STATEMENT OF WORK
Naval Base San Diego
3202 McCandless Blvd
San Diego, CA 92136

Grab-N-Go Food Service Equipment and Installation

1.0 General Scope

The contractor shall provide all personnel, equipment, supplies, facilities, transportation, tools, materials, supervision, and other items necessary to procure, deliver, and install a complete suite of self-service display cases, warmers, dispensers, and custom fabricated cabinetry for a Grab-N-Go food service operation.

BACKGROUND

The purpose of this contract is to modernize the galley serving infrastructure to better support dining operations, with a specific focus on optimizing the serving line flow and implementing a rapid grab-and-go capability for Sailors dining at the facility. Currently, the existing galley furniture and serving line equipment are outdated and lack the necessary configuration to support high-volume, quick-service meal distribution. This legacy equipment presents ongoing challenges for service efficiency and limits the dining options available to personnel with constrained schedules.

By replacing the outdated infrastructure with modern, purpose-built grab-and-go furniture and equipment, this project will directly reduce wait times and alleviate congestion while simultaneously enhancing the throughput, flexibility, and overall dining experience for the Sailor population.

2.0 Contractor Responsibilities

2.1. Contractor is responsible for verifying all dimensions prior to bidding and installation.
2.2. The contractor will provide personnel who are certified to perform required tasks.
2.3. Contractor will be permitted to work inside of the Dining Facility during the following hours: Monday through Friday - 0730-1500 except during meal hours and holidays. Meal hours are: Breakfast: 0600-0730; Lunch: 1100-1230. Night or weekend shift may be coordinated with Food Service Officer with no additional cost in pricing. Night shift is preferred if project involves loud noise and heavy dust to not interfere with patrons during meal hours and must be coordinated with the FSO. Exact days of work will be coordinated before commencement to ensure space availability. Coordinate with LCPO /FSO before commencing work to ensure each section is secured for work while utilizing different serving lines to serve the patrons. Immediate work area will be properly secured by the contractor and will not conflict with meals being served or dining area being utilized.
2.4. Contractor will provide plastic barriers to contain dust or paint.

2.5. Contractor is responsible for daily clean up and disposal of all generated debris/materials to proper disposal or recycle containers at the back doc**3.0 Equipment Requirements**

The contractor shall provide the following equipment, brand names (Oasis, Impulse, Toast-Qwik, Vollrath, Hatco and Atlas Metal) or equal, according to the specifications listed below. All equipment must be new and compliant with standard FDA, ETL, and NSF standards where applicable.

Item	Qty	Model / Description	Specific Requirements & Features
1	2	B3632H: Oasis® Self-Service Heated Merchandiser (3' Heated)	36-3/4"W x 32-1/4"D x 82-1/2"H. 4 lighted solid heated shelves, flat upper front panel, stainless steel interior/mirror end panels. Black powder-coated lower front. Laminate exterior. 208-240v/60/1-ph.
2	3	B67R: Oasis® Refrigerated Self-Service Case (6' Refrigerated)	71-5/8"W x 34-1/4"D x 82-1/4"H. Breeze-E self-contained R290 refrigeration. 4 lighted metal shelves. Roll-down locking security cover. Black powder-coated interior/exterior. 208-240v/60/1-ph.
3	2	B47D: Oasis® Self-Service Case, Non-Refrigerated (4' Dry)	47-5/8"W x 34-1/4"D x 82-1/4"H. 4 non-lighted metal shelves, rear loading hinged locking doors, roll-down locking security cover. 110-120v/60/1-ph.
4	1	CSC3223: Impulse® Self-Service Non-Refrigerated Countertop Case	30-7/8"W x 22-5/8"D x 36-3/8"H. 4 adjustable tray support shelves, self-closing doors, interior lights. 110-120v/60/1-ph.
5	1	C43R-UC: Oasis® Refrigerated Self-Service Case (Undercounter)	47-5/8"W x 32-3/4"D x 32-1/4"H. Breeze-E self-contained R290 refrigeration. Retractable night curtain. 110-120v/60/1-ph.

6	1	Custom Fabrication Cabinet	Cabinet with sneeze guard finished to match existing interior aesthetics.
7	1	TQ-400: Toast-Qwik® Conveyor Toaster	Horizontal conveyor, approx. 6 slice/min capacity. ColorGuard sensing. 120v/60/1-ph, 1790 watts.
8	1	XLBC3F-1826-13: Vollrath Extra Large Display Case (Pastry)	Countertop, 3-tier, 28-1/2"W x 23-1/2"D x 32-3/4"H, clear trays, soft down hinges.
9	2	SWB-11QT: Hatco Built-in Dry Soup Warmer	Countertop, 11 qt., 4 customizable presets, 675 watts. 120v/60/1-ph.
10	2	PD-10-1/8: Atlas Metal Drop-In Plate Dispenser	Open frame, stainless steel, single self-elevating dish dispensing tube (max 10-1/8" dia.), capacity up to 72 plates. Requires 12-7/8" dia. cutout.

4.0 Installation and Integration Tasks

- Delivery & Uncrating: The contractor shall deliver all merchandise to the designated facility and remove all crating and packaging materials from the site.
- Facility Modifications: Contractor will provide materials and modification in the facility to be identified by the customer to ensure proper fitment, utility routing, and structural integration of all food service units.
- Equipment Installation: The contractor shall execute professional installation of all provided units. This includes placing floor models, drop-in installations for dispensers, and integrating undercounter/countertop models with existing or provided millwork.
- Electrical Compliance: The contractor must ensure all connections comply with standard electrical specifications provided (e.g., NEMA 6-30P, NEMA 6-20P, NEMA 5-15P). If a GFCI is required at the installation site, a GFCI breaker MUST be used in lieu of a GFCI receptacle.
- Testing: Following installation, the contractor shall power on and test all heated, refrigerated, and motorized equipment to verify they maintain appropriate temperatures and operate according to manufacturer standards.

5.0 Warranties

- The contractor shall pass through and ensure full activation of the following minimum warranties from the Original Equipment Manufacturers (OEM):
- Standard Display Cases (Heated, Dry, Non-Refrigerated): Minimum one (1) year parts and labor warranty.
- Refrigerated Cases (B67R, C43R-UC): Minimum one (1) year parts and labor warranty, plus a five (5) year compressor warranty.
- Conveyor Toaster (TQ-400): One (1) year on-site parts and labor warranty, plus an additional one (1) year parts-only warranty on all Toast-Qwik metal sheathed elements. Includes 24/7 parts/service assistance.
- Dry Soup Warmers (SWB-11QT): One (1) year parts and labor warranty.

6.0 Period and Place of Performance

Period of Performance: The Period of Performance shall be from 01 September 2026 to 28 February 2027.

Place of Performance: Naval Base San Diego, Building 3202, 3202 McCandless Blvd, San Diego, CA 92136.

Point of contact:

Alternate POC:

WAWF Information and routing Data Table

Field Name in WAWF	Data to be entered in WAWF
[redacted]	[redacted]