

Portland West Middle School
619 College St
Portland, TN 37148

Bid Specifications for Equipment

Item 1: MERCHANDISER
Manufacturer: HUSSMANN, or pre-approved alternate
Model #: VRM1B
Qty: 2

1. Single compartment, Reach In Refrigerator with self closing glass doors
2. Electrical: 115v/1ph. NEMA 5-15P attached. 2.2 amps.
3. R290 Refrigerant.
4. Triple-pane thermal insulated glass door assemblies.
5. Door hinging to be 1 each right door hinge, 1 each left door hinge.
6. Digital display.
7. Black door and frames.
8. Interior vertical LED lighting.
9. Bottom mount condensing unit for easy maintenance.
10. Automatic defrost system time-initiated, temperature-terminated.
11. Black exterior flat sign panel.
12. Standard 4 shelves per section and a merchandisable bottom rack.
13. 2 ea Additional display shelves.
14. Door lock.
15. Warranty: Three year parts and service. Five year additional compressor parts warranty.

Portland East Middle School
604 S Broadway St
Portland, TN 37148

Bid Specifications for a Serving Line

General Specifications:

1. Modular serving lines with 30" wide bodies.
2. Bodies to be constructed of stainless steel with veneer plastic laminate on fronts of all counters. Color to be determined by Sumner County Schools at time of ordering.
3. Operator side to have hinged doors with recessed handles and hinged louvered grills.
4. 14 gauge stainless steel tops with turndown on both sides to cover tray slide turn ups to create a seal between counter tops and tray slides.
5. Counter top height to be 34" A.F.F.
6. Tray slide height to be 33" A.F.F.
7. Tray slides to be 12" wide solid, flat stainless steel tray slides on fixed brackets without runners. Tray slides to ship loose for dealer installation.
8. Tray slides to be on customer and operator side.
9. Food shield to be BGA with LED lights. Food shields to be buffet style. Stainless steel 1.25 square tube with #8 high polish accents. Posts to extend through the top and secure to base, 3/8" tempered glass front panel and serving shelf. Glass to have high polish profiled edges with rounded corners, adheres to current NSF standards. LED lights.
10. Lights in food shields must be wired to counter.
11. Item 3a, 7 and 8 counters to be provided with cord and plug.
12. Items 3b, 4, 5 and 6 to be wired together to a load center through wire chase for a single point electrical connection. Stainless steel wire chase provided by Duke Manufacturing.
13. Legs with kickplates.
14. All bodies to have t-trim and pilasters.
15. Warranty: Two year parts and labor for serving line.

Item 1: MILK COOLER Qty. 1
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RMC58D4

1. Dual Access Milk Cooler to have top mount removeable refrigeration system.
2. Capacity – (16) 13"x13" crates or (10) 13"x19" crates.
3. Cabinet to be made of stainless steel construction interior and exterior.
4. Cold Wall Refrigeration not accepted.
5. Reinforced cabinet exterior bottom.
6. Sliding lift up and down door.
7. Magnetic Snap-In EZ-Clean door gasket(s).
8. 8' cord and plug attached.

9. Set of 4 each 4" casters.
10. Warranty: Six years parts and labor/ Seven year compressor parts warranty.

Item 2 : TRAY AND SILVER CART, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TTS-32SS

1. Seven silverware cutouts with plastic silverware cups.
2. Napkin dispensers by others.
3. Legs.

Item 3a: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-60SS

1. 60" long counter shall have (4) 12x20 waterless hot food well drop in unit.
2. Electrical: 208v, 1ph. NEMA 14-20P.
3. To have removeable non-stick liner to facilitate fast and easy clean up.
4. To have touchscreen control with 3 pre-programmed temperatures (low, medium, hot) and smart digital temperature controller to provide exact temperature control.
5. Food shields to be single tier, dual sided BG guard with heat strip and LED bulbs.
6. Counter to be 34" A.F.F.
7. Counter shall have 6' cord and plug. Hot wells and heat lamp with lights shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 3b: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-60SS

1. 60" long counter shall have (4) 12x20 waterless hot food well drop in unit.
2. Electrical: 208v, 1ph. NEMA 14-20P.
3. To have removeable non-stick liner to facilitate fast and easy clean up.
4. To have touchscreen control with 3 pre-programmed temperatures (low, medium, hot) and smart digital temperature controller to provide exact temperature control.
5. Food shields to be single tier, dual sided BG guard with heat strip and LED bulbs.
6. Counter to be 34" A.F.F.
7. Connected to load center through wire chase.

Item 4: COLD FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCM-60SS N7

1. 60" long cold food counter shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph.
3. Cold wells to be recessed 3/4" below top and meet NSF standards.
4. Capacity to hold (4) 12x20 pans with condensate evaporator.
5. Food shields to be two tier, dual sided BG guard with LED light.
6. Food shield with (item 4.1) FT1-0S frost top drop-in with LED lights. Drop in to accommodate 1 each 18x26 sheet pan.
7. Counter to be 34" A.F.F.
8. Louvered hinged grill.
9. Connected to load center through wire chase.

Item 5: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-60SS

1. 60" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shields to be single tier, dual sided BG guard with LED bulbs.
4. Counter to be 34" A.F.F.
5. Louvered hinged grill.
6. Grommet for cord pass.
7. To have a receptacle in base of cabinet that accommodates electrical for item 6.
8. Connected to load center through wire chase.
9. Panel box connected to wire chase.
10. Stainless steel wire chase to be mounted from counter top and go up the ceiling to conceal load center wires for item 3b, 4, 5, and 6. Stainless steel chase to be provided by Duke.

Item 5.1: FROST DROP IN, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: RHT1-SL

1. Unit to hold (1) full size sheet pan.
2. Self-contained refrigeration.

Item 6: MERCHANDISER, Qty. 1
 Manufacturer: STRUCTURAL CONCEPTS, or pre-approved alternate
 Model #: FSC460R

1. Self service, self contained merchandiser.
2. Multi Deck, 47" L, 50 3/8" D, 60 5/8" high.
3. E coated evaporator coil.
4. Removable 6 deck pans.

5. Exterior Color – black without graphics.
6. Electrical: 208-240v, 1ph. 6-20R. With 6' straight blade power cord.
7. Casters with levelers.
8. Warranty: One-year parts & labor. Five year compressor warranty.

Item 7: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-60SS

1. 60" long counter.
2. Without sneezeguard.
3. Rectangular cutout with reinforced edges, in counter top.
4. Cut out in counter top for ice cream freezer. Ice cream freezer (item 7.1) shall be purchased by KEC and shipped to Duke for factory installation.
5. Counter shall have 8' cord and plug. Ice cream freezer shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 7.1: Ice Cream Merchandiser
Manufacturer: SILVER KING
Model #: SKFDI23-ELUS1
Quantity: 1
Description:

1. Ice cream merchandiser shall have insulated, clear polycarbonate hinged lid
2. 115v with cord and NEMA 5-15P plug
3. Ice cream freezer shall be shipped to serving line manufacturer to be factory installed in to item 4.
4. Warranty: One (1) year parts and labor.

Item 8: CASHIER STATION, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. Cashier station to have tray slide operator left and right.
3. Counter to be 34" A.F.F.
4. Cutout on top with grommet for POS power cords.
5. (2) Two duplex electrical outlets mounted in base of counter. Duplex 5-15P. To be provided with 8' cord and plug.

Installation Requirements for bidding dealers:

- Remove and dispose of existing serving line.
- Deliver, uncrate, set in place, level, remove crating for all new equipment.
- To make all final electrical and plumbing connections.
- Responsible for installing t-trim and pilasters.
- Install tray slides on cabinet– tray slides are being supplied loose.
- Start up all new equipment.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical connections prior to installation.
- Sumner County Maintenance Department to have all properly sized NEMA receptacles in place for final connection by successful bidder.

Portland East Middle School
604 S Broadway St
Portland, TN 37148

Bid Specifications for Equipment

Item 9: REFRIGERATOR, PASS THRU
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RHT232NPUT-FHG
Qty: 1

1. Two compartment, Self-Contained, Pass-Thru Refrigerated Cabinet.
2. Electrical: 115v/60/1ph. 11 amps with cord and NEMA 5-20P.
3. Full height glass doors on control side, operator side.
4. Full height glass doors on customer side.
5. Door hinging – standard.
6. StayClear Condenser Coil.
7. Stainless steel exterior and interior.
8. 52 ½” Length, 37 15/16” Depth, 83 ¼” Height.
9. Santoprene Gaskets.
10. Microprocessor controls.
11. 13 each universal trayslide – per pair/per compartment.
12. Casters
13. Warranty: Six year parts/labor and Seven year compressor warranty – standard.

Item 10: HEATED CABINET, PASS-THRU
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RHF232NP-FHS/FHG
Qty: 1

1. Two Compartment, Pass-Thru Heated Cabinet.
2. Electrical: 208v 1ph. 15.5 amps. Hard wired.
3. Full height glass doors on control side, operator side.
4. Full height stainless steel doors on customer side.
5. Door hinging – standard.
6. Stainless Steel Exterior and Interior.
7. 52 ½” Length, 37 15/16” Depth, 83 ¼” Height.
8. Santoprene Gaskets.
9. Microprocessor controls.
10. 13 each universal trayslide – per pair/per compartment

11. Casters.
12. Warranty: Six year parts and labor warranty standard.

Installation Requirements for successful bidders:

1. Removal and dispose of existing pass thru units.
2. Deliver, uncrate, set in place, level, remove crating for all new equipment.
3. Awarded dealer to be responsible for removal and dispose of pass thru cabinets.
4. To make final electrical connections.

Item 11: CONVECTION OVEN, DOUBLE STACKED
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44GD
Qty: 2

1. Double section, gas convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Natural Gas: 50,000 BTUs per section/100,000 BTUs total.
3. Electric spark ignitors.
4. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
5. Simultaneous doors. Independent door operation NOT ACCEPTED.
6. Porcelain enamel on steel oven interior.
7. Two interior oven lights.
8. Standard depth ovens.
9. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
10. Furnished with a two speed ½ HP oven blower-motor.
11. Oven cool switch for rapid cool down.
12. Legs.
13. Rack hanger. RACK HANGRV
14. Gas flex hose & quick disconnect with restraining device.
15. Gas manifold piping included in stacking kit to provide single point gas connection.
16. New Equipment Checkout: Equipment checkout & start up included.
17. Warranty: Two year limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing convection ovens.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new convection ovens.
- Make all final gas and electrical connections to new convection ovens.
- Provide free Equipment Checkout for convection oven to be scheduled with authorized servicer.

- Sumner County Maintenance Department to have all of the proper utilities for final gas and electrical connections prior to installation.

Lakeside Park Elementary School
204 Dolphus Dr
Hendersonville, TN 37075

Bid Specifications for Serving Line

General Specifications:

1. Modular serving line with 24.5" wide bodies.
2. Bodies to be constructed of stainless steel with veneer plastic laminate on front of all counters. Color to be determined by Sumner County Schools at time of ordering.
3. Operator side of all counters shall have open base with hinged louvered grills.
4. 14 gauge stainless steel tops.
5. Counter top heights to be 34" A.F.F., unless noted.
6. Tray slides to be 30" A.F.F.
7. Tray slides to be 10" wide solid, flat stainless steel tray slides on fixed brackets without runners. Tray slides to ship loose for dealer installation.
8. Food shields to be single tier, self service to full service style. Food shields to be constructed with 3/8" tempered glass with rounded edges for the guards, tops, and end panels mounted onto 1" diameter stainless steel mounting posts. LED lights. Duke model #TS462.
9. All counters to be provided with cord and plug.
10. Legs with kickplates.
11. All bodies to have t-trim and pilasters.
12. Warranty: Two year parts and labor for serving line.

Itemized Specifications:

Item 1: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 308-25SS

1. 32" long solid top counter.
2. Without sneezeguard.
3. Seven cylinder cutouts with plastic silverware cups.
4. Grommet for gas line pass.
5. Counter shall be 30" A.F.F.

Item 2: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: G-5-DLSS

1. 60" long counter shall have (5) 12x20 stainless steel sealed hot food wells.
2. Natural Gas.
3. Safety pilots.
4. Stainless steel liners in lieu of galvanized.
5. Stainless steel cutting board.
6. Grommet for gas line pass.
7. Counter to be 34" A.F.F.
8. Food shield to be single tier, self service to full service style. Food shield without LED lighting.

Item 3: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: 308-25SS MODIFIED

1. 18" long cold counter.
2. Without sneeze guard.
3. Counter height to be 30" A.F.F.

Item 4: COLD FOOD COUNTER. Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: 316-25SS N7

1. 60" long cold food counter shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph.
3. Capacity to hold (4) 12x20 pans with condense evaporator.
4. Cold wells to be recessed 3/4" below top and meet NSF standards.
5. Counter height to be 30" A.F.F.
6. Hinged louvered grille.
7. Counter shall have 10' cord and plug. Cold wells and food shield lights shall plug into receptacle in base of cabinet for single cord and plug for counter. NEMA 5-15P.

Item 5: MILK COOLER Qty. 1
 Manufacturer: TRAULSEN, or pre-approved alternate
 Model #: RMC49D4

1. Dual Access Milk Cooler to have top mount removeable refrigeration system.
2. Capacity – (12) 13"x13" crates or (8) 13"x19" crates.
3. Cabinet to be made of stainless steel construction interior and exterior.
4. Cold Wall Refrigeration not accepted.
5. Reinforced cabinet exterior bottom.
6. Sliding lift up and down door.
7. Magnetic Snap-In EZ-Clean door gasket(s).

8. 8' cord and plug attached.
9. Set of 4 each 4" casters.
10. Warranty: Six years parts and labor/ Seven year compressor parts warranty.

Item 6: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 308-25SS

1. 32" long solid top counter.
2. Without sneezeguard.
3. Rectangular cutout with reinforced edges, in counter top.
4. Cut out in counter top for ice cream freezer. Ice cream freezer (item 7.1) shall be purchased by KEC and shipped to Duke for factory installation.
5. Counter height to be 30" A.F.F.
6. Stainless steel wire chase to be mounted from counter top and go up the ceiling to conceal electrical cords. Chase to be provided by Duke Manufacturing.
7. Counter shall have 10' cord and plug. Item 5 milk cooler, Item 6.1 ice cream freezer, and Item 7 cashier station shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 7: CASHIER STATION, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 306-25SS

1. Cashier station shall have drawer with lock and keys.
2. Cutout on top with grommet for POS power cords.
3. Counter top height 34" A.F.F.
4. Electrical outlet mounted in base of counter. Duplex 5-15P. To be provided with 10' cord and plug.

Installation Requirements for Bidding dealers:

- Remove and dispose of existing serving line.
- Deliver, uncrate, set in place, level, remove crating from all new equipment.
- To make all final electrical connections.
- To install tray slides.
- Start up all new equipment.
- Sumner Counter Maintenance Department to have all the proper utilities for final electrical connections prior to installation.
- Sumner County Maintenance Department to have all properly sized NEMA receptacles in place for final connection by successful bidder.

Lakeside Park Elementary School
204 Dolphus Dr
Hendersonville, TN 37075

Bid Specifications for Equipment

Item 8: CONVECTION OVEN, DOUBLE STACKED
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44GD
Qty: 1

1. Double section, gas convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Natural Gas: 50,000 BTUs per section/100,000 BTUs total.
3. Electric spark ignitors.
4. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
5. Simultaneous doors. Independent door operation NOT ACCEPTED.
6. Porcelain enamel on steel oven interior.
7. Two interior oven lights.
8. Standard depth ovens.
9. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
10. Furnished with a two speed ½ HP oven blower-motor.
11. Oven cool switch for rapid cool down.
12. Casters.
13. Rack hanger. RACK HANGRV
14. Gas flex hose & quick disconnect with restraining device.
15. Gas manifold piping included in stacking kit to provide single point gas connection.
16. New Equipment Checkout: Equipment checkout & start up included.
17. Warranty: Two year limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing convection ovens.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new convection ovens.
- Make all final gas and electrical connections to new convection ovens.
- Provide free Equipment Checkout for convection oven to be scheduled with authorized servicer.

- Sumner County Maintenance Department to have all of the proper utilities for final electrical and gas connections prior to installation. Proper gas pressure must be available and provided.

Item 9 : STEAMER
 Manufacturer: VULCAN, or pre-approved alternate
 Model: C24GA10
 Qty: 1

1. Two compartment gas convection steamer on cabinet base.
2. Natural Gas.
3. Stainless steel interior and exterior.
4. Cooking chamber to have covered interior corners.
5. Five pan capacity per compartment – Ten pan capacity for entire unit.
6. 60 minute timer and power switch with constant steam feature per each compartment.
7. Split water line connection.
8. Heavy duty door and door latch.
9. Stainless steel water resistant enclosed cabinet base.
10. Legs with flanged feet.
11. Flex hose with quick disconnect.
12. Water Filtration System – ScaleBlocker.
13. CUSTOM Water Filtration Rack – Titan Model #WFR (36"x30"x24" rack with undershelf and flanged feet)
14. Warranty: Three year limited water related parts and labor warranty with ScaleBlocker purchase.
15. New Equipment Checkout: Equipment Checkout & Start up included.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing steamer.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Install Water Filter Rack and Filtration System.
- Make all final gas, electrical and plumbing connections to new steamers. The school will be responsible to have properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for steamer to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final gas, electrical/water connections prior to installation and confirm floor drain is available and operational. Proper gas pressure must be available and provided.

Item 10: HEATED HOLDING CABINET
Manufacturer: F.W.E. or pre-approved alternate
Model #: MTU-12
Qty: 2

1. Heated holding cabinet to have built in humidified holding system with both humidity and temperature controls.
2. Electrical: 120, 1ph, 13.8 amps. NEMA 5-15P. VERIFY BEFORE ORDERING.
3. Removable 12x 20x 2.5" deep humidity pan in base of unit.
4. Capacity – 12 sheet pans or 24 hotel pans (2.5" deep) with universal pan slides.
5. Cabinet to be made with fully welded stainless steel construction. Fully welded tubular base frame for extra support and rigidity.
6. Magnetic work flow door handles.
7. Fully insulated cabinet through out.
8. Glass dutch doors.
9. Energy star rated.
10. Casters.
11. Warranty: 1 year labor and 2 year parts warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing holding cabinets.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new heated cabinets.
- Make final electrical connections.