



Mobile County PUBLIC SCHOOLS

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Purchasing Department
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Bid No. 25-57
Buyer: CYNTHIA MARTIN

August 26, 2025

ADDENDUM #1
INVITATION TO BID
CAFETERIA EQUIPMENT -NON-INSTALLED

Please see the attached Specifications and Pricing Sheets. Please also note: the bid opening date is rescheduled to **Wednesday, September 17, 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
NON-INSTALLED
AS NEEDED UNTIL OCTOBER 31, 2026

I. INTENT OF BID

- A. T 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. Bids 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. 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 document 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 respect 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.

Cafeteria Equipment
Specifications
Page 2

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 services as required under Section VII, C.
- 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 VII, I).
- 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 or lump sum basis as indicated on the proposal.
- B. **Delivery to each school shall be made within 60-90 days after vendor receipt of purchase order. Vendor will notify cafeteria manager 24 hours prior to delivery. Delivery will be scheduled at a time that delivery will not adversely affect normal food service operations. If equipment requires "Start Up" and "Demonstration", the dealer will provide written notice at time of delivery to the school CNP manager not to connect or use the equipment until after "Start Up" and "Demonstration" have been completed.**
- C. **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.**

VI. PAYMENT

- A. Payment of all invoices for which a CNP 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 delivered and vendor has complied with the terms of the contract.

Vendors can expect payment by the 15th of the month for all invoices for the preceding month except for invoices dated in June, July or August which will be paid by September 15th.

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.)

Cafeteria Equipment
Specifications
Page 3

- B. Payment of all invoices for which a purchase order is issued by the Mobile County School Board shall be the responsibility of the School Board and shall be mailed to Accounts Payable Manager, 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 up. 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".

VII. SPECIAL INSTRUCTIONS

- A. Start-Up: For all equipment with moveable parts or electrical parts the bidder shall indicate on attached form "Required Bid Information" the name of company, agent, address and phone number of the party responsible for checking operation of equipment after delivery and inspection if by party other than bidder. Failure to provide this information will be considered reason for rejection of bid. A written report of results of start-up check shall be provided to school district by bidder or agent listed on attached form "Required Bid Information" prior to bidder sending bill for equipment.
- B. Demonstration: All equipment with moveable parts shall be demonstrated to school district employees responsible for operation and care of equipment. Bidder shall indicate on attached form "Required Bid Information" the name of the 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 willingness to provide demonstration. The Bidder shall be responsible for notifying agent that equipment has been delivered and start-up check has been completed. Demonstration 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:

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 (251-221-5508).
- 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 (251-221-5508).
- f. If at any time during the warranty period any parts or function of the equipment fails 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

1. All of the above, plus: Five (5) year compressor warranty.

- D. Factory Authorized Service Agents: The bidder shall indicate on attached 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 (NSF) Code.** All Equipment must be listed and approved, where applicable, for U.L., AGA and AWE requirements and all other requirements as specified by local building codes, plumbing codes, fire codes and all other state and local codes. **All foodservice equipment must bear the applicable seals.**
- F. Manuals: The Board of School Commissioners shall be provided three (3) copies of use/care manuals and illustrated parts list for all equipment with moveable 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").
- ☒ 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 Central Warehouse or another school site. (See section X Item 3 – Fixed Asset Transfer/Pick-Up Form.)
- In addition, successful bidder shall move any equipment which must be temporarily moved for installation of new equipment.
2. School Board will be responsible for disconnection or moving of existing equipment prior to arrival date for new equipment
- ☒ 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 accompanied with 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 employee (Pick 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. Foodservice equipment is to be cleaned and turned over in first class condition.

Cafeteria Equipment
Specifications
Page 5

I. Substitute Brands

1. **If a bidder chooses to bid a substitute brand, proof of equality must be submitted with the bid on the 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 detailed description in which the proposed substitution conforms and/or varies from the specified brand. This information shall be submitted in addition to manufacturers 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.
- J. Specifications: Written description in the specification will prevail in case of conflict between written description and model number.
- K. Alternate Bids: Bidders shall submit only 1 bid per item specified
- L. On-Site Visits and Field Measurements: (Three options - Board of School Commissioners should indicate by an X the option chosen).
 1. When an on-site visit is indicated in specifications, bidder shall complete on-site visit prior to date of bid opening. Bidder shall attach to bid a signed statement from the contact person listed in "Invitation to Bid" affirming that on-site visit was completed.
 2. The successful bidder shall be responsible for taking all field dimensions which affect the equipment and installation thereof. At the time of taking field measurements, the successful bidder shall report to the contact person named in Invitation any conditions which will prevent him from the execution of his work as outlined in specifications and installation instructions.
 - X 3. Board of School Commissioners assures the successful bidder that equipment can be delivered to installation site with no changes to existing entrances. Board of School Commissioners assumes full responsibility for any cost associated with removal and replacement of framing on entrances in order to deliver and set in place equipment,

and the cost of additional mileage and labor as a result of failure of the Board of School Commissioners to meet the requirements of this paragraph.

Cafeteria Equipment
Specifications
Page 6

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 the 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. U.S. Department of Agriculture Certification:

1. Bidders must complete the attached U.S. Department of Agriculture Certification forms regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion.

O. **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.**

P. 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.

AS NEEDED UNTIL OCTOBER 31, 2026

1. **BINS, INGREDIENT, MOBILE** - Unit to be stainless steel coved corner construction with slide-off cover. 150 lbs. capacity.

Acceptable unit: Piper 47-150; or approved equal. **Submit specifications if bidding substitute.**

2. **BOWL W/STAND, MOBILE** - Bowl shall be 80-quart, stainless steel. Stand shall have four stainless steel cross braces at the bottom and beneath bowl position. Legs shall be equipped with four casters, each with lock. NSF certified.

Acceptable unit: Bowl Vollrath 79800; Stand Vollrath 79018 or approved equal. **Submit specifications if bidding substitute.**

3. **CAN OPENER, ELECTRIC** - Unit to be heavy duty table model electric suitable for opening all size cans. Stainless steel exterior with retractable gear and knife. NSF certified. Items #3 & 4 will be awarded to the same manufacturer and the same vendor to ensure compatibility.

Acceptable unit: Edlund Model 270 (115V); or approved equal. **Submit specifications if bidding substitute.**

4. **REPLACEMENT KNIFE AND ORING KIT** - Unit must be compatible with the Edlund 270 (115v); or approved equal electric can opener listed in item number 3. NSF certified. Items #3 & 4 will be awarded to the same manufacturer and the same vendor to ensure compatibility.

Acceptable unit: Edlund KT2700; or approved equal. **Submit specifications if bidding substitute.**

5. **CART, MOBILE STAINLESS STEEL (THREE SHELVES)** Unit to be of fully welded stainless steel construction with shelves approximately 21" x 33". Frame shall be of heavy-duty construction "U" shaped approximately 1" x 1" x 1/8" angle. Unit shall be equipped with 2 - 5" swivel casters and 2 - 8" fixed casters and have a maximum carrying capacity of 700 lbs Overall size shall be approximately 22" x 39" x 37". Cart with three (3) shelves. NSF listed.

Acceptable unit: Lakeside 544; or approved equal. **Submit specifications if bidding substitute.**

6. **CART, MOBILE, STAINLESS STEEL (TWO SHELVES)** Unit to be of stainless-steel construction with shelves approximately 21" x 33". Frame shall be of heavy-duty construction "U" shaped approximately 1-1/4" x 1-1/4" x 1/8" angle. Units shall be equipped with 2 - 5" swivel casters and 2 - 8" fixed casters and have a maximum carrying capacity of 1,000 lbs. Overall size shall be approximately 22" x 42" x 47". Cart with two (2) shelves, and ergonomically slanted vertical handles. Unit to be fully assembled by vendor at delivery. NSF certified.

Acceptable unit: Lakeside Ergo-One 7120; or approved equal. **Submit specifications if bidding substitute.**

7. **DISPENSER, ICE** - Portable ice dispenser, 45 lb. capacity with 2 1/2" - 4" high legs. Insulated hopper with 3/4" drain connector and drain hose. UL and NSF approved. 115/160. Stainless Steel exterior.

Acceptable unit: Multiplex (formerly Serve-End) M-45 (2706334); or approved equal. **Submit specifications if bidding substitute.**

8. **DISPENSER, TRAY, MOBILE** - Tubular frame type mobile tray dispenser. Holds two stacks of trays for a total capacity of 300 trays. Automatic self-leveling compression type elevator lifts. Compression springs should be non-fatiguing type, completely encased in die stamped telescoping stainless-steel tubing. The elevators shall be connected by two removable type 304 stainless steel tray carriers. All dispensers shall be equipped with 4" diameter non-heavy duty swivel casters and non-marking corner bumpers. Frames shall be constructed on one-inch o.d. type 304 s/s tubing, vertical frames shall be welded to base frame for additional strength. Approximate dimensions: 25" long x 20-1/8" wide x 36-3/4" high. NSF certified.

Acceptable unit: Shellymatic #TT2-1014; or approved equal. **Submit specifications if bidding substitute.**

Minimum Specifications
Cafeteria Equipment Non-Installed
Page 2

9. RACK, PAN (Adjustable) Unit to be constructed of high-strength aluminum. Tray glides to be adjustable. Casters are to be 5" with (2) swivel type. Warranty: 2 Year. Provide 12 sets of pan slides for each unit. NSF listed. Unit is to be fully assembled by vendor at time of delivery.

Acceptable unit: FWE OTR-UA-13; or approved equal. **Submit specifications if bidding substitute.**

10. RACK, DRYING FOR SHEET PANS – Unit is heavy duty aluminum construction. 3 tray levels, guides are .90" thick. 5" platform type swivel casters. 28" X 74 1/2" X 63 3/4" are the dimensions. NSF certified.

Acceptable unit: New Age 95333; or approved equal. **Submit specifications if bidding substitute.**

11. RACKS, DUNNAGE – Unit to be constructed from heavy wall 1-1/2" x 1-3/4" aluminum tubing on 8" high legs. NSF certified.

A. Approximate size - 20" D x 36" L; with 3000 lbs capacity. **Acceptable unit:** Kelmax/SPG 4H2124; or approved equal. **Submit specifications if bidding substitute.**

B. Approximate size - 20" D x 48" L; with 2500 lbs. capacity. **Acceptable unit:** Kelmax/SPG 4H2144; or approved equal. **Submit specifications if bidding substitute.**

12. STAND, SLICER - Unit is to be suitable for holding a slicer and be equipped with 5" all locking casters. Bottom frame is to be designed to hold 4 - 18" x 26" pans. Size: 32" Long x 30" Wide x 34" Tall. Die crimp at all edges. All stainless-steel construction. No 430 stainless steel imported stainless steel will not be accepted. Galvanized metals will not be accepted. Countertop is to be fabricated from 14-gauge stainless steel. Counter base is to be fabricated using 16-gauge stainless steel tubing. Under the shelf is to be fabricated using 16-gauge stainless steel, full length. Sound deadening mastic applied between metals. Under shelf fully welded. NSF approved and labeled.

Acceptable unit: Atlanta Custom Fabricators; or approved equal. **Submit sample for substitute. Submit specifications if bidding substitute.**

13. FOOD PROCESSOR

Description: Food processor with the following features:

- a. Compact unit designed to slice, dice, shred, grate and julienne. NSF certified.
- b. Designed for easy clean up with a removable cover, no tools required.
- c. Large feed chute to accommodate whole pieces of produce.
- d. Continuous feed.
- e. Safety switch to prevent machines from running when hopper is open.
- f. Electrical requirements: 1/2 HP motor
120/60/1 ph

Acceptable unit: Hobart FP100 with the accessories listed below; or approved equal. Unit to be fully assembled by vendor and demonstrated by a factory representative. **Submit specifications if bidding substitute.**

Hobart FP 100 Accessories to be included:

1/16, 5/32, 3/8, 7/32 slicing plates.
3/16 shredder plate.
3/8 dicer plate.
Two (2) wall racks.

Minimum Specifications
Cafeteria Equipment Non-Installed
Page 3

14. MOBILE SHELVING UNITS

Mobile shelving units with epoxy coated wire shelves and post, suitable for use in walk-in coolers and freezers. Units shall have the following:

- a. Shelving units shall have four (4) shelves each and four (4) post 60-64" high.
- b. All shelf units to have four (4) 5" heavy-duty polyurethane swivel casters, two (2) with locking brakes.
- c. Unit to be fully assembled by vendor at time of delivery. NSF certified.
- d. Supply in the following sizes:
 - A. 48" wide x 18" deep – Metro Seal 3 1848NK3 (Shelving unit to include 1848NK3 shelves, 63UPK3 posts, 2 each 5MP (swivel) and 2 each 5MPB (brake) stem casters) or approved equal.
 - B. 42" wide x 18" deep – Metro Seal 3 1842NK3 (Shelving unit to include 1842NK3 shelves, 63UPK3 posts, 2 each 5MP (swivel) and 2 each 5MPB (brake) stem casters) or approved equal.
 - C. 36" wide x 18" deep – Metro Seal 3 1836NK3 (Shelving unit to include 1836NK3 shelves, 63UPK3 posts, 2 each 5MP (swivel) and 2 each 5MPB (brake) stem casters) or approved equal.

Acceptable unit: Metro Seal 3; or approved equal. **Submit specifications if bidding substitute.**

15. WORKTABLE, PORTABLE

- a. Table to be NSF certified.
- b. 14/300 series stainless steel top, 24" x 48" x 36.13" high, with rolled edge on the front and rear.
- c. Adjustable 18/300 series stainless steel undershelf with marine edge.
- d. Uni-Lok gusset system. Undershelf to have straight turn down on all sides.
- e. 4 – Stainless steel legs & adjustable bullet feet.
- f. 4 - CAHW4-SB-5" casters, 2 swivel and 2 swivel/ with brakes. 250 pounds capacity per caster. NSF certified.
- g. 1 - 502972 Spec Master Heavy Duty Drawer Assembly. 20" x 15" x 5", 304 type stainless steel, insulated drawer front, removable drawer pans, self-closing drawer slides, stackable, hemmed safety pull handle (table must be drilled for mounting).

Acceptable unit: Eagle Group Model T2448SE; or approved equal. **Submit specifications if bidding substitute.**

16. MILK COOLERS

Description: Milk coolers, twin line design with all standard features and the following:

- a. Double drop, front (twin line) design. NSF certified.
 - b. Cabinet exterior to be 22-gauge stainless steel.
 - c. Cabinet interior to be 22-gauge stainless steel.
 - d. Insulation to be a minimum of 2" high density foamed in place non-CFC polyurethane.
 - e. Non-corrosive, heavy duty, epoxy-coated steel wire floor racks.
 - f. Snap-in lids and door gaskets. Door cylinder security locks.
 - g. Bottom-mounted compressor, easily serviceable. R-404A refrigerant. Cold wall, performance rated refrigeration system.
 - h. Unit shall be equipped with a floor drain. Electronic controller with digital display and hi-low alarm.
 - i. Casters to be heavy duty 5" in diameter with brakes on the front.
 - j. Wrap around bumpers.
- A. 34" Milk Cooler; **Acceptable unit:** Continental MC3NSSDCW; or approved equal. **Submit specifications if bidding substitute.**
 - B. 49" Milk Cooler; **Acceptable unit:** Continental MC4NSSDCW; or approved equal. **Submit specifications if bidding substitute.**
 - C. 58" Milk Cooler; **Acceptable unit:** Continental MC5NSSDCW; or approved equal. **Submit specifications if bidding substitute.**

17. CAN RACK

Description: Can rack with all standard features and the following:

- a. Welded aluminum tubing construction with horizontal tie bars. NSF certified.
- b. Rack shall have a capacity of one hundred sixty-two (162) #10 cans (27 cases).
- c. Rack shall be equipped with 6" plate casters; 2 swivel with brakes and 2 rigid. NSF listed.

Acceptable unit: New Age 1250CK; or approved equal. **Submit specifications if bidding substitute.**
(Kelmax #CSR-162M – Not acceptable)

18. FOOD SLICER

Description: Food slicer with all standard features and the following:

- a. Zero knife exposure.
- b. Knife, 13" 304L stainless steel.
- c. Variable 4 speed automatic carriage with front mounted controls.
- d. Lifetime warranty sharpener.
- e. 120/60/1ph @ 1/2 HP. NSF certified.
- f. Non-removable knife feature.

Acceptable unit: Hobart Model HS9N-1; or approved equal. Unit to be fully assembled by vendor and demonstrated by a factory representative. **Submit specifications if bidding substitute.**

Minimum Specifications
Cafeteria Equipment Non-Installed
Page 5

19. HOLDING CABINET

Description: Insulated holding cabinet (full-size), Portable

- a. Constructed of high strength aluminum with an aluminum interior.
- b. Insulation to be 3/4" fiberglass and polystyrene.
- c. Self-closing insulated dutch doors to be field reversible.
- d. Thermostate controlled element and blower.
- e. Cord to be a minimum of 6' long equipped with a NEAM 5-20p plug.
- f. Extruded aluminum slides with 1-1/2" spacing.
- g. Casters to be 5" in diameter equipped with front brakes
- h. Adjustable temperature with an operating range up to 200-degree F.
- i. UL and NSF listed
- j. Electrical requirements: 120/60/1 phase
2000 watts
16 amps

Acceptable unit: Metro Model C569-SDS-L; or approved equal. **Submit specifications if bidding substitute.**

20. BEVERAGE UTILITY COUNTER

- A. (4' long x 36" wide x 35-1/2" high) HB-SS-364; or approved equal.
- B. (5' long x 36" wide x 35-1/2" high) HB-SS-365; or approved equal.

Description: Beverage Utility unit body interior to be 18-gauge stainless steel lined with horizontal and vertical corners coved. Front of unit to be supplied with two hinged stainless steel doors to open from center.

The following shall be supplied with unit:

1. Top to be one-piece 14-gauge stainless steel construction with 1-5/8" rolled rim on the front and a square bend edge on the ends and rear, corners to be fully welded ground and polished. Top overhang shall not exceed 2" to body on all sides.
2. Top to be equipped with TA-64 louvered drain trough down entire length of front and sloped toward left end. Trough to be equipped with one-inch brass drain on lower end.
3. Top to have one (1) (approximately 2 1/2") access holes TA-108 on side opposite drain trough and be designed to accommodate hoses from ice dispensers. Hole should be located approximately 4" from back edge and 10" from left end.
4. Top to have a #4 satin finish with edges having a Hi-Lite TA-106 finish that is standard with the industry.
5. Body to be plastic laminated steel with stainless steel trim TAB-X.
6. Interior bottom shelf to accommodate drain buckets for ice dispensers and drain trough.
7. Unit to be equipped with stainless steel adjustable bullet type legs.
8. Color to be selected by individual school when ordering.

Acceptable unit: Advance Tabco HB-SS Series; or approved equal. **Submit specifications if bidding substitute.**

21. FOOD CUTTER

Description: Food cutter with all the standard features and the following:

- a. 1 H.P. heavy duty motor.
- b. Base: One-piece burnished aluminum casting with plated steel bottom cover.
- c. Bowl: 18" inside diameter, stainless steel, rotates at 20 rpm.
- d. Bowl cover: One-piece burnished aluminum casting. Removable without tools.
- e. Knives: Blades are a cutlery grade stainless steel that are secured to a hub that is removable. Stainless steel included with knife comb.
- f. Switch: On/off switch is mechanically interlocked with bowl cover.
- g. 6-foot flexible cord with plug per NEMA configuration.
- h. 3" stainless steel legs with rubber feet.
- i. NSF and UL listed.
- j. Electrical requirements: 115/60/1
- k. **No Attachment Hub**

Acceptable unit: Hobart Food Cutter 84186-2; or approved equal. **Submit specifications if bidding substitute.**

22. FRUIT SECTIONIZER

Description: Cuts citrus fruit into wedges, slices or halves, and can core apples. Items # 22, 23 & 24 will be awarded to the same manufacturer and the same vendor to insure compatibility.

- a. 6 wedge evenly spaced blade.
- b. Dishwasher safe blade cups and plungers.
- c. ABS plastic. NSF approved.
- d. Includes one blade cup, and standard #S-9 plunger.

Acceptable unit: Sunkist Sectionizer #S-102; or approved equal. **Submit specifications if bidding substitutes.**

23. REPLACEMENT BLADES FOR FRUIT SECTIONIZER

Description: Individual replacement blades for fruit sectionizer. Items #22, 23 & 24 will be awarded to the same manufacturer and the same vendor to ensure compatibility.

- a. 6 wedge evenly spaced blades. **Acceptable unit:** Sunkist Blade Cup #S-3B; or approved equal.
- b. 4 wedge evenly spaced blades. **Acceptable unit:** Sunkist Blade Cup #S-5B; or approved equal.
- c. 6 slices 5/16" thick evenly spaced blades. **Acceptable unit:** Sunkist Blade Cup #S-4B; or approved equal.
- d. 8 wedge evenly spaced blades. **Acceptable unit:** Sunkist Blade Cup #S-29B; or approved equal.
- e. The Apple model with 6 evenly spaced and cut wedges with center core removed. Acceptable unit: Sunkist Blade Cup #S-32B; or approved equal.
- f. Single evenly spaced blade. **Acceptable unit:** Sunkist Blade Cup #S-35B; or approved equal.

Submit specifications if bidding substitutes.

24. PLUNGER AND BLADE SET FOR FRUIT SECTIONIZER

Description: Set to include blade and plunger required for the sizes listed below: Items 22, 23 & 24 will be awarded to the same manufacturer and the same vendor to ensure compatibility.

- a. 6 slices 5/16" thick evenly spaced blades and #S-10 plunger. **Acceptable unit:** Sunkist Blade Cup #S-4B and Sunkist Plunger #S-10; or approved equal.
- b. Apple model blade with 6 evenly spaced and cut wedges with center core removed and #S-33 plunger. **Acceptable unit:** Sunkist Blade Cup #S-32B and Sunkist Plunger #S-33; or approved equal.

Submit specifications if bidding substitutes.

25. BOOSTER HEATER FOR DISH MACHINES

- a. Unit to be electric
- b. Built-in controls and prewired in accordance with UL #1453 and 422.11 NEL 2002
- c. Surface mounting circuit breaker or fused disconnect switch
- d. Electric heating elements must be metal sheathed
- e. High temperature limit switch (ECO) and low-water cut-off
- f. Stainless steel front
- g. Temperature/pressure relief valve, high-temperature pressure reducing valve with bypass
- h. Two (2) indicating temperature/pressure gauges
- i. Ten (10) year limited warranty on tank
- j. NSF certified
- k. Must be front accessible for service and installation
- l. Pilot indicator light
- m. 208V, 3 phase
- n. Standard 6" legs

Acceptable unit: Hatco Imperial S-15 208V, 3 phase; or approved equal. **Submit specifications if bidding substitute.**

26. BOOSTER HEATER FOR DISH MACHINES

- a. Unit to be electric
- b. Built-in controls and prewired in accordance with UL #1453 and 422.11 NEL 2002
- c. Surface mounting circuit breaker or fused disconnect switch
- d. Electric heating elements must be metal sheathed
- e. High temperature limit switch (ECO) and low-water cut-off
- f. Stainless steel front
- g. Temperature/pressure relief valve, high-temperature pressure reducing valve with bypass
- h. Two (2) indicating temperature/pressure gauges
- i. Ten (10) year limited warranty on tank
- j. NSF certified
- k. Must be front accessible for service and installation
- l. Pilot indicator light
- m. 240V, 3 phase
- n. Standard 6" legs

Acceptable unit: Hatco Imperial S-15 240V, 3 phase; or approved equal. **Submit specifications if bidding substitute.**

27. BOOSTER HEATER FOR DISH MACHINES

- a. Unit to be electric
- b. Built-in controls and prewired in accordance with UL #1453 and 422.11 NEL 2002
- c. Surface mounting circuit breaker or fused disconnect switch
- d. Electric heating elements must be metal sheathed
- e. High temperature limit switch (ECO) and low-water cut-off
- f. Stainless steel front
- g. Temperature/pressure relief valve, high-temperature pressure reducing valve with bypass
- h. Two (2) indicating temperature/pressure gauges
- i. Ten (10) year limited warranty on tank
- j. NSF certified
- k. Must be front accessible for service and installation
- l. Pilot indicator light
- m. 480V, 3 phase
- n. Standard 6" legs

Acceptable unit: Hatco Imperial S-15 480V, 3 phase; or approved equal. **Submit specifications if bidding substitute.**

28. PASS-THRU MERCHANDISER WITH SLIDING GLASS DOORS – NON-INSTALLED

- a. Exterior: Durable and permanent non-peel or chip, black laminated vinyl
- b. Interior: White aluminum interior liner with stainless steel floor
- c. Self closing doors
- d. Low-E double pane thermal insulated glass doors with mitered plastic channel frames
- e. Entire cabinet structure is foamed in place with a high-density polyurethane insulation that has zero ozone depletion.
- f. 4" diameter casters with 2 locking brakes, PART #832077
- g. 5 adjustable heavy duty PVC coated wire shelves and 4 chrome plated shelf clips for each shelf.
- h. Sealed, cast iron, self-lubricating evaporator fan motors
- i. Bottom mounted condensing unit
- j. NSF – 7 certified for pre-packaged foods
- k. Warranty – Three (3) year warranty on all parts and labor and an additional two (2) year warranty on compressor for a total of five (5) years on the compressor.

Acceptable unit: True GDM-33CPT-54-LD WITH PART #830277(4" casters with two locking brakes); or approved equal. **Submit specifications if bidding substitute.**

29. MILK COOLER, SINGLE DOOR

Description: Single sided door

- a. Stainless steel exterior and interior
- b. Top mounted removable refrigeration system
- c. Forced air refrigeration system
- d. Sliding lift doors up and down
- e. Reinforced cabinet exterior bottom
- f. Heavy duty dunnage racks protect cabinets and promote airflow
- g. Lockable insulated doors
- h. Metal door handles
- i. Magnetic snap-in EZ clean door gaskets
- j. 8' cord and plug attached
- k. Set of (4) 6" adjustable casters
- l. Warranty – Three-year parts and labor warranty. Five-year compressor parts warranty.

- A. 34" Cooler – **Acceptable unit:** Traulsen RMC34S6; or approved equal. **Submit specifications if bidding substitute.**
- B. 49" Cooler – **Acceptable unit:** Traulsen RMC49S6; or approved equal. **Submit specifications if bidding substitute.**
- C. 58" Cooler – **Acceptable unit:** Traulsen RMC58S6; or approved equal. **Submit specifications if bidding substitute.**

30. MILK COOLER, DOUBLE DOOR

Description: Double sided doors

- a. Stainless steel exterior and interior
- b. Top mounted removable refrigeration system
- c. Forced air refrigeration system
- d. Sliding lift up and down door(s)
- e. Reinforced cabinet exterior bottom
- f. Heavy duty dunnage racks protect cabinets and promote airflow
- g. Lockable insulated doors
- h. Metal door handles
- i. Magnetic snap-in EZ clean door gaskets
- j. 8' cord and plug attached
- k. Set of (4) 6" adjustable casters
- l. Warranty – Three-year parts and labor warranty. Five-year compressor parts warranty.

- A. 34" Cooler – **Acceptable unit:** Traulsen RMC34D6; or approved equal. **Submit specifications if bidding substitute.**
- B. 49" Cooler – **Acceptable unit:** Traulsen RMC49D6; or approved equal. **Submit specifications if bidding substitute.**
- C. 58" Cooler – **Acceptable unit:** Traulsen RMC58D6; or approved equal. **Submit specifications if bidding substitute.**

31. **DISPOSER, FOODWASTE**

Description: 2 hp totally enclosed
Built-in manual reset thermal overload protection
Corrosion resistant body
Water cooled motor
Quiet operation
Tapered roller bearing (top), sealed ball (bottom)
Teflon lip water seal
Dual direction grinding
Paint free housing
Rotor: 8-inch diameter with 4 cutter bars, hardened carbide alloy
Shredder: 8-inch diameter, hardened carbide alloy

- A. 115V, 1 phase – **Acceptable unit:** Salvajor 200; or approved equal. **Submit specifications if bidding a substitute.**
- B. 208V, 1 phase – **Acceptable unit:** Salvajor 200; or approved equal. **Submit specifications if bidding a substitute.**
- C. 230V, 1 phase – **Acceptable unit:** Salvajor 200; or approved equal. **Submit specifications if bidding a substitute.**
- D. 208V, 3 phase – **Acceptable unit:** Salvajor 200; or approved equal. **Submit specifications if bidding a substitute.**
- E. 230V, 3 phase – **Acceptable unit:** Salvajor 200; or approved equal. **Submit specifications if bidding a substitute.**
- F. 460V, 3 phase – **Acceptable unit:** Salvajor 200; or approved equal. **Submit specifications if bidding a substitute.**

32. **DISPOSER, FOODWASTE**

Description: 3 hp totally enclosed
Built-in manual reset thermal overload protection
Corrosion resistant body
Water cooled motor
Extra-large waste mixing chamber
Quiet operation
Tapered roller bearing (top), sealed ball (bottom)
Teflon lip water seal
Dual direction grinding
Paint free housing
Rotor: 8-inch diameter with 4 cutter bars, hardened carbide alloy
Shredder: 8-inch diameter, hardened carbide alloy

- A. 208v, 3 phase – **Acceptable unit:** Salvajor 300; or approved equal. **Submit specifications if bidding a substitute.**
- B. 230V, 3 phase – **Acceptable unit:** Salvajor 300; or approved equal. **Submit specifications if bidding a substitute.**
- C. 460V, 3 phase – **Acceptable unit:** Salvajor 300; or approved equal. **Submit specifications if bidding a substitute.**

33. DISPOSER, FOODWASTE

Description: Manual reset thermal overload protection
Permanently lubricated ball bearing for upper and lower shaft support
Heavy ductile iron upper housing
Dual directional grinding
Reduced vibration and noise transmission
Stainless steel tubular legs with flanged feet, adjustable to 1" in either direction
Shredder ring: Heat treated cast ductile iron, 1 3/8" high, 40 grinding teeth
Flywheel: Two hardened ductile iron cutter blocks, replaceable, 8" diameter hardened cast ductile iron
60 Hz

- A. 1 ½ hp, 1 phase – **Acceptable unit:** Hobart FD4/150; or approved equal. **Submit specifications if bidding a substitute.**
- B. 1 ½ hp, 3 phase – **Acceptable unit:** Hobart FD4/150; or approved equal. **Submit specifications if bidding a substitute.**
- C. 2 hp, 1 phase – **Acceptable unit:** Hobart FD4/200; or approved equal. **Submit specifications if bidding a substitute.**
- D. 2 hp, 3 phase – **Acceptable unit:** Hobart FD4/200; or approved equal. **Submit specifications if bidding a substitute.**
- E. 3 hp, 3 phase – **Acceptable unit:** Hobart FD4/300; or approved equal. **Submit specifications if bidding a substitute.**

34. RACK, BUN PAN

Description: Heavy duty design. Uprights constructed out of 1 ½" x 1 13/4" x .070" wall D-tube. Angle runners constructed out of 1 ¼" x 2" x .100" wall angle. Base constructed out of 1 ½" x 1 ½" x .070" wall tubing.
Four (4) 6" x 2" platform type swivel casters. Lifetime guarantee against rust, corrosion, workmanship and material defects.
Size: 21 3/8" W x 73" H x 26" D
Runner Spacing: 2"
Pan Capacity: 20
NSF certified.

Acceptable unit: New Age 4331; or approved equal.

35. SLICER, TOMATO

Description: Compact and portable. Cast-aluminum and stainless steel construction. Razor sharp 301 stainless steel blades. 3/16" slice. Polyethylene slide board. Protective guards. Rubber feet and table. NSF certified.

Acceptable unit: Nemco 55600-1; or approved equal.

36. BLADE ASSEMBLY, SLICER, TOMATO

Description: 3/16" Blade assembly. Must be compatible with item #35.

Acceptable unit: Nemco 466-1; or approved equal.

ITEM NO.	DESCRIPTION	QTY	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECEPT. OF P.O.
1	Bins, Ingredient, Mobile, S/S, Piper 47-150; or approved equal.	As Needed	\$			
2	Bowl W/Stand, Mobile, S/S, Bowl Vollrath 79800; Stand Vollrath 79018; or approved equal.	As Needed	\$			
3	Can Opener, Electric Edlund Model 270 (115v); or approved equal.	As Needed	\$			
4	Replacement Knife and Oring Kit Edlund KT2700; or approved equal. Must be compatible with item number 3.	As Needed	\$			
5	Cart, Mobile, Stainless Steel (Three Shelves) Lakeside 544; or approved equal.	As Needed	\$			
6	Cart, Mobile, Stainless Steel (Two Shelves) Lakeside Ergo-One 7120; or approved equal.	As Needed	\$			
7	Dispenser, Ice, 45 lb. capacity. Multiplex (ServEnd) 2706334 with stainless steel exterior; or approved equal.	As Needed	\$			
8	Dispenser, Tray, Mobile, S/S, Shellymatic #TT2-1014; or approved equal.	As Needed	\$			
9	Rack, Pan, Aluminum, FWE OTR-UA-13; or approved equal.	As Needed	\$			
10	Rack, Drying for Sheet Pans, Aluminum, New Age 95333; or approved equal.	As Needed	\$			
11	Racks, Dunnage, Mobile					
A	20" D x 36" L; Kelmax 4H2124; or approved equal.	As Needed	\$			

ITEM NO.	DESCRIPTION	QTY	UNIT COST	MFG. & MODEL NO.	WARRANTY
B	20" D x 48" L; Kelmax 4H2144; or approved equal.	As Needed	\$		
12	Stand, Slicer, S/S, Atlanta Custom Fabricators; or approved equal.	As Needed	\$		
13	Food Processor w/accessories Hobart FP100; or approved equal.	As Needed	\$		
14	Mobile Shelving Units (Epoxy Coated Wire)				
A	48" wide x 18" deep - Metro Seal 3 1848NK3 with posts & casters; or approved equal.	As Needed	\$		
B	42" wide x 18" deep - Metro Seal 3 1842NK3 with posts & casters; or approved equal.	As Needed	\$		
C	36" wide x 18" deep - Metro Seal 3 1836NK3 with posts & casters; or approved equal.	As Needed	\$		
15	Portable Work Table (24"x48"x36.13"high), S/S, Eagle Group Model T2448SE; or approved equal.	As Needed	\$		
16	Milk Cooler				
	Continental; or approved equal.				
A	34"; Continental MC3NSSDCW; or approved equal.	As Needed	\$		
B	49"; Continental MC4NSSDCW; or approved equal.	As Needed	\$		
C	58"; Continental MC5NSSDCW; or approved equal.	As Needed	\$		
17	Can Rack	As Needed	\$		
	New Age 1250CK; or approved equal.				
18	Food Slicer	As Needed	\$		
	Hobart Model HS9N; or approved equal.				
19	Holding Cabinet (Full-Size), Portable, Metro Model C569-SDS-L; or approved equal.	As Needed	\$		

ITEM NO.	DESCRIPTION	QTY	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECPT. OF P.O.
20	Beverage Utility Counter Advance Tabco HB-SS Series; or approved equal.					
A	4' long x 36" wide x 35-1/2" high, HB-SS-364	As Needed	\$			
B	5' long x 36" wide x 35-1/2" high, HB-SS-365	As Needed	\$			
21	Food Cutter (No Attachment Hub) Hobart 84186-2; or approved equal.	As Needed	\$			
22	Fruit Sectionizer Sunkist #S-102; or approved equal.	As Needed	\$			
23	Replacement Blades for Fruit Sectionizer Individual blades.					
a.	Sunkist #S-3B; or approved equal.	As Needed	\$			
b.	Sunkist #S-5B; or approved equal.	As Needed	\$			
c.	Sunkist #S-4B; or approved equal.	As Needed	\$			
d.	Sunkist #S-29B; or approved equal.	As Needed	\$			
e.	Sunkist #S-32B; or approved equal.	As Needed	\$			
f.	Sunkist #S-35B; or approved equal.	As Needed	\$			
24	Plunger and Blade Set for Fruit Sectionizer					
a.	Sunkist Blade #S-4B and Sunkist Plunger #S-10; or approved equal.	As Needed	\$			
b.	Sunkist Blade #S-32B and Sunkist Plunger #S-33; or approved equal.	As Needed	\$			
25	Booster Heater For Dish Machines Hatco Imperial S-15, 208V, 3 phase; or approved equal.	As Needed	\$			
26	Booster Heater For Dish Machines Hatco Imperial S-15, 240V, 3 phase; or approved equal.	As Needed	\$			

ITEM NO.	DESCRIPTION	QTY	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECPT. OF P.O.
27	Booster Heater For Dish Machines Hatco Imperial S-15, 480V, 3 phase; or approved equal.	As Needed	\$			
28	Pass-Thru Refrigerator with Sliding Glass Doors True model GDM-33CPT-54-LD WITH CASTER PART #830277; or approved equal.	As Needed	\$			
29	Milk Cooler, Single Door Traulsen or approved equal.					
a	34" Traulsen RMC34S6; or approved equal.	As Needed	\$			
b	49" Traulsen RMC49S6; or approved equal.	As Needed	\$			
c	58" Traulsen RMC58S6; or approved equal.	As Needed	\$			
30	Milk Cooler, Double Door Traulsen or approved equal.					
a	34" Traulsen RMC34D6; or approved equal.	As Needed	\$			
b	49" Traulsen RMC49D6; or approved equal.	As Needed	\$			
c	58" Traulsen RMC58D6; or approved equal.	As Needed	\$			
31	Disposer, Foodwaste, 2 hp Salvajor or approved equal.					
a	115V, 1 phase, Salvajor 200; or approved equal.	As Needed	\$			
b	208V, 1 phase, Salvajor 200; or approved equal.	As Needed	\$			
c	230V, 1 phase, Salvajor 200; or approved equal.	As Needed	\$			
d	208V, 3 phase, Salvajor 200; or approved equal.	As Needed	\$			
e	230V, 3 phase, Salvajor 200; or approved equal.	As Needed	\$			
f	460V, 3 phase, Salvajor 200; or approved equal.	As Needed	\$			
32	Disposer, Foodwaste, 3 hp Salvajor or approved equal.					
a	208V, 3 phase, Salvajor 300; or approved equal.	As Needed	\$			
b	230V, 3 phase, Salvajor 300; or approved equal.	As Needed	\$			
c	460V, 3 phase, Salvajor 300; or approved equal.	As Needed	\$			

ITEM NO.	DESCRIPTION	QTY	UNIT COST	MFG. & MODEL NO.	WARRANTY	DELIVERY AFTER RECEPT. OF P.O.
33	Disposer, Foodwaste Hobart or approved equal. Items: a & b are 1 1/2 hp Items: a & b are 1 1/2 hp Item: e is 3 hp					
a	120V, 1 phase, Hobart FD4/150; or approved equal.	As Needed	\$			
b	208V, 3 phase, Hobart FD4/150; or approved equal.	As Needed	\$			
c	120V, 1 phase, Hobart FD4/200; or approved equal.	As Needed	\$			
d	208V, 3 phase, Hobart FD4/200; or approved equal.	As Needed	\$			
e	208V, 3 phase, Hobart FD4/300; or approved equal.	As Needed	\$			
34	Rack, Bun Pan New Age 4331; or approved equal.	As Needed	\$			
35	Slicer, Tomato Nemco 55600-1; or approved equal.	As Needed	\$			
36	Blade Assembly, 3/16" Slicer Must be compatible with Tomato Slicer listed on #35. Nemco 466-1; or approved equal.	As Needed	\$			

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: