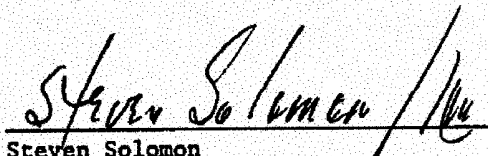


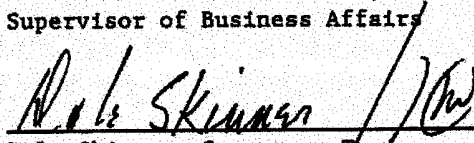
ADVERTISEMENT FOR BIDS

Notice is hereby given that the Natchitoches Parish School Board will receive the following:

March 1, 2017, 2:00 p.m. - Sealed Bids for Various Large Kitchen Equipment for Selected Schools

Bids/Proposals will be accepted until the date and times specified and will be publicly opened and read aloud at those times in the School Board's Central Office, 310 Royal Street, Natchitoches, Louisiana 71457-5709. Please find bid-related documents and place electronic bids at WWW.CENTRALBIDDING.COM. For questions relating to the electronic bidding process, please call Central Bidding at 225-810-4814. Bids/Proposals received after the date and times of opening will not be considered. Facsimile transmissions will not be considered. Additional information may be obtained upon request by contacting Michael Milner, Purchasing/Risk Manager, at 318-352-2358, Ext. 1156, between the hours of 8:00 a.m. and 4:30 p.m. The Board reserves the right to reject any or all bids.


Steven Solomon
Supervisor of Business Affairs


Dale Skinner, Secretary-Treasurer
Natchitoches Parish School Board

Natchitoches Parish School Board

Purchasing Department

310 Royal Street

Post Office Box 16

Natchitoches, Louisiana 71458-0016

Telephone: 318-352-2358, Ext. 1156 Fax: 318-352-8138

INSTRUCTIONS FOR BIDDERS

VARIOUS KITCHEN EQUIPMENT FOR SELECTED NATCHITOCHES PARISH SCHOOLS

Bid No. CNP2017EQ

The Natchitoches Parish School Board will receive formal bids on providing and installing various kitchen equipment at four Natchitoches Parish schools.

BID OPENING: Bids will be accepted until 2:00 p.m., Wednesday, March 1, 2017, and will be publicly opened and read aloud at that time in the School Board's Central Office, 310 Royal Street (P.O. Box 16), Natchitoches, Louisiana 71457-5709 (71458-0016). Bids received after the date and time of opening will not be considered. Facsimile transmissions will not be accepted.

ELECTRONIC BIDDING: Bidders can find bid-related documents and place electronic bids at WWW.CENTRALBIDDING.COM. For questions relating to the electronic bidding process, please call Central Bidding at 225-810-4814.

BID FORM: The enclosed form **MUST** be used for submission of bids; failure to do so could result in bid disqualification.

BID ENVELOPE: All bids shall be tightly sealed in opaque envelopes and shall be properly identified as to contents and date and time of bid opening.

AWARDING OF BID: After opening, bids will be presented to the Natchitoches Parish School Board at its meeting on March 9, 2017. Upon approval by the Board of the lowest responsible bids meeting specifications, successful bidders will be issued purchase orders and bid tabulations will be issued to all bidders.

INSURANCE CERTIFICATE: A certificate of insurance stating workers' compensation and employer's liability as required by Louisiana law must be submitted by all successful bidders.

REJECTION OF BIDS: The Natchitoches Parish School Board reserves the right to reject any or all bids.

INFORMATION: Information regarding items or service for which bids are requested may be obtained by contacting Michael Milner, Purchasing/Risk Manager, at the numbers and address above.

**SPECIFICATIONS FOR
VARIOUS KITCHEN EQUIPMENT
BID NO. CNP2017EQ**

All bidders are responsible for any necessary measurements at the site. You may visit the site, if needed, during regular school hours (8:00 a.m. - 3:30 p.m., Monday through Friday). Please arrange to be met at the site by calling Michael Joslin, District Coordinator for HVAC and Child Nutrition Maintenance, in advance at 318-228-0674.

Where specific brands and models are specified they are done so to indicate the standard for what is requested. Bidders are not limited to bidding those brands and models, but must bid products of equal quality, style, etc. Bids on anything other than the brands specified must be accompanied by illustrated descriptive literature. Items will be awarded individually, meaning this is NOT an all-or-none bid.

All equipment requested must be delivered and set in place as part of the bid.

EQUIPMENT NEEDED

1. **TILTING SKILLET** - one required for Fairview Alpha Elementary School

To be Market Forge Model 30P-STGM or equal.

Tilting braising skillet, 30-gallon. Modular enclosed cabinet base. Stainless steel pan and frame. Manual spring-assisted tilt operation. Solid-state temperature controls. Spark pilot ignition system. For use with 120v/60hz/1ph power supply and natural gas. Includes 12" x 20" pan holder and one single pantry faucet kit with brackets and plumbing.

Bid price to include removal of existing equipment and delivery to SFS salvage area at 300 Parkway Drive in Natchitoches. Bid price also includes delivery and installation of new equipment in accordance with all applicable fire safety and building codes at Fairview Alpha Elementary School cafeteria, located at 1439 Highway 71, Campti LA 71411, as well as start-up and activation of all warranties.

BRAND & MODEL BID: Vulcan VG30

BID PRICE: \$ 13,875.00 DELIVERY A.R.O. 4 weeks

COMMENTS: 2 year parts and labor warranty

2. WALK-IN FREEZER - one required for Natchitoches Junior High School

Walk-in freezer to be 8'0" wide x 12'0" deep x 7'6" high with entrance door on narrow end. Must be NSF-listed.

One 48" x 76" flush-mounted weather-tight entrance door with hardware, pilot light and switch assembly, vapor-proof light, electronic thermometer and diamond plate aluminum kick plate. Door and frame to include sufficient mullion heater frost protection. Must be NSF-listed.

- Insulation: 4" durathane, all-urethane foamed-in-place (Class 1) or equal
- Exterior: stucco aluminum
- Interior Walls: stucco galvanized
- Interior Ceilings: stucco galvanized
- Interior Floors: diamond plate aluminum or equal anti-slip surface
- Storage Racks: rolling, adjustable-height shelving

Freezer with floor to include interior ramp, flush-mount door with at least two hinges, one being spring-loaded to assist closing or equal closing device. LED light fixture at door. Lockable safety door latches to prevent entrapment. Condensate drain freeze protection heater inside freezer section. Pressure relief vent. 48" LED light fixture to be mounted and electrically connected in middle of cabinet ceiling.

Refrigeration Equipment: Low-temp refrigeration system consisting 208-230v 3ph outside condensing unit section, base, weather hood, winter controls, defrost timer for heated defrost, scroll hermetic compressor, air-cooled R404-A with matching inside evaporator coil section 230v, electric heated defrost elements, utilizing pump-down solenoid and electronic temperature control.

NOTE: There is 3-phase electrical power currently at the location where this equipment is to be installed.

Other: Insulated copper refrigerant lines utilizing ACR copper and fittings secured and protected from physical damage and meeting all applicable installation codes. All electrical provisions to be installed with NEC (National Electrical Code) with attention focused on assured grounding. Condensate drainage can be connected to a common drain at the installation location.

Bid price also includes delivery and installation of new equipment in accordance with all applicable fire safety and building codes at Natchitoches Junior High School cafeteria, located at 1621 Welch Street, Natchitoches LA 71457, as well as start-up and activation of all warranties.

BRAND & MODEL BID: NO BID

BID PRICE: \$ _____ DELIVERY A.R.O. _____

COMMENTS: _____

3. CONVECTION STEAMER - 1 required for Vaughn Elementary School

To be Market Forge Model ETP-10G or equal.

10-pan, gas, floor-model steamer with two (2) individually-controlled compartments, stainless steel interior and exterior, to accommodate five (5) 12" w x 20" d x 2-1/2" h pans per compartment. For use with 120v/60hz/1ph power supply and natural gas.

Bid price to include removal of existing equipment and delivery to SFS salvage area at 300 Parkway Drive in Natchitoches. Bid price also includes delivery and installation of new equipment in accordance with all applicable fire safety and building codes at Vaughn Elementary School cafeteria, located at 1500 Gold Street, Natchitoches LA 71457, as well as start-up and activation of all warranties.

BRAND & MODEL BID: Vulcan C24GA10BID PRICE: \$ 14,220.00 DELIVERY A.R.O. 4 Weeks

COMMENTS: 2 year parts & labor warranty.
Includes filter system

4. CONVECTION STEAMER - one required for Marthaville Elementary/Junior High

To be Market Forge Model ST-10M24G or equal.

Convection steamer, gas, 24" cabinet base, two (2) compartments with five (5) 20" pan capacity per compartment. 60-minute load-compensating timer. Stainless steel interior and exterior. 200,000 BTU operation standard. LP gas. 120v/60/1 control voltage. 98-4008 Steam Take-off Kit from boiler to free-standing kettle. Standard one-year parts and labor warranty, equipment only.

Bid price to include removal of existing equipment and delivery to SFS salvage area at 300 Parkway Drive in Natchitoches. Bid price also includes delivery and installation of new equipment in accordance with all applicable fire safety and building codes at Marthaville Elementary/Junior High School cafeteria, located at 10800 Highway 120, Marthaville LA 71450, as well as start-up and activation of all warranties.

BRAND & MODEL BID:

Vulcan U24GA10

BID PRICE: \$

14,220.00

DELIVERY A.R.O.

4 weeks

COMMENTS:

2 year parts & labor warranty.

Includes filter system

Natchitoches Parish School Board

BIDDER INFORMATION SHEET

Bid No. CNP2017EQ

COMPANY NAME

Lafayette Restaurant Supply, Inc.

ADDRESS

1103 Hugh Wallis Rd. South

Lafayette, LA 70508

TELEPHONE

337-235-4534

FAX

337-234-1803

EMAIL ADDRESS

Scott E. Lafrest. Wm

SIGNATURE OF PERSON PREPARING BID

Scott Spruock

TYPED/PRINTED NAME OF PERSON PREPARING BID

Scott Spruock

TITLE OF PERSON PREPARING BID

Estimator

DATE

3-1-17

WE ACKNOWLEDGE RECEIPT OF THE FOLLOWING ADDENDA: (if applicable)

ADDENDUM NO. __, DATED ____

ADDENDUM NO. __, DATED ____

COMMENTS:

STEAM**VULCAN****VG SERIES
MODULAR GAS TILTING BRAISING PAN**

Shown with enclosed faucet bracket



ANSI/NSF Standard #4

SPECIFICATIONS

Modular gas tilting braising pan. 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food receiving pan support mounts under pouring lip. Manually operated pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner light. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 9.0 amps total draw. 3/4" rear gas connection and internal gas combination valve with integral regulator.

Exterior Dimensions:

____"w x 35 1/2"d x 40 1/2"h on 12" legs.

CSA design certified. Classified by UL to NSF Std. #4.

SPECIFY TYPE OF GAS WHEN ORDERING.**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- ☐ **VG30** 36" wide open base.
☐ **VG40** 46" wide open base.

STANDARD FEATURES

- Stainless steel front, back, sides and 12" legs with adjustable flanged feet.
- Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer.
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip.
- Lid stops in place for vented cooking.
- Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side.
- Drop away food receiving pan support mounted under pouring lip.
- Manually operated anti-jam pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions.
- One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner lighting.
- Solid state temperature controls, adjustable from 50°F to 425°F.
- Water tight controls and enclosures.
- Requires a 120/60/1 electrical power supply, 9.0 amps.
- 3/4" rear gas connection.
- One year limited parts and labor warranty.
- Combination gas valve with built-in regulator.

OPTIONS

- ☐ Motor driven pan lift with removable manual crank handle.
- ☐ Two inch draw-off valve – left front straight with strainer. (BPDOV-1) Pan support will be removed on VG30.
- ☐ Two inch draw-off valve – left front 90° left with strainer. (BPDOV-2) Pan support will be removed on VG30.
- ☐ Two inch draw-off valve – left side 90° front with strainer. (BPDOV-3)
- ☐ Standard security package includes:
 - Security screws and tackwelds.
 - Includes securing crank handle, pan strainer and non-door type panels.
 - Controls protected by lockable cover.
 - Perforated flue cover.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Set of four casters, (two locking).
- ☐ Faucet bracket assembly (adds 3" to width) enclosed.
- ☐ (12") (18") double jointed single pantry faucet.
- ☐ (12") (18") double jointed double pantry faucet.
- ☐ Double pantry washdown hose with 16" add-on faucet with backflow preventer.
- ☐ Double pantry washdown hose with backflow preventer.
- ☐ Double pantry pot filler and backflow preventer.
- ☐ Steaming pan insert rack to hold 12" x 20" pans. (Qty. ____)
- ☐ 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose.
- ☐ Catch can with bail handle and drain hose for draw-off valve.
- ☐ Stainless steel perforated boiling basket (12" x 20" x 6" deep) with handles.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



VG SERIES MODULAR GAS TILTING BRAISING PAN

SERVICE CONNECTIONS:



GAS INPUT: 3/4" N.P.T., Nat. 7"-10.5" W.C.; Propane, 11"-13" W.C. See capacity schedule.



ELECTRICAL CONNECTION: Control circuit 7/8" dia. 120 volt, 1 phase, 15 amps, power cord.

IMPORTANT:

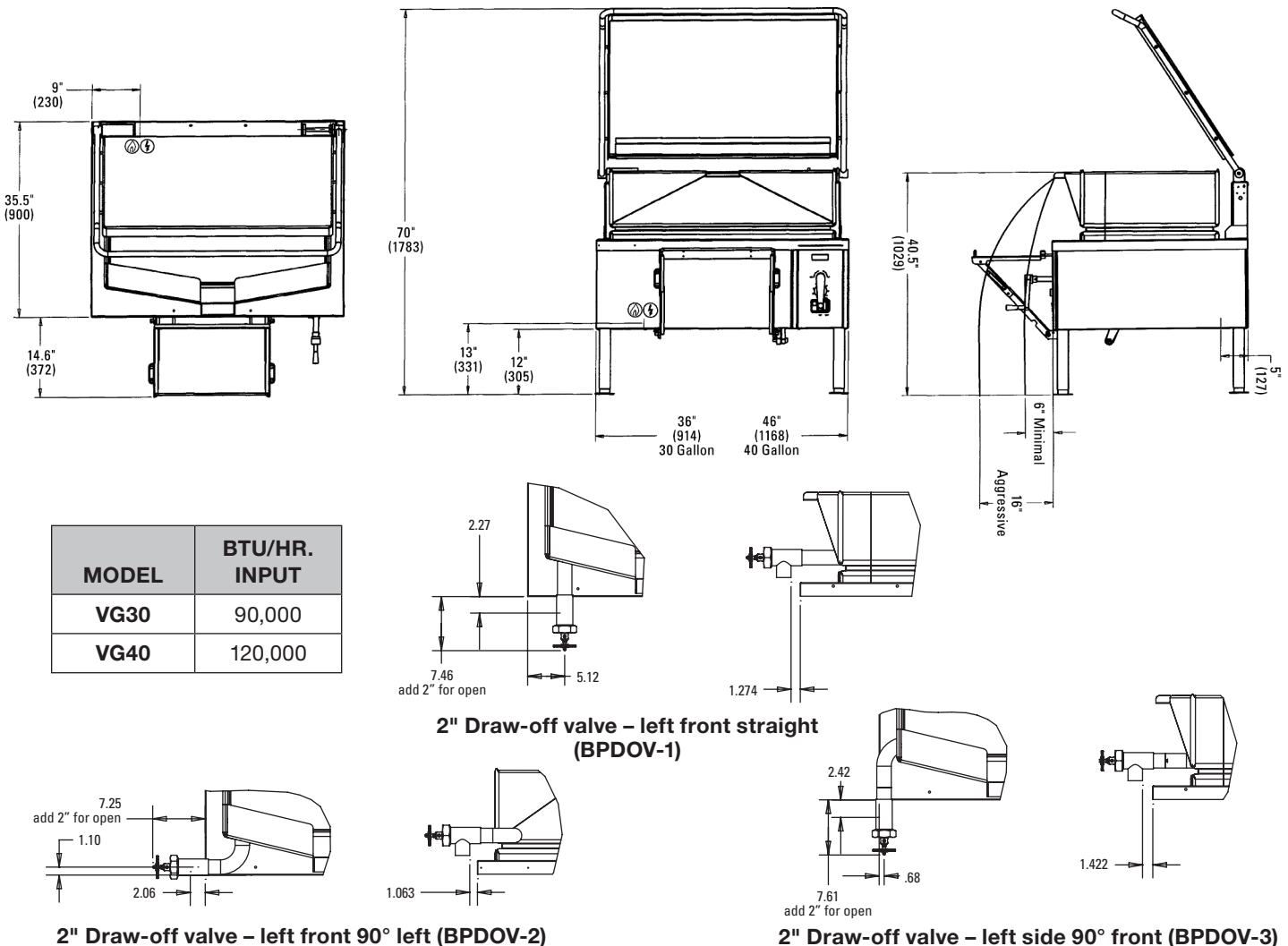
1. A pressure regulator sized for this unit is included. Natural gas 7" W.C., propane gas 11" W.C. supply pressure.
2. Gas line connecting to appliance must be 3/4" or larger. If flexible hose with quick connects are used the hose and quick connects BTU flow rate must be a minimum of 120% of the appliance data plate BTU rate.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.

4. These units are manufactured for installation in accordance with ANSZ223.1A (Latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

5. Clearances:	Combustible	Non-combustible
Rear	6	0
Sides	2	0

6. This appliance is manufactured for commercial installation only and is not intended for home use.

MODEL	COOKING SURFACE AREA	CAPACITY	4 OZ. PORTIONS
VG30	29" x 23"	30 gal./114 liters	960
VG40	39" x 23"	40 gal./152 liters	1280



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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

STEAM**VULCAN****C24GA SERIES
GAS CONVECTION STEAMER
ON CABINET BASE****Model C24GA10**

ANSI/NSF Standard #4

SPECIFICATIONS

Two compartment gas convection steamer on cabinet base, Vulcan-Hart Model No. (C24GA6-BSC) (C24GA10-BSC). Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Steam delivered from the 125,000 BTU/hr. high output stainless steel steam generator with staged water fill. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base. 6" adjustable stainless steel legs with flanged feet. 3/4" rear gas connection and gas pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Split water line connection. Treated and untreated water connections. 1 1/2" NPT drain connection.

Exterior Dimensions:

6 pan: 24"w x 35.4"d x 59"h on 6" legs.

10 pan: 24"w x 35.4"d x 72"h on 6" legs.

CSA design certified. Certified to NSF Standard #4.

SPECIFY TYPE OF GAS WHEN ORDERING.

- ☐ **C24GA6-BSC** 6 pan capacity basic controls
- ☐ **C24GA6-DLX** 6 pan capacity professional controls
- ☐ **C24GA10-BSC** 10 pan capacity basic controls
- ☐ **C24GA10-DLX** 10 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- 125,000 BTU/hr. stainless steel steam generator with staged water fill.
- Separate 60 minute timer with constant steam feature for each compartment.
- Heavy duty doors and door latch mechanisms.
- Stainless steel water resistant cabinet base.
- 6" adjustable stainless steel legs with flanged feet.
- 3/4" rear gas connection and gas pressure regulator.
- Elevation from sea level to 8,999 feet standard.
- Requires 120/60/1 power supply, 2.0 amps maximum draw.
- Split water line connection. Treated and untreated water connections. 1 1/2" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Professional Control Package includes:
 - Superheated Steam System
- ☐ Second year extended limited parts and labor warranty contract.
- ☐ Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.

ACCESSORIES (Packaged & Sold Separately)

- ☐ 12" x 20" stainless steel pans:
 - 1" deep (solid)(perforated) Qty._____.
 - 2 1/2" deep (solid)(perforated) Qty._____.
 - 4" deep (solid)(perforated) Qty._____.
- ☐ Stainless steel pan cover. Qty._____.
- ☐ Removable sliding shelf. Qty._____.
- ☐ Water treatment system.

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VULCAN

C24GA SERIES GAS CONVECTION STEAMER ON CABINET BASE

SERVICE CONNECTIONS:

-  Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.
-  **DRAIN:** Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 12" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)
-  **GAS CONNECTION:** ¾" NPT. O.D. supply line required.
-  **GENERATOR WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa).
-  **CONDENSING WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa).

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

Other factors affecting steam generation are iron content, amount of chlorination and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment

COMPARTMENT PAN CAPACITY

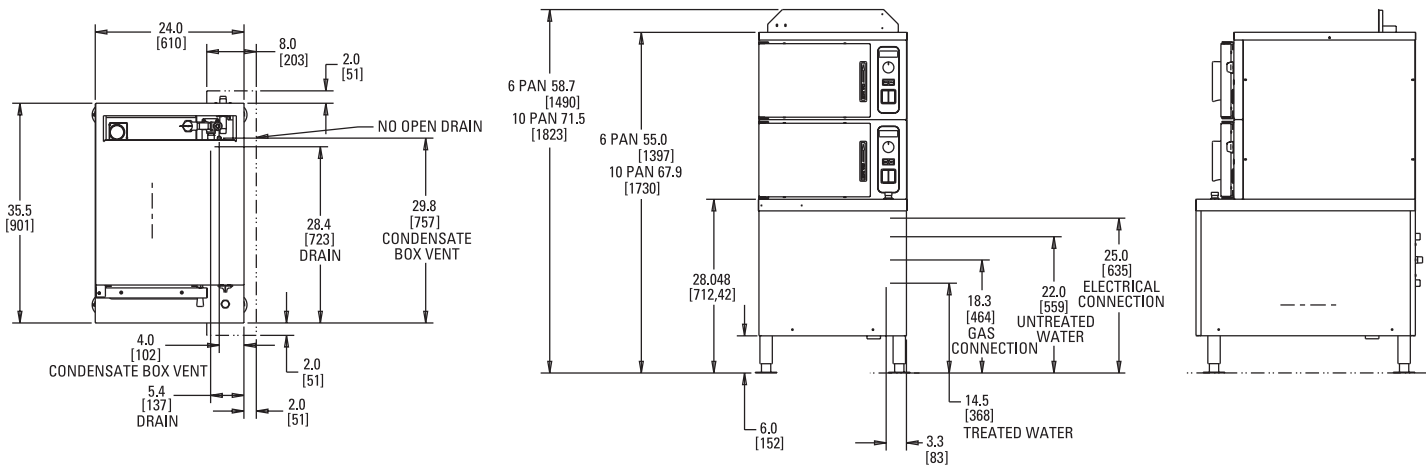
MODEL	1"	2½"	4"	6"
C24GA6	6	3	2	1
C24GA10	10	5	3	2

IMPORTANT:

- A combination valve with pressure regulator is provided with this unit. Supply gas pressure should be a minimum: Natural gas 5" - 10.5" W.C., propane gas 11" - 13" W.C.
 - Gas line connecting to unit must be ¾" or larger. If flexible connectors are used, the inside diameter must be at least the same as the ¾" iron pipe.
 - An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
 - These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
- | 5. Clearance: | Combustible | Non-Combustible |
|---------------|-------------|-----------------|
| Rear | 6" | 0" |
| Left Side | 0" | 0" |
| Right Side | 0" | 0" |

NOTE:

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in () are in millimeters.
- Installation of backflow preventer's, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.



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