

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)

CENTRAL PRODUCTS LLC DBA CENTRAL
RESTAURANT PRODUCTSGENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (lvp)

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP A - MICROWAVES: Items 1 through 4 to be awarded on a total low bid basis. Items 1A, 1B, 2A and 2B will not be used to calculate total low bid award however, award															
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.	6	Each	Panasonic	NE 3280	3 weeks	\$3,683.00	PANASONIC	NE3280	14 BUSINESS DAYS	\$3,850.00	PANASONIC	NE3820	1 - 2 WEEKS	\$3,450.22
	Approved Brands: PANASONIC #NE-3280 or Equal														
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.	6	Each	Panasonic	NE1258R	3 weeks	\$941.00	PANASONIC	NE1258R	14 BUSINESS DAYS	\$898.00	AMANA	HDC12A2 COMES IN 120V 208 V NOT AVAILAB LE	1 - 2 WEEKS	\$806.32
	Approved Brands: PANASONIC #NE-1258, AMANA HDC12A2, SHARP R01200 or Equal														
TOTAL GROUP A							\$4,624.00				\$4,748.00	\$4,256.54			
Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "Included no charge" in the unit price area.															
1A	GROUP A MICROWAVES - Additional one (1) year extended warranty (3 years) for item 1.		Each				NO BID				NO BID				NO BID
1B	GROUP A MICROWAVES - Additional three (3) year extended warranty (5 years) for item 1.		Each				NO BID				NO BID				NO BID
2A	GROUP A MICROWAVES - Additional one (1) year extended warranty (3 years) for item 2.		Each				NO BID				NO BID				NO BID
2B	GROUP A MICROWAVES - Additional three (3) year extended warranty (5 years) for item 2.		Each				NO BID				NO BID				NO BID

PREPARED BY: VERIFIED BY: 

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)				LACE FOODSERVICE CORPORATION (lvp)			
Buyer: Vanessa Flores													
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP A Bid vendors shall honor these prices throughout the term of the bid.													
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	PANASONIC	NE3280	7 DAYS	\$4,167.00	PANASONIC	NE-3280	30 DAYS	\$3,811.11	PANASONIC	NE3280	10 DAYS	\$3,455.00
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	SHARP	R01200 (NOT AVAILABLE IN DROP DOWN DOOR)	7 DAYS	\$1,281.00	PANASONIC	NE-1258R	30 DAYS	\$888.89	PANASONIC	NE1258	10 DAYS	\$889.00
TOTAL GROUP A					\$5,448.00				\$4,700.00				\$4,344.00
Provide additional warranty as specified below for the items listed. If additional warranty included in the item cost please enter "Included no cost"													
1A	GROUP A MICROWAVES - Additional one (1) year extended warranty (3 years) for item 1.				NO BID				NO BID				NO BID
1B	GROUP A MICROWAVES - Additional three (3) year extended warranty (5 years) for item 1.				NO BID				NO BID				NO BID
2A	GROUP A MICROWAVES - Additional one (1) year extended warranty (3 years) for item 2.				NO BID				NO BID				NO BID
2B	GROUP A MICROWAVES - Additional three (3) year extended warranty (5 years) for item 2.				NO BID				NO BID				NO BID

PREPARED BY: _____

VERIFIED BY: _____

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Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)

GENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (lvp)

GREAT LAKES HOTEL SUPPLY COMPANY

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP B - PREP TABLES: Items 3 through 74 to be awarded on a total low bid basis.															
3	WORK TABLE 30" x 120" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T30120STE OR T30120SE-BS, UNIVERSAL: 10-SLC30, ADVANCE:TMS-3010 or Equal	4	Each	Advance Tab Co	TMS3010	3 weeks	\$1,386.32	ADVANCE TABCO	TMS-3010	1 - 2 WEEKS	\$1,132.18	EAGLE	T30120STE	14 - 21 DAYS	\$1,999.00
4	DRAWER for Item 3 Approved Brands:	4	Each	Advance Tab Co	SS2015	3 weeks	\$165.20	ADVANCE TABCO	SS-2015X	1 - 2 WEEKS	\$147.84	EAGLE	T30120STE	14 - 21 DAYS	\$295.00
5	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 3 Approved Brands:	4	Each	Advance Tab Co	MS3010	3 weeks	\$1,341.44	ADVANCE TABCO	MS-3010	1 - 2 WEEKS	\$1,088.23	EAGLE	T30120STE	14 - 21 DAYS	\$300.00
6	OVERSHELF (CENTER MOUNTED) for item 3 Approved Brands:	4	Each	Advance Tab Co	PT-12-120	3 weeks	\$459.20	ADVANCE TABCO	PT-12-120	1 - 2 WEEKS	\$397.07	EAGLE	T30120STE	14 - 21 DAYS	\$575.00
7	OVERSHELF (REAR MOUNTED) for Item 3 Approved Brands:	4	Each	Advance Tab Co	PT-12R-120	3 weeks	\$561.28	ADVANCE TABCO	PT-12R-120	1 - 2 WEEKS	\$496.13	EAGLE	T30120STE	14 - 21 DAYS	\$575.00
8	POT RACK (CENTER MOUNTED) for Item 3 Approved Brands:	4	Each	Advance Tab Co	SCT-120	3 weeks	\$1,077.48	ADVANCE TABCO	SCT-120	1 - 2 WEEKS	\$967.93	EAGLE	T30120STE	14 - 21 DAYS	\$860.00
9	POT RACK (REAR MOUNTED) for Item 3 Approved Brands:	4	Each	Advance Tab Co	SWT-120	3 weeks	\$625.52	ADVANCE TABCO	SWT-120	1 - 2 WEEKS	\$558.47	EAGLE	T30120STE	14 - 21 DAYS	\$860.00
10	RISER, REAR, 8" for Item 3 Approved Brands:	4	Each	Advance Tab Co	TKMS-3010	3 weeks	\$1,517.88	ADVANCE TABCO	TKMS-3010	1 - 2 WEEKS	\$1,249.73	EAGLE	T30120STE	14 - 21 DAYS	\$0.00
11	RISER, SIDE, 8" for Item 3 Approved Brands:	4	Each	Advance Tab Co	TA-32	3 weeks	\$138.36	ADVANCE TABCO	TA-32	1 - 2 WEEKS	\$115.89	EAGLE	T30120STE	14 - 21 DAYS	\$0.00
12	WORK TABLE 30" x 108" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T30180STE OR T30180SE-BS, UNIVERSAL: 9-SLC30, ADVANCE:TMS-309 or Equal	4	Each	Advance Tab Co	TMS-309	3 weeks	\$1,312.40	ADVANCE TABCO	TMS-309	1 - 2 WEEKS	\$1,050.33	EAGLE	T30180STE	14 - 21 DAYS	\$1,915.00
13	DRAWER for Item 12 Approved Brands:	4	Each	Advance Tab Co	SS-2015	3 weeks	\$165.20	ADVANCE TABCO	SS-2015X	1 - 2 WEEKS	\$146.38	EAGLE	T30180STE	14 - 21 DAYS	\$295.00
14	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 12 Approved Brands:	4	Each	Advance Tab Co	MS-309	3 weeks	\$1,268.40	ADVANCE TABCO	MS-309	1 - 2 WEEKS	\$1,007.63	EAGLE	T30180STE	14 - 21 DAYS	\$300.00
15	OVERSHELF (CENTER MOUNTED) for Item 12 Approved Brands:	4	Each	Advance Tab Co	PT-12-108	3 weeks	\$427.96	ADVANCE TABCO	PT-12-108	1 - 2 WEEKS	\$366.76	EAGLE	T30180STE	14 - 21 DAYS	\$575.00
16	OVERSHELF (REAR MOUNTED) for Item 12 Approved Brands:	4	Each	Advance Tab Co	PT-12R-108	3 weeks	\$508.92	ADVANCE TABCO	PT-12R-108	1 - 2 WEEKS	\$445.33	EAGLE	T30180STE	14 - 21 DAYS	\$575.00
17	POT RACK (CENTER MOUNTED) for Item 12 Approved Brands:	4	Each	Advance Tab Co	SCT-108	3 weeks	\$1,000.48	ADVANCE TABCO	SCT-108	1 - 2 WEEKS	\$893.21	EAGLE	T30180STE	14 - 21 DAYS	\$860.00
18	POT RACK (REAR MOUNTED) for Item 12 Approved Brands:	4	Each	Advance Tab Co	SWT-108	3 weeks	\$624.92	ADVANCE TABCO	SWT-108	1 - 2 WEEKS	\$552.07	EAGLE	T30180STE	14 - 21 DAYS	\$860.00
19	RISER, REAR, 8" for Item 12 Approved Brands:	4	Each	Advance Tab Co	TKMS-309	3 weeks	\$1,445.28	ADVANCE TABCO	TKMS-309	1 - 2 WEEKS	\$1,179.27	EAGLE	T30180STE	14 - 21 DAYS	\$0.00
20	RISER, SIDE, 8" for Item 12 Approved Brands:	4	Each	Advance Tab Co	TA-32	3 weeks	\$138.36	ADVANCE TABCO	TA-32	1 - 2 WEEKS	\$114.85	EAGLE	T30180STE	14 - 21 DAYS	\$0.00
21	WORK TABLE 30" x 96" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3096STB OR T30196SE-BS, UNIVERSAL: 8-SLC30, ADVANCE:TMS-308 or Equal	4	Each	Advance Tab Co	TMS-308	3 weeks	\$1,082.28	ADVANCE TABCO	TMS-308	1 - 2 WEEKS	\$827.03	EAGLE	T3096STB	14 - 21 DAYS	\$1,445.00
22	DRAWER for Item 21 Approved Brands:	4	Each	Advance Tab Co	SS-2015	3 weeks	\$165.20	ADVANCE TABCO	SS-2015-X	1 - 2 WEEKS	\$146.38	EAGLE	T3096STB	14 - 21 DAYS	\$295.00
23	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 21 Approved Brands:	4	Each	Advance Tab Co	MS-308	3 weeks	\$1,021.56	ADVANCE TABCO	MS-308	1 - 2 WEEKS	\$768.11	EAGLE	T3096STB	14 - 21 DAYS	\$300.00
24	OVERSHELF (CENTER MOUNTED) for Item 21 Approved Brands:	4	Each	Advance Tab Co	PT-12-96	3 weeks	\$285.84	ADVANCE TABCO	PT-12-96	1 - 2 WEEKS	\$228.85	EAGLE	T3096STB	14 - 21 DAYS	\$575.00
25	OVERSHELF (REAR MOUNTED) for Item 21 Approved Brands:	4	Each	Advance Tab Co	PT-12R-96	3 weeks	\$326.32	ADVANCE TABCO	PT-12R-96	1 - 2 WEEKS	\$268.13	EAGLE	T3096STB	14 - 21 DAYS	\$575.00
26	POT RACK (CENTER MOUNTED) for Item 21 Approved Brands:	4	Each	Advance Tab Co	SCT-96	3 weeks	\$835.48	ADVANCE TABCO	SCT-96	1 - 2 WEEKS	\$733.10	EAGLE	T3096STB	14 - 21 DAYS	\$860.00
27	POT RACK (REAR MOUNTED) for Item 21 Approved Brands:	4	Each	Advance Tab Co	SWT-96	3 weeks	\$528.72	ADVANCE TABCO	SWT-96	1 - 2 WEEKS	\$464.53	EAGLE	T3096STB	14 - 21 DAYS	\$860.00
28	RISER, REAR, 8" for Item 21 Approved Brands:	4	Each	Advance Tab Co	TKMS-308	3 weeks	\$1,198.88	ADVANCE TABCO	TKMS-308	1 - 2 WEEKS	\$940.17	EAGLE	T3096STB	14 - 21 DAYS	\$0.00
29	RISER, SIDE, 8" for Item 21 Approved Brands:	4	Each	Advance Tab Co	TA-32	3 weeks	\$138.36	ADVANCE TABCO	TA-32	1 - 2 WEEKS	\$114.85	EAGLE	T3096STB	14 - 21 DAYS	\$0.00

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ABC RESTAURANT SUPPLIES & EQUIPMENT (ivp)

GENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (ivp)

GREAT LAKES HOTEL SUPPLY COMPANY

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP B - PREP TABLES: Items 3 through 74 to be awarded on a total low bid basis.															
30	WORK TABLE 30" x 84" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3084STE OR T30846SE-BS, UNIVERSAL: 7-SLC30, ADVANCE:TMS-307 or Equal	4	Each	Advance Tab Co	TMS-307	3 weeks	\$1,004.40	ADVANCE TABCO	TMS-307	1 - 2 WEEKS	\$751.45	EAGLE	T3084STE	14 - 21 DAYS	\$1,383.00
31	DRAWER for Item 30 Approved Brands:	4	Each	Advance Tab Co	SS-2015	3 weeks	\$165.20	ADVANCE TABCO	SS-2015-X	1 - 2 WEEKS	\$146.38	EAGLE	T3084STE	14 - 21 DAYS	\$295.00
32	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 30. Approved Brands:	4	Each	Advance Tab Co	MS-307	3 weeks	\$927.40	ADVANCE TABCO	MS-307	1 - 2 WEEKS	\$676.74	EAGLE	T3084STE	14 - 21 DAYS	\$300.00
33	OVERSHELF (CENTER MOUNTED) for Item 30 Approved Brands:	4	Each	Advance Tab Co	PT-12-84	3 weeks	\$259.00	ADVANCE TABCO	PT-12-84	1 - 2 WEEKS	\$202.81	EAGLE	T3084STE	14 - 21 DAYS	\$575.00
34	OVERSHELF (REAR MOUNTED) for Item 30 Approved Brands:	4	Each	Advance Tab Co	PT-12R-84	3 weeks	\$295.08	ADVANCE TABCO	PT-12R-84	1 - 2 WEEKS	\$237.82	EAGLE	T3084STE	14 - 21 DAYS	\$575.00
35	POT RACK (CENTER MOUNTED) for Item 30 Approved Brands:	4	Each	Advance Tab Co	SCT-84	3 weeks	\$787.96	ADVANCE TABCO	SCT-84	1 - 2 WEEKS	\$682.55	EAGLE	T3084STE	14 - 21 DAYS	\$860.00
36	POT RACK (REAR MOUNTED) for Item 30 Approved Brands:	4	Each	Advance Tab Co	SWT-84	3 weeks	\$521.24	ADVANCE TABCO	SWT-84	1 - 2 WEEKS	\$457.28	EAGLE	T3084STE	14 - 21 DAYS	\$860.00
37	RISER, REAR, 8" for Item 30 Approved Brands:	4	Each	Advance Tab Co	TKMS-307	3 weeks	\$1,114.84	ADVANCE TABCO	TKMS-307	1 - 2 WEEKS	\$858.63	EAGLE	T3084STE	14 - 21 DAYS	\$0.00
38	RISER, SIDE, 8" for Item 30 Approved Brands:	4	Each	Advance Tab Co	TA-32	3 weeks	\$138.36	ADVANCE TABCO	TA-32	1 - 2 WEEKS	\$114.85	EAGLE	T3084STE	14 - 21 DAYS	\$0.00
39	WORK TABLE 30" x 72" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3072STE OR T3072SE-BS, UNIVERSAL: 6-SLC30, ADVANCE:TMS-306 or Equal	4	Each	Advance Tab Co	TMS-306	3 weeks	\$830.16	ADVANCE TABCO	TMS-306	1 - 2 WEEKS	\$582.38	EAGLE	T3072STE	14 - 21 DAYS	\$830.00
40	DRAWER for Item 39 Approved Brands:	4	Each	Advance Tab Co	SS-2015	3 weeks	\$165.20	ADVANCE TABCO	SS-2015-X	1 - 2 WEEKS	\$146.38	EAGLE	T3072STE	14 - 21 DAYS	\$295.00
41	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 39 Approved Brands:	4	Each	Advance Tab Co	MS-306	3 weeks	\$757.56	ADVANCE TABCO	MS-306	1 - 2 WEEKS	\$511.94	EAGLE	T3072STE	14 - 21 DAYS	\$300.00
42	OVERSHELF (CENTER MOUNTED) for Item 39 Approved Brands:	4	Each	Advance Tab Co	PT-12-72	3 weeks	\$248.44	ADVANCE TABCO	PT-12-72	1 - 2 WEEKS	\$192.56	EAGLE	T3072STE	14 - 21 DAYS	\$575.00
43	OVERSHELF (REAR MOUNTED) for Item 39 Approved Brands:	4	Each	Advance Tab Co	PT-12R-72	3 weeks	\$281.20	ADVANCE TABCO	PT-12R-72	1 - 2 WEEKS	\$224.16	EAGLE	T3072STE	14 - 21 DAYS	\$575.00
44	POT RACK (CENTER MOUNTED) for Item 39 Approved Brands:	4	Each	Advance Tab Co	SCT-72	3 weeks	\$770.80	ADVANCE TABCO	SCT-72	1 - 2 WEEKS	\$670.33	EAGLE	T3072STE	14 - 21 DAYS	\$860.00
45	POT RACK (REAR MOUNTED) for Item 39 Approved Brands:	4	Each	Advance Tab Co	SWT-72	3 weeks	\$442.04	ADVANCE TABCO	SWT-72	1 - 2 WEEKS	\$380.43	EAGLE	T3072STE	14 - 21 DAYS	\$860.00
46	RISER, REAR, 8" for Item 39 Approved Brands:	4	Each	Advance Tab Co	TKMS-306	3 weeks	\$955.12	ADVANCE TABCO	TKMS-306	1 - 2 WEEKS	\$703.63	EAGLE	T3072STE	14 - 21 DAYS	\$0.00
47	RISER, SIDE, 8" for Item 39 Approved Brands:	4	Each	Advance Tab Co	TA-32	3 weeks	\$138.36	ADVANCE TABCO	TA-32	1 - 2 WEEKS	\$114.85	EAGLE	T3072STE	14 - 21 DAYS	\$0.00
48	WORK TABLE 30" x 60" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3060STE OR T3060SE-BS, UNIVERSAL: 5-SLC30, ADVANCE:TMS-305 or Equal	4	Each	Advance Tab Co	TMS-305	3 weeks	\$784.40	ADVANCE TABCO	TMS-305	1 - 2 WEEKS	\$637.97	EAGLE	T3060STE	14 - 21 DAYS	\$1,107.00
49	DRAWER for Item 48 Approved Brands:	4	Each	Advance Tab Co	SS-2015	3 weeks	\$165.20	ADVANCE TABCO	SS-2015-X	1 - 2 WEEKS	\$145.27	EAGLE	T3060STE	14 - 21 DAYS	\$295.00
50	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 48 Approved Brands:	4	Each	Advance Tab Co	MS-305	3 weeks	\$743.00	ADVANCE TABCO	MS-305	1 - 2 WEEKS	\$497.84	EAGLE	T3060STE	14 - 21 DAYS	\$300.00
51	OVERSHELF (CENTER MOUNTED) for Item 48 Approved Brands:	4	Each	Advance Tab Co	PT-12-60	3 weeks	\$237.88	ADVANCE TABCO	PT-12-60	1 - 2 WEEKS	\$182.32	EAGLE	T3060STE	14 - 21 DAYS	\$575.00
52	OVERSHELF (REAR MOUNTED) for Item 48 Approved Brands:	4	Each	Advance Tab Co	PT-12R-60	3 weeks	\$268.24	ADVANCE TABCO	PT-12R-60	1 - 2 WEEKS	\$211.78	EAGLE	T3060STE	14 - 21 DAYS	\$575.00
53	POT RACK (CENTER MOUNTED) for Item 48 Approved Brands:	4	Each	Advance Tab Co	SCT-60	3 weeks	\$581.60	ADVANCE TABCO	SCT-60	1 - 2 WEEKS	\$486.74	EAGLE	T3060STE	14 - 21 DAYS	\$860.00
54	POT RACK (REAR MOUNTED) for Item 48 Approved Brands:	4	Each	Advance Tab Co	SWT-60	3 weeks	\$438.52	ADVANCE TABCO	SWT-60	1 - 2 WEEKS	\$377.01	EAGLE	T3060STE	14 - 21 DAYS	\$860.00
55	RISER, REAR, 8" for Item 48 Approved Brands:	4	Each	Advance Tab Co	TKMS-305	3 weeks	\$905.40	ADVANCE TABCO	TKMS-305	1 - 2 WEEKS	\$655.40	EAGLE	T3060STE	14 - 21 DAYS	\$0.00
56	RISER, SIDE, 8" for Item 48 Approved Brands:	4	Each	Advance Tab Co	TA-32	3 weeks	\$138.36	ADVANCE TABCO	TA-32	1 - 2 WEEKS	\$114.85	EAGLE	T3060STE	14 - 21 DAYS	\$0.00
	WORK TABLE 30" x 48" with cross bracing (no options) 14 gauge stainless steel.			Advance Tab Co				ADVANCE						14 - 21	

PRIMARY

ALTERNATE

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GENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (lvp)

GREAT LAKES HOTEL SUPPLY COMPANY

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP B - PREP TABLES: Items 3 through 74 to be awarded on a total low bid basis.															
57	Approved Brands: EAGLE: T3048STE OR T30480SE-B5, UNIVERSAL: 4-SLC30, ADVANCE:TMS-304 or Equal	4	Each	Advance Tab Co	TMS-304	3 weeks	\$706.88	ADVANCE TABCO	TMS-304	1 - 2 WEEKS	\$491.86	EAGLE	T3048STE	14 - 21 DAYS	\$791.00
58	DRAWER for Item 57	4	Each	Advance Tab Co	SS-2015	3 weeks	\$165.20	ADVANCE TABCO	SS-2015-X	1 - 2 WEEKS	\$146.38	EAGLE	T3048STE	14 - 21 DAYS	\$295.00
	Approved Brands:														
59	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 57	4	Each	Advance Tab Co	MS-304	3 weeks	\$665.08	ADVANCE TABCO	MS-304	1 - 2 WEEKS	\$451.30	EAGLE	T3048STE	14 - 21 DAYS	\$300.00
60	OVERSHELF (CENTER MOUNTED) for Item 57	4	Each	Advance Tab Co	PT-12-48	3 weeks	\$215.56	ADVANCE TABCO	PT-12-48	1 - 2 WEEKS	\$170.36	EAGLE	T3048STE	14 - 21 DAYS	\$575.00
	Approved Brands:														
61	OVERSHELF (REAR MOUNTED) for Item 57	4	Each	Advance Tab Co	PT-12R-48	3 weeks	\$245.26	ADVANCE TABCO	PT-12R-48	1 - 2 WEEKS	\$199.40	EAGLE	T3048STE	14 - 21 DAYS	\$575.00
62	POT RACK (CENTER MOUNTED) for Item 57	4	Each	Advance Tab Co	SCT-48	3 weeks	\$547.96	ADVANCE TABCO	SCT-48	1 - 2 WEEKS	\$473.50	EAGLE	T3048STE	14 - 21 DAYS	\$860.00
	Approved Brands:														
63	POT RACK (REAR MOUNTED) for Item 57	4	Each	Advance Tab Co	SWT-48	3 weeks	\$423.24	ADVANCE TABCO	SWT-48	1 - 2 WEEKS	\$371.89	EAGLE	T3048STE	14 - 21 DAYS	\$860.00
64	RISER, REAR, 8" for Item 57	4	Each	Advance Tab Co	TKMS-304	3 weeks	\$823.92	ADVANCE TABCO	TKMS-304	1 - 2 WEEKS	\$605.43	EAGLE	T3048STE	14 - 21 DAYS	\$0.00
	Approved Brands:														
65	RISER, SIDE, 8" for Item 57	4	Each	Advance Tab Co	TA-32	3 weeks	\$138.36	ADVANCE TABCO	TA-32	1 - 2 WEEKS	\$114.85	EAGLE	T3048STE	14 - 21 DAYS	\$0.00
66	WORK TABLE 30" x 36" with cross bracing (no options) 14 gauge stainless steel.	4	Each	Advance Tab Co	TMS-303	3 weeks	\$684.44	ADVANCE TABCO	TMS-303	1 - 2 WEEKS	\$470.09	EAGLE	T3036STE	14 - 21 DAYS	\$760.00
	Approved Brands: EAGLE: T3036STE OR T303SE-B5, UNIVERSAL: 3-SLC30, ADVANCE:TMS-303 or Equal														
67	DRAWER for Item 66	4	Each	Advance Tab Co	SS-2015	3 weeks	\$165.20	ADVANCE TABCO	SS-2015-X	1 - 2 WEEKS	\$146.38	EAGLE	T3036STE	14 - 21 DAYS	\$295.00
	Approved Brands:														
68	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 66	4	Each	Advance Tab Co	MS-303	3 weeks	\$642.64	ADVANCE TABCO	MS-303	1 - 2 WEEKS	\$429.52	EAGLE	T3036STE	14 - 21 DAYS	\$300.00
69	OVERSHELF (CENTER MOUNTED) for Item 66	4	Each	Advance Tab Co	PT-12-36	3 weeks	\$205.00	ADVANCE TABCO	PT-12-36	1 - 2 WEEKS	\$160.11	EAGLE	T3036STE	14 - 21 DAYS	\$575.00
	Approved Brands:														
70	OVERSHELF (REAR MOUNTED) for Item 66	4	Each	Advance Tab Co	PT-12R-36	3 weeks	\$232.72	ADVANCE TABCO	PT-12R-36	1 - 2 WEEKS	\$187.01	EAGLE	T3036STE	14 - 21 DAYS	\$575.00
71	POT RACK (CENTER MOUNTED) for Item 66	4	Each	Advance Tab Co	SCT-36	3 weeks	\$531.24	ADVANCE TABCO	SCT-36	1 - 2 WEEKS	\$457.28	EAGLE	T3036STE	14 - 21 DAYS	\$860.00
	Approved Brands:														
72	POT RACK (REAR MOUNTED) for Item 66	4	Each	Advance Tab Co	SWT-36	3 weeks	\$414.00	ADVANCE TABCO	SWT-36	1 - 2 WEEKS	\$362.93	EAGLE	T3036STE	14 - 21 DAYS	\$860.00
73	RISER, REAR, 8" for Item 66	4	Each	Advance Tab Co	TKMS-306	3 weeks	\$915.12	ADVANCE TABCO	TKMS-306	1 - 2 WEEKS	\$703.64	EAGLE	T3036STE	14 - 21 DAYS	\$0.00
	Approved Brands:														
74	RISER, SIDE, 8" for Item 66	4	Each	Advance Tab Co	TA-32	3 weeks	\$138.36	ADVANCE TABCO	TA-32	1 - 2 WEEKS	\$114.85	EAGLE	T3036STE	14 - 21 DAYS	\$0.00
	Approved Brands:														
TOTAL GROUP B							\$41,672.38				\$33,421.58				\$37,950.00

REVISED BID PROPOSAL FORM (FORMAT B)	
Bid # 015-MM03 Food Service, Large Equipment	
Buyer: Vanessa Flores	
Item	Description
3	WORK TABLE 30" x 120" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T30120STE OR T30120SE-BS, UNIVERSAL: 10-SLC30, ADVANCE:TMS-3010 or Equal
4	DRAWER for Item 3 Approved Brands:
5	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 3 Approved Brands:
6	OVERSHELF (CENTER MOUNTED) for Item 3 Approved Brands:
7	OVERSHELF (REAR MOUNTED) for item 3 Approved Brands:
8	POT RACK (CENTER MOUNTED) for Item 3 Approved Brands:
9	POT RACK (REAR MOUNTED) for Item 3 Approved Brands:
10	RISER, REAR, 8" for Item 3 Approved Brands:
11	RISER, SIDE, 8" for Item 3 Approved Brands:
12	WORK TABLE 30" x 108" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T30180STE OR T30180SE-BS, UNIVERSAL: 9-SLC30, ADVANCE:TMS-309 or Equal
13	DRAWER for Item 12 Approved Brands:
14	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 12 Approved Brands:
15	OVERSHELF (CENTER MOUNTED) for Item 12 Approved Brands:
16	OVERSHELF (REAR MOUNTED) for Item 12 Approved Brands:
17	POT RACK (CENTER MOUNTED) for Item 12 Approved Brands:
18	POT RACK (REAR MOUNTED) for Item 12 Approved Brands:
19	RISER, REAR, 8" for Item 12 Approved Brands:
20	RISER, SIDE, 8" for Item 12 Approved Brands:
21	WORK TABLE 30" x 96" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3096STB OR T30196SE-BS, UNIVERSAL: 8-SLC30, ADVANCE:TMS-308 or Equal
22	DRAWER for Item 21 Approved Brands:
23	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 21 Approved Brands:
24	OVERSHELF (CENTER MOUNTED) for Item 21 Approved Brands:
25	OVERSHELF (REAR MOUNTED) for Item 21 Approved Brands:
26	POT RACK (CENTER MOUNTED) for Item 21 Approved Brands:
27	POT RACK (REAR MOUNTED) for Item 21 Approved Brands:
28	RISER, REAR, 8" for Item 21 Approved Brands:
29	RISER, SIDE, 8" for Item 21 Approved Brands:

J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)				LACE FOODSERVICE CORPORATION (lvp)			
Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
EAGLE	T30120STE	30 DAYS	\$1,457.32	ELKAY	SLWT30120STS	30 DAYS	\$1,212.00
EAGLE	502947	30 DAYS	\$246.18	ELKAY	CT-11-1520P	30 DAYS	\$112.00
EAGLE	30120SADJUS-	30 DAYS	\$474.89	ELKAY	CT-114	30 DAYS	\$190.00
EAGLE	OS10120-16/4	30 DAYS	\$367.78	ELKAY	TMS-1-12-120	30 DAYS	\$504.00
EAGLE	OS10120-16/4	30 DAYS	\$367.78	ELKAY	TMS-1-12-120	30 DAYS	\$576.00
EAGLE	TM120APR	30 DAYS	\$614.10	ELKAY	TPR-120	30 DAYS	\$863.00
EAGLE	TM120APR	30 DAYS	\$614.10	ELKAY	TPR-120	30 DAYS	\$643.00
EAGLE	-BS	30 DAYS	\$144.63	ELKAY	CUSTOM	30 DAYS	\$235.00
EAGLE	E30	30 DAYS	\$253.11	ELKAY	CUSTOM	30 DAYS	\$99.00
EAGLE	T30180STE	30 DAYS	\$1,430.99	ELKAY	SLWT30X108STS	30 DAYS	\$1,140.00
EAGLE	502947	30 DAYS	\$246.18	ELKAY	CT-11-1520P	30 DAYS	\$112.00
EAGLE	-L1 (30X108)	30 DAYS	\$196.46	ELKAY	CT-114	30 DAYS	\$174.00
EAGLE	OS10108-16/4	30 DAYS	\$354.80	ELKAY	TMS-1-12-108	30 DAYS	\$487.00
EAGLE	OS10108-16/4	30 DAYS	\$354.80	ELKAY	TMS-1-12-108	30 DAYS	\$561.00
EAGLE	TM108APR	30 DAYS	\$596.09	ELKAY	TPR-108	30 DAYS	\$826.00
EAGLE	TM108APR	30 DAYS	\$596.09	ELKAY	TPR-108	30 DAYS	\$604.00
EAGLE	-BS	30 DAYS	\$91.74	ELKAY	CUSTOM	30 DAYS	\$212.00
EAGLE	E30	30 DAYS	\$240.45	ELKAY	CUSTOM	30 DAYS	\$99.00
EAGLE	T3096STB	30 DAYS	\$779.56	ELKAY	SLWT30X96STS	30 DAYS	\$981.00
EAGLE	502947	30 DAYS	\$246.18	ELKAY	CT-11-1520P	30 DAYS	\$112.00
EAGLE	3096SADJUS18/4	30 DAYS	\$346.85	ELKAY	CT-114	30 DAYS	\$159.00
EAGLE	OS1096-16/4	30 DAYS	\$346.01	ELKAY	TMS-1-12-96	30 DAYS	\$468.00
EAGLE	OS1096-16/4	30 DAYS	\$346.01	ELKAY	TMS-1-12-96	30 DAYS	\$543.00
EAGLE	TM96APR	30 DAYS	\$491.36	ELKAY	TPR-96	30 DAYS	\$784.00
EAGLE	TM96APR	30 DAYS	\$491.36	ELKAY	TPR-96	30 DAYS	\$565.00
EAGLE	-BS	30 DAYS	\$177.08	ELKAY	CUSTOM	30 DAYS	\$188.00
EAGLE	E30	30 DAYS	\$240.45	ELKAY	CUSTOM	30 DAYS	\$99.00

*****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment	
Buyer: Vanessa Flores	
Item	Description
30	WORK TABLE 30" x 84" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3084STE OR T30846SE-BS, UNIVERSAL: 7-SLC30, ADVANCE:TMS-307 or Equal
31	DRAWER for Item 30 Approved Brands:
32	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 30. Approved Brands:
33	OVERSHELF (CENTER MOUNTED) for Item 30 Approved Brands:
34	OVERSHELF (REAR MOUNTED) for Item 30 Approved Brands:
35	POT RACK (CENTER MOUNTED) for Item 30 Approved Brands:
36	POT RACK (REAR MOUNTED) for Item 30 Approved Brands:
37	RISER, REAR, 8" for Item 30 Approved Brands:
38	RISER, SIDE, 8" for Item 30 Approved Brands:
39	WORK TABLE 30" x 72" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3072STE OR T3072SE-BS, UNIVERSAL: 6-SLC30, ADVANCE:TMS-306 or Equal
40	DRAWER for Item 39 Approved Brands:
41	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 39 Approved Brands:
42	OVERSHELF (CENTER MOUNTED) for Item 39 Approved Brands:
43	OVERSHELF (REAR MOUNTED) for Item 39 Approved Brands:
44	POT RACK (CENTER MOUNTED) for Item 39 Approved Brands:
45	POT RACK (REAR MOUNTED) for Item 39 Approved Brands:
46	RISER, REAR, 8" for Item 39 Approved Brands:
47	RISER, SIDE, 8" for Item 39 Approved Brands:
48	WORK TABLE 30" x 60" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3060STE OR T3060SE-BS, UNIVERSAL: 5-SLC30, ADVANCE:TMS-305 or Equal
49	DRAWER for Item 48 Approved Brands:
50	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 48 Approved Brands:
51	OVERSHELF (CENTER MOUNTED) for Item 48 Approved Brands:
52	OVERSHELF (REAR MOUNTED) for Item 48 Approved Brands:
53	POT RACK (CENTER MOUNTED) for Item 48 Approved Brands:
54	POT RACK (REAR MOUNTED) for Item 48 Approved Brands:
55	RISER, REAR, 8" for Item 48 Approved Brands:
56	RISER, SIDE, 8" for Item 48 Approved Brands:
	WORK TABLE 30" x 48" with cross bracing (no options) 14 gauge stainless steel.

J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (Ivp)				LACE FOODSERVICE CORPORATION (Ivp)			
Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
EAGLE	T3084STE	30 DAYS	\$927.85	ELKAY	SLWT30X84-STS	30 DAYS	\$914.00
EAGLE	502947	30 DAYS	\$246.18	ELKAY	CT-11-1520P	30 DAYS	\$112.00
EAGLE	3084SAD JUS-18/4	30 DAYS	\$312.50	ELKAY	CT-114	30 DAYS	\$143.00
EAGLE	OS1084-16/4	30 DAYS	\$283.18	ELKAY	TMS-1-12-84	30 DAYS	\$452.00
EAGLE	OS1084-16/4	30 DAYS	\$283.18	ELKAY	TMS-1-12-84	30 DAYS	\$529.00
EAGLE	TM84APR	30 DAYS	\$476.70	ELKAY	TPR-84	30 DAYS	\$747.00
EAGLE	TM84APR	30 DAYS	\$476.70	ELKAY	TPR-84	30 DAYS	\$551.00
EAGLE	-BS	30 DAYS	\$119.81	ELKAY	CUSTOM	30 DAYS	\$165.00
EAGLE	E30	30 DAYS	\$240.45	ELKAY	CUSTOM	30 DAYS	\$99.00
EAGLE	T3072STE	30 DAYS	\$724.26	ELKAY	SLWT30X72-STS	30 DAYS	\$834.00
EAGLE	502947	30 DAYS	\$246.18	ELKAY	CT-11-1520P	30 DAYS	\$112.00
EAGLE	3072SAD JUS18/4	30 DAYS	\$281.91	ELKAY	CT-114	30 DAYS	\$127.00
EAGLE	OS1072-16/4	30 DAYS	\$267.68	ELKAY	TMS-1-12-72	30 DAYS	\$336.00
EAGLE	OS1072-16/4	30 DAYS	\$267.68	ELKAY	TMS-1-12-72	30 DAYS	\$397.00
EAGLE	TM72APR	30 DAYS	\$399.62	ELKAY	TPR-72	30 DAYS	\$602.00
EAGLE	TM72APR	30 DAYS	\$399.62	ELKAY	TPR-72	30 DAYS	\$443.00
EAGLE	-BS	30 DAYS	\$107.36	ELKAY	CUSTOM	30 DAYS	\$141.00
EAGLE	E30	30 DAYS	\$240.45	ELKAY	CUSTOM	30 DAYS	\$99.00
EAGLE	T3060STE	30 DAYS	\$670.23	ELKAY	SLWT30X60-STS	30 DAYS	\$768.00
EAGLE	502947	30 DAYS	\$246.18	ELKAY	CT-11-1520P	30 DAYS	\$112.00
EAGLE	3072SAD JUS18/4	30 DAYS	\$281.91	ELKAY	CT-114	30 DAYS	\$112.00
EAGLE	OS1060-16/4	30 DAYS	\$250.49	ELKAY	TMS-1-12-60	30 DAYS	\$321.00
EAGLE	OS1060-16/4	30 DAYS	\$250.49	ELKAY	TMS-1-12-60	30 DAYS	\$383.00
EAGLE	TM60APR	30 DAYS	\$382.03	ELKAY	TPR-60	30 DAYS	\$565.00
EAGLE	TM60APR	30 DAYS	\$382.03	ELKAY	TPR-60	30 DAYS	\$406.00
EAGLE	-BS	30 DAYS	\$96.99	ELKAY	CUSTOM	30 DAYS	\$117.00
EAGLE	E30	30 DAYS	\$240.45	ELKAY	CUSTOM	30 DAYS	\$99.00

REVISED BID PROPOSAL FORM (FORMAT B)									
Bid # 015-MM03 Food Service, Large Equipment					J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (Ivp)		LACE FOODSERVICE CORPORATION (Ivp)		
Buyer: Vanessa Flores									
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
57	Approved Brands: EAGLE: T3048STE OR T30480SE-BS, UNIVERSAL: 4-SLC30, ADVANCE:TMS-304 or Equal	EAGLE	T3048STE	30 DAYS	\$609.49	ELKAY	SLWT30X36-STS	30 DAYS	\$698.00
58	DRAWER for Item 57 Approved Brands:	EAGLE	502947	30 DAYS	\$246.18	ELKAY	CT-11-1520P	30 DAYS	\$112.00
59	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 57 Approved Brands:	EAGLE	3072SADJUS18/4	30 DAYS	\$281.91	ELKAY	CT-114	30 DAYS	\$96.00
60	OVERSHELF (CENTER MOUNTED) for Item 57 Approved Brands:	EAGLE	OS1048-16/4	30 DAYS	\$235.83	ELKAY	TMS-1-12-48	30 DAYS	\$303.00
61	OVERSHELF (REAR MOUNTED) for Item 57 Approved Brands:	EAGLE	OS1048-16/4	30 DAYS	\$235.83	ELKAY	TMS-1-12-48	30 DAYS	\$366.00
62	POT RACK (CENTER MOUNTED) for Item 57 Approved Brands:	EAGLE	TM48APR	30 DAYS	\$369.04	ELKAY	TPR-48	30 DAYS	\$526.00
63	POT RACK (REAR MOUNTED) for Item 57 Approved Brands:	EAGLE	TM48APR	30 DAYS	\$369.04	ELKAY	TPR-48	30 DAYS	\$368.00
64	RISER, REAR, 8" for Item 57 Approved Brands:	EAGLE	-BS	30 DAYS	\$96.99	ELKAY	CUSTOM	30 DAYS	\$96.00
65	RISER, SIDE, 8" for Item 57 Approved Brands:	EAGLE	E30	30 DAYS	\$240.45	ELKAY	CUSTOM	30 DAYS	\$99.00
66	WORK TABLE 30" x 36" with cross bracing (no options) 14 gauge stainless steel. Approved Brands: EAGLE: T3036STE OR T303SE-BS, UNIVERSAL: 3-SLC30, ADVANCE:TMS-303 or Equal	EAGLE	T3036STE	30 DAYS	\$576.81	ELKAY	SLWT30X36-STS	30 DAYS	\$632.00
67	DRAWER for Item 66 Approved Brands:	EAGLE	502947	30 DAYS	\$246.18	ELKAY	CT-11-1520P	30 DAYS	\$112.00
68	UNDERSHELF (IN LIEU OF CROSS BRACING) for Item 66 Approved Brands:	EAGLE	3072SADJUS18/4	30 DAYS	\$281.91	ELKAY	CT-114	30 DAYS	\$80.00
69	OVERSHELF (CENTER MOUNTED) for Item 66 Approved Brands:	EAGLE	OS1036-16/4	30 DAYS	\$221.59	ELKAY	TMS-1-12-36	30 DAYS	\$288.00
70	OVERSHELF (REAR MOUNTED) for Item 66 Approved Brands:	EAGLE	OS1036-16/4	30 DAYS	\$221.59	ELKAY	TMS-1-12-36	30 DAYS	\$352.00
71	POT RACK (CENTER MOUNTED) for Item 66 Approved Brands:	EAGLE	TM36APR	30 DAYS	\$355.22	ELKAY	TPR-36	30 DAYS	\$505.00
72	POT RACK (REAR MOUNTED) for Item 66 Approved Brands:	EAGLE	TM36APR	30 DAYS	\$355.22	ELKAY	TPR-36	30 DAYS	\$347.00
73	RISER, REAR, 8" for Item 66 Approved Brands:	EAGLE	-BS	30 DAYS	\$96.99	ELKAY	CUSTOM	30 DAYS	\$70.00
74	RISER, SIDE, 8" for Item 66 Approved Brands:	EAGLE	E30	30 DAYS	\$240.45	ELKAY	CUSTOM	30 DAYS	\$99.00
TOTAL GROUP B					\$26,495.18				\$27,383.00

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

Item		Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP C - WORK TABLES/RACKS: Items 75 through 81 to be awarded on a total low bid basis.																
75		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. 14 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	Advance Tab Co	MT-SS-305	3 weeks	\$740.04	ADVANCE TABCO	MT-SS-302-TA-25	14 BUSINESS DAYS	\$585.00	ADVANCE TABCO	MT-SS-302	1 - 2 WEEKS	\$520.17
76		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. 14 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	Advance Tab Co	MT-SS-300	3 weeks	\$660.60	ADVANCE TABCO	MTSS-300	14 BUSINESS DAYS	\$555.00	ADVANCE TABCO	MT-SS-300	1 - 2 WEEKS	\$447.89
77		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., 14 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	Advance Tab Co	MT-SS-300	3 weeks	\$887.00	ADVANCE TABCO	MTMS-300	14 BUSINESS DAYS	\$720.00	ADVANCE TABCO	MT-MS-300	1 - 2 WEEKS	\$661.79
78		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	Advance Tab Co	PR30-2W	3 weeks	\$494.70	ADVANCE TABCO	PR302WX	14 BUSINESS DAYS	\$395.00	ADVANCE TABCO	PR30-2W-X	1 - 2 WEEKS	\$348.96
79		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	CHANNEL	406AN/011	3 weeks	\$469.05	ADVANCE TABCO	NR-20	14 BUSINESS DAYS	\$470.00	CHANNEL	406AKD	1 - 2 WEEKS	\$166.05
80		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	CHANNEL	400A	3 weeks	\$358.82	ADVANCE TABCO	PR203-KS	14 BUSINESS DAYS	\$280.00	METRO	RE1	1 - 2 WEEKS	\$190.94
81		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 assembled before delivery. Approved Brands: METRO # RE-1P, CHANNEL # CSR-9, CRESCOR # 278-PT-1818 or Equal	6	Each	METRO	RE1P	3 weeks	\$375.17	CRES-COR	278PT-1818	14 BUSINESS DAYS	\$725.00	METRO	RE1P	1 - 2 WEEKS	\$219.88
TOTAL GROUP C								\$3,985.38				\$3,730.00	\$2,555.68			

REVISED BID PROPOSAL FORM (FORMAT B)									
Bid # 015-MM03 Food Service, Large Equipment				GREAT LAKES HOTEL SUPPLY COMPANY				LACE FOODSERVICE CORPORATION (Ivp)	
Buyer: Vanessa Flores									
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
75	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, 14 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	EAGLE	MS3024S	14 - 21 DAYS	\$2,639.00	ELKAY	SLMS24S30-STS	30 DAYS	\$549.00
76	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, 14 gauge, 304 s.s. top., must have gusset for legs, stainless steel undershelf, NSF or other applicable to U.S. Standards. Approved Brands: EAGLE # MS3030S, ADVANCE # MT-SS-300 or Equal	ADVANCE	MT-SS-300	14 - 21 DAYS	\$2,977.00	ELKAY	SLMS30S30-STS	30 DAYS	\$488.00
77	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., 14 gauge, 304 s.s. top., NSF or other applicable to U.S. Standards. Approved Brands: PIPER #331-3424, EAGLE # MMT-3030S, ADVANCE MT-MS-300 or Equal	ADVANCE	MT-MS-300	14 - 21 DAYS	\$4,403.00	ELKAY	CUSTOM	30 DAYS	\$829.00
78	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	ADVANCE	PR30-2W	14 - 21 DAYS	\$2,372.00	METRO	RF13N	30 DAYS	\$549.00
79	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	CHANNEL	406AN/11	14 - 21 DAYS	\$1,439.00	CHANNEL	406AKD	30 DAYS	\$298.00
80	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	METRO	RE1/RS1	14 - 21 DAYS	\$1,238.00	METRO	RE1	30 DAYS	\$344.00
81	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 assembled before delivery. Approved Brands: METRO # RE-1P, CHANNEL # CSR-9, CRESCOR # 278-PT-1818 or Equal	METRO	RE-1P	14 - 21 DAYS	\$1,398.00	METRO	RE-1P	30 DAYS	\$372.00
TOTAL GROUP C					\$16,466.00				\$3,429.00

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores****CENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT PRODUCTS****CVK ENTERPRISES INC DBA FEDERAL SUPPLY USA****GENERAL HOTEL & RESTAURANT SL CORPORATION (lvp)**

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe
GROUP D - CAN OPENERS AND FOOD CHOPPERS: Items 82 through 84 to be awarded on a total low bid basis. Items 82A, 82B, 83A, 83B, 84A and 84B will not be used to calculate total														
82	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	EDLUND	\$203.00	14 BUSINESS DAYS	\$580.00	EDLUND	203	1 WEEK	\$756.00	EDLUND	#203	1 - 2 WEEKS
83	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	ROBOT COUPE	CL50E	14 BUSINESS DAYS	\$1,480.00	ROBOT COUPE	CL50	1 WEEK	\$1,845.00	ROBOT COUPE	CL50	1 - 2 WEEKS
84	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. Removable bowl, bowl cover and knives for easy cleaning 115/60/1. 6 feet cord with plug. 3" stainless steel legs for counter-top use. NFS and UL listed or other certification applicable to U.S. standards. Approved Brands: Hobart 84145/84146 or Equal	12	Each	HOBART	\$84,145.00	14 BUSINESS DAYS	\$2,300.00	UNIVEX	BC18	1 - 2 WEEKS	\$4,926.00	HOBART	84145-1	1 - 2 WEEKS
TOTAL GROUP D							\$4,360.00				\$7,527.00			

Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "included no charge" in the unit price area.

82A	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional one (1) year extended warranty (3 years) for item 82.		Each				NO BID				NO BID			
82B	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional three (3) year extended warranty (5 years) for item 82.		Each				NO BID				NO BID			
83A	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional one (1) year extended warranty (3 years) for item 83.		Each				NO BID				NO BID			
83B	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional three (3) year extended warranty (5 years) for item 83.		Each				NO BID				NO BID			
84A	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional one (1) year extended warranty (3 years) for item 84.		Each				NO BID				\$295.00			
84B	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional three (3) year extended warranty (5 years) for item 84.		Each				NO BID				NO BID			

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment			APPLY	GREAT LAKES HOTEL SUPPLY COMPANY			J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)				LACE FOODSERVICE CORPORATION (lvp)			
Buyer: Vanessa Flores														
Item	Description	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP D - Low bid award however, awarded vendors shall honor these prices throughout the term of the bid.														
82	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	\$614.06	EDLUND	203	10 DAYS	\$798.00	EDLUND	\$203.00	30 DAYS	\$619.44	EDLUND	203	10 DAYS	\$665.00
83	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	\$1,498.23	ROBOT COUPE	CL50	10 DAYS	\$1,809.00	ROBOT COUPE	CL150 GOURMET	30 DAYS	\$3,160.89	ROBOT COUPE/ ALTERNATE BRAND: BERKEL M2000-3 \$1995.00	CL50 (FACTORY ONLY OFFERING 1 YR WARRANTY)	10 DAYS	\$1,495.00
84	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 use. NFS and UL listed or other certification applicable to U.S. standards. Approved Brands: Hobart 84145/84146 or Equal	\$5,968.60	HOBART	84145/84146	10 DAYS	\$6,175.00	SOLD BY OTHERS			NO BID	HOBART/ ALTERNATE BRAND: HOBART 84186- 1 (18" BOWL) \$7998.00	84145-1 (14" BOWL)	10 DAYS	\$5,998.00
TOTAL GROUP D		\$8,080.89				\$8,782.00	VENDOR DID NOT BID ALL ITEMS			\$3,780.33				\$8,158.00
Provide additional warranty as specified below for the items listed. If additional warranty available please enter N/A. If additional warranty is included in the item cost please enter "no charge" in the unit price area.														
82A	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional one (1) year extended warranty (3 years) for item 82.	NO BID				\$300.00				NO BID				NO BID
82B	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional three (3) year extended warranty (5 years) for item 82.	NO BID				\$600.00				NO BID				NO BID
83A	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional one (1) year extended warranty (3 years) for item 83.	NO BID				\$600.00				NO BID				NO BID
83B	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional three (3) year extended warranty (5 years) for item 83.	NO BID				\$600.00				NO BID				NO BID
84A	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional one (1) year extended warranty (3 years) for item 84.	\$298.66				\$600.00				NO BID				NO BID
84B	GROUP D - CAN OPENERS AND FOOD CHOPPERS - Additional three (3) year extended warranty (5 years) for item 84.	NO BID				\$600.00				NO BID				NO BID

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment				ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)				CENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT PRODUCTS				CVK ENTERPRISES INC. DBA FEDERAL SUPPLY USA				GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)					
Buyer: Vanessa Flores																					
Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price		
GROUP E - MIXERS: Items 85 through 87 to be awarded on a total low bid basis. Items 85A, 85B, 86A, 86B, 87A and 87B will not be used to calculate total low bid award however, awarded vendor																					
85	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 point 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.	12	Each	FLOBE	SP20	2 weeks	\$2,465.25	GLOBE	SP-20	21 BUSINESS DAYS	\$2,035.00	UNIVEX	SRM20	1 - 2 WEEKS	\$3,195.00	GLOBE	SP20	1 - 2 WEEKS	\$2,200.08		
Approved Brands: Hobart #HL200, Vulcan; Berkel Model #FMS20-UIY1, Globe #SP20 or Equal																					
86	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 point 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 NSF listed or other certification applicable to US standards.	6	Each	FLOBE	SP60	2 weeks	\$9,042.43	GLOBE	SP-60	21 BUSINESS DAYS	\$8,960.00	UNIVEX	SRM60+	2 WEEKS	\$8,690.00	GLOBE	SP60P	1 - 2 WEEKS	\$9,090.43		
Approved Brands: Hobart #HL600, Globe #SP60P or Equal																					
87	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.	12	Each	FLOBE	3850N	2 weeks	\$5,001.40	GLOBE	3850-N	21 BUSINESS DAYS	\$4,585.00	UNIVEX	8713S	1 - 2 WEEKS	\$3,646.00	BERKEL	X13AE-PLUS	1 - 2 WEEKS	\$3,412.94		
Approved Brands: Globe #3850P, Hobart 2712 or Equal																					
TOTAL GROUP E							\$16,509.08					\$15,580.00					\$15,531.00				
Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "Included no charge" in the unit price area.																					
85A	GROUP E - MIXERS - Additional one (1) year extended warranty (3 years) for item 85.		Each				\$170.00				NO BID				INCLUDED				\$185.30		
85B	GROUP E - MIXERS - Additional three (3) year extended warranty (5 years) for item 85.		Each				NO BID				NO BID				NO BID				NO BID		
86A	GROUP E - MIXERS - Additional one (1) year extended warranty (3 years) for item 86.		Each				\$320.00				NO BID				INCLUDED				\$348.80		
86B	GROUP E - MIXERS - Additional three (3) year extended warranty (5 years) for item 86.		Each				NO BID				NO BID				NO BID				NO BID		
87A	GROUP E - MIXERS - Additional one (1) year extended warranty (3 years) for item 87.		Each				\$324.00				NO BID				\$250.00				\$353.16		
87B	GROUP E - MIXERS - Additional three (3) year extended warranty (5 years) for item 87.		Each				NO BID				NO BID				NO BID				NO BID		

REVISED BID PROPOSAL FORM (FORMAT B)															
Bid # 015-MM03 Food Service, Large Equipment				GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)				LACE FOODSERVICE CORPORATION (lvp)			
Buyer: Vanessa Flores															
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price		
Bidders shall honor these prices throughout the term of the bid.															
85	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	GLOBE	SP20	14 DAYS	\$2,719.00	GLOBE	SP20	30 DAYS	\$2,275.70	GLOBE	SP20	30 DAYS	\$2,597.00		
86	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	HOBART	HL600	14 DAYS	\$17,390.00	GLOBE	SP60	30 DAYS	\$9,267.87	GLOBE	SP60	30 DAYS	\$9,198.00		
87	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	GLOBE	3850P	14 DAYS	\$5,784.00	GLOBE	3850N	30 DAYS	\$4,933.29	GLOBE	3850N	30 DAYS	\$4,936.00		
TOTAL GROUP E									\$16,476.86				\$16,731.00		
Provide additional warranty as specified below for the items listed. If additional warranty is included in the item cost please enter "															
85A	GROUP E - MIXERS - Additional one (1) year extended warranty (3 years) for item 85.				\$300.00				NO BID				NO BID		
85B	GROUP E - MIXERS - Additional three (3) year extended warranty (5 years) for item 85.				\$1,000.00				NO BID				NO BID		
86A	GROUP E - MIXERS - Additional one (1) year extended warranty (3 years) for item 86.				\$500.00				NO BID				NO BID		
86B	GROUP E - MIXERS - Additional three (3) year extended warranty (5 years) for item 86.				\$1,000.00				NO BID				NO BID		
87A	GROUP E - MIXERS - Additional one (1) year extended warranty (3 years) for item 87.				\$400.00				NO BID				NO BID		
87B	GROUP E - MIXERS - Additional three (3) year extended warranty (5 years) for item 87.				\$1,000.00				NO BID				NO BID		

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

PRIMARY

ALTERNATE

		ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)						AMERICAN EQUIPMENT CORPORATION				CENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT PRODUCTS			
Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP F - STEAMERS: Items 88 through 114 to be awarded on a total low bid basis. Items 88A, 88B, 91A, 91B, 94A, 94B, 97A, 97B, 100A, 100B, 103															
88	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" steam table 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 intermittent 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	VULCAN	Z24EA10-BSC	4 to 6 weeks	\$12,425.90	AMERICAN COOK SYSTEMS	ACSSX-5SEC	4 WEEKS	\$10,146.00	VULCAN	C24EA10-BSC	21 BUSINESS DAYS	\$11,970.00
89	Filter, inclusive of all parts and installation at school site for Item 88. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	VULCAN	SMF620		\$729.00	EVERPURE	EV979782	4 WEEKS	\$445.00	VULCAN	SMF-620	21 BUSINESS DAYS	\$620.00
90	Replacement cartridges for Filter listed on item 89. Approved Brands:		Each	VULCAN			\$240.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95	VULCAN	SPS600VPMKIT	21 BUSINESS DAYS	\$255.00
91	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" steam table 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. Mandatory automatic ignition. 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 intermittent 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	VULCAN	C24GA10-BSC	4 to 6 weeks	\$12,861.55	AMERICAN COOK SYSTEMS	ACSGSX-7HE	4 WEEKS	\$11,719.00	VULCAN	C24GA10-BSC	21 BUSINESS DAYS	\$12,250.00
92	Filter, inclusive of all parts and installation at school site for Item 91. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	VULCAN			\$729.00	EVERPURE	EV979782	4 WEEKS	\$445.00	VULCAN	SMF-620	21 BUSINESS DAYS	\$620.00
93	Replacement cartridges for Filter listed on item 92. Approved Brands:		Each	VULCAN			\$24.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95	VULCAN	SPS600VPMKIT	21 BUSINESS DAYS	\$255.00

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment
Buyer: Vanessa Flores

Item	Description
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ABC RESTAURANT SUPPLIES & EQUIPMENT [lvp]		AMERICAN EQUIPMENT CORPORATION				CENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT PRODUCTS			
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Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
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GROUP F - STEAMERS: Items 88 through 114 to be awarded on a total low bid basis. Items 88A, 88B, 91A, 91B, 94A, 94B, 97A, 97B, 100A, 100B, 103

94	STEAMER: LARGE, 10 PAN, ELECTRIC, space for approx. ten steam table 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 on 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. <u>Approved Brands:</u> Accutemp, Cleveland, Vulcan, Market Forge or Equal.	12	Each	VULCAN	C24EA10-BSC	4 to 6 weeks	\$12,425.90	AMERICAN COOK SYSTEMS	ACS-2SS	4 WEEKS	\$7,775.00	VULCAN	C24EA10-DLX	21 BUSINESS DAYS	\$12,950.00
95	Filter, inclusive of all parts and installation at school site for Item 94. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. <u>Approved Brands:</u>		Each	VULCAN			\$729.00	EVERPURE	EV979782	4 WEEKS	\$445.00	VULCAN	SMF-620	21 BUSINESS DAYS	\$620.00
96	Replacement cartridges for Filter listed on Item 95. <u>Approved Brands:</u>		Each	VULCAN			\$240.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95	VULCAN	SPS600VPMKIT	21 BUSINESS DAYS	\$255.00
97	STEAMER: LARGE, 10 PAN, GAS space for approx. ten steam table 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 on audible signal which will sound at the end of cooking time., mandatory automatic ignition, 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. <u>Approved Brands:</u> Accutemp, Cleveland, Vulcan, Market Forge or Equal.	12	Each	VULCAN	C24GA10-BSC	4 to 6 weeks	\$12,861.55	AMERICAN COOK SYSTEMS	ACS-2SG	4 WEEKS	\$10,995.00	VULCAN	C24GA10-DLX	21 BUSINESS DAYS	\$14,595.00
98	Filter, inclusive of all parts and installation at school site for Item 97. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. <u>Approved Brands:</u>		Each	VULCAN			\$729.00	EVERPURE	EV979782	4 WEEKS	\$445.00	VULCAN	SMF-620	21 BUSINESS DAYS	\$620.00
99	Replacement cartridges for Filter listed on Item 98. <u>Approved Brands:</u>		Each	VULCAN			\$240.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95	VULCAN	SPS600VPMKIT	21 BUSINESS DAYS	\$255.00
100	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, approximately 3 pans per compartment, 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. <u>Approved Brands Only:</u> CLEVELAND 24-CM, MARKET FORGE 3500M24E24A, VULCAN C24EA10-BSC.	12	Each	VULCAN	C24EA10-BSC	4 to 6 weeks	\$12,425.90	AMERICAN COOK SYSTEMS	ACSSX-55EC	4 WEEKS	\$10,146.00	VULCAN	C24EA10-BSC	21 BUSINESS DAYS	\$11,970.00

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

PRIMARY

ALTERNATE

Item		Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP F - STEAMERS: Items 88 through 114 to be awarded on a total low bid basis. Items 88A, 88B, 91A, 91B, 94A, 94B, 97A, 97B, 100A, 100B, 103																
101		Filter, inclusive of all parts and installation at school site for Item 100. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	VULCAN			\$729.00	EVERPURE	EV979782	4 WEEKS	\$445.00	VULCAN	SMF-620	21 BUSINESS DAYS	\$620.00
102		Replacement cartridges for Filter listed on Item 101. Approved Brands:		Each	VULCAN			\$240.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95	VULCAN	SPS600VPMKIT	21 BUSINESS DAYS	\$255.00
103		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, approximately 3 pans per compartment, 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, mandatory automatic ignition, 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	VULCAN	C24GA10-BSC	4 to 6 weeks	\$12,861.55	AMERICAN COOK SYSTEMS	ACS-GSX-10HE	4 WEEKS	\$12,576.00	VULCAN	C24GA10-BSC	21 BUSINESS DAYS	\$12,250.00
104		Filter, inclusive of all parts and installation at school site for Item 103. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	VULCAN			\$729.00	EVERPURE	EV979782	4 WEEKS	\$445.00	VULCAN	SMF-620	21 BUSINESS DAYS	\$620.00
105		Replacement cartridges for Filter listed on Item 104. Approved Brands:		Each	VULCAN			\$240.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95	VULCAN	SPS600VPMKIT	21 BUSINESS DAYS	\$255.00
106		STEAMER, ELECTRIC, COUNTERTOP, 5-6 PAN CAPACITY: Approx: 24" x 30" x 30", connectionless, bailers, capacity for 5-6 steam table 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 E6XXXXXXX, VULCAN C24E05.	12	Each	ACCUTEMP	E62083D	2 to 3 weeks	\$6,613.00	AMERICAN COOK SYSTEMS	ACS-SS	4 WEEKS	\$3,792.00	VULCAN	C24E05	21 BUSINESS DAYS	\$5,325.00
107		Filter, inclusive of all parts and installation at school site for Item 106. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	NOT REQUIRED			\$0.00	EVERPURE	EV979782	4 WEEKS	\$445.00	VULCAN	SMF-620	21 BUSINESS DAYS	\$620.00
108		Replacement cartridges for Filter listed on Item 107. Approved Brands:		Each	NOT REQUIRED			\$0.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95	VULCAN	SPS600VPMKIT	21 BUSINESS DAYS	\$255.00
109		STEAMER, ELECTRIC, COUNTERTOP, 3 PAN CAPACITY: Approx: 2.5" x 12" x 20", connectionless, bailers, capacity for 3 steam table 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 1SCMCS.	50	Each	ACCUTEMP	S32083D	2 to 3 weeks	\$5,159.00	AMERICAN COOK SYSTEMS	ACS-SS-3	4 WEEKS	\$3,780.00	VULCAN	C24E03	21 BUSINESS DAYS	\$3,690.00
110		Filter, inclusive of all parts and installation at school site for Item 109. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.		Each	NOT REQUIRED			\$0.00	EVERPURE	EV979782	4 WEEKS	\$445.00	VULCAN	SMF-620	21 BUSINESS DAYS	\$620.00

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores**

ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)

AMERICAN EQUIPMENT CORPORATION

CENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT PRODUCTS

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP F - STEAMERS: Items 88 through 114 to be awarded on a total low bid basis. Items 88A, 88B, 91A, 91B, 94A, 94B, 97A, 97B, 100A, 100B, 103A, 103B, 106A, 106B, 109A, 109B, 112A, 112B															
111	Replacement cartridges for Filter listed on Item 110. Approved Brands:		Each	NOT REQUIRE D			\$0.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95	VULCAN	SPS600VPMKIT	21 BUSINESS DAYS	\$255.00
112	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—E6XXXXXXX.	100	Each	ACCUTE MP	E62083D	2 to 3 weeks	\$6,613.00	AMERICAN COOK SYSTEMS	ACS-SS	4 WEEKS	\$3,792.00	ACCUTEMP	E62401D060S GL	21 BUSINESS DAYS	\$6,290.00
113	Filter, inclusive of all parts and installation at school site for Item 112. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	NOT REQUIRE D			\$0.00	EVERPURE	EV979782	4 WEEKS	\$445.00				NO BID
114	Replacement cartridges for Filter listed on Item 113. Approved Brands:		Each	NOT REQUIRE D			\$0.00	EVERPURE	EV9108-15, EV9799-02	1 WEEK (PRICE = 18.95,	\$18.95				NO BID
TOTAL GROUP F							\$99,845.35					\$78,896.55	DID NOT BID ITEMS 113 AND 114		\$98,290.00
Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "Included no charge" in the unit price area.															
88A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 88.		Each				INCLUDED				\$450.00				NO BID
88B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 88.		Each				NO BID				\$1,250.00				NO BID
91A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 91.		Each				INCLUDED				\$450.00				NO BID
91B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 91.		Each				NO BID				\$1,250.00				NO BID
94A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 94.		Each				INCLUDED				\$425.00				NO BID
94B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 94.		Each				NO BID				\$900.00				NO BID
97A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 97.		Each				INCLUDED				\$475.00				NO BID
97B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 97.		Each				NO BID				\$1,100.00				NO BID
100A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 100.		Each				INCLUDED				\$450.00				NO BID
100B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 100.		Each				NO BID				\$1,250.00				NO BID
103A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 103.		Each				INCLUDED				\$450.00				NO BID
103B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 103.		Each				NO BID				\$1,250.00				NO BID
106A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 106.		Each				\$686.00				\$225.00				NO BID
106B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 106.		Each				\$2,059.00				\$600.00				NO BID
109A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 109.		Each				\$368.00				\$225.00				NO BID
109B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 109.		Each				\$1,302.00				\$600.00				NO BID
112A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 112.		Each				\$686.00				\$225.00				NO BID
112B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 112.		Each				\$2,059.00				\$600.00				NO BID

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)				GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)			
Buyer: Vanessa Flores													
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
A, 103B, 106A, 106B, 109A, 109B, 112A and 112B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.													
88	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" steam table 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 (bailer) blow-down to allow intermittent 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.	VULCAN	C24EA10-BSC	2 - 3 WEEKS	\$12,277.46	MARKET FORGE	ST-10M24E24A	14 - 21 DAYS	\$9,073.00	CLEVELAND	24CEM24	30 DAYS	\$17,803.56
	Approved Brands Only: CLEVELAND 24-CEM-24, MARKET FORGE EPT-SE, VULCAN #C24EA10-BSC.												
89	Filter, inclusive of all parts and installation at school site for Item 88. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.		AR-1000	2 - 3 WEEKS	\$160.78	MARKET FORGE	ST-10M24E24A	14 - 21 DAYS	\$596.00	CLEVELAND	CWT-06	30 DAYS	\$740.57
	Approved Brands:												
90	Replacement cartridges for Filter listed on Item 89.		K-00338	2 - 3 WEEKS	\$41.00	MARKET FORGE	ST-10M24E24A	14 - 21 DAYS	\$90.00	CLEVELAND	CWT-XLC	30 DAYS	\$253.48
	Approved Brands:												
91	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" steam table 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. Mandatory automatic ignition. Bailer to be nickel-plated or covered by an extended warranty from manufacturer. The unit shall have an automatic steam generator (bailer) blow-down to allow intermittent 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.	VULCAN	C24GA10-BSC	2 - 3 WEEKS	\$12,277.78	MARKET FORGE	ST-10M24G200A	14 - 21 DAYS	\$9,580.00	CLEVELAND	24CEM24	30 DAYS	\$18,265.79
	Approved Brands Only: CLEVELAND RANGE #24CGM24, MARKET FORGE EPT-5G, VULCAN #C24GA10-BSC.												
92	Filter, inclusive of all parts and installation at school site for Item 91. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.		AR-1000	2 - 3 WEEKS	\$160.78	MARKET FORGE		14 - 21 DAYS	\$596.00	CLEVELAND	CWT-06	30 DAYS	\$740.57
	Approved Brands:												
93	Replacement cartridges for Filter listed on Item 92.		K-00338	2 - 3 WEEKS	\$41.00	MARKET FORGE		14 - 21 DAYS	\$90.00	CLEVELAND	CWT-XLC	30 DAYS	\$253.48
	Approved Brands:												

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)				GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)			
Buyer: Vanessa Flores													
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
A, 103B, 106A, 106B, 109A, 109B, 112A and 112B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.													
94	STEAMER: LARGE, 10 PAN, ELECTRIC, space for approx. ten steam table 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. <u>Approved Brands:</u> Accutemp, Cleveland, Vulcan, Market Forge or Equal.	VULCAN	C24EA10-BSC	2 - 3 WEEKS	\$12,277.46	MARKET FORGE	ST-10M24E36A	14 - 21 DAYS	\$12,782.00	VULCAN	C24EA10-BSC	30 DAYS	\$13,165.74
95	Filter, inclusive of all parts and installation at school site for Item 94. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. <u>Approved Brands:</u>		AR-1000	2 - 3 WEEKS	\$160.78	MARKET FORGE		14 - 21 DAYS	\$596.00	VULCAN	SMF620 SYSTEM	30 DAYS	\$753.33
96	Replacement cartridges for Filter listed on Item 95. <u>Approved Brands:</u>		K-00338	2 - 3 WEEKS	\$41.00	MARKET FORGE		14 - 21 DAYS	\$90.00	VULCAN	SMF600 PMKIT	30 DAYS	\$248.03
97	STEAMER: LARGE, 10 PAN, GAS space for approx. ten steam table 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., mandatory automatic ignition, 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. <u>Approved Brands:</u> Accutemp, Cleveland, Vulcan, Market Forge or Equal.	VULCAN	C24GA10-BSC	2 - 3 WEEKS	\$12,277.78	MARKET FORGE	ST-10M24G200A	14 - 21 DAYS	\$13,217.00	VULCAN	C24GA10-BSC	30 DAYS	\$13,823.72
98	Filter, inclusive of all parts and installation at school site for Item 97. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. <u>Approved Brands:</u>		AR-1000	2 - 3 WEEKS	\$160.78	MARKET FORGE		14 - 21 DAYS	\$596.00	VULCAN	SMF620 SYSTEM	30 DAYS	\$753.33
99	Replacement cartridges for Filter listed on Item 98. <u>Approved Brands:</u>		K-00338	2 - 3 WEEKS	\$41.00	MARKET FORGE		14 - 21 DAYS	\$90.00	VULCAN	SMF600 PMKIT	30 DAYS	\$248.03
100	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, approximately 3 pans per compartment, 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. <u>Approved Brands Only:</u> CLEVELAND 24-CEM, MARKET FORGE 3500M24E24A, VULCAN C24EA10-BSC.	VULCAN	C24EA10-BSC	2 - 3 WEEKS	\$12,277.46	MARKET FORGE	3500M24E24A	14 - 21 DAYS	\$11,826.00	VULCAN	C24EA10-BSC	30 DAYS	\$13,115.74

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)				GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)			
Buyer: Vanessa Flores													
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
A, 103B, 106A, 106B, 109A, 109B, 112A and 112B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.													
101	Filter, inclusive of all parts and installation at school site for Item 100. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		AR-1000	2 - 3 WEEKS	\$160.78	MARKET FORGE	3500M24E24A	14 - 21 DAYS	\$596.00	VULCAN	SMF620 SYSTEM	30 DAYS	\$753.33
102	Replacement cartridges for Filter listed on Item 101. Approved Brands:		K-00338	2 - 3 WEEKS	\$41.00	MARKET FORGE	3500M24E24A	14 - 21 DAYS	\$90.00	VULCAN	SMF600 PMKIT	30 DAYS	\$248.03
103	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, approximately 3 pans per compartment, 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, mandatory automatic ignition, 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.	VULCAN	C24GA10-BSC	2 - 3 WEEKS	\$12,300.78	MARKET FORGE	EPT-5G	14 - 21 DAYS	\$12,469.00	VULCAN	C24GA10-BSC	30 DAYS	\$13,823.72
104	Filter, inclusive of all parts and installation at school site for Item 103. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		AR-1000	2 - 3 WEEKS	\$160.78	MARKET FORGE	EPT-5G	14 - 21 DAYS	\$596.00	VULCAN	SMF620 SYSTEM	30 DAYS	\$753.33
105	Replacement cartridges for Filter listed on Item 104. Approved Brands:		K-00338	2 - 3 WEEKS	\$41.00	MARKET FORGE	EPT-5G	14 - 21 DAYS	\$90.00	VULCAN	SMF600 PMKIT	30 DAYS	\$248.03
106	STEAMER, ELECTRIC, COUNTERTOP, 5-6 PAN CAPACITY: Approx: 24" x 30" x 30", connectionless, boilless, capacity for 5-6 steam table 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 E6XXXDXXX, VULCAN C24E05.	MARKET FORGE	TS-SE	2 - 3 WEEKS	\$4,146.52	VULCAN	C24E05	14 - 21 DAYS	\$7,357.00	VULCAN	C24E05	30 DAYS	\$7,301.95
107	Filter, inclusive of all parts and installation at school site for Item 106. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		AR-1000	2 - 3 WEEKS	\$160.78	VULCAN	C24E05	14 - 21 DAYS	\$596.00			30 DAYS	NO BID
108	Replacement cartridges for Filter listed on Item 107. Approved Brands:		K-00338	2 - 3 WEEKS	\$41.00	VULCAN	C24E05	14 - 21 DAYS	\$90.00			30 DAYS	NO BID
109	STEAMER, ELECTRIC, COUNTERTOP, 3 PAN CAPACITY: Approx: 2.5" x 12" x 20", connectionless, boilless, capacity for 3 steam table 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 15CEMCS.	MARKET FORGE	TS-3E	2 - 3 WEEKS	\$3,881.32	VULCAN	C24E03	14 - 21 DAYS	\$5,471.00	VULCAN	C24E03	30 DAYS	\$5,280.72
110	Filter, inclusive of all parts and installation at school site for Item 109. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.		AR-1000	2 - 3 WEEKS	\$160.78	VULCAN		14 - 21 DAYS	\$596.00			30 DAYS	NO BID

REVISED BID PROPOSAL FORM (FORMAT B)															
Bid # 015-MM03 Food Service, Large Equipment				GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)				GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)			
Buyer: Vanessa Flores															
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price		
				A, 103B, 106A, 106B, 109A, 109B, 112A and 112B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.											
Approved Brands:															
111	Replacement cartridges for Filter listed on Item 110.		K-00338	2 - 3 WEEKS	\$41.00	VULCAN		14 - 21 DAYS	\$90.00			30 DAYS	NO BID		
Approved Brands:															
112	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.	MARKET FORGE	CAPELLA-6	2 - 3 WEEKS	\$5,173.10	ACCUTEMP	E62083E150	14 - 21 DAYS	\$7,909.00	ACCUTEMP	E62081D060	30 DAYS	\$5,822.39		
Approved Brands Only: Accutemp Evolution—E6XXXXDXXX.															
113	Filter, inclusive of all parts and installation at school site for item 112. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.		AR-1000	2 - 3 WEEKS	\$160.78	ACCUTEMP		14 - 21 DAYS	\$596.00			30 DAYS	NO BID		
Approved Brands:															
114	Replacement cartridges for Filter listed on Item 113.		K-00338	2 - 3 WEEKS	\$41.00	ACCUTEMP		14 - 21 DAYS	\$90.00			30 DAYS	NO BID		
Approved Brands:															
TOTAL GROUP F					\$88,705.68					\$95,858.00	VENDOR DID NOT BID ALL ITEMS IN GROUP			\$114,396.87	
Provide additional warranty as specified below for the items listed. If additional warranty is not available cost please enter "Included no charge" in the unit price column.															
88A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 88.				\$218.75				\$822.00				NO BID		
88B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 88.				NO BID				\$2,464.00				NO BID		
91A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 91.				\$218.75				\$864.00				NO BID		
91B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 91.				NO BID				\$2,591.00				NO BID		
94A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 94.				\$218.75				\$834.00				NO BID		
94B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 94.				NO BID				\$2,500.00				NO BID		
97A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 97.				\$218.75				\$864.00				NO BID		
97B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 97.				NO BID				\$2,591.00				NO BID		
100A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 100.				\$218.75				\$767.00				NO BID		
100B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 100.				NO BID				\$2,301.00				NO BID		
103A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 103.				\$218.75				\$812.00				NO BID		
103B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 103.				NO BID				\$2,435.00				NO BID		
106A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 106.				\$212.97				\$240.00				NO BID		
106B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 106.				\$638.92				\$718.00				NO BID		
109A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 109.				\$197.47				\$222.00				NO BID		
109B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 109.				\$592.46				\$666.00				NO BID		
112A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 112.				\$272.93				\$307.00				NO BID		
112B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 112.				\$818.79				\$920.00				NO BID		

REVISED BID PROPOSAL FORM (FORMAT B)									
Bid # 015-MM03 Food Service, Large Equipment				LACE FOODSERVICE CORPORATION (lvp)				MILO FOOD SERVICE EQUIPMENT DISTRIBUTION	
Buyer: Vanessa Flores									
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
88	<p>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" steam table 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.</p> <p>Approved Brands Only: CLEVELAND 24-CEM-24, MARKET FORGE EPT-SE, VULCAN #C24EA10-BSC.</p>	VULCAN	C24EA10BSC	45 DAYS	\$11,010.00	CLEVELAND	24CEM24	4 - 7 WEEKS	\$16,984.50
89	<p>Filter, inclusive of all parts and installation at school site for Item 88. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.</p> <p>Approved Brands:</p>	3M	SF165	45 DAYS	\$317.00	AS REQUIRED BY MANUFACTURER EVERPURE			\$500.00
90	<p>Replacement cartridges for Filter listed on Item 89.</p> <p>Approved Brands:</p>	3M	CARTPAKSF165	45 DAYS	\$99.00	AS REQUIRED BY MANUFACTURER EVERPURE			\$80.00
91	<p>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" steam table 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. Mandatory automatic ignition. 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.</p> <p>Approved Brands Only: CLEVELAND RANGE #24CGM24, MARKET FORGE EPT-5G, VULCAN #C24GA10-BSC.</p>	VULCAN	C24GA10BSC	45 DAYS	\$11,721.00	CLEVELAND	24CGM24	4 - 7 WEEKS	\$18,014.63
92	<p>Filter, inclusive of all parts and installation at school site for Item 91. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.</p> <p>Approved Brands:</p>	3M	SF165	45 DAYS	\$317.00	AS REQUIRED BY MANUFACTURER EVERPURE			\$500.00
93	<p>Replacement cartridges for Filter listed on Item 92.</p> <p>Approved Brands:</p>	3M	CARTPAKSF165	45 DAYS	\$99.00	AS REQUIRED BY MANUFACTURER EVERPURE			\$80.00

REVISED BID PROPOSAL FORM (FORMAT B)									
Bid # 015-MM03 Food Service, Large Equipment				LACE FOODSERVICE CORPORATION (lvp)			MILO FOOD SERVICE EQUIPMENT DISTRIBUTION		
Buyer: Vanessa Flores									
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
94	<p>STEAMER: LARGE, 10 PAN, ELECTRIC, space for approx. ten steam table 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.</p> <p>Approved Brands: Accutemp, Cleveland, Vulcan, Market Forge or Equal.</p>	VULCAN	C24EA10BSC	45 DAYS	\$11,010.00	ACCUTEMP	E62083E100DBL	4 - 7 WEEKS	\$14,941.03
95	<p>Filter, inclusive of all parts and installation at school site for Item 94. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.</p> <p>Approved Brands:</p>	3M	SF165	45 DAYS	\$317.00	NOT APPLICABLE			NO BID
96	<p>Replacement cartridges for Filter listed on Item 95.</p> <p>Approved Brands:</p>	3M	CARTPAKSF165	45 DAYS	\$99.00	NOT APPLICABLE			NO BID
97	<p>STEAMER: LARGE, 10 PAN, GAS space for approx. ten steam table 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., mandatory automatic ignition, 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.</p> <p>Approved Brands: Accutemp, Cleveland, Vulcan, Market Forge or Equal.</p>	VULCAN	C24GA10BSC	45 DAYS	\$11,721.00	ACCUTEMP	N61201E060DBL	4 - 7 WEEKS	\$15,735.57
98	<p>Filter, inclusive of all parts and installation at school site for Item 97. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.</p> <p>Approved Brands:</p>	3M	SF165	45 DAYS	\$317.00	NOT APPLICABLE			NO BID
99	<p>Replacement cartridges for Filter listed on Item 98.</p> <p>Approved Brands:</p>	3M	CARTPAKSF165	45 DAYS	\$99.00	NOT APPLICABLE			NO BID
100	<p>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, approximately 3 pans per compartment, 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.</p> <p>Approved Brands Only: CLEVELAND 24-CEM, MARKET FORGE 3500M24E24A, VULCAN C24EA10-BSC.</p>	VULCAN	C24EA10BSC	45 DAYS	\$11,010.00	CLEVELAND	24CEM24	4 - 7 WEEKS	\$16,984.50

***REVISED** BID PROPOSAL FORM (FORMAT B)										
Bid # 015-MM03 Food Service, Large Equipment			LACE FOODSERVICE CORPORATION (tvp)				MILO FOOD SERVICE EQUIPMENT DISTRIBUTION			
Buyer: Vanessa Flores										
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	
101	Filter, inclusive of all parts and installation at school site for Item 100. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	3M	SF165	45 DAYS	\$317.00	AS REQUIRED BY MANUFACTURER			\$700.00	
102	Replacement cartridges for Filter listed on Item 101. Approved Brands:	3M	CARTPAKSF165	45 DAYS	\$99.00	AS REQUIRED BY MANUFACTURER			\$200.00	
103	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, approximately 3 pans per compartment, 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 rocks 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, mandatory automatic ignition, 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-B5C.	VULCAN	C24GA10-B5C	45 DAYS	\$11,721.00	CLEVELAND	24CGM24	4 - 7 WEEKS	\$18,014.63	
104	Filter, inclusive of all parts and installation at school site for Item 103. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	3M	SF165	45 DAYS	\$317.00	AS REQUIRED BY MANUFACTURER			\$700.00	
105	Replacement cartridges for Filter listed on Item 104. Approved Brands:	3M	CARTPAKSF165	45 DAYS	\$99.00	AS REQUIRED BY MANUFACTURER			\$200.00	
106	STEAMER, ELECTRIC, COUNTERTOP, 5-6 PAN CAPACITY: Approx: 24" x 30" x 30", connectionless, boilless, capacity for 5-6 steam table 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 E6XXXXXXX, VULCAN C24E05.	VULCAN/ ALTERNATE BRAND: MARKET FORGE TS-5E \$3658.00	C24E05	45 DAYS	\$5,961.00	ACCUTEMP	E62083D150	4 - 7 WEEKS	\$6,415.98	
107	Filter, inclusive of all parts and installation at school site for Item 106. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	3M	SF165	45 DAYS	\$317.00	NOT APPLICABLE			NO BID	
108	Replacement cartridges for Filter listed on Item 107. Approved Brands:	3M	CARTPAKSF165	45 DAYS	\$99.00	NOT APPLICABLE			NO BID	
109	STEAMER, ELECTRIC, COUNTERTOP, 3 PAN CAPACITY: Approx: 2.5" x 12" x 20", connectionless, boilless, capacity for 3 steam table 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 15CEMCS.	VULCAN/ ALTERNATE BRAND: MARKET FORGE TS-3E \$3410.00	C24E03	45 DAYS	\$4,398.00	ACCUTEMP	532083D100	4 - 7 WEEKS	\$4,861.92	
110	Filter, inclusive of all parts and installation at school site for Item 109. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.	3M	SF165	45 DAYS	\$317.00	NOT APPLICABLE			NO BID	

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		LACE FOODSERVICE CORPORATION (lvp)				MILO FOOD SERVICE EQUIPMENT DISTRIBUTION			
Buyer: Vanessa Flores									
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
Approved Brands:									
111	Replacement cartridges for Filter listed on Item 110.	3M	CARTPAKSF165	45 DAYS	\$99.00	NOT APPLICABLE			NO BID
Approved Brands:									
112	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.	ACCUTEMP/ ALTERNATE BRAND: MARKET FORGE CAPELLA6 \$4619.00	E62083D150	45 DAYS	\$5,958.00	ACCUTEMP	E62083D150	4 - 7 WEEKS	\$6,415.98
Approved Brands Only: AccuTemp Evolution—E6XXXXDXXX.									
113	Filter, inclusive of all parts and installation at school site for Item 112. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges.	3M	SF165	45 DAYS	\$317.00	NOT APPLICABLE			NO BID
Approved Brands:									
114	Replacement cartridges for Filter listed on Item 113.	3M	CARTPAKSF165	45 DAYS	\$99.00	NOT APPLICABLE			NO BID
Approved Brands:									
TOTAL GROUP F						\$88,254.00	VENDOR DID NOT BID ALL ITEMS IN GROUP		\$121,328.74
Provide additional warranty as specified below for the items listed. If additional warranty is not available cost please enter "Included no charge" in the unit price column.		Alternate Bid (not approved brands):				\$83,624.00			
88A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 88.				NO BID				NO BID
88B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 88.				NO BID				NO BID
91A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 91.				NO BID				NO BID
91B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 91.				NO BID				NO BID
94A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 94.				NO BID				\$1,667.78
94B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 94.				NO BID				\$5,003.34
97A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 97.				NO BID				\$1,703.53
97B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 97.				NO BID				\$5,110.59
100A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 100.				NO BID				NO BID
100B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 100.				NO BID				NO BID
103A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 103.				NO BID				NO BID
103B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 103.				NO BID				NO BID
106A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 106.				NO BID				\$811.25
106B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 106.				NO BID				\$2,433.75
109A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 109.				NO BID				\$532.95
109B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 109.				NO BID				\$1,598.85
112A	GROUP F - STEAMERS- Additional one (1) year extended warranty (3 years) for item 112.				NO BID				\$811.25
112B	GROUP F - STEAMERS - Additional three (3) year extended warranty (5 years) for item 112.				NO BID				\$2,433.75

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores**

		GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (Ivp)						GREAT LAKES HOTEL SUPPLY COMPANY				LACE FOODSERVICE CORPORATION (Ivp)			
Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS: Items 115 through 118 to be awarded on a total low bid basis. Items 115A, 115B, 116A, 116B, 117A, 117B, 118A and 118B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
115	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 ASTM E-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.	4	Each	LOW-TEMP	36-ST-MOD	4 WEEKS	\$20,502.16	COLORPOINT	CUSTOM	21 - 30 DAYS	\$94,614.00	COLORPOINT	CUSTOM	45 DAYS	\$26,976.00
Approved Brands: Colorpoint, 36 3/8 x 30" x 36" Solid Top Modified or Equal															
116	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 ASTM E-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.	6	Each	LOW-TEMP	50-ST-MOD	4 WEEKS	\$22,500.13	COLORPOINT	CUSTOM	21 - 30 DAYS	\$102,573.00	COLORPOINT	CUSTOM	45 DAYS	\$28,987.00
Approved Brands: Colorpoint 50 3/8" x 30" x 36" Solid Top Modified or Equal															

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores****GENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (Ivp)****GREAT LAKES HOTEL SUPPLY COMPANY****LACE FOODSERVICE CORPORATION (Ivp)**

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS: Items 115 through 118 to be awarded on a total low bid basis. Items 115A, 115B, 116A, 116B, 117A, 117B, 118A and 118B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
117	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 ASTM-E-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: (22) 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 loser 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.	6	Each	LOW-TEMP	66-ST-MOD	4 WEEKS	\$24,484.99	COLORPOINT	CUSTOM	21 - 30 DAYS	\$111,289.00	COLORPOINT	CUSTOM	45 DAYS	\$31,178.00
118	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 oil 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/1PH-Nema5-20P, 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).	6	Each	LOW-TEMP	QSCHP-1	4 WEEKS	\$6,374.37	LOWTEMP	CUSTOM	21 - 30 DAYS	\$32,517.00	COLORPOINT/ ALTERNATES: COLORPOINT QSCHP-2 \$8393.00; COLORPOINT QSCHP-3 \$9,611.00; COLORPOINT QSCHP-4 \$10,728.00	QSCHP-1	45 DAYS	\$7,935.00
Approved Brands: ColoRpoint 66 3/8" x 30" x 30" x 26" Solid Top Modified or Equal															
Approved Brands: Low Temp models QSCHP-1, QSCHP-2, ASCHFP-3, QSCHP-4 or															
TOTAL GROUP G							\$73,861.65				\$340,993.00				\$95,076.00

Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "included no charge" in

115A	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Additional one (1) year extended warranty (3 years) for item 115.	Each				\$20,621.16				\$225.00					NO BID
115B	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Additional three (3) year extended warranty (5 years) for item 115.	Each				\$26,228.84				\$1,000.00					NO BID
116A	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Additional one (1) year extended warranty (3 years) for item 116.	Each				\$22,509.71				\$225.00					\$225.00
116B	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Additional three (3) year extended warranty (5 years) for item 116.	Each				\$28,447.50				\$1,000.00					NO BID
117A	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Additional one (1) year extended warranty (3 years) for item 117.	Each				\$24,575.19				\$225.00					\$225.00
117B	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Additional three (3) year extended warranty (5 years) for item 117.	Each				\$30,726.44				\$1,000.00					NO BID
118A	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Additional one (1) year extended warranty (3 years) for item 118.	Each				\$6,509.54				\$225.00					\$225.00
118B	GROUP G - MULTI-FUNCTIONAL SERVING COUNTERS AND HOT/COLD/FREEZE ELECTRIC FOODS - Additional three (3) year extended warranty (5 years) for item 118.	Each				\$8,409.16				\$1,000.00					NO BID

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

				GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)				GREAT LAKES HOTEL SUPPLY COMPANY				LACE FOODSERVICE CORPORATION (lvp)			
Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP H - ELECTRIC SERVING LINES: Items 119 through 134D to be awarded on a total low bid basis. Items 119A, 119B, 120A, 120B, 121A, 121B, 123A and 123B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
119	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 to 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, Advance or Equal	6	Each	LOW-TEMP	EF3-CPA	4 WEEKS	\$4,466.01	LOWTEMP	CUSTOM	21 - 30 DAYS	\$15,080.00	COLORPOINT	EF3-CPA	45 DAYS	\$6,060.00
120	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 to 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, Advance or Equal	6	Each	LOW-TEMP	EF4-CPA	4 WEEKS	\$5,813.84	LOWTEMP	CUSTOM	21 - 30 DAYS	\$15,510.00	COLORPOINT	ET4-CPA	45 DAYS	\$6,731.00
121	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 to 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, Advance or Equal	6	Each	LOW-TEMP	EF5-CPA	4 WEEKS	\$6,626.44	LOWTEMP	CUSTOM	21 - 30 DAYS	\$19,755.00	COLORPOINT	EF5-CPA		\$7,636.00

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores****GENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (lvp)****GREAT LAKES HOTEL SUPPLY COMPANY****LACE FOODSERVICE CORPORATION (lvp)**

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP H - ELECTRIC SERVING LINES: Items 119 through 134D to be awarded on a total low bid basis. Items 119A, 119B, 120A, 120B, 121A, 121B, 123A and 123B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
122	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, Advance or Equal														
122A	SLOPED FRONT FOOD PROTECTOR: 48"-50" length	6	Each	LOW-TEMP		4 WEEKS	\$502.78	LOWTE MP	CUSTOM	21 - 30 DAYS	\$440.00	COLORPOINT	G48/50	45 DAYS	\$433.00
	Approved Brands: Low Temp, Advance or Equal														
122B	SLOPED FRONT FOOD PROTECTOR: 58"-60" length	6	Each	LOW-TEMP		4 WEEKS	\$558.00	LOWTE MP	CUSTOM	21 - 30 DAYS	\$495.00	COLORPOINT	G58/60	45 DAYS	\$486.00
	Approved Brands: Low Temp, Advance or Equal														
122C	SLOPED FRONT FOOD PROTECTOR: 72"-74" length	6	Each	LOW-TEMP		4 WEEKS	\$611.58	LOWTE MP	CUSTOM	21 - 30 DAYS	\$550.00	COLORPOINT	G72/74	45 DAYS	\$537.00
	Approved Brands: Low Temp, Advance or Equal														
123	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, Advance or Equal														
123A	REFRIGERATED FROST TOP UNIT, OPEN BASE: 36" length with one (1) inch tolerance	6	Each	LOW-TEMP	36-CFT-EB	4 WEEKS	\$3,854.77	LOWTE MP	CUSTOM	21 - 30 DAYS	\$4,028.00	COLORPOINT	36-CFT-EB	45 DAYS	\$5,268.00
	Approved Brands: Low Temp, Advance or Equal														
123B	REFRIGERATED FROST TOP UNIT, OPEN BASE: 48" - 50" long with one (1) inch tolerance	6	Each	LOW-TEMP	50-CFT-EB	4 WEEKS	\$4,111.00	LOWTE MP	CUSTOM	21 - 30 DAYS	\$4,418.00	COLORPOINT	50-CFT-EB	45 DAYS	\$5,608.00
	Approved Brands: Low Temp, Advance or Equal														
123C	REFRIGERATED FROST TOP UNIT, OPEN BASE: 60" long with one (1) inch tolerance	6	Each	LOW-TEMP	60-CFT-EB	4 WEEKS	\$4,473.52	LOWTE MP	CUSTOM	21 - 30 DAYS	\$4,736.00	COLORPOINT	60-CFT-EB	45 DAYS	\$5,860.00
	Approved Brands: Low Temp, Advance or Equal														
124	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 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. 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, Advance or Equal														
124A	SOLID TOP UNIT, OPEN BASE: 26" - 28" long	6	Each	LOW-TEMP	28-ST	4 WEEKS	\$1,759.00	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,779.00	COLORPOINT	28ST	45 DAYS	\$3,794.00
	Approved Brands: Low Temp, Advance or Equal														
124B	SOLID TOP UNIT, OPEN BASE: 36" long with one (1) inch tolerance	6	Each	LOW-TEMP	36-ST	4 WEEKS	\$2,094.64	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,918.00	COLORPOINT	36ST	45 DAYS	\$3,926.00
	Approved Brands: Low Temp, Advance or Equal														
124C	SOLID TOP UNIT, OPEN BASE: 48" - 50" long	6	Each	LOW-TEMP	50-ST	4 WEEKS	\$2,825.46	LOWTE MP	CUSTOM	21 - 30 DAYS	\$2,405.00	COLORPOINT	48ST	45 DAYS	\$4,339.00
	Approved Brands: Low Temp, Advance or Equal														
124D	SOLID TOP UNIT, OPEN BASE: 60" long with one (1) inch tolerance	6	Each	LOW-TEMP	60-ST	4 WEEKS	\$2,834.54	LOWTE MP	CUSTOM	21 - 30 DAYS	\$2,639.00	COLORPOINT	60ST	45 DAYS	\$4,563.00
	Approved Brands: Low Temp, Advance or Equal														
124E	SOLID TOP UNIT, OPEN BASE: 72" - 74" long	6	Each	LOW-TEMP	74-ST	4 WEEKS	\$3,615.00	LOWTE MP	CUSTOM	21 - 30 DAYS	\$3,477.00	COLORPOINT	74ST	45 DAYS	\$5,311.00
	Approved Brands: Low Temp, Advance or Equal														

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

				GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (Ivp)				GREAT LAKES HOTEL SUPPLY COMPANY				LACE FOODSERVICE CORPORATION (Ivp)			
Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP H - ELECTRIC SERVING LINES: Items 119 through 134D to be awarded on a total low bid basis. Items 119A, 119B, 120A, 120B, 121A, 121B, 123A and 123B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
125	CASHER 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 of 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 galvoneel 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 cards. UL and NSF listed or other certification applicable to US Standards. Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP	28-CSE	4 WEEKS	\$2,405.00	LOWTE MP	CUSTOM	21 - 30 DAYS	\$2,808.00	COLORPOINT	28-CSE	45 DAYS	\$4,224.00
126	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 an 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, Advance or Equal														
126A	SOLID TRAY SLIDE: 24"-28" length Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$401.08	LOWTE MP	CUSTOM	21 - 30 DAYS	\$543.00	COLORPOINT	A24/28	45 DAYS	\$292.00
126B	SOLID TRAY SLIDE: 30" length with one (1) inch tolerance Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$415.62	LOWTE MP	CUSTOM	21 - 30 DAYS	\$570.00	COLORPOINT	A30	45 DAYS	\$305.00
126C	SOLID TRAY SLIDE: 36" length with one (1) inch tolerance Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$415.62	LOWTE MP	CUSTOM	21 - 30 DAYS	\$575.00	COLORPOINT	A36	45 DAYS	\$305.00
126D	SOLID TRAY SLIDE: 48"-50" length Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$436.89	LOWTE MP	CUSTOM	21 - 30 DAYS	\$600.00	COLORPOINT	A48/50	45 DAYS	\$325.00
126E	SOLID TRAY SLIDE: 60" length with one (1) inch tolerance Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$452.55	LOWTE MP	CUSTOM	21 - 30 DAYS	\$640.00	COLORPOINT	A60	45 DAYS	\$340.00
126F	SOLID TRAY SLIDE: 72"-74" length Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$477.17	LOWTE MP	CUSTOM	21 - 30 DAYS	\$650.00	COLORPOINT	A72/74	45 DAYS	\$364.00
127	TWO TIER DISPLAY: Shelves to be a minimum of 1/4" safety glass resting on a horizontal stainless steel framework welded to the uprights. Slanted 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, Advance or Equal														
127A	TWO TIER DISPLAY: 26" - 30" length with one (1) inch tolerance Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$669.57	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,376.00	COLORPOINT	I26/30	45 DAYS	\$535.00
127B	TWO TIER DISPLAY: 36" length with one (1) inch tolerance Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$883.50	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,585.00	COLORPOINT	I36	45 DAYS	\$736.00
127C	TWO TIER DISPLAY: 48" - 50" length Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$1,126.95	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,786.00	COLORPOINT	I48/50	45 DAYS	\$928.00
127D	TWO TIER DISPLAY: 60" length with one (1) inch tolerance Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$1,417.89	LOWTE MP	CUSTOM	21 - 30 DAYS	\$2,072.00	COLORPOINT	I60	45 DAYS	\$1,201.00
127E	TWO TIER DISPLAY: 72" - 74" length Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$1,690.93	LOWTE MP	CUSTOM	21 - 30 DAYS	\$2,345.00	COLORPOINT	I72/74	45 DAYS	\$1,458.00
128	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, Advance or Equal														
128A	CUTTING BOARD: 48" - 50" length Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$280.63	LOWTE MP	CUSTOM	21 - 30 DAYS	\$612.00	COLORPOINT	D48/50	45 DAYS	\$232.00
128B	CUTTING BOARD: 58" - 60" length Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$341.59	LOWTE MP	CUSTOM	21 - 30 DAYS	\$632.00	COLORPOINT	D60	45 DAYS	\$252.00
128C	CUTTING BOARD: 72" - 74" length Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$308.00	LOWTE MP	CUSTOM	21 - 30 DAYS	\$638.00	COLORPOINT	D72/74	45 DAYS	\$258.00

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Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP H - ELECTRIC SERVING LINES: Items 119 through 134D to be awarded on a total low bid basis. Items 119A, 119B, 120A, 120B, 121A, 121B, 123A and 123B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
129	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, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$262.58	LOWTE MP	CUSTOM	21 - 30 DAYS	\$988.00	COLORPOINT	FF	45 DAYS	\$216.00
130	LINE UP LOCKS: Locking device to facilitate joining units together into a cafeteria line up style. Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$124.83	LOWTE MP	CUSTOM	21 - 30 DAYS	\$959.00	COLORPOINT	AA	45 DAYS	\$88.00
131	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, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$158.70	LOWTE MP	CUSTOM	21 - 30 DAYS	\$990.00	COLORPOINT	DD	45 DAYS	\$120.00
132	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, Advance or Equal														
132A	HEAT LAMP STRIP: 48" - 50" Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$472.56	LOWTE MP	CUSTOM	21 - 30 DAYS	\$989.00	COLORPOINT	U48/50	45 DAYS	\$412.00
132B	HEAT LAMP STRIP: 58" - 60" Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$646.43	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,159.00	COLORPOINT	U58/60	45 DAYS	\$574.00
132C	HEAT LAMP STRIP: 72" - 74" Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$710.78	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,243.00	COLORPOINT	U72/74	45 DAYS	\$634.00
133	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, Advance or Equal														
133A	FALSE FRONT: 48" - 50" Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$877.39	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,372.00	COLORPOINT	CUSTOM48/50	45 DAYS	\$761.00
133B	FALSE FRONT: 58" - 60" Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$1,103.19	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,598.00	COLORPOINT	CUSTOM58/60	45 DAYS	\$972.00
133C	FALSE FRONT: 72" - 74" Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$1,328.99	LOWTE MP	CUSTOM	21 - 30 DAYS	\$1,819.00	COLORPOINT	CUSTOM72/74	45 DAYS	\$1,182.00
134	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, Advance or Equal														
134A	HOT & COLD COMBINATION PAN (DROP IN UNITS): Two Well Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$5,800.00	LOWTE MP	CUSTOM	21 - 30 DAYS	\$5,489.00	COLORPOINT	CUSTOM	45 DAYS	\$6,828.00
134B	HOT & COLD COMBINATION PAN (DROP IN UNITS): Three Well Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$6,341.62	LOWTE MP	CUSTOM	21 - 30 DAYS	\$6,019.00	COLORPOINT	CUSTOM	45 DAYS	\$7,332.00
134C	HOT & COLD COMBINATION PAN (DROP IN UNITS): Four Well Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$6,517.26	LOWTE MP	CUSTOM	21 - 30 DAYS	\$6,094.00	COLORPOINT	CUSTOM	45 DAYS	\$7,404.00
134D	HOT & COLD COMBINATION PAN (DROP IN UNITS): Five Well Approved Brands: Low Temp, Advance or Equal	6	Each	LOW-TEMP		4 WEEKS	\$7,326.00	LOWTE MP	CUSTOM	21 - 30 DAYS	\$7,038.00	COLORPOINT	CUSTOM	45 DAYS	\$8,203.00
TOTAL GROUP H							\$87,539.90				\$130,419.00				\$107,033.00

Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "Included no charge" in the unit price area.

119A	GROUP H - ELECTRIC SERVING LINES - Additional one (1) year extended warranty (3 years) for item 119.		Each				\$4,687.50				\$225.00				\$225.00
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CORPORATION (Ivp)

GREAT LAKES HOTEL SUPPLY COMPANY

LACE FOODSERVICE CORPORATION (Ivp)

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP H - ELECTRIC SERVING LINES: Items 119 through 134D to be awarded on a total low bid basis. Items 119A, 119B, 120A, 120B, 121A, 121B, 123A and 123B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
119B	GROUP H - ELECTRIC SERVING LINES - Additional three (3) year extended warranty (5 years) for item 119.		Each				\$4,704.72				\$1,000.00				NO BID
120A	GROUP H - ELECTRIC SERVING LINES - Additional one (1) year extended warranty (3 years) for item 120.		Each				\$5,752.47				\$225.00				\$225.00
120B	GROUP H - ELECTRIC SERVING LINES - Additional three (3) year extended warranty (5 years) for item 120.		Each				\$5,769.69				\$1,000.00				NO BID
121A	GROUP H - ELECTRIC SERVING LINES - Additional one (1) year extended warranty (3 years) for item 121.		Each				\$6,517.98				\$225.00				\$225.00
121B	GROUP H - ELECTRIC SERVING LINES - Additional three (3) year extended warranty (5 years) for item 121.		Each				\$6,532.20				\$1,000.00				NO BID
123A	GROUP H - ELECTRIC SERVING LINES - Additional one (1) year extended warranty (3 years) for item 123.		Each				\$4,011.96				\$250.00				\$225.00
123B	GROUP H - ELECTRIC SERVING LINES - Additional three (3) year extended warranty (5 years) for item 123.		Each				\$4,250.36				\$1,000.00				NO BID

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CORPORATION (Ivp)****GREAT LAKES HOTEL SUPPLY COMPANY****LACE FOODSERVICE CORPORATION (Ivp)**

Item	Description	Est. Qty	Unit	Manuf/B rand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP I - GAS SERVING LINES: Items 135 through 150C to be awarded on a total low bid basis. Items 135A, 135B, 136A, 136B, 137A, 137B, 139A and 139B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
135	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 thermostatic 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 1 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	LOW-TEMP	GF3CPA GAS	4 WEEKS	\$5,372.54	COLORPOINT	CUSTOM	21 - 30 DAYS	\$15,437.00	COLORPOINT	GF3-CPA	45 DAYS	\$6,257.00
136	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 1 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	LOW-TEMP	GFA-CPA	4 WEEKS	\$6,141.29	COLORPOINT	CUSTOM	21 - 30 DAYS	\$17,684.00	COLORPOINT	GF4-CPA	45 DAYS	\$6,971.00
137	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 1 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-B5-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-B5S (NAT. GAS) or Equal	6	Each	LOW-TEMP	GF5 CPA GAS	4 WEEKS	\$7,294.96	COLORPOINT	CUSTOM	21 - 30 DAYS	\$20,884.00	COLORPOINT	GF5-CPA	45 DAYS	\$7,953.00
138	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.														

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

				GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)				GREAT LAKES HOTEL SUPPLY COMPANY				LACE FOODSERVICE CORPORATION (lvp)			
Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP I - GAS SERVING LINES: Items 135 through 150C to be awarded on a total low bid basis. Items 135A, 135B, 136A, 136B, 137A, 137B, 139A and 139B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
	Approved Brands: Colorpoint G 50" or Equal														
138A	Sloped Front Food Protector: 40"-50" length	6	Each	LOW-TEMP		4 WEEKS	\$502.78	COLORPOINT	CUSTOM	21 - 30 DAYS	\$440.00	COLORPOINT	G50	45 DAYS	\$433.00
	Approved Brands: Colorpoint Option G 50" or other brands meeting specifications														
138B	Sloped Front Food Protector: 58"-60" length	6	Each	LOW-TEMP		4 WEEKS	\$558.00	COLORPOINT	CUSTOM	21 - 30 DAYS	\$495.00	COLORPOINT	G60	45 DAYS	\$486.00
	Approved Brands: Colorpoint Option G 60" or other brands meeting specifications														
138C	Sloped Front Food Protector: 72"-74" length	6	Each	LOW-TEMP		4 WEEKS	\$611.58	COLORPOINT	CUSTOM	21 - 30 DAYS	\$550.00	COLORPOINT	G74	45 DAYS	\$537.00
	Approved Brands: Colorpoint Option G 74" or other brands meeting specifications														
139	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:														
139A	REFRIGERATED FROST TOP UNIT, OPEN BASE: 36" length with one (1) inch tolerance	6	Each	LOW-TEMP		4 WEEKS	\$4,729.00	LOWTEMP	CUSTOM	21 - 30 DAYS	\$4,139.00	COLORPOINT	36-CFT	45 DAYS	\$5,642.00
	Approved Brands: Low Temp, Advance or Equal														
139B	REFRIGERATED FROST TOP UNIT, OPEN BASE: 48" - 50" long with one (1) inch tolerance	6	Each	LOW-TEMP		4 WEEKS	\$5,058.11	LOWTEMP	CUSTOM	21 - 30 DAYS	\$4,514.00	COLORPOINT	48-CFT	45 DAYS	\$5,949.00
	Approved Brands: Low Temp, Advance or Equal														
139C	REFRIGERATED FROST TOP UNIT, OPEN BASE: 60" long with one (1) inch tolerance	6	Each	LOW-TEMP		4 WEEKS	\$5,479.23	LOWTEMP	CUSTOM	21 - 30 DAYS	\$4,979.00	COLORPOINT	60-CFT	45 DAYS	\$6,342.00
	Approved Brands: Low Temp, Advance or Equal														
140	Solid Top Unit, Open Base: 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														
140A	Solid Top Unit, Open Base: 26" - 28" long	6	Each	LOW-TEMP	28-ST	4 WEEKS	\$1,759.00	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,779.00	COLORPOINT	28-ST	45 DAYS	\$3,794.00
	Approved Brands: Colorpoint 28-ST or other brands meeting specifications														
140B	Solid Top Unit, Open Base: 36" long with one (1) inch tolerance	6	Each	LOW-TEMP	36-ST	4 WEEKS	\$2,094.64	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,918.00	COLORPOINT	36-ST	45 DAYS	\$3,926.00
	Approved Brands: Colorpoint 36-ST or other brands meeting specifications														
140C	Solid Top Unit, Open Base: 48" - 50" long	6	Each	LOW-TEMP	50-ST	4 WEEKS	\$2,825.46	COLORPOINT	CUSTOM	21 - 30 DAYS	\$2,405.00	COLORPOINT	50-ST	45 DAYS	\$4,339.00
	Approved Brands: Colorpoint 50-ST or other brands meeting specifications														
140D	Solid Top Unit, Open Base: 60" long with one (1) inch tolerance	6	Each	LOW-TEMP	60-ST	4 WEEKS	\$2,834.54	COLORPOINT	CUSTOM	21 - 30 DAYS	\$2,639.00	COLORPOINT	60-ST	45 DAYS	\$4,563.00
	Approved Brands: Colorpoint 60-ST or other brands meeting specifications														
140E	Solid Top Unit, Open Base: 72" - 74" long	6	Each	LOW-TEMP	74-ST	4 WEEKS	\$3,615.00	COLORPOINT	CUSTOM	21 - 30 DAYS	\$3,477.00	COLORPOINT	74-ST	45 DAYS	\$5,311.00
	Approved Brands: Colorpoint 74-ST or other brands meeting specifications														

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores****GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (Ivp)****GREAT LAKES HOTEL SUPPLY COMPANY****LACE FOODSERVICE CORPORATION (Ivp)**

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP I - GAS SERVING LINES: Items 135 through 150C to be awarded on a total low bid basis. Items 135A, 135B, 136A, 136B, 137A, 137B, 139A and 139B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
141	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 covered 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-B5-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal	6	Each	LOW-TEMP	HDCP-2-BS	4 WEEKS	\$3,939.50	NOT AVAILABLE	NOT AVAILABLE	NOT AVAILABLE	NOT AVAILABLE	COLORPOINT	30-CFI	45 DAYS	\$5,076.00
142	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 cards. UL and NSF listed or other certification applicable to US Standards. Approved Brands: COLOR POINT, TRIUMPH #HF-5G-LP-B5-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal	6	Each	LOW-TEMP	28CSE	4 WEEKS	\$2,405.00	COLORPOINT	CUSTOM	21 - 30 DAYS	\$2,808.00	COLORPOINT	28-CSE	45 DAYS	\$4,224.00
143	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-B5-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal														
143A	Solid Tray Slide: 24"- 28" length Approved Brands: Colorpoint A 28", or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$401.08	COLORPOINT	CUSTOM	21 - 30 DAYS	\$543.00	COLORPOINT	A24/28	45 DAYS	\$292.00
143B	Solid Tray Slide: 30" length with one (1) inch tolerance Approved Brands: Colorpoint A 30", or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$415.62	COLORPOINT	CUSTOM	21 - 30 DAYS	\$570.00	COLORPOINT	A30	45 DAYS	\$305.00
143C	Solid Tray Slide: 36" length with one (1) inch tolerance Approved Brands: Colorpoint A 36", or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$415.62	COLORPOINT	CUSTOM	21 - 30 DAYS	\$575.00	COLORPOINT	A36	45 DAYS	\$305.00
143D	Solid Tray Slide: 48"-50" length Approved Brands: Colorpoint A 50", or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$436.89	COLORPOINT	CUSTOM	21 - 30 DAYS	\$600.00	COLORPOINT	A48/50	45 DAYS	\$325.00
143E	Solid Tray Slide: 60" length with one (1) inch tolerance Approved Brands: Colorpoint A 60", or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$452.55	COLORPOINT	CUSTOM	21 - 30 DAYS	\$640.00	COLORPOINT	A60	45 DAYS	\$340.00
143F	Solid Tray Slide: 72"-74" length Approved Brands: Colorpoint A 74", or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$477.17	COLORPOINT	CUSTOM	21 - 30 DAYS	\$650.00	COLORPOINT	A72/74	45 DAYS	\$364.00
144	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-B5-SS (LP GAS) - TRIUMPH #HF-5G-NAT-5G-BSS (NAT. GAS) or Equal														
144A	Two Tier Display: 26" - 30" length with one (1) inch tolerance Approved Brands: Colorpoint I 28" or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$669.57	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,376.00	COLORPOINT	I26/30	45 DAYS	\$535.00
144B	Two Tier Display: 36" length with one (1) inch tolerance Approved Brands: Colorpoint I 36" or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$883.50	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,585.00	COLORPOINT	I36	45 DAYS	\$736.00
144C	Two Tier Display: 48" - 50" length Approved Brands: Colorpoint I 50" or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$1,126.95	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,786.00	COLORPOINT	I48/50	45 DAYS	\$928.00
144D	Two Tier Display: 60" length with one (1) inch tolerance Approved Brands: Colorpoint I 60" or other brands meeting specifications	6	Each	LOW-TEMP		4 WEEKS	\$1,417.89	COLORPOINT	CUSTOM	21 - 30 DAYS	\$2,072.00	COLORPOINT	I60	45 DAYS	\$1,201.00
144E	Two Tier Display: 72" - 74" length	6	Each	LOW-TEMP		4 WEEKS	\$1,458.82	COLORPOINT	CUSTOM	21 - 30 DAYS	\$2,345.00	COLORPOINT	I72/74	45 DAYS	\$1,458.00

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores**

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	
GROUP I - GAS SERVING LINES: Items 135 through 150C to be awarded on a total low bid basis. Items 135A, 135B, 136A, 136B, 137A, 137B, 139A and 139B will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.																
143	Approved Brands: Colorpoint 174" or other brands meeting specifications	6	Each	TEMP		4 WEEKS	\$1,070.79	COLORPOINT	CUSTOM	DAYS	\$2,345.00	COLORPOINT	172/74	45 DAYS	\$1,450.00	
145	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.															
145A	CUTTING BOARD: 48" - 50" length	6	Each	LOW-TEMP			\$288.63	COLORPOINT	CUSTOM	21 - 30 DAYS	\$612.00	COLORPOINT	D48/50	45 DAYS	\$232.00	
145B	CUTTING BOARD: 58" - 60" length	6	Each	LOW-TEMP		4 WEEKS	\$341.59	COLORPOINT	CUSTOM	21 - 30 DAYS	\$632.00	COLORPOINT	D60	45 DAYS	\$252.00	
145C	CUTTING BOARD: 72" - 74" length	6	Each	LOW-TEMP		4 WEEKS	\$308.00	COLORPOINT	CUSTOM	21 - 30 DAYS	\$638.00	COLORPOINT	D72/74	45 DAYS	\$258.00	
146	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.	6	Each	LOW-TEMP		4 WEEKS	\$262.58	COLORPOINT	CUSTOM	21 - 30 DAYS	\$988.00	COLORPOINT	FF	45 DAYS	\$216.00	
147	LINE UP LOCKS: Locking device to facilitate joining units together into a cafeteria line up style	6	Each	LOW-TEMP		4 WEEKS	\$124.83	COLORPOINT	CUSTOM	21 - 30 DAYS	\$959.00	COLORPOINT	AA	45 DAYS	\$88.00	
148	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.	6	Each	LOW-TEMP		4 WEEKS	\$158.70	COLORPOINT	CUSTOM	21 - 30 DAYS	\$990.00	COLORPOINT	DD	45 DAYS	\$120.00	
149	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.															
149A	HEAT LAMP STRIP: 48" - 50"	6	Each	LOW-TEMP		4 WEEKS	\$412.56	COLORPOINT	CUSTOM	21 - 30 DAYS	\$989.00	COLORPOINT	U48/50	45 DAYS	\$412.00	
149B	HEAT LAMP STRIP: 58" - 60"	6	Each	LOW-TEMP		4 WEEKS	\$646.43	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,159.00	COLORPOINT	U58/60	45 DAYS	\$574.00	
149C	HEAT LAMP STRIP: 72" - 74"	6	Each	LOW-TEMP		4 WEEKS	\$710.78	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,243.00	COLORPOINT	U72/74	45 DAYS	\$634.00	
150	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 ASTM E-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.															
150A	FALSE FRONT: 48" - 50"	6	Each	LOW-TEMP		4 WEEKS	\$967.39	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,430.00	COLORPOINT	CUSTOM48/50	45 DAYS	\$761.00	
150B	FALSE FRONT: 58" - 60"	6	Each	LOW-TEMP		4 WEEKS	\$1,193.19	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,651.00	COLORPOINT	CUSTOM58/60	45 DAYS	\$972.00	
150C	FALSE FRONT: 72" - 74"	6	Each	LOW-TEMP		4 WEEKS	\$1,418.99	COLORPOINT	CUSTOM	21 - 30 DAYS	\$1,871.00	COLORPOINT	CUSTOM74/74	45 DAYS	\$1,128.00	
TOTAL GROUP I							\$70,442.07				\$110,052.00					\$84,239.00
Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "Included no charge" in																
135A	GROUP I - GAS SERVING LINES - Additional one (1) year extended warranty (3 years) for item 135.		Each				\$235.12				\$225.00				\$225.00	
135B	GROUP I - GAS SERVING LINES - Additional three (3) year extended warranty (5 years) for item 135.		Each				\$235.12				\$1,000.00				NO BID	
136A	GROUP I - GAS SERVING LINES - Additional one (1) year extended warranty (3 years) for item 136.		Each				\$235.12				\$225.00				\$225.00	
136B	GROUP I - GAS SERVING LINES - Additional three (3) year extended warranty (5 years) for item 136.		Each				\$235.12				\$1,000.00				NO BID	
137A	GROUP I - GAS SERVING LINES - Additional one (1) year extended warranty (3 years) for item 137.		Each				\$235.12				\$225.00				\$225.00	
137B	GROUP I - GAS SERVING LINES - Additional three (3) year extended warranty (5 years) for item 137.		Each				\$235.12				\$1,000.00				NO BID	
139A	GROUP I - GAS SERVING LINES - Additional one (1) year extended warranty (3 years) for item 139.		Each				\$235.12				\$225.00				\$225.00	
139B	GROUP I - GAS SERVING LINES - Additional three (3) year extended warranty (5 years) for item 139.		Each				\$235.12				\$1,000.00				NO BID	

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores**

ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)

CENTRAL PRODUCTS LLC DBA CENTRAL
RESTAURANT PRODUCTSGENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (lvp)

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP J - RACKS: Items 151 through 154 to be awarded on a total low bid basis.															
151	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-rieveted 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	CHANNEL	405A/011	10 DAYS	\$350.10	INTER-METRO	RF13N	14 BUSINESS DAYS	\$490.00	CHANNEL	#405	1 - 2 WEEKS	\$361.38
152	NESTING RACKS MOBILE: Heavy Duty Aluminum, Pass-thru design. Aircraft-rieveted or welded construction. Pan/ slide spacing 3 inch. Aluminum Diagonal Supports. Minimum 18" x 26" sheet pan 5" swivel casters with two brakes. NFS approved or other applicoble to U.S. Standards. Unit completely assembled prior to delivery. Approved Brands: Lockwood #RN64-18, Channel 406AN/011 or Equal	12	Each	CHANNEL	406AN/011	10 DAYS	\$469.05	LOCKWOOD	RN6418	14 BUSINESS DAYS	\$240.00	CHANNEL	#406AKD	1 - 2 WEEKS	\$166.05
153	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	CHANNEL	400A	10 DAYS	\$358.82	INTER-METRO	RE1	14 BUSINESS DAYS	\$193.00	METRO	RE1	1 - 2 WEEKS	\$190.94
154	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	CHANNEL	ZSR-9	10 DAYS	\$370.80	INTER-METRO	RE1P	14 BUSINESS DAYS	\$240.00	METRO	RE1P	1 - 2 WEEKS	\$219.80
TOTAL GROUP J							\$1,548.77				\$1,163.00	\$938.17			

REVISED BID PROPOSAL FORM (FORMAT B)													
Bid # 015-MM03 Food Service, Large Equipment				GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)				LACE FOODSERVICE CORPORATION (lvp)	
Buyer: Vanessa Flores													
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
151	MOBILE RACKS, ROLL-IN REFRIGERATOR, 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. NSF 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	METRO	RF13N	10 - 14 DAYS	\$774.00	METRO	RF13N	30 DAYS	\$468.00	METRO	RF13N	30 DAYS	\$549.00
152	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	CHANNEL	406AN/11	10 - 14 DAYS	\$665.00	CHANNEL	406A	30 DAYS	\$259.00	CHANNEL	406AKD	30 DAYS	\$298.00
153	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	METRO	RE1/RS1	10 - 14 DAYS	\$542.00	METRO	RE1	30 DAYS	\$175.05	METRO	RE1	30 DAYS	\$344.00
154	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	METRO	RE1P	10 - 14 DAYS	\$590.00	METRO	RE1P	30 DAYS	\$207.45	METRO	RE1P	30 DAYS	\$372.00
TOTAL GROUP J					\$2,571.00				\$1,109.50				\$1,563.00

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores**

				ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)				CENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT PRODUCTS				GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)			
Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP K - CONVECTION OVENS AND RANGES: Items 155 through 164 to be awarded on a total low bid basis. Items 155A, 155B, 156A, 156B, 157A, 157B, 158A, 158B, 162A, 162B, 163A, 163B, 164A and 164B will not be used															
155	<p>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.</p> <p>Approved Brands: Blodgett Zephaiare-G Plus with options for dual panel thermal glass windows, or Equal</p>	20	Each	BLODGETT	ZEPHAIRE-G PLUS DB/E	3 WEEKS	\$7,463.00	BLODGETT	ZEPHAIRE-G PLUS DBL	21 BUSINESS DAYS	\$7,999.00	BLODGETT	ZEPH G PLUS DBL	3 WEEKS	\$7,351.00
156	<p>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.</p> <p>Approved Brands: : Blodgett Zephaiare-G Plus with options for dual panel thermal glass windows or Equal</p>	20	Each	BLODGETT	ZEPHAIRE-G PLUS SINE/E	3 WEEKS	\$4,000.00	BLODGETT	ZEPHAIRE-G PLUS SINGL	21 BUSINESS DAYS	\$3,915.00	BLODGETT	ZEPH G PLUS SGL	3 WEEKS	\$3,805.85

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)

CENTRAL PRODUCTS LLC DBA CENTRAL
RESTAURANT PRODUCTSGENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (lvp)

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP K - CONVECTION OVENS AND RANGES: Items 155 through 164 to be awarded on a total low bid basis. Items 155A, 155B, 156A, 156B, 157A, 157B, 158A, 158B, 162A, 162B, 163A, 163B, 164A and 164B will not be used															
157	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 coal 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 150a -450a. 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 made 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: Blodgett Zephair-E Plus with options for dual panel thermal glass windows, Vulcan #VC66ED or Equal	20	Each	BLODGETT	ZEPHAIRE E PLUS DBL	3 WEEKS	\$7,245.00	VULCAN	VC66ED	21 BUSINESS DAYS	\$9,199.00	BLODGETT	ZEPH G PLUS DBL	3 WEEKS	\$7,351.00
158	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 coal 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 150a -450a. 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 made 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. 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: Blodgett Zephair-E Plus with options for dual panel thermal glass windows or Equal	20	Each	BLODGETT	ZEPHAIRE E PLUS SINGL	3 WEEKS	\$3,900.00	BLODGETT	ZEPHAIRE-PLUS SINGL	21 BUSINESS DAYS	\$5,750.00	BLODGETT	ZEPH E PLUS SINGL	3 WEEKS	\$3,835.85
159	Extra oven racks for items 155-158 Approved Brands:	12	Each	BLODGETT			\$55.00	BLODGETT	RACK	21 BUSINESS DAYS	\$70.50	BLODGETT	CUSTOM	3 WEEKS	\$52.95
160	S/S open stand with rack guides for items 155-158 Approved Brands:	12	Each	BLODGETT			\$724.00	BLODGETT	STAND	21 BUSINESS DAYS	\$985.00	BLODGETT	CUSTOM	3 WEEKS	\$697.89
161	6" casters for items 155-158 Approved Brands:	12	Each	BLODGETT			\$143.00	BLODGETT	CASTERS	21 BUSINESS DAYS	\$225.00	BLODGETT	CUSTOM	3 WEEKS	\$137.67
162	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	VULCAN	V2818B	2 to 3 weeks	\$3,360.46	VULCAN	EV12-2FP-208V	21 BUSINESS DAYS	\$1,900.00	VULCAN	V2818B	2 - 3 WEEKS	\$3,055.28

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores**

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP K - CONVECTION OVENS AND RANGES: Items 155 through 164 to be awarded on a total low bid basis. Items 155A, 155B, 156A, 156B, 157A, 157B, 158A, 158B, 162A, 162B, 163A, 163B, 164A and 164B will not be used															
	Approved Brands: Garland #M4S, Vulcan V2B18B or Equal														
163	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	VULCAN	EV12-2FP-208	2 to 3 weeks	\$2,304.97	VULCAN	V2B-18B	21 BUSINESS DAYS	\$3,000.00	VULCAN	EV12-2FP-208 REPLACES VEX3	2 - 3 WEEKS	\$2,228.27
	Approved Brands: Hobart #HCR45, Vulcan VEX3 or Equal														
164	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	VULCAN	EV12-2FP-480	2 to 3 weeks	\$2,394.38	VULCAN	EV122FP-480V	21 BUSINESS DAYS	\$2,325.00	VULCAN	EV12-12FP-480	2 - 3 WEEKS	\$2,311.74
	Approved Brands: Hobart #HCR45, Vulcan EV12-2FP-480 or Equal														
TOTAL GROUP K							\$31,589.81				\$35,368.50				\$30,827.50
Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "Included no charge" in the unit price area.															
155A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 155.		Each				NO BID				NO BID				INCLUDED
155B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 155.		Each				NO BID				NO BID				NO BID
156A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 156.		Each				NO BID				NO BID				INCLUDED
156B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 156.		Each				NO BID				NO BID				NO BID
157A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 157.		Each				NO BID				NO BID				INCLUDED
157B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 157.		Each				NO BID				NO BID				NO BID
158A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 158.		Each				NO BID				NO BID				INCLUDED
158B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 158.		Each				NO BID				NO BID				NO BID
162A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 162.		Each				NO BID				NO BID				\$218.75
162B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 162.		Each				NO BID				NO BID				NO BID
163A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 163.		Each				NO BID				NO BID				\$218.75
163B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 163.		Each				NO BID				NO BID				NO BID
164A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 164.		Each				NO BID				NO BID				\$218.75
164B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 164.		Each				NO BID				NO BID				NO BID

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

GREAT LAKES HOTEL SUPPLY COMPANY

J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)

LACE FOODSERVICE CORPORATION (lvp)

Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP K - CONVECTION OVENS AND RANGES: Items to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.													
155	<p>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.</p> <p>Approved Brands: Blodgett Zephaire-G Plus with options for dual panel thermal glass windows, or Equal</p>	BLODGETT	ZEPHAIRE G PLUS	14 - 21 DAYS	\$8,415.00	BLODGETT	ZEPHAIRE GPLUSDBL	30 DAYS	\$11,162.90	BLODGETT	ZEPHAIRE G PLUS DOUBLE	45 DAYS	\$7,198.00
156	<p>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.</p> <p>Approved Brands: : Blodgett Zephaire-G Plus with options for dual panel thermal glass windows or Equal</p>	BLODGETT	ZEPHAIRE G PLUS	14 - 21 DAYS	\$4,741.00	BLODGETT	ZEPHAIRE GPLUSSGL	30 DAYS	\$5,792.74	BLODGETT	ZEPHAIRE G PLUS SINGLE	45 DAYS	\$3,674.00

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

GREAT LAKES HOTEL SUPPLY COMPANY

J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)

LACE FOODSERVICE CORPORATION (lvp)

Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP K - CONVECTION OVENS AND RANGES: Items to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.													
157	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 made 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: Blodgett Zephiaire-E Plus with options for duel panel thermal glass windows, Vulcan #VC66ED or Equal	BLODGETT	ZEPHAIRE E PLUS	14 - 21 DAYS	\$8,230.00	BLODGETT	ZEPH E PLUS DBL	30 DAYS	\$10,940.00	BLODGETT	ZEPHAIRE E PLUS DOUBLE	45 DAYS	\$6,350.00
158	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 made 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: Blodgett Zephiaire-E Plus with options for duel panel thermal glass windows or Equal	BLODGETT	ZEPHAIRE E PLUS	14 - 21 DAYS	\$4,589.00	BLODGETT	ZEPH E PLUS SNGL	30 DAYS	\$5,841.46	BLODGETT	ZEPHAIRE E PLUS SINGLE	45 DAYS	\$3,275.00
159	Extra oven racks for items 155-158 Approved Brands:	BLODGETT	ZEPHAIRE E PLUS	14 - 21 DAYS	\$67.00	BLODGETT	EXTRA RACKS	30 DAYS	\$58.93	BLODGETT		45 DAYS	\$50.00
160	S/S open stand with rack guides for items 155-158 Approved Brands:	BLODGETT	ZEPHAIRE E PLUS	14 - 21 DAYS	\$755.00	BLODGETT		30 DAYS	NO BID	BLODGETT		45 DAYS	\$658.00
161	6" casters for items 155-158 Approved Brands:	BLODGETT	ZEPHAIRE E PLUS	14 - 21 DAYS	\$90.00	BLODGETT	6" CASTERS	30 DAYS	\$174.60	BLODGETT		45 DAYS	\$130.00
162	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.	VULCAN	V2B188	14 - 21 DAYS	\$3,104.00	GARLAND	M4S	30 DAYS	\$2,217.25	GARLAND	M4S	45 DAYS	\$2,463.00

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

GREAT LAKES HOTEL SUPPLY COMPANY

J.R. ADELMAN CORPORATION DBA JERICO OF
HIALEAH (lvp)

LACE FOODSERVICE CORPORATION (lvp)

Item	Description	Manut/Brand	Model #	Delivery Timeframe	Unit Price	Manut/Brand	Model #	Delivery Timeframe	Unit Price	Manut/Brand	Model #	Delivery Timeframe	Unit Price
GROUP K - CONVECTION OVENS AND RANGES: Items to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.													
Approved Brands: Garland #M4S, Vulcan V2B18B or Equal													
163	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.	VULCAN	EV12-2FP	14 - 21 DAYS	\$2,314.00	VULCAN	EV12-2FP-208	30 DAYS	\$2,208.27	VULCAN	EV12-2FP208	45 DAYS	\$1,775.00
Approved Brands: Hobart #HCR45, Vulcan VEX3 or Equal													
164	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.	VULCAN	EV12-2FP	14 - 21 DAYS	\$2,401.00	VULCAN	EV12-2FP-408	30 DAYS	\$2,208.27	VULCAN	EV12-2FP480	45 DAYS	\$1,875.00
Approved Brands: Hobart #HCR45, Vulcan EV12-2FP-480 or Equal													
TOTAL GROUP K					\$34,706.00	VENDOR DID NOT BID ALL ITEMS IN GROUP K				\$40,604.42			

Provide additional warranty as specified below for the items listed. If additional warranty is not available cost please enter "included no charge" in the unit price column.

155A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 155.				\$300.00				NO BID				NO BID
155B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 155.				\$1,500.00				NO BID				NO BID
156A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 156.				\$300.00				NO BID				NO BID
156B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 156.				\$1,500.00				NO BID				NO BID
157A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 157.				\$300.00				NO BID				NO BID
157B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 157.				\$1,500.00				NO BID				NO BID
158A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 158.				\$300.00				NO BID				NO BID
158B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 158.				\$1,500.00				NO BID				NO BID
162A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 162.				\$300.00				NO BID				NO BID
162B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 162.				\$1,500.00				NO BID				NO BID
163A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 163.				\$300.00				NO BID				NO BID
163B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 163.				\$1,500.00				NO BID				NO BID
164A	GROUP K - CONVECTION OVENS AND RANGES - Additional one (1) year extended warranty (3 years) for item 164.				\$300.00				NO BID				NO BID
164B	GROUP K - CONVECTION OVENS AND RANGES - Additional three (3) year extended warranty (5 years) for item 164.				\$1,500.00				NO BID				NO BID

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp) **Local Vendor
Preference was appliedCENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT
PRODUCTSGENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (lvp)

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Best and Final \$	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP L - CARTS AND DUNNAGE RACKS: Items 165 through 173 to be awarded on a total low bid basis.																
165	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. NSF approved or other applicable to US standards. Unit completely assembled prior to delivery. Approved Brands: Cambro #BC2254S or Equal	100	Each	CAMBRO	BC2254S	3 WEEKS	\$321.95	\$310.00	CAMBRO	BC22-54S	14 BUSINESS DAYS	\$292.00	CAMBRO	BC2254S	1 - 2 WEEKS	\$267.78
166	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. NSF approved or other applicable to US standards. Unit completely assembled prior to delivery. Approved Brands: Cambro #BC2354S or Equal	100	Each	CAMBRO	BC2354S	3 WEEKS	\$416.50	\$405.00	CAMBRO	BC23-54S	14 BUSINESS DAYS	\$395.00	CAMBRO	BC2354S	1 - 2 WEEKS	\$353.12
167	ICE CADDY SMALL: Ice Caddy 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. Approved Brands: Cambro ICS125T-4S or Equal	50	Each	CAMBRO	ICS125T	3 WEEKS	\$542.88	\$531.00	CAMBRO	ICS125T-110	14 BUSINESS DAYS	\$535.00	CAMBRO	ICS125T	1 - 2 WEEKS	\$475.36
168	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. Approved Brands: Cambro or Equal	100	Each	METRO	2 SPN 43 ABR	3 WEEKS	\$254.63	\$250.00	INTER-METRO	25PN43ABR	14 BUSINESS DAYS	\$195.00	METRO	25PN43ABR	1 - 2 WEEKS	\$151.88
169	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. Approved Brands: Cambro CP1220 or Equal	50	Each	CAMBRO	CP1220	3 WEEKS	\$76.18	\$76.00	CAMBRO	CP1220159	14 BUSINESS DAYS	\$67.00	CAMBRO	CP1220	1 - 2 WEEKS	\$59.98
170	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. Approved Brands: Kelmax SUC2133-2, Advance or Equal	100	Each	KELMAX	SUC 2133-2	3 WEEKS	\$825.98	\$788.00	ADVANCE TABCO	UCS1	14 BUSINESS DAYS	\$840.00	KELMAX	4J0204 REPLACES SUC2133-2	2 WEEKS	\$750.98
171	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. Minimum 1000# Rolling capacity. NSF approved or other applicable to U.S. standards. Unit completely assembled prior to delivery. Approved Brands: Kelmax SUC2133-3, Advance or Equal	100	Each	KELMAX	SUC 2133-3	3 WEEKS	\$1,034.52	\$990.00	SPG INTERNATIONAL	4J0207	14 BUSINESS DAYS	\$1,028.00	KELMAX	4J0207 REPLACES SUC2133-3	2 WEEKS	\$955.61
172	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. Approved Brands: Cambro #DR480, Metro #HP 2248 PD or Equal	50	Each	METRO	HP2248PD	3 WEEKS	\$126.64	\$125.00	INTER-METRO	HP2248PDM8	14 BUSINESS DAYS	\$132.00	METRO	HP2248PD	1 - 2 WEEKS	\$137.66
173	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. Approved Brands: Cambro #DR 600, Metro #HP 2260 PD or Equal	50	Each	METRO	HP2260PD	3 WEEKS	\$142.50	\$140.00	INTER-METRO	HP2360PD	14 BUSINESS DAYS	\$134.00	METRO	HP2260PD	1 - 2 WEEKS	\$153.14
TOTAL GROUP L							\$3,741.78	\$3,615.00				\$3,618.00	\$3,305.51			

Initial
Submittal
TotalBest and
Final Total

REVISED BID PROPOSAL FORM (FORMAT B)									
Bid # 015-MM03 Food Service, Large Equipment				GREAT LAKES HOTEL SUPPLY COMPANY			J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)		
Buyer: Vanessa Flores									
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
165	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. NSF approved or other applicable to US standards. Unit completely assembled prior to delivery. Approved Brands: Cambro #BC2254S or Equal	CAMBRO	BC2254S	14 DAYS	\$472.00	CAMBRO	BC2254S	30 DAYS	\$290.00
166	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. NSF approved or other applicable to US standards. Unit completely assembled prior to delivery. Approved Brands: Cambro #BC2354S or Equal	CAMBRO	BC2354S	14 DAYS	\$571.00	CAMBRO	BC2354S	30 DAYS	\$390.00
167	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. Approved Brands: Cambro ICS125T-4S or Equal	CAMBRO	ICS125T-4S	14 DAYS	\$704.00	CAMBRO	ICS125T	30 DAYS	\$525.00
168	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. Approved Brands: Cambro or Equal	CAMBRO	BC2354S	14 DAYS	\$571.00	CAMBRO	2SPN43ABR	30 DAYS	\$187.50
169	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. Approved Brands: Cambro CP1220 or Equal	CAMBRO	CP1220	14 DAYS	\$180.00	CAMBRO	CP1220	30 DAYS	\$65.00
170	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. Approved Brands: Kelmax SUC2133-2. Advance or Equal	KELMAX	4J0204	14 DAYS	\$1,175.00	SOLD BY OTHERS			NO BID
171	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. Minimum 1000# Rolling capacity. NSF approved or other applicable to U.S. standards. Unit completely assembled prior to delivery. Approved Brands: Kelmax SUC2133-3. Advance or Equal	KELMAX	4J0207	14 DAYS	\$1,384.00	SOLD BY OTHERS			NO BID
172	DUNNAGE RACK, 48 INCH: Polypropylene construction. Slatted 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. Approved Brands: Cambro #DR480, Metro #HP 2248 PD or Equal	METRO	HP 2248 PD	14 DAYS	\$325.00	METRO	HP2248PD	30 DAYS	\$134.87
173	DUNNAGE RACK, 60 INCH: Polypropylene construction. Slatted 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. Approved Brands: Cambro #DR 600, Metro #HP 2260 PD or Equal	METRO	HP 2260 PD	14 DAYS	\$332.00	METRO	HP2260PD	30 DAYS	\$148.75
TOTAL GROUP L					\$5,714.00	VENDOR DID NOT BID ALL ITEMS IN GROUP			\$1,741.12

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores**

				ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)				AMERICAN EQUIPMENT CORPORATION				CENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT PRODUCTS				GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)			
Item	Description	Est. Qty	Unit	Manuf/B rand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/B rand	Model #	Delivery Timeframe	Unit Price	Manuf/Br and	Model #	Delivery Timeframe	Unit Price
GROUP M - KETTLES: Items 174 through 186 to be awarded on a total low bid basis. Items 174A, 174B, 178A, 178B, 182A, 182B, 183A, and 183B will not be used to calculate																			
174	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 Approved Brands: Cleveland Range KGL-40T, Market Forge FT-40GL, Vulcan #K40GL or Equal	12	Each	MARKET FORGE	FT-40GL	4 to 6 weeks	\$17,689.38	AMERICAN COOK SYSTEMS	ACS-GLT-40	4 WEEKS	\$13,218.00	VULCAN	K60GLT	21 BUSINESS DAYS	\$17,765.00	MARKET FORGE	FT-40GL	3 - 4 WEEKS	\$16,255.81
175	Hot and cold water faucet w/swing spout for item 174 Approved Brands:	12	Each	MARKET FORGE	09-1102		\$368.75	AMERICAN COOK SYSTEMS	DF-18	4 WEEKS	\$282.00	VULCAN	DBLTS-12NZL	21 BUSINESS DAYS	\$267.00	MARKET FORGE	09-1102		\$340.64
176	Drain strainers for item 174 Approved Brands:	12	Each	MARKET FORGE	STANDARD		\$0.00	AMERICAN COOK SYSTEMS	TPS-3	4 WEEKS	\$81.00	VULCAN	STRAINER-DPS20	21 BUSINESS DAYS	\$234.00	MARKET FORGE	STANDARD		\$0.00
177	3" tangent draw-off valve with strainer for item 174 Approved Brands:	12	Each	MARKET FORGE	08-0011		\$1,595.80	AMERICAN COOK SYSTEMS	TVT-3	4 WEEKS	\$1,256.00	VULCAN	KTDVOC OMP5	21 BUSINESS DAYS	\$2,915.00	MARKET FORGE	08-0011		\$1,474.15
178	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 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 Approved Brands: Cleveland Range KGL-40T, Market Forge FT-40GL, Vulcan #K40GL or Equal	12	Each	MARKET FORGE	F-40GL	4 to 6 weeks	\$10,791.06	AMERICAN COOK SYSTEMS	ACS-GL-40	4 WEEKS	\$9,892.00	VULCAN	K40GL	21 BUSINESS DAYS	\$11,798.00	MARKET FORGE	FT-40GL	3 - 4 WEEKS	\$11,061.62
179	Hot and cold water faucet w/swing spout for item 178 Approved Brands:	12	Each	MARKET FORGE	09-1102		\$368.75	AMERICAN COOK SYSTEMS	DF-18	4 WEEKS	\$282.00	VULCAN	DBLTS-12NZL	21 BUSINESS DAYS	\$267.00	MARKET FORGE	09-1102	3 - 4 WEEKS	\$340.64
180	Drain strainers for item 178 Approved Brands:	12	Each	MARKET FORGE	STANDARD		\$0.00	AMERICAN COOK SYSTEMS	TPS-3	4 WEEKS	\$81.00	VULCAN	STRAINER-DPS20	21 BUSINESS DAYS	\$234.00	MARKET FORGE	STANDARD	3 - 4 WEEKS	\$0.00
181	3" tangent draw-off valve with strainer for item 178 Approved Brands:	12	Each	MARKET FORGE	08-0008		\$1,099.90	AMERICAN COOK SYSTEMS	TVT-3	4 WEEKS	\$637.00	VULCAN	KTDVOC OMP5	21 BUSINESS DAYS	\$2,915.00	MARKET FORGE	08-0011	3 - 4 WEEKS	\$1,015.99

****REVISED** BID PROPOSAL FORM (FORMAT B)****Bid # 015-MM03 Food Service, Large Equipment****Buyer: Vanessa Flores**ABC RESTAURANT SUPPLIES & EQUIPMENT
(lvp)

AMERICAN EQUIPMENT CORPORATION

CENTRAL PRODUCTS LLC DBA CENTRAL
RESTAURANT PRODUCTSGENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (lvp)

Item	Description	Est. Qty	Unit	Manuf/B rand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/B rand	Model #	Delivery Timeframe	Unit Price	Manuf/Br and	Model #	Delivery Timeframe	Unit Price		
GROUP M - KETTLES: Items 174 through 186 to be awarded on a total low bid basis. Items 174A, 174B, 178A, 178B, 182A, 182B, 183A, and 183B will not be used to calculate																					
182	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 from 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, Approved Brands: Cleveland Range, Market Forge, Vulcan	12	Each	MARKET FORGE	FT-40LE	4 to 6 weeks	\$11,873.62	AMERICAN COOK SYSTEMS	ACS-ELT-40	4 WEEKS	\$8,643.00	VULCAN	K40ELT	21 BUSINESS DAYS	\$14,945.00	MARKET FORGE	FT-40LE	3 - 4 WEEKS	\$10,952.61		
183	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 from 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 Approved Brands: Cleveland Range KEL-40, Market Forge F-	12	Each	MARKET FORGE	F-40LE	4 to 6 weeks	\$7,815.60	AMERICAN COOK SYSTEMS	ACS-EL-40	4 WEEKS	\$6,518.00	VULCAN	K40EL	21 BUSINESS DAYS	\$10,590.00	MARKET FORGE	F-40LE	3 - 4 WEEKS	\$8,389.30		
184	Hot and cold water faucet w/swing spout for item 183 Approved Brands:	12	Each	MARKET FORGE			\$368.75	AMERICAN COOK	DF-18	4 WEEKS	\$282.00	VULCAN	DBLTS-12NZL	21 BUSINESS DAYS	\$267.00	MARKET FORGE	09-1102	3 - 4 WEEKS	\$340.64		
185	Drain strainers for item 183 Approved Brands:	12	Each	MARKET FORGE	STANDARD		\$0.00	AMERICAN COOK	TPS-3	4 WEEKS	\$81.00	VULCAN	STRAINER-DPS20	21 BUSINESS DAYS	\$234.00	MARKET FORGE	STANDARD	3 - 4 WEEKS	\$0.00		
186	3" tangent draw-off valve with stroiner for item 183 Approved Brands:	12	Each	MARKET FORGE			\$1,099.90	AMERICAN COOK	TVT-3	4 WEEKS	\$537.00	VULCAN	KTDOVC OMPS	21 BUSINESS DAYS	\$2,915.00	MARKET FORGE	08-0011	3 - 4 WEEKS	\$1,015.99		
TOTAL GROUP M							\$53,071.51	\$41,790.00								\$65,346.00					\$51,187.39
Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "Included no charge" in the unit price area.																					
174A	GROUP M - KETTLES - Additional one (1) year extended warranty (3 years) for item 174.		Each				\$438.44				\$450.00				NO BID				\$1,013.90		
174B	GROUP M - KETTLES - Additional three (3) year extended warranty (5 years) for item 174.		Each				\$2,875.32				\$1,000.00				NO BID				\$2,559.01		
178A	GROUP M - KETTLES - Additional one (1) year extended warranty (3 years) for item 178.		Each				\$617.64				\$450.00				NO BID				\$549.81		
178B	GROUP M - KETTLES - Additional three (3) year extended warranty (5 years) for item 178.		Each				\$1,850.22				\$1,000.00				NO BID				\$1,647.04		
182A	GROUP M - KETTLES - Additional one (1) year extended warranty (3 years) for item 182.		Each				\$608.52				\$450.00				NO BID				\$540.90		
182B	GROUP M - KETTLES - Additional three (3) year extended warranty (5 years) for item 182.		Each				\$1,825.56				\$1,000.00				NO BID				\$1,624.70		
183A	GROUP M - KETTLES - Additional one (1) year extended warranty (3 years) for item 183.		Each				\$440.34				\$450.00				NO BID				\$549.81		
183B	GROUP M - KETTLES - Additional three (3) year extended warranty (5 years) for item 183.		Each				\$1,321.02				\$1,000.00				NO BID				\$1,647.04		

*****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (ivp)				LACE FOODSERVICE CORPORATION (ivp)				MILO FOOD SERVICE EQUIPMENT DISTRIBUTION			
Buyer: Vanessa Flores																	
Item	Description	Manuf/B rand	Model #	Delivery Timeframe	Unit Price	Manuf/B rand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
bid award however, awarded vendors shall honor these prices throughout the term of the bid.																	
174	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 Approved Brands: Cleveland Ronge KGL-40T, Market Forge FT-40GL, Vulcan #K40GL or Equal	MARKET FORGE	FT-40GL	14 - 21 DAYS	\$15,705.00	CLEVELAND	KGL-40-T	30 DAYS	\$21,447.97	MARKET FORGE/ ALTERNATE BRAND: VULCAN K40GLT \$17998.00	FT40GL	45 DAYS	\$15,134.00	CLEVELAND/A LTERNATE BRAND: ACCUTEMP ACGLT40 INCLUDES ITEMS 175,175,177 \$20,103.00	KGL-40T	4 - 7 WEEKS	\$21,195.00
175	Hot and cold water faucet w/swing spout for item 174	MARKET FORGE	FT-40GL	14 - 21 DAYS	\$320.00	CLEVELAND	DPKT	30 DAYS	\$387.68	MARKET FORGE/ ALTERNATE BRAND: VULCAN DBLTST18NZLJ \$243.00	09-1102	45 DAYS	\$318.00	CLEVELAND	DPKT	4 - 7 WEEKS	\$391.95
176	Drain strainers for item 174	MARKET FORGE	FT-40GL	14 - 21 DAYS	\$0.00	CLEVELAND	DS3	30 DAYS	\$193.84	MARKET FORGE/ ALTERNATE BRAND: VULCAN STRAINER \$0.00	STRAINER	45 DAYS	\$0.00	CLEVELAND		4 - 7 WEEKS	\$0.00
177	3" tangent draw-off valve with strainer for item 174	MARKET FORGE	FT-40GL	14 - 21 DAYS	\$1,383.00	CLEVELAND	BV3	30 DAYS	\$2,519.93	MARKET FORGE/ ALTERNATE BRAND: VULCAN KTD0V COMP3 \$2497.00	08-0011	45 DAYS	\$1,298.00	CLEVELAND		4 - 7 WEEKS	\$975.00
178	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 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 Approved Brands: Cleveland Ronge KGL-40T, Market Forge FT-40GL, Vulcan #K40GL or Equal	MARKET FORGE	FT-40GL	14 - 21 DAYS	\$9,765.00	CLEVELAND	KGL-40-T	30 DAYS	\$21,569.81	MARKET FORGE/ ALTERNATE BRAND: VULCAN K40GL \$10856.00	FT40GL	45 DAYS	\$9,176.00	CLEVELAND/A LTERNATE BRAND: ACCUTEMP ACGL40E INCLUDES ITEMS 179,180,181 \$14,000.00	KGL40	4 - 7 WEEKS	\$13,371.00
179	Hot and cold water faucet w/swing spout for item 178	MARKET FORGE	FT-40GL	14 - 21 DAYS	\$320.00	CLEVELAND	DPKT	30 DAYS	\$387.68	MARKET FORGE/ ALTERNATE BRAND: VULCAN DBLTST18NZLJ \$243.00	09-1102	45 DAYS	\$318.00	CLEVELAND	DPKS	4 - 7 WEEKS	\$312.00
180	Drain strainers for item 178	MARKET FORGE	FT-40GL	14 - 21 DAYS	\$0.00	CLEVELAND	DS3	30 DAYS	\$193.84	MARKET FORGE/ ALTERNATE BRAND: VULCAN STRAINER \$0.00	STRAINER	45 DAYS	\$0.00	CLEVELAND		4 - 7 WEEKS	\$0.00
181	3" tangent draw-off valve with strainer for item 178	MARKET FORGE	FT-40GL	14 - 21 DAYS	\$953.00	CLEVELAND	BV3	30 DAYS	\$2,519.93	MARKET FORGE/ ALTERNATE BRAND: VULCAN KTD0V COMP3 \$2497.00	08-0011	45 DAYS	\$1,298.00	CLEVELAND	TD3S	4 - 7 WEEKS	\$1,045.00

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (ivp)				LACE FOODSERVICE CORPORATION (ivp)				MILO FOOD SERVICE EQUIPMENT DISTRIBUTION						
Buyer: Vanessa Flores																				
Item	Description	Manuf/B rand	Model #	Delivery Timeframe	Unit Price	Manuf/Br and	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price			
bid award however, awarded vendors shall honor these prices throughout the term of the bid.																				
182	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 from front or side without need to disconnect equipment. Temperature range 150a - 270o. Controls to include thermostat, low water cut-off, pressure limit regulator, pressure gauge, water level sight glass, on/off switch. 208/240 volts, 1 or 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, Approved Brands: Cleveland Range, Market Forge, Vulcan #K40ELT	MARKET FORGE		14 - 21 DAYS	\$10,760.00	CLEVELAND	KEL-40-T	30 DAYS	\$15,298.53	MARKET FORGE/ ALTERNATE BRAND: VULCAN K40ELT \$14962.00	FT40LE	45 DAYS	\$9,772.00	CLEVELAND/A LTERNATE BRAND: ACCUTEMP ACCEL40 \$13,209.00	KEL40T	4 - 7 WEEKS	\$18,020.00			
183	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 from front or side without need to disconnect equipment. Temperature range 140o - 270o and steam pressure up to 50 PSI. 208/240 volts, 1 or 3 phases. Spring assisted stainless steel domed cover. NSF or UL listed. Unit to be delivered with all cords, plugs, hoses etc. required for Approved Brands: Cleveland Range KEL-40, Market Forge F-	MARKET FORGE	FT-40LE	14 - 21 DAYS	\$7,213.00	CLEVELAND	KEL-40	30 DAYS	\$10,666.23	MARKET FORGE/ ALTERNATE BRAND: VULCAN K40EL \$9465.00	F40LE	45 DAYS	\$6,553.00	CLEVELAND/A LTERNATE BRAND: ACCUTEMP ACCEL40 INCLUDES ITEMS 184,185 \$10,568.00	KEL40	4 - 7 WEEKS	\$10,800.00			
184	Hot and cold water faucet w/swing spout for item 183 Approved Brands:	MARKET FORGE	FT-40LE	14 - 21 DAYS	\$320.00			30 DAYS	\$308.16	MARKET FORGE/ ALTERNATE BRAND: VULCAN DBLTS18NZLJ	09-1102	45 DAYS	\$318.00	CLEVELAND	DPKS	4 - 7 WEEKS	\$312.00			
185	Drain strainers for item 183 Approved Brands:	MARKET FORGE	FT-40LE	14 - 21 DAYS	\$1,383.00			30 DAYS	\$193.84	MARKET FORGE/ ALTERNATE BRAND: VULCAN STRAINER \$0.00	STRAINER	45 DAYS	\$0.00	CLEVELAND		4 - 7 WEEKS	\$0.00			
186	3" tangent draw-off valve with strainer for item 183 Approved Brands:	MARKET FORGE		14 - 21 DAYS	NO BID			30 DAYS	\$1,033.82	MARKET FORGE/ ALTERNATE BRAND: VULCAN RTDOV COMP3	08-0011	45 DAYS	\$1,298.00	CLEVELAND	TD3S	4 - 7 WEEKS	\$1,045.00			
TOTAL GROUP M		VENDOR DID NOT BID ALL ITEMS IN GROUP												\$45,483.00				\$67,466.95		
Provide additional warranty as specified below for the items listed. If additional warranty is included in the item cost please enter													Alternate Bid:		\$61,561.00		Alternate Bid:		\$57,880.00	
174A	GROUP M - KETTLES - Additional one (1) year extended warranty (3 years) for item 174.				\$1,140.00				NO BID				NO BID				\$1,000.00			
174B	GROUP M - KETTLES - Additional three (3) year extended warranty (5 years) for item 174.				\$2,876.00				NO BID				NO BID				\$3,000.00			
178A	GROUP M - KETTLES - Additional one (1) year extended warranty (3 years) for item 178.				\$618.00				NO BID				NO BID				\$1,000.00			
178B	GROUP M - KETTLES - Additional three (3) year extended warranty (5 years) for item 178.				\$1,851.00				NO BID				NO BID				\$3,000.00			
182A	GROUP M - KETTLES - Additional one (1) year extended warranty (3 years) for item 182.				\$610.00				NO BID				NO BID				\$1,000.00			
182B	GROUP M - KETTLES - Additional three (3) year extended warranty (5 years) for item 182.				\$1,826.00				NO BID				NO BID				\$3,000.00			
183A	GROUP M - KETTLES - Additional one (1) year extended warranty (3 years) for item 183.				\$450.00				NO BID				NO BID				\$1,000.00			
183B	GROUP M - KETTLES - Additional three (3) year extended warranty (5 years) for item 183.				\$1,400.00				NO BID				NO BID				\$3,000.00			

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

ABC RESTAURANT SUPPLIES & EQUIPMENT (Ivp)

CENTRAL PRODUCTS LLC DBA CENTRAL
RESTAURANT PRODUCTSGENERAL HOTEL & RESTAURANT SUPPLY
CORPORATION (Ivp)

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	
GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS: Items 187 through 192 to be awarded on a total low bid basis. Items 187A, 187B, 188A, 188B, 189A, 189B, 190A, 190B, 191A, 191B, 192A and 192B will not be u																
187	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.	12	Each	TRUE	GDM-9	2 WEEKS	\$1,659.47	TRUE	GDM9	14 BUSINESS DAYS	\$1,660.00	TRUE	GDM-9	2 WEEKS	\$2,086.73	
Approved Brands: True, GDM-9 or Equal																
188	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.	18	Each	TRUE	GDM-12	2 WEEKS	\$1,416.62	TRUE	GDM12	14 BUSINESS DAYS	\$1,345.00	TURBO AIR	TGM-14RV	2 WEEKS	\$1,353.66	
Approved Brands: True, GDM-12 or Equal																
189	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.	18	Each	TRUE	GDM-33	2 WEEKS	\$2,211.30	TRUE	GDM35	14 BUSINESS DAYS	\$2,193.00	TURBO AIR	TGM-35R	2 WEEKS	\$2,350.83	
Approved Brands: True, GDM-12 or Equal																
190	"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.	6	Each	TRUE	TAC-30	2 WEEKS	\$4,216.00	TRUE	TAC30	14 BUSINESS DAYS	\$4,382.00	TRUE	TAC-30	2 WEEKS	\$5,247.18	
Approved Brands: True, TAC-30 or Equal																
191	"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.	6	Each	TRUE	TAC-36	2 WEEKS	\$4,330.74	TRUE	TAC36	14 BUSINESS DAYS	\$4,504.00	TURBO AIR	TOM-40	2 WEEKS	\$4,983.53	
Approved Brands: True, TAC-36 or Equal																
192	"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: 6 1/2 feet.	6	Each	TRUE	TAC-38	2 WEEKS	\$4,557.73	TRUE	TAC48	14 BUSINESS DAYS	\$4,745.00	TURBO AIR	TOM-50	2 WEEKS	\$5,665.60	
Approved Brands: True TAC-48 or Equal																
TOTAL GROUP N							\$18,391.86				\$18,829.00					\$21,687.53

Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "included no charge" in the unit price area.

187A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 187.		Each				INCLUDED				NO BID				NO BID
187B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 187.		Each				NO BID				NO BID				NO BID
188A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 188.		Each				INCLUDED				NO BID				NO BID
188B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 188.		Each				NO BID				NO BID				NO BID
189A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 189.		Each				INCLUDED				NO BID				NO BID
189B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 189.		Each				NO BID				NO BID				NO BID
190A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 190.		Each				INCLUDED				NO BID				NO BID
190B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 190.		Each				NO BID				NO BID				NO BID
191A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 191.		Each				INCLUDED				NO BID				NO BID
191B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 191.		Each				NO BID				NO BID				NO BID
192A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 192.		Each				INCLUDED				NO BID				NO BID
192B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 192.		Each				NO BID				NO BID				NO BID

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment				GREAT LAKES HOTEL SUPPLY COMPANY				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (Ivp)				LACE FOODSERVICE CORPORATION (Ivp)			
Buyer: Vanessa Flores								Local Vendor Preference was applied							
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Best and Final \$	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	
GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - To calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.															
187	GLASS DOOR FOOD AND BEVERAGE MERCHANDISER N: Must have clear gloss 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.	TRUE	GDM-9	14 - 21 DAYS	\$2,495.00	TRUE	GDM-9	30 DAYS	\$1,680.23	\$1,659.99	TRUE	GDM9	30 DAYS	\$1,955.00	
	Approved Brands: True, GDM-9 or Equal														
188	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.	TRUE	GDM-12	14 - 21 DAYS	\$2,176.00	TRUE	GDM-12	30 DAYS	\$1,389.03	\$1,344.99	TURBO AIR	TGM11RV	30 DAYS	\$1,348.00	
	Approved Brands: True, GDM-12 or Equal														
189	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.	TRUE	GDM-12	14 - 21 DAYS	\$3,091.00	TRUE	GDM-33	30 DAYS	\$2,233.74	\$2,192.99	TURBO AIR	TGM35R	30 DAYS	\$2,348.00	
	Approved Brands: True, GDM-12 or Equal														
190	"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.	TRUE	TAC-30	14 - 21 DAYS	\$5,428.00	TRUE	TAC-30	30 DAYS	\$4,619.52	\$4,381.99	TRUE	TAC-30	30 DAYS	\$4,998.00	
	Approved Brands: True, TAC-30 or Equal														
191	"DISPLAY CASE: 31.38 CUBE" Approx: 31.38 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.	TRUE	TAC-36	14 - 21 DAYS	\$5,562.00	TRUE	TAC-36	30 DAYS	\$4,748.30	\$4,503.99	TURBO AIR	TOM40	30 DAYS	\$4,898.00	
	Approved Brands: True, TAC-36 or Equal														
192	"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: 6 1/2 feet.	TRUE	TAC-48	14 - 21 DAYS	\$5,873.00	TRUE	TAC-48	30 DAYS	\$4,802.94	\$4,744.99	TURBO AIR	TOM50	30 DAYS	\$5,198.00	
	Approved Brands: True TAC-48 or Equal														
TOTAL GROUP N					\$24,625.00	\$19,473.76 \$18,828.94					\$20,745.00				

Provide additional warranty as specified below for the items listed. If additional warranty is not available, cost please enter "Included no charge" in the unit

										Initial Submittal Total	Best and Final Total				
187A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 187.						\$500.00			NO BID	NO BID				NO BID
187B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 187.						\$1,000.00			NO BID	NO BID				NO BID
188A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 188.						\$500.00			NO BID	NO BID				NO BID
188B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 188.						\$1,000.00			NO BID	NO BID				NO BID
189A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 189.						\$500.00			NO BID	NO BID				NO BID
189B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 189.						\$1,000.00			NO BID	NO BID				NO BID
190A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 190.						\$500.00			NO BID	NO BID				NO BID
190B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 190.						\$1,000.00			NO BID	NO BID				NO BID
191A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 191.						\$500.00			NO BID	NO BID				NO BID
191B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 191.						\$1,000.00			NO BID	NO BID				NO BID
192A	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional one (1) year extended warranty (3 years) for item 192.						\$500.00			NO BID	NO BID				NO BID
192B	GROUP N - FOOD AND BEVERAGE GLASS MERCHANDISERS - Additional three (3) year extended warranty (5 years) for item 192.						\$1,000.00			NO BID	NO BID				NO BID

REVISED BID PROPOSAL FORM (FORMAT B)

Bld # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP O - ICE MACHINES: Items 193 through 203 to be awarded on a total low bid basis. Items 193A, 193B, 196A, 196B, 199A and 199B															
193	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	ICE-O-MATIC	ICE0520FA	2 WEEKS	\$2,107.66	ICE-OMACTCI	ICE-0520HA	21 BUSINESS DAYS	\$2,200.00	ICEOMATIC	ICE0520HA	3 - 4 WEEKS	\$2,586.31
194	Filter, inclusive of all parts and installation at school site for Item 193. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	ICE-O-MATIC	IFQ1	2 WEEKS	\$140.09	ICE-OMACTCI	WATER FILTER	21 BUSINESS DAYS	\$0.00	ICEOMATIC	IFQ1	3 - 4 WEEKS	\$178.61
195	Replacement cartridges for Filter listed on Item 194. Approved Brands:		Each	ICE-O-MATIC	IOMQ	2 WEEKS	\$53.67	ICE-OMACTCI	IOMQ	21 BUSINESS DAYS	\$74.00	ICEOMATIC	IOMQ	3 - 4 WEEKS	\$68.38
196	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	ICE-O-MATIC	ICE0400FA	2 WEEKS	\$2,096.69	ICE-OMACTCI	ICE-0400HW	21 BUSINESS DAYS	\$2,170.00	ICEOMATIC	ICE0400HA	3 - 4 WEEKS	\$2,609.63
197	Filter, inclusive of all parts and installation at school site for Item 196. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	ICE-O-MATIC	IFQ1	2 WEEKS	\$140.09	ICE-OMACTCI	WATER FILTER	21 BUSINESS DAYS	\$0.00	ICEOMATIC	IFQ1	3 - 4 WEEKS	\$190.28
198	Replacement cartridges for Filter listed on Item 197. Approved Brands:		Each	ICE-O-MATIC	IOMQ	2 WEEKS	\$53.67	ICE-OMACTCI	IOMQ	21 BUSINESS DAYS	\$74.00	ICEOMATIC	IOMQ	3 - 4 WEEKS	\$70.04
199	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	ICE-O-MATIC	ICE0806FA	2 WEEKS	\$3,160.26	ICE-OMACTCI	ICE0806HW	21 BUSINESS DAYS	\$3,494.00	ICEOMATIC	ICE0806HA	3 - 4 WEEKS	\$3,930.09
200	Filter, inclusive of all parts and installation at school site for Item 199. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:		Each	ICE-O-MATIC	IFQ1	2 WEEKS	\$140.09	ICE-OMACTCI	WATER FILTER	21 BUSINESS DAYS	\$0.00	ICEOMATIC	IFQ1	3 - 4 WEEKS	\$190.28
201	Replacement cartridges for Filter listed on Item 200. Approved Brands:		Each	ICE-O-MATIC	IOMQ	2 WEEKS	\$53.67	ICE-OMACTCI	IOMQ	21 BUSINESS DAYS	\$74.00	ICEOMATIC	IOMQ	3 - 4 WEEKS	\$73.19
202	Bin: Stainless Steel, Insulated. Approved Brands: ICE-O-MATIC #B55 or Equal	500	Each	ICE-O-MATIC	B55PS	2 WEEKS	\$717.49	ICE-OMACTCI	B55PS	21 BUSINESS DAYS	\$830.00	ICEOMATIC	B55PS	3 - 4 WEEKS	\$1,211.40
203	Adaptor for Item 202. Approved Brands:	500	Each	ICE-O-MATIC	KBT19	2 WEEKS	\$131.67	ICE-OMACTCI	KBT-10	21 BUSINESS DAYS	\$155.00	ICEOMATIC	KBT19	3 - 4 WEEKS	\$190.52
TOTAL GROUP O							\$8,795.05				\$9,071.00				\$11,298.73
Provide additional warranty as specified below for the items listed. If additional warranty is not available please enter N/A. If additional warranty is included in the item cost please enter "Included no charge" in the unit price area.															
193A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 193.		Each				7 YEAR				NO BID				INCLUDED
193B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 193.		Each				WARRANTY				NO BID				INCLUDED
196A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 196.		Each				IF YOU				NO BID				INCLUDED
196B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 196.		Each				CHANGE				NO BID				INCLUDED
199A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 199.		Each				FILTERS				NO BID				INCLUDED
199B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 199.		Each								NO BID				INCLUDED

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)				GREAT LAKES HOTEL SUPPLY COMPANY				GULF ICE SYSTEMS, INC.			
Buyer: Vanessa Flores													
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
1998 will not be used to calculate bid award however, awarded vendors shall honor these prices throughout the term of the bid.													
193	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	MANITOWOC	ID-0522A	2 - 3 WEEKS	\$2,635.10	ICE-O-MATIC	ICE0520	14 DAYS	\$2,810.00	ICE-O-MATIC	ICE0520	3 TO 5 DAYS	\$2,367.20
194	Filter, inclusive of all parts and installation at school site for Item 193. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	MANITOWOC	AR-10000	2 - 3 WEEKS	\$160.78	ICE-O-MATIC		14 DAYS	\$154.00	EVERPURE	EV9259-24 WITH EV9612-27	3 TO 5 DAYS	\$147.86
195	Replacement cartridges for Filter listed on Item 194. Approved Brands:	MANITOWOC	K-00338	2 - 3 WEEKS	\$41.00	ICE-O-MATIC		14 DAYS	\$64.00	EVERPURE	EV9612-27	3 TO 5 DAYS	\$48.88
196	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	MANITOWOC	ID-0452A	2 - 3 WEEKS	\$2,625.49	ICE-O-MATIC	ICE0400	14 DAYS	\$2,803.00	ICE-O-MATIC	ICE0400	3 TO 5 DAYS	\$2,355.23
197	Filter, inclusive of all parts and installation at school site for Item 196. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	MANITOWOC	AR-10000	2 - 3 WEEKS	\$160.78	ICE-O-MATIC		14 DAYS	\$154.00	EVERPURE	9259-24 WITH 9612-27	3 TO 5 DAYS	\$147.86
198	Replacement cartridges for Filter listed on Item 197. Approved Brands:	MANITOWOC	K-00338	2 - 3 WEEKS	\$41.00	ICE-O-MATIC		14 DAYS	\$64.00	EVERPURE	9612-27	3 TO 5 DAYS	\$48.88
199	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	MANITOWOC	ID-0852A	2 - 3 WEEKS	\$3,777.09	ICE-O-MATIC	ICE0806	14 DAYS	\$4,089.00	ICE-O-MATIC	ICE0806	3 TO 5 DAYS	\$3,516.32
200	Filter, inclusive of all parts and installation at school site for Item 199. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	MANITOWOC	AR-10000	2 - 3 WEEKS	\$160.78	ICE-O-MATIC		14 DAYS	\$154.00	EVERPURE	9259-24 WITH 9612-27	3 TO 5 DAYS	\$147.86
201	Replacement cartridges for Filter listed on Item 200. Approved Brands:	MANITOWOC	K-00338	2 - 3 WEEKS	\$41.00	ICE-O-MATIC		14 DAYS	\$64.00	EVERPURE	9612-27	3 TO 5 DAYS	\$48.88
202	Bin: Stainless Steel, Insulated. Approved Brands: ICE-O-MATIC #855 or Equal	MANITOWOC	B-570	2 - 3 WEEKS	\$779.96	ICE-O-MATIC	855	14 DAYS	\$1,108.00	ICE-O-MATIC	855	3 TO 5 DAYS	\$728.18
203	Adaptor for Item 202. Approved Brands:	MANITOWOC	K-00365	2 - 3 WEEKS	\$69.53	ICE-O-MATIC		14 DAYS	\$200.00	ICE-O-MATIC	KBT19	3 TO 5 DAYS	\$129.68
TOTAL GROUP O					\$10,492.51					\$11,664.00			
Provide additional warranty as specified below for the items listed. If additional warranty in the item cost please enter "Included no charge"													
193A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 193.				INCLUDED				\$1,000.00				INCLUDED
193B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 193.				INCLUDED				\$3,000.00				NO BID
196A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 196.				INCLUDED				\$1,000.00				INCLUDED
196B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 196.				INCLUDED				\$3,000.00				NO BID
199A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 199.				INCLUDED				\$1,000.00				INCLUDED
199B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 199.				INCLUDED				\$3,000.00				NO BID

REVISED BID PROPOSAL FORM (FORMAT B)									
Bid # 015-MM03 Food Service, Large Equipment				J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)		LACE FOODSERVICE CORPORATION (lvp)			
Buyer: Vanessa Flores									
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
193	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	SCOTSMAN	C0522SA-1	7 - 10 DAYS	\$2,404.00	MANITOWOC	ID-0522A	30 DAYS	\$2,398.00
194	Filter, inclusive of all parts and installation at school site for Item 193. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	SCOTSMAN	SSM1-P	7 - 10 DAYS	\$177.50	MANITOWOC	AR10000	30 DAYS	\$148.00
195	Replacement cartridges for Filter listed on Item 194. Approved Brands:	SCOTSMAN	SSMRC1	7 - 10 DAYS	\$59.00	MANITOWOC	K00338	30 DAYS	\$38.00
196	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	SCOTSMAN	C0530SA-1	7 - 10 DAYS	\$2,457.00	MANITOWOC	ID-0452A	30 DAYS	\$2,398.00
197	Filter, inclusive of all parts and installation at school site for Item 196. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	SCOTSMAN	SSM1-P	7 - 10 DAYS	\$177.50	MANITOWOC	AR10000	30 DAYS	\$148.00
198	Replacement cartridges for Filter listed on Item 197. Approved Brands:	SCOTSMAN	SSMRC1	7 - 10 DAYS	\$59.00	MANITOWOC	K00338	30 DAYS	\$38.00
199	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	SCOTSMAN	C0830SA-32	7 - 10 DAYS	\$3,617.00	MANITOWOC	ID-0852A	30 DAYS	\$3,598.00
200	Filter, inclusive of all parts and installation at school site for Item 199. On all filter systems installed, awarded vendor must train school site food service staff or designated staff the procedure to replace cartridges. Approved Brands:	SCOTSMAN	SSM2-P	7 - 10 DAYS	\$307.00	MANITOWOC	AR20000	30 DAYS	\$255.00
201	Replacement cartridges for Filter listed on Item 200. Approved Brands:	SCOTSMAN	SSMRC1(2)	7 - 10 DAYS	\$118.00	MANITOWOC	K00339	30 DAYS	\$38.00
202	Bin: Stainless Steel, Insulated. Approved Brands: ICE-O-MATIC #B55 or Equal	SCOTSMAN	B530S	7 - 10 DAYS	\$782.00	MANITOWOC	B570	30 DAYS	\$779.00
203	Adaptor for Item 202. Approved Brands:	SCOTSMAN	KBT27	7 - 10 DAYS	\$122.00	MANITOWOC	K00365	30 DAYS	\$63.00
TOTAL GROUP O					\$10,280.00	\$9,901.00			
Provide additional warranty as specified below for the items listed. If additional warranty in the item cost please enter "Included no cho									
193A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 193.				NO BID				INCLUDED
193B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 193.				NO BID				NO BID
196A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 196.				NO BID				INCLUDED
196B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 196.				NO BID				NO BID
199A	GROUP O - ICE MACHINES - Additional one (1) year extended warranty (3 years) for item 199.				NO BID				INCLUDED
199B	GROUP O - ICE MACHINES - Additional three (3) year extended warranty (5 years) for item 199.				NO BID				NO BID

REVISED BID PROPOSAL FORM (FORMAT B)

Bid # 015-MM03 Food Service, Large Equipment

Buyer: Vanessa Flores

Item	Description	Est. Qty	Unit	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
GROUP P - HEATED CONVEYORS: Items 204 through 206 to be awarded on a total low bid basis.																			
204	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 of 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: Approved Brands: CRES COR model No. H-137-SUA-12D-SD	50	Each	CRES COR	H-137-SUA-12D-SD	3 WEEKS	\$4,251.25	CRES COR	H137SUA12DSD	21 BUSINESS DAYS	\$4,275.00	VULCAN	VBP151	2 - 3 WEEKS	\$3,838.01	CRES COR	H-137-SUA-12D-SD	14 DAYS	\$3,854.00
205	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 of 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: Approved Brands: CRES COR model No. H-137-SUA-6D-SD	50	Each	CRES COR	H137-SUA-6D-SD	3 WEEKS	\$3,122.40	CRES COR	H137SUA6DSD	21 BUSINESS DAYS	\$3,008.00	VULCAN	VBP71	2 - 3 WEEKS	\$2,998.36	CRES COR	H-137-SUA-6D-SD	14 DAYS	\$2,881.00
206	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 of 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: Approved Brands: CRES COR model No. H-137-SUA-9D-SD	50	Each	CRES COR	H-137-SUA-9D-SD	3 WEEKS	\$4,036.65	CRES COR	H137SUA9DSD	21 BUSINESS DAYS	\$4,034.00	VULCAN	VBP131	2 - 3 WEEKS	\$3,531.89	CRES COR	H-137-SUA-9D-SD	14 DAYS	\$3,608.00
TOTAL GROUP P							\$11,410.30				\$11,317.00	NOT APPROVED BRANDS			\$10,368.26	\$10,343.00			

****REVISED** BID PROPOSAL FORM (FORMAT B)**

Bid # 015-MM03 Food Service, Large Equipment		LACE FOODSERVICE CORPORATION (lvp)				MILO FOOD SERVICE EQUIPMENT DISTRIBUTION				ROYALTON FOODSERVICE EQUIPMENT COMPANY			
Buyer: Vanessa Flores													
Item	Description	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price	Manuf/Brand	Model #	Delivery Timeframe	Unit Price
204	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: Approved Brands: CRES COR model No. H-137-SUA-12D-SD	CRES COR/ ALTERNATE BRAND: METRO C519-ASBA \$3755.00	H137SUA12 DSD	30 DAYS	\$4,098.00	CRES COR	H-137-SUA- 6D-SD	4 - 7 WEEKS	\$4,313.00	ROYALTON	RHHC-2000- C4US	AS REQUESTED	\$5,423.35
205	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: Approved Brands: CRES COR model No. H-137-SUA-6D-SD	CRES COR/ ALTERNATE BRAND: METRO C515-ASBA \$2678.00	G137SUA6D SD	30 DAYS	\$2,998.00	CRES COR	AS SPECIFIED	4 - 7 WEEKS	\$3,123.00	ROYALTON	RHHC-1000- C2US	AS REQUESTED	\$4,484.50
206	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: Approved Brands: CRES COR model No. H-137-SUA-9D-SD	CRES COR/ ALTERNATE BRAND: METRO C518-ASBA \$3548.00	H137SUA9D SD	30 DAYS	\$3,898.00	CRES COR	AS SPECIFIED	4 - 7 WEEKS	\$4,086.00	ROYALTON	RHHC-2000- C3US	AS REQUESTED	\$4,928.90
TOTAL GROUP P					\$10,994.00				\$11,522.00				\$14,836.75

****REVISED** BID PROPOSAL FORM (FORMAT B)**

M/WBE

Bid # 015-MM03 Food Service, Large Equipment	ABC RESTAURANT SUPPLIES & EQUIPMENT (lvp)	AMERICAN EQUIPMENT CORPORATION	CENTRAL PRODUCTS LLC DBA CENTRAL RESTAURANT PRODUCTS	CVK ENTERPRISES INC DBA FEDERAL SUPPLY USA	DOUGLAS FOOD STORES, INC.	GENERAL HOTEL & RESTAURANT SUPPLY CORPORATION (lvp)	GREAT LAKES HOTEL SUPPLY COMPANY	GULF ICE SYSTEMS, INC.	J.R. ADELMAN CORPORATION DBA JERICO OF HIALEAH (lvp)	LACE FOODSERVICE CORPORATION (lvp)	MILO FOOD SERVICE EQUIPMENT DISTRIBUTION	ROYALTON FOODSERVICE EQUIPMENT COMPANY
Buyer: Vanessa Flores												
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.												
Bidders Qualification Form Signed	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Addendum	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Vendor Information Sheet	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Local Business Affidavit of Eligibility (not a requirement)	✓	NOT LOCAL	NOT LOCAL	NOT LOCAL	NOT LOCAL	✓	NOT LOCAL	NOT LOCAL	✓	✓	NOT LOCAL	NOT LOCAL
Valid Occupational License/Business Tax License	✓	OUT OF STATE	✓	OUT OF STATE	OUT OF STATE	✓	OUT OF STATE	✓	✓	✓	✓	OUT OF STATE
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	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓