



Mobile County PUBLIC SCHOOLS

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Purchasing Department
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Bid No. 25-56
Buyer: CYNTHIA MARTIN

August 22, 2025

ADDENDUM #1
INVITATION TO BID
CAFETERIA EQUIPMENT - INSTALLED

Please see the attached Specifications and Pricing Sheets. Please also note: the bid opening date is rescheduled to **Wednesday, September 10, 2025 @ 10:00 AM, CST.**

If you should have any questions, please contact the Purchasing Department.

Sincerely,

Russell Hudson
Director of Purchasing

RH/cpm

SPECIFICATIONS
CAFETERIA EQUIPMENT - INSTALLED
AS NEEDED UNTIL OCTOBER 31, 2026

I. INTENT OF BID

- A. The intent of this bid is to establish a contract between the Board of School Commissioners, on behalf of the schools identified herein, and the bidder for the supply and delivery of items described herein. The Board will contract with the successful bidders(s) for a period of one (1) year from the date of Board approval and may be renewed annually for a maximum of two (2) years, if both parties agree and the terms and conditions remain the same.

II. QUALIFICATIONS OF BIDDERS

- A. Any person, firm, or corporation submitting a proposal must be either the manufacturer or the manufacturer's authorized sales dealer for the items quoted. Bid will be accepted only from firms engaged on a full-time basis in the cafeteria equipment supply business.
- B. Bidder must maintain an in-house service department or must contract with a factory-authorized service company to handle warranty repairs or claims. The maximum response time to calls for service is 24 hours.
- C. **All persons entering schools are to be in company uniform and all are to have picture ID badges. Background checks are required for all personnel entering the schools, please see the attached forms.**

III. STANDARD CONTRACT CONDITIONS

- A. This contract shall be governed in all respects--as to validity, construction, capacity, performance, or otherwise--by the laws of the State of Alabama.
- B. Contractors providing services under this Invitation to Bid herewith assure the school district that they are conforming to the provisions of the Civil Rights Act of 1964, as amended.
- C. State Sales and Use Tax Certificate of Exemption form will be issued upon request. Sales tax shall be included in prices where applicable.
- D. Deliveries against this contract must be free of excise or transportation taxes, except when such a tax is part of a price and school districts are not exempt from such levies. Excise tax exemption registration number may be used when required.
- E. Contractor shall comply with applicable Federal, State and local laws, and regulations pertaining to wages, hours, and conditions of employment. In connection with contractor's performance of work under this Agreement, contractor agrees not to discriminate against any employee(s) or applicant(s) for employment because of age, race religious creed, sex, national origin, or handicap. **NOTE: Expenditure of federal monies requires the bidder to comply with all applicable standards, orders, or regulations issued pursuant to the Federal Acts as stated in item number 12, of the General Terms and Conditions document located in this bid package.**
- F. Modifications, additions, or changes to the terms and conditions of this Invitation to Bid may be a cause for rejection of a bid. Bidders are requested to submit all bids on the school district's official forms. Bids submitted on company forms may be rejected.
- G. The contractor agrees to retain all books, records, and other documents relative to this agreement for three (3) years after final payment. The district, its authorized agents, and/or State/Federal auditors shall have full access to and the right to examine any of said materials during said period.
- H. By his signature on the bid, a bidder certifies that his bid is made without prior understanding, agreement, or connection with any corporation, firm or person submitting a bid for the same materials, supplies or equipment, and is in all respects fair and without collusion or fraud. The bidder certifies that he understands collusive bidding is a violation of Federal law and can result in fines, prison sentences, and civil damage awards. He further agrees to abide by all conditions of this bid and certifies that he is authorized to sign this bid for the bidder.

I. Prohibition against conflicts of interest, gratuities and kickbacks.

"Any employee or any official of the school district, elective or appointive, who shall take, receive or offer to take or receive, either directly or indirectly, any rebate, percentage of contract, money or other things of value, as an inducement or intended inducement in the procurement of business, or the giving of business, for, or to, or from, any person, partnership, firm or corporation, offering, bidding for, or in open market seeking to make sales to the school district shall be deemed guilty of a felony and upon conviction such person or persons shall be subject to punishment or a fine in accord with State and/or Federal laws."

IV. MATERIALS BID

- A. All items quoted shall be new, packed in manufacturers' original containers, and shall meet or exceed the specific specifications shown. Re-built or remanufactured equipment will not be considered.
- B. The bidder shall state the manufacturer's warranty for each item quoted and will be responsible for all warranty service.
- C. If bidding as specified, bidders will not be required to submit manufacturer's specification sheets.
- D. Bidders desiring to quote items other than brand(s) specified must complete and submit the enclosed Substitution Request Form with bid. (See Section VIII, J).
- E. The Board reserves the option to reject any alternate for any reason.

V. METHOD OF AWARD AND DELIVERY

- A. The bid will be awarded on an individual item basis.
- B. **Delivery and installation shall be completed, when practical, within 0-90 days after vendor receipt of purchase order. In instances where installation work will adversely affect normal food service operations, the installation schedule shall be approved by the Purchasing Department and installation may need to be planned for Saturdays or other days when meals are not served. For installation, the vendor will plan and coordinate the installation schedule with the Maintenance Department (251-221-5508). Vendor will notify the school CNP Manager a minimum of 24 hours prior to delivery and coordinate delivery and installation schedule so that normal food service operations are not adversely affected.**

The successful bidder must use a closed-in delivery truck with a lift gate when delivering equipment to prevent new equipment from being exposed to the elements.

- C. If equipment requires "Start-up" and "Demonstration", the dealer will provide written notice at the time of installation to the school CNP manager not to use the equipment until after "Start-up" and "Demonstration" have been completed.

VI. FIELD MEASUREMENTS/ON SITE VISITS

- A. Field measurements are not possible prior to bidding "as needed" items, however once an item is ordered an on site visit should be made by the bidder and/or installer. The bidder shall obtain full knowledge as to transportation, disposal, handling and storage of materials, availability of water, electricity, gas and all other facilities prior to ordering from the manufacturer.

VII. PAYMENT

- A. Payment of all invoices for which a CNP Central Office purchase order is transmitted shall be the responsibility of the CNP Central Office issuing the order. Vendors will bill the CNP Central Office after equipment has been installed and vendor has complied with the terms of the contract related to start-up. Vendors can expect payment by the 30th of the month for all invoices for the preceding month except for invoices dated June, July, or August which will be paid by September 15th.
- B. Payment of all invoices for which a purchase order is issued by the Board of School Commissioners of Mobile County shall be the responsibility of the Board of School Commissioners of Mobile County and shall be mailed to the Director of Purchasing, P.O Box 180069, Mobile, AL 36618. While it is the intent of the Board to pay all bills within thirty (30) days, there may be times when this strict requirement cannot be adhered to as payment is normally processed approximately thirty (30) days from, final approvals of receipts and verified invoices. Should a contestment result regarding quality, terms, etc the thirty (30) days would appear after the matter has been cleared. Payment may be expedited by providing original invoices and/or certified copies of an original. Should a copy be the only thing available, it must be certified as "true, correct and unpaid original invoice".

VIII PRICE ESCALATION

During the period of this bid, the Board will allow price increases upon receipt of updated manufacturer price schedules as applicable. Updates must be submitted to the Purchasing Department for approval. The price submitted with the bid must remain firm for the first six months of the contract.

District personnel may choose to use a VISA® Virtual Credit Card Program through AOC/Regions Bank for invoice payments in place of a check to pay for purchases from this solicitation. Unless exception is noted in the bid response, the bidder by submitting a bid agrees to accept the VISA® Virtual Credit card process, as an acceptable form of payment and may not add additional service fees/handling charges to purchases made with the VISA® Virtual Credit card. Refusal to accept this condition may cause your bid to be declared non-responsive. (See the attached E-Payables explanation and the VISA Virtual Card vendor enrollment data elements form.)

VIII. SPECIAL INSTRUCTIONS

- A. **Start-Up:** The bidder shall indicate on form "Required Bid Information" the name of company, agent, address and phone number of the party responsible for checking operation of equipment after final installation. If installation by party other than bidder the Board of School Commissioners shall be responsible for notifying specified agent equipment is ready for start-up inspection. All start-up inspections shall be completed within 10 working days of notification. Failure to provide this information will be considered a reason for rejection of bid. A written report of results of start-up check shall be provided to school district by agent listed on form "Required Bid Information" prior to bidder sending bill for equipment.
- B. **Demonstration:** All equipment with movable parts shall be demonstrated to school district employees responsible for operation and care of equipment. Bidder shall indicate on form "Required Bid Information" the name of company, agent address and phone number of party responsible for demonstration. If the agent is not an employee of the bidder a letter shall be attached indicating a willingness to provide a demonstration. The Board of School Commissioners shall be responsible for notifying the agent that the equipment has been delivered and start-up check has been completed. Demonstrations shall be provided within ten working days of notification. Demonstration shall be conducted at a time agreeable to the school district at the site of actual equipment installation. Failure to provide this information will be considered a reason for rejection of bid.
- C. **Warranty:** The bidder shall state the manufacturer's warranty for each item quoted. In addition to the manufacturer's warranty the successful bidder shall guarantee for a period of one year all items and equipment furnished under this bid. For equipment with movable parts or electrical parts the warranty shall begin on the date the owner has accepted the start-up report. For other equipment the warranty will begin on the date the equipment is delivered in acceptable condition. The conditions of the warranty shall be as follows:

Cafeteria Equipment
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1. Non-Refrigerated Equipment

- a. Start-up and calibration.
- b. All parts that are integral with the equipment when purchased and all loose parts furnished with the equipment. (Vendor will pay freight for parts replaced under warranty).
- c. All labor and mileage.
- d. The dealer will handle calls related to service needs under warranty. Problems related to warranty service will be referred to the Maintenance Department (221-5508).
- e. If at any time during the warranty period, the equipment fails to function due to problems not related to the equipment, the dealer will notify the Maintenance Department immediately (221-5508).
- f. If at any time during the warranty period any parts or function of the equipment fail to perform due to misuse or abuse, the dealer may charge the school for the service call and the repair provided the Coordinator of Purchasing is notified of the misuse or abuse prior to the dealer making the repair.

2. Refrigerated Equipment

- a. All of the above, plus: Five (5) year compressor warranty.
- D. Factory Authorized Service Agents: The bidder shall indicate on form "Required Bid Information" the name, address and phone number of a factory authorized service agency for each item specified. The factory authorized service agency shall be located within 250 miles of installation site. Providing this information is in addition to the dealer service required in No. 3 above. A written statement from the manufacturer shall be attached to the bid indicating that this agent is authorized to service their equipment and sell parts. Factory authorized service agents shall abide by the code of ethics of the Commercial Food Equipment Service Association (CFESA). Failure to provide this information will be considered reason for rejection of bid.
- E. Codes: All equipment must be constructed in accordance with the National Sanitation Foundation Code. All Equipment must be listed and approved, where applicable, for U.L., AGA, and ASME requirements and all other requirements as specified by local building codes, plumbing codes, fire codes and all other state and local codes. All food service equipment must bear the applicable seals.
- F. Manuals: The Board of School Commissioners shall be provided with three (3) copies of use/care manuals and illustrated parts list for all equipment with movable parts. These manuals shall be provided within ten days of installation.
- G. Removal of Existing Equipment: (Note the option chosen by the School Board indicated by the "X").
- X 1. Successful bidder will be responsible for moving existing equipment to make space for new item(s). As noted on the instructions of the "Asset Form", the bidder will be responsible for removing the existing equipment and delivering to the designated site. The site could be the Distribution Center or another school site. (See section X Item 3 – Fixed Asset Transfer/Pick Up Form).

In addition, successful bidders should move any equipment which must be temporarily moved for the installation of new equipment.

- 2. School Board will be responsible for disconnecting or moving existing equipment prior to the arrival date for new equipment.

X 3. Fixed Asset Transfer/Pick Up Form:

A sample form is included with the bid documents. The form will only be used in the event the existing equipment will require transfer to another location. This form will be filled out by the CNP Department and will accompany the purchase order.

Vendor's Responsibility is to bring the completed asset form when equipment is removed and have the following persons sign the asset form: CNP Manager (Releasing the equipment), Vendor's name (Picked-up by), and person receiving existing equipment (Received by). The vendor is to leave the original document with the person receiving existing equipment.

H. **Assembly:** All equipment is to be delivered, uncrated, assembled, inspected, set in place, and made ready for final connections. All debris accumulated with the delivery of equipment shall be removed. Food service equipment is to be cleaned and turned over in first class condition.

I. **Installation:**

1. Equipment shall be installed according to the instructions provided when an item is ordered or to replace an existing piece of equipment tagged for removal. Bidder shall furnish, deliver, assemble, and install all items required. Installation of each item shall be in accordance with (a) city and/or county plumbing and electrical codes and with (b) the manufacturers' recommendations and shall include all labor and materials required to provide working units. Bidder to provide all water, gas, and electrical connections required within 6'0" of machine. Gas, connections will be of nonflexible material. PVC will not be used to drain dishwashers, steamers and sinks. An appropriate gas pressure regulator will be required for each appliance installed that uses natural gas. In addition, bidder shall furnish all labor and material to move and install some existing equipment to accommodate new equipment and to remove existing equipment at some locations as described herein. All items which require removal shall be delivered by the bidder to a storage location designated by the Board. Bidder shall leave each job site broom clean and shall remove all trash and debris associated with their work from the job site.
2. Bidder shall coordinate all installations with the Boards Maintenance Department at (251) 221-5508. **All installation procedures which require water, gas or electrical connections shall be completed by an appropriate professional. In addition, all work performed by the bidder must be approved by the Maintenance Department prior to final acceptance and payment.**

J. **Substitute – Brands:**

1. If a bidder chooses to bid a substitute brand, proof of equality must be submitted with bid on bid opening date. The form "Substitution Request Form" must be used for this purpose (included in this bid document); this provides the School Board with a detail description in which the proposed substitution conforms and/or varies from the brand specified. This information shall be submitted in addition to the manufacturer's cut sheet.
2. Bidders submitting substitutions are cautioned to examine mechanical and electrical plans and building conditions to determine if such substitution will require changes in mechanical or electrical connections or require rearrangement. If any of the above changes are involved, a layout of such changes and any additional cost (itemized) must be submitted with the request for substitution. If proposed substitutions entail additional cost which was not submitted with the request for substitution and approval is granted, bidders shall be responsible for such costs.
3. It is understood by the School Board that no agent, dealer, broker or agency may bind a manufacturer beyond the manufacturer's own printed literature. Therefore, any party submitting a Substitution Request Form stating compliance with a feature specified for the prime specified item by a manufacturer in a manner not identified as a standard of production or as an option for that item in the manufacturer's literature must be accompanied by a letter on the Manufacturer's own letterhead stating that the manufacturer shall comply

with the specified feature and such compliance shall not adversely affect the manufacturer's product performance, reliability, durability, appearance or effect the warranty.

4. If the substituted item is approved and subsequently installed and upon final inspection found to deviate from the specifications in a manner not detailed in the "Substitution Request Form" the F.S.E. Contractor shall at the discretion of the School Board bring the equipment into compliance or remove the equipment and replace it with one in compliance with the specifications at his own cost. In consideration of the job stage at the time of final inspection, the F.S.E. Contractor shall take no more than 5 working days to make this replacement. Bidders are encouraged to review the "Substitution Request Form" prior to using such items in their bid. Awarded Contractor shall be responsible for deviations not detailed in the "Substitution Request Form" submitted FROM ANY SOURCE. Approval of submittals by the School Board does not relieve the F.S.E. Contractor of this condition. The "Substitution Request Form" can be found at the end of this document.

K. Specifications: Written description in the specification will prevail in case of conflict between written description and model number.

L. Alternate Bids: Bidders shall submit only 1 bid per item specified.

M. Custom Fabricated Equipment:

1. Equipment shall be fabricated by a food service equipment fabricator who has the plant, personnel, and engineering facilities to properly design, detail and manufacture high quality equipment. The bidder shall by his signature on Invitation to Bid indicate that equipment is to be fabricated by bidder personnel. If fabrication is to be subcontracted, bidder shall attach to bid submittal a letter giving name and address of fabrication subcontractor.
2. Successful bidder shall submit shop drawings for custom fabricated equipment. Drawings shall be at a minimum of 1/2" scale and include a plan view and front, rear, and side elevations. All drawings shall be fully dimensioned and all parts labeled as to materials and methods of construction. Shop drawings shall be approved by contact person listed on Invitation to Bid prior to start of fabrication.

N. **PRICE SHEETS: ALL BIDDERS MUST TYPE THEIR RESPONSES ON THE PRICE SHEETS. NO BIDS WILL BE CONSIDERED THAT ARE HAND WRITTEN. THE PRICE SHEETS WILL BE ON THE WEBSITE IN EXCEL FOR ALL BIDDERS TO HAVE ACCESS FOR THIS REQUIREMENT.**

IX Questions

- A. If you have any questions regarding this bid, you may contact Cynthia Martin by email at cpmartin@mcpss.com or by phone at (251) 221-4473.

Product Specifications

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AS NEEDED UNTIL OCTOBER 31, 2026

ITEM #1

Description: Range with two open burners, all standard features and the following:

- a. Approximate dimensions: 17" wide x 38" deep x 36" high, excluding back guard.
- b. Back guard, of stainless steel approximately 10" high.
- c. Storage base with stainless steel sides, back and door.
- d. Set of four (4) 6" high legs.
- e. $\frac{3}{4}$ " rear gas connection.
- f. Natural gas (35,000 BTU/Hr.) per burner.
- g. NSF certified.
- h. Gas Hose: Dormont $\frac{3}{4}$ " x 48" yellow gas hose to be included with the range part number 1675NPFS-48. No Substitute.

Acceptable unit: Garland M4S; or approved equal.

ITEM #2

Description: Double (2) deck standard depth convection oven, with all standard features and the following:

- a. Solid state controls
- b. Electronic spark igniters
- c. 60-minute timer
- d. (5) nickel plated racks per oven
- e. Stainless steel front, top, sides
- f. 8"H legs
- g. Simultaneous stainless-steel doors with windows
- h. Natural Gas (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®
- i. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- j. (2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard
- k. Gas manifold piping included with stacking kit to provide single point gas connection

Acceptable Unit: Vulcan Model No. VC44GD; or approved equal.

ITEM # 3

Description: Reach in refrigerator, double, Stainless steel interior and exterior, (2) Stainless steel full doors with locks, with all standard features and the following:

- a. Self-closing doors with stay open feature at 120 degrees.
- b. Guaranteed for life cam-lift hinges.
- c. Guaranteed for life horizontal workflow door handles.
- d. Full length doors hinged to open from the center.
- e. 6" diameter stem castors with locks on front set.
- f. Universal type tray slides to accommodate either (1) 18" x 26", or (2) 14" x 18", or (2) 12" x 20" pans. 4" on center behind full size door on left side.
- g. Standard compliment of standard shelves behind full size door on the right side.
- h. One (1) year parts and labor warranty, two (2) year control warranty (parts and labor), five (5) year compressor warranty.
- i. Electrical requirements: 115/60/1 ph.
- j. NSF certified.
- k. Magnetic snap-in-door gaskets.
- l. Self-contained system, R-134a refrigerant.
- m. Top mounted refrigeration unit.

Acceptable unit: Traulsen RHT232WUT-FHS; or approved equal.

ITEM # 4

Description: Reach in refrigerator, single, stainless-steel interior and exterior, with all standard features and the following:

- a. Full-length stainless-steel door.
- b. NEMA 5-15P plug.
- c. Universal Type Tray Slides to accommodate either (1) 18" x 26", or (2) 14" x 18", or (2) 12" x 20" sheet pans, adjustable to 2" O. C.
- d. Electrical requirements: 115/60/1ph.
- e. Guaranteed for life cam-lift hinges & door handles.
- f. Self-contained system, R-134a refrigerant.
- g. NSF certified.
- h. Self-closing door with 120 degree stay open feature.
- i. Magnetic snap-in door gasket.
- j. 6" diameter stem castors with locks on front set.
- k. Top mounted refrigeration unit.
- l. Warranty: Two (2) year control warranty (parts and labor).
- m. Warranty: Five (5) year compressor.

Acceptable unit: Traulsen RHT132WUT-FHS; or approved equal.

ITEM # 5

Description: Sixty (60) Quart Mixer with gear driven transmission, field serviceable with all standard features and the following:

- a. Neoprene foot.
- b. Bowl guard to be easily removable without the use of tools.
- c. Power bowl lift and automatic bowl lock.
- d. Unit to be NSF and UL listed and approved.
- e. Two (2) sixty (60) quart stainless steel bowls.
- f. One (1) forty (40) quart stainless steel bowl.
- g. Two (2) sixty (60) quart aluminum bowl trucks.
- h. One (1) sixty (60) quart "B" aluminum flat beater.
- i. One (1) sixty (60) quart "D" stainless steel wire whip.
- j. One (1) sixty (60) quart "ED" dough hook.
- k. One (1) sixty (60) quart Lexan splash cover.
- l. One (1) forty (40) quart "B" aluminum flat beater.
- m. One (1) forty (40) quart "D" stainless steel wire whip.
- n. Electrical requirements: 208/60/3 phase @ 2.7 HP. (Electrical may change in some locations, to be verified by vendor before ordering).

Acceptable unit: Hobart Model No. HL600-1STD; or approved equal. (Variable speed motors and pulleys are not acceptable)

ITEM # 6

Description: Reach-In heated cabinet, double stainless steel interior and exterior, with all standard features and the following:

- a. On/off switch located on control face.
- b. One-time start-up temperature adjustment feature.
- c. Two (2) full size doors with locks, hinged to open from center.
- d. Guaranteed for life cam-lift hinges.
- e. Self-closing doors with 120 degree stay open feature.
- f. Guaranteed for life horizontal workflow door handles.
- f. Heat resistant magnetic snap-in door gaskets.
- g. Full complement of stainless steel #3 universal tray slides, 4" inches in the center behind full size door on left side.
- h. Standard compliment of standard shelves behind full size door on right side.
- i. Electrical requirements: 208/115/60/1 ph.
Feed wires with ground: 4.
Wattage @ 208V: 3000.
- j. NSF certified.
- k. 6" casters with locks on front set.
- l. Warranty: One-year parts and labor.
- m. Warranty: Two-year control warranty (parts and labor).

Acceptable unit: Traulsen RHF232W-FHS; or approved equal.

Product Specifications

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ITEM #7

Description: Reach-In heated cabinet, single, stainless-steel interior and exterior, with all standard features and the following:

- a. Full-length stainless-steel doors with locks, hinged on the right side.
- b. Guaranteed for life cam-lift hinges.
- c. Guaranteed for life horizontal workflow door handles.
- d. Universal Type Tray Slides to accommodate either (1) 18" x 26", or (2) 14" x 18", or (2) 12" x 20" pans.
- e. Electrical requirements: 208/115/60/1.
- f. Feed wires with ground: 4.
- g. Wattage @ 208V: 1500.
- h. NSF certified.
- i. Self-closing door with 120 degree stay open feature.
- j. Magnetic snap-in door gasket.
- k. Automatically activated incandescent lights.
- l. One year parts and labor warranty.
- m. Two-year control warranty (parts and labor).
- n. 6" diameter stem castors with locks on front set.

Acceptable unit: Traulsen RHF132W-FHS-208V; or approved equal.

ITEM #8

Description: Reach-In heated cabinet, single, stainless-steel interior and exterior, with all standard features and the following:

- c. Full-length stainless-steel doors with locks, hinged on the right side.
- d. Guaranteed for life cam-lift hinges.
- c. Guaranteed for life horizontal workflow door handles.
- d. Universal Type Tray Slides to accommodate either (1) 18" x 26", or (2) 14" x 18", or (2) 12" x 20" pans.
- e. Electrical requirements: 115/60/1.
- f. Feed wires with ground: 4.
- g. Wattage @ 115V: 1500.
- h. NSF certified.
- i. Self-closing door with 120 degrees stay open feature.
- j. Magnetic snap-in door gasket.
- k. Automatically activated incandescent lights.
- l. Warranty: One-year parts and labor.
- m. Warranty: Two-year control warranty (parts and labor).
- n. 6" diameter stem castors with locks on front set.

Acceptable unit: Traulsen RHF132W-FHS-115V; or approved equal.

ITEM # 9

Description: Reach in Freezer - double, stainless steel interior and exterior, with all standard features and the following:

- a. Full length doors with locks, standard hinging.
- b. Guaranteed for life cam-lift hinges.
- c. Guaranteed for life horizontal workflow door handles.
- d. Electrical requirements: 115/60/1ph @ 3/4 HP.
- e. Magnetic snap-in-door gaskets.
- f. Self-closing doors with 120 degree stay open feature.
- g. 6" diameter stem castors with locks on front set.
- h. Thermostatic expansion valve metering device.
- i. NSF certified.
- j. Self-contained system, R404A refrigerant.
- k. Universal type tray slides to accommodate either (1) 18" x 26" or (2) 14' x 18", or (2) 12" x 20" pans.
- l. Warranty: One-year parts and labor.
- m. Warranty: Two-year control warranty (parts and labor).
- n. Warranty: Five-year compressor.

Acceptable unit: Traulsen RLT232WUT-FHS; or approved equal.

ITEM # 10

Description: Steam Cooker, tabletop without a boiler, having all standard features and the following:

- a. Double wall construction, with a minimum of 2" insulation in all walls.
- b. Exterior walls shall be 14-gauge stainless steel.
- c. Both inner and outer door shall be constructed from a 14 gauge (or better) stainless steel.
- d. Unit to be equipped with a vacuum pump for lowering the boiling temperature of water to 140 degrees.
- e. Interior compartment shall be a minimum of 18" H x 13" W x 21 1/4" D.
- f. Unit shall hold six (6) 2 1/2" deep steam table pans or four (4) 4" deep pans.
- g. Unit shall not require a water line or drain.
- h. Electrical requirements: 208/60/1 ph @ 29 Amps. Plug configuration NEMA L6-30P.
- i. NSF certified.

Acceptable unit: Accu Temp S62081D060; or approved equal.

Item #11

Description: Tilting Braising Pan (40 gallon), with all standard features and the following:

- a. 46" wide open base
- b. Manual tilt
- c. 9" deep stainless-steel pan with gallon markings, pouring lip & removable strainer
- d. Spring assist cover with drip edge, pan holder
- e. Solid state control
- f. L faucet bracket
- g. Electric ignition
- h. 12" stainless steel legs with adjustable flanged feet
- i. Natural Gas 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified
- j. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- k. 120v/60/1-ph, 9.0 amps, cord & plug, standard
- l. DOUBLE Pantry Deck Mount Faucet, with backflow preventer, 16" add-on faucet, washdown hose, wall hook, NSF & Lead Reduction Compliant (Note: water connection required)
- m. 2" draw-off valve, left front straight with strainer
- n. Motor driven pan lift

Acceptable unit: Vulcan Model No. VG40; or approved equal.

ITEM #12

Description: Ice maker with storage bin – minimum capacity of 490# per 24 hours with all standard features and the following:

- a. To produce "dice" or "contour" cubes.
- b. Constructed of corrosion resistant stainless steel and finger proof plastic.
- c. Interior is to be heavy duty non-corroding polyethylene liner. Capacity: Approx. 400 pounds.
- d. Bin to be mounted on 6" NSF stainless steel or nickel plated legs with adjustable feet.
- e. Unit to be equipped with a wall mount water filter/conditioning system specified for the brand and model bid.
- d. Proper routine cleaning and maintenance to be demonstrated by a factory representative.
- e. Evaporator plate to be coated with food grade nickel plating.
- f. Water tubes to have an antimicrobial coating to prevent growth of mold, bacteria and algae.
- g. Electrical Requirements: 120/60/1ph @ 15 Amps.
- h. Plumbing Requirements: 1/2" cold water
1/2" waste (Ice maker)
1" waste (Ice bin)
- j. NSF certified, UL listed.
- k. Warranty: 3 years parts and labor, 5 years parts on the evaporator and 5 years parts & 3 years labor on the compressor.
- i. Provide and install a filtration system for filtering incoming water, reducing limescale build-up and controlling alkalinity and PH. Everpure QC71 Single Head EV9272-41. No Substitutes.

Acceptable unit: KoolAire KDT0500A/K-570/QC71 (Everpure EV927241); or approved equal.

Product Specifications

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ITEM #13

Description: Mini Rotating Rack Convection Oven (Gas):

- a. Rotating interior rack.
- b. Interior rack is removable for cleaning.
- c. 95,000 BTU/hr in-shot burner system.
- d. Programmable digital control.
- e. Easy to open independent doors.
- f. Stainless steel construction.
- g. 10 pan capacity end load interior rack with 3.2" slide spacing.
- h. Large dual-pane window in each door.
- i. Auto on/off feature.
- j. 4 step bake/roast settings.
- k. Sleep setting to save energy.
- l. Natural Gas: ¾" NPT.
- m. Standard castors with locks.
- n. High temp stainless steel heat exchanger with weldless construction.
- o. Self contained steam system.
- p. Warranty: 1 (one) year parts and labor.
- q. UL listed.
- r. 27" Stand base with standard castors and locks.
- s. Gas Hose: Dormont ¾" x 48" yellow gas hose to be included with the range part number 1675NPFS-48. No Substitute.

Acceptable unit: Baxter OV310G; Stand model # STAND-12PAN or approved equal.

ITEM #14

Description: Dishwasher, Natural Gas, with all standard features and the following:

- a. a.19.5" chamber height.
- b. Insulated hinged double doors with interlock switches.
- c. Energy saver. Stainless steel self-draining pumps and impellers.
- d. Door actuated drain closure.
- e. Vent fan and booster heater control.
- f. Convertible hot water or low temp final rinse.
- g. 208/60/3.
- h. Service diagnostics.
- i. NSF certified; UL listed
- j. Gas Hose: Dormont ¾" x 48" yellow gas hose to be included with the range part number 1675NPFS-48. No Substitute.

Acceptable unit: Hobart CL66-BAS (GAS)+BUILDUP; or approved equal.

ITEM #15

Description: Dishwasher, Electric, with all standard features and the following:

- a. 19.5" chamber height.
- b. Insulated hinged double doors with interlock switches.
- c. Energy saver. Stainless steel self-draining pumps and impellers.
- d. Door actuated drain closure.
- e. Vent fan and booster heater control.
- f. Convertible hot water or low temp final rinse.
- g. 208/60/1.
- h. Service diagnostics.
- i. NSF certified; UL listed

Acceptable unit: Hobart CL66-BAS+BUILDUP; or approved equal..

ITEM #16

Description: Dishwasher, Electric, with all standard features and the following:

- a. 19.5" chamber height.
- b. Insulated hinged double doors with interlock switches.
- c. Energy saver. Stainless steel self-draining pumps and impellers.
- d. Door actuated drain closure.
- e. Vent fan and booster heater control.
- f. Convertible hot water or low temp final rinse.
- g. 208/60/3.
- h. Service diagnostics.
- i. NSF certified; UL listed

Acceptable unit: Hobart CL66-BAS+BUILDUP; or approved equal.

ITEM #17

Description: Dishwasher, Electric, with all standard features and the following:

- a. 19.5" chamber height.
- b. Insulated hinged double doors with interlock switches.
- c. Energy saver. Stainless steel self-draining pumps and impellers.
- d. Door actuated drain closure.
- e. Vent fan and booster heater control.
- f. Convertible hot water or low temp final rinse.
- g. 480/60/3.
- h. Service diagnostics.
- i. NSF certified; UL listed.

Acceptable unit: Hobart CL66-BAS+BUILDUP; or approved equal

ITEM #18

Description: Dishwasher, Natural Gas, with all standard features and the following:

- a. a.19.5" chamber height.
- b. Insulated hinged double doors with interlock switches.
- c. Energy saver. Stainless steel self-draining pumps and impellers.
- d. Door actuated drain closure.
- e. Vent fan and booster heater control.
- f. Convertible hot water or low temp final rinse.
- g. 208/60/3.
- h. Service diagnostics.
- i. NSF certified; UL listed
- j. Gas Hose: Dormont ¾" x 48" yellow gas hose to be included with the range part number 1675NPFS-48. No Substitute.

Acceptable unit: Hobart CL44-BAS (GAS)+BUILDUP; or approved equal.

ITEM #19

Description: Dishwasher, Electric, with all standard features and the following:

- a. 19.5" chamber height.
- b. Insulated hinged double doors with interlock switches.
- c. Energy saver. Stainless steel self-draining pumps and impellers.
- d. Door actuated drain closure.
- e. Vent fan and booster heater control.
- f. Convertible hot water or low temp final rinse.
- g. 208/60/1.
- h. Service diagnostics.
- i. NSF certified; UL listed

Acceptable unit: Hobart CL44-BAS+BUILDUP; or approved equal.

ITEM #20

Description: Dishwasher, Electric, with all standard features and the following:

- a. a.19.5" chamber height.
- b. Insulated hinged double doors with interlock switches.
- c. Energy saver. Stainless steel self-draining pumps and impellers.
- d. Door actuated drain closure.
- e. Vent fan and booster heater control.
- f. Convertible hot water or low temp final rinse.
- g. 208/60/3.
- h. Service diagnostics.
- i. NSF certified; UL listed.

Acceptable unit: Hobart CL66-BAS+BUILDUP; or approved equal

ITEM #21

Description: Dishwasher, Electric, with all standard features and the following:

- a. 19.5" chamber height.
- b. Insulated hinged double doors with interlock switches.
- c. Energy saver. Stainless steel self-draining pumps and impellers.
- d. Door actuated drain closure.
- e. Vent fan and booster heater control.
- f. Convertible hot water or low temp final rinse.
- g. 480/60/3.
- h. Service diagnostics.
- i. NSF certified; UL listed.

Acceptable unit: Hobart CL44-BAS+BUILDUP; or approved equal.

ITEM #22

Description: Pass-thru Refrigerator, Single Door, with all standard features and the following:

- a. Full length door.
- b. Universal type tray slides.
- c. Set of four (4) 4-5/8" casters with locks on the front.
- d. Stainless steel interior, exterior front, sides, and doors.
- e. Anti-condensate heaters located behind each door opening.
- f. Self-contained, top mounted refrigeration system using R-134a.
- g. Warranty: One (1) year parts and labor
Five (5) year compressor
Two (2) year control (parts and labor)
- h. Self-closing doors with stay open feature at 120 degrees.
- i. Guaranteed for life cam-lift hinges.
- j. Guaranteed for life horizontal work flow door handle.
- k. NSF certified, UL listed.
- m. 115V.

Acceptable unit: Traulsen RHT132WPUT-FHS; or approved equal.

ITEM #23

Description: Pass-thru Refrigerator, Double Door, with all standard features and the following:

- a. Full length door.
- b. Universal type tray slides.
- c. Set of four (4) 4-5/8" casters with locks on the front.
- d. Stainless steel interior, exterior front, sides, and doors.
- e. Anti-condensate heaters located behind each door opening.
- f. Self-contained, top mounted refrigeration system using R-134a.
- g. Warranty: One (1) year parts and labor
Five (5) year compressor
Two (2) year control (parts and labor)
- h. Self-closing doors with stay open feature at 120 degrees.
- i. Guaranteed for life cam-lift hinges.
- j. Guaranteed for life horizontal work flow door handle.
- k. NSF certified, UL listed.
- m. 115V.

Acceptable unit: Traulsen RHT232WPUT-FHS; or approved equal.

ITEM #24

Description: Pass-thru Holding Cabinet, Single Door, with all standard features and the following:

- a. Micro-processor control system
- b. Universal type tray slides
- c. Set of four (4) 4 5/8" high casters with locks on the front.
- d. Wattage @ 208V: 1500, 115/60/1.
- e. Self-closing doors with stay open feature at 120 degrees.
- f. Guaranteed for life cam-lift hinges.
- g. Guaranteed for life horizontal work flow door handles.
- h. Warranty: One (1) year parts and labor
Two (2) year control warranty (parts and labor)
- i. Stainless steel interior and exterior.
- j. NSF certified, UL listed.
- k. 32" depth.

Acceptable unit: Traulsen RHF132WP-FHS; or approved equal.

ITEM #25

Description: Pass-thru Holding Cabinet, Double Door, with all standard features and the following:

- a. Micro-processor control system
- b. Universal type tray slides
- c. Set of four (4) 4 5/8" high casters with locks on the front.
- d. Wattage @ 208V: 3000, 115/60/1.
- e. Self-closing doors with stay open feature at 120 degrees.
- f. Guaranteed for life cam-lift hinges.
- g. Guaranteed for life horizontal work flow door handles.
- h. Warranty: One (1) year parts and labor
Two (2) year control warranty (parts and labor)
- i. Stainless steel interior and exterior.
- j. NSF certified, UL listed.
- k. 32" depth.

Acceptable unit: Traulsen RHF232WP-FHS; or approved equal.

ITEM #26

Description: Pass Thru Retherm Oven with the following features:

- a. Roast, cook, bake, rethermalize and hold with precise temperature and humidity control
- b. Moist heat, dry heat or a combination of both
- c. 12,000 watts of power, maximum temperature 350 degrees
- d. 2,000 watt water heater with separate control and low water indicator
- e. Standard automatic water fill system with 4-gallon water reservoir
- f. LED and water heater shut off when water is critically low
- g. Solid state electronic control with large easy to read and operate LED digital display
- h. 18 pre-programmed retherm & hold cycles
- i. 1 1/2" food temperature probe
- j. Stainless steel construction, smooth interior with coved corners
- k. Non-venting oven
- l. 22-gauge stainless steel, field reversible Dutch doors with silicone door gaskets, heavy duty hinges
- m. 18 sets of non-corrosive stainless steel wire universal angles, adjustable on 1-1/2" centers
- n. Heavy duty 5" swivel casters, two (2) with brakes.
- o. Integral drip trough on front
- p. Side bumpers
- q. 12,000 watts, 208 volts, 3 phase, 60 Hz
- r. Warranty: 2-year parts and 1 year labor
- s. NSF certified

Acceptable unit: Cres Cor RO151FPWUA18DX; or approved equal.

ITEM #27

Description: Pass Thru Retherm Oven with the following features:

- a. Roast, cook, bake, rethermalize and hold with precise temperature and humidity control
- b. Moist heat, dry heat or a combination of both
- c. 12,000 watts of power, maximum temperature 350 degrees
- d. 2,000 watt water heater with separate control and low water indicator
- e. Standard automatic water fill system with 4 gallon water reservoir
- f. LED and water heater shut off when water is critically low
- g. Solid state electronic control with large easy to read and operate LED digital display
- h. 18 pre-programmed retherm & hold cycles
- i. 1 1/2" food temperature probe
- j. Stainless steel construction, smooth interior with coved corners
- k. Non-venting oven
- l. 22 gauge stainless steel, field reversible Dutch doors with silicone door gaskets, heavy duty hinges
- m. 18 sets of non-corrosive stainless steel wire universal angles, adjustable on 1-1/2" centers
- n. Heavy duty 5" swivel casters, two (2) with brakes.
- o. Integral drip trough on front
- p. Side bumpers
- q. 12,000 watts, 240 volts, 3 phase, 60 Hz
- r. Warranty: 2 year parts and 1 year labor
- s. NSF certified

Acceptable unit: Cres Cor RO151FPWUA18DX; or approved equal.

ITEM #28

Description: Double (2) deck standard depth electric convection oven, with all standard features and the following:

- a. Solid state controls
- b. Temperature range 150° to 500°F
- c. 60-minute timer with audible alarm per oven
- d. Oven cool switch for rapid cool down
- e. Simultaneous stainless-steel doors with double pane windows
- f. Porcelain enamel on steel oven interiors
- g. (5) nickel plated racks per oven
- h. Stainless steel front, top, sides & 8"H legs, (2) 1/2 HP two speed oven blower-motors, 12 kW each section, NSF, CUL, UL, ENERGY STAR®
- i. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- j. (2) 208v/60/3-ph, 70 amps total, standard

Acceptable Unit: Vulcan Model No. VC44ED; or approved equal.

ITEM #29

Description: Double (2) deck standard depth electric convection oven, with all standard features and the following:

- a. Solid state controls
- b. Temperature range 150° to 500°F
- c. 60-minute timer with audible alarm per oven
- d. Oven cool switch for rapid cool down
- e. Simultaneous stainless-steel doors with double pane windows
- f. Porcelain enamel on steel oven interiors
- g. (5) nickel plated racks per oven
- h. Stainless steel front, top, sides & 8"H legs, (2) 1/2 HP two speed oven blower-motors, 12 kW each section, NSF, CUL, UL, ENERGY STAR®
- i. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- j. (2) 480v/60/3-ph, 30 amps total

Acceptable Unit: Vulcan Model No. VC44ED; or approved equal.

ITEM #30

Description: Convection Steamer (2 compartment) Natural Gas, with all standard features and the following:

- a. PowerStream™ Series with Superheated Steam, 2 compartments on 24" cabinet base
 - b. (6) 12" x 20" x 2-1/2" deep total pan capacity
 - c. Staged water fill high output stainless steel steam generator with Timed Smart Drain & Power Flush, auto blowdown
 - d. Professional controls with 60-minute timer, buzzer for each compartment, & constant steam featured, split water line
 - e. Stainless steel interior, exterior, frame & flanged feet, 125,000 BTU, CSA Flame, CSA Star, UL EPH Classified
 - f. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
 - g. 120v/60/1-ph with ground, 300w, 2.0 amps, cord & plug, standard
 - h. SYSTEM SCALEBLOCKER Water Treatment, field installed by others at job site
- 2nd year limited water related parts only & labor warranty

Acceptable Unit: Vulcan Model No. C24GA6-PS; or approved equal.

ITEM #31

Description: Convection Steamer (2 compartment) Electric, with all standard features and the following:

- a. ET Series Convection Steamer, PowerStream
- b. 24" cabinet base, (10) 12" x 20" x 2-1/2" deep total pan capacity
- c. Dual high output stainless steel steam generators, 235°F superheated steam, Smart Drain system & Power flush
- d. Individual professional controls with 60-minute timer, buzzer for each compartment, & constant steam feature, staged water fill, split water line, single drain connection
- e. Automatic drain at power down
- f. Stainless steel interior & exterior, dual delime ports, leveling feet, 31.1kW, UL EPH, CUL us Listed
- g. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- h. 208v/50/60/3-ph, 94.0 amps, 31.1 kW, direct wire, standard
- i. SYSTEM SCALEBLOCKER Water Treatment, field installed by others at job site, 2nd year limited water related parts only & labor warranty,

Acceptable Unit: Vulcan Model No. C24ET10-PS; or approved equal.

ITEM #32

Description: Hinged glass door merchandiser with all standard features and the following:

- a. Heavy duty construction with white coated steel interior walls. Exterior finish is heavy duty steel with a black baked on durable coating.
- b. One piece grill, easily removed for cleaning and servicing.
- c. Double pane, lowE argon filled glass doors.
- d. Two hinged glass doors.
- e. Five white epoxy coated wire shelves per door.
- f. Standard LED lighting.
- g. Warranty: 3 years Parts/Labor warranty & Additional 2 year Compressor warranty.
- h. Casters: 6" with locking brakes on the front.

Acceptable Unit: Beverage-Air MMR49HC-1-B; or approved equal.

ITEM #33

Description: Tilting Braising Pan (30 gallon), with all standard features and the following:

- a. 36" wide open base, manual tilt
- b. 9" deep stainless-steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder,
- c. solid state control
- d. L faucet bracket
- e. electric ignition
- f. 12" stainless steel legs with adjustable flanged feet
- g. Natural Gas 90,000 BTU, CSA Flame, CSA Star, UL EPH Classified
- h. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- i. 120v/60/1-ph, 9.0 amps, cord & plug, standard
- j. POTFIL DOUBLE Pantry Deck Mount Faucet, with backflow preventer, with pot filler & wall hook, NSF & Lead Reduction Compliant
- k. Motor driven pan lift

Acceptable Unit: Vulcan Model No. VG30; or approved equal.

ITEM #34

Description: Full size combi oven, with all standard features and the following:

- a. Capacity: (20) full size sheet pans, or (40) steam table pans, or (20) 2/1 GN accessories
- b. Mobile oven rack with 2 1/2" rack spacing and tandem casters
- c. Handle holder for mobile rack
- d. Combi-Steamer mode: Steaming 86 degrees F – 266 degrees F
Convection 86 degrees F – 572 degrees F
Combination of steam and convection 86 degrees F – 572 degrees F
- e. Cooking system with operating modes for poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as roasting, cooking, baking and grilling methods.
- f. 6 Operating modes and /or 5 cooking methods
- g. Cleaning and descaling system
- h. Digital temperature display
- i. Cooking cabinet humidity and time displayed digitally
- j. Bullet feet
- k. Electric, 480v, 3ph (LM100GE)
- l. NSF certified
- m. Warranty: 2 Year including parts, labor and travel and 5 year steam generator warranty.

Acceptable unit: Rational iCombi Pro 20 ICP20-Full E; or approved equal.

ITEM #35

Description: Half size combi oven, with all standard features and the following:

- a. Capacity: (6) half size sheet pans, or (6) steam table pans, or (6) 2/1 GN accessories
- b. Removable standard hinging rack with 2 5/8" rack spacing
- c. Combi-Steamer mode: Steaming 86 degrees F – 266 degrees F
Convection 86 degrees F – 572 degrees F
Combination of steam and convection 86 degrees F – 572 degrees F
- d. Automatic cleaning and descaling of the steam generator
- e. Digital temperature display
- f. Cooking cabinet humidity and time displayed digitally
- g. Bullet feet
- h. Electric, 208/240v, 3ph (LM200BE)
- i. NSF certified
- j. Warranty: 2 Year including parts, labor and travel and 5 year steam generator warranty.

Acceptable Unit: Rational iCombi Classic ICC 6 Half E; or approved equal.

ITEM #36

Description: Reach-in refrigerator, with all standard features and the following:

- a. One section
- b. 18.7 cu. ft. 25 1/4" W x 33 1/2" D x 77 1/8" H, top mounted self-contained refrigeration with self-cleaning condenser
- c. (1) Field reversible hinged solid door with lock & door alarm
- d. Exterior LED digital thermometer, LED interior lighting, self-diagnostic monitoring system, automatic fan motor delays
- e. (3) PE coated wire shelves, aluminum interior with stainless steel floor, stainless steel front & sides (galvanized steel top, bottom & back)
- f. R290 Hydrocarbon refrigerant
- g. 1/4 HP, 115v/60/1ph, 2.5 amps, cord with NEMA 5-15P
- h. Warranty: 3 Year parts & labor, Additional 2 Year compressor warranty (5-year total on compressor)
- i. Caster set, swivel, locking front wheels

Acceptable unit: Turbo Air M3R19-1-N; or approved equal.

ITEM #37

Description: Single boiler-less combination-oven/steamer, electric, with all standard features and the following:

- a. 208v/60/3-ph, 50 amps, 18kW (field convertible to 1-ph),
- b. (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection
- c. Auto-reversing fan with electronic braking system
- d. (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity
- e. stainless steel interior & exterior, engineered & assembled in USA, UL EPH Classified, cULus
- f. (4) Grab n Go wire racks
- g. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- h. CB30K-SYSTEM Single Hollow Carbon Filter System, with 30,000-gallon capacity, for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53
- i. ADDRACK-ABC3 Additional Grab n Go Rack wire rack shelf, (3) with cutout design, stainless steel
- j. ABC-STAND Stand, open leg frame with base with drip tray, adjustable feet, stainless steel, includes: SPRAY-ABC Kit
- k. ABC-FEET Security/Seismic Legs with Mounting Plate, 6", set of (4), in lieu of stacking kit casters
- l. V-SPRAY Standard Spray Hose Kit, provided with ABC Stand or Stacking Kits, includes: sprayer, hose, fittings, and mounting bracket

Acceptable Unit: Vulcan Model No. ABC7E-208; or approved equal.

ITEM #38

Description: Double stack boiler-less combination-oven/steamer, electric, with all standard features and the following:

- a. (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection
- b. Auto-reversing fan with electronic braking system
- c. (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity
- d. stainless steel interior & exterior, engineered & assembled in USA, UL EPH Classified, cULus
- e. (4) Grab n Go wire racks
- f. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
- g. CB30K-SYSTEM Single Hollow Carbon Filter System, with 30,000-gallon capacity, for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53
- h. ADDRACK-ABC3 Additional Grab n Go Rack wire rack shelf, (3) with cutout design, stainless steel
- i. ABC-STAND Stand, open leg frame with base with drip tray, adjustable feet, stainless steel, includes: SPRAY-ABC Kit
- j. ABC-FEET Security/Seismic Legs with Mounting Plate, 6", set of (4), in lieu of stacking kit casters
- k. V-SPRAY Standard Spray Hose Kit, provided with ABC Stand or Stacking Kits, includes: sprayer, hose, fittings, and mounting bracket

Acceptable Unit: Vulcan Model No. ABC7E (2); or approved equal.

ITEM #39

Description: Single boiler-less combination-oven/steamer, gas, with all standard features and the following:

- a. Natural Gas ,80,000 BTU, 120v/60/1-ph, engineered & assembled in USA, UL EPH Classified, cULus
- b. (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection
- c. Auto-reversing fan with electronic braking system
- d. (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity
- e. stainless steel interior & exterior, engineered & assembled in USA, UL EPH Classified, cULus
- f. (4) Grab n Go wire racks
- g. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- h. CB30K-SYSTEM Single Hollow Carbon Filter System, with 30,000-gallon capacity, for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53
- i. ADDRACK-ABC3 Additional Grab n Go Rack wire rack shelf, (3) with cutout design, stainless steel
- j. ABC-STAND Stand, open leg frame with base with drip tray, adjustable feet, stainless steel, includes: SPRAY-ABC Kit
- k. ABC-FEET Security/Seismic Legs with Mounting Plate, 6", set of (4), in lieu of stacking kit casters
- l. V-SPRAY Standard Spray Hose Kit, provided with ABC Stand or Stacking Kits, includes: sprayer, hose, fittings, and mounting bracket

Acceptable Unit: Vulcan Model No. ABC7G-NAT; or approved equal.

ITEM #40

Description: Double boiler-less combination-oven/steamer, gas, with all standard features and the following:

- a. Natural Gas ,80,000 BTU, 120v/60/1-ph, engineered & assembled in USA, UL EPH Classified, cULus
- b. (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection
- c. Auto-reversing fan with electronic braking system
- d. (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity
- e. stainless steel interior & exterior, engineered & assembled in USA, UL EPH Classified, cULus
- f. (4) Grab n Go wire racks
- g. K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12-month Original Equipment Warranty, not to exceed 24 months from date of installation
- h. CB30K-SYSTEM Single Hollow Carbon Filter System, with 30,000-gallon capacity, for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53
- i. ADDRACK-ABC3 Additional Grab n Go Rack wire rack shelf, (3) with cutout design, stainless steel
- j. ABC-STAND Stand, open leg frame with base with drip tray, adjustable feet, stainless steel, includes: SPRAY-ABC Kit
- k. ABC-FEET Security/Seismic Legs with Mounting Plate, 6", set of (4), in lieu of stacking kit casters
- l. V-SPRAY Standard Spray Hose Kit, provided with ABC Stand or Stacking Kits, includes: sprayer, hose, fittings, and mounting bracket
- m. STACK-ABC/G Stacking Kit, gas, for (2) ABC7G Combi, includes: vent kit, spray hose, drip tray & casters

Acceptable Unit: Vulcan Model No. ABC7G-NAT (2); or approved equal.

BID ON: CAFETERIA EQUIPMENT - INSTALLED - AS NEEDED UNTIL 10/31/2026
 BID NO: 25-56
 OPENED: SEPTEMBER 10, 2025 @ 10:00 AM

ITEM NO.	DESCRIPTION	QTY.	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECEPT. OF P.O.
1	Range with two open burners. Garland M4S or approved equal.	Ea.	\$			
2	Double Deck Convection Oven. Natural Gas. Vulcan VC44GD; or approved equal.	Ea.	\$			
3	Reach-In Refrigerator. Double Door. Traulsen Model No. RHT232WUT-FHS or approved equal.	Ea.	\$			
4	Reach-in Refrigerator. Single Door. Traulsen Model No. RHT132WUT-FHS or approved equal.	Ea.	\$			
5	Sixty (60) Quart Mixer with attachments. Hobart Model No. HL600-1STD or approved equal.	Ea.	\$			
6	Reach-in Heated Cabinet. Double Door. Traulsen Model No. RHF232W-FHS or approved equal.	Ea.	\$			
7	Reach-in Heated Cabinet. Single Door. Traulsen Model No. RHF132W-FHS-208V or approved equal.	Ea.	\$			
8	Reach-in Heated Cabinet. Single Door. Traulsen Model No. RHF132W-FHS-115V or approved equal.	Ea.	\$			

ITEM NO.	DESCRIPTION	QTY.	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECEPT. OF P.O.
9	Reach-in Freezer. Double Door. Traulsen Model No. RLT232WUT-FHS or approved equal.	Ea.	\$			
10	Steam Cooker, table top without a boiler. Accu Temp S62081D060 or approved equal.	Ea.	\$			
11	Tilting Braising Pan. 40 Gallon. Vulcan VG40; or approved equal.	Ea.	\$			
12	Ice Maker with Storage Bin, KoolAire KDT0500AK570/with Everpure EV927241 filter system; or approved equal.	Ea.	\$			
13	Mini rotating rack convection oven - gas Baxter Model No. OV310G & STAND-12PAN or approved equal.	Ea.	\$			
14	Dishwasher, Gas, 208/60/3 Hobart CL66-BAS+BUILDUP or approved equal.	Ea.	\$			
15	Dishwasher, Electric, 208/60/1 Hobart CL66-BAS+BUILDUP or approved equal.	Ea.	\$			
16	Dishwasher, Electric, 208/60/3 Hobart CL66-BAS+BUILDUP or approved equal.	Ea.	\$			
17	Dishwasher, Electric, 480/60/3 Hobart CL66-BAS+BUILDUP or approved equal.	Ea.	\$			

ITEM NO.	DESCRIPTION	QTY.	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECEPT. OF P.O.
18	Dishwasher, Gas, 208/60/3 Hobart CL44-BAS+BUILDUP or approved equal.	Ea.	\$			
19	Dishwasher, Electric, 208/60/1 Hobart CL44-BAS+BUILDUP or approved equal.	Ea.	\$			
20	Dishwasher, Electric, 208/60/3 Hobart CL44-BAS+BUILDUP or approved equal.	Ea.	\$			
21	Dishwasher, Electric, 480/60/3 Hobart CL44-BAS+BUILDUP or approved equal.	Ea.	\$			
22	Pass-thru Refrigerator, Single Door. Traulsen RHT132WPUT-FHS or approved equal.	Ea.	\$			
23	Pass-thru Refrigerator, Double Door. Traulsen RHT232WPUT-FHS or approved equal.	Ea.	\$			
24	Pass-thru Holding Cabinet, Single Door. Traulsen RHF132WP-FHS or approved equal.	Ea.	\$			
25	Pass-thru Holding Cabinet, Double Door. Traulsen RHF232WP-FHS or approved equal.	Ea.	\$			
26	Pass-thru Retherm Oven, 208, 3 ph, 60Hz, 12k watts Cres Cor RO151FPWUA18DX or approved equal.	Ea.	\$			
27	Pass-thru Retherm Oven, 240, 3 ph, 60Hz, 12k watts Cres Cor RO151FPWUA18DX or approved equal.	Ea.	\$			

ITEM NO.	DESCRIPTION	QTY.	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECEPT. OF P.O.
28	Double Deck Electric Convection Oven. 208v/60/3-ph Vulcan VC44ED; or approved equal.	Ea.	\$			
29	Double Deck Electric Convection Oven. 480v/60/3-ph Vulcan VC44ED; or approved equal.	Ea.	\$			
30	Twin Pressureless Steamer, Natural Gas 120V/60/1 ph Vulcan C24GA6-PS; or approved equal.	Ea.	\$			
31	Two Compartment Pressureless Convection Steamer, Electric, 208V/50/60/3-ph Vulcan C24ET10-PS; or approved equal.	Ea.	\$			
32	Hinged Glass Door Lumavue Merchandiser Color: Black Beverage-Air MMR49HC-1-B; or approved equal.	Ea.	\$			
33	30 Gallon Tilting Braising Pan Vulcan VG30; or approved equal.	Ea.	\$			
34	Full Size Combi Oven - 20 Pans Electric, 480V, 3ph (LM100GE) Rational iCombi Pro 20 ICP20 Full E; or approved equal.	Ea.	\$			
35	Half Size Combi Oven - 6 Pans Electric, 208/240V 3ph (LM200BE) Rational iCombi Classic Oven ICC6-Half E; or approved equal.	Ea.	\$			

ITEM NO.	DESCRIPTION	QTY.	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECP. OF P.O.
36	Reach-In Refrigerator Turbo Air M3R19-1-N; or approved equal.	Ea.	\$			
37	Single boiler-less combination-over/steamer, electric Vulcan ABC7E-208; or approved equal.	Ea.	\$			
38	Double boiler-less combination-over/steamer, electric Vulcan ABC7E(2); or approved equal.	Ea.	\$			
39	Single boiler-less combination-over/steamer, gas Vulcan ABC7G-NAT; or approved equal.	Ea.	\$			
40	Double boiler-less combination-over/steamer, gas Vulcan ABC7G-NAT(2); or approved equal.	Ea.	\$			

Note: List the compressor warranty also for all refrigerated equipment.

NOTE:

ALL BIDDERS MUST TYPE THEIR RESPONSES ON THE PRICE SHEETS. NO BIDS WILL BE CONSIDERED THAT ARE HAND WRITTEN. THE PRICE SHEETS WILL BE ON THE WEBSITE IN EXCEL FOR ALL BIDDERS TO HAVE ACCESS FOR THIS REQUIREMENT.

BIDDERS MUST LIST A CONTACT PERSONS NAME & EMAIL ADDRESS FOR CORRESPONDENCE CONCERNING THIS BID.

NAME:

E-MAIL ADDRESS: