Clear Form

THE SCHOOL BOARD OF MIAMI-DADE COUNTY, FLORIDA
SCHOOL BOARD ADMINISTRATION BUILDING
1450 Northeast Second Avenue
Miami, FL 33132

Direct all inquiries to Procurement Management Services.

BUYER NAME: Vanessa Flores, CPSM, C.P.M.
E-MAIL ADDRESS: vyflores@dadeschools.net
PHONE: (305) 995-1379
FAX NUMBER: (305) 523-2331
TDD PHONE: (305) 995-2400

BIDDER QUALIFICATION FORM

BID NO. 015-MM03

BID TITLE Food Service, Large Equipment

Bids will be accepted until 2:00 PM on January 17, 2013 in room 351, School Board Administration Building, 1450 NE 2nd Avenue, Miami, FL 33132, at which time they will be publicly opened. Bids may not be withdrawn for 120 days after opening. (Refer to Instructions to Bidders, para. IV.B.)

The submission of the bid by the vendor, acceptance and award of the bid by The School Board of Miami-Dade County, Florida, and subsequent purchase orders issued against said award shall constitute a binding, enforceable contract. Unless otherwise stipulated in the bid documents, no other contract documents shall be issued.

I. BIDDER CERTIFICATION AND IDENTIFICATION

A. 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 respects fair and without collusion or fraud. I agree to abide by all conditions of this bid; and I certify that I am authorized to sign this bid for the bidder.

B. Vendor certifies that it satisfies all necessary legal requirements as an entity to do business with The School Board of Miami-Dade County, Florida.

C. I certify agreement with the School Board of Miami-Dade County Business Code of Ethics, and agree to comply with this Code and all applicable School Board contracting and procurement policies and procedures. (School Board Policy 6460)

D. I certify that I, nor my company or its principals, or any wholly owned subsidiary are currently debarred or in default of any bid, purchase order or contract with the School board or any other private or governmental entity.

II. INDEMNIFICATION

The Bidder shall hold harmless, indemnify and defend the indemnities (as hereinafter defined) against any claim, action, loss, damage, injury, liability, cost or expense of whatsoever kind or nature including, but not by way of limitation, attorney's fees and court costs arising out of bodily injury to persons, including death, or damage to tangible property arising out of or incidental to the performance of this contract (including goods and services provided thereto) by or on behalf of the Bidder, whether or not due to or caused in part by the negligence or other culpability of the indemnity, excluding only the sole negligence or culpability of the indemnity. The following shall be deemed to be indemnities: The School Board of Miami-Dade County, Florida, its members, officers and employees.

III. PERFORMANCE SECURITY, is required on this bid. YES ☐ NO ☑

Refer to **INSTRUCTIONS TO BIDDERS,** para. VII./IF PERFORMANCE SECURITY IS REQUIRED, PLEASE INDICATE THE TYPE TO BE FURNISHED: Performance Bond ☐ Check (Cashier's, Certified, or equal) ☐

IV. FLORIDA CERTIFIED SERVICE-DISABLED VETERAN BUSINESS ENTERPRISE, please indicate: YES ☐ NO ☐

An original, manual signature is required on the Bidder Qualification Form.
(Bidder is requested to use blue ink, do not use pencil)

Legal Name of Vendor _____

Mailing Address _____

City _____ ***State*** _____ ***Zip Code*** _____

Telephone No. _____ ***Fax No.*** _____

E-mail Address _____

By: Signature (Original)
Of Authorized Representative _____ ***Date*** _____

Name (Typed or Printed)
Of Authorized Representative _____ ***Date*** _____

DISCLOSURE OF EMPLOYMENT OF FORMER SCHOOL BOARD EMPLOYEES

Pursuant to School Board Policy 6460, which may be accessed at http://www2.dadeschools.net/schoolboard/rules all bidders, proposers, consultants, and contractors are required to disclose the names of any of their employees who serve as agents or principals for the bidder, proposer or contractor, and who **within the last two years**, have been or are employees of the School Board. Such disclosures will be in accordance with current School Board rules, but will include, at a minimum, the name of the former School Board employee, a list of the positions the employee held in the last two years of his or her employment with the School Board, and the dates the employee held those positions.

NAME	LIST OF POSITIONS	DATES EMPLOYEE HELD POSITION

INSTRUCTIONS TO BIDDERS

CONE OF SILENCE

The School Board of Miami-Dade County Public schools enacts a *Cone of Silence* from issuance of a solicitation and shall terminate at the time the item is presented by the Superintendent to the appropriate Board committee immediately prior to the Board meeting at which the Board will award or approve a contract, reject all bids or responses, or take any other action that ends the solicitation and review process. All provisions of School Board Policy 6325 apply.

I. PREPARATION OF BIDS

A. BIDDER QUALIFICATION FORM qualifies the bidder and the bid and must be completed and submitted as page 1 and 2 of the bid.

1. PERFORMANCE SECURITY shall not be submitted with the bid. The form of performance security the bidder will submit, when required to do so, must be furnished.
2. BIDDER CERTIFICATION AND IDENTIFICATION. Bid must contain an original manual signature from an authorized representative. An unsigned bid will be considered non-responsive.

B. INSTRUCTIONS TO BIDDERS. Defines conditions of the bid.

1. ORDER OF PRECEDENCE. Any inconsistency in this bid shall be resolved by giving precedence in the following order:

A. Specifications
B. Special Conditions
C. Instructions To Bidders

C. BID PROPOSAL FORM. Defines requirement of items to be purchased, and must be completed and submitted as page 2 and subsequent pages, if any, of the bid. The bidder should indicate his/her name in the appropriate space on each page.

1. ITEM SPECIFICATIONS. Describes technical, performance, and packaging requirements for every bid line item. Specifying a certain brand, make or manufacturer is to denote the quality, type, and standard of the article desired. Articles offered must be new merchandise only, of equal or superior grade. On blank lines provided, the bidder is requested to insert the brand name, manufacturer's number and other information necessary to sufficiently identify article offered. Failure to do so may prevent consideration of the item. Also, refer to paragraph X. Packaging.
2. PRICES are requested in units of quantity specified in the bid specifications. In case of a discrepancy in computing the total amount of bid, UNIT PRICE quoted will govern. All prices bid shall include delivery F.O.B. destination, freight prepaid (bidder pays and freight charges. Bidder own goods in transit and files any claims) and shall include all cartage, drayage, packing, etc., delivered to and unloaded at the receiving station at the site designated in BID PROPOSAL FORMS and there received by the designated agent of the Board.
3. TAXES. The Board does not pay Federal Excise and State taxes on direct purchases of tangible personal property. The applicable tax exemption number is shown on the purchase order. This exemption does not apply to purchases of tangible personal property made by contractors who use the tangible personal property in the performance of contracts for the improvement of Board-owned real property as defined in Chapter 192 of the Florida Statutes.

II. SUBMITTING OF BIDS

A. Bids must be submitted on forms furnished by the Board and in sealed packages or envelopes. Bid submissions must be clearly marked with bid number, bid title and bid opening date.

B. ERASURES OR CORRECTIONS. When filling out the bid proposal form, bidders are required to complete bid proposal in ink.

1. Use of pencil is prohibited.
2. Do not erase or use correction fluid to correct an error.
3. All changes must be crossed out and initialed in ink.

Those bids for individual items that do not comply with items 1, 2, and 3 above will be considered non-responsive for that item(s).

C. PLACE, DATE AND HOUR. U.S. Mail, Courier/Express Service, or deposited in the BID BOX located in Room 351, 8:00 A.M. to 4:30 P.M., Monday through Friday, SCHOOL BOARD ADMINISTRATION BUILDING, 1450 N.E. Second Avenue, Miami, Florida 33132. Bids received after the date and hour specified in the BIDDER QUALIFICATION FORM will not be considered.

D. PUBLIC ENTITY CRIMES. Section 287.133(2)(a) Florida Statute. A person or affiliate who has been placed on the convicted vendor list following a conviction for a public entity crime may not submit a bid on a contract to provide any goods or services to a public entity, may not submit a bid on a contract with a public entity for the construction or repair of a public building or public work, may not submit bids on leases of real property to a public entity, may not be awarded or perform work as a contractor, supplier, subcontractor, or consultant under a contract with any public entity, and may not transact business with any public entity in excess of the threshold amount provided in Section287.017, for CATEGORY TWO for a period of 36 months from the date of being placed on the convicted vendor list.

E. SUBMITTING A "NO BID." If not submitting a bid at this time, return the form entitled "NOTICE TO PROSPECTIVE BIDDERS." Failure to respond, either by submitting a bid or the "NOTICE TO PROSPECTIVE BIDDERS" form for three consecutive times, may result in the company being removed from the School Board's bid list.

F. AVAILABILITY OF BID INFORMATION. Immediately following the public opening, bids will be read, upon request, and then compiled in a tabular form, a copy of which will be available for examination in Procurement Management Services.

III. CANCELLATION OF BIDS OR REQUEST FOR PROPOSALS

An invitation for bids may be canceled, in whole or in part, as may be specified in the solicitation, when it is in the best interest of the Board. The reasons shall be made a part of the master bid file.

A. Prior to opening, a solicitation may be canceled in whole or in part, prior to the date and hour specified in the Bidder Qualification Form for receipt of bids, when the Assistant Superintendent, Procurement Management Services, determines in writing, that such action is in the best interest of the Board for reasons including, but not limited to:

1. The Board no longer requires the supplies, services, or construction;
2. The Board no longer can reasonably expect to fund the procurement;
3. A review of a valid protest filed by a bidder as may be determined by the administrative staff; or
4. Proposed amendments to the solicitation would be of such magnitude that a new solicitation is desirable.

B. When a solicitation is canceled prior to opening, notice of cancellation shall be posted on the District's website, and sent to all businesses solicited, via facsimile or mail. Any bids or proposals received for the canceled solicitation shall be returned to the vendor unopened.

The notice of cancellation shall:

1. Identify the solicitation;
2. Briefly explain the reason for cancellation; and
3. Where appropriate, explain that an opportunity will be given to compete on any future re-solicitation for procurements of similar supplies, services, or construction.

IV. CHANGE OR WITHDRAWAL OF BIDS

A. PRIOR TO BID OPENING. Should the bidder desire to change or withdraw his/her bid, he/she shall do so in writing. This communication is to be received by the District Director, of Procurement Management, Room 352, School Board Administration Building, prior to date and hour of bid opening. The bidders name, the bid number, the bid title and the date the bid is due must appear on the envelope.

B. AFTER BID OPENING. After bids are opened, they may not be changed, nor withdrawn, for 90 days after the determined opening date, unless otherwise specified on the "BIDDER QUALIFICATION FORM."

C. FAILURE TO ACCEPT BID AWARD. Bidders who, prior to the Bid Award by The School Board of Miami-Dade County, Florida, indicate that they are unable to accept the bid award shall either:

1. Pay to the Board, as liquidated damages, an amount equal to 5% of the unit price bid, times the quantity, or $10, whichever amount is larger, or
2. Lose eligibility to transact new business with the Board for a period of 14 months from the date the Board acts on the withdrawn bid.

V. PROTESTS TO CONTRACT SOLICITATION OR AWARD

A. The Board shall provide notice of a decision or intended decision concerning a solicitation, contract award, or exceptional purchase by electronic posting which can be accessed at the district's website www.dadeschools.net.

B. Any person who is adversely affected by the agency decision or intended decision shall file with the agency a notice of protest in writing within 72 hours after the posting of the notice of decision or intended decision. With respect to a protest of the terms, conditions, and specifications contained in a solicitation, including any provisions governing the methods of ranking bids, proposals, or replies, awarding contracts, reserving rights of further negotiation, or modifying or amending any contract, the notice of protest shall be filed in writing within 72 hours after the posting of the solicitation. The formal written protest shall be filed within 10 calendar days after the date the notice of protest is filed. The formal written protest shall state with particularity the facts and law upon which the protest is based. Saturdays, Sundays, and state holidays shall be excluded in the computation of the 72-hour time periods established herein.

C. The protesting party shall be required to post a bond consistent with F.A.C. Rule 28-110.005(2), and Board Policy 6320. Failure to file a protest within the time prescribed in Section 120.57(3), Florida Statutes, or failure to post the bond or other security required by law within the time allowed for filing a bond shall constitute a waiver of proceedings under Chapter 120, Florida Statutes.

D. Formal, written protests will be reviewed by Procurement Management Services, who will offer the protesting bidder the opportunity to meet and discuss the merits of the protest. If the protest is not resolved, the bidder may seek an administrative hearing pursuant §120.57 Fla. Stat. Petitions for hearing pursuant to §120.57 Fla. Stat., must be filed in accordance with School Board Policies 6320 and 0133.

E. The "Notice of and/or formal written Protest" shall be filed with:

The Office of the School Board Clerk
Miami-Dade County Public Schools
1450 Northeast Second Avenue, Room 268B
Miami, Florida 33132
Fax: (305) 995-1448
E-Mail: Martinez@dadeschools.net

VI. AWARDS

A. RESERVATION FOR REJECTION OR AWARD. The Board reserves the right to reject any or all bids, to waive irregularities or technicalities, and to request rebids. The Board reserves the right to award on an individual item basis, any combination of items, total low bid or, if an alternate bid is accepted, on such terms as are specified for the alternate bid, whichever manner is in the best interest of the Board.

The Board reserves the right to utilize other governmental contracts, if in the best interest of the Board.

B. NOTIFICATION OF INTENDED ACTION will be posted on the District's website no later than the Friday preceding a regularly scheduled Board meeting.

C. OFFICIAL AWARD DATE. Awards become official upon the Board's formal approval of the award.

D. TERMINATION FOR CONVENIENCE
The Board reserves the right to terminate this contract at any time and for any reason upon giving thirty (30) days' notice to the other party. If said contract should be terminated for convenience as provided herein, the Board will be relieved of all obligations under said contract. The Board will only be required to pay that amount of the contract actually performed to the date of termination. Upon such payment, both parties shall be relieved of any further obligations under this contract.

E. PURCHASE ORDERS mailed to successful bidders are the official notification to deliver materials described therein; and the time allowed for delivery begins with the date of the purchase order. In the event that the successful bidder fails to deliver the materials in accordance with the terms and conditions of the bid and purchase order, the bidder shall be considered to be in default of the contract and subject to the default provisions stated in Section VI. F.

F. DEFAULT. A vendor who fails to perform according to the terms of the contract (bid) shall be considered in default. In the event of default, which may include, but is not limited to poor performance and/or non-performance, a vendor shall either (1) pay liquidated damages of 10 percent of the unit price of the item(s) awarded times the quantity when no purchase order has been issued, 10 percent of the purchase order when a purchase order had been issued or $100, whichever is greater or (2) lose eligibility to transact new business with the board for a period of 14 months from date of termination of award by the Board. Bidders that are determined ineligible may request a hearing pursuant to Chapter 120 of the Florida Statutes, and School Board Policy 6320. The School Board reserves the right to reject any and all bids from a Vendor who is currently debarred or in default of any bid, purchase order or contract with the School Board or any other private or governmental entity, pursuant to School Board Policy 6320.04.

G. BID DOCUMENTS. The intent of the bid documents is to include only the written requirements for materials, equipment, systems, standards and workmanship necessary for the proper execution and completion of the work by the Bidder. The bid documents shall not be construed to create an entitlement to any other scope of work except as specified herein.

H. DEBARMENT. Pursuant to Board Policy 6320.04 Contractor Debarment Procedures – Debarred contractors are excluded from conducting business with the Board as agents, representatives, partners, and associates of other contractors, subcontractors or individual sureties.

I. IDENTICAL PRICES. When identical prices are received from two or more vendors and all other factors are equal, priority for award shall be given to a Florida certified service-disabled veteran business enterprise as defined by §295.187, Fla. Stat. The vendor preference for Florida certified service-disabled veteran businesses shall be subordinate only to the vendor preference for businesses implementing a drug-free workplace in accordance with School Board Policy 6320.

VII. PERFORMANCE SECURITY (FOR SUCCESSFUL BIDDERS ONLY)

A. PURPOSE. A performance bond or check may be required to guarantee performance.

B. BONDING COMPANY. Performance Bonds shall be written through a reputable and responsible surety bond agency licensed to do business in the State of Florida and with a surety company or corporation meeting both of the following specifications:

1. Awards Greater than $500,000

A minimum rating in the latest revision of Best's Insurance Reports of:

Contract Amount	Minimum Rating by A.M. Best
$ 500,000.01 to $ 2,500,000	None
$ 2,500,000.01 to $ 5,000,000	B+ or NA-3
	No Minimum Class
$ 5,000,000.01 to $10,000,000	A- Class IV
$10,000,000.01 or more	A- Class V

Current certificate of authority as acceptable surety on Federal Bonds in accordance with the latest edition of the United States Treasury Department Circular 570 entitled "Companies Holding Certificates of Authority as Acceptable Sureties on Federal Bonds and as Acceptable Reinsuring Companies" shall be accepted for an amount not exceeding the underwriting limitation thereon.

2. Awards of $500,000 or Less

Bonds shall be written with a surety company or corporation meeting the qualifications as set forth in Paragraph VII.B. above or the qualifications set forth in section 287.0935, Florida Statutes.

C. AMOUNT. When required as defined herein, the firm or individual(s) to whom an award has been made shall execute and deliver to The School Board of Miami-Dade County, Florida, a Performance Bond, Cashier's/Certified Check, or equal.

1. Awards less than $200,000 shall be exempt from performance security.
2. Performance security shall not be required, unless otherwise defined in the bid specifications. If performance security is required, it shall equal 100% of the award amount.

D. RELEASE OF PERFORMANCE SECURITY. Return to the Awardee of his/her cash security, or notification to the Awardee and the bonding company to cancel the performance bond, will be made when all goods/services have been accepted and invoices have been approved for payment.

VIII. SAMPLES TESTING AND EVALUATION

In order to be considered for award, brands bid "As Equal" or "Equivalent" to the specified brands need to be tested/evaluated to determine compliance with bid specifications at no cost to M-DCPS. Vendor must pay for the testing/evaluation of these samples which must be submitted in accordance with the following procedures.

When bid samples are required, the buyer will notify bidder to submit samples of the items bid in accordance with the following procedures:

A. All samples must be identified with the bidder's name, bid number, item number, and manufacturer's product name and number. When non-compliance with this requirement is noted, said item may be considered as being unidentifiable and may not be eligible for consideration in the award recommendation.

B. Samples, product technical specification sheets, and a check made payable to "School Board of Miami-Dade County, Florida" in the amount to cover the testing/evaluation fees as established by the M-DCPS Materials Testing and Evaluation Department *(http://materials.dadeschools.net)* are to be delivered to the Materials Testing and Evaluation Department within 7 calendar days of the bid opening date between 8:30 a.m. and 3:00 p.m. from Monday through Friday, unless otherwise stated in the Special Conditions of the bid. If the bidder does not submit samples and associated documents by the indicated date and time, the bid submitted for that item will not be considered for award.

C. The Materials Testing and Evaluation Department is located at:

MIAMI-DADE COUNTY PUBLIC SCHOOLS
MATERIALS TESTING AND EVALUATION
7040 West Flagler Street
Miami, Florida 33144
Telephone Number: 786-275-0780

Miami-Dade County Public Schools will not be responsible for samples sent to a location other than the location mentioned in the bid.

D. Bidder must obtain, from Materials Testing and Evaluation, a signed receipt acknowledging delivery of samples. Bidder shall include a self-addressed, stamped envelope for return of sample receipt when submitting samples by mail or delivery service. The bidder will receive the original copy of the receipt and the duplicate copy will remain with the Miami-Dade County Public Schools receiving department as the file copy. Bidder shall be solely responsible for delivery of samples and for retaining sample delivery receipts, which must be presented in any dispute regarding receipt of bid samples.

E. PAYMENT FOR SAMPLES. The Board will buy no samples and will assume no cost incidental thereto.

F. RETURN OF SAMPLES. Samples not destroyed in testing may be claimed by unsuccessful bidders 14 days after bid award date and by successful bidders 14 days after final payment; but the Board will assume no responsibility for samples not claimed within the time specified, and it will pay for no samples damaged in testing. No perishable samples submitted for testing and evaluation will be returned.

G. TESTING AND EVALUATION RESULTS. The Materials Testing and Evaluation Department will report to the buyer the bid specification compliance evaluation results corresponding to submitted samples of brands bid "As Equal" or "Equivalent" to the listed specified brands.

IX. SUBSTITUTIONS

Should the bidder find it necessary to use a material, equipment, product or system other than specified, the bidder shall secure from the Board, through Procurement Management Services, written approval for the use of the alternate materials, equipment, product or system. The Board is not obligated to approve requests for substitutions and has the discretion to require the bidder to provide the materials as specified in the bid documents. In no case shall the bidder be entitled to additional time and/or money arising out of the Board's failure to approve requests for substitutions.

X. PACKAGING

A. If packaging is different from that specified, the bidder must note the manner and amounts in which packaging is to be made; otherwise the successful bidder shall furnish packaging as specified. All packaging, wrapping and bundling shall be adequate to insure that materials will be received in undamaged condition. The Board assumes no responsibility for damages of any kind incurred in transit.

B. The following identification shall be printed, stenciled or legibly written in a conspicuous location on each shipping container:

1. Bid Number And/Or Purchase Order Number
2. Vendor's Name And/Or Trademark
3. Name(S) of Item(S) Contained
4. Item Number (S) With Quantity(ies)

XI. PURCHASES BY OTHER PUBLIC AGENCIES

With the consent and agreement of the successful bidder(s), purchases may be made under this bid by Miami-Dade County, Florida, and other governmental agencies or political subdivisions within the State of Florida. Such purchases shall be governed by the same terms and conditions stated herein. This agreement in no

way restricts or interferes with the right of any State of Florida Agency or political subdivision to rebid any or all of these items.

XII. RECYCLING REQUIREMENTS

Miami-Dade County Public Schools supports recycling and recommends the use of recycled products where possible. Vendors are requested to submit a letter, along with their bid, indicating whether each item bid and/or its packaging contains pre-consumer or post-consumer waste, and if the product and/or packaging may be recycled.

XIII. ENVIRONMENTAL PRODUCTS

Miami-Dade County Public Schools encourages the use of environmentally safe products.

XIV. DELIVERY AND BILLING

A. DELIVERY. Saturdays, Sundays, and holidays excepted, deliveries shall be made as follows: Schools and Departments – 8:00 A.M. to 3:00 P.M. Merchandise shall be unloaded at the receiving station of the designated delivery point and received there by a designated agent of the Board. A delivery ticket, or one copy of the invoice, prepared as indicated below, shall accompany each delivery.

B. RECEIVING INSPECTION AND TESTING. Delivered items which do not fulfill all requirements will be rejected. Rejected items shall be removed and replaced promptly by the vendor, at no cost to the purchaser.

C. INVOICES. Each invoice shall be issued by the successful bidder and shall be submitted in DUPLICATE to the Accounts Payable Section, P.O. Box 01-2570, Miami, Florida 33101. To be considered for payment, each invoice must show the following information, which appears on the Purchase Order:

1. Purchase Order Number
2. Item Descriptions
3. Quantities and Units
4. Price Extensions
5. Total price of all items on invoice

This agreement, contains the entire understanding of the Parties with respect to the subject matter hereof and incorporates and supersedes any and all prior agreements and commitments with respect thereto. There are no other oral understandings, terms or conditions, and neither Party has relied upon any representation, express or implied, not contained in this Agreement. **General or special conditions included in any of vendors' price lists, invoices, tickets, receipts or other such documents presented to School Board shall have no applicability to School Board with respect to this Agreement.**

D. PAYMENT. Unless otherwise specified by Miami-Dade County Public Schools, payment will be made only after delivery, authorized inspection, and acceptance. Payment will be made only to the successful bidder, unless otherwise requested, in writing, by the successful bidder and accepted by Miami-Dade County Public Schools Administration. The bidder expressly agrees that it will properly invoice for any goods or services within one year and that the failure to do so shall constitute a waiver of any right to payment.

XV. NO GRATUITY POLICY

It is the policy of Procurement Management Services not to accept gifts, gratuities, or favors of any kind, or of any value whatsoever, from vendors, members of their staffs, or families.

XVI. COMPLIANCE WITH STATE/FEDERAL REGULATIONS

A. All contracts involving federal funds will contain certain provisions required by applicable sections of CFR 34, Part 80.36(I) and Part 85.510, Florida Statute 257.36, or Florida Administrative Code Chapter 1B. The vendor certifies by signing the bid that the vendor and his/her principals are not presently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from participation in federally funded transactions and may, in certain instances, be required to provide a separate written certification to this effect.

During the term of any contract with the Board, in the event of debarment, suspension, proposed debarment, declared ineligible or voluntarily excluded from participation in federally funded transactions, the vendor shall immediately notify the Assistant Superintendent, Procurement Management Services, in writing. Vendors will also be required to provide access to records, which are directly pertinent to the contract and retain all required records for three years after the Board, makes final payment.

B. For all contracts involving Federal funds in excess of $10,000, the Board reserves the right to terminate the contract for cause, as well as for convenience, by issuing a certified notice to the vendor.

C. CERTIFY REGISTRATION AND USE OF EMPLOYMENT "STATUS VERIFICATION SYSTEM": The Status Verification System, also referred to as "E-verify", only applies to construction and Professional Service Contracts using federal funds.

STATUS VERIFICATION SYSTEM

1. Each offeror and each person signing on behalf of any offeror certifies as to its own entity, under penalty of perjury, that the named Contractor has registered and is participating in the Status Verification System to verify the work eligibility status of the contractor's new employees that are employed in the State of Florida in accordance with Executive Order 13465.
2. The Contractor shall require that the following provision be placed in each subcontract at every tier: "The subcontractor shall certify to the main (prime or general) contractor by affidavit that the subcontractor has verified through the Status Verification System the employment status of each new employee of the respective subcontractor, all in accordance with and to comply with all applicable employee status verification laws. Such affidavit must be provided prior to the notice to proceed for the subcontractor to perform the work."
3. The Board will not consider a proposal for award, nor will it make any award where there has not been compliance with this Section.
4. Manually or electronically signing the Proposal is deemed the Contractor's certification of compliance with all provisions of this employment status verification certification required by all applicable status verification laws.

XVII. COMPLIANCE WITH LAWS – Bidders shall comply with all federal, State of Florida and local laws applicable to it and the performance of its obligations under this bid.

XVIII. BACKGROUND SCREENING REQUIREMENTS

In accordance with the requirements of Sections, 1012.465, 1012.32, and 1012.467, Florida Statutes, School Board Policies 6320 and 8475 as amended from time to time Contractor agrees that, if Contractor receives remuneration for services, Contractor and all of its employees who provide or may provide services under this Contract will complete criminal history checks, and all background screening requirements, including level 2 screening requirements as outlined in the above-referenced statutes and School Board rules prior to providing services to the School Board of Miami-Dade County.

Additionally, Contractor agrees that each of its employees, representatives, agents, subcontractors or suppliers who are permitted access on school grounds when students are present, who have direct contact with students or who have access to or control of school funds must meet level 2 screening requirements as described in the above-referenced statues, and School Board rules.

Pursuant to the 2007 amendments to the JLA enacted by the Florida Legislature, requirements for certain fingerprinting and criminal history checks shall be inapplicable to non-instructional contracted personnel who qualify for exemption from level 2 screening requirements as provided under §1012.468, Fla. Stat. (2007). In addition, the provisions of §1012.467, Fla. Stat. (2007)

are incorporated herein by reference, and any provisions of this section that may be inconsistent with, contrary to, or determined to be in conflict with §1012.467, will be superseded by said statute.

A noninstructional contractor who is exempt from the screening requirements set forth in §1012.465, §1012.468 or §1012.467, Florida Statutes, is subject to a search of his or her name or other identifying information against the registration information regarding sexual predators and sexual offenders maintained by the Department of Law Enforcement under § 943.043 and the national sex offender public registry maintained by the United States Department of Justice. Contractor will not be charged for this search. Further, upon obtaining clearance by Board, if Board deems necessary, Board will issue a photo identification badge which shall be worn by the individual at all times while on Board property when students are present.

Contractor agrees to bear any and all costs associated with acquiring the required background screening – including any costs associated with fingerprinting and obtaining the required photo identification badge. Contractor agrees to require all its affected employees to sign a statement, as a condition of employment with Contractor in relation to performance under this Bid/RFP, agreeing that the employee will abide by the heretofore described background screening requirements, and also agreeing that the employee will notify the Contractor/Employer of any arrest(s) or conviction(s) of any offense enumerated in School Board Policies 6320 and 8475 within 48 hours of its occurrence. Contractor agrees to provide the Board with a list of all of its employees who have completed background screening as required by the above-referenced statutes and who meet the statutory requirements contained therein. Contractor agrees that it has an ongoing duty to maintain and update these lists as new employees are hired and in the event that any previously screened employee fails to meet the statutory standards. Contractor further agrees to notify the Board immediately upon becoming aware that one of its employees who were previously certified as completing the background check and meeting the statutory standards is subsequently arrested or convicted of any disqualifying offense. Failure by Contractor to notify the Board of such arrest or conviction within 48 hours of being put on notice and within 5 business days of the occurrence of qualifying arrest or conviction, shall constitute a material breach of the Contract entitling the Board to terminate this Contract immediately with no further responsibility to make payment or perform any other duties under this Agreement.

XIX. COMPLIANCE WITH SCHOOL CODE

Contractor agrees to comply with all sections of the Florida K-20 Education Code, Title XLVIII, Florida Statutes as it presently exists, and further as it may be amended from time to time. Further Contractor agrees that failure to comply with the Florida K-20 Education Code shall constitute a material breach of this Contract and may result in the termination of this Contract by the Board.

XX. CHARTER SCHOOLS

Items or Services awarded under this contract shall be made available to Charter Schools approved by the School Board of Miami-Dade County Public Schools. M-DCPS is not responsible or liable for purchases that may be made by Charter Schools.

XXI. CONFLICT OF INTEREST

Former Miami-Dade County Public Schools employees, classified as Managerial Exempt Personnel, Pay Grade 22 and above, Dade County School Administrators Association, Pay Grade 47 and above, and other equivalent positions, are prohibited from personally representing another person or entity or acting as an agent or attorney for compensation in connection with any matter in which The School Board of Miami-Dade County, Florida, is interested, for two years after the School Board employees' service terminates. This provision is pursuant to School Board Policies 1129, 3129, 4129 and Florida Statute § 112.313(9).

XXII. PUBLIC RECORDS LAW

Pursuant to Florida Statute, it is the practice of M-DCPS to make available for public inspection and copying any information received in response to an Invitation to Bid or Request for Proposals (RFP). No action on the part of the respondent to a Bid or RFP will create an obligation of confidentiality on the part of the School Board, including but not limited to, making a reference in the response to the trade secret statutes. It is recommended that potential suppliers exclude from their response any information that, in their judgment, may be considered a trade secret.

XXIII. ASSIGNMENT

This Contract may not be assigned nor may any assignment of monies due, or to become due to vendor, be assigned without the prior written agreement of Miami-Dade County Public Schools. If vendor attempts to make such an assignment, such attempt shall constitute a condition of default.

XXIV. DAVIS-BACON ACT LABOR STANDARDS

This project may be funded in whole or in part under the provisions of the American Recovery and Reinvestment Act of 2009. Therefore, the Bidder shall comply with all applicable provisions of 40 U.S.C. §276a-§276a-7, the Davis-Bacon Act, as supplemented by the Department of Labor regulations (29 C.F.R., PART 5 "Labor Standards Provisions Applicable to Contracts Governing Federally Financed and Assisted Construction").

XXV. LOBBYISTS

School Board Policy 8150, delineates the policy regarding lobbyists. Pursuant to this rule, lobbyists shall complete annually, a Lobbyist Registration Form, and pay the annual registration fee.

Pursuant to this rule, every person required to register shall list all individuals who may make a presentation when the person appears as a representative for an individual or firm for an oral presentation before a site administrator, or instructional personnel, or certification, evaluation, selection, technical review or similar oral presentation committee. This listing shall include the Clerk's form, the list of presenters, and the indication of fee receipt, prior to the oral presentation. No person shall appear before any employee or committee on behalf of any individual or firm unless he or she has been listed as part of the firm's presentation team or unless he or she is registered with the Clerk's office and has paid all applicable fees.

XXVI. LOCAL-VENDOR PREFERENCE

The School Board of Miami-Dade County, Florida adopted School Board Policy 6320.05 which gives local preference to businesses located in Miami-Dade County, Florida when evaluating the lowest responsible, responsive bid or submittal for the purchase of goods and services, professional and construction-related services, in excess of $50,000 dollars or the current formal bidding threshold set by statute.

Bidders claiming local vendor preference for any bid or submittal must submit an Affidavit of Eligibility for Local Preference and a copy of its business license with their bid, quote, proposal, reply or response. Bids which fail to include the approved affidavit at the time of bid submittal will not be considered for local vendor preference.

Board policies may be accessed at: http://www.neola.com/miamidade-fl/

THE SCHOOL BOARD OF MIAMI-DADE COUNTY, FLORIDA

SUPERINTENDENT OF SCHOOLS

FROM: _____

_____

_____

AFFIX
POSTAGE
HERE

THE SCHOOL BOARD OF MIAMI-DADE COUNTY, FLORIDA
PROCUREMENT MANAGEMENT SERVICES
ROOM NO. 352 BID BOX
1450 N.E. 2ND AVENUE
MIAMI, FLORIDA 33132

BID NO.: 015-MM03

BID TITLE: Food Service, Large Equipment

BID OPENING DATE: January 17, 2013

THE SCHOOL BOARD OF MIAMI-DADE COUNTY, FLORIDA
Procurement Management Services

NOTICE OF PROSPECTIVE BIDDERS

NO BID

If not submitting a bid at this time, for informational purpose only, detach this sheet from the bid documents, complete the information requested, fold as indicated, staple, affix postage and return address, and mail. NO ENVELOPE IS NECESSARY.

NO BID SUBMITTED FOR REASON(S) CHECKED AND/OR INDICATED:

Our company does not handle this type of product/service.
We cannot meet the specifications nor provide an alternate equal product.
Our company is simply not interested in bidding at this time.
OTHER, (Please specify)_____

We do not want to be retained on your mailing list for future bids for this type or product and/or service.

Signature _____

Title _____

Company_____

NOTE: **Failure to respond, either by submitting a bid or this completed form, may result in your company being removed from the School Board's bid list. To qualify as a respondent to the bid, vendor must submit a** *NO BID.*

Vendor Information Sheet

1A. _____
Federal Employer Identification Number

Or _____
Owner's Social Security Number

1B. _____
Name of Firm, Individual(s), Partners or Corporation

_____
Street Address

_____
City State Zip Code

2. Telephone/Fax/Contact Person

_____
Telephone number

_____
Fax number

_____
Contact Person

_____
E-mail address

3. Ownership Disclosure

If the contract or business transaction is with a corporation, partnership, sole proprietorship,or joint venture, the full legal name and business address shall be provided for the chief **officer,** director, or owner who holds, directly or indirectly the majority of the stock or ownership. If the contract or business transaction is with a trust, the full legal name and address shall be provided for each trustee and each beneficiary. **Post Office addresses are not acceptable**.

Name	Title	Address	Gender	Race-ethnicity	Stock Ownership

NOTE: The information provided by the vendor on this form should be consistent with that provided on the "Vendor's Application". All vendors must have a current vendor's application on file with M-DCPS, and have provided information and/or be familiar with M-DCPS' policy regarding the following: (a) Employment Disclosure, (b) Drug Free Workplace, (c) Family Leave Policy, (d) Code of Business Ethics, (e) Conflict of Interest, (f) Perception, (g) Gratuities, and (h) Business Meals. Failure to provide M-DCPS a current vendor application may cause the vendor not to be awarded any new business with M-DCPS. Vendor applications can be downloaded at: http://procurement.dadeschools.net

Clear Form

Miami-Dade County Public Schools

Local Business Affidavit of Eligibility

This declaration is executed under penalty of perjury of the laws of the United States and State of Florida.

THIS AFFIDAVIT IS SUBMITTED IN REFERENCE TO THE FOLLOWING SOLICITATION:

RFQ/RFP/BID/CONTRACT/PROJECT # *(as applicable)*: 015-MM03

BUSINESS NAME:		
CONTACT PERSON:		
ADDRESS: *(Include City State & Zip Code)*		
FEIN *(Federal Employer Identification Number)*:		Length of Time at Address Provided: _____ Length of Time Located within the legal boundaries of Miami-Dade County: _____
BUSINESS STRUCTURE:	☐ Corporation ☐ LLC ☐ Partnership ☐ Sole Proprietorship ☐ Other *(Specify)*:_____	
PHONE:	( )	FAX: ( )
E-MAIL ADDRESS:		

ATTESTATION - I understand that:

- In accordance with School Board Policy 6320.05; local business means the vendor has a valid business license, issued by a jurisdiction located in Miami-Dade County, with its headquarters, manufacturing facility, or locally-owned franchise located within the legal boundaries of Miami-Dade County, for at least twelve (12) months (or having a street address for at least twenty-four (24) months), prior to the bid or proposal opening date. Post office boxes are not verifiable and shall not be used for the purpose of establishing said physical address.
- To be considered for local preference, **a vendor must attach a copy of its business license (Local Business Tax Receipt) to this affidavit of eligibility with a bid or proposal.**
- The preference does not apply to goods or services exempted by statute as reflected in Policy 6320, or prohibited by Federal or State law, or other funding source restrictions.
- The application of local preference to a particular purchase, contract, or category of contracts for which the Board is awarding authority may be waived upon written justification and recommendation by the Superintendent.
- The preference established in this policy does not prohibit the right of the Board, or other authorized purchasing authority, from giving preference permitted by law in addition to the preference authorized in this policy.
- The preference established in this policy does not prohibit the right of the Board, or other authorized purchasing authority, to compare quality or fitness for use of supplies, materials, equipment and services proposed for purchase and compare qualifications, character, responsibility and fitness of all persons, firms or corporations submitting bids or proposals.
- The above information may be subject to verification.
- A vendor who misrepresents the local preference status of its firm in a proposal or bid submitted to the School Board will lose the privilege to claim local preference status, and shall lose eligibility to claim local preference status for a period of one (1) year. The Superintendent may also recommend that the firm be referred for debarment in accordance with Policy 6320.04.

BEFORE ME; the undersigned authority, in and for the State of Florida and Miami-Dade County personally appeared _____ who, after being sworn according to law, stated that he or she was authorized to represent _____ and to execute this affidavit on behalf of the said Business Entity and attests, under penalty of perjury, to the above.

SWORN AND SUBSCRIBED BEFORE ME

_____
SIGNATURE OF NOTARY PUBLIC
THIS _____ DAY OF _____, 20_____

My Commission Expires: _____
NOTARY SEAL

_____
PRINTED NAME OF AFFIANT

_____
SIGNATURE OF AFFIANT DATE

_____
TITLE

_____
COMPANY NAME

MIAMI-DADE COUNTY PUBLIC SCHOOLS

BID PROPOSAL FORM *(FORMAT A)* TO: THE SCHOOL BOARD OF MIAMI-DADE COUNTY FLORIDA

BID	BUYER	PAGE
015-MM03	Vanessa Flores	SC 1
TITLE		
FOOD SERVICE, LARGE EQUIPMENT		

SPECIAL CONDITIONS

1. PURPOSE: The purpose of this bid is to establish a contract, at firm unit prices, for the purchase, delivery and installation of food service large equipment for the Department of Food and Nutrition. The term of the bid shall be for two (2) years from date of award, and may, by mutual agreement between The School Board of Miami-Dade County, Florida and the awardee(s), be extended for three (3) additional one year periods, and if needed, 90 days beyond the expiration date of the current contract period. The Board, through Procurement Management Services, may if considering extending, request a letter of intent to extend from the awardee, prior to the end of the current contract period. Notification of extension will be posted on the Procurement website, when the recommendation has been acted upon. All prices shall be firm for the term of the contract. The successful vendor(s) agrees to this condition by signing its bid.

2. AWARD: M-DCPS may award this contract to qualified companies meeting the specifications contained herein. Section I: For Group A through Group P an award will be made on a total low per group basis to the two (2) lowest responsive and responsible vendors (Primary and Alternate) per group meeting specifications. The vendor must bid ALL items in a group to be considered for award in that group. The primary awardee will be contacted for all orders. If, however, during the term of the contract the primary vendor cannot fulfill their contract and/or fails to perform under the terms and conditions of the contract, the alternate vendor shall assume all responsibilities.

   Section II: In addition, all bidders meeting the qualifications on the bidder's checklist (see attachment Format B) will be awarded as preapproved vendors on this bid. As additional items for this category of food service equipment purchases are needed the preapproved vendors will be requested to compete for the School Board's business, via a written competitive Request for Quotations (RFQ). The low bidding vendor will be the only Primary awardee for the item(s) on the RFQ, and all terms and conditions of this bid will apply.

3. ADDITIONAL VENDORS: New proposals will ONLY be accepted on the anniversary of each extension period, in order to expand the pool of eligible providers for Section II of this bid. Subject to approval, these additional proposals will be evaluated and approved in accordance with the terms of the bid proposal and special conditions and added to the pool as they become available.

4. PRE-BID CONFERENCE: A pre-bid conference will be held ***Wednesday, January 9, 2013, at 9:00 a.m.*** at the M-DCPS Department of Food and Nutrition, 7042 W. Flagler Street, Miami, Fl 33144 (entrance on SW 4th Street). Pre-Bid Conference attendance by the bidder or its qualified representative is *HIGHLY ENCOURAGED* to ensure bid compliance. At this meeting, any questions regarding the bid and scope of work shall be discussed.

5. BID SUBMITTALS: Bidders are requested to submit one (1) original (clearly marked) and one (1) copy of their bid. Bidders are requested to submit, with their bid package, all information requested herein. Bidders are required to submit, with their bid package, or within five (5) days of request, all information requested herein. Failure to submit the following documentation may result in the bid not to

SPECIAL CONDITIONS CONTINUED

be considered for award. Bids will be accepted until the time and date indicated on the Bidders Qualification Form. Requested information includes, but is not limited to:

- Signed Bidders Qualification Form
- Bid Proposal Form Price Sheets
- Vendor Information Sheet
- Occupational License
- Valid e-mail address for SAP system communications (i.e. PO's)
- A letter indicating the following: delivery contact, hours in which orders may be placed, deadlines to place orders, and any other pertinent ordering information.
- Proof of volume production capability
- Three (3) commercial references from food service and/or retail trade customers. This list shall contain contact persons at each location by name, position and phone number. The District reserves the right to contact or visit these locations and/or customers in order to evaluate bidder's qualifications.

6. PRICE ADJUSTMENTS: It is expected that the prices submitted shall remain firm for the entire contract and extension period (if any), as stated above. However, fluctuating market conditions may affect the ability of awarded bidder(s) to maintain the original bid prices during the extension period. Therefore the Awarded Bidder(s) may request a price adjustment based on verifiable changes in the market.

1. All requests for price adjustments must be submitted in writing to Procurement Management Services, with substantial documentation, including but not limited to, applicable market indexes for the product(s) affected, letters from the manufacturer/producer of the product(s), Producer Price Indexes (PPI) published by the U.S. Department of Labor, and any other documentation supporting a request for price adjustment. The price adjustment shall not exceed the producer price index as reported by the Department of Labor.

2. Price adjustments may be made at each of the one (1) year extension periods, if any. M-DCPS will review all requests for price adjustments, and reserves the right to reject or to modify any and all requests as deemed to be in the best interest of M-DCPS. Each price adjustment is reviewed and submitted to the awarded vendor(s) for approval. If mutually agreed upon, the price adjustment(s) shall be valid for the next one (1) year period unless the adjustment period is otherwise stated and approved by Procurement Management Services at M-DCPS. Awarded vendor(s) who are granted price adjustments for the designated period must make these price adjustments valid for the entire designated period. M-DCPS reserves the right to approve requests for price adjustments or to disapprove and to secure new quotations.

3. Any rebates or discounts which are provided to the bidder(s) on behalf of M-DCPS must be passed through to M-DCPS in the form of reduced pricing for the items involved for the duration of the promotion.

SPECIAL CONDITIONS CONTINUED

7. BID ITEM SPECIFICATIONS/EQUAL PRODUCT: If an item which is not listed as an approved brand for the corresponding bid line item is to be considered as an equal, complete technical specifications along with illustrative materials and/or Materials Safety Data Sheets (MSDS) providing the manufacturers' name, brand name, and model number of the item are to be submitted with the completed bid package to establish compliance with bid specifications and/or equal to the approved brands. Non-compliance with this condition may cause the item not to be considered for award. The use of a manufacturer's brand name and model number are used in some instances in this specification for the purpose of establishing a minimum acceptable required level of quality, standards of performance and design required for the item. The District shall be the sole judge concerning the merits of bid(s) submitted. Bids will be accepted on these and comparable products provided the quality of the proposed products meet or exceed the quality of the products listed. In addition, technical specifications must indicate that alternate brand meets each M-DCPS specification listed under the item(s) bidding.

8. UNAUTHORIZED SHIPMENT/SUBSTITUTION: The successful bidder(s) shall deliver only those brands and items awarded on this bid. In the event of an emergency, the successful bidder(s) must contact the Department of Food and Nutrition and Procurement Management Services for approval to ship any unauthorized items due to a change in product code number, brand, pack change, etc. Unauthorized substitutions and deliveries shall be grounds for termination. Vendors shall be considered in default of the contract and shall lose eligibility to transact new business with the Board for a period of fourteen (14) months from the date of termination by the Board.

9. MODEL NUMBER CORRECTIONS: If the model number for the make specified on the Bid Proposal Form is no longer available and/or is incorrect and has been replaced with a new updated model with new specifications, the manufacturer shall submit complete descriptive literature on the new model number, and the corrected model number should be noted on the Bid Proposal Form (FORMAT B) in the space provided no later than January 10, 2013.

10. PURCHASE OF ADDITIONAL ITEMS: M-DCPS Department of Food and Nutrition reserves the authority to add or delete items based on survey of acceptability and item profitability. The M-DCPS Department of Food and Nutrition and Procurement Management Services can at its discretion solicit RFQ's from awarded preapproved vendors for non-awarded products. All quotations shall be kept on file throughout the term of this contract. The Department of Food and Nutrition, upon approval by M-DCPS Procurement Management Services will determine the selection of the products to be used and the additional item(s) purchased. All bid conditions and requirements will apply to any quoted item(s).

11. AWARDED ITEMS BOOKLET: The awarded vendor is requested to provide within 20 working days of the board award, or as requested, to the Designee at the Department of Food and Nutrition a color picture with view of the front, back and both sides of the item(s) that were awarded. These pictures MUST also include on the same page or the second page all the pertinent information such as color, sized available, parts components, wattage, hood requirements, item numbers and ordering information, etc. These items must be in some type of binder, folder and/or notebook and labeled with the following

SPECIAL CONDITIONS CONTINUED

on the cover of the binder: Bid number, items awarded i.e.: ovens, refrigerators, freezers, etc., and the term of the bid.

12. SAMPLES: Samples of products not listed as approved brands may be requested by the Buyer in writing after bid opening to be evaluated according to the standard of M-DCPS and for bid specification compliance testing/evaluation, which may include passing an in-site field performance test conducted by M-DCPS. Samples shall be identical to the item(s) that is/are specified in the bid proposal to be considered for award and will be requested by Buyer, in writing, after bid opening, to be delivered at no cost to M-DCPS within five (5) working days to the address noted below:

M-DCPS Materials Testing & Evaluation Department (MT&E)
7040 West Flagler Street
Miami, Florida 33144
Telephone (786) 275-0775

NOTE: SAMPLES DELIVERED TO ANY OTHER LOCATION MAY NOT BE EVALUATED. The corresponding complete technical specifications along with illustrative materials and/or Materials Safety Data Sheets should also be submitted to MT&E. Undelivered or late samples may be considered non-responsive and may not be considered for award.

Where applicable, Bid Item Descriptions include the required sample size for comparison with current specifications, packaging, Product Specification Sheets and/or Material Safety Data Sheets (MSDS), as pertinent. Vendors and manufactures shall identify each sample forwarded to M-DCPS with the following Sample Label:

LABEL FOR EACH SAMPLE SUBMITTED		
M-DCPS BID:	015-MM03 FOOD SERVICE, LARGE EQUIPMENT	**BID ITEM NUMBER:**
VENDOR/BIDDER'S NAME:		_____
VENDOR/BIDDER'S PRODUCT NUMBER:		_____
MANUFACTURER NAME:		_____
BRAND NAME:		_____
PRODUCT NUMBER:		

SPECIAL CONDITIONS CONTINUED

13. DELIVERY AND INSTALLATION: All deliveries and installation will be made to various schools and departments as indicated on each purchase order. Prices shall include all charges for packing, handling, freight, fuel, distribution, inside delivery and standard installation and removal of existing equipment. All vendors must offer inside delivery (F.O.B. destination) and installation, to location in cafeteria provided by Food and Nutrition, which shall be completed within sixty (60) calendar days after receipt of an authorized and signed Purchase Order or as per the requirements of the purchase order. Deliveries will be made to the address as specified on each purchase order, or as otherwise specified by the Department of Food and Nutrition. It shall be the responsibility of the successful bidders to include inside delivery, standard installation and removal of existing equipment, and to ensure satisfactory operation and/or condition of each and every product delivered on this bid. The vendor must secure required M-DCPS paperwork with required legible signatures before the old equipment is removed. Vendor must set new unit(s) in place and these must be operational in order for payment to be issued. The vendor is responsible for providing at no charge to M-DCPS any and all special equipment such as trucks equipped with lift gates that may be necessary to complete the delivery to the required location. The vendor must have the ability to deliver/install equipment without any assistance from M-DCPS employees. All orders placed prior to the expiration of the bid and accepted by the successful vendor(s) will be invoiced at the bid unit price(s) although deliveries may be made after the expiration of the contract.

Standard installation includes delivery of bid item(s) to designated M-DCPS site location, item(s) and connection of bid item(s) into standard connection(s) and outlet(s). When installing gas lines vendors are responsible to bleed gas line, test for leaks and light pilots. Non-standard installation may be required on some items. Awarded vendors may subcontract installation services; however, it is the awarded vendors' responsibility to assure that the selected installers or subcontractor(s) possess all necessary qualifications, licenses and or certificates of competency as required by Miami-Dade County and the State of Florida to perform the work. M-DCPS reserves the right to perform its own installation or use any vendor it sees fit. Examples of non-standard installation can include, but is not limited to the following: replacing existing gas lines or electrical outlets, add additional gas lines or electrical outlets, installing floor drains, etc. Awarded vendors may be required to conduct on site visits to evaluate facility for location of current drains, electrical, gas lines, water supply etc., take measurements and meet with M-DCPS staff to determine facility replacement needs, and conduct additional on-site visits as needed. Upon complete installation vendors are responsible for on-site training for school site food service staff. Units being replaced must be removed to the designed M-DCPS warehouse within three (3) working days of installation, preferably done on the date of the installation.

14. WARRANTY: The warranty for equipment, after delivery and acceptance by the school or department, shall be for two years parts and labor or manufacturer's warranty, whichever is greater. The successful vendor(s) will be responsible for repairing each unit during the warranty period, at no cost to the Board. Vendor agrees to repair and return equipment within three (3) days from receipt of request or provide a temporary replacement, unless otherwise approved by the Department of Food and Nutrition representative. The awarded vendor(s) is/are responsible for contacting certified repair agencies and

coordinating with school sites all follow-up during the warranty period.

15. EXEMPTIONS FROM THIS BID: M-DCPS reserves the right to procure items described herein through the use of other M-DCPS bids, contracts awarded by GSA, federal agencies, the State of Florida, any county or municipality, or any authorized contract, whichever is considered in the best interest of M-DCPS. M-DCPS reserves the right to bid or quote separately any item(s) if the vendor(s) fails to perform or for any other reason if deemed to be in the best interest of the School Board.

16. ESTIMATED QUANTITIES: The estimated quantities provided in the bid proposal are for bidder's guidance only. No guarantee is expressed or implied, as to quantities or dollar value that will be used during the contract period. M-DCPS is not obligated to place an order(s) with vendors participating on this bid. Order placement will be based on the needs and interest of M-DCPS.

17. OCCUPATIONAL LICENSE: Any person, firm, corporation or joint venture, with a business location in Miami-Dade County, Florida, which is submitting a bid, shall meet the County's Occupational License Tax requirements in accordance with Chapter 8A, Article IX of the Code of Miami-Dade County, Florida. Bidders with a location outside Miami-Dade County shall meet their local Occupational Tax requirements. A copy of the license is requested to be submitted with the Bid Proposal. If the Bidder has already complied with this requirement, a new copy is not required while the license is valid and in effect. It is the Bidder's responsibility to resubmit a copy of a new license after expiration or termination of the current license. Non-compliance with this condition may cause the bid not to be considered for award.

18. OTHER LICENSES, PERMITS AND FEES: The successful vendor(s) shall obtain and pay for all licenses, permits and fees required for this service and shall comply with all laws, ordinances, and regulations. The successful vendor(s) shall pay all federal, state, and local taxes chargeable to the operation. The Board will not collect or pay any sales tax for the awarded vendor(s). Damages, penalties and/or fines imposed on the Board or the awarded vendor(s) for failure to obtain required licenses, permits or fines shall be borne by the vendor.

19. INSURANCE REQUIREMENTS: Successful bidder(s) are required to have insurance coverage, as specified in the indemnity and insurance form(s), attached hereto and made a part of this bid. The successful bidder(s) must submit completed certificate of insurance form(s), prior to being recommended for award. Failure to submit this form(s), as noted, will result in the bidder(s) not being recommended for the bid award.

20. VENDOR INFORMATION SHEET: All bidders are requested to complete the attached Vendor Information Sheet. In order to conduct new business under this bid, M-DCPS requires that the vendor(s) have a current vendor application on file. The information on both documents must be consistent. Failure to comply with this condition may cause the Bidder(s) not to be awarded any new business. Vendor applications can be downloaded at http://procurement.dadeschools.net.

SPECIAL CONDITIONS CONTINUED

21. BIDDERS RESPONSIBILITY: Each bidder(s) shall carefully examine the Instructions To Bidders, Specifications, Special Conditions as listed, and the list of schools to be served. It shall be the responsibility of the bidder to be fully informed as to the bid details and the number and wide spread locations of schools.

22. BID ADDENDUMS OR QUESTIONS AND ANSWERS: All bidders should monitor continuously, the M-DCPS Procurement website, for any addendums or questions and answers that may be posted, prior to the opening of this solicitation. The procurement website, which lists all bids, addendums, questions and answers and award information, is as follows: http://procurement.dadeschools.net/ *(THEN CLICK ON THE BLUE BAR) Good & Services Bids and Contracts (THEN CLICK ON THE YELLOW BAR) New Bids and RFP's.*

23. CONE OF SILENCE: A Cone of Silence is applicable to this competitive solicitation. Any inquiry, clarification, or information regarding this bid must be requested, in writing, by FAX or E-mail to:

Vanessa Flores, Buyer
Procurement Management Services
Miami-Dade County Public Schools
1450 N.E. 2ND Avenue, Room 352
Miami, Florida 33132
Fax #305-523-2331
E-Mail: vyflores@dadeschools.net

Ileana Martinez, School Board Clerk
Miami-Dade County Public Schools
1450 N.E. 2ND Avenue, Room 268B
Miami, Florida 33132
Fax #305-995-1448
E-Mail: martinez@dadeschools.net

DEADLINE FOR ANY INQUIRY, CLARIFICATION, OR INFORMATION REGARDING THIS BID SHALL BE ONE BUSINESS WEEK (5 WORKING DAYS) PRIOR TO THE BID OPENING DATE.

All questions regarding this solicitation must be faxed or e-mailed Ms. Vanessa Flores, Buyer, M-DCPS Procurement Management Services at Fax number: (305) 523-2331 or via e-mail at vyflores@dadeschools.net

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
	GROUP A - MICROWAVES: Items 1 through 4						
1	MICROWAVE: Stainless steel construction, equipped with four magnetrons, min. output power of 2600 watts. Have top and bottom energy feed, able to accommodate two-4 inches deep full size pans; drop down counter style see through door, removable center shell programmable lock cycle counter and be self diagnostic must have a timer. Unit to be 208/60/1 (single phase). UL AND / OR NSF LISTED. Approved Brands: PANASONIC #NE-3280 or Equal	6	Each				$_____
2	MICROWAVE: Stainless steel construction, equipped with two magnetrons, min. output power of 1200 watts. Have top and bottom energy feed, able to accommodate one-6 inches deep full size steam table pan with cover, drop down counter style see through door, removable center shell programmable lock cycle counter and be self diagnostic must have a timer. Unit to be 208/60/1 (single phase). UL AND / OR NSF LISTED. Approved Brands: PANASONIC #NE-1258, AMANA HDC12A2, SHARP R01200 or Equal	6	Each				$_____
3	GROUP A MICROWAVES - One (1) year extended warranty for items 1 through 2.		Each				$_____
4	GROUP A MICROWAVES - Three (3) year extended warranty for items 1 through 2.		Each				$_____
	GROUP B - PREP TABLES: Items 5 through 76						
5	WORK TABLE 30" x 120" with cross bracing (no options)16 gauge stainless steel. Approved Brands: EAGLE: T30120STE OR T30120SE-BS, UNIVERSAL: 10-SLC30, ADVANCE:TMS-3010 or Equal	4	Each				$_____
6	DRAWER for Item 5 Approved Brands:	4	Each				$_____
7	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 5 Approved Brands:	4	Each				$_____
8	OVERSHELF (CENTER MOUNTED) for Item 5 Approved Brands:	4	Each				$_____
9	OVERSHELF (REAR MOUNTED) for Item 5 Approved Brands:	4	Each				$_____
10	POT RACK (CENTER MOUNTED) for Item 5 Approved Brands:	4	Each				$_____
11	POT RACK (REAR MOUNTED) for Item 5 Approved Brands:	4	Each				$_____
12	RISER, REAR, 4" X 6" for Item 5 Approved Brands:	4	Each				$_____
13	RISER, SIDE, 4" X 6" for Item 5 Approved Brands:	4	Each				$_____
14	WORK TABLE 30" x 108" with cross bracing (no options)16 gauge stainless steel. Approved Brands: EAGLE: T30180STE OR T30108SE-BS, UNIVERSAL: 9-SLC30, ADVANCE:TMS-309 or Equal	4	Each				$_____
15	DRAWER for Item 14 Approved Brands:	4	Each				$_____
16	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 14 Approved Brands:	4	Each				$_____
17	OVERSHELF (CENTER MOUNTED) for Item 14 Approved Brands:	4	Each				$_____
18	OVERSHELF (REAR MOUNTED) for Item 14 Approved Brands:	4	Each				$_____
19	POT RACK (CENTER MOUNTED) for Item 14 Approved Brands:	4	Each				$_____
20	POT RACK (REAR MOUNTED) for Item 14 Approved Brands:	4	Each				$_____
21	RISER, REAR, 4" X 6" for Item 14 Approved Brands:	4	Each				$_____
22	RISER, SIDE, 4" X 6" for Item 14 Approved Brands:	4	Each				$_____
23	WORK TABLE 30" x 96" with cross bracing (no options)16 gauge stainless steel. Approved Brands: EAGLE: T3096STB OR T30196SE-BS, UNIVERSAL: 8-SLC30, ADVANCE:TMS-308 or Equal	4	Each				$_____
24	DRAWER for Item 23 Approved Brands:	4	Each				$_____
25	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 23 Approved Brands:	4	Each				$_____
26	OVERSHELF (CENTER MOUNTED) for Item 23 Approved Brands:	4	Each				$_____
27	OVERSHELF (REAR MOUNTED) for Item 23 Approved Brands:	4	Each				$_____
28	POT RACK (CENTER MOUNTED) for Item 23 Approved Brands:	4	Each				$_____
29	POT RACK (REAR MOUNTED) for Item 23 Approved Brands:	4	Each				$_____
30	RISER, REAR, 4" X 6" for Item 23 Approved Brands:	4	Each				$_____
31	RISER, SIDE, 4" X 6" for Item 23 Approved Brands:	4	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
32	WORK TABLE 30" x 84" with cross bracing (no options)16 gauge stainless steel. Approved Brands: EAGLE: T3084STE OR T30846SE-BS, UNIVERSAL: 7-SLC30, ADVANCE:TMS-307 or Equal	4	Each				$_____
33	DRAWER for Item 32 Approved Brands:	4	Each				$_____
34	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 32 Approved Brands:	4	Each				$_____
35	OVERSHELF (CENTER MOUNTED) for Item 32 Approved Brands:	4	Each				$_____
36	OVERSHELF (REAR MOUNTED) for Item 32 Approved Brands:	4	Each				$_____
37	POT RACK (CENTER MOUNTED) for Item 32 Approved Brands:	4	Each				$_____
38	POT RACK (REAR MOUNTED) for Item 32 Approved Brands:	4	Each				$_____
39	RISER, REAR, 4" X 6" for Item 32 Approved Brands:	4	Each				$_____
40	RISER, SIDE, 4" X 6" for Item 32 Approved Brands:	4	Each				$_____
41	WORK TABLE 30" x 72" with cross bracing (no options)16 gauge stainless steel. Approved Brands: EAGLE: T3072STE OR T3072SE-BS, UNIVERSAL: 6-SLC30, ADVANCE:TMS-306 or Equal	4	Each				$_____
42	DRAWER for Item 41 Approved Brands:	4	Each				$_____
43	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 41 Approved Brands:	4	Each				$_____
44	OVERSHELF (CENTER MOUNTED) for Item 41 Approved Brands:	4	Each				$_____
45	OVERSHELF (REAR MOUNTED) for Item 41 Approved Brands:	4	Each				$_____
46	POT RACK (CENTER MOUNTED) for Item 41 Approved Brands:	4	Each				$_____
47	POT RACK (REAR MOUNTED) for Item 41 Approved Brands:	4	Each				$_____
48	RISER, REAR, 4" X 6" for Item 41 Approved Brands:	4	Each				$_____
49	RISER, SIDE, 4" X 6" for Item 41 Approved Brands:	4	Each				$_____
50	WORK TABLE 30" x 60" with cross bracing (no options)16 gauge stainless steel. Approved Brands: EAGLE: T3060STE OR T3060SE-BS, UNIVERSAL: 5-SLC30, ADVANCE:TMS-305 or Equal	4	Each				$_____
51	DRAWER for Item 50 Approved Brands:	4	Each				$_____
52	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 50 Approved Brands:	4	Each				$_____
53	OVERSHELF (CENTER MOUNTED) for Item 50 Approved Brands:	4	Each				$_____
54	OVERSHELF (REAR MOUNTED) for Item 50 Approved Brands:	4	Each				$_____
55	POT RACK (CENTER MOUNTED) for Item 50 Approved Brands:	4	Each				$_____
56	POT RACK (REAR MOUNTED) for Item 50 Approved Brands:	4	Each				$_____
57	RISER, REAR, 4" X 6" for Item 50 Approved Brands:	4	Each				$_____
58	RISER, SIDE, 4" X 6" for Item 50 Approved Brands:	4	Each				$_____
59	WORK TABLE 30" x 48" with cross bracing (no options)16 gauge stainless steel. Approved Brands: EAGLE: T3048STE OR T30480SE-BS, UNIVERSAL: 4-SLC30, ADVANCE:TMS-304 or Equal	4	Each				$_____
60	DRAWER for Item 59 Approved Brands:	4	Each				$_____
61	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 59 Approved Brands:	4	Each				$_____
62	OVERSHELF (CENTER MOUNTED) for Item 59 Approved Brands:	4	Each				$_____
63	OVERSHELF (REAR MOUNTED) for Item 59 Approved Brands:	4	Each				$_____
64	POT RACK (CENTER MOUNTED) for Item 59 Approved Brands:	4	Each				$_____
65	POT RACK (REAR MOUNTED) for Item 59 Approved Brands:	4	Each				$_____
66	RISER, REAR, 4" X 6" for Item 59 Approved Brands:	4	Each				$_____
67	RISER, SIDE, 4" X 6" for Item 59 Approved Brands:	4	Each				$_____
68	WORK TABLE 30" x 36" with cross bracing (no options)16 gauge stainless steel. Approved Brands: EAGLE: T3036STE OR T303SE-BS, UNIVERSAL: 3-SLC30, ADVANCE:TMS-303 or Equa	4	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
69	DRAWER for Item 68 Approved Brands:	4	Each				$_____
70	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 68 Approved Brands:	4	Each				$_____
71	OVERSHELF (CENTER MOUNTED) for Item 68 Approved Brands:	4	Each				$_____
72	OVERSHELF (REAR MOUNTED) for Item 68 Approved Brands:	4	Each				$_____
73	POT RACK (CENTER MOUNTED) for Item 68 Approved Brands:	4	Each				$_____
74	POT RACK (REAR MOUNTED) for Item 68 Approved Brands:	4	Each				$_____
75	RISER, REAR, 4" X 6" for Item 68 Approved Brands:	4	Each				$_____
76	RISER, SIDE, 4" X 6" for Item 68 Approved Brands:	4	Each				$_____
	GROUP C - WORK TABLES/RACKS: Items 77 through 83						
77	MIXER TABLE/"MOBILE": Highly polished, meas.: approx. 30" L. X 24" W X 29" H (INCL. WHEELS)Legs approx. 1 5/8" diameter., 5" locking castors. 16 gauge, 304 s.s. top., must have gusset for legs, stainless steel undershelf, NSF or other applicable to U.S. Standards. Approved Brands: EAGLE #MS3024S, ADVANCE #MT-SS-302-TA-25 or Equal	6	Each				$_____
78	MIXER TABLE/"STATIONARY": Highly polished, meas.: approx. 30" L. X 30" W X 24" H (INCL. LEGS)Legs approx. 1 5/8" diameter.,non-marking bullet feet. 16 gauge, 304 s.s. top., must have gusset for legs, stainless steel undershelf, NSF or other applicable to U.S. Standards. Approved Brands: EAGLE# MS30305, ADVANCE# MT-SS-300 or Equal	6	Each				$_____
79	SLICER TABLE "MOBILE": Highly polished, meas.: approx. 27" L. X 31" W X 34" H (INCL. LEGS)Tray slides minimum 5 sets with welded s.s. bottom shelf., minimum 4" swivel casters, 2 with locks.,16 gauge, 304 s.s. top., NSF or other applicable to U.S. Standards. Approved Brands: PIPER #331-3424, EAGLE# MMT-30305, ADVANCE MT-MS-300 or Equal	6	Each				$_____
80	MOBILE RACKS: 1 1/2 " spacing. Heavy duty aluminum., hold 18 x 26 sheet pans., slide spacing 1 1/2" to 2".,pass thru design., aircraft riveted or welded construction, dimensions approx: 64" H X 21" W X 26" D. Minimum: 5" swivel casters with two brakes., NSF approved or other applicable to U.S. STANDARDS. Unit must be assembled prior to delivery. Minimum: 5 years warranty. Approved Brands: METRO # RF13N, CRESCOR: 208-1835C, ADVANCE# PR30-2W or Equal	10	Each				$_____
81	NESTING RACKS: 3 "spacing. Heavy duty aluminum., hold 18 x 26 sheet pans., slide spacing 3",pass thru design., aircraft riveted or welded construction, Minimum: 5" swivel casters with two brakes., NSF approved or other applicable to U.S. STANDARDS. Unit must be assembled prior to delivery. Approved Brands: LOCKWOOD# RN64-18, CHANNEL # 406AN/011, ADVANCE# NR-20 or Equal	6	Each				$_____
82	END/SIDE LOAD BUN PAN RACKS, mobile, 1 1/2 inch.: heavy duty wire or aluminum, 1.5" to 2" spacing , hold 18" x 26" sheet pans., 5" swivel casters with two brakes., NSF approved or equal u.s. standards. Unit must be assembled prior to delivery. Minimum: 5 years warranty Approved Brands: METRO # RE1/RS1, CHANNEL # 400A/410A, CRESCOR #210-1841A, ADVANCE # PR20-3KS or Equal	6	Each				$_____
83	PREP RACK: mobile, shiny wire or aluminum, food grade polypropylene, polyethylene or other equal polymer material. Cutting board work surface, 1 1/2" - 2 " spacing for 18" x 26" sheet pans., minimum capacity: 8 trays., 5" swivel casters with two brakes., NSF approved or equal u.s. standards. Must be assembles before delivery. Approved Brands: METRO # RE-1P, CHANNEL # CSR-9, CRESCOR # 278-PT-1818 or Equal	6	Each				$_____
	GROUP D - CAN OPENERS AND FOOD CHOPPERS: Items 84 through 88						
84	CAN OPENERS: Heavy duty counter-top model for #10 cans. Cans slide into position and lock in place. Replaceable knife and gear removable for daily cleaning. Single hand operation with heavy duty motor 115V. Cord with plug. UL listed or other certification applicable to US standards. Approved Brands: Edlund #203 or Equal	4	Each				$_____
85	VEGETABLE PREPARATION MACHINE: Heavy duty all metal assembly with capacity to use multiple types of processing discs. Motor base with continuous, feed attachment and easy to remove parts for cleaning. Hopper capacity to cut large bulky products, and smaller items. Easy to use on-off operation 120/60/1 minimum 1.5 HP. Cord with NEMA 5-15 plug. Unit to include feed attachment coarse, grating plate and medium thick slicing plate NSF and UL listed or other certification applicable to U.S. Standards. Approved Brands: Robot Coupe #CL50 or Equal	12	Each				$_____
86	FOOD CUTTER, COUNTER-TOP: Minimum two speed with on-off manual control Rotating stainless steel bowl with No. 12 attachment hub. Safety lock systems for operation. One-piece burnished aluminum or stainless steel housing body for easy cleaning. Removal bowl, bowl cover and knives for easy cleaning 115/60/1. 6 feet cord with plug. 3" stainless steel legs for counter-top u.se. NFS and UL listed or other certification applicable to U.S. standards. Approved Brands: Hobart 84145/84146 or Equal	12	Each				$_____
87	GROUP D - CAN OPENERS AND FOOD CHOPPERS - One (1) year extended warranty for items 84 through 86.		Each				$_____
88	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Three (3) year extended warranty for items 84 through 86.		Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
	GROUP E - MIXERS: Items 89 through 93						
89	MIXER, 20 QUART, BENCH TYPE: Heavy duty bench type planetary mixer minimum of three fixed speeds with enclosed motor and body. 20-Quart Mixer with a minimum of 1/2 HP. Overload protection and bowl guard. Start/stop position and a minimum 15 minute timer. Steel construction with a lead-free powder, polished or enamel paint finish. Locking bowl lift. Equipped with a #12 mounted HUB. The standard equipment shall include a minimum of: (1) 20 QT. stainless steel bowl, (1) FLAT BEATER, (1) WIRE WHIP AND (1) DOUGH HOOK. Shall be UL and NSF listed or other certification applicable to US standards. Shall be 115V/60/1 with a 6 feet cord and plug. Approved Brands: Hobart #HL200, Vulcan: Berkel Model #FMS20-U1Y1, Globe #SP20 or Equal	12	Each				$_____
90	MIXER 60 QUART, STATIONARY: Heavy duty all purpose planetary. 60-Quart, Minimum of 3 fixed speeds. Minimum of 2.5 HP, with enclosed motor and body. Overload protection and bowl guard. Start/Stop position and a minimum 15 minute timer. Ball bearings. Equipped with a #12 Mounted Hub. Locking bowl lift. Steel construction with a lead-free powder, polished, or enamel paint finish. Electrical furnished in 208/240/60/ 1 or 3 phase or as requested on P.O. each unit to include all necessary hook-ups for proper installation and operation when shipped. Plug or hardwire to be determined at time order is placed. The standard equipment shall include a minimum of (1) 60 quart stainless steel bowl (1) flat beater (1) wire whip (1) dough hook and (1) bowl dolly/truck. Shall be UL and NFS listed or other certification applicable to US standards. Approved Brands: Hobart #HL600, Globe #SP60P or Equal	6	Each				$_____
91	SLICER, AUTOMATIC: Minimum two speeds. Front mounted controls. Minimum 1/2 HP knife motor. Adjustable thickness settings from thin up to approximately 1 1/4 thickness. Angled gravity fed carriage system. Equipped with end weight to securely hold product. Stainless steel knife ring guard or cover to protect knife. built-in sharpening system. built-in antimicrobial protection. Removable parts must be easily removed for cleaning and unit shall have a lift lever to facilitate cleaning underneath machine. Minimum 1 year parts, labor, and mileage. Electric 115/60/1 with minimum 6 feet cord and plug. UL and NSF listed or other certification applicable to US standards. Approved Brands: Globe #3850P, Hobart 2712 or Equal	12	Each				$_____
92	GROUP E - MIXERS - One (1) year extended warranty for items 89 through 91.		Each				$_____
93	GROUP E - MIXERS - Three (3) year extended warranty for items 89 through 91.		Each				$_____
	GROUP F - STEAMERS: Items 94 through 104						
	ALL MUST QUOTE ON INSTALLED OR REPLACEMENT WATER FILTER FOR PARTICULAR UNIT, ALL MUST QUOTE ON REPLACEMENT FILTERS (IF APPLICABLE) FOR ALL WATER FILTERS INCLUDING CHANGEOUT TIMES AND LABOR TO REPLACE						
94	STEAMER, TWO COMPARTMENT, CONVECTION (ELECTRIC) 5 OR 6 PAN F: The steamer shall have #304 stainless steel with #4 finish exterior and interior fully welded. Capacity per compartment shall be approximately five, 12" x20" x 2-1/2" deep cafeteria pans. Unit shall have solid state control operating timing, water level and safety functions. Separate switches for power ON/OFF and safety reset circuit. Unit shall have each cooking compartment equipped with a 60 minute mechanical timer. Each steamer compartment door shall be insulated and hinged with the control panel located and serviceable from the front or side. Pan support racks shall be polished stainless steel and removable for easy cleaning. The compartment doors shall be of two piece construction, cool to the touch during operation. The unit shall have one piece full perimeter replaceable door gasket seal. The unit shall be modular type with heavy duty hinged doors. Unit shall have an automatic water level control system with low water power cut-off circuit. The unit shall have a steam generator equipped with a high limit pressure safety switch and operating at 15 PSI safety valve. The unit shall have an automatic steam generator (boiler)) blow-down to allow intermit-tent control, complete with additional manual drain valve. The unit shall have four 6-inch stainless steel legs with level adjustment. The unit shall have a single cold-water connection. (No hot water required). The unit shall have high efficiency electric fired steam generator with automatic water fill on start up. The unit shall have a steam generator pressure gauge. The unit shall have copper tubing for all water piping construction where water is under pressure. 208 V single or three phase AMP draw not to exceed 60. The unit shall have manual controls for operation. Unit shall be listed with UL and/or NSF listed. Approved Brands Only: CLEVELAND 24-CEM-24, MARKET FORGE EPT-SE, VULCAN #C24EA10-.BSC.	12	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
95	STEAMER, TWO COMPARTMENT, CONVECTION (GAS) 5 OR 6 PAN F: The steamer shall have #304 stainless steel with #4 finish exterior and interior, fully welded. Capacity per compartment shall be approximately five, 12" x20" x 2-1/2" deep cafeteria pans. Unit shall have solid state control operating timing, water level and safety functions. Separate switches for power ON/OFF and safety reset circuit. Unit shall have each cooking compartment equipped with a 60 minute mechanical timer. Each steamer compartment door shall be insulated and hinged either right or left, with the control panel corrected located and serviceable from the front or side. Pan support racks shall be polished stainless steel and removable for easy cleaning. The compartment doors shall be of two piece construction, cool to the touch during operation. The unit shall have one piece full perimeter replaceable door gasket seal. The unit shall be modular type with heavy duty hinged doors. Unit shall have an automatic water level control system with low water power cut-off circuit. The unit shall have a steam generator equipped with a high-limit pressure safety switch and 15 PSI safety valve. Boiler to be nickel-plated or covered by an extended warranty from manufacturer. The unit shall have an automatic steam generator (boiler)) blow-down to allow intermit-tent control, complete with additional manual drain valve. The unit shall have four 6-inch stainless steel legs with level adjustment. The unit shall have a single cold-water connection. (No hot water required). The unit shall have high efficiency gas fired steam generator with automatic fill on start up. The unit shall have a steam generator pressure gauge. The unit shall have 200M BTU gas fired steam boiler with four burners. The unit shall have copper tubing for all water piping construction where water is under pressure. The unit shall have mechanical manual, and time steam controls shall be splash proof. Unit shall be listed with UL and/or NSF listed, and AGA certified. Approved Brands Only: CLEVELAND RANGE #24CGM24, MARKET FORGE EPT-5G, VULCAN #C24GA10-BSC.	12	Each				$_____
96	STEAMER: LARGE. 10 PAN. ELECTRIC, space for approx. ten full size sheet pans. #4 , type 304 s/s/ finish, each cooking chamber shall be one piece, all welded. 316 s/s., doors have removable inner liner of s/s, with full perimeter gasket seal, outer shell of one piece, all welded s/s., positive lock and seal mechanism, doors shall be approx: 14"W x 17.25" H, have removable s/s pan supports and s/s drip trough connected to drain., controls must be accessible through a fully removable side panel with easy access., control shall include 60 minute mechanical or digital timer with ready pilot and cooking light for each compartment and an audible signal which will sound at the end of cooking time., steam flow shall be interrupted when the door is opened during cooking cycle and reactivated when door is closed., shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and electric mountings, generator with controls, all s/s exterior, hinged doors with magnetic latch and 6" s/s legs fitted with adjustable bullet feet on rear., standard boiler controls with automatic water level control, pressure and water gauge glass, pressure control with safety control, safety relief valve and cathodic protector, operates on two individual steam generators. Must have installed water filter. Approved Brands: Accutemp, Cleveland, Vulcan, Market Forge or Equal.	12	Each				$_____
97	STEAMER: LARGE. 10 PAN. GAS space for approx. ten full size sheet pans. #4 ,type 304 s/s/ finish, each cooking chamber shall be one piece, all welded. 316 s/s., doors have removable inner liner of s/s, with full perimeter gasket seal, outer shell of one piece, all welded s/s., positive lock and seal mechanism, doors shall be approx: 14"W x 17.25" H, have removable s/s pan supports and s/s drip trough connected to drain., controls must be accessible through a fully removable side panel with easy access., control shall include 60 minute mechanical or digital timer with ready pilot and cooking light for each compartment and an audible signal which will sound at the end of cooking time., steam flow shall be interrupted when the door is opened during cooking cycle and reactivated when door is closed., shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and electric mountings, generator with controls, all s/s exterior, hinged doors with magnetic latch and 6" s/s legs fitted with adjustable bullet feet on rear., standard boiler controls with automatic water level control, pressure and water gauge glass, pressure control with safety control, safety relief valve and cathodic protector, Boiler shall be 36KW. Must have installation water filter. Approved Brands: Accutemp, Cleveland, Vulcan, Market Forge or Equal.	12	Each				$_____
98	STEAMER, TWO-COMPARTMENT, CONVECTION, ELECTRIC, Each compartment will measure approx. 12" x 20" x 2 1/2", #4, type 304 s/s/ finish exterior and interior, fully welded, each cooking chamber shall be one piece full perimeter replaceable door gasket seal, solid state controls, operating timers, water levels and safety functions, separate on/off and safety reset circuit, each compartment have a 60 minute mechanical or digital timer, each door must be insulated and hinged with the control panel, easy accessible from front or side, pan support racks must be polished s/s and removable, compartment door shall be two piece construction and cool to touch during operation, automatic water level control system with low water power cut-off circuit, steam generator equipped with a high limit pressure safety switch operating with 15 PSI safety valve, automatic steam generator (boiler) blow-down to allow intermittent control complete with additional manual drain valve, 6" adjustable s/s legs, single cold water connection(no hot water needed), high efficiency electric fired steam generator with automatic water fill on start up., steam generator pressure gauge, copper tubing for all water piping construction, where water is under pressure, 208v single or three phase AMP draw not to exceed 60, shall have manual controls for operation, UL or NSF listed. Approved Brands Only: CLEVELAND 24-CEM, MARKET FORGE 3500M24E24A, VULCAN C24EA10-BSC.	12	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
99	STEAMER, TWO-COMPARTMENT, CONVECTION, GAS: Each compartment will measure approx. 12" x 20" x 2 1/2", #4, type 304 s/s/ finish exterior and interior, fully welded, each cooking chamber shall be one piece full perimeter replaceable door gasket seal, solid state controls, operating timers, water levels and safety functions, separate on/off and safety reset circuit, each compartment have a 60 minute mechanical or digital timer, each door must be insulated and hinged with the control panel, easy accessible from front or side, pan support racks must be polished s/s and removable, compartment door shall be two piece construction and cool to touch during operation, automatic water level control system with low water power cut-off circuit, steam generator equipped with a high limit pressure safety switch operating with 15 PSI safety valve, Boiler to be nickel plated or covered by an extended warranty from manufacturer, automatic steam generator (boiler) blow-down to allow intermittent control complete with additional manual drain valve, 6" adjustable s/s legs, single cold water connection(no hot water needed), high efficiency 200M BTU gas fired steam generator with automatic water fill on start up., steam generator pressure gauge, copper tubing for all water piping construction, where water is under pressure, 208v single or three phase AMP draw not to exceed 60 , shall have manual controls for operation, UL or NSF listed and AGA Certified. Approved Brands Only: CLEVELAND RANGE 24CGM24, MARKET FORGE EPT-5G, VULCAN C24GA10-BSC.	12	Each				$_____
100	STEAMER, ELECTRIC,COUNTERTOP, 5-6 PAN CAPACITY: Approx: 24" x 30" x 30", connectionless, boiless, capacity for 5-6 full size sheet pans, no moving parts, S/S WIRE RACKS, no fans or pumps exposed to cooking cavity, must utilize steam vector and power plate technology, heating element must not be exposed to water, water and drain lines not required, low water, high water, overtemp warning lights and auto shut off., heavy duty reversible door, standard mechanical or digital controls (no analog components) with independent timer, filter not required, u/l energy star rated or equal U.S. standards, must include all necessary plugs, cords, hoses, etc. for immediate installation, two year parts and labor, 208, 240 /1 , 60hr., 14 gauge s/s. Approved Brands Only: ACCUTEMP - EVOLUTION E6XXXXDXXX, VULCAN C24E05.	12	Each				$_____
101	STEAMER, ELECTRIC,COUNTERTOP, 3 PAN CAPACITY: Approx: 2.5" x 12" x 20", connectionless, boiless, capacity for 3 full size sheet pans, no moving parts, S/S WIRE RACKS, no fans or pumps exposed to cooking cavity, must utilize steam vector and power plate technology, heating element must not be exposed to water, water and drain lines not required, low water, high water, overtemp warning lights and auto shut off., heavy duty reversible door, standard mechanical or digital controls (no analog components) with independent timer, filter not required, U/L energy star rated or equal U.S. standards, must include all necessary plugs, cords, hoses, etc. for immediate installation, two year parts and labor,208,240 /1, 60hr., 14 gauge s/s. Approved Brands Only: ACCUTEMP S3, INTEK XS, VULCAN C24E03, CLEVELAND 1SCEMCS.	50	Each				$_____
102	STEAMER: ELECTRIC BOILER LESS, 6 (SIX) PAN CAPACITY: Approx: 24" x 30" x 30", Unit shall be connectionless, boiler less. Capacity for six (6) 2.5" full size steam table pans. No moving parts, no fans or pumps exposed to cooking cavity. Must utilize steam vector and power plate technology. Heating element must not be exposed to water. Water and drain lines not required. Include low water, high water, overtemp warning lights and auto shut off. Include heavy duty field reversible door, standard digital controls (no analog components) with independent timer. No water quality exclusions or water filter required. UL/Energy Star rating. Include all necessary plugs, cords, hoses etc. for installation and operation. Approved Brands Only: AccuTemp Evolution—E6XXXXDXXX.	100	Each				$_____
103	GROUP F - STEAMERS- One (1) year extended warranty for items 94 through 102.		Each				$_____
104	GROUP F - STEAMERS - Three (3) year extended warranty for items 94 through 102.		Each				$_____
	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS: Items 105 through 110						
105	MULTI-FUNCTIONAL SERVING COUNTER WITH INDIVIDUAL WELL FUNCTIONALITY HOT/COLD/FREEZE WITH OPTIONAL NUTRITIONAL LEARNING CENTER "2 WELLS" G: Body to be seamless molded fiberglass with smooth surface and rounded corners with access doors. To be constructed with four layers of 1.5 oz continuous strand fiberglass mat, plus 24 oz layer of woven roving on bottom. Fiberglass to be flame retardant per specification ASTME-62 having a flame spread of 25 or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral U frame. Individual & common well drains manifold together to single 1" drain. Unit shall be equipped with low temp QuickSwitch Food Wells- QSCHP-2 Bottom Mounted Hot/Cold/Freeze individual food wells with single electrical connection using energy efficient 500 watt heat source with minimum 1000 wattage output. Refrigeration to be a hermetically sealed compressor operating on R-507 refrigerant. Units to be UL listed and shall bear the UL classified EPH label for sanitation. Wells to be 304 stainless steel, deep drawn with covered corners, fully insulated with fiberglass insulation. Exterior jacket to be galvanized steel. 120/208V/14.0A/1PH-NEMA 14-20P, circuit with 6'0" Long cord and plug set. Louvers to be Stainless Steel. SERVING LINE OPTIONS: (ZZ) stainless body panels, Recessed tops, "V" ridge 16 gauge stainless tray slide with #4 finish and #7 hi-lite, Corian tray slide, Counter led lights, VGM modified single service buffet, VGM modified double service buffet, Buffet shield heat strips, 5" casters with locking brakes on all wheels, Line up locks, POS end drop shelf, Fill faucet with retractable hose, Visions Graphics. Vg1 body graphics package. Vg2 laser cut illuminated over structure. Vg3 digital nutritional learning center-commercial series 32" monitor with custom software multiple zones for menu display content, nutritional data capabilities including video feed with plug and play capabilities and rss text ticker. Approved Brands: Colorpoint, 36 3/8 x 30" x 36" Solid Top Modified or Equal	4	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
106	MULTI-FUNCTIONAL SERVING COUNTER WITH INDIVIDUAL WELL FUNCTIONALITY HOT/COLD/FREEZE WITH OPTIONAL NUTRITIONAL LEARNING CENTER "3 WELLS" G: Body to be seamless molded fiberglass with smooth surface and rounded corners with access doors. To be constructed with four layers of 1.5 oz continuous strand fiberglass mat, plus 24 oz layer of woven roving on bottom. Fiberglass to be flame retardant per specification ASTME-62 having a flame spread of 25 or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral U frame. Individual & common well drains manifold together to single 1" drain. Unit shall be equipped with low temp QuickSwitch Food Wells- QSCHP-3 Bottom Mounted Hot/Cold/Freeze individual food wells with single electrical connection using energy efficient 500 watt heat source with minimum 1000 wattage output. Refrigeration to be a hermetically sealed compressor operating on R-507 refrigerant. Units to be UL listed and shall bear the UL classified EPH label for sanitation. Wells to be 304 stainless steel, deep drawn with covered corners, fully insulated with fiberglass insulation. Exterior jacket to be galvanized steel. 120/208V/14.0A/1PH-NEMA 14-20P, circuit with 6'0" Long cord and plug set. Louvers to be Stainless Steel. SERVING LINE OPTIONS: (ZZ) stainless body panels, Recessed tops, "V" ridge 16 gauge stainless tray slide with #4 finish and #7 hi-lite, Corian tray slide, Counter led lights, VGM modified single service buffet, VGM modified double service buffet, Buffet shield heat strips, 5" casters with locking brakes on all wheels, Line up locks, POS end drop shelf, Fill faucet with retractable hose, Visions Graphics. Vg1 body graphics package. Vg2 laser cut illuminated over structure. Vg3 digital nutritional learning center-commercial series 32" monitor with custom software multiple zones for menu display content, nutritional data capabilities including video feed with plug and play capabilities and rss text ticker. Approved Brands: Colorpoint 50 3/8" x 30" x 36" Solid Top Modified or Equal	6	Each				$_____
107	MULTI-FUNCTIONAL SERVING COUNTER WITH INDIVIDUAL WELL FUNCTIONALITY HOT/COLD/FREEZE WITH OPTIONAL NUTRITIONAL LEARNING CENTER "4 WELLS" G: Body to be seamless molded fiberglass with smooth surface and rounded corners with access doors. To be constructed with four layers of 1.5 oz continuous strand fiberglass mat, plus 24 oz layer of woven roving on bottom. Fiberglass to be flame retardant per specification ASTME-62 having a flame spread of 25 or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral U frame. Individual & common well drains manifold together to single 1" drain. Unit shall be equipped with low temp QuickSwitch Food Wells- QSCHP-4 Bottom Mounted Hot/Cold/Freeze individual food wells with single electrical connection using energy efficient 500 watt heat source with minimum 1000 wattage output. Refrigeration to be a hermetically sealed compressor operating on R-507 refrigerant. Units to be UL listed and shall bear the UL classified EPH label for sanitation. Wells to be 304 stainless steel, deep drawn with covered corners, fully insulated with fiberglass insulation. Exterior jacket to be galvanized steel. 20/208V/14.0A/1PH-NEMA 14-20P, circuit with 6'0" Long cord and plug set. Louvers to be Stainless Steel. SERVING LINE OPTIONS: (ZZ) stainless body panels, Recessed tops, "V" ridge 16 gauge stainless tray slide with #4 finish and #7 hi-lite, Corian tray slide, Counter led lights, VGM modified single service buffet, VGM modified double service buffet, Buffet shield heat strips, 5" casters with locking brakes on all wheels, Line up locks, POS end drop shelf, Fill faucet with retractable hose, Visions Graphics. Vg1 body graphics package. Vg2 laser cut illuminated over structure. Vg3 digital nutritional learning center-commercial series 32" monitor with custom software multiple zones for menu display content, nutritional data capabilities including video feed with plug and play capabilities and rss text ticker. Approved Brands: ColoRpoint 66 3/8" x 30" x 30" x 26" Solid Top Modified or Equal	6	Each				$_____
108	HOT/COLD/FREEZE ELECTRIC FOOD SERVING UNITS No Well drop-in: Top perimeter frame to be constructed of 14 gauge stainless steel, welded, ground and polished, with a thermal break provided between the top and refrigerated interior. Interior pan to be approx. 18 gauge stainless steel, fully welded, ground and polished, with an approx. 3/4" open drain. To be fully insulated with 1 1/2" to 2" urethane insulation. The exterior jacket to be constructed of heavy gauge galvanized steel. Refrigerated System to be hermetically sealed compressor operating on R-507 (HFC) refrigerant, and will include controls. Energy efficient. Digitally controlled. All switches and controls must be fully accessible and provided with a minimum of ten feet cord and plug. Units to be UL listed and bear UL classified EPH label for sanitation meeting all NSF #4 and #7 requirements. Electrical Requirements are as follows: 120 Volt QSCHP-1 120V/ 7.2A/1PH-Nema5-15P. QSCHP-2 120V/12.7A/1PHNema5-20P QSCHP-3 120V/18.2A/1PH-Nema5-30P QSCHP-4 120V/23.7A/1PH-Nema5-30P. 120/208 Volt QSCHP-1 120/208V/7.2A/1PH-Nema 14-20P QSCHP-2 120/208V/9.6A/1PH-Nema14-20P QSCHP-3 120/208V/12.0A/1PH-Nema14-20P QSCHP-4 120/208V/14.4A/1PH-Nema14-20P 120/240 Volt QSCHP-1 120/240V/7.2A/1PH-Nema14-20P QSCHP-2 120/240V/10.0A/1PH-Nema14-20P QSCHP-3 120/240V/12.7A/1PH-Nema14-20P QSCHP-4 120/240V/15.5A/1PH-Nema14-20P NOTE: Bid as: 1. Drop-in Units and 2. Free standing fiberglass enclosed unit(s). Approved Brands: Low Temp models QSCHFP-1, QSCHFP-2, ASCHFP-3, QSCHFP-4 or Equal	6	Each				$_____
109	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - One (1) year extended warranty for items 105 through 108.		Each				$_____
110	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Three (3) year extended warranty for items 105 through 108.		Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
	GROUP H - ELECTRIC SERVING LINES: Items 111 through 154						
111	HOT FOOD LINE, OPEN BASE THREE WELL - ELECTRIC: Unit to have individual 12" x 20" hot food wells: with individual dome type cover with handle, three wells with a 48" - 50" body length, additional 10' - 12" may be added to body length for countertop space. Each food well to have individual control, burners, and drain if applicable. Unit shall have 18-gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" - 30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail heights of 32", 33" and 34". Body interior to be reinforced with a minimum of 14 gauge galvanized internal U frame support to securely fasten tray rail or cutting board support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Top shall have individual stainless steel hot food wells for dry-moist heat. each well 12" X 20" die stamped with approximately 1/4" raised beaded edge and recessed opening approximately 1' to firmly fit sheet pan. Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Easy access to panels from below counter top to service hot food wells. Open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. Drains to be 3/4" and pre-piped t a manifold with 3/4" hose bib. Shut-off valve to be no more than 6" from operator underneath unit for easy use access. ELECTRIC REQUIREMENTS: HOT FOOD LINE, OPEN BASE - ELECTRIC: Minimum 6' Electrical cord with plug. Infinite control Knobs. Indicator Lights. Single Phase Wiring. 640 Watts elements (120volt). 825 Watt elements (208 volts). 1100 Watt Elements (240 volts) NSF, UL approved. Must be compatible with other components bid. Approved Brands: Low Temp or Equal	6	Each				$_____
112	HOT FOOD LINE, OPEN BASE FOUR WELL - ELECTRIC: Unit to have individual 12" x 20" hot food wells: with individual dome type cover with handle, four wells with 60" length, additional 10' - 12" may be added to body length for countertop space. Each food well to have individual control, burners, and drain if applicable. Unit shall have 18-gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" - 30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail heights of 32", 33" and 34". Body interior to be reinforced with a minimum of 14 gauge galvanized internal U frame support to securely fasten tray rail or cutting board support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Top shall have individual stainless steel hot food wells for dry-moist heat. each well 12" X 20" die stamped with approximately 1/4" raised beaded edge and recessed opening approximately 1' to firmly fit sheet pan. Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Easy access to panels from below counter top to service hot food wells. Open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. Drains to be 3/4" and pre-piped t a manifold with 3/4" hose bib. Shut-off valve to be no more than 6" from operator underneath unit for easy use access. ELECTRIC REQUIREMENTS: HOT FOOD LINE, OPEN BASE - ELECTRIC: Minimum 6' Electrical cord with plug. Infinite control Knobs. Indicator Lights. Single Phase Wiring. 640 Watts elements (120volt). 825 Watt elements (208 volts). 1100 Watt Elements (240 volts) NSF, UL approved. Must be compatible with other components bid. Approved Brands: Low Temp or Equal	6	Each				$_____
113	HOT FOOD LINE, OPEN BASE FIVE WELL - ELECTRIC: Unit to have individual 12" x 20" hot food wells: with individual dome type cover with handle, five wells with a 72" - 74" body length. additional 10' - 12" may be added to body length for countertop space. Each food well to have individual control, burners, and drain if applicable. Unit shall have 18-gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" - 30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail heights of 32", 33" and 34". Body interior to be reinforced with a minimum of 14 gauge galvanized internal U frame support to securely fasten tray rail or cutting board support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Top shall have individual stainless steel hot food wells for dry-moist heat. each well 12" X 20" die stamped with approximately 1/4" raised beaded edge and recessed opening approximately 1' to firmly fit sheet pan. Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Easy access to panels from below counter top to service hot food wells. Open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. Drains to be 3/4" and pre-piped t a manifold with 3/4" hose bib. Shut-off valve to be no more than 6" from operator underneath unit for easy use access. ELECTRIC REQUIREMENTS: HOT FOOD LINE, OPEN BASE - ELECTRIC: Minimum 6' Electrical cord with plug. Infinite control Knobs. Indicator Lights. Single Phase Wiring. 640 Watts elements (120volt). 825 Watt elements (208 volts). 1100 Watt Elements (240 volts) NSF, UL approved. Must be compatible with other components bid. Approved Brands: Low Temp or Equal	6	Each				$_____
114	SLOPED FRONT FOOD PROTECTOR; Top serving shelf shall be a minimum of 18 gauge stainless steel with all edges, turned down square and all corners fully welded, ground and polished fixed full height acrylic fronts. Ends and sloped front to be a minimum 1/4" heat resistant heavy duty clear plastic having maximum of 1" bottom clearance. All end and sloped front plastic panels to be bound in stainless steel channel to prevent chipping. Available in 48" - 50", 58" - 60" and 72" - 74" lengths Approved Brands: Low Temp or Equal	6	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
115	REFRIGERATED FROST TOP UNIT CLOSED ELECTRIC: Mechanically cooled frost top shall be a minimum 14 gauge stainless steel with all necessary controls. Unit shall have minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28"-30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail at heights of 32", 33" and 34". Sides to be 18g S/S. Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Welded watertight construction with continuous refrigeration and fully insulated. Full perimeter drain trough with approximately 1" open brass drain with extension shut off valve below base. Easy access with cross flow ventilated compartment for condensing unit. Condensing unit connected to cold pan with all necessary controls for easy operation. Compressor minimum 1/4 HP. Available in 36", 48" -50" and 60" body lengths. UL and NSF listed or other certification to US Standards. Approved Brands: Low Temp or Equal	6	Each				$_____
116	SOLID TOP UNIT, OPEN BASE: Minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" - 30" wide and available in 34", 35" and 36" heights, and must accommodate trail rail at heights of 32", 33" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. An intermediate shelf inside the open base shall have the rear and ends turned up and secured to interior liner. Available in 26" - 28", 36", 48" - 50", 60" and 72" - 74" body lengths. UL and NSF listed or other certification applicable to US Standards. Approved Brands: Low Temp or Equal	6	Each				$_____
117	CASHIER STAND: Minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" -30" wide x 28" - 30" long available in 34", 35", and 36" heights, and must accommodate tray rail at heights of 32", 33" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Cashier drawer complete with lock and keys. Approximately 2-4 inches diameter. Top to have a finished round opening for electrical cords. UL and NSF listed or other certification applicable to US Standards. Approved Brands: Low Temp or Equal	6	Each				$_____
118	SOLID TRAY SLIDE: Constructed of minimum 16 gauge stainless steel with three inverted "V" ridges or ribbed surface. Ends and side turned down square with all corners fully welded, ground and polished. Stainless steel fold down support brackets, Tray slide bracket mounted through body and secured to vertical section of reinforced internal frame, and having and adjustment screw to allow for proper alignment of tray slide front edge. Available in 24"-28", 30", 36", 48" - 50", 60" and 72"- 74" lengths minimum 8" wide. Approved Brands: Low Temp or Equal	6	Each				$_____
119	TWO TIER DISPLAY: Shelves to be a minimum of 1/4" safety glass resting on a horizontal stainless steel framework welded to the uprights. Sloped front stand shall have uprights constructed of 1 1/4" square stainless steel tubing with stainless steel cap and base. Front and ends sneeze guard is a minimum of 1/4" safety glass and mounted on adjustable stainless steel brackets. Available in 26 " - 30", 48"-50", 60" and 72" - 74" lengths. Approved Brands: Low Temp or Equal	6	Each				$_____
120	CUTTING BOARD: Constructed of a minimum 18 gauge stainless steel. Board to be a minimum of 8" wide with edges turned down square and all corners fully welded, ground and polished. To include a stainless steel fold down type support bracket. Available in 48" - 50", 58" - 60", and 72" - 74" lengths. Approved Brands: Low Temp or Equal	6	Each				$_____
121	END DROP SHELFH: Constructed of a minimum 16 gauge stainless steel with all edges turned down square and all corners fully welded, ground and polished. Shelf minimum of 30" L x 12" W Fold down support brackets to be stainless steel. Approved Brands: Low Temp or Equal	6	Each				$_____
122	LINE UP LOCKS: Locking device to facilitate joining units together into a cafeteria line up style. Approved Brands: Low Temp or Equal	6	Each				$_____
123	CONVENIENCE OUTLET: Flush mount type, to be 120VAC or 208VAC, pre-wired and fused as required. Receptacle to be recessed into stainless steel housing. Approved Brands: Low Temp or Equal	6	Each				$_____
124	HEAT LAMP STRIP: Strip with lights shall have food save incandescent lamps built into the heat lamp housing and wired to separate ON/OFF switch as required. Heat lamp is to be mounted to the top tier of two tier display. Available in 58" - 60" and 72" - 74" lengths. Approved Brands: Low Temp or Equal	6	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
125	FALSE FRONT: Top to be a minimum 14 gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Exterior body form shall consist of a minimum 14 gauge stainless steel vertical and horizontal angle with all joints fully welded ground and polished making body frame one integral unit. 304 stainless steel. Front panel must support tray rail as needed. Rear exterior panel to be a minimum 18 gauge stainless steel formed to include end panels. Panel to include line up locks and flanged 6" stainless steel adjustable legs or minimum 4" locking casters as needed. Available in 48" - 50", 60", and 72" - 74" lengths. Approved Brands: Low Temp or Equal	6	Each				$_____
126	HOT & COLD COMBINATION PAN (DROP IN UNITS) : In lieu of or in combination of hot food units (A) Unit to have Hot & Cold 12" x 20" well combination drop-in units with electric heated immersion heater having stainless steel perforated covers, self contained welded watertight construction with continuous refrigeration, either two 12" x 20" Hot & Cold well drop-in with a 36" body length, three wells with a 50" body length, four wells with a 60" body length, or five wells with a 74" body length. Approved Brands: Low Temp or Equal	6	Each				$_____
127	ELECTRIC HOT FOOD UNIT-OPEN BASE: 3 wells, with three individual 12" x 20" hot food wells. Body to be 48"-50" long. Approved Brands: Low Temp or Equal	6	Each				$_____
128	ELECTRIC HOT FOOD UNIT-OPEN BASE: 4 well, with four individual 12" x 20" hot food wells. Body to be 60" long. with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
129	ELECTRIC HOT FOOD UNIT-OPEN BASE: 5 well, with five individual 12" x 20" hot food wells. Body to be 72"-74" long. Approved Brands: Low Temp or Equal	6	Each				$_____
130	SLOPED FRONT FOOD PROTECTOR: 40"-50" length Approved Brands: Low Temp or Equal	6	Each				$_____
131	SLOPED FRONT FOOD PROTECTOR: 58"-60" length Approved Brands: Low Temp or Equal	6	Each				$_____
132	SLOPED FRONT FOOD PROTECTOR: 72"-74" length Approved Brands: Low Temp or Equal	6	Each				$_____
133	REFRIGERATED FROST TOP UNIT, OPEN BASE: 36" length with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
134	REFRIGERATED FROST TOP UNIT, OPEN BASE: 50" long with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
135	REFRIGERATED FROST TOP UNIT, OPEN BASE: 60" long with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
136	SOLID TOP UNIT, OPEN BASE: 26" - 28" long Approved Brands: Low Temp or Equal	6	Each				$_____
137	SOLID TOP UNIT, OPEN BASE: 36" long with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
138	SOLID TOP UNIT, OPEN BASE: 48" - 50" long Approved Brands: Low Temp or Equal	6	Each				$_____
139	SOLID TOP UNIT, OPEN BASE: 60" long with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
140	SOLID TOP UNIT, OPEN BASE: 72" - 74" long Approved Brands: Low Temp or Equal	6	Each				$_____
141	CASHIER STAND: To be 28'-30" W x 28" x 30" L and available in 34", 35" & 36" H. Approved Brands: Low Temp or Equal	6	Each				$_____
142	SOLID TRAY SLIDE: 24"- 28" length Approved Brands: Low Temp or Equal	6	Each				$_____
143	SOLID TRAY SLIDE: 30" length with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
144	SOLID TRAY SLIDE: 36" length with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
145	SOLID TRAY SLIDE: 48"-50" length Approved Brands: Low Temp or Equal	6	Each				$_____
146	SOLID TRAY SLIDE: 60" length with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
147	SOLID TRAY SLIDE: 72"-74" length Approved Brands: Low Temp or Equal	6	Each				$_____
148	TWO TIER DISPLAY: 26" - 30" length with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
149	TWO TIER DISPLAY: 36" length with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____
150	TWO TIER DISPLAY: 48" - 50" length Approved Brands: Low Temp or Equal	6	Each				$_____
151	TWO TIER DISPLAY: 60" length with one (1) inch tolerance Approved Brands: Low Temp or Equal	6	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
152	TWO TIER DISPLAY: 72" - 74" length Approved Brands: Low Temp or Equal	6	Each				$_____
153	GROUP H - ELECTRIC SERVING LINES - One (1) year extended warranty for items 111 through 113 and 105.		Each				$_____
154	GROUP H - ELECTRIC SERVING LINES - Three (3) year extended warranty for items 111 through 113 and 105.		Each				$_____
	GROUP I - GAS SERVING LINES: Items 155 through 202						
155	HOT FOOD UNIT, OPEN BASE GAS I : Unit to have individual 12" x 20" hot food wells: with individual dome type cover with handle, with (3) three individual 12" X 20" hot food wells body to be 48" - 50" long. Additional 10' - 12" may be added to body length for countertop space. Each food well to have individual control, burners, and drain if applicable. Each gas well to be bottom mounted with heavy duty burner baffle. Individual burner rated at 3, 500 B.T.U. per well, with individual thermostat controls and safety pilots with thermal coupler. Gas pressure regulator required. A.G.A. certified and NSF listed or other certification applicable to US Standards. Unit shall have 18-gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" - 30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail heights of 32", 33" and 34". Body interior to be reinforced with a minimum of 14 gauge galvanized internal U frame support to securely fasten tray rail or cutting board support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Top shall have individual stainless steel hot food wells for dry-moist heat. each well 12" X 20" die stamped with approximately 1/4" raised beaded edge and recessed opening approximately 1' to firmly fit sheet pan. Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Easy access to panels from below counter top to service hot food wells. Open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. Drains to be 3/4" and pre-piped t a manifold with 3/4" hose bib. Shut-off valve to be no more than 6" from operator underneath unit for easy use access. Approved Brands: : Colorpoint GHF 3B or Equal	6	Each				$_____
156	Gas Hot Food Unit, Open Base, Natural or LP Unit to have individual 12" x 20" hot food wells: with individual dome type cover with handle, with (4) four individual 12" X 20" hot food wells body to be 60" long within a one (1) inch tolerance. Additional 10' - 12" may be added to body length for countertop space. Each food well to have individual control, burners, and drain if applicable. Unit shall have 18-gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" - 30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail heights of 32", 33" and 34". Body interior to be reinforced with a minimum of 14 gauge galvanized internal U frame support to securely fasten tray rail or cutting board support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Top shall have individual stainless steel hot food wells for dry-moist heat. each well 12" X 20" die stamped with approximately 1/4" raised beaded edge and recessed opening approximately 1' to firmly fit sheet pan. Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Easy access to panels from below counter top to service hot food wells. Open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. Drains to be 3/4" and pre-piped t a manifold with 3/4" hose bib. Shut-off valve to be no more than 6" from operator underneath unit for easy use access. Approved Brands: Colorpoint GHF 4 B Or other Brands Meeting Specifications	6	Each				$_____
157	Gas Hot Food Unit, Open Base, Natural or LP Unit to have individual 12" x 20" hot food wells: with individual dome type cover with handle, with (5) five individual 12" X 20" hot food wells body to be 72' - 74" long. Additional 10' - 12" may be added to body length for countertop space. Each food well to have individual control, burners, and drain if applicable. Unit shall have 18-gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" - 30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail heights of 32", 33" and 34". Body interior to be reinforced with a minimum of 14 gauge galvanized internal U frame support to securely fasten tray rail or cutting board support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Top shall have individual stainless steel hot food wells for dry-moist heat. each well 12" X 20" die stamped with approximately 1/4" raised beaded edge and recessed opening approximately 1' to firmly fit sheet pan. Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Easy access to panels from below counter top to service hot food wells. Open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. Drains to be 3/4" and pre-piped t a manifold with 3/4" hose bib. Shut-off valve to be no more than 6" from operator underneath unit for easy use access. Approved Brands: Colorpoint GHF 5 B, TRIUMPH #HF-5G-LP-BS-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal	6	Each				$_____
158	Sloped Front Food Protector 48" - 50" length: Top serving shelf shall be a minimum of 18 gauge stainless steel with all edges turned down square and all corners fully welded, ground and polished. Fixed Full Height Acrylic Fronts. Ends and sloped front to be minimum 1/4" heat resistant heavy duty clear plastic having maximum of 1" bottom clearance. All end and sloped front plastic panels to be bound in stainless steel channel to prevent chipping. Available in 49" - 50", 58" - 60" and 72" - 74" lengths. Approved Brands: Colorpoint G 50" or Equal	6	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
159	Sloped Front Food Protector 58" - 60" length: Top serving shelf shall be a minimum of 18 gauge stainless steel with all edges turned down square and all corners fully welded, ground and polished. Fixed Full Height Acrylic Fronts. Ends and sloped front to be minimum 1/4" heat resistant heavy duty clear plastic having maximum of 1" bottom clearance. All end and sloped front plastic panels to be bound in stainless steel channel to prevent chipping. Available in 49" - 50", 58" - 60" and 72" - 74" lengths. Approved Brands: Colorpoint G 60" or Equal	6	Each				$_____
160	Sloped Front Food Protector 72" - 74" length: Top serving shelf shall be a minimum of 18 gauge stainless steel with all edges turned down square and all corners fully welded, ground and polished. Fixed Full Height Acrylic Fronts. Ends and sloped front to be minimum 1/4" heat resistant heavy duty clear plastic having maximum of 1" bottom clearance. All end and sloped front plastic panels to be bound in stainless steel channel to prevent chipping. Available in 49" - 50", 58" - 60" and 72" - 74" lengths. Approved Brands: Colorpoint G 74" or Equal	6	Each				$_____
161	REFRIGERATED FROST TOP UNIT, OPEN BASE I: Mechanically cooled frost top shall be a minimum 14 gauge stainless steel with all necessary controls. Unit shall have minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28"-30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail at heights of 32", 33" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Welded watertight construction with continuous refrigeration and fully insulated. Full perimeter drain trough with approximately 1" open brass drain with extension shut-off valve below base. Easy access with cross flow ventilated compartment for condensing unit. Condensing unit connected to cold pan with all necessary controls for easy operation. Compressor minimum 1/4 HP. Available in 36", 48" -50" and 60" body lengths. UL and NSF listed or other certification to US Standards. Approved Brands:	6	Each				$_____
162	Solid Top Unit, Open Base, Body Length 26" - 28": Unit shall have minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28"-30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail at heights of 32" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. An intermediate shelf inside the open base shall have the rear and ends turned up and secured to interior liner. available in 26", - 28", 36, 48" - 50", 60" and 72" - 74" body lengths. UL and NSF listed or other certification applicable to US Standards. Approved Brands: Colorpoint 28 ST or Equal	6	Each				$_____
163	Solid Top Unit, Open Base, Body Length 36" (within a one (1) inch tolerance): Unit shall have minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28"-30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail at heights of 32" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. An intermediate shelf inside the open base shall have the rear and ends turned up and secured to interior liner. available in 26", - 28", 36, 48" - 50", 60" and 72" - 74" body lengths. UL and NSF listed or other certification applicable to US Standards. Approved Brands: Colorpoint 36 ST or Equal	6	Each				$_____
164	Solid Top Unit, Open Base, Body Length 48" - 50": Unit shall have minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28"-30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail at heights of 32" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. An intermediate shelf inside the open base shall have the rear and ends turned up and secured to interior liner. available in 26", - 28", 36, 48" - 50", 60" and 72" - 74" body lengths. UL and NSF listed or other certification applicable to US Standards. Approved Brands: Colorpoint 50 ST or Equal	6	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
165	Solid Top Unit, Open Base, Body Length 60" (within a one (1) inch tolerance): Unit shall have minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28"-30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail at heights of 32" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. An intermediate shelf inside the open base shall have the rear and ends turned up and secured to interior liner. available in 26", - 28", 36, 48" - 50", 60" and 72" - 74" body lengths. UL and NSF listed or other certification applicable to US Standards. Approved Brands: Colorpoint 60 ST or Equal	6	Each				$_____
166	Solid Top Unit, Open Base, Body Length 72" - 74": Unit shall have minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28"-30" wide and available in 34", 35" and 36" heights, and must accommodate tray rail at heights of 32" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to securely fasten tray rail support brackets. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. open base constructed of minimum 18 gauge stainless steel with covered vertical and horizontal corners. An intermediate shelf inside the open base shall have the rear and ends turned up and secured to interior liner. available in 26", - 28", 36, 48" - 50", 60" and 72" - 74" body lengths. UL and NSF listed or other certification applicable to US Standards. Approved Brands: Colorpoint 74 ST or Equal	6	Each				$_____
167	Ice Cold Pans: Unit for Gas Lines Unit 18-8 type 304 stainless steel with smooth exterior surfaces and rounded corners. To be 28" - 30" wide X wide 30" long and available in 34", 35" and 36" heights. Body constructed to accommodate tray rail at heights of 32", 33" and 34". Top to be fabricated from 14 gauge stainless steel with square turndown on all sides and corners fully welded, ground, and polished with #4 finish. Body constructed with internal support member fabricated of minimum of 12 gauge galvaneal channel stainless steel adjustable legs. Internal framing is to be 4-1/2" wide, galvaneal channel, shall be mounted vertically on front and rear surfaces and across the interior bottom to form a "U" shaped channel frame. "U" frame mounted at leg attachment location. "U" channel to be 3-1/2"-4-1/2 wide on operators side. The ice cold pan to be 18 gauge stainless steel and six inch deep. Pan to be welded, watertight and fully insulated with urethane insulation and removable false bottom. To have full perimeter Formica breaker strip to separate the top from the cold pan. To have drain with extension to shut-off valve below base. Open under storage to be lined with 18 gauge stainless steel coved vertical and horizontal corners. With six inch stainless steel adjustable legs. Bid price to include adapter plate for 18" x 26" sheet pan. U.L. Listed and N.S.F. Approved Approved Brands: COLOR POINT, TRIUMPH #HF-5G-LP-BS-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal	6	Each				$_____
168	Cashier Stand: Unit shall have minimum 18 gauge 304 stainless steel with #4 finish. Unit with rounded corners. Body to be 28" - 30" wide X 28" - 30" long, available in 34", 35 and 36" heights, and must accommodate tray rail at heights of 32", 33" and 34". Top shall be constructed of minimum 14 gauge, 304 stainless steel with a #4 finish, welded, ground and polished. Body interior to be reinforced with a minimum of 14 gauge galvanized or galvaneal internal U frame support to brackets. Unit must have internal framing or other support for added reinforcement. Reinforced frame mounted at leg attachment location for added support. Provided with 6" stainless steel adjustable legs or minimum 4" locking casters, as needed. Cashier drawer complete with lock and keys. Top to have a finish round opening for electrical cords. UL and NSF listed or other certification applicable to US Standards. Approved Brands: COLOR POINT, TRIUMPH #HF-5G-LP-BS-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal	6	Each				$_____
169	Solid Tray Slide: Constructed of minimum 16 gauge stainless steel with three inverted "V" ridges or ribbed surface. Ends and side turned down square with all corners fully welded, ground and polished. Stainless steel fold down support brackets. Tray and side bracket mounted through body and secured to vertical section of reinforced internal frame, and having an adjusted screw to allow for proper alignment of tray slide front edge. Available in 24" - 28" , 30", 36", 48" - 50", 60" , and 72" - 74" lengths minimum 8" wide. Approved Brands: COLOR POINT, TRIUMPH #HF-5G-LP-BS-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal	6	Each				$_____
170	Two Tier Display: Shelves to be a minimum of 1/4" safety glass resting on horizontal stainless steel framework welded to the uprights. Sloped front stand shall have uprights constructed of 1 1/4" square stainless steel tubing with stainless steel cap and base. Front and ends sneeze guard is minimum of 1/4" safety glass and mounted on adjustable stainless steel brackets. Available in 26" - 30", 36", 48" - 50", 60", and 72" - 74" lengths. Approved Brands: COLOR POINT, TRIUMPH #HF-5G-LP-BS-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal	6	Each				$_____
171	CUTTING BOARD: Constructed of a minimum 18 gauge stainless steel. Board to be a minimum of 8" wide with edges turned down square and all corners fully welded, ground and polished. To include a stainless steel fold down type support bracket. Available in 48" - 50", 58" - 60", and 72" - 74" lengths. Approved Brands:	6	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
172	END DROP SHELF H: Constructed of a minimum 16 gauge stainless steel with all edges turned down square and all corners fully welded, ground and polished. Shelf minimum of 30" L x 12" W Fold down support brackets to be stainless steel. Approved Brands:	6	Each				$_____
173	LINE UP LOCKS: Locking device to facilitate joining units together into a cafeteria line up style Approved Brands:	6	Each				$_____
174	CONVENIENCE OUTLET H: Flush mount type, to be 120VAC or 208VAC, pre-wired and fused as required. Receptacle to be recessed into stainless steel housing. Approved Brands:	6	Each				$_____
175	HEAT LAMP STRIP H: Strip with lights shall have food save incandescent lamps built into the heat lamp housing and wired to separate ON/OFF switch as required. Heat lamp is to be mounted to the top tier of two tier display. Available in 58" - 60" and 72" - 74" lengths. Approved Brands:	6	Each				$_____
176	FALSE FRONT H: Top to be a minimum 14 gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Exterior body form shall consist of a minimum 14 gauge stainless steel vertical and horizontal angle with all joints fully welded ground and polished making body frame one integral unit. Front panel shall be reinforced fiberglass with permanent color or 304 stainless steel. Front panel must support tray rail as needed. Fiberglass to be flame retardant per ASTME-162. Rear exterior panel to be a minimum 18 gauge stainless steel formed to include end panels. Panel to include line up locks and flanged 6" stainless steel adjustable legs or minimum 4" locking casters as needed. Available in 48" - 50", 60", and 72" - 74" lengths. Approved Brands:	6	Each				$_____
177	Gas Hot Food Unit-Open Base, Natural or LP: 3 well, with three individual 12" x 20" hot food wells. Body to be 48"-50" long. Approved Brands: Colorpoint GHF 3B, or other brands meeting specifications	6	Each				$_____
178	Gas Hot Food Unit-Open Base, Natural or LP: 4 well, with four individual 12" x 20" hot food wells. Body to be 60" long. with one (1) inch tolerance Approved Brands: Colorpoint GHF 4B, or other brands meeting specifications	6	Each				$_____
179	Gas Hot Food Unit-Open Base, Natural or LP: 5 well, with five individual 12" x 20" hot food wells. Body to be 72"-74" long. Approved Brands: Colorpoint GHF 5B, or other brands meeting specifications	6	Each				$_____
180	Sloped Front Food Protector: 40"-50" length Approved Brands: Colorpoint Option G 50" or other brands meeting specifications	6	Each				$_____
181	Sloped Front Food Protector: 58"-60" length Approved Brands: Colorpoint Option G 60" or other brands meeting specifications	6	Each				$_____
182	Sloped Front Food Protector: 72"-74" length Approved Brands: Colorpoint Option G 74" or other brands meeting specifications	6	Each				$_____
183	Ice Cold Pan: 28"-30" W x 30" Long and available in 34", 35", and 36" Heights. Body constructed to Accommodate tray rail at heights of 33" and 33" & 34" Approved Brands: Colorpoint, or other brands meeting specifications	6	Each				$_____
184	Solid Top Unit, Open Base: 26" - 28" long Approved Brands: Colorpoint 28-ST or other brands meeting specifications	6	Each				$_____
185	Solid Top Unit, Open Base: 36" long with one (1) inch tolerance Approved Brands: Colorpoint 36-ST or other brands meeting specifications	6	Each				$_____
186	Solid Top Unit, Open Base: 48" - 50" long Approved Brands: Colorpoint 50-ST or other brands meeting specifications	6	Each				$_____
187	Solid Top Unit, Open Base: 60" long with one (1) inch tolerance Approved Brands: Colorpoint 60-ST or other brands meeting specifications	6	Each				$_____
188	Solid Top Unit, Open Base: 72" - 74" long Approved Brands: Colorpoint 74-ST or other brands meeting specifications	6	Each				$_____
189	Cashier Stand: To be 28'-30" W x 28" x 30" L and available in 34", 35" & 36" H. Approved Brands: Colorpoint K28-CSS, or other brands meeting specifications	6	Each				$_____
190	Solid Tray Slide: 24"- 28" length Approved Brands: Colorpoint A 28", or other brands meeting specifications	6	Each				$_____
191	Solid Tray Slide: 30" length with one (1) inch tolerance Approved Brands: Colorpoint A 30", or other brands meeting specifications	6	Each				$_____
192	Solid Tray Slide: 36" length with one (1) inch tolerance Approved Brands: Colorpoint A 36", or other brands meeting specifications	6	Each				$_____
193	Solid Tray Slide: 48"-50" length Approved Brands: Colorpoint A 50", or other brands meeting specifications	6	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
194	Solid Tray Slide: 60" length with one (1) inch tolerance Approved Brands: Colorpoint A 60", or other brands meeting specifications	6	Each				$_____
195	Solid Tray Slide: 72"-74" length Approved Brands: Colorpoint A 74", or other brands meeting specifications	6	Each				$_____
196	Two Tier Display: 26" - 30" length with one (1) inch tolerance Approved Brands: Colorpoint I 28" or other brands meeting specifications	6	Each				$_____
197	Two Tier Display: 36" length with one (1) inch tolerance Approved Brands: Colorpoint I 36" or other brands meeting specifications	6	Each				$_____
198	Two Tier Display: 48" - 50" length Approved Brands: Colorpoint I 50" or other brands meeting specifications	6	Each				$_____
199	Two Tier Display: 60" length with one (1) inch tolerance Approved Brands: Colorpoint I 60" or other brands meeting specifications	6	Each				$_____
200	Two Tier Display: 72" - 74" length Approved Brands: Colorpoint I 74" or other brands meeting specifications	6	Each				$_____
201	GROUP I - GAS SERVING LINES - One (1) year extended warranty for items 155 through 157 and 161.		Each				$_____
202	GROUP I - GAS SERVING LINES - Three (3) year extended warranty for items 155 through 157 and 161.		Each				$_____
	GROUP J - RACKS: Items 203 through 206						
203	MOBILE RACKS, ROLL-IN REFREGERATOR, 1 1/2 INCH SPACING: Heavy duty aluminum. Holds 18 " x 26" sheet pans. Slide spacing 1 1/2- 2 inch. Pass-thru design. Aircraft-riveted or welded construction. Dimensions: Approximately 64" H x 21"W 26" D. Minimum 5" swivel casters with two brakes. NFS approved or other applicable to U.S. Standards. Unit completely assembled prior to delivery. Approved Brands: Metro RF13N, Channel 405A/011, Cres Cor 208-1835C or Equal	12	Each				$_____
204	NESTING RACKS MOBILE: Heavy Duty Aluminum. Pass-thru design. Aircraft-riveted or welded construction. Pan/ slide spacing 3 inch. Aluminum Diagonal Supports. Minimum 18" x 26" sheet pan 5" swivel casters with two brakes. MFS approved or other applicable to U.S. Standards. Unit completely assembled prior to delivery. Approved Brands: Lockwood #RN64-18, Channel 406AN/011 or Equal	12	Each				$_____
205	END OR SIDE LOAD BUN PAN RACKS, MOBILE, 1 1/2 INCH: Heavy duty shiny wire or aluminum 1.5" to 2" spacing for 18" x 26" sheet pans, 5" swivel casters with two brakes. NSF approved or other applicable to U.S. Standards. Unit completely assembled prior to delivery. Approved Brands: Metro #RE1/RS1, Cres Cor : 210 -184A, Channel 400A/410A or Equal	12	Each				$_____
206	PREP RACK, MOBILE REFRIGERATOR: Shiny wire or aluminum. Food grade polypropylene other equal polymer material, cutting board/work surface 1 1/2" -2" spacing for 18" x 26" sheet pans. Minimum capacity 8 trays. Shiny wire finish 5" swivel casters (2 with brakes). NSF approved or other applicable to U.S. Standards. Unit completely assembled prior to delivery. Approved Brands: Metro #RE1P, Channel CSR-9, Cres Cor : 278-PT-1818 or Equal	12	Each				$_____
	GROUP K - CONVECTION OVENS AND RANGES: Items 207 through 218						
207	FULL-SIZE CONVECTION OVEN DOUBLE COMPARTMENT EXTRA DEEP (NATURAL OR LP) K: Each unit to operate separately and independently with two speed blower wheel powered by a minimum of 1/3 h.p. motor with thermal overload protection. Interior baking compartments to be chip proof porcelain/enamel with interior lights. Exterior shall have stainless steel front, sides, doors and top. Each oven door to have see through panel thermal window that is easy to clean. Each oven door with cool to touch door handle(s) that operate simultaneously. Opening of either door shall automatically shut off fan. Oven doors are to be reinforced to withstand high temperatures and abuse by individual operators. Stainless steel oven door gaskets. Interior compartments capable of holding a minimum of 11 racks with a minimum of 15/8" spacing . Each compartment to be furnished with a minimum of five(5) chrome plated wire racks. Each section shall be supplied with a 60-minute timer with buzzer, oven light switch, oven ready indicator and two-speed fan. Commercial bake oven lamps to provide appropriate visibility for user. Each compartment with a minimum of 55,000 BTU/hr and removable dual tube burners. Control module shall be supplied with 100% electrical disconnect. Solid-state thermostat with temperature range minimum of 150o -450o . Oven back enclosure shall be epoxy coated or stainless steel. Control panel for each compartment must have easy access for repairs. Unit shall have an electronic type igniter with a safety thermal delay relay. Control and fan motor to operate on 115V AC single phase. Unit to include all necessary hook-ups for installation and proper operation of equipment I..e. plugs, cords hoses, quick disconnect, manifolds, stacking devices, etc. Fan blade to be protected from being clogged. Unit have extra deep baking compartments. Compartments accept minimum of five (5) 18" x 26" baking pans in left to right or front to back positions. Approved Brands: Blodget Zephaiare-G Plus with options for duel panel thermal glass windows, or Equal	20	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
208	FULL-SIZE CONVECTION OVEN, SINGLE COMPARTMENT EXTRA DEEP. EXTRA DEEP (NATURAL OR LP) K: Operate with a two speed blower wheel powered by a minimum of 1/3 h.p. motor with thermal overload protection. Interior baking compartments to be chip proof porcelain/enamel with interior lights. Exterior shall have stainless steel front, sides, doors and top. Each oven door to have see through panel thermal window that is easy to clean. Each oven door with cool to touch door handle(s) that operate simultaneously. Opening of either door shall automatically shut off fan. Oven doors are to be reinforced to withstand high temperatures and abuse by individual operators. Stainless steel oven door gaskets. Interior compartments capable of holding a minimum of 11 racks with a minimum of 15/8" spacing . Each compartment to be furnished with a minimum of five(5) chrome plated wire racks. Each section shall be supplied with a 60-minute timer with buzzer, oven light switch, oven ready indicator and two-speed fan. Commercial bake oven lamps to provide appropriate visibility for user. Each compartment with a minimum of 55,000 BTU/hr and removable dual tube burners. Control module shall be supplied with 100% electrical disconnect. Solid-state thermostat with temperature range minimum of 150o -450o . Oven back enclosure shall be epoxy coated or stainless steel. Control panel for each compartment must have easy access for repairs. Unit shall have an electronic type igniter with a safety thermal delay relay. Control and fan motor to operate on 115V AC single phase. Unit to include all necessary hook-ups for installation and proper operation of equipment i..e. plugs, cords hoses, quick disconnect, manifolds, stacking devices, etc. Fan blade to be protected from being clogged. Units to be NSF and/or UL listed, AGA and/or CGA rated. Unit have one single compartment instead of two compartments. Compartments accept minimum of five (5) 18" x 26" baking pans in left to right or front to back positions. Approved Brands: : Blodget Zephaiare-G Plus with options for duel panel thermal glass windows or Equal	20	Each				$_____
209	FULL SIZE CONVECTION OVEN, DOUBLE COMPARTMENT EXTRA DEEP (ELECTRIC) K: Each unit to operate separately and independently. Interior baking compartments to be chip proof porcelain/enamel. Exterior shall have stainless steel front, sides, doors and top. Oven door to have see through panel thermal windows. Oven door with cool to touch door handle(s) that operate simultaneously. Oven doors are to be reinforced to withstand high temperatures and abuse by individual operators. Stainless steel oven door gaskets. Interior compartments capable of holding a minimum of 11 racks with a minimum of 1 5/8" spacing . Each compartment to be furnished with a minimum of five(5) chrome plated wire racks. Each section shall be supplied with a 60-minute timer with buzzer, oven light switch, oven ready indicator. Control module shall be supplied with 100% electrical disconnect. Solid-state thermostat with temperature range minimum of 150o -450o . Oven back enclosure shall be epoxy coated or stainless steel. Control panel for each compartment must have easy access for repairs. Fan blade to be protected from, becoming clogged. Each section shall have a minimum 1/2 HP, Maximum 3/4 HP blower motor two speeds with automatic thermal overload protection, blower and heating elements are interconnected for simultaneous operation. The unit shall have commercial bake oven lamps to provide appropriate visibility for use panel mount fused holders, a mode power switch, light switch, cool down switch (to operate blower with oven door open); a door interlock switch (to automatically shut off blower upon door opening). 208 Volt 1 or 3 phase. Unit shall carry a minimum of two years parts and labor from time of installation and usage. Unit to carry all necessary hook-up for installation and proper operation of equipment i.e. plugs, cords, hoses., manifolds, etc. Unit have extra deep baking compartments. Compartments accept minimum of five (5) 18" x 26" baking pans in left-to-right or front-to-back positions. Unit must be NSF and/or UL listed. Approved Brands: Blodget Zephaiare-E Plus with options for duel panel thermal glass windows, Vulcan #VC66ED or Equal	20	Each				$_____
210	FULL SIZE CONVECTION OVEN, SINGLE COMPARTMENT EXTRA DEEP (ELECTRIC) K: Interior baking compartments to be chip proof porcelain/enamel. Exterior shall have stainless steel front, sides, doors and top. Oven door to have see through panel thermal windows. Oven door with cool to touch door handle(s) that operate simultaneously. Oven doors are to be reinforced to withstand high temperatures and abuse by individual operators. Stainless steel oven door gaskets. Interior compartments capable of holding a minimum of 11 racks with a minimum of 1 5/8" spacing . Each compartment to be furnished with a minimum of five(5) chrome plated wire racks. Each section shall be supplied with a 60-minute timer with buzzer, oven light switch, oven ready indicator. Control module shall be supplied with 100% electrical disconnect. Solid-state thermostat with temperature range minimum of 150o -450o . Oven back enclosure shall be epoxy coated or stainless steel. Control panel for each compartment must have easy access for repairs. Fan blade to be protected from, becoming clogged. Each section shall have a minimum 1/2 HP, Maximum 3/4 HP blower motor two speeds with automatic thermal overload protection, blower and heating elements are interconnected for simultaneous operation. The unit shall have commercial bake oven lamps to provide appropriate visibility for use panel mount fused holders, a mode power switch, light switch, cool down switch (to operate blower with oven door open); a door interlock switch (to automatically shut off blower upon door opening). 208 Volt 1 or 3 phase. Unit shall carry a minimum of two years parts and labor from time of installation and usage. Unit to carry all necessary hook-up for installation and proper operation of equipment i.e. plugs, cords, hoses., manifolds, etc. Unit have one single compartment instead of two compartments. Compartment accept minimum of five (5) 18" x 26" baking pans in left-to-right or front-to-back positions. Unit must be NSF and/or UL listed. Approved Brands: Blodget Zephaiare-E Plus with options for duel panel thermal glass windows or Equal	20	Each				$_____
211	Extra oven racks for items 207-210 Approved Brands:	12	Each				$_____
212	S/S open stand with rack guides for items 207-210 Approved Brands:	12	Each				$_____
213	6" casters for items 207-210 Approved Brands:	12	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
214	RANGE EXPANDO, GAS FIRED (L.P. OR NATURAL) K: Heavy duty range with two open flame cast iron tops. Individual pilot for each burner. Stainless steel front and doors with heat resistant sides and back. 6" stainless steel legs. Stainless steel low profile backguard. Front and cap, rear-gas connection. Removable ring grates over each burner. Automatic burner ignition. Unit shall have gas rear manifold connection. Minimum 30,000 BTU per burner. Unit to be delivered with all necessary hook-up for proper installation. Unit to be UL and AGA certified.	10	Each				$_____
	Approved Brands: Garland #M4S, Vulcan V2B18B or Equal						
215	RANGE EXPANDO ELECTRIC (208V) K: Heavy duty unit with two round hot plates minimum of 9" each with separate controls. Stainless steel front and 6" legs and heat resistant sides and back. Full width grease troughs/drawers. Unit to be UL and NSF listed. Working height approximately 36". Stainless steel back splash approximately 5" high. Unit to be delivered with all necessary hook-up for proper installation.	10	Each				$_____
	Approved Brands: Hobart #HCR45, Vulcan VEX3 or Equal						
216	RANGE EXPANDO ELECTRIC (480V) K: Heavy duty unit with two round hot plates minimum of 9" each with separate controls. Stainless steel front and 6" legs and heat resistant sides and back. Full width grease troughs/drawers. Unit to be UL and NSF listed. Working height approximately 36". Stainless steel back splash approximately 5" high. Unit to be delivered with all necessary hook-up for proper installation.	10	Each				$_____
	Approved Brands: Hobart #HCR45, Vulcan EV12-2FP-480 or Equal						
217	GROUP K - CONVECTION OVENS AND RANGES - One (1) year extended warranty for items 207 through 210 and items 214 through 216.		Each				$_____
218	GROUP K - CONVECTION OVENS AND RANGES - Three (3) year extended warranty for items 207 through 210 and items 214 through 216.		Each				$_____
	GROUP L - CARTS AND DUNNAGE RACKS: Items 219 through 227						
219	SERVICE CART SMALL: Polypropylene, Small or equivalent polymer material. Three (3) shelves with enclosed ends. Handle to be integrated into the construction. Four (4) casters minimum 3" swivel, 2 locking. Dimensions: Approximately 28" L x 16" W x 32"H. NFS approved or other applicable to US standards. Unit completely assembled prior to delivery.	100	Each				$_____
	Approved Brands: Cambro #BC2254S or Equal						
220	SERVICE CART LARGE: Polypropylene, Large or equivalent polymer material. Three (3) shelves with enclosed ends. Handle to be integrated into the construction. Four (4) casters minimum 4" swivel, 2 locking. Dimensions: Approximately 37"-40" L x 21" - 27" W x 33" - 35" H. NFS approved or other applicable to US standards. Unit completely assembled prior to delivery.	100	Each				$_____
	Approved Brands: Cambro #BC2354S or Equal						
221	ICE CADDY SMALL: Ice Cady polypropylene small or equivalent polymer material. Body and cover to be completely insulated with foam. Capacity of unit minimum of 125 lbs of ice Four (4) swivel casters, one with brake. NSF approved or other applicable to U.S. standards.	50	Each				$_____
	Approved Brands: Cambro ICS125T-4S or Equal						
222	UTILITY CART MOBILE LARGE: Heavy duty for large volume and weight. Chrome wire finish. One piece handle on each end. Two shelves with open construction for air circulation. Dimensions approximately 36" - 38" L x 21" - 24" W x 35" - 40" H. four casters minimum 5" two with brakes. NSF approved or other applicable to U.S. standards. Unit completely assembled prior to delivery.	100	Each				$_____
	Approved Brands: Cambro #2SPN43ABR or Equal						
223	CHILLER COLD PLATE: Chiller cold plate designed to fit a full size pan 12" x 20". Polypropylene or equivalent polymer material. NSF approved or other applicable to U.S. standards.	50	Each				$_____
	Approved Brands: Cambro CP1220 or Equal						
224	UTILITY/STOCK CART. MOBILE S/S: Utility/stock cart mobile S/S. Heavy duty stainless steel 304 series 16 gauge. Solid shelves 2 tiers. Handles on both ends. Fully welded. Dimensions approximately 36" - 38" L x 21" - 24" W x 35" - 40" H. Four casters 5" Minimum swivel casters two with brakes. Minimum 1000# Rolling capacity. NSF approved or other applicable to U.S. standards. Unit completely assembled prior to delivery.	100	Each				$_____
	Approved Brands: Kelmax SUC2133-2. Advance or Equal						
225	STOCK CART MOBILE S/S: Utility cart mobile S/S. Heavy duty stainless steel 304 series 16 gauge. Solid shelves 3 tiers. Handles on both ends. Fully welded. Dimensions approximately 36" - 38" L x 21" - 24" W x 35" - 40" H. Four casters 5" Minimum swivel casters two with brakes. Minimum1000# Rolling capacity. NSF approved or other applicable to U.S. standards. Unit completely assembled prior to delivery.	100	Each				$_____
	Approved Brands: Kelmax SUC2133-3. Advance or Equal						
226	DUNNAGE RACK, 48 INCH: Polypropylene construction. Slotted top for maximum air circulation. Load capacity: Minimum of 1500 LBS. Dimensions approximately 48" L x 21" D x 12" H. NSF approved or other applicable to U.S. standards.	50	Each				$_____
	Approved Brands: Cambro #DR480, Metro #HP 2248 PD or Equal						
227	DUNNAGE RACK, 60 INCH: Polypropylene construction. Slotted top for maximum air circulation. Load capacity: Minimum of 1500 LBS. Dimensions approximately 60" L x 21" D x 12" H. NSF approved or other applicable to U.S. standards.	50	Each				$_____
	Approved Brands: Cambro #DR 600, Metro #HP 2260 PD or Equal						

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
	GROUP M - KETTLES: Items 228 through 242						
228	STEAM KETTLE, TILTING, GAS (NATURAL OR LOP) (40 GALLONS): Self contained and completely automatic 2/3 jacket, 300 series polished stainless steel fully welded. Operation form gas heated steam contained within the unit. Forty (40) gallon capacity. Solid one piece welded construction. Stainless steel legs. Sanitary stainless steel tangent draw off. Interior drain shall include a removable perforated stainless steel strainer. Service to unit accessible from front or side without need to disconnect equipment. Temperature range 150o - 270o and steam pressure up to 50 PSI. Controls to include thermostat, low water cut-off, pressure limit regulator, pressure gauge, electronic ignition, water level sight glass, on/off switch. 115 volts, single phase. Spring assisted stainless steel domed cover. Unit must be stable from tipping or moving in place by floor bolting or other reinforcements for stability . NSF OR UL listed, AGA or CSA or CGA rated and ASME code. Unit to be delivered with all cords, plugs, hoses etc. required for installation and operation. Service manual, parts list and installation diagram must accompany each delivered unit. Stainless steel tilting mechanism that permits kettle bowl to tilt forward for complete emptying. Tilting mechanism with self-locking for positive stop action. Approved Brands: Cleveland Range KGL-40T, Market Forge FT-40GL, Vulcan #K40GLT or Equal	12	Each				$_____
229	Hot and cold water faucet w/swing spout for item 228 Approved Brands:	12	Each				$_____
230	Drain strainers for item 228 Approved Brands:	12	Each				$_____
231	3" tangent draw-off valve with strainer for item 228 Approved Brands:	12	Each				$_____
232	STEAM KETTLE, STATIONARY, GAS (NATURAL OR LOP) (40 GALLONS): Self contained and completely automatic 2/3 jacket, 300 series polished stainless steel. Operation form gas heated steam contained within the unit. Forty (40) gallon capacity. Solid one piece welded construction. Stainless steel legs. Sanitary stainless steel tangent draw off. Interior drain shall include a removable perforated stainless steel strainer. Service to unit accessible form front or side without need to disconnect equipment. Temperature range 150o - 270o and steam pressure up to 50 PSI Controls to include thermostat, low water cut-off, pressure limit regulator, pressure gauge, electronic ignition, water level sight glass, on/off switch. 115 volts, single phase. Spring assisted stainless steel domed cover. Unit must be stable from tipping or moving in place by floor bolting or other reinforcements for stability . NSF OR UL listed, AGA or CSA or CGA rated and ASME code. Unit to be delivered with all cords, plugs, hoses etc. required for installation and operation. Service manual, parts list and installation diagram must accompany each delivered unit. Stainless steel tilting mechanism that permits kettle bowl to tilt forward for complete emptying. Approved Brands: Cleveland Range KGL-40T, Market Forge FT-40GL, Vulcan #K40GL or Equal	12	Each				$_____
233	Hot and cold water faucet w/swing spout for item 232 Approved Brands:	12	Each				$_____
234	Drain strainers for item 232 Approved Brands:	12	Each				$_____
235	3" tangent draw-off valve with strainer for item 232 Approved Brands:	12	Each				$_____
236	STEAM KETTLE, TILTING, ELECTRIC (40 GALLONS): Electrically heated, self contained and completely polished automatic 2/3 jacket, 300 series polished stainless steel. Solid one piece welded construction. Forty (40) gallon capacity. Stainless steel legs. Sanitary stainless steel tangent draw off. Interior drain shall include a removable perforated stainless steel strainer. Service to unit accessible form front or side without need to disconnect equipment. Temperature range 150o - 270o. Controls to include thermostat, low water cut-off, pressure limit regulator, pressure gauge, water level sight glass, on/off switch. 208/240 volts, 1or 3 phases. Spring assisted stainless steel domed lid. Unit must be stable from tipping or moving in place by floor bolting or other reinforcements to stability . NSF OR UL listed, AGA or CSA or CGA rated and ASME code. Unit to be delivered with all cords, plugs, hoses etc. required for installation and operation. Service manual, parts list and installation diagram must accompany each delivered unit. Stainless steel tilting mechanism that permits kettle bowl to tilt forward for complete emptying. Tilting mechanism must be self-locking for positive stop action. Approved Brands: Cleveland Range, Market Forge, Vulcan #K40ELT or Equal	12	Each				$_____
237	STEAM JACKET KETTLE, STATIONARY, ELECTRIC (40 GALLONS): Electrically heated, self contained and completely polished automatic 2/3 jacket, 300 series polished stainless steel. Solid one piece welded construction. Forty (40) gallon capacity. Stainless steel legs. Sanitary stainless steel tangent draw off. Interior drain shall include a removable perforated stainless steel strainer. Service to unit accessible form front or side without need to disconnect equipment. Temperature range 140o - 270o and steam pressure up to 50 PSI. 208/240 volts, 1or 3 phases. Spring assisted stainless steel domed cover. NSF or UL listed. Unit to be delivered with all cords, plugs, hoses etc. required for installation and operation. Service manual, parts list and installation diagram must accompany each delivered unit. Approved Brands: Cleveland Range KEL-40, Market Forge F-40LE, Vulcan K-40EL or Equal	12	Each				$_____
238	Hot and cold water faucet w/swing spout for item 237 Approved Brands:	12	Each				$_____
239	Drain strainers for item 237 Approved Brands:	12	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
240	3" tangent draw-off valve with strainer for item 237 Approved Brands:	12	Each				$_____
241	GROUP M - KETTLES - One (1) year extended warranty for items 228, 232, 236 and 237.		Each				$_____
242	GROUP M - KETTLES - Three (3) year extended warranty for items 228, 232, 236 and 237.		Each				$_____
	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS: Items 243 through 251						
243	GLASS DOOR FOOD AND BEVERAGE MERCHANDISER N: Must have clear glass doors. 33 F to 38 F. Easy access. Exterior: non-peel and non-chip laminated vinyl, durable and permanent. Interior: white aluminum liner with 300 series stainless steel floor. NSF approved. Attractive. Easily cleaned throughout. Entire cabinet must be foamed-in-place, high density, CFC free, polyurethane insulation. Shelves must be coated cleanable laminate or non-rust stainless steel. Energy efficient rated. Double pane thermal glass door assembly. Safety shielded fluorescent interior lighting. Graphics must be attractive, non-branded, approved by the Department of Food and Nutrition designee. 2(two) Door. Approx. 9 cubic feet. 33 F to 38 F. 2 1/2 shelves. Approx: dimensions: L-36 1/8", D-22 1/4", H-38 3/4". Approx Horse Power: 1/5th. Voltage: 115/60/1. Nema Conf. 5-15 P. Amps: Approx: 4.1. Cord Length: Minimum: 9 (nine) feet. Approved Brands: True, GDM-9 or Equal	12	Each				$_____
244	1 (one) Door. Approx. 12 cubic feet. 33 F to 38 F. 3 shelves. Approx: dimensions: L-24 7/8", D-23 1/8", H-62 3/8". Approx: Horse Power: 1/5th. Voltage: 115/60/1. Nema Conf. 5-15 P. Amps: Approx: 5. Cord Length: Minimum: 9 (nine) feet. "No Stoop" lower shelf. Storage on top of cabinet. Easy access condenser coil. Approved Brands: True, GDM-12 or Equal	18	Each				$_____
245	2 (two) Door. Approx: 33 cubic feet. 8 shelves. Approx: dimensions: L-39 1/2", D-29 5/8", H-78 5/8". Approx: Horse Power: 1/2th. Voltage: 115/60/1. Nema Conf. 5-15 P. Amps: Approx: 5. Cord Length: Minimum: 9 (nine) feet. "No Stoop" lower shelf. Storage on top of cabinet. Easy access condenser coil. Approved Brands: True, GDM-12 or Equal	18	Each				$_____
246	VERTICAL AIR CURTAIN REFRIGERATED FOOD AND BEVERAGE DISPLAY CASE N: Easy access. Open front. 33 F to 38 F. Exterior: non-peel and non-chip laminated vinyl, durable and permanent. Interior: white aluminum liner with 300 series stainless steel floor. NSF approved. Attractive. Easily cleaned throughout. Entire cabinet must be foamed-in-place, high density, CFC free, polyurethane insulation. Shelves must be coated cleanable laminate or non-rust stainless steel. Energy efficient rated. Safety shielded fluorescent interior lighting. Adjustable shelves. Graphics must be attractive, non-branded, approved by the Department of Food and Nutrition designee. Approved Brands: True or Equal	6	Each				$_____
247	"DISPLAY CASE: 25.5 CUBE" Approx: 25.5 cubic feet. 4 shelves. Approx: dimensions: L-30", D-30 1/8", H-80 5/8". Approx: Horse Power: 1/2th. Voltage: 115/60/1. Nema Conf. 5-20 P. Amps: Approx: 13.4. Cord Length: Minimum: 6 1/2 feet. Approved Brands: True, TAC-30 or Equal	6	Each				$_____
248	"DISPLAY CASE: 31.38 CUBE" Approx: 31.28 cubic feet. 4 shelves. Approx: dimensions: L-36", D-30 1/8", H-80 5/8". Approx: Horse Power: 3/4th. Voltage: 115/60/1. Nema Conf. 6-15 P. Amps: Approx: 7.5. Cord Length: Minimum: 6 1/2 feet. Approved Brands: True, TAC-36 or Equal	6	Each				$_____
249	"DISPLAY CASE: 34 CUBE" Approx: 34 cubic feet. 4 shelves. Approx: dimensions: L-48", D-30 1/8", H-80 5/8". Approx: Horse Power: 1. Voltage: 208-230/60/1. Nema Conf. 6-15 P. Amps: Approx: 12. Cord Length: Minimum: 9 feet. Approved Brands: True TAC-48 or Equal	6	Each				$_____
250	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - One (1) year extended warranty for items 243 through 249.		Each				$_____
251	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Three (3) year extended warranty for items 243 through 249.		Each				$_____
	GROUP O - ICE MACHINES: Items 252 through 257						
252	ICE MACHINE: Ice production, minimum of 500 lbs. per day. Approx: 22W x 24D x 23H. Condenser: Air/water. Voltage: 115. Price to include: delivery, set up, drain lines installed if needed, electrical outlet if needed and removal of old machine to warehouse. Approved Brands: ICE0520 or Equal	300	Each				$_____
253	ICE MACHINE: Ice production, minimum of 500 lbs. per day. Approx: 30W x 24D x 20H. Condenser: Air/water. Voltage: 115. Price to include: delivery, set up, drain lines installed if needed, electrical outlet if needed and removal of old machine to warehouse Approved Brands: ICE0400 or Equal	75	Each				$_____
254	ICE MACHINE: Ice production, minimum of 900 lbs. per day. Approx: 30W x 24D x 26H. Condenser: Air/water. Voltage: 208-230. Price to include: delivery, set up, drain lines installed if needed, electrical outlet if needed and removal of old machine to warehouse Approved Brands: ICE0806 or Equal	75	Each				$_____
255	Bin: Stainless Steel, Insulated. Approved Brands: ICE-O-MATIC #B55 or Equal	500	Each				$_____
256	GROUP O - ICE MACHINES - One (1) year extended warranty for items 252 through 254.		Each				$_____
257	GROUP O - ICE MACHINES - Three (3) year extended warranty for items 252 through 254.		Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
	GROUP P - HEATED CONVEYORS: Items 258 through 260						
258	HEATED CONVEYOR FULL SIZE: Insulated, Stainless Steel, Super Duty Transport Cabinet, Full-Size. • Body: Fully insulated, minimum thermal conductivity .23 @ 72F. Stainless steel construction, minimum 22 ga., 304 stainless throughout. Internal structural frame of 18 ga. 304 stainless steel. Internal body corners coved, vertical and horizontal. Dutch doors, field reversible, perimeter gasket, internal pan stop. Latches; flush mount slam style, polished stainless steel. Door hinges; 11 ga. Stainless steel, butt type, 270 degree swing. Door slide-bolt transport latch, 12 ga. Stainless steel, lockable hasp. Side Impact Panels, composite material with ergonomic grips. Push/pull handle, rear mounted stainless tube with donut bumpers. Dry erase message panel for top door placement. Base: One piece welded construction, extended at rear for "toe kick". Insulated base, 1-1/2". Perimeter bumper, 1" non-marking grey rubber. Casters: 6" poly tires, 1-1/4" wide tread, load capacity at 300lb. each. Sealed ball bearings; permanently lubricated. Lubricant temp. Range -30F to +180F degrees. Front two casters with foot- locking wheels/brakes. Capacity: Wire transport style angles, minimum .306 dia. Nickel chrome plated steel mounted on lift-off posts. Angles to hold pans secure for transport. Spacing of 12 sets minimum on 4-1/2" centers, adjustable every 1-1/2". Minimum capacity of 12, 18"x26" pans and/or 24, 12"x20"x4" pans. Optional; availability of additional angles for capacity of 18, 18"x26" pans and/or 36, 12"x20"x2.5" pans in same cabinet model. Power/Hot Unit: Thermostat, solid-state, digital LED read-out display. Ambient to 200F degrees. Minimum 10 foot power cord, 14/3 ga. NEMA 5-15P. ON/OFF power button. Heater 1470 Watts, Blower motor, vent fan total 1500 Watts, 120 Volts, 60 Hz. 12 Amps. Approved Brands: CRES COR model No. H-137-SUA-12D-SD	50	Each				$_____
259	HEATED CONVEYOR HALF SIZE: Insulated, Stainless Steel, Super Duty Transport Cabinet, Half-Size (1/2 size). Body: Fully insulated, minimum thermal conductivity .23 @ 72F. Stainless steel construction, minimum 22 ga., 304 stainless throughout. Internal structural frame of 18 ga. 304 stainless steel. Internal body corners coved, vertical and horizontal. Solid single door, field reversible, perimeter gasket, internal pan stop. Latch; flush mount slam style, polished stainless steel. Door hinges; 11 ga. Stainless steel, butt type, 270 degree swing. Door slide-bolt transport latch, 12 ga. Stainless steel, lockable hasp. Side Impact Panels, composite material with ergonomic grips. Push/pull handle, rear mounted stainless tube with donut bumpers. Dry erase message panel for top door placement. Base: One piece welded construction, extended at rear for "toe kick". Insulated base, 1-1/2". Perimeter bumper, 1" non-marking grey rubber. Casters: 6" poly tires, 1-1/4" wide tread, load capacity at 300lb. each. Sealed ball bearings; permanently lubricated. Lubricant temp. Range -30F to +180F degrees. Front two casters with foot- locking wheels/brakes. Capacity: Wire transport style angles, minimum .306 dia. Nickel chrome plated steel mounted on lift-off posts. Angles to hold pans secure for transport. Spacing of 6 sets minimum on 4-1/2" centers, adjustable every 1-1/2". Minimum capacity of 6, 18"x26" pans and/or 12, 12"x20"x4" pans. Optional; availability of additional angles for capacity of 9, 18"x26" pans and/or 12, 12"x20"x2.5" pans in same cabinet model. Power/Hot Unit: Thermostat, solid-state, digital LED read-out display. Ambient to 200F degrees. Minimum 10 foot power cord, 14/3 ga. NEMA 5-15P. ON/OFF power button. Heater 960 Watts, Blower motor, vent fan total 1000 Watts, 120 Volts, 60 Hz. 8.3 Amps. Approved Brands: CRES COR model No. H-137-SUA-6D-SD	50	Each				$_____
260	HEATED CONVEYOR THREE QUARTER SIZE: Insulated, Stainless Steel, Super Duty Transport Cabinet, Three Quarter-Size(3/4 size) Body: Fully insulated, minimum thermal conductivity .23 @ 72F. Stainless steel construction, minimum 22 ga., 304 stainless throughout. Internal structural frame of 18 ga. 304 stainless steel. Internal body corners coved, vertical and horizontal. Solid single door, field reversible, perimeter gasket, internal pan stop. Latch; flush mount slam style, polished stainless steel. Door hinges; 11 ga. Stainless steel, butt type, 270 degree swing. Door slide-bolt transport latch, 12 ga. Stainless steel, lockable hasp. Side Impact Panels, composite material with ergonomic grips. Push/pull handle, rear mounted stainless tube with donut bumpers. Dry erase message panel for top door placement. Base: One piece welded construction, extended at rear for "toe kick". Insulated base, 1-1/2". Perimeter bumper, 1" non-marking grey rubber. Casters: 6" poly tires, 1-1/4" wide tread, load capacity at 300lb. each. Sealed ball bearings; permanently lubricated. Lubricant temp. Range -30F to +180F degrees. Front two casters with foot- locking wheels/brakes. Capacity: Wire transport style angles, minimum .306 dia. Nickel chrome plated steel mounted on lift-off posts. Angles to hold pans secure for transport. Spacing of 9 sets minimum on 4-1/2" centers, adjustable every 1-1/2" Minimum capacity of 9, 18"x26" pans and/or 18, 12"x20"x4" pans. Optional; availability of additional angles for capacity of 12, 18"x26" pans and/or 24, 12"x20"x2.5" pans in same cabinet model. Power/Hot Unit: Thermostat, solid-state, digital LED read-out display. Ambient to 200F degrees. Minimum 10 foot power cord, 14/3 ga. NEMA 5-15P. ON/OFF power button. Heater 1470 Watts, Blower motor, vent fan total 1500 Watts, 120 Volts, 60 Hz. 12 Amps. Approved Brands: CRES COR model No. H-137-SUA-9D-SD	50	Each				$_____

BID PROPOSAL FORM (FORMAT B)

PLEASE COMPLETE ALL HIGHLIGHTED AREAS

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

NAME OF BIDDER:

ITEMS TO BE AWARDED ON A TOTAL LOW PER GROUP BASIS. VENDORS MUST BID ALL ITEMS IN A GROUP.

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price

Section II: In addition, all bidders meeting the qualifications on the bidder's checklist below will be awarded as preapproved vendors on this bid. As additional items for this category of purchases are needed the preapproved vendors will be requested to compete for the School Board's business, via a written competitive Request for Quotations (RFQ). The low bidding vendor will be the only Primary awardee for the item(s) on the RFQ, and all terms and conditions of this bid will apply.

Bidder's checklist of items that shall determine award of preapproved vendor list:	✓
Bidders Qualification Form Signed	
Vendor Information Sheet	
Insurance Documentation	
Valid Occupational License/Business Tax License	
Valid e-mail address for SAP system communications (i.e. PO's)	
A letter indicating the following: delivery contact, hours in which orders may be placed, deadlines to place orders, and any other pertinent ordering information	
Three (3) reference letters, with dates, clients and contact information see Special Conditions SC2 for further details	