shall be coordinated with the school maintenance worker, BIE Facility Management personnel, and authorized school representatives before delivery, demolition, installation, startup, and testing.
- The Contractor shall schedule work to minimize disruption to school kitchen operations, student meal preparation, classroom instruction, and school activities.
- On-site work shall proceed without unnecessary delay once started. The Contractor shall promptly notify the Government of equipment lead-time issues, delivery constraints, utility conflicts, or conditions that may affect the approved schedule.
- Work days may be interrupted by Pueblo closures or Tribal traditional activities. The Contractor shall coordinate respectfully with the school and Government regarding such closures and shall not access the site without authorization.

14. Warranty Requirements

- The Contractor shall provide a written workmanship warranty for the installation beginning on the date of Government acceptance. The workmanship warranty shall cover defects caused by installation, labor, materials furnished by the Contractor, connections, supports, and related Contractor work.
- The Contractor shall provide all manufacturer warranties for the steamer, chamber, stand, pans, controls, and accessories. Warranty documents shall identify the start date, coverage period, parts coverage, labor coverage, exclusions, service procedures, and service contact information.
- If the manufacturer offers a K-12 special warranty for the selected unit, the Contractor shall provide documentation that the warranty has been properly registered or otherwise activated for Isleta Elementary School, if required by the manufacturer.
- The Contractor shall not perform installation practices or unauthorized modifications that void the manufacturer warranty. If a manufacturer-authorized startup is required to maintain warranty coverage, the Contractor shall include and document it.

15. Deliverables and Closeout Documentation

Before final acceptance, the Contractor shall submit the following closeout deliverables in electronic format and/or hard copy as directed by the Government:

- Approved final product data and as-installed equipment model/serial information.
- Manufacturer operation and maintenance manuals.
- Warranty documents and warranty registration confirmation, if applicable.
- Completed startup, testing, and commissioning checklist/report.
- Operator orientation confirmation identifying date, attendee(s), and topics covered.
- Disposal documentation or Contractor disposal certification when requested.
- Final cleaning confirmation and deficiency correction record.
- Contractor certification that the installation is complete, operational, and compliant with approved submittals, manufacturer requirements, applicable codes, and this SOW.

16. Assumptions and Solicitation Readiness Notes

The following assumptions and readiness notes shall be resolved or confirmed before final solicitation release or award, as applicable:

Item	Current SOW Assumption / Issue	Recommended Action Before Award or Ordering
Existing Equipment	Existing steamer model, serial number, dimensions, utility connections, condition, and disposal weight are not identified.	Contractor shall field verify before ordering; Government may add photos or existing equipment information to solicitation if available.
Electrical Data	Original text included 208V/60/3-phase, 10 kW and stated 280.0 amps. Current product information indicates approximately 28.0 amps for the 208V/10 kW/3-phase basis-of-design unit.	Require submittal and field verification of voltage, phase, amperage, breaker, receptacle, conductor, grounding, and disconnect compatibility before procurement.
Plug/Receptacle	Basis-of-design information identifies cord with locking NEMA L15-30P plug for the 208V/3-phase unit; some reseller pages may present plug information differently.	Require Contractor to submit manufacturer cut sheet and verify existing receptacle or provide compatible code-compliant connection within scope if authorized.
Water/Drain	SOW indicates water and drain connection needs to be plumbed; existing water/drain configuration is not documented.	Contractor shall verify water, drain, backflow, indirect waste, and clearance conditions before work.
Permits/Inspections	Specific permit authority and inspection requirements are not identified.	Contracting Officer/Government shall confirm jurisdictional requirements for Isleta Pueblo/BIE site and insert permit responsibilities if needed.
Site Visit	Original SOW indicates site visit not required.	Maintain non-mandatory site visit if desired, but make Contractor responsible for field verification before ordering/installation.
Tax Treatment	Tax is normally addressed in pricing instructions/contract administration rather than SOW technical scope.	Address New Mexico Gross Receipts Tax treatment in solicitation pricing instructions or ICE, not as an installation requirement.
Background Investigation	Original SOW requires background investigation processing if delivery/installation exceeds three days.	Confirm current BIE/site security requirements and insert contract

		clause/procedure as required by Contracting Officer.
Warranty Registration	K-12 special warranty and lifetime service/support are referenced in the original equipment description.	Require manufacturer documentation confirming warranty eligibility and any registration/startup steps.
Performance Period	Original SOW provides 60 calendar days from Notice to Proceed and acknowledges possible Pueblo closures/traditional activities.	Retain 60 calendar days unless lead time, access windows, or procurement method require adjustment.