

Superintendent
Jonathan S. Patterson, Ph.D.



Board of Education:
Scott Hollowell, Chairman
Roy Rabold, Vice-Chairman
Brian Anderson
Randy Hough
Leonard Presberg

Fayette County School Nutrition Program
INVITATION FOR BID (IFB)
IFB #: 2021-03

Bid Issue Date	April 22, 2021
Final Date for Written Questions	May 6, 2021
Bid Due Date and Time	May 24, 2021 @ 11:00AM
Bid Due Location	School Nutrition Program Office 205 LaFayette Avenue, Building A, Suite 604, Fayetteville, GA 30214
Bid Opening Date and Time	May 24, 2021 @ 11:30AM
Bid Opening Location	LaFayette Education Center, Building A
Award Date (per award letter)	May 25, 2021
Installation or Start Date	July 1, 2021 through June 30, 2022
Name of Awardee (completed after Contract is awarded)	

BID FOR	NAME OF PRODUCT	LABEL SEALED ENVELOPE AS FOLLOWS:
	Food	
	Commodity Food	
	Paper	
	Chemical	
	Bread	
	Milk	
	Uniforms	
	Small Equipment	
X	Large Equipment	"IFB Large Equipment"
	Hood Vent Cleaning	
	Fire Suppression	

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#), (AD-3027) found online at: [How to File a Complaint](#), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov

This institution is an equal opportunity provider.

TABLE OF CONTENTS

DEFINITIONS.....4

SECTION 1 - TRANSMITTAL PAGE5

SECTION 2 - STANDARD TERMS AND CONDITIONS.....7

SECTION 3 - SPECIAL TERMS AND CONDITIONS.....15

SECTION 4 – VENDOR QUESTIONS25

SECTION 5 - ATTACHMENTS

 ATTACHMENT A - CONTRACT SIGNATURE PAGE.....26

 ATTACHMENT B – SPECIFICATIONS & QUOTE SHEET.....28

 ATTACHMENT C – VENDOR BID FORM.....95

 ATTACHMENT D – LOBBYING CERTIFICATE AND DISCLOSURE97

 ATTACHMENT E- DEBARMENT AND SUSPENSION.....99

 ATTACHMENT F- DELIVERY SITES.....101

 ATTACHMENT G - BID EXCEPTION FORM.....102

 ATTACHMENT H - ANTI-COLLUSION AFFIDAVIT103

 ATTACHMENT I - VENDOR AFFIDAVIT.....104

 ATTACHMENT J- VENDOR REFERENCE FORM.....105

 ATTACHMENT K- DISTRICT SCHOOL CALENDAR.....106

DEFINITIONS

Addendum: A change, addition, alteration, correction or revision to a bid or Contract document.

Bidder: A firm, individual, or corporation submitting a bid in response to this IFB.

Bid Unit: The unit designation which shall be applicable to all pricing offered for bid evaluation purposes. Unit cost, freight, fixed fee, estimated usage, and the extended cost shall be stated in terms of the designated bid unit. In some instances, the bid unit and the package unit may be the same.

Contract Documents: Consist of the Agreement between the School Nutrition Program and the Vendor, terms and conditions, schedule, specifications, drawings, any and all addenda, errata, and bulletins issued prior to execution of the Contract, other documents listed in the Agreement, and modifications issued after execution of the Contract.

Damaged Item: Refers to an item that has sustained damage that would allow spillage from the original container, a loss or disfigurement of a label that would hinder identification, contaminated package that would affect the content of that package or any other happening that would affect the quality and/or quantity of the original item.

Dry Food Product: A dry product that does NOT require freezing or refrigeration.

Invitation for Bid (IFB): A type of solicitation document used in competitive sealed bidding, where the primary consideration is cost, and the expectation is that competitive bids will be received, and an acceptance (award) will be made to the responsive and responsible Bidder whose bid is lowest in price and meets the specifications of the bid. An IFB is a formal method of procurement that uses sealed bidding and results in a fixed price Contract with or without adjustment factors. The IFB must be publicly advertised and bids shall be solicited from an adequate number of known suppliers, providing them with sufficient time to respond prior to the date set for opening the bids.

NSLP: National School Lunch Program

Pack size: With some items the bid unit does not represent a package configuration by which the item would normally be purchased. In such instances, the Bidder will be required to bid according to the designated bid unit and also state how the product will be packaged and to provide a cost for the purchase unit.

Purchase Unit: The package configuration (case, carton, box, bag, etc.) by which the product would normally be sold. This shall also mean packaging being referred to when the term "case price" is applicable.

SBP: School Breakfast Program

FCSNP: School Food Authority

Solicitation: A document used by the School Nutrition Program to acquire goods and /or services. Solicitations must incorporate a clear and accurate description of the technical requirements for the material, product, or service to be procured. Solicitations must also identify all the requirements which the Offerors or Bidders must fulfill and all other factors to be used in evaluating the bids or proposals.

Vendor: The provider of the goods and/or services under the Contract.

**SECTION 1
TRANSMITTAL PAGE**

The Fayette County School Food Authority (FCSNP) is requesting sealed bids for large equipment. Bids are due by the date, time and location shown on the chart on the first page of the Invitation to Bid. Bids will be opened at the date, time and location shown on the chart on the first page of the "Invitation to Bid".

Sealed Bids shall be mailed or delivered to:

Fayette County Board of Education
School Nutrition Program
205 LaFayette Avenue, Suite 604
Fayetteville, GA 30214

Questions regarding this Invitation for Bid shall be directed in writing to:

Fayette County Board of Education
School Nutrition Program
205 LaFayette Avenue, Suite 604
Fayetteville, GA 30214
schoolmeals@mail.fcboe.org

INTENT

It shall be the intent and purpose of this Invitation for Bid (IFB) to cover the terms and conditions under which a successful Bidder shall be responsible to supply and deliver large equipment to the Fayette County Board of Education, School Nutrition Program through sealed bids. School food authorities shall comply with the requirements of 7CFR 210.21 and 2 CFR part 200, subpart D and USDA implementing regulations 2 CFR part 400 and part 415, as applicable, which implement the applicable requirements, concerning the procurement of all goods and services with nonprofit school food service account funds.

The FCSNP is seeking to identify and select one (1) or more vendors to provide the items as listed in the attached specifications list. The selected vendor(s) shall provide products in accordance with the Standard Terms and Conditions, Special Terms and Conditions, the IFB and any applicable Addenda.

The FCSNP reserves the right to accept or reject any or all bids, or to accept any part of a bid without accepting the whole thereof, or to accept such bid as they deem to be in the best interest of the FCSNP.

CONTRACT TIME PERIOD

Initial Term - The initial term of this Contract, which results from the award of this IFB shall be July 1, 2021 through June 30, 2022.

Extension Option -The Contract may be extended up to three (3) months at the same bid pricing, provided mutual agreement by both parties in written form.

Renewal Option - This Contract may be renewed by mutual agreement of both parties in written form. (1-year term with the option to renew 4 additional 1-year terms based on vendor performance.)

BID SUBMISSION PROCEDURES

The Fayette County School Nutrition Program is not liable for any costs incurred by Bidders prior to issuance of or entering into a Contract. Costs associated with developing the bid, preparing for oral presentations, and any other expenses incurred by the Bidder in responding to this IFB are entirely the responsibility of the Bidder and shall not be reimbursed in any manner by the School Nutrition Program.

Bids must be enclosed in a sealed envelope. The outside of the envelope shall be clearly marked as shown on Page #1 of this document entitled “**IFB #2021-03 for FAYETTE COUNTY SCHOOL NUTRITION**”. Bids must be received by the FCSNP no later than the date shown on Page #1 of this document entitled INVITATION FOR BID(IFB). Late bids shall not be accepted. The Fayette County School Nutrition Program shall not be responsible for late receipt of bids. Bids must be mailed or delivered to the location as stated above. Emailed and/or faxed bids **are not acceptable** and will not be considered for **SEALED BIDS. An Excel electronic copy or paper copy of the bid Quote Sheet, along with any alternate or required information must be included inside the sealed bid package.** If the Bidder submits bid documents with informalities, errors, or omissions such as, but not limited to, non-conforming bid security, non-conforming non-collusion affidavit or samples, or fails to properly execute and seal the said documents the Bidder, in the FCSNP’s sole discretion, may be given 72 hours from the time of the bid opening in which to provide such information to the FCSNP. The FCSNP has the right to waive any and all informalities.

BID OPENING DATE/TIME/PLACE

Bids will be opened at the date, time and location shown on Page #1 of this document entitled INVITATION FOR BID (IFB).

AWARD DETERMINATION STATEMENT

This IFB is intended to be awarded to a single or to multiple vendors and to result in a firm fixed price Contract. All bid prices shall remain firm for the entire Contract period. The award of this IFB is contingent upon available budget funds. The School Nutrition Program will award the Contract to the lowest responsive and responsible Bidder(s) meeting all terms, conditions, and specifications of the IFB, within approximately sixty (60) days of the opening of the bids. Submitted bid pricing shall remain valid during this sixty-day period. The School Nutrition Program reserves the right, in its sole discretion, to accept or reject any and all bids or parts thereof. An official letter of acceptance will be forwarded by the School Nutrition Program to the successful Bidder after bid selection and prior to Contract award. Upon acceptance and award of a vendor's bid, the Contract between the Bidder and the FCSNP shall be drafted from (a) the IFB and addenda, (b) the selected bid response to the IFB by the Bidder and any attachments thereto, and (c) all written communications between the FCSNP and the Bidder concerning the transactions. The Contract shall constitute the entire and only agreement and shall supersede all prior negotiations, commitments, understandings, or agreements, whether oral or written.

SYSTEM CONTACT INFORMATION

This Invitation for Bid (IFB) is issued by the Fayette County School Nutrition Program. All inquiries, clarifications, or interpretations regarding this IFB should be directed by email to:

School Nutrition Program
205 Lafayette Avenue, Suite 604
Fayetteville, GA 30214
schoolmeals@mail.fcboe.org

Responses to inquiries that affect the content of this IFB will be provided in writing to all recipients of the IFB. It is the responsibility of each Bidder to inquire about any aspect of the IFB that is not fully understood or is believed to be susceptible to more than one interpretation. The FCSNP will accept only written inquiries regarding this IFB until the date shown on Page #1 of this document entitled INVITATION TO BID, in order for a reply to reach all Bidders before the bid closes and to give bidders ample time to respond to any Addenda. Any information given to a prospective Bidder concerning an IFB will be furnished to all prospective Bidders as an Addendum to the IFB if such information is necessary or if the lack of such information would be prejudicial to uninformed Bidders.

VENDOR CONTACT INFORMATION

Vendor Company Name	
Street Address	
City, State, Zip	
Contact Person	
Telephone	
Email address	

**SECTION 2
STANDARD TERMS AND CONDITIONS**

This Contract between the Fayette County School Nutrition Program and the Vendor shall be governed in accordance with the laws of the State of Georgia and all applicable Federal regulations.

LOBBYING CERTIFICATE (for bids over \$100k)

Per 2 CFR 200 Appendix II Section I - A Lobbying Certification and Disclosure must be completed for all bids \$100,000 and over. Please see and complete Attachment D. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352) - Vendors that apply or bid for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal Contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.

DEBARMENT AND SUSPENSION VERIFICATION (for bids over \$25k)

Institutions shall solicit offers from, award Contracts to, and consent to sub-contracts with responsible vendors and/or principals only. The serious nature of debarment and suspension requires that sanctions be imposed only in the public interest for the Government's protection and not for purposes of punishment. Institutions shall impose debarment or

suspension to protect the Government's interest and only for the causes and in accordance with the procedures set forth in 2 CFR 200.213.

The Vendor certifies that the Vendor and/or any of its sub-vendors or principals have not been debarred, suspended, or declared ineligible by any agency of the State of Georgia or any agency of the Federal government or as defined in the 2 CFR 200.213 which states "Non-federal entities are subject to the nonprocurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180. These regulations restrict awards, subawards, and Contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities." The Vendor will immediately notify the School Food Authority if Vendor is debarred or placed on the Consolidated List of Debarred, Suspended, and Ineligible Vendors by a federal entity. **See Attachment E**

By signing this agreement, the Vendor is testifying that they are not debarred, suspended, or have any ineligible or voluntary exclusions with the U.S. Department of Agriculture or any other Federal or State Agency. All responses will be verified. Debarment and Suspension (Executive Orders 12549 and 12689) - A Contract award (see 2 CFR 180.220) must not be made to parties listed on the government wide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contain the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.

BUY AMERICAN STATEMENT (Food Only)

Vendor must comply with the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Buy American Act -7 CFR 210.21) which requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP. Buy American: Definition of domestic commodity or product. In this paragraph, the term 'domestic commodity or product' means—(i) An agricultural commodity that is produced in the United States; and (ii) A food product that is processed in the United States substantially using agricultural commodities that are produced in the United States. Substantial means over 51% of the final processed product consists of agricultural commodities that were grown domestically. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States. The Buy American provision (7 CFR Part 210.21(d)) is one of the procurement standards FCSNPs must comply with when purchasing commercial food products served in the school meals programs. Documentation must be received that requests (1.) Consideration on the use of domestic alternative foods before approving an exception and (2.) The use of a non-domestic food exception when competition reveals the cost of domestic food is significantly higher than non-domestic food and (3.) The use of a non-domestic alternative food due to the domestic food not produced or manufactured in sufficient and reasonable available quantities of a satisfactory quality.

REMEDY FOR NON-PERFORMANCE/ TERMINATION OF CONTRACT

Immediate Termination - This Contract will terminate immediately and absolutely if the Fayette County School Nutrition Program determines that adequate funds are not appropriated or granted or funds are de-appropriated such that the Fayette County School Nutrition Program cannot fulfill its obligations under the Contract, which determination is at the

Fayette County School Nutrition Program's sole discretion and shall be conclusive. Further, the Fayette County School Nutrition Program may terminate the Contract for any one or more of the following reasons effective immediately without advance notice:

In the event the Vendor is required to be certified or licensed as a condition precedent to providing goods and services, the revocation or loss of such license or certification may result in immediate termination of the Contract effective as of the date on which the license or certification is no longer in effect;

The Fayette County School Nutrition Program determines that the actions, or failure to act, of the Vendor, its agents, employee sub-vendors have caused, or reasonably could cause, life, health or safety to be jeopardized; The Vendor fails to comply with confidentiality laws or provisions; and/or the Vendor furnished any statement, representation, or certification in connection with the Contract or the bidding process which is materially false, deceptive, incorrect or incomplete.

Termination for Cause- All Contracts in excess of \$10,000 must address termination for cause and for convenience by the non-Federal entity including the manner by which it will be affected and the basis for settlement. The occurrence of any one or more of the following events shall constitute cause for the Fayette County School Nutrition Program to declare the Vendor in default of its obligation under the Contract.

The Vendor fails to deliver or has delivered nonconforming goods or services or fails to perform, to the FCSNP's satisfaction, any material requirement of the Contract or is in violation of a material provision of Contract, including, but without limitation, the express warranties made; the FCSNP determines that satisfactory performance of the Contract is substantially endangered or that a default is likely to occur; the Vendor fails to make substantial and timely progress toward performance of the Contract.

The Vendor becomes subject to any bankruptcy or insolvency proceeding under federal or state law to the extent allowed by applicable federal or state law including bankruptcy laws; the Vendor terminates or suspends its business; or the Fayette County School Nutrition Program reasonably believes that the Vendor has become insolvent or unable to pay its obligations as they accrue consistent with applicable federal or state law;

The Vendor has failed to comply with applicable federal, state and local laws, rules, ordinances, regulations and order when performing within the scope of the Contract;

The Vendor has engaged in conduct that has or may expose the Fayette County School Nutrition Program or the state to liability, as determined in the Fayette County School Nutrition Program's sole discretion; or the Vendor has infringed any patent, trademark, copyright, trade dress or any other intellectual property rights of the Fayette County School Nutrition Program, the state, or a third party.

Notice of Default- If there is a default event caused by the Vendor; the Fayette County School Nutrition Program shall provide written notice to the Vendor requesting that the breach or noncompliance be remedied within the period of time specified in the Fayette County School Nutrition Program's written notice to the Vendor. If the breach or noncompliance is not remedied within the period of time specified in the written notice, the Fayette County School Nutrition Program may immediately terminate the Contract without additional written notice; and/or procure substitute goods or services from another source and charge the difference between the Contract and the substitute Contract to the defaulting Vendor, and/or enforce the terms and conditions of the Contract and seek any legal or equitable remedies.

Termination upon Notice- Following thirty (30) days' written notice, the Fayette County School Nutrition Program may terminate the Contract in whole or in part without the payment of any penalty or incurring any further obligation to the

Vendor. Following termination upon notice, the Vendor shall be entitled to compensation, upon submission of invoices and proper proof of claim, for goods and services provided under the Contract to the Fayette County School Nutrition Program up to and including date of termination.

Termination Due to Change in Law- The Fayette County School Nutrition Program shall have the right to terminate this Contract without penalty by giving thirty (30) days' written notice to the Vendor as a result of the following:

The Fayette County School Nutrition Program authorization to operate is withdrawn or there is a material alteration in the programs administered by the Fayette County School Nutrition Program; and/or the Fayette County School Nutrition Program's duties are substantially modified.

Payment Limitation in Event of Termination- In the event of termination of the Contract for any reason by the Fayette County School Nutrition Program, the FCSNP shall pay only those amounts, if any, due and owing to the Vendor for goods and services actually rendered up to and including the date of termination of the Contract and for which the Fayette County School Nutrition Program is obligated to pay pursuant to the Contract or Purchase Instrument. Payment will be made only upon submission of invoices and proper proof of the Vendor's claim. This provision in no way limits the remedies available to the Fayette County School Nutrition Program under the Contract in the event of termination. The Fayette County School Nutrition Program shall not be liable for any costs incurred by the Vendor in its performance of the Contract, including, but not limited to, startup costs, overhead or other costs associated with the performance of the Contract.

The Vendor's Termination Duties- Upon receipt of notice of termination or upon request of the Fayette County School Nutrition Program, the Vendor shall:

Cease work under the Contract and take all necessary or appropriate steps to limit disbursements and minimize costs, and furnish a report within thirty (30) days of the date of notice of termination, describing the status of all work under the Contract, including, without limitation, results accomplished, conclusions resulting there from, and any other matters the Fayette County School Nutrition Program may require;

Immediately cease using and return to the Fayette County School Nutrition Program, any personal property or materials, whether tangible or intangible, provided by the Fayette County School Nutrition Program to the Vendor; Comply with the Fayette County School Nutrition Program instructions for the timely transfer of any active files and work product by the Vendor under the Contract;

Cooperate in good faith with the Fayette County School Nutrition Program, its employees, agents, and vendors during the transition period between the notification of termination and the substitution of any replacement vendor; and

Immediately return to the Fayette County School Nutrition Program any payments made by the Fayette County School Nutrition Program for goods and services that were not delivered or rendered by the Vendor.

HUB STATEMENT (Historically Underutilized Business)

It is the intent of the Fayette County School Nutrition Program to provide maximum practicable opportunities in its solicitations to minority firms, women's business enterprises and labor surplus area firms. Small businesses, women and minority-owned business sources will not be given unfair advantage when evaluating competitive purchases i.e. small

purchase procedures, sealed bids, competitive proposals, or noncompetitive proposals (2 CFR 200.321).

Positive efforts include:

1. Placing qualified small and minority businesses and women's business enterprises on solicitation lists; Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources;
2. Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises;
3. Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises;
4. Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and
5. Requiring the prime vendor, if sub-contracts are to be let, to take the affirmative steps listed in paragraphs (1) through (5) of this section.

EQUAL EMPLOYMENT OPPORTUNITY COMPLIANCE STATEMENT (for bids over \$10k)

In accordance with Federal Law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992. (Voice) Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.

(Equal Employment Opportunity. Except as otherwise provided under 41 CFR Part 60, all Contracts that meet the definition of "federally assisted construction Contract" in 41 CFR Part 60-1.3 must include the equal opportunity clause provided under 41 CFR 60-1.4(b), in accordance with Executive Order 11246, "Equal Employment Opportunity" (30 FR 12319, 12935, 3 CFR Part, 1964-1965 Comp., p. 339), as amended by Executive Order 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity," and implementing regulations at 41 CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor.")

ENERGY POLICY AND CONSERVATION ACT STATEMENT

Compliance with mandatory standards and policies relating to energy efficiency which are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (Public Law 94-163, 89 Stat.871).

CLEAN AIR/ CLEAN WATER STATEMENT (for bids over \$150k)

Compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)) Clean Air and Water Certification. Vendor certifies that none of the facilities it uses to produce goods provided under the Contract are on the Environmental Protection Authority (EPA) List of Violating Facilities. Vendor will immediately notify the School Food Authority of the receipt of any communication indicating that any of Vendor's facilities are under consideration to be listed on the EPA List of Violating Facilities. Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended - Contracts and subgrants of amounts in excess of \$150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).

CIVIL RIGHTS STATEMENT AND ASSURANCE

The Fayette County School Nutrition Program hereby agrees that it will comply with:

1. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.);
2. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
3. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794); 4.
4. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.); 5.
5. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA
6. Amendment Act of 2008 (42 U.S.C. 12131-12189);
7. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
8. All provisions required by the implementing regulations of the Department of Agriculture (USDA) CFR Part 15 et seq.
9. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3)

Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.

The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other Contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance. By accepting this assurance, the Fayette County School Nutrition Program agrees to compile data, maintain records, and submit records and reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review and copy such records, books, and accounts, access such facilities and interview such personnel as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the Fayette County School Nutrition Program, its successors, transferees, and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person or persons whose signatures appear below are authorized to sign this assurance on behalf of the Fayette County School Nutrition Program.

Signature: _____

Title: _____

Printed Name: _____

USDA Nondiscrimination Statement

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#), (AD-3027) found online at: [How to File a Complaint](#), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

(1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;

(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

RECORD RETENTION AND ACCESS CLAUSE

The Vendor shall maintain books, records and documents in accordance with generally accepted accounting principles and procedures and which sufficiently and properly document and calculate all charges billed to the Fayette County School Nutrition Program throughout the term of the Contract for a period of at least five (5) years following the date of final payment or completion of any required audit, whichever is later. Records to be maintained include both financial records and service records. The Vendor shall permit the Auditor of the State of Georgia or any authorized representative of the School Food Authority, and where federal funds are involved, the Comptroller General of the United States, or any other authorized representative of the United States government, to access and examine, audit, excerpt and transcribe any directly pertinent books, documents, papers, electronic or optically stored and created records or other records of the Vendor relating to orders, invoices or payments or any other documentation or materials pertaining to the Contract, wherever such records may be located during normal business hours. The Vendor shall not impose a charge for audit or

examination of the Vendor's books and records. If an audit discloses incorrect billings or improprieties, the State and/or the Fayette County School Nutrition Program reserves the right to charge the Vendor for the cost of the audit and appropriate reimbursement. Evidence of criminal conduct will be turned over to the proper authorities.

BID PROTEST PROCEDURES

Any protest shall be in writing and shall be delivered to the Fayette County School Nutrition Program designated protest official designated by the Fayette County School Nutrition Program. A protest of a solicitation shall be received by the named individual before the offer due date. The protest shall be filed within ten (10) days from the award notice and shall include:

1. The name, address, and telephone number of the protestor;
2. The signature of the protestor or an authorized representative of the protestor;
3. Identification of the purchasing agency and the solicitation or Contract number;
4. A detailed statement of the legal and factual grounds of the protest including copies of relevant documents;
5. The form of relief requested.

A written response to the protest will be made within 30 days from receipt of the protest and all items indicated above. All final decisions will be made by the Fayette County Schools Nutrition Program.

NON-COLLUSION STATEMENT

"I certify that this bid is made without prior understanding, agreement or connection with any corporation, firm or person submitting a bid for the same materials, supplies, or equipment, and is in all respect fair and without collusion or fraud. I understand that collusive bidding is a violation of State and Federal law and can result in fines, prison sentences, and civil damage awards. I agree to abide by all conditions of this bid and certify that I am authorized to sign this bid for the Bidder per O.C.G.A.50-5-67. I further certify that the provisions of the official code of Georgia annotated 45-10-20 et seq. have not and will not be violated in any respect." **See Attachment H**

Signature: _____

CODE OF CONDUCT

The following conduct will be expected from all persons who are engaged in the procurement process that uses School Nutrition Program funds including award, administration of Contracts, and receipt of products. No employee, officer, or agent of the Fayette County School Nutrition Program shall participate in selection or in award or administration of a Contract supported by the School Nutrition Program funds if conflict of interest, real or apparent, would be involved. Conflicts of interest arise when one of the following has a financial or other interest in the firm selected for the award:

- The employee, office, or agent;
- Any member of his/her immediate family;
- His or her partner;
- An organization which employs or is about to employ one of the above.

Further, the employees, officers, or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from vendors or parties to sub-agreements; and the purchase of any food or service from a vendor for individual use is prohibited; and the removal of any food, supplies, equipment, or school property, such as records, recipe books, supplies and the like is prohibited; and outside sale of such items as used oil, empty cans, and the like will be sold by Contract between the Fayette County School Nutrition Program and an outside agency. Individual sales by any school person to an outside agency or other school person is prohibited. Failure of any employee, officer, or agent to abide by the above stated code could result in a fine, suspension, or both, and dismissal. Interpretation of the code will be given at any time by contacting the School Nutrition Department. The Fayette County School Nutrition Program will not be responsible for any other explanation or interpretation which anyone presumes to make on behalf of the School Nutrition Program.

DUTY TO EXAMINE

It is the responsibility of each bidder to examine the entire solicitation, seek clarification in writing, and check its offer for accuracy before submitting the offer. Lack of care in preparing an offer shall not be grounds for withdrawing the offer after the offer due date and time nor shall it give rise to any Contract claim.

EXCEPTIONS TO TERMS AND CONDITIONS

A bid that takes exception to a material requirement of any part of this solicitation, including a material term and condition, shall be rejected.

VELOCITY REPORT

Vendors shall supply a velocity report to the School Nutrition Director upon request. It must include Year to Date totals of individual items purchased.

VENDOR AFFIDAVIT (under O.C.G.A. § 13-10-91(b) (1))

Vendor verifies its compliance with O.C.G.A. § 13-10-91 and is authorized to use and uses the federal work authorization program commonly known as E-Verify, by completing Attachment I.

SECTION 3 SPECIAL TERMS AND CONDITIONS

PROPRIETARY INFORMATION

If a bidder submits any document with the bid that is considered to be proprietary in nature or is considered to be a trade secret, the bidder shall notify the Fayette County School Nutrition Program that the documents are included in the bid. The Fayette County School Nutrition Program will honor the request unless or until a competing bidder asks to have access to the information. In such cases, the Fayette County School Nutrition Program will notify the affected bidder that a challenge has been made. If the affected bidder can produce a court issued restraining order within ten calendar days subsequent to the notification, the information will remain confidential and shall not be released pending subsequent court action. If the restraining order is not received within the ten working day period, the information will be released, and the Fayette County School Nutrition Program shall not be held liable.

TRADE NAME, LABELS AND OTHER REQUESTS

All items shall be properly labeled. No private labels will be accepted on commercial products. Nutrition data must be

provided on all fresh, frozen, and canned meats, grains, combination foods, fruits, and vegetables. Provide information on a flash drive or CD separate from the bid and mark it "NUTRITIONAL INFORMATION" or website access must be provided, complete with login information and web address for access with bid documents.

FAILURE TO MEET CN LABEL/PRODUCT ANALYSIS REQUIREMENTS

In the event of loss of state or federal funds due to bidder(s) failure to meet CN Label/Product Analysis Requirements, the bidder(s) shall reimburse losses to the Fayette County School Nutrition Program.

EQUIVALENT/ALTERNATE PRODUCTS

Equivalent/alternate products must be bid on items where brand name or equal is specified, provided the quality, grade and/or performance of the proposed meets or exceeds the specifications as indicated within the bid specifications for each item. Samples of alternate/equivalent products shall be provided upon request as indicated below.

The following should be provided with the bid documents for all alternate/equivalent items bid:

1. Product identification, including manufacturer and/or distributor's name and number, brand name, product code, product label, quantity per case, case weight and item number.
2. Manufacturer's product literature/specifications, including but not limited to product description, ingredients, nutritional analysis, packaging wrap and/or product label.
3. Product has been personally investigated and determined that it is equal or superior in all respects to that specified.
4. Supplier will provide the same guarantee for the equivalent/alternate item as they would for specified product indicated in the bid documents.

METHOD OF PAYMENT AND PRICING INFORMATION

Prices - All prices shall remain fixed throughout the term of the Contract, and bids containing escalation, discounts, or other price adjustment provisions will be rejected.

The successful Bidder warrants that the bid price(s), terms, and conditions stated in his/her bid shall be firm through the bid process and until the time the award is made at which time prices shall remain firm and fixed for the entire contract period. Requests for price increases must be submitted in writing to the School Nutrition Director prior to the signing of a renewal contract. A manufacturer's statement on letterhead must be provided for all price increase requests. Prices will not include Federal Excise Tax or State Sales Tax.

The School Nutrition Program will make payment within thirty (30) days of receipt of the invoice for properly received goods and services after inspection and acceptance of the product by the FCSNP. Advance billings are not allowed. When partial delivery is made, invoice for such part shall be made upon delivery, and payment made within thirty (30) days under conditions as above.

Invoicing - Invoices, at minimum, shall consist of the following information:

1. Delivery location and date of delivery
2. Item description and cost

3. Extended cost for total quantity purchased
4. Total cost of all products purchased

Monthly statements will be broken down by school invoice and mailed to the:
Fayette County School Nutrition Program
205 LaFayette Avenue, Suite 604
Fayetteville GA 30214

METHOD OF SHIPMENT/DELIVERY

Orders and deliveries - Orders and deliveries shall be supplied by the vendor as requested and specified except during an emergency and on holidays. No partial deliveries will be accepted. All orders are to be delivered Freight on Board (F.O.B).

Delivery schedules that fall on a holiday will be made the following business day unless other arrangements have been made and agreed upon by both parties. Delivery of product(s) must be made in a well-maintained truck. All deliveries shall be placed in the area designated by the designee. Under no circumstances may a delivery be left outside the building. A complete list of delivery sites with location address and telephone number are enclosed within this proposal. All delivery personnel will be required to sign-in when entering the SNP kitchens. Deliveries must be made between the hours of 7:00AM and 2:00PM. If a delivery is later than 2:00PM, the school nutrition program will be reimbursed any overtime due to the later delivery. Deliveries must be received as specified. Two invoices are to be provided and must be reviewed and signed at the time of delivery and if any discrepancies are noted during delivery those will be initiated and dated by the driver and school nutrition employee receiving the order. Delivery locations may be added or deleted as needed pursuant to school openings and closings.

The school nutrition program has no obligation to accept damaged shipments and reserves the right to return at the Vendor's expense damaged merchandise even though the damage was not apparent or discovered until after receipt of the item(s). The vendor is responsible to notify the school nutrition program of any late or delayed shipments. The school nutrition program has the right to cancel all or any part of an order if the shipment is not made as promised.

The successful vendor shall work with the School Nutrition Program and Maintenance Department to schedule deliveries, installations, and where necessary, the removal of old equipment. A site visit may be necessary to verify all site conditions which include, but are not limited to, measurements, electrical, and plumbing connections. Proper clearance must be obtained before any equipment is delivered. Winning bidder will have all items delivered to each individual school site. To minimize interruption of normal cafeteria operation, any needed removal of old equipment must be disposed of by the awarded vendor. The vendor shall install the new unit on the same day. Under no condition is the vendor to use any bin or trash container on the school site to dispose of such items.

Materials from this IFB shall be the FOB destination to the address specified. Delivery shall be made within the vendor's quoted days after receipt of the order. Item(s) not delivered within the time limit may be cancelled by the SNP at no expense to the program.

Substitutions - If a vendor is temporarily out of stock of a particular item, an equal or superior product at an equal or lower price may be delivered with prior approval of the school nutrition program. If a vendor is unable to deliver a product or an approved substitute product, the school nutrition program shall in good faith and in its sole discretion, purchase a product of equal or greater quality from another source. The contractor shall pay the difference in the amount paid for the substituted product and the amount of the contracted price.

The Three Strikes Rule

After the vendor's first offense of providing sub-par quality product, late delivery and/or poor customer service, the Fayette

County School Nutrition Program will call the vendor to report Contract violation. The Fayette County School Nutrition Program will follow-up with a written letter to the vendor documenting occurrence and putting the vendor on notice that the documented occurrence is unacceptable.

After the vendor's second offense of providing sub-par product, late delivery and/or poor customer service, the FCSNP will send a certified notice to the vendor documenting that this is the second offense, and a third offense will result in termination of the Contract for cause. If the offense is providing sub-par product, then the vendor agrees to pay the School Food Authority to purchase quality product at the vendor's expense.

After the vendor's third and final offense of the aforementioned, the Fayette County School Nutrition Program will terminate the Contract for cause in writing via email and regular mail, copying the School Nutrition Director.

SAFETY

Under this contract, all food service equipment should be manufactured and installed in conformance with the Williams-Steiger Safety Health Act of 1970

TESTS

The vendor(s) will be responsible for the satisfactory operation of the assembled equipment. Oven calibration and start-up of installed equipment is required. All installed equipment must be tested thoroughly to ensure that it is in working order. Any deficiencies or defects that are noted during start-up or testing must be corrected to the satisfaction of the Fayette County School Nutrition Program within five (5) business days. Cost of inspection or testing of products or materials delivered which do not meet the specifications of the IFB shall be paid by the vendor(s).

INSTRUCTION BOOKLETS AND DEMONSTRATIONS

A representative of the manufacturer shall demonstrate the use, care, minor adjustments, and the maintenance of the equipment to the kitchen personnel at each site.

The vendor(s) must submit two copies of the written instructions on use and care of the equipment as well as warranties and a parts list of the equipment.

Names and telephone numbers must be provided to call in the event of an equipment failure during the warranty period.

EVALUATION FACTORS

Bids will be evaluated in accordance with the required specifications as listed in this IFB. At the School Nutrition Program's discretion, a bid may be eliminated from consideration for failure to comply with any required specifications, depending on the nature and extent of non-compliance. In addition to meeting mandated specifications, bids will be evaluated for the ability of the Bidder to provide, in the School Nutrition Program's opinion, the best overall solution to meet the School Nutrition Program's specifications.

The School Nutrition Program reserves the right to award a single Contract for the total requirement of the IFB or award multiple Contracts on a group or line item basis in a combination that best serves the interest of the School Nutrition Program.

SUBSTITUTION CLAUSE

Shipments of items with brand name or specifications other than those listed on the bid shall be rejected or returned to the vendor at the vendor's expense unless prior arrangements have been made with the Director of School Nutrition.

Substitutions may be made only with prior approval of the Director of School Nutrition. All substitutions must be of equal or greater quality. In no case will an item be accepted if the quality is lower than stated in the bid. **Substitutions are to be priced at the same cost as the original awarded item.**

ADDITIONAL BID INSTRUCTIONS

Bid modifications - Bids cannot be modified after receipt. Care should be taken to ensure that information provided is accurate, complete, and consistent. Omission of any of the required information may subject the Bidder to disqualification. The FCSNP reserves the right to request information or respond to inquiries for clarification purposes only.

Bid withdrawal - Bidders may withdraw bids at any time up to the scheduled time for receipt of bids. Bidders desiring to withdraw their bid must submit the purpose for withdrawal in writing to the School Nutrition Program before the bid opening deadline (bid close date). Bidders may resubmit bids provided it is prior to the scheduled time for receipt of bids.

Addendum - If clarification of the specifications/instructions is required, the request shall be made in writing no later than the time and date specified on Page 1 of the IFB. The Fayette County School Nutrition Program will respond to the request in the form of an addendum issued to all potential bidders. No addendum will be issued within five working days of the date and time of bid opening.

Bid examination - Bidders shall carefully examine all documents in the solicitation to obtain knowledge of existing conditions, limitations, and requirements. Failure to examine the documents will not relieve the Bidder of responsibility for the same nor will extra payment or change order requests be considered for conditions which could have been determined by examining the solicitation.

Bids will be considered as conclusive evidence of complete examination and understanding of the terms and conditions of the bid documents including the specifications and all requirements thereof of the IFB. It is understood that submission of a bid indicates full acceptance of the same by the parties submitting the bid. Furthermore, by submitting a bid, the Bidder waives the right to claims for additional time or monetary compensation for all work without limit required to complete the Contract which could have been obtained by the Bidder through examination of all documents or raising a question regarding requirements prior to submitting a bid.

Rejection or Disqualification of bids - A bid that is incomplete, obscure, conditioned or contains additions not called for or irregularities of any kind, (including alterations or erasures), which are not initialed and dated, may be rejected as non-conforming.

The School Nutrition Program reserves the right to waive a bid's minor irregularities if rectified by Bidder within three business days of the School Nutrition Program's issuance of a written notice of such irregularities.

The School Nutrition Program reserves the right to disqualify bids upon evidence of collusion with intent to defraud or other illegal practices upon the part of the Bidder. Issuance of this IFB in no way constitutes a commitment by the School Nutrition Program to award a Contract. The School Nutrition Program reserves the right to accept or reject, in whole or part, all bids submitted and/or to cancel this solicitation if it is determined to be in the best interest of the School Nutrition Program.

Any Bidder who has demonstrated and documented poor performance during a current or previous agreement with the School Nutrition Program may be considered a non-responsible Bidder and their bid may be rejected. The School Nutrition Program reserves the right to exercise this option as is deemed proper and/or necessary.

The School Nutrition Program reserves the right to accept or reject any or all bids, or to accept any part of a bid without

accepting the whole thereof, or to accept such bid as they deem to be in the best interest of the School Nutrition Program.

Evidence of Financial Capabilities (not required - best practice) - After the bid opening, Bidders must be prepared to present suitable evidence of their financial standing within three (3) business days after request by the FCSNP. This evidence would include an income statement, balance sheet and statement of cash flow accompanied by an auditor's report attesting to the accuracy of the financial statements.

Offer Acceptance Period – Bids received are an irrevocable offer for 60 days after the bid opening time and date.

ORDERING INFORMATION

Credit - A credit or replacement will be issued for damaged or unacceptable items. All such transactions are to be worked out with each designee. Replacement of damaged or unacceptable items will be made upon a mutually agreed time.

Inspection - Upon delivery of product(s), the item(s) will be inspected by the facility, and if found to be defective or failing in any way to meet specifications as indicated, the item(s) may be rejected or returned. If a delivery occurs during serving, the carrier must be prepared to wait until an authorized person is available to receive the shipment. Please advise the carrier of this so that adequate time for delivery is scheduled. Problems found with products due to concealed damage will be addressed on a case by case basis. Rejected product(s) must be picked up immediately.

Emergency orders - In an emergency situation in which the Vendor cannot provide the supplies within the emergency delivery period, the School Nutrition Program has the option to purchase those supplies from another source with no penalty to either party.

SUBSTITUTIONS

This contract does not allow for product substitution without approval from the School Nutrition Program. The successful vendor(s) shall promptly notify the SNP a minimum of 24 hours in advance if an item cannot be delivered within the specified delivery time. An equal or better substitute product must be made available immediately for approval. The vendor must provide the equivalent item at no additional cost.

No items can be cancelled/discontinued without prior consent of the School Nutrition Program after an award has been made.

AMENDMENTS AND MODIFICATIONS OF CONTRACT

The Contract between the School Nutrition Program and the vendor shall not be amended or modified, nor shall any of its terms be waived, except in writing and executed and agreed upon by both parties.

ASSIGNMENT

The vendor shall not assign, transfer, convey, delegate, sublet, or otherwise dispose of its agreements with the School Nutrition Program, or its rights, title, or interest herein, or its power to execute such agreement, to any other person, company, or corporation without the previous consent and written approval by the School Nutrition Program.

INDEPENDENT VENDOR AND INDEMNITY

The vendor shall act as an independent Vendor and not as an employee of the School Nutrition Program. Vendor agrees to indemnify and hold harmless the School Nutrition Program, its elected officials, employees and agents from and against any and all liability, damages, claims, suits, liens, and judgments (including reasonable attorney’s fees), of whatever nature, for injuries to or death of any person or persons, or loss of or damage to property, to the extent attributable to the negligent acts of vendor, its sub vendors or its respective agents, servants, or employees or such parties’ failure to perform in accordance with the provisions of the Contract resulting from this IFB.

TIME OF PERFORMANCE

Notwithstanding any delay in the preparation and execution of the formal Contract agreement, the Vendor shall be prepared, upon written notice of bid award, to commence delivery of goods pursuant to the award on “Start Date” shown on page #1 of this document entitled “INVITATION FOR BID”. The Vendor must comply with the time of performance.

FORCE MAJEURE

If the School Nutrition Program, in its reasonable discretion, determines that the Force Majeure Event is likely to delay Vendor’s performance for more than thirty (30) days, the School Nutrition Program reserves the right to cancel the agreement between the parties. In that event, neither party shall have any further liability to the other, subject only to the School Nutrition Program's obligation to pay the Vendor for work already completed by the Vendor and the Vendor’s warranty for work already completed.

EVIDENCE OF INSURANCE

The successful bidder, at its expense, shall carry and maintain in full force at all times during the term of the Contract resulting from this IFB the following insurance:

Coverage	Limits of Liability
Workmen’s Compensation	Statutory
General Liability/Property Damage	\$500,000 each occurrence \$1,000,000 aggregate
Personal Injury	\$500,000 each occurrence \$1,000,000 aggregate
Automobile Liability/Property Damage	\$500,000 each occurrence
Bodily Injury	\$500,000 each occurrence \$1,000,000 aggregate

Prior to commencement of performance of this Agreement, Vendor shall furnish to the School Nutrition Program a certificate of liability insurance evidencing all required coverage in at least the limits required herein, naming the Fayette County

School Nutrition Program Board of Education, its elected officials, agents, and employees as additional insured under the Comprehensive General Liability coverage, and providing that no policies may be cancelled without ten (10) days advance written notice to the School Nutrition Program. Such certificate shall be issued to the Fayette County School Nutrition Program Board of Education, School Nutrition Program. Said policies shall remain in full force and effect until the expiration of the terms of the Contract or until completion of all duties to be performed hereunder by the Vendor, whichever shall occur later.

EXCEPTIONS

A Bid submitted in response to this IFB constitutes a binding offer to comply with all terms, conditions, special conditions, general specifications, and requirements stated in this IFB, except to the extent that a Bidder takes exception to such provisions. To take exception to a provision of this IFB, the Bidder must clearly identify in the BID EXCEPTION FORM: (a) the number and title of each section of this IFB that the Bidder takes exception to; (b) the specific sentence within such section that the Bidder takes exception to; and (c) any alternate provision proposed by the Bidder. **See Attachment H.**

WARRANTY

Successful Bidder shall fully warrant all products furnished under the terms of this Contract, against poor and inferior quality. Time is of the essence of this Contract. While under warranty, successful Bidder shall replace any damaged or inferior product in a timely manner to minimize the disruption of the School Nutrition Program's operations. Purchased equipment must be new and of the best quality without flaw. Installed equipment must be turned over to the Fayette County School Nutrition Department in perfect condition.

The awarded vendor(s) must guarantee all equipment for a warranty period of three (3) years parts and labor. Prices should reflect warranty. Anytime during the warranty period if any items are faulty, have defective materials, poor workmanship or incorrect installation, the vendor(s) must replace the pieces or correct the defective part to the complete satisfaction of the School Nutrition Program. This will be at no cost to the School Nutrition Department.

EQUIPMENT STANDARDS

Equipment should bear the N.S.F. seal of approval. All electrically operated equipment shall meet the standards of the National Electrical Manufacturers Association and shall be U/L approved and have an identifying label attached. Steam heated equipment shall be manufactured in accordance with the requirements of the A.S.M.E.

MAINTENANCE MATERIAL AND INSTRUCTIONS

The successful bidder must be able to furnish one set of schematics and a parts list for each and every model of equipment that is awarded to them. Additionally, for each and every model of equipment delivered, the bidder must supply a brochure and/or operating manual that describe all of the operating instructions required to have the equipment perform in accordance with the manufacturer's specifications. The awarded vendor must be able to provide on-site training of equipment use at each facility for which equipment is purchased and delivered.

MODEL UPDATES

If during the contract period, the awarded model is discontinued by the manufacturer, the awarded vendor must advise the SNP in writing of the non-availability of the contracted item. The vendor must provide complete descriptive literature for the

new updated model for evaluation and approval; the new model must be the same make as the awarded item and must be offered at the same contract price or less.

TRADE NAME

Suppliers are required to indicate brand name and model of merchandise quoted. Brand names and models listed in the specifications are to be used as a standard of quality and are not meant to limit competition. If "or equal" is not stated, the named brand only will be accepted. A material or product of lesser quality is not acceptable.

GIFTS AND GRATUITIES

Gift cards/donations that are donated by education partners or other outside companies and organizations can be used to reward or recognize employees and can be used for employee appreciation events. Gift cards may not be purchased with School Nutrition Program funds. Gift cards will not cause a conflict of interest and will not be considered in any way when soliciting bids or proposals or when awarding contracts. Gift cards/donations can not be given to a specific employee but can be donated to the School Nutrition Program.

SEVERABILITY

The provisions of this Contract are severable. Any term or condition deemed illegal or invalid shall not affect any other term or condition of the Contract.

WAIVER AND REJECTION RIGHTS

Notwithstanding any other provisions of the solicitation, the Fayette County School Nutrition Program reserves the right to:

- Waive any immaterial defect or informality;
- Reject any and all offers or portions thereof; or
- Cancel a solicitation.

RELEASE FROM CONTRACT

In the event the market for a product covered by this request escalates to a point that the vendor is delivering a product at less than cost, the vendor may petition for release from the Contract. The petition shall be supported by a third-party market bulletin. The decision to release the vendor from the Contract will be based on the difference between the market at the time of the bid opening and the current market for this item.

USE BY OTHER DEPARTMENTS

This bid will allow for other departments within the Fayette County Public School System to purchase large equipment from this bid at the same prices quoted during the effective term, pending agreement between the bidder and the School Nutrition Department.

CONTRACT WORK HOURS/SAFETY STANDARDS ACT (40 U.S.C. 3701-3708)

All Contracts awarded by the non-Federal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each vendor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction

work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles.

DAVIS BACON ACT (for construction Contracts in excess of \$2,000) [Appendix II to 2 CFR 200]

Davis-Bacon Act, as amended (40 U.S.C. 3141-3148). When required by Federal program legislation, all prime construction Contracts in excess of \$2,000 awarded by non-Federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, vendors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, vendors must be required to pay wages not less than once a week. The non-Federal entity must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a Contract or subcontract must be conditioned upon the acceptance of the wage determination. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency. The Contracts must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Vendors and Sub vendors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each vendor or subrecipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency.

RIGHTS TO INVENTIONS MADE UNDER A CONTRACT OR AGREEMENT [Appendix II to 2 CFR 200/7 CFR 3019.48]

If the Federal award meets the definition of "funding agreement" under 37 CFR § 401.2 (a) a the recipient or subrecipient wishes to enter into a Contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that "funding agreement," the recipient or subrecipient must comply with the requirements of 37 CFR Part 401, "Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency.

PROCUREMENT OF RECOVERED MATERIALS (2 CFR 200.322)

An FCSNP and its vendors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines.

DRUG/ALCOHOL/TOBACCO FREE WORKPLACE

Contractor and all subcontractors, if any, shall not be in possession of or use of a controlled substance or marijuana during the performance of this contract. Contractor, and all subcontractors, if any, shall also adhere to all District policies which prohibit the use of any alcohol or tobacco products on school property, Contractor or subcontractor may be suspended, terminated, or debarred if these policies are violated.

ESCALATION/DE-ESCALATION CLAUSE

Prices offered should remain firm against any increase for one (1) year from the effective date of the contract. Before renewal, the Fayette County School Nutrition Department may consider a request for escalation in price. At the time of the request, the most recently published Producer Price Index will be used. For the purpose of escalation, WPU11680118, Commercial Cooking and Food Warming Equipment as published by the United States Department of Labor, Bureau of Labor and Statistics will be used as the benchmark. If appropriate, the School Nutrition Program may utilize other resources in evaluating escalation requests. The SNP reserves the right to accept or deny the request for a price increase. When a change in price is approved, the price must remain firm for a period of 365 days from the date of the increase. On the basis of the same cited index, terms, and other resources, this clause also allows the School Nutrition Department to seek de-escalation of the price.

SECTION 4

VENDOR QUESTIONNAIRE

Company Name: _____

1. How long has your company been in the business of installing and selling large kitchen equipment?

2. Please provide background information on your company, including delivery, installation and warehouse capabilities.

3. Have you done business with any other school systems? Yes _____ No _____
If you answered yes, please give the name of the school system and the volume of business.

4. Provide contract information for a point of contact during the evaluation period. The person must be available to answer any questions that may arise pertaining to your bid response prior to the award. If there is no information provided, then the information on the signature page will be used.

Company Name: _____

Contact Person: _____

Phone Number: _____

Email Address: _____

5. Do the bid prices include all the costs? Yes _____ No _____

6. If you responded no to question 5, what other costs would be added to the bid prices?

7. Comments:

8. Indicate if your company or any predecessor organization have ever defaulted on a contract or been denied a bid due to non-responsibility to perform. Yes _____ No _____

If the answer to question #8 was yes, provide the facts and circumstances.

SECTION 5
ATTACHMENT A
CONTRACT SIGNATURE PAGE

This agreement is dated as of _____ by and between the _____

Fayette County School Nutrition Program Board of Education, and _____ hereinafter called VENDOR.

The FCSNP and VENDOR, in consideration of the mutual covenants hereinafter set forth, agrees as follows:

ARTICLE 1. PRODUCTS

VENDOR shall provide all products as specified or indicated in the Contract Documents. Vendors shall supply and deliver specified equipment to the School Nutrition Program's school designated, if applicable, to this solicitation.

ARTICLE 2. CONTRACT TIME

The food, equipment, supplies or goods shall be in accordance with this Agreement, and are to be completed as specified

in IFB.

ARTICLE 3. CONTRACT PRICE

The FCSNP shall pay VENDOR for delivery of specified goods in accordance with VENDOR'S bid, which is attached hereto. The FCSNP shall pay VENDOR net 30 days from date of delivery unless other terms of payment are agreed upon.

ARTICLE 4. INVOICE PROCEDURES

Invoices for payment with appropriate supporting documents shall be sent to the following address:

Fayette County School Nutrition Program School Nutrition Program
205 LaFayette Avenue
Fayetteville, GA 30214

ARTICLE 5. VENDOR'S REPRESENTATIONS

In order to prompt the School Nutrition Program to enter into this Agreement, VENDOR makes the following representations:

5.1 VENDOR has examined and carefully studied the Contract Documents and all other related data identified in the Bidding Documents.

5.2 VENDOR is familiar with and is satisfied as to all federal, state and local laws and regulations that may affect cost, progress, performance and furnishing of the products.

ARTICLE 6. CONTRACT DOCUMENTS

The Contract Documents, which comprise the entire agreement between the School Nutrition Program and Vendor concerning the work, consist of the following:

- Transmittal Page
- Standard Terms and Conditions
- Special Terms and Conditions
- Attachment A: Contract Signature Page
- Attachment B: Specifications & Quote Sheet
- Attachment C: Vendor Bid Form
- Attachment D: Lobbying Certificate Disclosure
- Attachment E: Debarment, Suspended and Ineligible Status
- Attachment F: Delivery Sites
- Attachment G: Bid Exception Form
- Attachment H: Anti-Collusion Affidavit
- Attachment I: Vendor Affidavit (E-Verify)
- Attachment J: Vendor Reference Form

There are no Contract Documents other than those listed above in this Article 6. The Contract Documents may only be amended, modified, or supplemented by written agreement between both parties.

IN WITNESS WHEREOF, School Nutrition Program and VENDOR have signed this Agreement. One counterpart each has been delivered to the School Nutrition Program and VENDOR.

This Agreement will be effective _____, 20____

_____ Board of Education

_____ Signature of Board member or designee

_____ Name of Board member or designee

_____ Date

_____ Vendor Company Name

_____ Signature of Company Representative

_____ Name of Company Representative

_____ Date

ATTACHMENT B
Specifications & Quote Sheet
LARGE EQUIPMENT SPECIFICATIONS

HEATED CABINET PASS-THRU and REACH-IN

Line #1

Heated Cabinet Pass-Thru

Victory-HS-1D-1-PT

1. Full electronic control system
2. Cabinet front and doors are constructed of polished stainless steel
3. Built-in adjustable humidity control vent
4. Externally mounted blower
5. Foamed-in-place polyurethane insulation
6. Heavy duty cylinder locks
7. Santoprene door gaskets with 2-year warranty
8. Door hinge location to be decided after purchase
9. Cam-lift hinges
10. Universal slides
11. Full length door model
12. 6" high adjustable standard black legs
13. One-piece snap-in magnetic door gasket
14. Stainless steel interior door liner

15. Six chrome plated shelves
16. 10-foot cord and plug
17. Three year parts and labor warranty
18. Deliver, uncrate and set in place
19. Remove all packing materials from job site

Line #2

Heated Cabinet Pass-Thru

Traulsen RHF132WP-FS

1. Stainless steel exterior and interior
2. Ducted fan air distribution system
3. One-time start-up temperature adjustment feature
4. On-off switch located on control face
5. Self-closing doors with stay open feature
6. Full length stainless steel door model
7. Door hinge location to be decided after purchase
8. Six adjustable wire shelves per section
9. Stainless steel one-piece louver assembly
10. 9-foot cord and plug attached
11. Universal slides
12. Set of four 6" high adjustable stainless steel legs
13. Ducted fan air distribution system
14. 9 Foot cord and plug attached
15. Three year parts and labor warranty
16. Deliver, uncrate, and set in place
17. Remove all packing materials from job site

Line #3

Heated Cabinet Pass-Thru

Delfield GAHPT1-S

1. One section pass-thru
2. Digital exterior temperature display
3. Removable side louver
4. Accommodates full size sheet pans
5. Stainless steel interior door liner
6. Auto closing door hinge
7. Door hinge location to be decided after purchase
8. Door locks
9. Full length door model
10. Universal slides
11. 6" stainless steel feet
12. 10-foot cord and plug attached
13. Stainless steel exterior, front, sides and interior

14. Six adjustable shelves per section
15. Stainless steel pilaster with shelf clips
16. Three year parts and labor warranty
17. Deliver, uncrate and set in place
18. Remove all packing materials from job site

SINGLE DOOR REACH-IN HEATED CABINET

Line #4

Heated Cabinet Reach-In

Delfield GAH1-S

1. Digital exterior temperature display
2. Removable side louver
3. Stainless steel interior door liner
4. Smart door hinge with auto closing door
5. Lifetime warranty door handle
6. Door locks
7. Universal slides
8. Door hinge location to be decided upon purchase
9. 6" stainless steel feet
10. 10 Foot cord and plug
11. Stainless steel, exterior front, sides and interior
12. Six adjustable shelves
13. Heating elements located behind vertical ducts
14. Fan motor mounted outside of heated compartment
15. Foamed in place polyurethane
16. Three year parts and labor
17. Deliver, uncrate and set in place
18. Remove all packing materials from job site

Line #5

Heated Cabinet Reach-In

Victory HS-1D-1

1. Full electronic control system
2. Adjustable temp control
3. Adjustable humidity control vent
4. Externally mounted blower
5. Foamed-in-place polyurethane insulation
6. Heavy duty cylinder locks
7. Self-closing doors with hold open feature
8. Cabinet front and doors are constructed of polished stainless steel
9. Cam-lift hinges
10. Universal slides

11. Full length door model
12. 6" high standard legs
13. Stainless steel interior door liner
14. Door hinge location to be decided after purchase
15. Six adjustable wire shelves
16. Three year parts and labor
17. Deliver, uncrate and set in place
18. Remove all packing materials from job site

Line #6

Heated Cabinet Reach-In

Traulsen RHF132W-FHS

1. Stainless steel exterior and interior
2. Full length door model
3. Self- closing doors with stay open feature
4. Guaranteed for life cam-lift hinges
5. 9-foot cord and plug attached
6. Four 6" high adjustable stainless steel legs
7. Stainless steel one-piece louver assembly
8. Six adjustable wire shelves
9. Universal slides
10. Three year parts and labor warranty
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site
13. Standard operating temperature range 140 to 180 degrees
14. Automatically activated incandescent lights
15. On/off switch located on control face
16. Stainless steel door with locks
17. 9-foot cord and plug
18. Door hinge location to be decided upon purchase

DOUBLE DOOR HEATED CABINET PASS-THRU

Line #7

Heated Cabinet Pass-Thru with Double Doors

Delfield GAHPT2-S

1. Digital exterior temperature display
2. Stainless steel interior door liner
3. Door locks
4. 10-foot cord and plug attached
5. Six adjustable wire shelves per section
6. Universal slides

7. Three year parts and labor
8. 6 "stainless steel feet
9. Lifetime warranty integral door handle
10. 40-watt incandescent light
11. Stainless steel pilaster with shelf clips
12. Maintains temperature between 120 and 200 degrees
13. Door hinge location to be decided upon purchase
14. Deliver, uncrate and set in place
15. Remove all packing materials from job site
16. Door hinge location to be decided upon purchase

Line #8

Heated Cabinet Pass-thru with Double Doors

Victory HS-2D-1-PT

1. Full electronic control system
2. Built-in adjustable humidity control vent
3. Externally mounted blower
4. Universal slides
5. Foamed-in-place polyurethane insulation
6. Heavy duty cylinder locks
7. Santoprene door gaskets with 2-year warranty
8. Door hinge location to be decided upon purchase
9. Cam-lift hinges guaranteed for life
10. 6" high adjustable standard black legs
11. One-piece snap-in magnetic door gasket
12. Stainless steel interior door liner
13. Six chrome plated shelves per compartment
14. 10-foot cord and plug
15. Three year parts and labor
16. Deliver, uncrate and set in place
17. Remove all packing materials from job site

Line #9

Heated Cabinet Pass-Thru with Double Doors

Traulsen RHF-232WP-FHS

1. Stainless steel exterior and interior
2. Ducted fan air distribution system
3. One-time start-up temperature adjustment feature
4. On-off switch located on control face
5. Universal slides
6. Self -closing doors with stay open feature
7. Ducted fan air distribution system

8. Guaranteed for life cam lift hinges
9. Door hinge location to be decided upon purchase
10. Six adjustable wire shelves per section
11. Stainless steel one-piece louver assembly
12. 9-foot cord and plug attached
13. Set of four 6" high adjustable stainless steel legs
14. Three year parts and labor warranty
15. Deliver, uncrate, and set in place
16. Remove all packing materials from job site

PROOFER CABINET/HOT CABINET

Line #10

Proofer Hot Cabinet

FEW PHTT-12

1. Adjustable tray slides
2. Tri-directional cord
3. Universal pan slides
4. Low water and temperature alarm
5. Fast recovery
6. Easy to read controls
7. Three years' parts and labor
8. Temperature from 90 – 200 degrees
9. Heats up fast
10. Include casters
11. Door hinge location to be decided upon purchase
12. Heat not lost if you open and close door repeatedly
13. Deliver, uncrate, and set in place.
14. Remove all packing materials from job site

Line #11

Proofer Hot Cabinet

Metro C539-CDC-U

1. Patented insulation technology retains heat and saves energy
2. Cool to touch exterior
3. Polymer construction is dent, impact, and stain resistant
4. Available in colors
5. Three modules available
6. Holding, moisture and combination proof and hold
7. Fast heat-up
8. Full height
9. Include casters
10. Solid insulated aluminum or clear polycarbonate doors

11. Universal tray slides
12. Clear door
13. Door hinge location to be decided upon purchase
14. Three year parts and labor
15. Deliver, uncrate and set in place
16. Remove all packing materials from job site

Line #12

Proofer Hot Cabinet

Cres Cor H-135-WUA-11

1. Insulated holding cabinet
2. 2000-watt heating system
3. Temperature to 200 degrees
4. Integral drip trough on front
5. Full view window door
6. Universal slides
7. Recessed push/pull handles
8. Anti-microbial latches
9. Eleven sets of wire universal angles
10. Slanted control panel
11. Door hinge location to be decided upon purchase
12. Heavy duty 5" swivel casters with two brakes
13. Three year parts and labor
14. Deliver, uncrate and set in place
15. Remove all packing materials from job site

REFRIGERATION

Line #13

Refrigerator Pass-Thru with 1 Solid Door

Traulsen RHT132WPUT-FHS

1. Stainless steel exterior and interior
2. Uses R134a refrigerant
3. Scroll blower type evaporator fan
4. Guaranteed for life cam lift hinges
5. Automatically activated incandescent lights
6. Stainless steel breaker caps
7. Universal slides
8. 6 adjustable wire shelves

9. Door hinge location to be decided upon purchase
10. Automatic non-electric condensate evaporator
11. Gasket protecting metal door liner
12. Stainless steel one-piece louver assembly
13. Three year parts and labor
14. Deliver, uncrate and set in place
15. Remove all packing materials from job site

Line #14

Refrigerator Pass-Thru with 1 Solid door

Victory RS-1D-S1-PT

1. Full electronic control
2. LED lights with proximity door switch
3. 20-gauge stainless steel doors
4. Stainless steel breaker strips
5. Top mounted refrigeration
6. Universal slides
7. Uses R134-A refrigerant
8. Heavy duty cylinder locks
9. One-piece magnetic door gasket
10. Stainless steel interior door liner
11. 10-foot cord and plug
12. Six epoxy coated wire shelves
13. Three year parts and labor
14. Deliver, uncrate and set in place
15. Remove all packing materials from job site

Line #15

Refrigerator Pass-Thru with 1 Solid Door

Delfield GARPT1P-S

1. All components mounted to the top of cabinet
2. R290 refrigerant used
3. Foamed in place polyurethane
4. 6" stainless steel legs
5. Digital exterior temperature display
6. Removable side louver
7. Universal slides
8. Stainless steel exterior, front, sides and interior
9. Door hinge location to be decided upon purchase
10. Three year parts and labor
11. 6 shelves with universal slides
12. Smart door hinges that auto closes
13. Deliver, uncrate and set in place

14. Remove all packing materials from job site

Line #16

Refrigerator Reach-In 1 Solid Door

Victory RS-1D-S1

1. Stainless steel interior and exterior
2. Full electronic control
3. LED lights with proximity door switch
4. 20-gauge stainless steel doors
5. Stainless steel breaker strips
6. Heavy duty cylinder locks
7. Self-closing door with hold open feature
8. 6" high adjustable stainless steel legs
9. Stainless steel interior door liner
10. 10 Foot cord and plug
11. Universal slides
12. Anti-condensate door perimeter heaters
13. Santoprene door gaskets
14. R134A refrigerant
15. Automatic non-electric condensate evaporator
16. Hinged front shroud
17. Six adjustable wire shelves
18. Door hinge location to be decided upon after purchase
19. Three year parts and labor
20. Deliver, uncrate and set in place
21. Remove all packing materials from job site

Line #17

Refrigerator Reach-In 1 Solid Door

Delfield GCR1P-S

1. Door hinge location to be decided upon purchase
2. Remove all packing materials from job site
3. Top mount refrigeration system
4. Digital exterior temperature display
5. LED interior light
6. Universal slides
7. Removable side louver
8. Door hinges auto close and stay open to 90 degrees
9. Six epoxy coated shelves
10. Integral door handle
11. Locking doors
12. Stainless steel exterior and front
13. Mill finish aluminum exterior sides

14. Three years' parts and labor
15. Deliver, uncrate and set in place
16. Remove all packing materials from job site

Line #18

Refrigerator Reach-In 1 Solid Door

Traulsen RHT132WUT-FHS

1. Door hinge location to be decided upon purchase
2. Stainless steel exterior and interior
3. Scroll blower type evaporator fan
4. Biased return air duct
5. Stainless steel beaker caps
6. Six adjustable wire shelves
7. Automatic non electric condensate evaporator
8. Self-closing doors with stay open feature
9. Guaranteed for life cam-lift hinge
10. Controllable anti-condensate door perimeter heaters
11. Gasket protecting metal door liner
12. Stainless steel one-piece louver assembly
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site
15. Three years' parts and labor
16. Deliver, uncrate and set in place
17. Remove all packing materials from job site

Line 19

Refrigerator Pass-Thru with 2 Solid Doors

Victory RS-2D-S1

1. Electronic control system
2. 20-gauge stainless steel doors
3. EC fan motors
4. Stainless steel breaker strips
5. Plasticized evaporated fin coils
6. Foamed-in-place polyurethane insulation
7. Non-electric condensate evaporator
8. Heavy duty cylinder locks
9. Self-closing door
10. Cam-Lift hinges
11. Door hinge location to be decided upon purchase
12. One-piece snap-in magnetic door gaskets
13. Stainless steel interior door liner
14. Six epoxy coated wire shelves per cabinet
15. Cord and plug

16. 6" legs
17. Three year parts and labor
18. Deliver, uncrate and set in place
19. Remove all packing materials from job site

Line #20

Refrigerator Pass-Thru with 2 Solid Doors

Traulsen RHT232WUT-FHS

1. Stainless steel exterior and interior
2. Self-contained refrigeration system using R134a
3. Scroll blower type evaporator fan
4. Self -closing door
5. Universal slides
6. Full length stainless steel doors with locks
7. Automatically activated incandescent lights
8. Guaranteed for life cam-lift hinges
9. Door hinge side will be made after purchase
10. Stainless steel breaker caps
11. Six adjustable wire shelves per section
12. 9-foot cord and plug attached
13. Four 6" high adjustable stainless steel legs
14. Three year parts and labor warranty
15. Five-year compressor warranty
16. Deliver, uncrate and set in place
17. Remove all packing materials from job site

Line #21

Refrigerator Pass-Thru with 2 solid Doors

Delfield GARPT2P-S

1. All components mounted to the top of cabinet
2. R290 refrigerant used
3. Foamed in place polyurethane
4. 6" stainless steel legs
5. Digital exterior temperature display
6. Removable side louver
7. Top mounted controls
8. Universal slides
9. Stainless steel exterior, front, sides and interior
10. Door hinge location to be decided upon purchase
11. Three year parts and labor
12. Six shelves with universal slides per compartment
13. Smart door hinges that auto closes
14. Deliver, uncrate and set in place

15. Remove all packing materials from job site

FREEZERS

Line #22

Reach-In Freezer 1 Solid Door

Delfield GCF1P-S

1. Universal slides
2. Door hinge location to be decided upon purchase
3. Stainless steel exterior front
4. Mill finish aluminum exterior sides
5. Replaceable door opening perimeter heater
6. Digital exterior temperature
7. LED interior light
8. Removable side louver
9. Smart door hinges that auto closes
10. Integral door handle
11. 180-degree door opening
12. Locking doors
13. 6" stainless steel legs
14. Three years' parts and labor
15. Deliver, uncrate and set in place
16. Remove all packing material from job site

Line #23

Reach- In Freezer 1 Solid Door

Traulsen RLT132WUT-FHS

1. Stainless steel door, front and sides
2. Stainless steel side walls, back, floor, door liner and ceiling
3. Door hinge side to be determined after purchase
4. LED interior lighting
5. Lifetime guaranteed bolt style door
6. Exterior digital temperature display
7. NSF compliant
8. Unit completely pre-wired at factory
9. Six adjustable shelves
10. Three year parts and labor warranty
11. 6" standard legs
12. Automatic defrost system time initiated
13. Deliver, uncrate and set in place
14. Remove all packing material from job site

Line #24

Reach-In Freezer 1 Solid Door

Victory FS-1D-S1

1. LED lights
2. 20-gauge stainless steel doors
3. Dual speed fan motor
4. Santoprene door gaskets with 2-year warranty
5. R134A refrigerant
6. Plasticized evaporated fan coils
7. Non-electric condensate evaporator
8. Heavy duty cylinder locks
9. Self-closing doors
10. Cam lift hinges
11. Hinge side will be made after purchase
12. Stainless steel interior door liner
13. Three year parts and labor warranty
14. Six adjustable shelves
15. Deliver, uncrate, and set in place
16. Remove all packing materials from job site

Line #25

Reach-In Freezer 2 Solid Doors

Traulsen RLT232WUT-FHS

1. Two door freezer
2. Constructed of 20-gauge stainless steel – cabinet exterior front, sides and doors
3. Cabinet interior and door lines constructed of anodized aluminum
4. Cabinet exterior top, back and bottom constructed of aluminized steel
5. Doors equipped with gasket protecting metal door pan
6. Removable plug cylinder
7. Cam-lift/gravity action/self-closing metal glide hinges.
8. Hinges have a concealed switch to automatically activate interior LED lights
9. Cabinet and doors to have 2-inch-thick density polyurethane foam insulation
10. Gasket made of Santoprene material
11. Anti-condensate heaters located behind each door opening
12. Refrigeration system top mounted, self-contained, and balanced
13. Air cooled, front facing condenser with hermetic compressor
14. High humidity evaporator coil located outside thermostatic expansion valve, food zone, and non-electric condensate evaporator
15. Three digit LED display included with microprocessor control system
16. Fahrenheit or Celsius temperature scale display
17. Six epoxy coated wire shelves per section – Universal slides
18. Casters – 4 six-inch
19. 120 volts 1 ph. electrical

20. Three year parts and labor warranty
21. Five-year compressor warranty
22. Deliver, uncrate, and set in place
23. Remove all packing materials from job site

Line #26

Reach-In Freezer 2 Solid Doors

Delfield GCF2P-S

1. Universal slides
2. Door hinge location to be decided upon purchase
3. Stainless steel exterior front
4. Mill finish aluminum exterior sides
5. Replaceable door opening perimeter heater
6. Digital exterior temperature
7. LED interior light
8. Removable side louver
9. Smart door hinges that auto closes
10. Integral door handle
11. 180-degree door opening
12. Locking doors
13. 6" stainless steel legs
14. Three years' parts and labor
15. Deliver, uncrate and set in place
16. Remove all packing material from job site

Line #27

Reach-In Freezer 2 Solid Doors

Victory FS-2D-S1

1. Electronic control system
2. 20-gauge stainless steel doors
3. Dual speed
4. HACCP compliant
5. Stainless steel breaker strips
6. Non-electric condensate evaporator
7. Foamed in place polyurethane insulation
8. Heavy duty cylinder locks
9. Self - closing doors
10. One-piece snap-in magnetic door gaskets
11. Stainless steel door liner
12. Six epoxy coated wire shelves per cabinet section
13. Universal slides
14. Cord plug
15. Deliver, uncrate and set in place

16. Remove all packing materials from job site

ICE MACHINES

Line #28

Ice Machine - Cube Style

Hoshizaki KML-325/500M-J

1. Crescent shaped ice cubes
2. Durable stainless steel exterior
3. Alert system
4. R-404A refrigerant
5. 76 AMPS
6. Must be hardwired at site
7. 3 years' parts and labor on machine
8. 5 year parts and labor on evaporator
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site

Line #29

Ice Machine - Cube Style

Manitowoc Q-Model Series 450

1. 30" inch wide
2. Stainless steel exterior
3. Corrosion free base
4. R-404A CFC-free refrigerant
5. 5 year parts and 5-year labor coverage on ice machine compressor
6. 5 year parts and 3-year labor coverage on ice machine compressor
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site

Line #30

Ice Machine - Cube Style

Ice-O-Matic ICE400

1. 30-inch wide
2. Corrosive resistant stainless steel and fingerprint-proof plastic
3. Nickel plating on all evaporator plates
4. Three years' parts and labor
5. Five year parts coverage on evaporator and compressor
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site

Line #31

Ice Machine —Cube Style

Scotsman C0330

1. Self -monitoring
2. LED lights inform of operating status
3. 30 inches wide
4. Deliver, uncrate and set in place
5. Remove all packing materials from job site

Line #32

Ice Machine - Nugget Style

Hoshizaki-330BAJ(-C)

1. Front breathing to fit in tight spaces
2. Stainless steel exterior
3. 2 second flush cycle every hour
4. Removable air filters
5. R-404A refrigerant
6. 3 year parts and labor on entire machine
7. 5 year parts on compressor, and air-cooled condenser coil
8. Deliver, uncrate and set in place
9. Remove all packing materials from job site

Line #33

Ice Machine - Nugget Style

Scotsman N0922 Plus

1. Produces nugget style ice
2. LED alert lights
3. Easily removed panels to allow access to internal components
4. External reusable water filter
5. Three year parts and labor
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site

MILK BOXES

Line #34

8 Crate Single Accesses

Beverage Air SMF34HC-1-S

1. Stainless steel exterior and interior
2. Full electronic control
3. Heavy duty epoxy coated steel wire floor racks standard
4. Centrally located floor drain
5. Self-latching door/lids
6. Three year parts and labor
7. Exterior thermometer

8. 7" heavy duty casters two with locks
9. Uses R290 refrigerant
10. Forced-air refrigeration
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site

Line #35

8 Crate Single Accesses

True TMC-34

1. Forced-air refrigeration
2. All stainless steel self-service doors
3. NSF approved
4. Standard heavy duty floor racks
5. Clean out drain
6. Three year parts and labor
7. Foamed-in-place cabinet structure
8. NSF compliant
9. Unit completely pre wired at factory
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site

Line #36

8 Crate Single Accesses

Traulsen RMC34S4

1. Stainless steel exterior and interior
2. Top mounted removable refrigeration system
3. Forced air system
4. Sliding lift up and down door
5. Reinforced cabinet exterior bottom
6. Heavy duty dunnage racks
7. Lockable insulated doors
8. Floor drain with plug
9. 8-foot cord and plug attached
10. Four casters
11. Three year parts and labor warranty
12. Five-year compressor parts warranty
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site

Line #37

12 Crate Single Access

Beverage-Air SMF49HC-1-S

1. Stainless steel exterior and interior

2. Full electronic control
3. Heavy duty epoxy coated steel wire floor racks standard
4. Centrally located floor drain
5. Self-latching door/lids
6. Exterior thermometer
7. 7" heavy duty casters two with locks
8. Uses R290 refrigerant
9. Forced-air refrigeration
10. Three year parts and labor
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site

Line #38

12 Crate Single Access

Traulsen RMC49S4

1. Stainless steel exterior and interior
2. Top mounted removable refrigeration system
3. Forced air system
4. Sliding lift up and down door
5. Reinforced cabinet exterior bottom
6. Heavy duty dunnage racks
7. Lockable insulated doors
8. Floor drain with plug
9. 8-foot cord and plug attached
10. Four casters
11. Three year parts and labor warranty
12. Five-year compressor parts warranty
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site

Line #39

12 Crate Single Access

True TMC-49

1. Forced air refrigeration
2. Stainless steel self-service doors
3. Flip up top
4. Standard door locks
5. Heavy duty floor racks
6. Three year parts and labor
7. Casters included
8. Clean out drain
9. Foamed-in-place cabinet structure
10. Polyurethane insulation

11. Deliver, uncrate and set in place
12. Remove all packing materials from job site

Line #40

16 Crate Single Access

Beverage Air SMF58HC-1-S

1. Stainless steel exterior and interior
2. Lids, doors, adjustable hinges and door latches made from stainless steel
3. Standard on all units
4. Heavy duty epoxy coated steel wire floor racks
5. Centrally located floor drain
6. Self-latching door/lids with safety bumpers
7. Exterior thermometer
8. Cylinder lock
9. Three year parts and labor
10. 7" heavy duty plate casters with 2 locks
11. Deliver, uncrate and set in place
12. Remove all packing materials from job

Line #41

16 Crate Single Access

Traulsen RMC58S4

1. Stainless steel exterior and interior
2. Top mounted removable refrigeration system
3. Forced air system
4. Sliding lift up and down door
5. Reinforced cabinet exterior bottom
6. Heavy duty dunnage racks
7. Lockable insulated doors
8. Floor drain with plug
9. 8-foot cord and plug attached
10. Four casters
11. Three year parts and labor warranty
12. Five-year compressor parts warranty
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site

Line #42

16 Crate Single Access

True TMC-58

1. Forced air refrigeration
2. Stainless steel self-service doors

3. Hold open flip up top
4. NSF approved
5. Heavy duty floor racks
6. Foamed-in-place
7. Three year parts and labor
8. Casters included
9. Polyurethane insulation
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site

Line #43

8 Crate Double Access

Traulsen RMC34D4

1. Stainless steel exterior and interior
2. Top mounted removable refrigeration system
3. Forced air system
4. Sliding lift up and down door
5. Reinforced cabinet exterior bottom
6. Heavy duty dunnage racks
7. Lockable insulated doors
8. Floor drain with plug
9. 8-foot cord and plug attached
10. Four casters
11. Three year parts and labor warranty
12. Five-year compressor parts warranty
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site

Line #44

8 Crate Double Access

True 34-DS-SS

1. Forced air refrigeration
2. Stainless steel self-service doors
3. Hold open flip up top
4. NSF approved
5. Heavy duty floor racks
6. Foamed-in-place
7. Polyurethane insulation
8. Deliver, uncrate and set in place
9. Remove all packing materials from job site

Line #45

12 Crate Double Access

True TMC49-DS-SS

1. Forced air refrigeration
2. Stainless steel self-service doors
3. Hold open flip up top
4. NSF approved
5. Heavy duty floor racks
6. Foamed-in-place
7. Casters included
8. Three year parts and labor
9. Polyurethane insulation
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site

Line #46

12 Crate Double Access

Traulsen RMC49D4

1. Stainless steel exterior and interior
2. Top mounted removable refrigeration system
3. Forced air system
4. Sliding lift up and down door
5. Reinforced cabinet exterior bottom
6. Heavy duty dunnage racks
7. Lockable insulated doors
8. Floor drain with plug
9. 8-foot cord and plug attached
10. Four casters
11. Three year parts and labor warranty
12. Five-year compressor parts warranty
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site

Line #47

12 Crate Double Access

Beverage-Air STF49-1-W

1. Stainless steel exterior and interior
2. Lids, doors, adjustable hinges and door latches made from stainless steel
3. Three year parts and labor
4. Heavy duty epoxy coated steel wire floor racks
5. Centrally located floor drain
6. Self-latching door/lids with safety bumpers

7. Exterior thermometer
8. Cylinder lock
9. 7" heavy duty plate casters with 2 locks
10. Deliver, uncrate and set in place
11. Remove all packing materials from job

Line #48

16 Crate Double Access

Traulsen RMC58D4

1. Stainless steel exterior and interior
2. Top mounted removable refrigeration system
3. Forced air system
4. Sliding lift up and down door
5. Reinforced cabinet exterior bottom
6. Heavy duty dunnage racks
7. Lockable insulated doors
8. Floor drain with plug
9. 8-foot cord and plug attached
10. Four casters
11. Three year parts and labor warranty
12. Five-year compressor parts warranty
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site

Line #49

16 Crate Double Access

Beverage-Air STF58-1-W

1. Dual access
2. Forced-air
3. Stainless steel
4. One-piece reinforced stainless steel floor
5. Digital exterior thermometer
6. Cylinder lock
7. Foamed-in-place polyurethane insulation
8. R314a refrigerant
9. Dual evaporator
10. 8-foot-long cord and plug set included
11. Casters included
12. Three year parts and labor
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site

Line #50

16 Crate Double Access

True TMC58-DS-SS

1. Forced-air refrigeration
2. All stainless steel self-service doors
3. NSF approved white aluminum liner with reinforced stainless steel door
4. Heavy duty floor racks
5. Clean out drain
6. Include casters
7. Three year parts and labor
8. Foamed-in-place cabinet structure
9. Hold open flip up top
10. Door locks
11. Deliver, uncrate and set in place
12. Removal all packing materials from job site

OVENS

Line #51

Hydrovection Oven

Blodgett HV-100G Single

1. 10 stainless steel racks included
2. Interior liner made of stainless steel
3. Corrosion resistant
4. 3 in-shot burners with direct spark ignition
5. Drain in the cavity
6. Halogen lights
7. 120,000 BTU
8. Black doors with dual-pane
9. Cavity vent
10. Manual controls
11. NSF
12. Three years' parts and labor
13. Deliver, uncrate and set in place
14. Remove all packing material from job site

Line #52

Hydrovection Oven

Blodgett HV-100G Double

1. 10 stainless steel racks per oven included
2. Interior liner made of stainless steel
3. Corrosion resistant

4. 3 in-shot burners with direct spark ignition
5. Drain in the cavity
6. Halogen lights
7. 120,000 BTU
8. Black doors with dual-pane
9. Cavity vent
10. Manual controls
11. NSF
12. Three years' parts and labor
13. Deliver, uncrate and set in place
14. Remove all packing material from job site

Line #53

Convection Oven – Single

Blodgett Zephaire-100-G-ES - Natural Gas

1. Full angle iron frame
2. Standard steel front, top, and sides
3. Dual pane thermal glass windows encased in stainless steel door frames
4. Double sided porcelain baking compartment
5. Stainless steel combustion chamber
6. Interior lights
7. Direct fired gas system
8. Electronic spark ignition control system
9. Removable in-shot burners
10. Internal pressure regulator
11. Manual gas cut-off switch
12. Two speed fan motor
13. Three years' parts and labor
14. Three year limited oven door warranty
15. Deliver, uncrate and set in place
16. Remove all packing materials from job site

Line #54

Convection Oven – Single

Southbend SLGS/12SC – Natural Gas

1. Non-clog burners
2. 72,000 BTU
3. Slide out control panel
4. Stainless steel, front, top and sides
5. Independent glass doors
6. High efficiency glass windows
7. Dual door seal system
8. Porcelain interior

9. Stay cool heavy duty door handle
10. Two speed, ½ HP fan motor
11. 11 position rack guides
12. 5 plated oven racks
13. Solid state temperature controls
14. Forced cool down mode
15. Interior oven lights
16. Three year parts and labor
17. Deliver, uncrate, and set in place
18. Remove all packing materials from job site

Line #55

Convection Oven - Single

Garland MCO-GA-10-S - Natural Gas

1. Full size standard depth
2. Uses natural gas
3. 60,000 BTU
4. ¾ HP fan motor with two speed fan control
5. Electronic spark ignition
6. Solid state control
7. Porcelain enameled oven interior with coved corners
8. Six oven racks and 13 position rack guides
9. Stainless steel front, sides, top and legs
10. 60/40 dependent door design with double pane thermal window in both doors
11. Three year parts and labor
12. Deliver, uncrate and set in place
13. Remove all packing materials from job site

Line #56

Convection Oven - Double Stack

Southbend SLGS-22SC - Natural Gas

1. South Bend Model SLGS/22SC natural gas double stack convection oven
2. Stainless steel top, sides and front
3. Interior of oven should be porcelain enamel with coved corners and fastener free
4. Heavy duty rack guides spaced on 1 5/8" centers with eleven different positions.
5. One-half horsepower motor with two speeds 1710rpm and 1120rpm
6. 120 volt controls
7. Solid state thermostat control 140 degrees to 500 degrees and a 60-minute mechanical timer
8. Electronic ignition and oven interior lights
9. Three year parts and labor warranty
10. Deliver, uncrate, and set in place

Line #57

Convection Oven – Double Stack

Garland MCO-GS-20-S – Natural Gas

1. Full size standard depth
2. Uses natural gas
3. 60,000 BTU
4. ¾ HP fan motor with two speed fan control
5. Electronic spark ignition
6. Solid state control
7. Porcelain enameled oven interior with coved corners
8. Six oven racks and 13 position rack guides
9. Stainless steel front, sides, top and legs
10. 60/40 dependent door design with double pane thermal window in both doors
11. Double stack
12. Three year parts and labor
13. Deliver, uncrate and set in place
14. Remove all packing materials from job site

Line #58

Convection Oven – Double Stack

Blodgett Zephaire 100-G-ES Double – Natural Gas

1. Double stack gas convection oven
2. Stainless steel top, sides and front
3. Double pane glass window
4. Doors simultaneously open and are operated by a single powder coated handle
5. Baking interior is double sided porcelain enameled steel
6. Five (5) chrome plated removable racks
7. Two-speed, ¾ horsepower fan motor with thermal overload protection
8. Interior oven lamps
9. Solid state digital timer and thermostat
10. 45,000 BTU per section
11. Removable in-shot burners
12. Electronic spark ignition
13. Six-inch adjustable stainless steel legs
14. Energy star rated
15. Natural gas
16. Gas manifold to allow for a single gas connection
17. Flu connector
18. Three year parts and labor warranty
19. Deliver, uncrate, and set in place
20. Remove all packing materials from job site

Line #59

Combi Oven – Single

Blodgett BCX-14G Single with Stand - Natural Gas

1. Seven 18" x 26" deep pans
2. Stainless steel top, front, sides and back
3. Dual pane tempered viewing window
4. Door mounted condensate trough
5. Top and bottom mount adjustable door hinges
6. Fully welded stainless steel frame
7. Fully insulated cooking chamber
8. Removable stainless steel side rails
9. Coved corner liner
10. Steam on demand feature
11. Multiple speed reversing fan
12. Dual stage door latch
13. Open vented system
14. Five stainless steel wire shelves per section
15. Halogen lights
16. Hinged pressure panel
17. 6" adjustable legs
18. Three (3) years parts and labor
19. Free start-up
20. Deliver, uncrate, and set in place
21. Remove all packing materials from job site

Line #60

Combi Oven – Single

Rational CombiMaster Plus 62G - Natural Gas

1. Six full-size sheet pans or twelve steam table pans
2. Removable swiveling hanging rack
3. Selective use of steam and hot air, separately, sequentially, or combined
4. 5-year steam generator warranty
5. Three year parts and labor
6. No-charge 4-hour certified chef assistance program
7. Probe for core temperature measurement
8. Individual programming of at least 100 cooking programs
9. Five programmable fan speeds
10. Unit door with rear-ventilated double-glass panel and hinge inner panel
11. Seamless interior with rounded corners
12. LED illuminated display
13. Clear control panel
14. Menu-guided user descaling program
15. Hand shower with automatic retracting system

16. Integral fan impeller brake
17. Demand-related energy supply
18. Three automatic cleaning programs
19. Deliver, uncrate and set in place
20. Remove all packing materials from job site

Line #61

Combi Oven Single

Blodgett BLCM-102G with Stand -Natural Gas

1. Holds 8 full size sheet pans or 16 hotel pans
2. 304 Stainless steel exterior and interior
3. Dual pan tempered viewing window with hinged inner glass
4. Two inch fixed drain in the bottom center of cavity
5. Two step safety door latch
6. Multiple cooking modes
7. User friendly control with dial and digital display
8. Stores up to 50 recipes with 10 cooking stages each
9. Low water indicator
10. Rack support platform
11. Halogen lights
12. Built in hand shower
13. Five wire shelves
14. Door mounted drip tray
15. Three year parts and labor
16. Programmable time delay start
17. 21-1/2" tall stainless steel stand with runners and adjustable feet
18. Reversible 9 speed fan
19. Three year parts and labor
20. Left hinge door is field convertible to the right side
21. Deliver, uncrate and set up
22. Remove all packing materials from job site

Line #62

Combi Oven Single

Rational 102G - Single - Natural Gas

1. Holds 10 full-size sheet pans or 20 steam table pans
2. Removable swiveling hanging rack
3. Selective use of steam and hot air, separately, sequentially, or combined
4. 5-year steam generator warranty
5. Three year parts and labor
6. No-charge 4-hour certified chef assistance program
7. Probe for core temperature measurement
8. Individual programming of at least 100 cooking programs

9. Five programmable fan speeds
10. Unit door with rear-ventilated double-glass panel and hinge inner panel
11. Seamless interior with rounded corners
12. LED illuminated display
13. Clear control panel
14. Menu-guided user descaling program
15. Hand shower with automatic retracting system
16. Integral fan impeller brake
17. Demand-related energy supply
18. Three automatic cleaning programs
19. Deliver, uncrate and set in place
20. Remove all packing materials from job site

Line #63

Combi Oven Double

Blodgett BCX-14G Double w/Stand - Natural Gas

1. Seven 18" x 26" deep pans
2. Stainless steel top, front, sides and back
3. Dual pane tempered viewing window
4. Door mounted condensate trough
5. Top and bottom mount adjustable door hinges
6. Fully welded stainless steel frame
7. Fully insulated cooking chamber
8. Removable stainless steel side rails
9. Coved corner liner
10. Steam on demand feature
11. Multiple speed reversing fan
12. Dual stage door latch
13. Open vented system
14. Five stainless steel wire shelves per section
15. Halogen lights
16. Hinged pressure panel
17. 6" adjustable legs
18. Three (3) years parts and labor
19. Free start-up
20. Deliver, uncrate, and set in place
21. Remove all packing materials from job site

Line #64

Combi Oven Double

Rational CombiMaster Plus CMP Combi-Duo Open Stacking Kit feet 6" 62/62G

Natural Gas

1. Twelve full-size sheet pans or twenty-four steam table pans

2. Removable swiveling hanging rack
3. Selective use of steam and hot air, separately, sequentially, or combined
4. 5-year steam generator warranty
5. Three year parts and labor
6. No-charge 4-hour certified chef assistance program
7. Probe for core temperature measurement
8. Individual programming of at least 100 cooking programs
9. Five programmable fan speeds
10. Unit door with rear-ventilated double-glass panel and hinge inner panel
11. Seamless interior with rounded corners
12. LED illuminated display
13. Clear control panel
14. Menu-guided user descaling program
15. Hand shower with automatic retracting system
16. Integral fan impeller brake
17. Demand-related energy supply
18. Three automatic cleaning programs
19. Deliver, uncrate and set in place
20. Remove all packing materials from job site

Line #65

Combi Oven Stand

Rational Combi Oven Stand UG 2 Type 62/102

1. Standard configuration
2. 7 1/1 GN pairs rails
3. 7 2/1 GN pairs rails
4. Rail distance 65 mm
5. Free space from lowest rack to the bottom plate is 57 mm
6. Top panel, intermediate bottom, deep-drawn shelf rests
7. Adjustable feed
8. Deep-drawn beaded side panels

STEAMERS

Line #66

Two Compartment Steamer - 16 Pan

Southbend GCX-16 – Natural Gas

1. Constructed of satin finish steel, type 304
2. Cooking chamber of one piece all welded 316stainless steel
3. Doors have removable inner liner of stainless steel with full perimeter Gasket seal
4. Removable stainless steel pan supports

5. Stainless steel drip trough
6. Mounted on a cabinet base with full perimeter angle frame
7. 6" stainless steel legs with adjustable bullet feet
8. Provide automatic boiler blowdown and electronic options
9. Deliver, uncrate, and set in place
10. Remove all packing materials from the job site.

Line #67

Two Compartment Steamer - 16 Pan

Blodgett SB16G - Natural Gas

1. Steamer mounted on a 36" wide base
2. Two eight (8) pan compartments
3. #4 satin finish 304 stainless steel with a one piece welded 316 stainless steel cooking chamber
4. Cooking chamber with coved corners
5. Door should have a removable inner liner of stainless steel full perimeter gasket seal
6. Outer liner of one-piece all welded stainless steel
7. Positive lock and seal mechanism with spring release
8. Stainless steel removable pan supports
9. Stainless steel drip trough connected to collect and drain condensate with the doors open
10. Control housing shall be constructed of stainless steel with a full access removable pane
11. Power LED on/off switch controls
12. Ready indicator light
13. 60-minute electric timer with alarm that signals the end of the cook cycle
14. Steam flow to the compartment shall be cut off when the door is opened during the cook cycle
15. Cook cycle shall be reactivated when the door is closed
16. Reinforced boiler mountings
17. Boiler base shall have perimeter painted angle iron frame
18. Gas fired boiler with controls
19. Stainless steel exterior
20. Hinged doors
21. 6" stainless steel legs with adjustable bullet feet on the front and flanged feet on the rear
22. Automatic water level, pressure gauge, water gauge glass, pressure control with pressure safety control
23. Safety relief valve
24. CSD-1 secondary low water cut off
25. Steamers should be National Board registered and ASME code stamped.
26. BTU 300,000
27. One (1) phase electrical, 120 volt
28. Three (3) year parts and service warranty
29. Steamer must be delivered, uncrated, and set in place
30. Packing materials must be removed from job site

Line #68

Two Compartment Steamer - 16 Pan

Cleveland 36CGM16300 - Natural Gas

1. Furnish natural gas, two compartment, convection steamer
2. Total exterior perimeter dimensions to be sized properly so that unit fits in available space
3. Modular stainless steel cabinet base with hinged door
4. Door hinge to be determined after purchase
5. Steam cooking cavities and compartment doors should be 10-gauge stainless steel construction
6. Heavy duty stainless steel base frame with 6" stainless steel legs
7. Adjustable flanged feet for a one-inch level adjustment
8. Heavy duty steamer doors with one-piece solid compartment design
9. Solid-state controls to operate safety functions and water level.
10. Steam cooking distribution system that produces high velocity convection steam without fans
11. Cooking compartments to have coved corner design
12. Creased bottom to enhance drainage
13. Dry steam maintained by cold water condenser
14. Insulated cooking compartment with removable stainless steel slide racks to make cleaning easier
15. 300,000 BTU high efficiency gas steam generator coated with Nickel Guard
16. Pro-rated 5-year boiler warranty
17. Automatic water fill on startup
18. Electronic spark ignition
19. Automatic generator drain at shut-down featuring a water jet spray rinse cleaning cycle
20. Automatic water level control system with low water power cutoff circuit
21. High limit pressure safety switch
22. 15-psi safety valve
23. Instant steam standby mode
24. Unit will accept up to eight (8) each 2 ½" deep steam pans per compartment
25. Steamer designed for natural gas
26. 115/60/1 control voltage
27. Provide three (3) year parts and labor warranty and 5-year pro-rated boiler warranty
28. Steamer must be delivered, uncrated, and set in place
29. Packing materials must be removed from job site
30. Deliver, uncrate and set in place

Double Gas Generator

Line #69

Two Compartment Steamer with Twin Gas-Fired Generators

Cleveland Steamcraft Gemini 10 24-CGA-10.2

1. Two compartments
2. Twin gas atmospheric steam generators
3. 72M BTU's
4. Generator with automatic water fill on start up
5. Two-piece free-floating compartment door
6. Type 430 stainless steel exterior and cooking compartments
7. Pullout service drawer
8. Manual bypass for continuous steaming
9. No shared components
10. 14 gauge, 304 stainless steel construction for compartment door
11. Slammable self-adjusting door
12. Reversible door gasket for extended life
13. Six stainless steel adjustable legs with flanged feet
14. Compartment steam shut-off switch when compartment door is opened
15. Deliver, uncrate and set in place
16. Remove all packing materials from job site
17. Three year parts and labor

Line #70

Two Compartment Steamer with Twin Gas-Fired Generators

Market Forge ST-10-2G

1. Delime mode power setting
2. Constant steam
3. Automatic blowdown
4. Single drain connection
5. Electronic ignition
6. 4 – 6" flanged feet
7. Left side access panel
8. Safety relief valve
9. De-liming ports on front of each generator
10. 190,000 BTU gas fired
11. Stainless steel generators
12. Individual gas steam generator for each cavity
13. Satin finish 304 stainless steel
14. One piece all welded 316 stainless steel with coved corners
15. Three years' parts and labor
16. Deliver, uncrate and set in place
17. Remove all packing materials from job site

18. Three year parts and labor

Line #71

Two Compartment Steamer with Twin Gas-Fired Generators

Southbend GSX-16HE

1. Stainless steel construction including cabinet and generators
2. Electronic ignition
3. Coved interior corners
4. Automatic generator blowdown
5. De-lime mode power setting
6. Deliming port located on front of generator
7. Left side access panel
8. Thermostatically controlled drain
9. Single drain connection
10. Safety relief valve
11. Separate controls and generator for each compartment
12. Deliver, uncrate and set in place
13. Remove packing materials from job site
14. Three year parts and labor

STEAMER STAND

Line #72

Countertop Steamer Stand

Southbend RL-28X

1. Stainless steel welded construction
2. Steam pan guides
3. NSF approved
4. Deliver, uncrate and set in place
5. Remove all packing materials from job site
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site

FRYERS

Line #73

Floor Model Fryer Gas Full Pot

Frialator SG18SSTC-SS - Natural Gas

1. Solid state control
2. Melt cycle
3. Prepackaged fryer system
4. 70-90-pound oil cap
5. Matchless ignition

6. Stainless steel tank
7. Stainless steel front and sides
8. Under-fry drawer filtration
9. 560,000 BTU
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site
12. Three year parts and labor

Line #74

Floor Model Fryer Gas Full Pot

Pitco SG18 – Natural Gas

1. Stainless steel construction tank
2. Stainless front, door and sides cabinet
3. High temperature safety limit switch
4. Choice of baskets
5. Recessed cabinet back
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site
8. Three year parts and labor

Line #75

Floor Model Fryer Gas Full Pot

Frymaster MJ1CF - Natural Gas

1. One pot design
2. 80-pound oil capacity
3. Stainless steel fry pot and door
4. Enamel cabinet
5. Two twin baskets
6. 6-inch steel legs
7. 3/4-inch gas connection
8. Deliver, uncrate and set in place
9. Remove all packing materials from job site
10. Three year parts and labor

BRAISING PAN TILTING SKILLET

Line #76

Tilting Skillet -30 Gallon - Natural Gas

Cleveland SGL30TI

1. High efficiency power burner heating system
2. Fast heat up and recovery time
3. Insulated heat exchanged

4. Solid state controls
5. Automatic ignition system
6. Type 304 stainless steel with #4 finish on kettle supports
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site
9. Three year parts and labor

`Line #77

Tilting Skillet - 30 Gallon - Natural Gas

Southbend BGLT-30

1. Vented pan cover
2. Etched gallon markings
3. 2" draw off valve with strainer
4. 10-gauge stainless steel with #4 finish exterior and polished interior
5. 5/8 thick stainless steel clad plate
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site
8. Three year parts and labor

Line #78

Tilting Skillet - 30 Gallon - Natural Gas

Market Forge 30P-STGL

1. Open leg frame
2. Pan formed from 10 gauge 304 stainless steel with #4 finished exterior
3. Polished interior with covered corners
4. Heated with stainless steel atmospheric burners
5. 4 six-inch stainless steel adjustable flanged feet
6. Sloped front allows for complete draining of the pan
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site
9. Three year parts and labor

Line #79

Tilting Skillet - 40 Gallon - Natural Gas

Cleveland SGL40T1

1. Dual power settings
2. Open base design
3. 5/8-inch stainless steel blasted cooking surface
4. 12 gauge 304 stainless steel pan construction
5. Splash proof
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site
8. Three year parts and labor

Line #80

Tilting Skillet - 40 Gallon - Natural Gas

Southbend BGLT-40

1. Vented pan cover
2. Etched gallon markings
3. 2" draw off valve with strainer
4. 10-gauge stainless steel with #4 finish exterior and polished interior
5. 5/8 thick stainless steel clad plate
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site
8. Three year parts and labor

Line #81

Tilting Skillet - 40 Gallon - Natural Gas

Market Forge 40P-STGL

1. Open leg frame
2. Pan formed from 10 gauge 304 stainless steel with #4 finished exterior
3. Polished interior with coved corners
4. Heated with stainless steel atmospheric burners
5. 4 six-inch stainless steel adjustable flanged feet
6. Sloped front allows for complete draining of the pan
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site
9. Three year parts and labor

TILTING STEAM KETTLES

Line #82

Steam Kettle - 12 Gallon - Natural Gas

Cleveland KGT-12-T

1. Self- contained gas tilting skillet
2. Splash proof solid state control panel
3. Kettle and all exterior surfaces are 304 stainless steel with #4 finish
4. 53,000 BTU
5. Gas pressure regulator
6. Self- locking marine type tilting mechanism
7. Large pouring lip
8. Splash proof pressure/vacuum gauge
9. Steam jacket permanently filled with treated distilled water
10. Automatic electronic spark ignition
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site

13. Three year parts and labor

Line #83

Steam Kettle - 12 Gallon - Natural Gas

Blodgett KLT-12G-12 Gallon - Natural Gas

1. Water resistant construction
2. 304 stainless steel construction
3. 316 stainless steel interior cooking surface
4. Stainless steel control housing
5. Four stainless steel tubular legs
6. Gas self-generated closed steam system
7. Pressure gauge
8. Safety valve
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site
11. Three year parts and labor

Line #84

Steam Kettle – 12 Gallon – Natural Gas

Southbend KGCT-12

1. Low water level cut off and indicator
2. Pressure gauge
3. Temperature control
4. Safety relief valve
5. Type 316 stainless steel liner
6. Integrally mounted controls
7. Faucet bracket
8. Gas fired
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site
11. Three year parts and labor

Line #85

Steam Kettle - 20 Gallon - Natural Gas

Cleveland KDT-20-T

1. 304 Stainless steel construction
2. 50 PSI steam jacket rating
3. 50 PSI chrome plated safety valve
4. Mounting lugs for tilt handle on both sides
5. Steam control valve built into trunnion
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site
8. Three year parts and labor

Line #86

Steam Kettle - 20 Gallon - Natural Gas

Southbend KTLG-20

1. Self- contained
2. Gas fired
3. Steam jacketed kettle
4. Jacket enclosure contains factory sealed distilled water
5. Stainless steel type 316
6. Kettle is fully insulated
7. Recessed control panel
8. 3 piece split faucet bracket
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site
11. Three year parts and labor

Line #87

Steam Kettle - 20 Gallon - Natural Gas

Blodgett – KLT-20G

1. 304 stainless steel construction
2. Stainless steel control housing
3. 316 stainless steel liner
4. Power switch
5. Pressure gauge
6. Electronic ignition
7. 6" stainless steel adjustable legs
8. One year parts and labor
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site
11. Three year parts and labor

Line #88

Steam Kettle - 40 Gallon - Natural Gas

Southbend KTLG-40

1. Self-contained
2. Gas fired
3. Steam jacketed kettle
4. Jacket enclosure contains factory sealed distilled water
5. Stainless steel type 316
6. Kettle is fully insulated
7. Recessed control panel
8. 3 piece split faucet bracket
9. Deliver, uncrate and set in place

10. Remove all packing materials from job site
11. Three year parts and labor

Line #89

Steam Kettle - 40 Gallon - Natural Gas

Cleveland KGL-40

1. High efficiency power burner heating system
2. Fast heat up and recovery time
3. Insulated heat exchanged
4. Solid state controls
5. Automatic ignition system
6. Type 304 stainless steel with #4 finish on kettle supports
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site
9. Three year parts and labor

Line #90

Steam Kettle - 40 Gallon - Natural Gas

Blodgett KLT-40G

1. 304 Stainless steel construction
2. Stainless steel control housing
3. 316 stainless steel liner
4. Power switch
5. Pressure gauge
6. Pressure relief valve
7. Electronic ignition
8. Deliver, uncrate and set in place
9. Remove all packing materials from job site
10. Three year parts and labor

Line #91

Steam Kettle - 60 Gallon - Natural Gas

Cleveland – KGL-60

1. High efficiency power burner heating system
2. Fast heat up and recovery time
3. Insulated heat exchanged
4. Solid state controls
5. Automatic ignition system
6. Type 304 stainless steel with #4 finish on kettle supports
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site
9. Three year parts and labor

Line #92

Steam Kettle - 60 Gallon - Natural Gas

Blodgett KLT-60G

1. 304 Stainless steel construction
2. Stainless steel control housing
3. Stainless steel control housing
4. Electronic ignition
5. Pressure switch
6. Safety gas shut off valve
7. Cook indicator light
8. Deliver, uncrate and set in place
9. Remove all packing materials from job site
10. Three year parts and labor

Line #93

Steam Kettle - 60 Gallon - Natural Gas

Southbend KTLG-60

10. Self-contained
11. Gas fired
12. Steam jacketed kettle
13. Jacket enclosure contains factory sealed distilled water
14. Stainless steel type 316
15. Kettle is fully insulated
16. Recessed control panel
17. 3 piece split faucet bracket
18. Deliver, uncrate and set in place
19. Remove all packing materials from job site
20. Three year parts and labor

TWO BURNER GAS RANGE

Line #94

Two Burner Natural Gas Range

Southbend P16C-X Cabinet Base

1. Two each 45,000 BTU non-clog burners
2. Removable welded steel top grates rather than cast iron
3. Stainless steel front, rear, and sides
4. Stainless steel burner box with drip pan
5. Five-inch-high stainless steel flue riser
6. Cabinet base with hinged door
7. One-inch rear gas connection with pressure regulator and cap and trim front manifold

8. Automatic shut-off
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site
11. Three year parts and labor

Line #95

Two Burner Natural Gas Range

Garland M12S

1. Two 24,000 BTU
2. Heavy duty cast iron top grates
3. Deep stainless steel front rail
4. Stainless steel front, including storage base door with black epoxy sides
5. 6" adjustable chrome steel legs
6. Automatic shut-off
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site
9. Three year parts and labor

Line #96

Two Burner Gas Range

Vulcan V2B12B

1. 12-Inch-wide heavy duty gas range
2. Stainless steel front, front top ledge, burner box, sides, base, and stub back
3. Six inch adjustable legs
4. Removable cast top grates
5. 33,000 BTU
6. Individual pilots
7. Automatic shut-off
8. Deliver, uncrate and set in place
9. Remove all packing materials from job site
10. Three year parts and labor

BUN RACKS

Line #97

Bun Rack

Metro RD23N

1. Made with extruded aluminum
2. Pass-thru design
3. Universal slides
4. Aircraft riveted construction
5. Two 5" ball bearing swivel casters
6. 14-gauge channel bottom frame

7. Easy to handle
8. Deliver, uncrate and set in place
9. Remove all packing materials from job site
10. Three year parts and labor

Line #98

Bun Rack

Cres Cor 207-UA-13A

1. Fully welded framework
2. Constructed non-corrosive aluminum
3. Chrome plated wire universal angles
4. Heavy duty 5" casters two with brakes
5. Deliver, uncrate and set in place
6. Remove packing materials from job site
7. Three year parts and labor

Line #99

Bun Rack

Winholt Alun-1820/HD

1. High tensile extruded aluminum alloy
2. Lifetime warranty against rust
3. Holds steam table pans and sheet pans
4. Universal pan slide
5. Heavy duty polyurethane casters
6. 800 pound rolling capacity
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site
9. Three years' parts and labor

AUTOMATIC SLICER

Line #100

Automatic Food Slicer

Hobart HS7N

1. NSH certified
2. 13" knife
3. Removable ring guard cover
4. Zero knife exposure
5. Heavy gauge stainless steel knife cover
6. Top mounted sharpener
7. Timing belt for automatic drive
8. Home start position
9. Burnished aluminum base

10. Lift assist cleaning leg
11. Deliver, uncrate and set in place
12. Remove packing materials from job site
13. Three years' parts and labor

Line #101

Automatic Food Slicer

Globe 3850P

1. Stainless steel construction
2. Antimicrobial protection
3. Hardened steel alloy knife
4. Open space base design
5. Power indicator light
6. Three year parts and one-year labor plus 15 years on the knife drive gears

Line #102

Automatic Food Slicer

Univex 8713S

1. High volume slicer
2. Drip tray
3. ½ HP motor
4. Adjustable thickness
5. Anodized aluminum construction
6. 3" legs
7. NSF certified
8. Three year parts and labor
9. Permanently mounted protective edge

FOOD PROCESSORS

Line #103

Food Processor

Robot Coupe R 2 N

1. 1 HP motor
2. Direct drive induction motor
3. Stainless steel motor shelf
4. Pulse button for cut precision
5. 3-quart cutter bowl
6. Three year parts and labor

Line #104

Food Processor

Waring Commercial FP2200

1. ¾ HP high performance motor
2. Smooth touch control pad
3. Dishwasher safe
4. Durable Lexan bowl
5. 2-piece S blade
6. Batch bowl
7. Continuous feed attachment
8. Three year parts and labor

Line #105

Food Processor

Hobart HCC34

1. Four speed settings
2. Continuous feed operation
3. Compact design
4. 3.2-quart stainless steel bowl
5. Clear plastic cover
6. Interlocked cover
7. Aluminum base with integral handles
8. Three year parts and labor

COMMERCIAL BLENDER

Line #106

Commercial Blender - One Gallon

Hamilton Beach HBF600 Series or Equal

1. 3 HP motor
2. Adjustable speed dials
3. One-touch chopping function
4. Jar pad sensor
5. 64-ounce container
6. Break-resistant marked with ounces
7. Three year parts and labor

Line #107

Commercial Blender - One Gallon

Waring MX1100XTX

1. Heavy duty 3.5 HP motor
2. One-piece
3. Dishwasher safe
4. Removable jar pad
5. 64-ounce jar
6. Three year parts and labor

Line 108

Commercial Blender - One Gallon

Vitamix 062827

1. 64-ounce clear container
2. Blade assembly and lid
3. Black base
4. Dishwasher safe
5. 2.3 HP motor
6. Three-year warranty parts and labor

MIXERS

Line #109

Commercial Mixer 30 Quart

Varimixer W30A

1. 2 HP motor
2. Variable speed drive
3. Rubber feet
4. Stainless steel bowl screen
5. 6 feet cord
6. NSF listed
7. Include flat beater, wire hoop and dough hook
8. Three year parts and labor
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site

Line #110

Commercial Mixer 30 Quart

Globe SP30

1. 1 HP motor
2. Gear driven transmission
3. Three fixed speeds
4. Lubricated transmission
5. Include flat beater, wire hoop, and dough hook
6. Cast iron body
7. NSF approved
8. Stainless steel bowl
9. Three year parts and labor
10. Non-slip rubber feet
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site

Line #111

Commercial Mixer 30 Quart

Hobart Legacy HL300

1. 30-quart all-purpose mixer
2. ¾ HP motor
3. 15-minute timer
4. Swing out bowl
5. Open base
6. Stainless steel bowl guard
7. Metallic gray powder coat finish
8. Include flat beater, wire hoop, and dough hook
9. Rubber foot pads
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site
12. Three year parts and labor

Line #112

Commercial Mixer 40 Quart

Hobart Legacy HL400

1. Gear transmission
2. Three fixed speeds plus stir speed
3. Soft start agitation technology
4. 20-minute smart timer
5. Automatic time recall
6. Easy to reach controls
7. Swing out bowl
8. Include flat beater wire hoop, and dough hook
9. Open base
10. Stainless steel bowl guard
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site
13. Three year parts and labor

Line #113

Commercial Mixer 40 Quart

Varimixer W40P

1. 3 HP motor
2. Rubber feet
3. Stainless steel bowl screen
4. Front mounted controls
5. 6 Feet Cord
6. NSF listed
7. Include flat beater, wire hoop, and dough hook

8. Three year parts and labor
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site

Line #114

Commercial Mixer 40 Quart

Univex SRM40+

1. 1 HP motor
2. 4 fixed speeds
3. Two-piece stainless steel safety guard
4. Stainless steel bowl
5. Hardened allow transmission gears
6. NSF approved
7. Include flat beater, wire hoop, and dough hook
8. 15-minute timer
9. Three year parts and labor
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site

Line #115

Commercial Mixer 60 Quart

Hobart Legacy HL600

1. 2.7 HP motor
2. Hardened alloy steel gears
3. Gear transmission
4. Automatic time recall
5. Easy to reach controls
6. Swing out bowl
7. Include flat beater, wire hoop, and dough hook
8. Power bowl lift
9. Open base
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site
12. Three year parts and labor

Line #116

Commercial Mixer 60 Quart

Globe SP60

1. 3 HP motor
2. Three fixed speeds
3. Thermal overload protection
4. NSF approved
5. 6-foot cord and ground plug

6. Stainless steel bowl
7. Non slip rubber feet
8. Bowl truck
9. Include flat beater, wire hoop, and dough hook
10. Three year parts and labor
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site

Line #117

Commercial Mixer 60 Quart

Univex SRM60+

1. 3 HP motor
2. Stainless steel dishwasher safe safety guard
3. Stainless steel bowl
4. NSF approved
5. 15-minute timer
6. Bowl scraper
7. Include flat beater wire hoop and dough hook
8. Power bowl life
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site
11. Three year parts and labor

MOBILE MIXING BOWLS AND STANDS

Line #118

Mobile Mixing Bowl Stand with 80 Quart Mixing Bowl

Vollrath 79818

1. Includes 80-quart stainless steel mixing bowl
2. Heavy gauge tubular stainless steel
3. 4" swivel casters

Line #119

Heavy Duty Mixing Bowl

Vollrath 79800

1. Heavy duty 300 series stainless steel
2. Precise measured capacity to ensure proper portioning
3. Stain and scratch resistant
4. Rounded bottom
5. Nests for easy storage

Line #120

Mobile Mixing Bowl Stand for 80 Quart Bowl

Vollrath 79018

1. 80-quart stainless steel mixing bowl stand
2. All welded
3. Heavy gauge tubular stainless steel construction
4. 4" swivel casters

Line #121

Mobile Mixing Bowl Stand with 30 Quart Mixing Bowl

Vollrath79301

1. Stainless steel mobile mixing bowl
2. 30 quart
3. Welded heavy gauge tubular stainless steel construction
4. 4-inch swivel casters
5. NSF certified

Line #122

Heavy Duty Mixing Bowl 30 Quart

Vollrath 79300

1. Heavy gauge 300 series stainless steel
2. Precise measured capacity to ensure proper portioning
3. Stain and scratch resistant
4. Weight distribution prevents tipping over
5. Concave bottom sits flat on counters
6. Nests for easy storage

Line #123

Mobile Mixing Bowl Stand 30 Quart

Vollrath 79001

1. 30-quart bowl
2. All welded
3. Heavy gauge tubular stainless steel
4. 4" swivel casters

MERCHANDISER

Line #124

Merchandiser

True Model TAC-30 LD Black

1. Durable exterior and permanent non-peel or chip vinyl front and sides with matching back
2. Plexiglass lower front panel
3. Durable and break resistant
4. NSF approved

5. Aluminum liner
6. LED interior lighting
7. Welded heavy duty steel frame rail
8. Frame rail fitted with leg levelers
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site
11. Three year parts and labor

Line #125

Merchandiser

Beverage Air VM7

1. Vuemax series
2. Exterior finish is heavy-duty steel with baked on paint
3. Formed in place polyurethane
4. Glass sides constructed to enhance product visibility
5. Shelves included
6. 6" adjustable legs
7. Uses R134a refrigerant
8. Maintenance free condenser
9. Interior lighting
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site
12. Three year parts and labor

Line #126

Merchandiser

Beverage Air VM12

1. Vuemax series
2. Exterior finish is heavy-duty steel with baked on paint
3. Formed in place polyurethane
4. Glass sides constructed to enhance product visibility
5. Shelves included
6. 6" adjustable legs
7. Uses R134a refrigerant
8. Maintenance free condenser
9. Interior lighting
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site
12. Three year parts and labor

MOBILE KIOSKS

Line #127

Multipurpose Cart

Multiteria Model BC660

1. Welded stainless steel construction
2. Top insulated ice bin
3. Solid serving surface
4. Choice of laminate exterior finishes
5. Vertical ergonomic or horizontal push handles
6. Corner or full perimeter bumpers
7. 18" stainless steel drop leaf
8. Graphics to be decided upon purchase
9. Three year parts and labor
10. Deliver, uncrate and set in place
11. Remove all packing materials from job site

Line #128

Multipurpose Cart

Hubert 76306

1. Holds 3 full size pans
2. Use dry or with ice in stainless steel ice bin
3. Open back for storage
4. Side handle for easy mobility
5. Graphics to be decided upon purchase
6. Three year parts and labor
7. 4 polyurethane casters with 2 brakes
8. Overall dimensions 56" L x 30" W x55 ¾"H
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site

Line #129

Multipurpose Cart

LowTemp MPC-74 with Graphics

1. Two separate insulated wells
2. Single sided service
3. Single slanted shelf
4. Stainless steel push handle
5. 5" casters with brakes on all wheels
6. Graphics to be decided upon purchase
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site
9. Three year parts and labor

Line #130

Multipurpose Cart

Duke EC3PCC2FCD with Graphics

1. Three pan insulated
2. Single slanted shelf
3. Stainless steel body
4. Stainless top
5. Graphics to be decided upon purchase
6. Single side
7. 5" casters
8. Handle on one end
9. Deliver, uncrate and set in place
10. Remove all packing materials form job site
11. Three year parts and labor

SERVING COUNTERS AND CASHIER STANDS

Line #131

Hot Side - Five Hot Wells

Colorpoint by LowTemp

1. One (1) each Colorpoint by Low Temp Industries serving counter consisting of EF5-CPA section with five (5) each 12 X 20 hot food wells.
2. Each well shall have a 500-watt blanket-style heating element.
3. Heating source shall be removable for replacement or service.
4. Each well shall be controlled by solid state digital controls for use as a wet or dry application.
5. Countertop shall be fourteen (14) gauge stainless steel with five (5) each die stamped openings for five (5) each bottom mount hot wells.
6. Counter body shall be seamless molded fiberglass.
7. Color to be selected by school.
8. Provide an open storage base and graphic package.
9. Protector guard shall be modified self-service style.
10. Top shelf shall be stainless steel.
11. Front shall have banded tempered glass (**no plexi-glass allowed**).
12. Provide full length glass over wells.
13. Provide LED light fixture underneath stainless steel top shelf full length with on/off switch located in control panel.
14. Provide the following options:
 - a. line up locks
 - b. 10" stainless steel tray slide
 - c. 5" stainless steel rear place shelf

- d. hot food drains in each hot well manifolded to a single ball valve drain
 - e. 12" end shelf with 1" turn up
 - f. 5" locking casters all with brakes
15. Deliver, uncrate and set in place
 16. Remove all packing materials from job site

Line #132

Cold Side - Five Cold Wells

Colorpoint byLowTemp

1. Colorpoint 74-CFMA refrigerated cold section.
2. Cold pan shall have two (2) each air circulation fans mounted in cold pan for maximum cold air circulation.
3. Cold pan design shall allow for the food pan to sit flush with countertop for easy self-service and compliance with NSF standards.
4. Cold pan shall accommodate five (5) each 12 X 20 pans mounted flush with countertop.
5. Mechanical refrigeration for cold pan shall be mounted in the counter base on slide out rails for easy service.
6. Stainless steel louvered panels shall be mounted on each side of the counter body to allow for air flow to refrigeration in base.
7. Countertop shall be fourteen (14) gauge stainless steel with turn down opening for bottom mount cold pan.
8. Provide a full length ¾" recess for 18 X 26 sheet pans.
9. Counter body shall be seamless molded fiberglass.
10. Color will be selected by school.
11. Provide a stainless steel open storage base in the counter body and graphic package.
12. Protector guard shall be self-service style with stainless steel top.
13. Provide banded tempered glass adjustable for self-service (**plexi-glass not allowed**).
14. Provide LED light fixture underneath stainless steel top with on/off switch.
15. Provide the following options:
 - a. Line up locks
 - b. 10" stainless steel tray slide
 - c. 5" stainless steel rear plate shelf
 - d. 5" casters all with brakes
 - e. ¾" recess around cold pan full length for 18 X 26 sheet pans
16. Deliver uncrate and set in place
17. Remove all packing materials from job site

Line #133

Top Unit

Colorpoint 28-ST Solid Top Unit

1. Colorpoint 28-CT condiment counter section
2. Fourteen (14) gauge stainless steel top
3. Fiberglass body
4. Color to be selected by school
5. 10" solid stainless steel tray slide and line up locks
6. Deliver, uncrate and set in place
7. Remove all packing materials and set in place

Line #134

Cashier Stand

Colorpoint 36-CSS Cashier Stand

1. Cashier stand section
2. Counter body shall be seamless molded fiberglass.
3. Color selected by school.
4. Countertop shall be fourteen (14) gauge stainless steel with a 3" knock- out on top for cord sets.
5. Provide the following options:
 - a. Line up locks
 - b. 10" stainless steel tray slide
 - c. Electrical duplex receptacle in base liner
 - d. Locking cash drawer with money tray
 - e. Stainless steel cashier shelf in lieu of food rest
 - f. 5" casters all with brakes
6. Deliver, uncrate and set in place
7. Remove all packing materials and set in place

Line #135

GRAPHICS PACKAGE (1 Lot)

Interior graphics package as required

1. To be constructed of 6mm PVC material with laminate graphic print as required
2. Signs shall be the approximate shapes and sizes as listed below (basis of design shall be similar to Burch Elementary School):
 - a. One (1) graphic print 142" L X 72"H
 - b. One (1) graphic print 130" L X 80"H
 - c. One (1) graphic print 112" L X 15" H
 - d. Five (5) graphic prints 15" X 15" H
 - e. Five (5) graphic prints 23" L X 18" H
 - f. Two (2) graphic prints 12" L X 12" H
3. Graphic design booklet shall be created and provided for approval prior to any fabrication taking place
4. Contractor shall gather information from the owner to prepare graphic design
5. Where required, signs may be layered of same materials
6. Sign themes will consist of food, school mascot or shaped-type designs
7. Pricing should include installation of signs at the school location
8. Installer will provide all required materials needed for installation
9. Deliver, uncrate and set in place
10. Remove all packing materials from job site

WASHER AND DRYERS

Line #136

Top Loading Washer

Amana, Whirlpool or Equal

1. Basic electric top loading washing machine
2. Must be made of stable construction
3. Door should be electrically interlocked for safety
4. Porcelain tub
5. New hot and cold 6-foot industrial braided fill hose that is burst proof
6. Include power cord and drain hose
7. Three year parts and labor
8. Deliver, uncrate and set in place
9. Remove all packing materials from job site

Line #137

Dryer - Natural Gas

Amana, Whirlpool or Equal

1. Basic front loading natural gas dryer
2. Side mounted door
3. Include dryer duct and power cord
4. Should be at least 6.5 cubic feet
5. Deliver, uncrate and set in place
6. Remove all packing materials from job site
7. Three year parts and warranty

Line #138

Dryer – Electric

Amana, Whirlpool or Equal

1. Basic front loading electric dryer
2. Side mounted door
3. Include dryer duct and power cord
4. Should be at least 6.5 cubic feet
5. Three year parts and warranty
6. Deliver, uncrate and set in place
7. Remove all packing materials from job site

REFRIGERATOR

Line #139

Single Door Upright Refrigerator

20 Cubic Feet

GE, Whirlpool, Frigidaire or Equal

1. Three year parts and warranty
2. Deliver, uncrate and set in place
3. Remove all packing materials from job site

MICROWAVE

Line #140

Countertop Microwave Oven

1. 1.6 Cubic Feet

Magic Chef, Westinghouse, GE, or Equal

FLOOR DRYER BLOWER

Line #141

Three Speed Floor Dryer Blower

Global Industries 3/4HP 3 Speed Floor Dryer Blower or Equal

1. Injection molded housing and fan assembly
2. ¾ HP motor
3. 3 height adjustment positions
4. Built-in handle

FANS

Line #142

Industrial 18 Inch Orbital Floor Fan

Global Industries or Equal

1. Lubricated 3-speed bearing motor
2. Built in carry handle and cord wrap
3. Meets OSHA standards
4. 1 year limited warranty

Line #143

Industrial 30 Inch Oscillating Pedestal Fan

Global Industries or Equal

1. Heavy duty pedestal base
2. 2 speed motor
3. Metal fan blades
4. Push bottom oscillating feature
5. 4 year limited warranty

AIR CURTAIN FOR PEST CONTROL

Line #144

Air Curtain for flying pest control

Berner SHD07 or Equal

1. Single speed
2. Aluminum exterior cover
3. ¾ HP motor
4. Wall and top mounting
5. Five-year warranty

SHELVING

Line #145

Coated Wire Shelf with Casters (Green)

Metro 5A557K23 or Equal

1. Epoxy coated
2. Antimicrobial protection
3. NSF
4. 5 wire shelves
5. 4 posts with casters

Line #146

Coated Wire Shelf with Casters (Green)

Hubert 31586 or Equal

1. Green epoxy coated zinc plated wire shelving
2. 60" long, 24" width, 78" high
3. 4 swivel casters with 2 brakes
4. 10-year warranty
5. NSF certification
6. For moist and humid environments

Line #147

Coated Wire Shelf with Casters (Green)

Regency 460EG2460 or Equal

1. Green epoxy coated zinc plated wire shelving
2. Moist and humid environments
3. NSF certified
4. 4 casters, two with brakes

Line #148

Chrome Wire Shelves with Casters

Hubert 85318 or Equal

1. Four shelf chrome-plated mobile wire shelving
2. 60" L x 24" W x 78"H
3. Holds up to 1000 pounds
4. Includes casters
5. Shelves can be adjusted in 1" increments
6. 1" diameter posts
7. NSF listed

Line #149

Chrome Wire Shelves with Casters

Hubert 75851 or Equal

1. Four shelf chrome-plated mobile wire shelving
2. 48" L x 24" W x 78"H
3. Holds up to 1000 pounds
4. Includes casters
5. NSF listed
6. Shelves can be adjusted in 1" increments

Line #150

Chrome Wire Shelves with Casters

Uline H-4258 or Equal

1. 60" L x 24" W x 78"H
2. Heavy-duty maneuverable cart
3. Four shelves
4. Shelves adjust in 1" increments
5. 5" locking swivel casters included
6. NSF certified
7. 1000-pound capacity

Line #151

Chrome Wire Shelves with Casters

Uline H4257 or Equal

1. 48" L x 24" W x 78"H
2. 1000-pound load capacity
3. 4 Shelves
4. Shelves adjust in 1" increments
5. 5" locking casters included
6. NSF certified

Line #152

Chrome Wire Shelves with Casters

Eagle CC2448C-SB or Equal

1. 48" x 24"

2. Mobile four shelf cart
3. Open-wire construction
4. Shelves adjustable in one inch increments
5. Numerically calibrated grooved posts
6. 68" overall height
7. Four 5" casters included

Line #153

Chrome Wire Shelves with Casters

Eagle CC2460C-SB or Equal

1. 60" x 24"
2. Mobile four shelf cart
3. Open-wire construction
4. One inch increments
5. Numerically calibrated grooved posts
6. 68" overall height
7. Four 5" casters included

INSULATED FOOD SERVERS

Line #154

Front Loading Insulated Food Server with Casters

Cambro UPC600

1. Store hot and cold foods in same compartment
2. No external power or ice required
3. One-piece seamless double-wall polyethylene construction
4. Holds 1 each 8" deep, 2 each 6" deep
5. Holds 3 each 4" deep, 4 each 2 1/2 "deep
6. Airtight gaskets
7. Durable nylon door latches
8. Vent cap on each compartment to allow steam to be released
9. Molded-in vertical handles
10. Heavy duty casters, 4 each 5", 2 fixed, 2 swivel, 1 with brake
11. Available in 11 colors
12. No assembly required
13. Color choice will be made upon purchase

Line #155

Front Loading Insulated Food Server with Casters

Cambro UPC800

1. Transports hot or cold food
2. No external power or ice required
3. Holds 2 each 8" deep, 3 each 6" deep

4. Holds 4 each 4" deep, or 6 each 2 1/2" deep
5. One-piece seamless, double wall, polyethylene construction
6. Thick polyurethane foam insulated compartments and air tight gaskets
7. Durable nylon door latches
8. Doors open to the side
9. Vent cap on each compartment allows steam to be released
10. Mid-height molded-in vertical handles
11. Four each 6" heavy duty casters, 2 fixed, 2 swivel, 1 with brake
12. No assembly required
13. Available in 11 colors
14. Color choice will be made upon purchase

Line #156

Front Loading Insulated Food Server with Casters

Cambro UPC1200

1. Stores hot and cold foods in same compartment
2. No external power or ice required
3. One-piece seamless double-wall polyethylene construction
4. Holds 2 each 8" deep, 4 each 6" deep
5. Holds 6 each 4" deep, 8 each 2 1/2 "deep
6. Airtight gaskets
7. Durable nylon door latches
8. Vent cap on each compartment to allow steam to be released
9. Molded-in vertical handles
10. Heavy duty casters, 4 each 6", 2 fixed, 2 swivel, 1 with brake
11. Available in 11 colors
12. No assembly required
13. Color will be decided upon at purchase

Line #157

Front Loading Insulated Food Server with Casters

Cambro UPC1600

1. Transports hot or cold food
2. No external power or ice required
3. Holds 4 each deep, 6 each deep
4. Holds 8 deep, or 12 each deep
5. One-piece seamless, double wall, polyethylene construction
6. Thick polyurethane foam insulated compartments and airtight gaskets
7. Durable nylon door latches
8. Doors open to the side
9. Vent cap on each compartment allows steam to be released
10. Mid-height molded-in vertical handles
11. Four each 6" heavy duty casters, 2 fixed, 2 swivel, 1 with brake

12. No assembly required
13. Available in 11 colors
14. Color choice will be made upon purchase

Line #158

Single Compartment Front Loading Insulated Food Server with Casters
For Trays and Sheet Pans

Cambro1826LTC

1. Holds 13 each 18" x 26" pans
2. One-piece seamless, double-wall, polyethylene construction
3. Polyurethane foam insulated compartments
4. Recessed pop-up vents to allow steam to be released
5. Molded-in horizontal handle on the back of the cart
6. Four 6" casters, 2 fixed, 2 swivel, 1 w/brake
7. No assembly required
8. Available in 9 colors
9. Color to be chosen at purchase

Line #159

Single Compartment Front Loading Insulated Food Server with Casters
For Trays and Sheet Pans

Cambro 1826LTC3

1. Holds 7 each 18" x 26" pans
2. One-piece seamless, double-wall, polyethylene construction
3. Polyurethane foam insulated compartments
4. Recessed pop-up vents to allow steam to be released
5. Molded-in horizontal handle on the back of the cart
6. Four 6" casters, 2 fixed, 2 swivel, 1 w/brake
7. No assembly required
8. Available in 9 colors
9. Color to be chosen at purchase

Line #160

Dollie for Insulated Carriers

19 5/8" x 28 5/8" x 10 1/2"

Cambro CD100

1. Smoothly transports food carriers
2. Load capacity is 300 pounds
3. One-piece seamless, double wall polyethylene construction
4. Rounded corners
5. Foamed-in-place polyurethane core
6. Four each 5" casters, 2 fixed, 2 swivel, 1 w/brake
7. No assembly required.

8. Available in 7 colors
9. Color decision will be made upon purchase

Line #161

Dollie for Insulated Carriers

16 7/16" x 24 1/2" x 10 3/8 "

Cambro CD160

1. Smoothly transports food carriers
2. Load capacity is 300 pounds
3. One-piece seamless, double wall polyethylene construction
4. Rounded corners
5. Foamed-in-place polyurethane core
6. Four each 5" casters, 2 fixed, 2 swivel, 1 w/brake
7. No assembly required.
8. Available in 7 colors
9. Color decision will be made upon purchase

Line #162

Dollie for Insulated Carriers

25 1/2" x 19 1/4" x 10 1/2"

Cambro CD300

1. Smoothly transports food carriers
2. Load capacity is 300 pounds
3. One-piece seamless, double wall polyethylene construction
4. Rounded corners
5. Foamed-in-place polyurethane core
6. Four each 5" casters, 2 fixed, 2 swivel, 1 w/brake
7. No assembly required.
8. Available in 7 colors
9. Color decision will be made upon purchase

Line #163

Dollie for Insulated Carriers

21 1/16" x 28 1/4" x 9

Cambro CD400

1. Smoothly transports food carriers
2. Load capacity is 300 pounds
3. One-piece seamless, double wall polyethylene construction
4. Rounded corners
5. Foamed-in-place polyurethane core
6. Four each 5" casters, 2 fixed, 2 swivel, 1 w/brake
7. No assembly required.
8. Available in 7 colors

9. Color decision will be made upon purchase

Line #164

Dollies for Insulated Carriers

16 1/4" x 21 3/4" x 8 5/16"

Cambro 1420

1. Smoothly transports food carriers
2. Load capacity is 300 pounds
3. One-piece seamless, double wall polyethylene construction
4. Rounded corners
5. Foamed-in-place polyurethane core
6. Four each 3" casters, swivel casters
7. No assembly required.
8. Available in 7 colors
9. Color decision will be made upon purchase

Line #165

Dollies for Insulated Carriers

22 1/2" x 22 1/2" x 8 1/4"

Cambro 2020

1. One-piece seamless double-wall, polyethylene
2. Won't rust or corrode
3. Foamed-in-Place polyurethane core
4. Provides controlled handling and maneuvering
5. Simple to clean
6. No assembly required
7. Available in 7 colors
8. Color decision will be made upon purchase

Line #166

Dollies for Insulated Carriers

21 7/8 x 30 1/4" x 8 1/4"

Cambro CD2028

1. Load capacity is 350 pounds
2. One-piece seamless, double wall polyethylene construction
3. Rounded corners
4. Foamed-in-place polyurethane core
5. Four 3" swivel casters, no brake
6. No assembly required
7. Available in 7 colors
8. Color decision will be made upon purchase

Line #167

Front Loading Insulated Food Server

Carlisle PC300N

1. Keeps food hot or cold for up to 6 hours
2. Holds up to 5 full-size pans
3. Holds food pans in a variety of arrangements
4. Reinforced commercial-grade polyurethane insulation
5. Handles for secure two-person carrying
6. Constructed with high-strength polyethylene
7. NSF listed
8. Color decision will be made upon purchase

Line #168

Front Loading Insulated Food Server

Carlisle PC600N

1. Plastic coated corner bumpers
2. 4 non-marking casters, 2 swivels
3. Handle height 3"
4. NSF listed
5. Insulated to maintain correct serving temperature
6. Color decision will be made upon purchase
7. Deliver, uncrate and set in place
8. Remove all packing materials from job site

Line #169

Front Loading Insulated Food Server

Carlisle TC1826N

1. Quality construction
2. NSF listed
3. Comes in 2 colors
4. Color to be decided upon purchase
5. Load capacity is seven 18 x 26 trays

Line #170

Dolly for Front Loading Insulated Food Server

Carlisle DL30023

1. Four heavy-duty quiet non-marking ball bearing swivel casters
2. Holds up to 2 stacked PC300N
3. Made of sturdy, lightweight no-rust aluminum
4. Plastic coated corner bumpers

Line #171

Conveyor Dish Machine

Hobart CLP66eN-BAS

1. 202 racks per hour
2. Rapid return conveyor drive mechanism
3. Insulated hinged double doors with door interlock switches
4. 19.5-inch chamber height opening
5. Energy saver mode
6. Low temperature alert
7. NSF rated pot and pan dwell mode
8. Stainless steel debossed anti-clogging wash arms
9. Stainless panels enclose perimeter and bottom
10. Vent fan booster heater control
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site
13. Three year parts and labor

Line #172

Conveyor Dish Machine

Hobart CLP86eN-BAS

1. 342 racks per hour
2. Insulated double doors with door interlock switches
3. 19.5-inch chamber height opening
4. Energy saver mode
5. Low temperature alert
6. Low temperature alert
7. NSF rated pot and pan dwell mode
8. Stainless steel debossed anti-clogging wash arms
9. Stainless panels enclose perimeter and bottom
10. Vent fan booster heater control
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site
13. Three year parts and labor

Line #173

Conveyor Dish Machine

Champion Pro Series 66 Pro Steam

1. 209 racks per hour
2. Automatic tank fill
3. Programmable machine dwell
4. Automatic rack alignment
5. Leak proof ball valve drains
6. Single piece hood design
7. 20" standard vertical clearance
8. Full 180-degree opening

9. Leak proof insulated hinged access doors
10. Stainless steel heavy gauge construction
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site
13. Three year parts and labor

Line #174

Conveyor Dish Machine

Champion 84 Series

1. Dual pawl cradle drive system
2. One piece cast stainless steel upper and lower spray arm
3. Internal removable scrap basket
4. Wide leak proof swing out insulated hinged doors
5. Anti-jam conveyor drive system
6. Automatic tank fill
7. Door safety switch
8. Ball valve drain closure
9. Electric tank heat
10. Stainless steel pump and impeller
11. Deliver, uncrate and set in place
12. Remove all packing materials from job site
13. Three year parts and labor

Line #175

Pot and Pan Dish Machine

Hobart PW20/PW20eR

1. Timed wash cycles
2. Hot water sanitation machines
3. Steam elimination and energy recovery
4. Sense-A-Temp booster heater capable of 70-degree rinse
5. Front loading
6. Split door configuration
7. Chamber accepts 20 full-size sheet pans or 140 quart mixing bowl
8. 16-gauge stainless steel deep drawn tank
9. Two revolving upper and lower anti-clogging wash arms and rinse arms
10. Automatic pumped drain
11. Pumped rinse
12. Automatic fill
13. De-lime pump standard
14. Electric tank heat
15. Spray hose
16. Three year parts and labor
17. Deliver, uncrate and set in place

18. Remove all packing materials from job site

ATTACHMENT C
VENDOR BID FORM

Notice to Bidders:

It is essential that the submitted Bid complies with all the requirements contained in this IFB. The undersigned Bidder agrees, if this bid is accepted, to enter into an agreement with the School Nutrition Program on the form included in the Contract Documents to perform and furnish all products as specified or indicated in the Contract documents.

This Bid is submitted to: Fayette County School Nutrition Program
Board of Education
School Nutrition Program

This Bid is submitted on this date: _____

This Bid is valid for sixty (60) days from the date of the public opening of the bids.

Communications and questions regarding this bid are to be directed to:

Receipt of Addenda:

In submitting this Bid, Bidder represents that they have received and examined the following Addenda:

Addendum 1 _____ Date _____

Addendum 2 _____ Date _____

Checklist for Bidder:

The following documents are attached to and made part of the Bid (check all that applies):

- Lobbying Certificate Specifications Debarment Status Form Anti-Collusion Affidavit
- Vendor Bid Form Contract Signature Page Bid Exception Form

Bid Pricing

Unless items are specifically excluded in the Bid, the School Nutrition Program shall deem the Bid to be complete and shall not be charged any costs above and beyond the Bid amount as set forth by the Bidder herein.

Total Bid Price: \$ _____

Authorized Signature of Bidder: (This bid form must be signed by an individual with actual authority to bind the company.)

Company Type (check one):

Sole Proprietorship Partnership Corporation Joint Venture

Bidder attests that:

He/she has thoroughly reviewed this IFB and that this Bid response is submitted in accordance with the IFB requirements.

Company Name: _____

Federal ID#1: _____

Street Address: _____

Signature**: _____

Signatory's Name: _____

Signatory's Title: _____

Witness's Signature**: _____

Witness's Name: _____

Witness's Title: _____

**For Corporations: The bid must be signed by the President or Vice President and the signature must be attested by the Corporate Secretary or Treasurer.

If any employee other than the President or Vice President signs on behalf of the corporation, or if the President's or Vice President's signature is not attested to by the Corporate Secretary or Treasurer, a copy of the corporate resolution authorizing said signature(s) must be attached to this bid. Failure to attach a copy of the appropriate authorization, if required, may result in rejection of the bid.

**ATTACHMENT D
LOBBYING FORM & DISCLOSURE
Disclosure of Lobbying Activities**

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352
(See reverse for public burden disclosure)

<p>1. Type of Federal Action: 2. Contract</p> <p>_____ b. grant _____ c. cooperative agreement _____ d. loan _____ e. loan guarantee _____ f. loan insurance</p> <p>3. Status of Federal Action: 4. bid/offer/application</p>	<p>_____ b. initial award _____ c. post-award</p> <p>5. Report Type: 6. initial filing</p> <p>_____ b. material change</p> <p>For material change only: Year _____ quarter _____ Date of last report _____</p>
<p>7. Name and Address of Reporting Entity: _____ Prime _____ Sub awardee Tier _____, if Known:</p> <p>Congressional District, if known:</p>	<p>8. If Reporting Entity in No. 4 is Sub awardee, Enter Name and Address of Prime:</p> <p>Congressional District, if known:</p>
<p>9. Federal Department/Agency:</p>	<p>10. Federal Program Name/Description:</p> <p>CFDA Number, if applicable: _____</p>
<p>11. Federal Action Number, if known:</p>	<p>12. Award Amount, if known: \$ _____</p>
<p>13. a. Name and Address of Lobbying Registrant <i>(if individual, last name, first name, MI):</i></p>	<p>14. Individuals Performing Services <i>(including address if different from No. 10a)</i> <i>(last name, first name, MI):</i></p>
<p>15. Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.</p>	<p>Signature: _____ Print Name: _____ Title: _____ Telephone No.: _____ Date: _____</p>
<p>Federal Use Only</p>	<p>Authorized for Local Reproduction Standard Form – LLL (Rev. 7-97)</p>

INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether sub awardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, State, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the sub awardee, e.g., the first sub awardee of the prime is the 1st tier. Subawards include but are not limited to sub-contracts, subgrants and Contract awards under grants.
5. If the organization filing the report in item 4 checks "Sub awardee," then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, the Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitations for Bid (IFB) number; grant announcement number; the Contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Included prefixes, e.g., "RFP-DE-90-001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
- 10.(a) Enter the full name, address, city, State and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered Federal action.

(b) Enter the full names of the individual(s) performing services and include full address if different from 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

According to the Paperwork Reduction Act, as amended, no persons are required to respond to a collection of information unless it displays a valid OMB control Number. The valid OMB control number for this information collection is OMB No. 0348-0046. Public reporting burden for this collection of information is estimated to average 10 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, DC 2050

ATTACHMENT E

DEBARMENT AND SUSPENSION

This form is available electronically.

OMB Control No. 0505-0027
Expiration Date: 04/30/2022



**Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion AD-1048
Lower Tier Covered Transactions**

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 C.F.R. §§ 180.300, 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995 an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal, civil, fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

- A. The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency;
- B. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME	PR/AWARD NUMBER OR PROJECT NAME
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S)	
SIGNATURE(S)	DATE

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the responsible agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at How to File a Program Discrimination Complaint (<https://www.ascr.usda.gov/filing-program-discrimination-complaint-usda-customer>) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442.

Instructions for Certification

- (1) By signing and submitting this form, the prospective lower tier participant is providing the certification set out on page 1 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 or debarment.
- (3) The prospective lower tier participant shall provide immediate written notice to the person(s) to which this proposal 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," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Order 12549, at 2 C.F.R. Parts 180 and 417. You may contact the department or agency to which this proposal is being 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 System for Award Management (SAM) database.
- (8) Nothing contained in the foregoing shall be construed to require establishment of a system of records 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.

**ATTACHMENT F
LIST OF DELIVERY SITES
IFB # (2021-06)**

Fayette County School Nutrition Program

Delivery Sites

Bennett's Mill Middle School 210 Lester Road Fayetteville, GA 30214 Manager: David Hudson Phone: 770-716-3982	Inman Elementary 677 Inman Road Fayetteville, GA 30214 Manager: Brenda Strickland Phone: 770-460-3565	Sandy Creek High School 360 Jenkins Road Tyrone, GA 30290 Manager: Maureen Harbin Phone: 770-969-2840
Braelinn Elementary School 975 Robinson Road Peachtree City, GA 30269 Manager: Emily Morris Phone: 770-631-5410	J. C. Booth Middle School 250 Peachtree Parkway, South Peachtree City, GA Manager: Annette MacEachern Phone: 770-631-3240	Starrs Mill/Rising Starr 193 Panther Path Fayetteville, GA 30215 Manager: Maureen Hankey Phone: 770-486-2717
Cleveland Elementary School 190 Lester Road Fayetteville, GA 30215 Manager: Lisa Jenkins Phone: 770-716-3905	Kedron Elementary School 200 Kedron Drive Peachtree City, GA 30269 Manager: Jerome Perrien Phone: 770-486-2700	Robert J. Burch 330 Jenkins Road Tyrone, GA 30290 Manager: Chris Westmoreland Phone: 770-969-2820
Crabapple Lane Elementary 450 Crabapple Lane Peachtree City, GA 30269 Manager: Wendy Jordan Phone: 770-487-5425	McIntosh High School 201 Walt Banks Road Peachtree City, GA 30269 Manager: Jeri Drake Phone: 770-631-3232	Sara Harp Minter Elementary 1650 Highway 85 South Fayetteville, GA 30215 Manager: Tina Bowlden Phone: 770-716-3910
Fayette County High School 1 Tiger Trail Fayetteville, GA 30214 Manager: Vickie Lindstrom Phone: 770-460-3540	North Fayette Elementary 609 Kenwood Road Fayetteville, GA 30214 Manager: Robin Phillips Phone: 770-460-3570	Spring Hill Elementary 100 Bradford Square Fayetteville, GA 30214 Manager: Michele Cleghorn Phone: 770-460-3432
Flat Rock Middle School 325 Jenkins Road Tyrone, GA 30290 Manager: Renee Davis Phone: 770-969-2830	Oak Grove Elementary School 101 Crosstown Road Peachtree City, GA 30269 Manager: Lori Duncan Phone: 770-631-3260	Whitewater High School 100 Wildcat Way Fayetteville, GA 30215 Manager: Melissa Betsill Phone: 770-460-3935
Fayetteville Elementary 490 Hood Avenue Fayetteville, GA 30214 Manager: David Hudson Phone: 770-460-3560	Peachtree City Elementary 201 Wisdom Road Peachtree City, GA 30269 Manager: Jerome Perrien Phone: 770-631-3250	Whitewater Middle School 1533 Wildcat Way Fayetteville, GA 30215 Manager: Emily Morris Phone: 770-460-3450
Huddleston Elementary 200 McIntosh Trail Peachtree City, GA 30269 Manager: Annette McEachern Phone: 770-631-3255	Peoples Elementary 153 Panther Path Fayetteville, GA 30215 Manager: Marquita Jones Phone: 770-486-2734	<u>**Note – Three to five additional schools plan to open in the near future.</u>

**ATTACHMENT G
BID EXCEPTION FORM**

Vendor Name:	Invitation for Bid (IFB) for: School System: Type:	Date of Submittal:
Number and Title of each section of IFB that Bidder takes exception	<u>Number and Title:</u> <u>Section:</u>	<u>Number and Title:</u> <u>Section:</u>
Specific Sentence within each section	<u>Sentence:</u>	<u>Sentence:</u>
Alternate Provisions proposed by Bidder	<u>Alternate:</u>	<u>Alternate:</u>
Vendor's Authorization Signature:		
Vendor's Authorization printed name:		
Title:		

ATTACHMENT H
ANTI-COLLUSION AFFIDAVIT

STATE OF:

Fayette County School Nutrition Program OF:

, of lawful age, being first sworn on oath say, that he/she is the agent authorized by the bidder to submit the attached bid. Affiant further states that the bidder has not been a party to any collusion among bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official or employees to quantity, quality, or price in the prospective Contract, or any other terms of said prospective official concerning exchange of money or other thing of value for special consideration in the letting of Contract; that the bidder/vendor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contact pursuant to this bid.

Signed

Subscribed and sworn before me this day of , 20__.

Notary Public (or Clerk or Judge)

My commission expires:

ATTACHMENT I

VENDOR AFFIDAVIT

By executing this affidavit, the undersigned vendor verifies its compliance with O.C.G.A. § 13-10-91(b)(1), stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services on behalf of Fayette County School Nutrition Program Board of Education has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. § 13-10-91. Furthermore, the undersigned vendor will continue to use the federal work authorization program throughout the Contract period and the undersigned vendor will Contract for the physical performance of services in satisfaction of such Contract only with sub vendors who present an affidavit to the vendor with the information required by O.C.G.A. § 13-10-91(b). Vendor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

E-verify Number (4 to 6-digit number) _____

Date of Authorization _____

Name of Vendor _____

_____ Fayette County School Nutrition Program Board of Education

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on _____, ____, 20__ in _____ (city), _____ (state).

_____ Signature of Authorized Officer or Agent

_____ Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME

ON THIS THE _____ DAY OF _____, 20__.

NOTARY PUBLIC

My Commission Expires: _____

ATTACHMENT J

Vendor Reference Form

As a part of the IFB process, the FCSNP requires suppliers to submit business references within this solicitation. The purpose of these references is to document the experience relevant to the scope of work and aid in the award process.

Company Name:			IFB Solicitation #:	
Business or School System Name	Address	Contact Name and Phone Number	E-mail address	Dates of Service To/From:

ATTACHMENT K

DISTRICT

Fayette County Public Schools 2021-2022 School Calendar

	MON					TUES					WED					THURS					FRI					SAT									
Jul																																			
						Semester Break					Workday					Student Holiday																			
	July 6th Observed										Report Card					day 92					day 93														
											day 96					day 96					day 97					day 98									
											MLK Day Holiday					End 6th Mtg					day 100					day 101					day 102				
						No a Teacher Substitution																													
Aug						PL or Pre-planning																													
	School Starts					day 1					day 2					day 3					day 4					day 5									
Sept						4 1/2 week																													
						Labor Day Holiday					District PL					Progress Report																			
						Student Holiday					day 26					day 27					day 28					day 29									
Oct						8 week																													
						Columbus Day					Workday					Report Card					Student Holiday														
Nov						School PL																													
						No observations																													
						4 1/2 week																													
						Progress Report																													
						Thanksgiving																													
Dec						End 6th Mtg																													

Pre Planning or PL: July 26-30/5
 District PL: September 7/1
 Workday: October 12/1
 School PL: November 2 = 1

Workday: January 5/1
 District PL: March 15/1
 Post Planning: June 21-July 1/3

Board Approved 09/15/20