

Hamblen County Department of Education

"A Commitment to Excellence"

The School Nutrition Program with the Hamblen County Department of Education (HCDOE) is seeking bids for large equipment items for multiple schools.

Bids should be submitted in a sealed envelope with West High Replacement Serving Lines written clearly on the outside. Bids should be returned to Jennifer Buchanan, Supervisor of School Nutrition at 210 E. Morris Blvd., Morristown, TN 37813 on or before 2:00 pm on March 23, 2020 at which time they will be opened in the School Nutrition office of the Hamblen County Department of Education at the above-mentioned address. All bids MUST arrive before the deadline in order to be considered. In the event our office is closed on the bid opening date, all bids will be opened at 2:00 pm on the next business day the office is open. Faxed or emailed bids will not be accepted. The School Nutrition Program of the Hamblen County Department of Education reserves the right to reject any and/or all bids.

General Information

Conflict of Interest

The following conduct will be expected of all persons who are engaged in the awarding and administration of contracts issued by the Hamblen County Department of Education:

1. No employee, officer, or agent of the Hamblen County Department of Education shall participate in the selection or award or administration of a contract if a conflict of interest, real or apparent, would be involved.
2. Conflicts of interest may arise when one of the following has a financial or other interest in the vendor selected for the award:
 - a. the employee, officer, or agent
 - b. any member of the immediate family
 - c. his or her partner
 - d. an organization which employs or is about to employ one of the above
3. The Hamblen County Department of Education employees, officers, or agents shall neither solicit nor accept gratuities, favors, or anything above nominal monetary value from contractors, potential contractors, or parties to sub-agreements.
4. Violations of this conflict of interest statement will be addressed by the immediate supervisor of the employee(s) involved. Penalties may include

reprimand by the Superintendent of Schools, dismissal by the Superintendent of Schools, and any legal action necessary.

Non-Discrimination

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, audiotope, 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: http://www.ascr.usda.gov/complaint_filing_cust.html, 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.

Contract Period

The contract period begins on the date the bid is awarded by the Board of Education. Bid pricing shall remain in effect through June 30, 2020 with options to renew up to five years.

Bid Award

Consideration will be given to all bids that are properly submitted within the guidelines of the specifications. Upon award, bid documents and tabulations will be available for

review. Errors discovered after public opening cannot be corrected, and the bidder will be bound to honor the bid as submitted.

The bid will be awarded in writing to the vendor whose bid is the most competitive in terms of pricing, quality of products and services, and suitability to the needs of the Hamblen County Department of Education.

It is the intent of the Hamblen County Department of Education to involve and utilize the best products and services at the best prices and to provide small and minority firms, women's business enterprises, and labor surplus area firms with increased opportunity to do business with the school district.

If a prospective vendor does not agree with the bid award, disputes must be submitted in writing to Mr. Hugh Clement, Assistant Superintendent. The dispute must be submitted no later than 10 days after the bid is awarded by the Board of Education. A written decision letter stating the outcome of the dispute investigation will be prepared by Mr. Clement and submitted to the protestor. This decision letter will be mailed to the protestor and will advise the protestor that he/she has a right to an additional review. No purchase from the bid will be made until a final decision is rendered regarding the review.

Proof of Financial and Business Capability

Bidders must, upon request, furnish satisfactory evidence of their ability to furnish products or services in accordance with the terms and conditions of these specifications. The Hamblen County Department of Education will make the final determination as to each bidder's ability.

Vendor Default

The Hamblen County Department of Education reserves the right, in case of vendor default, to re-award the bid to the next lowest bid that meets the needs of the district.

Restrictive or Ambiguous Specifications

It is the responsibility of the prospective bidder to review the entire invitation for bid and specifications and to notify Jennifer Buchanan, Supervisor of School Nutrition with the Hamblen County Department of Education, if the specifications are formulated in a manner that would unnecessarily restrict competition. Any such protest or question must be submitted by March 12, 2020.

Signing of Bids

In order to be considered, all bids must be signed.

Bid Forms

Vendors are required to complete the bid forms contained in the bid packet. Failure to complete the forms may result in bid rejection.

Iran Divestment Act

The Hamblen County Department of Education, by T.C.A. 12-12-101 – 12-12-103, is prohibited from entering into any procurement or contract over \$1,000 with a person who engages in investment activities in Iran. The enclosed Iran Divestment Act form must be returned in order for a bid to be considered.

Debarment and Suspension

A bid award shall not be made to parties listed on the government-wide Excluded Parties List system in the System for Award Management (SAM) in accordance with OMB guidelines at 2 CFR 180. The Excluded Parties List System in SAM contains 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

The Hamblen County Department of Education shall consider, to the maximum extent practicable, the purchase of domestic goods and services.

Non-Collusion

Bidders, by submitting a signed bid, certify that the accompanying bid is not the result of or affected by any unlawful act of collusion with any other person or company engaged in the same line of business or commerce, or any other fraudulent act punishable under Tennessee or United States law. The enclosed non-collusion form must be signed and returned with all bids.

Child Labor

The vendor agrees that no products or services will be provided or performed under this contract that have been manufactured or assembled by child labor.

Anti-Lobbying

Bidders, by submitting a signed bid, certify that they have not used federally 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. Vendors must also disclose any lobbying with non-Federal funds that takes place in conjunction with obtaining any Federal award.

Energy Efficiency

By submitting a signed bid, bidders certify their 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 (42 U.S.C. 6201).

Clean Air Act and Federal Water Pollution Control Act

By submitting a signed bid, bidders certify their compliance 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).

Davis-Bacon Act

By submitting a signed bid, bidders certify their 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 addition, bidders certify their compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Contractors and Sub-contractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States").

Contract Work Hours and Safety Standards Act

By submitting a signed bid, bidders certify their compliance with the Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708) as supplemented by Department of Labor Regulations (29 CFR Part 5).

Criminal History Check

Any and all successful vendors, vendor employees, and any vendor sub-contractors and its employees must submit to a criminal history records check, at the vendor's expense, conducted by the Tennessee Bureau of Investigation and the Federal Bureau of Investigation prior to permitting the employee to have contact with students or to enter school grounds when students are present. Reference Tennessee Code Annotated Section 49-5-413.

Independent Contractor

The vendor/contractor shall acknowledge that it and its employees serve as independent contractors and that the Hamblen County Department of Education shall not be responsible for any payment, insurance, or incurred liability.

Discounts

Any discounts available must be disclosed in the bid submitted. Any discounts will be allocated to the program that originated the payment to the vendor (general funds or school nutrition program).

Delivery

Each bidder shall furnish a certificate of Insurance issued by an insurance company showing that the Hamblen County Department of Education will be protected from loss or damage to property of third persons or to the carrier's own property, loss of damage to the Hamblen County Department of Education and injury or death to third persons or the carrier's employees. The carrier will assume full common liability of all shipment.

If the successful bidder fails to deliver on a specified date, and does not notify Jennifer Buchanan, Supervisor of School Nutrition, the Hamblen County Department of Education reserves the right to terminate the contract in whole or in part after notification in writing.

Contract Termination

If the Vendor fails in full or in part to perform or comply with any provision of this bid or the terms or conditions of any documents referenced and made a part thereof, the Hamblen County Department of Education may terminate this contract, in whole or in part, and may consider such failure or noncompliance a breach of contract. Vendors with poor performance will be notified at the time of such performance and be given an opportunity to correct the problems. Documentation will be kept on file. Any vendor with continued poor performance will be removed from the potential vendor list for one year.

Failure to deliver within the time specified or within a reasonable amount of time, or failure to make replacements of a rejected item immediately will constitute authority to purchase on the open market as to replace the item(s) rejected and/or not received. On all such purchases, the vendor agrees to promptly reimburse schools for excess costs incurred by such a purchase.

Reasons for product rejection may be one of the following:

- Quality
- Price
- Serviceability of item (damage)
- Product does not meet bid specifications

A party shall be deemed to have breached the contract if any of the following occurs:

1. Failure to provide products or services that conform to contract requirements
2. Failure to maintain/submit any report required of the vendor
3. Failure to perform in full or in part any of the other conditions of the contract

4. Violation of any warranty

Upon the occurrence of any event of breach, the Hamblen County Department of Education may take any or all of the following actions:

1. Give the vendor a written notice of the breach requiring it to be remedied within thirty (30) days from the date of the notice, unless another time line is specified; and if the event of the breach is not remedied within the time limit, terminate this contract with notice provided to the Vendor
2. Give the vendor a written notice specifying the event of breach and suspending all payments to be made under this contract and ordering that the portion of the contract price, which would otherwise accrue to the vendor during the period from the date of such notice until such time as the Hamblen County Department of Education determines that the vendor has cured the breach, shall not be paid to the vendor
3. Set off against any other obligation the Hamblen County Department of Education may owe to the vendor any damages the Hamblen County Department of Education suffers by reason of breach
4. Treat the contract as materially breached and pursue any of its remedies at law or in equity, or both.

If the vendor fails to properly perform its obligations under this contract in a timely or proper manner, or if the vendor violates any terms of this contract, the Hamblen County Department of Education shall have the right to terminate the contract and withhold payments in excess of fair compensation for completed services.

In the event the contract is terminated for due cause by the Hamblen County Department of Education, the school district shall have the option of awarding the contract to the next lowest bidder or bidding again.

The Hamblen County Department of Education, may, by written notice to the vendor, terminate this contract without cause for any reason. Said termination shall not be deemed Breach of Contract by the Hamblen County Department of Education. The Hamblen County Department of Education must give notice of termination to the vendor at least 30 days prior to the effective date of termination. The vendor shall be entitled to receive compensation for satisfactory, authorized service completed as of the termination date, but in no event shall the Hamblen County Department of Education be liable to the vendor for compensation for any service which has not been rendered. Upon such termination, the vendor shall have no right to any actual general, special, incidental, consequential, or any other damages whatsoever of any description or amount.

Invoices and Statements

Invoices and statements must be mailed to the following address:

Hamblen County Department of Education
Attention: Jennifer Buchanan
210 East Morris Boulevard
Morristown, TN 37813

Payments

Invoices will be balanced with the statement and processed for payment. Statement must include any credits issued during the month.

All schools serviced under this contract are tax exempt.

Reports and Records

Contractors are required to retain all books, records and other documents relative to this agreement for three (3) years after final payment and all other pending matters are closed. Vendors must agree that the Hamblen County Department of Education, School Food Authority, the State Agency, and the United States Department of Agriculture, or Comptroller General may have full access to any books, documents, papers, and records of the vendor which are directly pertinent to all negotiated contracts. If an investigation or audit is in progress, records shall be maintained until stated matter is closed.

Audit Procedure

The Hamblen County Board of Education reserves the right to audit the initial bid prices if a comparison of all bidders indicates that the prices submitted might be questionable.

Omissions

Omissions in the proposal of any provision herein described shall not be construed as to relieve the vendor of any responsibility or obligation to the complete and satisfactory delivery, operation, and support of any and all equipment and services.

Indemnification

The vendor shall indemnify and hold harmless the customer, its agents and employees from or on account of any injuries or damages, received or sustained by any person or persons during or on account of any operation connected with this bid; or by consequence or any negligence (excluding negligence by the customer, its agents or employees) in connection with the same; or by use of any improper, material or by or on account of any act or omission of said vendor or its subcontractors, agents, servants or employees. The vendor further agrees to indemnify and hold harmless the customer, its agents or employees, against claims or liability arising from or based upon the violation of any federal, state, county, city or other applicable laws, bylaws, ordinances, or regulations by the vendor, its agents, associates, or employees. The indemnification provided above shall obligate the vendor to

defend at its own expense or to provide for such defense, at the customer's option, of any and all claims of liability and all suits and actions of every name and description that may be brought against the customer which may result from the operations and activities under this bid whether the installation operations be performed by the vendor, subcontractor, or by anyone directly or indirectly employed by either. The award of this bid to the vendor shall obligate the vendor to comply with the foregoing indemnity provision; however, the collateral obligation of insuring this indemnity must be complied with as set forth.

Extension to Outside Agencies

The Hamblen County Department of Education reserves the right to extend the terms, conditions, and prices of this bid to other institutions (such as State, Local and/or Public Agencies) who express an interest in participating in any contract that results from this bid. Each of the piggyback institutions will issue their own purchasing documents for purchasing of the goods/services. The bidder agrees that the Hamblen County Department of Education shall bear no responsibility or liability for any agreements between the bidder and the other institution(s) who desire to exercise this option.

MORRISTOWN WEST REPLACEMENT SERVING LINES, NEW SERVING AREA EQUIPMENT AND MISC EQUIPMENT AS NOTED HEREIN THE FOLLOWING DOCUMENT.

AWARD STATUS:

Hamblen County reserves the right to revoke the award if a pattern of unavailability or lack of response arises with the vendor.

Bid tabulation sheet is to include all item's costs, multiple units as noted.

Some items may be ordered at a later date as funds allow.

BID AWARD: Hamblen County shall award the bid as a lump total.

PRE-BID CONFERENCE/SITE VISTS: There will be a pre-bid conference on Wednesday, 02/26/2020 at 2:00 PM at Morristown West High School. EST. Participation is mandatory at this meeting. Close coordination with the awarded General Contractor is required.

INSTUCTIONS, SPECIFICATION AND SCOPE OF WORK GENERAL REQUIREMENTS

FOOD SERVICE EQUIPMENT:

PART I GENERAL

1.01 **SCOPE:**

- A. Food Service Dealer (to be noted as "contractor" in following document) shall furnish and complete all food service equipment, labor, materials, equipment, etc. as specified herein.
- B. Food Service Contractor is responsible for assembly and erection of all equipment included herein in required locations as shown on plans if applicable, leaving same with threaded outlets of type of connections as standardized by Food Service Equipment Manufacturer's for other contractors to make final steam, plumbing, electric and ventilating connections.
- C. Food Service Contractor is to provide a competent foreman for erection and placing of equipment and to counsel with other contractors in regard to connections at time of installation. He is to deliver to other contractors all plumbing, steam fitting and electrical parts that are furnished loose and as a part of the equipment, **and counsel with other trades for proper installation by them if requested to do so.**
- D. Food Service Contractor shall erect the equipment at the site in full compliance with current rules and regulations of state, county and local regulations. If, because of certain job conditions, any work specified to be performed under this contract must be done by other, the Food Service Equipment Contractor shall sub-let such work to those who may be qualified to do such work or make other arrangements at his own expense as may be approved by the Owner.
- E. **The Food Service Contractor will be requested to visit the school to confirm fit and utility requirements. It is the contractor's responsibility to make sure all equipment will fit through existing openings and correct utilities are supplied.**
- F. Contractor will clean up all debris made by his workmen immediately upon completion of installation and remove same from premises. Equipment is to be received at the school in clean condition and cleaned just prior to Owner's acceptance so as to be free from dirt and dust.

1.02 **RELATED DOCUMENTS:**

- A. All of the standard Hamblen County purchasing procedures apply to any and all equipment purchases by the owner.

1.03 **QUALIFICATIONS OF BIDDERS:**

- A. The manufacturer of this equipment must be able to show that he is now, and has been engaged in the manufacture or distribution of equipment as required under this contract as his principal product for a period of no less than ten years.
- B. Upon demand, manufacturer being considered for possible negotiation shall submit to Owner, evidence of his having executed contracts of a size comparable to this contract. He shall further submit evidence of

- ample financial resources which enable him to handle the work in a satisfactory manner, and to deliver items of equipment as required, without delaying the progress of the work.
- C. The manufacturer of this equipment as herein specified is a recognized distribution for the items of equipment specified herein to be of other manufacture than his own.
 - D. Only manufacturers who can meet the foregoing qualifications will be considered to be approved.
 - E. Food Service Dealer/Contractor must hold a contractor's license in the State of Tennessee. ALL final connections will be required in regards to EQUIPMENT in completion. ALL DISCONNECTS, RECEPTACLES, PLUMBING CONNECTIONS WITH SHUT OFFS ARE TO BE SUPPLIED BY GENERAL CONTRACTOR INCLUDING ALL FINAL CONNECTIONS BY GENERAL CONTRACTOR.
 - F. FOOD SERVICE DEALER TO SUPPLY START UPS OF ALL EQUIPMENT.
 - G. Food Service Dealer and/or Sub-Contractor maybe required to supply three references of projects completed in a 250 mile radius of MORRISTOWN, TN that the owner and/or his agent can call and/or visit sites to confirm the quality of service provided to the end user.
 - H. All equipment must have a factory authorized service agency available locally for service within a 24 hour period of report of warranty issue. Weekend work is not to be included, standard hours of operation shall be at least 8am-5pm Monday through Friday with emergency service available for additional charges if required.
 - I. All equipment will be required to be demonstrated by a local manufacturer representative as requested by the owner at the site.
- 1.04 DRAWINGS AND FIELD MEASUREMENTS:
- A. Contractor shall check all measurements at the building and be responsible for same. At time of checking measurements, Contractor shall carefully examine spaces and existing conditions, and report to Owner any work performed by others or planned by others which prevents him from execution of his work as required under the contract and obtain Owner's final decision and instructions before proceeding.
- 1.05 MATERIAL AND WORKMANSHIP:
- A. Unless otherwise specified or shown on the drawings, all material to be new, of best quality, perfect and without flaws, and delivered upon completion in an undamaged condition.
 - B. All labor performed in a thorough workmanlike manner by qualified, efficient, and skilled mechanics.
- 1.06 SANITARY CONSTRUCTION:
- A. All equipment constructed in strict compliance with standards of the National Sanitation Foundation as outlined in their bulletin on Food Service Equipment entitled "Standard No. 2" dated July and October, 1952, and in full compliance with Public Health Regulations of State of Tennessee in which installation is to be made. Each piece of equipment to have "seal of approval" label of the National Sanitation Foundation and/or of most recent compliances on record.
- 1.07 BRANDS AND NAMES:
- A. Substitutions by any bidder wishing to supply alternate equipment other than that specified shall follow the requirements listed below.
 - B. Bidders recommending such substitutions are cautioned to examine mechanical and electrical conditions and conditions of building to determine if such substitutions will require changes in mechanical or electrical connections which have already been planned or exist. If proposed substitutions require such changes, bidder shall be responsible for any cost involved.
 - C. Any bidder wishing to supply alternate equipment other than that specified must submit a written request for substitution to the Owner ten (10) days prior to the Bid Date for approval or disapproval. The request must be accompanied by the name of the manufacturer and model, a complete description of the proposed substitution, drawings, catalog cuts, specifications, performance and test data, samples, of applicable, and all information necessary for an evaluation. A statement describing any changes in materials, equipment, or work that incorporation of the substitute would require must be included. A detailed description of the manner in which the proposed substitution conforms and/or varies from the item specified must also be provided. If approved an addendum will be issued three days prior to bid opening. Substitutions will not be accepted if they do not conform to the requirements stated in this section and will NOT be allowed AFTER the bid is opened.

1.08 PERMITS AND LICENSES:

- A. Contractor shall give to proper authorities all notices as required by law relative to work in his charge; obtain all official permits, licenses, etc., and pay such proper and legal fees to public officers and others as may be necessary to the due and faithful performance of the work, and which may arise incident to the fulfilling of these specifications. Background checks for employees on site during school operation hours may be required and is the responsibility of each contractor to supply documentation as required by the system.

1.09 INSPECTION AND CONDEMNATION:

- A. The Owner or their duly authorized representative shall have free access to Contractor's shop or shops during the construction of this equipment for purpose of making inspections to see that plan, specifications, and detail drawings are being adhered to carefully. Contractor shall correct any errors found during these inspections to the extent and within scope of plans, specifications and detail drawings.
- B. All work and materials in full accordance with latest rules of U. S. Public Health Service, National Board of Fire Underwriters, any local or State Ordinances, (the State Accident Commission's Safety Order) and regulations of the State Fire Marshal.

1.10 WORK NOTES:

- A. All plumbing AND electrical and work required in connection with this equipment will be done under the umbrella of the Food Service Contractor. The work to be done by this other contractor to include roughing-in, and final connecting from rough-in point, PROVIDED WITHIN 6' OF EQUIPMENT LOCATION BY GENERAL CONTRACTOR to various pieces of equipment requiring such connections, and the supply of all necessary materials and labor for this work except as hereinafter noted.

GENERAL CUSTOM SINK ASSEMBLY REQUIREMENTS

- A. Requirements are in addition to the Custom Fabrication Requirements where applicable.
- B. Sink and Sink Partitions shall have rounded corners, 14-gauge stainless steel, fully polished inside and out with bottom sloping 1/2" to drain. Formed from one continuous sheet with ends in place.
- C. Back Splashes shall be EIGHT 8" inches high across the backs of all sink tables unless otherwise specified. Cap and enclose the ends of back splashes with stainless steel.
- D. Provide Faucet Cut-Out Holes where required centered over the centerline of partitions between compartments on back splash. Sides that are adjacent to walls and higher fixtures shall be turned up 8" inches and turned back 2" inches on a 45-degree angle and down 1" inch.
- E. Sink Bottoms shall be 14-gauge stainless steel and have a die stamped bottom on each compartment with four radial grooves. Provide rotary handle waste drain assembly.
- F. Weld 14 gauge stainless steel sink assemblies to bottom side of 14 gauge top. Fit edges with die formed enclosed gussets. Weld to underside of the sink reinforcement framing.
- G. Fabricate so that sinks are 36" high at the front edge, unless otherwise specified.
- H. Drain Boards to be 14 gauge stainless steel and welded to sink units. Die form 1-1/2" inch high rims with integral rolled edge to match sink edges and provide back splash to match sink backsplash. Slope drain boards 1/8" inch per foot to drain into sink. Weld back splash integrally with back splash of sink compartment and enclose ends. Cove horizontal and vertical corners on 5/8" inch radius, heli-arc weld, grind and polish to match original finish. Do Not solder fillet corners. Brace multiple compartments longitudinally in the center with a 12-gauge stainless steel channel with filled ends.
- I. Drains for Sink Compartments shall be Model 99880 Drain King waste valve, SS Ball style type drain by Fisher Faucets Mfg. Co. Flat Strainer, rough chrome plated, standard 1-1/2"F & 2"M NPT w/ tailpiece.
- K. Food Preparation Sinks and Dishwashing sinks to drain into a floor sink. If a floor sink is not available it is the responsibility of the COUNTY to understand the installation will not be to code.
- GENERAL FAUCET AND SPECIALTY FIXTURE REQUIREMENTS- per specifications.

MORRISTOWN WEST HIGH SCHOOL

Serving Line with single tier sneeze guards and 10" extended tops in lieu of trayslides. All counters to be 34" high with kickplates on exposed sides and ends and magnetic enclosure on units that are double sided OR EXPOSED SIDES . See drawing for details

SPECIFICATIONS:

Include delivery, uncrate, set in place, cleaned, remove all packing material and make units ready for use.
Final connections by General Contractor FOR SERVING LINES.

Item # 1-37: The following items will have met the following specifications unless otherwise noted.

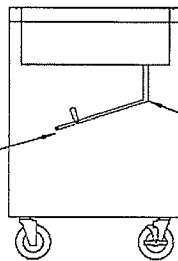
- *Thurmaduke and Expressions Serving Systems* cafeteria food service modular units constructed with 14 gauge 300 series stainless steel (S.S.) counter tops with internal latching devices and a 2" straight turndown on all sides. Tops to be attached to the cabinet body so that no spot weld marks appear.
- Bodies to be constructed of heavy gauge stainless steel with custom laminate, 3-form stand-off panels and welded paint-grip steel channel interior supports and frame members.
- Drains to be manifolded and angled toward the employee side and NOT through bottom shelf but accessible and with hose bib connection for garden hose (by others) This DOES INCLUDES cold wells.
VERIFY BEFORE ORDERING AS NEW DRAINS MAY BE SUPPLIED FOR UNDER ALL COUNTERS FROM GENERAL CONTRACTOR.
- Bodies to be mounted on casters with brakes (2 per counter) with stainless steel kick plates front AND CUSTOMER EXPOSED SIDES of counters NOT on EACH ENDS of counters ONLY ON END OF FIRST COUNTER AND LAST COUNTER. Or as noted on drawings.
- Counters to have tops extended 10" in lieu of tray slides.
- All units to have interlocking devices on counters
- ALL counters are to be 34" AFF.
- Counters to have under-trayslide lights with switch in apron of units
- All counters to have ICB connectors as needed for each unit to have a single cord and plug provided by the Duke or as noted in specifications and plans.
- **All Hot food** counters to have **pass thru design**. ALL CUTOUTS ARE TO BE TRIMMED WITH STAINLESS STEEL. NO BARE LAMINATE EDGES WILL BE ACCEPTED.

All equipment is to be built to the standards of Thurmaduke & Expressions Serving Systems as made by Duke Manufacturing Co. and will have a standard two year warranty.

DRAIN DETAIL FOR COUNTERS

EMPLOYEE SIDE

MUST HAVE
HOSE BIBB
CONNECTION



MUST HAVE
SLOPE TO
HOSE LEVER
SHUT OFF

Item # 1: Tray and Silver Stands (8 required)
Duke Manufacturing Model TTS-32SS

Thurmaduke™ Tray Stand Unit, mobile, 32"L, 31"W, 42"H, 14ga stainless steel top, tray surface 18" high, 16ga stainless steel utensil tower 28" x 10", 20ga stainless steel body & undershelf, 5" dia. gray poly swivel casters (2 with brakes), NSF

Supply silverware dispenser, (7) utensil cylinders in stainless steel holder, 21.625"L, 9-3/4"W, 7-1/4"H, with 5" deep perforated white plastic cups PER UNIT

TRAY STANDS MUST HAVE ENCLOSED BACKS-ALL UNITS

Item # 2: Milk Boxes, by others (3 required)

The following Items 3-8 make a "T" Shaped Line:

Item 3A Corner Unit (1 required)

Duke Manufacturing Model XP32CU-1938520 Expressions, Corner Unit, 32in Long, 34in Tall,

* Special body construction on operator's right end *

Item 3B Corner Unit (1 required)

Duke Manufacturing Model XP32CU-1938520 Expressions, Corner Unit, 32in Long, 34in Tall,

* Special body construction on operator's left end *

Item 4A/4B Hot Food Counters (2 required)

Duke Manufacturing Model XP74HF-1938630 Expressions, Electric Hot Food Unit, 74in Long, 34in Tall, Single Fill Faucet and Quick Disconnect Hose,

Pass Through Construction (no door), Right Drain Manifold, High Temperature Hose with Bib

Fitting TS461-74-Contemporary Food Shield with Tempered Glass Guard and End

Closures, Thru Top Mount, Stainless Steel, Halogen Heater, 1, Modifications: Special

Height,* Glass clearance 3" shorter than standard - does not comply with NSF standards *

Accessories per Counter:

Provide two each Vollrath 19186 Sheet Pan Adapters per Hot Food Counter. (Total of 4)

Item 5A/5B Cold Food Counters (2 required)

Duke Manufacturing Model XP74CM-N7-1938830 Expressions, NSF 7 Cold Pan Unit, 74in Long,

34in Tall, * Compressor Compartment, Operator Side Hinged Doors and Grill,

Standard Stainless Removable Grille,

5 Section 70.5in Long Liner, Stainless Steel Refrigerated Pan, 1in Brass Drain,

Insulated Sides and Bottom, 8in Standard Depth Liner, 115 volts 60 cycle 1 phase,

Compressor on Right Side, Drain Hose and Fitting

TS461-74-Contemporary Food Shield with Tempered Glass Guard and End Closures, Thru Top Mount, Stainless

Steel, LED Lights, 1, Modifications: Special Height,* Dual shelves and lights *

6 ea Carlisle 2618FGQ004 Black Market Trays per Cold Food Counter (Total of 12)

2 ea Vollrath 19186 Sheet Pan Adapters per Cold Food Counter (Total of 4)

Item 6: Flat Top Counter (1 required)

Duke Manufacturing Model XP74ST-1938960 Expressions, Solid Top Unit, 74in Long, 34in

Tall,

Item 7: Flat Top Counter (1 required)

Duke Manufacturing Model XP60ST-1938990 Expressions, Solid Top Unit, 60in Long, 34in

Tall,

Item 8A/8B Cashier Counter (2 required)

Duke Manufacturing Model XP30CS-1939240 Expressions, Cashier Stand, 30in Long, 34in

Tall, Stainless Utility Drawer with Lock,
(1) 2-3/4in dia. Cutout with Plastic Grommet, 10ft Cord and Plug, (1) Wired Switch in
Recessed Panel, (1) Outlet Mounted and Wired, (1) NEMA 5-20 GFCI Duplex Receptacle,

The following Items 9-15 Make up a modified "L" shaped Line

Item 9: Flat Top Unit (1 required)

Duke Manufacturing Model XP18ST-1939270 Expressions, Solid Top Unit, 18in Long, 34in
Tall, Set of 4 Casters and 4 Brakes * 8ft Cord and Plug

Item 10: Hot Food Counter (1 required)

Duke Manufacturing Model XP74HF-1939290 Expressions, Electric Hot Food Unit, 74in Long,
34in Tall, Modifications: (5) Under Counter Mount Heat Well, Single Fill Faucet and Quick Disconnect
Hose, Pass Through Construction (no door), Right Drain Manifold, High Temperature Hose with Bib Fitting
TS461-74-Contemporary Food Shield with Tempered Glass Guard and End Closures, Thru Top Mount, Stainless
Steel, Halogen Heater, 1, Modifications: Special Height, * Glass 3" shorter than standard height. Does not comply with
NSF standards *

Item 11: Cold Food Counters (1 required)

Duke Manufacturing Model XP60CM-N7-1939320 Expressions, NSF 7 Cold Pan Unit, 60in Long,
34in Tall, * Compressor Compartment, Standard Stainless Removable Grille,
4 Section 56.5in Long Liner, Stainless Steel Refrigerated Pan, 1in Brass Drain, Insulated Sides and
Bottom, 8in Standard Depth Liner, Compressor on Right Side, Drain Hose and Fitting
TS461-60-Contemporary Food Shield with Tempered Glass Guard and End Closures, Thru Top Mount, Stainless
Steel, LED Lights, 1, Modifications: Special Height, * Glass 3" shorter than standard height. Does not comply with
NSF standards *

Item 12: Flat Top Unit (1 required)

Duke Manufacturing Model XP46ST-1939480 Expressions, Solid Top Unit, 46in Long, 34in
Tall,

Item 13: Flat Top Unit (1 required)

Duke Manufacturing Model XP46ST-1939270 Expressions, Solid Top Unit, 46in Long, 34in
Tall, Set of 4 Casters and 4 Brakes * 8ft Cord and Plug

Item 14: Corner Unit (1 required)

Duke Manufacturing Model XP45TU-1939530 Expressions, Triangle Unit, 45 degree, 34in Tall,

Item 15: Cashier Counter (1 required)

Duke Manufacturing Model XP30CS-1939540 Expressions, Cashier Stand, 30in Long, 34in Tall, Stainless Utility
Drawer with Lock, (1) 2-3/4in dia. Cutout with Plastic Grommet, 10ft Cord and
Plug, (1) Wired Switch in Recessed Panel, (1) Outlet Mounted and Wired, (1) NEMA 5-20 GFCI Duplex Receptacle,

Stand Alone Counter

Item 16: Beverage Counter (1 required)

Duke Manufacturing Model XP74ST-1939550 Expressions, Solid Top Unit, 74in Long, 34in
Tall, Backsplash on Rear, (3) 2-3/4in dia. Cutout with Plastic Grommet *, Rear open for utilities in wall access.
Operator Side Hinged Doors,

The following 17-20 make up a single sided line.

Item 17: Hot Food Counter (1 required)

Duke Manufacturing Model XP88HF-1939560 Expressions, Electric Hot Food Unit, 88in Long, 34in Tall, Modifications: (6) Under Counter Mount Heat Well, Single Fill Faucet and Quick Disconnect Hose, Pass through Construction (no door), 8ft Cord and Plug, Right Drain Manifold High Temperature Hose with Bib Fitting TS461-88-Contemporary Food Shield with Tempered Glass Guard and End Closures, Thru Top Mount, Stainless Steel, Halogen Heater, 1, Modifications: Special Height, * 3" glass shorter from standard glass height. Does not comply with NSF standards *

Item 18: Flat Top Unit (1 required)

Duke Manufacturing Model XP32ST-1939650 Expressions, Solid Top Unit, 32in Long, 34in Tall, 8ft Cord and Plug.

Item 19: Refrigerated Counter (1 required)

Duke Manufacturing Model XP46CM-N7-1939670 Expressions, NSF 7 Cold Pan Unit, 46in Long, 34in Tall, Set of 4 Casters and 4 Brakes, * Compressor Compartment, Operator Side Left Hinged Door and Grill, Standard Stainless Removable Grille, 8ft Cord and Plug, Section 42.5in Long Liner, Stainless Steel Refr Pan, 1in Brass Drain, Insulated Sides and Bottom, 8in Standard Depth Liner, Compressor on Right Side, Drain Hose and Fitting TS461-46-Contemporary Food Shield with Tempered Glass Guard and End Closures, Thru Top Mount, Stainless Steel, LED Lights, 1, Modifications: Special Height, * Glass 3" shorted than standard height. Does not comply with NSF standards *

Item 20: Corner Unit (1 required)

Duke Manufacturing Model XP32CU-1938520 Expressions, Corner Unit, 32in Long, 34in Tall, * Special body construction on operator's left end *

The following 21-24 make up a single sided line.

Item 21: Flat Top Counter (1 required)

Duke Manufacturing Model XP32ST-1939820 Expressions, Solid Top Unit, 32in Long, 34in Tall, 8ft Cord and Plug.

Item 22: Hot Food Counter (1 required)

Duke Manufacturing Model XP60HF-1939830 Expressions, Electric Hot Food Unit, 60in Long, 34in Tall, Modifications: (4) Under Counter Mount Heat Well, Single Fill Faucet and Quick Disconnect Hose, 8ft Cord and Plug, Heat Well Fully Insulated, Thermostat Controls, 208 Volts, 900 Watts, Right Drain Manifold, High Temperature Hose with Bib Fitting TS461-60-Contemporary Food Shield with Tempered Glass Guard and End Closures, Thru Top Mount, Stainless Steel, Halogen Heater, 1, Modifications: Special Height, * Glass 3" shorter than standard height. Does not comply with NSF standards *

Item 23: Refrigerated Counter (1 required)

Duke Manufacturing Model XP88CM-N7-1939880 Expressions, NSF 7 Cold Pan Unit, 88in Long, 34in Tall, Set of 6 Casters and 6 Brakes, Compressor Compartment, Standard Stainless Removable Grille, 8ft Cord and Plug, 6 Section 84.5in Long Liner, Stainless Steel Refr Pan, 1in Brass Drain, Insulated Sides and Bottom, 8in Standard Depth Liner, Compressor on Right Side, Drain Hose and Fitting TS461-88-Contemporary Food Shield with Tempered Glass Guard and End Closures, Thru Top Mount, Stainless Steel, LED Lights, 1, Modifications: Special Height, * Glass 3" shorter than standard height. Does not comply with NSF standards *

Item 24.1: Hot Food Counter (1 required)

NOTE Item # 24.1 & 24.2 to have one continuous top

Duke Manufacturing Model XP32HF-1939920 Expressions, Electric Hot Food Unit, 32in Long, 34in Tall, Modifications: (2) Under Counter Mount Heat Well, Single Fill Faucet and Quick Disconnect Hose, 8ft Cord and Plug, Right Drain Manifold, High Temperature Hose with Bib Fitting
TS461-32-Contemporary Food Shield with Tempered Glass Guard and End Closures, Thru Top Mount, Stainless Steel, Halogen Heater, 1, Modifications: Special Height,* Glass 3" shorter than standard height. Does not comply with NSF standards *

Item 24.2: Flat Top Counter (1 required)

NOTE Item # 24.1 & 24.2 to have one continuous top

Duke Manufacturing Model XP18ST-1939960 Expressions, Solid Top Unit, 18in Long, 34in Tall, 8ft Cord and Plug.

The following 25 and 26 make up a double sided line.

Item 25: Refrigerated Counter-Double Sided (1 required)

Duke Manufacturing Model XP88CM-N7-1940020 Expressions, NSF 7 Cold Pan Unit, 88in Long, 34in Tall, Compressor Compartment, Operator Side Hinged Doors and Grill, Standard Stainless Removable Grille, * Center cold well front to back in body * 8ft Cord and Plug, 6 Section 84.5in Long Liner, Stainless Steel Refr Pan, 1in Brass Drain, Insulated Sides and Bottom, 10in Extra Deep Liner, Compressor on Right Side, Drain Hose and Fitting
TS480-88-DSDDContemporary Food Shield with Tempered Glass Guard and End Closures, Both Sides Double Shelf, Thru Top Mount, Stainless Steel, LED Lights, 2, Under Both Shelves,

Item 26: Flat Top with Drop In Hot Well-Double Sided (1 required)

Duke Manufacturing Model XP46ST-1940230 Expressions, Solid Top Unit, 46in Long, 34in Tall, Operator Side Hinged Doors, (1) Rectangular Cutout with Raw Edge, (1) Rectangular Cutout with Reinforced Edge, Special Height Rail, Duke supplied Drop-in inclusion, * Rectangular cutouts for Duke supplied / installed drop-in hot well ** hot food height rail * 8ft Cord and Plug.

Duke Manufacturing Model ADI-1E-SW-115-1-194027 Duke Hot Food Drop-In Unit, electric, 115volt 1phase, one 750watt sealed well with drain, 12" x 20" hot food well, 18-1/4" long, remote control panel,, Modifications: 16ga Supreme Top Rim, Manifold Drains with Master Valve, 48in Hi-Temperature Drain Hose, 6ft Cord and Plug,

Item 27 SPARE NUMBER

Item 28 Display case, refrigerated, dual service (1 required)

Structural Concepts Model FSC663R

Oasis® Self-Service Refrigerated Dual Sided Case, 75-3/8"W, open front, (3) non-lit metal shelves each side, top light, black interior & lower front panel, (2) full end panels with stainless mirrored interior, includes price tag moulding (matches interior color), casters, Breeze-E (Type II) with EnergyWise self-contained refrigeration system, cETLus, ETL-Sanitation

- 1 ea NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 1 ea 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard
- 1 ea Extended second year parts & labor warranty (excluding compressor) at time of order
- 1 ea Breeze-E (Type II) with EnergyWise self-contained refrigeration with evaporator pan, air intake one side/air discharge out other side, standard
- 1 ea 208-240v/60/1ph, 20.88 amps, standard
- 1 ea 6 ft Locking power cord with NEMA L6-30P
- 1 ea NOTE: Compressor air intake in one side/air discharge out other side, all lower panels cannot be blocked
- 1 ea Exterior: Wilsonart® or Formica® PREMIUM laminates (as noted in laminate chart)

1 ea Night curtain: Retractable, non-locking, both sides (inc. ht. to 69-1/2") (must be chosen when case is ordered)

Item 29 ICE CREAM BOX (EXISTING)

The following 30 and 31 make up a double sided line.

Item 30 Flat Top Counter Double Sided (1 required)

Duke Manufacturing Model XP60ST-1940300 Expressions, Solid Top Unit, 60in Long, 34in Tall, Operator Side Hinged Doors, SPECIAL BODY WIDTH

Item 31.1: Cashier Stand (1 required)

Duke Manufacturing Model XP30CS-1940380 Expressions, Cashier Stand, 30in Long, 34in Tall, Stainless Utility Drawer with Lock,

* one piece top with item 31.2 *

(1) 2-3/4in dia. Cutout with Plastic Grommet, 10ft Cord and Plug.

Item 31.2: Cashier Stand (1 required)

Duke Manufacturing Model XP30CS-1940400 Expressions, Cashier Stand, 30in Long, 34in Tall, Stainless Utility Drawer with Lock,

*one piece top with item 31.1 *

(1) 2-3/4in dia. Cutout with Plastic Grommet, 10ft Cord and Plug

Item 32: Reach In Display Refrigerator, 2 Section (1 required)

Traulsen Model G21010

Dealer's Choice Display Refrigerator, two-section, 46.9 cu. ft., top mounted self-contained refrigeration, (2) full-height glass doors (hinged left/right), (3) epoxy coated shelves per section (factory installed), microprocessor control with LED display, LED interior lights, stainless steel front, anodized aluminum sides & interior, 6" high casters, non-flammable R-450A refrigerant, 5/8 HP, cETLus, NSF

1 ea 3 year parts & labor and 5 year compressor warranty, standard

1 ea 115v/60/1-ph, 8.4 amps, NEMA 5-15P, standard

1 ea Model G2ACC-BTL5 Bottle Shelf Kit, includes (5) shelves with mounting hardware, for G21010-043 & G23010-023 models (fits 1-section of a 2-section unit, both sections require 2 kits)

1 ea Model G2ACC-BTL5 Bottle Shelf Kit, includes (5) shelves with mounting hardware, for G21010-043 & G23010-023 models (fits 1-section of a 2-section unit, both sections require 2 kits)

BOTH DOORS HINGING ON RIGHT

Item 33A/33B: Reach In Display Refrigerator, 2 Section (2 required)

Traulsen Model AHT232WUT-FHG

Spec-Line Refrigerator, Reach-in Display, two-section, 51.6 cu. ft., self-contained refrigeration, StayClear™

Condenser, stainless steel exterior, aluminum interior, standard depth, wide full-height glass door or doors with Santoprene® EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, 1/2 HP, cULus, NSF

2 ea 115v/60/1-ph, 10.4-12.3 amps, with cord & NEMA 5-20P attached, standard

2 ea 3 year service/labor, 5 year compressor warranty, standard

2 ea Door hinging to be determined

14 ea EZ-change heavy duty universal trayslide - per pair

6 ea Credit for standard coated shelf, deduct

2 st Casters, 4-5/8" high (set of 4)

ONE UNIT WITH BOTH DOORS HINGED ON RIGHT AND ONE UNIT WITH BOTH DOOR HINGED ON LEFT.

Item 34: Reach In Heated Cabinet (2 required)

Traulsen Model AHF132W-FHG

Spec-Line Heated Cabinet, Reach-in, one-section, stainless steel exterior, aluminum interior, standard depth cabinet, full-height glass door or doors with Santoprene® EZ-Clean Gaskets, microprocessor controls, ENERGY STAR®

- 2 ea 208/115v/60/1-ph, 7.8 amps, standard
- 2 ea 3 year service/labor warranty, standard
- 2 ea Door hinging to be determined
- 14 ea EZ-change heavy duty universal trayslide - per pair
- 6 ea Credit for standard coated shelf, deduct
- 2 st Casters, 4-5/8" high (set of 4)

ONE UNIT DOOR HINGING ON RIGHT AND ONE UNIT DOOR HINGING ON LEFT

Item 35A/35B: Enclosed Cabinet (2 required)

Titan Stainless LLC Model 6STCB-36-14

72" x 36" Table Cabinet with backsplash, open front, midshelf, s/s legs, and adjustable s/s bullet feet. 14/300 s/s top and 18/430 s/s body, nsf

- 2 ea Model C4 Casters, set of 4, 5", (2 with brakes)
- 12 ft Model KP-SS Removable Kick Plate, includes removable magnet brackets, 18/430 s/s, priced per linear ft

Item 36: Hand Sink (4 required)

Advance Tabco Model 7-PS-44

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 18 gauge 304 stainless steel, splash mounted gooseneck faucet, knee operated push panel, basket drain, wall bracket, NSF, cCSAus

- 4 ea Model K-425 Thermostatic Mixing Valve, for knee pedal, foot pedal and electronic hand sinks and valves

Item 37-49 SPARE NUMBERS

Item 50: Planetary Mixer (1 required)

Hobart Model HL300C-3STD

100-120/50/60/1 Mixer; with bowl, beater, "D" whip; US Correctional Facility configuration - Legacy Correctional Planetary Mixer, 3/4 hp, 30 quart capacity, (3) fixed speeds, gear-driven transmission, 15-Minute SmartTimer™, #12 taper attachment hub, manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D" whip, lockable controls, tamper resistant fasteners/handles/knobs, cord with plug, UL

- 1 ea Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA
- 1 ea K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
- 1 ea Model TRUCK-HL4030 Legacy® Mixer Bowl Truck, aluminum, for 30 & 40 quart mixers

Item 51: Three Fryer Battery with Dump Station-NO FILTER DRAWER (1 required)

NOT SHOWN ON PLANS-LOCATED WHERE EXISTING UNITS ARE LOCATED

Pitco Frialator Model SE14S-3

Solstice™ Prepackaged Fryer System with Solstice™, electric, (3) 50 lb. oil capacity full tanks, solid state controls, boil out, drain valve interlock, melt cycle, stainless steel tank, front & sides, total 51.0kW (-FFF), ENERGY STAR®, cULus, NSF, CE, GS

- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 3 ea (3) 480v/60/3-ph, 20.4 amps, 17 kW, DIRECT
- 1 ea Solid State Thermostat, standard

- 1 ea Model BNB-SE14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SE14 electric fryers, NSF
- 1 ea 1st Position location for Bread & Batter dump station (BFFF) DEALER MUST CONFIRM
- 1 ea Model PFW-1 Food Warmer, built-in, 750watt, CSA, NSF, UL
- 1 ea 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P
- 3 ea Model B2101505 Tank Cover, 18 gauge light duty, for models: SE14/14X/14R/14T/14TR/14TX/148/148R (with out basket lifts)
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 ea Model A3301001 Clean Out Rod, for cleaning fryer drain line
- 1 ea Model P6071397 Fryer Cleaner- 25 lb.
- 1 ea Model PP10056 Fryer Cleaning Brush, high temperature
- 1 ea Model D9109105 Fat Vat, safe oil transport system holds 40 lb. (5.3 gallons)
- 1 ea Model B5008101 Crumb Scoop, for removal of heavy sediment, for twin, SE and SH
- 1 ea Model PP10725 Skimmer- used for removing food particles from surface oil
- 1 ea 9" legs, standard
- 1 ea DELETE FILTER SYSTEM

Item 52: SPARE NUMBERS

Item 53: MIXER (EXISTING)

ELECTRICAL CONTRACTOR TO DISCONNECT AND FOOD SERVICE CONTRATOR TO SET IN PLACE FOR CONNECTION BY ELECTRICAL CONTRACTOR AT NEW LOCATION.

Item 54: Two Compartment Sink (1 required)

Titan Stainless LLC Model 8SLUB-30-14

- 96" x 30" Worktable with backsplash, s/s legs, undershelf, and adjustable s/s bullet feet. 14/300 s/s, nsf
- 2 ea Model C-1824 Fabricated Sink Bowl, 18" x 24" x 14" deep, 16 ga s/s
- 2 ea Model LDB Lever drain bracket
- 2 ea Model SC-1824 Sink Cover, 18" x 24", 16/201 s/s
- 1 ea Model SCH S/S Sink Cover Holder
- 1 ea Model 3DS-2020 Cabinet Base, 20"W x 20"L, enclosed, w/3 drawers with s/s pans, s/s construction
- 1 ea Fisher Model 35556 Pre-Rinse Unit, 8" adjustable wall mount, spring style with inline vacuum breaker, Ultra-Spray™/PLUS spray valve, add-on faucet with 8" swing spout, lever handles, 30" hose, stainless steel
- 2 ea Fisher Model 22209 DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
- 1 ea Fisher Model 2902-12 Wall Bracket, with 12" adjustable rod, for pre-rinse

Item 55: Pot and Pan Racks (2 required)

Metro Model No. PR48VX3-XDR

MetroMax® i Mobile Drying Rack Unit with Drip Tray, 48"W x 24"D x 68"H, 4-tier, for bulk drying & trays/cutting boards/sheet pans, includes: (3) open shelf frames, (1) shelf, (4) 63" mobile posts, (2) drop-ins, (1) cutting board/tray drying rack, (1) adjustable drip tray, (4) polymer swivel casters (2 with brakes), built in Microban® antimicrobial product protection, NSF

Item 56: THREE COMPARTMENT SINK (EXISTING)

PLUMBING CONTRACTOR TO DISCONNECT AND RECONNECT AT NEW LOCATION WITH NEW PLUMBING ACCESSORIES LISTED BELOW.

Disconnect and relocate with new plumbing fixtures

- 1 ea Fisher Model 35556 Pre-Rinse Unit, 8" adjustable wall mount, spring style with inline vacuum breaker, Ultra-Spray™/PLUS spray valve, add-on faucet with 8" swing spout, lever handles, 30" hose, stainless steel
- 3 ea Fisher Model 22209 DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body
- 1 ea Fisher Model 2902-12 Wall Bracket, with 12" adjustable rod, for pre-rinse
- 1 ea Fisher Model 51195 Faucet, 3/4", 8 backsplash, with 14" swing spout, 10" double-jointed, elbows & wrist handles, stainless steel

Item 57: Hot Water Dispenser (1 required)

Hatco Model AWD-12

Atmospheric Hot Water Dispenser, countertop design, 12-gallon capacity, automatic fill, pushbutton portion control, low water cut-off, electronic temp. control with digital display, stainless steel tank & base, cULus, UL EPH Classified, ANSI/NSF 4, Made in USA

- 1 ea 208v/60/1-ph, 5.0 kW
- 1 ea Model AWD-L6 NEMA L6-30P locking cap in lieu of NEMA 6-30P, (Available at time of purchase only)
- 1 ea Model AWD-PLUMB 3 ft. rubber drain hose with 10 ft. 1/4" inlet tubing
- 1 ea Model AWD-FILTER Water filtration system with 10' of 1/4" tubing and fittings

Item 58: Reach In Heated Cabinet (1 required)

Traulsen Model AHF232W-FHG

Spec-Line Heated Cabinet, Reach-in, two-section, stainless steel exterior, aluminum interior, standard depth cabinet, full-height glass door or doors with Santoprene® EZ-Clean Gaskets, microprocessor controls, 6" adjustable stainless steel legs, NSF, UL

- 1 ea 208/115v/60/1-ph, 15.5 amps, standard
- 1 ea 3 year service/labor warranty, standard
- 1 ea Door hinging to be determined
- 14 ea EZ-change heavy duty universal trayslide - per pair
- 6 ea Credit for standard coated shelf, deduct

BOTH DOORS TO BE HINGED ON THE LEFT.

Item 59: Water Softener System with Installation by Manufacturer (1 required)

Items to be for complete installation:

- 2 ea Mach: Bypass valves
- 1 ea CP413: Commercial Kinetico Non-Electric Twin Tank Softener
- 2 ea 18 x 40: Brine Tanks
- 20ea 40 pound bags of High Purity Aqua Clear Salt
- 1 ea Four Year warranty on valves and parts
- 1 ea Warranty on Softener fiberglass tanks and resin
- 1 ea Service and labor warranty
- 1 ea Professional Installation: 2 installers 5-6 hours to complete

END SPECIFICATIONS FOR MORRISTOWN WEST HIGH SCHOOL

THE FOLLOWING IS TO BE DELIVERED UNCRATED SET IN PLACE WITH FINAL CONNECTIONS BY OTHERS:

Lincoln Middle/Elementary School: 4 total units
Meadowview Elementary: 2 units
Witt Elementary: 1 unit

Item 60: Mobile Heated Cabinets (7 required)

FWE / Food Warming Equipment Co., Inc. Model MTU-12

Heated Cabinet, mobile, (12) pair universal tray slides, (12) 18" x 26" or (24) 12" x 20" pan capacity 4-1/2" OC, adjustable on 1-1/2" increments, insulated, moisture-temp system, electronic controls, insulated, removable water reservoir, (1) flush mounted door, stainless steel interior & exterior, 5" casters (2) rigid & (2) swivel with brakes, NSF, CE, UL, cULus, IPX4, ENERGY STAR®

- 4 ea Two year limited parts & one year labor warranty, standard
- 4 ea 120v/50/60/1-ph, 13.8 amps, 1650 watts, NEMA 5-15P, standard (US)
- 4 ea Element Upgrade
- 4 ea 120v/50/60/1-ph, 18.0 amps, 2150 watts, NEMA 5-20P, standard (US)
- 4 ea Dutch doors, stainless steel (per set)

END SPECIFICATIONS

All qualified dealers may request an 11 x 17 layout to be sent by email from Hamblen County schools.
Please send your request to: Jennifer Buchannan: BuchananJ1@hcboe.net

