BID NO. 093-NN10

MOBILE FOOD CATERING TRUCK SPECIFICATIONS

ATTACHMENT A

Custom Food Catering Truck must meet all applicable Florida Health local codes and standards and include restaurant quality equipment. Electrical shall meet or exceed federal, state and local codes and standards. Truck must accommodate a driver and passenger, with the capability of an additional seat (drop down/folding) with appropriate seat belt(s).

INTERIOR FEATURES/EQUIPMENT

1. Refrigerator, Full Size
2. Refrigerator, Open Case (beverage case)
3. Commercial Full Size Ventilation Unit and Hood (Specific for the cooking equipment it services)
4. Commercial Full Size Heating Holding and Proofing Cabinet
5. Commercial Full Size Refrigerated Chef Base (sand prep table)
6. Commercial Grade Stainless Steel Flooring, Ceiling and Walls
7. Stainless Steel Counter Tops – (NSF and ANSI Standards)
8. Commercial Fire Suppression System
9. Commercial Full Size Steam Table (3-Well)
10. Commercial Grill – Flat Top, (Approx. 3'x 2')
11. Commercial Grill Top (Approx. 3' x 2')
12. 3-Compartment Stainless Steel Sink System, made with NSF approved components and appropriate drain area.
13. Microwave Oven
14. Freezer, Full Size
15. Commercial Stainless Steel Exhaust Fan
16. Preparation Table and Counter top, stainless steel with cutting board (Approx. 48")
17. Burners 24" - Four (4) top and oven/broiler combo
18. Sink (hand wash) with soap and hand towel dispensers (hot/cold water)
19. Electric Beverage Cooler/Compartment
20. Shelving – Stainless Steel
21. Kitchen must have a minimum of 1-1/2" of prime insulation in the walls and ceilings.

FOOD VEHICLE FEATURES

1. Emergency Exit
2. Air Conditioning - Minimum 15000BTU
3. Generator: 8000w commercial outlets and breaker box, to operate equipment (Electric or Gasoline)
4. Exterior construction must be smooth seam sealed and have test strength to withstand 3200 PSI
5. Power steering, power brakes, and automatic transmission
6. Manual Waterproof Awning.
7. Camera/Back-Up Warning System.
8. Security Alarm System.
9. Truck to operate on diesel fuel
10. Electronic Menu Boards on both sides of window
11. Fluorescent Lighting
12. Hot Water Heater
13. Water Pump
14. Waste Water Tank
15. Fresh Water Tank
16. Serving Window, (drop down, to enable a minimum of two (2) lines) – Approx. 72” x 42”
17. Propane Tanks (2) or sufficient number to operate
18. Safety Kit (complete with safety items)
19. Radio AM/FM with speakers, microphone and IPod hook-up.
20. Railing, portable and safe step, to enable children to reach serving window.
21. Graphic Design – OCS Certified to uphold manufacturer’s warranty. – Wrap – full graphic vinyl wrap with ten (10) year no-fade warranty. 3M preferred.

Vendor shall provide with the bid a preliminary set of detailed drawings, material safety data sheets for every component used in the manufacturing of the unit and equipment specifications sheets along with each piece of equipment.