



The following documentation is an electronically-submitted vendor response to an advertised solicitation from the *West Virginia Purchasing Bulletin* within the Vendor Self-Service portal at [wvOASIS.gov](http://wvOASIS.gov). As part of the State of West Virginia's procurement process, and to maintain the transparency of the bid-opening process, this documentation submitted online is publicly posted by the West Virginia Purchasing Division at [WVPurchasing.gov](http://WVPurchasing.gov) with any other vendor responses to this solicitation submitted to the Purchasing Division in hard copy format.

Header @ 1

List View

**General Information** | Contact | Default Values | Discount | Document Information | Clarification Request

Procurement Folder: 1044406

Procurement Type: Central Purchase Order

Vendor ID:

Legal Name: DOUGLAS FOOD STORES INC

Alias/DBA: DOUGLAS EQUIPMENT

Total Bid: \$17,254.70

Response Date:

Response Time:

Responded By User ID:

First Name:

Last Name:

Email:

Phone:

SO Doc Code: CRFQ

SO Dept: 1400

SO Doc ID: AGR2200000026

Published Date: 5/19/22

Close Date: 5/26/22

Close Time: 13:30

Status: Closed

Solicitation Description:

Total of Header Attachments: 1

Total of All Attachments: 1



Department of Administration  
 Purchasing Division  
 2019 Washington Street East  
 Post Office Box 50130  
 Charleston, WV 25305-0130

**State of West Virginia  
 Solicitation Response**

**Proc Folder:** 1044406  
**Solicitation Description:** VULCAN VCH88 COOK AND HOLD OVEN OR EQUAL  
**Proc Type:** Central Purchase Order

Solicitation Closes	Solicitation Response	Version
2022-05-26 13:30	SR 1400 ESR05182200000007289	1

**VENDOR**  
 000000203432  
 DOUGLAS FOOD STORES INC

**Solicitation Number:** CRFQ 1400 AGR2200000026  
**Total Bid:** 17254.70000000000072759576141 **Response Date:** 2022-05-19 **Response Time:** 14:16:57  
**Comments:**

**FOR INFORMATION CONTACT THE BUYER**  
 Crystal G Husted  
 (304) 558-2402  
 crystal.g.husted@wv.gov

**Vendor Signature X** **FEIN#** **DATE**

All offers subject to all terms and conditions contained in this solicitation

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
1	Vulcan HCH88 Cook & Hold Oven or Equal	1.00000	EA	17054.700000	17054.70

Comm Code	Manufacturer	Specification	Model #
48101533			

**Commodity Line Comments:**

**Extended Description:**

Vulcan HCH88 Cook & Hold Oven or Equal

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
2	Shipping charges & Inside Delivery	1.00000	EA	200.000000	200.00

Comm Code	Manufacturer	Specification	Model #
78121603			

**Commodity Line Comments:**

**Extended Description:**

Shipping charges & Inside Delivery

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
3	Setup/Training	1.00000	EA	0.000000	0.00

Comm Code	Manufacturer	Specification	Model #
48101533			

**Commodity Line Comments:** No Charge

**Extended Description:**

Setup/Training

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
4	Warranty	1.00000	EA	0.000000	0.00

Comm Code	Manufacturer	Specification	Model #
48101533			

**Commodity Line Comments:** Included in Price

**Extended Description:**

Warranty

# DOUGLAS EQUIPMENT

**Restaurant & Food Store**  
**Equipment**

# Quote

05/18/2022

**Project:**  
43503 Cedar Lakes Conference  
Center

**From:**  
Douglas Equipment  
Thomas Guynn  
301 North St.  
Bluefield , WV 24701-4048  
304-327-0149

Job Reference Number: 19295

*Sales by Vulcan of its products and services are expressly limited to and made conditional on acceptance of its current terms and conditions of sale, found at [www.vulcanequipment.com/terms-sale](http://www.vulcanequipment.com/terms-sale) ("Terms"). Any additional or different terms are hereby rejected. Commencement of work by Vulcan or acceptance of delivery of products by purchaser constitutes purchaser's acceptance of the Terms.*

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>CABINET, COOK / HOLD / OVEN</b> Vulcan Model No. VCH88 Cook/Hold Cabinet, double-deck, mobile, electronic solid state controls with easy to operate knob, natural browning, bakes at 350° F, capacity (8) bun pans or (16) steam table pans per compartment, stainless steel interior & exterior, 5" casters; 2 swivel with locks, 2 rigid, requires 2 outlets, (2) 208-240v/50/60/1-ph, 3800/5060 watts each, 19.0/22.0 amps each, (2) cords with NEMA 6-30P (NOTE: Ovens available in single phase only)	\$17,054.70	\$17,054.70
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Stacking kit, included		
		<b>6 week lead time</b>		
			<b>ITEM TOTAL:</b>	<b>\$17,054.70</b>
			Total	\$17,054.70

Prices Good Until: 06/16/2022

Delivering Inside

Assembly Set In Place  
Install  
Removal by others  
Once Installed Training included

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$17,054.70

## OVENS

**VULCAN****VCH88  
COOK AND HOLD OVEN**

Model VCH88



UL listed. UL listed to Canadian safety standards.  
Classified by UL to NSF Standard #4.

**SPECIFICATIONS**

Vulcan Model No. VCH88 Cook and Hold Oven with capacity for sixteen 18" x 26" sheet pans on 3" centers or thirty-two 12" x 20" x 2½" steam table pans. Solid state controls capable of cooking at temperatures up to 350°F and holding at temperatures up to 250°F. Unit can also be used to rethermalize products. Knob style controls set the cooking time, cooking temperature, and holding temperature. Digital display shows time in minutes, cooking temperature, holding temperature, and oven temperature. Controls may also be programmed with nine custom programs. The low speed fan provides even heat distribution and natural browning of meat products. Ovens come with 10 pairs of removable universal tray slides and 4 wire pan cooking grids. Unit comes with 20 gauge stainless steel inside and out, an integrated steel frame, full insulation, a removable control/power module, 5" heavy duty casters (2 swivel with brakes and 2 rigid), magnetic action door latch plus a 10-year warranty on heating elements. Dual voltage 208/240 volt, single phase, 50/60 Hz, complete with two cords and plugs (NEMA 6-30).

**Exterior Dimensions:**

27¼" W x 36" D x 81" H on 5" heavy duty casters (2 swivel with brakes, 2 rigid)

**STANDARD FEATURES**

- Cook and hold oven with capacity for sixteen 18" x 26" sheet pans on 3" centers or thirty-two 12" x 20" x 2½" steam table pans
- Cook at temperatures up to 350°F (177°C)
- Hold at temperatures up to 250°F (121°C)
- Unit can also be used to rethermalize products
- Knob style controls set the cooking time, cooking temperature, and holding temperature
- No ventilation hood required (in most areas)
- Digital LED display shows: time in minutes, hold temperature, cook temperature, and cabinet temperature
- Controls may also be programmed with nine custom programs
- Low speed fan provides even heat distribution and natural browning of meat products
- Removable control/power module
- Provided with 10 pairs of removable universal tray slides adjustable on 1½" centers
- Provided with 4 wire pan grid cooking racks
- Interior and exterior are both constructed out of 20 gauge stainless steel
- Integrated steel frame for maximum strength
- Fully insulated 2" in top and 1" in sides and bottom
- Magnetic action door latch and heavy duty hinges secured to internal frame
- 5" Heavy duty casters (2 swivel with brakes and 2 rigid)
- Dual voltage 208/240 volt, single phase, 50/60 hz
- Complete with two cords and plugs (NEMA 6-30)
- 10-year warranty on heating elements

**OPTIONS**

- Left hand hinged door
- Additional universal tray slides
- Additional cooking racks

**VENTILATION REQUIREMENTS**

This cabinet passes the EPA Method 202 test and complies with Section 59 of UL710B for emission of grease-laden air. A ventilation hood is not required in most areas. Check local codes. Copies of the EPA 202 test procedure and results are available for inspector review.

**VULCAN**

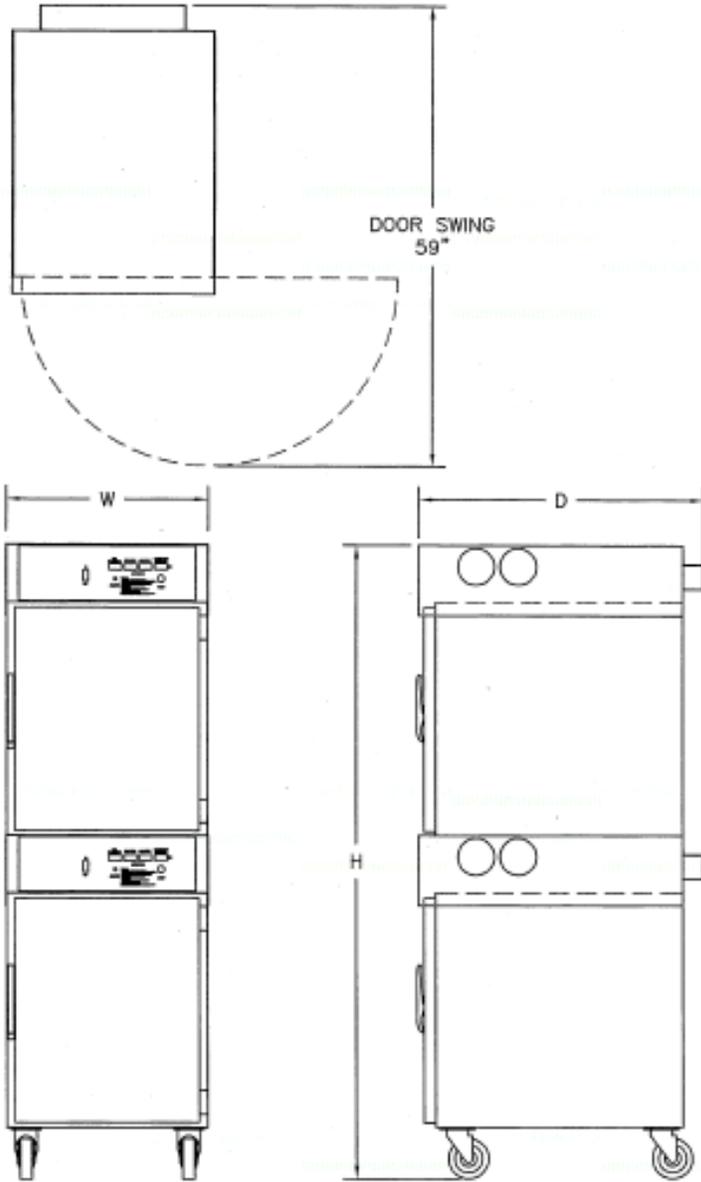
a division of ITW Food Equipment Group LLC

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

O V E N S



**VCH88**  
COOK AND HOLD OVEN



Allow 4" of clearance on each side for ventilation.

PAN CAPACITY	EXTERIOR DIMENSIONS	ELECTRICAL PER COMPARTMENT			SHIPPING WEIGHTS LBS / KG
		VOLTS	WATTS	AMPS	
<b>16 Baking Pans:</b> 18" x 26" x 1" or <b>32 Steam Table Pans:</b> 12" x 20" x 2½"	27¼" W x 36" D x 81" H	208 240	3,800 5,060	19 22	565 lbs. / 256 kg.

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



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