The School Board of Miami-Dade County, Florida
SCHOOL BOARD ADMINISTRATION BUILDING
Bureau of Procurement and Materials Management
1450 N.E. 2nd Avenue, Room 352
Miami, Fl. 33132

Direct All Inquiries To
Procurement Management Services
R. Johnson
PHONE: (305) 995-2361
TDD PHONE: (305) 995-2400

BID/RFP ADDENDUM

BID/RFP No.: 054-JJ03

BID/RFP TITLE: KITCHEN EQUIPMENT

Date: 02/11/2009
Addendum No. 2

This addendum modifies the conditions of the above referenced BID/RFP as follows:

1) Opening Date and Time for this bid solicitation has been changed to THURSDAY, FEBRUARY 19, 2009 at 2:00 p.m. EST.
2) Elimination of Items 1, 2, 3, 4, 5, 10, 12, 13.14.and 15 on Format B (Items on Bid) Excel Spreadsheet due to typographical error.
3) Bidders are reminded to review all bid documents, including special conditions, specifications, and attachments before submitting their bid proposal. Also, bidders are reminded to monitor the M-DCPS Procurement Website for further information, including responses to Questions and Comments submitted for this bid solicitation.

The attached pages containing clarifications, additional information and requirements constitutes an integral part of the referenced bid.

1. If your bid/proposal has not been mailed, substitute the pages marked REVISED and mail your entire bid/proposal package. **REMEMBER TO SIGN THE BIDDER QUALIFICATION FORM.**

OR

2. If your bid/proposal has been mailed, sign and return this addendum form with the revised pages by the time and date indicated on the Bidder Qualification Form. BY SIGNING THIS ADDENDUM, THE VENDOR AGREES TO THE TERMS AND CONDITIONS CONTAINED IN THE BIDDER QUALIFICATION FORM AND ALL RELATED BID DOCUMENTS.

I acknowledge receipt of Addendum Number

PLEASE NOTE: If your firm has mailed a copy of this bid/proposal to another vendor, it is your responsibility to forward them a copy of this addendum.

(PLEASE TYPE OR PRINT BELOW)

LEGAL NAME OF BIDDER: _____

MAILING ADDRESS: _____

CITY, STATE ZIP CODE: _____

TELEPHONE NUMBER: _____ E-MAIL I.D. _____ FAX # _____

BY: SIGNATURE (Manual): _____
OF AUTHORIZED REPRESENTATIVE

NAME (Typed)- _____ TITLE: _____
OF AUTHORIZED REPRESENTATIVE

FM-4354 Rev. (07-98)

Miami-Dade County Public Schools, FLORIDA - BID PROPOSAL FORM Bid sheet must be received at SBAB Building, Rm. 351 no later than 2:00 PM on the opening day.	Bid No. 054-JJ03 Kitchen Equipment FORMAT B	NOTE: This Excel spreadsheet can be electronically completed and submitted with the bid package as a file (CD, Floppy Disk, Jump Drive, etc.)
Bidder: ENTER BIDDER(S) NAME...	Buyer: R. Johnson	BIDDERS MUST PRINT A PAPER COPY OF THE COMPLETED FILE AND SUBMIT IT WITH THE BID DOCUMENTS.
HEATING EQUIPMENT		If filled out in ink, please print legibly.

IMPORTANT BID NOTES: VENDOR SHALL INDICATE MANUFACTURER'S WARRANTY, IF GREATER THAN ONE YEAR_____. PRICING TO INCLUDE ALL FREIGHT AND INSIDE DELIVERY CHARGES, SET IN PLACE, WITH REMOVAL OF PACKAGING, STANDARD INSTALLATION AND DEMONSTRATION/ TRAINING OF EQUIPMENT. VENDORS SUPPLYING INSTALLATION ARE REQUIRED TO ATTACH A LABEL OR TAG TO EACH APPLIANCE SHOWING THE DATE INSTALLATION WAS COMPLETED.

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ITEM	DESCRIPTION OF ITEM	EST. QTY.	UNIT	BRAND AND MODEL INFORMATION	PRICE PER UNIT
	Items 1 and 2 to be awarded as a total low bid. Vendor must bid both items to be considered for award.				
1	**Full-size Convection Oven Double Compartment Extra Deep (Natural or LP)**	10	Each		
	• 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 to provide appropriate visability to user. • 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 • Oven doors 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 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 and two-speed fan,. • 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 150° - 450°. • 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 115 V 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. • Vendor/manufacture to provide on-site training for food service staff • Minimum of one year parts and labor from time of installation and operation • Units to be NSF and/or UL listed, AGA and/or CGA rated • Unit to 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:** **Blodgett Zephaire-G Plus with options for duel panel thermal glass windows** **Southbend SLGB/22SC** **or other brands meeting specifications.**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	
2	**Full-size Convection Oven, Single Compartment Extra Deep Extra Deep (Natural or LP)**	3	Each		
	Incorporate all specifications in item #1 except: • Unit to have one single compartment instead of two compartments **Approved Brands:** **Blodgett Zephaire-G Plus with options for duel panel thermal glass windows** **Southbend SLGB/12SC** **or other brands meeting specifications.**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	

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ITEM	DESCRIPTION OF ITEM	EST. QTY.	UNIT	BRAND AND MODEL INFORMATION	PRICE PER UNIT
	Items 3 and 4 to be awarded as a total low bid. Vendor must bid both items to be considered for award.				
3	**Full size Convection Oven, Double Compartment Extra Deep (Electric).**	**2**	**Each**		
	• 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 doors to have see through panel thermal windows. • Oven doors 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 and oven ready indicator. • Control module shall be supplied with 100% electrical disconnect. • Solid-state thermostat with temperature range minimum of 150° - 450°. • Oven back enclosure shall be epoxy coating 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 ½ HP, maximum ¾ 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; panel mount fused holders; a mode power switch; light switch; blower 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 . NSF and UL listed • Minimum of one year parts and labor from time of installation and operation • Unit to carry all necessary hook-up for installation and proper operation of equipment i.e. plugs, cords, hoses, manifolds, etc. • Unit to 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:** **Blodgett Zephaire-E Plus with options for duel panel thermal glass windows** **Vulcan Hart VC66ED** **Southbend SLEB/20SC** **or other brands meeting specifications.**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	
4	**Full-size Convection Oven, Single Compartment Extra Deep (Electric)**	**2**	**Each**		
	The single compartment oven shall incorporate all specifications in item #3 in addition to: • Unit to have one single compartment instead of two compartments **Approved Brands:** **Blodgett Zephaire-E Plus with options for duel panel thermal glass windows** **Vulcan Hart VC6ED** **Southbend SLEB/10SC** **or other brands meeting specifications.**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	
	Item 5 is not used to determine low bidder, however the awarded vendor(s) must honor pricing during the term of the contract.				
5	**Additional options for items 1 – 4**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	
	Not to be used to determine low bidder, however				
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5A	**• Extra oven racks**	**2**			
5B	**• S/S open stand with rack guides**	**2**			
5C	**• 6" Casters**	**2**			
5D	**• 480 Voltage**	**2**			
5E	**• Extended Warranty- Please fill in to the right # of Years and Cost >>>>**		**<<Years**		
5F	**• Removal Fee for each oven listed above in Items 1 - 4**				

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Bid No. 054-JJ03
Kitchen Equipment
FORMAT B

NOTE: This Excel spreadsheet can be electronically completed and submitted with the bid package as a file (CD, Floppy Disk, Jump Drive, etc.)

Bidder: **ENTER BIDDER(S) NAME...**

Buyer: R. Johnson

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HEATING EQUIPMENT

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6	**Range Expando, Gas Fired (L.P. or Natural)**	**10**	**Each**		
	• 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 • Minimum one year parts and labor from time of installation . Unit to be UL and AGA certified **Approved Brands:** **Garland #M4S** **Southbend P16C-X**				
	~~Vulcan Hart VC6GD~~ Vulcan Hart GHX45	**<ADDENDUM 1-ISSUED ON February 5, 2009**			
	or other brands meeting specifications.				
7	**Range Expando Electric (208V)**	**5**	**Each**		
	• 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 • Minimum one year parts and labor from time of installation **Approved Brands:** **Hobart #HCR45** **Vulcan VEX3** **Vulcan Hart E12FP (208V)** **or other brands meeting specifications**				
8	**Range Expando Electric (480V)**	**1**	**Each**		
	Same specifications as listed in item #7 except 480 Volt. **Approved Brands:** **Hobart #HCR45** **Vulcan VEX3** **Vulcan Hart E12FP (480 V)** **or other brands meeting specifications**				
9	**Additional options for items 6 - 8**				
	Not to be used to determine low bidder, however				
	the awarded vendor(s) must honor pricing during the term of the contract.				
9E	**• Extended Warranty- Please fill in to the right # of Years and Cost >>>>**		**<<Years**		
9F	**• Removal Fee for each range listed above in Items 6 - 8**				

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ITEM	DESCRIPTION OF ITEM	EST. QTY.	UNIT	BRAND AND MODEL INFORMATION	PRICE PER UNIT
10	**Steamer, Two Compartment, Convection (Electric)** • The steamer shall have #304 stainless steel with #4 finish exterior and interior fully welded • The capacity per compartment shall be minimum of three, 12" x 20" x 2-1/2" deep cafeteria pans • The unit shall have solid state controls operating timing, water level and safety functions • The unit shall have separate switches for power ON/OFF and safety reset circuit. • The 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 correctly 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 • The 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 andoperating 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 control for operation, and time steam controls shall be splash proof • The unit shall be listed with UL and/or NSF listed • The steamer shall be under warranty for all parts and labor for minimum of one year after the date the unit is installed for use woth the exception of boiler shell. • Boiler shell shall be nickel-plated or the manufacturer shall provide a minimum three-year warranty on the boiler shell against scale build-up when filter systems are properly maintained. • Service manuals, parts list and wiring diagrams must accompany each delivered unit • Unit to be delivered with all necessary parts, plugs, hoses etc. for installation and operation • Vendor/manufacture required to conduct training in all newly installed equipment **Approved Brands:** **Cleveland 24-CEM-24** **Southbend ECX-25** **Market Forge 3500M24E24A** **or other brands meeting specifications.**	2	Each	**Item Deleted-Addendum 2 Issued on February 12, 2009**	
	Additional options for item 10				
	Not to be used to determine low bidder, however				
	the awarded vendor(s) must honor pricing during the term of the contract.				
10A	**Installed Water Filter**	2			
10E	**• Extended Warranty- Please fill in to the right # of Years and Cost >>>>**		<<Years		
10F	**• Removal Fee for Item 10 listed above.**				

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ITEM	DESCRIPTION OF ITEM	EST. QTY.	UNIT	BRAND AND MODEL INFORMATION	PRICE PER UNIT
11	**Steamer, Two Compartment, Convection (Gas)**	10	Each		
	• The steamer shall have #304 stainless steel and #4 finish exterior and interior fully welded • The capacity per compartment shall be minimum of three 12" x 20" x 2-1/2" deep cafeteria pans • The unit shall have solid-state controls operating timing, water level and safety functions • The unit shall have separate switches for power ON/OFF and safety reset circuit • The 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 correctly 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 • The 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 • The unit shall have an automatic steam generator (boiler) blow down to allow intermittent control, complete with additional manual drain valve • The unit shall have 6-inch stainless steel legs with level adjustment • The unit shall have a single cold-water connection (no hot water required) • Unit shall have a 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 a 200M BTU gas fired steam generator 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 • The unit shall be listed with UL and NSF listed and AGA certified • The steamer shall be under warranty for all parts and labor for minimum of one year after the date the unit is installed for use woth the exception of boiler shell. • Boiler shell shall be nickel-plated or the manufacturer shall provide a minimum three-year warranty on the boiler shell against scale build-up when filter systems are properly maintained. • Service manuals, parts list and wiring diagrams must accompany each delivered unit • Unit to be delivered with all necessary parts, plugs, hoses etc. for installation and operation • Vendor/manufacture required to conduct training on all newly installed equipment **Approved Brands:** **Cleveland Range #24CGM24** **Market Forge 3500M24G200A** **Southbend GCX -25 .** **OR OTHER BRANDS MEETING SPECIFICATIONS**				
	Additional options for item 11				
	Not to be used to determine low bidder, however				
	the awarded vendor(s) must honor pricing during the term of the contract.				
11A	**Installed Water Filter**	10			
11E	**• Extended Warranty- Please fill in to the right # of Years and Cost >>>>**		<<Years		
11F	**• Removal Fee for Item 11 listed above.**				

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12	**Steamer; Countertop (Electric)**	4	Each		
	• Miminium 16 gauge s/s with stainless steel wire racks • Minimum of 3 (2.5 x 12 x 20") hotel pan capacity per unit • No water or drain connection required • Easy to read and operate temperature, vacuum gauges, thermostat and timer • Heavy duty door handle • Unit to be available in 208 or 240 and 1 or 3 phase • UL and NSF listed • Unit to include all necessary plugs, cords, hoses etc. for installation and operation • Minimum of 1 year parts and labor from time of installation and operation. • Vendor/manufacture to conduct on-site training for food service staff **Approved Brands:** **Accutemp S3 series** **Intek XS** **Southbend STRE-3EZ** **or other brands meeting specifications.**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	
	Additional options for item 12				
	Not to be used to determine low bidder, however				
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12A	**Stainless steel support stand**	2			
12E	**• Extended Warranty- Please fill in to the right # of Years and Cost >>>>**		<<Years		
12F	**• Removal Fee for Item 12 listed above.**				
13	**Steam Jacket Kettle Stationary, Gas (Natural or LP)**	3	Each		
	• Self contained and completely automatic 2/3 jacket, 300 series polished stainless steel fully welded • Operation from gas heated steam contained within the unit • 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 150° - 270° F and steam pressure up to 50 PSI • Controls to include thermostat low water cut-off, pressure limit regulation, pressure gauge, electronic ignition, water level sight glass, on off switch 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. • Minimum one year parts and labor from date of installation and usage • Awarded vendor/manufacture must conduct on-site training for food service staff **Approved Brands:** **Cleveland Range KGL-40** **Market Forge F-40GL** **Southbend KSLG-40** **or other brands meeting specifications.**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	
	Additional options for items 13				
	Not to be used to determine low bidder, however				
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13A	**•Hot and Cold water faucet w/swing spout**	2			
13B	**• Drain Strainers**	3			
13C	**• 3" Tangent draw-off valve with strainer**	2			
13E	**• Extended Warranty- Please fill in to the right # of Years and Cost >>>>**		<<Years		
13F	**• Removal Fee for Item 13 listed above.**				

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ITEM	DESCRIPTION OF ITEM	EST. QTY.	UNIT	BRAND AND MODEL INFORMATION	PRICE PER UNIT
14	**Steam Kettle, Tilting, Gas (Natural or LP)**	15	Each		
	• Self contained and completely automatic 2/3 jacket, 300 series polished stainless steel • Operation from 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 150° - 270° 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 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 • Minimum one year parts and labor from date of installation and usage • 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** **Southbend KTLG-40** **or other brands meeting specifications.**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	
	Additional options for item 14-Not to be used to determine low bidder, however the awarded vendor(s) must honor pricing during the term of the contract.				
14A	**•Hot and Cold water faucet w/swing spout**	9			
14B	**• Drain Strainers**	15			
14C	**• 3" Tangent draw-off valve with strainer**	5			
14E	**• Extended Warranty- Please fill in to the right # of Years and Cost >>>>**		<<Years		
14F	**• Removal Fee for Item 14 listed above.**				

Miami-Dade County Public Schools, FLORIDA - BID PROPOSAL FORM Bid sheet must be received at SBAB Building, Rm. 351 no later than 2:00 PM on the opening day.	Bid No. 054-JJ03 Kitchen Equipment FORMAT B	NOTE: This Excel spreadsheet can be electronically completed and submitted with the bid package as a file (CD, Floppy Disk, Jump Drive, etc.)
Bidder: ENTER BIDDER(S) NAME...	Buyer: R. Johnson	BIDDERS MUST PRINT A PAPER COPY OF THE COMPLETED FILE AND SUBMIT IT WITH THE BID DOCUMENTS.
HEATING EQUIPMENT		If filled out in ink, please print legibly.

IMPORTANT BID NOTES: VENDOR SHALL INDICATE MANUFACTURER'S WARRANTY, IF GREATER THAN ONE YEAR_____. PRICING TO INCLUDE ALL FREIGHT AND INSIDE DELIVERY CHARGES, SET IN PLACE, WITH REMOVAL OF PACKAGING, STANDARD INSTALLATION AND DEMONSTRATION/ TRAINING OF EQUIPMENT. VENDORS SUPPLYING INSTALLATION ARE REQUIRED TO ATTACH A LABEL OR TAG TO EACH APPLIANCE SHOWING THE DATE INSTALLATION WAS COMPLETED.

Removal of old appliance will be required when requested by M-DCPS. Additional charge for removal of old appliance as listed on bid if necessary or applicable. Vendor is responsible for disposal to designated M-DCPS site.

ITEM	DESCRIPTION OF ITEM	EST. QTY.	UNIT	BRAND AND MODEL INFORMATION	PRICE PER UNIT
15	**Steam Jacket Kettle, Stationary (Electric)**	2	Each		
	• Electrically heated self contained and completely polished automatic 2/3 jacket, 300 series polished stainless steel • 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 approximately 140° - 270° and steam pressure up to 50 PSI • 208/240 volts, 1 or 3 phase • 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 • Minimum one year parts and labor from date of installation and usage • Awarded vendor/manufacture must conduct on-site training for food service staff **Approved Brands:** **Cleveland Range KEL-40** **Market Forge F-40LE** **Southbend KELS-40** **or other brands meeting specifications**			**Item Deleted-Addendum 2 Issued on February 12, 2009**	
	Additional options for item 15-Not to be used to determine low bidder, however				
	the awarded vendor(s) must honor pricing during the term of the contract.				
15A	**•Hot and Cold water faucet w/swing spout**	1			
15B	**• Drain Strainers**	2			
15C	**• 3" Tangent draw-off valve with strainer**	1			
15E	**• Extended Warranty- Please fill in to the right # of Years and Cost >>>>**		<<Years		
15F	**• Removal Fee for Item 15 listed above.**				