

Specification No.: 13-250054
Advertisement Date: June 26, 2013

BID SOLICITATION FOR
FOODSERVICE AND CULINARY EQUIPMENT AND RELATED INSTALLATION SERVICES
FOR THE
BOARD OF EDUCATION OF THE CITY OF CHICAGO

Required for use by the Department of Nutrition Support Services and the Office of Pathways to College and Careers

Contract Period: Two (2) years from Contract commencement
with the Board having three (3) options to extend for additional one (1) year periods each.

ONE (1) ORIGINAL HARD COPY OF THIS BID TO BE SWORN BEFORE A NOTARY PUBLIC IS TO BE PROVIDED AND ONE (1) ELECTRONIC COPY (COMPACT DISC (CD) OR USB DRIVE) MUST BE PROVIDED. EACH SUBMITTAL SECTION OF THE BID MUST BE SEPARATED INTO A DIFFERENT FILE IN THE ELECTRONIC VERSION. THE ONE (1) CD/USB DRIVE MUST CONTAIN ALL THE INFORMATION THAT THE HARD COPY CONTAINS OF THE BID INCLUDING THE FINANCIAL DOCUMENTS. IF BIDDER DESIGNATES ANY PORTION OF ITS SUBMITTAL AS EXEMPT UNDER THE ILLINOIS FREEDOM OF INFORMATION ACT ("FOIA"), BIDDER SHALL ALSO PROVIDE ONE (1) ELECTRONIC VERSION OF THE REDACTED BID ON CD/USB DRIVE.

ALL BIDS SHALL BE ADDRESSED AND RETURNED TO:

Sébastien de Longeaux, Chief Procurement Officer
Department of Procurement
Board of Education of the City of Chicago
Bid/Bond Room
125 S. Clark Street, 10th Floor
Chicago, IL 60603

BIDS MUST BE RECEIVED PRIOR TO, BUT NO LATER THAN JULY 18, 2013, 11:00 A.M. CENTRAL STANDARD TIME AT THE ABOVE ADDRESS. LATE BIDS WILL NOT BE ACCEPTED.

A Pre-Submittal Conference will be held on July 9, 2013 at 2:00 P.M. Central Standard Time, at the Chicago Public Schools Headquarters, 125 S. Clark Street, 15th Floor, Conference Room 1550, Chicago, Illinois. Attendance is not mandatory, but encouraged. A MBE/WBE Networking Session will follow immediately after the Pre-Submittal Conference.

ISSUED BY THE DEPARTMENT OF PROCUREMENT

RAHM EMANUEL
MAYOR

BARBARA BYRD-BENNETT
CHIEF EXECUTIVE OFFICER

DAVID J. VITALE
PRESIDENT
CHICAGO BOARD OF EDUCATION

SÉBASTIEN DE LONGEAUX
CHIEF PROCUREMENT OFFICER

For current Bid/RFP/RFQ information, Log in at:
www.csc.cps.k12.il.us/purchasing

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I. GENERAL INVITATION

REQUEST FOR BID FOR FOODSERVICE AND CULINARY EQUIPMENT AND RELATED INSTALLATION SERVICES

The Board of Education of the City of Chicago (the "Board") invites the submission of bids from firms ("Bidders") that wish to provide Foodservice and Culinary Equipment ("Products") and Related Installation ("Services") to the Board. The Board reserves the right to (i) select one or more Bidders to provide the Products and Services outlined herein; (ii) accept portions of the bid from one or more Bidders; or (iii) reject any and all bids.

A Bidder may only bid in one capacity; either individually, as a joint venture, a partnership, or other type of legal entity. A "Person", "Partnership", "Joint Venture" or "Sole Proprietorship" operating under an Assumed Name must be registered with the Illinois county in which located, as provided in 805 ILCS 405.

Bids must be submitted in sealed envelopes or packages. The outside of the envelope or package must clearly indicate the name of the project ("Foodservice and Culinary Equipment and Related Installation Services"), the time and dates specified for receipt (11:00 A.M., July 16, 2013) and the name and address of the Bidder.

Where bids are sent by mail to the Chief Procurement Officer, the Bidder shall be responsible for their delivery to the Chief Procurement Officer before the advertised date and hour for the receipt of the bids. If the mail is delayed beyond the date and hour set for the bid receipt, bids thus delayed will not be considered and will be returned unopened.

Bidder shall bear all costs of responding to this Bid.

Downloaded Bid Solicitations

This Bid and all attachments are available for download from the Board's website at:
http://www.csc.cps.k12.il.us/purchasing/bid_openings.html

Questions regarding the bidding process should be addressed to:

ATTN: Demetra Knowles, CPPB-Buyer

Tel. (773) 553-3256
Fax (773) 553-2251
Email: dknowles@cps.edu

NOTE: ALL QUESTIONS MUST BE SUBMITTED IN WRITING VIA E-MAIL NO LATER THAN JULY 3, 2013 AT 12:00 NOON (CENTRAL STANDARD TIME).

Questions received by the deadline will be answered at the Pre-Submittal Conference and the written clarification will also be posted on the Board's website at: <http://www.csc.cps.k12.il.us/purchasing>. Oral clarifications offered by any Board employee will not be binding to the Board. Late questions will not be answered.

Addenda:

Any revisions of this Bid deemed necessary by the Chief Procurement Officer will be made only by an addendum issued by the Department of Procurement prior to the response due date of this Bid. A copy of any such addendum will be posted on the Office of Procurement website at: http://www.csc.cps.k12.il.us/purchasing/bid_openings.html and may be e-mailed or mailed to Bidders who have not waived receiving such materials directly. Failure on the part of the Bidder to receive any written addenda will not be grounds for withdrawal of a Bid. Bidder must acknowledge receipt of each addendum issued on the Bid Execution Page.

Waiver:

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Bidders who download the solicitation document waive their right to have clarifications and/or addenda sent to them. Such Bidders are responsible for checking the web site for clarifications and/or addenda. Failure to obtain clarifications and/or addenda from the web site shall not relieve such Bidders from being bound by additional terms and conditions, the clarifications and/or addenda, if any, or from considering additional information contained therein in preparing their proposals. Note that there may be multiple clarifications and/or addenda. Any harm to a Bidder resulting from such failure shall not be valid grounds for a protest against award(s) made under this Bid.

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II. GENERAL TERMS AND CONDITIONS

1. **Contract:** If selected to provide the Products and Services herein, the Bidder shall adhere to the terms and conditions contained in this bid solicitation. The term "Contract" hereinafter refers collectively to this bid solicitation, all exhibits attached hereto and/or incorporated herein by reference, all addenda, the Bidder's response to this bid solicitation, and acceptance by the Board of such bid. In case of any conflict between the terms and conditions of this bid solicitation and the Bidder's response, the terms and conditions of the bid solicitation shall govern and control for all purposes.
2. **Term of Contract:** The term of this Contract shall commence on the date stated on the Bid Execution Page and end two (2) years thereafter ("Term"), unless terminated sooner as provided herein. The Board shall have the unilateral right to extend this Contract for three (3) additional one (1) year periods, or any shorter period of time as determined by the Board, upon the same terms, conditions and pricing (each an "Extended Term"). No later than thirty (30) calendar days prior to the expiration of the then current term, the Chief Procurement Officer of the Board ("CPO") shall give the Bidder written notice of the Board's intent to exercise its option to extend for the approaching option period. The date on which the CPO gives notice is the date the notice is mailed, if it is mailed; or, the date the notice is sent by confirmed facsimile. The Board's option to extend is contingent upon formal Board approval, which may be subsequent to notice from the CPO, and the appropriation of sufficient funds for the procurement of Products provided for in this bid.
3. **Quantity, Purchase Orders, Delivery of Products, Inspection:**
 - A. **Quantity:** The Board assumes no obligation hereunder to purchase any quantity of Products or Services other than those identified on a purchase order issued by the Board.
 - B. **Purchase Orders:** Orders must be on the Board's Standard Purchase Order Form ("PO"). The pre-printed terms and conditions found on the ("PO") shall apply to the extent that such terms supplement and are not inconsistent with the terms and conditions contained in this Contract.
 - C. **Packaging and Shipment; Risk of Loss:** Bidder shall package and ship all Products in a commercially reasonable manner. All shipments shall be F.O.B. destination (as indicated on the PO or some other notification from Board) with freight prepaid. Bidder shall purchase insurance to cover the shipping period. It is understood and agreed that the Board shall have no liability for any shipping or insurance charges not included in the prices quoted on the Bid Tabulation Pages. The Board may adjust the PO or shipping destination any time up to five (5) business days prior to shipment. The risk of loss and damage to Products ordered by the Board shall pass to the Board only after delivery to the destination designated by the Board. Time is of the essence to the delivery of all Products ordered hereunder.
 - D. **Inspection and Out-Of-Box Failures:** The Board reserves the right to inspect all Products upon delivery and to perform any test the Board deems necessary to adequately demonstrate that the Products meet all of the Specifications, as more particularly described in Section IV herein. Final inspection resulting in acceptance or rejection of the Products will be made as soon as practicable, but failure to inspect shall not be construed as a waiver by the Board of its rights to reject Products or to claim reimbursement or damages for such Products which are later found to be defective or not in conformance with the Specifications. Products which do not conform to the Specifications or that are otherwise damaged must either, at the Board's discretion, be retrieved by Bidder (at Bidder's expense) for replacement at no charge to the Board, or the Board may cancel that portion of the purchase order relating to the nonconforming Products at no charge to the Board. For any such returned Products, the Board shall either debit or offset from

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Bidder the cost of such Product plus freight, or receive a refund for such, at Board's discretion.

- E. Uniform Commercial Code: In the absence of a governing provision under this Contract or should any provision of this Contract be construed by a court of competent jurisdiction as vague, the corresponding provision of the Uniform Commercial Code, Article 2, shall apply.
- F. Survival: The provisions of this Section shall survive the expiration or termination of this Contract.
4. Scope of Services: Bidder agrees to provide the Products and perform the Services set forth in Attachment IV, Specification of Products and Scope of Services, in accordance with the terms and conditions of this Contract. "Services" means, collectively, the services, deliverables, duties and responsibilities described in Attachment IV of this Contract and any and all work necessary to complete them or carry them out fully and to the standard of performance required in this Contract. The Board retains final authority with respect to all Services related decisions. "Products" means the foodservice and culinary equipment described on Attachment IV.
5. Standards of Performance: Bidder shall devote, and shall cause all of its staff and subcontractors to devote, such of their time, attention, best skill and judgment, knowledge and professional ability as is necessary to perform all Services and supply all Products effectively and efficiently and to the satisfaction of the CPO. Bidder shall use efficient business administration methods and perform its obligations hereunder in the most expeditious and economical manner so as to assure, among other things, that the Products and Services are supplied at a reasonable cost to the Board and that Products supplied and Services performed by other entities or persons in connection with this Contract are efficiently and cost-effectively delivered. Bidder acknowledges that, if in the course of providing Products and Services hereunder, it is entrusted with or has access to valuable and confidential information and records of the Board, that with respect to that information, Bidder agrees to be held to the standard of care of a fiduciary. Any review, approval, acceptance of Products or Services or payment for same by the Board does not relieve Bidder of its responsibility for any nonconformity with the Specifications or any defects in the Products. Bidder shall remain responsible for all Products and Services furnished hereunder, whether furnished by Bidder or its subcontractors or others on its behalf.
6. Compensation and Pricing:
- A. Compensation: The total maximum compensation amount payable to Bidder pursuant to this Contract shall not exceed the amount specified in Attachment VIII, Bid Execution Page, with no reimbursement for expenses except as specifically set out in this Contract. Bidder is not entitled to any payment nor is the Board obligated to pay Bidder any amount solely by virtue of entering into this Contract. The maximum payment amount for any Extended Term shall be established by the Board. Unless the Board has requested that Products or Services ordered before the effective termination or expiration date be delivered or performed after the effective date of termination or expiration, the Board shall not have any liability for any Products delivered or Services performed after the effective expiration or termination date. In the event of early termination of this Contract, the Board shall only be obligated to pay for Products delivered and Services rendered up to the date of termination. In no event shall the Board be liable for the cost of Services performed after the effective termination or expiration date of this Contract.
- B. Prices: The prices indicated on the Bid Tabulation Pages shall be firm for the duration of this Contract and any extensions thereof.
7. Billing and Payment Procedures; Electronic Payments:

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- A. **Billing and Payment Procedures:** Bidder shall submit invoices referencing this Contract; invoices must include: a valid purchase order number, itemized description of the Products and Services provided, date the Products were delivered and the Services performed, invoice date, and invoice amount. Invoices shall be submitted in a timely manner. The final invoice shall be submitted no later than ninety (90) days after the expiration or termination of this Contract. If Bidder has more than one contract with the Board, separate invoices must be submitted for each contract. The Board shall process payments in its normal course of business after receipt of invoices and all supporting documentation necessary for the Board to verify performance of Services and delivery of Products under this Contract. Original invoices must be submitted to:

Chicago Public Schools
Accounts Payable
P.O. Box 661
Chicago, Illinois 60690-0661

- B. **Electronic Payments:** Bidder agrees that, at the Board's sole discretion, the Board may make payment electronically to Bidder for any and all amounts due to Bidder pursuant to this Contract by means of the Board's procurement charge card account. Bidder recognizes that any charge to the Board's procurement charge card that is in excess of the open remaining amount as stipulated in the applicable Purchase Order, or any charge unaccompanied by the requisite documentation and data as required by the Board, shall be deemed invalid and disputed by the Board. Bidder further recognizes that, in the absence of any supporting documentation as may be required by the Board, payments associated with disputed charges shall be rescinded by the Board and deemed not owed by the Board. Bidder agrees to comply with the rules, procedures and documentation required for electronic payment via the Board's procurement charge card as established by the Board's Department of Procurement.
8. **Non-appropriation:** Expenditures not appropriated by the Board in its current fiscal year budget are deemed to be contingent liabilities only and are subject to appropriation in subsequent fiscal year budgets. In the event sufficient funds are not appropriated in a subsequent fiscal year by the Board for performance under this Contract, the Board shall notify Bidder and this Contract shall terminate on the last day of the fiscal period for which funds were appropriated. In no event shall the Board be liable to the Bidder for any amount in excess of the current amount appropriated and budgeted by the Board to fund payments under this Contract.
9. **Audit and Document Retention:** Bidder shall permit and cooperate in good faith in any audits by the Board, including its Department of Procurement, or its agents for compliance by the Bidder with this Contract. Bidder shall furnish the Board with such information, supporting documentation and reports as may be requested relative to the progress, execution and costs of the Products and the performance of Services, and compliance with applicable MBE/WBE requirements. Failure of the Bidder to comply in full and cooperate with the requests of the Board or its agents shall give the Board, in addition to all other rights and remedies hereunder, the right to charge the Bidder for the cost of such audit. Bidder shall maintain all records, correspondence, receipts, vouchers, memoranda and other data relating to Bidder's supply of Products and performance of Services under this Contract. All records referenced above shall be retained for five (5) years after the termination or expiration of this Contract and shall be subject to inspection and audit by the Board. Bidder shall require all of its subcontractors to maintain the above-described records and allow the Board the same right to inspect and audit said records as set forth herein.
10. **Termination, Events of Default, and Remedies:**

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- A. **Early Termination:** The Board may terminate this Contract in whole or in part without cause, at any time by a notice in writing from the Board to Bidder in accordance with the notice provisions herein. The effective date of termination shall be thirty (30) calendar days from the date the notice is received or the date stated in the notice, whichever is later.

After notice is received, Bidder must restrict its activities and those of its subcontractors, to winding down all activities under this Contract. No costs incurred after the effective date of the termination are allowed. Unless the Board has requested that Products or Services ordered before the effective termination or expiration date, be delivered after the effective termination or expiration date, the Board shall not have any liability for any Products delivered or Services performed after the expiration/termination date.

Bidder must include in its contracts with subcontractors an early termination provision in form and substance equivalent to this early termination provision to prevent claims against the Board arising from termination of subcontracts after the early termination of this Contract.

Bidder shall not be entitled to make any early termination claims against the Board resulting from any subcontractor's claims against Bidder or the Board to the extent inconsistent with this provision.

- B. **Suspension of Product Delivery:** The Board may, upon thirty (30) calendar days written notice, direct Bidder to suspend the supply of Products or the performance of Services. Bidder shall promptly resume delivery of Products and performing Services upon written notice from the Board and upon such equitable extension of time as may be mutually agreed upon in writing by the Board and Bidder. Responsibility for any additional costs or expenses actually incurred by Bidder as a result of remobilization shall be determined by mutual agreement of the parties.
- C. **Bidder's Events of Default:** Events of default ("Events of Default") include, but are not limited to, the following:
- 1) Any material misrepresentation by Bidder in the inducement or the performance of this Contract.
 - 2) Breach of any term, condition, representation or warranty made by Bidder in this Contract.
 - 3) Failure of Bidder to perform any of its obligations under this Contract, including, but not limited to, the following:
 - a) Failure to supply any portion of the Products or perform any portion of the Services herein at the time fixed for performance and in the manner specified herein;
 - b) Failure to maintain sufficient personnel and equipment or sufficient material to ensure the timely delivery of the Products or the timely performance the Services;
 - c) Failure to supply the Products or perform the Services in a manner reasonably satisfactory to the Board or the CPO;
 - d) Failure to promptly re-supply Products or re-perform the Services within a reasonable time and at no cost to the Board, that were determined by the Board to be defective or failing to meet the Specifications;
 - e) Discontinuance of the supply of the Products or the performance of Services for reasons within Bidder's reasonable control; or

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- f) Failure to comply with any term of this Contract, including but not limited to, the provisions concerning insurance and nondiscrimination, and any other acts specifically and expressly stated in this Contract constituting an Event of Default.
 - 4) Default by Bidder under any other agreement Bidder may presently have or may enter into with the Board;
 - 5) Any action or failure to act by Bidder which affects the safety and/or welfare of students or Board staff; and
 - 6) Assignment by Bidder for the benefit of creditors or consent by Bidder to the appointment of a trustee or receiver or the filing by or against Bidder of any petition or proceeding under any bankruptcy, insolvency or similar law.
- D. **Remedies:** The occurrence of any Event of Default which Bidder fails to cure within fifteen (15) calendar days (or such other period as the CPO may authorize in writing) after receipt of notice given in accordance with the terms of this Contract and specifying the Event of Default or which, if such Event of Default cannot be reasonably cured within said cure period after notice, Bidder fails to commence and continue diligent efforts to cure in the sole opinion of the Board, may permit the Board to declare Bidder in default. Whether to declare Bidder in default is within the sole discretion of the CPO. Written notification of an intention of the CPO to terminate this Contract, in whole or in part, shall be provided and shall be final and effective upon Bidder's receipt of such notice or on the date set forth in the notice, whichever is later. Upon the giving of such notice as provided in this Contract, the Board may invoke any or all of the following remedies:
- 1) The right to take over and complete the supply of Products or the performance of Services or any part thereof, by contract or otherwise as agent for and at the cost of Bidder either directly or through others. Bidder shall be liable to the Board for any excess costs incurred by the Board. Any amount due Bidder under this Contract or any other agreement Bidder may have with the Board may be offset against amounts claimed due by the Board;
 - 2) The right to terminate this Contract, in whole or in part, as to any or all of the Products yet to be supplied or Services yet to be performed effective at a time specified by the Board;
 - 3) The right to suspend the supply of Products or the performance of Services during the fifteen (15) day cure period if the default results from Bidder's action or failure to act which affects the safety or welfare of students or Board staff;
 - 4) The right to specific performance, an injunction or any other appropriate equitable remedy;
 - 5) The right to receive from Bidder any and all damages incurred as a result or in consequence of an Event of Default;
 - 6) The right to money damages;
 - 7) The right to withhold all or part of Bidder's compensation under this Contract; and
 - 8) The right to use an Event of Default as a basis to deem Bidder non-responsible in future contracts to be awarded by the Board and/or seek debarment of the Bidder pursuant to the Board's Debarment Policy on Non-Responsible Persons in Procurement Transactions (08-1217-PO1), as may be amended from time to time.

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The Board may elect not to declare Bidder in default or to terminate this Contract. The parties acknowledge that this provision is solely for the benefit of the Board and that if the Board permits Bidder to continue to supply the Products or perform the Services despite one or more Events of Default, Bidder shall in no way be relieved of any responsibilities, duties or obligations under this Contract nor shall the Board waive or relinquish any of its rights under this Contract, at law, equity or statute, nor shall the Board be deemed to have waived or relinquished any of the rights it has to declare an Event of Default in the future.

The remedies under the terms of this Contract are not intended to be exclusive of any other remedies provided, but each and every such remedy shall be cumulative and shall be in addition to any other remedies, existing now or hereafter, at law, in equity or by statute. No delay or omission to exercise any right or power accruing upon the occurrence of any Event of Default shall be construed as a waiver of any Event of Default or acquiescence thereto, and every such right and power may be exercised from time to time and as often as may be deemed expedient.

If the Board's election to terminate this Contract for default under this Section is determined by a court of competent jurisdiction to have been wrongful, then in that case the termination is to be considered an early termination pursuant to 10.A above.

- E. Turnover of Documents and Records: Upon demand of the Board after termination of this Contract for any reason or the expiration of this Contract by its terms, Bidder shall turn over to the Board or its designee within five (5) days of demand, all materials, supplies, equipment owned or purchased by the Board, completed or partially completed work product or analyses, data, computer disks, documents and any other information relating in any way to this Contract, the furnishing of Products or the performance of Services, except that Bidder may keep a copy of such information for its own records.

11. Confidential Information, Dissemination of Information, Ownership, Survival:

- A. Confidential Information: In the performance of this Contract, Bidder may have access to or receive certain information that is not generally known to others ("Confidential Information"). Bidder acknowledges that Confidential Information includes, but is not limited to, proprietary information, copyrighted material, educational records, employee data, information relating to health records, and other information of a personal nature. Bidder shall not use or disclose any Confidential Information or any finished or unfinished, documents, screens, reports, writings, procedural manuals, forms, source code, object code, work flow charts, methods, processes, data, data studies, drawings, maps, files, records, computer printouts, designs, equipment descriptions, or other materials prepared or generated as a result of this Contract ("Work Product") without the prior written consent of the Board. Bidder shall use at least a commercially reasonable standard of care in the protection of the Confidential Information of the Board. Upon the expiration or termination of this Contract, Bidder shall promptly cease using and shall return or destroy (and certify in writing destruction of) all Confidential Information furnished by the Board along with all copies thereof in its possession including copies stored in any computer memory or storage medium.
- B. Dissemination of Information: Bidder shall not disseminate any Confidential Information to a third party without the prior written consent of the Board. Bidder shall not issue publicity news releases or grant press interviews related to this Contract, except as may be required by law or with the prior written consent of the Board. In the event that Bidder is presented with a request for documents by any administrative agency or with a *subpoena duces tecum* regarding any Confidential Information or Work Product which may be in Bidder's possession, Bidder shall immediately give notice to the Board and its

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General Counsel with the understanding that the Board shall have the opportunity to contest such process by any means available to it prior to submission of any documents to a court or other third party. Bidder shall not be obligated to withhold delivery of documents beyond the time ordered by a court of law or administrative agency, unless the request for production or *subpoena* is quashed or withdrawn, or the time to produce is otherwise extended.

- C. Ownership: Bidder agrees that, to the extent permitted by law, any and all Work Product shall exclusively be deemed "works for hire" within the meaning and purview of the United States Copyright Act, 17 U.S.C. 101§ *et seq.* To the extent any Work Product does not qualify as a "work for hire," Bidder irrevocably grants, assigns, and transfers to the Board all right, title, and interest in and to the Work Product in all media throughout the world in perpetuity and all intellectual property rights therein, free and clear of any liens, claims, or other encumbrances, to the fullest extent permitted by law. All intellectual property, Confidential Information, and Work Product shall at all times be and remain the property of the Board. Bidder shall execute all documents and perform all acts that the Board may request in order to assist the Board in perfecting or protecting its rights in and to the Work Product and all intellectual property rights relating to the Work Product. All of the foregoing items shall be delivered to the Board upon demand at any time and in any event, shall be promptly delivered to the Board upon expiration or termination of this Contract within five (5) business days of demand. In addition, Bidder shall return the Board's data in the format requested by the Board. If any of the above items are lost or damaged while in Bidder's possession, such items shall be restored or replaced at Bidder's expense.
 - D. Staff and Subcontractors: Bidder agrees to cause its personnel, staff and subcontractors, if any, to undertake the same obligations of confidentiality and ownership agreed to herein by Bidder.
 - E. Freedom of Information Act: Bidder acknowledges that this Contract and all documents submitted to the Board related to this contract award are a matter of public record and are subject to the Illinois Freedom of Information Act (5 ILCS 140/1) and any other comparable state and federal laws and that this Contract is subject to reporting requirements under 105 ILCS 5/10-20.44. Bidder further acknowledges that this Contract shall be posted on the Board's Internet website.
 - F. Survival: The provisions of this Section shall survive the termination or expiration of this Contract.
12. Representations and Warranties of Bidder: Bidder represents and warrants that the following shall be true and correct as of the effective date of this Contract and shall continue to be true and correct (as may be modified from time to time subject to Board approval) during the Term of this Contract:
- A. Contractor's Disclosure Form: The disclosures in the Contractor's Disclosure Form submitted by Bidder to the Department of Procurement are true and correct. Bidder shall promptly notify the Board of any material change in information set forth therein, including, but not limited to, change in ownership or control, and any such change shall be subject to Board approval which shall not be unreasonably withheld.
 - B. Financially Solvent: Bidder warrants that it is financially solvent, is able to pay all debts as they mature and is possessed of sufficient working capital to supply all Products, perform all Services and perform all other obligations under this Contract.
 - C. Compliance with Laws: Bidder is and shall remain in compliance with all applicable federal, state, county, and municipal, statutes, laws, ordinances, and regulations relating

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to this Contract, the supply of Products, and the Performance of Services in effect now or later and as amended from time to time, including but not limited to the Prevailing Wage Act, 820 ILCS 130/1 *et seq.*, the Drug-Free Workplace Act, the Illinois Student Records Act, the Family Educational Rights and Privacy Act, the Protection of Pupil Rights Act and any others relating to non-discrimination. Further, Bidder is and shall remain in compliance with all Board policies and rules. Board policies and rules are available at <http://www.cps.edu/>.

- D. Gratuities: No payment, gratuity or offer of employment was made by Bidder, any of its members if a joint venture or, to the best of Bidder's knowledge, by any subcontractors, in relation to this Contract or as an inducement for award of this Contract. Bidder is and shall remain in compliance with all applicable anti-kickback laws and regulations.
- E. Ethics: No officer, agent or employee of the Board is or shall be employed by Bidder or has or shall have a financial interest, directly or indirectly, in this Contract or the compensation to be paid hereunder except as may be permitted in writing by the Board's Ethics Policy adopted May 25, 2011 (11-0525-PO2), as may be amended from time to time, which policy is hereby incorporated by reference into and made a part of this Contract as if fully set forth herein.
- F. Good Standing: Bidder, each of its joint venture members if a joint venture, and each of its subcontractors, if any, are not in default or have not been deemed by the Board's Chief Procurement Officer to be in default under any other Contract with the Board during the five (5) year period immediately preceding the effective date of this Contract, and have not been debarred under the Board's Debarment Policy during the three (3) year period immediately preceding the effective date of this Contract.
- G. Authorization: Bidder has taken all action necessary for the approval and execution of this Contract, and execution by the person signing on behalf of Bidder is duly authorized by Bidder and has been made with complete and full authority to commit Bidder to all terms and conditions of this Contract which shall constitute valid, binding obligations of Bidder.
- H. Background Investigations: Bidder represents and warrants that, at its own cost and expense, it shall have a complete fingerprint-based criminal history records check ("**Records Check**") conducted on any and all employees, agents and subcontractors ("**Staff**") who may have direct, daily contact with CPS students under this Agreement in accordance with the Illinois School Code (§105 ILCS 5/34-18.5); the *Sex Offender and Child Murderer Community Notification Law*, created under Illinois Public Act 94-219, eff. August 2005; the *Child Murderer Violent Offender Against Youth Notification Law*, created under Public Act 94-945. Such complete Records Check consists of the following:
- fingerprint-based checks through the Illinois State Police (ISP) and the FBI,
 - check of the Illinois Sex Offender Registry (IL-SOR), and
 - check of the Violent Offender Against Youth Registry (see below).

The purpose of the Records Check is to confirm that none of these persons have been convicted of any of the criminal or drug offenses enumerated in subsection (c) of §105 ILCS 5/34-18.5 or any offenses enumerated under the *Sex Offender and Child Murderer Community Notification Law*, or the *Sex Offender and Child Murderer Community Notification Law*, or have been convicted within the past seven (7) years of any other felony under the laws of Illinois or of any offense committed or attempted in any other state or against the laws of the United States that, if committed or attempted in the State of Illinois, would have been punishable as a felony under the laws of Illinois.

II. GENERAL TERMS AND CONDITIONS

Bidder understands and agrees that it shall not allow any of its employees or subcontractors to have direct regular contact with a CPS student until a Records Check has been conducted for such person and the results of the Records Check satisfies the requirements of §105 ILCS 34-18.5 and the requirements of the Acts and Laws referenced in the preceding paragraph, as amended from time to time.

If Bidder is an individual, Bidder represents and warrants that Bidder is in compliance with Section 5/34-18.5 of the Illinois School Code as from time to time amended, and has never been convicted of the offenses enumerated therein. Further, Bidder agrees to submit to the above procedure regarding background investigations, and to fully cooperate and provide Board with all necessary information in order for the Board to perform all such above checks on Bidder, all at Bidder's expense.

It is understood and agreed that Bidder's non-compliance with this Section 12.h will constitute a material breach of this Contract, and the Board also will have the right to withhold payments due hereunder until Bidder remedies such non-compliance to the Board's reasonable satisfaction, or take any other action or remedy available under this Contract or by law.

- I. Warranty of Title: Bidder warrants title to the Products and that the Products are free and clear from all liens, contracts, chattel mortgages or other encumbrances; that the Bidder has the lawful right to dispose of and sell the Products and that the Bidder shall warrant and defend its title against all claims.
 - J. Prohibited Acts: Within the three (3) years prior to the effective date of this Contract, Bidder or any of its members if a joint venture or a limited liability company, or any of its or their respective officers, directors, shareholders, members, managers, other officials, agents or employees (i) have not been convicted of bribery or attempting to bribe a public officer or employee of any public entity and (ii) have not been convicted of agreeing or colluding among contractors or prospective contractors in restraint of trade, including bid-rigging or bid-rotating, as those terms are defined under the Illinois Criminal Code.
13. Independent Contractor: It is understood and agreed that the relationship of Bidder to the Board is and shall continue to be that of an independent contractor and neither Bidder nor any of Bidder's staff, agents, employees or subcontractors shall be entitled to receive Board employee benefits. It is further understood and agreed that the Board shall not be responsible for, nor incur any liability for, any State or Federal withholding or other taxes or for FICA or State unemployment insurance for Bidder, its agents, employees or subcontractors, and the payment of any such taxes incurred or due by Bidder shall be the sole responsibility of Bidder. Bidder agrees that neither Bidder nor its staff or subcontractors shall represent themselves as employees or agents of the Board. Bidder shall provide the Board with a valid taxpayer identification number as defined by the United States Internal Revenue Code, including, but not limited to, a social security number or a federal employer identification number.
14. Indemnification: Bidder agrees to defend, indemnify and hold harmless the Board, its members, employees, agents, officers and officials from and against liabilities, losses, penalties, damages and expenses, including costs and attorney fees, arising out of all claims, liens, damages, obligations, actions, suits, judgments or settlements, or causes of action, of every kind, nature and character arising or alleged to arise out of the negligent or willful acts or omissions of the Bidder, its officers, agents, employees and subcontractors in the performance of this Contract. This includes, but is not limited to, the unauthorized use of any trade secrets, patent infringement, or trademark or copyright violation.

Bidder shall, at its own cost and expense, appear, defend and pay all attorney fees and, other costs and expenses arising hereunder. In addition, if any judgment shall be rendered against the

II. GENERAL TERMS AND CONDITIONS

Board in any such action, the Bidder shall, at its own expense, satisfy and discharge such obligation of the Board. The Board shall have the right, at its own expense, to participate in the defense of any suit, without relieving the Bidder of any of its obligations hereunder. The Board retains final approval of any and all settlements or legal strategies which involve the interest of the Board.

However, if Bidder, after receiving notice of any such proceeding, fails to immediately begin the defense of such claim or action, the Board may (without further notice to Bidder) retain counsel and undertake the defense, compromise, or settlement of such claim or action at the expense of Bidder, subject to the right of Bidder to assume the defense of such claim or action at any time prior to settlement, compromise or final determination thereof. The cost and expense of counsel retained by the Board in these circumstances shall be borne by Bidder and Bidder shall be bound by, and shall pay the amount of, any settlement, compromise, final determination or judgment reached while the Board was represented by counsel retained by the Board pursuant to this paragraph, or while Bidder was conducting the defense.

To the extent permissible by law, Bidder waives any limits to the amount of its obligations to defend, indemnify, hold harmless, or contribute to any sums due under any losses, including any claim by any employee of Bidder that may be subject to the Workers Compensation Act, 820 ILCS 305/1 *et seq.* or any other related law or judicial decision (such as *Kotecki v. Cyclops Welding Corporation*, 146 Ill. 2nd 155 (1991)). The Board, however, does not waive any limitations it may have on its liability under the Illinois Workers Compensation Act, the Illinois Pension Code, any other statute or judicial decision.

The indemnities set forth herein shall survive the expiration or termination of this Contract.

15. **Non-Liability of Board Officials:** Bidder agrees that no Board member, employee, agent, officer and/or official shall be personally charged and/or held personally liable by Bidder, its members if a joint venture, and/or any subcontractors with any liability or expense under this Contract.
16. **Insurance:** Bidder, at its own expense, shall procure and maintain insurance covering all operations under this Contract, whether performed by Bidder or by subcontractors. All insurers shall be licensed by the State of Illinois and rated A-VII or better by A.M. Best or a comparable rating service. Bidder shall submit to the Board satisfactory evidence of insurance coverage prior to commencement of Services under this Contract. Minimum insurance requirements include the coverage set forth below and when applicable, any additional insurance will be specified in Section III, Specific Terms and Conditions, Insurance:
 - A. **Workers' Compensation and Employers' Liability Insurance:** Workers' Compensation Insurance affording workers' compensation benefits for all employees as required by law and Employers' Liability Insurance with limits of not less than Five Hundred Thousand Dollars (\$500,000.00) per occurrence. The workers' compensation policy must contain a waiver of subrogation clause.
 - B. **Commercial General Liability Insurance:** Commercial General Liability Insurance or equivalent with limits of not less than One Million Dollars (\$1,000,000.00) per occurrence, and Two Million Dollars (\$2,000,000.00) in the aggregate for bodily injury, personal injury and property damage liability. Coverage shall include, but not be limited to: all operations, contractual liability, independent contractors, products/completed operations (for a minimum of two (2) years following completion), and defense.
 - C. **Automobile Liability Insurance:** Automobile Liability Insurance when any motor vehicle (whether owned, non-owned or hired) is used in connection with this Contract, with limits

II. GENERAL TERMS AND CONDITIONS

of not less than One Million Dollars (\$1,000,000.00) per occurrence for bodily injury and property damage.

- D. Additional Insured: Bidder shall have its General and Automobile Liability Insurance policies endorsed to provide that "the Board of Education of the City of Chicago, a body politic and corporate, and its members, employees and agents, and any other entity as may be designated by the Board are named as additional insured on a primary basis without recourse or right of contribution from the Board".

The insurance company, or its representative, shall submit an insurance certificate evidencing all coverage as required hereunder and indicating the Additional Insured status as required above. The Board reserves the right to withhold payment under this Contract pending receipt of satisfactory proof of insurance meeting the requirements set forth herein. The Certificate must provide thirty (30) days prior written notice of material change, cancellation, or non-renewal be given to:

Risk Management
Board of Education of the City of Chicago
125 S. Clark Street, 7th Floor
Chicago, Illinois 60603

Copy to: Chief Procurement Officer
Board of Education of the City of Chicago
Department of Procurement
125 S. Clark Street, 10th Floor
Chicago, Illinois 60603
ATTN: Demetra Knowles, CPPB - Buyer

Any failure of the Board to demand or receive proof of insurance coverage shall not constitute a waiver of Bidder's obligation to obtain the required insurance. The receipt of any certificate does not constitute agreement by the Board that the insurance requirements in this Contract have been fully met or that the insurance policies indicated on the certificate are in compliance with all Contract requirements. Bidder's failure to carry or document required insurance shall constitute a breach of the Bidder's Contract with the Board. In the event Bidder fails to fulfill the insurance requirements of this Contract, the Board reserves the right to stop all work until proper evidence of insurance is provided, or this Contract may be terminated.

Any deductibles or self-insured retentions on referenced insurance coverage must be borne by Bidder. Any insurance or self-insurance programs maintained by the Board of Education do not contribute with insurance provided by the Bidder and subcontractors under this Contract. All Bidder and subcontractor insurance is considered by the parties to this Contract to be primary and collectible above all other coverage, including, but not limited to, the Board's insurance and self insurance.

All subcontractors are subject to the same insurance requirements of Bidder unless otherwise specified in this Contract. The Bidder shall require any subcontractors under this Contract to maintain comparable insurance naming the Bidder, the Board inclusive of its members, employees and agents, and any other entity designated by the Board, as Additional Insureds. The Bidder will maintain a file of subcontractor's insurance certificates evidencing compliance with these requirements.

The coverages and limits furnished by Bidder in no way limit the Bidder's liabilities and responsibilities specified within this Contract or by law. The required insurance is not limited by any limitations expressed in the indemnification language in this Contract, if any, or any limitation that might be placed on the indemnity in this Contract given as a matter of law.

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The Bidder agrees that insurers waive their rights of subrogation against the Board.

Winning Bidder(s) must register with the insurance certificate monitoring company designated by the Board (see below), and must maintain a current insurance certificate on file during the entire Term of the Contract. Winning Bidder(s) must register and pay the initial annual monitoring fee to the insurance certificate monitoring company prior to performing services for the Board. The initial annual monitoring fee is currently Twelve Dollars (\$12.00) per year, but the fee may be subject to change.

Each year, Board-approved, registered vendors will be notified 30 to 45 days prior to the expiration date of their required insurance coverage (highlighted on their latest submitted insurance certificate on file) in order to submit an updated insurance certificate with the insurance certificate monitoring company. Insurance certificate submissions and related annual fees are required to be made online at the dedicated website established by the certificate monitoring company (see URL below). Should you have any questions on submissions and payment options, you can contact the certificate monitoring company.

Certificate Monitoring Company:

Topiary Communications Inc.

676 N. LaSalle - Suite 230

Chicago, IL 60654

Phone: (312) 494-5709

Email: dans@topiarycomm.net

URL: <http://www.cpsvendorcert.com> (designated website for online registration, insurance certificate submissions and annual fee payments)

17. **Non-Discrimination:** It shall be an unlawful employment practice for Bidder or any of its subcontractors to fail or refuse to hire or to discharge any individual, or otherwise to discriminate against any individual with respect to compensation, or other terms, conditions, or privileges of employment, because of such individual's race, color, national origin, religion, sex, gender identity/expression, sexual orientation, age or disability; or to limit, segregate, or classify employees or applicants for employment in any way that would deprive or tend to deprive any individual from equal employment opportunities or otherwise adversely affect an individual's status as an employee because of such individual's race, color, national origin, religion, sex, gender identity/expression, sexual orientation, age or disability. Bidder shall particularly remain in compliance at all times with: the Civil Rights Act of 1964, 42 U.S.C.A. §2000a, *et seq.*, as amended; the Age Discrimination in Employment Act, 29 U.S.C.A. §621, *et seq.*; Section 504 of the Rehabilitation Act of 1973, 29 U.S.C.A. §701, *et seq.*, as amended; the Americans with Disabilities Act, 42 U.S.C.A. §12101, *et seq.*; the Illinois Human Rights Act, 775 ILCS 5/1-101, *et seq.*, as amended; the Illinois School Code, 105 ILCS 5/1-1 *et seq.*; the Illinois Public Works Employment Discrimination Act, 775 ILCS 10/0.01 *et seq.*; the Individuals with Disabilities Education Act (IDEA) 20 U.S.C.A. §1400 *et seq.*; and, the Chicago Human Rights Ordinance, ch. 2-160 of the Municipal Code of Chicago, and all other applicable federal statutes, regulations and other laws. Nothing in this paragraph is intended nor shall be construed to create a private right of action against the Board or any of its employees. Furthermore, no part of this paragraph shall be construed to create contractual or other rights or expectations for the Bidder's employees or the Bidder's subcontractors' employees.
18. **Assignment:** This Contract shall be binding on the parties and their respective successors and assigns; provided, however, Bidder may not assign this Contract or any obligations imposed hereunder without the prior written consent of the Board.
19. **Entirety of Agreement and Amendments:** This Contract, including all attachments and addenda, constitutes the entire agreement of the parties with respect to the matters contained

II. GENERAL TERMS AND CONDITIONS

herein. No modification of or amendment to this Contract shall be effective unless such modification or amendment is in writing and signed by both parties. Any prior agreements or representations, either written or oral, relating to the subject matter of this Contract are of no force or effect. The Board shall not be bound by any terms and conditions in any packaging, service catalogue, brochure, technical data sheet or other document which attempts to impose any conditions that waive, abridge, or abrogate the terms and conditions contained in this bid solicitation or Contract, or the Board's contractual rights as provided under state or federal law.

20. **Continuing Obligation To Perform:** In the event of any dispute between Bidder and the Board, Bidder shall expeditiously and diligently proceed with the performance of all of its obligations under this Contract with a reservation of all rights and remedies it may have under or pursuant to this Contract at law or in equity.
21. **Survival/Severability:** All express representations or indemnifications made or given in this Contract shall survive the expiration or termination of this Contract for any reason. If any provision or part of this Contract is held to be unenforceable, this Contract shall be considered divisible and such provision shall be deemed inoperative to the extent it is deemed unenforceable, and in all other respects this Contract shall remain in full force and effect; provided, however, that if any such provision may be made enforceable by limitation thereof, then such provision shall be deemed to be so limited and shall be enforceable to the maximum extent permitted by applicable law.
22. **Governing Law:** This Contract shall be governed by and construed in accordance with the laws of the State of Illinois without regard to any conflict of law or choice of law principles.

Bidder irrevocably submits itself to the original jurisdiction of those courts located in the County of Cook, State of Illinois, with regard to any controversy arising out, or relating to, or in any way concerning the execution or performance of this Contract. Bidder agrees that service of process on the Bidder may be made, at the option of the Board, by either registered or certified mail to the address specified on the Bid Execution Page, by registered or certified mail addressed to the office actually maintained by the Bidder, or by personal delivery on any officer, director, or managing or general agent of the Bidder. If any action is brought by the Bidder against the Board concerning this Contract, the action shall only be brought in those courts located within the County of Cook, State of Illinois.
23. **Waiver:** No delay or omission, or series of delays or omissions, by the Board to exercise any right hereunder shall be construed as any type of waiver of any such right, and the Board reserves the right to exercise any such right from time to time as often as may be deemed expedient.
24. **Conflict of Interest:** This Contract is not legally binding on the Board if entered into in violation of the provisions of 105 ILCS 5/34-21.3 which restricts the employment of, or the letting of contracts to, former Board members during the one year period following expiration or other termination of their terms of office.
25. **Indebtedness:** Bidder agrees to comply with the Board's Indebtedness Policy adopted June 26, 1996 (96-0626-PO3), as may be amended from time to time, which policy is hereby incorporated by reference as if fully set forth herein.
26. **Inspector General:** Each party to this Contract hereby acknowledges that in accordance with 105 ILCS 5/34-13.1, the Inspector General of the Chicago Board of Education has the authority to conduct certain investigations and that the Inspector General shall have access to all information and personnel necessary to conduct those investigations.

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27. **Right of Entry:** Bidder and any of its Staff supplying Products or performing Services shall be permitted to enter upon a school site or other Board property in connection with the supply of the Products or the performance of Services hereunder, subject to the terms and conditions contained herein and those rules established by the Board. Bidder shall provide advance notice to the Board whenever applicable, of any such intended entry. Consent to enter upon a school site or other Board property given by the Board shall not create, nor be deemed to imply, the creation of any additional responsibilities on the part of the Board. Bidder shall use, and shall cause each of its Staff to use, the highest degree of care when entering upon any property owned by the Board in connection with the supply of the Products or the performance of Services. In the case of any property owned by the Board, or property owned by and leased from the Board, Bidder shall comply and shall cause each of its Staff, to comply with any and all instructions and requirements of Board or authorized Board representative for the use of such property. Any and all claims, suits or judgments, costs, or expenses, including, but not limited to, reasonable attorneys fees, arising from, by reason of, or in connection with any such entries shall be treated in accordance with the applicable terms and conditions of this Bid including without limitation the indemnification provisions contained in Section 13.
28. **Joint and Several Liability:** In the event that Bidder, or its successors or assigns, if any, is comprised of more than one individual or other legal entity (or a combination thereof) then, and in that event, each and every obligation or undertaking herein stated to be fulfilled or performed by Bidder shall be the joint and several obligation or undertaking of each such individual or other legal entity.
29. **MBE/WBE Program:** Bidder acknowledges that it is familiar with the requirements of the Board's "Remedial Program for Minority and Women Owned Business Enterprise Participation in Goods and Services Contracts," which is incorporated herein by reference as if fully set forth herein. Bidder agrees to adhere to the minimum participation goals set forth herein and to all other applicable MBE/WBE requirements as forth in the program. Bidder agrees to submit such documentation in connection with the program as may be requested by the Board.
30. **Notices:** All notices required under this Contract shall be in writing and sent to (1) the Bidder at the address and to the person set forth on the Bid Execution Page or to such other addresses or person as may be designated by Bidder in writing, and (2) to the Board at the addresses set forth below. All notices shall be deemed received when (i) delivered personally; (ii) sent by confirmed telex or facsimile (followed by the actual document); or (iii) one (1) day after deposit with a commercial express courier specifying next day delivery, with written verification of receipt.

IF TO THE BOARD:

Chief Procurement Officer
Board of Education of the City of Chicago
Department of Procurement
125 South Clark Street, 10th Floor
Chicago, Illinois 60603

Copy to:

General Counsel
Board of Education of the City of Chicago - Law Department
125 South Clark Street, 7th Floor
Chicago, Illinois 60603

31. **Debarment Policy:** Bidder acknowledges that, in supplying the Products or performing the Services for the Board, Bidder shall not utilize any firms that have been debarred from doing business with the Board under the Board's Debarment Policy, 08-1217-PO1, as amended from time to time.

III. SPECIFIC TERMS AND CONDITIONS

1. **Authority:** Bidder understands and agrees that Bidder is not an authorized representative of the Board or the Chicago Public Schools. All agreements and approvals (written or verbal) of the Board or the Chicago Public Schools must be made by authorized Board employee(s).
2. **Review of Acceptance:** Bidder shall not commence delivery of the Products or performance of the Services and the Board shall not be liable for any costs incurred by Bidder, without a Contract executed by the Board.
3. **Account Management:** Bidder must provide a single point-of-contact (Account Manager) who is assigned to oversee and manage the day-to-day activities of this relationship with the Board as well as overall management of the customer service issues and reporting. The awarded Bidder shall also be required to have periodic meetings with the Department of Procurement personnel for regular contract review meetings as well as an annual business review at a time determined by the Department of Procurement. Bidder must also provide management reporting related to the Board's spending with the Bidder including, but not limited to, summary reports on spending trends and on expenditures of Products from the Bidder by category on a quarterly basis. Bidder must support the Board with an appropriate number of personnel to meet the Board's needs.
4. **Principals and Authorized Personnel Right to Direct:** The principals and authorized personnel of the Board ("Users") shall have the authority, to the maximum extent possible, to direct Bidder and its subcontractors when delivering Products or performing Services on Board property.
5. **Delivery:** Bidder shall supply all necessary labor, equipment and materials required to deliver, off load, and set up the specified equipment. Set up includes the complete assembly of the specified unit and leveling in location. All equipment and materials specified shall be delivered at one time. Deliveries shall be made to the schools between the hours of 8:00 A.M. – 3:00 P.M. on regular business days unless other arrangements have been made and agreed to by Principal or school Engineer. Partial deliveries are not allowed unless written authorization to do so is provided by the Department of Nutrition Support Services. All costs required to deliver and set up the specified equipment shall be included in the bid. No extras costs will be allowed. Products must be delivered no later than five (5) weeks from the date that the order has been placed by an authorized Board representative.
 - A. At the time of the order, said Board representative will provide a tentative date for delivery of the Products. Ten (10) days from the receipt of the order, actual delivery dates will be established. At this time, in writing, a delivery schedule including items to be delivered, date of delivery, time of delivery and Bidders acknowledgements must be provided to said Board representative. This delivery schedule is to be updated and sent to said Board representative via facsimile one week as well as twenty-four (24) hours prior to delivery.
 - B. All deliveries shall be coordinated two (2) weeks prior to delivery and again twenty-four hours (24) prior to delivery with a representative from each school in order to ensure that the building is accessible and that an authorized Board or Chicago Public Schools ("CPS") representative is on site during delivery. Any costs associated with deliveries that are not properly coordinated with a Board or CPS representative will be the responsibility of the Bidder.
 - C. An authorized Board representative is an employee duly designated by the Board's Department of Nutrition Support Services or Office of Pathways to College and Careers.
6. **Orders/Service:** Within twenty-four (24) hours of the receipt of an order, Bidder must notify the User if delivery of any Products will be delayed. Under no circumstances shall Bidder deliver Products without an approved Purchase Order.

III. SPECIFIC TERMS AND CONDITIONS

7. **Restocking Fees:** There shall be no restocking fees permitted for any Product returned to Bidder.
8. **Product Compliance:** All Products shall comply with the local, state and federal health and safety standards including, without limitation, the Consumer Protection Agency, Federal Trade Commission and Federal Drug Administration standards and guidelines.
9. **Warranty:** Bidder hereby warrants that all Products furnished hereunder shall be new and conform to the specifications in Section IV ("Specifications"). The Products shall be of merchantable quality and in good working order, and shall be free from defects in material, workmanship and design for a period of one (1) year from date of receipt of shipment unless otherwise stated in Section IV. The Board shall have the option to require Bidder to repair or replace defective Products without charge or expense, or to reject any defective Products and obtain a full refund or credit for any payment therefor. Repaired Products shall be warranted for a minimum period of one (1) year from completion of repairs or the remainder of the Product's original warranty, whichever is longer. The warranty period for any Product replaced shall be one (1) year from the date the replaced Product is received by the Board, unless otherwise indicated in the Specifications in Section IV. Bidder shall be responsible for transportation charges for all warranty shipments. This warranty shall survive inspection, acceptance, payment and expiration or termination of this Contract.
10. **Product Recall:** In accordance with Section II, General Terms and Conditions, paragraph 29 of the Contract, Bidder shall notify the Board within forty-eight (48) hours of Bidder's receipt of any manufacturer or government issued recalls on Products purchased by the Board pursuant to the Contract. All Products purchased by the Board subject to a recall shall be replaced at no cost to the Board by Bidder with the same make and model Product within ten (10) business days of Bidder notifying the Board of the recall. If the same make and model Product is not available due to the recall, then Bidder shall provide a Product comparable to the recalled Products in terms of quality and price. Acceptance of the comparable Product shall be at the sole discretion of the Chief Procurement Officer. If the Chief Procurement Officer rejects in writing the comparable Product, Bidder shall remove all the recalled Products from the Board sites and provide a full refund for each recalled Product within ten (10) business days of receiving the Chief Procurement Officer's rejection of the comparable Products. Replacement of the recalled Products shall include delivery of the same make and model Products or the comparable Products (if accepted) to the sites where the recalled Products are located and removal of the recalled Products at no cost to the Board. Bidder shall remove all recalled Products from Board property at the time the replacement Products are delivered.
11. **Program Monitoring and Evaluation:** In order for the Board to monitor and evaluate Bidder's performance throughout the Term of the Contract, all awarded Bidders must work closely with the Board to create project-specific measurements utilizing data collection and data management system. Bidder shall provide quarterly reports to the Department of Procurement, which shall include, but not be limited to: Product(s) sold and defective parts.
12. **Participation by Other Local Government Agencies:** Other local government agencies ("Local Government Agencies") may be eligible to purchase Products pursuant to the terms and conditions of this Contract if such agencies are authorized, by law or their governing bodies, to execute such purchases, and if such authorization is allowed by the Board of Education's Chief Procurement Officer, and if such purchases have no significant net adverse effect on the Board and result in no observed diminished ability on the Bidder to supply the Products to the Board or Board's user departments pursuant to such purchases. Local Government Agencies shall include without limitation: City of Chicago, Chicago Park District, City Colleges of Chicago, Chicago Transit Authority, Chicago Housing Authority, Chicago Board of Elections, Metropolitan Pier & Exposition Authority (McCormick Place, Navy Pier), and the Municipal Courts. All purchases and payment transactions shall be made directly between the Bidder and the requesting Local Government Agency; the Board shall not be responsible for payment of any amounts owed by

III. SPECIFIC TERMS AND CONDITIONS

any Local Government Agency to Bidder. The Board assumes no authority, liability or obligation on behalf of any Local Government Authority.

13. **Charter School Participation:** Charter schools which receive funding from the Board shall be eligible to purchase Products pursuant to the terms and conditions of this Contract and, if such charter schools are authorized by their governing bodies to execute such purchases, by issuing their own purchase order(s) to Bidder. The Board shall not be responsible for payment of any amounts owed by charter schools. The Board assumes no authority, liability or obligation on behalf of any charter school.
14. **Energy Star Qualified:** The Board shall select, where deemed cost effective over the lifetime of the equipment, Energy Star qualified and other energy efficient products when acquiring energy-using products. This information will be required to be provided by the Bidder in their bid submittal. All Products that are Energy Star Certified shall be so labeled.
15. **Coordination of Work:** Bidder shall be responsible for coordinating work with any necessary contractors. Bidder shall review all electrical and mechanical requirements with on-site engineer as well as plumber and/or electrician doing the work so that all hook ups to the Products is accomplished in an efficient proper fashion in accordance with the highest industry standards and in accordance with all Chicago building codes. Bidder shall not proceed with any work without the on-site engineer's approval. Bidder shall provide an on-site job foreman to supervise the delivery, and set-up of the Products. Bidder shall further provide the engineer with two (2) sets of specification sheets on all specified equipment.
16. **Job Conditions:** Bidder shall verify all conditions, dimensions and utilities at the delivery site by actual measurement and observations. Bidder shall be responsible to adjust to any deviations between the specifications and the site where Products will be located. Actual site location requirements supersede the specifications where a conflict occurs. All delivery and set up aspects of the Products shall be the total responsibility of the Bidder with the exception of mechanical and electrical work that is required. Bidder shall review delivery and set up conditions with an authorized representative from the Board's Department of Nutrition Support Services ("NSS") or the Office of Pathways to College and Careers ("OPCC"). Bidder must contact the Department of Nutrition Support Services or the Office of Pathways to College and Careers to obtain the name and phone number of appropriate representative.
17. **Interruption of Service:** As a result of installation of the Products, food service operations shall not be shut down at such times when students are scheduled to be in attendance unless approved in advance by the school principal.
18. **Old Equipment:** Bidder shall be responsible for the removal of existing equipment from the premises in order to set up the new equipment. The requirement to remove old equipment shall be verified with NSS or OPCC.
19. **Modification of Existing Equipment:** Bidder may be required to modify existing equipment such as, but not limited to, cafeteria counters, dish tables, ductwork and any other component requiring modification to execute the setup of new Products. All modification shall be in accordance with Chicago building codes and in compliance with National Sanitation Foundation ("NSF") requirements. Materials used for modifications shall match existing materials. All welds shall be smoothly ground, buffed and polished. When duct modifications are required, they shall be accomplished in watertight fashion in accordance with all local codes.
20. **Installation:** Bidder shall leave the school premises broom clean upon completion of delivery and set up. All packing materials, cartons, crating and debris etc., shall be hauled away by the Bidder. School property and properties adjoining the school shall be left clean and free of any packing materials or debris.

III. SPECIFIC TERMS AND CONDITIONS

- A. The Board's engineering staff shall coordinate the installation of the equipment.
 - B. After installation and final utility connections are completed by Board or Board managed contractors, Bidder shall start up and check out the specified equipment. The start-up and check out shall be conducted for the school's Lunchroom Manager. Bidder is responsible to confirm that the specified unit is operating in accordance with the manufacturer's design specification. Bidder shall make necessary corrections. Bidder shall verify wiring for volts and phase with school engineer. Bidder shall use only qualified contractors with the appropriate Environmental Protection Agency ("EPA") cards to work with refrigerants when starting up and checking out refrigeration equipment. Such contractors must further be licensed to work in the City of Chicago and work in full compliance with Chicago Building codes. The use of such contractors shall be at the Bidder's expense.
21. **Testing:** Bidder shall test all new equipment under actual operating conditions. Bidder shall demonstrate the new equipment to appropriate school's Lunchroom Manager and Engineer Custodian. In conjunction with the demonstration, the Bidder shall provide two (2) operating and service parts manuals to the Engineer Custodian. Costs for the testing and demonstration shall be included in the bid. No extra costs will be allowed.
- A. Bidder shall provide manufacturer installation instructions each product requiring installation.
22. **Instructions and Maintenance Manual:** At the time of the delivery, the Bidder shall furnish one instruction and maintenance manual for each Product ordered. Bulletins, revisions, and corrections shall be supplied to each manual as they are issued by the manufacturer. Each instruction and maintenance manual shall contain definitions of terms, definition of equipment, equipment capabilities, technical descriptions of equipment operations, description of malfunction identifications, trouble shooting procedures and detailed schematic and use instructions.
23. **American Products:** Per provision 7 C.F.R. part 250, Bidder will provide the Board American-made products whenever possible.
24. **Tagging System:** Each item must be tagged by Bidder. The tagging system shall include the school, name of the supplier, and the delivery date
25. **Manufacture/Brand Name:** Wherever in this document an item is defined by using a trade name or name and number of a manufacturer of vendor, it is intended that the words, "or approved equal" apply. A reference to a particular product is made only for the purpose of clarification of the minimum acceptable standard. "Or approved equal" means any other brand that is equal in use, quality, economy and performance to the brand listed. A brand meeting the specified criteria may be accepted. If the vendor lists a trade name or name and catalog number in the quote, the District will assume that the item so described meets the specifications unless the quote clearly states it is an alternate, and describes specifically how it differs from the item specified

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IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

A. INTRODUCTION

This bid solicitation is issued for the purchase of food service and culinary lab equipment. ("Products") and the related installation services ("Services"), for the Board's Department of Nutrition Support Services and the Office of Pathways to College and Careers. Approximately six-hundred and thirty-two (632) Chicago Public Schools ("CPS") and Charter Schools utilize the Board's Department of Nutrition Support Services. There are several high schools throughout the city that host Culinary Art programs. Each high school would require equipment upgrades and as new culinary labs are built a full set of equipment with be required.

B. PRODUCT INFORMATION

1. GENERAL INFORMATION RELATED TO PRODUCTS

- a) Manufacturers listed in the Bid Tabulation Page are to establish the general quality required. Items of other manufacturers of equal or better specifications will be considered. The CPO will be the sole determiner as to whether the substituted item is of equal or better specification
- b) If an awarded brand/model is discontinued during the award period, the awarded bidder may offer a replacement item at the same or lower price as the original item. The replacement item must meet or exceed minimum specifications listed herein as well as current industry standards. Replacement units must be made available to the Board's CPO for review and approval prior to substitution. The Board reserves the right to accept or reject the replacement item.
- c) Quantities/amounts shown on the Bid Tabulation Page or in this Bid Solicitation are estimates. Bidders are advised that the actual number purchased/required may vary from those indicated herein, depending upon the needs of the Board and the availability of funds.
- d) If after the award of the bid there is a decrease in the price of product from the manufacturer, or a rebate, the successful bidder will pass that price decrease and/or rebate onto the Board.

2. BID CATEGORIES

Bidders may bid on one or all of the categories in the Bid Tabulations; however, Bidder is required to bid on all items within the individual category. The following Bid Categories are below:

- Category 1 – Refrigeration
- Category 2 – Heating and Serving Equipment
- Category 3 – Cooking Preparation
- Category 4 – Oven and Holding
- Category 5 – Steamers and Pans
- Category 6 – Shelving
- Category 7 – Culinary Lab Equipment

3. SPECIFICATION OF PRODUCTS

Where multiple names and model numbers of foodservice equipment manufacturers are provided within the Equipment Schedule (Attachment E), the first named manufacturer shall be utilized to determine the design, capacity, materials and performance standards upon which other approved manufacturers shall be tested. Similar equipment types shall be of the same manufacturer. Unless otherwise stated, all measurements are approximate.

All items shall be provided with standard accessories for the first named manufacturer.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

CATEGORY 1 – REFRIGERATION (Item Codes R-1 through R-18)

R-1 Walk-In Freezer (-10°F storage unit)

Freezer Box to nominal measure 6'L x 6'W x 6' 7"H

Prefabricated Panel Construction: All panels shall be manufactured with male and female mating rails to ensure proper alignment during installation. The polyurethane insulation wraps around the return bend metal seams on both section to create a lightweight panel of exceptional strength and durability. All panels shall be a full four inches thick and provide a superior insulating value. The foamed in-place cam locking fasteners ensure an airtight seal for maximum energy efficiency.

The foamed in-place cam locking fasteners ensure an airtight seal for maximum energy efficiency. Kold Locker panel gaskets around the outer perimeter of the panel are continuous, without cuts or breaks at corners. The Nor-Lake patented gasket design shall provide a foamed-in-place gasket as an integral part of the panel. Gaskets shall not fall off or pull off during shipment or installation

Panels shall lock together tightly to assure an energy efficient walk-in.

Edge caps for ends of floor and ceiling panels shall be foamed in-place rather than overlapped or mechanical fastened. Edge caps shall not come loose, and shall stay in place through the life of the walk-in.

Floors: Floor panels shall be similar in construction to the wall panels except they shall be made to withstand uniformly distributed floor loads of up to 800 pounds (lbs) per square foot (sq ft). The interior floor metal shall be smooth aluminum.

Walk-in Door Construction: Door sections manufactured at Nor-Lake shall be factory tested to assure proper fit, performance and alignment. All doors feature shall be a stepped profile design that serves as a barrier to air flow which results in an energy efficient door system.

Each Kold Locker walk-in compartment shall be equipped with a 26" wide door. The Standard Series (6'7" high) shall be 66" high door. The door shall be self-closing, flush mounted, in fitting and shall be constructed to incorporate heavy duty, molded ABS breaker which is permanently foamed-in-place.

Doors shall be available with right or left side hinges and include two cam-lift hinges, top hinge field adjustable with locking set screw, spring actuated door closer, NL9800 deadbolt locking handle shall have an independent key/padlock feature and inside safety release. The doors shall be pre-hung in a four foot wide frame panel which shall be equipped with replaceable perimeter heater wire, magnetic stainless steel trim, digital thermometer, vapor-proof light fixture and switch and exterior pilot indicator light.

The door section shall be completely pre-wired within concealed conduit inside the door frame panel. 115/60/1 electrical shall be field wired to a junction box which shall be surface mounted on the interior frame above the vapor proof light fixture.

Hinges and door handle shall be mounted to ½" synthetic insulated tapping plates. Each door section shall be complete with a fiberglass reinforced plastic heated threshold.

Metal Finishes: Interior and exterior shall be completed with a 26-gauge corrosion resistant stucco embossed coated steel. Models shall be supplied with a floor to include a smooth aluminum interior floor surface.

Lighting: VPL light fixture shall be with a clear industrial glass globe with center mounted over door openings. Bulbs for this fixture shall be Sylvania #29588 or GE #97659 and shall meet the Federal Energy Independence and Security Act of 2007.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Refrigeration Systems: Capsule Pak refrigeration systems shall consist of a unitized system which is factory assembled, wired, charged, tested and fully equipped for insertion into a factory prepared walk-in opening. The Capsule Pak system shall have a flush coil to keep all components outside, allowing more storage inside. Models shall be available for wall or ceiling mounting and for use on indoor or outdoor installations. Models shall be available for interior compartment design temperature of +38°F, +35°F, -10°F, and -20°F. Installation shall be fast and easy. No plumbing shall be required on indoor units.

The Capsule Pak system evaporator section shall consist of an integral factory assembled component of the complete Capsule Pak refrigeration system. The evaporator section shall be designed to be located entirely outside the walk-in with no intrusions into the refrigerated space. The evaporator enclosure shall be constructed utilizing foamed-in place hydro fluorocarbons (HFC) - 134a polyurethane insulation and shall be equipped with a removable, gasket access cover.

All indoor Capsule Pak models shall be equipped with a discharge gas condensate vaporizer which shall not require plumbing. All outdoor Capsule Pak models shall be equipped with low ambient controls consisting of crankcase heater, flooded condenser head control and pump down cycle. Pricing shall include installation and will be fully operational and ready for electrical connection. This applies to all walk-in style refrigeration for this bid package.

All standards Capsule Pak refrigeration systems shall be listed, approved or certified by the Underwriters Laboratories (UL) and the Canadian Standards Association (CSA).

Shelving: Shelving shall consist of two tier shelving sections measuring 18" x 60" and shall be approximately 56" high. First shelf shall be installed with a minimum of 6' – 8" Above Finished Floor ("AFF") and shall have a center leg support at the center of the 60" shelf. Second shelf shall be installed at the top of the 56" post. Each shelving section shall have four posts. Shelving components shall have no metal surfaces of any type including feet so as to have no possibility to rust. Silver ion anti-bacterial agent shall be a part of the shelf plate surface.

Warranty: Module shall be a self-contained walk-in 6'W x 6'L x 7'7"H with floor 26-gauge embossed coated steel interior and exterior finish 26" self-closing door, locking deadbolt door handle. Capsule-Pak shall be ceiling mount 1 Horse Powered (HP) self-contained refrigeration system with an installed pressure relief valve, 230 volts (V), 60 hertz per cycle (HZ), one single phase 230/60/1, National Sanitation Foundation (NSF) Approved, and UL listed for electrical safety. Unit shall carry a two year labor/service warranty, five year Compressor warranty and fifteen year panel warranty.

Agency Approvals: Shall be NSF, UL flame spread 25 on all panels; UL and CSA electrical listing on door sections.

Made in the USA

Brand: Nor Lake Kold Locker Walk-In or functional approved equivalent

Provide the following Cambro Camshelving or functional equivalent shelving components:

Quantity	Description
2	Complete shelving kits shall consist of four (4) each 18"x60" vented shelves and four (4) each 64" posts with connectors
4	24x24 vented shelves and traverses
4	Corner connector sets
1	Post kit 64" high posts with 24" post connectors

R-2 Walk-In Cooler (35°F storage unit)

Freezer Box to nominal measure 6'L x 6'W x 6' 7"H

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Prefabricated Panel Construction: All panels shall be manufactured with male and female mating rails to ensure proper alignment during installation. The polyurethane insulation shall wrap around the return bend metal seams on both section to create a lightweight panel of exceptional strength and durability. All panels shall be a full four inches thick and provide a superior insulating value. The foamed-in-place cam locking fasteners ensure an airtight seal for maximum energy efficiency.

Kold Locker panel gaskets around the outer perimeter of the panel shall be continuous, without cuts or breaks at corners. The Nor-Lake patented gasket design shall provide a foamed-in-place gasket as an integral part of the panel. Gaskets shall not fall off or pull off during shipment or installation. Panels shall lock together tightly to assure an energy efficient walk-in.

Edge caps for ends of floor and ceiling panels shall be foamed-in-place rather than overlapped or mechanical fastened. Edge caps shall not come loose, and shall stay in place through the life of the walk-in.

Floors: Floor panels shall be similar in construction to the wall panels except they shall be made to withstand uniformly distributed floor loads of up to 800 pounds (lbs) per square foot (sq ft). The interior floor metal shall be smooth aluminum.

Walk-in Door Construction: Door sections manufactured at Nor-Lake shall be factory tested to assure proper fit, performance and alignment. All doors shall feature a stepped profile design that serves as a barrier to air flow which results in an energy efficient door system.

Each Kold Locker walk-in compartment shall be equipped with a 26" wide door. The Standard Series (6'7" high) shall have a 66" high door. The door shall be self-closing, flush mounted, in fitting and constructed to incorporate heavy duty, molded ABS breaker which shall be permanently foamed-in-place.

Doors shall be available with right or left side hinges and include two cam-lift hinges, top hinge field adjustable with locking set screw, spring actuated door closer, NL9800 deadbolt locking handle with independent key/padlock feature and inside safety release. The doors shall be pre-hung in a four foot wide frame panel which is equipped with replaceable perimeter heater wire, magnetic stainless steel trim, digital thermometer, vapor-proof light fixture and switch and exterior pilot indicator light.

The door section shall be completely pre-wired within concealed conduit inside the door frame panel. Voltage-115/60/1 electrical shall be field wired to a junction box which is surface mounted on the interior frame above the vapor proof light fixture.

Hinges and door handle shall be mounted to ½" synthetic insulated tapping plates. Each door section shall complete with a fiberglass reinforced plastic heated threshold.

Metal Finishes: Interior and exterior complete shall be 26-gauge corrosion resistant stucco embossed coated steel. Models supplied with a floor shall include a smooth aluminum interior floor surface.

Lighting: VPL light fixture with clear industrial glass globe shall be center mounted over door openings. Bulbs for this fixture shall be Sylvania #29588 or GE #97659 to meet the Federal Energy Independence and Security Act of 2007.

Refrigeration Systems: Capsule Pak refrigeration systems shall consist of a unitized system which is factory assembled, wired, charged, tested and fully equipped for insertion into a factory prepared walk-in opening. The Capsule Pak system shall have a flush coil which keeps all components outside, allowing more storage inside. Models shall be available for wall or ceiling mounting for use on indoor or outdoor installations. Models shall be available for interior compartment design temperature of +38°F, +35°F, -10°F, and -20°F. Installation shall be fast and easy. No plumbing shall be required on indoor units.

The Capsule Pak system evaporator section shall consist of an integral factory assembled component of the complete Capsule Pak refrigeration system. The evaporator section shall be designed to be located entirely outside the walk-in with no intrusions into the refrigerated space. The evaporator enclosure shall

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

be constructed utilizing foamed-in place HFC-134a polyurethane insulation and shall be equipped with a removable, gasket access cover.

All indoor Capsule Pak models shall be equipped with a discharge gas condensate vaporizer which requires no plumbing. All outdoor Capsule Pak models shall be equipped with low ambient controls consisting of crankcase heater, flooded condenser head control and pump down cycle.

All standards Capsule Pak refrigeration systems shall be listed, approved or certified by UL and CSA (Canadian Standards Association).

Shelving: Shelving shall consist of two tier shelving sections measuring 18" x 60" and shall be approximately 56" high. First shelf shall be installed at a minimum of 6" AFF and shall have a center leg support at the center of the 60" shelf. Second shelf shall be installed at the top of the 56" post. Each shelving section shall have four posts. Shelving components shall have no metal surfaces of any type including feet so it has no possibility of rusting. Silver ion anti-bacterial agent shall be a part of the shelf plate surface.

Warranty: Module shall be a self-contained walk-in 6'L x 6'W x 7'7"H, with floor 26-gauge embossed coated steel interior and exterior finish, with a 26" self-closing door and locking deadbolt door handle. Capsule-Pak shall be ceiling mount ½ HP self-contained refrigeration system with an installed pressure relief valve. Voltage-115/60/ shall be NSF Approved, and UL listed for electrical safety. Unit shall carry a two year labor/service warranty, five year Compressor warranty and fifteen year panel warranty.

Agency Approvals: Shall be NSF, UL flame spread twenty-five on all panels; UL and CSA electrical listing on door sections.

Made in the USA

Brand: Nor Lake Kold Locker Walk-In or functional equivalent.

Provide the following Cambro Camshelving or functional equivalent shelving components:

Quantity	Description
2	Complete shelving kits shall consist of four (4) each 18" x 60" vented shelves and four (4) each 64" posts with connectors
4	24x24 vented shelves and traverses
4	Corner connector sets
1	Post kit 64" high posts with 24" post connectors

R-3 Roll-In Refrigerator, Two-Section – Top Mount

Dimensions: 68"L x 34½"D x 83¾"H

Minimum Capacity: 75 Cubic Feet (cu ft)

Two section top mount refrigerator shall be a solid door roll-in refrigerator with ½ HP compressor designed to maintain a 33°F to 38°F product temperatures. Refrigerator shall be constructed pursuant to the following minimum specifications:

Exterior front shall be constructed of type 302-18-18 stainless steel. Exterior sides, back, top and bottom shall be constructed of stainless steel to match the cabinet front. Exterior front shall a digital thermometer with manual anti-condensate door heater switch. Cabinet front shall have full size doors of stainless steel on the exterior and interior and foamed in place insulation. Doors shall be fitted with magnetic gaskets to provide a positive seal. Magnetic gasket shall be bayonet type compression fit that can easily be removed and replaced without the use of tools. Bottom edge of doors fitted with a reversible heavy duty extruded

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

adjustable sweep gasket. Doors shall be mounted to cabinet front by means of cam lift gravity- action, self-closing hinges with 120-degree stay-open feature. Doors shall be furnished with a cylinder door lock and a 12" recessed handle and have the ability to be field reversible.

Refrigerator cabinet interior shall be all cove cornered with stainless steel floor, walls and top for a total rust free environment. Refrigerator threshold shall be stainless steel (no plastic allowed). Interior shall be provided with removable stainless steel rack guides. Maximum rack size with wheels inboard of frame shall be 27"W x 29"D x 66"H. Bidder shall provide one roll-rack unit for each door section. Refrigerator shall be furnished with interior lighting for shadow free interior illumination.

Cabinet shall be insulated with polyurethane CFC free foamed-in-place high density cell (2.5lbs/cu ft minimum) insulation with a minimum R-15 insulation value on five sides. Cabinet bottom shall be fitted with ¾" marine grade plywood between the interior stainless steel floor and the stainless steel bottom. A heavy gauge stainless steel ramp shall be provided for fastening to the bottom at each door opening. Each ramp shall be removable for cleaning.

Heavy duty ½ HP compressor shall be bottom mounted for efficiency of operation and ease of service. Condenser shall be steel fin -40 pass type. Refrigerator shall be equipped with one oversized ½" copper tube epoxy coated evaporator coil for fast pull down of warm product, energy savings, and reduced compressor failure. Condensation shall be drained to a nonelectric, hot gas condensate evaporator. The evaporator and condenser fan motors shall be sealed motors. Both the evaporator and the condenser fans shall be high volume, low velocity metal blades attached to the fan shaft with a nut and lock washer. Plastic fan blades pressed on to the shaft will not be accepted.

Refrigerator will be built for heavy use conditions and to comply with the City of Chicago Code Requirements. Refrigerator shall be furnished with a 9' cord with a 5-15P plug for 115 volt 60 cycle single phase operation. Refrigerator to be rated at 11.8 amps.

Warranty: A one year parts and labor warranty shall be provided as part of this unit. The entire condensing unit, not just the compressor, shall be warranted for five years. Recessed door handle have a lifetime guarantee.

Agency Approvals: All Components shall be NSF approved; UL electrical; and shall have their listing mark affixed to the unit.

Made in the USA

Brand: True Mfg. or functional equivalent

R-4 Roll-In Refrigerator, One-Section – Top Mount

Dimensions: 35"L x 34½"D x 83¾"H

Minimum Capacity: 37 Cubic Feet

One-section, top mount refrigerator. Solid door roll-in refrigerator with a ½ HP compressor designed to maintain a 33°F to 38°F product temperatures. Refrigerator shall be constructed pursuant to the following minimum specifications:

Exterior front shall be constructed of type 302-18-18 stainless steel. Exterior sides, back, top and bottom shall be constructed of stainless steel to match the cabinet front. Exterior front shall be provided with a digital thermometer with manual anti-condensate door heater switch. Cabinet front shall be provided with full size door of stainless steel on the exterior and interior and foamed-in place insulation. Door shall be fitted with magnetic gasket to provide a positive seal. Magnetic gasket shall be bayonet type compression fit that can easily be removed and replaced without the use of tools. Bottom edge of door fitted with a reversible heavy duty extruded adjustable sweep gasket. Door shall be mounted to cabinet front by

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

means of cam lift gravity-action, self-closing hinges with 120-degree stay-open feature. Door shall be furnished with a cylinder door lock and a 12" recessed handle and have the ability to be field reversible. Refrigerator cabinet interior shall be all cove cornered with stainless steel floor, walls and top for a total rust free environment. Refrigerator threshold shall be stain less steel (no plastic allowed). Interior shall be provided with removable stainless steel rack guides. Maximum rack size with wheels inboard of frame shall be 27" wide x 20" deep x 66" high. Bidder shall provide one roll-rack unit. Refrigerator shall be furnished with interior lighting for shadow free interior illumination.

Cabinet shall be insulated with polyurethane CFC free foamed-in-place high density cell (2.5 lbs / cu ft minimum) insulation with a minimum R-15 insulation value on five sides. Cabinet bottom shall be fitted with ¾" marine grade plywood between the interior stainless steel floor and the stainless steel bottom. A heavy gauge stainless steel ramp shall be provided for fastening to the bottom at the door opening. Ramp shall be removable for cleaning.

Heavy duty ½ HP compressor shall be bottom mounted for efficiency of operation and ease of service. Condenser shall be steel fin -40 pass type. Refrigerator shall be equipped with one oversized ½" copper tube epoxy coated evaporator coil for fast pull down of warm product, energy savings, and reduced compressor failure. Condensation shall be drained to a non-electric, hot gas condensate evaporator. The evaporator and condenser fan motors shall be sealed motors. Both the evaporator and the condenser fans shall be high volume, low velocity metal blades attached to the fan shaft with a nut and lock washer. Plastic fan blades pressed on to the shaft will not be accepted.

Refrigerator will be built for heavy use conditions and to comply with City of Chicago Code Requirements. Refrigerator shall be furnished with a 9' cord with a 5-15P plug for 115 volt 60 cycle single phase operation (115/60/1). Refrigerator to be rated at 8.9 amps.

Warranty: A one year parts and labor warranty shall be provided as part of this unit. The entire condensing unit, not just the compressor, shall be warranted for five years. Recessed door handle have a lifetime guarantee.

Agency Approvals: All Components to be NSF approved; UL electrical; and shall have their listing mark affixed to the unit.

Made in the USA

Brand: True Mfg. or functional equivalent

R-5 Freezer, Single-Section – Bottom Mount

Single-section - bottom mount freezer. Solid door, reach-in freezer with a ½ HP compressor. Freezer shall be constructed pursuant to following minimum specifications:

Exterior front shall be type 302-18-8 stainless steel. Exterior sides and back shall be .040" high gloss aluminum finished to match the stainless steel cabinet front. Exterior front shall be provided with a digital thermometer. Exterior front shall be provided with full side doors of heavy gauge aluminum and foamed in place insulation. Door shall be self-closing with magnetic gaskets to provide a positive seal. Magnetic gaskets shall be bayonet type compression fit that can easily be removed and replaced without the use of tools. Door shall be mounted to cabinet front by means of positive close torsion bar hinges. No exposed cam hinges shall be allowed. Torsion bar hinges shall be equipped with brass bushings, no plastic bushings shall be allowed. Door shall be equipped with a door lock.

Freezer cabinet interior shall be all cove cornered with a stainless steel floor and walls of aluminum with a baked on sanitary white acrylic finish for a total rust free environment. Freezer throats and thresholds shall be stainless steel (no plastic is allowed.) Interior shall be provided with baked on sanitary white acrylic coated steel mullions to support the interior shelves. Unit shall be equipped with three vinyl

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

coated wire shelves. Each shelf shall be sufficient strength to individually support a 250lbs shelf load without deflection of any kind. Freezer shall have light bulb for shadow free interior illumination.

Cabinet shall be insulated with polyurethane foamed-in-place high-density cell insulation with an R-14 value on five sides. Cabinet shall be mounted on 6" swivel NSF casters.

Heavy duty ½ HP compressor shall be bottom mounted for efficiency of operation and ease of service. Condenser shall be steel fin - 40 pass type. Freezer shall be equipped with one oversized 1'2" copper plasticized evaporator coil for fast pull down of warm product, less electrical usage and reduced compressor failure. Condensation shall be drained to a plastic drip pan and dissipated by evaporation by a totally sealed condenser fan motor. The evaporator motor shall also be a sealed motor. Freezer shall be equipped with a pressure relief valve to compensate for atmospheric changes, heavy use conditions and to comply with the City of Chicago Code requirements. Freezer shall be equipped with a 9 foot long cord and plug in operation.

Warranty: A one year parts and labor warranty shall be provided as part of this unit. An additional five year warranty shall be provided on the entire condensing unit, not just the compressor.

Agency Approval: Unit shall meet the requirements of NSF and UL and shall bear their seals of approval.

Made in the USA

Brand: True Mfg. or functional equivalent

R-6 Freezer, Two-Section – Bottom Mount

Two-section - bottom mount freezer. Solid door, reach-in freezer with a ¾ HP compressor. Freezer shall be constructed pursuant to the following minimum specifications:

Exterior front shall be type 302-18-8 stainless steel. Exterior sides and back shall be .040" high gloss aluminum finished to match the stainless steel cabinet front. Exterior front shall be provided with a digital thermometer. Exterior front shall be provided with full size doors of heavy gauge aluminum and foamed in place insulation. Doors shall be self-closing with magnetic gaskets to provide a positive seal. Magnetic gaskets shall be bayonet type compression fit that can easily be removed and replaced without the use of tools. Doors shall be mounted to cabinet front by means of positive close torsion bar hinges. No exposed cam hinges shall be allowed. Torsion bar hinges shall be equipped with brass bushings, no plastic bushings shall be allowed. Each door shall be equipped with a door lock.

Freezer cabinet interior shall be all cove cornered with a stainless steel floor and walls of stainless steel finish for a total rust free environment. Freezer throats and thresholds shall be stainless steel, (no plastic is allowed.) Interior shall be provided with baked on sanitary white acrylic coated steel mullions to support the interior shelves. Unit shall have six adjustable vinyl coated shelves. Each shelf shall be sufficient strength to individually support a 200 lbs shelf load without deflection of any kind. Freezer shall have light bulb for shadow free interior illumination.

Cabinet shall be insulated with polyurethane foamed-in-place high-density cell insulation with an R-14 insulation value on five sides. Cabinet shall be mounted on 4" swivel NSF casters two diagonal casters with locking brakes.

Heavy duty ¾ HP compressor shall be bottom mounted for efficiency of operation and ease of service. Condenser shall be steel fin -40 pass type. Freezer shall be equipped with one oversized 1'2" copper plasticized evaporator coil for fast pull down of warm product less electrical usage and reduced compressor failure. Condensation shall be drained to a plastic drip pan and dissipated by evaporation by a totally sealed condenser fan motor. The evaporator motor shall also be a sealed motor. Freezer shall be equipped with a built-in pressure relief valve to compensate for atmospheric changes, heavy use

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

conditions and to comply with City of Chicago Code Requirements. Freezer shall be equipped with a 9' long cord and plug-in operation.

Warranty: A one year parts and labor warranty shall be provided as part of this unit. An additional five year warranty shall be provided on the entire condensing unit, not just the compressor.

Agency Approvals: Unit shall meet the requirements of NSF and UL and shall bear their seals of approval.

Made in the USA

Brand: True Mfg. or functional equivalent

R-7 Refrigerator, Single-Section – Bottom Mount

Dimensions: 27"L x 31½"D x 84¼"H

Minimum capacity: 23 cubic feet

Single-section - bottom mount refrigerator. Solid door reach-in refrigerator with a ¼ HP compressor. Refrigerator shall be constructed pursuant to the following minimum specifications:

Exterior front shall be type 302-108-8 stainless steel. Exterior sides and back shall be .040" high gloss aluminum finished to match the stainless steel cabinet front. Exterior front shall be provided with a digital thermometer. Exterior front shall be provided with full size doors of heavy gauge aluminum and foamed in place insulation. Door shall be self-closing with magnetic gaskets to provide a positive seal. Magnetic gaskets shall be bayonet type compression fit that can easily be removed and replaced without the use of tools. Door shall be mounted to cabinet front by means of positive close torsion bar hinges. No exposed cam hinges are allowed. Torsion bar hinges shall be equipped with brass bushings, no plastic bushings shall be allowed. Door shall be equipped with a door lock.

Refrigerator cabinet interior shall be all cove cornered with a stainless steel floor and walls of stainless steel finish for a total rust free environment. Refrigerator throats and thresholds shall be stainless steel (no plastic is allowed.) Interior shall be provided with baked on sanitary white acrylic coated steel mullions to support the interior shelves. Unit shall be equipped with three vinyl coated wire shelves with sanitary white baked on acrylic finish. Each shelf shall be sufficient strength to individually support a 250 lbs shelf load without deflection of any kind.

Cabinet shall be insulated with polyurethane foamed-in-place high-density cell insulation with an R-14 insulation value on five sides. Cabinet shall be mounted on 6" swivel casters, two with brakes.

Heavy duty ¼ HP compressor shall be bottom mounted for efficiency of operation and ease of service. Condenser shall be steel fin -40 pass type. Refrigerator shall be equipped with one oversized 1'2" copper plasticized evaporator coil for fast pull down of warm product, less electrical usage and reduced compressor failure. Condensation shall be drained to a plastic drip pan and dissipated by evaporation by a totally sealed condenser fan motor. The evaporator motor shall also be a sealed motor. Refrigerator shall be equipped with a 9' long cord and plug for plug in operation.

Warranty: A one year parts and 90-day labor warranty shall be provided as part of this unit. An additional five year warranty shall be provided on the entire condensing unit, not just the compressor.

Agency Approvals: Unit shall meet the requirements of NSF and UL and shall bear their seals of approval.

Made in the USA

Brand: True Mfg. or functional equivalent

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

R-8 Refrigerator, Two-Section – Bottom Mount

Dimensions: 54"W x 31½"D x 84¼"H

Minimum capacity: 49 cubic feet

Two-section - bottom mount refrigerator. Solid half door reach-in refrigerator with a ½ HP compressor. Refrigerator shall be constructed pursuant to the following minimum specifications:

Exterior front shall be type 302-18-8 stainless steel. Exterior sides and back shall be .040" high gloss aluminum finished to match the stainless cabinet front. Exterior front shall be provided with a digital thermometer. Exterior front shall be provided with full size doors of heavy gauge aluminum and foamed in place insulation. Door shall be self-closing with magnetic gaskets to provide a positive seal. Magnetic gaskets shall be bayonet type compression fit that can easily be removed and replaced without the use of tools. Door shall be mounted to cabinet front by means of positive close torsion bar hinges. No exposed cam hinges are allowed. Torsion bar hinges shall be equipped with brass bushings, no plastic bushings shall be allowed. Each door shall be equipped with a door lock device.

Refrigerator cabinet interior shall be all cove cornered with a stainless steel floor and walls of aluminum with a baked on sanitary white acrylic finish for a total rust free environment. Refrigerator throats and thresholds shall be stainless steel (no plastic is allowed.) Interior shall be provided with baked on sanitary white acrylic coated steel mullions to support the interior shelves. Unit shall be equipped with six adjustable vinyl coated wire shelves. Each shelf shall be sufficient strength to individually support a 200 lbs shelf load without deflection of any kind.

Cabinet shall be insulated with polyurethane foamed-in-place high-density cell insulation with an R-14 insulation value on five sides. Cabinet shall be mounted on 4" swivel NSF casters, two with locking brakes.

Heavy duty ½ HP compressor shall be bottom mounted for efficiency of operation and ease of service. Condenser shall be steel fin -40 pass type. Refrigerator shall be equipped with one oversized ½" copper plasticized evaporator coil for fast pull down of warm product, less electrical usage and reduced compressor failure. Condensation shall be drained to a plastic drip pan and dissipated by evaporation by a totally sealed condenser fan motor. The evaporator motor shall also be a sealed motor. Refrigerator shall be equipped with a 9' long cord and plug for plug in operation.

Warranty: A one year parts and labor warranty shall be provided as part of this unit. An additional five year warranty shall be provided on the entire condensing unit, not just the compressor.

Agency Approvals: Unit shall meet the requirements of NSF and UL and shall bear their seals of approval.

Made in the USA

Brand: True Mfg. or functional equivalent

R-9 Forced-Air Milk Cooler – Eight (8) Crate Capacity

Forced-air milk cooler measuring approximately 34"W x 33¼"D x 44½"H and shall have a minimum net storage capacity of 8 crates measuring 13"W x 13"D x 11"H. Milk cooler shall be constructed pursuant to the following specifications:

Cabinet Construction, insulation and Hardware: Cabinet front, top and sides shall be constructed using stainless steel. Doors shall have stainless steel exterior with white anodized aluminum interior. Unit shall come with key locking doors and exterior digital thermometer.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Interior cabinet liner shall be constructed out of white anodized aluminum in accordance with NSF standards. Interior floor shall be constructed with 300 series stainless steel and reinforced with heavy gauged steel sub-floor. PVC coated floor racks shall be provided standard.

Door gaskets shall be of one-piece construction and removable for ease in cleaning.

Entire cabinet structure and doors shall be insulated using 100% foamed-in-place, high density, and CFC-free polyurethane foam.

3" swivel castors shall be provided as standard.

Refrigeration System: Forced-air refrigeration system shall be factory sized, balanced and matched using CFC-free 134a refrigerant. Refrigeration flow shall be governed by factory pre-engineered capillary tube system matched with an oversized condenser and evaporator to reduce pull down time and maintain uniform temperature throughout inside of cabinet. Evaporator coil shall be located out of the food zone and shall be epoxy-coated at the time of manufacture to eliminate the potential of corrosion or pitting.

Electrical Characteristics: Unit shall be completely pre-wired at factory and ready for final connection to a 115/60/1 phase 15 amp dedicated outlet. A cord and plug set shall be included.

Agency Approvals: Forced-air milk cooler shall be listed by UL, Inc.; approved by NSF; and certified by the CSA.

Made in the USA

Brand: True Mfg. or functional equivalent

R-10 Forced-Air Milk Cooler – Twelve (12) Crate Capacity

Dimensions: 49"L x 33³/₈"D x 46¹/₄"H

Minimum capacity: 12 Crates (Crates shall measure 13"W x 13"D x 11"H)

Milk cooler shall be of the forced-air design having circulated air for even product temperature. Cold wall design milk coolers will not be accepted. Milk cooler furnished with a 1/2 HP compressor designed to maintain a 33°F to 38°F product temperatures. Milk cooler shall be constructed pursuant to the following minimum specifications:

Exterior front, sides, top and back shall be constructed of type 302-18-18 stainless steel. Cabinet front shall be provided with two full length doors of stainless steel on the exterior and NSF Listed white aluminum interior and foamed in place insulation. Doors shall be furnished with hinges with a hinge pin that is a minimum of 1/4" long. Magnetic gaskets shall be provided to assure a positive seal and be of the bayonet type compression fit that can easily be removed and replaced without the use of tools. Upper door shall be fitted with a chrome plated handle, lock, and a friction catch to prevent the door from accidentally closing. Lower door to be furnished with interior stainless steel latches at each end for locking and be protected from damage by rubber bumpers mounted to the front of the milk cooler. The front of the milk cooler shall be furnished with a digital thermometer.

Milk cooler cabinet interior shall be all cove cornered with reinforced stainless steel floor. Floor to be furnished with clean out drain that is factory connected to a plugged connector on the rear of the milk cooler. The walls and top shall be aluminum, NSF Listed, baked on white acrylic finish for a total rust free environment. Milk cooler shall be provided with PVC coated floor racks having a perimeter frame constructed of 3/8" minimum wire diameter. Rack surface to be constructed of 3/16" minimum wire diameter. Epoxy coated floor racks will not be accepted. In addition, PVC coated air flow racks are to be mounted to the interior front of the milk cooler located just above the floor racks.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Cabinet shall be insulated with polyurethane CFC free foamed-in-place high density cell (2.5 lbs / cu ft minimum) insulation. Cabinet shall be mounted on 4" swivel NSF casters, two diagonal casters with locking brakes.

Heavy duty 1/2 HP compressor shall be rear mounted for efficiency of operation and ease of service. Condenser shall be steel fin type that allows for the front breathing design. Milk cooler shall be equipped with one oversized 1/2" copper tube epoxy coated evaporator coil for fast pull down of restocked product, energy savings, and reduced compressor failure. Condensation shall be drained to a plastic drip pan and dissipated by evaporation by a totally sealed condenser fan motor. The evaporator fan motor shall also be a sealed motor. Both the evaporator and the condenser fans shall be high volume, low velocity metal blades attached to the fan shaft with a nut and lock washer. Plastic fan blades pressed on to the shaft will not be accepted.

Milk cooler will be built for heavy use conditions and to comply with Chicago Code Requirements. Milk cooler shall be furnished with a 9' cord with a 5-15P plug for 115 volt 60 cycle single phase operation. Milk cooler to be rated at 8.2 amps.

A one year parts and labor warranty shall be provided as part of this unit. The entire condensing unit, not just the compressor, shall be warranted for five years.

Unit shall meet all requirements of NSF and UL and shall have their listing mark affixed to the unit.

Brand: True Mfg. or functional equivalent

R-11 Forced-Air Milk Cooler – Sixteen (16) Crate Capacity

Forced-air Milk Cooler measuring approximately 58"W x 33 1/4"D x 44 1/4"H and shall have a minimum net storage capacity of 16 crates measuring 13"W x 13"D x 11"H. Milk cooler shall be constructed pursuant to the following specifications:

Cabinet Construction, Insulation and Hardware: Cabinet front, top and sides shall be constructed using stainless steel. Doors shall have stainless steel exterior with white anodized aluminum interior. Unit shall come with key locking doors and exterior digital thermometer.

Interior cabinet liner shall be constructed of white anodized aluminum in accordance with NSF standards. Interior floor shall be constructed with 300 series stainless steel and reinforced with heavy gauged steel sub-floor. PVC coated floor racks shall be provided standard.

Door gaskets shall be of one-piece construction and removable for ease in cleaning.

Entire cabinet structure and doors shall be insulated using 100% foamed-in-place, high density, and CFC-free polyurethane foam.

3" swivel casters shall be provided as standard.

Refrigeration System: Forced-air refrigeration system shall be factory sized, balanced and matched using CFC-free 134a refrigerant. Refrigeration flow shall be governed by factory pre-engineered capillary tube system matched with an oversized condenser and evaporator to reduce pull down time and maintain uniform temperature throughout inside of cabinet. Evaporator coil shall be located out of the food zone and shall be epoxy-coated at the time of manufacture to eliminate the potential of corrosion or pitting.

Electrical Characteristics: Unit shall be completely pre-wired at factory and ready for final connection to a 115/60/1 phase 15 amp dedicated outlet. A cord and plug set shall be included.

Agency Approvals: Forced-air milk cooler shall be listed by UL, Inc.; approved by NSF; and certified by the CSA.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Made in the USA

Brand: True Mfg. or functional equivalent

R-12 Forced-Air Milk Cooler, Dual Sided – Sixteen (16 Crate Capacity)

Forced-air dual access milk cooler measuring approximately 58"W x 33¼"D x 44⅞"H and shall have a minimum net storage capacity of 16 crates measuring 13"W x 13"D x 11"H. Milk cooler shall be constructed pursuant to the following specifications:

Cabinet Construction, Insulation and Hardware: Cabinet front, top and sides shall be constructed using stainless steel. Doors shall have stainless steel exterior with white anodized aluminum interior. Unit shall come with key locking doors and exterior digital thermometer.

Interior cabinet liner shall be constructed out of white anodized aluminum in accordance with NSF standards. Interior floor shall be constructed with 300 series stainless steel and reinforced with heavy gauged steel sub-floor. PVC coated floor racks shall be provided standard.

Door gaskets shall be one-piece construction and removable for ease in cleaning.

Entire cabinet structure and doors shall be insulated using 100% foamed-in-place, high density, and CFC-free polyurethane foam.

3" swivel casters shall be provided as standard.

Refrigeration System: Forced-air refrigeration system shall be factory sized, balanced and matched using CFC-free 134a refrigerant. Refrigeration flow shall be governed by factory pre-engineered capillary tube system matched with an oversized condenser and evaporator to reduce pull down time and maintain uniform temperature throughout inside of cabinet. Evaporator coil shall be located out of the food zone and shall be epoxy-coated at the time of manufacture to eliminate the potential of corrosion or pitting.

Electrical Characteristics: Unit shall be completely pre-wired at factory and ready for final connection to a 115/60/1 phase 15 amp dedicated outlet. A cord and plug set shall be included.

Agency Approvals: Forced-air milk cooler shall be listed by UL, Inc.; approved by NSF; and certified by the CSA.

Made in the USA

Brand: True Mfg. or functional equivalent

R-13 Ice maker, Water Cooled (290 lbs Production-Dice Cubes)

Wired for 115 Volts, Single Phase

Ice cube maker shall produce diced size cubes. Ice maker shall be mounted on an ice storage bin. Bin shall have an ART rated capacity of 290 lbs, based on 30 lbs per cubic foot at 80% of bin volume. Unit shall measure 54.5"H x 34"D x 30"W. The unit shall have a rated production capacity of 310 lbs per 24 hours. All ice maker panels shall be removable for service, cleaning, and immediate access to electrical and ice-making components. Unit shall be mounted on 6" cast aluminum painted gray flange foot legs. Provide ice maker with optional Automatic Cleaning System. Provide two cases of ice machine cleaner. Provide ice maker with optional water filter system.

Warranty: Three years parts and labor, five year parts and labor on evaporators and five years parts, three years labor on compressors.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Agency Approvals: Unit shall meet requirements of NSF, UL, CSA, and ARI and shall bear their seals of approval.

Made in the USA

Brand: Manitowoc or functional equivalent

R-14 Icemaker, Water Cooled (310 lbs Production-Dice Cubes)

Wired for 115 Volts, Single Phase

Ice cube maker shall produce diced size cubes. Icemaker shall be mounted on an ice storage bin. Bin shall have an ARI rated capacity of 210 lbs, based on 30 lbs per cubic foot at 80% of bin volume. Unit shall measure 59.5"H x 34"D x 22"W. The unit shall have a rated production capacity of 330 lbs per 24 hours. All icemaker panels shall be removable for service, cleaning, and immediate access to electrical and ice-making components. Unit shall be mounted on 6" cast aluminum painted gray flange foot legs.

Warranty: Comprehensive three years parts and labor coverage on all ice machines and storage bins; five year labor coverage on ice machine evaporators; and five year parts and three year labor on ice machine compressors.

Agency Approvals: Unit shall meet requirements of NSF UL, CSA, and ARI and shall bear their seals of approval.

Provide icemaker with optional Automatic Cleaning System. Provide two cases of ice machine cleaner. Provide icemaker with optional water filter system.

Made in the USA

Brand: Manitowoc or functional equivalent

R-15 Icemaker, Water Cooled (530 lbs Production, Dice-Cubes)

Wired for 115 Volts, Single Phase

Ice cube maker shall produce diced size cubes. Icemaker shall be mounted on an ice storage bin. Bin shall have an ARI rated capacity of 290 lbs, based on 30 lbs. per cubic foot at 80% of bin volume. Unit shall measure 59.5"H x 34"D x 30"W. The unit shall have a rated production capacity of 550 lbs per 24 hours. All icemaker panels shall be removable for service, cleaning, and immediate access to electrical and ice-making components. Unit shall be mounted on 6" cast aluminum painted gray flange foot legs. Provide icemaker with optional Automatic Cleaning System. Provide two cases of ice machine cleaner. Provide icemaker with optional water filter system.

Warranty: Comprehensive three years parts and labor coverage on all ice machines and storage bins; five years labor coverage on ice machine evaporators; and five years parts and three years labor on ice machine compressors.

Agency Approvals: Unit shall meet requirements of NSF UL, CSA, and ARI and shall bear their seals of approval.

Made in the USA

Brand: Manitowoc or functional equivalent

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

R-16 Icemaker, Air Cooled (530 lbs Production, Ice Cubes)

Ice cube maker shall produce diced size cubes. Icemaker shall be mounted on an ice storage bin. Bin shall have an ARI rated capacity of 290 lbs, based on 30 lbs per cubic foot at 80% of bin volume. Unit shall measure 59.5"H x 34"D x 30"W. The unit shall have a rated production capacity of 560 lbs per 24 hours. All icemaker panels shall be removable for service, cleaning, and immediate access to electrical and ice-making components. Unit shall be mounted on 6" cast aluminum painted gray flange foot legs.

Options and Accessories:

- Casters
- Automatic Cleaning System. Shall include two cases of ice machine cleaner.
- Water filter system.

Warranty: three years parts and labor, five years parts and labor on evaporators and five years parts, three years labor on compressors.

Agency Approvals: Unit shall meet requirements of NSF UL, CSA, and ARI and shall bear their seals of approval.

Made in the USA

Brand: Manitowoc or functional equivalent

R-17 Milk Crate Dolly

Milk crate dolly shall hold 13" x 13" milk crates. Made of durable plastic shall not dent, crack, rust or corrode. Approximate dimensions: 6 $\frac{1}{8}$ "W x 6 $\frac{1}{8}$ "D x 8 $\frac{3}{8}$ "H. Interior Dimensions: 13 11/16"W x 13 11/16"D. Includes 3" heavy casters with a load capacity is 250 lbs.

Made in the USA

Brand: Cambro or functional equivalent.

R-18 Milk Crate and Case Dolly

Dolly shall hold 13" x 13" milk crates and #10 can cases. Made of durable plastic that will not dent, crack, rust or corrode. Approximate dimensions: 16 $\frac{1}{8}$ "W x 29 $\frac{1}{4}$ "D x 8 $\frac{3}{4}$ "H, Interior Dimensions: 13 11/16"W x 26 $\frac{3}{4}$ "D. Includes 3" heavy casters with a load capacity is 300 lbs.

Made in the USA

Brand: Cambro or functional equivalent

CATEGORY 2 – HEATING AND SERVING EQUIPMENT (Item Codes H-1 through H-13)

Dimensions: Overall Exterior Dimensions are 36"W x 38"D

H-1 Electric Range, Two-Burners and Two Hot Tops, Convection Oven Base

Electric Range shall be built in accordance with the following general specifications:

Range Top:

- Two 9 $\frac{1}{2}$ " round French plate elements, 2 KW each.
- Two 12" x 24" heavy cast iron polished hot plates each rated at 5 KW.
- Each hot top section is controlled by one thermostat.
- Full-width pullout crumb tray.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Range Oven:

- Forced air convection oven heated by top and bottom mounted elements.
- Oven is rated 5 KW and has a ¼ HP single speed fan motor
- Thermostat with cycling light operates between 150°F to 500°F.
- Silicon rope type door gasket.
- Three plated oven racks and five position rack guides included.
- Interior is porcelain coated steel on both sides prior to assembly.
- Dimensions are 26¼"W x 22½"D x 14½"H.

Construction and Finish:

- Stainless steel front, sides, front top ledge and 6" legs.
- Stainless steel single deck high shelf.

Utilities:

- Verify voltage and phase: (208/1) (208/3) (240/1) (240/3).
- Total rating of 15.8 KW with internal magnetic circuit breakers.
- Range shall be UL certified and NSF listed.

Warranty:

- Two year parts and labor.
- 120-day money back satisfaction guarantee
- Equipment demonstration to be provided by Manufacturer's Representative.

Options and Accessories:

- Casters

Made in the USA

Brand: Vulcan Hart or functional equivalent

H-2 Range Open Burner (2' to 8' W) with Convection Base, Gas Fired

Dimensions: 36½"W x 41¼"D x 37"H cooking top including 6" high adjustable stainless steel legs

Convection oven shall be high efficiency unit rated at 36,000 BTU with cool door handle and spark ignition. Doors shall have a door seal of stainless steel mesh impregnated with silicone. Oven shall have porcelain enamel sides, top, bottom, and door lining. Range shall be 32" wide with simmer-set valves for positive burner control. Range shall be mounted on casters and shall have standard 3'0" high cook top. Range shall have standard stainless steel front and front rail and shall have one a year parts and labor warranty included in the cost of the unit. Range shall be built in accordance with the following general specifications:

Exterior Finish: Stainless steel front standard with baked on black enamel sides.

Range Top: Each burner shall be rated at 36,000 BTU. One-piece drip tray shall slide under four burners. Shall have 36½" wide open top with six one piece cast iron non-clog burners with lifetime warranty. Stainless steel front, side & removable shelves. Six (6) removable cast iron grade tops. The rear holds up to 14" stock pot.

Top Burner Box Lining: Shall be constructed of aluminized steel.

Sanitary Sealer Channels: "U" shaped channels shall be provided to encompass adjoining range frames (both top and front) in battery to close joints for sanitary sealing.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Interior: Cavity sides, top, oven bottom and door lining shall have porcelain enamel finish. Rear baffle shall be aluminized steel. Four sides and top of oven shall be insulated with heavy, self-supporting, block type rock wool. Dimensions: 26"W x 24"D x 14"H.

Rack and Rack Guides: Bright plated, heavy duty, 5 sets of rack guides on 2 $\frac{3}{8}$ " centers with two removable plated racks.

Door: Heavy-duty construction with extra heavy hinges. Revolutionary single spring and chain device for easy adjustment, positive door catch, and stainless steel mesh silicone impregnated door seal.

Blower Fan and Motor: $\frac{1}{2}$ HP, 1725 RPM, 60 cycle, 115 volt AC, high efficiency permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "b" insulation. Motor shall be mounted to rear of oven. Motor shall be serviceable from front of oven through oven cavity.

Electrical System: Wiring single phase, 115 volt AC with fused control circuit, 6 foot cord and 3 prong grounded plug supplies.

Gas Control System: Shall include redundant solenoids, pressure regulator, flame switch safety, pilot filter, pilot adjustment, and manual oven service shutoff valve.

Electronic Ignition: Oven shall include a high voltage, spark-type igniter with flame switch safety devices. Electronic ignition shall be activated by oven power on switch, thus igniting standing pilot. With oven power switch in off position, the gas supply to the oven shall be completely shut off. Shall operate on 115 volt system (for 208/240 volt, system incorporate a reducing transformer). In case of electronic ignition failure, oven shall be operated by manually lighting the pilot.

Oven Heating: Aluminized steel bar burner. Split fan shall re-circulate heat directly from combustion area and within oven cavity.

Controls: Located in slide-out drawer.

Controls Include:

- POWER SWITCH: Controls power to oven
- FAN SWITCH: two positions; one for normal operation, one for forced cool down.
- THERMOSTAT: Adjustable for 150° F to 600° F temperature range.
- OVEN READY LIGHT: Cycles with oven burner.

Control Drawer Cooling System:

- Located at rear of range.
- Automatic activation at 150° F.
- Blower runs continuously until temperature inside control drawer drops to 135° F.
- Operate independent of power switch.

Agency Approvals: Unit shall meet the requirements of NSF, CSA International and UL and shall bear their seals of approval.

Provide these items with Range:

- Cap and Trim right and left ends
- Rear gas connection with regulator
- Single deck shelf
- Range to be furnished with casters, two with brakes
- Cable restraint kit
- $\frac{3}{4}$ " x 4' AGA approved gas hose with quick disconnect
- Pot filling faucet on front rail

Made in the USA

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Brand: South Bend Range or functional equivalent

H-3 Pot Filler Faucet (Deck Mounted)

Unit shall have ½ IPS inlet shanks with integral check stops. Complete with DJ-18" double jointed spout with straightway quatern stop and 2 ¼" diameter bake lite handle. Provide with EA shank fittings for deck mounting and inlet shanks.

Bidder shall mount pot filler on over shelf of range and provide knockouts in flue riser for water lines.

Made in the USA

Brand: Chicago Faucet or functional equivalent

H-4 Electric Range, Three-Hot Tops, Convection Base

Electric Range shall be built in accordance with the following general specifications

Dimensions: Overall Exterior Dimensions are 36"W x 38"D

Range Top:

- Three 12" x 24" heavy cast iron polished hot plates each rated at 5 KW.
- Each hot top section is controlled by one thermostat.
- Full width pull-out crumb tray.

Range Oven:

- Forced air convection oven heated by top and bottom mounted elements.
- Oven is rated 5 KW and has a ¼ HP single speed fan motor
- Thermostat with cycling light operates between 150°F to 500°F.
- Silicon rope type door gasket.
- Three plated oven racks and five position rack guides included.
- Interior is porcelain coated steel on both sides prior to assembly.
- Dimensions are 26 ¼"W x 22 ½"D x 14 ½ "H.

Construction and Finish:

- Stainless steel front, sides, front top ledge and optional casters.
- Stainless steel single deck high shelf.

Utilities:

- Verify voltage and phase: (208/1) (208/3) (240/1) (240/3).
- Total rating of 15.3 KW with internal magnetic circuit breakers.
- Range shall be UL certified and NSF listed.

Warranty:

- Two year parts and labor.
- 120-day money back satisfaction guarantee
- Equipment demonstration to be provided by Manufacturer's Representative.

Options and Accessories:

- Casters to be provided

Made in the USA

Brand: Vulcan Hart or functional equivalent

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

H-5 Hot Food Table with Drains, Mobile Style – Elementary School Unit

Dimensions: Hot Food Table with Drains shall be 34" work height. All welded stainless steel portable steam table special fabricated.

Steam table shall be furnished with tempered glass sneeze guard with matching end glass with a 16-gauge stainless steel top shelf. Sneeze guard shall be mounted on pivotal swing brackets to facilitate cleaning.

Hot food table shall be equipped with a full length tray slide with three inverted vs. running full length, mounted on heavy duty fold down brackets. Tray slide shall have all welded stainless steel and caps. Hot food table top shall be 16-gauge stainless steel type 18-8, 304 and base cabinet and bottom shelf shall be 16-gauge stainless steel type 18-8, 304.

Unit shall have drop-in four well, individually controlled hot food units, minimum electric input of 4.8 KW; manifold the four drains to one end to a ball valve to facilitate draining the hot wells. Individual controls for wells shall be mounted in counter front apron and wired to a 10'-0" long cord and plug which shall have a storage bracket.

Bottom of unit shall have 16-gauge stainless steel perimeter channel for reinforcement and as a mounting surface for quantity four, 5" diameter non-marking heavy duty casters, two with brakes.

Tray slide shall be 12" wide mounted 1½" down from the top. Unit shall be provided with vinyl corner guard bumpers and internal locking devices

Must line up with existing Thurmaduke units.

Agency Approvals: Unit shall meet requirements of UL and NSF and shall bear their seals of approval. A compatible receptacle for hot food table shall be supplied as part of this unit.

Made in the USA

Brand: Duke Mfg, or functional equivalent. Same brand must be bid for H5, H6, H8, H9, H10, H11, H12, and H13

H-6 Hot Food Table with Drains, Mobile Style – High School Unit

Dimensions: Hot Food Table with Drains shall be 34" work height. All welded stainless steel portable steam table special fabricated.

Steam table shall be furnished with tempered glass sneeze guard with matching end glass with an 18-gauge stainless steel top shelf. Sneeze guard shall be mounted on pivotal swing brackets to facilitate cleaning.

Hot Food table top shall be 14-gauge stainless steel type 18-8, 304 and base cabinet and bottom shelf shall be 18-gauge stainless steel type 18-8, 304.

Unit shall have drop-in six well, individually controlled hot food unit, minimum electric input of 7440 watts; manifold the six drains to one end to a ball valve to facilitate draining the hot wells. Individual controls for wells shall be mounted in counter front apron and wired to a 10'0" long cord and plug which shall have a storage bracket.

Bottom of unit shall have 16-gauge stainless steel perimeter channel for reinforcement and as a mounting surface for quantity six, 5" diameter non-marking heavy duty casters, three with brakes. Must match existing Thurmaduke units.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Agency Approvals: Unit shall meet requirements of UL and NSF and shall bear their seals of approval. A compatible receptacle for hot food table shall be supplied as part of this unit.

Made in the USA

Brand: Duke Mfg, or functional equivalent. Same brand must be bid for H5, H6, H8, H9, H10, H11, H12, and H13

H-7 Gas Heavy Duty Range, Four Burner, Convection Oven Base

Gas Range shall be built in accordance with the following general specifications

Dimensions: Overall Exterior Dimensions are 34"W x 39"D

Range Top:

- Cooking surface to be no less than 26 $\frac{3}{4}$ " deep and include an 8 $\frac{3}{4}$ " front top ledge for a total depth of 35 $\frac{1}{2}$ ".
- Four open burners each rated at 30,000 BTU/HR.
- Burners are round two piece cast iron with a lift off burner head and a "flame retention" design to increase efficiency.
- Burner ports are angled to reduce plugging.
- Each burner shall have individual pilot light.
- Top section to consist of two heavy cast iron sections with integral burner bowls and lift off cast iron grates.
- Full width crumb trays below burners.

Range Oven:

- Oven burner rated at 35,000 BTU/HR.
- Oven to be a convection oven design that delivers heated air via a tube located directly in front of the fan back into the oven cavity where it is circulated by the fan.
- Oven thermostat operates between 200°F to 500°F and is located alongside the oven in a cool zone with a recessed panel to protect the controls.
- Three adjustable oven racks with porcelain coated drip pan.
- Equipped with a safety that shuts off gas to the oven if the pilot fails.
- Interior is porcelain coated steel on both sides prior to assembly.
- Interior dimensions are 26 $\frac{1}{8}$ "W x 22 3/32"D x 14 $\frac{1}{8}$ "H.

Construction and Finish:

- Stainless steel front, sides, front top ledge and 6" legs

Utilities:

- Front gas manifold is 1 $\frac{1}{4}$ "
- Range comes with 7' cord and plug for 120V service drawing 6 amps
- Range shall be AGA design certified and NSF listed

Warranty:

- Two year parts and labor
- 120-day money back satisfaction guarantee
- Equipment demonstration by Manufacturer's Representative available upon request

Options and Accessories to be Provided:

- SD single deck high shelf
- $\frac{3}{4}$ " rear gas connection with gas pressure regulator
- Casters

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

- ¾" x 4' AGA approved gas hose with quick disconnect and restraining device

Made in the USA

Brand: Vulcan Hart or functional equivalent

H-8 Serving Counter, Stainless Steel Mobile Type – High School Unit

Dimensions: 7'0"L x 2'6"W x 2'10" (high work surface). This unit must match up with High School Hot Food Table and interlock with it.

Counter top shall be of 14-gauge stainless steel, one piece all welded construction. Top shall be turned down 1¼" on all sides and be securely attached to galvanized angle frame. Top shall be reinforced with 1" x 1" x 4" galvanized hat channels to provide a rigid work surface that will not deflect under heavy work conditions. Entire underside of top shall be coated with latex asbestos free NSF approved sound deadener.

Counter frame shall be constructed of integrally welded angles. Frame shall consist of 1½" x 1½" x ½" galvanized iron angles with heavy gauge formed steel partitions with die formed steel channels where required. Entire framework shall be arc welded with all welds ground smooth.

Counter front and ends shall consist of 16-gauge stainless steel panel construction. Panels shall be held in place by stainless steel strip moldings by means of heavy duty concealed studs with lock washers and concealed cap nuts.

Tray slide shall be solid inverted "V" type constructed of 14-gauge stainless steel mounted at a height of 2'6" above finished floor. Tray rail shall be securely attached to serving counter front by means of heavy-duty fold down brackets.

Drawers shall measure 20" x 20" x 5" with stainless steel frame and heavy-duty stainless steel drawer front with stainless steel recessed drawer pull. Drawers shall be mounted on heavy-duty stainless steel drawer slides. Drawer pan shall be heavy-duty thermoplastic drawer pan.

Under shelf shall be constructed of 16-gauge stainless steel with a 6" riser at the back and have ½" radius corner.

Serving Counter shall be mounted on 3½" O.D. heavy-duty swivel casters. Two casters at diagonal opposite corners shall be casters with brakes. The balance of the casters shall be non-brake casters. Entire serving counter shall be of type 304, 18-8 stainless steel with a #4 finish. Construction of the counter shall comply with all requirements of the National Sanitation Foundation (NSF). All hardware must be concealed. No exposed hardware is allowed.

Made in the USA

Brand: Duke Mfg, or functional equivalent

H-9 Serving Counter, Stainless Steel Mobile Type – Elementary School Unit

Dimensions: 7'0L x 2'6"W x 2'8"H; 2'8" work surface. This unit must match up with Elementary School Hot food Table and interlock with it.

Counter top shall be of 14-gauge stainless steel, one piece all welded construction. Top shall be turned down 1¼" on all sides and be securely attached to galvanized angle frame. Top shall be reinforced with 1" x 1" x 4" galvanized hat channels to provide a rigid work surface that will not deflect under heavy work conditions. Entire underside of top shall be coated with latex asbestos free NSF approved sound deadener.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Counter frame shall be constructed of integrally welded angles. Frame shall consist of 1½" x 1½" x ¼" galvanized iron angles with heavy gauge formed steel partitions with die formed steel channels where required. Entire framework shall be arc welded with all welds ground smooth.

Counter front and ends shall consist of 16-gauge stainless steel panel construction. Panels shall be held in place by stainless steel strip moldings by means of heavy duty concealed studs with lock washers and concealed cap nuts.

Tray slide shall be solid inverted "V" type constructed of 14 gauge stainless steel mounted at a height of 2'6" above finished floor. Tray rail shall be securely attached to serving counter front by means of heavy duty fold down brackets.

Drawers shall measure 20" x 20" x 5" with stainless steel frame and heavy-duty stainless steel drawer front with stainless steel recessed drawer pull. Drawers shall be mounted on heavy-duty stainless steel drawer slides. Drawer pan shall be heavy-duty thermoplastic drawer pan.

Under shelf shall be constructed of 16 gauge stainless steel with a 6" riser at the back and have ½" radius corner.

Serving Counter shall be mounted on 3-1/2" O.D. heavy-duty swivel casters. Two casters at diagonal opposite corners shall be casters with brakes. The balance of the casters shall be non-brake casters.

Entire serving counter shall be of type 304, 18-8 stainless steel with a #4 finish. Construction of the counter shall comply with all requirements of the National Sanitation Foundation (NSF). All hardware must be concealed. No exposed hardware is allowed.

Made in the USA

Brand: Duke Mfg. or functional equivalent

H-10 (60" Frost Top Serving Unit – 34" High)

Top shall be formed of 16-gauge, 300 series stainless steel, flanged down and attached to perimeter trough. Frost top surface formed of stainless steel platform, elevated 1" above counter top, flanged down on all four sides, attached to condensate trough which is pitched to 1" cast brass drain. Copper coils attached under frost top. Condensing unit controls and electric cord and plug included. Compressor compartment covered by removable louvered grille. Body and shelves to be formed of stainless steel with integrally flanged or channeled edges for rigidity and structural strength. Each body individually welded together with local reinforcements as required. A solid tray rail mounted on drop down folding brackets to be provided. Unit to be mounted on 5" swivel casters, two with brakes. Unit to be provided with condensate evaporator and body latches. Frost top to be provided with serving shelves with glass protector panels. Shelves shall extend 20" above counter surfaces. The guards are glass and will clear top by 12" permitting easy self-service of food. Provide internal locking device.

Agency Approvals: Unit shall meet the requirements of UL and NSF and shall bear their seals of approval.

Brand: Duke Mfg. or functional equivalent. Same brand must be bid for H5, H6, H8, H9, H10, H11, H12, and H13

H-11 (74" Frost Top Serving Unit – 34" High)

Top shall be formed of 16-gauge, 300 series stainless steel, flanged down and attached to perimeter trough. Frost top surface formed of stainless steel platform, elevated 1" above counter top, flanged down on all four sides, attached to condensate trough which is pitched to 1" cast brass drain. Copper coils

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

attached under frost top. Condensing unit controls and electric cord and plug included. Compressor compartment covered by removable louvered grille. Body and shelves to be formed of stainless steel with integrally flanged or channeled edges for rigidity and structural strength. Each body individually welded together with local reinforcements as required. A solid tray rail mounted on drop down folding brackets to be provided. Unit to be mounted on 5" swivel casters, two with brakes. Unit to be provided with condensate evaporator and body latches. Frost top to be provided with serving shelves with glass protector panels. Shelves shall extend 20" above counter surfaces. The guards are glass and will clear top by 12" permitting easy self-service of food. Provide internal locking device.

Agency Approvals: Unit shall meet the requirements of UL and NSF and shall bear their seals of approval.

Brand: Duke Mfg, or functional equivalent. Same brand must be bid for H5, H6, H8, H9, H10, H11, H12, and H13

H-12 Cashier Station, 34" High – Left Side Tray Slide

Top shall be formed of 16-gauge, and made of 300 series stainless steel. Each body individually welded together with local reinforcements as required. A 16-gauge solid tray rail mounted on drop down folding brackets to be provided on the left side. Unit to be mounted on 5" NSF approved polyurethane casters, 2 swivel and 2 locking. Provide internal locking device on both ends.

Approximate dimensions include: 30"L X 32"W X 34"H

Agency Approvals: Unit shall meet the requirements of UL and NSF and shall bear their seals of approval.

Brand: Duke Mfg, or functional equivalent. Same brand must be bid for H5, H6, H8, H9, H10, H11, H12, and H13

H-13 Cashier Station, 34" High – Right Side Tray Slide

Top shall be formed of 16 gauge, and made of 300 series stainless steel. Each body individually welded together with local reinforcements as required. A 16 gauge solid tray rail mounted on drop down folding brackets to be provided on the right side. Unit to be mounted on 5" NSF approved polyurethane casters, 2 swivel and 2 locking. Provide internal locking device on both ends.

Approximate dimensions include: 30"L X 32"W X 34"H

Agency Approvals: Unit shall meet the requirements of UL and NSF and shall bear their seals of approval.

Brand: Duke Mfg, or functional equivalent. Same brand must be bid for H5, H6, H8, H9, H10, H11, H12, and H13

CATEGORY 3 – COOKING PREPARATION (Item Codes C-1 through C-17)

C-1 Drying Rack Sheet Pan with Four (4) Tiers and Optional Drip Catch Pan

Dimensions: 62"W x 23"D x 74"H

Capacity: 4 shelves (120 pans)

Weight: 180 pounds

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

The shelves consist of extruded aluminum interlocking solid panels with 5/8" high raised guides and .090" thick walls. The guides are 1½" on center to separate pans or trays vertically.

Uprights and Casters: The unit is mounted on four 5" diameter, heavy duty, and double-ball bearing swivel casters. Two casters are fitted with brakes.

Cross Bracing: The vertical uprights and cross bracing are 1" x 2" x .100" thick extruded aluminum channels, welded to form a rigid frame. A solid reinforced top of .080" thick aluminum sheet is welded to the cross bracing.

Wire Supports: Each level has removable sections of ¼" diameter chromium plated wire dividers to support the pans or trays.

Made in the USA

Brand: Piper Systems or functional equivalent.

C-2 Bakers Rack (Heavy Duty for 18" x 26" or 14" x 18" Pans)

Rack shall be equipped with tubular pan stop. Rack shall have a capacity to hold thirty-six (36) 14" x 18" trays or eighteen (18) 18" x 26" trays.

The frame shall be of extruded tubular aluminum alloy. Tubing shall be completely enclosed for additional strength and cleanliness. Cross supports shall be extruded aluminum alloy, heliarc welded to frame. Tray slides shall be extruded aluminum angle, heliarc welded to frame on 3" spacing. Slides shall have a width of 1½". This welded rack shall have a height of 69¾" with an opening of 22" and depth of 29½". Casters shall be heavy-duty 5" diameter stem type full swivel, non-marking, neoprene tires. Aluminum tubular pan stops are optional and are welded to the top and bottom frame.

Unit shall meet the requirements of National Sanitation Foundation (NSF) and shall bear their seal of approval.

Made in the USA

Brand: CRES COR or functional equivalent

C-3 Food Processor

Motor Base: Unit shall be single package type to accommodate a Cutter Bowl attachment as described below. Motor base shall be made of heavy-duty polycarbonate plastic. The motor base shall contain a 1 1/2 HP fan cooled motor with intake/exhaust baffling. The motor base shall provide direct drive from the motor to the attachments at a speed of 3450 RPM. A magnetic safety switch shall be provided on the motor base that will permit operation only when the attachments are in place and the ON switch is pressed. The unit shall be listed with Underwriters Laboratories and ETL Sanitation.

Cutter Bowl Attachment: Cutter Bowl Attachment shall be 3½ quart capacity and be made of sturdy stainless steel. The bowl shall incorporate a clear polycarbonate lid with liquid tight seal and a removable bowl wiper assembly. The attachment shall be capable of performing cutting, blending, and mixing operations ranging from a coarse chop to a fine puree. This attachment shall contain two high quality, serrated, stainless knife blades. With the cutter bowl lid in place, the knife blade upon the direct drive shaft of the motor base unit shall operate at 3450 RPM by pressing the ON button. Upon rotation of the bowl lid or pressing the OFF button, the motor shall shut off. The bowl assembly shall be easily removed for cleaning.

Made in the USA

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Brand: Robot Coupe or functional equivalent

C-4 Can Storage Rack, Mobile Type

Unit shall measure approximately 26"W x 40½"L x 41¼"H and shall have a capacity to store a minimum of 72 #10 cans and/or 96 #5 cans. Rack unit shall be mounted on four 5" heavy-duty casters, two swivel casters and two fixed. Unit shall have a gravity feed system that offers an automatic stock rotation when loaded from the back and dispense from the front. Unit shall be constructed of heavy-duty stainless steel with a solid 18 gauge top for clean, sanitary, trouble free service. Unit shall double as a worktable in the kitchen.

Made in the USA

Brand: Lakeside Mfg. or fabricated functional equivalent

C-5 Utility Cart, Two-Tier

Cart shall be constructed in accordance with the following general specifications:

- 1000 lbs load capacity
- Overall size: 25½"W x 42"L x 37¾"H
- Stainless steel shelves: 18-gauge
- Stainless steel legs: 1" x 1" x ½" stainless steel angle
- Bumpers: legs and handle
- Casters: two (2) 5" swivel casters and two (2) 8" fixed

Agency Approvals: Cart shall be NSF listed.

Made in the USA

Brand: Lakeside Mfg. or fabricated functional equivalent.

C-6 Coffeemaker, Commercial Percolating Type

Coffeemaker shall be able to provide from 12 to 55 cups of coffee per batch. Coffeemaker shall be constructed of polished aluminum and automatically hold coffee at serving temperature. Coffeemaker shall be built for heavy-duty service with non-drip faucet, stay-cool phenolic handles and knob and signal light that indicates when coffee is brewed. Unit shall include a 3-prong grounded plug, brew gauge and 1500 watt heater. Coffeemaker shall have a limited 1-year warranty. Unit must be UL and CSA listed. Unit shall be wired 110-120 volts A.C. only.

Made in the USA

Brand: Regal Ware, Inc. or functional equivalent

C-7 20 Quart Mixer, Bench Type

Timed Mixing Control: Mixer shall be equipped with timer that automatically shuts off machine in all speeds after set time has elapsed. "Non-timed" operations shall be obtained by setting timer on "hold" position.

Motor: ½ HP, grease-packed ball bearing, ventilated, splash- proof enclosure. Single-phase motor shall be capacitor-start, induction-run type.

Switch: Single pole toggle switch.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Cord and Plug: 6 foot flexible UL three wire cord and plug for grounding.

Transmission: The gears shall constantly mesh in a lubricant, assuring extremely quiet operation and long life. Transmission gears shall be of heat treated alloy steel accurately machined. All bearings shall be ball bearings. A hardened steel worm and special worm wheel shall transmit power from the motor to the transmission.

Speeds: The mixer shall have three positive speeds as follows:

Number	Speed	Agitator RPM	Attachment RPM
1	Low	107	61
2	Medium	198	113
3	High	361	205

Bowls, Beaters and Whips: 20-quart capacity of heavily tinned steel with handles and lugs electrically welded in place. Bowls shall be of sanitary, open rim design. A hand lever shall be mounted on the machine column that shall raise and lower the bowl hold and bowl. Bowl shall lock automatically at top and bottom of lift travel. Bowl lift shall be adjustable to assure proper clearance between bowl and beater. A full line of beaters and whips shall be available for a variety of operations. See listed accessories.

Attachments: The mixer shall carry the No. 12 taper hub. Mixer shall also carry the following required attachments:

- Heavy duty mobile mixer table
- Dough Arm

Finish: Metallic gray polyurethane enamel.

Standard Equipment: Consists of the mixer unit with cord and plug, one 20-quart stainless steel bowl, one flat beater and one wire loop whip.

Weight: 175 pounds. Unit shall not exceed 197 pound with domestic shipping weight.

Agency Approvals: Units shall meet NSF and UL requirements and bear their seal of approval.

Made in the USA

Brand: Hobart Mfg. or functional equivalent.

C-8 Sink, Two-Compartment

Dimensions: Two-Compartments with dimensions of 5'6"L x 2'6"D x 2'10" (work height)

Two-compartment sink unit shall be NSF approved. Unit shall be constructed of 14-gauge stainless steel type 304, 18-8 all cove cornered all welded construction. Sink shall have a 3" high; 1/4" rolled rim at front of sink unit and drain board ends that do not contact a wall. Where specified, drain boards shall be integrally welded of same material as sink. Rear of sink shall have an integral backsplash 10 1/2" high, including 2" return to wall at 45 degree angle with 1" vertical flange and integrally welded enclosed end caps. Sink shall have two 14" deep all coved cornered seamless sink compartments. Compartments shall measure approximately 1'8" left to right and 21" front to back. Sink unit shall have one drain-board integrally welded to the outside sink compartments. Drain board shall be located at the right side of the sink unit. Drain-board shall measure approximately 1'11". Each sink compartment shall be furnished with a rotary lever style waste valve with overflow assembly and flat strainer. Two-compartment sink unit shall also be provided with one splash mounted swivel faucet. Sink shall be mounted on 1 1/4" O.D. 16-gauge stainless steel legs with stainless steel adjustable bullet feet. Legs shall be fastened to sanitary stainless

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

steel gussets, welded to underside of sink. Working height of sink shall be 34". Sink shall also have welded 1" O.D. stainless steel cross bracing at rear and both ends.

Agency Approvals: Unit shall meet the requirements of NSF and shall bear their seal of approval.

Made in the USA

Brand: Duke Mfg. or functional equivalent.

C-9 Sink – Three-Compartment

Dimensions: Three-compartment with dimensions of 7'3"L x 2'2"D x 3'6" (work height)

Unit shall be 14-gauge type 304, 18-8 stainless steel all cove cornered all welded seamless three compartment pot sink. Pot sink shall have a 3" high, 1 3/4" rolled rim at front of sink unit and drain board ends that do not contact a wall. When a pot sink is to be installed in a corner location, the pot sink shall be provided with a right or left end splash of the same height as the backsplash of the pot sink, unless field conditions dictate special construction. Pot sink shall have a 10" high integral backsplash 2" thick, mitered 45° at top edge. Top edge shall have an additional 1/2" vertical turned up flange for anchoring the sink unit to the building wall. Backsplash shall be sealed at all wall contact surfaces with silicone sealant and secured to wall with stainless steel round head sheet metal screws and plastic anchors to provide a water tight installation. Backsplash and end splashes shall have all welded seamless end caps. Pot sink shall have three 14" deep all 3/4" coved seamless sink compartments. Compartments shall measure approximately 20" left to right and 20" front to back. Each compartment shall accommodate full size 18" x 26" sheet pan in the flat position. Pot sink shall have one drain board integrally welded to the outside sink compartments. Drain board shall be located at the right or left side other three compartments sink. Drain board shall measure approximately 2'3". Each sink compartment shall be furnished with a rotary lever style waste valve with overflow assembly and flat strainer. Pot sink shall also be provided with three Chicago Faucet #445-L9CP faucets. Sink unit shall be mounted on 1 3/4" O.D. stainless steel legs with enclosed welded sanitary gussets and stainless steel adjustable bullet feet. Gussets shall be welded to underside of the sink compartments. Sink legs shall be inter-connected by means of 1" O.D. stainless steel all welded cross- members 10" above floor at three sides, both ends and rear of sink legs. Entire underside and back of sinks and drain boards shall be undercoated with sound-deadening mastic.

Sink shall have the following features: Pot sink shall have a full length 12" wide, 16-gauge stainless steel sink mounted over shelf. Over shelf edge shall have a 1 3/4" bull nose with welded seamless end caps. Rear and ends of shelf shall be turned up 1 1/2" with welded corners. Shelf shall be supported on 14-gauge type 304, 18-8 stainless steel tubular uprights. Over shelf shall be mounted at a height of 27" above pot sink rolled rim. Uprights shall be welded securely and rigidly to the backside of the pot sink and project up through the 2" mitered 45° backsplash return and then securely welded to the underside of the over shelf so as to provide a rigid stable over shelf assembly.

Agency Approvals: Unit shall meet all NSF requirements and bear their seal of approval.

Made in the USA

Brand: Duke or functional equivalent

C-10 Sink – Three-Compartment

Dimensions: Three-Compartments with dimensions of 10'0"L x approximately 2'8"D x 2'10" (work height)

Unit shall be 14-gauge type 304, 18-8 stainless steel all cove cornered all welded seamless three compartments pot sink. Pot sink shall have a 3" high, 1 3/4" rolled rim at front of sink unit and at drain board ends that do not contact a wall. When a pot sink is installed in a corner location, the pot sink shall be provided with a right or left end splash of the same height as the backsplash of the pot sink, unless field

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

conditions dictate special construction. Pot sink shall have a 10" high integral backsplash 2" thick, mitered 45° at top edge. Top edge shall have an additional ½" vertical turned up flange for anchoring the sink unit to the building wall. Backsplash shall be sealed at all wall contact surfaces with silicone sealant and secured to wall with stainless steel round head sheet metal screws and plastic anchors to provide a watertight installation. Backsplash and end splash shall have all welded seamless end caps. Pot sink shall have three 16" deep all ¾" coved seamless sink compartments. Compartments shall measure approximately 20" left to right and 28" front to back. Each compartment shall accommodate full size 18" x 26" sheet pan in the flat position. Pot sink shall have two drain boards integrally welded to the outside sink compartments. Drain boards shall be located at the right or left side of the three compartments sink. Drain boards shall measure approximately 2'6". Each sink compartment shall be furnished with a rotary lever style waste valve with overflow assembly and flat strainer. Pot sink shall also be provided with three Chicago Faucet #445-L9CP faucets. Sink unit shall be mounted on 1½" O.D. stainless steel legs with enclosed welded sanitary gussets and stainless steel adjustable bullet feet. Gussets shall be welded to underside of the sink compartments. Sink legs shall be inter-connected by means of 1" O.D. stainless steel all welded cross members 10" above floor at three sides, both ends and rear of sink legs. Entire underside and back of sinks and drain boards shall be undercoated with sound-deadening mastic.

Unit shall have the following features: Pot sink shall have a full length 12" wide, 16-gauge stainless steel sink mounted over shelf. Over shelf front edge shall have a 1¼" bull nose with welded seamless end caps. Rear and ends of shelf shall be turned up 1½" with welded corners. Shelf shall be supported on 14-gauge type 304, 18-8 stainless steel tubular uprights. Over shelf shall be mounted at a height of 27" above pot sink rolled rim. Uprights shall be welded securely and rigidly to the backside of the pot sink and project up through the 2" mitered 45° backsplash return and then securely welded to the underside of the over shelf so as to provide a rigid stable over shelf assembly.

Agency Approvals: Unit shall meet all NSF requirements and bear their seal of approval.

Made in the USA

Brand: Eagle or functional equivalent

C-11 Mobile Utility Table

Dimensions: 30"W x 30"D x 34"H

Frame: The frame shall be constructed of 1½" O.D. 14-gauge stainless steel tubing welded to round stainless steel flanged gussets for attaching to the underside of the top.

Top: The top shall be formed of 14-gauge stainless steel with all sides flanged down 1½" and securely anchored to the frame assembly.

Under Shelves: The under shelves shall be formed of 16-gauge stainless steel with all edges turned down 1½" and in ½" for rigidity. All corners shall be fitted with cast aluminum brackets to accommodate the uprights. The bottom shelf shall be set 10" above the floor, with 10" clearance between shelves.

Caster: Unit shall be mounted on 5" diameter extra heavy-duty, double ball bearing swivel casters with non-marking rubber tires. Two casters shall be fitted with brakes.

Agency Approvals: Unit shall meet requirements of NSF and bear their seal of approval.

Made in the USA

Brand: Piper Products or functional equivalent.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

C-12 Slicer – Angle Feed

Slicer shall be complete with a top mounted sharpener that lifts off for easy cleaning. Unit shall also have a one piece burnished aluminum base that eliminates cracks and crevices and makes cleanup fast and easy. Slicer shall be manufactured in accordance with the following general specifications:

Motor: ½ HP, totally enclosed, integral with the slicer, permanently grease-lubricated ball bearings. Single-phase shall be split-phase start, induction-run type.

Electrical Specifications: Furnished in electrical specifications of 120-60-1, UL Listed

Switch: Water protected double pole toggle type, operated by a push-pull rod. Neon pilot light shall illuminate ON-OFF knob when power is on. Cord and Plug: Unit shall be equipped with a 6 foot flexible three wire power supply cord for grounding receptacle. IEC cord without plug shall be available for export models.

Knife Drive: Spiral bronze gear worm meshing with aluminum-bronze worm wheel shall assure quiet operation and long life. Knife speed - 370 RPM.

Carriage Drive: Gear driven by slicer motor. Two speeds provided by diving key transmission. High speed, 51 strokes per minute for greater capacity - low speed, 36 strokes per minute. Carriage shall be instantaneously disengaged from power drive, whether slicer is in operation or not. Speed selector shall be located at front of machine. Speed shall change with slicer motor on or off.

Bearings: Bearings shall be either lubricated by oil pump or shall be self-lubricating. Slide rod bearings shall be self-aligning and feature an oil reservoir.

Knife: Cast solid Stainless Steel, 11¾" diameter with sanitary hub. Knife shall be protected by a permanently mounted ring guard. The stainless steel knife cover shall provide easy access for cleaning. Gauge plate shall protect knife edge when indicator is at zero.

Knife Sharpener: Two stone sharpener and hone shall be quickly removable and top mounted with the ring guard. Sharpener shall lift up and drop into the sharpening position for use. The unit shall return to storage position without removal. When sharpener is removed for cleaning, knife edge shall be shielded.

Positive Angle Carriage: Angle feed shall enable operator to slice without manual feed. Stainless steel carriage shall be readily removable for cleaning. Carriage shall have a 12" travel under power and 14" manual travel.

Capacity: The carriage shall take food up to 12" in width or 7½" in diameter.

Feed Grip: High strength thermoplastic grip shall swing out of way when not in use.

Gauge Plate: Gauge plate shall be of heavy aluminum casting with ribbed laminated stainless steel face for scooter feeding. It shall be exceptionally rigid, to provide close control of slice. It shall be adjustable to cut any thickness of slice, up to 1¼".

Finish: The knife, knife cover, ring guard, carriage and gauge plate shall be stainless steel. The platter shall be burnished aluminum

Agency Approvals: Unit shall meet the requirements of NSF and UL and bear their seals of approval.

Made in the USA

Brand: Hobart Mfg. or functional equivalent.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

C-13 Mobile Tray Dispenser

Dimensions: 13"L x 22"D

Capacity: 300 tray capacity.

Tray Elevating Mechanism: The dispenser shall be equipped with automatic self-leveling compression type elevators. Each elevator shall consist of properly calibrated non-fatiguing compression springs completely encased in die stamped telescoping tubing. The elevators shall be connected by a removable Type 304 stainless steel tray carrier. Elevating mechanism shall be easily removed from dispenser.

Frame and Base: The framework shall be constructed of 1" O.D. Type 304 stainless steel tubing and welded to a 14-gauge Type 304 stainless steel base. Frame shall have upper horizontal guide rods and vertical guide rods constructed of 3/8" diameter stainless steel rod welded to the 1" O.D. stainless steel tubing. Base shall be reinforced with 16-gauge full length angles. Entire unit shall be free of angle iron or painted steel surfaces. All dispensers shall be furnished with 4" diameter non-marking, heavy duty, full swivel casters and gray non-marking corner bumpers.

Bumpers: All units shall be provided with optional full wrap around bumpers. Bumpers shall add 1 3/4" overall length and width.

Agency Approvals: Unit shall meet NSF requirements and bear their seal of approval.

Brand: Delfield/Shellymatic or functional equivalent.

C-14 Mobile Tray Dispenser

Dimensions: 33"L x 16"W x 27"H

Capacity: 144 tray capacity.

The cabinet shall be constructed of all welded 18-gauge stainless steel with all the edges flanged for rigidity. Two (2) canted shelves with close ends & full head back at an angle to support dishware. The unit is mounted on 4" diameter heavy duty casters. Unit shall have a plastic bumper ("PB") style bumper.

Bumpers: All units should be provided with full perimeter bumpers.

Made in the USA

Brand: Piper or functional equivalent

C-15 Work Table – Mobile, Stainless Steel, Island Style

Dimensions: 6'L x 2'6"W x 2'10" (work height)

Top shall be constructed of 14-gauge stainless steel type 18-8 304, with all sanitary rolled edges and bull nose corners. Underside of top shall be fully undercoated with NSF approved material for sound deadening and reinforced and rigidly braced with full perimeter 1 1/2" x 1 1/2" x 1/8" angle iron frame. Welded to frame shall be fully enclosed sanitary gussets that shall securely hold the 1 1/2" O.D. x 16-gauge stainless steel tubular legs with 3/2" O.D. heavy duty swivel casters, two with brakes. Legs shall be secured to gussets slot less plated gusset bolts. Cross bracing shall be constructed of 1" O.D. stainless steel tubing; cross-bracing shall be all welded at rear and sides with open front. Cross bracing shall be mounted approximately 8" above finished floor. Mobile table shall be mounted on casters, non-brake and casters and with brake; casters rated capacity of 200 lbs per caster. Casters with brakes shall be provided on two diagonal corners of worktable. Worktable shall be provided with two drawers. Drawers

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

shall be mounted on stainless steel drawer slides with stainless steel rollers bearings rated at 200 lbs per pair. Each drawer shall also be equipped with a stainless steel recessed drawer pull.

Worktable shall be provided with the additional optional features:

- Stainless steel welded cross bracing
- 16-gauge stainless steel under shelf

Agency Approvals: Unit shall meet NSF requirements and bear their seal of approval.

Made in the USA

Brand: Duke Mfg. or functional equivalent

C-16 Work Table – Mobile, Stainless Steel, Wall Style

Dimensions: 6'L x 2'6"W x 2'10" (work height)

Top shall be constructed of 14-gauge stainless steel type 18-8 304, with all sanitary rolled edges and bull-nose corners. Work table top shall have a 10" backsplash 2" deep front to back with welded enclosed end caps. Top of backsplash shall be mitered at 45 degree return. Underside of top shall be fully undercoated with NSF approved material for sound deadening and reinforced and rigidly braced with full perimeter 1½" x 1½" x ¼" angle iron frame. Welded to the frame shall be fully enclosed sanitary gussets which shall securely hold the 1½" O.D. x 16-gauge stainless steel tubular legs with 3½" heavy duty swivel casters two with breaks. Legs shall be secured to gussets slot less plated gusset bolts. Cross bracing shall be constructed of 1" O.D. stainless steel tubing. Cross bracing shall be all welded at rear and sides with open front. Cross bracing to be mounted approximately 8" above finished floor. Mobile table shall be mounted on casters with rated capacity of 200 lbs per caster. Casters with brakes shall be provided on two diagonal corners of worktable. Worktable shall be provided with two drawers. Drawers shall be mounted on stainless steel drawer slides with stainless steel rollers bearings rated at 200 lbs per pair. Each drawer shall also be equipped with a stainless steel recessed drawer pull. Work table shall be provided with shelf.

Worktable shall be provided with the additional optional features:

- Stainless steel welded cross bracing
- 16-gauge stainless steel under shelf with 2" riser at rear

Agency Approvals: Unit shall meet the requirements of NSF and bear their seal of approval.

Made in the USA

Brand: Duke Mfg. or functional equivalent.

C-17 Scraping Table – Mobile and Stainless Steel

Dimensions: 2'6"W x 6'L x 2'10" (high to work surface)

Table shall be all welded construction. Table top shall be constructed of 14-gauge, type 18-8, 302 stainless steel with a 3" raised rolled rim around the perimeter top edge of table. Underside of top shall be reinforced with 4"x1"x1", 18-gauge stainless steel "U" channel perimeter frame with sufficient intermediate cross-members to insure a solid rigid top that will not deflect under a heavy load. Underside of top shall be fully undercoated with NSF approved sound deadening material. Stainless steel channel cross-members shall be welded to the perimeter stainless steel "U" channel perimeter support frame. Top of table shall be fitted with an all welded collar adaptor less hycar safety baffle. Collar adaptor shall be welded into tabletop to allow passage of refuse through tabletop refuse can below.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Scrapping table shall be mounted on 1½" O.D. x 16-gauge stainless steel legs with minimum 1" O.D. stainless steel welded cross-members on three sides. Legs shall be fastened to table top by means of welded stainless steel sanitary gussets. All welds are to be buffed and polished to a #4 finish. Scrapping table shall be constructed in full compliance with NSF requirements. Table shall be provided with 5" diameter lock and NSF listed polyolefin hand tread casters.

Made in the USA

Brand: Custom fabrications by Best Way or functional equal

CATEGORY 4 OVEN AND HOLDING (Item Codes V-1 through V-11)

V-1 Convection Oven – Single, Roll-In Style (Electric)

Dimensions: 38¼"W x 36¾"L and shall be constructed in accordance with the following specifications:

Standard Exterior Finish: Shall consist of #430 stainless steel front, #3 finish and a dull heat resistant black enamel finish on the top, sides and back of oven.

Control Panel: Shall be of stainless steel with independent controls. Control panel shall be completely removable for servicing.

Standard Baking Compartment Interior: Including baffle which shall be of steel. Dimension 29"W x 20"H x 28¼"D to front of baffle.

Insulation: Top back and sides shall be insulated with 1" thick, high temperature mineral fiber sheet.

Doors and Handles: A single handle mounted on each door to operate each door individually.

Tracks: Shall consist of stainless steel formed guides mounted on the liner bottom.

Docking & Locking Assembly: To be mounted on oven base to facilitate alignment for docking and locking of transport cart.

Venting: Oven baking chamber shall be continuously vented to oven exterior.

Thermostats: Each section shall be equipped with an electric, direct acting thermostat which shall have a snap action mechanism and integral off-on switch. Range shall be 200°F (93°C) to 500°F (260°C).

Timer: 60-minute mechanical timer with bell.

Electrical Components: Each oven shall be equipped with 3 tubular heaters (208 or 220-240 VAC) 1 or 3 phase with a combined heater rating of 11 K.W.H. Each oven shall have a ¼ HP blower motor with automatic thermal overload protection. Blower and heating elements shall be interconnected for simultaneous operation. Two panel mount fuse holders, Oven ready indicating light, blower switch, cool down switch to operate blower with doors open and interlock. Switch shall automatically shut off blower upon door opening.

Listings: Ovens shall be listed by UL and NSF.

Each Convection Oven shall be provided with the following optional features:

- 7" legs, solid doors in lieu of doors with windows
- Docking and locking assembly
- Two special transport carts for each oven specified
- Two Roll-in basket dollies for each oven cart specified
- Porcelain finish for oven interiors

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Each basket dolly shall be provided with 14 wire baskets. Baskets shall be constructed of nickel chrome plated cold rolled steel wire. Basket top and bottom frame to be ¼" diameter cold rolled steel. Cross wires of #11 gauge cold rolled steel shall be welded to form a 2" grid pattern and corner V s for extra strength. The entire basket assembly shall be made of nickel chrome plated. Basket shall measure 13¾" x 25¾" x 2¾".

Quantity Baskets Required: 28 per oven.

Made in the USA

Brand: Blodgett or functional equivalent.

V-2 Convection Oven – Double, Roll-In Style (Electric)

Dimensions: 38¾"W x 36¾"L and shall be constructed in accordance with the following specifications:

Standard Exterior Finish: Shall consist of #430 stainless steel front, #3 finish and a dull heat resistant black enamel finish on the top, sides and back of oven.

Control Panel: Shall be of stainless steel with independent controls. Control panel shall be completely removable for servicing.

Standard Baking Compartment Interior: Including baffle to be of steel. Dimension 29"W x 20"H x 28¾"D to front of baffle.

Insulation: Top, back and sides shall be insulated with 1" thick, high temperature mineral fiber sheet.

Doors and Handles: A single handle mounted on each door to operate each door individually.

Tracks: Shall consist of stainless steel formed guides mounted on the liner bottom.

Docking & Locking Assembly: Mounted on oven base to facilitate alignment for docking and locking of transport cart.

Venting: Oven baking chamber shall be continuously vented to oven exterior.

Thermostats: Each section shall be equipped with an electric, direct acting thermostat which shall have a snap action mechanism and integral off-on switch. Range shall be 200°F (93°C) to 500°F (260°C).

Timer: 60-minute mechanical timer with bell.

Electrical Components: Each oven shall be equipped with 3 tubular heaters (208 or 220-240 VAC) 1 or 3 phase with a combined heater rating of 11 K.W.H. Each oven shall have a ½ HP blower motor with automatic thermal overload protection. Blower and heating elements are interconnected for simultaneous operation. Two panel mount fuse holders, oven ready indicating light, blower switch, cool down switch to operate blower with doors open and interlock. Switch shall automatically shut off blower upon door opening.

Listings: Ovens shall be listed by UL and NSF. Bidder shall verify and confirm electrical requirements.

Each Convection Oven Shall Be Provided With The Following Optional Features:

- 6" legs, solid doors in lieu of doors with windows
- Docking and locking assembly
- Two special transport carts for each oven specified
- Two Roll-in basket dollies for each oven cart specified

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

- Porcelain finish for oven interiors

Baskets: Each basket dolly shall be provided with 14 wire baskets. Baskets shall be constructed of nickel chrome plated cold rolled steel wire. Basket top and bottom frame to be ¼" diameter cold rolled steel. Cross wires of #11 gauge cold rolled steel shall be welded to form a 2" grid pattern and corner V s for extra strength. The entire basket assembly is then to be nickel chrome plated. Basket shall measure 13¾" x 25¾" x 2¾".

Total Quantity Baskets Required: 56 baskets per oven.

Made in the USA

Brand: Blodgett or functional equivalent.

V-3 Electric, Double Deck, Convection Oven, Solid State Thermostat

Exterior Dimensions: 40"W x 70"H x 42¼"D

Specifications:

- Each oven to be heated by solid sheath elements rated at 12.5 KW.
- Elements are located behind both of the perforated side walls and the fan circulates the hot air across these heating elements for increased efficiencies.
- Two speed fans with ½ HP motor are standard.
- Solid state thermostat operates in a temperature range between 150°F to 500°F. A 60-minute timer with buzzer and indicating lights for "on" and "heat". Includes an oven cool down switch for rapid cooling.
- Removable fuses for servicing located on front control panel for each oven.
- Usable oven interior dimensions are 29¼"W x 22½"D x 20"H.

Performance: Must meet or exceed heavy load potato test results of 92.2 lbs/hr and 71% efficient.

Construction and Finish:

- Oven doors operate independently with no chains or pulleys.
- Doors can be opened together and the left door has a 180 degree door swing
- Opening the right door deactivates the elements and fan
- Stainless steel door gaskets are standard
- Oven interior is porcelain coated steel on both sides prior to assembly
- Oven includes five nickel plated racks and two 11 position rack guides per oven
- Exterior finish is stainless steel front, doors, sides and top
- On 8" stainless steel legs

Utilities:

- Electrical requirements (208/1) (208/3) (240/1) (240/3) 60 Hz
- Ovens supplied with internal wiring for single point electrical connections shall be field wired
- Ovens shall be UL and NSF listed

Warranty:

- Two years parts and labor
- 120 day money back satisfaction guarantee
- Equipment demonstration by Manufacturer's Representative available upon request

Options and accessories:

- Solid Doors in lieu of glass windows
- Casters, 8", front swivel and locking

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

- Stainless steel oven drip pans in each deck

Made in the USA

Brand: Vulcan Hart or functional equivalent.

V-4 Double Deck, Deep Depth Gas Convection Oven, Solid State Thermostat

Exterior Dimensions: 40" (W) x 75 (H) x 46 1/4" (D)

Specifications:

- Direct fired by a 44,000 BTU/HR burner.
- Electronic ignition and two speed fan with ½ HP motor are standard.
- Convection oven design that delivers heated air via a tube located directly in front of the fan back into the oven cavity where it is circulated by the fan.
- Solid state thermostat operates in a temperature range between 150°F and 500°F. A 60-minute timer with buzzer and indicating lights for "on" and "heat". Includes an oven cool down switch for rapid cooling.
- Switches for fan speed, oven cool down and oven light are on front panel.
- Easily accessible main gas shut off valve for servicing located on front control panel.
- Usable oven interior dimensions are 29" (W) x 26 1/8" (D) x 20" (H).

Performance: Must meet or exceed heavy load potato test results of 80.4 lbs/hr and 46.3% efficient.

Construction and Finish:

- Oven doors operate independently with no chains or pulleys. Doors can be opened together and shall have a 180 degree door swing.
- Opening the right door deactivates the burner and fan.
- Stainless steel door gaskets are standard.
- Oven interior is porcelain coated steel on both sides prior to assembly.
- Oven includes five nickel plated racks and two 11 position rack guides per oven.
- Exterior finish is stainless steel front, doors, sides and top.
- On 8" stainless steel legs.

Utilities:

- 88,000 BTU/hr input supplied through a single point ¾" connection manifold and with a gas pressure regulator.
- Two cord sets shall be supplied for 115/60/1 service with each drawing 9 Amps.
- Ovens shall be AGA design certified and NSF listed.

Warranty:

- Two years parts and labor.
- 120 day money back satisfaction guarantee.
- Equipment demonstration by Manufacturer's Representative available upon request.

Options and accessories:

- Solid Doors in lieu of glass windows
- Casters, 8", front swivel and locking
- Stainless steel oven drip pans in each deck
- ¾" x 4' AGA approved gas hose with quick disconnect and restraining device.

Made in the USA

Brand: Vulcan Hart or functional equivalent.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

V-5 Convection Oven-Double, Roll-In Style (Gas)

Dimensions: 38¼"W x 42¾"D x 70½"H and shall be constructed in accordance with the following specifications:

Standard Exterior Finish: Shall consist of #430 stainless steel front, #3 finish and a dull heat resistant black enamel finish on the top, sides and back oven.

Control Panel: Shall be of stainless steel with independent controls. Control panel shall be completely removable for servicing.

Standard Baking Compartment Interior: Including baffle which shall be of steel. Dimensions 29"W x 20"H x 28¼"D to front of baffle.

Insulation: Top, back and sides shall be insulated with 1" thick, high temperature mineral fiber sheet.

Doors and Handles: A single handle mounted on each door to operate each door individually.

Tracks: Shall consist of stainless steel formed guides mounted on the liner bottom.

Docking and Locking Assembly: Shall be mounted on oven base to facilitate alignment for docking and locking of transport cart.

Venting: Oven baking chamber shall be continuously vented to oven exterior.

Thermostats: Each section shall be equipped with an electric, direct acting thermostat which shall have a snap action mechanism and integral off-on switch. Range shall be 200°F (93°C) to 500°F (260°C).

Timer: 60-minute mechanical timer with bell.

Burners and Air Mixers: Each section shall have two easily removable dual tube burners with a rated total input of 85,000 BTU per hour. Air mixers shall have adjustable air shutters. Oven shall be furnished with pressure regulator and manual gas service shut-off valve located in the front control area for easy serviceability.

Electrical Components: Each section shall have a ½ HP blower motor with automatic thermal overload protection. Blower and heating elements shall be interconnected for simultaneous operation. Unit shall contain two panel mount fuse holders, oven ready indicating light, blower switch, cool down switch to operate blower with doors open and interlock. Switch shall automatically shut off blower upon door opening. Each section shall be wired 115 VAC, single phase in accordance with the national electric code.

Listings: Ovens shall be listed UL and NSF.

Each Convection Oven Shall Be Provided With The Following Optional Features:

- 6" Stainless steel legs
- Solid doors in lieu of doors with windows
- Docking and locking assembly
- Two transport carts for each oven
- Four Roll-in-Basket dollies for each oven
- Porcelain finish for oven interiors.

Basket Requirement: Each basket dolly shall be provided with 14 wire baskets. Baskets shall be constructed of nickel chrome plated cold rolled steel wire. Basket top and bottom frame shall be 4" diameter cold rolled steel.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Cross wires of #1 gauge cold rolled steel shall be welded to form a 2" grid pattern and corner vs. for extra strength. The entire basket assembly shall be nickel chrome plated. Basket shall measure 13 $\frac{3}{8}$ " x 25 $\frac{7}{8}$ " x 2 $\frac{5}{8}$ ".

Total Quantity Baskets Required: 56 per oven

Made in the USA

Brand: Blodgett or functional equivalent.

V-6 Double Deck, Gas Convection Oven, Solid State Thermostat

Exterior Dimensions: 40"W x 70"H x 42 $\frac{1}{4}$ "D

Specifications:

- Direct fired by a 44,000 BTU/HR burner.
- Electronic ignition and two speed fan with $\frac{1}{2}$ HP motor are standard.
- Convection oven design that delivers heated air via a tube located directly in front of the fan back into the oven cavity where it is circulated by the fan.
- Solid state thermostat operates in a temperature range between 150°F and 500°F. A 60-minute timer with buzzer and indicating lights for "on" and "heat". Includes an oven cool down switch for rapid cooling.
- Switches for fan speed, oven cool down and oven light are on front panel.
- Easily accessible main gas shut off valve for servicing located on front control panel.
- Usable oven interior dimensions are 29"W x 22 $\frac{1}{2}$ "D x 20"H.

Performance: Must meet or exceed heavy load potato test results of 80.4 lbs/hr and 46.3% efficient.

Construction and Finish:

- Oven doors operate independently with no chains or pulleys. Doors can be opened together and have a 180 degree door swing.
- Opening the right door deactivates the burner and fan.
- Stainless steel door gaskets are standard.
- Oven interior is porcelain coated steel on both sides prior to assembly.
- Oven includes five nickel plated racks and two 11 position rack guides per oven.
- Exterior finish shall be stainless steel front, doors, sides and top.
- On 8" stainless steel legs.

Utilities:

- 88,000 BTU/hr input supplied through a single point $\frac{3}{4}$ " connection manifold and with a gas pressure regulator.
- Two cord sets are supplied for 115/60/1 service with each drawing 9 Amps.
- Ovens shall be AGA design certified and NSF listed.

Warranty:

- Two years parts and labor.
- 120-day money back satisfaction guarantee.
- Equipment demonstration by Manufacturer's Representative available upon request.

Options and accessories:

- Solid Doors in lieu of glass windows
- Casters, 8", front swivel and locking
- Stainless steel oven drip pans in each deck

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

- ¾" x 4' AGA approved gas hose with quick disconnect and restraining device.
Made in the USA

Brand: Vulcan Hart or functional equivalent.

V-7 Mobile Holding and Transport Cabinet, 15 Universal Pan Capacity, Institutional Series

Exterior Dimensions: 28¾"W x 33¾"D x 67"H

Specifications:

- Energy Star rated.
- Easily removable universal slides hold fifteen (15) 18" x 26" baking pans or thirty (30) 12" x 20" x 2½" hotel steam pans.
- Dutch doors.
- Four 5" swivel casters, front two with locking feature.

Controls:

1. Top mounted controls include a thermostat operating between 60°F and 190°F.
2. Provide unit with optional electronic temperature control with digital readout.
3. Controls are recessed with power "on" and heater "on" lights.

Construction and Finish:

- Unit constructed with 304 stainless steel, 20-gauge exterior and interior walls welded to the internal cabinet frame.
- Internal cabinet frame constructed out 1" tubular steel.
- All door hinges and hardware are screwed through both sides of steel frame tube for added strength.
- Heavy duty fibrous glass insulation is 1½" thick in cabinet sides and bottom and 2" thick in cabinet top.
- Double pan doors with insulation.
- Two 600 watt metal sheathed heating elements for a total of 1200 watt input.
- Removable interior humidifier trays to keep food moist.
- Durable push/pull handles mounted on both sides of cabinet.
- Chrome plated door latches.
- Full perimeter high impact, non-marring bumpers provide maximum protection.
- Replaceable silicone door gaskets are mounted on the cabinet body to reduce chance of tearing.
- Heavy duty casters with 10 gauge plates welded directly to the bottom cabinet frame.

Utilities:

- Furnished with 6' power cord and NEMA 5/15 plug for 120/60/1 service drawing 10 Amps.
- Cabinets are U.L. and N.S.F. listed.

Warranty:

- Lifetime warranty on heating elements.
- Two year parts, labor and travel time warranty.
- 120-day money back satisfaction guarantee.

Options and accessories:

- Cord wrap

Made in the USA

Brand: Vulcan Hart or functional equivalent.

V-8 Combo Oven, Electric, Half Size

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Unit shall be electrically heated and have a pan capacity of seven (7) 13" x 18" x 1" half size sheet pans and six (6) 12" x 20" x 2½" steam table pans. Unit shall measure 41.04 inches long, 34.50 inches wide and 35.13 inches high. Combo oven-steamer shall have simple to operate electronic programmable controls for Hot Air, Convection Steam and Combination cooking modes. Other cooking modes shall be Cook & Hold, "Delta T" slow cooking and "Advanced Closed System" with crisp and tasty de-moisturizing feature. Unit shall have a stainless steel interior and exterior. Unit shall also have multiple stage programs, stored recipe library, multiple core temperature probe and one step recipe start buttons. Combo oven-steamer shall include the following standard features:

- Efficient heating system saves energy and provides fast heat up times
- Fully insulated cooking compartment for maximum energy savings
- Polished cooking compartment with coved corners for easy cleaning
- Three (3) 12"x20" wire shelves
- Hinged fan guard and hinged removable pan racks
- Two (2) speed auto reversing convection fan for even heat distribution
- Space saving, easy to close "Disappearing Door"
- Door latch with safety vent position and wear-free door switch
- Vented, double glass door with integrated door stop and self-draining condensate drip pan
- Easy to change, press-fit door seal
- Oven light with shock resistant safety glass
- Multipoint core temperature probe
- Easy to use electronic controls for all operational functions
- Self-diagnostic system with full text message display
- Easy to understand menu icons with bright graphics display
- User friendly selector dial
- Exclusive "Smart Key" for selecting option settings
- Digital controls for temperature, time and core probe settings
- Eight (8) "Press & Go" one step, recipe start buttons
- Cook book library for up to 250 stored recipe programs, each recipe capable of 20 steps
- RS 232 connection for controlling one unit with a PC (personal computer)
- Memory module automatically saves unit settings and recipes
- Manual program override feature for operational settings
- Smooth action hand shower for compartment cleaning
- Injection system for steam

Unit shall have a total connected electrical load of 9.9 KW at 208/60/3 phase service and include the following:

- Convo Clean auto compartment washing system
- Two (2) part #CPSB2 pressure spray bottles
- Three (3) French fry frying baskets
- Two (2) cases Convo Clean cleaning solution
- Two (2) cases Convo Care concentrate
- Four (4) Kleensteam II water filters
- Stacking Kit with casters

Agency Approvals: Unit shall meet the requirements of UL and NSF and shall bear their seals of approval.

Brand: Cleveland Range or functional equivalent.

V-9 Combo Oven, Gas, Half Size

Unit shall be gas fired and have a capacity of seven (7) 13"x18" half size sheet pans of six (6) 12" x 20" x 2½" steam table pans. Unit shall measure 41.04 inches long, 34.50 inches wide and 35.13 inches high.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

The Combination convection oven/steamer shall have simple to operate electronic programmable controls for hot air, convection steam and Combination cooking modes. Other cooking modes shall be Cook & Hold, "Delta T" slow cooking and Advanced Closed System with crisp and tasty de-moisturizing feature. Unit shall have multiple stage programs, stored recipe library, multiple core temperature probe, one-step recipe start buttons. Combo oven-steamer shall include the following standard features:

- Unit to have stainless steel ("S/S") interior and exterior
- Efficient heating system saves energy and provides fast heat up times
- Fully insulated cooking compartment for maximum energy savings
- Polished cooking compartment with coved corners for easy cleaning
- Three (3) 12" x 20" wire shelves
- Hinged fan guard and hinged removable pan racks
- Two (2) speed auto reversing convection fan for even heat distribution
- Space saving, easy to close "Disappearing Door"
- Door latch with safety vent position and wear-free door switch
- Vented, double glass door with integrated door stop and self draining condensate drip pan
- Easy to change, press-fit door seal
- Oven light with shock resistant safety glass
- Multipoint core temperature probe
- Easy to use electronic controls for all operational functions
- Self-diagnostic system with full text message display
- Easy to understand menu icons with bright graphics display
- User friendly selector dial
- Exclusive "Smart Key" for selecting option settings
- Digital controls for temperature, time and core probe settings
- Eight (8) "Press & Go" one step, recipe start buttons
- Cook book library for up to 250 stored recipe programs, each recipe capable of twenty (20) steps
- RS 232 connection for controlling one unit with a PC (personal computer)
- Memory module automatically saves unit settings and recipes
- Manual program override feature for operational settings
- Smooth action hand shower for compartment cleaning
- Injection system for steam

Unit requires a 45,400 BTU gas input and a 120/60/1 phase, 4.9 amp electrical connection. Combo oven-steamer shall include the following optional features:

- Convo Clean auto compartment washing system
- Two (2) part #CPSB2 pressure spray bottles
- Three (3) French fry frying baskets
- Two (2) cases Convo Clean cleaning solution
- Two (2) cases Convo Care concentrate
- Four (4) Kleensteam II water filters
- Stacking Kit with Casters

Agency Approvals: Unit shall meet the requirements of UL and NSF and shall bear their seals of approval.

Brand: Cleveland Range or functional equivalent.

V-10 Combo Oven, Electric, Half Size with Steam Generator

Unit shall be electrically heated and have a pan capacity of seven (7) 13" x 18" x 1" half size sheet pans and six (6) 12" x 20" x 2½" steam table pans. Unit shall measure 41.04 inches long, 34.50 inches wide and 35.13 inches high. Combo oven-steamer shall have simple to operate electronic programmable controls for Hot Air, Convection Steam and Combination cooking modes. Other cooking modes to be Cook & Hold, "Delta T" slow cooking and "Advanced Closed System" with crisp and tasty de-moisturizing

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

feature. Unit shall have a stainless steel interior and exterior. Unit shall also have multiple stage programs, stored recipe library, multiple core temperature probe and one step recipe start buttons. Combo oven-steamer shall include the following standard features:

- Efficient heating system saves energy and provides fast heat up times
- Fully insulated cooking compartment for maximum energy savings
- Polished cooking compartment with coved corners for easy cleaning
- Three (3) 12"x20" wire shelves
- Hinged fan guard and hinged removable pan racks
- Two (2) speed auto reversing convection fan for even heat distribution
- Space saving, easy to close "Disappearing Door"
- Door latch with safety vent position and wear-free door switch
- Vented, double glass door with integrated door stop and self draining condensate drip pan
- Easy to change, press-fit door seal
- Oven light with shock resistant safety glass
- Multipoint core temperature probe
- Easy to use electronic controls for all operational functions
- Self-diagnostic system with full text message display
- Easy to understand menu icons with bright graphics display
- User friendly selector dial
- Exclusive "Smart Key" for selecting option settings
- Digital controls for temperature, time and core probe settings
- Eight (8) "Press & Go" one step, recipe start buttons
- Cook book library for up to 250 stored recipe programs, each recipe capable of 20 steps
- RS 232 connection for controlling one unit with a PC (personal computer)
- Memory module automatically saves unit settings and recipes
- Manual program override feature for operational settings
- Smooth action hand shower for compartment cleaning

Electric Steam Generator has built-in automatic rinse system, automatic fill and water level control and automatic generator drain.

Unit requires a 9.9 KW circuit at 208/60/3 phase and shall be provided with the following optional features:

- Convo Clean auto compartment washing system
- Two (2) part #CPSB2 pressure spray bottles
- Three (3) French fry frying baskets
- Two (2) cases Convo Clean cleaning solution
- Two (2) cases Convo Care concentrate
- Two (2) cases "Dissolve" generator descaling solution
- Four (4) Kleensteam II water filters
- Stacking Kit with Casters

Agency Approvals: Unit shall meet the requirements of U.L. and N.S.F and shall bear their seals of approval.

Brand: Cleveland Range or functional equivalent.

V-11 Combo Oven, Gas, Half Size with Steam Generator

Unit shall be electrically heated and have a pan capacity of seven (7) 13" x 18" x 1" half size sheet pans and six (6) 12" x 20" x 2½" steam table pans. Unit shall measure 41.04 inches long, 34.50 inches wide and 35.13 inches high. Combo oven-steamer shall have simple to operate electronic programmable controls for Hot Air, Convection Steam and Combination cooking modes. Other cooking modes shall be Cook & Hold, "Delta T" slow cooking and "Advanced Closed System" with crisp and tasty de-moisturizing

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

feature. Unit shall have a stainless steel interior and exterior. Unit shall also have multiple stage programs, stored recipe library, multiple core temperature probe and one step recipe start buttons. Combo oven-steamer shall include the following standard features:

- High efficiency, power burner heating system for hot air and steam generator saves energy and provides fast heat up times
- Fully insulated steam generator and cooking compartment for maximum energy savings
- Polished cooking compartment with coved corners for easy cleaning
- Three (3) 12" x 20" wire shelves
- Hinged fan guard and hinged removable pan racks
- Two (2) speed auto reversing convection fan for even heat distribution
- Space saving, easy to close "Disappearing Door"
- Door latch with safety vent position and wear-free door switch
- Vented, double glass door with integrated door stop and self draining condensate drip pan
- Easy to change, press-fit door seal
- Oven light with shock resistant safety glass
- Multipoint core temperature probe
- Easy to use electronic controls for all operational functions
- Self-diagnostic system with full text message display
- Easy to understand menu icons with bright graphics display
- User friendly selector dial
- Exclusive "Smart Key" for selecting option settings
- Digital controls for temperature, time and core probe settings
- Eight (8) "Press & Go" one step, recipe start buttons
- Cook book library for up to 250 stored recipe programs, each recipe capable of 20 steps
- RS 232 connection for controlling one unit with a PC (personal computer)
- Memory module automatically saves unit settings and recipes
- Manual program override feature for operational settings
- Smooth action hand shower for compartment cleaning

Gas Fired Steam Generator:

- Quiet, high efficiency, power burner heating system
- Built-in automatic rinse system
- Automatic fill and water level control
- Automatic generator drain

Unit requires a 45,400 BTU gas input and a 120/60/1 phase, 11.7 amp receptacle and shall include the following optional features:

- Convo Clean auto compartment washing system
- Two (2) part #CPSB2 pressure spray bottles
- Three (3) French fry frying baskets
- Two (2) cases Convo Clean cleaning solution
- Two (2) cases Convo Care concentrate
- Two (2) cases "Dissolve" generator descaling solution
- Four (4) Kleensteam II water filters
- Stacking Kit with Casters

Agency Approvals: Unit shall meet the requirements of UL and NSF and shall bear their seals of approval.

Brand: Cleveland Range or functional equivalent.

CATEGORY 5 – STEAMERS (Item Codes S-1 through S-8)

S-1 Double Stack Compartment Steamer with Stand and Pans

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Double-stack, electric heated, pressure-less inverted flow convection fan steamer, with stand and pans. Outside dimensions shall be 27" wide, 65.74" high, and 26" deep. The cooking chamber shall be 13 3/4" wide, 18" high, 21" deep. Unit shall have cook and variable temperature holding capability.

The unit shall be double wall construction and insulated between the cooking compartment and exterior walls. The inner and exterior walls shall be 14-gauge stainless steel with continuously welded corners. The cooking compartment door shall be double panel insulated construction. Both inner door and outer door shall be 14-gauge stainless steel. Unit shall have two 8000 watt heater elements, one per compartment. Unit shall have inverted flow convection fan technology. No probes or sensors in the cooking compartment or water reservoir.

Timer: Timer shall be mechanical style and shall have un-timed cooking and constant hold settings. Thermostat shall have temperature settings from 100°F through 212°F. "Add water" indicator shall be included to notify if water runs low. Heat indicator off shall be included to notify operator that steamer is to set temperature.

Warranty: Full two years parts and labor with free lifetime technical support, with an option for up to ten years.

Agency Approvals: Steamer shall have UL and NSF approval.

Utilities: 208volt / 240 single-phase, 30 Amp required per compartment of steamer. Each compartment shall be provided with 6' long cord with L6-30P plug.

Made in the USA

Brand: Intek or functional equivalent.

S-2 Pans, Perforated – Full/Half Size

NSF full and half size perforated pans shall be in accordance with the following general specifications: Constructed of 304, 18-8 stainless steel to meet industry standards for strength and corrosion resistance. Smooth continuous flange is required. All pans shall be 22-gauge and holes shall be 1/4" in diameter.

Full Size

CAPACITY	DIMENSIONS (IN.)	QTY REQUIRED	POLARWARE PART#
7 1/2QT	20 3/4 X 12 3/4 X 2 1/2	12	P20122
13 1/4 QT	20 3/4 X 12 3/4 X 4	8	P20124
20 3/4QT	20 3/4 X 12 3/4 X 6	6	P20126

Half Size

CAPACITY	DIMENSIONS (IN.)	QTY REQUIRED	POLARWARE PART#
3 1/2QT	12 3/4 X 10 3/8 X 2 1/3	12	P12102
6 1/4 QT	12 3/4 X 10 3/8 X 4	8	P12104
9 5/8QT	12 3/4 X 10 3/8 X 6	6	P12106

Made in the USA

Brand: Polarware or functional equivalent.

S-3 Single-Compartment Steamer with Stand and Pans

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

208 volt/240 volt three phase, 30 A. required per compartment or steamer. Single-stack, electric heated pressure less inverted flow convection fan steamer. Outside dimensions shall be 27"W x 62"H x 26"D. The cooking chamber shall be 13¾"W x 18"H x 21"D. Unit shall have cook and variable temperature holding capability.

The unit shall be double wall construction and insulated between the cooking compartment and exterior walls. The inner and exterior walls shall be 14-gauge stainless steel with continuously welded corners.

The cooking compartment door shall be double panel insulated construction. Both inner door and outer door shall be 14-gauge stainless steel. Unit shall have 8000 W heater element. Unit shall have inverted flow convection fan technology. No probes or sensors in the cooking compartment or water reservoir. Each compartment shall be include a 6' long cord with L6-30P plug.

Timer: Timer shall be mechanical style and shall have un-timed cooking and constant hold settings. Thermostat shall have temperature settings from 100°F through 212°F. "Add water" indicator shall be included to notify if water runs low. Heat indicator off shall be included to notify operator that steamer is to set temperature.

Warranty: Full two years parts and labor with free lifetime technical support, with an option for up to ten years.

Agency Approvals: Steamer shall have UL and NSF approval

Made in the USA

Brand: Intek or functional equivalent.

S-4 Pans, Perforated – Full/Half Size

NSF full and half size perforated pans shall be in accordance with the following general specifications: Constructed of 304, 18-8 stainless steel to meet industry standards for strength and corrosion resistance. Smooth continuous flange is required. All pans shall be 22-gauge and holes shall be ¼" in diameter.

Full Size

CAPACITY	DIMENSIONS (IN.)	QTY REQUIRED	POLARWARE PART#
7 ½QT	20 ¾X 12 ¾ X 2 ½	6	P20122
13 ½ QT	20 ¾ X 12 ¾ X 4	4	P20124
20 ¾QT	20 ¾ X 12 ¾ X 6	3	P20126

Half Size

CAPACITY	DIMENSIONS (IN.)	QTY REQUIRED	POLARWARE PART#
3 ½QT	12 ¾ X 10 ¾ X 2 ½	6	P12102
6 ¼ QT	12 ¾ X 10 ¾ X 4	4	P12104
9 ¾QT	12 ¾ X 10 ¾ X 6	3	P12106

Made in the USA

Brand: Polarware or functional equivalent.

S-5 Braising Pan, Tilting (Gas Heated)

Slim line open leg, gas heated, electric tilting braising pan. Braising pan unit shall measure 51½"L x 39¾"W and have a capacity of forty (40) gallons. Unit shall be built in accordance with the following construction specifications:

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Construction: The pan body shall be of 18.8 type 304 stainless steel, solid one-piece welded heavy-duty construction with 10" pan depth. All exposed surfaces shall be of stainless steel.

The cooking surface shall be made of heavy 5/8" thick stainless steel and integrally bonded clad plate heated by the specially designed welded heat transfer fins, heated by the gas burner/combustion chamber.

Controls and tilt switch shall be housed in stainless steel housing mounted on right side of the pan body. Unit shall come standard with faucet bracket.

Finish: Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be finished to a bright semi-deluxe finish to maximize ease of cleaning.

Sanitation: Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed and approved. Unit shall be design certified by CSA International.

Electric Tilt Assembly: The unit shall have a switch operated smooth action electric tilting mechanism which provides precise control during pouring (dumping) of pan contents and a manual tilt override as backup. A powerful reversing DC motor is activated by a three (3) position control switch. Unit shall have an easy access manual override. Pan body shall tilt past vertical to assist cleaning.

Vented Cover: A heavy gauge, fully adjustable one piece cover is standard with torsion bar type counterbalance designed to maintain selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

Controls: Unit operating controls shall include console mounted ON power switch, ON power indicator light, temperature control, HEAT indicator light and motor tilt switch.

Performance/Features: Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically controlled for automatic shut-off when desired temperature is reached and automatic power ON when temperature falls below desired setting. Braising pan shall have a minimum firing rate of 144,000 BTU/hr and include the standard electronic intermittent pilot ignition system.

Installation: Unit requires 1/2" NPT gas connection and single 115 volt, single phase, 60HZ, 5 AMP electrical connections.

Origin of Manufacture: Braising pan shall be made in the United States.

Provide the Following Options with the Unit

- One (1) Steamer Insert
- One (1) Double pantry fill faucet with swing spout
- One (1) Spray hose part
- One (1) 2" Tangent draw off valve with strainer
- Pull our drain pan.

Made in the USA

Brand: Groen or functional equivalent.

S-6 Braising Pan, Tilting (Gas Heated)

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Slim line open leg, gas heated, electric tilting braising pan. Braising pan unit shall measure 41.9" L x 39.75" W and have a capacity of 30 gallons. Unit shall be built in accordance with the following construction specifications:

Construction: The pan body shall be of 18.8 type 304 stainless steel, solid one-piece welded heavy-duty construction with a 10" depth. All exposed surfaces shall be of stainless steel. Legs and support frame shall be rounded stainless steel tubing. The cooking surface shall be made of heavy 5/8" thick stainless steel and integrally bonded clad plate with welded heat transfer fins heated by the gas burner/combustion chamber. Controls and tilt switch shall be housed in stainless steel housing mounted on right side of the pan body. Unit shall come standard with faucet bracket.

Finish: Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be finished to a high buff bright semi-deluxe finish for maximum ease of cleaning.

Sanitation: Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed and approved. Unit shall be design certified by CSA International.

Electric Tilt Assembly: The unit shall have a switch operated smooth action electric tilting mechanism which provides precise control during pouring (dumping) of pan contents and a manual tilt override as backup. A powerful reversing DC motor is activated by a three (3) position control switch. Unit shall have an easy access manual override capability. Pan body shall tilt past vertical for cleaning.

Vented Cover: A heavy gauge, fully adjustable one piece cover is standard with torsion bar type counterbalance designed to maintain selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

Controls: Operating controls include console mounted ON power switch, ON power indicator light, HEAT indicator light, temperature control and motor tilt switch.

Performance/Features: Braising Pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically controlled for automatic shut off when desired temperature is reached and automatic power ON when temperature falls below desired setting. Unit shall have a firing rate of 104,000 BTU/hr and include the standard electronic intermittent pilot ignition system.

Installation: Unit requires 1/2" NPT gas connection and single 115 volt, single phase, 60HZ, 5 AMP electrical connections.

Origin of Manufacture: Braising pan shall be made in the United States.

Provide the Following Options with the Unit:

- One (1) Steamer Insert
- One (1) double pantry fill faucet with swing spout
- One (1) Spray hose part
- One (1) - 2" Tangent draw off with strainer
-

Made in the USA

Brand: Groen or functional equivalent.

S-7 Stainless Steel Electric Pan, Tilting Braising Pan – 30 Gallon Capacity

Dimensions: 30 Gallon: 41.9" left to right 39.75" front to back, 37" rim height

Construction: The pan body shall be of 18.8 type 304 stainless steel, solid one-piece welded heavy-duty construction 10" pan depth standard. All exposed surfaces shall be of stainless steel.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Finish: Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be finished in a bright high buff finish for ease in cleaning. Cooking surface shall be heavy 5/8" thick stainless steel clad plate, fitted with clamped on flat bar heating elements ensuring efficient heat transfer over entire cooking surface. Controls and tilt mechanism shall be mounted in stainless steel housing. Unit shall come standard with faucet bracket.

Sanitation: Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed and approved.

Electric Tilt Assembly: The unit shall have a switch operated smooth action electric tilting mechanism which provides precise control during pouring (dumping) of pan contents and a manual tilt override as backup. A powerful DC motor is activated by a three (3) position control switch. Pan body shall tilt past vertical to assist cleaning.

Vented Cover: A heavy gauge, fully adjustable one (1) piece cover is standard with torsion bar type counterbalance designed to maintain selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

Controls: Operating controls include console mounted ON power switch, ON power indicator light, HEAT indicator light, temperature control and motor tilt switch.

Performance/Features: Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically controlled for automatic shut off when desired temperature is reached and temperature falls below desired setting. Braising pan shall have High Limit thermostat as safety feature.

Provide the Following Options with the Unit:

- One (1) Steamer Insert
- One (1) double pantry fill faucet with swing spout
- One (1) Spray hose part
- One (1) - 2" Tangent draw off with strainer

Agency Approvals: Unit shall be CSA International Design Certified and NSF Listed

Made in the USA

Brand: Groen or functional equivalent.

S-8 Stainless Steel Electric Pan, Tilting Braising Pan – 40 Gallon Capacity

Dimensions: 40 Gallon: 51.4" left to right 39.75" front to back, 37" rim height

Construction: The pan body shall be of 18.8 type 304 stainless steel, solid one-piece welded heavy-duty construction 10" pan depth standard. All exposed surfaces shall be of stainless steel.

Finish: Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be finished in a bright high buff finish for ease in cleaning. Cooking surface shall be heavy 5/8" thick stainless steel clad plate, fitted with clamped on flat bar heating elements ensuring efficient heat transfer over entire cooking surface. Controls and tilt mechanism shall be mounted in stainless steel housing. Unit shall come standard with faucet bracket.

Sanitation: Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed and approved.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Electric Tilt Assembly: The unit shall have a switch operated smooth action electric tilting mechanism which provides precise control during pouring (dumping) of pan contents and a manual tilt override as backup. A powerful DC motor is activated by a 3 position control switch. Pan body shall tilt past vertical to assist cleaning.

Vented Cover: A heavy gauge, fully adjustable one piece cover is standard with torsion bar type counterbalance designed to maintain selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

Controls: Operating controls include console mounted ON power switch, ON power indicator light, HEAT indicator light, temperature control and motor tilt switch.

Performance/Features: Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically controlled for automatic shut off when desired temperature is reached and temperature falls below desired setting. Braising pan shall have High Limit thermostat as safety feature.

Provide the Following Options with the Unit:

- One (1) Double Pantry Faucet
- Steamer Pan Insert
- 2" Tangent Draw-off and Spray hose
- Strainer for tangent draw off

Agency Approvals: Unit shall be CSA International Design Certified and NSF Listed

Made in the USA

Brand: Groen or functional equivalent.

CATEGORY 6 – SHELVING (Item Codes SU-1 through SU-27)

Wire Shelving with Antimicrobial Coating

General: The shelving system shall consist of open wire constructed shelves which are supported by vertical round posts. The shelving system shall carry the listing mark of NSF International (NSF), Ann Arbor, MI.

- **Posts:** The vertical support posts shall be 16-gauge, 1" outside diameter. The posts shall be ringed with grooves which are rolled into the posts at 1" increments. The grooves shall begin approximately 2 1/8" from the bottom end of the post and shall terminate approximately 5/8" from the top of the post. The grooves shall be numbered with numbers stamped into the posts at 2" increments. The number shall indicate the approximate shelf height from the floor of an assembled stationary unit. The top of the post shall be fitted with a closure cap. The bottom of the post shall be fitted for stem caster mobile applications, the bottom of the post shall be open to accept a stem caster equipped with a bumper.
- **Shelves:** The shelves shall be constructed by welding together the open wire shelf mat surface, the open wire corrugated reinforcing shelf supports on all four sides, the center open wire corrugated reinforcing truss shelf supports, when required, and the tapered openings or collars which are located in all four corners of the shelf. The bottom of the post shall be fitted with a cast foot and an adjustable domed head leveling belt for the stationary or dolly-mounted mobile applications. For stem caster mobile applications, the bottom of the post shall be open to accept a stem caster equipped with a bumper.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

- **Casters:** The shelving unit shall consist of four (4) heavy duty locking casters with a load rating per caster of 300 pounds.
- **Assembly—**The shelving system shall be assembled by attaching the tapered wedge and split sleeve assembly device to the post at the desired location. The tapered wedge and split sleeve shall fit around the post and create a fastening effect between the internal bead on the inside of the tapered wedge and split sleeves and the groove on the post. The posts with the attached tapered wedge and split sleeves shall be inserted into the tapered openings or collar at the corner of each shelf, securing it into position. To adjust the shelf, the corner release is lifted, the tapered wedge and split sleeve is relocated and the shelf is placed into the desired position.
- **Material—**The shelves and posts shall be constructed made of cold rolled steel with, baked on epoxy microban seal that is corrosion resistant.
-
- **Shelving Unit –** Each shelving unit must contain four (4) shelves, four (4) posts, four (4) cast foot and an adjustable domed heads, four (4) heavy duty polyurethane locking casters, four (4) top caps and twenty-four (24) tapered wedge and split sleeve assembly devices or quick release

SU-1: Shelving Unit One - Wire:

Shelves measuring 24" W X 48" L and shall be capable of supporting a load of 600 pounds. Posts shall measure approximately 6' H.

SU-2: Shelving Unit Two - Wire:

Shelves measuring 24" W X 54" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H.

SU-3: Shelving Unit Three - Wire:

Shelves measuring 24" W X 60" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6'H.

SU-4: Shelving Unit Four - Wire:

Shelves measuring 24" W X 72" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H.

SU-5: Shelving Unit Five - Wire:

Shelves measuring 18" W X 48" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H.

SU-6: Shelving Unit Six - Wire:

Shelves measuring 18" W X 54" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H.

SU-7: Shelving Unit Seven - Wire:

Shelves measuring 18" W X 60" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H.

SU-8: Shelving Unit Eight - Wire:

Shelves measuring 18" W X 72" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H.

Composite Shelving

The shelving system shall be made up of shelving posts and shelf traverses manufactured from green design composite of 82% fiberglass and 18% resin to ensure the units will never rust or corrode in any

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

commercial kitchen environment. Unit shall work in temperatures down to 36°F or warm environments up to 190°F.

Posts Kits: The vertical support posts shall be 6' high and manufactured from smooth polypropylene. Posts allow shelving to be adjusted at 4" increments. Adjustable feet shall be nylon material that will never rust and allow post to adjust for floor irregularities.

Shelves: Shelf plates shall be vented style and manufactured from polypropylene stock impregnated with silver ion and antibacterial additive embedded in the shelf plates. Shelf plates shall be removable without tools for ease of cleaning.

Shelving Unit: Each shelving unit shall contain four (4) shelves, two (2) post kits and four (4) premium casters to be added to mobile shelving units.

Shelving Add-On Kit: Each shelving add-on kit shall contain four (4) shelves and one (1) post.

SU-9: Shelving Unit Nine - Composite:

Shelves measuring 24" W X 48" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H.

Brand: Cambro or functional equivalent.

SU-10: Shelving Unit Ten - Composite:

Shelves measuring 24" W X 54" L and shall be m of supporting a load of 600 pounds. Posts shall measure approximately 6' H.

Brand: Cambro or functional equivalent.

SU-11: Shelving Unit Eleven Composite:

Shelves measuring 24" W X 60" L and shall be capable of supporting a load of 600 pounds. Posts shall measure approximately 6' H.

Brand: Cambro or functional equivalent.

SU-12: Shelving Unit Twelve - Composite:

Shelves measuring 18" W X 48" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H

Brand: Cambro or functional equivalent.

SU-13: Shelving Unit Thirteen - Composite:

Shelves measuring 18" W X 54" L and shall be capable of supporting a load of 600 pounds. Posts shall measure approximately 6' H.

Brand: Cambro or functional equivalent.

SU-14: Shelving Unit Fourteen Composite:

Shelves measuring 18" W X 60" L and shall be capable of supporting a load of 600 pounds. Posts shall measure approximately 6' H.

Brand: Cambro or functional equivalent.

SU-15: Shelving Unit Fifteen - Composite:

Shelves measuring 18" W X 48" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H and include four (4) premium casters.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Brand: Cambro or functional equivalent.

SU-16: Shelving Unit Sixteen - Composite:

Shelves measuring 18" W X 36" L and shall be capable of supporting a load of 600 pounds. Posts shall measure approximately 6' H and include four (4) premium casters.

Brand: Cambro or functional equivalent.

SU-17: Shelving Unit Seventeen - Composite:

Shelves measuring 21" W X 36" L and shall be capable of supporting a load of 600 pounds. Posts shall measure approximately 6' H and include four (4) premium casters.

Brand: Cambro Model or functional equivalent.

SU-18: Shelving Unit Eighteen - Composite:

Shelves measuring 21" W X 48" L and shall be capable of supporting a load of 800 pounds. Posts shall measure approximately 6' H and include four (4) premium casters.

Brand: Cambro or functional equivalent.

SU-19: Shelving Unit Nineteen - Composite:

Shelves measuring 24" W X 36" L and shall be capable of supporting a load of 600 pounds. Posts shall measure approximately 6' H and include four (4) premium casters.

Brand: Cambro or functional equivalent

SU-20: Shelving Unit Twenty - Composite:

Shelves measuring 24" W X 48" L and shall be capable of supporting a load of 600 pounds. Posts shall measure approximately 6' H and include four (4) premium casters.

Brand: Cambro or functional equivalent.

SU-21: Shelving Unit Twenty-One - Composite Add On Kit:

Shelves measuring 18" W X 48" L and shall be capable of supporting a load of 800 pounds – 4 shelves included. Post shall measure approximately 6' H – one (1) post included.

Brand: Cambro or functional equivalent.

SU-22: Shelving Unit Twenty-Two - Composite Add On Kit:

Shelves measuring 18" W X 54" L and shall be capable of supporting a load of 800 pounds – four (4) shelves included. Post shall measure approximately 6' H – one (1) post included.

Brand: Cambro or functional equivalent.

SU-23: Shelving Unit Twenty-Three - Composite Add On Kit:

Shelves measuring 18" W X 60" L and shall be capable of supporting a load of 800 pounds – four (4) shelves included. Post shall measure approximately 6' H – one (1) post included.

Brand: Cambro or functional equivalent.

SU-24: Shelving Unit Twenty-Four - Composite Add On Kit:

Shelves measuring 24" W X 48" L and must be capable of supporting a load of 800 pounds – four (4) shelves included. Post shall measure approximately 6' H – one (1) post included.

Brand: Cambro or functional equivalent.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

SU-25: Shelving Unit Twenty-Five - Composite Add On Kit:

Shelves measuring 24" W X 54" L and must be capable of supporting a load of 800 pounds – four (4) shelves included. Post shall measure approximately 6' H – one (1) post included.

Brand: Cambro or functional equivalent.

SU-26: Shelving Unit Twenty-Six - Composite Add On Kit:

Shelves measuring 24" W X 60" L and must be capable of supporting a load of 800 pounds – four (4) shelves included. Post shall measure approximately 6' H – one (1) post included.

Brand: Cambro or functional equivalent.

SU-27: Shelving Unit Twenty-Seven - Composite Add On Kit:

Shelves measuring 24" W X 72" L and must be capable of supporting a load of 800 pounds – four (4) shelves included. Post shall measure approximately 6' H – one (1) post included

Brand: Cambro or functional equivalent.

CATEGORY 7 – CULINARY EQUIPMENT (Item Codes CUL-1 through CUL-34)

CUL-1: Gas Charbroiler

Charbroiler 36" Radiant/Lava Rock, shipped set up for Natural Gas-includes kit with regulator for field conversion to Propane, 3/4" NPT gas inlet, 84,000 BTU, stainless & aluminized steel, fully welded, 3 manual control, burners placed every 12", features narrow and wide flip grill surfaces, angled adaptor bar allows food to be angled away from heat for slower cooking & to minimize flare-ups, heavy-duty gas valves, leg adjustment range 4"-5-1/2", stainless drip pan, cool to touch bull-nose design, 2-3/4" backsplash, 2-1/4" side splash, 19" cooking surface depth, 27"Lx36"Wx16"H, AGA, NSF, Imported Equipment Stand, 36"L x 24"W x 26"H, open base w/bottom shelf, stainless steel top, galvanized legs & under-shelf, Safe-T-Link Gas Connector Hose, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) 90° elbow, (1) street "EL"

CUL-2: Induction Range

Electric, Countertop Induction Range, 31 temperature settings from 150°-450°, 16 power levels, 150 minute timer, automatic empty pan safety shut off, stainless steel construction, easy-to-clean glass ceramic cook-top panel HOB surface, 5-1/2-ft. power cord with NEMA 6-15P, 120v/60/1-ph, 1800 watts, 15 amps, NSF, ETL & FCC approved

CUL-3: Bakers Top (Prep Work Table)

Bakers Table, 13/4" thick laminated maple top, 30" wide top, with splash at rear and both sides, 72" long, open base, w/2 ingredient bins, 3 drawers, centered, stainless legs and cross braces

CUL-4: Work Table

Work Table, s/s top, 30" wide top, without splash, 72" long, w/ s/s under-shelf and posts, 36" high, 16 gauge, type 300 stainless

CUL-5: Work Table (ADA compliant)

Work Table, s/s top, 30" wide top, without splash, 72" long, w/ s/s under-shelf and posts, 36" high, 16 gauge, type 300 stainless; Casters, 5" dia. swivel (2 w/locks)(set of 4)

CUL-6: Demo Table

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

Demo Table, 36" wide stainless steel top, without splash, 60" long, with adjustable under-shelf, s/s frame & shelf, w/24 x 48 tilting mirror, 16 gauge type 304 s/s legs with s/s bullet feet

CUL-7: Food Mixer

Bench top, 20-qt. capacity; 5-speed drive w/15 min. timer; painted finish; bowl guard w/ingredient chute; s/s bowl, beater, whip & dough hook, cord and plug; 1 HP. Mixer stand approximately 30" long x 24" wide x 20" high w/open base and adjustable under-shelf, s/s top, under-shelf and legs. Rounded corners; swivel casters w/locks.

CUL-8: Blender

Commercial grade; 64 ounce; high/low/off/pulse paddle switches; one piece removable jar pad; unbreakable polycarbonate container; 120V; 3.5 horsepower; NSF; CUL & UL listed. Three years warranty on motor and 2 years warranty on parts and labor.

CUL-9: Hand Mixer

Commercial Grade; heavy duty; 10" s/s removable whisk; variable speed motor; continuous ON feature; rubberized grip; 1HP; 120V; 750 W; 6.25 amps; ETL, NSF.

CUL-10: Hand Sink

Wall mount model; 24" x 22" x 24-1/2"; 16 gauge; 304 s/s construction; electronic eye faucet, marine edge on front & sides; soap dispenser; basket drain; skirt assembly and paper towel dispenser.

CUL-11: Heated Cabinet

Heated Cabinet, mobile, insulated, humi-temp heat system w/eye level controls, 10 pr universal tray slides 4.5" OC, for 18"x26", 14"x18", 12"x20" and Gastronorm 1/1, removable slides & uprights, 20-gauge stainless steel exterior with 22-gauge stainless steel interior construction, heavy duty push bars, full bumper, ENERGY STAR® 60(h) x 30.5(w) x 33.25(d) 120v/60/1-ph, 11.3 amps, 1350w, NEMA 5-15P, std 5" Caster standard: EZ Roll Heavy Duty Poly, 2-rigid, 2-swivel with brakes (set)

CUL-12: Food Slicer with Angle Feed

Medium Duty Manual Slicer, 12" diameter knife, top mounted sharpener, belt driven, ball bearing chute slide, anodized aluminum with seamless edges & radiused corners, permanently attached knife ring guard, knife cover interlock, 1/2 Hp, ETL, NSF, 115v/60/1, 3 amps 17(h) x 24(w) x 19.25(d)

CUL-13: Espresso/Cappuccino Machine

Commercial grade; semi-automatic; 3.9 liter boiler; 2.2 liter pour over tank; electronic automatic water level; built-in vibration pump; 110V/1600W; 15 amps.

CUL-14: Food Processor

2.5 quart, stainless steel "S" blade, polycarbonate bowl, pulse switch, vegetable prep attachment with internal injection, grating disc, sliding disc and julienne disc included.

CUL-15: Garbage Disposer

Approximately 12" diameter bowl; 6-5/8" diameter inlet with removable splash.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

CUL-16: Dish Cart

Poker Chip Dish Dolly; 26-5/8"Wx26-5/8"Dx31-15/16"H; adjustable, dish size 4-1/4" to 11-3/4", removable dividers and towers, 2 handled access, recessed handles, 5" diameter swivel casters with neoprene wheels (two with breaks), chip-resistant polymer shell with Microban antimicrobial protection, vinyl dust/water cover Dimensions: 31.94(h)x26.63(w)x26.63(d)

CUL-17: Pop Up Toaster w/Stand

Commercial (4) 1-1/4" wide self centering slots, individual toasting controls, 220 slices per hr. capacity, removable crumb tray, s/s construction, 1800w, 120v/60/1-ph; 6'cord w/NEMA 5-15 P. with stand.

CUL-18: Ice Cream Maker

6 qt. electric ice cream maker with a ratio of nickel to steel of 115/1.

CUL-19: Fruit Cutter

Cutter will be equipped with 6 wedge blade assembly; manufactured using precision s/s; NSF certified; equipped with rubber feet. Approximate dimensions are: 18" - 20"H; 8" - 9"L; 8" - 9" W. The unit should be manufactured to allow for easy cleaning; and the base should be sturdy.

CUL-20: Microwave

Commercial Microwave Oven, 1200 watts, medium volume, (2) magnetrons, 100 programmable settings, braille touch pads, removable air filter, s/s exterior, s/s interior w/sealed-in ceramic shelf, side hinged door, 3-yr warranty, 120v/60/1-ph, 1800 total watts, 15.8 amps, 20 MCA, 5' cord & NEMA 5-20P, UL, NSF, CSA certified 14.25(h) x 21.75(w) x 20.25(d)

CUL-21: Ice Machine with Bin/Cube Style

Cube-style, air-cooled, self-contained condenser, up to 290-lb approximately/24 hours, 100-lb. ice storage capacity, half-dice size cube, front opening bin, stainless steel finish, 115v/60/1ph, std. 10.7 amps, NEMA 5-15P

CUL-22: Gas Range 6 eye

Restaurant Range, 36", gas, (6) 28,000 BTU burners with lift-off burner. Casters (set of 4). Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) street Electrical Linear Actuator ("EL"), ball valve, restraining cable adjustable for 3'to 5' heads, standard oven base, s/s front, sides, back riser & lift-off high shelf, fully mig welded chassis, 6" adjustable legs, 203,000 BTU, CSA, NSF 58(h) x 36(w) x 32(d)

CUL-23: Gas Range 10 eye

Restaurant Range, 60", gas, (6) 28,000 BTU burners with lift-off burner heads, 24" raised griddle/broiler, (2) standard ovens, s/s front, sides, back riser & high shelf, fully-welded chassis, 6" adjustable legs, 268,000 BTU/hr, CSA, NSF 58(h) x 60(w) x 32(d); Casters (set of 6); Safe-T-Link Gas Connector Kit, 1" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5'

CUL-24: Dishwasher/Door Hood Type

Dishwasher, Door Type, hot water/chemical sanitizing, 58-65 racks/hour, straight-thru or corner, solid-state controls w/digital status, w/o booster heater, electric tank heat, auto-fill, s/s tank, frame, doors & feet, 208-240/60/3

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

CUL-25: Hot Water Booster

Compact Booster Heater, Electric, 6-gallon storage capacity, electric operation, 15-KW, stainless steel front, Castone tank, 6" legs, 208v/60/3

CUL-26: Time Clock

Time Recorder, automatic digital type, LCD & analog time display, printing speed of 26 times per minute, two-color printing, includes 50 time cards, 110v/60/1; Rack, for time card; Time card package, 500 sheet; ink for time card machine

CUL-27: Combi Oven

Full-size, gas, Self-Cooking control; w/9 modes, Combi-Steamer w/3 modes, (10)18"x26" or (20)12"x20" pan cap., clean jet auto-clean, CDS self-clean, core temp probe w/6 point measurement, retractable hand shower, hinging rack rails & 5 s/s grids, USB interface, 120000BTU; Natural Gas; 120/60/1ph; Installation Kit "11", for gas; Mobile Oven Stand, open base, s/s construction, under-shelf, legs w/casters

CUL-28: Double Deck Convection Oven

Convection Oven, Gas, double-deck, standard depth, solid state controls, electronic spark igniters, 8" high legs, stainless steel front, top and sides, s/s doors with windows, 44,000 BTU each section; 115v/1ph, 1/2 HP, 9.0 amps, 6' cords & plugs standard; Casters in lieu of standard legs; Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5

CUL-29: Security Unit

Mobile Security Unit, 27-1/4" W x 63-1/4" L x 69" H, open wire construction with double doors, quick action locking device with pad lock hasp (lock not included), no intermediate shelves, chrome plated finish, (4) 5" poly casters 2/locking, Quad Truss® design, knock down, NSF; Add-A-Shelf® Adjustable Wire Shelving, 24"W x 60"L, special collar & corner configuration, chrome plated finish, NSF

CUL-30: Reach in Refrigerator (1 Door)

Refrigerator, Reach-In, Solid Door One Section, Oversized factory-balanced refrigeration system shall hold 33 to 38 degrees F. Stainless steel exterior, with matching aluminum back. Storage on top of cabinet. One positive seal, self closing door. Three-adjustable, PVC coated shelves. Electric: 115v/60/1-ph. 29.5in W x 27in L x 78.38in H.

CUL-31: Reach in Refrigerator (2 Door)

Refrigerator, Reach-in, two-section, (6) shelves, stainless steel front & exterior, aluminum ends, white aluminum interior with stainless steel floor, (2) stainless steel full doors with locks, dial thermometer, 4" castors, 1/2 HP, 115v/60/1-ph, NEMA 5-15P, 9.1 amps; 4" Swivel castors, standard; Left door hinged left, right door hinged right standard

CUL-32: Reach in Freezer (1 Door)

Freezer, Reach-in Solid Door, with an extra large evaporator coil balanced with higher horsepower compressor and large condenser to maintain -10 degrees F cabinet temperatures. Positive seal self-closing, solid doors and torsion type closure system. Stainless steel exterior front and anodized aluminum ends. The interior is NSF-approved, white, vinyl-coated aluminum, and a stainless steel floor. Three adjustable, heavy-duty PVC coated shelves. 115v/60/1-ph. 29.5in W x 27in L x 78.38in H.

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CUL-33: Reach in Freezer (2 Door)

Freezer, Reach-in, two-section, -10° F, (6) shelves, stainless steel front and exterior, aluminum ends, white aluminum interior with stainless steel floor, (2) stainless steel full doors with locks, dial thermometer, 4" castors, 3/4HP, 115v/60/1-ph, 9' cord, NEMA 5-20P, 12.5 amps; " Swivel castors, standard; Left door hinged left, right door hinged right standard

END OF SPECIFICATION OF PRODUCTS

ADDITIONAL REQUIREMENTS FOR SPECIFICATION OF PRODUCT

A. SERVICE INFORMATION

1. SCOPE OF SERVICES

- a) Bidder shall furnish all labor, materials and service necessary for the installation of foodservice or culinary equipment in strict accordance with this Contract and local codes that is reasonably inferred. Unless otherwise noted, all scope within this section is the responsibility of the Bidder. No extra charge will be allowed for that which the Bidder should have been familiar.
- b) Bidder shall remove and relocate all existing foodservice or culinary equipment to CPS warehouse as necessary to install the replacement equipment purchased under this bid.
- c) Bidder shall coordinate mechanical, electrical and plumbing rough-in services, manufactured equipment and custom fabricated equipment construction, ceiling heights, sleeves, wall openings, refrigeration lines, service access, existing building conditions that affects equipment, and all other building conditions required to accommodate the equipment purchased under this bid. Cut holes in equipment to accommodate pipes, drains, electrical conduit and outlets as required.
- d) Supervise and furnish required instructions for work to be performed by other trade contractors in connection with requirements for all equipment under this section.
- e) Perform work in a timely manner consistent with the CPS schedule, submit written notice of any manufacturer or construction related problem that can or will cause a delay in the equipment delivery or installation; substitution for failure to order equipment in a timely manner understanding all lead times is not acceptable.
- f) Bidder shall obtain and pay for all required permits, tests and inspections as required by State and local jurisdictions for the completion of this project.
- g) The requirements listed as part of this section and equipment specifications are intended to complement each other, so that neither is complete without the other.

2. REGULATIONS

- a) All work and materials shall be in accordance with the latest rules, codes and/or regulations of agencies/authorities having jurisdiction. Bidder shall furnish all foodservice equipment-related permits, approvals and installation as required.
- b) All regulations, including building codes and other codes applying to this jurisdiction should be followed. In addition all equipment shall comply with the following:
 1. National Electric Manufacturer's Association (NEMA).
 2. Underwriter's Laboratories, Inc. (UL), and must bear label.

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3. National Electric Code, (NEC).
 4. National Sanitation Foundation, (NSF) and must bear label.
 5. American Society of Mechanical Engineers (ASME) and must carry the ASME stamp.
 6. American Gas Association (AGA).
 7. National Fire Protection Association (NFPA) including #70, 96 and 54.
 8. American Institute of Electrical and Electronics Engineers
 9. American Society of Heating, Refrigeration and Air Conditioning Engineering (ASHRAE).
 10. American Society of Tested Materials (ASTM).
 11. American National Standards Institute (ANSI).
 12. Sheet Metal and Air Conditioning Contractors National Association (SMACNA).
 13. American Disabilities Act (ADA).
 14. Uniform Building Code (UBC).
 15. Safe Drinking Water Act.
- c) No extra charge will be paid for furnishing items required by the regulations, but not specified and/or shown on the Drawings.
- d) Ruling and interpretations of the enforcing agencies shall be considered a part of the regulations.

3. VERIFICATION AND COORDINATION OF PROJECT / DATA

- a) Bidder shall verify sizes with the Board on the following items before ordering or fabrication:
1. Steam pans
 2. Sheet pans
 3. Trays
 4. Glass and cup racks
 5. Plates, bowls, platters and all other dinnerware including requirements for disposables.
- b) Quietness of operation of all foodservice refrigeration equipment is a requirement of the equipment. Remove or repair any equipment producing objectionable noises.
- c) Bidder shall verify all conditions at the building site(s), particularly door openings and passageways to avoid delivering items too large for entry. Bidder shall coordinate with the Board, access to insure delivery of equipment to the required areas. Coordination shall include, but not be limited to, early delivery, hoisting, window removal and/or delay of wall construction. All special equipment handling charges, window removal, etc. shall be paid for by the Bidder. Bidder shall not deliver equipment until authorized by the Board's designee. Verify storage location prior to delivery. If jobsite is not adequate to insure proper installation of the equipment, notification shall be in writing with sufficient time to effect corrective measures to meet the installation schedule.
- d) Bidder shall verify and coordinate with trades, the height and location of piping and duct work in areas above exhaust hoods and cold rooms.
- e) All shipments shall be made freight prepaid. Equipment shall be wrapped and crated at the factory and shall be delivered in undamaged condition. Store all equipment and materials in such a manner as to prevent damage due to moisture, foreign materials, impact or unintended use.
- f) Determine the acceptability of the location of the remote refrigeration condensing units in regards to ambient temperature, noise, vandalism and accessibility. If the condensing unit location is determined to be unacceptable for any reason, advise Construction and Equipment Specialist Nutrition Support Services and request direction in writing.

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- g) Bidder shall be responsible for the equipment until a review and inventory of the completed installation has been accomplished by the Bidder. Any damage to equipment prior to the Board acceptance will be corrected by Bidder with no additional cost to the Board. It is the sole responsibility of the Bidder to keep the equipment safe from use or damage while on site and before acceptance by the Board. Store all equipment and materials in such a manner as to prevent damage due to moisture, foreign material and impact.
- h) Bidder shall be responsible for maintaining the code approvals for all exhaust hoods including protecting the hoods from any penetrations during the building construction. The Bidder shall provide signs for all sides of the hood stating – ANY PENETRATIONS OR INSTALLATION OF FASTENERS WILL VIOLATE AGENCY APPROVALS.

4. COMMERCIALY MANUFACTURED EQUIPMENT

- a) All items of standard equipment shall be the latest model available at time of delivery.
- b) Manufacturer's directions shall be followed in cases where the manufacturer of articles used in this contract furnishes direction or covers points not shown on the drawings or specifications.
- c) All doors shall be hinged as shown on the drawings.
- d) Bidder shall be responsible for execution of all articles of Part II unless otherwise specified.
- e) All refrigeration equipment whether self-contained or refrigerated by use of remote equipment shall be designed and installed to maintain the following general temperatures unless otherwise specified:
 - 1. Walk-in Refrigerator 35 degrees Fahrenheit
 - 2. Walk-in Freezer -10 degrees Fahrenheit
 - 3. Reach-in Refrigerator 35 degrees Fahrenheit
 - 4. Reach-in Freezer -10 degrees Fahrenheit

5. COLD STORAGE ROOMS

- a) All prefabricated cold storage rooms shall be manufactured by one manufacturer and installed by a factory supervised installer. All refrigerated rooms shall conform to the Energy Independence and Security Act of 2009 (EISA) / H. R. 6.
- b) Interior finished ceiling height shall be 8'6" unless otherwise specified.
- c) Materials
 - 1. Insulation shall be UL / ETL rated, non-burning urethane, foamed in place, not frothed or rigid board-foam.
 - i. Insulation shall be fluorocarbon filled (F-11) 95% closed cell content, nominal density of 2.0 pounds \pm 0.1 per cubic foot. Dimensional stability shall be from -45 degrees F to 200 degrees F.
 - ii. Insulation shall have a thermal conductivity (K-factor) not to exceed (0.14 BTU/hour/square foot) as tested on ASTM C-177, at 75 degrees F mean temperature and an overall coefficient of heat transfer factor (U) not to exceed 0.029.

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- iii. Insulation shall be rated as self-extinguishing and fire retardant type. Flammability characteristics per ASTM E-84 shall be less than 25 flame spread and less than 450 smoke density, in accordance with UBC, Section 1717. Insulation shall meet and comply with the 1989 Montreal Protocol Agreement for reduced CFC content.
 - iv. Classification; Class 1, UBC Part VIII, Section 4201-4203. Class A, NFPA Number 101, "Life Safety Code".
 - v. Fire hazard classification shall be in accordance with ASTM E-84 (UL723) and have a UL label.
2. Aluminum sheets used as a fascia for wall and ceiling panels shall be stucco aluminum not less than 0.040" thick.
 3. Stainless steel sheets used as a fascia for wall and ceiling panels shall be 20-gauge. Other stainless steel shall be the gauge specified. All stainless steel shall be Type 18-8, Type 304, #4 finish unless otherwise specified.
 4. Galvanized steel sheets used as a fascia for wall and ceiling panels shall be prime finish, not less than 22-gauge complying with ASTM 525 and with G90 coating.
- d) Panel Construction
1. Panels shall consist of precision die format metal pans with ½" to ¾" flanged perimeter, foamed in place urethane insulation between interior and exterior pans, thoroughly checked for gauge and accuracy. Panels shall be of same size wherever possible and shall be interchangeable with panels of like size. Metal pans shall be treated on the inside with a preparation coating of bonding agent to ensure a stable adhesion with the chemical bonding capabilities of the insulation.
 2. Wall and ceiling panels shall be a minimum of 4" thick and contain 100% foamed in place insulation and shall not have any internal wood or metal structural members. To ensure tight fitting joints, all panel edges shall have foamed in place urethane tongues and grooves and a flexible vinyl gasket foamed in place on the interior and exterior of all edges.
 3. Panels shall be rigidly coupled by a cam action hooked locking device. Locking device shall be foamed in place, a minimum of three (3) locking devices per panel, maximum 36" on center. Locking device shall be accessible from the inside to facilitate installation in confined areas and shall be provided with press-fit caps to close wrench holes. Joints between panels shall be sealed at interior and exterior edges with a PVC gasket and an odorless nontoxic, synthetic polymerized sealant, to maintain continuity.
 - i. Wall panels up to 8' high shall have a minimum of three (3) locking devices between each panel, located at the center, lower corner and upper corner. Panels above 8' high shall have a minimum of four (4) locking devices.
 - ii. Ceiling panels shall have a minimum of two (2) locking devices between ceiling panels and at wall panels, located at each corner of the wall panel. Ceiling panel joints shall be off-set from wall panel joints.
 - iii. Pre-fabricated floor panels shall have a minimum of two (2) locking devices between each floor panel and at wall panels, located at each corner of the wall panel.
 4. All interior vertical corners shall be coved with a ½" radius having an NSF approval.

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5. Exterior panels, interior partitions, corner panels, ceiling panels and "T" intersection panels shall be matching construction.
 6. Section lock parts, joints between floor panels and floor and wall panels shall be filled with silicone sealant.
 7. Interior/exterior ramps with non-slip treads shall be furnished where specified and/or shown on drawings.
 8. Every panel shall be UL, NSF and Factory Mutual approved and bear a certifying label.
- e) Metal Finishes
1. Interior ceiling shall be 26-gauge galvalume with baked white painted surface.
 2. Exterior floor, ceiling and unexposed exterior wall shall be 22-gauge galvalume steel.
 3. Interior walls and exposed exteriors shall be 20-gauge stainless steel.
- f) Wall / Ceiling Support System
1. Ceiling panels shall have a maximum deflection of 1/240 of the span under uniform loading of twenty (20) pounds per square foot. When the ceiling panels require a support system, the Manufacturer shall submit details and structural calculations to an engineer for approval prior to fabrication. A copy of the approved submittal shall be forwarded to the Board.
 2. An indoor ceiling panel support system, when required, shall be finished and installed using a hanger wire network attached to hanger brackets, designed to engage with the female locking pins imbedded within the roof panel foam core, space 4' on center.
- g) Door and Door Frames
1. Entrance door shall have a net door opening of 36" x 78" and shall be flush-type with interior and exterior finish matching that specified for the wall panels. Other door sizes shall be as specified, confirm door hinging before release for fabrication. Provide heated relief ports in freezers and non-heated in refrigerators, located in exposed wall for accessibility.
 2. Doors, door panels, door opening for bi-parting or sliding doors shall be UL Listed and equipped with the following:
 - i. Magnetic gasket, Posi-Seal door closure and latch. Provide inside safety release to prevent entrapment of personnel within the box.
 - ii. Self-closing mechanism with three (3) Standard-Keil Model 2838 Series or approved Kason model, strap camlift hinges and with NSF approved double sweep gaskets.
 - iii. Doorjamb of extruded aluminum with thermal break. An isolated, low wattage heater strip covered by magnetically attracted S/S shall be fitted into jamb. Strip shall provide perfect sealing of magnetic gasket and prevent frost and condensation build-up.

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- iv. Fluorescent vapor-proof light, pilot light switch and rigid conduit between switch box and outlet box. Concealed wiring shall be standard on each entrance door section.
 - v. Heavy gauge S/S threshold with non-skid stripping heater wire shall continue beneath the threshold.
 - vi. Solid-state digital thermometer shall indicate inside temperature. Extend the probe to the furthest distance from the door.
 - vii. Curtron Model M-200 strip curtain having 6" wide strips for each doorway and / or opening including all swing and bi-parting doors.
 - viii. Heated viewport approximately 14" wide x 24" high, minimum triple Thermopane glass for all refrigerated storage areas. Viewport wiring shall be concealed within the door, complete with flex cable to recessed splice box with door section.
 - ix. Temperature alarms as follows: Modularm Model 75LC-IP-1 four digit display with a temperature range of -40°F to 193°F including battery back-up. Recess the alarm housing adjacent to the door housing, not more that 6' from an entrance door. Extend the probe a minimum of 6' from the entrance door. Alarms shall be completely recessed with conduit running within the wall panel, installed and set to sound at +35°F and +50°F for the cooler; +15° F for the freezer. ALL INTERWIRING WITHIN THE BOX FOR THE TEMPERATURE AND ENTRAPMENT ALARMS IS THE RESPONSIBILITY OF THE BIDDER.
 - x. Each door shall be monitored by a Modularm Model IP-1 illuminated push button with the DAC-55 box providing an entrapment alarm system mounted inside of each box, adjacent to the door. The alarm button shall be red in color and shall be connected to the Modularm system to provide a visual and audible alarm annunciation indicating the entrapment has been indicated. The alarm shall include contact points for connection with building systems.
- h) Provide the following accessories for each refrigerated storage compartment:
- 1. Factory-installed 16-gauge S/S kick plates on each side of the door, up to a height of 36" AFF.
 - 2. Provide 18" wide x 36" high, 3/16" diamond treadplate on both sides of the door on the interior and the exterior for a total of four pieces, installed.
 - 3. Trim the refrigerated compartment to the wall at the exposed vertical junctures with walls and columns.
 - 4. Furnish removable closure panels to enclose the space between the top of the box and the finished ceiling. Panels shall be fabricated to match adjoining surfaces. Closure panels shall be lift out type with side turned in to form a pan for added strength. At ceilings, securely fasten a channel and at face of cold storage room, securely fasten an angle for panel to slip into. Channel and angle shall match panel material.
 - 5. Corner guards on the exterior outside corners shall be 4" x 4" x 48", 14-gauge stainless steel secured to the wall panels with a full bed of contact adhesive. No fasteners shall be used.
- i) Light Fixtures and Switches

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1. Quantity and type of light fixtures shall be as indicated on Electrical Rough-in plan. Only fluorescent light or LED fixtures are allowed.
 2. Fluorescent light fixtures shall be T-8 style, 48" two-lamp type fixtures, for wet location. Provide cool white lamps, with enclosed insulation jacket. Each fixture shall be provided with -20 degree F G.E. 8E3736 ballast.
 3. Light Emitting Diodes (LED) light fixtures shall be either 24" or 48" long as shown on the Drawings and as specified below:
 - i. Keil Model LED48X6215W, 48" long LED light fixtures with two (2) - 15w lamps.
 - ii. Keil Model LED24X418W, 24" long LED light fixture with one (1) -8w lamp.
 - iii. Operating range for the light fixtures shall be -40 degree F to 104 degree F.
 4. Light switches shall be three-way or four-way where applicable, AC, pre-switch, mounted in recessed "FS" boxes with gray Hypolan, weatherproof plate, press switch cover and unbreakable red plastic pilot light lens constantly lit on interior with indication on exterior.
 5. Cold storage rooms with doors at each end shall have three-way switches on the exterior and four-way on the interior.
 6. Light switches shall be factory mounted on the latch side of doors and pre-wired with rigid conduit and wiring run within the wall panel, terminated in a vapor tight splice box mounted on the inner wall near the ceiling. Manufacturer shall provide a 1 ¼" diameter hole in ceiling panel with a loose escutcheon through which Division 16 shall make final connections. Bidder shall coordinate that requirements for sealing penetrations from light fixtures have been sealed to prohibit any moisture migration into the refrigerated area or light fixtures.
- j) Door Fan Switch
1. Door fan switch shall be provided for each low-temperature cold storage room to shut off the evaporator fan motors when the door is opened.
 2. Door fan switch shall be factory mounted on the door jamb and pre-wired with rigid conduit and wiring within the wall panels to a splice box located on the interior near the ceiling. Manufacturer shall provide a 1 ¼" hole in the ceiling panel with a loose escutcheon through which Division 16 shall make interconnection to the evaporator coil(s) motors.
- k) Utility Penetrations
1. Coordinate openings in ceiling and wall panel to accommodate all electrical, refrigeration and drain lines. Coordinate installation of required sealant to prevent moisture from collecting in light fixtures.
 2. Provide sleeves for refrigeration piping, electrical conduit and condensate piping whenever it passes through an insulated wall panel. Provide sufficient quantity of stainless steel escutcheons or proper sizes to trim all interior and exposed exterior penetrations.
- l) Comer Guards
1. Corner guards on the exterior outside corners shall be 4" x 4" x 48", 16-gauge stainless steel secured to wall panels with a full bed of contact adhesive.

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2. Rub rails for all exposed surfaces, mounted at 8" AFF.

m) Identification Signs

At the exterior of each cold storage room provide permanently affixed, engraved plastic name plates with the maximum 3/4" high letters and the number identifying each cold storage room. Minimum sign size is 2" x 12". Confirm text for each sign before fabrication. Name plate shall be mounted with adhesive below respective digital thermometer alarm.

6. REMOTE REFRIGERATION SYSTEMS

a) All remote refrigeration systems shall be provided by one contractor, unless otherwise specified.

b) All systems shall comply with the requirements of the Energy Independence and Security Act of 2009 / H. R. 6.

c) Verify the requirements of and provide any and all additional refrigeration specialty(s) or components(s) required or recommended by the manufacturer for the proposed operation under the specified operation conditions and locations of each system specified.

d) Compressor and Condensing Units

1. Units shall be factory assembled complete semi-hermetic air or water cooled condenser as specified, high-low pressure controls, suction accumulator on low temperature systems, sight glass, liquid line dryer, suction and discharge service valves, liquid receiver with inlet and outlet valves and electrical control panel. The electrical control panel shall be furnished with magnetic motor starter, defrost timer clock, and contactors in accordance with manufacturer's recommendation.

2. Refrigeration systems shall be installed by a knowledgeable, skilled and where applicable licensed refrigeration contractor who shall perform the work according to ASHRAE and ASRE standards and the conditions of the Bid Documents. Systems shall be installed, charged, started, tested and fully operational.

3. Capacities shall be based on the following:

i. Compartment temperature and evaporator temperature greater than 32 degrees, eighteen (18) to twenty (20) hours of operation.

ii. Compartment temperature greater than 32 degrees F and evaporating temperature less than 32 degrees F, sixteen (16) hours of operation.

iii. Compartment temperature and evaporator temperature less than 32 degrees F, eighteen (18) hours of operation.

iv. Systems shall be designed to operate not more than eighteen (18) hours per day in a 100 degree ambient condensing temperature. Walk-in compartment shall operate at 35 degrees F with an evaporator at 10 degrees F temperature differential ("T.D.") Walk-in freezer compartments shall operate at -10 degrees F with a 10 degree T.D. at -20 degree suction temperature. Suction lines shall be sized for maximum pressure drop of 2# on medium temperature and 1# on low temperature systems.

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4. Condensing units shall be mounted on a steel base to effect a quiet operation. All rotating parts to be carefully balanced for minimum vibration and lubricated with forced or splash system. Receiver shall be sized for a complete pump down of the system and shall be shell type with fusible plug.
5. Compressor Racks
 - i. Racks shall be of the number of tiers and quantity to accommodate the number of condensing units specified for each rack assembly and allow for service clearance and ventilation.
 - ii. Racks shall be fabricated with structural steel of size, rigidity and quantity to properly support the equipment to be installed on the rack.
 - iii. Racks shall be all welded construction with welds ground smooth.
 - iv. After the completion of fabrication, the rack shall be cleaned, primed and painted with top quality oil based enamel, two coats.
 - v. Racks shall be pre-wired to a circuit breaker panel requiring a single point of electrical connection and pre-plumbed to a header (when specified water cooled) for single point water and waste connection. All units shall be UL Listed.

e) Coils and Cooling Units

1. Units shall be direct expansion type of size and design to affect required temperature, humidity and to suit application intent with expansion valves factory installed.
2. Units shall be hung from the ceiling with ½" nylon rods with plated steel nuts and washers. Rods shall extend through the ceiling to bracing adequate for the suspended weight. Bracing shall be furnished as required; penetrations shall be sealed and trimmed with escutcheon plates.
3. Units shall be installed tight to the ceiling. All installations adjacent to wall shall be set out a minimum distance conforming to manufacturer's directions, to ensure proper air circulation and performance.
4. Units with fan and blower and motor shall have thermal overload protection.
5. Freezer coils shall be four (4) fins per inch.
6. Coils shall include factory installed T-stats solenoids, thermostats and TX valves. All freezer coils shall include adjustable defrost termination, time initiated and temperature terminated and fan delay starters, Ranco F25-107 or equal.
7. Defrost cycle shall be provided on both medium and low temperature systems. Provide defrost systems on evaporator coils that are scheduled to operate at 35 degrees F and below. Freezer defrost cycles shall be time initiated and temperature terminated.
8. Locations of coils shall be coordinated with shelving and drain lines.
9. All coils for fabricated refrigerators and freezers shall be installed for accessibility and replacement.

f) Penetration Sleeves and Plates

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1. All required wall and floor penetrations shall be provided by the Bidder. Service line penetrations of insulation to accommodate electrical conduit, refrigeration and drain lines, shall be limited to a minimum with service stubbed through insulation to locations predetermined by respective divisions.
2. Where service lines penetrate insulated wall and ceiling, the opening shall be lined with PVC sleeve, packed with caulking, before trimming with escutcheon plates.
3. All exposed ends of sleeves, both inside and outside of the compartments, are to be trimmed with 24-gauge stainless steel escutcheon plates, furnished as blanks in which respective work division shall cut required line holes and install.

g) Refrigerant Piping

1. Copper tubing for refrigeration piping shall conform to ASHRAE, ASTM or National Board of Fire Underwriters standard specifications whichever is greater. All piping shall be Type "L" ACR hard copper or cleaned and sealed soft type "L" tubing, dry seal or equal as indicated. Forged or wrought copper fitting with sweat soldered joints shall be used.
2. Tubing shall be cut only with a tube cutter and sized with a sizing tool.
3. Piping shall be exposed to view as required by the standard safety code for mechanical refrigeration.
4. The liquid and suction lines from condensing units to coils shall be sized and run as shown on the submittals approved for this project.
5. Exposed piping run with cold storage rooms shall be finished with aluminum paint.
6. For exposed areas, accessible furred ceiling spaces and in wall or excavated trench type installations, hard copper tubing shall be used. Exposed tubing shall be run in a manner to preclude damage by activities in the area; or shall be protected by conduit, furnished and installed as part of this contract. Conduit shall have water evacuated and both ends completely sealed.
7. For piping runs in conduit through inaccessible areas, such as under slab on grade, soft copper tubing shall be used. In lieu of large piping in conduit, especially vertical runs, random line sizes may be used, carefully fabricated and assembled to ensure equal pressure drop.
8. Ends of lines shall be capped to prevent contamination and open only at time of final connection.
9. Suction lines shall be sized for a maximum pressure drop from evaporator to compressor of 3 lbs. For high and medium temperature systems, and of 1 lb. for low temperature systems and shall allow gas velocities of not less than 750 FPM in horizontal runs and 1500 FPM in vertical risers. Liquid lines shall be sized for a maximum pressure drop of 3 lbs. from receiver to evaporator.
10. Tubing runs shall be graded or pitched to prevent trapping of oil. Suction lines shall pitch a minimum of $\frac{1}{2}''$ for every 10' of pipe run back to the compressor.

h) Joints and Connections

1. Fittings shall be long radius wrought copper only as manufactured by Mueller Brass Company or approved functional equal.

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2. Vertically run suction lines shall have oil "P" traps constructed of two (2) 90 degree ells or one (1) piece Mueller "P" trap, of the same size as the vertical lines.
3. ½" NPT by ¼ flare ("fl.") half union for all suction and discharge service valves with ¼ fl. cap.
4. Reduction in piping size shall be made with a manufactured reducer coupling.
5. Flare nuts shall be short forged or frost proof.
6. All surfaces to be joined shall be prepared and cleaned. When soldering stop or solenoid valves, wrap valves with moist fabric to absorb excessive heat. Stop valves shall be partly open. When soldering expansion valves or pressure regulating valves, remove power assembly, if necessary, to prevent damage by excessive heat.
7. Copper joints shall be made with Handy & Marmon "sil-fos" brazing, "Phoson 15" allow, "Silvaloy 15" or equal; melting point of 1185°F to 1350°F; silver content of not less than 15%.
8. Copper to brass joints shall be made with Handy & Marmon "Easy Flo 45" brazing allow "Silvaloy 45", Mueller 122 or equal; melting point of 1125°F to 1145°F, silver content not less than 45%.

i) Hangers and Supports

1. For all piping not run in conduit, provide adjustable hangers, anchors or straps as required. Hanger spacing shall not exceed 8'.
2. Insulated copper piping shall be provided with approved type sleeves at hanger points.
3. All insulated copper piping shall be insulated from supports by means of felt wrapping or with "Trisolater" by Semco or approved equal.
4. Vertical piping shall be supported at intervals with spring type hangers of substantial spacing to support the pipe. All horizontal pipe runs connected to vertical risers must be adequately supported.
5. For suspended conduit, support shall be by means of hanger permitting screw adjustments. Sufficient hangers shall be used to provide support, allow expansion and limit vibration.
6. The slope of the suction lines shall allow for adequate return of the oil to the compressors based on factory recommendations.

j) Piping Sleeves

1. Provide sleeves through wall which allow for fully insulated lines. Extend sleeves entirely through wall and dress each end with a chromium plated wall plate neatly fitted against the wall, securely fastened and sealed in place. All sleeves through walls shall be of standard weight steel pipe.
2. Piping lines and sleeves at wall or floor penetrations shall be fully sealed and caulked and made vermin proof at all locations.

k) Piping Insulation

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1. Suction lines run in conduit shall be insulated according to ambient and humidity conditions to prevent condensation and freezing.
 2. Refrigeration suction lines outside of refrigerated compartments, not run in conduit, shall be insulated back to the compressor with Armstrong Armaflex AP foamed plastic insulation or as determined by code. **Thickness of material shall suit service, ambient and humidity conditions, to prevent condensation, minimum thickness 1".**
 3. Cold storage room freezer drain lines extended through adjacent cooler compartment shall be installed with 1" minimum thickness of Armstrong Armaflex AP foamed plastic installation to prevent condensation. Carefully seal end of insulation tight against cooler wall surface.
 4. Piping for cooling water services or refrigeration piping exposed to external ambient temperature and / or outdoor conditions shall be installed with minimum 22-gauge thickness of S/S jackets or Armstrong Armaflex AP foamed plastic jackets over the insulation for complete protection of the insulation. Paint exterior insulation with Armaflex paint to match building exterior.
 5. **Thickness of material shall suit service, ambient and humidity conditions to prevent condensation.**
 6. Joints shall be sealed with Armstrong 520 adhesive. Insulation shall be continuous through clamps. Provide additional insulation where suction lines must be run 12" or less of water or underground water lines. Provide additional insulation to compensate for insulation compression at clamps or other methods of securing.
 7. Refrigeration submittals shall confirm with the ambient temperatures for each area that refrigeration piping will travel through and state insulation size.
- i) Valves and Accessories
1. All valves and controls shall be standard weight and suitable for service purpose intended, and subject to approval by the Board.
 2. Each system shall include condensing unit with standard valving, refrigerant piping, refrigerant, evaporator(s), liquid and suction lines isolation valves with 5' of evaporators, thermostatic expansion valve for evaporator, heat exchanger, filter-fryer, liquid lines solenoids for Cold Storage Rooms and liquid indicator.
 3. Vibration eliminators on compressor suction and discharge lines, size same as piping, as manufactured by Anaconda.
 4. Refrigerant shut-off valves shall be as manufactured by Henry or Superior Valve Company. Valves shall be placed in liquid line at each condensing unit and in liquid line for each evaporator.
 5. Expansion valves shall be Sporlan or equal, provided factory installed in the liquid line at the evaporator.
 6. Each liquid line sight shall be Sporlan or equal "see all" moisture and liquid indicator and shall be full line size.
 7. Solenoid valves shall be Sporlan line voltage, manual lift stem type, to operate at maximum of 2 lbs. Pressure drop across the valve. Valves shall be full line size, using

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silver solder connection as applicable. A liquid line solenoid, normally closed, shall be used with temperature control for each Cold Storage Room compartment on a system.

8. Include a suction line filter with access valve adjacent to compressor. Filter shall be a Superior "F" series or equal.
9. Time clocks shall be Paragon or functional equivalent.

m) Drain Lines

1. The Bidder will provide Type "L" copper coil drain lines extended to exterior of refrigerated compartments over floor sinks / open site drains with "S" traps at termination ends.
2. Provide clean out "T" and cap at each change of direction in the lines. Provide individual drain lines for each coil unless otherwise specified. Drain lines shall be run tight to the refrigeration compartment walls with minimum pitch of 2" per foot. Provide union in drain line by coil for ease of removal.
3. Drain lines on the exterior of refrigerated compartment shall be covered by 16-gauge, S/S pipe chase/cover. The S/S covers shall extend from the ceiling to the floor and completely cover the piping, condensate line trap and condensate hub drain. As necessary, scribe the covers to cove base of the floor system.

7. DELIVERY AND INSTALLATION

a) Delivery

1. The equipment shall be delivered and installed on schedule. Coordinate all work with the Board's designee as required.
2. Extra charges resulting from special handling or shipment shall be paid by the Bidder if sufficient time was allowed in placing factory orders to ensure normal shipment.

b) Installation

1. The work shall be accomplished so as not to delay the project construction schedule, interfere or conflict with the work being performed by other contractors. Work shall be coordinated and integrated to prevent conflict of work necessitating changes to work already completed. Should conflicts occur, notify the Board for their coordination in its resolution.
2. Verify all required field dimensions before fabrication.
3. Include all alterations to walls, floors and ceilings necessary for work, except otherwise shown or specified, accomplished in a manner satisfactory to the Board. Holes through structural beams shall be prohibited unless written approval has been granted by the Board.
4. Cut holes in equipment for pipes, drains, electrical outlets, etc. as required for this installation. Work shall conform to the highest standards of workmanship and shall include welded sleeves, collars, ferrules or escutcheons.
5. Repair all damage to the premises as a result of this installation.
6. Remove daily all debris from the site related to this installation.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

7. Trim shall not be an acceptable substitute for accuracy and neatness. When trim is required and accepted by the Board in lieu of rejection of items of equipment, it shall be the Bidder's responsibility to provide same at no additional cost.
8. Space between all equipment to wall, ceiling, floors, masonry pads, and adjoining units not portable and with enclosed bodies shall be completely sealed against entrance of food particles or vermin by means of trim strips, welded, soldering or mastic. Mastic shall be clear General Electrical Silicone Construction Sealant Services, SE 1200.
9. Exposed fire suppression piping shall be chrome plated.
10. All items shall be installed plumb, level and in proper elevation, plane location and in alignment with other work.

c) Cold Storage Rooms

1. The cold storage rooms shall be delivered and installed on schedule by factory supervised and approved installers. Coordinate the work with the Board's designee and other contractors as necessary.
2. Bidder shall become fully familiar with the job site and the CPS drawings and specifications. Provide the necessary job site coordination with the various contractors to insure job site conditions will meet the requirements of the cold storage rooms.
3. Bidder shall establish a time schedule with the Board's designee that will insure the job site coordination with the various contractors to insure job site conditions will meet the requirement of the cold storage rooms.
4. All work shall be designed and manufactured to comply with field conditions and fitted with proper joints and sections.
5. During curing and cleaning of the wearing floor inside the cold storage rooms, the cold storage room doors shall be removed or blocked open and the rooms well ventilated to prevent damage to the interior. "KEEP OUT" signs shall be posted at each open door.
6. After the installation of the cold storage rooms and prior to the installation of the wearing floor and after the wearing floor has cured, the cold storage room doors are to be closed and locked. Verify the door perimeter heater strip has not been activated and the circuit will remain off until the refrigeration system has been started.
7. Where the insulated floor sections are depressed or floorless wall panels are specified, walls shall be anchored to the building floor with a concealed 18-gauge galvanized steel floor track or vinyl screed with drive pins 2' on center and sealed at interior and exterior edges with a bead of sealant.

d) Refrigeration Systems

1. Refrigeration systems and connecting piping shall be installed as indicated in the Contract in a manner that provides complete and operational systems and eliminates any noise and vibration being transmitted to any part of the building.
2. Piping shall be installed to permit normal installation, service, removal of the condensing units and their components and view sight glasses and allow expansion and contraction without damage to the systems.
3. Extreme care shall be taken to keep the entire system clean and dry.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

4. Nitrogen gas shall flow through piping being welded to prevent scaling. The Board shall have the option of cutting a maximum of three (3) welded fittings to inspect for the proper use of nitrogen. Bidder shall replace all fittings at their cost where scaling is present.
5. All refrigeration lines shall be factory extended to one end of the compressor rack in a neat and orderly manner and shall be supported and anchored with "Unistrut" or equal clamps and channels. Ends of lines shall be capped against contamination.
6. Compressors and all accessories on the compressor rack shall be factory mounted and pre-wired to a main circuit breaker control panel and with individual circuit breakers wired to a main breaker disconnect requiring a single power connection. All wiring shall be run inside a code approved raceway.
7. Condenser water supply and return header shall be factory pre-plumbed using hard tubing with shut-off valves for supply and return for each.
 - i. Provisions shall be provided for connection to city water for emergency use on systems piped to chilled water re-circulating systems.
 - ii. Verify water pressure and provide all necessary components to insure proper operation of the water cooled system and the return of the water to the re-circulating systems.

If, in the opinion of the Bidder, additional ventilation is required to ensure correct operation temperatures, the Bidder shall so state in a letter to the Board for evaluation and decision before installation.

e) Refrigeration System Instruction and Identification

Bidder shall at each component for every system identify it with the letter/number shown on the approved Refrigeration Shop drawing. The identification shall be with black paint, decal, or other approved permanent method. Plastic tape labels are not acceptable. Identification shall be in an easily seen location.

f) Refrigeration Piping Testing

1. Notify the Board's designee in advance when a test is being made and ready for inspection.
2. Each system shall be pressure tested for leaks. The test for R-404a refrigeration shall be 250 PSI on the high side and 150 PSI on the low side. All valves shall be fully opened during the test.
3. Test to be accomplished as follows:
 - i. Charge the systems with refrigerant through the port of liquid shut off valves of the receivers to a pressure of 10 to 20 PSI.
 - ii. Add dry nitrogen, the supply of which shall be equipped with pressure regulating valve to provide the specified pressure.
 - iii. Carefully test all points for leaks using either a Halide torch or an electric Halogen leak detector.
4. The Board shall approve all tests.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

5. Precautions shall be taken to disconnect the low pressure controls for protection of the bellows during testing.

g) Refrigeration System Evaluation

1. Advise the Board when the evacuation of the system is to start so the procedures can be checked.
2. Evacuation shall be Airserco, Stroke KC8r or Robinaire, 150021 vacuum pumps with an indicating gauge registering pressure in microns. Pump shall be connected to the system with a $\frac{5}{8}$ " O.D. line or larger.
3. Evacuate the high and low sides to 500 microns. Break the vacuum with refrigerant to 0 P.S.I. Evacuate the high and low sides below 500 microns; and then break vacuum to 0 P.S.I. with the refrigerant to be used in the system.

8. START-UP AND DEMONSTRATION

- a) All equipment under this bid shall be cleaned and ready for operation before the equipment is turned over to the Board.
- b) Provide a competent factory trained representative of the Bidder to be present when installation is put into operation. The Bidder shall lubricate and put into proper operation all equipment and instruct the Board's employees in the proper use and maintenance of all items in this contract and set up a maintenance schedule to be followed thereafter. Three (3) copies of the schedule shall be provided before final acceptance of the installation.
- c) When cleaning, testing and adjusting have been completed and operation and maintenance manuals approved, arrange for demonstration times at Board's convenience but during normal working hours. Demonstration shall be done by competent, trained personnel, thoroughly familiar with the operation, techniques of usage, capacities and maintenance of the equipment.
- d) The Bidder contract representative for this Project shall be present at all equipment demonstrations.
- e) Furnish all warranty cards and advise the Board to complete and file the registrations. Demonstration and instruction may take up to two full days.
- f) Refrigeration System Start-Up
 1. Charge each system with the refrigerant listed on the "approved" refrigeration shop drawings.
 2. All systems and controls shall be set and checked for proper operation temperature.
 3. Check compressor for proper oil level. Refrigeration oil shall be Suniso 3G, inhibited only, delivered to the job site in sealed containers. Oil shall be added to the system to maintain $\frac{1}{4}$ " to $\frac{1}{2}$ " sight glass.
 4. Check all electrical circuits by Division 16 for compliance with the manufacturer's specifications. Division 16 shall make corrections to wiring as required. The Bidder shall be responsible for corrections to his wiring and/or components as required.

IV. SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES

5. The manufacturer's requirement for lubrication shall be checked and followed before the operation of fan and pump motors, and/or associated equipment.
 6. Furnish a set of "As Built Drawings" to the Board upon completing the installation. The drawings shall include refrigeration line runs and wiring diagrams. Drawings shall be submitted in the form of a reproducible format.
 7. Review the refrigeration systems, operation, maintenance, emergency procedures, and proper service procedures with the Board's Engineering Staff. Provide a competent serviceman who shall remain for a minimum of eight (8) hours during the first day of operations.
- g) Where concrete has been poured inside a low temperature cold storage room it shall be allowed to cure twenty-eight (28) days, minimum seven (7) days before starting the refrigeration system. Check moisture level before energizing refrigeration system. After the curing period the temperature shall be brought down in regulated stages. The temperature shall be brought down as follows: to 40 degrees F and held for twenty-four (24) hours; to 20 degrees F and held for twenty-four (24) hours; and then to the specified temperature.
 - h) During start-up provide all required instructions for the operation and maintenance of the equipment, after one year warranty period.
 - i) The fire suppression system shall be tested in the Board's presence. Certificate shall be obtained and provided to the Board from the authorities and from the Fire Insurance Rating Bureau. Include six (6) month system check.
 - j) After installation and hook-up, verify air volumes at each exhaust and make-up air duct by a factory trained specialist. A report shall be submitted to the Board of all readings. All incorrect air volumes shall be rechecked after adjustments.
 - k) Provide a complete set of "As Built Drawings" including foodservice layout, rough-ins, special conditions, manufacturer's shop drawings, technical bulletins, etc. for a comprehensive record set of drawings for the installation of the foodservice equipment package.

1) CLEANING

Remove masking and protective covering from all finished surfaces; wash, clean and polish equipment, provide finish to glass, solid surface, plastic, laminate and other wearing surfaces, accessories, fixtures, etc. prior to the inspection and final acceptance of the completed installation.

2) MAINTENANCE SCHEDULE

- a) Schedule a 335 day inspection within 30 days of the start of operations. Inform the Board of time and date.
- b) Copies of all warranty service calls and inspection reports shall be mailed to the Executive Director of Nutrition Support Services and school's Engineer.
- c) The Board may call an outside company at the expense of the Bidder, if the repair technician does not arrive within four (4) hours of the time called, in response to an emergency call.

V. SUBMITTAL REQUIREMENTS

FAILURE TO SUBMIT ANY OF THE SUBMITTAL REQUIREMENTS WILL DEEM THE BIDDER AS NON-RESPONSIVE AND THE BID WILL NOT BE FURTHER CONSIDERED.

All original signature bids shall be submitted with pages numbered in a plastic three-ring binder with section dividers for each item listed below. Please do not send in spiral or velo binders. Each bid shall be submitted on standard 8 ½" x 11" bond paper bound on one side. Expensive papers and bindings are discouraged since no materials will be returned to the Bidder.

1. **Format of Bid Response:** All bids shall be submitted with pages numbered in a plastic three-ring binder with section dividers for each item listed in Section 2 below. Please do not send in spiral or velo binders. Each bid shall be submitted on standard 8 ½" x 11" bond paper bound on one side. Expensive papers and bindings are discouraged since no materials will be returned to the Bidder. All electronic bids must be submitted on a Compact Disc (CD) or USB Drive. The CD or USB Drive must be clearly labeled with the Bidder's company name. Each submittal section of the electronic bid must be separated into a different file.
2. **Contents of Response:**
 - a. **Bid Tabulation Pages:** The Bid Tabulation Spreadsheet must be completed by Bidder in compliance with Section VII.
 - b. **Bid Execution Page:** The Bid Execution Page must be appropriately completed.
 - c. **Contractor Disclosure Form (Refer to Attachment A):** The Contractor's Disclosure Form must be filled out in its entirety, signed and notarized and submitted with bid response.
 - d. **W-9 Tax Form (Refer to Attachment B):** W-9 Form Request for Taxpayer Identification Number and Certification Affidavit properly completed.
 - e. **MBE/WBE Compliance Plan (Refer to Attachment C):** All sections of the *Remedial Program for Minority and Women Owned Business Enterprise Participation in Goods and Services Contracts* that apply to your business entity must be filled out in their entirety. Any sections that do not apply must be clearly marked **N/A**. These completed documents must be submitted with the required copies of your Bid. Please note that all MBE/WBE documents in reference to your business that require a notarized signature must also be included in the submittal package. For the term of this Contract, Bidder shall adhere to the minimum goals set at 25% for MBE and 15% for WBE participation and shall adhere to all other applicable MBE/WBE requires as set forth in the program.
 - f. **References:** A minimum of three (3) references from entities for which the Bidder is currently providing, or has in the past provided programs of similar scope and magnitude. Bidder shall provide the name and telephone number of all contact persons. The Board reserves the right to contact these references.
 - g. **Financial Statements:** Electronic copies on Compact Disc (CD) or USB Drive of audited financial statements or tax returns signed by the preparer (only if audited financial statements are not available) for the three (3) previous fiscal years must be provided. Financial Statements must include auditor's letter of opinion, auditor's notes, balance sheet, and statement of income/loss. Each prime or joint venture partner must submit this information. The Board reserves the right to accept alternative information and/or documentation submitted by Proposer(s). The financial statements shall only be included with the electronic submission.

V. SUBMITTAL REQUIREMENTS

- h. **Financial Ratio Analysis (Refer to Attachment [X]) [AWAITING LAW APPROVAL]:** The Financial Ratio Analysis page must be filled out in its entirety and returned with this Bid
- i. **Insurance requirements:** Evidence of current insurance coverage must be submitted. If awarded this Contract, and Bidder's current coverage does not meet the requirements stated in this Bid, the Bidder shall acquire the required insurance coverage, prior to supplying any Products or performing the Services.
- j. **Licenses:** Submit copies of your entities' applicable City of Chicago, State of Illinois licenses, and all other licenses relevant to the performance of this Contract.
- k. **Longevity of Business Organization:** List, and briefly describe how long your organization has been in business including any documentation that will support this information.
- l. **Joint Ventures:** A copy of the executed joint venture agreement, if applicable, must be submitted. Indicate **N/A** if Bidder will not be part of a joint venture agreement.
- m. **Legal Actions:** List, and briefly describe, any and all legal actions for the past three (3) years in which the Bidder has been a debtor in bankruptcy, a defendant in a lawsuit for deficient performance under a contract or agreement; a respondent in an administrative action for deficient performance, or a defendant in a criminal action. Indicate **N/A** if Bidder does not have any legal actions as described above.
- n. **Work History with Board:** List, and briefly describe, any past work history with the Board, including the specific project worked on or the specific products delivered to the Board.
- o. **Company's Catalog (includes Pricing Information):** *[Use only if applicable.]* Submit hard copy catalog illustrating all essential particulars, of the Products Bidder will deliver under this Bid. The hard copy catalog must include current pricing and, if applicable, any catalog corrections.
- p. **Bidder's Product Catalog:** *[Use only if applicable.]* Submit technical specifications together with illustrative materials providing brand name and model number of the item for the Products Bidder will deliver if its bid is accepted by the Board. Each specification should include the corresponding unit number as provided in Specification of Products found in Section IV. Bidder's product catalog must include current pricing and, if applicable, any catalog corrections.
- q. **Walk-Through Metal Detector Failures:** Bidder shall list and provide data on the number of Walk-Through Metal Detectors' failures within the last two (2) years. This shall be done for the Walk-Through Metal Detectors model that the Bidder is proposing for this bid.
- r. **Inventory:** Bidder shall provide proof of the inventory of products requested.
- s. **Basic Warranty:** Submit the basic warranty that will come with Products. The warranty will be attached to this Contract as a part hereof.
- t. **Repair/Maintenance Services:** Submit a detailed scope of the repair/maintenance services covered for a one-year period from the date of installation. The scope maintenance services will be attached to this Contract and made a part hereof.
- u. **Technology Capabilities of Proposer(s):** The Board has implemented Oracle's I-Procurement and I-Supplier Portal for purchasing transaction processing including the

V. SUBMITTAL REQUIREMENTS

creation and maintenance of purchase requisitions and purchase orders. The Board also has the capability of using Procurement Cards (P-cards) and may elect to use P-Cards to pay suppliers for filled purchase orders. The P-card currently uses a MasterCard issued by Citi Bank. The Board, at its discretion, reserves the right to change cards or banks at any time. It is preferred that bidder(s) selected have the technical capabilities listed below. Briefly describe whether Proposer has the following technical capabilities:

- i. Ability to provide the Board with punch-out or transparent punch-out capabilities to the bidder's web site or through a business to business portal, such as Oracle Exchange.
- ii. Ability to provide the Board with an item catalog, and a content management process to ensure current and accurate content.
- iii. Ability to exchange data electronically for the following transactions, through EDI (Electronic Data Interchange).
 - 1) Purchase Orders (ANSI-X12 Format, 850 Transaction Set).
 - 2) Purchase Order Acknowledgements (ANSI-X12 Format, 855 Transaction Set).
 - 3) Purchase Order Change Request (ANSI-X12 Format, 860 Transaction Set).
 - 4) Advance Shipment Notice (ANSI-X12 Format, 856 Transaction Set).
 - 5) Invoice (ANSI-X12 Format, 810 Transaction Set).
 - 6) Receiving Advice (ANSI-X12 Format, 861 Transaction Set).
- iv. Ability to use iSupplier portal (provided by the Board) to receive and acknowledge purchase orders, and query invoice and payment information.
- v. Ability to accept ACH (Automatic Clearing House) payments.
- vi. Ability to accept MasterCard for payment (as a P-card Transaction).
- vii. Ability to pass Level II or Level III data in the credit card transaction.

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VI. EVALUATION CRITERIA AND BASIS OF AWARD

1. SELECTION PROCESS

- a. **Evaluation Committee:** An Evaluation Committee, which will include representatives from the Department of Nutrition Support Services and Department of Pathways to College and Careers, the Department of Procurement and may include representatives from other Board Departments, will review and evaluate the bids, in accordance with the evaluation criteria set forth below. The Evaluation Committee will submit its recommendation to the Chief Procurement Officer for review and concurrence, and request that the Chief Procurement Officer recommend to the Board that those Bidder(s) meeting the Board's criteria be awarded this Contract.
- b. **Competency of Bidder:** No award will be made to any person, firm or corporation that is in arrears or is in default with the Board, the City of Chicago, the State of Illinois and/or the County of Cook upon any debt or contract, or that is a defaulter upon any obligation to the Board, or has failed to perform faithfully on any previous contract with the Board.
- c. **Consideration of Bids:** The Chief Procurement Officer shall represent the Board in all matters pertaining to this bid. The Chief Procurement Officer reserves the right to reject any Bid and to disregard any informality in the Bids when, in his opinion, the best interest of the Board will be served by such action.
- d. **Addenda to this Bid Solicitation:** If Bidder is in doubt as to the true meaning of a part of this bid solicitation, a written request for interpretation thereof may be submitted to the Chief Procurement Officer. Any revisions of this bid solicitation deemed necessary by the Chief Procurement Officer will be made only by an addendum issued by the Department of Procurement prior to the due date of this bid. A copy of any such addendum will be posted on the Department of Procurement website at: http://www.csc.cps.k12.il.us/purchasing/bid_openings.html and may be e-mailed or mailed to Bidders who have not waived receiving such materials directly. Failure on the part of the Bidder to receive any written addenda will not be grounds for withdrawal of a Bid. Bidder must acknowledge receipt of each addendum issued on the Bid Execution Page. Oral clarifications offered by any Board employees will not be binding on the Board.

2. EVALUATION CRITERIA

- a. Bidder shall be evaluated on the following criteria:
- b. Longevity of business organization.
- c. Experience with other contracts of a similar type.
- d. The financial stability of the Bidder.
- e. The past performance of the Bidder on other contracts with the Board and any other entity in terms of quality of work and compliance with performance schedules. The Evaluation Committee may solicit from previous clients, including the Board, other government agencies, or any other available sources, relevant information concerning the Bidder's record of past performance.
- f. The quality of the responses received from the three (3) references.
- g. Capacity of the Bidder to supply the Products and perform the Services on a timely basis.
- h. Submission of all submittal requirements.
- i. The evaluation of the MBE/WBE Program will be based on the quality of proposed MBE/WBE participation as demonstrated by the level, relevance and quality of participation by Minority/Women Business Enterprises. It should be noted that failure to submit a complete and

VI. EVALUATION CRITERIA AND BASIS OF AWARD

comprehensive MBE/WBE Program demonstrating compliance may cause Bidder to be deemed non-responsive and Bidder may be disqualified. Proposed MBE's and WBE's must be identified through the submission of Forms 100, 101, 102 (if applicable), 103A and 103B (if applicable) 104 and 106 (if applicable), refer to Attachment C.

j. Legal actions which may affect performance under this Contract.

k. Compliance with the Insurance Requirements cited herein.

l. Licenses to do business in the City of Chicago and/or the State of Illinois, as applicable, and all other licenses and certifications as may be necessary to supply the Products and perform the Services.

m. Proof of inventory submitted.

n. Lowest, responsive, responsible Bidder for the pertinent category.

3. BASIS OF AWARD

This Contract will be awarded to the Bidder who meets the Board's Evaluation Criteria set forth herein. The Board reserves the right to award a Contract to one or more than one Bidder or to reject any or all bids, when, in the Board's opinion the best interest of the Board will be served.

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VIII. BID TABULATION PAGES

NOTE: ALL BID SUBMISSIONS ARE SUBJECT TO REVIEW FOR COMPLETENESS, ACCURACY AND COMPLIANCE WITH ALL TERMS AND CONDITIONS PROVIDED IN THE BID SPECIFICATION. PRICING MUST BE SUBMITTED ON THE BID TABULATION PAGES WITHOUT CONDITIONS. ANY CHANGES, MODIFICATIONS, ADDITIONAL TERMS AND CONDITIONS, EXCEPTIONS OR OTHER REVISIONS TO THIS BID, INCLUDING THE TABULATION PAGES, OR FAILURE TO COMPLETE ALL REQUIRED INFORMATION, MAY CAUSE THE BID TO BE DEEMED NON-RESPONSIVE.

Bid Tabulation Pages are required for completion in a Microsoft Excel Spreadsheet only. The spreadsheet(s) must be downloaded from the Department of Procurement website. The Bid Tabulation spreadsheets completed by Bidder must be inserted into Section VII of this Contract. No ink or pencil submissions will be accepted.

Instructions for Completing the Bid Tabulation Spreadsheets:

Bidder is responsible for electronically entering information into the unlocked cells in the Bid Tabulation Pages in the Excel spreadsheet. For **each category** Bidder wants to make a bid, Bidder **must complete all unlocked cells in the following fields:**

- Manufacturer Name
- Model Number
- Bidder's Unit Price

The following fields are locked and will be filled in automatically within the Excel spreadsheet:

- Total Bid Price (Equals Bidder's Price x Estimated Quantities)
- Aggregate Total (Equals Sum of Total Bid Prices)

For this Bid, there are seven (7) categories (Category 1, Category 2, Category 3, Category 4, Category 5, Category 6 and Category 7)—each Category has its own worksheet in the Excel spreadsheet. Bidders may bid on Category 1 or Category 2 or Category 3 or Category 4 or Category 5 or Category 6 or Category 7 or all of the Categories, but Bidder must bid on all items within each category

Explanation of Columns:

- **Column A (Unit Number):** The Unit Number is a unique identifier for each Product. The Unit Number will be used for internal procurement tracking.
- **Column B (Product Description):** The Product Description column lists the required specifications for the biddable item.
- **Column C (Manufacturer Name):** Bidder must provide the Manufacturer's Name of the Product.
- **Column D (Model Number):** Bidder must provide the Model Number of Product.
- **Column E (Bidder's Price Per Unit (Including set-up/Installation and delivery):** Bidder must provide the Bidder's Price Per Unit or Price Per Hour, the Unit Price must include training cost.
- **Column F (Estimated Quantities):** Estimated Quantities provides an estimate of the number of items that the Board may be purchasing during the Term of the Contract. However, the Estimated Quantities provided are informational only and do not obligate the Board to purchase any minimum amounts. The Bid Prices in the Bid Tabulation Pages must be provided to the Board for all quantities purchased, regardless of the number of Estimated Quantities listed.
- **Column G (Total Bid Price):** The Total Bid Price equals (Bidder's Price Per Unit multiplied by the Estimated Quantities (calculated automatically))

Category Aggregate Total: The Category Aggregate Total equals the sum of the Total Bid Prices for each category; Category 1 or Category 2 or Category 3 or Category 4 or Category 5 or Category 6 or Category 7 (calculated automatically).

VIII. BID TABULATION PAGES

If the Bidder's Price and the Total Bid Price expressed by the Bidder for any Product/Service are not in agreement, the Bidder's Price alone will be considered as representing the Bidder's intention. The Board will correct the Total Bid Price and Aggregate Total.

Summary Page

The Category Aggregate Totals for Category 1, 2, 3, 4, 5, 6, and 7 will automatically populate the cells on the Summary Page. The Summary Page must include a printed name, signature, title, telephone number and name of company by an authorized Bidder representative.

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VIII. BID EXECUTION PAGE

The undersigned, hereby acknowledges having received Specification No. 13-250054 containing a full set of documents, including, 1) General Invitation, 2) General Terms and Conditions, 3) Specific Terms and Conditions, 4) Specification of Products and Scope of Services, 5) Submittal Requirements, 6) Evaluation Criteria and Basis of Award, 7) Bid Tabulation Pages, 8) Bid Execution Page, 9) Attachments A, B, C; and 10) Addenda Nos. _____ (none unless indicated here). The Bidder is responsible for reading and understanding all sections of this bid, and affirms that the Bidder shall be bound by all of the terms and conditions contained in this bid.

The undersigned understands, by signing this document, that all documents submitted to the Board of Education of the City of Chicago ("Board") are a matter of public record and are subject to the Illinois Freedom of Information Act, 5 ILCS 140/1-11 ("FOIA"). Bidder acknowledges that if the Board receives a FOIA request for your bid the Board must release those documents to the requester. However, the Board will consider redacting any Addendum to your bid which is attached under separate cover and designated "Trade secrets and commercial or financial information where the trade secrets or information are proprietary or where disclosure may cause competitive harm". (5 ILCS 140/7(1)(g)). Any portion of this Addendum designated as trade secrets or proprietary information which does not fall directly within this FOIA exemption will be subject to release by the Board pursuant to FOIA. The Board will not honor Bidder's request to mark the entire bid or substantial parts of the bid as confidential. In such cases, the entire bid will be subject to disclosure under FOIA.

If Bidder is awarded this Contract, Bidder acknowledges that the bid Contract will be posted online on the CPS website. If Bidder designates any portion of the Bid proposal as exempt under FOIA, Bidder shall be responsible for submitting a redacted copy of the bid proposal and the redacted version shall be posted online.

Bidder agrees to indemnify, defend and hold the Board harmless from and against any loss, damage, expense, penalty, or cost, including any and all legal fees, sought in every claim or suit of any kind arising out of the Board redacting those portions of the bid, proposal or Addenda designated as trade secrets or proprietary information.

Further, the undersigned, being duly sworn, states on oath that no disclosures of ownership have been withheld from the Board, that the information provided herein is current, and Bidder and its officers and employees have not entered into any agreement with any other bidder or prospective bidder or with any other person, firm or corporation relating to any prices or other terms named in this bid or any other bid, nor has it entered into any agreement or arrangement under which a person, firm or corporation is to refrain from responding to this bid.

BIDDER'S NAME: PTC Mark Martin LLC
By: [Signature]
(Signature)

ADDRESS: 6100 W. 73rd St.
CITY: Bedford Park IL 60638
TELEPHONE: (708) 496-1700

NAME: Michael Siegel
TITLE: President
(Printed)

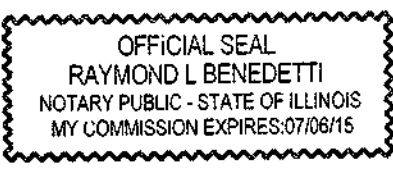
ATTEST BY: [Signature]
(Signature)

Subscribed and Sworn to before me this 17th
day of JULY, 2013.

NAME: Nate Hartung
TITLE: GM, Contract Dept.

Corporate Seal (requested, not required)

[Signature]
Notary Public Signature
Seal of Notary



AWARD OF CONTRACT

Date of Award: September 25, 2013

Term of Contract: Date of Execution – 24 months thereafter

By execution below, the Board accepts the offer of TriMark Marlinn, LLC to provide food service equipment and related installation services in an amount not to exceed Seven Million Three Hundred Thousand and 00/100 Dollars (\$7,300,000.00), as authorized by Board Report 13-0925-PR11, as may be amended.

BOARD OF EDUCATION OF THE CITY OF CHICAGO JLS/CK

Board Report No.: 13-0925-PR11 - 1

By: David J. Vitale
David J. Vitale, President

Attest: Estela G. Beltran 12/3/13
Estela G. Beltran, Secretary

Approved as to legal form: W

James L. Bebley/CK
James L. Bebley, General Counsel

Date: 12/3/13



Section VII. B ABULATION

Specification No: P0054
Food Service Equipment Bid Tabulation

See instructions for completing this spreadsheet in Section VII. Bid Tabulation Pages

SUMMARY of FOOD SERVICE EQUIPMENT Bid by Category	Aggregate Totals
Category 1: Refrigeration	\$ 1,464,669.90
Category 2: Heating and Serving Equipment	\$ 878,513.60
Category 3: Cooking Preparation	\$ 608,042.95
Category 4: Oven & Holding	\$ 895,513.14
Category 5: Steamers and Pans	\$ 745,548.15
Category 6: Shelving	\$ 189,190.80
Category 7: Culinary Equipment	\$ 2,487,690.46

Debbie Moutry 7/17/2013
 Signature of Authorized Bidder Representative

708-496-1700 ext 772
 Telephone Number

DEBBIE MOUTRY
 Print Name of Authorized Bidder Representative

EQUIPMENT SALES
 Title



Section VII. CATERING TABULATION

Category 1 - Refrigeration

Unit Number	Product Name	Manufacturer Name	Model Number	Bidder's Unit Price	Estimated Quantities	Total Bid Price (Bidder's Unit Price x Estimated Quantities)
R-1	Walk-in Freezer (-10°F storage unit)	NOR-LAKE	KL66	\$ 9,185.58	20	\$ 183,711.60
R-2	Walk-in Cooler (35°F storage unit)	NOR-LAKE	KL66	\$ 7,992.53	20	\$ 159,850.60
R-3	Refrigerator-Roll-in Two Section-Top Mount	TRUE	STA2RRI-2S	\$ 6,121.31	5	\$ 30,606.55
R-4	Refrigerator-Roll-in One Section-Top Mount	TRUE	STA1RRI-2S	\$ 4,348.24	5	\$ 21,741.20
R-5	Freezer, Single Section-Bottom Mount	TRUE	TS-23F	\$ 3,036.06	15	\$ 45,540.90
R-6	Freezer, Two Section-Bottom Mount	TRUE	TS-49F	\$ 4,239.75	20	\$ 84,795.00
R-7	Refrigerator, Single Section-Bottom Mount	TRUE	TS-23	\$ 2,465.91	25	\$ 61,647.75
R-8	Refrigerator, Two Section-Bottom Mount	TRUE	TS-49	\$ 3,275.03	25	\$ 81,875.75
R-9	Forced-Air Milk Cooler-Holds 8 Crates	TRUE	TMC-34-S-SS	\$ 2,031.87	50	\$ 101,593.50
R-10	Forced-Air Milk Cooler-Holds 12 Crates	TRUE	TMC-49-S-SS	\$ 2,329.46	25	\$ 58,236.50
R-11	Forced-Air Milk Cooler-Holds 16 Crates	TRUE	TMC-58-S-SS	\$ 3,082.12	15	\$ 46,231.80
R-12	Forced-Air Milk Cooler, Dual Sided-16 Crates	TRUE	TMC-58-S-SS	\$ 3,491.55	15	\$ 52,373.25
R-13	Ice maker, Water Cooled (290 lbs Prod.-dice cubes)	MANITOWOC	ID0303WB-400	\$ 3,685.97	10	\$ 36,859.70
R-14	Ice maker, Water Cooled (310 lbs Prod. dice cubes)	MANITOWOC	ID-0323/B-400	\$ 3,680.96	10	\$ 36,809.60
R-15	Ice maker, Water Cooled (530 lbs Prod.-dice cubes)	MANITOWOC	ID-0503WB-400	\$ 3,969.82	10	\$ 39,698.20
R-16	Ice maker, Air Cooled (530 lb. Prod.-ice cubes)	MANITOWOC	ID-0502A/B-400	\$ 3,969.82	100	\$ 396,982.00
R-17	Milk Crate Dolly	CAMBRO	CD1313	\$ 125.65	100	\$ 12,565.00
R-18	Milk Crate and Case Dolly	CAMBRO	CD1327	\$ 135.51	100	\$ 13,551.00
Category 1 Aggregate Total						\$ 1,464,669.90



Section VII. RESOLUTION

A	B	C	D	E	F	G
Unit Number	Product Name	Manufacturer Name	Model Number	Bidder's Unit Price	Estimated Quantities	Total Bid Price (Bidder's Unit Price x Estimated Quantities)
H-1	Electric Range, 2 Burners & 2 Hot Tops, Convection Oven Base	SOUTHBEND	SE36A-HHB	\$ 7,984.32	15	\$ 119,764.80
H-2	Range Open Burner (2'-8"(W)) with Convection Base, Gas Fired	SOUTHBEND	P32A-BBB	\$ 7,304.62	15	\$ 109,569.30
H-3	Pot Filler Faucet (Deck Mounted)	FISHER	4230	\$ 228.23	10	\$ 2,282.30
H-4	Electric Range, 3 Hot Tops, Convection Base	SOUTHBEND	SE36A-HHH	\$ 8,004.71	10	\$ 80,047.10
H-5	Hot Food Table with Drains, Mobile Style-Elementary School	DUKE	TEHF-60SS	\$ 5,533.74	10	\$ 55,337.40
H-6	Hot Food Table with Drains, Mobile Style-High School	DUKE	TEHF-88SS	\$ 7,254.95	10	\$ 72,549.50
H-7	Gas Heavy Duty Range, 4 Burner, Convection Oven Base	GARLAND	C836-7	\$ 6,935.40	15	\$ 104,031.00
H-8	Serving Counter, Stainless Steel Mobile Type-High School	DUKE	TST-74SS	\$ 5,172.69	10	\$ 51,726.90
H-9	Serving Counter, Stainless Steel Mobile Type-Elementary School	DUKE	TST-88SS	\$ 5,222.69	10	\$ 52,226.90
H-10	60" Frost Top Serving Unit - 34" High	DUKE	TFT-60SS	\$ 7,712.93	10	\$ 77,129.30
H-11	74" Frost Top Serving Unit - 34" High	DUKE	TFT-74SS	\$ 8,719.78	10	\$ 87,197.80
H-12	Cashier Station - 34" High - Left Side Tray Slide	DUKE	TCS-30SS	\$ 2,221.71	15	\$ 33,325.65
H-13	Cashier Station - 34" High - Right Side Tray Slide	DUKE	TCS-30SS	\$ 2,221.71	15	\$ 33,325.65
					Category 2 Aggregate Total	\$ 878,513.60

Section VII. REBIDULATION

A	B	C	D	E	F	G
Unit Number	Product Name	Manufacturer Name	Model Number	Bidder's Unit Price	Estimated Quantities	Total Bid Price (Bidder's Unit Price x Estimated Quantities)
Category 3 - Cooking Prep						
C-1	Drying Rack Sheet Pan with 4 Tiers and Optional Drip Catch Pan	PIPER	MPR-60-4M	\$ 2,020.50	30	\$ 60,615.00
C-2	Bakers Rack (Heavy Duty for 18"x26" or 14"x18" Pans)	CRESCOR	207-1820	\$ 672.87	30	\$ 20,186.10
C-3	Food Processor	ROBOT COUPE	BLIXIER 3	\$ 1,699.17	15	\$ 25,487.55
C-4	Can Storage Rack, Mobile Type	LAKESIDE	458	\$ 1,623.32	30	\$ 48,699.60
C-5	Utility Cart, Two Tier	LAKESIDE	953	\$ 1,407.35	100	\$ 140,735.00
C-6	Coffeemaker-Commercial Percolating Type	REGAL/FOCUS	58055R	\$ 135.00	10	\$ 1,350.00
C-7	20 Quart Mixer-Bench Type	GLOBE	SP20	\$ 2,715.80	10	\$ 27,158.00
C-8	Sink-2 Compartment (5'6"L x 2'6"D x 2'10")	EAGLE	FN2040-2	\$ 2,433.28	10	\$ 24,332.80
C-9	Sink-3 Compartment (7'3"L x 2'2"D x 3'6")	EAGLE	FN2860-3	\$ 4,010.42	10	\$ 40,104.20
C-10	Sink-3 Compartment (10'0"L x approximately 2'8"D x 2'10")	EAGLE	FN2860-3	\$ 4,778.06	10	\$ 47,780.60
C-11	Mobile Utility Table (30"W x 30"D x 34"H)	EAGLE	T3030	\$ 740.00	25	\$ 18,500.00
C-12	Slicer-Angle Feed	GLOBE	G12	\$ 1,248.90	25	\$ 31,222.50
C-13	Mobile Tray Dispenser 13"Lx22"D	DELFIELD	TT2-1221	\$ 2,082.24	15	\$ 31,233.60
C-14	Mobile Tray Dispenser 33"(L) x 16" (W) x27 "(H)	PIPER	2ATCA-ST	\$ 2,657.64	10	\$ 26,576.40
C-15	Work Table-Mobile, Stainless Steel, Island Style (6'L x 2'6"W x 2'10")	EAGLE	T3072	\$ 2,396.79	10	\$ 23,967.90
C-16	Work Table-Mobile, Stainless Steel, Wall Style (6'L x 2'6"W x 2'10")	EAGLE	T3072	\$ 2,706.79	10	\$ 27,067.90
C-17	Scraping Table-Mobile and Stainless Steel (2'6"W x 6'L x 2'10")	EAGLE	T3072STE	\$ 1,302.58	10	\$ 13,025.80
Category 3 Aggregate Total						\$ 608,042.95



Section VII. E BULATION

A	B	C	D	E	F	G
Unit Number	Product Name	Manufacturer Name	Model Number	Bidder's Unit Price	Estimated Quantities	Total Bid Price (Bidder's Unit Price x Estimated Quantities)
Category 4 - Oven & Holding						
V-1	Convection Oven - Single, Roll-In Style (Electric)	BLODGETT	ZEPH240E S RI	\$ 7,888.84	10	\$ 78,888.40
V-2	Convection Oven - Double, Roll-In Style (Electric)	BLODGETT	ZEPH240 D RI	\$ 15,587.48	10	\$ 155,874.80
V-3	Electric, Double Deck, Convection Oven, Solid State Thermostat	VULCAN	VC44ED	\$ 6,577.19	10	\$ 65,771.90
V-4	Double Deck, Deep Depth Gas Convection Oven, Solid State Thermostat	VULCAN	VC66GD	\$ 9,835.68	10	\$ 98,356.80
V-5	Convection Oven-Double, Roll-In Style (Gas)	BLODGETT	ZEPH240 G D RI	\$ 16,263.31	10	\$ 162,633.10
V-6	Double Deck, gas Convection Oven, Solid State Thermostat	VULCAN	VC44GD	\$ 6,773.66	10	\$ 67,736.60
V-7	Mobile Holding and Transport Cabinet, 15 Universal Pan Capacity, Institutional Series	VULCAN	VBPI5I	\$ 3,139.75	50	\$ 156,987.50
V-8	Combo Oven, Electric, Half Size	CLEVELAND	OES 6.10	\$ 15,776.30	2	\$ 31,552.60
V-9	Combo Oven, Gas, Half Size	CLEVELAND	OGS 6.10	\$ 13,859.30	2	\$ 27,718.60
V-10	Combo Oven, Electric, Half Size with Steam Generator	CLEVELAND	OEB 6.10	\$ 11,780.08	2	\$ 23,560.16
V-11	Combo Oven, Gas, Half Size with Steam Generator	CLEVELAND	OGB 6.10	\$ 13,216.34	2	\$ 26,432.68
					Category 4 Aggregate Total	\$ 895,513.14



Section VII. — ABULATION

Foodservice and Culinary Equipment and Related
 Specific
 Bid Tabulation

13-250054
 ion Services

A	B	C	D	E	F	G
Unit Number	Product Name	Manufacturer Name	Model Number	Bidder's Unit Price	Estimated Quantities	Total Bid Price (Bidder's Unit Price x Estimated Quantities)
S-1	Double Stack Compartment Steamer with Stand and Pans	GROEN/INTEK	XS-6E	\$ 12,372.31	25	\$ 309,307.75
S-2	Pans, Perforated - Full/Half Size	POLAR	P20122-20126	\$ 1,036.32	25	\$ 25,908.00
S-3	Single Compartment Steamer with Stand and Pans	GROEN/INTEK	XS-6E	\$ 6,592.31	15	\$ 98,884.65
S-4	Pans, Perforated - Full/Half Size	POLAR	P20122-P20126	\$ 1,036.32	15	\$ 15,544.80
S-5	Braising Pan, Tilting (Gas Heated) 51 1/2" L x 39 3/4" W	CLEVELAND	SGL40T1	\$ 16,755.55	5	\$ 83,777.75
S-6	Braising Pan, Tilting (Gas Heated) 41.9" L x 39.75" W	CLEVELAND	SGL30T1	\$ 15,730.98	5	\$ 78,654.90
S-7	Stainless Steel Electric Pan, Tilting Braising Pan - 30 Gallon Capacity	CLEVELAND	SEL30T1	\$ 12,913.00	5	\$ 64,565.00
S-8	Stainless Steel Electric Pan, Tilting Braising Pan - 40 Gallon Capacity	CLEVELAND	SEL40T1	\$ 13,781.06	5	\$ 68,905.30
					Category 5 Aggregate Total	\$ 745,548.15



Section VII. **B** BULATION

Specification 250054
 Foodservice and Culinary Equipment and Related Installation Services
 Bid Tabulation

A	B	C	D	E	F	G
Unit Number	Product Name	Manufacturer Name	Model Number	Bidder's Unit Price	Estimated Quantities	Total Bid Price (Bidder's Unit Price x Estimated Quantities)
SU-1	Shelving Unit One- Wire	EAGLE	2448E	\$ 289.94	20	\$ 5,798.80
SU-2	Shelving Unit Two- Wire	EAGLE	2454E	\$ 334.62	20	\$ 6,692.40
SU-3	Shelving Unit Three- Wire	EAGLE	2460E	\$ 340.90	20	\$ 6,818.00
SU-4	Shelving Unit Four- Wire	EAGLE	2472E	\$ 378.82	20	\$ 7,576.40
SU-5	Shelving Unit Five- Wire	EAGLE	1848E	\$ 286.46	20	\$ 5,729.20
SU-6	Shelving Unit Six- Wire	EAGLE	1854E	\$ 293.34	20	\$ 5,866.80
SU-7	Shelving Unit Seven- Wire	EAGLE	1860E	\$ 297.78	20	\$ 5,955.60
SU-8	Shelving Unit Eight- Wire	EAGLE	1872E	\$ 324.30	20	\$ 6,486.00
SU-9	Shelving Unit Nine - Composite	CAMBRO	ESU233872	\$ 349.31	20	\$ 6,986.20
SU-10	Shelving Unit Ten - Composite	CAMBRO	ESU245472	\$ 373.09	20	\$ 7,461.80
SU-11	Shelving Unit Eleven - Composite	CAMBRO	ESU246072	\$ 390.70	20	\$ 7,814.00
SU-12	Shelving Unit Twelve - Composite	CAMBRO	ESU184872	\$ 316.59	20	\$ 6,331.80
SU-13	Shelving Unit Thirteen - Composite	CAMBRO	ESU185472	\$ 341.50	20	\$ 6,830.00
SU-14	Shelving Unit Fourteen - Composite	CAMBRO	ESU186072	\$ 358.63	20	\$ 7,172.60
SU-15	Shelving Unit Fifteen - Composite	CAMBRO	EMU184870P	\$ 383.56	20	\$ 7,671.20
SU-16	Shelving Unit Sixteen - Composite	CAMBRO	EMU183670P	\$ 389.38	20	\$ 7,787.60
SU-17	Shelving Unit Seventeen - Composite	CAMBRO	EMU213670P	\$ 408.06	20	\$ 8,161.20
SU-18	Shelving Unit Eighteen - Composite	CAMBRO	EMU214870P	\$ 447.38	20	\$ 8,947.60
SU-19	Shelving Unit Nineteen - Composite	CAMBRO	EMU243670P	\$ 414.24	20	\$ 8,284.80
SU-20	Shelving Unit Twenty - Composite	CAMBRO	EMU244870P	\$ 456.28	20	\$ 9,125.60
SU-21	Shelving Unit Twenty One - Composite Add On Kit	CAMBRO	EA184872	\$ 277.67	20	\$ 5,553.40
SU-22	Shelving Unit Twenty Two - Composite Add On Kit	CAMBRO	EA185472	\$ 302.57	20	\$ 6,051.40
SU-23	Shelving Unit Twenty Three - Composite Add On Kit	CAMBRO	EA186072	\$ 319.71	20	\$ 6,394.20
SU-24	Shelving Unit Twenty Four - Composite Add On Kit	CAMBRO	EA244872	\$ 309.10	20	\$ 6,182.00
SU-25	Shelving Unit Twenty Five - Composite Add On Kit	CAMBRO	EA245472	\$ 332.88	20	\$ 6,657.60
SU-26	Shelving Unit Twenty Six - Composite Add On Kit	CAMBRO	EA246072	\$ 350.48	20	\$ 7,009.60
SU-27	Shelving Unit Twenty Seven - Composite Add On Kit	CAMBRO	EPK2472ESK2472	\$ 392.25	20	\$ 7,845.00
					Category 6 Aggregate Total	\$ 189,190.80

(1) SEE ATTACHED FOR OPTIONAL EPOXY COATED SHELVING NO MICROBAN
 (ADD \$ 75.16 PER UNIT FOR CASTERS ON WIRE UNITS SU-1 THRU SU-8)



Section VII. **EVALUATION**

A	B	C	D	E	F	G
Category 7 - Culinary Equipment						
Unit Number	Product Name	Manufacturer Name	Model Number	Bidder's Unit Price	Estimated Quantities	Total Bid Price (Bidder's Unit Price x Estimated Quantities)
CUL-1	Gas Charbroiler	VOLLRATH	40731240741	\$ 1,752.41	6	\$ 10,514.46
CUL-2	Induction Range	GLOBE	GIR18	\$ 272.00	36	\$ 9,792.00
CUL-3	Bakers Top (Prep Work Table)	DUKE	336	\$ 2,181.12	4	\$ 8,724.48
CUL-4	Work Table	EAGLE	T3072SEB	\$ 620.00	24	\$ 14,880.00
CUL-5	Work Table (ADA)	EAGLE	T3072SEB	\$ 814.75	12	\$ 9,777.00
CUL-6	Demo Table	EAGLE	DT3660SE	\$ 2,596.47	4	\$ 10,385.88
CUL-7	Food Mixer	GLOBE	SP20/MS3024S	\$ 2,795.25	16	\$ 44,724.00
CUL-8	Blender	WARING	MX1000TX	\$ 470.17	12	\$ 5,642.04
CUL-9	Hand Mixer	WARING	WSPBBW	\$ 436.00	12	\$ 5,232.00
CUL-10	Hand Sink	EAGLE	HSAP-14-ADA-FE-B	\$ 1,673.03	8	\$ 13,384.24
CUL-11	Heated Cabinet	FOODWARMING EQ	UHS-10	\$ 2,435.00	8	\$ 19,480.00
CUL-12	Food Slicer with Angle Feed	GLOBE	C-12	\$ 1,037.00	16	\$ 16,592.00
CUL-13	Espresso/Cappuccino Machine	EPOCA	EPOCA S TANK	\$ 2,452.00	2	\$ 4,904.00
CUL-14	Food Processor	WARING	FP25	\$ 800.00	16	\$ 12,800.00
CUL-15	Garbage Disposer	SALVAJOR	100-CA-12-MRS	\$ 1,646.56	16	\$ 26,344.96
CUL-16	Dish Cart	METRO	PCD11A	\$ 807.50	8	\$ 6,460.00
CUL-17	Pop Up Toaster w/Stand	WARING	WCT708/1D3CS	\$ 342.70	8	\$ 2,741.60
CUL-18	Ice Cream Maker	CUISINART	ICE-100-8C	\$ 439.00	2	\$ 878.00
CUL-19	Fruit Cutter	NEMCO	55550-6	\$ 140.00	8	\$ 1,120.00
CUL-20	Microwave	AMANA	RFS12TS	\$ 880.00	2000	\$ 1,760,000.00
CUL-21	Ice Machine with Bin/Cube Style	MANITOWOC	QY-0274A	\$ 2,432.24	6	\$ 14,593.44
CUL-22	Gas Range 6 eye	VULCAN	V36	\$ 1,686.05	4	\$ 6,744.20
CUL-23	Gas Range 10 eye	VULCAN	V260	\$ 4,502.96	8	\$ 36,023.68
CUL-24	Dishwasher/Door Hood Type	HOBART	AM15	\$ 7,933.27	8	\$ 63,466.16
CUL-25	Hot Water Booster	HATCO	C-15	\$ 1,527.80	4	\$ 6,111.20
CUL-26	Time Clock	BLUE AIR	BT1000 M11ACCESSORY	\$ 941.00	8	\$ 7,528.00
CUL-27	Combi Oven	CLEVELAND	OGS 10.20	\$ 20,672.27	8	\$ 165,378.16
CUL-28	Double Deck Convection Oven	VULCAN	VC44GD	\$ 6,321.99	8	\$ 50,575.92
CUL-29	Security Unit - Mobile	EAGLE	CSC2460/A2460C	\$ 1,070.01	8	\$ 8,560.08
CUL-30	Reach in Refrigerator (1 Door)	TRUE	TS-23	\$ 2,465.00	24	\$ 59,160.00
CUL-31	Reach in Refrigerator (2 Door)	TRUE	TS-49	\$ 3,275.03	8	\$ 26,200.24
CUL-32	Reach in Freezer (1 Door)	TRUE	TS-23F	\$ 3,131.84	8	\$ 25,054.72
CUL-33	Reach in Freezer (2 Door)	TRUE	TS-49F	\$ 4,239.75	8	\$ 33,918.00
Category 7 Aggregate Total						\$ 2,487,690.46

ATTACHMENT E

[See Attached]

7/17/2013



Project:

CATEGORY 1 REFRIGERATION- Chicago Public
Schools Foodservice Bid
125 S CLARK STREET
SPECIFICATION #13-250054
CHICAGO IL

From:

TriMark Marlinn LLC
Deborah Moutry
IL 60638
(708) 496-1700

Table Of Contents

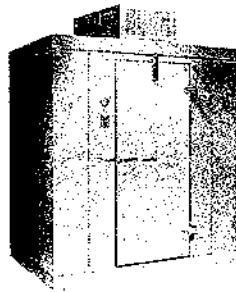
Category	Page
ITEM R-1 : WALK IN MODULAR, BOX ONLY	1
ITEM R-2 : WALK IN MODULAR, BOX ONLY	1
ITEM R-3 : ROLL-IN REFRIGERATOR, 2 SECTIONS	1
ITEM R-4 : ROLL-IN REFRIGERATOR, 1 SECTION	1
ITEM R-5 : REACH-IN FREEZER, 1 SECTION	1
ITEM R-6 : REACH-IN FREEZER, 2 SECTIONS	1
ITEM R-7 : REACH-IN REFRIGERATOR, 1 SECTION	1
ITEM R-8 : REACH-IN REFRIGERATOR, 2 SECTIONS	1
ITEM R-9 : MILK COOLER	2
ITEM R-10 : MILK COOLER	2
ITEM R-11 : MILK COOLER	2
ITEM R-12 : MILK COOLER	2
ITEM R-13 : ICE CUBER	2
ITEM R-13 : ICE BIN FOR ICE MACHINES	2
ITEM R-14 : ICE CUBER	2
ITEM R-14 : ICE BIN FOR ICE MACHINES	2
ITEM R-15 : ICE CUBER	3
ITEM R-15 : ICE BIN FOR ICE MACHINES	3
ITEM R-16 : ICE CUBER	3
ITEM R-16 : ICE BIN FOR ICE MACHINES	3
ITEM R-17 : FOOD CARRIER DOLLY	3
ITEM R-18 : FOOD CARRIER DOLLY	3

Nor-Lake

KL66 Packed: ea

Walk In Modular, Box Only

Kold Locker™, Indoor, 6' x 6' x 6'-7" H, with floor, 26 gauge embossed coated steel interior & exterior finish, self-closing door, locking deadbolt handle, (no refrigeration) same day shipment

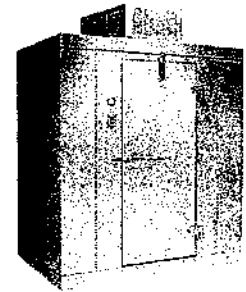


Nor-Lake

KL66 Packed: ea

Walk In Modular, Box Only

Kold Locker™, Indoor, 6' x 6' x 6'-7" H, with floor, 26 gauge embossed coated steel interior & exterior finish, self-closing door, locking deadbolt handle, (no refrigeration) same day shipment

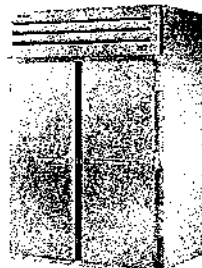


True Food Service Equipment

STA2RRI-2S Packed: ea

Roll-in Refrigerator, 2 sections

SPEC SERIES® Roll-in Refrigerator, stainless steel front & sides, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, aluminum interior, incandescent interior lighting, stainless steel ramps, 1/2HP, 115v/60/1, 11.8 amps, 9' cord, NEMA 5-15P, [accommodates 27"Wx29"Dx66"H carts, NOT included], MADE IN USA



True Food Service Equipment

STA1RRI-1S Packed: ea

Roll-in Refrigerator, 1 section

SPEC SERIES® Roll-in Refrigerator, one-section, stainless steel front & sides, (1) stainless steel door with lock, cam-lift hinges, digital temperature control, aluminum interior, incandescent interior lighting, stainless steel ramp, 1/3Hp, 115v/60/1, 8.9 amps, 9' cord, NEMA 5-15P [accommodates 27"Wx29"Dx66"H cart, NOT included], MADE IN USA



True Food Service Equipment

TS-23F Packed: ea

Reach-In Freezer, 1 section

Freezer, Reach-in, one-section, -10°F, (1) stainless steel door, stainless steel front/sides, stainless steel interior, (3) white shelves, interior lighting, 4" castors, 1/3 HP, 115v/60/1, 9' cord, NEMA 5-15P, 7.2 amps, cUL, NSF, CE, ENERGY STAR®, MADE IN USA.

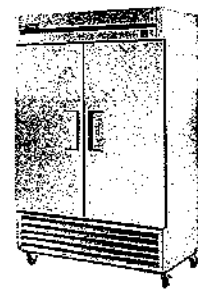


True Food Service Equipment

TS-49F Packed: ea

Reach-In Freezer, 2 sections

Freezer, Reach-in, two-section, -10°F, (2) stainless steel doors, stainless steel front/sides, stainless steel interior, (6) white shelves, interior lighting, 4" castors, 3/4 HP, 115v/60/1, 11.0 amps, 9' cord, NEMA 5-20P, ENERGY STAR®, MADE IN USA



True Food Service Equipment

TS-23 Packed: ea

Reach-in Refrigerator, 1 section

Refrigerator, Reach-in, one-section, (1) stainless steel door, stainless steel front/sides, stainless steel interior, (3) white shelves, interior lighting, 4" castors, 1/3 HP, 115v/60/1, 7.6 amps, 9' cord, NEMA 5-15P, ENERGY STAR

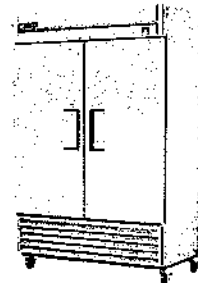


True Food Service Equipment

TS-49 Packed: ea

Reach-in Refrigerator, 2 sections

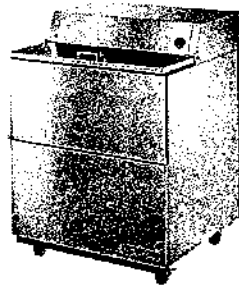
Refrigerator, Reach-in, two-section, (2) stainless steel doors, stainless steel front/sides, stainless steel interior, (6) white shelves, interior lighting, 4" castors, 1/2 HP, 115v/60/1, 9.1 amps, NEMA 5-15P, 9' cord, ENERGY STAR®, MADE IN USA



True Food Service Equipment

TMC-34-S-SS Packed: ea
Milk Cooler

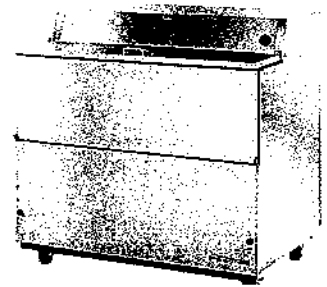
Mobile Milk Cooler, FORCED-AIR, (8) crates, stainless steel drop front/hold-open flip-up lids, lock, 33-38°F, stainless exterior, 300 series stainless steel interior & floor, (2) heavy duty floor racks, digital thermometer, 4" castors, 1/3 HP, 115v/60/1, 6.8 amps, 9' cord, NEMA 5-15P, cUL, NSF, MADE IN USA



True Food Service Equipment

TMC-49-S-SS Packed: ea
Milk Cooler

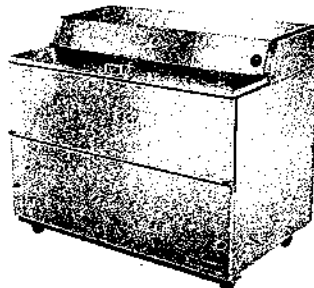
Mobile Milk Cooler, FORCED-AIR, (12) crates, stainless steel drop front/hold-open flip-up lids, lock, 33-38°F, stainless exterior, 300 series stainless steel interior & floor, (3) heavy duty floor racks, digital thermometer, 4" castors, 1/3 HP, 115v/60/1, 6.8 amps, 9' cord, NEMA 5-15P, cUL, CSA, NSF, CE, MADE IN USA



True Food Service Equipment

TMC-58-S-SS Packed: ea
Milk Cooler

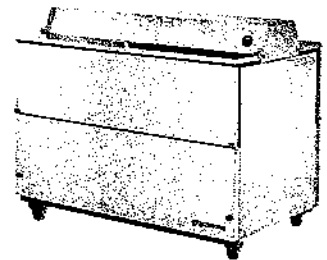
Mobile Milk Cooler, FORCED-AIR, (16) crates, stainless steel drop front/hold-open flip-up lids, lock, 33-38°F, stainless exterior, 300 series stainless steel interior & floor, (3) heavy duty floor racks, digital thermometer, 4" castors, 1/3 HP, 115v/60/1, 6.8 amps, 9' cord, NEMA 5-15P, cUL, NSF, CE, MADE IN USA



True Food Service Equipment

TMC-58-S-DS Packed: ea
Milk Cooler

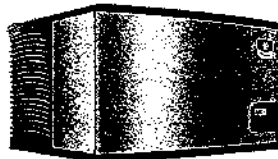
Mobile Milk Cooler, FORCED-AIR, (16) crates, DUAL SIDED stainless steel drop front/hold-open flip-up lids, locks, 33-38°F, stainless exterior, white aluminum interior with 300 series stainless steel floor, (3) heavy duty floor racks, digital therm., 4" castors, 1/3HP, 115v/60/1, 6.8 amps, 9' cord, NEMA 5-15P, UL, NSF, MADE IN US



Manitowoc

ID-0303W Packed: ea
Ice Cuber

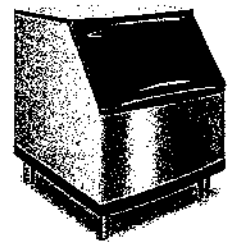
Indigo™ Series Ice Maker, cube-style, water-cooled, self-contained condenser, up to 310-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size c



Manitowoc

B-400 Packed: ea
Ice Bin for Ice Machines

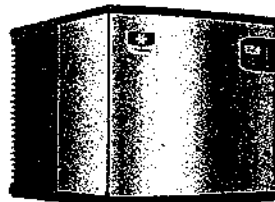
Ice Bin, with top-hinged front-opening door, approximately 290 lb ice storage capacity, for top-mounted ice maker, stainless steel exterior



Manitowoc

ID-0323W Packed: ea
Ice Cuber

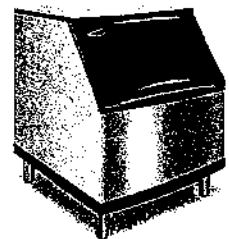
Indigo™ Series Ice Maker, cube-style, water-cooled, self-contained condenser, up to 330-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size c



Manitowoc

B-400 Packed: ea
Ice Bin for Ice Machines

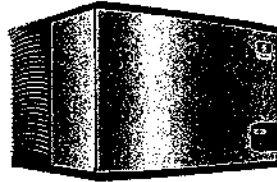
Ice Bin, with top-hinged front-opening door, approximately 290 lb ice storage capacity, for top-mounted ice maker, stainless steel exterior



Manitowoc

ID-0503W Packed: ea
Ice Cuber

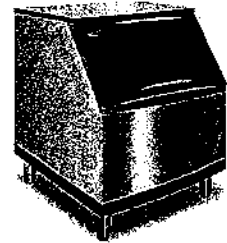
Indigo™ Series Ice Maker, cube-style, water-cooled, self-contained condenser, up to 550-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size c



Manitowoc

B-400 Packed: ea
Ice Bin for Ice Machines

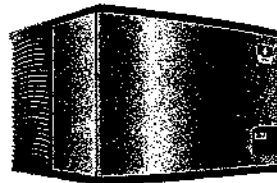
Ice Bin, with top-hinged front-opening door, approximately 290 lb ice storage capacity, for top-mounted ice maker, stainless steel exterior



Manitowoc

ID-0502A Packed: ea
Ice Cuber

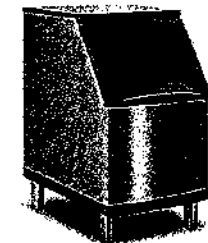
Indigo™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 530-lb approximately/24 hours, DuraTech™ exterior (stainless finish with innovative clear-coat resists fingerprints & dirt), dice size c



Manitowoc

B-320 Packed: ea
Ice Bin for Ice Machines

Ice Bin, with top-hinged front-opening door, approximately 210 lb ice storage capacity, for top-mounted ice maker, stainless steel exterior



Cambro

CD1313401 Packed: ea
Food Carrier Dolly

Camdolly®, 16-1/8"D x 16-1/8"L x 8-3/8"H, load capacity 250 lbs., holds 13" x 13" milk crates only, (4) 3" heavy duty swivel casters, no brake, slate blue, NSF

Cambro

CD1327401 Packed: ea
Food Carrier Dolly

Camdolly®, 16-1/8"D x 29-1/4"L x 8-3/8"H, load capacity 300 lbs., holds #10 can cases & 13" x 13" milk crates, (4) 3" heavy duty swivel casters, no brakes, slate blue, NSF





7/17/2013

Project:

CATEGORY 2 CHICAGO PUBLIC SCHOOLS HEATING
AND SERVING

From:

TriMark Marlinn LLC
Deborah Moutry
IL 60638
(708) 496-1700

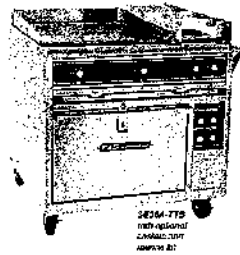
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Southbend

SE36A-HHB Packed: ea
Range, Electric, Heavy Duty, 36"

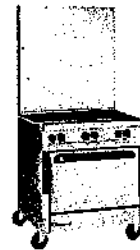
Heavy Duty Range, 36", electric, (2) 12"x24" and (2) round hotplates, standard depth, convection oven base, stainless steel front, 22.4 kw



Southbend

P32A-BBB Packed: ea
Heavy Duty Range 32"

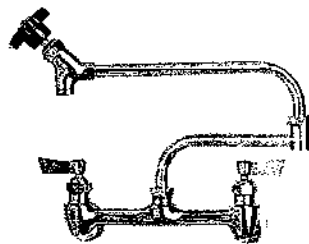
Platinum Heavy Duty Range, Gas, 32", (6) 33,000 BTU Open Burners, manual controls, 1-1/4" front manifold, convection oven base, stainless steel front and sides, 6" adjustable legs, 243,000 BTU, CSA, NSF



Fisher

4230 Packed: ea
Pot Filler Faucet

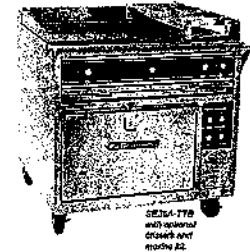
Pot Filler Faucet, splash-mounted mixing faucet, with 8" adjustable centers, double-joint spout, 18" long, with insulated off-on control valve at outlet, 1/2" inlets



Southbend

SE36A-HHH Packed: ea
Range, Electric, Heavy Duty, 36"

Heavy Duty Range, 36", electric, (3) 12"x24" hotplates, standard depth, convection oven base, stainless steel front, 22.5 kw



Duke Manufacturing

TEHF-60SS Packed: ea
Hot Food Serving Counter

H-61 ea HOT FOOD SERVING COUNTER Duke Manufacturing Model No. TEHF-60SS Thermadex Hot Food Unit, mobile, electric, 60", 32"W, 36"H, 16ga/s top, 1/2" heat vents, 8" dia, copper manifold, one valve thermostat, 6sh shelf, 20ga s/s body & underside, 5" swivel casters (2 with brakes), 4" cord plug ea 240v/60/1ph, 4800 watts, 30.0 amps ea Counter top options: 1 ea 30ga stainless steel top in lieu of standard (1)MOD-34 (internal locking device, stainless steel pan and latch line up device) under counter top, per unit price (on both ends) 1 ea 30ga stainless steel tray/shelf, 16ga s/s, 2" rubber tracks, on 2 s/s track brackets ea ea located on customer's side 2 ea For s/s hinged bracket in lieu of standard bracket, each bracket 1 ea fabrication & electrical modifications ea 30 ft. cord and plug in lieu of standard cord set, specify NEMA number 1 ea J-hook electric cord holder 1 ea Special body modifications 1 ea 48" Duke Manufacturing 68120mm Qty Description 48120mm 1 ea Special body height - *** 34" working height - *** 45-45-60 Single Deck Food Shield, 55" long, full service style, 3/4" acrylic, endguard with s/s edging and s/s fold down brackets for easy cleaning, 34ga s/s single shelf, 32.5"W on 1" square s/s tube posts and

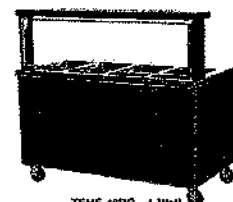


TEHF-60PG - 4-Well Electric Hot Food Unit Sealed Well, Drain, Manifolds & Valve w/TSS40-60 Self-Service Style Solid Overshell

Duke Manufacturing

TEHF-88SS Packed: ea
Hot Food Serving Counter

H-61 ea HOT FOOD SERVING COUNTER Duke Manufacturing Model No. TEHF-88SS Thermadex Hot Food Unit, mobile, electric, 88", 32"W, 36"H, 16ga/s top, 1/2" heat vents, 8" dia, copper manifold, one valve thermostat, 6sh shelf, 20ga s/s body & underside, 5" swivel casters (2 with brakes), 4" cord plug ea 240v/60/1ph, 7200 watts, 30.0 amps ea Counter top options: 1 ea 30ga stainless steel top in lieu of standard (1)MOD-34 (internal locking device, stainless steel pan and latch line up device) under counter top, per unit price (on both ends) 1 ea 30ga stainless steel tray/shelf, 16ga s/s, 2" rubber tracks, on 2 s/s track brackets ea ea located on customer's side - *** 34" working height - *** 45-45-60 Single Deck Food Shield, 55" long, full service style, 3/4" acrylic, endguard with s/s edging and s/s fold down brackets for easy cleaning, 34ga s/s single shelf, 32.5"W on 1" square s/s tube posts and 1/4" acrylic endguards ea



TEHF-88PG - 4-Well Electric Hot Food Unit Sealed Well, Drain, Manifolds & Valve w/TSS40-60 Self-Service Style Solid Overshell

Garland/US Range

C836-7 Packed: ea
Range, Gas, Heavy Duty, 36"

Cuisine Range, 36" heavy duty, gas, (4) 30,000 BTU open burners 18", 1-1/4" front manifold, standard depth, stainless steel front and sides, (1) standard oven base, 6" stub back, 6" adjustable legs, 160,000 BTU (U S Range)

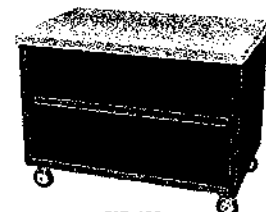


Model C836-7

Duke Manufacturing

TST-74SS Packed: ea
Utility Serving Counter

H-62 ea UTILITY SERVING COUNTER Duke Manufacturing Model No. TST-74SS Thermadex Solid Top Unit, mobile utility counter, 88", 32"W, 36"H, 16ga stainless steel top, 20ga s/s body & underside, 8" dia, gray poly sweet casters 2" with brackets ea Counter top options: 1 ea 30ga stainless steel top in lieu of standard (1)MOD-34 (internal locking device, stainless steel pan and latch line up device) under counter top, per unit price (on both ends) 1 ea 30ga stainless steel tray/shelf, 16ga s/s, 2" rubber tracks, on 2 s/s track brackets ea ea located on customer's side - *** 34" A.I.F. - *** 34" ea For s/s hinged bracket in lieu of standard bracket, each bracket 1 ea Special body modifications: special length, starts with next longer standard length and max height - maximum modular body length is 88" (1)DS-6-1) - *** 34" long - *** 34" ea ea Special body height - *** 34" working height - *** 178 Supreme Drawer, 20" x 20" x 5", stainless steel liner, stainless steel inboard double pan front, stainless steel enclosure, roller - slides, without cylinder lock 2 ea 1 ea Special height ea - *** cabinet's height 181" - *** class: 150



TST-83PG Solid Top Unit



7/17/2013

Project:

CATEGORY 3 CHICAGO PUBLIC SCHOOLS
COOKING PREP

From:

TriMark Marlinn LLC
Deborah Moutry
IL 60638
(708) 496-1700

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Piper Products/Servolift Eastern

MPR-60-4M Packed: ea
Tray Drying Rack

Drying & Transport Rack, 4-shelf with guides on 1-1/2" centers, multi-purpose, with chrome-plated wire dividers for trays and pans, all-welded extruded aluminum frame & guides, 5" heavy duty swivel casters (2 with brakes)



CresCor

207-1820 Packed: ea
Bun Pan Rack

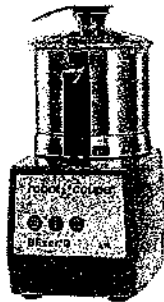
Utility Rack, mobile, angle ledge, full height, open sides, riveted pan slides with extruded angles, 3" centers, (40) 14" x 18" tray or (20) 18" x 26" pan capacity, end loading, fully welded Hi-Tensile aluminum frame construction, 5" swivel casters (2 with brakes)



Robot Coupe

BLIXER 3 Packed: ea
Vertical Cutter Mixer VCM

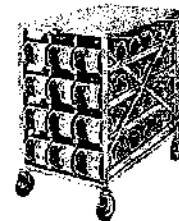
Blixer®, Commercial Blender/Mixer, vertical, 3.5 qt. capacity, stainless steel bowl with handle, ABS polycarbonate wiper assembly, stainless steel "S" serrated blade assembly, on/off buttons, pulse switch, single speed 3450 RPM, 120v/60/1-ph, 10.5 amps, 1-1/2 HP, NEMA 5-15P, ETL electrical and sanitation, cETL



Lakeside Manufacturing

458 Packed: ea
Can Rack

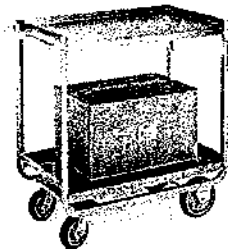
Can Storage & Dispensing Rack, mobile, s/s top, capacity (72) #10 or (96) #5 cans, gravity feed system, stainless steel construction, 5" casters (2 swivel, 2 fixed)



Lakeside Manufacturing

953 Packed: ea
Cart, Utility

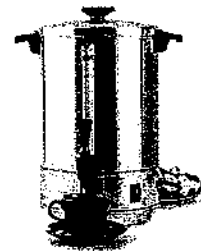
Tough Transport Utility Cart, 2 shelf, open base, shelf size 24" x 42", stainless steel angle frame w/push handle, 1000 lb. capacity, (2) 5" swivel and (2) 8" fixed casters, NSF



Focus Foodservice

58055R Packed: ea
Coffee Percolator

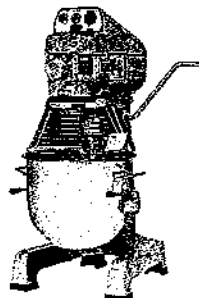
Regalware® (K7003) Coffeemaker, 12 to 55 cup capacity, polished aluminum finish, 110-120v/60/1-ph, NSF, cULus, Made in USA



Globe

SP20 Packed: ea
Mixer, Planetary

Planetary Mixer, 20 qt., bench model, 3-speed, #12 hub, incl; removable stainless steel safety guard, bowl, spiral dough hook, whip & beater, cast iron body, bowl guard & bowl lift, gear driven transmission, 15 min. timer, 6 ft cord & plug, 1/2 HP, 115v/60/1, 10 amps, NEMA 5-15P,



Eagle Group

FN2040-2-24R14/3 Packed: ea
Two (2) Compartment Sink

C-8 10 ea TWO (2) COMPARTMENT SINK \$5,159.00 \$51,590.00 Eagle Group Model No. CUSTOM5pec-Master® Sink, Two Compartment, stainless steel, with 21" right-hand drainboard, 21" front-to-back x 20"W compartment, 14"D, with 9-1/2"H splash, stainless steel open frame base, boxed crossraib, 14/304 stainless steel, overflow holes, sound deadening, NSF20 ea -TB Twist bracket, per drain \$28.00 \$560.0010 ea FAUCETS/DRAINS Faucets & Drains by others. Extended Total: \$52,150.00



Shown with Left & Right Drainboard (Faucet Not Included)

Eagle Group

FN2860-14/3L Packed: ea
3 COMP SINK

SEE ATTACHED SHEET

THREE (3) COMPARTMENT SINK Eagle Group Model No. CUSTOMSpec-Master® Sink, Three Compartment, stainless steel, with 27"X 88"L X 3'6" height hand drainboard, 20" front-to-back x 20"W compartment, 14"D, with 10"H splash, stainless steel open frame base, boxed crossrails, 2set of faucet holes, 14/304 stainless steel, overflow holes, sounddeadening, NSF/CUSTOM Wall Shelf, 12" x 37" 14 gauge type 304 stainless steel, bullnose edge, rear/ends to be turned up 1-1/2", stainless steel

Eagle Group

FN2860-3-36R14/3 Packed: ea
Three (3) Compartment Sink

C-10 10 ea THREE (3) COMPARTMENT SINK \$8,637.00 \$86,370.00 Eagle Group Model No. CUSTOMSpec-Master® Sink, Three Compartment, stainless steel, with 27" left & right-hand drainboards, 28" front-to-back x 20"W compartment, 16"D, with 10"H splash, stainless steel open frame base, boxed crossrails, 2set of faucet holes, 14/304 stainless steel, overflow holes, sounddeadening, NSF Note: Sink will be 35" front-to-back and not 32"



Eagle Group

T3030SE Packed: ea
Work Table

C-11 25 ea WORK TABLE \$1,768.00 Eagle Group Model No. CUSTOMSpec-Master® Work Table, 30"W x 30"D, 14/304 stainless steel top with square edges, Uni-Lok® gusset system, 16 gauge stainless steel undershelf, (4) 1-5/8" diameter heavy gauge s/s legs with (4) polycasters - two

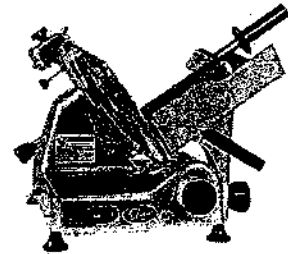


24" to 36" wide work table are 48" and 60" long. Comes with 4 legs or choose 48" wide table that are 72" and 96" long table with 6 legs or 78" x 72"

Globe

G12 (745037) Packed: ea
Slicer

Food Slicer, manual, medium duty, 12" diameter knife, top mounted sharpener, belt driven, ball bearing chute slide, attached knife ring guard, knife cover interlock, removable slice deflector, power indicator light, motor overload protection with manual reset, anodized aluminum construction, 1/2 HP, 115v/60/1, 3 amps, NEMA 5-15P, cETLus, NSF/ANSI 8-2010



Delfield

TT2-1221 Packed: ea
Tray Rack Dispenser

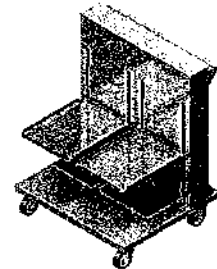
SEE ATTACHED SHEETS

Dispenser, Tray, open frame mobile design, dual self-elevating tray platforms, for 12" x 21" trays, 4" casters, NSF

Piper Products/Servolift Eastern

2ATCA-ST Packed: ea
Tray Rack Dispenser

Tray & Rack Dispenser, cantilever style, mobile design, single frame & body, (2) independent carrier & dispensing mechanism, adjustment for various tray or pan sizes, stainless steel, 4" double ball bearing casters



Eagle Group

T3072SE Packed: ea
Work Table

C-15 10 ea WORK TABLE \$6,046.00 \$60,460.00 Eagle Group Model No. CUSTOMSpec-Master® Work Table, 72"W x 30"D, 14/304 stainless steel top with rolled edges w/ bullnose corners, Uni-Lok® gusset system, heavy gauge stainless steel 1-1/4" diameter side & rear crossrails with aluminum castings, (4) 1-5/8" diameter heavy gauge s/s legs with (4) polycasters - two w/ brakes, sound deadening, (2) fully enclosed drawers w/ 552 slides and recessed drawer pulls, sound deadening, NSF 10 ea CUSTOM Option to have 16 ga undershelf \$102.00 <Optional> 10 ea E36A All welded construction, welded base (legs & undershelf) \$322.00 <Optional> Extended Total: \$90,460.00

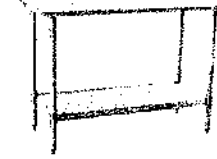


24" to 36" wide work table are 48" and 60" long. Comes with 4 legs or choose 48" wide table that are 72" and 96" long table with 6 legs or 78" x 72"

Eagle Group

T3072SE Packed: ea
Work Table

C-16 10 ea WORK TABLE \$6,046.00 \$60,460.00 Eagle Group Model No. CUSTOMM06762 - Chicago County Public Page 3 of 7 School 33 TriMark Marlinn LLC 7/3/2013 00762 - Chicago County Public School 33 Eagle Group Model 6 Item Qty Description Unit Unit Price Master Work Table, 72"W x 30"D, 14/304 stainless steel top with rolled edges w/ bullnose corners, Uni-Lok® gusset system, heavy gauge stainless steel 1-1/4" diameter side & rear crossrails with aluminum castings, angle frame, (4) 1-5/8" diameter heavy gauge s/s legs with (4) polycasters - two w/ brakes, sound deadening, (2) fully enclosed drawers w/ 552 slides and recessed drawer pulls, sound deadening, NSF 10 ea CUSTOM Option to have 16 ga undershelf w/ 2" upturn at back \$302.00 <Optional> 10 ea E36A All welded construction, welded base (legs & undershelf) \$322.00 <Optional> Extended Total: \$60,460.00



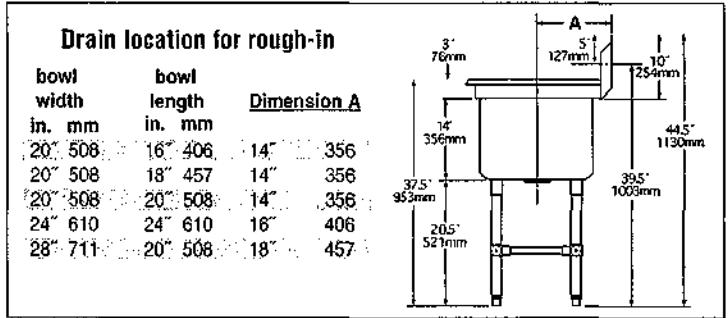
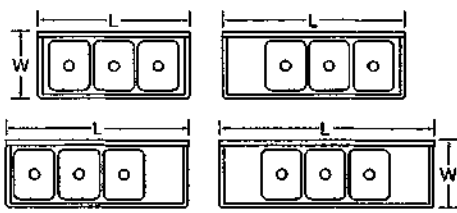
24" to 36" wide work table are 48" and 60" long. Comes with 4 legs or choose 48" wide table that are 72" and 96" long table with 6 legs or 78" x 72"



Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® FN Series Covered Corner Three-Compartment Sinks



model #	BOWL DIMENSIONS		DRAINBOARD		OVERALL DIMENSIONS		weight	
	width	length	length	in. mm	width	length	lbs.	kg
FN2048-3-14/3	20" 508	16" 406	0	18" 457	27" 686	57" 1448	99	44.9
FN2048-3-18R or L-14/3	20" 508	16" 406	1	18" 457	27" 686	73 1/2" 1867	118	53.5
FN2048-3-18-14/3	20" 508	16" 406	2	18" 457	27" 686	90" 2286	137	61.7
FN2048-3-24R or L-14/3	20" 508	16" 406	1	24" 610	27" 686	79 1/2" 2019	124	56.2
FN2048-3-24-14/3	20" 508	16" 406	2	24" 610	27" 686	102" 2591	149	67.6
FN2048-3-30R or L-14/3	20" 508	16" 406	1	30" 762	27" 686	85 1/2" 2172	129	58.5
FN2048-3-30-14/3	20" 508	16" 406	2	30" 762	27" 686	114" 2896	159	72.1
FN2048-3-36R or L-14/3	20" 508	16" 406	1	36" 914	27" 686	91 1/2" 2324	134	60.8
FN2048-3-36-14/3	20" 508	16" 406	2	36" 914	27" 686	126" 3200	169	76.7
FN2054-3-14/3 *	20" 508	18" 457	0	18" 457	27" 686	63" 1600	102	46.3
FN2054-3-18R or L-14/3 *	20" 508	18" 457	1	18" 457	27" 686	79 1/2" 2019	121	54.9
FN2054-3-18-14/3 *	20" 508	18" 457	2	18" 457	27" 686	96" 2438	140	63.5
FN2054-3-24R or L-14/3 *	20" 508	18" 457	1	24" 610	27" 686	85 1/2" 2172	127	57.6
FN2054-3-24-14/3 *	20" 508	18" 457	2	24" 610	27" 686	108" 2743	158	71.6
FN2054-3-30R or L-14/3 *	20" 508	18" 457	1	30" 762	27" 686	91 1/2" 2324	132	59.9
FN2054-3-30-14/3 *	20" 508	18" 457	2	30" 762	27" 686	120" 3048	162	73.5
FN2054-3-36R or L-14/3 *	20" 508	18" 457	1	36" 914	27" 686	97 1/2" 2477	137	62.1
FN2054-3-36-14/3 *	20" 508	18" 457	2	36" 914	27" 686	132" 3358	172	78.0
FN2060-3-14/3 *	20" 508	20" 508	0	18" 457	27" 686	69" 1753	114	51.7
FN2060-3-18R or L-14/3 *	20" 508	20" 508	1	18" 457	27" 686	85 1/2" 2172	133	60.3
FN2060-3-18-14/3 *	20" 508	20" 508	2	18" 457	27" 686	102" 2591	152	68.9
FN2060-3-24R or L-14/3 *	20" 508	20" 508	1	24" 610	27" 686	91 1/2" 2324	139	63.1
FN2060-3-24-14/3 *	20" 508	20" 508	2	24" 610	27" 686	114" 2896	164	74.4
FN2060-3-30R or L-14/3 *	20" 508	20" 508	1	30" 762	27" 686	97 1/2" 2477	144	65.3
FN2060-3-30-14/3 *	20" 508	20" 508	2	30" 762	27" 686	126" 3200	174	78.9
FN2060-3-36R or L-14/3 *	20" 508	20" 508	1	36" 914	27" 686	103 1/2" 2629	149	67.6
FN2060-3-36-14/3 *	20" 508	20" 508	2	36" 914	27" 686	138" 3505	184	83.5
FN2472-3-14/3 *	24" 610	24" 610	0	18" 457	31" 787	81" 2057	127	57.6
FN2472-3-18R or L-14/3 *	24" 610	24" 610	1	18" 457	31" 787	97 1/2" 2477	146	66.2
FN2472-3-18-14/3 *	24" 610	24" 610	2	18" 457	31" 787	114" 2896	165	74.8
FN2472-3-24R or L-14/3 *	24" 610	24" 610	1	24" 610	31" 787	103 1/2" 2629	152	68.9
FN2472-3-24-14/3 *	24" 610	24" 610	2	24" 610	31" 787	126" 3200	177	80.3
FN2472-3-30R or L-14/3 *	24" 610	24" 610	1	30" 762	31" 787	109 1/2" 2769	157	71.2
FN2472-3-30-14/3 *	24" 610	24" 610	2	30" 762	31" 787	138" 3505	187	84.8
FN2472-3-36R or L-14/3 *	24" 610	24" 610	1	36" 914	31" 787	115 1/2" 2934	162	73.5
FN2472-3-36-14/3 *	24" 610	24" 610	2	36" 914	31" 787	150" 3810	197	89.4
FN2860-3-14/3 *	28" 711	20" 508	0	18" 457	35" 889	69" 1753	130	59.0
FN2860-3-18R or L-14/3 *	28" 711	20" 508	1	18" 457	35" 889	85 1/2" 2172	149	67.6
FN2860-3-18-14/3 *	28" 711	20" 508	2	18" 457	35" 889	102" 2591	168	76.2
FN2860-3-24R or L-14/3 *	28" 711	20" 508	1	24" 610	35" 889	91 1/2" 2324	155	70.3
FN2860-3-24-14/3 *	28" 711	20" 508	2	24" 610	35" 889	114" 2896	180	81.6
FN2860-3-30R or L-14/3 *	28" 711	20" 508	1	30" 762	35" 889	97 1/2" 2477	160	72.6
FN2860-3-30-14/3 *	28" 711	20" 508	2	30" 762	35" 889	126" 3200	190	86.2
FN2860-3-36R or L-14/3 *	28" 711	20" 508	1	36" 914	35" 889	103 1/2" 2629	165	74.8
FN2860-3-36-14/3 *	28" 711	20" 508	2	36" 914	35" 889	138" 3505	200	90.7

* Features two sets of faucet holes.

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
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 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
 MHC/Retail Display Divisions: Phone 800-637-5100

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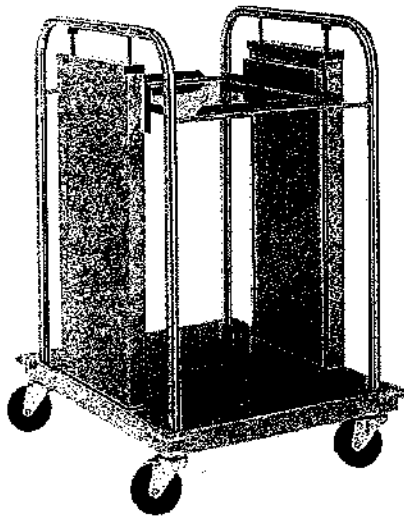
Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- | | | | |
|-----------|--------------------------|------------|--------------------------|
| • TT-1014 | One stack, 11"x15" trays | • TT2-1014 | Two stack, 11"x15" trays |
| • TT-1216 | One stack, 12"x16" trays | • TT2-1216 | Two stack, 12"x16" trays |
| • TT-1221 | One stack, 12"x21" trays | • TT2-1221 | Two stack, 12"x21" trays |
| • TT-1418 | One stack, 14"x18" trays | • TT2-1418 | Two stack, 14"x18" trays |
| • TT-1422 | One stack, 14"x22" trays | • TT2-1422 | Two stack, 14"x22" trays |
| • TT-1622 | One stack, 16"x22" trays | • TT2-1622 | Two stack, 16"x22" trays |
| • TT-1826 | One stack, 18"x26" trays | • TT2-1826 | Two stack, 18"x26" trays |
| • TT-2020 | One stack, 20"x21" trays | • TT2-2020 | Two stack, 20"x21" trays |



TT-1422

Standard Features

- Tubing and base to be 16-gauge stainless steel
- Tubing and base to be integrally welded
- Base to be reinforced with 14-gauge stainless steel angles
- Non-marring gray corner bumpers
- (4) 4.00" diameter polyolefin swivel casters (all locking)
- Dispenser platform carrier shall be 18-gauge stainless steel
- Self-leveling mechanisms shall be adjustable by adding and removing stainless steel extension springs located inside the elevator housing
- Each dispenser section holds approximately 50-60 trays (varies per tray style)
- One year parts and 90 day labor standard warranty. Additional warranties available

Options & Accessories

- Heavy-duty casters
- Flange-mount feet in lieu of casters
- Napkin dispensers
- Six- or eight-hole silverware bins with plastic or stainless steel cylinders
- Wrap-around bumpers (adds 1.75" [4.4cm] to overall length and depth)
- Dust cover

Specifications

Framework shall be integrally welded 1.00" (2.5cm) O.D. 16-gauge stainless steel tubing welded to a 16-gauge stainless steel base. Frame shall have stainless steel horizontal support rods affixed to the tubing. Base shall be reinforced with full-length 14-gauge stainless steel angles.

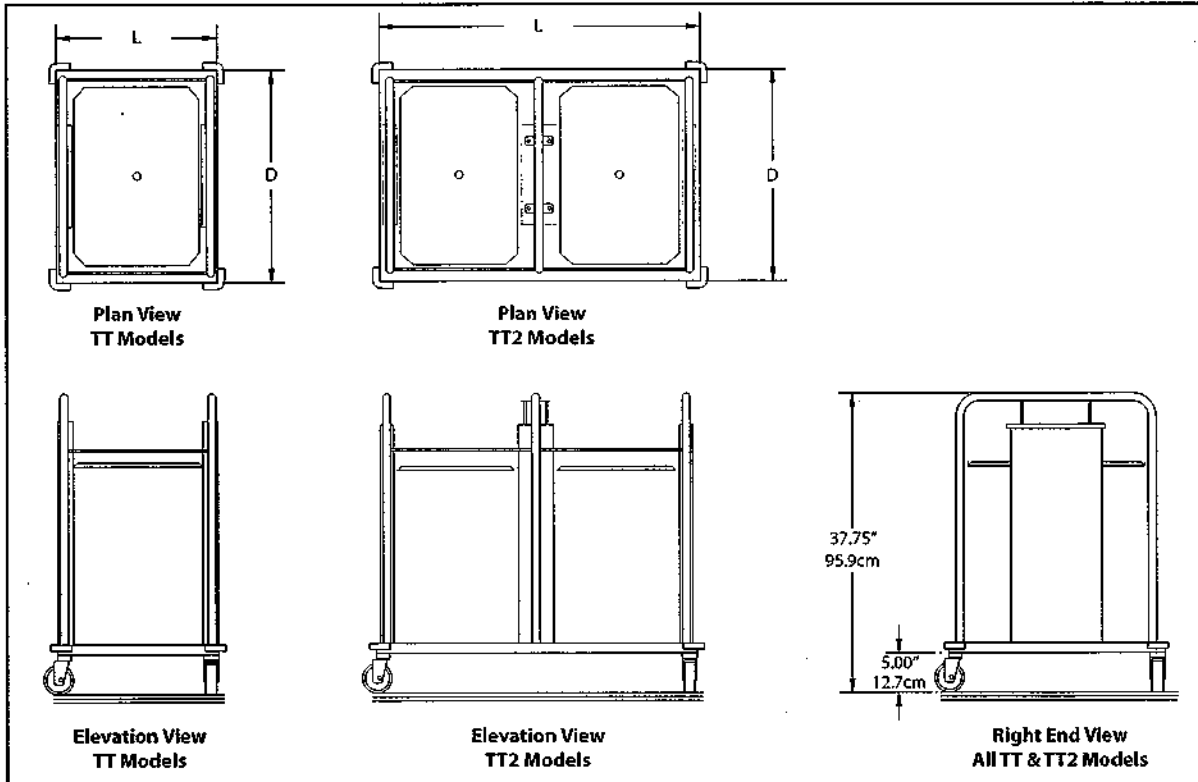
Casters: Unit shall have four 4.00" (10.2cm) diameter polyolefin swivel casters (all locking) (5.00" [12.7cm] ride height) and non-marking gray bumpers at each corner.

Dispenser platform carries shall be 18-gauge stainless steel and shall be removable for cleaning. Each dispenser shall have 2 self-leveling mechanisms.

Self-leveling mechanisms shall be field adjustable by adding or removing stainless steel extension springs located inside the elevator housing.



Shelleymatic® by Delfield



Specifications

Model	Length	Depth	Maximum Tray Size	Ship Weight
TT-1014	21.25" (54.0cm)	15.25" (38.7cm)	11" x 15" (27.9cm x 38.1cm)	102lbs/46kg
TT-1216	18.25" (46.4cm)	20.75" (52.7cm)	12" x 16" (30.5cm x 40.6cm)	102lbs/46kg
TT-1221	18.25" (46.4cm)	25.75" (65.4cm)	12" x 21" (30.5cm x 53.3cm)	105lbs/48kg
TT-1418	20.25" (51.4cm)	22.75" (57.8cm)	14" x 18" (35.6cm x 45.7cm)	102lbs/46kg
TT-1422	20.25" (51.4cm)	26.75" (67.9cm)	14" x 22" (35.6cm x 55.9cm)	105lbs/48kg
TT-1622	22.25" (56.5cm)	26.75" (67.9cm)	16" x 22" (40.6cm x 55.9cm)	106lbs/48kg
TT-1826	24.25" (61.6cm)	30.75" (78.1cm)	18" x 26" (45.7cm x 66.0cm)	111lbs/50kg
TT-2020	26.25" (66.7cm)	25.75" (65.4cm)	20" x 21" (50.8cm x 53.3cm)	111lbs/50kg
TT2-1014	21.25" (54.0cm)	26.75" (67.9cm)	11" x 15" (27.9cm x 38.1cm)	113lbs/51kg
TT2-1216	36.50" (92.7cm)	20.75" (52.7cm)	12" x 16" (30.5cm x 40.6cm)	165lbs/75kg
TT2-1221	36.50" (92.7cm)	25.75" (65.4cm)	12" x 21" (30.5cm x 53.3cm)	163lbs/74kg
TT2-1418	40.50" (102.9cm)	22.75" (57.8cm)	14" x 18" (35.6cm x 45.7cm)	165lbs/75kg
TT2-1422	40.50" (102.9cm)	26.75" (67.9cm)	14" x 22" (35.6cm x 55.9cm)	163lbs/74kg
TT2-1622	44.50" (113.0cm)	26.75" (67.9cm)	16" x 22" (40.6cm x 55.9cm)	170lbs/77kg
TT2-1826	48.50" (123.2cm)	30.75" (78.1cm)	18" x 26" (45.7cm x 66.0cm)	179lbs/81kg
TT2-2020	52.50" (133.4cm)	25.75" (65.4cm)	20" x 21" (50.8cm x 53.3cm)	179lbs/81kg

NOTES:

- Standard corner bumpers add 1.75" (4.4cm) to overall length and width.
- TT2 models dispense two separate stacks of trays.

Delfield reserves the right to make changes to the design or specifications without prior notice.

980 S. Isabella Rd.
Mt. Pleasant, Michigan 48858

Phone: 800-733-8948 or 989-773-7981
Fax: 800-669-0619
www.delfield.com

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Enodis®

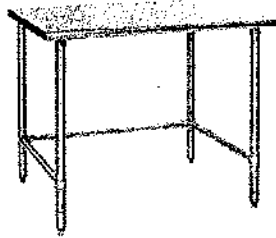
TT/TT2 Mobile Open Frame Tray And Rack Dispensers

Eagle Group

T3072STE Packed: ea

Work Table

C-17 10 ea WORK TABLE \$3,005.00
\$30,050.00Eagle Group Model No.
CUSTOMSpec-Master® Work Table, 72"W x
30"D, 14/304 stainless steel topwith raised
roll rim, Uni-Lok® gusset system, heavy gauge
stainlesssteel 1-1/4" diameter side & rear
crossrails with aluminum castings, (4)1-5/8"
diameter heavy gauge s/s legs with (4) poly
casters - two w/brakes, sound deadening,
welded base, NSF/USDA





7/17/2013

Project:

CATEGORY 4 CONVECTION OVEN/COMBI
CHICAGO PUBLIC SCHOOLS

From:

TriMark Marlinn LLC
Deborah Moutry
IL 60638
(708) 496-1700

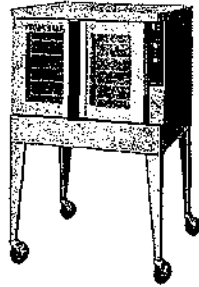
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Blodgett Oven

ZEPH240E PL S RI Packed: ea
Convection Oven

Zephaire Roll-In Convection Oven, electric, single-deck, standard depth, solid state manual controls, two speed fan, dependent glass doors, interior light, stainless steel front, sides & top, 6" stainless steel legs, CTRG transport cart, 11.0 kW, 1/3 hp, ETL, NSF, ENE



Blodgett Oven

ZEPH240E PL D RI Packed: ea
Convection Oven

Zephaire Convection Oven, electric, double-deck, standard depth, solid state manual controls, two speed fan, (5) racks & (11) positions, vent connector, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, CTRG-2 transport cart, 22.0 kW, (2) 1/3 hp, ETL, NSF, ENERGY STAR®



Vulcan

VC44ED Packed: ea
Convection Oven

Convection Oven, Electric, double-deck, standard depth, solid state controls, 60 minute timer, 8" high stainless steel legs, stainless steel front, top and sides, stainless steel doors with windows, 12.5 kw each section, cUL, NSF



Vulcan

VC66GD Packed: ea
Convection Oven

Convection Oven, Gas, double-deck, bakery depth, solid state controls, electronic spark igniters, 8" high legs, stainless steel front, top and sides, stainless steel doors with windows, 44,000 BTU each section



Blodgett Oven

ZEPH240GPLUSDRI Packed: ea
Convection Oven

Zephaire Roll-In Convection Oven, gas, double-deck, standard depth, solid state manual controls, two speed fan, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, CTRG-2 transport cart, 100,000 BTU, ET

Vulcan

VC44GD (570096) Packed: ea
Convection Oven

Convection Oven, Gas, double-deck, standard depth, solid state controls, electronic spark igniters, 8" high legs, stainless steel front, top and sides, stainless steel doors with windows, 44,000 BTU each section



Vulcan

VBP15I Packed: ea
Mobile Heated Cabinet

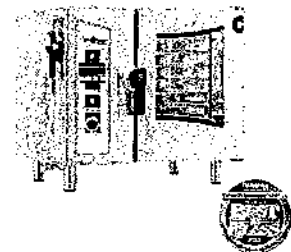
Holding/Transport Cabinet, Institutional Series, Mobile, capacity (15) 18" x 26" x 1" or (30) 12" x 20" x 2-1/2" pans, includes (10) pair of adjustable tray slides 1-1/2" OC, forced air blower, side mounted push handles, recessed control panel, dial thermometer ambient to 195° F, 20 gauge stainless steel interior and exterior, 5" casters, ENERGY STAR® qualified



Cleveland Range

OES 6.10 Packed: ea
Combi Oven

CONVOTHERM™ Combi Oven-Steamer, electric, boilerless, half-size, disappearing door, Advanced Closed System +3, digital controls for temperature, time and core probe, 250 recipe storage capacity, cooking modes hot air, steam, combi, retherm, cook & hold, "Delta T" slow cooking and "Crisp & Tasty", includes (3) 12" x 20" wire shelves, hand shower, (6) 12" x 20" x 2-1/2" pan capacity, stainless steel interior & exterior, 9.9 kW, cULus, UL-Santiation



Cleveland Range

OGS 6.10 Packed: ea

Combi Oven

CONVOTHERM™ Combi Oven-Steamer, Gas, boilerless, Half-Size, disappearing door, Advanced Closed System +3, digital controls for temperature, time and core probe, 250 recipe storage capacity, cooking modes hot air, steam, combi, retherm, cook & hold, "Delta T" slow cooking and "Crisp & Tasty", includes (3) 12" x 20" wire shelves, hand shower, (6) 12" x 20" x 2-1/2" pan capacity, stainless steel interior & exterior, 45,400 BTU, for natural gas, UL-Gas. UL-Sanitation

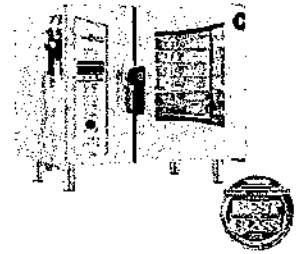


Cleveland Range

OEB 6.10 Packed: ea

Combi Oven

CONVOTHERM™ Combi Oven-Steamer, electric, steam generator, Half-Size, disappearing door, Advanced Closed System +3, digital controls for temperature, time and core probe, 250 recipe capacity, cook modes include hot air, steam, combi, retherm, cook & hold, "Delta T" slow cooking and "Crisp & Tasty", includes (3) 12" x 20" wire shelves, hand shower, (6) 12" x 20" x 2-1/2" pan capacity, stainless steel interior & exterior, 9.9 kW

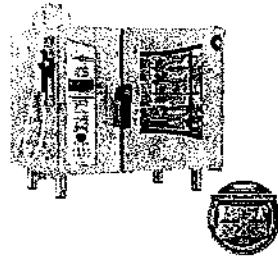


Cleveland Range

OGB 6.10 Packed: ea

Combi Oven

CONVOTHERM™ Combi Oven-Steamer, Gas, steam generator, Half-Size, disappearing door, Advanced Closed System +3, digital controls for temperature, time and core probe, 250 stored recipe program capacity, cooking modes hot air, steam, combi, retherm, cook & hold, "Delta T" slow cooking and "Crisp & Tasty", includes (3) 12" x 20" wire shelves, hand shower, (6) 12" x 20" x 2-1/2" pan capacity, stainless steel interior & exterior, 45,400 BTU, UL, UL-Sanitation



7/17/2013



Project:

Category 5 Steamers Chicago Public Schools
Foodservice Bid

From:

TriMark Marlinn LLC
Deborah Moutry
IL 60638
(708) 496-1700

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Groen

**XS-208-8-3 Packed: ea
Boilerless Steamer**

*SEE ATTACHED
Specification
Sheet*

Intek® Convection Steamer, boilerless, connectionless or connected, electric, countertop, (6) 12" x 20" pan capacity, external heating element, fan in cooking chamber, no water or drain line required, stainless steel interior & exterior, 208v/60/3, 22.0 amps, 8.0 kW, NEMA L15-30P, NSF, UL listed, ENERGY STAR®

Polar Ware

**P20122 Packed: 6 ea
Steam Table Pan**

Steam Table Pan, full size, 8-1/2 qt., 20-3/4" x 12-3/4" x 2-1/2" deep, perforated, 1/4" dia. holes, 22 gauge, 300 series stainless steel, USA made, NSF



Groen

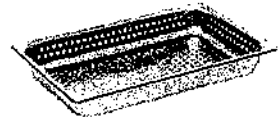
**XS-208-12-3 Packed: ea
Boilerless Steamer**

Intek® Convection Steamer, boilerless, connectionless or connected, electric, countertop, (6) 12" x 20" pan capacity, external heating element, fan in cooking chamber, no water or drain line required, stainless steel interior & exterior, 208v/60/3, 33.6 amps, 12.0 kW, NEMA 15-50P, NSF, UL listed, ENERGY STAR®

Polar Ware

**P20122 Packed: 6 ea
Steam Table Pan**

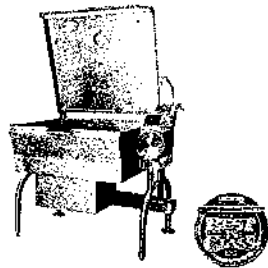
Steam Table Pan, full size, 8-1/2 qt., 20-3/4" x 12-3/4" x 2-1/2" deep, perforated, 1/4" dia. holes, 22 gauge, 300 series stainless steel, USA made, NSF



Cleveland Range

**SGL40T1 Packed: ea
Tilting Skillet, Gas**

PowerPan™ Tilting Skillet, Gas, 40-gallon capacity, bead blasted cooking surface, 10° tilt cooking feature, w/easy manual hand tilt, spring-assisted cover with vent, gallon & liter markings, food strainer, stainless steel construction with open leg frame, CE, NSF



Cleveland Range

**SGL30T1 Packed: ea
Tilting Skillet, Gas**

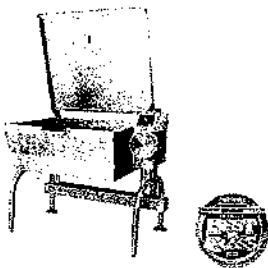
PowerPan™ Tilting Skillet, Gas, 30-gallon capacity, bead blasted cooking surface, 10° tilt cooking feature, with easy manual hand tilt, spring-assisted cover with vent, gallon & liter markings, food strainer, stainless steel construction with open leg frame, CE, NSF



Cleveland Range

**SEL30T1 Packed: ea
Tilting Skillet, Electric**

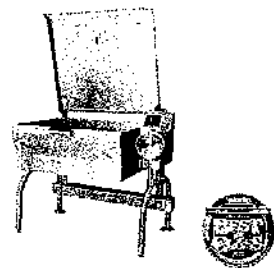
PowerPan™ Tilting Skillet, electric, 30-gallon capacity, bead blasted cooking surface, 10° tilt cooking feature, w/easy manual hand tilt, spring-assisted cover with vent, gallon & liter markings, food strainer, stainless steel construction with open leg frame, UL, CE, NS



Cleveland Range

**SEL40T1 Packed: ea
Tilting Skillet, Electric**

PowerPan™ Tilting Skillet, electric, 40-gallon capacity, bead blasted cooking surface, 10° tilt cooking feature, with easy manual hand tilt, spring-assisted cover with vent, gallon & liter markings, food strainer, stainless steel construction with open leg frame





Intek Steamer model XS

Model Numbers

XS-208-6-1	(208V, 6kW, 1-Phase)
XS-208-8-1	(208V, 8kW, 1-Phase)
XS-208-8-3	(208V, 8kW, 3-Phase)
XS-208-12-3	(208V, 12kW, 3-Phase)
XS-208-14-3	(208V, 14kW, 3-Phase)
XS-240-6-1	(240V, 6kW, 1-Phase)
XS-240-8-1	(240V, 8kW, 1-Phase)
XS-240-8-3	(240V, 8kW, 3-Phase)
XS-240-12-3	(240V, 12kW, 3-Phase)
XS-240-14-3	(240V, 14kW, 3-Phase)
XS-480-12-3	(480V, 12kW, 3-Phase)

Description

The Intek XS connectionless countertop steamer unit has a pan capacity of 6 pans (2.5" deep 12" x 20") or 4 pans (4" deep 12" x 20"). Unit must be capable of producing steam at 212°F with no water or drain connection required. Unit is to have inverted convection fan technology and includes a 2 year parts and labor warranty. NSF listed as both steamer and holding cabinet. UL listed.

Construction

- 14 gauge reinforced stainless steel cavity
- Insulated cavity and double door panel
- Heavy refrigeration style door handle with magnetic latch
- Stainless steel wire racks positioned to support 2.5", 4", or 6" deep pans

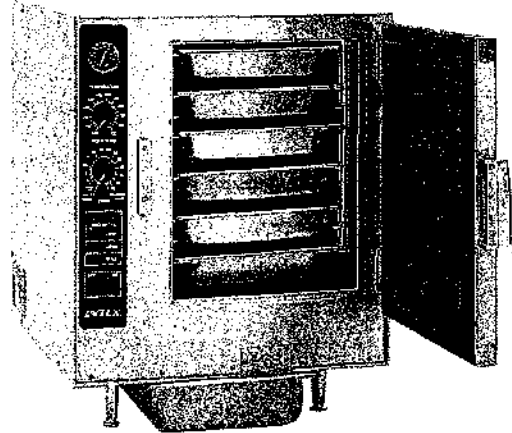
Operation

- Inverted flow convection fan in cooking chamber
- NSF approved holding cabinet
- Open door while cooking
- Heating element external to compartment and not exposed to water
- 3 gallon capacity water reservoir

Options/Accessories

- Single Stand No Casters
- Single Stand w/Casters
- Double Stand No Casters
- Double Stand w/Casters
- Door Hinged Left
- Correction Package
- Auto Water Fill and Drain Line

Model XS



Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

6 Pan Capacity
Stainless Steel
Pressureless,
Connectionless Steamer

Table Top
Self-Contained
Electric Heated

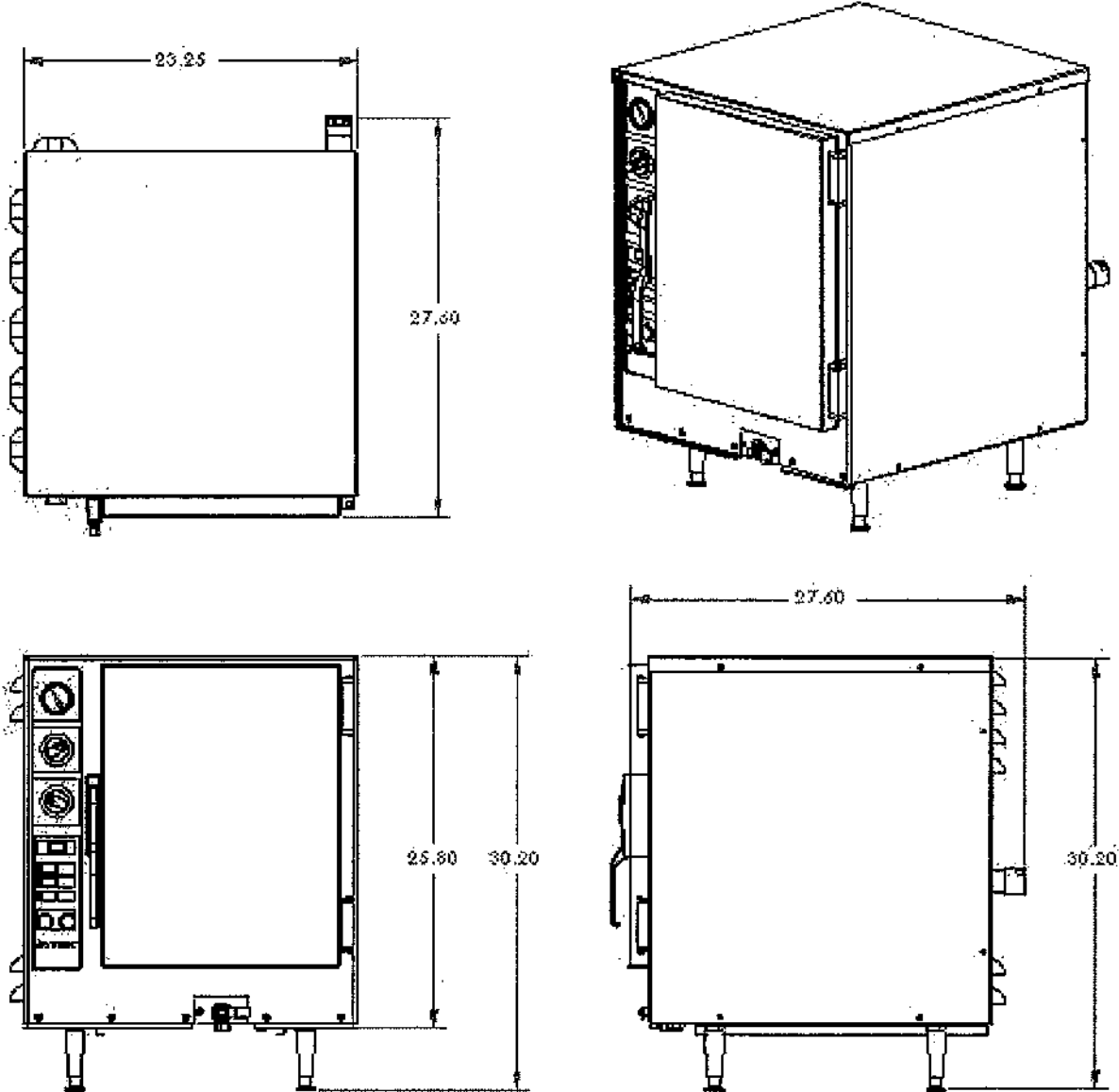
Short Form

Groen Intek XS 6-pan connectionless countertop steamer unit is available as 208, 240 or 480 volt, single or three phase, 6, 8, 12, or 14kW (12 and 14kW available in three phase only) steam cooker with a pan capacity of 6 pans (2.5" deep 12" x 20") or 4 pans (4" deep 12" x 20"). Unit must be capable of producing steam at 212°F with no water or drain connection required. Unit must be a NSF approved holding vessel. Unit is to have inverted convection fan technology and includes a 2 year parts and labor warranty. Unit to be NSF and UL listed and manufactured in the U.S.A.



Applications

- Pasta
- Rice
- Vegetables (Fresh & Frozen)
- Seafood (Fresh & Frozen)
- Poultry
- Potatoes
- Eggs
- Meats
- Reheat Cook-Chill & Prepared Foods



Model No.	No. of Rangs	Voltage	KW/hr	NEMA	Width IN	Depth IN	Height IN	Weight (LBS)
XS-208-6-1	6	208/60/1	6	L6-30P	24"	23-2/5"	28-1/2"	170
XS-208-8-1	6	208/60/1	8	6-50P	24"	23-2/5"	28-1/2"	170
XS-208-8-3	6	208/60/3	8	L15-30P	24"	23-2/5"	28-1/2"	170
XS-208-12-3	6	208/60/3	12	15-50P	24"	23-2/5"	28-1/2"	170
XS-208-14-3	6	208/60/3	14	15-50P	24"	23-2/5"	28-1/2"	170
XS-240-6-1	6	240/60/1	6	L6-30P	24"	23-2/5"	28-1/2"	170
XS-240-8-1	6	240/60/1	8	6-50P	24"	23-2/5"	28-1/2"	170
XS-240-8-3	6	240/60/3	8	L15-30P	24"	23-2/5"	28-1/2"	170
XS-240-12-3	6	240/60/3	12	15-50P	24"	23-2/5"	28-1/2"	170
XS-240-14-3	6	240/60/3	14	15-50P	24"	23-2/5"	28-1/2"	170
XS-480-12-3	6	480/60/3	12	L16-20	24"	23-2/5"	28-1/2"	170

7/17/2013



Project:

Category 6 Shelving Chicago Public Schools
Foodservice Bid

From:

TriMark Marlinn LLC
Deborah Moutry
IL 60638
(708) 496-1700

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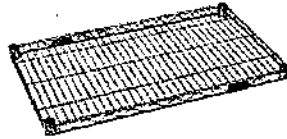
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ITEM SU-27 : POST	4

Eagle Group

2448E-X Packed: 4 ea

Wire Shelving

Wire Shelving, 24"W x 48"L, patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and three-truss assembly on each end, EAGLEgard® hybrid epoxy finish with MICROGARD® antimicrobial protection, NSF (FLYER)

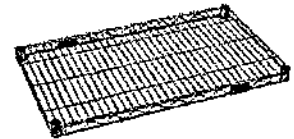


Eagle Group

2454E (491040) Packed: 2 ea

Wire Shelving

Wire Shelving, 24"W x 54"L, patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and three-truss assembly on each end, EAGLEgard® hybrid epoxy finish with MICROGARD® antimicrobial protection, NSF

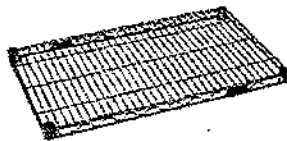


Eagle Group

2460E Packed: 2 ea

Wire Shelving

Wire Shelving, 24"W x 60"L, patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and three-truss assembly on each end, EAGLEgard® hybrid epoxy finish with MICROGARD® antimicrobial protection, NSF

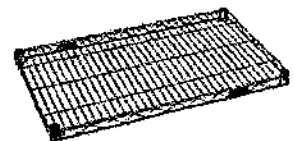


Eagle Group

2472E Packed: 2 ea

Wire Shelving

Wire Shelving, 24"W x 72"L, patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and three-truss assembly on each end, EAGLEgard® hybrid epoxy finish with MICROGARD® antimicrobial protection, NSF

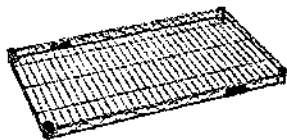


Eagle Group

1848E (491431) Packed: 4 ea

Wire Shelving

Wire Shelving, 18"W x 48"L, patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and three-truss assembly on each end, EAGLEgard® hybrid epoxy finish with MICROGARD® antimicrobial protection, NSF

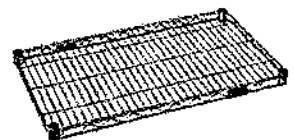


Eagle Group

1854E Packed: 2 ea

Wire Shelving

Wire Shelving, 18"W x 54"L, patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and three-truss assembly on each end, EAGLEgard® hybrid epoxy finish with MICROGARD® antimicrobial protection, NSF

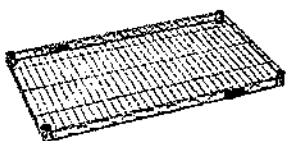


Eagle Group

1860E Packed: 2 ea

Wire Shelving

Wire Shelving, 18"W x 60"L, patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and three-truss assembly on each end, EAGLEgard® hybrid epoxy finish with MICROGARD® antimicrobial protection, NSF

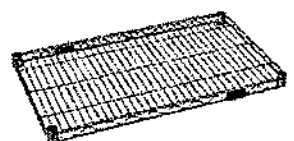


Eagle Group

1872E (491261) Packed: 2 ea

Wire Shelving

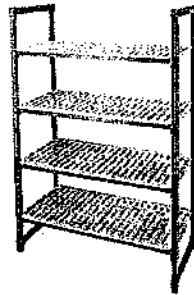
Wire Shelving, 18"W x 72"L, patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and three-truss assembly on each end, EAGLEgard® hybrid epoxy finish with MICROGARD® antimicrobial protection, NSF



Cambro

**ESU244872580 Packed: ea
Plastic Shelving Unit**

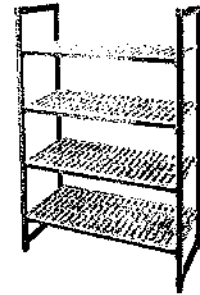
Camshelving® Elements Starter Unit, 24"W x 48"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (4) non-corrosive composite stationary posts with leveling feet installed pre-assembled with glass filled polypropylene post connectors and resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (4) reinforced polypropylene with Camguard® antimicrobial protection vented shelf plates, (8) stationary traverses & instructions, brus



Cambro

**ESU245472580 Packed: ea
Plastic Shelving Unit**

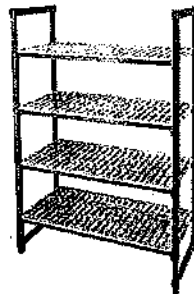
Camshelving® Elements Starter Unit, 24"W x 54"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (4) non-corrosive composite stationary posts with leveling feet installed pre-assembled with glass filled polypropylene post connectors and resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (4) reinforced polypropylene with Camguard® antimicrobial protection vented shelf plates, (8) stationary traverses & instructions, brus



Cambro

**ESU246072580 Packed: ea
Plastic Shelving Unit**

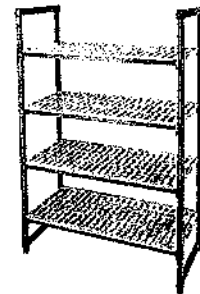
Camshelving® Elements Starter Unit, 24"W x 60"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (4) non-corrosive composite stationary posts with leveling feet installed pre-assembled with glass filled polypropylene post connectors and resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (4) reinforced polypropylene with Camguard® antimicrobial protection vented shelf plates, (8) stationary traverses & instructions, brus



Cambro

**ESU184872580 Packed: ea
Plastic Shelving Unit**

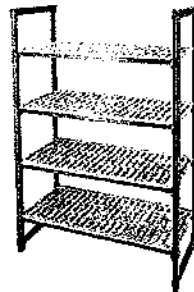
Camshelving® Elements Starter Unit, 18"W x 48"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (4) non-corrosive composite stationary posts with leveling feet installed pre-assembled with glass filled polypropylene post connectors and resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (4) reinforced polypropylene with Camguard® antimicrobial protection vented shelf plates, (8) stationary traverses & instructions, brus



Cambro

**ESU185472580 Packed: ea
Plastic Shelving Unit**

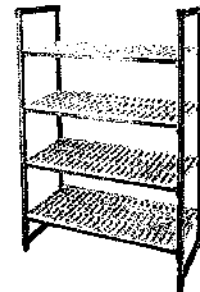
Camshelving® Elements Starter Unit, 18"W x 54"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (4) non-corrosive composite stationary posts with leveling feet installed pre-assembled with glass filled polypropylene post connectors and resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (4) reinforced polypropylene with Camguard® antimicrobial protection vented shelf plates, (8) stationary traverses & instructions, brus



Cambro

**ESU186072580 Packed: ea
Plastic Shelving Unit**

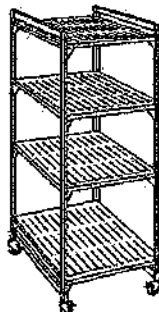
Camshelving® Elements Starter Unit, 18"W x 60"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (4) non-corrosive composite stationary posts with leveling feet installed pre-assembled with glass filled polypropylene post connectors and resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (4) reinforced polypropylene with Camguard® antimicrobial protection vented shelf plates, (8) stationary traverses & instructions, brus



Cambro

**EMU184870P580 Packed: ea
Plastic Shelving Unit**

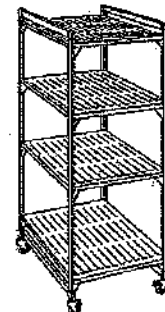
Camshelving® Elements Mobile Starter Unit, 18"W x 48"L x 70"H, 4 shelf, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: 4 posts, 2 sets post connectors, wedges, traverses, dovetails & vented shelf plates with Camguard® antimicrobial protection, 4 premium casters (2 swivel locking & 2 total locking) brushed graphite, NSF



Cambro

**EMU183670P580 Packed: ea
Plastic Shelving Unit**

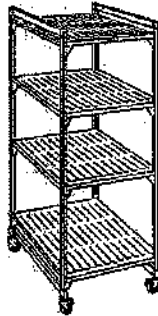
Camshelving® Elements Mobile Starter Unit, 18"W x 36"L x 70"H, 4 shelf, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: 4 posts, 2 sets post connectors, wedges, traverses, dovetails & vented shelf plates with Camguard® antimicrobial protection, 4 premium casters (2 swivel locking & 2 total locking) brushed graphite, NSF



Cambro

**EMU213670P580 Packed: ea
Plastic Shelving Unit**

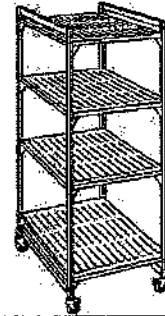
Camshelving® Elements Mobile Starter Unit, 21"W x 36"L x 70"H, 4 shelf, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: 4 posts, 2 sets post connectors, wedges, traverses, dovetails & vented shelf plates with Camguard® antimicrobial protection, 4 premium casters (2 swivel locking & 2 total locking) brushed graphite, NSF



Cambro

**EMU214870P580 Packed: ea
Plastic Shelving Unit**

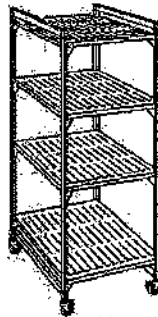
Camshelving® Elements Mobile Starter Unit, 21"W x 48"L x 70"H, 4 shelf, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: 4 posts, 2 sets post connectors, wedges, traverses, dovetails & vented shelf plates with Camguard® antimicrobial protection, 4 premium casters (2 swivel locking & 2 total locking) brushed graphite, NSF



Cambro

**EMU243670P580 Packed: ea
Plastic Shelving Unit**

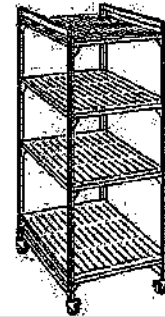
Camshelving® Elements Mobile Starter Unit, 24"W x 36"L x 70"H, 4 shelf, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: 4 posts, 2 sets post connectors, wedges, traverses, dovetails & vented shelf plates with Camguard® antimicrobial protection, 4 premium casters (2 swivel locking & 2 total locking) brushed graphite, NSF



Cambro

**EMU244870P580 Packed: ea
Plastic Shelving Unit**

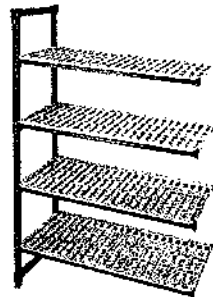
Camshelving® Elements Mobile Starter Unit, 24"W x 48"L x 70"H, 4 shelf, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: 4 posts, 2 sets post connectors, wedges, traverses, dovetails & vented shelf plates with Camguard® antimicrobial protection, 4 premium casters (2 swivel locking & 2 total locking) brushed graphite, NSF



Cambro

**EA184872580 Packed: ea
Add-On Shelving Unit**

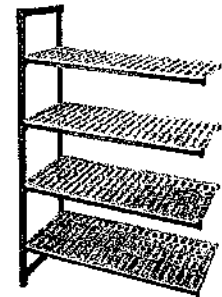
Camshelving® Elements Add-On Unit, 18"W x 48"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (2) non-corrosive composite stationary posts with leveling feet installed, glass filled polypropylene posts connectors, resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (8) non-corrosive stationary traverses & (4) vented reinforced polypropylene shelf plates with Camguard® antimicrobial protection, brus



Cambro

**EA185472580 Packed: ea
Add-On Shelving Unit**

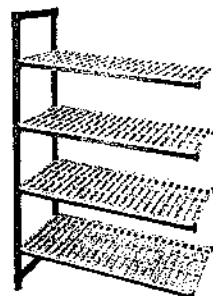
Camshelving® Elements Add-On Unit, 18"W x 54"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (2) non-corrosive composite stationary posts with leveling feet installed, glass filled polypropylene posts connectors, resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (8) non-corrosive stationary traverses & (4) vented reinforced polypropylene shelf plates with Camguard® antimicrobial protection, brus



Cambro

**EA186072580 Packed: ea
Add-On Shelving Unit**

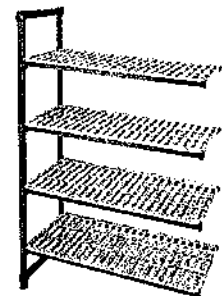
Camshelving® Elements Add-On Unit, 18"W x 60"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (2) non-corrosive composite stationary posts with leveling feet installed, glass filled polypropylene posts connectors, resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (8) non-corrosive stationary traverses & (4) vented reinforced polypropylene shelf plates with Camguard® antimicrobial protection, brus



Cambro

**EA244872580 Packed: ea
Add-On Shelving Unit**

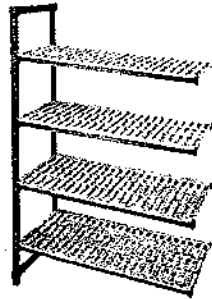
Camshelving® Elements Add-On Unit, 24"W x 48"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (2) non-corrosive composite stationary posts with leveling feet installed, glass filled polypropylene posts connectors, resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (8) non-corrosive stationary traverses & (4) vented reinforced polypropylene shelf plates with Camguard® antimicrobial protection, brus



Cambro

EA245472580 Packed: ea
Add-On Shelving Unit

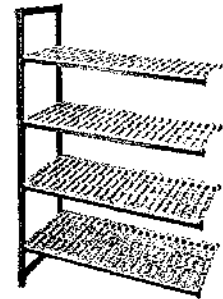
Camshelving® Elements Add-On Unit, 24"W x 54"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (2) non-corrosive composite stationary posts with leveling feet installed, glass filled polypropylene posts connectors, resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (8) non-corrosive stationary traverses & (4) vented reinforced polypropylene shelf plates with Camguard® antimicrobial protection, brus



Cambro

EA246072580 Packed: ea
Add-On Shelving Unit

Camshelving® Elements Add-On Unit, 24"W x 60"L x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (2) non-corrosive composite stationary posts with leveling feet installed, glass filled polypropylene posts connectors, resin polypropylene wedges, (1) bag of 32 count resin nylon stationary traverse dovetails, (8) non-corrosive stationary traverses & (4) vented reinforced polypropylene shelf plates with Camguard® antimicrobial protection, brus



Cambro

EPK2472580 Packed: ea
Post

Camshelving® Elements Post Kit, 24"W x 72"H, withstands temperatures from -36°F (-30°C) to 190°F (88°C), includes: (2) non-corrosive composite stationary posts with leveling feet installed, (1) glass filled polypropylene top post connector, (1) glass filled polypropylene bottom post connector, (8) resin polypropylene wedges in a bag & instructions, 2 post kits are required for one Camshelving Elements unit & 1 for add-on-unit, brushed graphite, NSF



7/17/2013



Project:

Category 7 CHICAGO PUBLIC SCHOOLS
CULINARY EQUIPMENT

From:

TriMark Marlinn LLC
Deborah Moutry
IL 60638
(708) 496-1700

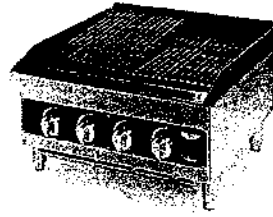
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ITEM CUL-6 : DEMO TABLE	1
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ITEM CUL-8 : BAR BLENDER	1
ITEM CUL-9 : HAND MIXER	2
ITEM CUL-10 : HAND SINK	2
ITEM CUL-11 : MOBILE HEATED CABINET	2
ITEM CUL-12 : SLICER	2
ITEM CUL-13 : ESPRESSO CAPPUCCINO MACHINE	2
ITEM CUL-14 : FOOD PROCESSOR	2
ITEM CUL-15 : DISPOSER	2
ITEM CUL-16 : DISH CART	2
ITEM CUL-17 : POP-UP TOASTER	3
ITEM CUL-18 : ICE CREAM MAKER	3
ITEM CUL-19 : WEDGER	3
ITEM CUL-20 : MICROWAVE OVEN	3
ITEM CUL-21 : ICE CUBER WITH BIN	3
ITEM CUL-22 : RANGE, 36", 6 OPEN BURNERS	3
ITEM CUL-23 : RANGE, 60", 6 OPEN BURNERS, 24" GRIDDLE/BROILER	3
ITEM CUL-24 : DISHWASHER, DOOR TYPE	3
ITEM CUL-25 : BOOSTER HEATER	4
ITEM CUL-26 : TIME CLOCK	4
ITEM CUL-27 : COMBI OVEN	4
ITEM CUL-28 : CONVECTION OVEN	4
ITEM CUL-29 : SECURITY UNIT	4
ITEM CUL-30 : REACH-IN REFRIGERATOR, 1 SECTION	4
ITEM CUL-31 : REACH-IN FREEZER, 1 SECTION	4
ITEM CUL-32 : REACH-IN REFRIGERATOR, 2 SECTIONS	4
ITEM CUL-33 : REACH-IN FREEZER, 2 SECTIONS	5

Vollrath

407312 Packed: ea
Charbroiler

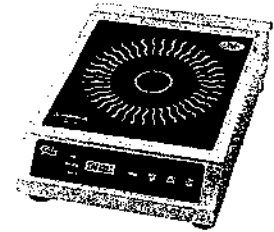
Cayenne® Charbroiler 36" Radiant/Lava Rock, shipped set up for Natural Gas-includes kit with regulator for field conversion to Propane, 3/4" NPT gas inlet, 120,000 BTU, stainless & aluminized steel, fully welded, 6 manual controls, burners placed every 6", features narrow and wide flip grill surfaces, angled adaptor bar allows food to be angled away from heat for slower cooking & to minimize flare-ups, heavy-duty gas valves, leg adjustment range 4"-5-1/2", stainless drip pan, cool to touch bull-nose design, 2-3/4" back splash, 2-1/4" side splash, 19" cooking surface depth, overall 36"W x 27"D x 15"H, (Model CBL90362), ETL, Imported (replaces disc0



Globe

GIR18 Packed: ea
Induction Range

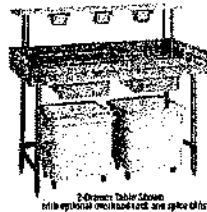
Induction Range, counter-top, electric, for continuous use, temperature ranges from 140° to 460° F, (7) power levels, touch pad controls and 4 digit LED display, error code alert display, digital timer, automatic safety shut off, stainless steel construction, ceramic glass surface, 5-1/2 foot power cord, 120v/60/1-ph, 15 amps, 1800 watts, NEMA 5-15P USA, NEMA 5-20P Canada, cETLus, Sanitation ETL, F



Duke Manufacturing

336 Packed: ea
Baker's Table

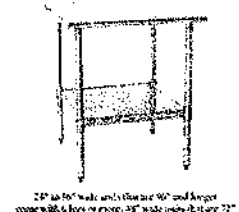
Bakers Table, 1-3/4" thick laminated maple top, 30" wide top, with splash at rear and both sides, 72" long, open base, w/2 ingredient bins, 3 drawers, centered, stainless legs and cross braces



Eagle Group

T3072SEB-1X Packed: ea
Work Table

Deluxe Work Table, 72" W x 30" D x 39-5/8" H, 16/304 stainless steel top, 1-1/2" dia. rolled edges front & back, square turndown sides, Uni-Lok® gusset system, top reinforced with welded-on hat channel, adjustable stainless steel undershelf with heavy duty marine edge, 1-5/8" dia. stainless steel legs, 1" adjustable hi-impact plastic feet, NS



Eagle Group

T3072SEB-1X Packed: ea
Work Table

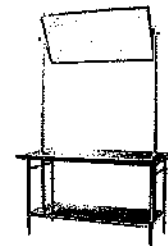
Deluxe Work Table, 72" W x 30" D x 36" overall all height, 16/304 stainless steel top, 1-1/2" dia. rolled edges front & back, square turndown sides, Uni-Lok® gusset system, top reinforced with welded-on hat channel, adjustable stainless steel undershelf with heavy duty marine edge, 1-5/8" dia. stainless steel legs, 1" adjustable hi-impact plastic feet, NSF ADA height



Eagle Group

DT3660SE-X Packed: ea
Demo Table

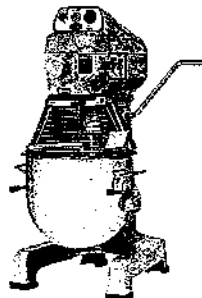
Spec-Master® Demo Table, 60" W x 36" D x 88" H, 14/304 stainless steel top with box marine edge all sides, top reinforced with welded-on hat channels, 24-1/4" W x 49-1/2" L acrylic mirror supported in tilt framing, 304 stainless steel adjustable undershelf, 1-5/8" OD heavy duty stainless steel tubular legs, stainless steel adjustable bullet feet, Uni-Lok® system, NSF (FLYER)



Globe

SP20 Packed: ea
Mixer, Planetary

Planetary Mixer, 20 qt., bench model, 3-speed, #12 hub, incl; removable stainless steel safety guard, bowl, spiral dough hook, whip & beater, cast iron body, bowl guard & bowl lift, gear driven transmission, 15 min. timer, 6 ft cord & plug, 1/2 HP, 115v/60/1, 10 amps, NEMA 5-15P,



Waring

MX1000XTX Packed: ea
Bar Blender

Xtreme High-Power Blender, heavy duty, The Raptor™ 64 oz. BPA-Free Copolyester container, high/low with off and pulse paddle switches, one piece removable jar pad, 120v, 3.5 HP, NSF, CUL & UL listed



Waring

WSBPPW Packed: 2 ea
Hand Mixer

Big Stik® Whisk, heavy duty, 10" stainless steel removable whisk, variable speed motor, continuous ON feature, rubberized comfort grip, 1HP, 120v, 750W, 6.25 amps, ETL, NSF



Food Warming Equip

UHS-10 Packed: ea
Mobile Heated Cabinet

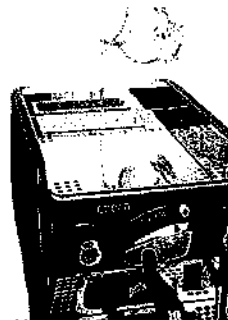
Heated Cabinet, mobile, full-height, insulated, humi-temp heat system w/eye level controls, 10 pr universal tray slides 4.5" OC, for various size trays, pans and Gastronorm 2/1, removable slides & uprights, 20-gauge stainless steel exterior with 22-gauge stainless steel interior construction, heavy duty push bars, full bumper



Rancillo Group North America

EPOCA S1-TANK Packed: ea
Espresso Cappuccino Machine

Epoca S Tank Espresso Machine, semi-automatic, 1 group, 3.9 liter boiler, .2 liter pour-over tank, electronic automatic water level, built-in vibration pump, CE, cETLus, ETL Sanitation



Salvajor

100-CA-12-MR55 Packed: ea
Disposer

Disposer, 12" cone assembly, 1 Hp motor, start/stop push button manual reversing MRSS control, includes fixed nozzle, vacuum breaker, solenoid valve, scrap ring & flow control, 6-1/2" inlet diameter, heat treated aluminum alloy housing, UL, SA, CE

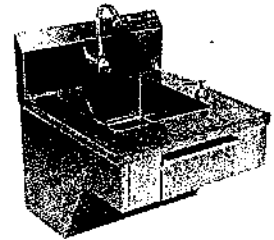


Category 7 CHICAGcO PUBLIC SCHOOLS CULINARY EQUIPMENT

Eagle Group

HSAP-14-ADA-FE-B Packed: ea
Hand Sink

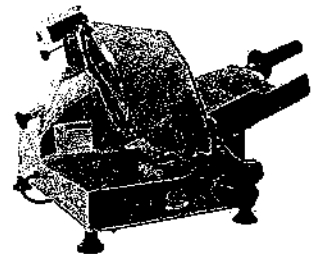
Hand Sink, wall model, 24" x 22" x 24-1/2", 16/304 stainless steel construction, 16" x 14" x 5" deep bowl, with 6 volt battery powered electronic eye faucet, 1/2" NPS water inlet, chrome-plated P-trap, marine edge on front & sides, soap dispenser, basket drain, skirt assembly & paper towel dispenser, PHYSICALLY CHALLENGED, NSF



Globe

C12 (745032) Packed: ea
Slicer

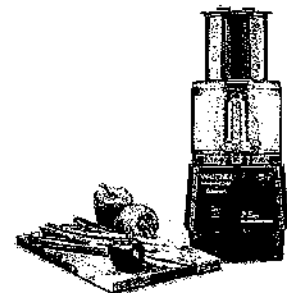
Food Slicer, manual, 12" diameter knife, 0 to 9/16" slice thickness, removable gravity feed food chute, top mounted sharpener, slice deflector and knife cover, belt driven, ball bearing chute slide system, rubber feet, anodized aluminum, 1/3 HP, 115v/60/1, 3 amps, NEMA 5-15P, cETLus, NSF/ANSI 8-2010



Waring

FP25 Packed: ea
Food Processor

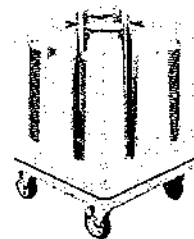
Commercial Food Processor, 2.5 qt., vertical chute feed design, polycarbonate batch bowl, includes: FP251 S-Blade, BFP33 3/16" grating disc, BFP13 5/32" slicing disc, BFP29 1/4" julienne disc, 1 HP motor, 120v, 60Hz, NSF, CUL & UL list



Metro

PCD11A Packed: ea
Dish Cart

Poker Chip Dish Dolly, 26-5/8" W x 26-5/8" D x 31-15/16" H, adjustable, dish size 4-1/4" to 11-3/4", removable dividers & towers, two-handed access, recessed handles, 5" dia. swivel casters with neoprene wheels (two with brakes), chip-resistant polymer shell with Microban antimicrobial protection, aesthetic blue, vinyl dust/water splas

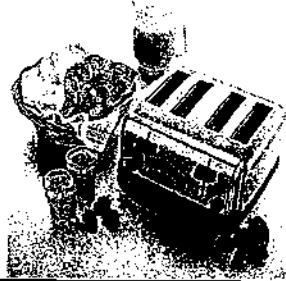


TriMark Marlinn LLC

Waring

WCT708 (646110) Packed: 2 ea
Pop-Up Toaster

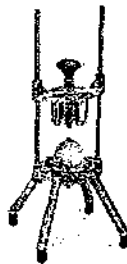
Commercial Toaster, medium-duty, (4) extra wide 1-3/8" slots, (4) slice capacity, electronic browning controls, removable crumb tray, brushed chrome steel, 6 ft. cord with 3-prong plug, 120v, 60Hz, NSF, UL & CUL listed



Nemco

55550-6 Packed: ea
Wedge

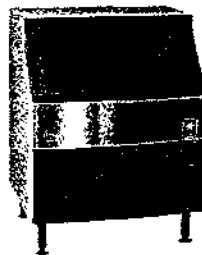
Easy Wedger™, wedges many fruits and vegetables, 6 section, stay-sharp stainless steel blades, stainless steel & aluminum-cast construction, angled legs, rubber non-skid feet, NSF



Manitowoc

QY-0274A Packed: ea
Ice Cuber with Bin

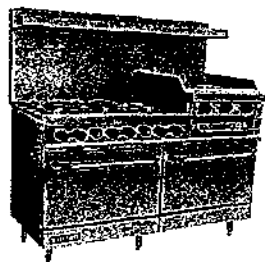
Ice Maker with Bin, cube-style, air-cooled, self-contained condenser, up to 290-lb approximately/24 hours, 100-lb. ice storage capacity, half-dice size cube, front opening bin, stainless steel finish, ENERGY STAR®



Vulcan

V260 Packed: ea
Range, 60", 6 Open Burners, 24" Griddle/Broiler

Value Series Restaurant Range, 60", gas, (6) 28,000 BTU burners with lift-off burner heads, 24" raised griddle/broiler, (2) standard ovens, stainless steel front, sides, back riser & high shelf, fully-welded chassis, 6" adjustable legs, 268,000 BTU, C



Category 7 CHICAGcO PUBLIC SCHOOLS CULINARY EQUIPMENT

Cuisinart

ICE-1008C Packed: ea
ICE CREAM MAKER

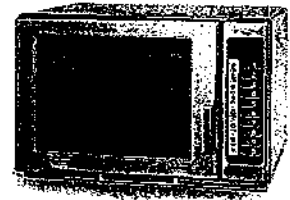
Fully automatic with a commercial quality compressor 1-1/2-quart ice cream bowl capacity 2 paddles - a gelato paddle for authentic gelato and an ice cream paddle for creamy ice cream 60-minute countdown timer with touchpad controls and a blue LCD readout 10-minute keep cool feature keeps your ice cream or gelato cool after timer has gone off



ACP

RF512TS Packed: ea
Microwave Oven

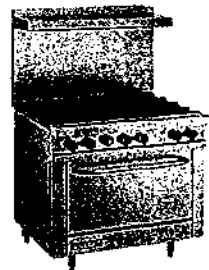
Amana® Commercial Microwave Oven, countertop, 1200 watts, medium volume, (2) magnetrons, 5 power levels, 10 menu pads with capacity to program 100 menus, Braille touch pads, removable air filter, s/s exterior, s/s interior w/sealed-in ceramic shelf, side hinged door, 3-yr warranty, 120v/60/1-ph, 1800 total watts, 15 amps, 20 MCA, 5' cord & NEMA 5-20P, ETL



Vulcan

V36 (570098) Packed: ea
Range, 36", 6 open burners

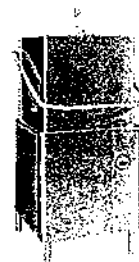
Value Series Restaurant Range, 36", gas, (6) 28,000 BTU burners with lift-off burner heads, standard oven base, stainless steel front, sides, back riser & high shelf, fully MIG welded chassis, 6" adjustable legs, 203,000 BTU,



Hobart

AM15-1 Packed: ea
Dishwasher, Door Type

Dishwasher, door type, hot water/chemical sanitizing, 58-65 racks/hour, straight-thru or corner, solid-state controls with digital status, without booster heater, electric tank heat, auto-fill, stainless steel tank, frame, doors & feet, 208-240/60/3, ENERGY STAR®



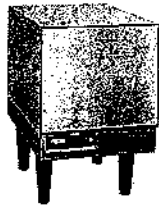
TriMark Marlinn LLC

Hatco

C-15-208-3-QS Packed: ea

Booster Heater

(QUICK SHIP MODEL) Compact Booster Heater, Electric, 6-gallon storage capacity, electric operation, 15-KW, stainless steel front, Castone tank, 6" legs, 208v/60/3



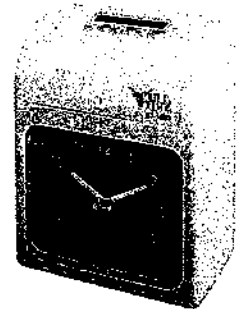
C-18 Shown

Blue Air Commercial Refrigeration

BT1000 Packed: ea

Time Clock

Time Recorder, automatic digital type, LCD & analog time display, printing speed of 26 times per minute, two-color printing, includes 50 time cards, 110v/60/1-ph

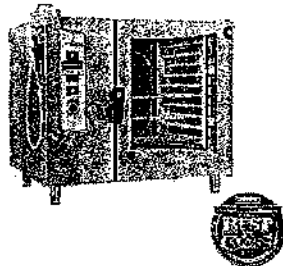


Cleveland Range

OGS 10.20 Packed: ea

Combi Oven

CONVOTHERM™ Combi Oven-Steamer, Gas, boilerless, Full-Size, disappearing door, Advanced Closed System +3, digital controls for temperature, timer and core probe, 250 recipe storage capacity, cooking modes hot air, steam, combi, retherm, cook & hold, "Delta T" slow cooking and "Crisp & Tasty", includes (5) 26" x 20" wire shelves, hand shower, (11) 18" x 26" or (20) 12" x 20" pan capacity, stainless steel interior & exterior, 132,700 BTU, for natural gas, UL-Gas, UL-Sanitation



Vulcan

VC44GD (570096) Packed: ea

Convection Oven

Convection Oven, Gas, double-deck, standard depth, solid state controls, electronic spark igniters, 8" high legs, stainless steel front, top and sides, stainless steel doors with windows, 44,000 BTU each section



Eagle Group

CSC2460 Packed: ea

Security Unit

Mobile Security Unit, 27-1/4"D x 63-1/4"W x 69"H, open wire construction with patented QuadTruss® design, double doors with quick-action locking feature with hasps for padlock, (4) 5" poly caster, 2 with brakes, chrome-plated finish, NSF



True Food Service Equipment

T-23 (640750) Packed: ea

Reach-in Refrigerator, 1 section

Refrigerator, Reach-in, one-section, stainless steel door, stainless steel front, aluminum sides, white aluminum interior with stainless steel floor, (3) adjustable PVC-coated wire shelves, interior lighting, 4" castors, 1/3 HP, 115v/60/1, 7.6 amps, NEMA 5-15P, 9' cord, MADE IN USA, ENERGY STAR®

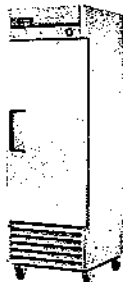


True Food Service Equipment

T-23F (650150) Packed: ea

Reach-In Freezer, 1 section

Freezer, Reach-in, -10° F, one-section, stainless steel door, stainless steel front, aluminum sides, white aluminum interior with stainless steel floor, (3) adjustable PVC-coated wire shelves, interior lighting, 4" castors, 1/3 HP, 115v/60/1, 7.2 amps, NEMA 5-15P, 9' cord, MADE IN USA, ENERGY STAR®

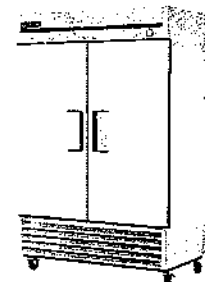


True Food Service Equipment

T-49 (640760) Packed: ea

Reach-in Refrigerator, 2 sections

Refrigerator, Reach-in, two-section, stainless steel doors, stainless steel front, aluminum sides, white aluminum interior with stainless steel floor, (6) adjustable PVC-coated wire shelves, interior lighting, 4" castors, 1/2 HP, 115v/60/1, 9.1 amps, NEMA 5-15P, 9' cord, MADE IN USA, ENERGY STAR®

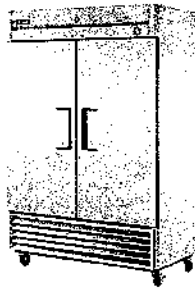


True Food Service Equipment

T-49F (650195) Packed: ea

Reach-In Freezer, 2 sections

Freezer, Reach-in, -10° F, two-section, stainless steel doors, stainless steel front, aluminum sides, white aluminum interior with stainless steel floor, (6) adjustable PVC-coated wire shelves, interior lighting, 4" castors, 3/4 HP, 115v/60/1, 11.0 amps, 9' cord, NEMA 5-20P, MADE IN USA, ENERGY STAR®



ADDENDUM NO. 1

July 12, 2013

Specification No. 13-250054

**Bid Solicitation
for
Foodservice and Culinary Equipment and Related Installation Services**

FOR

THE BOARD OF EDUCATION OF THE CITY OF CHICAGO
REQUIRED FOR USE BY THE DEPARTMENT OF NUTRITION SUPPORT SERVICES AND THE
OFFICE OF PATHWAYS TO COLLEGE AND CAREERS

The following revisions to the Bid Solicitation for Foodservice and Culinary Equipment and Related Installation Services Specification No. 13-250054 are hereby incorporated into and made a part of the Bid Solicitation.

1. All references to Attachment E - Equipment Schedule in the Bid solicitation shall be **Deleted**.
2. Section III SPECIFIC TERMS AND CONDITIONS, Page 21, #15 **Coordination of Work** is revised to modify the following:

Change From: **Coordination of Work**: Bidder shall be responsible for coordinating work with any necessary contractors. Bidder shall review all electrical and mechanical requirements with on-site engineer as well as plumber and/or electrician doing the work so that all hook ups to the Products is accomplished in an efficient proper fashion in accordance with the highest industry standards and in accordance with all Chicago building codes. Bidder shall not proceed with any work without the on-site engineer's approval. Bidder shall provide an on-site job foreman to supervise the delivery, and set-up of the Products. Bidder shall further provide the engineer with two (2) sets of specification sheets on all specified equipment.

Change To: **Coordination of Work**: Bidder shall be responsible for coordinating work with any necessary contractors. Bidder shall not proceed with any work without the on-site engineer's approval. Bidder shall provide an on-site job foreman to supervise the delivery, and set-up of the Products. Bidder shall further provide the engineer with two (2) sets of specification sheets on all specified equipment.

3. Section III SPECIFIC TERMS AND CONDITIONS, Pages 21 and 22, #20 **Installation** is revised to modify the following:

Change From: 20. **Installation**: Bidder shall leave the school premises broom clean upon completion of delivery and set up. All packing materials, cartons, crating and debris etc., shall be hauled away by the Bidder. School property and properties adjoining the school shall be left clean and free of any packing materials or debris.

- A. The Board's engineering staff shall coordinate the installation of the equipment.
- B. After installation and final utility connections are completed by Board or Board managed contractors, Bidder shall start up and check out

the specified equipment. The start-up and check out shall be conducted for the school's Lunchroom Manager. Bidder is responsible to confirm that the specified unit is operating in accordance with the manufacturer's design specification. Bidder shall make necessary corrections. Bidder shall verify wiring for volts and phase with school engineer. Bidder shall use only qualified contractors with the appropriate Environmental Protection Agency ("EPA") cards to work with refrigerants when starting up and checking out refrigeration equipment. Such contractors must further be licensed to work in the City of Chicago and work in full compliance with Chicago Building codes. The use of such contractors shall be at the Bidder's expense.

Change To:

20. **Installation/Testing:** Bidder shall leave the school premises broom clean upon completion of delivery and installation. All packing materials, cartons, crating and debris etc., shall be hauled away by the Bidder. School property and properties adjoining the school shall be left clean and free of any packing materials or debris.

A. The Board's engineering staff shall coordinate the installation of the equipment.

B. After installation and final utility connections are completed by Board or Board managed contractors, Bidder shall start up and test the specified equipment to verify proper operation. The start-up and test shall be conducted for the school's Lunchroom Manager. Bidder is responsible to confirm that the specified unit is operating in accordance with the manufacturer's design specification. Bidder shall make necessary corrections. Bidder shall verify wiring for volts and phase with school engineer.

4. Section III, SPECIFIC TERMS AND CONDITIONS, Page 22, Insert the following New paragraph #26 **Price Adjustments** as follows:

Insert:

26 **Price Adjustments:** There will be no increases to the prices listed on the Bidder's Bid Tabulation Page, during the first year of the Contract. After the first year, the Board will, at Board's sole discretion, will be subject to the following price review process for item listed in section VII, Bid Tabulation Pages:

- Bidder shall provide the Board with a thirty (30) day written request for a price change.
- The awarded supplier may provide the Board with manufacturer documentation to verify the requested price adjustment is an appropriate adjustment passed to the Board.
- Price adjustments are subject to a maximum of three percent (3%) for the remainder of the contract term and any renewals thereof.
- Any increase is subject to approval of the Board, and must be in writing, signed by both parties.

5. Section IV SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES, **CATEGORY 2 – HEATING AND SERVING EQUIPMENT (Item Codes H-1 through H-13)**, page 38, H-2 Range Open Burner is revised to modify the following:

Change From: 18.H-2 Range Open Burner (2' to 8' W) with Convection Base, Gas Fired

Change To: 18.H-2 Range Open Burner (2'8" W) with Convection Base, Gas Fired

6. Section IV SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES, **CATEGORY 6 – SHELVING (Item Codes SU-1 through SU-27)**, page 71, insert the following new paragraph after the last bullet as follows:

Insert: Wired-shelving requires wheels and microbans are optional.

7. Section IV SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES, **CATEGORY 7 – CULINARY EQUIPMENT (Item Codes CUL-1 through CUL-34)**, page 76, CUL-18: Ice Cream Maker is revised to modify the following:

Change From: CUL-18: Ice Cream Maker – 6 qt. electric ice cream maker with a ration of nickel to steel of 115/1.

Change To: CUL-18: Ice Cream Maker – commercial grade ice cream maker, fully automatic, stainless-steel housing, transparent lid with ingredient spout, paddle, anodized aluminum mixing bowl, built-in commercial-style compressor freezer, temperature control, 60-minute on/off timer, approximate machine measurements: 18.2 x 14.2 x 14.5 inches and weighs approximately weight: 9 pounds.

8. Section IV SPECIFICATION OF PRODUCTS AND SCOPE OF SERVICES, Pages 80, 81, 82, 83, 84 and 85, #4 **COMMERCIALLY MANUFACTURED EQUIPMENT** and #5 **COLD STORAGE ROOMS**, is revised to delete the following language:

4. **COMMERCIALLY MANUFACTURED EQUIPMENT**

- a) All items of standard equipment shall be the latest model available at time of delivery.
- b) Manufacturer's directions shall be followed in cases where the manufacturer of articles used in this contract furnishes direction or covers points not shown on the drawings or specifications.
- c) All doors shall be hinged as shown on the drawings.
- d) Bidder shall be responsible for execution of all articles of Part II unless otherwise specified.
- e) All refrigeration equipment whether self-contained or refrigerated by use of remote equipment shall be designed and installed to maintain the following general temperatures unless otherwise specified:
 - 1. Walk-in Refrigerator 35 degrees Fahrenheit
 - 2. Walk-in Freezer -10 degrees Fahrenheit
 - 3. Reach-in Refrigerator 35 degrees Fahrenheit
 - 4. Reach-in Freezer -10 degrees Fahrenheit

5. **COLD STORAGE ROOMS**

- a) All prefabricated cold storage rooms shall be manufactured by one manufacturer and installed by a factory supervised installer. All refrigerated rooms shall conform to the Energy Independence and Security Act of 2009 (EISA) / H. R. 6.
- b) Interior finished ceiling height shall be 8'6" unless otherwise specified.
- c) Materials

1. Insulation shall be UL / ETL rated, non-burning urethane, foamed in place, not frothed or rigid board-foam.
 - i. Insulation shall be fluorocarbon filled (F-11) 95% closed cell content, nominal density of 2.0 pounds \pm 0.1 per cubic foot. Dimensional stability shall be from -45 degrees F to 200 degrees F.
 - ii. Insulation shall have a thermal conductivity (K-factor) not to exceed (0.14 BTU/hour/square foot) as tested on ASTM C-177, at 75 degrees F mean temperature and an overall coefficient of heat transfer factor (U) not to exceed 0.029.
 - iii. Insulation shall be rated as self-extinguishing and fire retardant type. Flammability characteristics per ASTM E-84 shall be less than 25 flame spread and less than 450 smoke density, in accordance with UBC, Section 1717. Insulation shall meet and comply with the 1989 Montreal Protocol Agreement for reduced CFC content.
 - iv. Classification; Class 1, UBC Part VIII, Section 4201-4203. Class A, NFPA Number 101, "Life Safety Code".
 - v. Fire hazard classification shall be in accordance with ASTM E-84 (UL723) and have a UL label.
2. Aluminum sheets used as a fascia for wall and ceiling panels shall be stucco aluminum not less than 0.040" thick.
3. Stainless steel sheets used as a fascia for wall and ceiling panels shall be 20-gauge. Other stainless steel shall be the gauge specified. All stainless steel shall be Type 18-8, Type 304, #4 finish unless otherwise specified.
4. Galvanized steel sheets used as a fascia for wall and ceiling panels shall be prime finish, not less than 22-gauge complying with ASTM 525 and with G90 coating.

d) Panel Construction

1. Panels shall consist of precision die format metal pans with $\frac{1}{2}$ " to $\frac{3}{4}$ " flanged perimeter, foamed in place urethane insulation between interior and exterior pans, thoroughly checked for gauge and accuracy. Panels shall be of same size wherever possible and shall be interchangeable with panels of like size. Metal pans shall be treated on the inside with a preparation coating of bonding agent to ensure a stable adhesion with the chemical bonding capabilities of the insulation.
2. Wall and ceiling panels shall be a minimum of 4" thick and contain 100% foamed in place insulation and shall not have any internal wood or metal structural members. To ensure tight fitting joints, all panel edges shall have foamed in place urethane tongues and grooves and a flexible vinyl gasket foamed in place on the interior and exterior of all edges.
3. Panels shall be rigidly coupled by a cam action hooked locking device. Locking device shall be foamed in place, a minimum of three (3) locking devices per panel, maximum 36" on center. Locking device shall be accessible from the inside to facilitate installation in confined areas and shall be provided with press-fit caps to close wrench holes. Joints between panels shall be sealed at interior and exterior edges with a PVC gasket and an odorless nontoxic, synthetic polymerized sealant, to maintain continuity.

- i. Wall panels up to 8' high shall have a minimum of three (3) locking devices between each panel, located at the center, lower corner and upper corner. Panels above 8' high shall have a minimum of four (4) locking devices.
 - ii. Ceiling panels shall have a minimum of two (2) locking devices between ceiling panels and at wall panels, located at each corner of the wall panel. Ceiling panel joints shall be off-set from wall panel joints.
 - iii. Pre-fabricated floor panels shall have a minimum of two (2) locking devices between each floor panel and at wall panels, located at each corner of the wall panel.
 - 4. All interior vertical corners shall be coved with a ½" radius having an NSF approval.
 - 5. Exterior panels, interior partitions, corner panels, ceiling panels and "T" intersection panels shall be matching construction.
 - 6. Section lock parts, joints between floor panels and floor and wall panels shall be filled with silicone sealant.
 - 7. Interior/exterior ramps with non-slip treads shall be furnished where specified and/or shown on drawings.
 - 8. Every panel shall be UL, NSF and Factory Mutual approved and bear a certifying label.
- e) Metal Finishes
- 1. Interior ceiling shall be 26-gauge galvalume with baked white painted surface.
 - 2. Exterior floor, ceiling and unexposed exterior wall shall be 22-gauge galvalume steel.
 - 3. Interior walls and exposed exteriors shall be 20-gauge stainless steel.
- f) Wall / Ceiling Support System
- 1. Ceiling panels shall have a maximum deflection of 1/240 of the span under uniform loading of twenty (20) pounds per square foot. When the ceiling panels require a support system, the Manufacturer shall submit details and structural calculations to an engineer for approval prior to fabrication. A copy of the approved submittal shall be forwarded to the Board.
 - 2. An indoor ceiling panel support system, when required, shall be finished and installed using a hanger wire network attached to hanger brackets, designed to engage with the female locking pins imbedded within the roof panel foam core, space 4' on center.
- g) Door and Door Frames
- 1. Entrance door shall have a net door opening of 36" x 78" and shall be flush-type with interior and exterior finish matching that specified for the wall panels. Other door sizes shall be as specified, confirm door hinging before release for fabrication. Provide heated relief ports in freezers and non-heated in refrigerators, located in exposed wall for accessibility.
 - 2. Doors, door panels, door opening for bi-parting or sliding doors shall be UL Listed and equipped with the following:

- i. Magnetic gasket, Posi-Seal door closure and latch. Provide inside safety release to prevent entrapment of personnel within the box.
- ii. Self-closing mechanism with three (3) Standard-Keil Model 2838 Series or approved Kason model, strap camlift hinges and with NSF approved double sweep gaskets.
- iii. Doorjamb of extruded aluminum with thermal break. An isolated, low wattage heater strip covered by magnetically attracted S/S shall be fitted into jamb. Strip shall provide perfect sealing of magnetic gasket and prevent frost and condensation build-up.
- iv. Fluorescent vapor-proof light, pilot light switch and rigid conduit between switch box and outlet box. Concealed wiring shall be standard on each entrance door section.
- v. Heavy gauge S/S threshold with non-skid stripping heater wire shall continue beneath the threshold.
- vi. Solid-state digital thermometer shall indicate inside temperature. Extend the probe to the furthest distance from the door.
- vii. Curtron Model M-200 strip curtain having 6" wide strips for each doorway and / or opening including all swing and bi-parting doors.
- viii. Heated viewport approximately 14" wide x 24" high, minimum triple Thermopane glass for all refrigerated storage areas. Viewport wiring shall be concealed within the door, complete with flex cable to recessed splice box with door section.
- ix. Temperature alarms as follows: Modularm Model 75LC-IP-1 four digit display with a temperature range of -40°F to 193°F including battery back-up. Recess the alarm housing adjacent to the door housing, not more than 6' from an entrance door. Extend the probe a minimum of 6' from the entrance door. Alarms shall be completely recessed with conduit running within the wall panel, installed and set to sound at +35°F and +50°F for the cooler; +15° F for the freezer. **ALL INTERWIRING WITHIN THE BOX FOR THE TEMPERATURE AND ENTRAPMENT ALARMS IS THE RESPONSIBILITY OF THE BIDDER.**
- x. Each door shall be monitored by a Modularm Model IP-1 illuminated push button with the DAC-55 box providing an entrapment alarm system mounted inside of each box, adjacent to the door. The alarm button shall be red in color and shall be connected to the Modularm system to provide a visual and audible alarm annunciation indicating the entrapment has been indicated. The alarm shall include contact points for connection with building systems.

h) Provide the following accessories for each refrigerated storage compartment:

- 1. Factory-installed 16-gauge S/S kick plates on each side of the door, up to a height of 36" AFF.
- 2. Provide 18" wide x 36" high, 3/16" diamond treadplate on both sides of the door on the interior and the exterior for a total of four pieces, installed.
- 3. Trim the refrigerated compartment to the wall at the exposed vertical junctures with walls and columns.

4. Furnish removable closure panels to enclose the space between the top of the box and the finished ceiling. Panels shall be fabricated to match adjoining surfaces. Closure panels shall be lift out type with side turned in to form a pan for added strength. At ceilings, securely fasten a channel and at face of cold storage room, securely fasten an angle for panel to slip into. Channel and angle shall match panel material.
5. Corner guards on the exterior outside corners shall be 4" x 4" x 48", 14-gauge stainless steel secured to the wall panels with a full bed of contact adhesive. No fasteners shall be used.

i) Light Fixtures and Switches

1. Quantity and type of light fixtures shall be as indicated on Electrical Rough-in plan. Only fluorescent light or LED fixtures are allowed.
2. Fluorescent light fixtures shall be T-8 style, 48" two-lamp type fixtures, for wet location. Provide cool white lamps, with enclosed insulation jacket. Each fixture shall be provided with -20 degree F G.E. 8E3736 ballast.
3. Light Emitting Diodes (LED) light fixtures shall be either 24" or 48" long as shown on the Drawings and as specified below:
 - i. Keil Model LED48X6215W, 48" long LED light fixtures with two (2) - 15w lamps.
 - ii. Keil Model LED24X418W, 24" long LED light fixture with one (1) -8w lamp.
 - iii. Operating range for the light fixtures shall be -40 degree F to 104 degree F.
4. Light switches shall be three-way or four-way where applicable, AC, pre-switch, mounted in recessed "FS" boxes with gray Hypolan, weatherproof plate, press switch cover and unbreakable red plastic pilot light lens constantly lit on interior with indication on exterior.
5. Cold storage rooms with doors at each end shall have three-way switches on the exterior and four-way on the interior.
6. Light switches shall be factory mounted on the latch side of doors and pre-wired with rigid conduit and wiring run within the wall panel, terminated in a vapor tight splice box mounted on the inner wall near the ceiling. Manufacturer shall provide a 1 ¼" diameter hole in ceiling panel with a loose escutcheon through which Division 16 shall make final connections. Bidder shall coordinate that requirements for sealing penetrations from light fixtures have been sealed to prohibit any moisture migration into the refrigerated area or light fixtures.

j) Door Fan Switch

1. Door fan switch shall be provided for each low-temperature cold storage room to shut off the evaporator fan motors when the door is opened.
2. Door fan switch shall be factory mounted on the door jamb and pre-wired with rigid conduit and wiring within the wall panels to a splice box located on the interior near the ceiling. Manufacturer shall provide a 1 ¼" hole in the ceiling panel with a loose escutcheon through which Division 16 shall make interconnection to the evaporator coil(s) motors.

k) Utility Penetrations

1. Coordinate openings in ceiling and wall panel to accommodate all electrical, refrigeration and drain lines. Coordinate installation of required sealant to prevent moisture from collecting in light fixtures.
2. Provide sleeves for refrigeration piping, electrical conduit and condensate piping whenever it passes through an insulated wall panel. Provide sufficient quantity of stainless steel escutcheons or proper sizes to trim all interior and exposed exterior penetrations.

l) Corner Guards

1. Corner guards on the exterior outside corners shall be 4" x 4" x 48", 16-gauge stainless steel secured to wall panels with a full bed of contact adhesive.
2. Rub rails for all exposed surfaces, mounted at 8" AFF.

m) Identification Signs

At the exterior of each cold storage room provide permanently affixed, engraved plastic name plates with the maximum 3/4" high letters and the number identifying each cold storage room. Minimum sign size is 2" x 12". Confirm text for each sign before fabrication. Name plate shall be mounted with adhesive below respective digital thermometer alarm.

9. Section V SUBMITTAL REQUIREMENTS, Page 96, #2. Contents of Response, letter h, letter q and letter t, are revised to delete the following paragraphs:

- Delete:**
- h. **Financial Ratio Analysis (Refer to Attachment [X]) [AWAITING LAW APPROVAL]:** The Financial Ratio Analysis page must be filled out in its entirety and returned with this Bid.
 - q. **Walk-Through Metal Detector Failures:** Bidder shall list and provide data on the number of Walk-Through Metal Detectors' failures within the last two (2) years. This shall be done for the Walk-Through Metal Detectors model that the Bidder is proposing for this bid.
 - t. **Repair/Maintenance Services:** Submit a detailed scope of the repair/maintenance services covered for a one-year period from the date of installation. The scope maintenance services will be attached to this Contract and made a part hereof.

10. Attachment D, **Insert** the attached page 115, **Attachment D Program Monitoring and Evaluation**, directly after page 114, Attachment C.

END OF ADDENDUM NO. 1

**SÉBASTIEN DE LONGEAUX
CHIEF PROCUREMENT OFFICER**

ATTACHMENT D

Program Evaluation and Monitoring

A. Program Monitoring

The Bidder shall work with the Board to monitor and evaluate the Bidders' program throughout the life of the Contract. As part of its work, the Bidder will:

- 1) Contact the Board representatives immediately when the Bidder identifies a problem or concern regarding the delivery of Products, and discuss that problem or concern and steps necessary to correct it. If Board identifies a problem or concern regarding the delivery of Products, the Bidder is obligated to meet with the Board at the Board's request to resolve the problem or concern.
- 2) Meet at least twice a year with Board representatives to share experiences and ideas.

B. Multiple Locations

Bidder must deliver the Products directly to the requested school site, pursuant to the Contract.

Service Level: If, ten percent (10%) of time the Bidder does not deliver the Products to the required location the Bidder will credit the Board with ten percent (10%) of the original price in the Contract for the applicable items that were delivered to the wrong location