

Beech Elementary School
3120 Long Hollow Pike
Hendersonville, TN 37075

Bid Specification for 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.
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 mentioned per item number.
6. Tray slide height to be 32" 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. Tray slides to be on customer side ONLY.
9. Food shield to be BGA with LED lights. Food shields to be adjustable from full service to self service 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. All counters to be provided with cord and plug.
12. Stainless steel legs with kick plates.
13. All bodies to have t-trim and pilasters.
14. Warranty: Two year parts and labor for serving line.

Item 1A: TRAY AND SILVERWARE CART, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 96

1. Seven silverware cutouts with plastic silverware cups.
2. Napkin dispensers by others.
3. 30" A.F.F.
4. Casters.

Item 1B: TRAY AND SILVERWARE CART, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 96

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

3. 30" A.F.F.
4. Casters.

Item 3A: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-74SS

1. 74" long counter shall have (5) 12x20 waterless hot food well drop in unit.
2. Electrical: 208v, 1ph. NEMA 6-20P.
3. Food shields to be in full service position.
4. Food shields to be single tier with LED bulbs.
5. 7" wide hinged cutting board to be flush with 1" recess.
6. 1" recess to hold 18x26 pans.
7. Counter to be 34" A.F.F.
8. Counter to have 10' cord and plug. Heated wells and food shield lights to plug into interconnect box for single cord and plug from counter.

Item 3B: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-74SS

1. 74" long counter shall have (5) 12x20 waterless hot food well drop in unit.
2. Electrical: 208v, 1ph. NEMA 6-20P.
3. Food shields to be in full service position.
4. Food shields to be single tier with LED bulbs.
5. 7" wide hinged cutting board to be flush with 1" recess.
6. 1" recess to hold 18x26 pans.
7. Counter to be 34" A.F.F.
8. Counter to have 10' cord and plug. Heated wells and food shield lights to plug into interconnect box for single cord and plug from counter.

Item 4A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-46SS MOD

1. 46" long solid top counter with 10" filler.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 32" A.F.F.
6. Louvered hinged grille.
7. Counter shall have 10' cord and plug. Cold Wells and food shield lights shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 4A.1: DROP IN COLD WELLS, Qty. 1

Manufacturer: HATCO, or pre-approved alternate
Model #: CWB-3

1. Drop in Refrigerated wells shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph. 3.8 amps. (NEMA 5-15P)
3. Cold food wells to hold (3) 12x20 pans and be provided with slant kit option.
4. Warranty: One year parts and labor warranty.
5. Drop in to be purchased by KEC and installed by manufacturer.

Item 4B: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-46SS MOD

1. 46" long solid top counter with 10" filler.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 32" A.F.F.
6. Louvered hinged grille.
7. Counter shall have 10' cord and plug. Cold Wells and food shield lights shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 4B.1: DROP IN COLD WELLS, Qty. 1
Manufacturer: HATCO, or pre-approved alternate
Model #: CWB-3

1. Drop in Refrigerated wells shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph. 3.8 amps. (NEMA 5-15P)
3. Cold food wells to hold (3) 12x20 pans and be provided with slant kit option.
4. Warranty: One year parts and labor warranty.
5. Drop in to be purchased by KEC and installed by manufacturer.

Item 5: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-32SS N7

1. 32" long solid top counter.
2. Counter to be 32" A.F.F.
3. Without sneezeguard.

Item 7: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-32SS

1. 32" long solid top counter.
2. Counter to be 32" A.F.F.
3. Without sneezeguard.
4. Tray slides on both sides of counter.

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 operator right.
3. Counter to be 34" A.F.F.
4. Cutout on top with grommet for POS power cords.
5. 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 for all new equipment.
- To make all final electrical and plumbing connections. Cold wells to plumbed to floor drain.
- 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.

Beech Elementary School
3120 Long Hollow Pike
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Bid Specification for Equipment

Item 2: MILK COOLER, Qty. 2
Manufacturer: DUKE, or pre-approved alternate
Model #: RMC34D4

1. Dual Access Milk Cooler to have top mount removeable refrigeration system.
2. Capacity – (8) 13"x13" crates or (4) 13"19" 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 year parts and labor. Seven year compressor parts warranty.

Installation Requirement for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to milk coolers.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 9: HEATED HOLDING CABINET
Manufacturer: FWE, 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 Requirement for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to holding cabinets.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 10: REACH IN COOLER
 Manufacturer: TRAUlsen, or pre-approved alternate
 Model #: AHT132WUT-FHG
 Qty: 2

1. One compartment, Reach In Refrigerator with stainless steel door.
2. Electrical: 115v/60/1ph.
3. Microprocessor control with LED temperature display.
4. Evaporator coil outside food zone.
5. StayClear Condensor Coil.
6. Stainless steel exterior and anodized aluminum interior.
7. Full height glass door.
8. EZ clean door gasket.
9. 15 each universal tray slides.
10. 6" locking casters.
11. Warranty: Six year parts and labor. Seven year compressor parts warranty.

Installation Requirement for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to reach in cooler.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 11: REACH IN FREEZER
 Manufacturer: TRAUlsen, or pre-approved alternate
 Model #: ALT232WUT-FHS
 Qty: 1

1. Two compartment, Reach In Freezer with stainless steel door.
2. Electrical: 115v/60/1ph.

3. Microprocessor control with LED temperature display.
4. Evaporator coil outside food zone.
5. StayClear Condensor Coil.
6. Stainless steel exterior and anodized aluminum interior.
7. Full height stainless steel doors.
8. EZ clean door gasket.
9. 3 epoxy shelves per compartment.
10. 6" locking casters.
11. Warranty: Six year parts and labor. Seven year compressor parts warranty.

Installation Requirement for Successful Bidder:

- Removal and dispose of existing reach in freezer.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to reach in cooler.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Beech High School
3126 Long Hollow Pike
Hendersonville, TN 37075

Bid Specifications for Equipment

Item 1: STEAMER
Manufacturer: VULCAN, or pre-approved alternate
Model #: C24ET10
Qty: 1 each

1. Two compartment electric convection oven steamer on cabinet base.
2. Electrical: 480v, 3ph. 36.1 amps. VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved 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. Water Filtration System – ScaleBlocker.
12. CUSTOM Water Filtration Rack – Titan Model #WFR (36”x30”x24” rack with undershelf and flanged feet)
13. Warranty: Two year limited water related parts and labor warranty, standard. Three year limited water related parts and labor warranty with ScaleBlocker purchase.
14. New Equipment Checkout: Equipment checkout & start up included.

Installation Requirement 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 electrical and plumbing connections to new steamer. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
- 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/water connections prior to installation and confirm floor drain is available and operational.

Item 2: BRAISING PAN
Manufacturer: VULCAN, or pre-approved alternate

Model #: VE40

1. Modular electric tilting braising pan, 36" wide open base.
2. Electrical: 208v, 3ph. 20 amps. VERIFY BEFORE ORDERING.
3. Stainless steel front, sides, back, and 12" legs with adjustable flanged feet.
4. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
5. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
6. Stainless steel spring assist cover with wrap around handle and condensate lip.
7. Drop away food receiving pan support mounts under pouring lip.
8. Manually operated pan tilting mechanism with removable handle.
9. Rapid heating technology and embedded heating elements for improved heating performance.
10. Solid state controls.
11. Motor driven pan lift with removeable manual crank handle.
12. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
13. Two inch draw off valve – left front straight with strainer. BPDOV-1
14. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
15. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing braising pan and 2 each kettles.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical and plumbing connections to new braising pan. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for braising pan to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical/water connections prior to installation and confirm floor drain is available and operational.

Item 3: REACH IN COOLER
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: AHT132WUT-FHG
Qty: 1

1. One Compartment, Reach In Refrigerator with glass door.
2. Electrical: 115/60/1. 7.3 amps. NEMA 5-15P attached.
3. Microprocessor control with LED temperature display.
4. Evaporator coil outside food zone.
5. StayClear Condenser Coil.
6. Stainless steel exterior and anodized aluminum interior.

7. Full height glass door with lock.
8. Thermostatic Expansion Valve Metering Device.
9. EZ clean door gasket.
10. Three epoxy coated shelves factory installed.
11. 6" locking casters.
12. Warranty: Six year parts and labor and Seven year additional compressor parts warranty.

Installation Requirements for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to reach in cooler.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connection by successful bidder.

Item 3: ROLL-THRU REFRIGERATOR
 Manufacturer: TRAULSEN, or pre-approved alternate
 Model #: ARI232LPUT-FHS
 Qty: 2

1. Two Compartment, Roll Thru Self-Contained Refrigerated Cabinet.
2. Electrical: 115v/60/1ph, 11.6 amps. NEMA 5-15P.
3. Accommodates roll in racks up to 66" high.
4. Stay Clear condenser.
5. Stainless steel exterior and anodized aluminum interior.
6. Full Height Glass door on operator side, control side.
7. Full Height Stainless steel door on customer side.
8. Dimensions: 68" x 39 1/8" x 83 1/4" H.
9. Santoprene Gaskets to help simplify cleaning and increase gasket life.
10. Smart Control with LED display.
11. Warranty: 6 year parts and labor/ 7 year compressor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing Roll In Refrigerators.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new roll in refrigerated cabinet.
- Sumner County Maintenance Department to have all properly sized NEMA receptacles in place for final connection by successful bidder.

Item 2: ROLL-THRU HEATED CABINET
 Manufacturer: TRAULSEN, or pre-approved alternate

Model #: AIH232LP-FHS
Qty: 2

1. Two Compartment, Roll Thru Heated Cabinet.
2. Electrical: 208v/60/1ph, 15.5 amps. NEMA L14-20P. VERIFY BEFORE ORDERING.
3. Accommodates roll in racks up to 66" high.
4. Stainless steel exterior and anodized aluminum interior.
5. Full Height Glass door on operator side, control side.
6. Full Height Stainless steel door on customer side.
7. Dimensions: 68" x 39 1/8" x 83 1/4" H.
8. Santoprene Gaskets to help simplify cleaning and increase gasket life.
9. Smart Control with LED display.
10. Warranty: 6 year parts and labor.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing Roll In Heated Cabinet.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new roll in heated cabinet.
- Sumner County Maintenance Department to have all properly sized NEMA receptacles in place for final connection by successful bidder.

Beech High School
3126 Long Hollow Pike
Hendersonville, TN 37075

Bid Specifications for Combination Cooler/Freezer Walk In

Item 1: WALK-IN COMBINATION COOLER/FREEZER
Manufacturer: THERMO-KOOL, or pre-approved alternate
Model #: Q42259-25

Description:

1. Walk-In Combination Cooler and Freezer shall be located indoors on level surface.
2. Total dimensions shall be 22' 10" x 12'8" x 7'10" High. Nominal dimensions not accepted.
3. Insulation: 4" DURATHANE, all-urethane foamed-in-place (Class 1).
4. Exterior: Stucco Galvanized.
5. Interior: White Stucco Galvanized.
6. Interior Floors: 1/8" Aluminum Treadplate in freezer with interior ramps. Cooler is floorless with vinyl u-channel screeds.
7. (2) 34"x78" Flush Mounted Entrance Door(s) with hardware, Pilot light & switch assembly, vapor proof light & dial thermometer. NSF listed.
8. (2) Door(s) with (2) Hinges per door, hinged right.
9. 36" High 1/8" Treadplate kickplates and jamb guards on exterior and interior of door and door panel.
10. (2) LED light fixture at door.
11. (2) 14"x14" peep window w/ heated frame & glass.
12. (2) vinyl strip curtain.
13. (2) Backup frame heater wire.
14. (2) Thermostatically controlled door frame heater(s).
15. (2) Pressure relief vent.
16. (5) 48" LED light fixture(s) with bulbs.
17. 36" High 1/8" Treadplate wainscot on exp exterior.
18. Enclosure panels.
19. Trim.
20. Cooler Refrigeration system shall have 1 ¼ HP, Remote Pre Assembled Refrig. System Model RFO150E4SEANT 208-230/60/3 Medium Temperature, base, weather hood, winter controls, Scroll, Air-cooled, R448A (9.3 Compressor RLA) with RL6A094ADASC 115/60/1 coil (1.6 amps) with Dual Speed EC motor.
21. Freezer Refrigeration system shall have 5 HP, Remote Pre Assembled Refrig. System Model RFO500L4SEB 208-230/60/3 Low Temperature, base, weather hood, winter controls, Scroll, air-cooled, R448A, Std. Defrost Kit (17 Compressor RLA) with RL6E142DDASC 208-230/60/1 coil (1.5 fan amps, 14.3 heater amps) with Dual Speed EC motor.
22. Ten year panel warranty.

23. Five year compressor and one year refrigeration parts warranty. One year installation labor warranty.
24. All panels are pre-assembled at the factory prior to shipment for a thorough quality control inspection. A digital photograph is taken of the preassembled walk in and sent to the dealer with all warranty paperwork.
25. Made in the USA.

Item 2: SHELVING

Manufacturer: CAMBRO – CAM SHELVING PREMIUM, or pre-approved alternate

Model #: PREMIUM SERIES

1. Premium series to offer composite material with a mold in steel core, Camguard Antimicrobial Shelf plates.
2. Shelving system to include 4 tiers of shelving per shelving unit.
3. Shelving units to have 72" posts – 56 each.
4. Shelving units to have 63" posts – 8 each.
5. 1 each shelving unit – 24" x36" 3 each total shelves.
6. 5 each shelving units – 24"x42" 20 each total shelves.
7. 9 each shelving units – 24"x48" 36 each total shelves.
8. 1 each shelving unit – 24"x54" 3 each total shelves.
9. 2 each 24"x36" dunnage racks.
10. Shelving to have an open design to allow great free circulation of air.

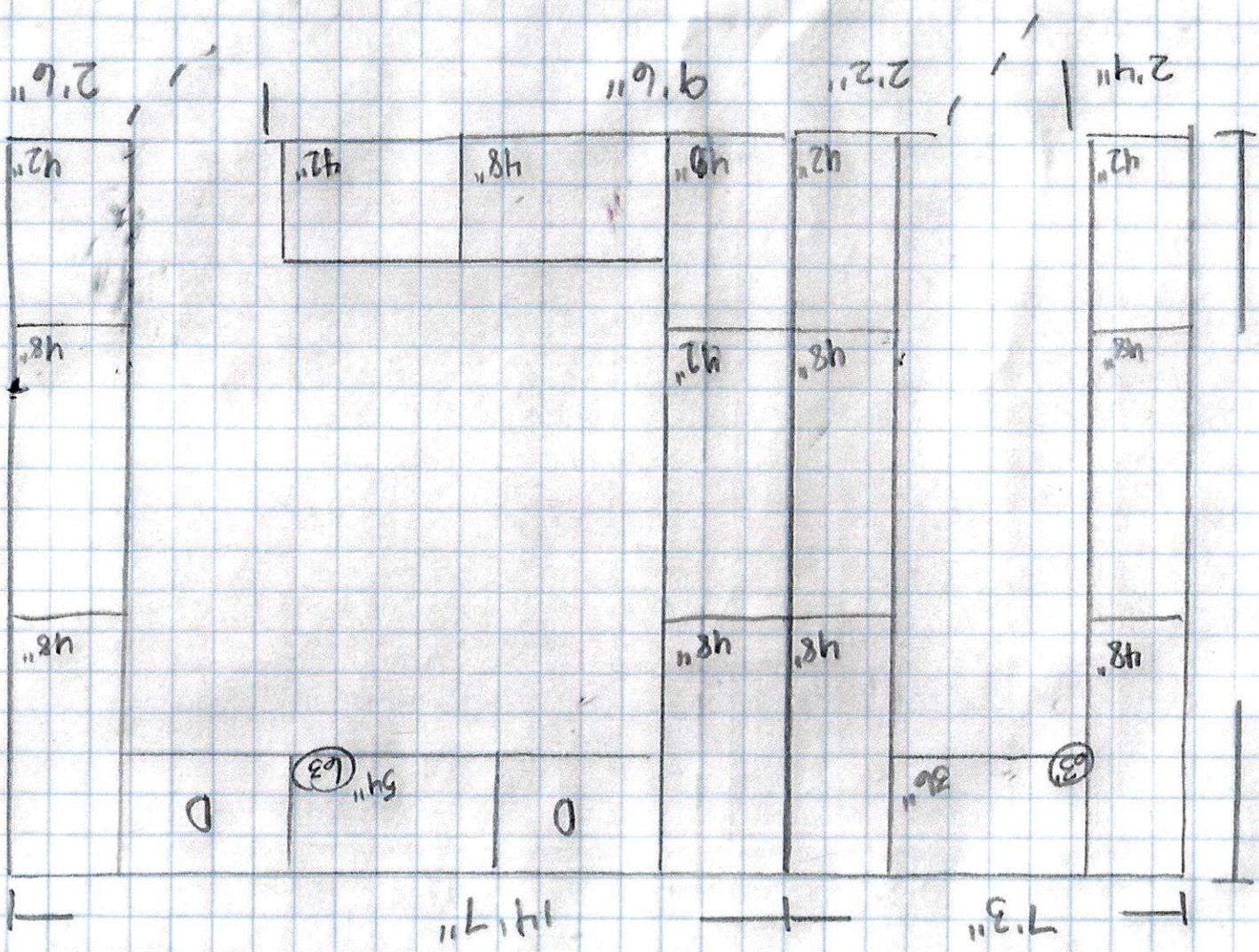
The shelving units are to be assembled and placed in the cooler and freezer unit by the successful bidder. Dunnage rack to be located under evaporator coils.

Installation Requirements for Successful Bidder:

1. Removal and dispose of existing walk-in combination box.
2. Deliver and uncrate all walk in panels.
3. Erect and fully assemble walk in panels. Floor panels must be level.
4. Install enclosure panels and trim.
5. Install 36" High treadplate wainscot panels on all exposed exterior of walk-in.
6. Put condensing unit in place.
7. Insulate drain line and install heater to drain line from evaporator coil. Drain line must have P-trap.
8. Remove floor tile located as baseboard inside walk in cooler/freezer and outside walk in cooler/freezer.
9. Assemble and place shelving in cooler and freezer. Successful bidder to confirm shelving quantities and sizing.
10. Make all refrigeration and electrical final connections. Refrigeration systems must be fully started up by successful bidder.
11. Final electrical connections to include condensing unit, evaporator coils, and all electrical components inside cooler and freezer (door frame heater wire, lights, drain heater, etc.).

Beech High School

- 63" post 8
- 74" post 56
- 24x36 - 3
- 24x42 - 20
- 24x48 - 36
- 24x54 - 3
- Dunnage
- 36" x 2



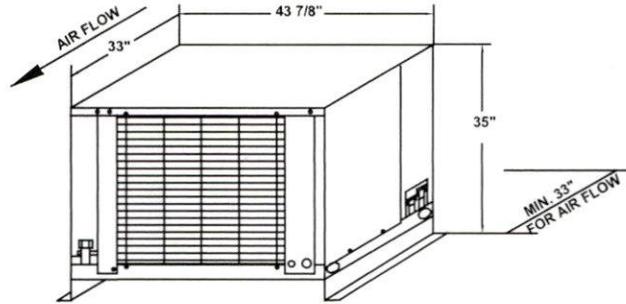
SCROLL

**LOW TEMPERATURE
CONDENSING UNIT**

R-448A

AIR-COOLED

208-230/60/3Ø



SPECIFICATIONS

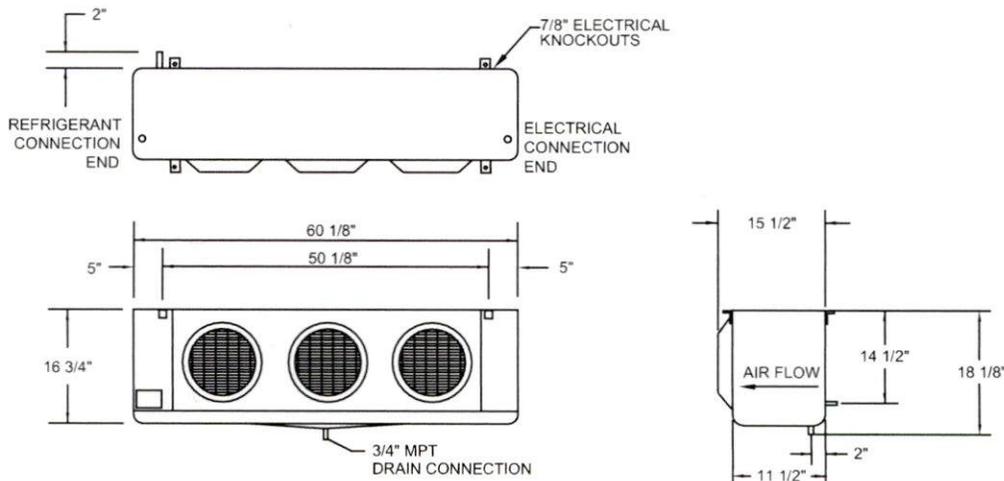
MODEL #	HP	ELECTRICAL DATA			CAPACITY @ -10° WALK-IN TEMP. (90° AMBIENT)	LINE SIZES		APPROX. NET WEIGHT
		COMPRESSOR RLA	MCA	MOPD		LIQUID	SUCTION	
RFO500L4SEB	5	17.0	38.5	50	16,700 BTU	1/2"	1 1/8"	367 LBS.
RECEIVER CAPACITY @ 90% FULL: 29.4#				HEAT OF REJECTION: 25,885 BTU's				

EVAPORATOR COIL

208-230/60/1Ø

SPECIFICATIONS

MODEL #	BTU's	No. of FANS	AIR FLOW (CFM)	ELECTRICAL DATA		LINE SIZES			APPROX. NET WEIGHT
				FAN AMPS	HEATER AMPS	INLET	SUCTION	DRAIN	
RL6E142DDA	16,600	3	2,325	1.5	14.3	3/8" OD	1 1/8" OD	3/4" NPT	85 LBS.
W/ DUAL SPEED EC MOTOR									



RFO500L4SEB 208-230/60/3Ø
W/ RL6E142DDA 208-230/60/1Ø



Mid-South Industries, Inc. P.O. Box 969
 Laurel Mississippi 39441 Phone 601/649-4600
 FAX 601/649-0558

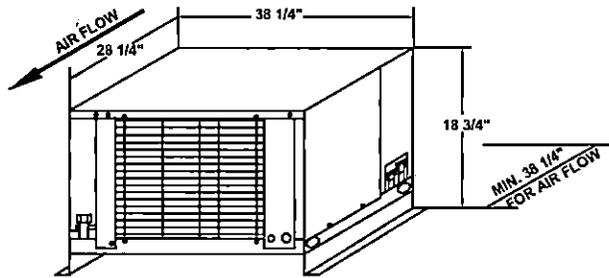
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**MEDIUM TEMPERATURE
CONDENSING UNIT**

R-448A

208-230/60/3Ø

AIR-COOLED



SPECIFICATIONS

MODEL #	HP	ELECTRICAL DATA			CAPACITY @ 35° WALK-IN TEMP. (90° AMBIENT)	LINE SIZES		APPROX. NET WEIGHT
		COMPRESSOR RLA	MCA	MDPD		LIQUID	SUCTION	
RFO150E4SEA	1 1/4	9.3	15	20	12,580 BTU	1/2"	7/8"	205 LBS.
RECEIVER CAPACITY @ 90% FULL: 11.6#						HEAT OF REJECTION: 16,354 BTU's		

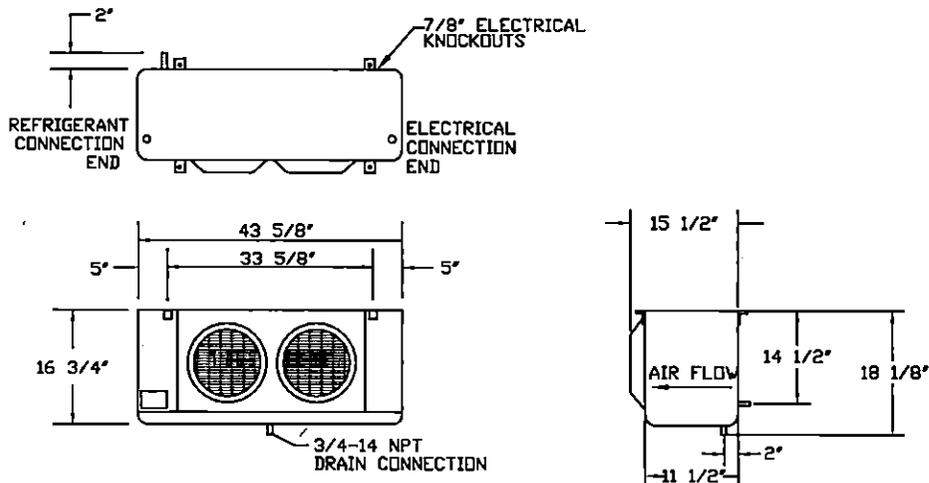
EVAPORATOR COIL

115/60/1Ø

SPECIFICATIONS

MODEL #	BTU's	No. of FANS	AIR FLOW (CFM)	ELECTRICAL DATA		LINE SIZES			APPROX. NET WEIGHT
				FANS		INLET	SUCTION	DRAIN	
				AMPS	WATTS				
RL6A094ADA	10,900	2	1,570	1.6	94	3/8" OD	5/8" OD	3/4" NPT	55 LBS.

W/ DUAL SPEED EC MOTOR



**RFO150E4SEA 208-230/60/3Ø
W/ RL6A094ADA 115/60/1Ø**



Thermo-Kool

Mid-South Industries, Inc. • P.O. Box 989
Laurel, Mississippi 39441 • Phone 601/649-4600
FAX 601/649-0538

BethPage Elementary School
420 Old Highway 31 E
Bethpage, TN 37022

Bid Specifications for Serving Line

General Specifications:

1. Modular serving line with 24.5" wide bodies.
2. Bodies to be constructed of paint grip steel. Color to be determined by Sumner County Schools at time of ordering.
3. Operator side of all counters shall have hinged doors with recessed handles.
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 heights to be 32" A.F.F.
6. Tray slide heights to be 31" A.F.F.
7. Tray slides shall be 10" solid stainless steel on fixed brackets without tray runners. Shipped loose for dealer installation.
8. Tray slides to be located on operator and customer side of cabinet.
9. All counters to be provided with cord and plug.
10. Casters with top interlocks.
11. Warranty: Two year parts and labor for serving line.

Itemized Specifications:

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

1. Seven silverware cutouts with plastic silverware cups.
2. 30" height in lieu of standard.
3. Napkin dispensers by others.
4. Casters.

Item 2: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: E305-WW- 25PG

1. 74" long counter shall have (5) 12x20 stainless steel waterless sealed hot food wells.
2. Electrical: 208v, 1ph. VERIFY BEFORE ORDERING.
3. Counter shall be 32" A.F.F.

- Counters shall have 10' cord and plug. Heated wells and food shield lights shall plug into interconnect box for single cord and plug for counter. NEMA 14-20P.

Item 3: COLD WELL COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 315-25-PG N7

- 46" long cold food counter shall be mechanically cooled and meet NSF 7 standards.
- Electrical: 120v, 1ph.
- Capacity to hold (3) 12x20 pans with condensate evaporator.
- Supply custom brackets to raise the height of the food IN COLD WELL to be flush with counter top.
- Counter height to be 32" A.F.F.
- Caster shims – Part #251445. To help level cabinet on sloped floor.
- 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 4: CASHIER STATION, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 306-25PG

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

Item 5: FOOD SHIELDS
Manufacturer: PMG, or pre-approved alternate
Model #: TMIR-G

- 1" OD double sided self service food shield with top shelf.
- 3/8" clear tempered glass with polished edges.
- Both end panels included.
- Surface Mounting Option: Ultraslim LED light in complementary colored housing included: brushed stainless finish.
- Provided by KEC, shipped to Duke Manufacturing for installation by Duke.

Item 6: MILK COOLER, Qty 1
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RMC49D4

1. Dual Access Milk Cooler to have top mount removable refrigeration system.
2. Capacity – (12) 13"x13" crates or (24) 13"x19" crates
2. Cabinet to be made of stainless steel construction interior and exterior.
3. Cold Wall Refrigeration not accepted
4. Reinforced cabinet exterior bottom.
5. Sliding lift up and down door
6. Magnetic Snap-In EZ-Clean door gasket(s)
7. 8' Cord and Plug attached
8. Set of 4 each 4" casters
9. Warranty: 6 year labor and parts warranty. 7 year compressor parts warrant

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.
- Will need to place the casters shims to help make serving line level.
- Responsible for interlocking cabinets together.
- Install tray slides on both sides of 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.

BethPage Elementary School
420 Old Highway 31 E
Bethpage, TN 37022

Bid Specifications for Equipment

Item 6: CONVECTION OVENS,
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44ED
Qty: 1

1. Double section, electric convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Electrical: 480v 3ph. 30 amps each compartment. VERIFY BEFORE ORDERING.
3. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
4. Simultaneous doors. Independent door operation NOT ACCEPTED.
5. Porcelain enamel on steel oven interior.
6. Two interior oven lights.
7. Standard depth ovens.
8. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
9. Furnished with a two speed ½ HP oven blower-motor.
10. Oven cool switch for rapid cool down.
11. Casters
12. Rack hanger. RACK HANGRV
13. New Equipment Checkout: Equipment checkout & start up included.
14. 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 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 connections prior to installation.

Item 7: HEATED HOLDING CABINET
Manufacturer: F.W.E. or pre-approved alternate
Model #: MTU-12
Qty: 1

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:

- Deliver, uncrate, set in place, level, remove crating for new holding cabinets.
- Removal and dispose of holding cabinet.
- To make all final electrical connections. The school system is responsible for having properly sized wiring and breaker for final electrical connection by successful bidder.
- 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.

Item 8: BRAISING PAN
 Manufacturer: VULCAN, or pre-approved alternate
 Model #: VE30

1. Modular electric tilting braising pan, 36" wide open base.
2. Electrical: 480v, 3ph. 20 amps. VERIFY BEFORE ORDERING.
3. Stainless steel front, sides, back, and 12" legs with adjustable flanged feet.
4. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
5. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
6. Stainless steel spring assist cover with wrap around handle and condensate lip.
7. Drop away food receiving pan support mounts under pouring lip.
8. Manually operated pan tilting mechanism with removeable handle.
9. Rapid heating technology and embedded heating elements for improved heating performance.
10. Solid state controls.
11. Motor driven pan lift with removeable manual crank handle.
12. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN

13. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidders:

- Removal and dispose of existing braising pan and griddle with ovens.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new braising pan.
- Make all final electrical and water connections to new braising pan.
- Provide free Equipment Checkout for braising pan to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical prior to installation.

Bethpage Elementary School
420 Old Hwy 31E
Bethpage, TN 37022

Bid Specifications for Outdoor Walk-In Freezer

Item # 1: OUTDOOR WALK-IN FREEZER
Manufacturer: THERMO-KOOL, or pre-approved alternate
Model #: CUSTOM
Quantity: 1
Description:

1. Exterior Dimensions shall be 7' 0" x 11' 0" x 8' 6" H
2. Panel specifications: All panels shall consist of metal pans formed to precise dimensions. Metal finish to be as specified. Insulation shall be "foamed-in-place" urethane to bond permanently to complete inner surfaces of both interior and exterior metal pans to form strong rigid unit. Panels shall not have internal wood or metal support, framing, straps, or other non-insulating members. Each panel shall be 100% urethane foam insulation exclusive of metal pans. Perimeter structure shall be formed of Durathane, high density urethane insulation forming tongues and grooves to assure vapor and airtight joints and to prevent pre-installation damage and deterioration of exposed urethane surfaces. Insulation shall be 4" thick rigid, zero ozone depleting HFC 134a blown Class I urethane foam classified according to UL 723 (ASTM-E-84) as tested by Underwriters Laboratories, Inc. The core material has a flame spread of 25 or less and a smoke density of 250. The urethane foam is foamed-in-place to bond to inner surfaces of metal pans having an average thermal conductivity (K factor) of 0.13 BTU/hr./sq. ft. per degrees /Fahrenheit/inch. As tested in accordance with ASTM C 518-2004, the R factor for coolers at temperatures of 55 F° is greater than 29.0 for 4" thick; for freezers at temperatures of 20 F° the R factor is greater than 32.0 for 4" thick. (R-value of R-25 for Coolers and R-32 for Freezers required to meet 2009 Energy Code). The prefabricated urethane foamed panels shall be supplied with a Class I fire hazard classification according to UL 723 (ASTM-E-84) as tested by Underwriters Laboratories, Inc. Panels shall have a flame spread rating of 25 or less and bear a certifying Underwriters Laboratories, Inc. label. This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions. NSF listed double-bead vinyl gasket shall be applied to the tongue side of all panels, on both interior and exterior. Gaskets shall be impervious to stains, grease, oils, mildew, sunlight, etc.
3. Total Height: 8'6"
4. Outdoor application to have hood over door and membrane roof cap sloped away from building.
5. Interior finish: White Stucco Galvanized
6. Exterior finish: Stucco Aluminum
7. Exposed exterior front shall have 48" aluminum diamond treadplate wainscot. All diamond treadplate shall be mounted with adhesive and sealed with silicone. External fasteners such as screws or pop rivets are not acceptable to field mount the diamond treadplate.

8. Interior and exterior of door and door panels shall also have aluminum diamond treadplate wainscot.
9. Floors: Treadplate Dura-Floor reinforced floor. Floor panel thickness to be 4".
10. Interior floor ramp to be integrated into floor panel.
11. Door construction: walk-in freezer compartment shall be equipped with a 34" x 76" hinged-type, flush-mounted entrance doors. Door shall be manufactured to accommodate floor construction. Door shall be equipped with a one-piece perimeter PVC accordion type removable gasket, with magnetic core at the top and along the side perimeter of the door. An adjustable wiper gasket shall be mounted along the bottom edge of the door. Latch shall be break-a-way type with cylinder lock and inside safety release handle so the door can be opened from the inside even if locked. A positive action hydraulic door closer (required to meet 2009 Energy Code) shall be included to ensure gentle closing action of door to opening and to ensure positive closing of door. The latch shall be of high pressure zinc die cast with highly polished chrome finish. Two (2) hinges per door shall be nine inch modified strap, cam-lift, self-closing design with door lift off capability of high-pressure zinc die cast with highly polished chrome finish. (a spring-loaded hinge required to meet 2009 Energy Code). Door frame shall consist of heavy reinforced steel "U" channel frame to encompass entire perimeter of opening, foamed-in-place to give extra support and rigidity to frame and to prevent racking, distortion, warping and twisting. A backup must be welded for added strength. An armored anti-sweat heater cable shall be run in a breaker strip located behind a removable heavy gauge stainless steel trim for easy access to heater cable. Heater cable shall be run under threshold consisting of heavy reinforcement "U" channel breaker strip and heavy gauge stainless steel threshold.
12. Door hinged right side.
13. Back up door frame heater.
14. Thermostatically controlled door frame heaters for door.
15. Digital thermometer on exterior adjacent to door.
16. Concealed Locking Bar for outdoor application.
17. All lighting shall be LED lighting.
18. Freezer shall have 2 way pressure relief vent.
19. Refrigeration System: Remote refrigeration shall be located outdoors. Scroll type condensing unit shall be factory assembled and UL approved. The condenser shall be air-cooled. Refrigerant shall be R-448A for freezer. Evaporators shall be forced air type with air flow parallel to the walk-in ceiling. Evaporators shall be a standard low profile series. (Electronically Commuted Motors required to meet 2009 Energy Code). All evaporator coil components shall be housed in heavy gauge aluminum housing. Units shall have drain pan with drain-pipe connections. All evaporator coils shall be provided with proper sized drain lines, supplied and field installed by contractor. Drains shall be trapped outside of walk-in. Drain shall be heated and insulated to prevent freezing. All plumbing to be in accordance with applicable codes. Units shall have drain pan with drain-pipe connection. Evaporators shall be equipped with an automatic electric defrost system including coil heaters, time clock, fan delay control, drain line heaters and liquid line solenoid. All major components provided for field installation of remote refrigeration systems such as tubing, electrical hook-up, drain line and refrigerant charge shall be done by certified and qualified refrigeration, electrical and plumbing contractors. The basic components shall include condensing unit, evaporator coil, control kit (pressure control,

thermostat, liquid line drier, sight glass, suction line vibration eliminator, expansion valve, and evaporator coil mounting kit), defrost timer, fan delay control and liquid line solenoid.

20. Freezer shall have Thermo-Kool model # RFO350L4SDA scroll style, low temp condensing unit, 208-230v/1ph, that is 3.5 HP with evaporator coil model # RL6E090DDA with 2 fan motors with 1550 CFM air flow that is 208-230v/1ph.
21. Quality Inspection Requirements: Walk-ins shall be set up at the manufacturer's facility prior to shipment and a quality control inspection performed on the product. A digital photograph of the walk-ins set up at the manufacturer's facility shall be provided for the food equipment dealer's permanent records.
22. One (1) year parts and installation labor warranty. Labor warranty provided by refrigeration installer.

Item 2: SHELVING

Manufacturer: CAMBRO – CAM SHELVING PREMIUM, or pre-approved alternate

Model #: PREMIUM SERIES

1. Premium series to offer composite material with a mold in steel core, Camguard Antimicrobial Shelf plates.
2. Shelving system to include 4 tiers of shelving per shelving unit.
3. Shelving units to have 72" posts.
4. 4 each shelving units – 18"x60" 16 each total shelves. 16 each total posts.
5. 1 each 24"x24" dunnage rack.
6. Shelving to have an open design to allow great free circulation of air.

The shelving units are to be assembled and placed in the freezer unit by the successful bidder. Dunnage rack to be located under evaporator coils.

INSTALLATION REQUIREMENTS FOR SUCCESSFUL BIDDER:

1. Deliver, uncrate, fully erect all panels starting with level floor panels and set in place condensing unit. Make all refrigeration connections from condensing unit to evaporator coils and make final electrical connections to electrical disconnects supplied by Sumner County Schools. Insulate drain line and install heater to drain line from evaporator coil. Drain line must have P-trap.
2. Awarded dealer responsible for confirming shelving quantities and sizing.
3. Install membrane roof cap sloped away from building and install flashing to building to prevent rain water from penetrating walk in roof panels.
4. Assemble and place shelving in freezer.

SUMNER COUNTY SCHOOLS TO BE RESPONSIBLE FOR THE FOLLOWING:

1. Having properly sized breaker, wiring and electrical disconnects within 10 feet of new equipment for final connections by successful bidder.

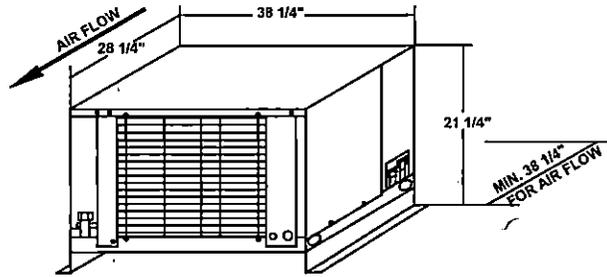
SCROLL

**LOW TEMPERATURE
CONDENSING UNIT**

R-448A

208-230/60/1Ø

AIR-COOLED



SPECIFICATIONS

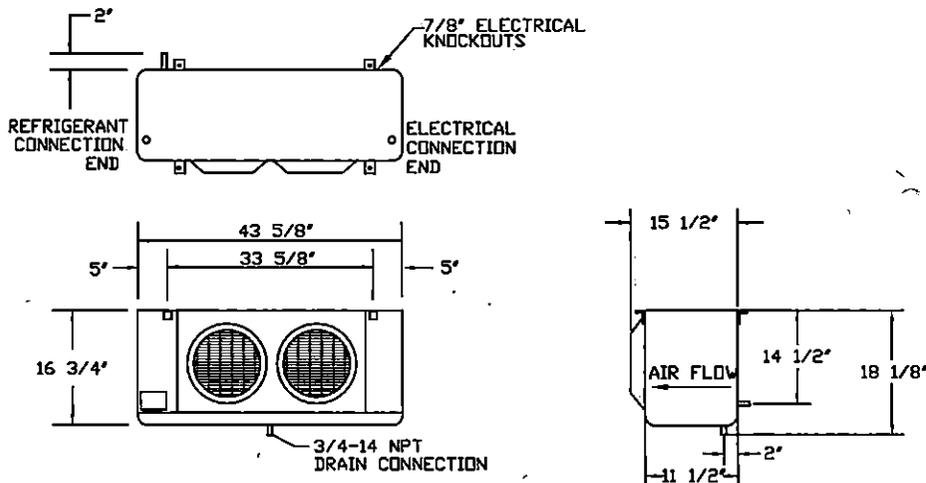
MODEL #	HP	ELECTRICAL DATA			CAPACITY @ -10° WALK-IN TEMP. (90° AMBIENT)	LINE SIZES		APPROX. NET WEIGHT
		COMPRESSOR RLA	MCA	MOPD		LIQUID	SUCTION	
RFO350L4SDA	3.1/2	18.6	38.5	50	11,490 BTU	3/8"	7/8"	255 LBS.
RECEIVER CAPACITY @ 90% FULL: 14.3#						HEAT OF REJECTION: 17,810 BTU's		

EVAPORATOR COIL

208-230/60/1Ø

SPECIFICATIONS

MODEL #	BTU's	No. of FANS	AIR FLOW (CFM)	ELECTRICAL DATA		LINE SIZES			APPROX. NET WEIGHT
				FAN AMPS	HEATER AMPS	INLET	SUCTION	DRAIN	
RL6E090DDA	10,600	2	1,550	1.0	9.8	3/8" OD	7/8" OD	3/4" NPT	58 LBS.
V/ DUAL SPEED EC MOTOR									



**RFO350L4SDA 208-230/60/1Ø
W/ RL6E090DDA 208-230/60/1Ø**



Thermo-Kool.

Mid-South Industries, Inc. • P.O. Box 989
Laurel, Mississippi 39441 • Phone 601/649-4600
FAX 601/649-0558

Benny C Bills Elementary
1030 Union School Rd
Gallatin, TN 37066

Bid Specification for Equipment

Item 2: CONVECTION OVEN, DOUBLE
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44ED
Qty: 1

1. Double section, electric convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Electrical: 480v, 3ph. 30 amps (per compartment) VERIFY BEFORE ORDERING.
3. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
4. Simultaneous doors. Independent door operation NOT ACCEPTED.
5. Porcelain enamel on steel oven interior.
6. Two interior oven lights.
7. Standard depth ovens.
8. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
9. Furnished with a two speed ½ HP oven blower-motor.
10. Oven cool switch for rapid cool down.
11. Casters.
12. Rack hanger. RACK HANGRV
13. New Equipment Checkout: Equipment checkout & start up included.
14. 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 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 the proper utilities for final electrical prior to installation.

Item 2: ROLL-THRU REFRIGERATOR
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: ARI232LPUT-FHS
Qty: 1

1. Two Compartment, Roll Thru Self-Contained Refrigerated Cabinet.
2. Electrical: 115v/60/1ph, 11.6 amps. NEMA 5-15P.
3. Accommodates roll in racks up to 66" high.
4. Stay Clear condenser.
5. Stainless steel exterior and anodized aluminum interior.
6. Full Height Glass door on operator side, control side.
7. Full Height Stainless steel door on customer side.
8. Dimensions: 68" x 39 1/8" x 83 1/4" H.
9. Santoprene Gaskets to help simplify cleaning and increase gasket life.
10. Smart Control with LED display.
11. Warranty: Six year parts and labor. Seven year compressor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing Roll In Refrigerator.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new roll in refrigerated cabinet.
- Sumner County Maintenance Department will be responsible to verify the proper voltage/phase and to have proper NEMA receptacle for unit.

Item 3: REACH IN COOLER
 Manufacturer: TRAUlsen, or pre-approved alternate
 Model #: AHT132WUT-FHG
 Qty: 1

1. One Compartment, Reach In Refrigerator with glass door.
 2. Electrical: 115/60/1. 7.3 amps. NEMA 5-15P attached.
 3. Microprocessor control with LED temperature display.
 4. StayClear Condenser Coil.
 5. Evaporator coil outside food zone.
 6. Stainless steel exterior and anodized aluminum interior.
 7. Full height glass door with lock.
 8. Thermostatic Expansion Valve Metering Device.
 9. EZ clean door gasket.
 10. Three epoxy coated shelves factory installed.
 11. 6" locking casters.
 12. Warranty: Six year parts and labor and Seven year additional compressor parts warranty.
- Removal and dispose of existing reach in cooler.
 - Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
 - Sumner County Maintenance Department will be responsible to verify the proper voltage/phase and to have proper NEMA receptacle for unit.

Clyde Riggs Elementary School
211 Fountain Head Rd
Portland, TN 37148

Bid Specifications for Equipment

Item 1: STEAMER, TABLETOP
Manufacturer: VULCAN, or pre-approved alternate
Model #: C24GO5
Qty: 2

1. Single Compartment, boilerless, table top gas steamer.
2. Natural Gas. VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved interior corners.
5. Five pan capacity – 12"x20" pans.
6. Solid sheathed tubular elements embedded in 1" thick cast aluminum iron sealed to pan bottom.
7. Three position control switch with 60 minute timer.
8. Heavy duty door and door latch.
9. Stacking Kit.
10. Stand – 15YSGL.
11. Warranty: Two year limited water related parts and labor warranty, standard.
12. New Equipment Checkout: Equipment checkout & start up included.

Installation Requirements for Successful Bidder:

- Removal and dispose of steamers and stands.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final gas and electrical 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 gas and electrical connections prior to installation. Proper gas pressure must be available and provided.

Item 2: MOISTURE CONTROLLED HOLDING CABINET
Manufacturer: F.W.E., or pre-approved alternate
Model #: RH-18-MT
Qty: 1

1. Controlled Moisture Retherm and Holding cabinet to allow for moisture control for high volume heating and holding.

2. Electrical: 208v, 1ph. 49.1 amps. Hard wired. **VERIFY BEFORE ORDERING.**
3. Capacity – 18 sheet pans or 36 hotel pans (2.5” deep) with universal try slides.
4. Cabinet to be made with fully welded stainless steel construction. Fully welded tubular base frame for extra support and rigidity.
5. Insulated throughout – top, bottom, sides, doors using high density ceramic and fiberglass installation.
6. Heavy duty casters.
7. Magnetic work flow door handles.
8. Dutch doors. Door hinging to be specified at time of ordering.
9. Warranty: One year labor and 2 year parts warranty.

Installation Requirements for successful bidder:

- Removal and dispose of existing holding cabinet.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new heated holding cabinet.
- To make all final electrical connections. The school system is responsible for having properly sized wiring and breaker for final electrical connection by successful bidder.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical connections prior to installation.

Item 3: BAISING PAN
 Manufacturer: VULCAN, or pre-approved alternate
 Model #: VE40

1. Modular electric tilting braising pan, 46” wide open base.
2. Electrical: **VERIFY BEFORE ORDERING.**
3. Stainless steel front, sides, back, and 12” legs with adjustable flanged feet.
4. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
5. Stainless steel cooking surface bonded to steel plate. Full width 4” return flange with formed pouring lip and removeable strainer.
6. Stainless steel spring assist cover with wrap around handle and condensate lip.
7. Drop away food receiving pan support mounts under pouring lip.
8. Manually operated pan tilting mechanism with removable handle.
9. Rapid heating technology and embedded heating elements for improved heating performance.
10. Solid state controls.
11. Motor driven pan lift with removeable manual crank handle.
12. Two inch draw off valve – left front straight with strainer. BPD0V1
13. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidders:

- Removal and dispose of existing braising pan and griddle with ovens.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new braising pan.

- Make all final electrical and water connections to new braising pan.
- Provide free Equipment Checkout for braising pan to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical prior to installation.

Clyde Riggs Elementary School
211 Fountain Head Rd
Portland, TN 37148

Bid Specifications for Serving Line

General Specifications:

1. Modular serving line 24.5" wide bodies.
2. Bodies to be constructed of stainless steel.
3. Operator side of all counters shall have hinged doors with recessed handles.
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 34" A.F.F., unless noted.
6. Tray slide heights to be 30" A.F.F.
7. Tray slides to be 10" wide solid stainless steel on fixed brackets without tray runners. Shipped loose for dealer installation.
8. Tray slides to be located on operator side of cabinet.
9. 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.
10. All counters to be provided with cord and plug.
11. Legs with trim and pilasters.
12. Warranty: Two year parts and labor for serving line.

Itemized Specifications:

Item 1: TRAY AND SILVERWARE CART, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 308-25SS

1. 32" solid top counter.
2. Without sneezeguard.
3. Seven cylinder cutouts with plastic silverware cups.
4. Counter to be 31" A.F.F.

Item 2: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 305-25SS

1. 74" long counter shall have (5) 12x20 stainless steel sealed hot food wells.
2. Natural Gas. VERIFY BEFORE ORDERING.
3. Safety pilots.

4. Stainless steel liners in lieu of galvanized.
5. Counter to be 34" A.F.F.
6. Food shield to be single tier, self service to full service style. Food shield without LED lighting.

Item 3: COLD FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: 315-25SS N7

1. 46" long cold food counter shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph.
3. Capacity to hold (3) 12x20 pans with condense evaporator.
4. Supply custom brackets to raise the height of the food IN COLD WELL to be flush with counter top.
5. Counter height to be 34" 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 4: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: 308-25SS

1. 32" solid top counter.
2. Without sneezeguard.
3. Counter to be 31" A.F. F.

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

1. Dual Access Milk Cooler to have top mount removable refrigeration system.
2. Capacity – (12) 13"x13" crates or (6) 13"x19" crates
2. Cabinet to be made of stainless steel construction interior and exterior.
3. Cold Wall Refrigeration not accepted.
4. Reinforced cabinet exterior bottom.
5. Sliding lift up and down door
6. Magnetic Snap-In EZ-Clean door gasket(s)
7. 8' Cord and Plug attached
8. Set of 4 each 4" casters
9. Warranty: 6 year labor and parts warranty. 7 year compressor parts warranty

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

1. 32" solid top counter.
2. Without sneezeguard.
3. Counter to be 31" A.F. F.

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. Cashier station to have tray slide on operator left.
3. Cutout on top with grommet for POS power cords.
4. Counter top height 34" A.F.F.
5. 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.
- Install tray slides, manufacturer shipping loose.
- Start up all new equipment.
- Sumner County 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.

Gallatin High School
700 Dan P Herron Dr
Gallatin, TN 37066

Bid Specifications for Equipment

Item 4: HEATED PASS-THRU CABINET
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: AHF332NP-FHS-X
Qty: 1

1. Three Compartment, Pass Thru Heated Cabinet.
2. Electrical: 208-230v/115, 60, 1ph. 15 amps. Hardwired. VERIFY BEFORE ORDERING.
3. Full height glass doors on control side, operator side.
4. Full height stainless steel doors on customer side.
5. Door hinging TO BE VERIFIED BEFORE ORDERING.
6. Stainless steel exterior and Anodized Aluminum interior.
7. 76 5/16" Length, 32" Depth, 83 1/4" Height.
8. Santoprene Gaskets.
9. Microprocessor controls.
10. 15 each trayslide- per pair.
11. 4" Casters.
12. Stainless steel pass-thru wall trim to be supplied and installed by dealer.
13. Warranty: Six year warranty parts and labor.

Installation Requirements for Successful Bidder:

1. Removal and disposal of existing three compartment pass thru cooler.
2. Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
3. Dealer responsible for providing and installing stainless steel trim enclosure around pass thru cabinet.
4. Make all final electrical connections to new pass thru heated cabinet. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
- 5: Sumner County Maintenance Department to have all of the proper utilities for final electrical connections prior to installation.

Item 5: CONVECTION OVENS,
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44ED
Qty: 1

1. Double section, electric convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Electrical: 208v, 3ph. 70 amps (per compartment) **VERIFY BEFORE ORDERING.**
3. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
4. Simultaneous doors. Independent door operation **NOT ACCEPTED.**
5. Porcelain enamel on steel oven interior.
6. Two interior oven lights.
7. Standard depth ovens.
8. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
9. Furnished with a two speed ½ HP oven blower-motor.
10. Oven cool switch for rapid cool down.
11. Casters
12. Rack hanger. RACK HANGRV
13. New Equipment Checkout: Equipment checkout & start up included.
14. 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 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 connections prior to installation.

Item 6: STEAMER
 Manufacturer: VULCAN, or pre-approved alternate
 Model #: C24ET10 LWL
 Qty: 1

1. Two compartment electric convection oven steamer on cabinet base.
2. Electrical: 208v, 3ph. 94 amps. **VERIFY BEFORE ORDERING.**
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved 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. Low Water/Low Energy: reduces water consumption 90%

12. Water Filtration System – ScaleBlocker.
13. CUSTOM Water Filtration Rack – Titan Model #WFR (36”x30”x24” rack with undershelf and flanged feet)
14. Warranty: Two year limited water related parts and labor warranty, standard. Three year limited water related parts and labor warranty with ScaleBlocker purchase.
15. New Equipment Checkout: Equipment checkout & start up included.

Installation Requirement for Successful Bidder:

- Removal and dispose of existing steamer and kettle.
- 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 electrical and plumbing connections to new steamer. The school system will be responsible for having 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 electrical/water connections prior to installation and confirm floor drain is available and operational.

Gallatin High School
700 Dan P Herron Dr
Gallatin, TN 37066

Bid Specifications for Cafeteria Serving Line Equipment

Item # 1: SERVING LINE
Manufacturer: DUKE
Model #: COUNTERCRAFT
Quantity: 6
Description:

1. Continuous piece, fully enclosed base style construction.
2. 14 gauge stainless steel counter tops.
3. Counter tops to have highlighted & hemmed edges.
4. Silestone tray slide with 2-1/2" turn down. No tray runners on tray slides. Silestone color selection by Sumner County Schools.
5. Exposed counter fronts to be covered with plastic laminate. Color to be selected by Sumner County Schools.
6. LED accent lighting located beneath tray slide for illuminating counter front with remote on/off switch.
7. Fully welded angle iron frame with rust resistant coating. Modular bodies are unacceptable.
8. Counter front to have custom tile finish installed with Hardy tile backer board, tile selection by Owner.
9. Stainless steel internal shelving compartments, fully enclosed back, sides, and top. Removable rear access panels, removable top panel, coved corners.
10. Custom control panel containing remote mounted controls for drop-in equipment (i.e. hot food wells, cold pans, etc), custom Insignia labeling and switches. Hot wells shall have touch screen controls. Cold wells and heated pizza shelves shall have manual controls.
11. Integral utility chase for electrical and plumbing, electrical runs to be housed within hard conduit (no flex) securely anchored to angle iron frame, copper plumbing runs, chase accessibility via removable rear panels within undershelf compartments
12. One (1) lot custom Insignia adjustable breath guards Model BGA-1, stainless steel posts with #8 high polished finish on edges, posts extend through the top securing to angle iron frame within counter body and fully welded at counter top (grind and polish for a seamless, continuous appearance), 3/8" tempered glass front panel and serving shelf, glass to have high polish profiled edges with rounded corners, includes single tier over hot food section, double tier over cold food sections, includes heat and LED lights as required, adheres to new NSF requirements. All breath guards shall have LED lights. All breath guards shall be adjustable for self for full-service style for hot food counters and buffet style for cold food counter.
13. Stainless steel legs and adjustable bullet feet.
14. Stainless steel removable kick plates.
15. All components to be supplied with cord and plug for individual equipment electrical connections. No load centers.

16. All drains pre-plumbed.
17. Cashier stations with locking drawers, dedicated circuits, and electrical receptacles for POS systems.
18. All louvered grills for refrigeration units shall be magnetic for ease of removal for cleaning the coils.
19. Factory shall handle installation of serving counters including all field welds and stone tray slide installation.
20. Two (2) year parts and labor warranty.
21. Made in USA

22. HOT FOOD COUNTERS – Quantity 2 required.
 - a. Each hot food counter shall be 18 feet long with Silestone tray slide on customer side only.
 - b. Five (5) waterless hot wells ganged together on both hot food counters. No water connections or drains.
 - c. Drop-down stainless steel work shelf on operator side of each group of hot wells.
 - d. Hot wells to be built with 1" recess on counter top for sheet pan storage.
 - e. Two (2) recessed heated shelves to accommodate two (2) 18" x 26" sheet pans for serving pizza per hot food counter.
 - f. Solid top space with cutout for cord and plug for heated sandwich merchandiser (provided by dealer).
 - g. Open space below heated merchandiser for under counter hot holding cabinet (provided by dealer).
 - h. Solid top and shelves on end for tray and silverware storage.

23. COLD FOOD COUNTER – Quantity 1 required.
 - a. Cold food counter shall be 18 feet long with Silestone tray slides on both sides.
 - b. One (1) each mechanically cooled cold pan to accommodate two (2) 12" x 20" steam table pans. Condensate evaporator required.
 - c. Two (2) frost tops each with capacity to hold three (3) 18" x 26" sheet pans.
 - d. Radius on end of counter for tray and silverware storage.

24. CASHIER STATIONS – Quantity 3 required.
 - a. Each cashier station shall have Silestone tray slides on both sides.
 - b. Locking cash drawer.
 - c. Receptacle in base of unit for POS station plug.

Item # 2: HEATED MERCHANDISER, COUNTERTOP
Manufacturer: HATCO
Model #: GR2SDS-30D
Quantity: 2
Description:

1. Heated display warmer designed for sale of pre-packaged sandwiches shall have dual, slanted shelves.
2. Infrared top heat with thermostatically controlled base heat.
3. Tempered glass end panels.
4. Standard anodized aluminum body with standard black inset panels.
5. 120/208v/1ph with cord and plug, NEMA L14-20P
6. One year parts and labor warranty.
7. Made in USA

Item # 3: HOT HOLDING CABINETS, UNDER COUNTER

Manufacturer: HATCO

Model #: FSHC-6W1

Quantity: 2

Description:

1. Heated holding cabinet to have adjustable pan slides with capacity to hold six either (6) 18" x 26" sheet pans or twelve (12) 12" x 20" x 2.5" D steam table pans.
2. Glass doors.
3. Low profile 2" casters for under counter application.
4. 120v with cord and plug.
5. One year parts and labor warranty.
6. Made in USA

INSTALLATION REQUIREMENTS FOR SUCCESSFUL BIDDER:

1. Removal and haul off existing serving lines and pass thru refrigerator.
2. Deliver and install all new equipment. Installation to include deliver, set in place, leveling, removal of all crating, removal of laser film from stainless steel and final electrical connections for all new equipment. Heated pass-thru cabinets shall be hard wired. Heated under counter cabinets and counter top heated merchandisers shall be set in place and plugged in to receptacles provided by Sumner County Schools.
3. Serving Line manufacturer shall deliver and install new serving line to include all field welding and stone tray slide installation.

SUMNER COUNTER SCHOOLS SHALL BE RESPONSIBLE FOR THE FOLLOWING:

1. Have properly sized breakers, wiring and NEMA receptacles for all new equipment electrical connections.
2. Selecting all colors for serving counter fronts and tray slides.

Guild Elementary School
1018 S Water Street
Gallatin, TN 37066

Bid Specifications for Braising Pan

Item 3: BRAISING PAN
Manufacturer: Vulcan, or pre-approved alternate
Model #: VE40
Qty: 1

1. Modular gas tilting braising pan, 46" wide open base.
2. Electrical: 208v, 3ph. 46 amps. VERIFY BEFORE ORDERING.
3. Stainless steel front, sides, back and 12" legs with adjustable flanged feet.
4. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
5. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
6. Stainless steel spring assist cover with wrap around handle and condensate lip.
7. Drop away food receiving pan support mounts under pouring lip.
8. Manually operated pan tilting mechanism with removeable handle.
9. Solid state controls.
10. Motor driven pan lift with removeable annual crank handle.
11. Two inch draw off valve – left front straight with strainer. BPD0V1
12. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
13. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make final electrical and plumbing connections to new braising pan.
- Provide free Equipment checkout for braising pan to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical and plumbing connections prior to installation.

Item 2: STEAMER
Manufacturer: VULCAN, or pre-approved alternate.
Model: C24GA10
Qty: 1

1. Two compartment gas convection steamer on cabinet base.
2. Natural Gas. VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved 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: Two year limited water related parts and labor warranty, standard.
15. New Equipment Checkout: Equipment Checkout & Start up included.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing steamer.
- Install Water Filter Rack and Filtration System.
- Make all final gas, electrical and plumbing connections to new steamer. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
- 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/water connections prior to installation and confirm floor drain is available and operational. Proper gas pressure must be available and provided.

Item 3: BRAISING PAN
Manufacturer: Vulcan, or pre-approved alternate
Model #: VG30
Qty: 1

1. Modular gas tilting braising pan, 36" wide open base.
2. Natural Gas. VERIFY BEFORE ORDERING.
3. Electrical: 120v, 1ph. 15.0 amps.
4. Stainless steel front, sides, back and 12" legs with adjustable flanged feet.
5. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.

6. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
7. Stainless steel spring assist cover with wrap around handle and condensate lip.
8. Drop away food receiving pan support mounts under pouring lip.
9. Manually operated pan tilting mechanism with removeable handle.
10. Electronic ignition system for automatic burner light. Burners shut off when pan is tilting 5 degrees.
11. Solid state controls.
12. Motor driven pan lift with removeable annual crank handle.
13. Two inch draw off valve – left side 90 degree front with strainer. BPDOV3
14. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
15. 48" Dormont Gas connector.
16. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final gas, electrical and plumbing connections to new braising pan. The school will be responsible to have properly sized wiring and breaker for final electrical connections by successful bidder.
- 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, electrical/water connections prior to installation. Proper gas pressure must be available and provided.

ScaleBlocker- Water Filter Stand

Jennifer Odgers <jennifer@pmreps.com>

Tue 12/19/2023 7:37 PM

To:Dawn Botensten <dawn.botensten@sumnerschools.org>

1 attachments (115 KB)

Water Filter Rack - Drawing.pdf;

Dawn,

This is the filter stand I keep mentioning. Just wanted you to see what it was and the sizing of it so you can make the best decision for each school.





Thanks,

Jim Van Vleet
PMR
(615) 522-8224 cell
(800) 836-2716 office
www.pmreps.com

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GENERAL NOTES:

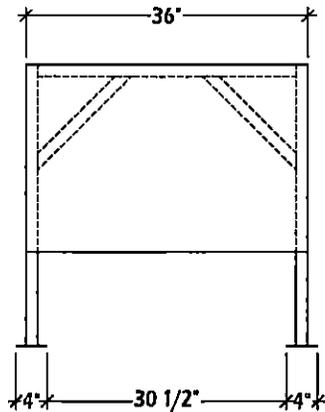
1. WRAP: 16 GA. S/S
2. MOUNTING PLATES: 14 GA. S/S
3. LEGS: 1-1/2" SQ. S/S TUBING

1/4" MOUNTING HOLES



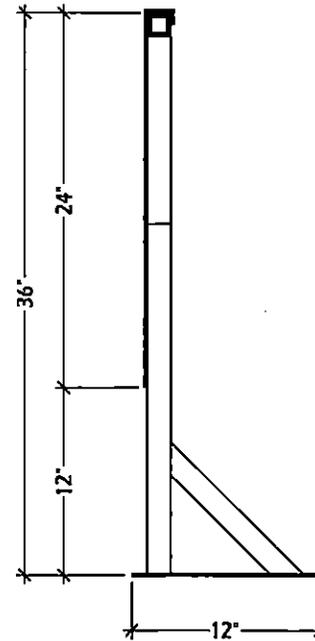
PLAN VIEW

SCALE: 3/4" = 1'-0"



ELEVATION

SCALE: 3/4" = 1'-0"



SECTION "A"

SCALE: 1-1/2" = 1'-0"

THIS DRAWING IS FOR APPROVAL PURPOSES

PLEASE REVIEW DRAWING CAREFULLY

Drawing must be APPROVED and SIGNED in ink
before items are put into production

MODEL NUMBER: **WFR**

ITEM NUMBER: **20**

QUANTITY: **1**

APPROVED (AS NOTED) REVISE / RESUBMIT | APPROVED BY: _____ DATE: _____

J.W. Wiseman Elementary School
922 S Broadway St
Portland, TN 37148

Bid Specifications for Equipment

Item 1: 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. VERIFY BEFORE ORDERING.
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 (2 each 2 compartments).
- 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.

Item 2: STEAMER
Manufacturer: VULCAN, or pre-approved alternate
Model: C24GA10
Qty: 1

1. Two compartment gas convection steamer on cabinet base.
2. Natural Gas. VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved 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: Two year limited water related parts and labor warranty, standard.
15. New Equipment Checkout: Equipment Checkout & Start up included.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing steamer.
- Install Water Filter Rack and Filtration System.
- Make all final gas, electrical and plumbing connections to new steamer. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
- 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/water connections prior to installation and confirm floor drain is available and operational. Proper gas pressure must be available and provided.

Item 3: BRAISING PAN
Manufacturer: Vulcan, or pre-approved alternate
Model #: VG30
Qty: 1

1. Modular gas tilting braising pan, 36” wide open base.
2. Natural Gas. VERIFY BEFORE ORDERING.

3. Electrical: 120v, 1ph. 15.0 amps.
4. Stainless steel front, sides, back and 12” legs with adjustable flanged feet.
5. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
6. Stainless steel cooking surface bonded to steel plate. Full width 4” return flange with formed pouring lip and removeable strainer.
7. Stainless steel spring assist cover with wrap around handle and condensate lip.
8. Drop away food receiving pan support mounts under pouring lip.
9. Manually operated pan tilting mechanism with removeable handle.
10. Electronic ignition system for automatic burner light. Burners shut off when pan is tilting 5 degrees.
11. Solid state controls.
12. Motor driven pan lift with removeable annual crank handle.
13. Two inch draw off valve – left side 90 degree front with strainer. BPD0V3
14. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
15. 48” Dormont Gas connector.
16. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final gas, electrical and plumbing connections to new braising pan. The school will be responsible to have properly sized wiring and breaker for final electrical connections by successful bidder.
- 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, electrical/water connections prior to installation. Proper gas pressure must be available and provided.

J.W. Wiseman Elementary School
922 S Broadway St
Portland, TN 37148

Bid Specifications for Cafeteria Serving Line Equipment

Item 1: SERVING LINE
Manufacturer: DUKE, or pre-approved alternate
Model #: COUNTERCRAFT
Quantity:

1. Continuous piece, enclosed base style construction.
2. 14 gauge stainless steel counter tops.
3. Counter tops to have highlighted & hemmed edges.
4. Stainless steel tray slide with 2 ½” turn down. No tray runners on tray slides.
5. Exposed counter fronts to be covered with plastic laminate. Color to be selected by Sumner County Schools.
6. Fully welded angle iron frame with rust resistant coating. Modular bodies are unacceptable.
7. Stainless steel internal shelving compartments with open base on customer side.
8. Custom control panel containing remote mounting controls for drop-in equipment (i.e. hot food wells, cold pans, etc.), custom CounterCraft labeling and switches. Hot wells, frost tops, and ice cream drop in shall have touch screen controls.
9. Integral utility chase for electrical and plumbing, electrical runs to be housed within hard conduit (no flex) securely anchored to angle iron frame, copper plumbing runs, chase accessibility via removeable rear panels within undershelf compartments.
10. One (1) lot customer CounterCraft adjustable breath guards Model BGA-1, stainless steel posts with #8 high polished finish on edges, posts extend through the top securing to angle iron frame within counter body and fully welded at counter top (grind and polish for a seamless, continuous appearance), 3/8” tempered glass front panel and serving shelf, glass to have high polished profiled edges with rounded corneres, includes single tier over hot food section and cold food section includes LED lights as required, adheres to new NSF requirements. All breath guards shall have LED lights. All breath guards shall be adjustable for self for full-service style for counters.
11. Stainless steel legs and adjustable bullet feet.
12. Stainless steel removeable kick plates.
13. All components to be supplied with cord and plug for individual equipment electrical connection. No load centers.
14. All drains pre-plumbed.
15. Cashier station with locking drawers, dedicated circuits, and electrical receptacles for POS systems.
16. All louvered grills for refrigeration units shall be magnetic for ease of removal for cleaning coils.

17. Factory shall handle installation of serving counters including all field welds and stainless tray slide installation.
18. Two (2) year parts and labor warranty.
19. Made in the USA.

20. HOT FOOD COUNTERS – Quantity 2 required.
 - a) Five (5) waterless hot wells ganged together on both hot food counters. No water connections or drains.
 - b) Drop-down stainless steel work shelf on operator side of each group of hot wells.
 - c) Hot wells to be built with 1” recess on counter top for sheet pan storage.
 - d) Solid top space on operator right for trays to be stored for operator use. Silverware storage needed.

21. COLD FOOD COUNTERS – Quantity 2 required.
 - a) Cold food counter shall have two recessed frost top shelves to accommodate (2) 18”x26” sheet pans for cold items.

22. ICE CREAM DROP IN COUNTER – Quantity 2 required.
 - a) Ice cream drop in merchandiser to be 23”.
 - b) Clear, Hinged Polycarbonate Lid

23. CASHIER STATION – Quantity 1 required.
 - a) Cashier stations shall be located at mitered turn.
 - b) Tray slides to be located on both sides of cashier.
 - c) Locking cash drawer.
 - d) Receptacle in base of unit for POS station plug.
 - e) Grommet for POS cords.

Installation Requirements for Successful Bidder:

- Removal and haul off existing serving lines.
- Deliver and install all new equipment. Installation to include deliver, set in place, leveling, removal of all crating, removal of laser film from stainless steel and final electrical connections for all new equipment.
- Serving line manufacturer shall deliver and install new serving line to include all field welding and tray slide installation.

Sumner County Schools shall be responsible for the following:

- Have properly sized breakers, wiring and NEMA receptacles for all new equipment electrical connections.
- Selecting all colors for serving counter fronts and tray slides.

Merrol Hyde Magnet School
128 Township Dr
Hendersonville, TN 37075

Bid Specifications for 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.
3. Operator side of counters shall have hinged doors with recessed handles.
4. 14 gauge stainless steel tops with turndown to cover tray slide turn ups to create a seal between counter top and tray slide.
5. Counter top height 34" A.F.F.
6. Tray slide height 32" A.F.F.
7. Tray slides shall be 10" solid stainless steel on fixed brackets without tray runners. Shipped loose for dealer installation.
8. Tray slide on customer side.
9. Food shield to be BGA with LED lights. Food shields to be adjustable from full service to self service 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. All counters to be provided with cord and plug.
11. Stainless steel legs with kickplates.
12. Warranty: Two year parts and labor for serving line.

Itemized Specifications:

Item 1A: TRAY AND SILVER CART, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 96

1. Seven silverware cutouts with plastic silverware cups.
2. 30" height in lieu standard.
3. Napkin dispensers by others.
4. Casters.

Item 2A: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-60SS

1. 60" long hot food counter shall have (4) 12x20 stainless steel waterless sealed hot food wells.
2. 7" hinged stainless steel cutting board on operator side. To be flush with 1" recess.
3. 1" recess for 18x20 sheet pans.
4. Food shield to be two tier, self service. BGA2 with LED lights.
5. Food shield with HT02-SL heated drop in with LED lights.
6. Heated drop in to accommodate 2 each 18x26 sheet pans.
7. Counter shall have 10' cord and plug. Hot wells, food shield lights, and heated drop in shall plug into interconnect box for single cord and plug for counter. NEMA L14-20P.

Item 3A: COLD FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-60SS MOD

1. 60" long cold food counter shall have 2" filler.
2. Rectangular cutout with reinforced edges, in counter top.
3. Frost top drop in to accommodate 2 each 18x26 sheet pans. RFT2-SB
4. Food shield to be two tier, self service. BGA2 with LED lights.
5. Food shield with FT10-SL frost top drop in with LED lights.
6. Counter shall have 10' cord and plug. Frost top, food shield lights, and food shield frost top drop in shall plug into receptacle in cabinet for single cord and plug for counter. NEMA 5-15P.

Item 4A: CASHIER STAND, 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 opposite of cashier.
3. Cutout on top with grommet for POS power cords.
4. Electric outlet mounted in base of counter. Duplex 5-15P. To be provided with 10' cord and plug.

Item 1B: TRAY AND SILVER CART, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: 96

1. Seven silverware cutouts with plastic silverware cups.
2. 30" height in lieu standard.
3. Napkin dispensers by others.
4. Casters.

Item 2B: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-60SS

1. 60" long hot food counter shall have (4) 12x20 stainless steel waterless sealed hot food wells.
2. Electrical: 208v, 1ph.
3. 7" hinged stainless steel cutting board on operator side. To be flush with 1" recess.
4. 1" recess for 18x20 sheet pans.
5. Food shield to be two tier, self service. BGA2 with LED lights.
6. Food shield with HT02-SL heated drop in with LED lights.
7. Heated drop in to accommodate 2 each 18x26 sheet pans.
8. Counter shall have 10' cord and plug. Hot wells, food shield lights, and heated drop in shall plug into interconnect box for single cord and plug for counter. NEMA L14-20P.

Item 3B: COLD FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-60SS MOD

1. 60" long cold food counter shall have 2" filler.
2. Rectangular cutout with reinforced edges, in counter top.
3. Frost top drop in to accommodate 2 each 18x26 sheet pans. RFT2-SB
4. Food shield to be two tier, self service. BGA2 with LED lights.
5. Food shield with FT10-SL frost top drop in with LED lights.
6. Counter shall have 10' cord and plug. Frost top, food shield lights, and food shield frost top drop in shall plug into receptacle in cabinet for single cord and plug for counter. NEMA 5-15P.

Item 4B: CASHIER STAND, 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 opposite of cashier.
3. Cutout on top with grommet for POS power cords.
4. Electric outlet mounted in base of counter. Duplex 5-15P. To be provided with 10' cord and plug.

Item 5: MILK COOLER, Qty. 2
Manufacturer: DUKE, or pre-approved alternate
Model #: RMC34S4

1. Single Access Milk Cooler to have top mount removeable refrigeration system.

2. Capacity – (8) 13”x13” crates or (4) 13”19” 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 year parts and labor. Seven year compressor parts warranty.

Installation Requirements for Successful Bidder:

- 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 trim and pilasters.
- Install tray slides on cabinet – tray slides are being shipped loose.
- Start up 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.

Merrol Hyde Magnet School
128 Township Dr
Hendersonville, TN 37075

Bid Specifications for Equipment

Item 8: CONVECTION OVEN, DOUBLE
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. **VERIFY BEFORE ORDERING.**
3. Standard Depth.
4. Electric spark ignitors.
5. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
6. Simultaneous doors. Independent door operation **NOT ACCEPTED.**
7. Porcelain enamel on steel oven interior.
8. Two interior oven lights.
9. Standard depth ovens.
10. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
11. Furnished with a two speed ½ HP oven blower-motor.
12. Oven cool switch for rapid cool down.
13. Casters.
14. Rack hanger. RACK HANGRV
15. Gas flex hose & quick disconnect with restraining device.
16. Gas manifold piping included in stacking kit to provide single point gas connection.
17. New Equipment Checkout: Equipment checkout & start up included.
18. 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 prior utilities for gas and electrical connections prior to installation. Proper gas pressure must be available and provided.

Item 9: HEATED PASS-THRU CABINET
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: AHF232WP-FHG/S
Qty: 1

1. Two Compartment, Pass Thru Heated Cabinet
2. Electrical: 208-230v/1. 18.4 amps. VERIFY BEFORE ORDERING.
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 anodized aluminum interior.
7. 58" Length, 32" Depth, 83 ¼" Height.
8. Santoprene Gaskets.
9. Microprocessor controls.
10. 15 each universal trayslide- per pair.
11. 4" Casters.
12. Warranty: Six year warranty parts and labor.

Installation Requirements for Successful Bidder:

- Removal and dispose of heated holding cabinet.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections.
- Sumner County Maintenance Department to have all of the prior utilities for electrical connections prior to installation.

Item 10: REFRIGERATED PASS-THRU CABINET
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: AHT232WPUT-FHG-S
Qty: 1

1. Two Compartment, Pass Thru Refrigerated Cabinet.
2. Electrical: 115v/1. 9.8 amps. VERIFY BEFORE ORDERING.
3. Full height glass doors on control side, operator side.
4. Full height stainless steel doors on customer side.
5. Door Hinging – standard.
6. Evaporator coil outside food zone.
7. StayClear Condensor coil.
8. Stainless steel exterior and anodized aluminum interior.
9. 58" Length, 32" Depth, 83 ¼" Height.
10. Santoprene Gaskets.
11. Microprocessor controls.
12. 15 each universal trayslide- per pair.
13. 4" Casters.
14. Warranty: Six year warranty parts and labor. Seven year compressor warranty.

Installation Requirements for Successful bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections.
- Sumner County Maintenance Department to have all of the prior utilities for electrical connections prior to installation.
- Sumner County Maintenance Department will be responsible to verify the proper voltage/phase and to have proper NEMA receptacle for unit.

Item 11: STEAMER
Manufacturer: VULCAN, or pre-approved alternate
Model #: C24GA10
Qty: 1 each

1. Two compartment gas convection oven steamer on cabinet base.
2. Natural Gas. VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved 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. 4' 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 Requirement 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.

North Sumner Elementary School
1485 N Sumner Rd
Bethpage, TN 37022

Bid Specifications for Cafeteria Serving Line

General Specifications:

1. All counters shall be of modular construction with body depth of 32".
2. All counter tops shall be constructed with 14 gauge stainless steel, 300 series.
3. All counter bodies shall be constructed of stainless steel.
4. Exposed counter fronts shall have plastic laminate. Laminate color to be selected by Sumner County Schools at time of ordering.
5. Customer side shall have solid stainless steel tray slides with hinged brackets throughout line.
6. Operator side shall have open bases and shelves on all counter bodies.
7. Hardware for interlocking counter bodies together shall be included.
8. Counter top height to be 34" A.F.F. (above finished floor).
9. Tray slide height to be 32" A.F.F.
10. Stainless steel legs.
11. Warranty: Two (2) year parts and labor for all Duke equipment.
12. Made in USA.

Item # 1: Hot Food Counter
Manufacturer: DUKE
Model #: TWHF-60SS
Quantity: 1
Description:

1. Four (4) Waterless Hot Wells that do not require water supply lines or drains. Capacity to hold four (4) 12" x 20" steam table pans. Hot wells shall be fully insulated and include silicon bottom pads. 240v/1ph
2. Single Shelf food shield shall be adjustable from full to self-service. Duke model # TS462 food shield shall come equipped with strip heater and LED lights. Food shield to be constructed with 1" round stainless steel posts and 3/8" tempered glass on front and top with 1/4" tempered glass side panels. All edges of glass to be polished.
3. Counter to be 60" long and connected to 32" solid top (item 2).
4. Cord and Plug

Item # 2: Solid Top Utility Counter
Manufacturer: DUKE
Model #: TST-32SS
Quantity: 1
Description:

1. Solid top counter shall be 32" long and be located in between hot food counter (item 1) and cold food counter (item 3).

Item # 3: Cold Food Counter with Frost Top
Manufacturer: DUKE
Model #: TST-60SS-FTB
Quantity: 1
Description:

1. Counter shall have cut out for frost top to hold two (2) 18" x 26" sheet pans. Frost top (item 5) shall be shipped to Duke for factory installation in counter top.
2. Junction Box and Receptacle in base of unit for frost top.
3. Counter shall be 60" long.
4. Double Shelf food shield shall be adjustable. Duke model # TS462-DD food shield shall come equipped with LED lights. Food shield to be constructed with 1" round stainless steel posts and 3/8" tempered glass on front and top with 1/4" tempered glass side panels. All edges of glass to be polished.
5. Counter shall be located in between solid top (item 2) and solid top cashier station (item 4).
6. Cord and Plug.

Item # 4: Solid Top Counter with Cashier Station
Manufacturer: DUKE
Model #: TST-60SS-MOD
Quantity: 1
Description:

1. Solid top counter shall have cashier station located at end of counter facing customer side. Cashier station shall have locking cash drawer with counter top cut out and grommet for POS station wiring.
2. Cut out in counter top for ice cream freezer. Ice cream freezer (item 6) shall be shipped to Duke for factory installation.
3. Junction box and receptacle in base of unit for POS station and ice cream freezer.
4. Counter shall be 60" long.
5. Cord and Plug.

Item # 5: Frost Top
Manufacturer: HATCO
Model #: FTB-S2
Quantity: 1
Description:

1. Frost top shall have capacity to hold two (2) 18" x 26" sheet pans
2. 115v with cord and NEMA 5-15P plug
3. Frost Top shall be shipped to serving line manufacturer to be factory installed in to item 3.
4. Warranty: One (1) year parts and labor.

Item # 6: 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.

INSTALLATION REQUIREMENTS FOR SUCCESSFUL BIDDER:

1. Remove and haul off existing serving line equipment.
2. Receive, deliver, uncrate, set in place, level, securely fasten all counter bodies together, remove all laser film from stainless steel, remove crating from premises and make all final electrical connections for new serving line equipment.
3. Field verify all dimensions and utility requirements prior to ordering equipment from manufacturers.
4. Ship ice cream freezer (item 6) and frost top (item 5) to serving line manufacturer for factory installation of those items.

SUMNER COUNTY SCHOOLS SHALL BE RESPONSIBLE FOR THE FOLLOWING:

1. Remove existing concrete curb below existing serving line and smooth out the floor. Make any additional repairs to floor if necessary prior to arrival of new serving line equipment.
2. Have all electrical supply for new serving line prepared with properly sized breakers, wiring and NEMA receptacles.
3. Selection of laminate color.

North Sumner Elementary School
1485 N Sumner Rd
Westmoreland, TN 37022

Bid Specifications for Equipment

Item 1: STEAMER, TABLETOP
Manufacturer: VULCAN, or pre-approved alternate
Model #: C24EO5
Qty: 1

1. Single Compartment, boilerless, table top electric steamer.
2. Electrical: 240v, 3ph. 28.9 amps. **VERIFY BEFORE ORDERING.**
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved interior corners.
5. Five pan capacity – 12"x20" pans.
6. Solid sheathed tubular elements embedded in 1" thick cast aluminum iron sealed to pan bottom.
7. Three position control switch with 60 minute timer.
8. Heavy duty door and door latch.
9. 34" open leg stand with pan slides.
10. Warranty: Two year limited water related parts and labor warranty, standard.
11. New Equipment Checkout: Equipment checkout & start up included.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing steamer and stand.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make final electrical connection.
- 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 connections prior to installation.

Item 2: CONVECTION OVENS,
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44ED
Qty: 1

1. Double section, electric convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Electrical: 240v 3ph. 66 amps each compartment. **VERIFY BEFORE ORDERING.**

3. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
4. Simultaneous doors. Independent door operation NOT ACCEPTED.
5. Porcelain enamel on steel oven interior.
6. Two interior oven lights.
7. Standard depth ovens.
8. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
9. Furnished with a two speed ½ HP oven blower-motor.
10. Oven cool switch for rapid cool down.
11. Casters
12. Rack hanger. RACK HANGRV
13. New Equipment-Checkout: Equipment checkout & start up included.
14. 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 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 connections prior to installation.

Item 3: MICROWAVE/STEAMER
 Manufacturer: PANASONIC, or pre-approved alternate
 Model #: NE3280

1. Ventless steamer microwave oven.
2. Electrical: 240v, 1ph. NEMA 6-30R. TO BE VERIFIED BEFORE ORDERING.
3. Output power to be 3200 Watts.
4. Stainless steel cabinet and cavity.
5. 8 programmable memory pads with 16 memory capability.
6. Equipped with 4 magnetrons.
7. Easy to clean air filters.
8. See-through oven door.
9. Door opens down to hold pans with grab and go door handle.
10. Removable center shelf.
11. 3 year parts & labor warranty and 3 year magnetron warranty

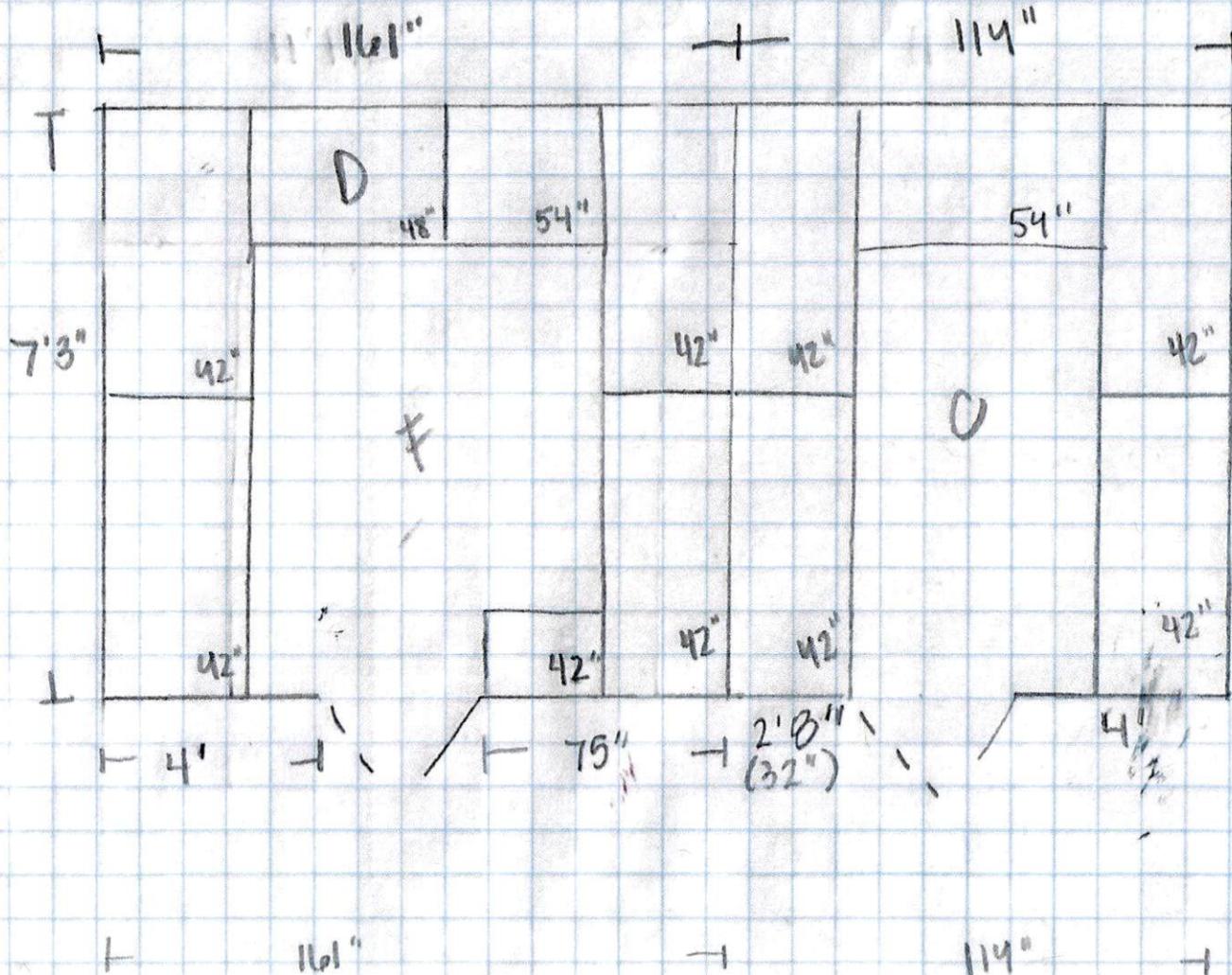
Item 4: HIGH HEAT FOODS PANS w/ LIDS
Manufacturer: CARLISLE, or pre-approved alternate
Model #: 10401B13 and 10410U13

1. (3 each) StorPlus™ High Heat Food Pan, 1/1 full size pan, 12.7 qt. capacity, 4" deep, easy-lift notch, capacity indicators, reinforced corners, chip/crack resistant, temperature range: -40° to 375°F, stackable, dishwasher safe, textured non-slip finish, polyethersulfone, amber, NSF, BPA free
2. (3 each) StorPlus™ High Heat Universal Lid, for 1/1 full-size food pan, handled, solid, stackable, temperature range: -40° to 375°F, dishwasher safe, textured non-slip finish, polyethersulfone, amber, BPA free, NSF
3. (3 each) StorPlus™ High Heat Food Pan, 1/2 size pan, 5.5 qt. capacity, 4" deep, easy-lift notch, capacity indicators, reinforced corners, chip/crack resistant, temperature range: -40° to 375°F, stackable, dishwasher safe, textured non-slip finish, polyethersulfone, amber, NSF, BPA free
4. (3 each) StorPlus™ High Heat Universal Lid, for 1/2-size food pan, handled, solid, stackable, temperature range: -40° to 375°F, dishwasher safe, textured non-slip finish, polyethersulfone, amber, BPA free, NSF

Installation Requirements for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make final electrical connection.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical connections prior to installation.

North Summer ES



63" post - 8
 74" post - 32
 24 x 42 - 36
 24 x 54 - 6
 Dunnage 48" x 1

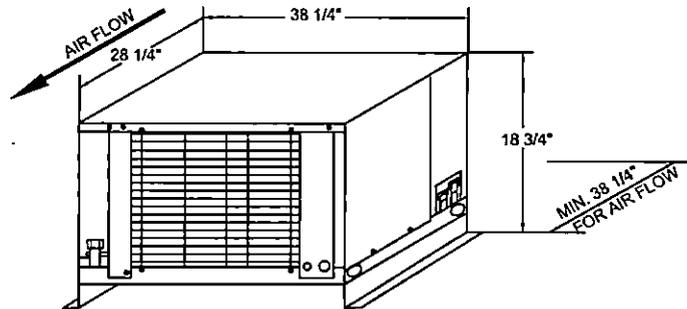
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MEDIUM TEMPERATURE
CONDENSING UNIT

R-448A

AIR-COOLED

208-230/60/1Ø



SPECIFICATIONS

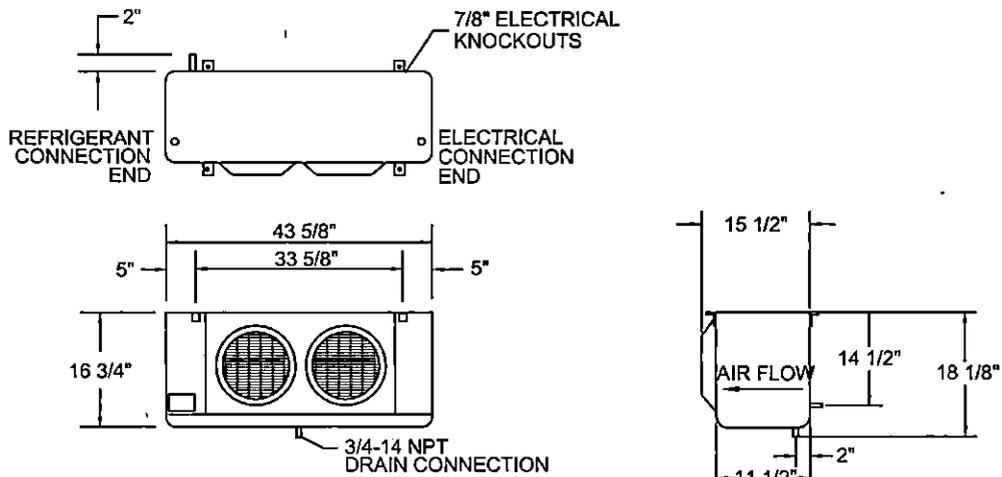
MODEL #	HP	ELECTRICAL DATA			CAPACITY @ 35° WALK-IN TEMP. (90° AMBIENT)	LINE SIZES		APPROX. NET WT.
		COMP. RLA	MCA	MOPD		LIQUID	SUCTION	
RF0150E4SDANT	1 1/4	11.3	16.1	25	12,580 BTU	1/2"	7/8"	205 LBS.
RECEIVER CAPACITY @ 90% FULL: 11.6#					HEAT OF REJECTION: 16,354 BTU's			

EVAPORATOR COIL

115/60/1Ø

SPECIFICATIONS

MODEL #	BTU's	No. of FANS	AIR FLOW (CFM)	ELECTRICAL DATA		LINE SIZES			APPROX. NET WT.
				FANS		INLET	SUCTION	DRAIN	
				AMPS	WATTS				
RL6A094ADA	10,900	2	1,570	1.6	94	3/8" OD	5/8" OD	3/4" NPT	55 LBS.
W/ DUAL SPEED EC MOTOR									



RF0150E4SDANT 208-230/60/1Ø
W/ RL6A094ADA 115/60/1Ø



Thermo-Kool.

Mid-South Industries, Inc. • P.O. Box 989
Laurel, Mississippi 39441 • Phone 601/649-4600
FAX 601/649-0558

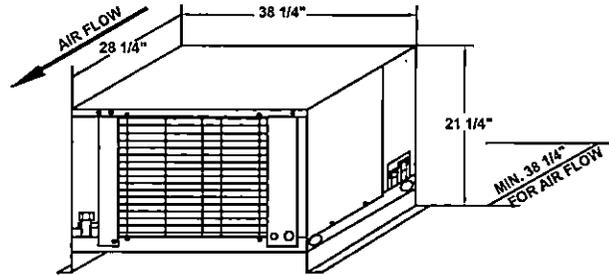
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**LOW TEMPERATURE
CONDENSING UNIT**

R-448A

208-230/60/1Ø

AIR-COOLED



SPECIFICATIONS

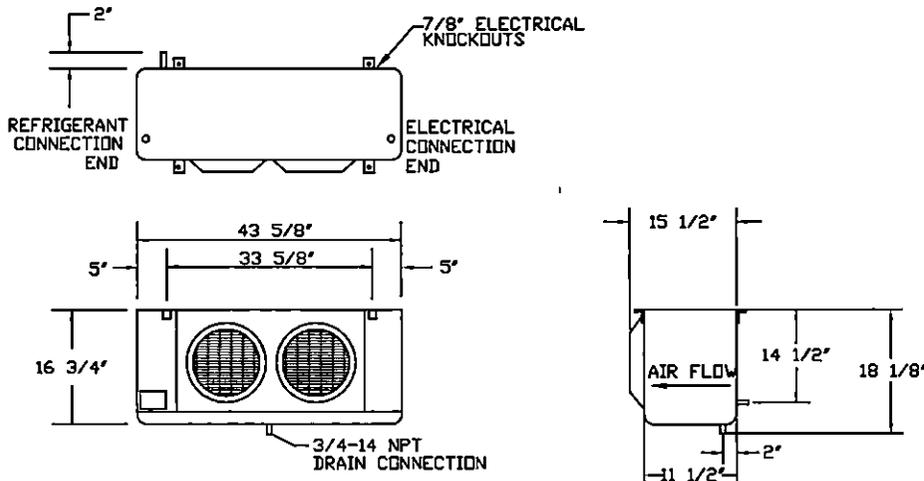
MODEL #	HP	ELECTRICAL DATA			CAPACITY @ -10° WALK-IN TEMP. (90° AMBIENT)	LINE SIZES		APPROX. NET WEIGHT
		COMPRESSOR RLA	MCA	MOPD		LIQUID	SUCTION	
RFO350L4SDA	3 1/2	18.6	38.5	50	11,490 BTU	3/8"	7/8"	255 LBS.
RECEIVER CAPACITY @ 90% FULL: 14.3#						HEAT OF REJECTION: 17,810 BTU's		

EVAPORATOR COIL

208-230/60/1Ø

SPECIFICATIONS

MODEL #	BTU's	No. of FANS	AIR FLOW (CFM)	ELECTRICAL DATA		LINE SIZES			APPROX. NET WEIGHT
				FAN AMPS	HEATER AMPS	INLET	SUCTION	DRAIN	
RL6E090DDA	10,600	2	1,550	1.0	9.8	3/8" OD	7/8" OD	3/4" NPT	58 LBS.
W/ DUAL SPEED EC MOTOR									



**RFO350L4SDA 208-230/60/1Ø
W/ RL6E090DDA 208-230/60/1Ø**



Thermo-Kool

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Laurel, Mississippi 39441 • Phone 601/649-4600
FAX 601/649-0558

Oakmont Elementary School
3323 TN-76
Cottontown, TN 37048

Bid Specifications for Equipment

Item 1: BAISING PAN
Manufacturer: VULCAN, or pre-approved alternate
Model #: VE40

1. Modular electric tilting braising pan, 46" wide open base.
2. Electrical: VERIFY BEFORE ORDERING.
3. Stainless steel front, sides, back, and 12" legs with adjustable flanged feet.
4. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
5. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
6. Stainless steel spring assist cover with wrap around handle and condensate lip.
7. Drop away food receiving pan support mounts under pouring lip.
8. Manually operated pan tilting mechanism with removable handle.
9. Rapid heating technology and embedded heating elements for improved heating performance.
10. Solid state controls.
11. Motor driven pan lift with removeable manual crank handle.
12. Two inch draw off valve – left front straight with strainer. BPD0V1
13. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidders:

- Removal and dispose of existing braising pan.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to new braising pan. The school will be responsible to have properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for braising pan to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for electrical connections prior to installation. Electrical box located in floor may need to be modified for new braising pan.

Item 2: STEAMER, TABLETOP
Manufacturer: VULCAN, or pre-approved alternate

Model #: C24EO5
Qty: 2

1. Single Compartment, boilerless, table top electric steamer.
2. Electrical: VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved interior corners.
5. Five pan capacity – 12”x20” pans.
6. Solid sheathed tubular elements embedded in 1” thick cast aluminum iron sealed to pan bottom.
7. Three position control switch with 60 minute timer.
8. Heavy duty door and door latch.
9. Stacking Kit.
10. Stand – 15YSGL.
11. Warranty: Two year limited water related parts and labor warranty, standard.
12. New Equipment Checkout: Equipment checkout & start up included.

Installation Requirements for Successful Bidder:

- Removal and dispose of steamer and stand.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical 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 electrical connections prior to installation.

Item 3: REACH IN REFRIGERATOR
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: AHT232WUT-FHS
Qty: 1

1. Two compartment, Self-Contained, Reach In Refrigerator.
2. Electrical: 115v, 1ph. 9.2 amps. NEMA 5-15P.
3. Full height stainless steel doors.
4. Evaporator coil outside food zone.
5. StayClear Condensor coil.
6. Door hinging standard.
7. Stainless Steel exterior and Anodized Aluminum interior.
8. 58” length, 35 1/8” Depth, 83 3/8” Height
9. Sanoprene Gaskets.
10. Thermostatic expansion valve metering device.
11. Microprocessor Controls.
12. 3 Shelves per compartment – standard.

13. Casters.

14. Warranty: Six year parts and labor/Seven year compressor warranty – Standard.

Installation Requirements for Successful Bidder:

- Remove and dispose of existing reach in refrigerator.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.

Item 4: MOISTURE CONTROLLED HOLDING CABINET
Manufacturer: F.W.E., or pre-approved alternate
Model #: RH-18-MT
Qty: 1

1. Controlled Moisture Retherm and Holding cabinet to allow for moisture control for high volume heating and holding.
2. Electrical: 208v, 1ph. 49.1 amps. Hard wired. VERIFY BEFORE ORDERING.
3. Capacity – 18 sheet pans or 36 hotel pans (2.5” deep) with universal try slides.
4. Cabinet to be made with fully welded stainless steel construction. Fully welded tubular base frame for extra support and rigidity.
5. Insulated throughout – top, bottom, sides, doors using high density ceramic and fiberglass installation.
6. Heavy duty casters.
7. Magnetic work flow door handles.
8. Dutch doors. Door hinging to be specified at time of ordering.
9. Warranty: One year labor and 2 year parts warranty.

Installation Requirements for successful bidder:

- Removal and dispose of existing holding cabinet.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new heated holding cabinet.
- To make all final electrical connections. The school system is responsible for having properly sized wiring and breaker for final electrical connection by successful bidder.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical connections prior to installation.

Item 5: CONVECTION OVEN, DOUBLE
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44ED
Qty: 1

1. Double section, electric convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Electrical: VERIFY BEFORE ORDERING.
3. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
4. Simultaneous doors. Independent door operation NOT ACCEPTED.
5. Porcelain enamel on steel oven interior.
6. Two interior oven lights.
7. Standard depth ovens.
8. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
9. Furnished with a two speed ½ HP oven blower-motor.
10. Oven cool switch for rapid cool down.
11. Casters.
12. Rack hanger. RACK HANGRV
13. New Equipment Checkout: Equipment checkout & start up included.
14. 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 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 the proper utilities for final electrical prior to installation.

Oakmont Elementary School
3323 TN-76
Cottontown, TN 37048

Bid Specifications for Equipment

General Specifications:

1. Modular serving line with 24.5" wide bodies.
2. Bodies to be constructed of stainless steel.
3. Operator side of all counters shall have open base.
4. 14 gauge stainless steel tops.
5. Counter top heights to be 34" A.F.F., unless noted.
6. 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.
7. All counters to be provided with cord and plug.
8. Legs with trim and pilasters.
9. Warranty: Two year parts and labor for serving line.

Itemized Specifications:

Item 1A: TRAY SLIDES
Manufacturer: DUKE, or pre-approved alternate

1. Units to be without tray slides.
2. Wall mounted tray slide on fixed brackets to be 224" long, solid surface.
3. Stainless steel 12" wide without runners with bullnose edge.
4. Tray slides to be mounted 30" A.F.F.

Item 1: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: E318-25SS

1. 18" long solid top counter.
2. Without sneezeguard.
3. Counter shall be 34" A.F.F.

Item 2: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: EW304-25SS

1. 60" long counter shall have (4) 12x20 stainless steel sealed waterless hot food wells.

2. Electrical: 208v, 1ph. VERIFY BEFORE ORDERING.
3. Counter shall be 34" A.F.F.
4. 1" recess for 18"x24" sheet pans.
5. Counters shall have 10' cord and plug. Heated wells and food shield lights shall plug into interconnect box for single cord and plug for counter. NEMA 14-20P.

Item 3: COLD FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: 315-25SS N7

1. 46" long cold food counter shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph.
3. Capacity to hold (3) 12x20 pans with condensate evaporator.
4. Counter height to be 34" A.F.F.
5. 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 4: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: 311-25SS

1. 74" solid top counter.
2. Counter height to be 34" A.F.F.
3. Counter to be without sneezeguard.

Item 5: 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.
- Remove existing tray slides mounted on wall.
- Deliver, uncrate, set in place, level, remove crating from all new equipment.
- To make all final electrical connections.
- To install tray slides onto wall.
- 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.**

Rucker-Stewart Middle School
350 Hancock St
Gallatin TN 37066

Bid Specifications for Equipment

Item 1: 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. VERIFY BEFORE ORDERING.
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, range, and fryers.
- 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 2: STEAMER
 Manufacturer: VULCAN, or pre-approved alternate
 Model: C24GA10
 Qty: 1

1. Two compartment gas convection steamer on cabinet base.
2. Natural Gas. VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved 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 3: BRAISING PAN
 Manufacturer: Vulcan, or pre-approved alternate

Model #: VG40
Qty: 1

1. Modular gas tilting braising pan, 46" wide open base.
2. Natural Gas. VERIFY BEFORE ORDERING.
3. Electrical: 120v, 1ph. 15.0 amps.
4. Stainless steel front, sides, back and 12" legs with adjustable flanged feet.
5. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
6. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
7. Stainless steel spring assist cover with wrap around handle and condensate lip.
8. Drop away food receiving pan support mounts under pouring lip.
9. Manually operated pan tilting mechanism with removeable handle.
10. Electronic ignition system for automatic burner light. Burners shut off when pan is tilting 5 degrees.
11. Solid state controls.
12. Motor driven pan lift with removeable annual crank handle.
13. Two inch draw off valve – left front straight with strainer. BPD0V1
14. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
15. 48" Dormont Gas connector.
16. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing range and fryers.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final gas, electrical and plumbing connections to new braising pan. The school will be responsible to have properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for braising pan 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. Proper gas pressure must be available and provided.

Item 4: REACH IN , FREEZER
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: ALT132WUT-FHS
Qty: 1

1. One Compartment, Reach In Freezer with stainless steel door.
2. Electrical: 115v/60/1ph, 9.4 amps. NEMA 5-15P attached.
3. Microprocessor control with LED temperature display.

4. Evaporator Coil outside food zone.
5. StayClear Condenser Coil.
6. Stainless steel front and anodized aluminum interior.
7. Full height stainless steel door with locks.
8. Thermostatic Expansion Valve Metering Device.
9. EZ clean door gasket.
10. 3 epoxy coated shelves factory installed.
11. 6" locking casters.
12. Warranty: Six year parts and labor warranty / Seven year compressor parts warranty.

Installation Requirements for successful bidder:

- Removal and dispose of existing reach in freezer.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Sumner County Maintenance Department will be responsible to verify the proper voltage/phase and to have proper NEMA receptacle for unit.

Shafer Middle School
240 Albert Gallatin Ave
Gallatin, TN 37066

Bid Specifications for Equipment

Item 1: STEAMER
Manufacturer: VULCAN, or pre-approved alternate
Model #: C24ET6
Qty: 1 each

1. Two compartment electric convection oven steamer on cabinet base.
2. Electrical: 480v, 3ph, 20.4 amps. VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved interior corners.
5. Three pan capacity per compartment – six 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. Water Filtration System – ScaleBlocker.
12. CUSTOM Water Filtration Rack – Titan Model #WFR (36”x30”x24” rack with undershelf and flanged feet)
13. Warranty: Two year limited water related parts and labor warranty, standard. Three year limited water related parts and labor warranty with ScaleBlocker purchase.
14. New Equipment Checkout: Equipment checkout & start up included.

Installation Requirement for Successful Bidder:

- Removal and dispose of existing steamer and kettle.
- 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 electrical and plumbing connections to new steamer. The school system will be responsible for having 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 prior utilities for final electrical/water connections prior to installation and confirm floor drain is available and operational.

Item 2: MILK COOLER
Manufacturer: TRAUlsen, or pre-approved alternate

Model #: RMC49D4
QTY: 2 each

1. Dual Access Milk Cooler to have top mount removable refrigeration system.
2. Capacity – (12) 13"x13" crates or (24) 13"x19" crates
2. Cabinet to be made of stainless steel construction interior and exterior.
3. Cold Wall Refrigeration not accepted
4. Reinforced cabinet exterior bottom.
5. Sliding lift up and down door
6. Magnetic Snap-In EZ-Clean door gasket(s)
7. 8' Cord and Plug attached
8. Set of 4 each 4" casters
9. Warranty: 6 year labor and parts warranty. 7 year compressor parts warranty

Installation Requirements for successful bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new milk cooler.
- Removal of existing milk coolers and haul off.
- Make final electrical connections to milk coolers.
- Sumner County Maintenance Department to have all properly sided NEMA receptacle in place for final connections by successful bidder.

Item 3: ICE CREAM COOLER – BY OTHERS

Item 4: CASHIER COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. 14 gauge stainless steel top.
3. Cashier station to have tray slides on operator left. Tray slide to have 2" turndown. Tray slide height to be 30" A.F.F.
4. Counter height to be 34" A.F.F.
5. Cutout on top with grommet for POS power cords.
6. Legs.
7. Electrical outlet mounted in base of counter. Duplex 5-15P. To be provided with 10' cord and plug.

Item 5: CASHIER COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. 14 gauge stainless steel top.
3. Cashier station to have tray slides on operator right. Tray slide to have 2" turndown. Tray slide height to be 30" A.F.F.
4. Counter height to be 34" A.F.F.
5. Cutout on top with grommet for POS power cords.
6. Legs.
7. Electrical outlet mounted in base of counter. Duplex 5-15P. To be provided with 10' cord and plug.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing cashier stations.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new cashier stations.

Item 6: MERCHANDISER, Qty. 1
 Manufacturer: TRAULSEN, or pre-approved alternate
 Model #: G21010-043

1. Two compartment, Reach in Cooler with glass doors.
2. Electrical: 115v/60/1ph. 9.2 amps. NEMA 5-15 attached.
3. Microprocessor control with LED temperature display.
4. Evaporator coil outside food zone.
5. Stainless steel front, anodized aluminum sides and interior.
6. Full height glass door with locks.
7. LED display door.
8. EZ clean door gasket.
9. 3 epoxy coated shelves factory installed.
10. 2 additional epoxy coated shelves.
11. 6" locking casters.
12. Warranty: Six year parts and labor warranty / Seven year compressor parts warranty.

Installation Requirements for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Sumner County Maintenance Department will be responsible to verify proper voltage/phase and to have proper NEMA receptacle for unit.

Union Elementary School
516 W Carson St
Gallatin, TN 37066

Bid Specifications for Convection Ovens

Item 2: CONVECTION OVEN, DOUBLE
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. VERIFY BEFORE ORDERING.
3. Standard Depth.
4. Electric spark ignitors.
5. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
6. Simultaneous doors. Independent door operation NOT ACCEPTED.
7. Porcelain enamel on steel oven interior.
8. Two interior oven lights.
9. Standard depth ovens.
10. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
11. Furnished with a two speed ½ HP oven blower-motor.
12. Oven cool switch for rapid cool down.
13. Casters.
14. Rack hanger. RACK HANGRV
15. Gas flex hose & quick disconnect with restraining device.
16. Gas manifold piping included in stacking kit to provide single point gas connection.
17. New Equipment Checkout: Equipment checkout & start up included.
18. 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 prior utilities for gas and electrical connections prior to installation. Proper gas pressure must be available and provided.

Union Elementary School
516 Carson St.
Gallatin, TN 37066

Bid Specifications for Cafeteria Serving Line

General Specifications:

1. All counters shall be of modular construction with body depth of 24.5" for space constraints in the facility.
2. All counter tops shall be constructed with 14 gauge stainless steel, 300 series.
3. All counter bodies shall be constructed of paint grip steel, with Racing Red powder coat paint.
4. Customer side shall have solid stainless steel tray slides with hinged brackets throughout line.
5. Operator side shall have open bases and shelves on all counter bodies.
6. Hardware for interlocking counter bodies together shall be included.
7. Counter top height to be 34" A.F.F. (above finished floor).
8. Tray slide height to be 32" A.F.F.
9. Stainless steel legs.
10. Warranty – Two (2) years parts and labor.
11. Made in USA.

Item # 1: Hot Food Counter
Manufacturer: DUKE
Model #: E304-WW-25PG
Quantity: 1
Description:

1. Four (4) Waterless Hot Wells that do not require water supply lines or drains. Capacity to hold four (4) 12" x 20" steam table pans. Hot wells shall be fully insulated and include silicon bottom pads. 208v/1ph
2. Single Shelf food shield shall be adjustable from full to self-service. Duke model # TS462 food shield shall come equipped with strip heater and LED lights. Food shield to be constructed with 1" round stainless steel posts and 3/8" tempered glass on front and top with 1/4" tempered glass side panels. All edges of glass to be polished.
3. Counter to be 60" long and connected to 32" solid top (item 2).
4. Cord and Plug

Item # 2: Solid Top Utility Counter
Manufacturer: DUKE
Model #: 308-25PG
Quantity: 1
Description:

1. Solid top counter shall be 32" long and be located in between hot food counter (item 1) and cold food counter (item 3).

Item # 3: Cold Food Counter
Manufacturer: DUKE
Model #: 316-25PG-N7
Quantity: 1
Description:

1. Cold food counter shall be mechanically cooled with NSF 7 rated cold pan with capacity to hold four (4) 12" x 20" steam table pans.
2. Condensate Evaporator.
3. Counter shall be 60" long.
4. Double Shelf food shield shall be adjustable. Duke model # TS462-DD food shield shall come equipped with LED lights. Food shield to be constructed with 1" round stainless steel posts and 3/8" tempered glass on front and top with 1/4" tempered glass side panels. All edges of glass to be polished.
5. Counter shall be located in between solid top (item 2) and solid top cashier station (item 4).
6. Cord and Plug.

Item # 4: Solid Top Counter with Cashier Station
Manufacturer: DUKE
Model #: 310-25PG-MOD
Quantity: 1
Description:

1. Solid top counter shall have cashier station located at end of counter facing customer side. Cashier station shall have locking cash drawer with counter top cut out and grommet for POS station wiring.
2. Counter shall be 60" long.

INSTALLATION REQUIREMENTS FOR SUCCESSFUL BIDDER:

1. Remove and haul off existing serving line equipment.
2. Receive, deliver, uncrate, set in place, level, securely fasten all counter bodies together, remove all laser film from stainless steel, remove crating from premises and make all final electrical connections for new serving line equipment.
3. Field verify all dimensions and utility requirements prior to ordering equipment from manufacturers.

SUMNER COUNTY SCHOOLS SHALL BE RESPONSIBLE FOR THE FOLLOWING:

1. Remove existing concrete curb below existing serving line and smooth out the floor. Make any additional repairs to floor if necessary prior to arrival of new serving line equipment.
2. Have all electrical supply for new serving line prepared with properly sized breakers, wiring and NEMA receptacles.

Vena Stuart Elementary School
780 Hart St
Gallatin, TN 37066

Bid Specifications for Equipment

Item 1: MILK COOLER
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RMC34D4
QTY: 2 each

1. Dual Access Milk Cooler to have top mount removable refrigeration system.
2. Capacity – (8) 13"x13" crates or (4) 13"x19" crates
2. Cabinet to be made of stainless steel construction interior and exterior.
3. Cold Wall Refrigeration not accepted
4. Reinforced cabinet exterior bottom.
5. Sliding lift up and down door
6. Magnetic Snap-In EZ-Clean door gasket(s)
7. 8' Cord and Plug attached
8. Set of 4 each 4" casters
9. Warranty: 6 year labor and parts warranty. 7 year compressor parts warranty

Installation Requirements for successful bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new milk cooler.
- Removal and dispose of existing milk cooler.

Item 2: ICE CREAM COOLER – BY OTHERS

Item 3: CASHIER COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. 14 gauge stainless steel top.
3. Cashier station to have tray slides on operator left. Tray slide to have 2" turndown. Tray slide height to be 30" A.F.F.
4. Counter height to be 34" A.F.F.
5. Cutout on top with grommet for POS power cords.
6. Legs.

7. Electrical outlet mounted in base of counter. Duplex 5-15P. To be provided with 10' cord and plug.

Item 4: CASHIER COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. 14 gauge stainless steel top.
3. Cashier station to have tray slides on operator right. Tray slide to have 2" tumdown. Tray slide height to be 30" A.F.F.
4. Counter height to be 34" A.F.F.
5. Cutout on top with grommet for POS power cords.
6. Legs.
7. Electrical outlet mounted in base of counter. Duplex 5-15P. To be provided with 10' cord and plug.

Installation Requirements for successful bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new cashier stations.
- Removal and dispose of existing cashier stations.

West Moreland Middle School
4128 Hawkins Dr
Westmoreland, TN 37186

Bid Specifications for 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.
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 34" 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. Tray slides to be on customer side ONLY.
9. Food shield to be BGA with LED lights. Food shields to be adjustable from full service to self service 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. All counters to be provided with cord and plug.
12. Stainless steel legs with kick plates.
13. All bodies to have t-trim and pilasters.
14. Warranty: Two year parts and labor for serving line.

Item 1: MILK COOLER Qty. 2
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RMC58S4

1. Single Access Milk Cooler to have top mount removeable refrigeration system.
2. Capacity – (16) 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 1A: TRAY AND SILVERWARE 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. Casters.

Item 1B: TRAY AND SILVERWARE 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. Casters.

Item 2: HEATED HOLDING CABINET, Qty. 2
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.

Item 3A: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-74SS

1. 74" long counter shall have (5) 12x20 waterless hot food well drop in unit.
2. Electrical: 208v, 1ph. NEMA 14-20P.
3. Food shields to be in full service position.
4. Food shields to be single tier with LED bulbs.
5. 1" recess to hold 18x26 pans.
6. Counter to be 34" A.F.F.

7. Counter to have 10' cord and plug. Heated wells and food shield lights to plug into interconnect box for single cord and plug from counter.

Item 4A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-46SS MOD

1. 36" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 34" A.F.F.
6. Louvered hinged grille.
7. Grommet for cord pass.
8. Counter shall have 10' cord and plug. Drop in hot/frost, cold well cabinet 5A, and food shield lights shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 4A.1: HOT/FROST DROP IN, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: RHF1-SL

1. Unit to hold (1) full size sheet pan.
2. To be switchable hot or cold.
3. Self-contained refrigeration.

Item 5A: COLD FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-60SS N7

1. 60" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 34" A.F.F.
6. Louvered hinged grill.
7. Grommet for cord pass.
8. Counter to have 10' cord and plug. Cold wells and food shield lights shall plug into receptacle mounted at the base of the counter for single cord and plug from counter.

Item 5A.1: DROP IN COLD WELLS, Qty. 1
Manufacturer: HATCO, or pre-approved alternate
Model #: CWB-3

1. Drop in Refrigerated wells shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph. 3.8 amps. (NEMA 5-15P)
3. Cold food wells to hold (3) 12x20 pans and be provided with slant kit option.
4. Warranty: One year parts and labor warranty.
5. Drop in to be purchased by KEC and installed by manufacturer.

Item 6: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-60SS

1. 60" long solid top counter.
2. Counter to be 34" A.F.F.

Item 5B: COLD FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-60SS N7

1. 60" long cold food counter shall be mechanically cooled and meet NSF 7 standards.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 34" A.F.F.
6. Louvered hinged grill.
7. Grommet for cord pass.
8. Counter to have 10' cord and plug. Cold wells and food shield lights shall plug into receptacle mounted at the base of the counter for single cord and plug from counter.

Item 5B.1: DROP IN COLD WELLS, Qty. 1
 Manufacturer: HATCO, or pre-approved alternate
 Model #: CWB-3

1. Drop in Refrigerated wells shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph. 3.8 amps. (NEMA 5-15P)
3. Cold food wells to hold (3) 12x20 pans and be provided with slant kit option.
4. Warranty: One year parts and labor warranty.
5. Drop in to be purchased by KEC and installed by manufacturer.

Item 4B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-46SS MOD

1. 36" long solid top counter.

2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 34" A.F.F.
6. Louvered hinged grille.
7. Grommet for cord pass.
8. Counter shall have 10' cord and plug. Drop in hot/frost, cold well cabinet 5B and food shield lights shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 4B.1: HOT/FROST DROP IN, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: RHF1-SB

1. Unit to hold (1) full size sheet pan.
2. To be switchable hot or cold.
3. Self-contained refrigeration.

Item 3B: HOT FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TWHF-74SS

1. 74" long counter shall have (5) 12x20 waterless hot food well drop in unit.
2. Electrical: 208v, 1ph.
3. Food shields to be in full service position.
4. Food shields to be single tier with LED bulbs.
5. 1" recess to hold 18x26 pans.
6. Counter to be 34" A.F.F.
7. Counter to have 10' cord and plug. Heated wells and food shield lights to plug into interconnect box for single cord and plug from counter.

Item 1B: TRAY AND SILVERWARE 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. Casters.

Item 7A: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: 308-25PG

1. 32" long solid top counter.

2. Counter to be 34" A.F.F.

Item 7B: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 308-25PG

1. 32" long solid top counter.
2. Counter to be 34" A.F.F.

Item 8A: CASHIER STATION, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 306-25PG

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

Item 8B: CASHIER STATION, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: 306-25PG

1. Cashier station shall have drawer with lock and keys.
2. Cashier station to have tray slide operator right.
3. Counter to be 34" A.F.F.
4. Cutout on top with grommet for POS power cords.
5. 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 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.

West Moreland Middle School
4128 Hawkins Dr
Westmoreland, TN 37186

Bid Specifications for Equipment

Item 9: STEAMER
Manufacturer: VULCAN, or pre-approved alternate
Model #: C24ET10
Qty: 1 each

1. Two compartment electric convection oven steamer on cabinet base.
2. Electrical: 480v, 3ph. 36.1 amps. VERIFY BEFORE ORDERING.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved 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. Water Filtration System – ScaleBlocker.
12. CUSTOM Water Filtration Rack – Titan Model #WFR (36"x30"x24" rack with undershelf and flanged feet)
13. Warranty: Three year limited water related parts and labor warranty with ScaleBlocker purchase.
14. New Equipment Checkout: Equipment checkout & start up included.

Installation Requirement 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 electrical and plumbing connections to new steamer. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for convection oven to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the prior utilities for final electrical/water connections prior to installation and confirm floor drain is available and operational.

Item 10: CONVECTION OVENS,
Manufacturer: VULCAN, or pre-approved alternate

Model #: VC44ED
Qty: 1

1. Double section, electric convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Electrical: 208v 3ph. 70 amps each compartment. VERIFY BEFORE ORDERING.
3. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
4. Simultaneous doors. Independent door operation NOT ACCEPTED.
5. Porcelain enamel on steel oven interior.
6. Two interior oven lights.
7. Standard depth ovens.
8. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
9. Furnished with a two speed ½ HP oven blower-motor.
10. Oven cool switch for rapid cool down.
11. Casters
12. Rack hanger. RACK HANGRV
13. New Equipment Checkout: Equipment checkout & start up included.
14. 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 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 connections prior to installation.

Item 11: BRASING PAN
Manufacturer: Vulcan, or pre-approved alternate
Model #: VE30
Qty: 1

1. Modular electric tilting braising pan, 36" wide open base.
2. Electrical: 480v, 3ph. 14.0 amps.
3. Stainless steel front, sides, back and 12" legs with adjustable flanged feet.
4. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
5. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
6. Stainless steel spring assist cover with wrap around handle and condensate lip.
7. Drop away food receiving pan support mounts under pouring lip.
8. Manually operated pan tilting mechanism with removeable handle.

9. Solid state controls.
10. Motor driven pan lift with removeable annual crank handle.
11. Two inch draw off valve – left side 90 degree angle with strainer. BPDOV3
12. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
13. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing braising pan.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new braising pan.
- Make all final electrical and water connections to new braising pan.
- 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/water connections prior to installation.