Project Name:
"Replace Cafeteria Refrigeration Units"

Project Location:
Anchorage Federal Building & US Courthouse, 222 West 7th Avenue, Anchorage, Alaska, 99513, Loading Dock and Kitchen, 1st Floor, F-Module.

Scope of Work:
The work of this contract consists of, but is not limited to, removal and replacement of four each refrigeration walk-in units and one each self contained food display unit, all listed below as existing equipment. Contractor shall provide all labor, materials, equipment, design, and transportation to accomplish the work as stated.

Existing Equipment:
(1) Kramer Trenton Co. Unit 9A- Balley Case & Cooler
Kramer Condensing Unit for low , medium and high temperatures. Condenser model- C1F12XSK-C83; Evaporator- Russell-
Model- AA26-87B- 2 Fans, 115vac, 1/20 hp.

(2)Kramer Trenton Co. Unit 10A-Balley Case & Cooler- Dual unit
Kramer Condensing Unit for low , medium and high temperatures.
Condenser model- C1F12XSK- 460 VAC; Evaporator – Russell.
Model- C-83- 1 Fan, 230vac.

(3)Kramer Trenton Co. Unit 10B-Balley Case & Cooler- Dual unit
Kramer Condensing Unit for low , medium and high temperatures.
Condenser model- C2L52SK- 460 VAC; Evaporator – Russell.
Model – TV96- 3 Fans, 230vac.

(4)Kramer Trenton Co. Unit 12A-Balley Case & Cooler- Dual unit
Kramer Condensing Unit for low , medium and high temperatures.
Condenser model- C3L52SK- 460 VAC; Evaporator – Russell.
Model- TV-96- 2 Fans, 230vac.

(5). Jordan- Food Display Case.
Model- AT-5-G Sn# JW578087K
Refrigerant- R12, Charge, 15. oz. Power 115 Volt . 1 Phase, 60 H. FLA, 16.0 Amps. Evap. Fan. 115V. 0.6A

Due to the extended distance between the refrigeration machines and the location of the evaporators, your best practices shall be demonstrated to overcome any operational difficulties. GSA suggests that line traps may be installed for allowing the oil migration back to the compressor, instead of its

difficulty without a trap. Any other device that may serve the purpose will be evaluated by the contracting officer or the COTR.

This project shall be completed as one project with several tasks and shall reduce the inconveniences to the Cafeteria operating vendor and reduce the possibility of stored food spoilage.

All refrigeration gas shall be reclaimed from all units per EPA guidelines, all work to be performed by EPA certified technician. Any gas released into the open atmosphere shall be reported to GSA and EPA by the contractor on site. All reclaimed gas shall be labeled and contained in certified containers, and removed from site and shall be properly disposed.

The location for each new compressor and evaporator units and controls, filters and devices shall be the same as the unit removed.
Each refrigeration compressor and condenser unit removed shall be replaced completely before another similar unit is shutdown for removal. All pipes extending from the compressor unit location to the evaporator coils shall be installed and supported at a surface location, until entry into the Cafeteria space and then into the false ceiling space. The new pipes shall be installed inside the Cafeteria ceiling and supported effectively, as specified by industry standards or best practices, and terminated at the appropriate evaporator unit. All new copper lines for refrigeration shall be pressure tested, for leaks and integrity, withstand a minimum vacuum for charging lines, before energizing the compressor.

All new copper pipes and tubing shall be insulated and labeled when in ceiling space and open areas, to indicate the related unit and its content.
All new units to be serviced with most current and recommended refrigeration gas, as authorized by EPA and agency having jurisdiction.

The Jordan Food Display case is a self contained unit with shelves and inset into the wall cavity. This unit shall be replaced with a compatible unit of size, dimensions and capacity to duplicate the existing. The new unit shall also be equipped with latest refrigerant in use, and all refrigerant shall be recovered of contained prior to removal from existing location. All removed items shall be disposed of according to applicable hazardous waste codes and regulations, and shall be removed and disposed by the contractor.

Precautions:
All precautions shall be taken to protect all stored food from contamination or spoil, and any dust and debris shall be controlled and cleaned as soon as possible to protect its migration to food preparation. areas.

All electrical work shall be completed by a journeyman level electrician, certified by the state of Alaska in accordance with the NFPA 70, 2008 NEC. Lock out /

tag out procedures shall be practiced at all times on all GSA properties and installations.

Project Completion Date:
All installation shall be complete and operational within 60 days after NTP. Each unit may be individually inspected and accepted upon notification to GSA or their Project Manager, and all issues and deficiencies resolved prior to demo. of the next unit.

Special Instructions :
All power outage necessary to complete this work shall be coordinated with the building Property Manager or the Property Management Team of the specific site.

Inspections and Permits.

All work will be inspected by GSA. MOA or State of Alaska permits are not required to complete the work. GSA burn permit is required for all tasks involving and cutting or welding that will produce smoke or cause a fire.

Workmanship:
All work will be completed in a journey level workmanship, all work areas shall be cleaned prior to inspection, all labels and tags in place before closure of project. The contractor shall provide all work in accordance with all applicable current codes and standards.

Equipment Storage:
Storage of equipment and tools within the Federal building spaces is at contractors own risk. No tools or equipment shall be borrowed from GSA or it's contractors.