



UNICOI COUNTY BOARD OF EDUCATION



600 N. Elm Ave • Erwin, TN 37650 • Phone: (423)743-1600 • Fax: (423)743-1615

Denise H. Brown, Director of Schools • "Educate Children, Create Citizens"

October 24, 2011

The Unicoi County School Food Service Department will receive bids until **2:00 p.m. Monday, November 7, 2011**, on the following items.

Item 1: Two Compartment Pressureless Convection Gas Steamer

Successful bidder to visit job site to confirm gas requirements, electrical requirements, measure and assure all modifications as required in the bid. Successful bidder to supply, deliver, install, make final connections, and demonstrate equipment. Equipment demonstration to be a hands on application and include the food service workers. **Equipment to be placed at Unicoi County High School Cafeteria, Erwin, TN.**

New steamer shall be installed in the same location of existing gas steamer. Successful bidder is to include removal of existing steamer units. New equipment shall be complete including installation, set up and start-up. The final connections and the contractor's license and bonding are the responsibility of the successful bidder.

Item 2: Combination Oven/Steamer, electric; single unit.

Successful bidder to visit job site to confirm electrical requirements and plumbing requirements, measure and assure all modifications as required in the bid. Successful bidder to supply, deliver, install, make final connections, and demonstrate equipment. Equipment demonstration to be a hands on application and include the food service workers. **Equipment to be placed at Love Chapel Elementary School Cafeteria, Erwin, TN.**

New combi shall be installed in the same location of existing combi. New equipment shall be complete including installation, set up and start-up. The final connections and the contractor's license and bonding are the responsibility of the successful bidder.

Bid will also include

- (1) the removal and trade-in value of the Frymaster Fryer (location, Love Chapel Elementary).**
- (2) removal and trade-in value for Hobart Mixer Model A-200 (Location, Temple Hill Elementary) and**
- (3) the removal and trade-in value for existing gas steamers (Location, High School).**

Trade-in value for used equipment shall be included in total bid price.

Installation and connection of equipment is to be completed within 60 days of bid award.

Equipment must carry a one-year parts, service, and labor warranty, except compressors shall carry a minimum of a five year part warranty. It will be the responsibility of the bidder to visit the job sites prior to bidding to familiarize themselves with possible problems. It will also be the responsibility of the bidder to verify all measurements, plumbing requirements, electrical and gas requirements.

Work is to be performed according to all state and local codes. Successful bidder will secure any necessary permits.

Delivery: Successful bidder will be responsible for the delivery of equipment with transportation and trucking charges prepaid to the building site, removal from crates, assembled, set in place, and ready for final connection. Upon completion, equipment should have final connections and be cleaned to a condition of sanitation ready and acceptable for intended food service use.

The bidder will supply a scheduled delivery date. If a vendor fails to deliver on a specified date, and does not notify the Unicoi County School Food Service Department of an acceptable reason, the school food service supervisor reserves the right to terminate the contract in whole or in part.

Successful bidder shall be responsible for start-up and adjustment of equipment. Following start-up and adjustment, successful bidder shall instruct and demonstrate the proper operation, care and maintenance of equipment, including the care of finished surfaces.

Completed project should equal or exceed specifications as listed in this bid document. Gas Steamer bid specifications are written to describe the Cleveland Steamcraft Gemini 10, Model 24-CGA-10.2. The combi-oven bid specifications are written to describe the Blodgett BCX-14E. Any dealer wishing to submit substitutions must do so fourteen days prior to bid opening. All substitution requests must be complete with specifications and drawings. The Unicoi County Board of Education may reject any product that they do not consider "is equal" to that specified.

If the awarded bid item is not as specified, the following termination procedures and the basis for any settlement for all procurement over \$10,000 will take place:

1. All items will be inspected upon arrival at the school. If any articles are found to be defective or otherwise not in conformity with the specification, the School Food Service Supervisor shall have the right to reject items. It will be the responsibility of the vendor to defray any cost involved in the delivery and return of rejected articles.
2. Any one or combination of the following penalties for failure to perform as specified may be used (a) cost adjustment (b) termination of contract (c) suspension from future bidding (d) legal action (e) criminal action.

REGULATION COMPLIANCE:

All contracts awarded in excess of \$10,000.00 by grantees and their contractors or sub-grantees shall comply with Executive Order 11246, entitled "Equal Employment Opportunity," as amended by Executive Order 11375, and supplemented in Department of labor regulations (41CFR, Part 60). All contracts over \$100,000.00 will require compliance with the Clean Air Act issued under Section 306, Executive Order 11738.

Bidders must comply with mandatory standards and policies related to energy efficiency which are contained in the State Energy Plan issued in compliance with the Energy Policy and Conservation Act (PL 94- 165). Positive efforts will be made to involve minority and small businesses.

For all contracts over \$100,000 a Debarment/Suspension Certificate and Certificate of Lobbying must be signed and submitted with the bid.

Contracts involving the purchase of agricultural goods must comply with the “Buy American” provision as outlined in Policy Memorandum 210.21-14.

INVOICES AND STATEMENT:

An invoice will be submitted to Unicoi County Board of Education upon completion of the project. Purchase order numbers shall be issued to the successful bidder upon award of the bid.

RECORDS:

All contractors are required to keep records for three years after the Unicoi County School Food Service Department makes final payment and all other pending matters are closed. Contractors must agree that the School Food Authority, The State Agency, The United States Department of Agriculture, or Comptroller General may review any books, documents, papers, and records of the Contractor which are directly pertinent to all negotiated contractors.

The Unicoi County Board of Education will be responsible for all contracts awarded. The contract will be awarded to the bidder whose bid is most advantageous to Unicoi County Schools, price and other factors considered, and whose bid meets the specifications and conditions set forth. In case of a tie, the decision to award final bids will be determined by criteria previously established by the Food Service Supervisor.

The Unicoi County Board of Education reserves the right to reject or take exception to any part of, or all bids.

Bids will be opened during a public meeting, scheduled for **Monday, November 7, 2011 at 2:00 p.m.** The bid will be awarded at a board meeting scheduled for **November 10, 2011.**

Price quote and bids will receive appropriate confidentiality before bid opening. Bidders will receive written notification of bid acceptance or rejection within ten (10) working days after the bid award.

Please return bids by **2:00 p.m., Monday, November 7, 2011. Mark sealed envelope “Bid – Unicoi County High School Steamer”** and return to Dr. Martha Davenport, Food Service supervisor, 600 North Elm Ave., Erwin, TN 37650.

If you have any questions, contact Dr. Martha Davenport, (423) 743-1613 or e-mail davenportm@unicoischools.com.

EQUIPMENT DESCRIPTION

Item 1: Gas Boilerless Steamer, Two-compartment

- Boilerless convection steamer
- Double-stacked
- Gas type – natural
- Two compartments
- Five (5) 12x20x2.5 pans per compartment capacity, total capacity of 10
- Each steamer cavity shall have a self-contained, atmospheric, gas-heated steam generating reservoir.
- All Stainless steel construction
- Doors shall be field-reversible and equipped with easy-open latch and hidden magnetic door switch
- Side mounted Blowers to circulate steam
- Automatic drain and an infrared burner with 62,000 BTU/hr heating capacity per cavity
- Shall come up to ready in 15 minutes from cold start
- NSF listed
- Water Filters
- Dissolve Descale solution, 6 one-gallon container w/quart markings

Item 2: Electric Combination-Oven/Steamer

- Stainless steel top, front, sides; dual pane tempered viewing window with hinged inner glass for easy cleaning
- Door mounted condensate trough; top and bottom mount, easily adjustable door hinges; pivot out user interface panel for service access
- Fully welded stainless steel frame; fully insulated cooking chamber; fixed drain bottom center of cavity; easily removable stainless steel slide rails; coved corner liner for ease of cleaning
- Standard operation control with function selection for steam, combi, hot air, and cool down; Retherm band on control; steam on demand feature; thermostat control to 500F; Multiple speed reversing fan for even bake; dual stage door latch to vent steam before fully opening door; Open vented system; Self contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes; control prompts user to delime when steam generator requires deliming.
- Holds fourteen 12"x20" x 2.5" deep pans at 3.25" spacing; seven 18"x26 deep pans at 3.25" spacing.
- Hinged pressure panel for cleanability; halogen lights for superior cavity illumination; retractable hose reel; semi-auto delime system; deliming bottle and pump assembly; pressure spray bottle for oven cleaning; 4" core temperature probe; start up inspection service by factory authorized service agent
- Terry SM2 water filter
- Floor stand with rack supports
- Stand mount casters

BID QUOTE

**Two Compartment Gas Steamer, Installed.
Electric Combination-Oven/Steamer, Installed
Trade In of Used Gas Steamers, Frymaster Fryer, and Hobart Mixer**

Price, Gas Steamer \$ _____
Price, Combi-Oven Steamer \$ _____
Trade in of Used Equipment \$ _____
Total Price \$ _____

Gas Steamer Brand and Model bid _____

Electric Combi Oven/Steam Brand and Model Bid _____

Scheduled Delivery Date _____

Signature of Bidder _____ Date: _____

Name and Title of Bidder _____

Name of Company _____

Company Address _____

e-mail Address _____

Phone Number _____ FAX Number _____