



**THE ESCAMBIA COUNTY SCHOOL DISTRICT
PURCHASING DEPARTMENT
75 N. PACE BLVD.
PENSACOLA, FL 32505**

INVITATION TO BID (ITB) & BIDDER'S ACKNOWLEDGMENT

POSTING DATE:

March 23, 2015

PURCHASING CONTACT & TELEPHONE:

**Allison Watson, (850) 469-6210
awatson@escambia.k12.fl.us**

BID TITLE:

Cafeteria Equipment

BID NUMBER:

153102

BID OPENING DATE & TIME

Wednesday, April 15, 2015 1:30 PM CST

NOTE: BIDS RECEIVED AFTER THE BID OPENING DATE AND TIME WILL NOT BE ACCEPTED.

The School District of Escambia County, Florida, solicits your company to submit a bid on the above referenced goods or services. All terms, specifications and conditions set forth in this invitation are incorporated by this reference into your response. A bid will not be accepted unless all conditions have been met. All bids must have an authorized signature in the space provided below. All bids must be sealed and received in the School District's Purchasing Office at 75 N. Pace Blvd., Pensacola, Florida, by the "Bid Opening Date & Time" referenced above. All envelopes containing sealed bids must reference the "Bid Title", "Bid Number" and the "Bid Opening Date & Time". The School District is not responsible for lost or late delivery of Bids by the U.S. Postal Service or other delivery services used by the Bidder. Bids may not be withdrawn for a period of sixty (60) days after the opening unless otherwise specified.

THE FOLLOWING MUST BE COMPLETED, SIGNED, AND RETURNED AS PART OF YOUR BID. BIDS WILL NOT BE ACCEPTED WITHOUT THIS FORM, SIGNED BY AN AUTHORIZED AGENT OF THE BIDDER.

COMPANY NAME:

MAILING ADDRESS:

CITY, STATE, ZIP:

FEDERAL EMPLOYER'S IDENTIFICATION NUMBER (FEIN):

TELEPHONE NUMBER: (EXT:) FACSIMILE NUMBER:

EMAIL:

HOW DID YOU FIND OUT ABOUT THIS BID? SCHOOL DISTRICT WEBSITE___ BIDNET___ DEMAND STAR___ PRIME VENDOR___ OTHER___ (PLEASE SPECIFY_____)

I CERTIFY THAT THIS BID IS MADE WITHOUT PRIOR UNDERSTANDING, AGREEMENT, OR CONNECTION WITH ANY OTHER BIDDER SUBMITTING A BID FOR THE SAME MATERIALS, SUPPLIES, EQUIPMENT OR SERVICES, AND IS IN ALL RESPECTS FAIR AND WITHOUT COLLUSION OR FRAUD. I AGREE TO ABIDE TO ALL TERMS AND CONDITIONS OF THIS BID AND CERTIFY THAT I AM AUTHORIZED TO SIGN THIS BID FOR THE BIDDER. I FURTHER CERTIFY THAT I UNDERSTAND THAT FAILURE ON MY PART AS THE BIDDER TO RETURN ALL PAGES OF THE ENTIRE SOLICITATION PACKAGE, AND/OR FAILURE TO RETURN ANY OF THE ITEMS LISTED IN SECTION IIIA WILL RESULT IN A DETERMINATION THAT THE BID IS NONRESPONSIVE.

AUTHORIZED SIGNATURE:

TYPED OR
PRINTED NAME:

TITLE:

DATE:

I. INTRODUCTION

This bid solicitation is for the purchase of equipment and installation services, if needed, for cafeterias throughout the District as detailed in the bid specifications. Prices, terms, and conditions of this agreement cover all purchases for the products listed in this document for the entire term of this agreement effective May 21, 2015 through May 20, 2016. The quantities listed herein are the best estimate of the District based on prior and projected usage. The District reserves the right to modify or reduce the estimated quantities based on funding availability. Additional quantities for items may also be purchased at the contract price at any time during the contract period. By signing this agreement, the Bidder agrees to honor the contract price for the entire term of the agreement.

If offering a brand and/or product OTHER THAN ONE OF THE PREAPPROVED BRANDS LISTED, make a notation in the comments section for that item. If you offer a product that is not preapproved in this bid, you must send the documentation listed below for review by Monday, April 6, 2015, 4:00 PM, CST.

-Full product specifications including warranty, pictures, and drawings for equipment.
-List with contact name, phone numbers and email addresses of at least five (5) cafeterias or restaurants that are currently using the equipment.

Failure to send the required documentation when offering an alternate product will result in your bid being determined “non-responsive” for that item. Alternate product documentation should be clearly labeled “ALTERNATE PRODUCT FOR BID NUMBER 153102.”

If submitting alternate product documentation, the Bidder shall contact the Escambia County School District Purchasing Office by email to: awatson@escambia.k12.fl.us or by fax at (850) 469-6271. A form will be sent to you via email or fax. This form must be completed prior to documentation being sent.

SITE VISITS FOR ITEM #42 ONLY – DISHWASHING MACHINE. INTERESTED BIDDERS ARE REQUIRED TO ATTEND SITE VISITS TO ASSESS INSTALLATION REQUIREMENTS NEEDED ON THURSDAY, APRIL 2, 2015 FROM 8:00 A.M. – 12:00 P.M. BIDDERS SHALL MEET AT 30 EAST TEXAR DRIVE, PENSACOLA, FL, MAINTENANCE CONFERENCE ROOM. CONTACT: BOB PILGRIM (850) 469-5480. **FAILURE TO ATTEND WILL PROHIBIT BIDDER FROM PLACING A BID OFFER FOR THIS ITEM**

QUESTIONS: Due to time constraints, it is recommended that vendors send questions by a manner that can be tracked (email, certified mail, or overnight courier); email is preferred. The deadline for questions regarding this solicitation will be **Thursday, April 2, 2015, 12:00 PM, Central Standard Time.** Any changes in the specifications contained in this bid will be made by Addenda. **PRIOR TO SUBMITTING A BID,** it shall be the sole responsibility of each proposer to contact the Purchasing Agent or visit the Purchasing Department’s Web pages to determine if an Addendum has been issued and to obtain such addendum. Any Addendum and answers to any questions received will be posted on the Purchasing Department’s web pages by **close of business Wednesday, April 8, 2015.** The direct link to the Bid Activity Section of the District website is listed below.

<http://ecsd-fl.schoolloop.com/purchasing/bids>

All inquiries should be sent to:
Allison Watson, Senior Purchasing Agent
Purchasing Department
Escambia County School District
75 N. Pace Blvd.
Pensacola, FL 32505
Email: awatson@escambia.k12.fl.us
Fax: 850-469-6271

EX PARTE COMMUNICATION: Ex parte communication, whether verbal or written, by any potential Bidders or representative of any potential Bidders to this solicitation with District personnel involved with or related to this solicitation, other than as expressly designated in this document, is strictly prohibited. Violation of this restriction may result in the rejection/disqualification of the Bidders' offer.

Ex parte communication (whether verbal or written) by any potential Bidders or representative of any potential Bidders to this solicitation with District Board members is also prohibited and will result in the disqualification of the Bidders.

Any current contractor meetings with District staff and administration, or instructional personnel shall at no time include any conversation regarding the solicitation.

II. GENERAL TERMS AND CONDITIONS NOTE: The term "Bidder" as used within this Invitation To Bid (ITB) refers to the person, company or organization responding to this ITB. The Bidder is responsible for understanding and complying with the terms and conditions herein.

- A. **GENERAL:** Upon a Bid award, the terms and conditions of this Bid or any portion thereof, may upon mutual agreement of the parties be extended for an additional term(s) or for additional quantities (all original terms and conditions will remain in effect). Subject to the mutual consent of the parties, the pricing, terms and conditions of this bid, for the products or services specified herein, may be extended to other municipal, city or county government agencies, school boards, community or junior colleges, or state universities within the State of Florida.
- B. **BID OPENING AND FORM:** Bid openings will be public on the date and time specified on the Bidder's Acknowledgement form. All Bids received after the time indicated will be rejected as non-responsive and retained by the District. Bids by Email, fax, telegram, or verbally by telephone or in person will not be accepted. The public opening will acknowledge receipt of the bids only; details concerning pricing or the offering will not be announced. All bids submitted shall become public record upon an announcement of a recommended award or thirty (30) days after the opening date whichever occurs first. To protect any confidential information contained in their Bid, companies must invoke the exemptions to disclosure provided by law in response to the ITB, and must identify the data and other material to be protected, and must state the reasons why such exclusion from public disclosure is necessary.
- C. **WARRANTY:** All goods and services furnished by the Bidder, relating to and pursuant to this Bid will be warranted to meet or exceed the specifications contained herein. In the event of breach, the Bidder will take all necessary action, at Bidder's expense, to correct such breach in the most expeditious manner possible. Equipment warranties provided by the manufacturer shall only begin after the equipment is installed and the factory start-up is completed. Warranties are not to begin at the time of purchase.
- D. **PRICING:** All pricing submitted will include all packaging, handling, shipping charges, and delivery to any point within Escambia County, Florida to a secure area or inside delivery. The School Board is exempt and does not pay Federal Excise and State of Florida Sales taxes.
- E. **TERMS OF PAYMENT / INVOICING:** The normal terms of payment will be Net 30 Days from receipt and acceptance of goods or services and Bidder's invoice. Itemized invoices, each bearing the Purchase Order Number must be mailed on the day of shipment. Invoicing subject to cash discounts will be mailed on the day that they are dated.
- F. **TRANSPORTATION AND TITLE:** (1) Title to the goods will pass to the School District upon receipt and acceptance at the destination indicated herein. Until acceptance, the Bidder retains the sole insurable interest in the goods. (2) The shipper will prepay all transportation charges. The School District will not accept collect freight charges. (3) No premium carriers will be used for the School District's account without prior written consent of the Director of Purchasing.

- G. **PACKING:** All shipments will include an itemized list of each package's content, and reference the School District's Purchase Order Number. No charges will be allowed for cartage or packing unless agreed upon by the School District prior to shipment.
- H. **INSPECTIONS AND TESTING:** The School District will have the right to expedite, inspect and test any of the goods or work covered by this Bid. All goods or services are subject to the School District's inspection and approval upon arrival or completion. If rejected, they will be held for disposal at the Bidder's risk. Such inspection, or the waiver thereof, however, will not relieve the Bidder from full responsibility for furnishing goods or work conforming to the requirements of this Bid or the Bid specifications, and will not prejudice any claim, right, or privilege the School District may have because of the use of defective or unsatisfactory goods or work.
- I. **STOP WORK ORDER:** The School District may at any time by written notice to the Bidder stop all or any part of the work for this Bid award. Upon receiving such notice, the Bidder will take all reasonable steps to minimize additional costs during the period of work stoppage. The School District may subsequently either cancel the stop work order resulting in an equitable adjustment in the delivery schedule and/or the price, or terminate the work in accordance with the provisions of the Bid terms and conditions.
- J. **INSURANCE AND INDEMNIFICATION:** The Bidder agrees to indemnify and save harmless the School District, its officers, agents and employees from and against any and all claims and liabilities (including expenses) for injury or death of persons or damage to any property which may result, in whole or in part, from any act or omission on the part of the Bidder, its agents, employees, or representatives, or are arising from any Bidder furnished goods or services, except to the extent that such damage is due solely and directly to the negligence of the School District. The Bidder will carry comprehensive general liability insurance, including contractual and product liability coverage, with minimum limits acceptable to the School District. The Bidder will, at the request of the School District, supply certificates evidencing such coverage.
- K. **RISK OF LOSS:** The Bidder assumes the following risks: (1) all risks of loss or damage to all goods, work in process, materials and equipment until the delivery thereof as herein provided; (2) all risks of loss or damage to third persons and their property until delivery of all goods as herein provided; (3) all risks of loss or damage to any property received by the Bidder or held by the Bidder or its suppliers for the account of the School District, until such property has been delivered to the School District; (4) all risks of loss or damage to any of the goods or part thereof rejected by the School District, from the time of shipment thereof to Bidder until redelivery thereof to the School District.
- L. **LAWS AND REGULATIONS:** Bidders will comply with all applicable Federal, State and Local laws, statutes and ordinances including, but not limited to the rules, regulations and standards of the Occupational Safety and Health Act of 1970, the Federal Contract Work Hours and Safety Standards Act, and the rules and regulations promulgated under these Acts. Bidders agree not to discriminate against any employee or applicant for employment because of race, sex, religion, color, age or national origin.

All agreements as a result of an award hereto and all extensions and modifications thereto and all questions relating to its validity, interpretation, performance or enforcement shall be governed and construed in conformance to the laws of the State of Florida.

- M. **PUBLIC ENTITY CRIMES:** A Bidder, person, or affiliate who has been placed on the convicted vendor list following a conviction for a public entity crime may not submit anon a contract to provide any goods or services to a public entity for the construction or repair of a public building or public work, may not submit BIDs on leases of real property to a public entity, may not be awarded or perform work as a contractor, supplier, subcontractor, or consultant under a contract with any public entity, and may not transact business with any public entity in excess of the threshold amount provided in Florida State Statute, Section 287.017, for CATEGORY TWO for a period of 36 months from the date of being placed on the convicted vendor list.

- N. **PATENTS:** Bidders agree to indemnify and save harmless the School District, its officers, employees, agents, or representatives using the goods specified herein from any loss, damage or injury arising out of a claim or suit at law or equity for actual or alleged infringement of letters of patent by reason of the buying, selling or using the goods supplied under this bid, and will assume the defense of any and all suits and will pay all costs and expenses thereto.
- O. **CONFLICT OF INTEREST:** The award hereunder is subject to the provisions of Chapter 112 Florida Statutes. All Bidders must disclose the name of any company owner, officer, director or agent who is an employee of the School District and/or is an employee of the School District and owns, directly or indirectly, an interest of five percent or more of the company.
- P. **TERMINATION: DEFAULT:** The School District may terminate all or any part of a subsequent award by giving notice of default to Bidder, if Bidder: (1) refuses or fails to deliver the goods or services within the time specified; (2) fails to comply with any of the provisions of this bid or so fails to make progress as to endanger performances, hereunder, or; (3) becomes insolvent or subject to proceedings under any law relating to bankruptcy, insolvency, or relief of debtors. In the event of termination for default, the School District's liability will be limited to the payment for goods and services delivered and accepted as of the date of termination. **CONVENIENCE.** The School District may terminate for its convenience at any time, in whole or in part any subsequent award. In which event of termination for convenience, the School District's sole obligations will be to reimburse Bidder for (1) those goods or services actually shipped/performed and accepted up to the date of termination, and (2) costs incurred by Bidder for unfinished goods, which are specifically manufactured for the School District and which are not standard products of the Bidder, as of the date of termination, and a reasonable profit thereon. In no event is the School District responsible for loss of anticipated profit nor will reimbursement exceed the Bid value.
- Q. **DRUG-FREE WORKPLACE:** Whenever two or more bids are equal with respect to price, quality, and service, a bid received from a business that certifies that it has implemented a drug-free workplace program as defined by Section 287.087 Florida Statutes, will be given preference in the award process.
- R. **PERFORMANCE:** In an effort to reduce the cost of doing business with the School District, and unless indicated elsewhere, no bid or performance bond is required. However, upon award and subsequent default by Bidder, the School District reserves the right to pursue any or all of the following remedies: (1) to accept the next lowest available bid price or to purchase materials or services on the open market, and to charge the original awardees for the difference in cost via a deduction to any outstanding or future obligations; (2) the Bidder in default will be prohibited from activity for a period of time determined by the severity of the default, but not exceeding two years; (3) any other remedy available to the School District in tort or law.
- S. **AUDIT AND INSPECTION:** The District or its representative reserves the right to inspect and/or audit all the Bidder's documents and records as they pertain to the products and services delivered under this agreement. Such rights will be exercised with notice to the Bidder to determine compliance with and performance of the terms, conditions and specifications on all matters, rights and duties, and obligations established by this agreement. Documents/records in any form shall be open to the District's representative and may include but are not limited to all correspondence, ordering, payment, inspection and receiving records, and contracts or sub-contracts that directly or indirectly pertain to the transactions between the District and the Bidder.
- T. **SAMPLES AND BRAND NAMES: BRAND NAMES.** Specifications referencing specific brand names and models are used to reflect the kind and type of quality in materials and workmanship, and the corresponding level of performance the School District expects to receive as a minimum. Bidders offering equivalents or superior products to the brand/model referenced will: (1) reference on the bid in the space provided the manufacturer's name, brand name, model and/or part number; (2) next to the price Bidder will indicate "ALT" to reflect an alternate offering; (3) where no sample is provided

with the bid, Bidders will enclose sufficient technical specification sheets and literature to enable the School District to reach a preliminary evaluation; (4) the School District may request and Bidder agrees to submit a sample or to provide its product on-trial or demonstration, whichever the School District may deem appropriate, at no charge to the District; (5) the School District reserves the right to determine the acceptability of any alternatives offered. **SAMPLES.** Any sample requested by this bid or to be provided at the Bidder's option, should be forwarded under separate cover to the attention of the Purchasing Office of the School District. The package or envelope will reference the Bid Number, Bid Title, and Bid Item Number and clearly marked "Samples". All samples will be provided free of charge, including transportation charges. Bidders are responsible for notifying and making arrangements for pick up from the School District if a return of samples is expected. All samples unclaimed for thirty (30) days will be disposed of at the discretion of the School District.

- U. **EVALUATION CRITERIA:** Primary factors used to decide the award hereunder will be price, quality, availability, and responsiveness. Other factors that may be used in the evaluation of this bid will be: (1) administrative costs incurred by the School District in association with the discharge of any subsequent award; (2) alternative payment terms; (3) Bidder's past performance; (4) Other factors as specified in Section III- Special Conditions. The School District reserves the right to evaluate by lot, by partial lot, or by item, and to accept or reject any bid in its entirety or in part, and to waive minor irregularities if the bid is otherwise valid. In the event of a price extension error, the unit price will be accepted as correct. The School District has sole discretion in determining testing and evaluation methods. The School District may consider in conjunction to any award hereunder, those products, services and, prices available to them through contracts from state, federal, and local government agencies or other school districts within the State of Florida.
- V. **CLARIFICATIONS AND INTERPRETATIONS:** The School District reserves the right to allow for clarification of questionable entries, and for the Bidder to withdraw items with obvious mistakes. Any questions concerning terms, conditions or specifications will be directed to the designated Purchasing Agent referenced on the ITB Acknowledgement. Any ambiguities or inconsistencies shall be brought to the attention of the designated Purchasing Agent in writing at least seven workdays prior to the opening date of the Bid. Failure to do so, on the part of the bidder will constitute an acceptance by the bidder of consequent decision. An addendum to the ITB shall be issued and posted for those interpretations that may affect the eventual outcome of this bid. It is the bidder's responsibility to assure the receipt of all addendum issued. No person is authorized to give oral interpretations of, or make oral changes to the Bid. Therefore oral statements given before the bid opening date will not be binding. The School District will consider no interpretations binding unless provided for by issuance of an addendum. Addenda will be posted to the School District's Purchasing website address at <http://ecsd-fl.schoolloop.com/purchasing/bids> at least five workdays prior to the opening date. The bidder shall acknowledge receipt of all addenda by signing and enclosing said addenda with their bid.
- W. **BID TABULATIONS, RECOMMENDATIONS, AND PROTEST:** Bid tabulations with award recommendations are posted for 72 hours in the Purchasing Office and are also posted to the School District's Purchasing website address at <http://ecsd-fl.schoolloop.com/purchasing/bids> Failure to file a protest within the time prescribed in Section 120.57(3) Florida State Statutes will constitute a waiver of proceedings under Chapter 120, Florida State Statutes and School Board Rules. Bid tabulations, recommendations or notices will not be automatically mailed.
- X. **CONTACT:** All questions for additional information regarding this bid **must be directed to the designated Purchasing Agent noted on page one.** Prospective bidders shall not contact any member of the Escambia County School Board, Superintendent, or staff regarding this bid prior to posting of the final tabulation and award recommendation on the website and in the Purchasing Office. Any such contact shall be cause for rejection of your bid.
- Y. **BID PREPARATION COSTS:** Neither the School District nor its representatives shall be liable for any expenses incurred in connection with the preparation of a response to this bid.

Z. **AGREEMENT FORM:** All subsequent agreements as a result of an award hereunder, shall incorporate all terms, conditions and specifications contained herein, and in response hereto, unless mutually amended in writing.

AA. **ADDITIONAL TERMS AND CONDITIONS:** The School District reserves the right to reject offers containing terms and/or conditions contradictory to those requested in this solicitation.

III. SPECIAL CONDITIONS These "SPECIAL CONDITIONS" are in addition to or supplement Section II GENERAL TERMS AND CONDITIONS. In the event of a conflict these SPECIAL CONDITIONS shall have precedence.

A. **DOCUMENTATION AND REQUIRED ENCLOSURES:** All documents listed below must be returned in their entirety. **Failure to return all pages (entire document) or any of the items listed below shall result in your bid not being accepted.**

1. **The entire bid document (pages 1 – 56) shall be returned when submitting your bid.** The signature on the first page must be an original signature – no fax or email documents will be accepted. In the event that the bidder makes an error on entering any information and enters a correction, the change(s) must be initialed. Any bid submitted with strike over or white out corrections that are not initialed will be rejected as non-responsive.

2. **Return your original bid and one copy.** The copy should be a photocopy of your original bid and there should be no differences in the bid document or attached enclosures. Any difference or failure to include bid attachments in both sets may cause your bid to be rejected. **Please mark copy "COPY."**

3. Product specification sheet or certifications must be attached, if requested, for an item in the Specifications and Pricing Section VII or if offering alternate items. The submission of product sheets for prior evaluation does not negate the need to attach sheets to the bid document.

4. If not currently doing business with the Escambia County School District, a business reference, preferably a School District must be submitted. See attached Form Number P-002, contained within this document.

B. **JESSICA LUNSFORD ACT:** Vendor will comply with all requirements of Sections 1012.32 and 1012.465, Florida Statutes, by certifying that the vendor and all of its employees who provide services under this contract have completed the background screening required by the referenced statutes and meet the standards established by the statutes. This certification will be provided to the school in advance of the vendor providing any services on campus while students are present. **The vendor will bear the cost of acquiring the background screening required by Section 1012.32, F.S.,** and any fee imposed by the Florida Department of Law Enforcement to maintain the fingerprints provided with respect to vendor and its employees. The vendor will follow the procedures for obtaining employee background screening as outlined on the Escambia County School District Website: <http://ecsd-fl.schoolloop.com> . Vendor will provide school a list of its employees who have completed background screening as required by the referenced statutes and meet the statutory requirements. Vendor will update these lists in the event that any employee listed fails to meet the statutory standards or new employees who have completed the background check and meet standards are added. The parties agree that in the event that vendor fails to perform any of the duties described in this paragraph, this will constitute a material breach of the contract entitling school to terminate immediately with no further responsibility to make payment or perform any other duties under this contract. Vendor agrees to indemnify and hold harmless school, its officers and employees from any liability in the form of physical injury, death, or property damage resulting from vendor's failure to comply with the requirements of this paragraph or Sections 1012.32 and 1012.465, Florida Statutes.

- C. **INCOMPLETE BID INFORMATION:** Failure to submit complete information on an item may prevent consideration of your bid for that item.
- D. **MINIMUMS:** The vendor may include a statement regarding minimum order quantities or value that will affect final order processing.
- E. **BID QUANTITIES: Quantities indicated in this bid are estimates based on prior usage.** Actual purchases may vary from item to item based on funding availability. The School District cannot guarantee that items will be purchased exactly as indicated.
- F. **TERM OF AGREEMENT:** The term of this agreement will be for the period beginning May 21, 2015 and ending May 20, 2016. All terms and conditions including price shall remain in effect for the entire term of this agreement. **The District does not pay fuel adjustment charges.**
- G. **EVALUATION CRITERIA:** Bids will be evaluated by a committee (consisting of representatives of the District's Food Services Department and Maintenance Department) to determine which Bidder best meets the needs of the District. The District reserves the right to evaluate by lot, by partial lot, lot, or by item.
1. Line Item by Low Price: Award for each line item will go to the vendor with the lowest price when the low price is for a product on the approved products list or where an alternate product is bid, was approved by the District upon receipt of sample documentation as detailed in this solicitation. The District reserves the right to reject any bid with a minimum shipment requirement; therefore, low bid with minimum shipment requirements will only receive the award if the minimum shipment quantity is accepted by the District.
 2. Award by Lots: Aggregate low price for all line items in a lot (i.e. all ice makers would be one lot) will be awarded to one vendor.
- H. **ALTERNATE PRODUCT OFFER:** The District shall have sole discretion in accepting or rejecting any alternate product offered.
- I. **ALTERNATE PRODUCTS:** The District preapproves products prior to bid. Bidding any product not listed as approved in this document is an alternate bid. Bidders may offer an equivalent product in lieu of the items approved. An alternate product will only be accepted if documentation is provided to the District in time and manner stated within this document. The District shall have sole discretion in accepting or rejecting a vendor's alternate product. If approved, the alternate product bid for that item will be added to the approved product list and will be accepted for potential award for this and future solicitations.
- J. **FLORIDA PUBLIC RECORDS LAW:** Bidders shall comply with Florida's Public Records Law. Specifically, Bidder agrees that it will:
1. Keep and maintain public records that ordinarily and necessarily would be required by the District in order to perform the services performed by Bidder under the Agreement.
 2. Provide the public with access to such public records on the same terms and conditions that the District would provide the records and at a cost that does not exceed that provided in Chapter 119 Florida Statute or as otherwise provided by law.
 3. Ensure that public records that are exempt or that are confidential and exempt from public record requirements are not disclosed except as authorized by law.
 4. Meet all requirements for retaining public records and transfer to the District, at no cost, all public records in possession of Respondent upon termination of the Agreement and destroy any duplicate public records that are exempt or confidential and exempt. All records stored electronically

must be provided to the District in a format that is compatible with the information technology systems of the District.

5. The failure of Bidder to comply with the provisions set forth shall constitute a default and breach.

K. **ADDITIONAL FEDERAL REQUIREMENTS:** While not provided as separate certifications in this bid, by signing this bid document, the signatory attests to the applicable certification provisions listed below:

1. Title VI of Civil Rights Act of 1964, as amended, USDA regulations implementing Title IX of the Education Amendments, Section 504 of the Rehabilitation Act of 1973, Age Discrimination Act of 1975, 7 C.F.R. Parts 15, 15a and 15b, and FNS Instruction 113-1, Civil Rights Compliance and Enforcement-Nutrition Programs and Activities, and any additions or amendments.
2. The Clean Air Act (42 U.S.C. § 7401 *et seq.*), the Clean Water Act (33 U.S.C. § 1311–1330, § 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 C.F.R. § 1.1 *et seq.*).
3. Certification Regarding Lobbying pursuant to 31 U.S.C. 1352 (Appendix A: 7 C.F.R. Part 3018).
4. Disclosure of Lobbying Activities pursuant to 31 U.S.C. 1352 (Appendix A: 7 C.F.R. Part 3018).
5. Energy Policy and Conservation Act (Pub. L. 94–163, 89 Stat. 871).
6. Contract Work Hours and Safety Standards Act (29 C.F.R. Part 5).
7. Executive Order 11246, entitled Equal Employment Opportunity, as amended by Executive Order 11375 and Department of Labor Regulation (41 C.F.R. Chapter 60).
8. Copeland “Anti-Kickback” Act (18 U.S.C. 874) as supplemented in Department of Labor regulations (29 C.F.R. Part 3).
9. Davis-Bacon Act (40 U.S.C. 276a to 276a-7) as supplemented by Department of Labor regulations (29 C.F.R. Part 5).
10. The vendor is subject to the provisions of Section 2209d of Title 7 of the United States Code due to the use of federal funds for the food service program. All announcements and other materials publicizing this program must include statements as to the amount and proportion of federal funding involved.

IV. ORDER PLACEMENT AND DELIVERY PROCEDURES

A. **ORDERING PROCEDURES:** No direct ordering items by individual cafeterias is permitted. All orders for the items in this bid will be issued to the vendor from the Purchasing Office of the School District of Escambia County. **This also applies to any additions, deletions, or other alterations to existing orders.**

B. **SHIPPING/RECEIVING REQUIREMENTS:** Ship-to-location will be listed on each purchase order and the location may be directly to one of the schools listed at the back of the bid or the ECSD’s Warehouse. The ECSD’s Warehouse is located at 51 East Texar Drive, Pensacola, FL 32503. ECSD’s shipping procedures are listed as follows:

1. All shipments/deliveries must be received and signed for by the Warehouse Manager or his designee. Delivery appointments must be made at least twenty-four (24) hours in advance by contacting District Warehouse personnel at (850) 469-5321 or (850) 459-5623.

Delivery times are as follows:

Monday-Friday 7:30 am – 2:00 pm Central Standard Time

2. **NOTE: IF THE ABOVE DELIVERY REQUIREMENTS ARE NOT FOLLOWED AT DELIVERY, SHIPMENTS CAN BE REFUSED AND THE DISTRICT WILL NOT BE LIABLE FOR ANY ADDITIONAL CHARGES, INCLUDING BUT NOT LIMITED TO SHIPPING OR RESTOCKING FEES.**
3. **DESTINATION INSPECTION:** Final acceptance of all products will be by the consignee at the point of delivery.
4. **INSTALLATION:** The District reserves the right to only purchase equipment. Installation may be performed by the Maintenance Department or third party as needed. If installation by Bidder(s) is required, the awarded Bidder(s) shall install all equipment in compliance with the manufacturer's specifications and warranty requirements. The Food Services Department shall coordinate with the awarded Bidder(s) and the Maintenance Department for any needed District assistance and supervision.

V. INVOICES, STATEMENTS AND PAYMENT

Invoices for the purchases of food and all non-food supplies made for the District's Food Service Program will be paid by the Food Service Accounting Office. In order to facilitate the handling of these invoices, all vendors must adhere to the following instructions since delivery of product to our central warehouse may be made several ways, invoicing should be handled as follows:

- A. **DELIVERIES MADE BY VENDOR'S OWN CONVEYANCE:** When deliveries are made via the bidder's own conveyance, delivery receipts or packing slips should accompany the merchandise to the warehouse. An original and two (2) copies will be provided the Warehouse Manager (or his authorized representative) who will sign all copies if the shipment is complete and in good order. The Warehouse Manager will retain the original and one (1) copy and provide the vendor with a signed third copy. Should there be any discrepancy, damaged goods, incorrect product, shortages, etc., the vendor's driver will contact his company for permission to correct the delivery receipt or packing slip on the spot, and all discrepancies shall be noted on delivery receipt or packing slip.
- B. **DELIVERIES MADE VIA COMMON CARRIER OR TRUCK:** When the deliveries are made via common carrier or truck, delivery receipts or packing slips must accompany or precede the actual delivery of product to the warehouse manager via the U.S. Mail. In case any product is received with in transit damage, our warehouse manager will have an exception made on the common carrier freight bill and/or delivery receipt regarding the extent of damaged product and forward you a copy of said freight bill or delivery receipt so you may file claim, including refusal of delivery on damaged goods. Our Food Service Accounting Dept. will deduct from your invoice, for all shortages, damaged items, etc. Barring delays due to unresolved discrepancies, you may expect to receive payment for products within ten (10) days of our receipt of your invoice.
- C. **INVOICE SUBMISSION:** All invoices, copies of delivery receipts and statements are to be mailed to:

School District of Escambia County
Food Service Accounting - Rm 211
75 N. Pace Blvd.
Pensacola, FL 32505

- D. **INVOICE/PACKING LIST NOTATIONS:** All invoices, packing lists, and relevant documentation shall reference the appropriate purchase order and the seven digit District item identification number shown in the detail specifications, model number, serial number, and color.

VI. SCOPE OF WORK:

Equipment Removal: All used equipment shall be placed on the kitchen loading dock after removal. Awarded bidder(s) shall notify Food Services and Maintenance Departments that the equipment has been placed outside. (Only District Staff shall remove any equipment from the school site)

Equipment Installation (If needed):

- All commercial equipment installation shall be performed in compliance with all applicable federal, state and local laws, regulations, and codes.
- All electrical, gas and water supplies valves shall be furnished, installed and completed by the Vendor.
- All equipment installations shall be in compliance with the manufacturer’s specifications to maintain their warranty status. The Maintenance Department shall complete a final inspection.
- Any installation issues noted in this inspection will be corrected by the installing Vendor.
- All existing gas or steam lines shall be capped and leak tested prior to leaving the site.
- A leak test completed form shall be furnished by the District and shall be completed by the Vendor and submitted to the District’s Maintenance Department after any new gas operated equipment has been newly installed.
- All work shall be coordinated through the District’s Maintenance Department - HVAC Shop.
- Time schedules shall be approved of by the Food Services Director.
- The finished installation shall be inspected and must be approved by the District’s HVAC shop and Food Services Director.

The awarded bidder(s) should call the Maintenance Department at (850) 469-5480 with any questions or concerns.

VII. SPECIFICATIONS AND PRICING

PLEASE NOTE: Documentation shall be provided if offering a product that is not listed on the approved list. Any deviation from the product or product number listed requires product specifications and warranty information. Documentation shall be received in the Purchasing Office no later than time and date listed in the Introduction section on page two (2) of this bid. This price must be all inclusive: product, shipping and handling, etc.

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
1.	2	ea.	<p>REFRIGERATOR, TWO DOOR, REACH IN: Reach-in refrigerator features electronic control with digital display and removable access panel for easy maintenance. Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity. 6" casters. Holds at +36°F to +38°F. Stainless steel front, gray painted sides. Aluminum interior with lighting. 2 solid swing doors with 120° stay open feature and antimicrobial handles.</p> <p>Six epoxy-coated steel wire shelves, adjustable in 1/2" increments. 52"Wx32"Dx84½"H, 1/3 HP, 510 lbs., 49.0 Cu. Ft., 120V. Cord and plug included.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Approved Refrigerant: 134A/404A.</p> <p>NO R-22 REFRIGERANT ALLOWED.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR, FIVE YEAR COMPRESSOR WARRANTY. TWO YEAR REFRIGERANT LEAK LIMITED WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Beverage-Air Model # HR2-15 True Model # T-49</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
2.	5	ea.	<p>REFRIGERATOR, ONE SECTION, TWO HALF DOORS:</p> <p>One section, reach-in, two (2) half doors in place of one full length door, approximately 21.5 net cubic feet of food storage capacity. Will have 20-gauge or heavier polished stainless steel exterior grille, case front and doors. 22 gauge or heavier polished stainless steel case back, sides and interior. Insulation will be 2" or more of foamed-in-place polyurethane throughout cabinet and doors. Doors will be self-closing; mounted on lifetime guaranteed cam lift hinges; and have one piece self adjusting magnetic door gaskets, lifetime safety grip handles, and humidity control wires around each door jam concealed by a nonconductive thermal breaker strip to prevent the forming of condensation on cabinet front. Interior door liner will be constructed of 22 gauge or heavier polished stainless steel; however, high impact ABS material is acceptable. Wide door openings, 21 1/8" or larger with minimum 25 3/8" clear half door height and 26" minimum inside depth, will be fitted with three (3) adjustable stainless steel wire shelves for accommodating a variety of</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>standard pans and packages. Refrigeration system will be top mounted and concealed behind a louvered grille, ¼ HP or larger condensing unit, 115 volts, 60 cycle, single phase. All condensate water will be disposed of automatically with an energy efficient non electric condensate evaporator so no plumbing connections will be necessary. Circulating fans and cooling coil will be contained in a separate, insulated housing outside cabinet to allow for maximum food storage capacity. Include standard adjustable stainless steel legs, flush mounted automatic interior lighting and heavy duty cylinder locks. Include optional dial thermometer, three (3) adjustable stainless steel wire shelves and stainless steel case back. Unit will be NSF and UL approved. Approved Refrigerant: 134A/404A.</p> <p>NO R-22 REFRIGERANT ALLOWED.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR, FIVE YEAR COMPRESSOR WARRANTY. TWO YEAR REFRIGERANT LEAK LIMITED WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Beverage Air # HRPS1-1HS</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
3.	1	ea.	<p>REFRIGERATOR, ONE SECTION, TWO HALF DOORS, PASS THROUGH: One section, reach-in, two (2) half doors in place of one full length door, approximately 21.5 net cubic feet of food storage capacity.</p> <p>The doors on the back should be half size glass doors for easy viewing of contents from the production area. Will have 20-gauge or heavier polished stainless steel exterior grill, case front and doors. 22 gauge or heavier polished stainless steel case back, sides and interior. Insulation will be 2" or more of foamed-in-place polyurethane throughout cabinet and doors. Doors will be self-closing; mounted on lifetime guaranteed cam lift hinges; and have one piece self adjusting magnetic door gaskets, lifetime safety grip handles, and humidity control wires around each door jam concealed by a nonconductive thermal breaker strip to prevent the forming of condensation on cabinet front. Interior door liner will be constructed of 22 gauge or heavier polished stainless steel; however, high impact ABS material is acceptable. Wide door opening, 21 1/8' or larger with minimum 25 3/8' clear half door height and 26" minimum inside depth, will be fitted with three (3) adjustable stainless steel wire shelves for accommodating a variety of standard pans and packages. Refrigeration system will be top mounted and concealed behind a louvered grille, ¼ HP or larger condensing unit, 115 volts, 60 cycle, single phase. All condensate water will be disposed of automatically with an energy efficient non electric condensate evaporator so no plumbing connections will be necessary. Circulating fans and cooling coil will be contained in a separate, insulated housing outside cabinet to allow for maximum food storage capacity. Include standard adjustable stainless steel legs, flush mounted automatic interior lighting and heavy duty cylinder locks. Include optional dial thermometer, three (3) adjustable stainless steel wire shelves and stainless steel case back. Unit will be NSF and UL approved. Approved Refrigerant: 134A/404A.</p> <p>NO R-22 REFRIGERANT ALLOWED.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR, FIVE YEAR COMPRESSOR WARRANTY. TWO YEAR REFRIGERANT LEAK LIMITED WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
4.	1	ea.	<p>PASS THROUGH TABLETOP REFRIGERATOR DISPLAY CASE: Stainless steel, refrigerated display case, pass through with door on both sides and has a large capacity to hold beverages. Self-closing, double pane glass doors should remove easily for cleaning. Cabinet must have foamed-in-place insulation and fluorescent lighting. Refrigerator should maintain an average temperature of 34 degrees to 40 degrees Fahrenheit. Interior should have coved corners with stainless steel floor. There must be at least 2 adjustable epoxy coated wire shelves. Shelves should adjust in 1/2" increments. Approximate dimensions: 48"Wx23"Dx26"H with 4" adjustable legs. Internal capacity should be approximately 8 Cu. Ft. Must be a 120 V refrigerator. Approved Refrigerant: 134A/404A. NO R-22 REFRIGERANT ALLOWED. MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY, FIVE YEAR COMPRESSOR WARRANTY FROM DATE OF INSTALLATION.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
5.	2	ea.	<p>REFRIGERATED SALAD BAR/COLD FOOD BAR: 79" 5 well with buffet canopy/sneeze guard. Refrigerated base cabinet underneath with 2 doors, NSF 7 Insulated stainless steel. 10"Dx70"L holds 5 12" x 20" pans with a 3" cold air blanket, 1" drain hose, drain hose with brass shut off valve. ¼ HP minimum. Tray slide on both sides, heavy duty scratch resistant exterior. 120/60/1 voltage, 6.2 amp. 36"H x 28"D x 79"W.</p> <p>Approved Refrigerant: 134A/404A.</p> <p>NO R-22 REFRIGERANT ALLOWED.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY, FIVE YEAR COMPRESSOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
6.	2	ea.	<p>REFRIGERATED SALAD BAR/COLD FOOD BAR: 64.5" 4 well with buffet canopy/sneeze guard. Refrigerated base cabinet underneath with 2 doors. NSF 7 Insulated stainless steel. 10"Dx70"L holds 4 12" x 20" pans with a 3" cold air blanket, 1" drain hose, drain hose with brass shut off valve. ¼ HP minimum. Tray slide on both sides, heavy duty scratch resistant exterior. 120/60/1 voltage, 6.2 amp. 36"H x 28"D x 64.5"W. Approved Refrigerant: 134A/404A.</p> <p>NO R-22 REFRIGERANT ALLOWED.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY, FIVE YEAR COMPRESSOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery: <hr/> </p> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
7.	6	ea.	<p>MILK COOLER, DOUBLE DROP SIDES, 8 MILK CRATE CAPACITY: Dual access, drop doors and lids on both sides for easy self-service by students using both sides of the serving line; exterior dimensions will be 34" wide x 31 1/2" deep x 39" high. Minimum capacity of 400 gable-top 1/2 pint milk cartons in 8 standard dairy crates. Must have 18 gauge stainless steel exterior and interior, must have magnetic gasket. Interior drain to be 5" stainless steel nipple, fully welded to interior liner with brass gate valve at exterior.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Minimum 2" thick foamed-in-place moisture-resistant polyurethane foam to bind exterior with interior walls. Mounted on 5" diameter heavy duty swivel plate casters (2 with locking brakes). Drop doors to rest on rubber corner bumpers when open and each top door to have a cylinder lock for complete security. Include a 2.5" diameter dial thermometer. Refrigeration unit must be sized and capable of maintaining an inside cooler temperature of 34 degrees F. to 39 degrees F. while located in a 100 degree F. temperature kitchen.</p> <p>Condensing unit will be ¼ HP and use R404 refrigerant that is high temperature hermetically sealed with expansion valve and pressure switch operation. Electrical requirements to be 115 volts, 15 amps, 60 cycle, single phase, include an 8' cord and plug. Include a heavy duty vinyl-coated wire rack to protect interior bottom of cooler and an outside-mounted thermometer (dial type). Cooler must be NSF and UL approved.</p> <p>Approved Refrigerant: 134A/404A.</p> <p>NO R-22 REFRIGERANT ALLOWED.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR, FIVE YEAR COMPRESSOR WARRANTY, TWO YEAR REFRIGERANT LEAK LIMITED WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Beverage Air Model# ST34N</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
8.	4	ea.	<p>MILK COOLER, DOUBLE DROP SIDES, 12 MILK CRATE CAPACITY: Dual access, drop doors and lids on both sides for easy self-service by students using both sides of the serving line; exterior dimensions will be 49" wide x 31 1/2" deep x 39 1/2" high. Minimum capacity of 600 gable-top 1/2 pint milk cartons in 12 standard dairy crates. Must have 18 gauge stainless steel exterior and interior, must have magnetic gasket. Interior drain to be 5" stainless steel nipple, fully welded to interior liner with brass gate valve at exterior. Minimum 2" thick foamed-in-place moisture-resistant polyurethane foam to bind exterior with interior walls. Mounted on 5" diameter heavy duty swivel plate casters (2 with locking brakes). Drop doors to rest on rubber corner bumpers when open and each top door to have a cylinder lock for complete security. Include a 2.5" diameter dial thermometer. Refrigeration unit must be sized and capable of maintaining an inside cooler temperature of 34 degrees F. to 39 degrees F. while located in a 100 degree F. temperature kitchen. Condensing unit will be 1/4 HP and use R404 refrigerant that is high temperature hermetically sealed with expansion valve and pressure switch operation. Electrical requirements to be 115 volts, 15 amps, 60 cycle, single phase, include an 8' cord and plug. Include a heavy duty vinyl-coated wire rack to protect interior bottom of cooler and an outside-mounted thermometer (dial type). Cooler must be NSF and UL approved.</p> <p>Approved Refrigerant: 134A/404A.</p> <p>NO R-22 REFRIGERANT ALLOWED.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR, FIVE YEAR COMPRESSOR WARRANTY, TWO YEAR REFRIGERANT LEAK LIMITED WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery: _____</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Approved Brands: Beverage Air Model# ST49N</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
9.	2	ea.	<p>MILK COOLER/DUAL ACCESS 24.5 CU. FT.:</p> <p>Dual access, forced-air milk cooler available in at least 28 exterior options: White vinyl-coated steel, stainless steel or special color exterior (such as Cow-Spotted, Blue and 24 other colors). Aluminum interior features a stainless steel interior floor. Units feature stainless steel drop front door and flip-up top lid. Bottom floor drain. Door locks. Includes epoxy-coated floor rack. Sixteen (16) 13"x13" crate capacity. Holds at +33°F to +38°F. Exterior digital thermometer. 24.5 Cu. Ft. 58"Wx33³/₈"Dx46¹/₄"H. Swivel casters with front brakes included. 9' cord and plug included. 120V. 1/3 HP. 495 lbs.</p> <p>Approved Refrigerant: 134A/404A. NO R-22 REFRIGERANT ALLOWED.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR, FIVE YEAR COMPRESSOR WARRANTY, TWO YEAR REFRIGERANT LEAK LIMITED WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Tru Model #TMC-58-DS</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
10.	1	ea.	<p>MILK COOLER/COLD WALL, 23.5 CU. FT.: Single access cold wall milk cooler has a stainless steel exterior and interior. Drop front doors and flip-up tops are stainless steel on the outside and galvanized steel on the inside. Features key locks. Single-access unit has powerful cold wall refrigeration system and holds at +38°F. Other features include bottom floor drain, heavy duty floor racks and exterior thermometer. Sixteen (16) 13"x13" crate capacity. 23.5 Cu. Ft. 63"Wx34"Dx44"H overall, including swivel casters (two locking). Cord and plug included. 120V. ¼ HP.</p> <p>Approved Refrigerant: 134A/404A.</p> <p>NO R-22 REFRIGERANT ALLOWED.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR, FIVE YEAR COMPRESSOR WARRANTY, TWO YEAR REFRIGERANT LEAK LIMITED WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery: _____</p> <p>Approved Brands: Nor-Lake Model# AR162555</p> <p>_____</p> <p>Brand/Number Offered</p> <p>Comments:</p>			
11.	5		<p>ICE STORAGE BIN, SMALL: Stainless exterior storage bin with up to 365 pounds of ice storage capacity in a non-corrosive bin liner with full-width molded plastic door, bin drain located at rear of cabinet, bin insulated on all sides and bottom with formed-in-place polyurethane, stainless steel bin exterior, 6" – 7" adjustable legs, overall dimensions of ice maker and bin on legs: 30" wide x 31" deep x 65 ½" high.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Ice-O-Matic Model# B-40PS Storage Bin</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
12.	5		<p>ICE STORAGE BIN, LARGE: Stainless exterior storage bin with up to 600 pounds of ice storage capacity in a non-corrosive bin liner with full-width molded plastic door, bin drain located at rear of cabinet, bin insulated on all sides and bottom with formed-in-place polyurethane, stainless steel bin exterior, 6" – 7" adjustable legs, overall dimensions of ice maker and bin on legs: 22" wide x 31" deep x 78" high.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Ice-O-Matic Model# B-42PS Storage Bin</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
13.	5	ea.	<p>ICE MAKER: LARGE Stainless steel evaporator plate placed in an all plastic, rust-proof cabinet with completely sealed in dry zone controls, quarter cylinder cube 1 3/8" wide x 1 3/8" deep x 3/8" high, 480 individual ice pieces per cycle. 3/4 HP air cooled condenser, HFC refrigerant (R-404a) that provides efficient ice production without harmful CFCs that deplete the ozone layer, ice production in lbs. per 24 hours at 70° F air temperature and 50° F water temperature: 500+ lbs./24 hrs, dimensions:</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>22" wide x 24" deep x 28" high.</p> <p>***Include*** an Everpure/Ice-O-Matic or the suggested filter from the Manufacturer type filtration system to assure that ice is free of odors/tastes and that equipment is protected by reducing deposits which adversely affect component efficiency. NSF and UL approved.</p> <p>***Voltage*** characteristics: When available voltage is present: Use 208/230 volt single phase. If the required voltage isn't available use 115/60/1/20.5 Amp.</p> <p>MINIMUM THREE YEAR PARTS AND LABOR WARRANTY, FIVE YEAR EVAPORATOR, COMPRESSOR, AND COMPUTER CONTROL BOARD FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Ice-O-Matic Model ICE-0520-FA Ice Maker Model 9795-71 K-20 Coarse Filter System</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
14.	5	ea.	<p>ICE MAKER : SMALL</p> <p>Stainless steel evaporator plate placed in an all plastic, rust-proof cabinet with completely sealed in dry zone controls, quarter cylinder cube 1 3/8" wide x 1 3/8" deep x 3/8" high, 240 individual ice pieces per cycle. 1/2 HP air cooled condenser, HFC refrigerant (R-404a) that provides efficient ice production without harmful CFCs that deplete the ozone layer, ice production in lbs. per 24 hours at 70° F air temperature and 50° F water temperature: 300+ lbs./24 hrs, dimensions 22" wide x 24" deep x 28" high.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>***Include*** an Everpure/Ice-O-Matic or the suggested filter from the Manufacturer, type Filtration System to assure that ice is free of odors/tastes and that equipment is protected by reducing deposits which adversely affect component efficiency. NSF and UL approved.</p> <p>*** Voltage*** characteristics: When available voltage is present: Use 208/230 volt single phase. If the required voltage isn't available use 115/60/1/17.5 Amp.</p> <p>MINIMUM THREE YEAR PARTS AND LABOR WARRANTY, FIVE YEAR EVAPORATOR, COMPRESSOR AND COMPUTER CONTROL BOARD FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Ice-O-Matic Model ICE-0400-FA Ice Maker Model 9795-71 Coarse Filter System</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
15.	10	ea.	<p>COMMERCIAL DOUBLE STACK CONVECTION OVEN, GAS: Double stack, deep depth gas convection oven with heat recovery system to recirculate heated air while saving energy and reducing operating costs. 50/50 independent stainless steel doors with double pane windows that open a full 180° for easy access. Interior light. Oven cool switch for rapid cool down. 29"Wx20"H oven interior. 40"Wx46¹/₄"Dx70"H overall, including 8"H stainless steel legs. Electronic spark ignition. 44,000 BTU per oven. LP or Natural gas. <i>120V connection required for fan.</i> Mandatory start up by Manufacturer Sales & Service. Stainless steel front, sides and top; porcelain enamel on steel 26¹/₈"D oven interior. +150°F to +500°F temperature range (solid state control). 60 minute manual timer.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>One two-speed 1/2 HP fan. 11 rack positions per oven. Includes five oven racks per oven. 6' cord and plug included. Provide the required "Dormont" 3/4" inside diameter supply line 24" long: Model# 1675KITS24</p> <p>MINIMUM TWO YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Vulcan# VC66GD</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
16.	1	ea.	<p>POWER TILTING SKILLET, GAS, 30 GALLON: Pan can be fully tilted to empty completely, coved corners, embossed gallon markings. Elements shut off when pan is tilted 5 degrees, stainless steel cooking surface, bonded to 1/2" thick steel plate. Stainless steel spring assist cover with full-width handle. Solid state temperature controls. Must include adjustable legs. LP or natural gas. Features electronic ignition system which requires 120V connection.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Vulcan# VG30 Cleveland Range# SGL-30-TR</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<hr/> Brand/Number Offered Comments:			
17.	5	ea.	<p>COMBI OVEN, 10 PAN CAPACITY, GAS: Oven offers convection and boilerless steaming. Automatic pre-heating, rapid cooling and moistener with 11 settings from 0 to high moisture. Double step cooking process. Uses a maximum of 2.77 gallons of water per hour. 180 lbs. food capacity. 41¹⁴/₂₅"Wx41¹⁵/₁₆"Dx36¹/₂"H. 537 lbs. Natural gas 105871 BTU or LP Gas 95625 BTU. LP Gas requires 120V connection. Self-diagnostic system. Hold function. Core temperature probe. Mandatory start up by Manufacturer Sales & Service. Swing hinged front panel for easy service access to main components. Double thermo-glazed door with open frame construction for cool outside door panel. Swing hinged easy release inner glass on door for easy cleaning. Air-o-clean, automatic and built-in self-cleaning system. Coved corners. All stainless steel construction. Holds ten (10) 18"x26" sheet pans, twenty (20) 13"x18" sheet pans or twenty (20) 12"x20" pans. Includes: Start-up installation check and five stainless steel full-size grids (21"x26"). Provide the required "Dormont" 3/4" inside diameter supply line 24" long: Model# 1675KITS24</p> <p>MINIMUM TWO YEAR TOTAL PARTS, ONE YEAR LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<hr/> Brand/Number Offered Comments:			
18.	10	ea.	<p>CONVECTION STEAMER, DOUBLE STACK, 125,000 BTU GAS: Gas Convection Steamer has 125,000 BTU gas steam generator. Two compartment, heavy duty stainless steel construction. Patented automatic water level float design and cold water condenser. 6" adjustable legs. Easy access controls for servicing. 24"Wx33"Dx65½"H. Holds five (5) 12"Wx20"Dx2½"H pans per compartment. Mandatory start-up by Manufacturer sales & service. See below for electronic and/or mechanical requirements. Model has electronic spark ignition and also requires 120V. Please specify LP or Natural gas. 595 lbs.</p> <p>Must be equipped with Everpure Kleensteam II Single system EV9797-21 or approved filter for model provided.</p> <hr/> Brand/Number Offered Electronic Controls: Include digital timer and compensating thermostat for each compartment with bypass switch for manual operation. Automatic water filled on startup. Mechanical Controls: Include manual 60 minute timer. Main power on/off switch. Provide the required "Dormont" ¾" inside diameter supply line 24" long: Model# 1675KITS24 MINIMUM TWO YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION. Number of days from issuance of Purchase Order until delivery: <hr/>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Approved Brands: Cleveland Range Model # 24-CGA Vulcan# C24EA10-BSC</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
19.	1	ea.	<p>RANGE, 2 BURNERS: Natural gas, heavy-duty, free-standing, two (2) open burners with enclosed lower storage compartment with front door; overall dimensions are 17" wide x 38" deep, including 7 1/2" deep stainless steel front rail and 36-3/8" high: range attachment will have two (2) 35,000 BTU Starfire burners with removable heads, removable ring grate bowl over each burner, cast iron top grates, automatic burner ignition and 1 1/4" NPT front manifold; stainless steel front, including storage base door, and sides, with black powder coat epoxy on black; 70,000 BTU total; 6" stainless steel adjustable legs; AGA certified and NSF listed. Price must include the following options:</p> <ul style="list-style-type: none"> • *Stainless steel both sides • *Rear gas connection, 3/4" NPT • *End caps and cover • *6" stainless steel adjustable legs • *10" high stainless steel backguard • *No standing pilots <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Garland Model # M4S</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<hr/> Brand/Number Offered Comments:			
20.	2	ea.	<p>HOT FOOD TABLE: 79", 5 wells, with buffet canopy/sneeze guards. 64.5"W x 28"D x 36"H. 120/60/1 voltage, 7.2 – 9.6 amp depending on model. Tray slides on both sides, stainless steel interior, and liners.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> Brand/Number Offered Comments:			
21.	1	ea.	<p>HOT FOOD DISPLAY CASE, 30" WIDE SLANT: Slanted display warmer is ideal for deli, grocery, self-service and cafeteria settings. Accommodates 18"Wx26"D sheet pans. Holds hot food safely at proper serving temperatures. Features infrared top heat and heated base to extend the holding times of most food. Includes 12 adjustable divider rods. 30"Wx24"Dx28³/₈"H. 136 lbs. Aluminum and stainless steel construction with tempered glass end panels. Thermostatic temperature control up to 200°F. 2 shelves with slant design. Lighted interior. 120V. 1530 watts. 6' cord and plug included.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Hatco Model # GRSDS-30D</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
22.	2	ea.	<p>HOT CABINET (INSULATED), FOR HOLDING AND TRANSPORTING HOT FOOD IN LOW CUBE VAN WITH LIFT: Electrically heated cabinet for holding food hot for extended periods and for transporting prepared foods from base kitchens to satellite sites; 22 gauge stainless steel, fully insulated cabinet with 1-1/2" fiberglass in walls and 1 1/2" in door, top and bottom, having a thermal conductivity (i.e., K Factor) of .23 at 75°F; two bail handles mounted to each side, and folded flat against sides, permit the lifting of cabinets; powerful, yet efficient, 960 Watt heating system (i.e., three 320 Watt innerwall heaters) that is controlled by an electro-mechanical thermostat, installed in the black control panel fronting the electrical compartment fastened to cabinet top, room ambient up to 200°F and that maintains the right temperature to properly hold products; insulated door formed of 22 gauge stainless steel has magnetic latch for "easy open", twist-lock catch to secure door during transport, chrome plated latch and hinges mounted inboard and neoprene perimeter type door gasket for proper seal; overall dimensions 28-3/4" wide x 33-3/8" deep x 43-7/16" high; weighing 184 lbs. Unit will be mounted on four, 5"-diameter, swivel, neoprene-tired casters with 1-1/4" wide tread and 250 lbs.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>load capacity, two casters equipped with locking brakes. Cabinet will have a 250 Watts, 120 Volts, 60 Hz., single phase, 8 Amps, 15 Amp. service power requirement. Equip with a ten-foot, removable 14/3-gauge power cord ; a lighted ON-OFF rocker type switch; an easy-to-read digital thermometer; and six (6) sets of extruded universal angle pan slides spaced on 3" centers but adjustable on 1-1/2" centers, each slide 2" high x 6-3/16" wide x .110 thick, capable of holding 12 each 12" x 20" or six 18" x 26" pans of various depths. Cabinet will be NSF- and-UL-approved. Include the following accessories: (a), perimeter bumper; (b), digital thermometer; and (c), push handle with donut bumpers.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: CresCor Model # H-137-SUA-6D</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
23.	10	ea.	<p>HOT CABINET (INSULATED), FOR HOLDING AND TRANSPORTING HOT FOOD IN HIGH CUBE VAN WITH LIFT: Electrically heated cabinet for holding food hot for extended periods and for transporting prepared foods from base kitchens to satellite sites; 22 gauge stainless steel, fully insulated walls, base, door, top with 1-1/2" fiberglass having a thermal conductivity (i.e., K Factor) of .23 at 75°F; two recessed push/pull handles on each side prevent damage to walls and allow easy maneuverability; forced air circulation from a blower fan, lift-out air tunnel mounted on interior back panel; powerful, yet efficient,</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>1470 Watt heating system that is controlled by an electro-mechanical thermostat room ambient up to 200°F and, along with a 3-1/2 pint capacity water pan, that maintains the right temperature to properly hold products; self-closing, insulated door stays open past 90°, full length extruded handle, magnetic Santoprene, perimeter type door gasket for proper seal, door interior of 22-gauge, with two positive latches to secure door during transport; overall dimensions 28 3/4" wide x 33 3/8" deep x 57 1/4" high; weighing 230 lbs. Unit will be mounted on four, 5"-diameter, swivel, neoprene-tired casters with 1-1/4" wide tread and 250 lbs. load capacity, two casters equipped with locking brakes. Cabinet will have a 1470 Watts, 120 Volts, 60 Hz., single phase, 12 Amps., 15 Amp. service power requirement for the removable bottom mount hot unit containing a 3-1/2 pint capacity aluminum water pan; hot unit is removable, as is the air tunnel and slanted control panel, for cleaning and maintenance. Equip with a ten-foot, permanent 14/3-gauge power cord; a pilot light; a lighted ON-OFF rocker type switch; an easy-to-read digital thermometer; and nine (9) sets of extruded aluminum universal angle pan slides spaced on 4-1/2" centers but adjustable on 1-1/2" centers, each slide 2" high x 6-3/16" wide x .110 thick, capable of holding 18 each 12" x 20" or nine 18" x 26" pans of various depths. Cabinet will be UL-approved. Include the following accessories: (a), perimeter bumper; (b), digital thermometer; and (c), push handle with donut bumpers.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <p>_____</p> <p>Approved Brands: CresCor Model # H-137-SUA-9D</p> <p>_____</p> <p>Brand/Number Offered</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			Comments:			
24.	12	ea.	<p>HOT CABINET FOR HOLDING FOOD ON SITE: A 19-1/3-cubic foot capacity, electrically heated cabinet for holding food hot for extended periods on site; all construction is riveted, welded and finished; cabinet body constructed of 20-gauge 304 stainless steel with internal framework of 16-gauge 304 stainless steel, .190" thick one piece aluminum base with .100" thick integral, aluminum drip trough and removable drip pan mounted to front of base; fully insulated walls, doors, base and top with 1-1/2" fiberglass having a thermal conductivity (i.e., K factor) of .23 at 75°F.; two recessed push/pull handles on each side prevent damage to walls and allow easy maneuverability; forced air circulation from a blower fan through a 20-gauge 304 stainless steel, lift-out air tunnel mounted on interior back panel; powerful, yet efficient, heating system, with two 1000 Watt heaters for holding and a separate 1000 Watt heater, along with a 3-1/2 quart, 18-gauge 304 stainless steel water pan, for humidity, controlled by two electro-mechanical thermostats room ambient to 200°F for holding food and to 95% for humidity, maintains the right combination of heat and humidity to properly hold products; self-closing, insulated Dutch doors stay open past 90°, full length extruded door handles for "easy open", magnetic Santoprene, perimeter type door gasket for proper seal, each door interior of 22-gauge 430 stainless steel, each door exterior of 20-gauge 305 stainless steel with one positive transport latch; overall dimensions 28-1/2" wide x 35-5/8" deep x 69-3/4" high; weighing 390 lbs. Unit will be mounted on four, 5"-diameter, swivel, neoprene-tired casters with 1-1/4" wide tread and 200 lbs. load capacity, two casters equipped with locking brakes. Cabinet will have a 2000 Watts, 120 Volts, 60 Hz., single phase, 16.6 Amps., 20 Amp. service power requirement for the removable bottom mount proof/hot unit containing a 3-1/2 quart capacity stainless steel water pan; proof/hot unit is</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>removable, as is the air tunnel and slanted control panel, for cleaning and maintenance. Equip with a six-foot, permanent 12/3-gauge power cord with a molded right angle plug; two pilot lights; a lighted ON-OFF rocker type switch; an easy-to-read digital thermometer; and twelve (12) sets of extruded aluminum universal angle pan slides spaced on 4-1/2" centers but adjustable on 1-1/2" centers, each slide 2" high x 4-1/2" wide x .110" thick, capable of holding 24 each 12" x 20" or twelve each 18" x 26" pans of various depths. Cabinet will be NSF-and-UL approved. Include the following accessories: (a), perimeter bumper; and (b), push handle with donut bumpers.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Cres Cor Model# H-137-WSUA-12C</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
25.	2		<p>HOT CABINET FOR HOLDING FOOD ON SITE, TWO HALF DOORS, PASS THROUGH:</p> <p>A 19 1/3 cubic foot capacity pass through, electrically heated cabinet for holding food hot or extended periods on site; all construction is riveted, welded and finished; cabinet body constructed of 20-gauge 304 stainless steel with the internal framework of 16-gauge 304 stainless steel, .190" thick one piece aluminum base with .100" thick integral, aluminum drip trough and removable drip pan mounted to front of base; fully insulated walls, doors, base and top with 1-1/2" fiberglass having a thermal conductivity (i.e., K factor) of .23 at 75°F.;</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>two recessed push/pull handles on each side prevent damage to walls and allow easy maneuverability; forced air circulation from a blower fan through a 20-gauge 304 stainless steel, lift-out air tunnel mounted on interior back panel; powerful, yet efficient, heating system, with two 1000 Watt heaters for holding and a separate 1000 Watt heater, along with a 3-1/2 quart, 18-gauge 304 stainless steel water pan, for humidity, controlled by two electro-mechanical thermostats room ambient to 200°F for holding food and to 95% for humidity, maintains the right combination of heat and humidity to properly hold products; self-closing, insulated Dutch doors stay open past 90°, full length extruded door handles for “easy open”, magnetic Santoprene, perimeter type door gasket for proper seal, each door interior of 22-gauge 430 stainless steel, each door exterior of 20-gauge 305 stainless steel with one positive transport latch; overall dimensions 28-1/2” wide x 35-5/8” deep x 69-3/4” high; weighing 390 lbs. The doors on the back should be half size tempered glass doors for easy viewing of contents from the production area. Unit will be mounted on four, 5”-diameter, swivel, neoprene-tired casters with 1-1/4” wide tread and 200 lbs. load capacity, two casters equipped with locking brakes. Cabinet will have a 2000 Watts, 120 Volts, 60H., single phase, 16.6 Amps., 20 Amp. service power requirement for the removable bottom mount proof/hot unit containing a 3-1/2 quart capacity stainless steel water pan; proof/hot unit is removable, as is the air tunnel and slanted control panel, for cleaning and maintenance. Equip with a six-foot, permanent 12/3-gauge power cord with a molded right angle plug; two pilot lights; a lighted ON-OFF rocker type switch; and easy-to-read digital thermometer; and twelve (12) sets of extruded aluminum universal angle pan slides spaced on 4-1/2” centers but adjustable on 1-1/2” centers, each slide 2” high x 4-1/2” wide x .110” thick, capable of holding 24 each 12” x 20” or twelve each 18” x 26” pans of various depths. Cabinet will be NSF- and UL approved.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Include the following accessories: (a), perimeter bumper; and (b), push handle with donut bumpers.</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
26.	5	ea.	<p>FOOD SLICER, ELECTRIC, AUTOMATIC: Premium heavy-duty slicer, automatic, 9-speed, 20 to 60 strokes per minute. 13" diameter hardened steel alloy knife, high-torque helical gear driven knife system, 56/58 hardness, moisture-proof start/stop touchpad controls, BPA free (bisphenol-A) one-touch knife sharpening system is removable, immersible, and dishmachine safe, no-drip base with Marine edge, 2" angled drip groove on slice table, knife ring guard with removable deflector, knife cover interlock, and dualgear slice-thickness adjustment, carriage angle 45 degrees, 12" long food chute carriage, lift lever, no voltage release, laminated wall chart included, stainless steel construction, ½ HP, 115v/60/1-ph, 7.0 amps, cETLus, NSF/ANSI 8-2010 (made in USA). Belt driven.</p> <p>MINIMUM TWO YEAR TOTAL PARTS WARRANTY FROM DATE OF INSTALLATION.</p> <p>MINIMUM ONE YEAR TOTAL LABOR WARRANTY FROM DATE OF ORIGINAL INSTALLATION (NOT TO EXCEED 18 MONTHS FROM FACTORY SHIPMENT)</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>MINIMUM FIFTEEN YEAR DRIVE GEARS WARRANTY</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Globe Model# 3975 Hobart HS Series</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
27.	5	ea.	<p>FOOD SLICER, ELECTRIC, GRAVITY FEED: Food slicer, gravity feed, automatic, 13" diameter. S/S knife, gauge plate interlock, table mount sharpener, 3 stroke lengths, 3 stroke speeds, permanent knife guard, kick stand, product fence, cord & plug, ½ HP, 115v/60/1-ph, 7 amps</p> <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Berkel Model# X13A-STD</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
28.	10	ea.	<p>CAN OPENER, ELECTRIC: Table top model; two speed motor; 115 volt, single phase, AC electrical; stainless steel housing; easily removable knife and gear assemblies for easy cleaning; suitable for use on #10 and small cans; NSF-certified.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Edlund Model# 27010</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
29.	5	ea.	<p>FOOD CHOPPER: Metal continuous feed vegetable prep unit; accommodates multiple stainless steel processing plates designed for slicing, dicing, shredding, grating and julienne; attachments easily removed for cleaning; two deep feed openings with attached large feed pusher assembly; direct drive, fan cooled 3 HP., 370-3450 R.P.M. variable speed control. 120 Volt, 15 Amps, single phase motor with magnetic safety switch; standard pack includes one 1/8" slicing plate and one 18" medium grating plate; NSF and UL approved. Price must include the following plates:</p> <ul style="list-style-type: none"> • 3/16" Coarse grating plate 28163 • 3/8" Extra coarse grating plate 28165 • 5/16" Dicing plate 28111 <p>MINIMUM ONE YEAR PARTS AND LABOR WARRANTY.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Robot Coupe Model #R602V</p> <hr/> <p>Brand/Number Offered</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			Comments:			
30.	3	ea.	<p>FOOD MIXER, 30-QUART: Floor model, cast aluminum with deluxe polished finish for ease of cleaning; 3-speed, gear driven 30 quart (28 liters) mixer with planetary mixing action to insure uniform and complete mixing of all ingredients in the mixing bowl; auxiliary drive furnished for operating various optional attachments, transmission containing automotive type gears, constantly in mesh, with special wide faces run in a special lubricant that fully seals in transmission and also containing heavy duty ball bearings and heavy duty clutch to assure trouble-free performance; following are the three beater operating speeds: low-102 RPM, medium-180 RPM, and high-354 RPM; ¾ HP (0.560 kw) ball bearing grease packed, ventilated motor mounted in dripproof enclosure, 110-120 volts, 13.8 amps, 60 cycle, single phase; furnished with standard 6 foot cord and plug; motor wired to standard flush mounted automatic timer which turns off mixer at any pre-set time up to 15 minutes; timer can be used or not as desired; 30 quart capacity mixing bowl is raised and lowered by convenient hand lever on side of mixer and automatically locks in up and down positions; adjustment for proper clearance between bowl and beater provided through stainless steel access panel at rear of column; UL and NSF approved; furnish the following standard equipment for 30 quart mixer: stainless steel bowl, "B" batter beater, 30-quart stainless steel "W" wire whip, and automatic timer. Price to include the following attachments:</p> <ul style="list-style-type: none"> • "H" Doughhook • "PK" Pastry Knife • "SD" Sweet Dough Beater • Bowl Extension Ring • Bowl Splash Cover, stainless steel • Bowl Truck <p>MINIMUM ONE YEAR TOTAL PARTS AND LABOR WARRANTY FROM DATE OF INSTALLATION.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Blakeslee Model# F-30-CA</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
31.	3	ea.	<p>PREP TABLE WITH BACKSPLASH, 72" x 30"D x 36"H: Work table has an 18 gauge stainless steel top. Galvanized undershelf is fully adjustable. 600 lb load capacity. 1⁵/₈" diam. galvanized steel legs with adjustable plastic bullet feet. 36"H. Rounded front and back edges. Table should come with 2 stainless steel drawers. 72"Wx30"D. 130 lbs.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
32.	10	ea.	<p>PREP TABLE WITH BACKSPLASH, 60"W x 30"D x 36"H: Work Table has an 18 gauge stainless steel top. Galvanized undershelf is fully adjustable. 600 lb load capacity. 1⁵/₈" diam. galvanized steel legs with adjustable plastic bullet feet. 36"H. Rounded front and back edges. Four legs. Table should come with 2 stainless steel drawers. 60"Wx30"DX36". 130 lbs.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
33.	10	ea.	<p>SHELVING HEAVY DUTY KIT/ 5 SHELVES. 72"W x 24" D.:</p> <p>Pre-packaged blue epoxy shelving kit bundles, five (5) 72"Wx24"D shelves with four (4) posts. Blue epoxy best for moist, humid areas. Shelves must be easy to assemble and adjustable to fit space and storage requirements. Three trusses per shelf. 1000 lb. shelf weight capacity.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
34.	10	ea.	<p>SHELVING HEAVY DUTY KIT/ 5 SHELVES. 60"W x 24" D.:</p> <p>Pre-packaged blue epoxy shelving kit bundles, five (5) 60"Wx24"D shelves with four posts. Blue epoxy best for moist, humid areas. Shelves must be easy to assemble and adjustable to fit space and storage requirements. Three trusses per shelf. 1000 lb. shelf weight capacity.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered Comments:</p>			
35.	10	ea.	<p>SHELVING HEAVY DUTY KIT/ 5 SHELVES. 48"W x 24" D.: Pre-packaged blue epoxy shelving kit bundles, five (5) 48"Wx24"D shelves with four posts. Blue epoxy best for moist, humid areas. Shelves must be easy to assemble and adjustable to fit space and storage requirements. Three trusses per shelf. 1000 lb. shelf weight capacity.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered Comments:</p>			
36.	1	ea.	<p>CAN RACK/ HEAVY DUTY: Can rack has fully welded aluminum construction. Inclined can guides allow cans to roll forward for easy access. Includes 5" casters (two with swivels, two with brakes). Heavy duty stainless steel top at the perfect height to hold equipment or to prep foods. 162 - 10 lbs. can capacity or 216 - 5 lbs. can capacity. 27½"Wx35"Dx76"H.</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Winholt Model # CR-162M</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
37.	5	ea.	<p>UTILITY CART, LARGE: Two shelf, stainless steel utility cart on casters with push handle; overall dimensions 24" wide x 40" long x 36" high at top shelf. Top shelf will be 14-gauge stainless steel and bottom shelf will be 16-gauge stainless steel, with 22-1/2" clearance between shelves and bottom shelf 12" above the floor. Top shelf will have a square turndown of 1-1/2" with 1/2" return on all sides, will have all corners fully welded, ground and polished, and will be mounted at corners over tubing uprights. Top shelf will be further reinforced with 12-gauge mounting plates at each upright and with 16-gauge stainless steel hat channel underbracing. Bottom shelf will be configured similar to top shelf, but will be notched/welded at corners to stainless steel tubing uprights. Cart will be fully welded construction with 1"-square 16-gauge stainless steel tube frame formed to accept top and bottom shelf. Furnish unit with 1"-diameter stainless steel round tube handle fully welded to top shelf with 12-gauge stainless steel mounting brackets. Equip cart with four 5"-diameter Component Hardware C23-2150 Series 200 lb. capacity swivel stem casters, two with locking brakes. Submit shop drawings for approval of District School Food Services Director prior to fabrication.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
38.	5	ea.	<p>UTILITY CART, SMALL: Two shelf, stainless steel utility cart on casters with push handle; overall dimensions 20" wide x 30" long x 36" high at top shelf. Top shelf will be 14-gauge stainless steel and bottom shelf will be 16-gauge stainless steel, with 22-1/2" clearance between shelves and bottom shelf 12" above the floor. Top shelf will have a square turndown of 1-1/2" with 1/2" return on all sides, will have all corners fully welded, ground and polished, and will be mounted at corners over tubing uprights. Top shelf will be further reinforced with 12-gauge mounting plates at each upright and with 16-gauge stainless steel hat channel underbracing. Bottom shelf will be configured similar to top shelf, but will be notched/welded at corners to stainless steel tubing uprights. Cart will be fully welded construction with 1"-square 16-gauge stainless steel tube frame formed to accept top and bottom shelf. Furnish unit with 1"-diameter stainless steel round tube handle fully welded to top shelf with 12-gauge stainless steel mounting brackets. Equip cart with four 5"-diameter Component Hardware C23-2150 Series 200 lb. capacity swivel stem casters, two with locking brakes. Submit shop drawings for approval of District School Food Services Director prior to fabrication.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: No Approved Brands/Full Specifications and References Required.</p>			

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			<hr/> Brand/Number Offered Comments:			
39.	5	ea.	UTILITY KITCHEN CART, 2 SHELF, HEAVY DUTY: Cart has two (2) 36 ⁷ / ₈ "x25 ¹ / ₄ " shelves. Molded-in customized fittings, storage compartments, holsters, hooks and notches. Ergonomically designed push handle for optimum hand placement and push height. Rounded corners protect walls and furniture. Black. 45 ¹ / ₄ "Wx25 ⁷ / ₈ "Dx33 ¹ / ₄ "H. 43 lbs. 500 lb. capacity. Polyethylene construction. 3" raised lip on shelves. 5" non-marking casters, two swivel, 2 locking. Number of days from issuance of Purchase Order until delivery: <hr/> Approved Brands: Rubbermaid# 452088 <hr/> Brand/Number Offered Comments:			
40.	5	ea.	UTILITY KITCHEN CART/ 3 SHELF, HEAVY DUTY: Standard Utility Cart is designed to handle a wide variety of transporting needs. Each shelf holds a full size dish rack or two standard bus boxes side by side. Two ergonomic handles. 400 lb. capacity. 3 shelves. 11 ³ / ₄ " spacing between shelves. 31 ¹ / ₂ "Wx20 ¹ / ₂ "Dx11 ³ / ₄ "H shelf dimensions. 40"Lx21 ¹ / ₄ "Dx37 ¹ / ₂ "H overall. 400 lbs. capacity. 5" non-marking casters, two swivel, 2 locking.			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Rubbermaid# 9T68 Black Cambro Model# BC34okd110</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
41.	250	ea.	<p>STEAMER FILTER CARTRIDGE: Single Cartridge maximum service flow rate 2.5 gpm (9.5 Lpm).</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Everpure 7CB5 Replacement cartridge: EV9618-11</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			
42.	3	ea.	<p>DISHWASHING MACHINE: Stainless steel dish machine, 19-3/4" (502mm) standard clearance, double-wall insulated cabinet retains heat to keep wash water hot & generate less heat in the dishroom. Self-cleaning wash arms, fully automatic, including auto-fill. Machine should have an incoming water pressure regulator, with a digital temperature readout and adjustable vent cowl collars. Unit should have 24V DC control circuit and energy guard controls with a self-draining stainless steel wash pump. There should be an internally-operated drain lever and PLC controls. Machine must have a large front access for ease of maintenance, a conveyor drive motor on the output end of the machine. Inline heater for wash tank</p>			

ITEM:	QTY:	UNIT:	DESCRIPTION:	UNIT PRICE:	INSTALL/ LABOR PRICE:	EXTENDED PRICE:
			<p>preferred with a rainbow rinse with arched rinse arm, stainless steel strainer pans, splash shields, and stainless steel frame and legs. There should be an exhaust vent fan control and approximately 18kW wash tank heater. The machine should have adjustable bullet feet.</p> <p>Mandatory Specs: High Temperature, operate right to left or left to right and clean approximately 218 racks per hour.</p> <p>Additional Specifications: 22" (559mm) pre-wash section with 3 upper and 1 lower pre-wash arms. Provide factory on board booster. Refer to Attachment A.</p> <p>Will require custom metal work (counters) and may also include custom exhaust duct work.</p> <p>Provide full warranty information in the comments section.</p> <p>Number of days from issuance of Purchase Order until delivery:</p> <hr/> <p>Approved Brands: Jackson Crew 66</p> <hr/> <p>Sites:</p> <p>Bellview Elementary _____</p> <p>Ensley Elementary _____</p> <p>Longleaf Elementary _____</p> <p>Myrtle Grove Elementary _____</p> <hr/> <p>Brand/Number Offered</p> <p>Comments:</p>			

DISHWASHERS, (TYPE UNITS) GAS TANK and or ELECTRIC TANK

DESIGN:

Fully Automatic conveyor, rack type two tank dishwasher with removable curtains at entrance and exit ends and between washes and rinse sections.

Dishwasher shall have a tank bottom 17" above floor to permit easy and thorough cleaning of tanks through two large inspection and cleanout doors.

DIMENSIONS:

Dishwasher(s) shall meet the present hood dimensions located at the site to be installed. Most common height size (64"/ 54") in length by 24" wide x 58" high.

CONSTRUCTION:

Tank and hood shall be constructed of min 16 gauge or heavier type 304 stainless steel with stainless mainframe, stainless steel legs and adjustable feet. All interior parts shall be constructed of stainless steel.

PUMPS:

Pumps shall be self-cleaning, pack-less seal type construction with removable cleanout plates for complete access to interior. Impellers shall be constructed of stainless steel. Pumps shall have the capacity of producing approx. 215 gallons of water over trays per minute.

MOTORS:

Wash pump(s) motor shall be 2 h.p., rinse pump motor(s) shall be 2 h.p., and the conveyor motor shall be ¼ h.p. All motors shall be (3) phase equipment and meet the power requirements provide at the site. Voltage requirements, 208 VAC, 60 cycle/ 460 VAC, 60 cycle both (3) phase systems.

ELECTRICAL CONTROL EQUIPMENT/ PANELS:

Each motor shall have separate U.L. approved magnetic starters with the required over-load protection, all interwired to a machine-mounted control panel for just a single common electrical connection to the unit. All units shall have the required NEMA fame: U.L. approved rating.

CONVEYOR:

Conveyor shall operate at speeds of 6.0 feet per minute, which equates to a production rate of approx. 200-220 plus racks filled with 6- compartment school lunch trays per hour. Conveyor tracks, dual pawl drive, with pawls shall all be made of stainless steel and easily removed for cleaning. Conveyor drive assemblies shall be designed to withstand possible jam occurrences without damage to the unit.

WASH AND RINSE OPERATION:

Wash and rinse tanks shall each have the required capacity of approx. 19-20 gallons per tank. Wash and rinse water shall be pumped over the trays at a rate of 210 g.p.m. or greater through upper and lower spray boxes with large, unrestricted, fixed directional spray nozzles. Opening of the nozzles in the upper and lower stainless steel wash spray boxes shall be 1 1/8" x 1/4". Spray boxes shall be easily removable for cleaning. Wash and rinse tanks shall be removable, slide-out, stainless steel scrap trays containing 5/32 inch perforations to prevent food particles washed from trays from entering and clogging the spray opening.

FINAL RINSE:

Final rinse shall be sprayed evenly over the conveyor area from nozzles at an approx. rate of 4.8 gallons per minute and at approx. 20 psi in conformance with the (NSF) National Sanitation Foundation standards. The final rinse cycle shall be automatically controlled by micro-switch(s) and the hot water solenoid valve with vacuum breaker and line strainer to comply with "all" existing Florida Building codes (plumbing) and shall bear the American Society of Sanitary Engineering Plumbing Teat Laboratory (ASSE) seal.

BOOSTER HEATER/ OPTIONAL EQUIPMENT:

The final rinse shall be electrically boosted from 140 to 180 degree (F)

- Total Electric Dish machines shall be quoted with their factory mounted booster heater or comparable booster heater that will meet the required final rinse temperatures of the (NSF) standards
- Gas operated Dish machines shall provide a quote using an external mounted electrical booster heater, as part of the required operating system for final rinse temperatures of the (NSF) standards.
- All Boosters heaters shall meet the Districts Electrical service requirements of: 208VAC 60hz 3 phase/ 460Vac 60hz 3 phase systems. No single phase units.
- Each School Site electrical system will dictate those voltage requirements.
- Prior to bidding the Vendor shall visit the site to determine what voltage is supplied to ensure the electrical requirements are sufficient.
- The preferred voltage for total electric units shall be 460Vac 60hz 3 phase if the service requirements are available at the site.
- ALL construction of this unit shall stainless steel main fame if provided as a separate/ standalone unit and provide the required common drains.

TANK HEAT: (TYPES)

ELECTRIC: Electrical Heating Elements will approx. (20 KW in wash- 20 KW in rinse) using the provide voltage at each site. Preferred 460Vac 60hz 3 phase systems if available or 208VAC 60hz 3 phase.

GAS: The dishwasher shall be heated by a natural gas-regulated power immersion tube burner system. The tank water temperature shall be controlled by solid-state thermostat with positive low water protection and a blower with a centrifugal switch. A solid-state/ electronic igniter board shall control all gas valves and provide flame ignition and protection.

This information shall be verified by the School Districts HVAC/ Electrical Shop Supervisors.

STANDARD EQUIPMENT: Include as standard equipment: 6 tray racks and 4 combination racks for bowels, glasses and flatware. Wash and rinse thermometers shall be mounted on machines. Line strainers on final rinse, vacuum breakers on final rinse and tank fill lines: automatic tank fill, machine-mounted electric control panels with and automatic liquid level control system which provides low water protection and automatic filling: and stainless steel front panels to enclose pumps and motors.

Gas: Provide all extra equipment as needed to complete common gas connections, all current gas codes shall be followed along with all factory recommendations to be in compliance for their warranty, electrically operated automatic tank fill, and inter-locked with drains valves and a table limit switch. Fill water level shall be automatically maintained in tank and shall be interrupted whenever the door is opened. Bell-type automatic overflows, dain handle shall be located inside of tank chamber and shall be automatically closed upon lowering of inspection door.

APPROVALS: Dishwasher to be approved of by the American Gas Association (AGA), the American Society of Sanitary Engineering (ASSE), the National Sanitation Foundation (NSF) and meet all Underwriters Laboratories (UL) requirements. Booster heater(s) shall be approved by (NSF) and the (UL). The Escambia County School District shall have and make the final approval concerning all equipment being submitted as quotes.

Equipment Warranty: See the General Purchasing Terms and Warranty Statement requirement for general expectations and required warranty information regarding dish washers and booster heaters bid.

- Both pieces of Equipment shall carry a full 2 year conditional guarantee on all parts and labor from the date of **“Installation”** and factory startup. Not the vendors purchased date.
- Vendors will provide an “optional” quote to extend this warranty to a full 5 years parts and labor.

Operation/ Direction of Conveyor:

Dishwasher(s) operation shall be in the order of either Right to Left, or from Left to Right. This information shall be submitted by the District prior to bidding.

Florida Department of Agriculture and Consumer Services
Bureau of General Services
DRUG-FREE WORKPLACE PROGRAM
BIDDER CERTIFICATION

IDENTICAL TIE BIDS - Preference shall be given to businesses with drug-free workplace programs. Whenever two or more bids which are equal with respect to price, quality, and service are received by the State or by any political subdivision for the procurement of commodities or contractual services, a bid received from a business that certifies that it has implemented a drug-free workplace program shall be given preference in the award process. Established procedures for processing tie bids will be followed if none of the tied vendors have a drug-free workplace program. In order to have a drug-free workplace program, a business shall:

- 1) Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
- 2) Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation, and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
- 3) Give each employee engaged in providing the commodities or contractual services that are under bid a copy of the statement specified in subsection (1).
- 4) In the statement specified in subsection (1), notify the employees that, as a condition of working on the commodities or contractual services that are under bid, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of chapter 893 or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
- 5) Impose a sanction on, or require the satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee's community, by any employee who is so convicted.
- 6) Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign the statement, I certify that this firm complies fully with the above requirements.

VENDOR'S SIGNATURE

Instructions for Certification

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this bid is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "bid," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Non-procurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

FORM P-002
Reference Release Form

I _____
(Name/ Title) (Name Of Company)
give Escambia County School District, Florida authorization to check our company's previous performance.

Authorizing Signature: _____

IF CURRENTLY DOING BUSINESS WITH THE ESCAMBIA COUNTY SCHOOL DISTRICT, the School District may be used as your reference.

REFERENCE	
COMPANY NAME:	
COMPANY ADDRESS:	
CONTACT PERSON:	
PHONE NUMBER:	FAX NUMBER:
CONTACT'S EMAIL ADDRESS:	

REFERENCE	
COMPANY NAME:	
COMPANY ADDRESS:	
CONTACT PERSON:	
PHONE NUMBER:	FAX NUMBER:
CONTACT'S EMAIL ADDRESS:	

NON-COLLUSION AFFIDAVIT

STATE OF _____

COUNTY OF _____

_____ being first duly sworn, deposes and says that:

BIDDER is the

_____,
(Owner, Partner, Officer, Representative or Agent)

BIDDER is fully informed respecting the preparation and contents of the attached Bid and of all pertinent circumstances respecting such Bid;

Such Bid is genuine and is not a collusive or sham Bid;

Neither the said BIDDER nor any of its officers, partners, owners, agents, representative, employees or parties in interest, including this affidavit, have in any way colluded, conspired, connived or agreed, directly or indirectly, with any other BIDDER, firm or person to submit a collusive or sham Bid in connection with the Contract for which the attached Bid has been submitted; or to refrain from bidding in connection with such Contract; or have in any manner, directly or indirectly, sought by agreement or collusion, or communications, or conference with any BIDDER, firm, or person to fix the price or prices in the attached Bid or any other BIDDER, or to fix any overhead, profit, or cost element of the Bid Price or the Bid Price of any other BIDDER, or to secure through any collusion conspiracy, connivance, or unlawful agreement any advantage against (Recipient), or any person interested in the proposed Contract;

The price of items quoted in the attached Bid are fair and proper and are not tainted by collusion, conspiracy, connivance, or unlawful agreement on the part of the BIDDER or any other of its agents, representatives, owners, employees or parties in interest, including this affidavit.

By _____

Subscribed and sworn to before me this _____ day of _____, 20____.

Notary Public (Signature)

My Commission Expires:
