

Bid 22-15 Item Specifications and Acceptable Alternate Manufacturers - Attachment F

Bid Item #	Description	Approved Brand	Furnish as per Manufacturer's Standard Specifications and the Following:	Acceptable Alternate Mfg
1	SKILLET, 40-GALLON TILTING - ELECTRIC	Cleveland Range SEL40TI	Provide with standard finish and equipment, double pantry skillet filler with 60 inch hose and spray head, Faucet bracket, 480/60/3 Phase	Groen and Market Forge modified to comply with specifications are acceptable
2	MEAT SLICER	Berkel X13AE-PLUS	Packed: ea. Premier Food Slicer, gravity feed, automatic, 13" diameter stainless steel knife, table mount sharpener, 3 stroke lengths, 3 stroke speeds, permanent knife guard, kickstand, product fence, cord and plug, 1/2 HP, 115 v/60/1-ph, 8 amps, CETL, ETL (compliant with NSF/ANSI 8), Standard Warranty - 2 year parts, labor and travel warranty (excluding wear items), standard.	Hobart or Globe manufactured to comply are acceptable
3	FOOD PROCESSOR	Robocoupe R2N	with three additional plates, Types and sizes to be chosen after award	Hobart and Berkel, Inc., modified to comply with specifications are acceptable.
4	VERTICAL CUTTER MIXER	Hobart HCM-450	45 quart, provide with standard finish and equipment, 480V/60/3phase	Berkel and Univex modified to comply with specifications are acceptable
5	HEAT AND HOLD OVEN	CresCor RO151FWUA18DX		No Substitutes
6	COMBI OVEN	Vulcan ABC7E	480V, 3 phase, Boilerless, cool to the touch and energy efficient tempered glass door, to include base or for double stacking, and water filtration system and with HOSEWTR-3/4BBV - S/S flex water hose 72" length, 3/4" female NSHT	Cleveland and Blodgett modified to comply with specifications are acceptable
7	STEAMER	Cleveland Range (2) 22CET6.1 with ES26304066E	6 pan capacity, Boilerless Pressureless Steamer with ES263044E Stainless Steel Stand and Kleensteam Water Filter, 14 gauge stainless steel construction for compartment doors, cavities and steam generators. Provide unit with 4" adjustable legs with flanged feet. Steamer door with heavy duty, two-piece, solid compartment design with free-floating inner door with reversible door gasket. Fan forced convection steam with KleanSheild cooking compartment desing. Automatic water level control fills when main powr switch is turned on, low water and high water probes inside coking compartment maintains water levels during cooking. Timer automatically adjusts the cooking time with the volume of product being cooked. Units shall comply with UI and NSF Sanitation Standards. manufacturer's (2) year parts and labor warranty.	No Substitutes

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8	Glass Door Merchandiser	TRUE GDM-33-HC-LD BLK	<p>Glass Door Merchandiser features two sliding glass doors, each equipped with double-paned and thermal-insulated Low-E glass for enhanced energy-efficiency and a 12-inch-long handle. The two doors are self-closing with counter-balanced weight system, and each section has four shelves, providing eight total pvc-coated shelves that are adjustable in half-inch increments for customized and organized product display. For each shelf, there are four chrome plated shelf clips, and LED interior lighting completely illuminates the cabinet, making products visible. Drain in bottom of cabinet. 3 year warranty on all parts and an additional 2 year warranty on compressor. This unit comes standard with a laminated black vinyl exterior designed to resist chipping and peeling, and a white aluminum interior liner and stainless steel floor that are durable. Cold air is retained in the glass door merchandiser with foamed-in-place polyurethane insulation that also gives rigidity to the cabinet. Temperatures maintained between 33 to 38 degrees Fahrenheit with the refrigeration system and R-290 hydrocarbon refrigerant controlled by the capillary tube system provide consistent cooling. The evaporator and condenser fan motors push out a consistent volume of air, producing less heat and reducing the consumption of energy. 115 V/60 Hz/1 ph, 6.3 A, 1/2 HP, 9-ft. cord with a NEMA 5-15P plug</p> <p>Overall Dimensions: 39 1/2 in. W x 29 5/8 in. D x 78 5/8 in. HNSF-7 CE, UL-EPH, and cULus listed</p>	No Substitutes
9	MILK COOLER	Traulsen RMC49S6	<p>12 Crate 49" length Single Access 6" Casters. Cabinet exterior and interior is constructed of stainless steel. Gasket profile and Santoprene™ material simplify cleaning and increase overall gasket life. Both the cabinet and doors are insulated with non-CFC, foamed in place polyurethane door/access. Front sliding protects gaskets. Lockable lift up top access door. Refrigeration System-balanced, top mounted side and front and rear breathing refrigeration system using R-134a refrigerant is provided. Air-cooled hermetic compressor, a forced air evaporator coil. Dial thermometer. 8' cord and plug provided. Standard operating temperature is 34 to 38 degrees F. Heavy duty removable dunnage racks. Warranty- 3 year parts and labor warranty and 5-year compressor parts warranty. Voltage 115/60/1 NEMA Plug Type 5-15P</p>	Delfield and Beverage Air modified to comply with the specifications are acceptable
10	REACH IN REFRIGERATOR	Delfield SAR1-S	<p>Net storage capacity to be minimum 24.96 cubic feet. Provide 6" stainless steel legs. Cabinet exterior sides, front and shroud shall be 22 gauge corrosion resistant stainless steel. Upper shroud shall be hinged, with stay open feature to provide easy access to refrigeration system. Cabinet interior shall be heavy gauge aluminum. Bottom and top surfaces are die stamped to provide radius corners and recessed floor. Full height solid door (with hinging to be determined and confirmed in writing at time of purchase)</p>	Beverage Air modified to comply with the specifications are acceptable.
11	REACH IN FREEZER	Traulsen G31313	<p>Reach-in, three-section, self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinged left/left/left), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), 6" high casters, unit can be programmed to operate at -10 degrees fahrenheit, cULus, NSF</p>	Delfield modified to comply with the specifications are acceptable

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12	ICE MACHINE	Hoshizaki KM-520MAJ + B-500SF + water filter	Ice Maker with Bin, Ice Bin Model No. B-500SF, Water Filter installed onto incoming water line	Manitowoc iT0620 modified to comply with the specifications is acceptable
13	BUFFET/CAFETERIA, HOT FOOD SOUP STATION	Delfield KH-6-NU-MOD	10" Stainless Steel with fold-down tray slide. Tray slide shall be 34" AFF, Two tier counter protector with adjustable sneezeguards, fluorescent lights on both tiers, line-up locks, open under storage with shelf, drains from hot food wells, plumbed to common valve, units shall be UL and NSF approved, 1 year parts and labor warranty, color chosen at purchase, units mounted on 6" high swivel casters with non-marking polyolefin tires and plate brakes. Exterior body shall be seamless, one-piece molded fiberglass, Exterior top shall be constructed of 14 gauge, type 304 stainless steel with a No. 3 finish, welded, ground and polished into one integral unit. Top shall have five electrically heated, die-stamped stainless steel hot food wells. Wells to be recessed to allow for accepting 18" x 26" full size sheet pans. Hot food wells shall be fully insulated on all sides and bottom and covered with an internal galvanized steel jacket. Each hot food well shall be individually equipped with a heating element rated at 1000 watts and wired to and adjustable control switch and indicator light in the control panel. Hot food wells shall be inter-wired to a maximum 10' long cord with a grounded plug for 120/208 volt, 60 cycle, single phase electrical service.	Duke Manufacturing modified to comply with specifications are acceptable
14	COLD FOOD COUNTER	Delfield KCSC-50-B	Stainless Steel with fold-down tray slide. Tray slide shall be 34" AFF, Two tier counter protector with adjustable sneezeguards, lights on all tiers, line-up locks, open under storage with shelf, drains plumbed to common valve, units shall be UL and NSF approved, 1 year parts and labor warranty, color chosen at purchase, units mounted on 6" high swivel casters with non-marking polyolefin tires and plate brakes. Exterior body shall be seamless, one-piece molded fiberglass, Exterior top shall be constructed of 14 gauge, type 304 stainless steel with a No. 3 finish, welded, ground and polished into one integral unit. Frost top is to be 18-gauge stainless steel, one-piece construction. Underside of frost top is sealed with refrigeration lines and insulated with high-density, closed cell polyurethane. Frost top assembly is enclosed in a galvanized steel jacket. Frost top is to be flush with counter, not raised. Refrigeration system uses HCFC-404a refrigerate and has a self-contained 115 volt, 60 hertz, single phase hermetically sealed condensing unit with adjustable frost top temperature control. Unit is wired with a 3 wire grounded, maximum 10' (3m) cord and plug. Unit has an on/off switch mounted on the exterior.	Duke Manufacturing modified to comply with specifications are acceptable

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15	Double Stack Convection Oven	Blodgett Mark V-100 DBL	<p>Standard depth baking compartment - Full angle-iron frame and stainless steel front,(5) chrome-plated racks with (11) rack positions. Dual pane thermal glass windows made with stainless steel door frames. Porcelain door handle with simultaneous door operation Triple-mounted pressure lock door design with turnbuckle assembly.</p> <p>Solid state, digital controls with LED display for simple, accurate operation</p> <p>Cook and Hold. Modular slide-out front control panel for simple servicing</p> <p>Double-sided porcelainized baking compartment liner is easy to clean</p> <p>Aluminized blower wheel. Removable crumb trays.Thermostat with temperature control range of 200 to 500 degrees.2-speed fan motor can be adjusted for dense or delicate items.1/3 horsepower blower motor with automatic thermal overload protection. Control-area cooling fan prolongs the life of components. 2 halogen oven lamps. 6-in. adjustable steel legs</p> <p>208 V/60 hz/1-ph, 11 KW, 51 A. Overall dimensions (interior): 29-in. W x 24-1/4 in. D x 20-in. H. CE and cETLus Listed; NSF and ENERGY STAR Certified</p> <p>Convection Oven, electric, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, (SSD) solid state digital controls, 2-speed fan, interior light, simultaneous operated doors with glass, porcelain crumb tray, stainless steel front, sides & top, vent connector, 6" stainless steel legs, vent connector, 11.0 kW each, 1/3 hp, cETLus, CE, NSF, ENERGY STAR®, 208v/60/1ph</p>	No Substitutes
16	CASHIER STATION	Delfield KCS-30	<p>Stainless Steel v fold-down tray slide. Tray slide shall be 34" AFF, line-up locks, open under storage with shelf, units shall be UL and NSF approved, 1 year parts and labor warranty, color chosen at purchase, units mounted on 6" high swivel casters with non-marking polyolefin tires and plate brakes. Exterior body shall be seamless, one-piece molded fiberglass, Exterior top shall be constructed of 14 gauge, type 304 stainless steel with a No. 3 finish, welded, ground and polished into one integral unit. A 2" ferruled hole shall be relocated to the cashier end as close to the top as possible. Interior lining at the cashier's end shall be 18 gauge stainless steel, with a 1" diameter stainless steel bottom shelf. Units to be provided with a 16.5" x 16.5" x5" stainless steel cash drawer with lock and key.</p>	Duke Manufacturing modified to comply with specifications are acceptable
17	PASS-THRU REFRIGERATOR	Traulsen G-Series	one section refrigerator pass-thru, self-contained solid door(s); full-height or half height doors; tray slides; additional shelves; casters	No Substitutes
18	PASS-THRU HOT FOOD HOLDING CABINET	Traulsen R/AHF132WP		No Substitutes