


4239

INVITATION TO BID STATE OF LOUISIANA Calcasieu Parish School System Office of Purchasing		<div style="border: 1px solid black; padding: 5px; text-align: center;">PARISH SCHOOL SYSTEM WAYNE SAVOY, SUPERINTENDENT</div>		BIDS WILL BE PUBLICLY OPENED: Date & Time: 4/05/13 @ 10:00 A.M.	
SOLICITATION # : 2014-23 OPENING DATE : Apr 5, 2013				RETURN BID TO Joseph E. Feucht Supervisor of Purchasing Calcasieu Parish School System 3310 Broad Street Room 1300 Lake Charles, LA 70615	
<div style="border: 1px solid black; padding: 5px;">VENDOR NAME AND ADDRESS Douglas Equipment 301 North Street Bluefield, WV 24701</div> FILL IN VENDOR NAME AND CONTACT NAME, ADDRESS ABOVE, BEFORE SUBMITTING BID.				<div>BUYER : PATRICIA ROSEMAN BUYER PHONE : (337) 217-4000 REQ. DEPARTMENT : FOOD SERVICE DEPT OFFICE OF : PURCHASING VENDOR PHONE : FISCAL YEAR : 2014 SCHEDULED END DATE : Apr 5, 2013</div>	
ITEM(S) FOR: LARGE EQUIPMENT FOR FOOD SERVICE DEPARTMENT					
TO BE COMPLETED BY VENDOR					
1. <u>45</u> DELIVERY WILL BE MADE IN THIS NUMBER OF DAYS AFTER RECEIPT OF PURCHASE ORDER 2. <u>0</u> % CASH DISCOUNT FOR PROMPT PAYMENT IF MADE WITHIN THIRTY (30) DAYS. CASH DISCOUNTS FOR LESS THAN 30 DAYS OR LESS THAN ONE (1) PERCENT WILL BE ACCEPTED, BUT WILL NOT BE CONSIDERED IN AWARD DETERMINATION. 3. <u> </u> BID BOND ATTACHED, <u> </u> CERTIFIED CHECK ATTACHED, <u> </u> OTHER, IF REQUIRED 4. <u>4239</u> BID REFERENCE NUMBER. (THIS NUMBER WILL APPEAR ON RESULTING PURCHASE ORDER OR CONTRACT).					
INSTRUCTIONS TO BIDDERS					
1. <input checked="" type="checkbox"/> READ THE ENTIRE BID, INCLUDING ALL TERMS AND CONDITIONS AND SPECIFICATIONS 2. <input checked="" type="checkbox"/> ALL BID PRICES MUST BE TYPED OR WRITTEN IN INK. ANY CORRECTIONS, ERASURES OR OTHER FORMS OF ALTERATIONS TO UNIT PRICES SHOULD BE INITIALED BY THE BIDDER. 3. <input checked="" type="checkbox"/> THIS BID IS TO BE SIGNED MANUALLY IN INK. 4. <input checked="" type="checkbox"/> BID PRICES SHALL INCLUDE DELIVERY OF ALL ITEMS F.O.B. LAKE CHARLES, LA OR AS OTHERWISE PROVIDED. BIDS CONTAINING "PAYMENT IN ADVANCE" OR "C. O. D." REQUIREMENTS ARE NOT ACCEPTABLE. PAYMENT IS TO BE MADE WITHIN 30 DAYS AFTER RECEIPT OF PROPERLY EXECUTED INVOICE OR DELIVERY, WHICHEVER IS LATER. NO "SHORT PAYMENT" OF INVOICES ARE ALLOWED 5. <input checked="" type="checkbox"/> PERFORMANCE BOND BY SUCCESSFUL VENDOR ON ALL ORDERS WILL BE 50% OF ORDER DUE 10 DAYS AFTER NOTIFICATION OF AWARD. 6. <input checked="" type="checkbox"/> DESIRED DELIVERY <u>45</u> DAYS AFTER RECEIPT OF ORDER OR SOONER ANY QUESTIONS ABOUT ANY ITEM SHOULD BE DIRECTED TO BUYER AND PURCHASING DEPARTMENT.					
<small>CONDITIONS CONTINUED ON NEXT PAGE</small>					
VENDOR PHONE NUMBER: 304-327-0149		FAX NUMBER: 304-325-3848		TITLE: Senior Bid Specialist DATE: 04/15/13	
SIGNATURE OF BIDDER (MUST BE SIGNED) 					

STANDARD TERMS & CONDITIONS		INVITATION TO BID	
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<p>7. TO ASSURE CONSIDERATION OF YOUR BID, ALL BIDS AND ADDENDA SHOULD BE RETURNED IN AN ENVELOPE OR PACKAGE CLEARLY MARKED WITH THE BID OPENING DATE AND THE BID NUMBER, OR SUBMITTED IN THE SPECIAL ENVELOPE IF FURNISHED FOR THAT PURPOSE</p> <p>8. BIDS SUBMITTED ARE SUBJECT TO PROVISIONS OF THE LAWS OF THE STATE OF LOUISIANA INCLUDING BUT NOT LIMITED TO L.R.S. 39:1551-1736; PURCHASING RULES AND REGULATIONS; EXECUTIVE ORDERS; STANDARD TERMS AND CONDITIONS; SPECIAL CONDITIONS; AND SPECIFICATIONS LISTED IN THIS SOLICITATION</p> <p>9. IMPORTANT: BY SIGNING THE BID, THE BIDDER CERTIFIED COMPLIANCE WITH ALL INSTRUCTIONS TO BIDDERS, TERMS, CONDITIONS AND SPECIFICATIONS, AND FURTHER CERTIFIED THAT THIS BID IS MADE WITHOUT COLLUSION OR FRAUD. THIS BID IS TO BE MANUALLY SIGNED IN INK BY A PERSON AUTHORIZED TO BIND THE VENDOR (SEE NO. 30). ALL BID INFORMATION SHALL BE MADE WITH INK OR TYPEWRITTEN</p> <p>10. ADDRESS ALL INQUIRIES AND CORRESPONDENCE TO THE BUYER AT THE PHONE AND ADDRESS SHOWN ABOVE.</p> <p>11. CONFERENCE: IN SOME CASES, NON-MANDATORY PRE-BID CONFERENCES MAY BE HELD.</p> <p>12. BID FORMS. ALL WRITTEN BIDS, UNLESS OTHERWISE PROVIDED FOR, MUST BE SUBMITTED ON, AND IN ACCORDANCE WITH, FORMS PROVIDED. PROPERLY SIGNED (SEE NO. 30). BIDS SUBMITTED IN THE FOLLOWING MANNER WILL NOT BE ACCEPTED: A. BID CONTAINS NO SIGNATURE INDICATING INTENT TO BE BOUND; B. BID FILLED OUT IN PENCIL; AND C. BID NOT SUBMITTED ON THE DISTRICT'S STANDARD FORMS. D. BIDS WITH MORE THAN ONE PRICE PER ITEM</p> <p>BIDS MUST BE RECEIVED AT THE ADDRESS SPECIFIED IN THE SOLICITATION PRIOR TO BID OPENING TIME IN ORDER TO BE CONSIDERED. TELEGRAPHIC AND FAX ALTERATIONS TO BIDS RECEIVED BEFORE BID OPENING TIME WILL BE CONSIDERED PROVIDED FORMAL BID AND WRITTEN ALTERATION HAVE BEEN RECEIVED AND TIME-STAMPED BEFORE BID OPENING TIME. ENTIRE BID SHOULD BE RETURNED, EXCEPT ITEM PAGES NOT BID.</p> <p>13. STANDARDS OF QUALITY. ANY PRODUCT OR SERVICE BID SHALL CONFORM TO ALL APPLICABLE FEDERAL AND STATE LAWS AND REGULATIONS AND THE SPECIFICATIONS CONTAINED IN THE SOLICITATION. UNLESS OTHERWISE SPECIFIED IN THE SOLICITATION, ANY MANUFACTURER'S NAME, TRADE NAME, BRAND NAME, OR CATALOG NUMBER USED IN THE SPECIFICATION IS FOR THE PURPOSE OF DESCRIBING THE STANDARD OF QUALITY, PERFORMANCE, AND CHARACTERISTICS DESIRED AND IS NOT INTENDED TO LIMIT OR RESTRICT COMPETITION. BIDDER MUST SPECIFY THE BRAND AND MODEL NUMBER OF THE PRODUCT OFFERED IN HIS BID. BIDS NOT SPECIFYING BRAND AND MODEL NUMBER SHALL BE CONSIDERED AS OFFERING THE EXACT PRODUCTS SPECIFIED IN THE SOLICITATION.</p> <p>14. DESCRIPTIVE INFORMATION. BIDDERS PROPOSING AN EQUIVALENT BRAND OR MODEL SHOULD SUBMIT WITH THE BID INFORMATION (SUCH AS ILLUSTRATIONS, DESCRIPTIVE LITERATURE, TECHNICAL DATA) SUFFICIENT FOR CALCASIEU PARISH SCHOOL BOARD TO EVALUATE QUALITY, SUITABILITY, AND COMPLIANCE WITH THE SPECIFICATIONS IN THE SOLICITATION. FAILURE TO SUBMIT DESCRIPTIVE INFORMATION MAY CAUSE BID TO BE REJECTED. ANY CHANGE MADE TO A MANUFACTURER'S PUBLISHED SPECIFICATIONS SUBMITTED FOR A PRODUCT SHALL BE VERIFIABLE BY THE MANUFACTURER. IF ITEM(S) BID DO NOT FULLY COMPLY WITH SPECIFICATIONS (INCLUDING BRAND AND/OR PRODUCT NUMBER), BIDDER MUST STATE IN WHAT RESPECT ITEM(S) DEVIATE. FAILURE TO NOTE EXCEPTIONS ON THE BID FORM WILL NOT RELIEVE THE SUCCESSFUL BIDDER(S) FROM SUPPLYING THE ACTUAL PRODUCTS REQUESTED.</p> <p>15. BID OPENING. BIDDERS MAY ATTEND THE BID OPENING, BUT NO INFORMATION OR OPINIONS CONCERNING THE ULTIMATE CONTRACT AWARD WILL BE GIVEN AT THE BID OPENING OR DURING THE EVALUATION PROCESS. BIDS MAY BE EXAMINED WITHIN 72 HOURS AFTER BID OPENING. INFORMATION PERTAINING TO COMPLETED FILES MAY BE SECURED BY VISITING THE CALCASIEU PARISH SCHOOL BOARD DURING NORMAL WORKING HOURS. WRITTEN BID TABULATIONS WILL NOT BE FURNISHED UNLESS VENDOR HAS PROVIDED A SELF ADDRESSED STAMPED ENVELOPE IN ORIGINAL BID PACKET.</p> <p>16. AWARDS. THE CALCASIEU PARISH SCHOOL BOARD RESERVES THE RIGHT TO AWARD ITEMS SEPARATELY, GROUPED OR ON AN ALL-OR-NONE BASIS AND TO REJECT ANY OR ALL BIDS THAT ARE IN THE BEST INTEREST OF THE CALCASIEU PARISH SCHOOL BOARD.</p> <p>17. PRICES. UNLESS OTHERWISE SPECIFIED BY THE CALCASIEU PARISH SCHOOL BOARD IN THE SOLICITATION, BID PRICES MUST BE COMPLETE, INCLUDING TRANSPORTATION PREPAID TO OUR DOCK AT 3310 BROAD STREET. PRICES MUST BE FIRM FOR THE CONTRACTUAL PERIOD NOT TO EXCEED ONE CALENDAR YEAR. BIDS OTHER THAN F.O.B. DESTINATION MAY BE REJECTED. PRICES SHOULD BE QUOTED IN THE UNIT (EACH, BOX, CASE, ETC.) AS SPECIFIED IN THE SOLICITATION.</p> <p>18. DELIVERIES. BIDS MAY BE REJECTED IF THE DELIVERY TIME INDICATED IS LONGER THAN THAT SPECIFIED IN THE SOLICITATION AS INDICATED BY THE BIDDER.</p> <p>19. TAXES. VENDOR IS RESPONSIBLE FOR INCLUDING ALL APPLICABLE TAXES IN THE BID PRICE. AS A POLITICAL SUBDIVISION IN THE STATE OF LOUISIANA IN ACCORDANCE WITH STATUTE, THE CALCASIEU PARISH SCHOOL SYSTEM IS EXEMPT FROM ALL STATE AND LOCAL SALES AND USE TAXES.</p> <p>20. NEW PRODUCTS. UNLESS SPECIFICALLY CALLED FOR IN THE SOLICITATION, ALL PRODUCTS FOR PURCHASE MUST BE NEW, NEVER PREVIOUSLY USED, AND THE CURRENT MODEL AND/OR PACKAGING. NO REMANUFACTURED, DEMONSTRATOR, USED OR IRREGULAR PRODUCT WILL BE CONSIDERED FOR PURCHASE UNLESS OTHERWISE SPECIFIED IN THE SOLICITATION. THE MANUFACTURER'S STANDARD WARRANTY WILL APPLY UNLESS OTHERWISE SPECIFIED IN THE SOLICITATION.</p> <p>21. CONTRACT RENEWALS. UPON AGREEMENT OF THE CALCASIEU PARISH SCHOOL BOARD AND THE VENDOR, A TERM CONTRACT MAY BE EXTENDED FOR 2 ADDITIONAL 12-MONTH PERIODS AT THE SAME PRICES, TERMS AND CONDITIONS. IN SUCH CASES, THE TOTAL CONTRACT TERM CANNOT EXCEED 36 MONTHS.</p>			

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22. CONTRACT CANCELLATION.

THE CALCASIEU PARISH SCHOOL BOARD HAS THE RIGHT TO CANCEL ANY CONTRACT, IN ACCORDANCE WITH PURCHASING RULES AND REGULATIONS, FOR CAUSE, INCLUDING BUT NOT LIMITED TO, THE FOLLOWING:

- (1) FAILURE TO DELIVER WITHIN THE TIME SPECIFIED IN THE CONTRACT;
- (2) FAILURE OF THE PRODUCT OR SERVICE TO MEET SPECIFICATIONS, CONFORM TO SAMPLE QUALITY OR TO BE DELIVERED IN GOOD CONDITION;
- (3) MISREPRESENTATION BY THE VENDOR;
- (4) FRAUD, COLLUSION, CONSPIRACY OR OTHER UNLAWFUL MEANS OF OBTAINING ANY CONTRACT WITH THE DISTRICT;
- (5) CONFLICT OF CONTRACT PROVISIONS WITH CONSTITUTIONAL OR STATUTORY PROVISIONS OF STATE OR FEDERAL LAW;
- (6) ANY OTHER BREACH OF CONTRACT.

23. DEFAULT OF CONTRACTOR.

FAILURE TO DELIVER WITHIN THE TIME SPECIFIED IN THE BID WILL CONSTITUTE A DEFAULT AND MAY CAUSE CANCELLATION OF THE CONTRACT. WHERE THE DISTRICT HAS DETERMINED THE VENDOR TO BE IN DEFAULT, THE DISTRICT RESERVES THE RIGHT TO PURCHASE ANY OR ALL PRODUCTS OR SERVICES COVERED BY THE CONTRACT ON THE OPEN MARKET AND TO CHARGE THE CONTRACTOR WITH COST IN EXCESS OF THE CONTRACT PRICE. UNTIL SUCH ASSESSED CHARGES HAVE BEEN PAID, NO SUBSEQUENT BID FROM THE DEFAULTING CONTRACTOR WILL BE CONSIDERED.

24. ORDER OF PRIORITY.

IN THE EVENT THERE IS A CONFLICT BETWEEN THE INSTRUCTIONS TO BIDDERS OR STANDARD CONDITIONS AND THE SPECIAL CONDITIONS, THE SPECIAL CONDITIONS SHALL GOVERN.

25. APPLICABLE LAW.

ALL CONTRACTS SHALL BE CONSTRUED IN ACCORDANCE WITH AND GOVERNED BY THE LAWS OF THE STATE OF LOUISIANA.

26. COMPLIANCE WITH CIVIL RIGHTS LAWS.

BY SUBMITTING AND SIGNING THIS BID, BIDDER AGREES TO ABIDE BY THE REQUIREMENTS OF THE FOLLOWING AS APPLICABLE: TITLE VI AND VII OF THE CIVIL RIGHTS ACT OF 1964, AS AMENDED BY THE EQUAL OPPORTUNITY ACT OF 1972, FEDERAL EXECUTIVE ORDER 11246, FEDERAL REHABILITATION ACT OF 1973, AS AMENDED, THE VETERAN'S READJUSTMENT ASSISTANCE ACT OF 1974, TITLE IX OF THE EDUCATION AMENDMENTS OF 1972, THE AGE ACT OF 1975, AND BIDDER AGREES TO ABIDE BY THE REQUIREMENTS OF THE AMERICANS WITH DISABILITIES ACT OF 1990. BIDDER AGREES NOT TO DISCRIMINATE IN ITS EMPLOYMENT PRACTICES, AND WILL RENDER SERVICES UNDER ANY CONTRACT ENTERED INTO AS A RESULT OF THIS SOLICITATION WITHOUT REGARD TO RACE, COLOR, RELIGION, SEXUAL ORIENTATION, NATIONAL ORIGIN, VETERAN STATUS, POLITICAL AFFILIATION, OR DISABILITIES. ANY ACT OF DISCRIMINATION COMMITTED BY BIDDER, OR FAILURE TO COMPLY WITH THESE STATUTORY OBLIGATIONS WHEN APPLICABLE, SHALL BE GROUNDS FOR TERMINATION OF ANY CONTRACT ENTERED INTO AS A RESULT OF THIS SOLICITATION.

27. SPECIAL ACCOMMODATION.

ANY "QUALIFIED INDIVIDUAL WITH A DISABILITY" AS DEFINED BY THE AMERICANS WITH DISABILITIES ACT WHO HAS SUBMITTED A BID AND DESIRES TO ATTEND THE BID OPENING, MUST NOTIFY THIS OFFICE IN WRITING NOT LATER THAN SEVEN DAYS PRIOR TO THE BID OPENING DATE OF THEIR NEED FOR SPECIAL ACCOMMODATIONS. IF THE REQUEST CANNOT BE REASONABLY PROVIDED, THE INDIVIDUAL WILL BE INFORMED PRIOR TO THE BID OPENING.

28. INDEMNITY.

VENDOR AGREES, UPON RECEIPT OF WRITTEN NOTICE OF A CLAIM OR ACTION, TO DEFEND THE CLAIM OR ACTION, OR TAKE OTHER APPROPRIATE MEASURE, TO INDEMNIFY, AND HOLD HARMLESS, THE CALCASIEU PARISH SCHOOL BOARD, ITS OFFICERS, ITS AGENTS AND ITS EMPLOYEES FROM AND AGAINST ALL CLAIMS AND ACTIONS FOR BODILY INJURY, DEATH OR PROPERTY DAMAGES CAUSED BY THE FAULT OF THE VENDOR, ITS OFFICERS, ITS AGENTS, OR ITS EMPLOYEES. CONTRACTOR IS OBLIGATED TO INDEMNIFY ONLY TO THE EXTENT OF THE FAULT OF THE CONTRACTOR, ITS OFFICERS, ITS AGENTS, OR ITS EMPLOYEES. HOWEVER, THE VENDOR SHALL HAVE NO OBLIGATION AS SET FORTH ABOVE WITH RESPECT TO ANY CLAIM OR ACTION FROM BODILY INJURY, DEATH OR PROPERTY DAMAGES ARISING OUT OF THE FAULT OF THE DISTRICT, ITS OFFICERS, ITS AGENTS OR ITS EMPLOYEES.

29. OTHER CONDITIONS.

VENDOR AGREES IN THE SUBMISSION OF HIS/HER BID, THAT THEY FULLY UNDERSTAND THE CONDITIONS SET FORTH IN WHICH A PERFORMANCE BOND OF FIFTY (50) PERCENT IS REQUIRED ONLY FOR THOSE ITEMS IN WHICH THE VENDOR WAS THE SUCCESSFUL BIDDER. VENDOR ALSO ACKNOWLEDGES THAT THIS BOND SHALL BE SUBMITTED WITHIN TEN (10) WORKING DAYS AFTER NOTIFICATION OF AWARD IS GIVEN UNLESS ADDITIONAL TIME IS AGREED TO BY CPSS AND ITS AGENT IN CHARGE OF THIS BID.

30. SIGNATURE AUTHORITY.

IN ACCORDANCE WITH L.R.S. 39:1594 (ACT 121), THE PERSON SIGNING THE BID MUST BE:

1. A CURRENT CORPORATE OFFICER, PARTNERSHIP MEMBER OR OTHER INDIVIDUAL SPECIFICALLY AUTHORIZED TO SUBMIT A BID AS REFLECTED IN THE APPROPRIATE RECORDS ON FILE WITH THE SECRETARY OF STATE; OR
2. AN INDIVIDUAL AUTHORIZED TO BIND THE VENDOR AS REFLECTED BY A CORPORATE RESOLUTION, CERTIFICATE OR AFFIDAVIT; OR
3. OTHER DOCUMENTS INDICATING AUTHORITY WHICH ARE ACCEPTABLE TO THE PUBLIC ENTITY.

Bid Delivery Instructions for Calcasieu Parish School System:

BIDDERS ARE HEREBY ADVISED THAT THE U.S. POSTAL SERVICE DOES NOT ALWAYS MAKE DELIVERIES TO OUR PHYSICAL LOCATION.

Bids may be mailed through the U.S. Postal Service to our Box at:
Purchasing Department
P.O. Box 800
Lake Charles, LA 70601-0800

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Bids may also be delivered by hand or courier service to our physical location as follows:

Purchasing Department
 Room 1300
 3310 Broad Street
 Lake Charles, LA 70615

Bids may also be submitted electronically in accordance with Act 690 of the 2008 Louisiana Legislature at

www.centralbidding.com

EXTREMELY IMPORTANT

BIDDER IS SOLELY RESPONSIBLE FOR ENSURING THAT ITS COURIER SERVICE PROVIDER MAKES INSIDE DELIVERIES TO OUR PHYSICAL ROOM NUMBER LOCATION NOTED ABOVE. BIDS SPECIFICALLY NOT DELIVERED TO ROOM 1300 AT THE ABOVE ADDRESS BY COURIER OR USPS WILL NOT BE CONSIDERED.

BID DELIVERY DELAYS: the Calcasieu Parish School System is not responsible for any delays caused by the bidder's chosen means of bid delivery. Bidder is solely responsible for the timely delivery of its bid. Failure to meet the bid opening date & time shall result in rejection of the bid.

Publicizing Awards: In accordance with bid provisions, unsuccessful bidders will be notified of the award provided they submit with their bid a self-addressed stamped envelope requesting this information.

Terms & Conditions: This solicitation contains all terms and conditions with respect to the items herein. Any vendor contracts, forms, terms or other materials submitted with bid may cause bid to be rejected.

The purchase order is the only binding document to be issued against this contract. Signing of vendor's forms is not allowed.

Substitutes: Only brands and numbers stated in the award are approved for delivery under this contract and any substitution must receive "prior" written approval of the Supervisor of Purchasing or his designee.

Price Reductions: Whenever there is a reduction in price, which is lower than originally submitted on bid, that is offered to similarly customers contracting for the same period and under the same terms and conditions, said reduction must be presented directly to the Supervisor of Purchasing for the Calcasieu Parish School System. All price offers apply to all entities of the Calcasieu Parish School Board.

Invoices: Invoices for items on purchase orders issued will be submitted to the Calcasieu Parish School System Accounts Payable Department. Invoices must include the purchase order number and shall have reference to the delivery ticket number, delivery date, quantities, unit prices and delivery point. A separate invoice for each order delivered and accepted shall be submitted by the vendor in duplicate directly to the Accounts Payable department. Invoices shall show the amount of any cash discount and shall be submitted on the vendor's own invoice form.

Payment: Payments to invoices will be made either on the basis of unit price as listed in this contract for items received only. Back ordered items, damaged or "pending" replacement items will not be paid until all items are received. These payments in no way relieve the vendor of his responsibility to effect shipment of the balance of any order. Payment will be made to vendor and address as shown on the order. The Calcasieu Parish School System cannot "short-pay" any invoice as it would be in violation of district accounting policies.

Vendor List: The bidder who signs the bid will be designated as prime vendor on any aspect of this solicitation. If additional vendor distributors are authorized to fulfill in whole or part any portion of this solicitation, the bidder must submit with the bid, a list of those additional authorized agents or distributors, including the complete business address. The prime vendor will be responsible for the actions of any distributor and/or authorized agents listed.

Contractual Period: the Calcasieu Parish School Board intends to award all items in this solicitation for an initial period, not to exceed 12 months. Delays in awarding, beyond the anticipated starting date, may result in a change in the contract period. If this situation occurs, an award may be made for less than twelve (12) months.

Quantities: This is an open-ended requirements solicitation. Quantities shown are based on previous usages or estimates. Where usage is not available, a quantity of one (1) may indicate a lack of history on the item. The successful bidder must supply at bid prices actual requirements as ordered whether the total of such requirements is more or less than the quantities shown.

CDBG / EEOC Compliance Rider: By submitting and signing this bid, the bidder certifies that he agrees to adhere to the mandates dictated by Section 3 of the Housing and Urban Development Act of 1968 as amended and section 109 of the housing and community act of 1974.

Certification of No Suspension or Debarment: By signing and submitting any bid for \$25,000 or more, the bidder certifies that their company, any subcontractors, or principals are not suspended or debarred by the General Services Administration (GSA) in accordance with the requirements in OMB Circular A-133

A list of parties who have been suspended or debarred can be viewed via the internet at www.epls.gov

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Contract Performance Evaluation: In an effort to improve our solicitations to meet the needs of the individuals we serve, the vendor's performance will be monitored. Individual feedback will be requested regarding customer service, delivery, product quality, billing, overall effectiveness of the contract, and any needed changes. Their responses will be considered in determining our options for renewals or revisions and rebidding. To view the content of the contract performance evaluation, please go to: www.cpsb.org and select the tab entitled "Current Bids". Individual reports of deficient performance will be appropriately addressed during the term of this contract.

Extensions: At the option of the Calcasieu Parish School System and acceptance by the vendor, this contract may be extended for two additional twelve (12) month periods at the same price, terms and conditions. Total contract time may not exceed thirty-six (36) months.

Licensing: Bidders must be properly licensed by the State of Louisiana in order to conduct business through this contract. In areas of solicitation where no license is required, bidder must be currently registered with the State of Louisiana, Secretary of State Corporations Database. Failure to be currently registered shall be reason for bid rejection.

Permitting: By signing this document, the bidder assures the Calcasieu Parish School System that he has obtained all required permits and/or certificates necessary to legally perform business transactions within the jurisdiction of the Parish of Calcasieu, and the State of Louisiana.

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 END-Standard Terms & Conditions

(The following pages are Product Specifications and Pricing Sheets)

ADDITIONAL SPECIFICATIONS FOR BID:

SEE ATTACHED LIST FOR EQUIPMENT SPECIFICATIONS

USE ATTACHED VENDOR SUBMISSION SHEET FOR PRICING

**FOR SUCCESSFUL BIDDER – A PERFORMANCE BOND WILL BE
 REQUIRED FOR 50% OF CONTRACT AMOUNT WITHIN 10 DAYS
 OF ISSUANCE OF PURCHASE ORDER**

VENDOR PRICE SUBMISSION SHEET

INVITATION TO BID

RFP NUMBER: 2014-23

BIDDER:

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OPEN DATE: 4/05/2013 @ 10:00 AM

Douglas Equipment

LINE NO.	COMMODITY/SERVICE DESCRIPTION	QUANTITY FORM/TO	UNIT	UNIT PRICE	EXTENDED TOTAL
1	Single door reach-in refrigerator True # T-23	1	EA	\$2519.74	\$2519.74
2	2-door reach-in refrigerator True # T-49	1	EA	\$3182.42	\$3182.42
3	Double Accu-Temp steamer Accutemp # N61201E060 DBL	3	EA	\$16,469.56	\$49,408.68
4	Double stack gas convection ovens Vulcan # VC44GD	2	EA	\$6278.20	\$12,556.40
5	Pan rack, mobile Crescor # 207-1820	4	EA	\$654.44	\$2617.76
6	Ice cube machine Manitowoc # QD0212A	1	EA	\$3510.50	\$3510.50
7	Cheese grater Fleetwood # PA-115	1	EA	\$1446.84	\$1446.84
8	Spar 60 quart mixer dough hook attachment Globe # XXHook-60	1	EA	\$313.54	\$313.54
9	1/2 of Accu-Temp steamer Accutemp # N61201E060	2	EA	\$8217.22	\$16,434.44
10	60 quart mixer with attachments Globe # SP60	1	EA	\$9365.35	\$9365.35
11	walk-in cooler Norlake # KLB7788-C	1	EA	\$8532.24	\$8532.24
12	walk-in Freezer Norlake # KLF7788-C	1	EA	\$9182.26	\$9182.26
13	Shelving, 48x18x60 Metro # 1848NK3	2	EA	\$467.33	\$934.66
14	Shelving, 36x18x54 Metro # 1836NK3	2	EA	\$427.33	\$854.66
15	Shelving, 36x18x48 Metro # 1836NK3	2	EA	\$441.33	\$882.66
16	Insulated transport Carlisle # PC300N03	3	EA	\$313.35	\$940.05
17	Insulated transport Carlisle # TC1826N03	3	EA	\$408.19	\$1224.42
18	Transport Dollies Carlisle # DL300R03	3	EA	\$179.52	\$538.56

**BID NO 2013-2014 LARGE
2014-23 EQUIPMENT**

CALCASIEU PARISH SCHOOL BOARD

SPECIFICATIONS

Item #	Qty. Needed	Item Name	Description
1	One	Single door reach-in refrigerator	Self-closing stainless door, and sides are aluminum. 3 adjustable Vinyl coated wire shelves, Interior lighting, door locks, cord and plug included. Holds temperature at 33 degree to 38 degree Fahrenheit with exterior digital thermometer. Recessed handles. Leg levels included. With no less than one year parts and limited labor, and 5-year compressor warranty. Energy efficient. No wider than 32 inches and no deeper than 33 inches.
2	One	2-door reach-in Refrigerator	Self-closing stainless doors and sides are aluminum. 3 adjustable Vinyl coated wire shelves, Interior lighting, door locks, cord and plug included. Holds temperature at 33 degree to 38 degree Fahrenheit with exterior digital thermometer. Recessed handles. Leg levels included. With no less than one year parts and limited labor, and 5-year compressor warranty. Energy efficient.
3	Three	Double Accu-Temp Steamer	Double Stacked Gas Accu-Temp Steamer with stand. 6-pan each capacity.
4	Two	Double stack Gas Convection Ovens	Stainless from and doors with windows, electronic spark igniter and 60 minute timer with audible alarm. Temperature range 150 to 500 degrees Fahrenheit. Approximately 44,000 BTU gas burner; 120 volt; single phase; 60 Hz requiring 9 amps for fan and controls. No less than 4 racks per oven made from heavy duty 14 gauge stainless steel.
5	Four	Pan Rack, Mobile	Open, pan rack to hold 21" WX26DX69"H made from Aluminum construction. Comes Assembled with attached heavy-duty casters.
6	One	Ice Cube Machine	Ice cube machine. 80# Manitowoc Model #QD-0212A or approved equal.
7	One	Cheese Grater	Qualheim Model #200. Stock #EECS028.4. Serial # Q49303H or approved equal.
8	One	Spar 60 qt mixer, dough hook attachment	Dough hook attachment for Spar 60 qt mixer, Serial # 990679.
9	Two	1/2 of Accu-Temp Steamer	Single Steamer, model # N61201Eo6 to fit in existing Accu-temp stand. Hook up to
10	One	60 qt mixer, with attachments	Commercial mixer, 60 qt., with slicer/shredder/grater attachment. Dough hook, Wisk, etc. to be included in bid. Globe Model #SP60, 208/3 ph or approved equal.

ADDENDUM TO BID		BID WILL BE PUBLICLY OPENED:	
STATE OF LOUISIANA Calcasieu Parish School System Office of Purchasing		Date & Time: 4/5/13 @ 10:00 A.M.	
PARISH SCHOOL SYSTEM WAYNE SAVOT, SUPERINTENDENT			
SOLICITATION #: 2014-23		RETURN BID TO	
OPENING DATE: Apr 5, 2013		Joseph E. Feucht Calcasieu Parish School System 3310 Broad Street Room 1300 Lake Charles, LA 70615	
ATTENTION BIDDER** This page contains information in regards to the above referenced original solicitation.			
A COPY OF THIS FORM IS TO BE INCLUDED, WITH THE SUBMISSION OF YOUR BID PACKET.			
		BUYER: PATRICIA HOSEMANN	
		BUYER PHONE: (337) 217-4000	
		DATE ISSUED: FOOD SERVICE DEPT	
		REQ. DEPARTMENT: OFFICE OF PURCHASING	
		REQ. NO.:	
		VENDOR PHONE:	
		FISCAL YEAR: 2014	
		SCHEDULED END DATE: Apr 5, 2013	

Please note in referenced to our original solicitation the following changes below.

*****IMPORTANT***** A signed copy of your receipt of this addendum **must** be included with bid packet.

ADDENDUM #1:

All equipment pricing MUST include delivery, set-up and connection per manufacturers specifications

Printed Name of Person Signing this Document	TITLE	DATE
Rebecca Bergin	Senior Bid Specialist	04/15/13
SIGNATURE OF BIDDER (MUST BE SIGNED)	Phone #	304-327-0149



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366
(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

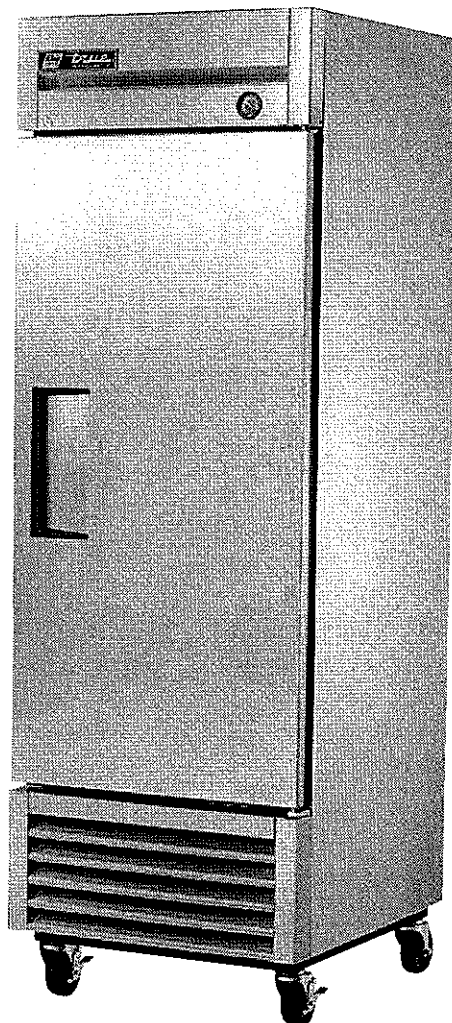
SIS #

Model:

T-23

T-Series:

Reach-In Solid Swing Door Refrigerator



T-23

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- ▶ Stainless steel solid door and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-23	1	3	27	29½	78¾	1/8	115/60/1	7.6	5-15P ▲	9	290
			686	750	1991	1/4	230-240/50/1	2.4			

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



7/11

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

T-23**T-Series:***Reach-In Solid Swing Door Refrigerator***STANDARD FEATURES****DESIGN**

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior. Door extends full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handle. Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 23 1/4" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above door.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

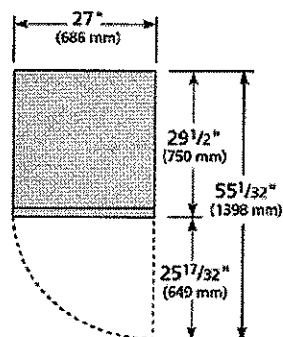
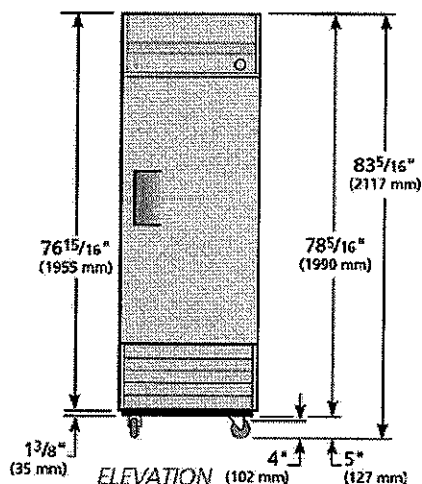
ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Additional shelves.
- ☐ Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Full door bun tray rack. Holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW

PLAN VIEW

WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-23	TFEY53E	TFEY03S	TFEY03P	TFEY633	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com


**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

AIA #

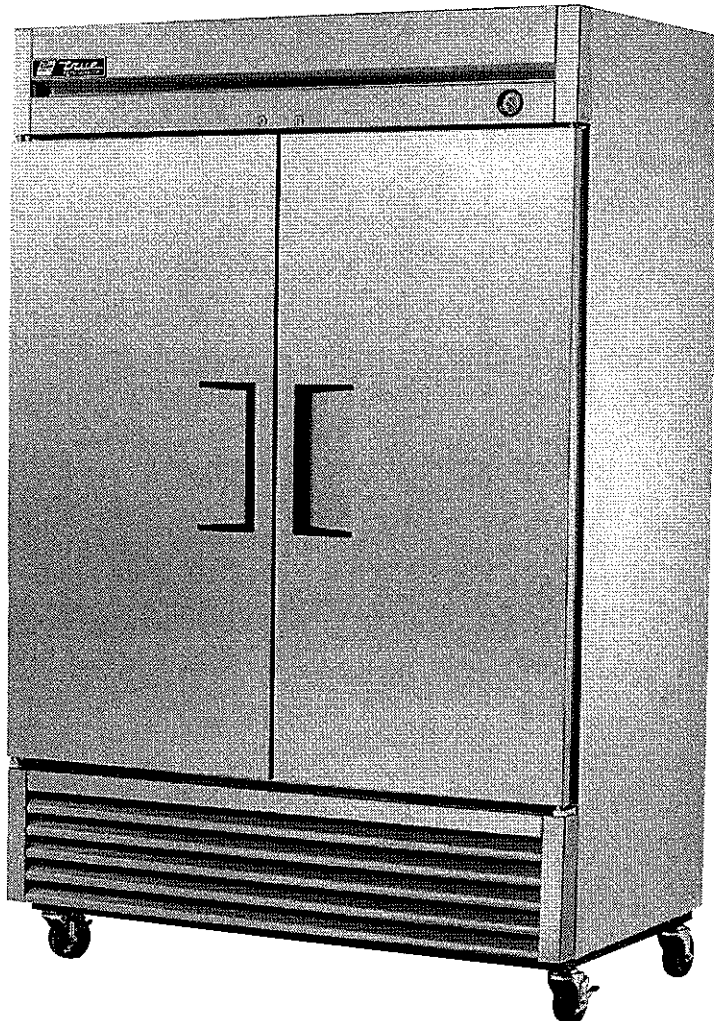
Location: _____

Item #: _____ Qty: _____

SIS #

Model #: _____

Model:

T-49**T-Series:***Reach-In Solid Swing Door Refrigerator*

Scan this code to view video.

**T-49**

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
 - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
 - ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
T-49	2	6	54 1/8	29 1/2	78 3/8	1/2	115/60/1	9.1	5-15P ▲	9	425
			1375	750	1991	1/2	230-240/50/1	5.4		2.74	193

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

1/13

Printed in U.S.A.

Model:

T-49**T-Series:***Reach-In Solid Swing Door Refrigerator***STANDARD FEATURES****DESIGN**

- True's commitment to using the highest quality materials and over sized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with white aluminum liners to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 1/8" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

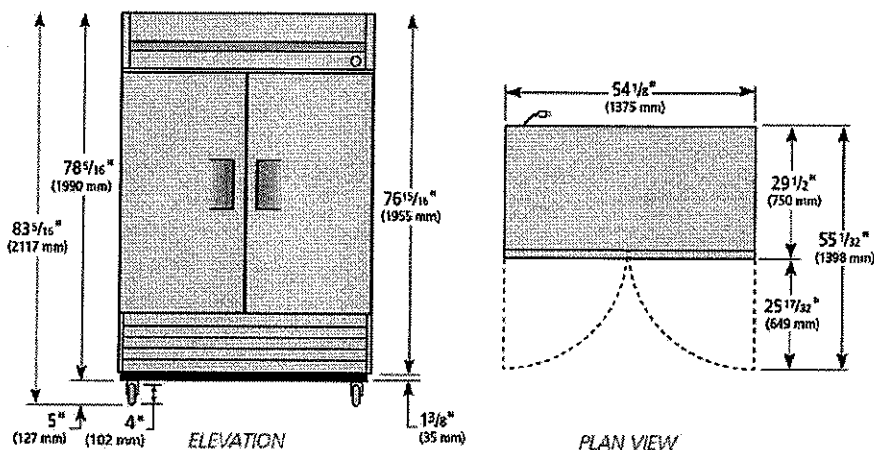
ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Additional shelves.
- ☐ Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Full door bun tray racks. Each holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW**WARRANTY**

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

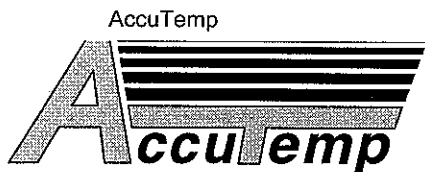
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-49	TFGY36E	TFEY03S	TFEY02P	TFGY363	

TRUE FOOD SERVICE EQUIPMENT

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Item#:3

N6 DBL CONNECTED EVOLUTION

2 Double Stacked. Stand-Mounted 6 Pan,
Natural Gas Boilerless Convection Steamers

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- Fast cook times with patent-pending Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Temperature Hold mode
- Steamer powered by a Heavy Duty Stainless Steel Blue Flame Power Burner rated at 60,000 btu/hr
- Easy-to-use digital controls, with digital temperature display
- Independent digital electronic timer with programmable preset
- Simple water and drain connections
- No water filtration or treatment required
- No warranty exclusions for water quality
- Uses less than 1 gallon of water per hour
- Front-mounted drain valve
- Specify Altitude if over 2,000 ft above sea level
- Internal gas regulator
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Door can be opened at any time during cooking cycle
- Steamer cavity constructed of reinforced 14 ga. 304 stainless steel
- Easy-to-clean control panel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Dishwasher-safe SVT steam collector and distributor panels
- Front-mounted condensate tray
- English and Spanish operating instructions on door
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- (2) 5' power cords and plugs included, separate receptacle needed for each unit
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (ANSI Z 83.11)
- UL EPH Sanitation Certification (NSF 4)

Optional Features

- Stainless steel support stand available with casters, bullet feet or flanged feet
- Perforated cooking shelf
- Propane

Environmental Approvals & Programs



Other Approvals

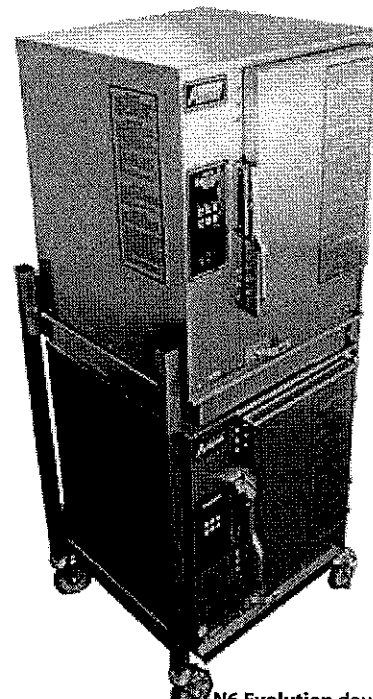


Pan Capacities

Pan Size	Qty.
#200 full size (12x20x2.5")	6
#400 full size (12x20x4")	4

Short Spec

Evolution steamer is AccuTemp Products' connected, boilerless steam cooker that utilizes AccuTemp's Patent Pending Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity, and less water consumption. Steam Vector Technology requires no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating components exposed to water. Unit to be powered by a Heavy Duty Stainless Steel Blue Flame Power burner, Easily connects to water, drain & gas lines. Uses less than 1 gallon of water per hour. Unit to include low water, high water, overtemp warning lights and auto shut off feature. Evolution to include heavy duty, field reversible door. Standard digital controls with independent timer. No water quality exclusions to warranty and no water filtration or treatment required. Units to be mounted on a stainless steel support stand. Unit to be UL Safety and Sanitation Certified, and Energy Star qualified. Built in USA.



N6 Evolution double stacked connected unit mounted on a stainless steel stand with casters

MM4228-1004

AccuTemp Products, Inc.

8415 North Clinton Park • Fort Wayne IN 46825 • 800-710-5907 • 260-493-0415 • Fax 260-493-0318 • accutemp.net
Calcasieu Parish #4239 Douglas Equipment Page: 5



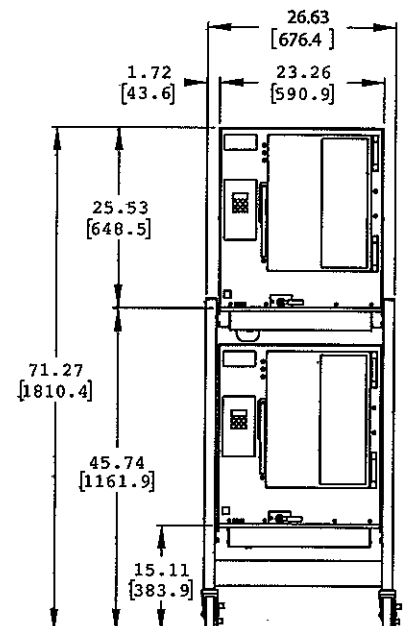
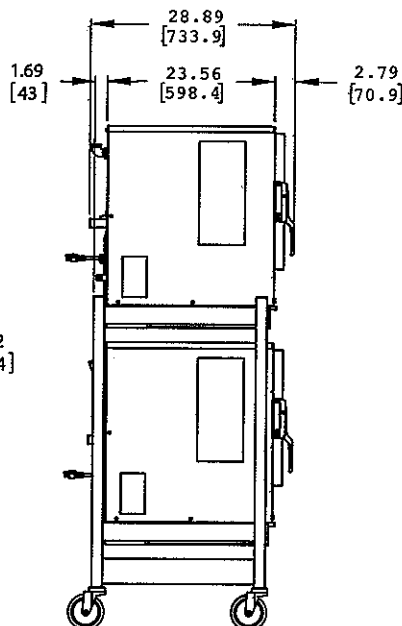
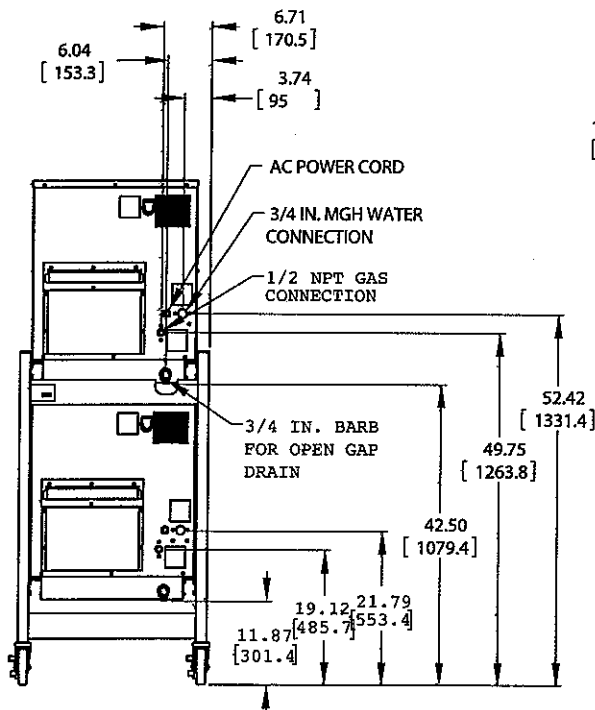
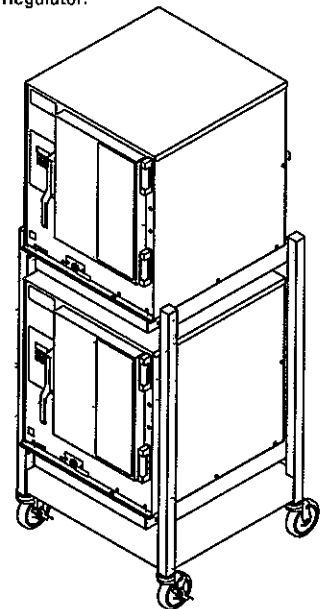
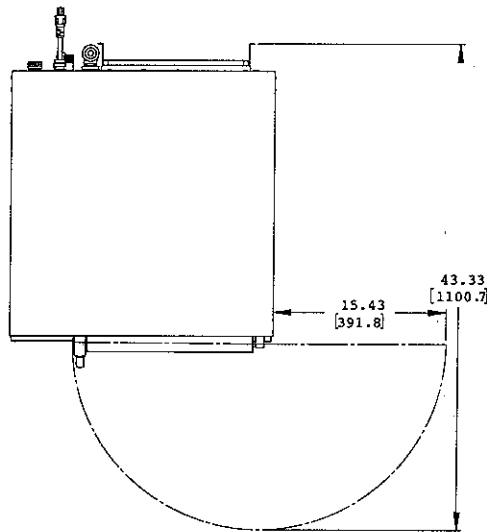
N6 DBL CONNECTED EVOLUTIONS

2 Double Stacked. Stand-Mounted 6 Pan,
Natural Gas Boilerless Convection Steamers

Gas Steamer Model Specifications		
Model #	N61201E DBL	P61201E DBL
Gas Supply	Natural Gas	Propane
Recommended Gas Feed Rate	5" wc min 14" wc max	12" wc min 14" wc max
Gas operating Pressure	5.0" wc	10.0" wc
Maximum input BTU's/hr	60,000	60,000
Electrical Powered	120v, Single Phase, 60hz, 1 AMP	
NEMA Plug	5-15 three prong plug	

Notes:

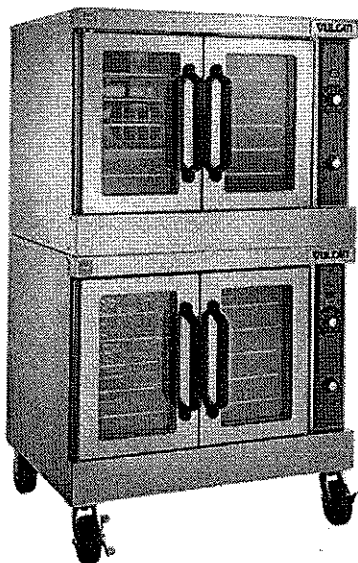
1. Allow 3" between fryer, ranges, and other hot surfaces.
2. Each unit equipped with 5' power cord with NEMA 5-15 three prong plug, 120v, single phase, 60hz, 1 AMP.
3. Each unit equipped with 1/2" NPT Threaded Natural Gas Connection.
4. Dimensions outside brackets are inches, in brackets are millimeters.
5. Each unit equipped with 3/4" male garden hose connector
6. Each unit equipped with 3/4" barbed drain line connector
7. DO NOT plumb a single drain line between the 2 units. Each unit must have a separate open gap type drain line.
8. This appliance not intended for household use.
9. Units equipped with internal Gas Regulator.



MM4228-1004

AccuTemp Products, Inc.

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Calcasieu Parish #4239 Douglas Equipment

O V E N S**VULCAN****VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS**

Model VC44GD
shown with optional casters

**SPECIFICATIONS**

Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 22½"d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¼" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 44,000 BTU/hr. burner per section. 88,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed ½ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 8 amps total draw per section.

Exterior Dimensions:

40¼"w x 41⅞"d (includes motor & door handles) 37¾"d (includes motor only) x 70"h on 8" legs.

CSA design certified. NSF listed.

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

- ☐ **VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 44,000 BTU/hr. burner per section.
- Electronic spark igniters.
- ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 8 amps per section. 16 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- ¾" rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Kosher friendly control package.
- ☐ Complete prison package.
 - ☐ Security screws only.
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ Control panel mounted on left side of oven.
- ☐ Stainless steel rear enclosure.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ Stainless steel drip pan.
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- ☐ Down draft flue diverter for direct vent connection.

VULCAN

a division of ITW Food Equipment Group LLC

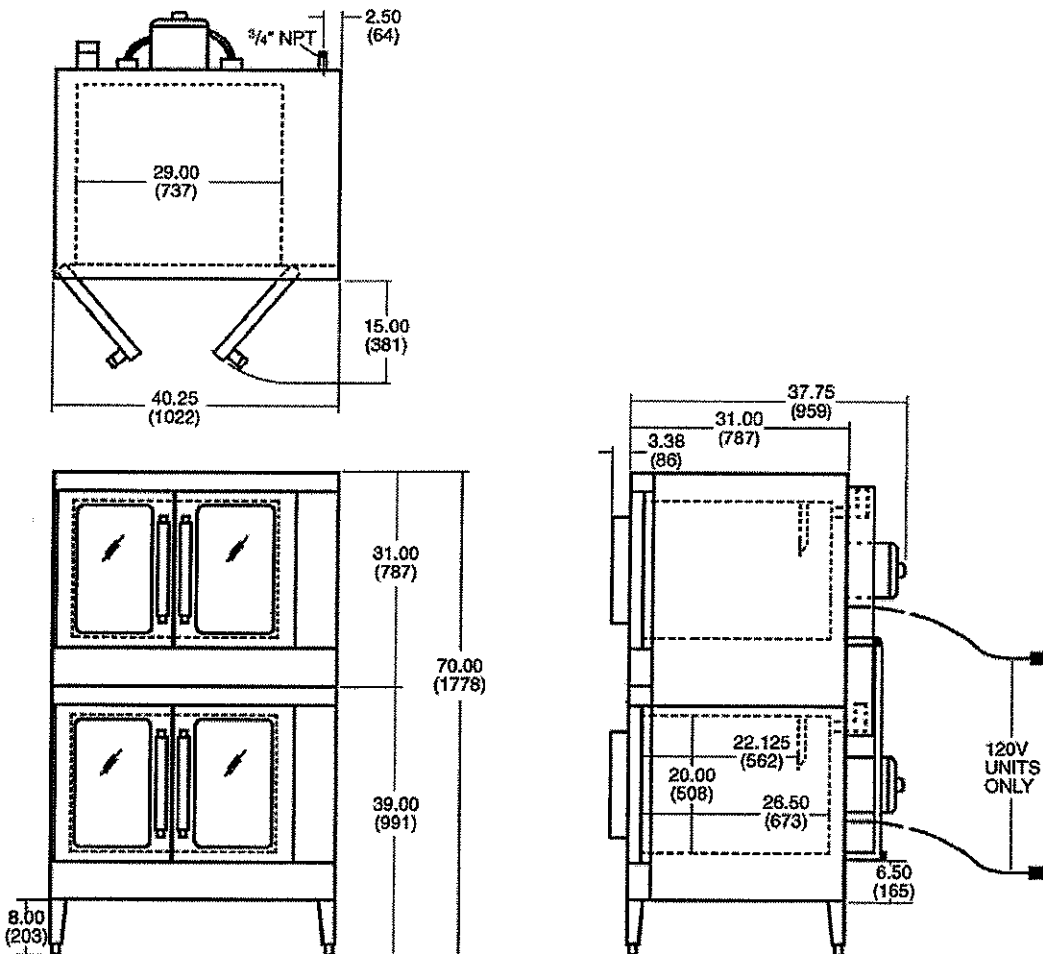
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

OVENS

VULCAN**VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS****INSTALLATION INSTRUCTIONS**

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 3.5" W.C., Propane gas is 10.0" W.C.
2. 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.
3. These units are manufactured for installation in accordance with ANSI Z223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc.,
4. Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
5. Clearances:

	Combustible	Non-combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	0"
6. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
							LBS.	KG	LBS.	KG
VC44G	40 1/4"	41 1/8"	70"	44,000	88,000	120/60/1	928	422	820	372

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

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



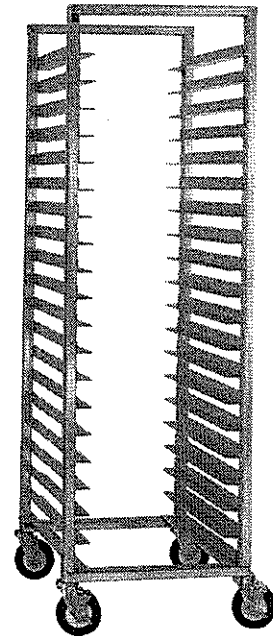
JOB: _____

ITEM NO: _____

ANGLE LEDGE UTILITY RACK MODEL 207-1820

FEATURES AND BENEFITS:

- Durable utility rack for transport and storage of products on 18" x 26" pans and 14" x 18" trays.
- Fully welded framework of structural aluminum extrusions for rigidity and durability.
- Constructed of non-corrosive, Hi-Tensile aluminum for strength.
- Extruded angle ledge pan supports, riveted in place, accommodate heavy loads. Bottom of pan or tray rests on angle ledges. See reverse side for capacity and pan spacing.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



207-1820



ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Pan Stop
- ☐ Corner Bumpers
- ☐ Vertical Bumpers
- ☐ Perimeter Bumper

See page G-36 for accessory details.

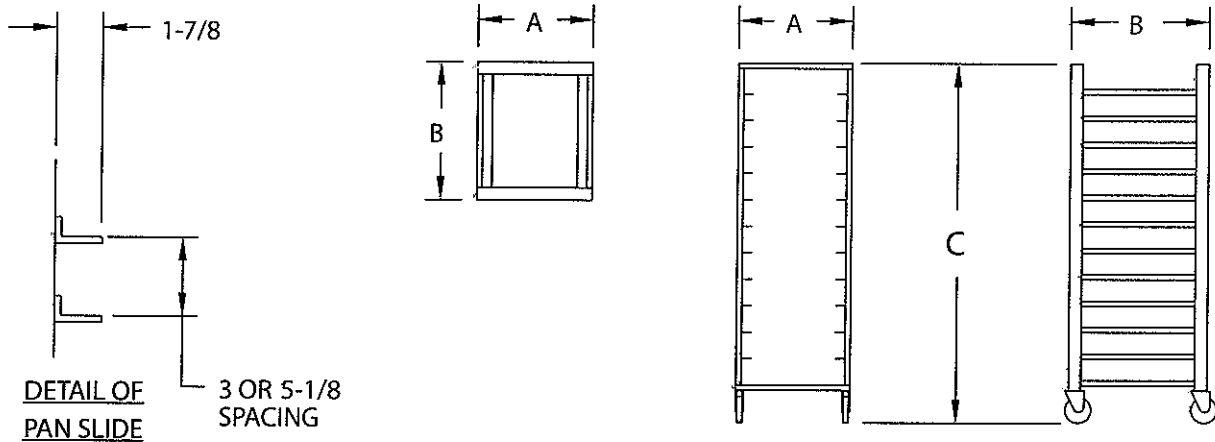


5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com



Gold indicates our Best Rack with the best warranty in the industry.
3-Year Parts / 1-Year Labor with lifetime guarantee against rust & corrosion

Page G-3
Jan., 2011

207-1820

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
207-1820	20	18 x 26	IN	22-7/16	29-5/8	69-3/4	18-5/8	28-7/8	61-1/2	LBS	75
		460 x 660	MM	570	755	1775	475	735	1565	KG	34

When ordering bumpers, add 2" to overall dimensions.



Gold indicates our Best Rack with the best warranty in the industry.
3-Year Parts / 1-Year Labor with lifetime guarantee against rust & corrosion

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

RACK:

- Posts: Extruded channels, 1-1/16 x 2 x .125.
- Top and bottom: Extruded channels, 1-1/16 x 2-3/8 x .188; welded to posts.
- Casters: 5" dia., swivel, polyurethane tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Two casters equipped with brakes.

PAN SLIDES:

- Extruded angles, 1-7/16 x 1-7/8 x .102; riveted to posts on 3" centers.

SHORT FORM SPECIFICATIONS

Cres Cor Utility Rack Model 207-1820. Extruded aluminum welded construction with angles riveted. Capacity (20) 18" x 26" pans on 3" centers. 5" swivel polyurethane casters, Delrin bearings. Load capacity 250 lbs. each, temperature -45° to +180°F. 3-Year Parts / 1-Year Labor warranty. Lifetime guarantee against rust & corrosion. Provide the following accessories: _____. NSF listed.

CRES COR®

5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

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

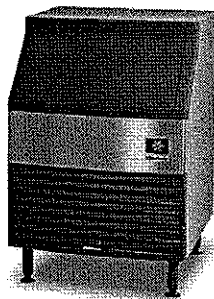
Litho in U.S.A.



Q-210/270 Ice Cube Machines

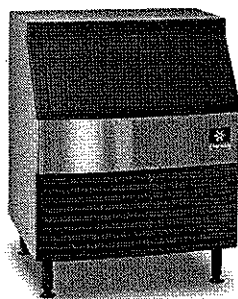
Models

<input type="checkbox"/> QD-0212A	<input type="checkbox"/> QY-0214A	<input type="checkbox"/> QD-0272A	<input type="checkbox"/> QY-0274A	<input type="checkbox"/> QR-0210A
<input type="checkbox"/> QD-0213W	<input type="checkbox"/> QY-0215W	<input type="checkbox"/> QD-0273W	<input type="checkbox"/> QY-0275W	<input type="checkbox"/> QR-0270A



Q-210

- Up to 220 lbs. (100 kgs) daily ice production
- Only 26" (66.04 cm) wide, 26.50" (67.31 cm) deep, and 38.50" (97.79 cm) high on 6" (15.24 cm) legs
- 80 lb. (36.6 kg) ice storage capacity



Q-270

- Up to 290 lbs. (132 kgs) daily ice production
- Only 30" (76.2 cm) wide, 28.16" (71.52 cm) deep, and 38.50" (97.79 cm) high on 6" (15.24 cm) legs
- 100 lb. (45.45 kg) ice storage capacity

Features

- **New Super-Sized Cube** - Perfect for Premium Beverages and Specialty Bars
- **Updated Aesthetics** - Clean, crisp coordinated bin interior
- **Convenient Access to Ice** - Ergonomic angled bin door providing visibility and easy access to ice without bending over
- **Enhanced Function** - EZ slide door elevates the user experience and improves product reliability
- **Improved Sanitation** - AlphaSan® added to key internal components to extend time between cleanings
- **Simplified Installation** - New flat right angle plug for easier installation in tight spaces
- Manitowoc proven vertical evaporator using proprietary technology - made in Manitowoc, WI.
- Bin door slides up and out of the way for maximum access
- Stainless steel exterior
- Patented cleaning and sanitizing technology
- R-404A CFC-free refrigerant

Ice Machine Electric

115/60/1. (208-230/60/1 and 230/50/1 available.) 115/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord and NEMA 5-15P-plug configuration. 208-230/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord only, no plug is supplied.

Total Amps:

Q-210: 115/60/1: Air-cooled: 6.5 amps / Water-cooled: 6.1 amps
208-230/60/1: Air-cooled: 3.6 amps / Water-cooled: 3.1 amps

Q-270: 115/60/1: Air-cooled: 10.7 amps. / Water-cooled: 9.9 amps.
208-230/60/1: Air-cooled: 5.2 amps / Water-cooled: 4.7 amps

Maximum fuse size:

Air and Water-cooled: 15 amps

HACR-type circuit breakers can be used in place of fuses.

Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Regular
1 1/8" x 1 1/8" x 7/8"
(2.86 x 2.86 x 2.22 cm)



Specifications

BTU Per Hour:

Q-210: 2,400 (average)
3,400 (peak)

Q-270: 3,800 (average)
6,000 (peak)

Compressor:

Nominal rating: 1/3 HP

Cupra-Nickel Condenser:
(Water-cooled models)

Adds protection from
corrosive water elements.

Operating Limits:

• Ambient Temperature Range:
40° to 110°F (4.4° to 43.3°C)

• Water Temperature Range:
45° to 90°F (4.4° to 32.2°C)

• Water Pressure Ice Maker
Water In:

Min. 20 psi (137.9 kPa)

Max. 80 psi (551.1 kPa)

• Condenser Inlet Water In:
(Water-cooled only)

Min. 20 psi (137.9 kPa)

Max. 150 psi (1,034.2 kPa)



2110 South 26th Street
PO Box 1720
Manitowoc, WI 54221-1720 USA

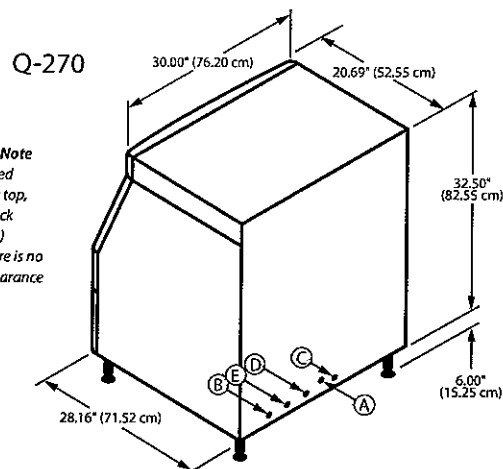
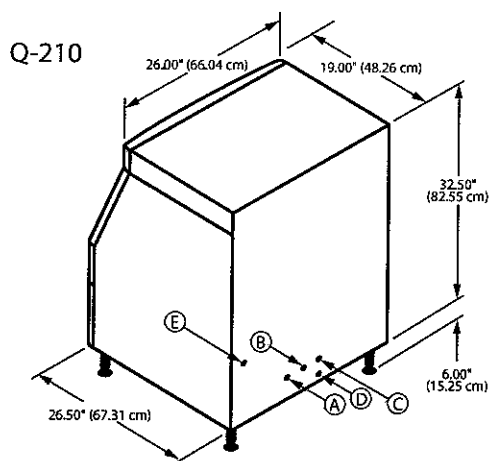
Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com





Q-210/270 Ice Cube Machines



Installation Note
Recommended clearance for top, sides, and back is 5" (12.7 cm) however, there is no minimum clearance required.

- Ⓐ Electrical Entrance (2) Options
Ⓑ 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
Ⓒ 1/2" (1.27 cm) F.P.T. Minimum Water Condenser Outlet (water-cooled units)

- Ⓓ 3/8" (0.95 cm) F.P.T. Water-Condenser Inlet (water-cooled units)
Ⓔ 1/2" (1.27 cm) F.P.T. Ice Bin Drain

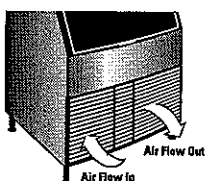
- Ⓐ Electrical Entrance (2) Options
Ⓑ 1/2" (0.95 cm) F.P.T. Ice Making Water Inlet
Ⓒ 1/2" (1.27 cm) F.P.T. Minimum Water Condenser Outlet (water-cooled units)

- Ⓓ 3/8" (0.95 cm) F.P.T. Water-Condenser Inlet (water-cooled units)
Ⓔ 1/2" (1.27 cm) F.P.T. Ice Bin Drain

Specifications

Model	Ice Shape	Ice Production 24 Hours				Power kWh/100 lbs. @ 90°/70°	Potable water usage gal/100 lbs. ice @ 90°/70°F	ENERGY STAR®
		70°F Air/50°F Water 21° Air/10°C Water		90°F Air/70°F Water 32° Air/21°C Water				
		lbs.	kgs	lbs.	kgs			
QR-0210A	regular	210	95	140	64	10.3	34	
QD-0212A	dice	215	98	147	67	10.3	34	
QD-0213W	dice	220	100	181	82	7.1	34	
QY-0214A	half-dice	215	98	147	67	10.3	34	
QY-0215W	half-dice	220	100	181	82	7.1	34	
QR-0270A	regular	275	125	200	91	9.5	32	
QD-0272A	dice	280	127	204	93	9.5	32	
QD-0273W	dice	290	132	233	106	7.7	32	
QY-0274A	half-dice	280	127	204	93	9.5	32	
QY-0275W	half-dice	290	132	233	106	7.7	32	
Water usage/100 lbs./45.4 kgs of Ice								
Water-cooled Condenser: Q-210: 149 gal. / 537 liters • Q-270: 175 gal. / 662 liters								

Air Flow Top View



Air in left, air out right, no side vents. Great for installation under countertops and next to other equipment.

Front Access



Initiate ice, off and clean operations with simple upfront selector switch. No need to remove front panel.

Air Filter



Slides out from left side front without tools, easy to clean, reusable filter protects condenser from lint, grease and dust.

2110 South 26th Street
PO Box 1720
Manitowoc, WI 54221-1720 USA

Tel: 1.920.682.0161
Fax: 1.920.683.7589
www.manitowocice.com

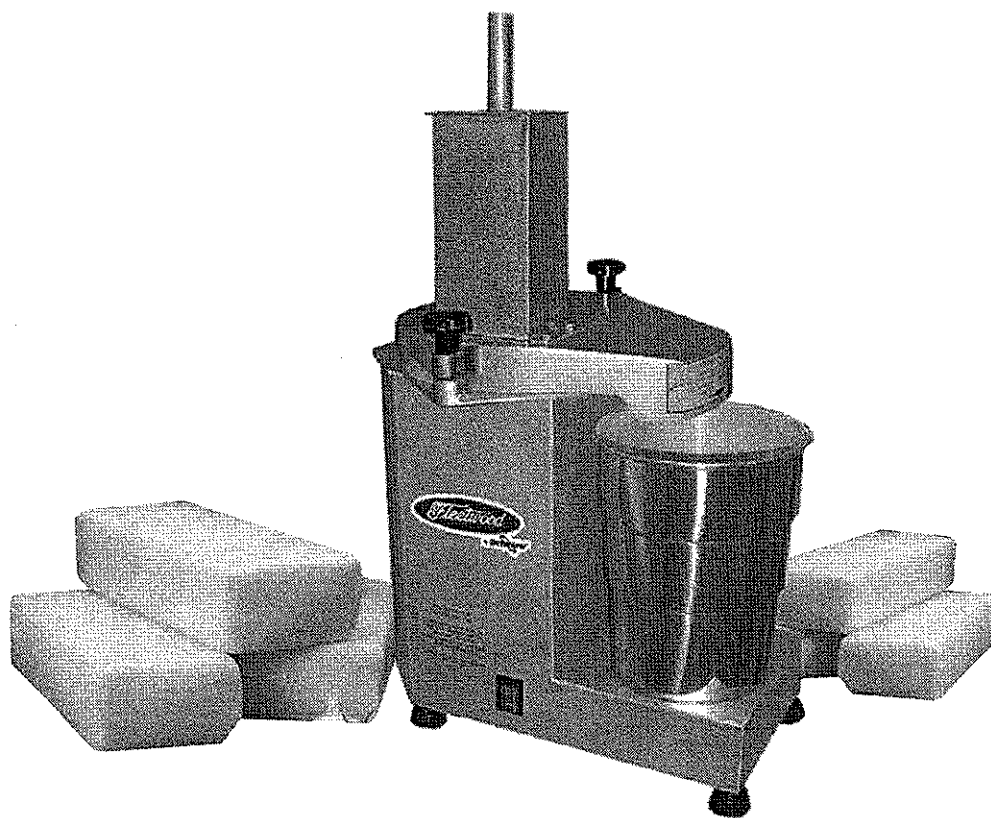


Skyfood
Equipment LLC



PA-11S

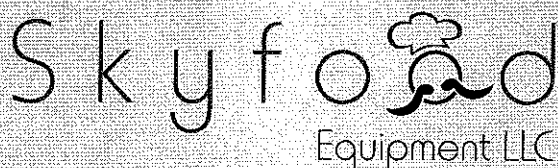
CHEESE AND VEGETABLE SHREDDER - SLICER



Designed for high volume cheese shredding and vegetable shredding and slicing. The powerfull PA-11S makes short work of all types of cheese both soft and hard. Perfect for shredding and slicing cabbage, lettuce and carrots. Powerful 1 h.p. motor drives cutting disc at 500 rpm. Vertical feed chute allows for whole blocks of cheese to be shredded. Heavy stainless steel pusher for stability during heavy use. Motor housing and feed chute stainless steel, top hosing anodized aluminum. Oversized 11" Blades options: shredding 1/8", 3/16", 5/16", slicing 1/16", 1/8", 1/4" and hard grating.






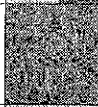




ORDER TOLL FREE 800-445-6601

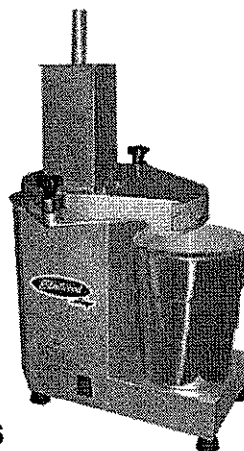
www.skyfood.us



CHEESE AND VEGETABLE SHREDDER - PA-11S

Designed for high volume cheese and vegetable shredding. The powerful pall makes short work of all types of cheese both soft and hard. Perfect for shredding cabbage lettuce and carrots. Powerful 1 h.p. motor drives cutting disc at 500 rpm. Vertical feed chute allows for whole blocks of cheese to be shredded. Heavy stainless steel pusher for stability during heavy use. Motor housing and feed chute stainless steel, top housing anodized aluminum. Oversized 11" Blades options: shredding 1/8", 3/16", 5/16", slicing 1/16", 1/8", 1/4" and hard grating.

DISC	MODELS	
Slicers	11S-E1.5 - 1/16" 	
	11S-E3 - 1/8" 	
	11S-E6 - 1/4" 	
Shredders	11S-Z3 - 1/8" 	
	11S-Z6 - 3/16" 	
	11S-Z8 - 5/16" 	
Grater	11S-V 	



PA-11S

Voltage.....	110V
Power Rating.....	1HP
Height.....	30 1/2"
Width.....	15"
Depth.....	18"
Net Weight.....	49lbs
Gross Weight.....	63lbs
Production.....	500lbs/h
Disc Diameter.....	11"

ORDER TOLL FREE 800-445-6601

www.skyfood.us

Office:
PO BOX 416702
Miami Beach, FL 33141-3230
Phone: 305 868 1603
Fax: 305 866 2704

Contact your local Skyfood Representative for additional information.
Visit our web site at www.skyfood.us for location and contact information.

Sales & Warehouse:
71 Bloomfield Ave
Newark, NJ 07104
Phone: 973 482 5070
Fax: 973 482 0725
Cell: 973 985 8239

N6 COUNTERTOP CONNECTED EVOLUTION
6 Pan, Natural Gas Boilerless Convection
Countertop Steamer

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- Fast cook times with patent-pending Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Temperature Hold mode
- Steamer powered by a Heavy Duty Stainless Steel Blue Flame Power Burner rated at 60,000 btu/hr
- Easy-to-use digital controls, with digital temperature display
- Independent digital electronic timer with programmable preset
- Simple water and drain connections
- No water filtration or treatment required
- No warranty exclusions for water quality
- Uses less than 1 gallon of water per hour
- Front-mounted drain valve
- Specify Altitude if over 2,000 ft above sea level
- Internal gas regulator
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Door can be opened at any time during cooking cycle
- Steamer cavity constructed of reinforced 14 ga. 304 stainless steel
- Easy-to-clean control panel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Dishwasher-safe SVT steam collector and distributor panels
- Front-mounted condensate tray
- English and Spanish operating instructions on door
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- 5' power cord with plug included
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (ANSI Z 83.11)
- UL EPH Sanitation Certification (NSF 4)

Optional Features

- Bullet Feet
- Stainless steel support stand available with casters, bullet feet or flanged feet
- Perforated cooking shelf
- Flanged Feet
- Propane

Environmental Approvals & Programs



Other Approvals

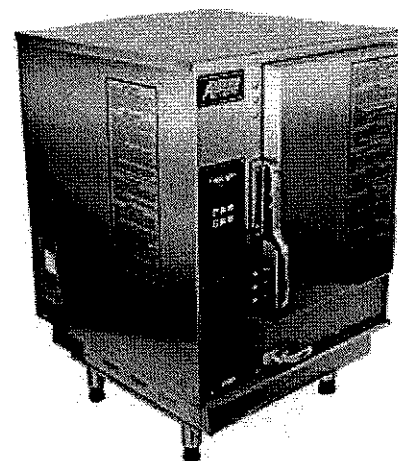


Pan Capacities

Pan Size	Qty.
#200 full size (12x20x2.5")	6
#400 full size (12x20x4")	4

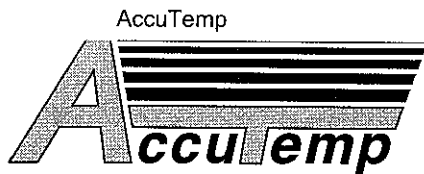
Short Spec

Evolution steamer is AccuTemp Products' connected, boilerless steam cooker that utilizes AccuTemp's Patent Pending Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity, and less water consumption. Steam Vector Technology requires no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating components exposed to water. Unit to be powered by a Heavy Duty Stainless Steel Blue Flame Power burner, Easily connects to water, drain & gas lines. Uses less than 1 gallon of water per hour. Unit to include low water, high water, overtemp warning lights and auto shut off feature. Evolution to include heavy duty, field reversible door. Standard digital controls with independent timer. No water quality exclusions to warranty and no water filtration or treatment required. Unit to be UL Safety and Sanitation Certified, and Energy Star qualified. Built in USA.



N6 Evolution Model shown with optional bullet feet

MM4226-1003



N61201E060

Item#:9

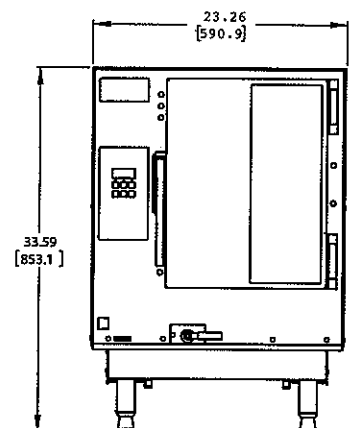
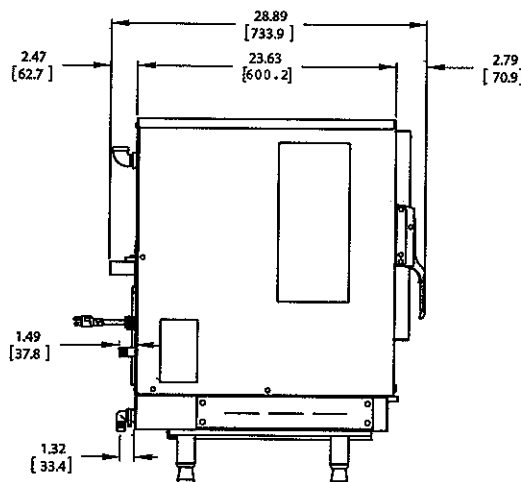
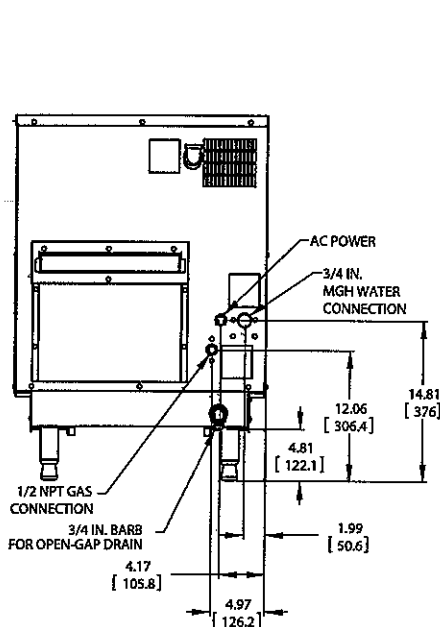
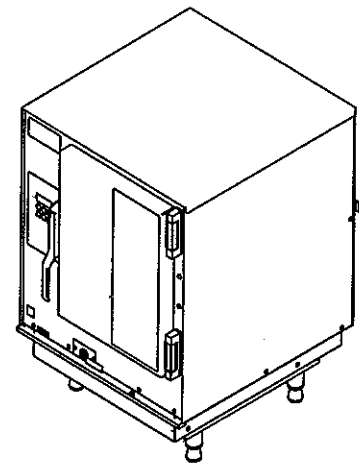
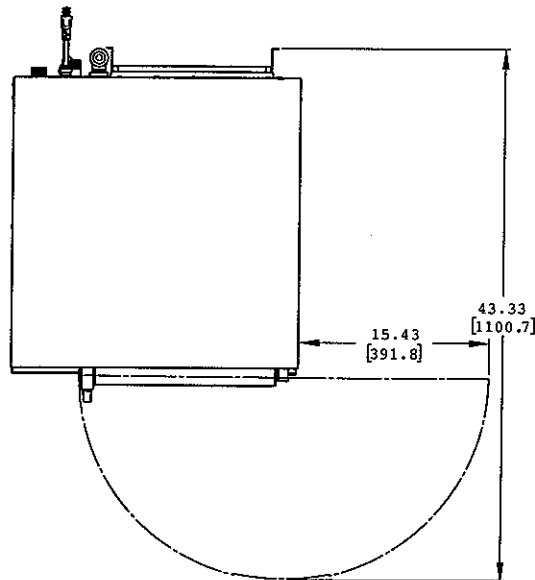


N6 COUNTERTOP CONNECTED EVOLUTION 6 Pan, Natural Gas Boilerless Convection Countertop Steamer

Gas Steamer Model Specifications		
Model #	N61201E	P61201E
Gas Supply	Natural Gas	Propane
Recommended Gas Feed Rate	5" wc min 14" wc max	12" wc min 14" wc max
Gas operating Pressure	5.0" wc	10.0" wc
Maximum input BTU's/hr	60,000	60,000
Electrical Power	120v, Single Phase, 60hz, 1 AMP	
NEMA Plug	5-15 three prong plug	

Notes:

1. Allow 3" between fryer, ranges, and other hot surfaces.
2. 5' power cord with NEMA 5-15 three prong plug, 120v, single phase, 60hz, 1 AMP.
3. 1/2" NPT Threaded Natural Gas Connection.
4. Dimensions outside brackets are inches, in brackets are millimeters.
5. Each unit equipped with 3/4" male garden hose connector
6. Each unit equipped with 3/4" barbed drain line connector
7. DO NOT plumb a single drain line between the 2 units. Each unit must have a separate open gap type drain line.
8. This appliance not intended for household use.
9. Units equipped with internal Gas Regulator.



MM4226-1003

AccuTemp Products, Inc.

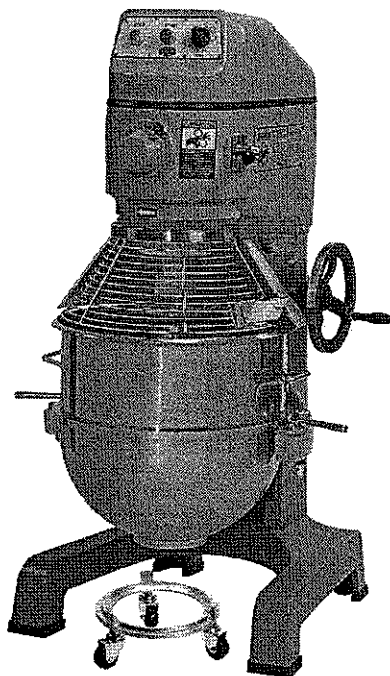
8415 North Clinton Park • Fort Wayne, IN 46825 • 800-210-5007 • 260-402-0415 • Fax 260-402-0312 • accutemp.net
Calcasieu Parish #4239 Douglas Equipment

Page: 16

Project _____

Item # _____

Quantity _____



SP60 60 Quart Mixer

Model

☐ SP60 - 60 Quart Mixer

*Built into each mixer is the quality
of workmanship and design
synonymous with Globe.*



Standard Features

- Powerful 3 HP custom built motor
- Three fixed speeds
- High torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Removable stainless steel bowl guard with built in ingredient chute
- NSF approved enamel gray paint
- Front mounted controls
- 15 minute timer
- Industry standard #12 attachment hub
- Safety interlocked bowl guard and bowl lift
- Non-slip rubber feet
- 6 foot cord, no plug

Standard Accessories

- 60 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)
- Bowl truck

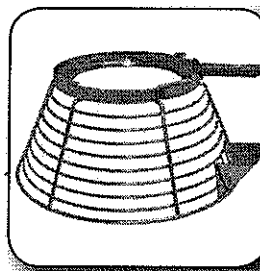
Optional Attachments/Accessories

- ☐ Slicer/shredder/grater for #12 hub
- ☐ Meat grinder for #12 hub
- ☐ 30 quart adapter kit
- ☐ 40 quart adapter kit

Standard Warranty

- Two-years parts and one-year labor

Featuring a Removable Bowl Guard



- High-quality stainless steel removable bowl guard
- Interlocking guard easy to attach and remove for easy cleaning
- Dish machine safe

Approved By: _____

Date: _____


GLOBE FOOD EQUIPMENT COMPANY
www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147



GLOBE FOOD EQUIPMENT COMPANY

60 Quart Mixer

SP60



60 Quart Mixer

SP60

Specifications

Motor: 3 HP, grease packed ball bearing, air cooled, 220/60/1, 23 amps or 208/60/3, 9 amps. Thermal overload protection (automatic reset). Special voltage motors available. Contact factory.

Finish: NSF approved enamel gray paint.

Capacity: 64 quart (60 liter) bowl.

Transmission: Fixed speed transmission is made of heat treated, hardened alloy, precision milled gears that operate the planetary action and provide high torque mixing power. The gears are packed in a long lasting grease, and all shafts are mounted in ball bearings.

Removable Bowl Guard:

Removable stainless steel bowl guard made of high-quality stainless steel. Interlocking guard is easy to attach and remove for easy cleaning in a sink or dishwasher. When guard is open or not properly installed, the mixer will not operate.

Safety Interlocks: The bowl guard and bowl lift are interlocked. The mixer will automatically shut down when the guard is opened or the bowl is lowered.

Cord: Both single and three phase are hard wired.

Dimensions:

Foot Print = 25.0" x 24.5"
(63.5cm x 62.2cm)
Overall Length = 28.4" (72.1cm)
Overall Width = 25.0" (63.5cm)
Overall Height = 51.0" (129.5cm)

Standard Equipment: Standard equipment includes a 60 quart #304 series stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip, aluminum flat beater, removable stainless steel bowl guard with built in ingredient chute, 15 minute timer, bowl truck, and #12 attachment hub. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

Agitator Speeds (RPMs):

Low	72
Intermediate	129
High	265

Attachment Speeds (RPMs):

Low	60
Intermediate	108
High	197

Shipping Information:

Freight Class: 85
Net Weight: 572 lbs. (260 kg)
Shipping Weight: 795 lbs. (360.6 kg)
Shipping Dimensions:
48"W x 48"D x 65"H
(121.9cm x 121.9cm x 165.1cm)

Shipping Information: (Continued)

Cartons are affixed to a skid (pallet). The weight and dimensions of this skid are included above and may vary from shipment to shipment.

Optional Accessories:

XXACC30-60 Adapter Kit (includes a 30 quart bowl, wire whip, dough hook, flat beater, and bowl adapter to adapt 60 quart mixer to a 30 quart capacity)

XXACC40-60 Adapter Kit (includes a 40 quart bowl, wire whip, dough hook, flat beater, and bowl adapter to adapt 60 quart mixer to a 40 quart capacity)

Optional Attachments:

XMCA-SS Meat Grinder Assembly (Polished stainless steel cylinder, worm gear, ring, and pan. Includes knife, 3/16" plate, stainless steel pan, and pusher.)

Chopper Plate Sizes Available:

CP02-12	1/16"	(2mm)
CP04-12	5/32"	(4mm)
CP05-12	3/16"	(5mm)
CP06-12	1/4"	(6mm)
CP08-12	5/16"	(8mm)
CP10-12	3/8"	(10mm)
CP12-12	1/2"	(12mm)
CP14-12	9/16"	(14mm)
CP16-12	5/8"	(16mm)
CP18-12	11/16"	(18mm)
CP00-12	Stuffing Plate	
XST12	1/2" stuffing tube (sheep)	
XST34	3/4" stuffing tube (hog)	

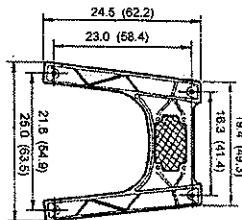
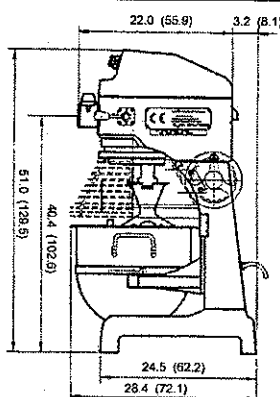
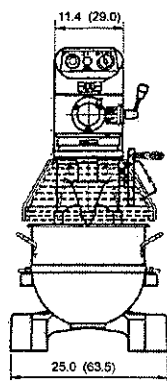
XVSGH 9" Slicer/Shredder/Grater Housing Only (no plates included-must select from plates below)

XASP Adjustable slicing plate

XPH Plate holder - *only 1 required

Shredding/Grating Plates:

XSP332*	3/32"	(2.3mm)
XSP316*	3/16"	(4.7mm)
XSP14*	1/4"	(6.3mm)
XSP516*	5/16"	(7.9mm)
XSP12*	1/2"	(12.7mm)
XGP*	Grating plate	



UNIT: INCHES (CM)



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147

Specifications are subject to change without notice.

Printed in U.S.A. 04-2010

ADDENDUM TO BID**STATE OF LOUISIANA**Calcasieu Parish School System
Office of Purchasing**BID WILL BE PUBLICLY OPENED:**

Date & Time: 4/16/13 @ 10:00 A.M.

SOLICITATION #:

2014-23

OPENING DATE:

Apr 16, 2013

*****ATTENTION BIDDER*******This page contains information
in regards to the above referenced
original solicitation.**A COPY OF THIS FORM IS TO BE INCLUDED,
WITH THE SUBMISSION OF YOUR BID PACKET.****RETURN BID TO**Joseph E. Feucht
Calcasieu Parish School System
3310 Broad Street Room 1300
Lake Charles, LA 70615

BUYER

BUYER PHONE

DATE ISSUED

REQ. DEPARTMENT

REQ. NO.

VENDOR PHONE

FISCAL YEAR

SCHEDULED END DATE

PATRICIA HOSEMAN

(337) 217-4000

FOOD SERVICE DEPT

OFFICE OF PURCHASING

2014

Apr 16, 2013

Please note in referenced to our original solicitation the following changes below.*****IMPORTANT***** A signed copy of your receipt of this addendum **must** be included with bid packet.**ADDENDUM #2:**

- Additional equipment added to list (see attached)
- Freezer and Cooler units pricing to include delivery, set-up, and connections per manufacturers specifications
- Bid opening re-scheduled for April 16, 2013 @ 10:00 A.M.

Printed Name of Person Signing this Document

TITLE

DATE

Rebecca Bergin Senior Bid Specialist 04/15/13

SIGNATURE OF BIDDER
(MUST BE SIGNED)

Phone #

304-327-0149

BID 2014-23 LARGE EQUIPMENT ADD-ONS

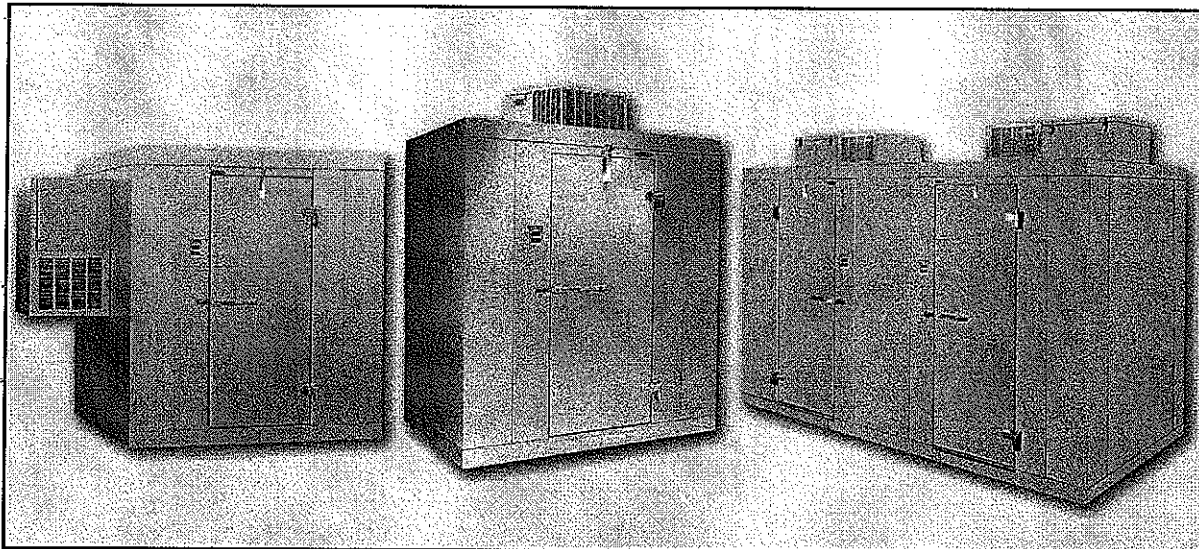
ITEM #	QTY	DESCRIPTION	SPECIFICATIONS	DELIVERY LOCATION
11	One	Walk-In Cooler, insulated, to be delivered and installed inside kitchen	Foamed in place urethane panels with lock fastening system. Full 36" wide door constructed to seal in cold and prevent condensation. Outside digital thermometer for easy reading. Energy efficient refrigeration unit. Floor panels should be easy to clean. Inside cooler dimensions are 69.5 inches length X 69.5 inches deep X 7 ft high	RW Vincent Elementary, 1634 Beglis Parkway, Sulphur, LA
12	One	Walk-In Freezer, insulated, to be delivered and installed inside kitchen	Foamed in place urethane panels with lock fastening system. Full 36" wide door constructed to seal in cold and prevent condensation. Outside digital thermometer for easy reading. Energy efficient refrigeration/freezer unit. Floor panels should be easy to clean. Inside freezer dimensions are 7.5 ft across front X 69.5 inches deep X 7 ft high	RW Vincent Elementary, 1634 Beglis Parkway, Sulphur, LA
13	Two	Shelving, heavy duty wire	Heavy duty wire shelving units, 48 inches long X 18 inches deep X 60 inches high, containing 4 shelves. Can hold up to 600 pounds per shelf	Central Warehouse, 3310 Broad Street, Lake Charles, LA
14	Two	Shelving, heavy duty wire	Heavy duty wire shelving units, 36 inches long X 18 inches deep X 54 inches high, containing 3 or 4 shelves. Can hold up to 600 pounds per shelf	Central Warehouse, 3310 Broad Street, Lake Charles, LA
15	Two	Shelving, heavy duty wire	Heavy duty wire shelving units, 36 inches long X 18 inches deep X 48 inches high, containing 3 or 4 shelves. Can hold up to 850 pounds per shelf	Central Warehouse, 3310 Broad Street, Lake Charles, LA
16	Three	Insulated transport equipment	Stackable units, to hold either hot or cold food. Will hold either 2 inch, 4 inch, or 6 inch serving pans	Central Warehouse, 3310 Broad Street, Lake Charles, LA
17	Three	Insulated transport equipment	Stackable units, to hold either hot or cold food. Will hold full size commercial sheet pans	Central Warehouse, 3310 Broad Street, Lake Charles, LA
18	Three	Dollies, transport equipment	Dollies with casters to hold insulated transport equipment listed above	Central Warehouse, 3310 Broad Street, Lake Charles, LA

NOR-LAKE, INCORPORATED
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Hudson, Wisconsin 54016

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715-386-2323
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800-388-5253 Service
715-386-4290 FAX
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NORLAKE®

KOLD LOCKER™ WALK-INS



Standard Model Coolers, Freezers and Combination Cooler/Freezers In Stock for SAME DAY SHIPMENT

STANDARD FEATURES

- STANDARD MODELS SHIP THE SAME DAY*
- Coolers, freezers and combination cooler / freezers
- Sizes from 3'6" x 6' to 10' x 14'
- Three heights: 6'7" & 7'7" with floor; 7'4" floorless
- Indoor or outdoor models
- Three temperatures: +35°F., -10°F., -20°F. (-20°F 10 day ship).
- Capsule Pak™ refrigeration system (ceiling or wall mount)
- Air-cooled condensing unit (wall mount 10 day ship)
- Automatic condensate vaporizer. No drain line required on indoor units
- Time clock provided for automatic defrost on both coolers and freezers.
- 26 gauge corrosion resistant stucco embossed coated steel on all surfaces except interior floor
- Smooth aluminum interior floor (on models with floor)
- Floorless models supplied with NSF listed vinyl sealers
- Full 4" thick panels foamed-in-place with HFC-134a polyurethane insulation which is CFC and HCFC free
- 26" wide, self closing door
- Heavy duty adjustable cam-lift hinges
- Spring actuated door closer
- Deadbolt locking handle with independent key/pad lock feature and inside safety release
- Magnetic gasket
- Digital thermometer and light switch
- Floor double sweep gasket
- Perimeter door heater wire
- Vapor-proof light
- NSF, UL flame spread 25 on all panels; UL and CSA electrical listing on door sections
- UL, C-UL listing on complete Capsule Pak™ refrigeration systems
- City of Houston listed
- City of Los Angeles listed
- California State listed
- CN UL flame spread approval
- DOE compliant
- Oregon State listed

- USDA accepted
- Fifteen year panel warranty
- 18 months parts & labor warranty
- Registered by UL to ISO 9001:2008

INDOOR MODELS:

- Hot gas condensate vaporizer

OUTDOOR MODELS:

- White membrane roof and trim
- Refrigeration hood
- Door hood (optional)
- -20°Fahrenheit ambient controls

OPTIONAL FEATURES**

- U-shaped shelving system
- Alarm/light management system
- Floor tread plate kit
- Exterior ramp
- Condensing unit air deflector kit
- Heater kit for cooler located outdoors in below 32°F ambient
- Leak detector / alarm (may be a requirement in some areas)
- Three phase electrical
- Remote Capsule Pak™ refrigeration systems
- Five year compressor warranty
- 5" thick panel models available -- additional lead time required
- 220/50/1 electrical
- Heights: 8'7" with floor, 8'4" without floor
- Electric vaporizer (for Remote Capsule Pak™ applications)



Nor-Lake, Inc.
Registered to ISO 9001:2008
File No. 10001816

** Most options are available two weeks from receipt of order. Please contact us for specific questions.

* Some models ship in 5 or 10 days

KOLD LOCKER™ WALK-INS

SPECIFICATION
GUIDE

WALK-IN SPECIFICATIONS

Kold Locker™ walk-ins are built of modular panels, and are insulated with foamed-in-place HFC-134a polyurethane insulation which is CFC and HCFC free. Each panel is designed to ensure ease of installation, long term reliability and high insulating efficiency.

A. All panels are manufactured with male and female mating rails to ensure proper alignment during installation. The polyurethane insulation wraps around the return bend metal seams on both section to create a lightweight panel of exceptional strength and durability. All panels are a full four (4) inches thick and provide a superior insulating value. The foamed-in-place cam locking fasteners ensure an airtight seal for maximum energy efficiency.

B. The foamed-in-place cam locking fasteners ensure an airtight seal for maximum energy efficiency.

C. Kold Locker™ panel gaskets around the outer perimeter of the panel are continuous, without cuts or breaks at corners. The Nor-Lake patented gasket design provides a foamed-in-place gasket as an integral part of the panel. Gaskets cannot fall off or pull off during shipment or installation.

D. Panels lock together tightly to assure an energy efficient walk-in.

E. Edge caps for ends of floor and ceiling panels are foamed-in-place rather than overlapped or mechanically fastened. Edge caps cannot come loose, and they stay in place through the life of the walk-in.

F. Panel Finishes: Interior and exterior complete to be 26 gauge corrosion resistant stucco embossed coated steel. Models supplied with a floor will include a smooth aluminum interior floor surface.

Insulation: Panels to be four (4) inches thick, metal clad and foamed-in-place with HFC-134a polyurethane insulation which is CFC and HCFC free.

Mini Kold Locker™ Walk-ins

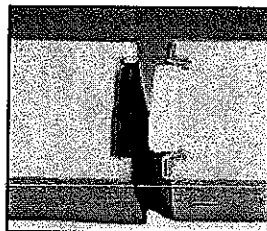
3'6" x 6'0" x 6'7" and
3'6" x 7'0" x 6'7"

Similar floor space as 3 door reach-in. Modular easy to get into existing building, through doors and hallways. 20%-30% more capacity than 3 door reach-in.

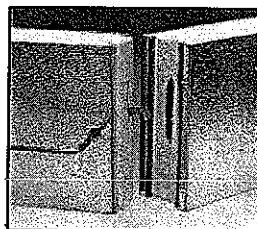
Expanded Kold Locker™ Coolers:

Now three larger coolers are in stock for Same Day Shipment:

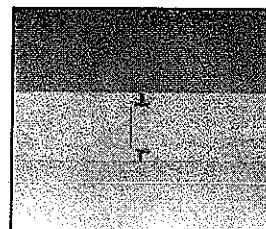
10' x 10'
10' x 12'
10' x 14'



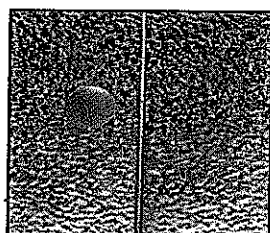
A.



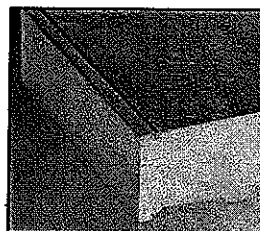
B.



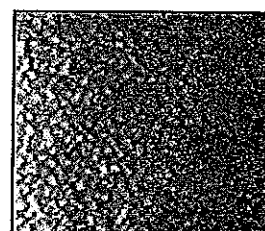
C.



D.



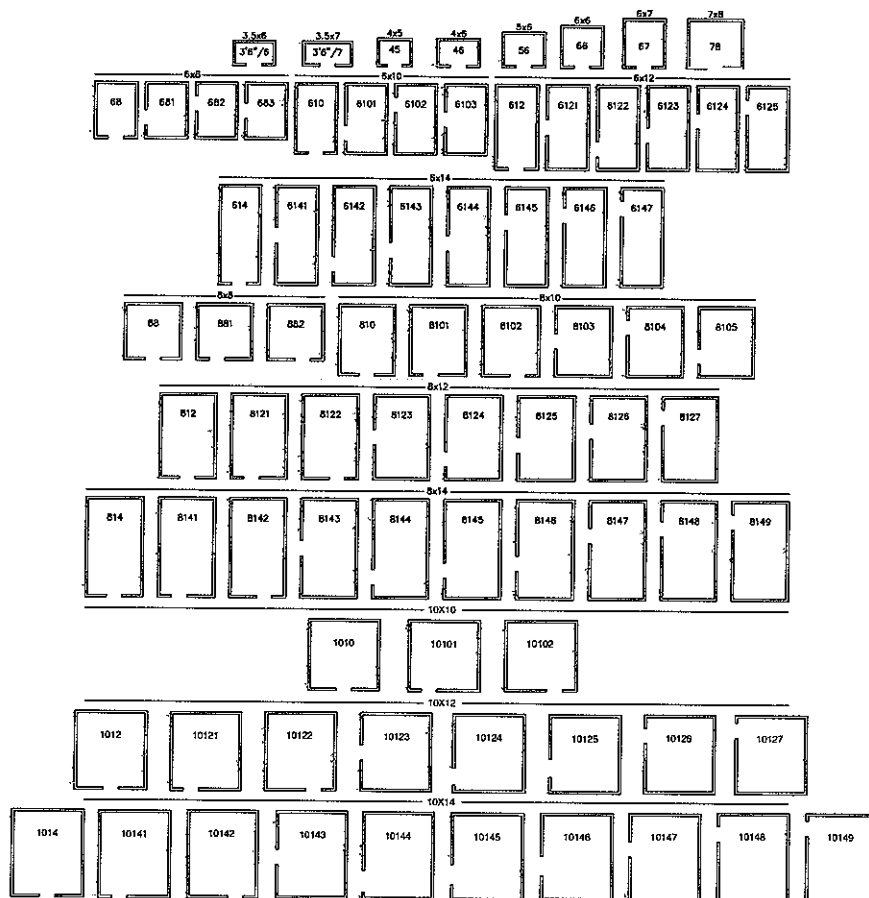
E.



F.

Kold Locker™ Single Room Coolers or Freezers

Floor Plan Layouts



DOOR

Door sections manufactured at Nor-Lake are factory tested to assure proper fit, performance and alignment. All doors feature a stepped profile design that serves as a barrier to air flow which results in an energy efficient door system.

Each Kold Locker™ walk-in compartment is equipped with a 26" wide door opening. The height of the door opening varies with the series of Kold Locker™ walk-in ordered. The 45 Series has a 59" high door, the Standard Series (6'7" high) has a 66" high door opening and the 74 and 77 Series Kold Locker™ walk-ins have a 78" high door opening. The door is self-closing, flush mounted, infitting and constructed to incorporate heavy duty, molded ABS breaker which is permanently foamed-in-place.

Doors are available with right or left side hinges and include two field adjustable cam-lift hinges with locking set screw, top hinge spring loaded, spring actuated door closer, NL 9800 deadbolt locking handle with independent key/padlock feature and inside safety release. The doors are pre-hung in a four foot wide frame panel which is equipped with replaceable perimeter heater wire, magnetic stainless steel trim, digital thermometer, vapor-proof light fixture and switch with exterior pilot indicator light.

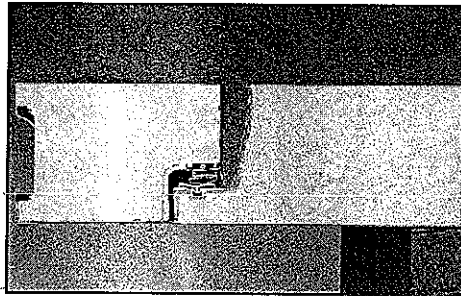
The door section is completely pre-wired within concealed conduit inside the door frame panel. 115/60/1 electrical is field wired to a junction box which is surface mounted on the interior frame above the vapor proof light fixture.

Hinges and door handle are mounted to 1/2" synthetic insulated tapping plates. Each door section is complete with a fiberglass reinforced plastic heated threshold.

FLOOR CONSTRUCTION

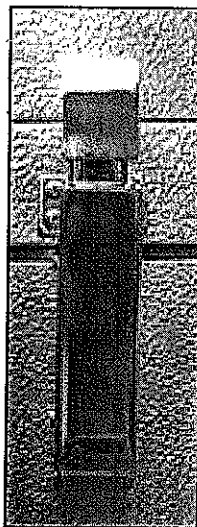
Floor panels (when supplied) are similar in construction to the wall panels except they are made to withstand uniformly distributed floor loads of up to 800 pounds per square foot. The interior floor metal is smooth aluminum.

The 74 Series, floorless models, are supplied with a patented vinyl floor sealer to stop conductivity at floor level. This unique sealer sits flat on existing floors and fits tightly against the interior/exterior wall panels. The walk-in wall panel is supported on the shoulder of the sealer so the foam edge is free of compressing weight. The vinyl floor sealer is NSF listed.

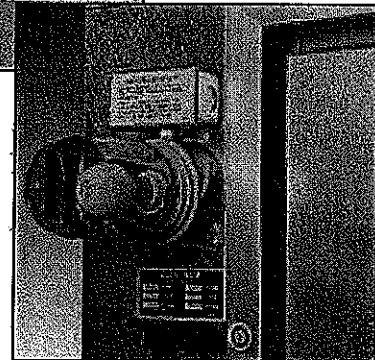


DOORS FEATURE A STEPPED PROFILE DESIGN

VAPOR PROOF LIGHT FIXTURE

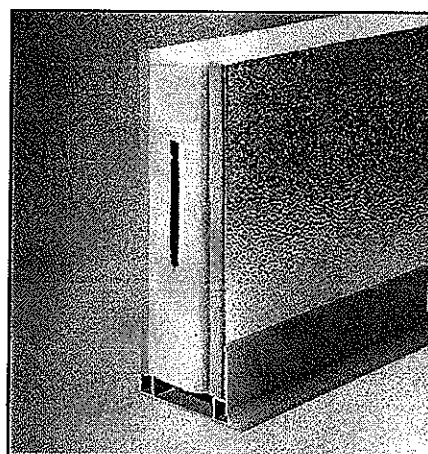


SPRING ACTUATED DOOR CLOSER



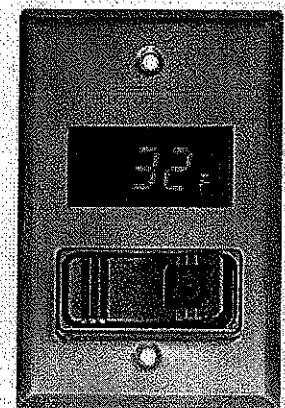
DEADBOLT LOCKING HANDLE

NL 9800 Deadbolt locking handle with independent key/padlock feature and inside safety release.



FLOORLESS MODELS ARE SUPPLIED WITH A PATENTED VINYL FLOOR SEALER

DIGITAL THERMOMETER/ LIGHT SWITCH



PHYSICAL SPECIFICATIONS

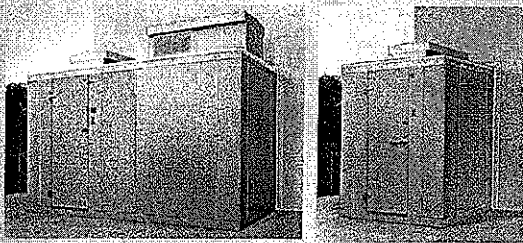
OUTDOOR MODELS:

All Kold Locker™ walk-ins installed outdoors include a weather protection kit consisting of: One piece, 35 mill, white membrane roof material which requires no seaming or gluing to the top of the Kold Locker™ walk-in ceiling panels.

Metal trim for flashing the membrane roof material to the side of the Kold Locker™ walk-in wall panels are included.

Trim is secured to the Kold-Locker™ wall panels with self drilling and self tapping TEK screws. In applications where the Kold Locker™ walk-in is installed next to a building, the trim can be used to secure the turned up membrane roof material to the building wall, with fasteners supplied. Door rain hoods are an option and should be included on installations where the door panels are exposed to the outdoor weather.

APPROVALS:



Kold Locker™ walk-in construction is approved by the National Sanitation Foundation and shall have the N.S.F. seal on the door section. Walk-in panels shall have a UL flame spread rating of 25. The door section is UL and C-UL listed for electrical safety.

- Registered by UL to ISO 9001
- California State listed
- CEC
- City of Houston listed
- CN UL flame spread
- DOE compliant
- LA County listed
- NSF-Certified
- Oregon State listed
- USDA accepted

6'7" HIGH

Unit Interior	Cubage
KL45 (6'0" High)	77
KL46	105
KL56	137
KL66	168
KL68	231
KL610	295
KL612	357
KL614	420
KL88	318
KL810	404
KL812	490
KL814	578
KL1010	515
KL1012	625
KL1014	736

7'4" HIGH & 7'7" HIGH

Unit Interior	Cubage
KL7745	100
KL7746	123
KL7756	159
KL7766	196
KL7768	270
KL77610	344
KL77612	418
KL77614	490
KL7788	372
KL77810	473
KL77812	574
KL77814	675
KL771010	602
KL771012	731
KL771014	860

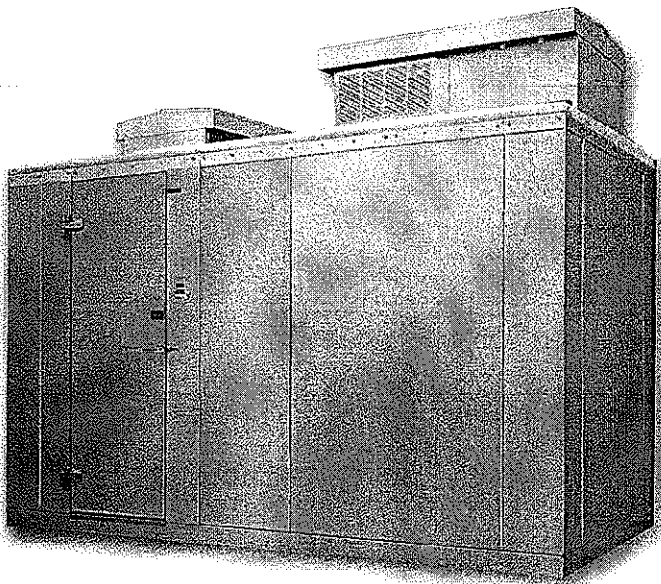
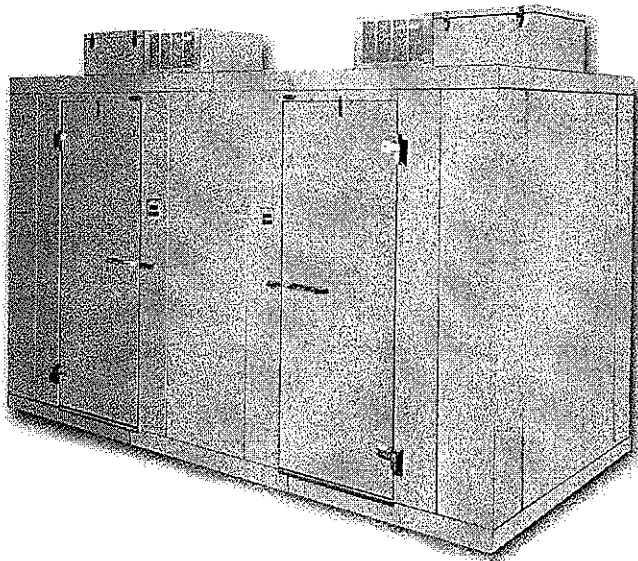
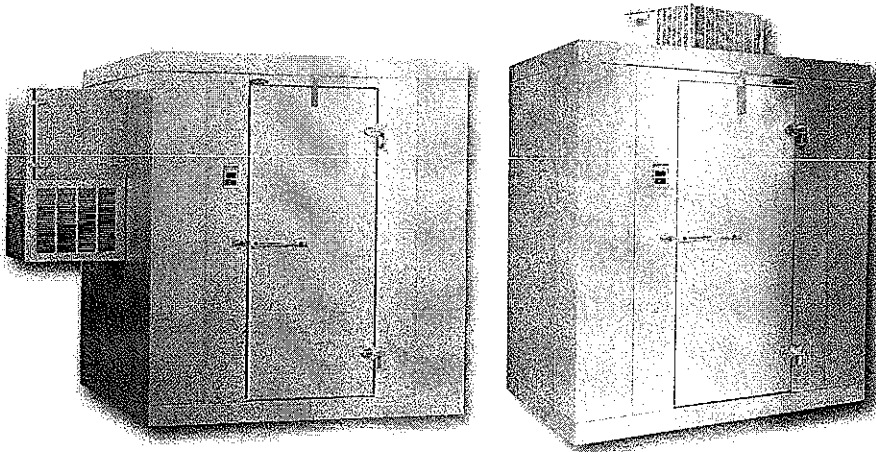
Door Opening Size

W	H	Model
26"	59"	45 Series
26"	66"	STD Series
26"	78"	74 Series
26"	78"	77 Series

See Capsule Pak™ Specification Sheet for elevation details.

Corresponding Capsule Pak™ Refrigeration System

Kold Locker™ Model (6'0" HIGH)	38°F-35°F Ceiling	38°F-35°F Wall	-10° Ceiling	-10° Wall	-20° Ceiling	-20° Wall
KL45	050	050	060	060	N/A	N/A
KL366	050	050	050	060	N/A	N/A
KL367	050	050	050	060	N/A	N/A
KL46	050	050	060	060	100	100
KL 56	050	050	075	075	100	100
KL66	050	050	075	075	100	100
KL68	050	050	100	100	150	150
KL610	050	050	100	100	150	150
KL612	075	075	150	150	150	150
KL614	100	N/A	N/A	N/A	N/A	N/A
KL88	050	050	100	100	150	150
KL810	075	075	150	150	150	150
KL812	100	N/A	150	N/A	N/A	N/A
KL814	100	N/A	151	N/A	N/A	N/A
KL1010	100	N/A	151	N/A	N/A	N/A
KL1012	100	N/A	151	N/A	N/A	N/A
KL1014	100	N/A	151	N/A	N/A	N/A
7'7" HIGH WITH FLOOR						
KL7746	050	050	075	075	N/A	N/A
KL7748	050	N/A	100	N/A	N/A	N/A
KL7756	050	050	100	100	150	150
KL7766	050	050	100	100	150	150
KL7768	050	050	100	100	150	150
KL77610	075	075	150	150	150	150
KL77612	075	075	150	150	151	150
KL77614	100	N/A	N/A	N/A	N/A	N/A
KL7788	075	075	150	150	150	150
KL77810	075	075	150	150	151	150
KL77812	100	N/A	150	N/A	N/A	N/A
KL77814	100	N/A	151	N/A	N/A	N/A
KL771010	100	N/A	151	N/A	N/A	N/A
KL771012	100	N/A	151	N/A	N/A	N/A
KL771014	100	N/A	151	N/A	N/A	N/A
7'4" HIGH LESS FLOOR						
KL7446	050	050	N/A	N/A	N/A	N/A
KL7456	050	050	N/A	N/A	N/A	N/A
KL7466	050	050	N/A	N/A	N/A	N/A
KL7468	075	075	N/A	N/A	N/A	N/A
KL74610	075	075	N/A	N/A	N/A	N/A
KL74612	075	075	N/A	N/A	N/A	N/A
KL74614	100	N/A	N/A	N/A	N/A	N/A
KL7488	075	075	N/A	N/A	N/A	N/A
KL74810	075	075	N/A	N/A	N/A	N/A
KL74812	100	N/A	N/A	N/A	N/A	N/A
KL74814	100	N/A	N/A	N/A	N/A	N/A
KL741010	100	N/A	N/A	N/A	N/A	N/A
KL741012	100	N/A	N/A	N/A	N/A	N/A
KL741014	100	N/A	N/A	N/A	N/A	N/A
6'7" HIGH W/FLOOR OUTDOOR						
KOD45	050	050	060	060	N/A	N/A
KOD46	050	050	075	075	N/A	N/A
KOD56	050	050	075	075	N/A	N/A
KOD66	050	050	100	100	N/A	N/A
KOD68	075	075	100	100	N/A	N/A
KOD610	075	075	150	150	N/A	N/A
KOD612	075	075	150	150	N/A	N/A
KOD614	100	N/A	N/A	N/A	N/A	N/A
KOD88	075	075	150	150	N/A	N/A
KOD810	075	075	150	150	N/A	N/A
KOD812	100	N/A	151	N/A	N/A	N/A
KOD814	100	N/A	151	N/A	N/A	N/A
KOD1010	100	N/A	151	N/A	N/A	N/A
KOD1012	100	N/A	151	N/A	N/A	N/A
KOD1014	100	N/A	200	N/A	N/A	N/A
7'7" HIGH W/FLOOR OUTDOOR						
KOD7746	075	075	075	075	N/A	N/A
KOD7756	075	075	100	100	N/A	N/A
KOD7766	075	075	100	100	N/A	N/A
KOD7768	075	075	150	150	N/A	N/A
KOD77610	075	075	150	150	N/A	N/A
KOD77612	075	075	150	150	N/A	N/A
KOD77614	100	N/A	N/A	N/A	N/A	N/A
KOD7788	075	075	150	150	N/A	N/A
KOD77810	075	075	151	151	N/A	N/A
KOD77812	100	N/A	151	N/A	N/A	N/A
KOD77814	100	N/A	200	N/A	N/A	N/A
KOD771010	100	N/A	151	N/A	N/A	N/A
KOD771012	100	N/A	200	N/A	N/A	N/A
KOD771014	100	N/A	200	N/A	N/A	N/A



KOLD LOCKER™ WALK-IN SIZES AVAILABLE

Single Compartment Sizes

The **45 Series** is available in one size which is 4' wide x 5' long x 6'-0" high. This model is supplied with a walk-in floor. This series ships in 5 days.

The **Standard Series** of Kold Locker™ walk-ins are all 6'-7" high and are all supplied with a floor. The sizes available are as follows: 4' wide x 6' long, 6' wide x 6' long, 6' wide x 8' long, 6' wide x 10' long, 6' wide x 12' long, 8' wide x 8' long, and 8' wide x 10' long.

The **77 Series** of Kold Locker™ walk-ins are all 7'-7" high and are all supplied with a floor. The sizes available are as follows: 6' wide x 6' long, 6' wide x 8' long, 6' wide x 10' long, 6' wide x 12' long, 8' wide x 8' long, and 8' wide x 10' long.

The **74 Series** of Kold Locker™ walk-ins are all 7'-3 5/8" high and are all supplied without a floor. Wall panels are installed on top of NSF listed vinyl sealers provided. The sizes available are as follows: 6' wide x 6' long, 6' wide x 8' long, 6' wide x 10' long, 6' wide x 12' long, 8' wide x 8' long, and 8' wide x 10' long.

Combination Kold Locker™ Compartment Sizes:

The Kold Locker™ combination cooler/freezer line is available in 6'-7" high and 7'-7" high models and are all supplied complete with a floor. All models are available in two widths, 6' wide and 8' wide. The overall length of the combination Kold Locker™ is determined by the size of the desired cooler and freezer compartments. The available sizes are the same as available in their mating single compartment models.

EXAMPLE #1: If you have determined that you need a 6' wide combination model your choices for cooler and freezer compartment lengths are 6', 8', 10' and 12'. Therefore, if you desire both cooler and freezer to have lengths of 8' your overall combination dimensions will be 6' wide x 16' long.

EXAMPLE #2: If you have determined that you need an 8' wide combination model your choices for cooler and freezer compartment lengths are 6', 8', and 10'. Therefore, if you desire the cooler to be 8' long and the freezer to be 6' long, your overall combination dimensions will be 8' wide x 14' long.

SHELVING KITS

Shelving kits specifically designed for each Kold Locker™ walk-in configuration are offered as an optional extra. These kits are shipped with the Kold Locker™ walk-in and Capsule Pak™ refrigeration system so that all necessary components are at your location promptly when you need them. The shelving sets are coded to correspond to the Kold Locker™ walk-in configuration ordered and are offered in either three or four tier.

TWO TYPES OF SHELVING SYSTEMS ARE AVAILABLE FROM NOR-LAKE.

A. Green Kote™ Shelving: Electrostatically applied green baked epoxy over zinc steel and brite basic wire. Thickness: 2-3 mill. 15 year guarantee against corrosion.

B. Nor-Lake Standard Chrome Kote™ Shelving: Plated quality wire and steel. Surface nickel chrome plated.

Select the shelving FINISH of your choice. Shelving posts are engineered for maximum strength. Shelves are adjustable on 2" centers. All shelves are NSF listed and are zinc coated with a heavy layer of Protoxy for a maximum life span under humid storage conditions. Special clips are utilized to gain the maximum square footage of storage space for each Kold Locker™ model. 14", 18" and 24" wide shelves are used as required for maximum storage capacity in each set. This wire shelving is ideal for storage of all refrigerated or frozen products.

SHELVES:

Shelves to have #9 (.148") gauge crosswires spaced 3/4" on centers with crossbraces 1/4" (.192") minimum of 4-3/4" on center.

Shelf Frames

Channel to be 9/16" x 1" x .075" thick.

Shelf Collars

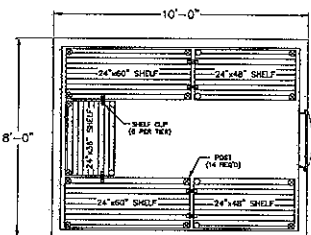
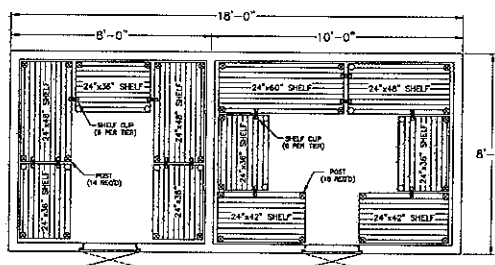
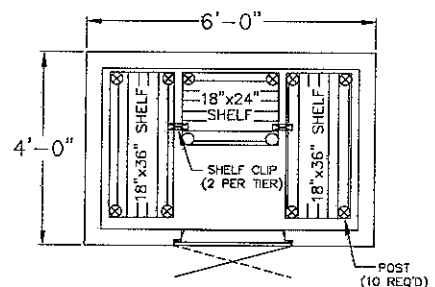
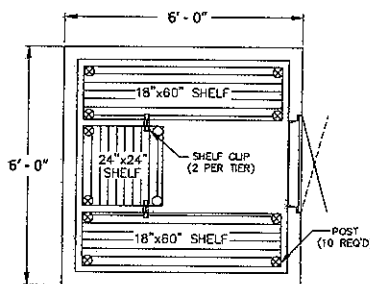
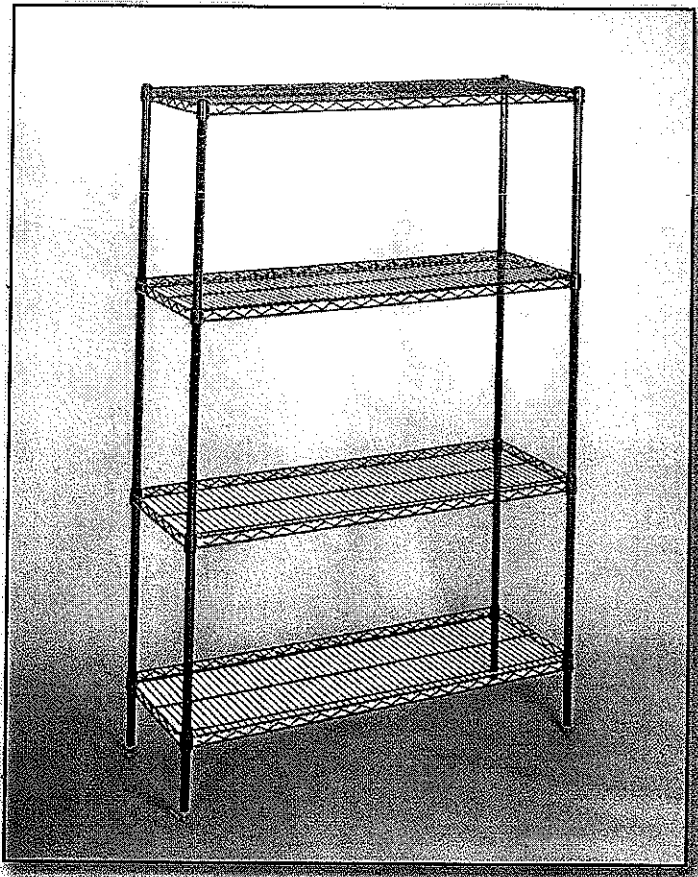
A round tapered 1-5/16" high steel collar to be welded at each corner.

POSTS

Posts to be .062" thick 1" O.D. round tubing notched every 2" on each corner of the post.

POST LEVELERS

Installed on the bottom of each post is nylon housing for a steel leveler 3/8"-16 x 1-3/4".



NOR-LAKE, INCORPORATED

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Printed in the U.S.A.
Part Number: 079297



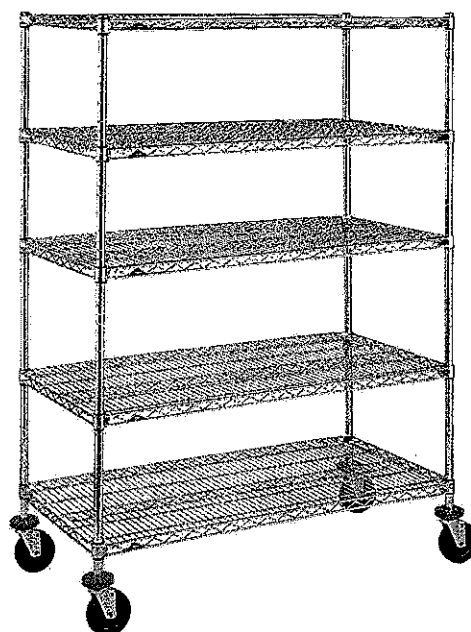
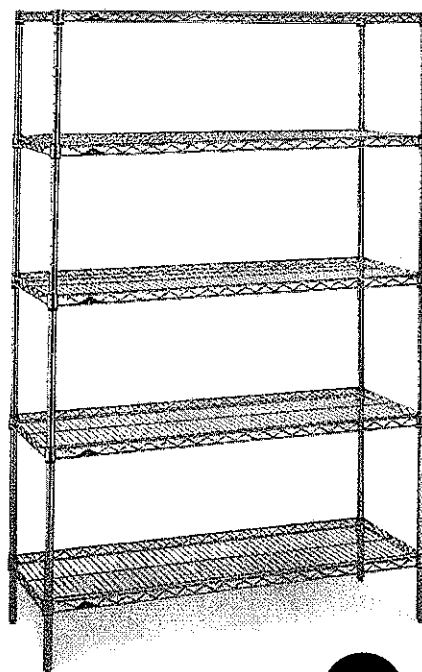
Item # _____

Job _____

SUPER ERECTA SHELF® WIRE SHELVING

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection and stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Versatile:** Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.



*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



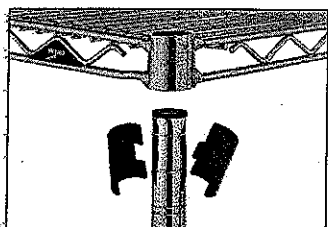
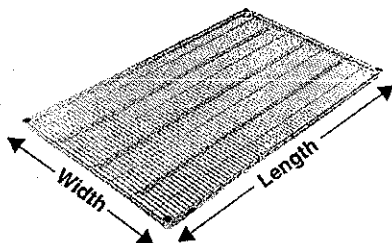
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



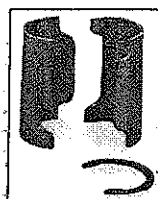


SUPER ERECTA SHELF® WIRE SHELVING

Wire Shelves



Split Sleeve



**Aluminum
Split Sleeve**

- **Metroseal 3:** Metro's proprietary epoxy coating contains Microban® antimicrobial product protection. Microban antimicrobial protects the epoxy coating from bacteria, mold, mildew, and fungus that cause odors, stains, and product degradation.

- See spec sheet 10.14 for epoxy color options.

- Plastic split sleeves are included with each shelf
Replacements are available: Cat. No. 9985 (bag of 4)

- Aluminum split sleeves are recommended for abusive mobile applications and autoclave applications.

Cat. No. 9986Z (bag of 4 with zinc C-rings)

Cat. No. 9986S (bag of 4 with stainless steel C-rings)

- Load capacity (evenly distributed) per shelf

Depths: 14" to 24" (355 to 610mm)

800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)

600 lbs. (272kg) for lengths of 54" (1370mm) or longer

- Load capacity (evenly distributed) per unit.

Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg)

Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings

- SUPER ERECTA SHELF meets Government Specifications MIL-S-40144E.

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
1424BR	1424NC	1424NK3	1424NS	14x24	355x610	6	2.7
1430 BR	1430NC	1430NK3	1430NS	14x30	355x760	7	3.2
1436BR	1436NC	1436NK3	1436NS	14x36	355x914	8	3.6
1442BR	1442NC	1442NK3	1442NS	14x42	355x1066	9½	4.3
1448BR	1448NC	1448NK3	1448NS	14x48	355x1219	10½	4.7
1460BR	1460NC	1460NK3	1460NS	14x60	355x1524	14	6.3
1472BR	1472NC	1472NK3	1472NS	14x72	355x1829	17	7.7
1824BR	1824NC	1824NK3	1824NS	18x24	457x610	7	3.2
1830BR	1830NC	1830NK3	1830NS	18x30	457x760	8	3.6
1836BR	1836NC	1836NK3	1836NS	18x36	457x914	9½	4.3
1842BR	1842NC	1842NK3	1842NS	18x42	457x1066	11	5.0
1848BR	1848NC	1848NK3	1848NS	18x48	457x1219	12	5.4
1854BR	1854NC	1854NK3	1854NS	18x54	457x1370	14½	6.6
1860BR	1860NC	1860NK3	1860NS	18x60	457x1524	17	7.7
1872BR	1872NC	1872NK3	1872NS	18x72	457x1829	20	9.1
2124BR	2124NC	2124NK3	2124NS	21x24	530x610	8	3.6
2130BR	2130NC	2130NK3	2130NS	21x30	530x760	9	4.1
2136BR	2136NC	2136NK3	2136NS	21x36	530x914	11	5.0
2142BR	2142NC	2142NK3	2142NS	21x42	530x1066	12	5.4
2148BR	2148NC	2148NK3	2148NS	21x48	530x1219	14	6.4
2154BR	2154NC	2154NK3	2154NS	21x54	530x1370	16	7.3
2160BR	2160NC	2160NK3	2160NS	21x60	530x1524	18	8.2
2172BR	2172NC	2172NK3	2172NS	21x72	530x1829	24	10.9
2424BR	2424NC	2424NK3	2424NS	24x24	610x610	9	4.1
2430BR	2430NC	2430NK3	2430NS	24x30	610x760	11	5.0
2436BR	2436NC	2436NK3	2436NS	24x36	610x914	13	5.9
2442BR	2442NC	2442NK3	2442NS	24x42	610x1066	15	6.8
2448BR	2448NC	2448NK3	2448NS	24x48	610x1219	16	7.3
2454BR	2454NC	2454NK3	2454NS	24x54	610x1370	19	8.6
2460BR	2460NC	2460NK3	2460NS	24x60	610x1524	21	9.5
2472BR	2472NC	2472NK3	2472NS	24x72	610x1829	26	11.8

Note: 14" (355mm) deep units.

Free-standing units: Foot plates should be used and secured to the floor.

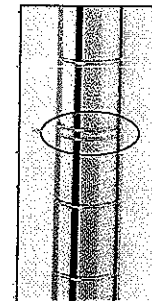
Mobile units: maximum allowable post height is 54" (1370mm).

SiteSelect™ Posts

Stationary Posts

Stationary posts are equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post-cap. Leveling bolt can be adjusted 1/2" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts
Zinc-Cat. No. RPF04-004 Stainless Steel Cat. No. RPF04-004C
- Replacement post cap for standard posts
Black Cat. No. RPC06-035



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
7P			7 ³ / ₈	187	1/2	0.3
13P	13PK3	13PS	14 ³ / ₈	365	1	0.5
27P		27PS	28 ³ / ₈	720	1 ³ / ₄	0.75
33P	33PK3	33PS	34 ³ / ₈	873	2	0.9
54P	54PK3	54PS	54 ⁷ / ₁₆	1382	3	1.4
63P	63PK3	63PS	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P	74PK3	74PS	74 ¹ / ₂	1892	4	1.8
86P	86PK3	86PS	86 ¹ / ₂	2197	5	2.3
*96P			96 ¹ / ₂	2450	5 ¹ / ₂	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
27UP		27UPS	27 ³ / ₄	704	1 ³ / ₄	0.75
33UP	33UPK3	33UPS	33 ³ / ₄	857	2	0.9
54UP	54UPK3	54UPS	53 ¹³ / ₁₆	1366	3	1.4
63UP	63UPK3	63UPS	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6
	70UPK3		69 ³ / ₄	1771	3 ³ / ₄	1.7
74UP	74UPK3	74UPS	73 ⁷ / ₈	1876	4	1.8
86UP	86UPK3	86UPS	85 ⁷ / ₈	2181	4 ¹ / ₂	2.0

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications.
- Each includes a leveling/connecting bolt.

Model No. Chrome	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
54P-STKD	54PS-STKD	54 ⁷ / ₁₆	1382	3	1.4
63P-STKD	63PS-STKD	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P-STKD	74PS-STKD	74 ¹ / ₂	1892	4	1.8

Swedged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swedged into the top of the post.

Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
33UPS-SW	33 ³ / ₄	857	2	0.9
54UPS-SW	53 ¹³ / ₁₆	1366	3	1.4
63UPS-SW	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6

Special Length Posts

Special length cut posts are available. Consult your Metro representative for more information.

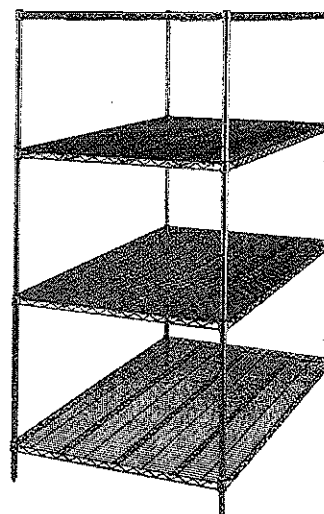
SUPER ERECTA SHELF® WIRE SHELVING



Super Wide Shelving

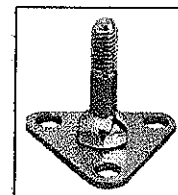
- **High-density Storage:** Super Wide™ shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity** (evenly distributed) per shelf:
Depths: 30" and 36" (760 and 914mm)
600 lbs. (272kg) for lengths 48" (1219mm) or shorter.
400 lbs. (181kg) for lengths 54" (1370mm) or longer.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
3036NC	3036NK3	3036NS	30x36	760x914	15	6.8
3048NC	3048NK3	3048NS	30x48	760x1219	21	9.5
3060NC	3060NK3	3060NS	30x60	760x1524	26 1/2	11.8
3072NC	3072NK3	3072NS	30x72	760x1829	31	14.0
3636NC	3636NK3	3636NS	36x36	910x914	18	8.2
3648NC	3648NK3	3648NS	36x48	910x1219	23	10.4
3660NC	3660NK3	3660NS	36x60	910x1524	29	13.1
3672NC	3672NK3	3672NS	36x72	910x1829	34 1/2	15.4



Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add 1/8" (3mm) to the specified heights of each stationary post on the table.
Zinc Cat. No. 9993Z
Stainless Steel Cat. No. 9993S



"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
Cat. No. 9995Z



All Metro Catalog Sheets are available on our Web Site: www.metro.com



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741
Fax: 570-825-2852

L02-006
Printed in U.S.A. Rev. 11/08

Information and specifications are subject to change without notice. Please confirm at time of order.

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For Product Information:
U.S. and Canada: 1.800.433.2232

Latin America: 1.561.333.3824
Europe: +31.76.587.7550

Asia/Pacific: +65.6567.8003
Middle East/Africa: +971.4.811.8286



Customer Service 1 (800) 654-8210

PC300N03 - CATERAIDE™ End Loader - Black



Details

Item #	PC300N03	List Price	\$532.27 ea
Product #	PC300N	Case Pack	1 ea
Color	03 - Black	Each UPC	077838121931
		Case UPC	077838121931

Invoice Description
END LOAD/PAN CARRIER NYLEX BLK



Features

- CATERAIDE™ quality construction
- insulated to maintain correct serving temperatures
- individual track for each food pan
- PC300N holds 8 combinations of 6", 4", and 2-1/2" deep food pans
- PC300N end loader holds five 2-1/2" deep pans
- PC600N has twice the capacity
- PC600N's separate compartments enable you to put hot food in one; cold in the other (see below for food pan combinations)
- NSF Listed as NPC300N

Available Colors

Item	Swatch	Color
PC300N01		Brown
PC300N03		Black
PC300N08		Forest-Green
PC300N25		Tan
PC300N59		Slate Blue
PC300N95		Brick

Tech Specs

	US	Metric
Height	25.00 in	63.50 cm
Depth	17.00 in	43.18 cm
Exterior Length	24.00 in	60.96 cm
Exterior Width	16.75 in	42.55 cm
Interior Length	21.00 in	53.34 cm
Interior Width	13.25 in	33.66 cm
Internal Height	17.00 in	43.18 cm
Material - Insulation	Polyurethane	
Material - Shell	Polyethylene (PE)	
Country of Origin	United States	
Harmonized Code	392310.0000	
Freight Class	150	
Case Weight	30.50 lb	13.83 kg
Case Cube	6.33 ft ³	0.18 m ³
Case Length	25.25 in	64.14 cm
Case Width	17.50 in	44.45 cm
Case Height	24.75 in	62.87 cm
Pallet Case Qty	8	
Pallet Tier	4	
Pallet High	2	

Related Products

Product	Description	Case		
		Pack	Weight	List Price ¹

Replacement Parts

LD222NLA	Nylex™ Latch Assembly (<u>LD250N</u> , <u>LD500N</u> , <u>LD1000N</u> , <u>PC300N</u> , PC 600N)	1 ea	0.05 lb	-	\$12.56 ea
PC301GA	Cateraide™ Gasket (<u>PC300N</u> , <u>PC600N</u>)	1 ea	0.50 lb	0.05 ft³	\$20.09 ea
PC301HA	Cateraide™ Hinge Assembly (<u>PC200N</u> , <u>PC300N</u> , <u>PC600N</u> , TC1826N)	1 ea	0.45 lb	0.05 ft³	\$23.87 ea
PC301LG	Door Assembly (<u>PC300N</u> , <u>PC600N</u>)	1 ea	5.50 lb	1.46 ft³	\$123.69 ea

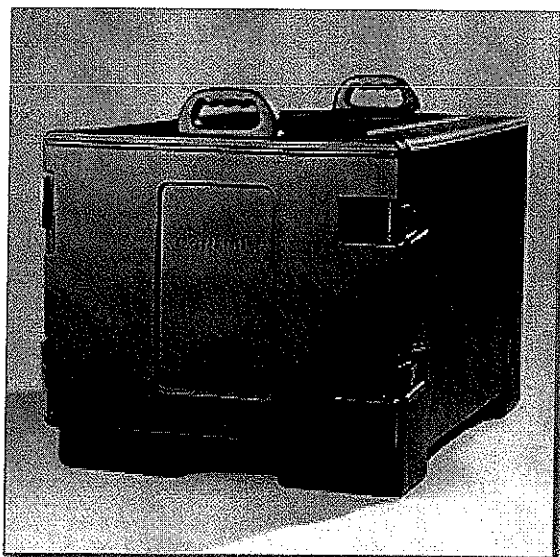
1. Carlisle suggested domestic U.S. list prices shown, dealer prices vary.

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Customer Service 1 (800) 654-8210

TC1826N03 - CATERAIDE™ Sheet Pan, Tray Carrier - Black



Details

Item #	List Price
TC1826N03	\$742.91 ea
Product #	Case Pack
TC1826N	1 ea
Color	Each UPC
03 - Black	077838121610
	Case UPC
	077838121610

Invoice Description

CARRIER SHT PAN&TRAY NYLEX BLK



Features

- CATERAIDE™ quality construction
- Individual tracks accommodate seven 18" x 26" trays
- Heat resistant to 200 °F; NSF Listed
- NSF Listed as NTC1826N

Available Colors

Item	Swatch	Color
TC1826N01		Brown
TC1826N03		Black

Tech Specs

	US	Metric
Exterior Height	22.12 in	56.18 cm
Exterior Length	28.75 in	73.03 cm
Exterior Width	21.00 in	53.34 cm
Interior Length	26.12 in	66.34 cm
Interior Width	18.37 in	46.66 cm
Internal Height	15.12 in	38.40 cm
Material - Insulation	Polyurethane	
Material - Shell	Polyethylene (PE)	
Country of Origin	United States	
Harmonized Code	392310.0000	
Freight Class	150	
Case Weight	45.00 lb	20.41 kg
Case Cube	8.74 ft ³	0.25 m ³
Case Length	29.50 in	74.93 cm
Case Width	23.00 in	58.42 cm
Case Height	22.25 in	56.52 cm
Pallet Case Qty	4	
Pallet Tier	2	
Pallet High	2	

Related Products

Product	Description	Case Pack	Weight	Cube	List Price ¹
Replacement Parts					
PC301HA	CATERAIDE™ Hinge Assembly (PC200N, PC300N, PC600N,	1 ea	0.45 lb	0.05 ft ³	\$23.87 ea

	TC1826N)				
TC1826GA	Cateraide™ Gasket (TC1826N)	1 ea	0.45 lb	0.05 ft³	\$27.71 ea

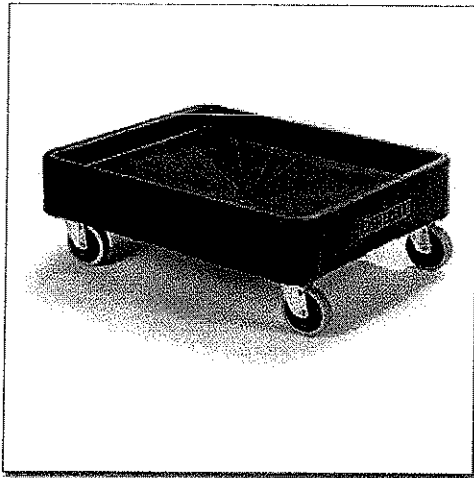
1. Carlisle suggested domestic U.S. list prices shown, dealer prices vary.

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Customer Service 1 (800) 654-8210

DL300R03 - CATERAIDE™ Dolly 20-3/8" x 26-3/4" - Black



Details

Item #	DL300R03	List Price	\$271.89 ea
Product #	DL300R	Case Pack	1 ea
Color	03 - Black	Each UPC	077838668320
		Case UPC	077838668320

Invoice Description
DOLLY CATERAIDE 20x26 BLACK



Features

- Convenient dollies have 4" heavy-duty, quiet and non-marking ball bearing swivel casters provide omni-directional movement; roll easily even on carpeted floors
- XDL3000 holds up to 2 XT3000R Pan-Carriers when stacked
- DL300R holds up to two PC300N Pan Carriers or any CATERAIDE Top Loader
- NSF Listed; available with or without handles
- BPA free

Tech Specs

	US	Metric
Dolly Depth	5.00 in	12.70 cm
Inside Length	24.25 in	61.59 cm
Inside Width	17.63 in	44.78 cm
Outside Length	26.75 in	67.95 cm
Outside Width	20.38 in	51.77 cm
With Casters Height	9.63 in	24.46 cm
Material	Polyethylene (PE)	
Country of Origin	United States	
Harmonized Code	871680.5090	
Freight Class	150	
Case Weight	21.00 lb	9.53 kg
Case Cube	4.14 ft3	0.12 m3
Case Length	28.25 in	71.75 cm
Case Width	20.25 in	51.44 cm
Case Height	12.50 in	31.75 cm
Pallet Case Qty	12	
Pallet Tier	4	
Pallet High	3	

ADDENDUM TO BID**STATE OF LOUISIANA**Calcasieu Parish School System
Office of Purchasing**PARISH SCHOOL SYSTEM**
WAYNE SAVOY, SUPERINTENDENT**BID WILL BE PUBLICLY OPENED:**

Date & Time: 4/16/13 @ 10:00 AM

SOLICITATION #:

2014-23

OPENING DATE:

Apr 16, 2013

*****ATTENTION BIDDER*****This page contains information
in regards to the above referenced
original solicitation.**A COPY OF THIS FORM IS TO BE INCLUDED,
WITH THE SUBMISSION OF YOUR BID PACKET.****RETURN BID TO**Joseph E. Feucht
Calcasieu Parish School System
3310 Broad Street Room 1300
Lake Charles, LA 70615

BUYER

BUYER PHONE

DATE ISSUED

REQ. DEPARTMENT

REQ. NO.

VENDOR PHONE

FISCAL YEAR

SCHEDULED END DATE

PATRICIA ROSEMAN

(337) 217-4000

FOOD SERVICE DEPT

OFFICE OF PURCHASING

2014

Apr 16, 2013

Please note in referenced to our original solicitation the following changes below.*****IMPORTANT***** A signed copy of your receipt of this addendum **must** be included with bid packet.

ADDENDUM #3:

-Additional specifications for walk in freezer and walk in cooler (see attached pages)

Printed Name of Person Signing this Document

TITLE

DATE

SIGNATURE OF BIDDER
(MUST BE SIGNED)

Phone #

Rebecca Bergin Senior Bid Specialist 04/15/13

304-327-0149

CALCASIEU PARISH SCHOOL BOARD

R W VINCENT ELEMENTARY

ARCHITECTURAL SPECIFICATIONS: WALK-IN COOLER

OVERALL SIZE: 6'9.5" LENGTH X 6'9.5" WIDTH X 7'6" HEIGHT

SUCCESSFULL BIDDER TO VERIFY DIMENSIONS.

GENERAL:

WALK-IN COOLER PROVIDED SHALL BE PREFABRICATED OF MODULAR DESIGN AND CONSTRUCTION TO ALLOW CONVENIENT AND ACCURATE FIELD ASSEMBLY.

PANEL CONSTRUCTION:

STANDARD WALL, CEILING AND FLOOR PANELS SHALL BE 11-1/2", 23", 34-1/2", AND 46" IN WIDTH. CORNER PANELS SHALL BE 90 DEGREE ANGLES WITH ACTUAL 12" EXTERIOR HORIZONTAL MEASUREMENTS.

PANELS SHALL CONSIST OF FOAMED-IN-PLACE URETHANE INSULATION, SANDWICHED BETWEEN INTERIOR AND EXTERIOR METAL SURFACES, WHICH HAS BEEN DIE-FORMED AND GAUGED FOR UNIFORMITY IN SIZE. SLAB URETHANE, HIGH DENSITY RAILS OR WOOD SHALL NOT BE ACCEPTABLE IN ANY DOOR, WALL, OR CEILING PANEL.

EDGES OF PANELS SHALL BE FOAMED-IN-PLACE "TONGUE AND GROOVE" WITH "POSI-LOC" LOCKING ASSEMBLIES FOAMED-IN-PLACE AT TIME OF FABRICATION.

INSULATION:

EACH PANEL SHALL BE FILLED WITH RIGID "FOAMED-IN-PLACE" URETHANE. INSULATION SHALL HAVE A 97% CLOSED CELL STRUCTURE, AVERAGE IN-PLACE DENSITY OF 2.2 LBS. PER CUBIC FOOT, AND COMPRESSION STRENGTH AT YIELD POINT OF 19 LBS. PER SQUARE INCH. OVERALL THICKNESS SHALL BE 4".

RATINGS AND APPROVALS:

EACH 4" PANEL SHALL HAVE A THERMAL CONDUCTIVITY (K FACTOR) OF 0.133 BTU/HR/SQ. FT. PER DEGREES FAHRENHEIT PER INCH; AND AN OVERALL COEFFICIENT OF HEAT TRANSFER (U FACTOR) OF NOT MORE THAN 0.03. THE "R" FACTOR SHALL BE 32.

FIRE HAZARD CLASSIFICATION ACCORDING TO ASTM E-84 (UL723) SHALL BE A FLAME SPREAD RATING OF 25 OR LESS WITH A CERTIFYING UNDERWRITERS LABORATORY LABEL ATTACHED TO EVERY PANEL

SHOWING THE MEETING OF THE FIRE CODE.

SMOKE DEVELOPMENT RATING TO BE 450 OR LESS; FACTORY MUTUAL APPROVED; N.S.F. LISTED; AND TOXICITY RATED AND APPROVED BY U.S. TESTING.

METAL FINISHES:

INTERIOR AND EXTERIOR TO BE 26 GAUGE GALVALUME.

COMPLETE DOOR SECTION INTERIOR AND EXTERIOR TO BE 22 GAUGE STAINLESS STEEL.

FLOORS TO BE .100 ALUMINUM TREADPLATE WITH ¼" MARINE PLYWOOD UNDERLAYMENT AND FRP BLOCKING

PANEL LOCKING ASSEMBLIES:

ASSEMBLY OF WALK-INS SHALL BE ACCOMPLISHED BY FOAMED-IN-PLACE AND ACTIVATED BY A HEX WRENCH PROVIDED BY THE MANUFACTURER. ACCESS PORTS SHALL BE ON INTERIOR TO ALLOW ASSEMBLY OF WALK-IN FROM THE INSIDE AND SHALL BE COVERED BY SNAP CAPS.

PANEL GASKETS:

FLEXIBLE VINYL GASKETS SHALL BE FOAMED-IN-PLACE ON THE INTERIOR AND EXTERIOR EDGE OF THE "TONGUE" RAIL. GASKETS SHALL BE IMPERVIOUS TO STAINS, GREASES, OILS AND MILDEW.

DOOR CONSTRUCTION :

THE DOORS SHALL BE FLUSH (IN-FITTING) TYPE, SELF-CLOSING WITH CAM-LIFT HINGES AND POSI-SEAL (HYDRAULIC, NOT SPRING) DOOR CLOSURES.

DOOR HARDWARE SHALL CONSIST OF MAGNETIC GASKET, "POSI-SEAL" DOOR CLOSURE, BRUSHED CHROME LATCH AND STRAP-TYPE, CAM-LIFT HINGES. DOOR LATCHES SHALL LOCK AND HAVE A SAFETY RELEASE TO PREVENT ENTRAPMENT. ONE QUARTER TURN OF THE RELEASE HANDLE UNLOCKS THE DOOR FROM THE INSIDE. THREE HINGES TO BE PROVIDED ON DOOR.

THE DOOR JAMBS, FRAMES SHALL BE MADE OF DURABLE FIBERGLASS REINFORCED PLASTIC (FRP).

THE COOLER DOOR SHALL BE PROVIDED WITH AN ISOLATED, LOW WATTAGE (5 WATTS/FT.) HEATER WIRE COVERED BY MAGNETICALLY ATTRACTING STAINLESS STEEL, FITTED ONTO THIS JAMB AND BENEATH THE THRESHOLD. THIS SHALL PROVIDE PERFECT SEALING OF MAGNETIC GASKET AND PREVENT FROST AND CONDENSATION BUILDUP.

ENTRANCE DOOR SECTION SHALL BE PROVIDED WITH AN INCANDESCENT TYPE VAPOR-PROOF LIGHT, PILOT LIGHT SWITCH AND CONDUIT BETWEEN SWITCH BOX AND OUTLET BOX. CONCEALED WIRING SHALL BE STANDARD ON EACH ENTRANCE DOOR SECTION.

DOOR SIZE TO BE: 34" X 78"

EXTERIOR AND INTERIOR KICKPLATE:

DOOR TO BE PROVIDED WITH 1/8" ALUMINUM DIAMOND TREADPLATE KICKPLATE 36" HIGH ON BOTH SIDES OF DOOR AND DOOR SECTION.

HEAVY-DUTY STRUCTURAL FLOOR:

PROVIDE HEAVY-DUTY STRUCTURAL FLOOR WITH .100 ALUMINUM TREADPLATE WITH 3/4" PLYWOOD BACKING AND FRP GRATES. FLOORS TO BE RATED TO WITHSTAND LOADS OF 5,000 LBS PER SQ. FT. IN STATIONARY OR ROLLING STOCK.

INTERIOR RAMP:

PROVIDE INTERIOR RAMP TO BE OF SAME CONSTRUCTION AND FINISH AS FLOOR.

REFRIGERATION EQUIPMENT:

CONDENSING UNIT SHALL BE PRE-CHARGED REMOTE, COPELAND SEMI-HERMETIC COMPRESSOR (UL LISTED) WITH 52% LARGER CONDENSER AND OVERSIZED RECEIVER FOR **HIGH EFFICIENCY PERFORMANCE**, RATED UP TO 120 DEGREE AMBIENT TEMPERATURE. ALL COMPONENTS FACTORY INSTALLED INCLUDING THERMOSTATIC EXPANSION VALVES, SOLENOID VALVES, TEMPERATURE CONTROLS, SIGHT GLASSES, FILTER DRIERS, AND PRESSURE CONTROLS, DEFROST TIME CLOCK WITH THERMOSTAT. REFRIGERATION SYSTEM TO BE SUPPLIED WITH CRANKCASE HEATER, LOW AMBIENT CONTROL AND WEATHER PROOF HOUSINGS. CONDENSING UNIT SHALL BE AIR COOLED. COMPONENTS TO BE MOUNTED ON A HEAVY GAUGE STEEL BASE.

EVAPORATOR ASSEMBLY SHALL BE MADE OF PLATE TYPE ALUMINUM FINS WITH COPPER TUBES. FAN MOTORS AND COIL TO BE HOUSED IN A HEAVY GAUGE ALUMINUM ENCLOSURE. EVAPORATOR TO HAVE DRAIN PAN WITH SUITABLE DRAINPIPE FITTING. COOLER EVAPORATOR TO BE AIR DEFROST.

MEDIUM TEMPERATURE SYSTEMS TO BE: R-404A

MEDIUM TEMPERATURE REFRIGERATION SYSTEM:
MODEL #PC70MOP (3/4 H.P.) or equal.

ELECTRICAL TO BE DETERMINED.

WALK-IN COOLER TO HOLD A MINIMUM OF +36 DEGREES FARENHEIT.

WARRANTIES:

PANELS TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP UNDER NORMAL USE AND SERVICE FOR A PERIOD OF TEN YEARS FROM THE DATE OF INSTALLATION.

HARDWARE AND ELECTRICAL COMPONENTS ARE WARRANTED AGAINST DEFECTS IN WORKMANSHIP UNDER NORMAL USE AND SERVICE FOR A PERIOD OF ONE YEAR FROM DATE OF INSTALLATION.

REFRIGERATION SYSTEM TO HAVE A TWO YEAR MANUFACTURERS WARRANTY

LABOR:

TWO YEAR WARRANTY FROM INSTALLATION, TO BE PROVIDED BY MANUFACTURER.

INSTALLATION :

INSTALLATION SHALL CONSIST OF ERECTING AND LEVELING OF WALK-IN AND INSTALLING REFRIGERATION SYSTEM BY A STATE OF LOUISIANA LICENSED REFRIGERATION CONTRACTOR.

SUCCESSFUL BIDDER TO BE RESPONSIBLE FOR REMOVAL AND DISPOSAL OF ALL CARTONS AND JOB ASSOCIATED DEBRIS.

ALL PIPING OF REFRIGERATION SYSTEMS AND COIL DRAIN LINES TO BE DONE IN HARD DRAWN COPPER. ALL EVAPORATOR COILS TO INCLUDE "P" TRAP AND RISERS ON SUCTION LINE. ALL DRAIN LINES IN FREEZER TO INCLUDE HEATERS. DRAIN LINES TO BE A MINIMUM OF 3/4" O.D. ALL DRAIN LINES TO HAVE "P" TRAPS. ALL REFRIGERANT LINES SUBJECT TO SWEATING SHALL BE INSULATED WITH 3/4" ELASTOMERIC THERMAL INSULATION EXTERIOR-TYPE NON-UV DEGRADING.

OWNER TO PROVIDE ELECTRICITY TO DISCONNECTS WITHIN 6 FEET OF CONDENSING UNITS. SUCCESSFUL BIDDER TO BE RESPONSIBLE FOR ELECTRICAL WORK FROM DISCONNECTS TO CONDENSING UNITS, CONTROL WIRING, LIGHTING, ETC.

IT IS THE RESPONSIBILITY OF ALL BIDDERS, PRIOR TO SUBMITTING BID, TO VISIT JOB SITE MAKING THEMSELVES AWARE OF ALL JOB CONDITIONS, PHYSICAL DIMENSIONS AND VERIFY VOLTAGE / PHASE OF ELECTRICAL.

SUCCESSFUL BIDDER TO BE RESPONSIBLE FOR ALL FIELD DIMENSIONING
OF WALK-IN, REFRIGERATION LINE RUNS, AND CONDENSING UNIT
PLACEMENT.

CALCASIEU PARISH SCHOOL BOARD

R W VINCENT ELEMENTARY

ARCHITECTURAL SPECIFICATIONS: WALK-IN FREEZER

OVERALL SIZE: 7'9" LENGTH X 6'9.5" WIDTH X 7'6" HEIGHT

SUCCESSFULL BIDDER TO VERIFY DIMENSIONS.

GENERAL:

WALK-IN COOLER PROVIDED SHALL BE PREFABRICATED OF MODULAR DESIGN AND CONSTRUCTION TO ALLOW CONVENIENT AND ACCURATE FIELD ASSEMBLY.

PANEL CONSTRUCTION:

STANDARD WALL, CEILING AND FLOOR PANELS SHALL BE 11-1/2", 23", 34-1/2", AND 46" IN WIDTH. CORNER PANELS SHALL BE 90 DEGREE ANGLES WITH ACTUAL 12" EXTERIOR HORIZONTAL MEASUREMENTS.

PANELS SHALL CONSIST OF FOAMED-IN-PLACE URETHANE INSULATION, SANDWICHED BETWEEN INTERIOR AND EXTERIOR METAL SURFACES, WHICH HAS BEEN DIE-FORMED AND GAUGED FOR UNIFORMITY IN SIZE. SLAB URETHANE, HIGH DENSITY RAILS OR WOOD SHALL NOT BE ACCEPTABLE IN ANY DOOR, WALL, OR CEILING PANEL.

EDGES OF PANELS SHALL BE FOAMED-IN-PLACE "TONGUE AND GROOVE" WITH "POSI-LOC" LOCKING ASSEMBLIES FOAMED-IN-PLACE AT TIME OF FABRICATION.

INSULATION:

EACH PANEL SHALL BE FILLED WITH RIGID "FOAMED-IN-PLACE" URETHANE. INSULATION SHALL HAVE A 97% CLOSED CELL STRUCTURE, AVERAGE IN-PLACE DENSITY OF 2.2 LBS. PER CUBIC FOOT, AND COMPRESSION STRENGTH AT YIELD POINT OF 19 LBS. PER SQUARE INCH. OVERALL THICKNESS SHALL BE 4".

RATINGS AND APPROVALS:

EACH 4" PANEL SHALL HAVE A THERMAL CONDUCTIVITY (K FACTOR) OF 0.133 BTU/HR/SQ. FT. PER DEGREES FAHRENHEIT PER INCH; AND AN OVERALL COEFFICIENT OF HEAT TRANSFER (U FACTOR) OF NOT MORE THAN 0.03. THE "R" FACTOR SHALL BE 32.

FIRE HAZARD CLASSIFICATION ACCORDING TO ASTM E-84 (UL723) SHALL BE A FLAME SPREAD RATING OF 25 OR LESS WITH A CERTIFYING UNDERWRITERS LABORATORY LABEL ATTACHED TO EVERY PANEL

SHOWING THE MEETING OF THE FIRE CODE.

SMOKE DEVELOPMENT RATING TO BE 450 OR LESS; FACTORY MUTUAL APPROVED; N.S.F. LISTED; AND TOXICITY RATED AND APPROVED BY U.S. TESTING.

METAL FINISHES:

INTERIOR AND EXTERIOR TO BE 26 GAUGE GALVALUME.

COMPLETE DOOR SECTION INTERIOR AND EXTERIOR TO BE 22 GAUGE STAINLESS STEEL.

FLOORS TO BE .100 ALUMINUM TREADPLATE WITH ¾" MARINE PLYWOOD UNDERLAYMENT AND FRP BLOCKING

PANEL LOCKING ASSEMBLIES:

ASSEMBLY OF WALK-INS SHALL BE ACCOMPLISHED BY " FOAMED-IN-PLACE AND ACTIVATED BY A HEX WRENCH PROVIDED BY THE MANUFACTURER. ACCESS PORTS SHALL BE ON INTERIOR TO ALLOW ASSEMBLY OF WALK-IN FROM THE INSIDE AND SHALL BE COVERED BY SNAP CAPS.

PANEL GASKETS:

FLEXIBLE VINYL GASKETS SHALL BE FOAMED-IN-PLACE ON THE INTERIOR AND EXTERIOR EDGE OF THE "TONGUE" RAIL. GASKETS SHALL BE IMPERVIOUS TO STAINS, GREASES, OILS AND MILDEW.

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DOOR SIZE TO BE: 34" X 78"

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DOOR TO BE PROVIDED WITH 1/8" ALUMINUM DIAMOND TREADPLATE KICKPLATE 36" HIGH ON BOTH SIDES OF DOOR AND DOOR SECTION.

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INTERIOR RAMP:

PROVIDE INTERIOR RAMP TO BE OF SAME CONSTRUCTION AND FINISH AS FLOOR.

REFRIGERATION EQUIPMENT:

CONDENSING UNIT SHALL BE PRE-CHARGED REMOTE, COPELAND SEMI-HERMETIC COMPRESSOR (UL LISTED) WITH 52% LARGER CONDENSER AND OVERSIZED RECEIVER FOR **HIGH EFFICIENCY PERFORMANCE**, RATED UP TO 120 DEGREE AMBIENT TEMPERATURE. ALL COMPONENTS FACTORY INSTALLED INCLUDING THERMOSTATIC EXPANSION VALVES, SOLENOID VALVES, TEMPERATURE CONTROLS, SIGHT GLASSES, FILTER DRIERS, AND PRESSURE CONTROLS, DEFROST TIME CLOCK WITH THERMOSTAT. REFRIGERATION SYSTEM TO BE SUPPLIED WITH CRANKCASE HEATER, LOW AMBIENT CONTROL AND WEATHER PROOF HOUSINGS. CONDENSING UNIT SHALL BE AIR COOLED. COMPONENTS TO BE MOUNTED ON A HEAVY GAUGE STEEL BASE.

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MEDIUM TEMPERATURE SYSTEMS TO BE: R-404A

MEDIUM TEMPERATURE REFRIGERATION SYSTEM:
MODEL #PC149LOP (1.5 H.P.) or equal

ELECTRICAL TO BE DETERMINED.

WALK-IN FREEZER TO HOLD A MINIMUM OF -10 DEGREES FARENHEIT.

WARRANTIES:

PANELS TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP UNDER NORMAL USE AND SERVICE FOR A PERIOD OF TEN YEARS FROM THE DATE OF INSTALLATION.

HARDWARE AND ELECTRICAL COMPONENTS ARE WARRANTED AGAINST DEFECTS IN WORKMANSHIP UNDER NORMAL USE AND SERVICE FOR A PERIOD OF ONE YEAR FROM DATE OF INSTALLATION.

REFRIGERATION SYSTEM TO HAVE A TWO YEAR MANUFACTURERS WARRANTY

LABOR:

TWO YEAR WARRANTY FROM MANUFACTURER, TO BE PROVIDED BY SUCCESSFULL BIDDER.

INSTALLATION :

INSTALLATION SHALL CONSIST OF ERECTING AND LEVELING OF WALK-IN AND INSTALLING REFRIGERATION SYSTEM BY A STATE OF LOUISIANA LICENSED REFRIGERATION CONTRACTOR.

SUCCESSFULL BIDDER TO BE RESPONSIBLE FOR REMOVAL AND DISPOSAL OF ALL CARTONS AND JOB ASSOCIATED DEBRIS.

ALL PIPING OF REFRIGERATION SYSTEMS AND COIL DRAIN LINES TO BE DONE IN HARD DRAWN COPPER. ALL EVAPORATOR COILS TO INCLUDE "P" TRAP AND RISERS ON SUCTION LINE. ALL DRAIN LINES IN FREEZER TO INCLUDE HEATERS. DRAIN LINES TO BE A MINIMUM OF 3/4" O.D. ALL DRAIN LINES TO HAVE "P" TRAPS. ALL REFRIGERANT LINES SUBJECT TO SWEATING SHALL BE INSULATED WITH 3/4" ELASTOMERIC THERMAL INSULATION EXTERIOR-TYPE NON-UV DEGRADING.

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