



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***. 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*** with any other vendor responses to this solicitation submitted to the Purchasing Division in hard copy format.

Header @ 2

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General Information [Contact](#) [Default Values](#) [Discount](#) [Document Information](#) [Clarification Request](#)

Procurement Folder: 1675459

Procurement Type: Central Purchase Order

Vendor ID: 000000203432

Legal Name: DOUGLAS FOOD STORES INC

Alias/DBA: DOUGLAS EQUIPMENT

Total Bid: \$0.00

Response Date: 05/06/2025

Response Time: 11:58

Responded By User ID: rbergin1

First Name: Rebecca

Last Name: Bergin

Email: rebecca@douglasequipment

Phone: 304-327-0149

SO Doc Code: CRFQ

SO Dept: 0618

SO Doc ID: BVH2500000003

Published Date: 4/17/25

Close Date: 5/6/25

Close Time: 13:30

Status: Closed

Solicitation Description: Kitchen and Cafeteria Equipment

Total of Header Attachments: 2

Total of All Attachments: 2



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: 1675459
Solicitation Description: Kitchen and Cafeteria Equipment
Proc Type: Central Purchase Order

Solicitation Closes	Solicitation Response	Version
2025-05-06 13:30	SR 0618 ESR05062500000006771	1

VENDOR
000000203432
DOUGLAS FOOD STORES INC

Solicitation Number: CRFQ 0618 BVH2500000003
Total Bid: 0
Response Date: 2025-05-06
Response Time: 11:58:18
Comments:

FOR INFORMATION CONTACT THE BUYER
David H Pauline
304-558-0067
david.h.pauline@wv.gov

Vendor Signature X	FEIN#	DATE
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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	Industrial food and beverage equipment	0.00000	LS	184155.060000	0.00

Comm Code	Manufacturer	Specification	Model #
23180000			

Commodity Line Comments: Lead time varies per Manufacturer, ranges from 60-90 days
No bid lines
3.1.12
3.1.13
3.1.15

Extended Description:
Kitchen and Cafeteria Equipment



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

State of West Virginia
Centralized Request for Quote
Equipment

Proc Folder: 1675459

Doc Description: Kitchen and Cafeteria Equipment

Reason for Modification:

No bid Cafeteria
tables and chairs

Proc Type: Central Purchase Order

Date Issued	Solicitation Closes	Solicitation No	Version
2025-04-17	2025-05-06 13:30	CRFQ 0618 BVH2500000003	1

BID RECEIVING LOCATION

BID CLERK
DEPARTMENT OF ADMINISTRATION
PURCHASING DIVISION
2019 WASHINGTON ST E
CHARLESTON WV 25305
US

VENDOR

Vendor Customer Code:

Vendor Name: Douglas Equipment

Address: 301 North St

Street:

City: Bluefield

State: WV

Country: US

Zip: 24701

Principal Contact: Jade Clyburn

Vendor Contact Phone: 304-327-2949

Extension:

FOR INFORMATION CONTACT THE BUYER

David H Pauline
304-558-0067
david.h.pauline@wv.gov

Vendor
Signature X

FEIN#

55-0585890

DATE

5/6/25

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

ADDITIONAL INFORMATION

The West Virginia Purchasing Division is soliciting bids on behalf of West Virginia Veterans Home, located at 512 Water Street, Barboursville, WV, to establish a contract for the one-time purchase of Commercial Kitchen/Dietary and Cafeteria Equipment, per the attached documentation.

INVOICE TO

WEST VIRGINIA VETERANS
HOME
512 WATER ST

BARBOURSVILLE WV
US

SHIP TO

WEST VIRGINIA VETERANS
HOME
512 WATER ST

BARBOURSVILLE WV
US

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
1	Industrial food and beverage equipment	0.00000	LS		

Comm Code**Manufacturer****Specification****Model #**

23180000

Extended Description:

Kitchen and Cafeteria Equipment

SCHEDULE OF EVENTS**Line****Event****Event Date**

1 Vendor Technical Questions Due By 11:00 am., est.

2025-04-22

INSTRUCTIONS TO VENDORS SUBMITTING BIDS

1. **REVIEW DOCUMENTS THOROUGHLY:** The attached documents contain a solicitation for bids. Please read these instructions and all documents attached in their entirety. These instructions provide critical information about requirements that if overlooked could lead to disqualification of a Vendor's bid. All bids must be submitted in accordance with the provisions contained in these instructions and the Solicitation. Failure to do so may result in disqualification of Vendor's bid.

2. **MANDATORY TERMS:** The Solicitation may contain **mandatory** provisions identified by the use of the words "**must**," "**will**," and "**shall**." Failure to comply with a mandatory term in the Solicitation will result in bid disqualification.

3. **PRE-BID MEETING:** The item identified below shall apply to this Solicitation.

☒ A pre-bid meeting will not be held prior to bid opening

☐ A **MANDATORY PRE-BID** meeting will be held at the following place and time:

All Vendors submitting a bid must attend the **mandatory** pre-bid meeting. Failure to attend the **mandatory** pre-bid meeting shall result in disqualification of the Vendor's bid. No one individual is permitted to represent more than one vendor at the pre-bid meeting. Any individual that does attempt to represent two or more vendors will be required to select one vendor to which the individual's attendance will be attributed. The vendors not selected will be deemed to have not attended the pre-bid meeting unless another individual attended on their behalf.

An attendance sheet provided at the pre-bid meeting shall serve as the official document verifying attendance. Any person attending the pre-bid meeting on behalf of a Vendor must list on the attendance sheet his or her name and the name of the Vendor he or she is representing. It is the Vendor's responsibility to locate the attendance sheet and provide the required information. Failure to complete the attendance sheet as required may result in disqualification of Vendor's bid.

Vendors who arrive after the starting time but prior to the end of the pre-bid will be permitted to sign in but are charged with knowing all matters discussed at the pre-bid.

Any discussions or answers to questions at the pre-bid meeting are preliminary in nature and are non-binding. Official and binding answers to questions will be published in a written addendum to the Solicitation prior to bid opening.

4. VENDOR QUESTION DEADLINE: Vendors may submit questions relating to this Solicitation to the Purchasing Division. Questions must be submitted in writing. All questions **must be submitted on or before the date listed below and to the address listed below to be considered.** A written response will be published in a Solicitation addendum if a response is possible and appropriate. Non-written discussions, conversations, or questions and answers regarding this Solicitation are preliminary in nature and are non-binding.

Submitted emails should have the solicitation number in the subject line. Question

Submission Deadline: April 22, 2025, at 11:00 am., est.

Submit Questions to: David Pauline, Senior Buyer
2019 Washington Street, East Charleston, WV 25305
Fax: (304) 558-3970
Email: david.h.pauline@wv.gov

5. VERBAL COMMUNICATION: Any verbal communication between the Vendor and any State personnel is not binding, including verbal communication at the mandatory pre-bid conference. Only information issued in writing and added to the Solicitation by an official written addendum by the Purchasing Division is binding.

6. BID SUBMISSION: All bids must be submitted on or before the date and time of the bid opening listed in section 7 below. Vendors can submit bids electronically through wvOASIS, in paper form delivered to the Purchasing Division at the address listed below either in person or by courier, or in facsimile form by faxing to the Purchasing Division at the number listed below. Notwithstanding the foregoing, the Purchasing Division may prohibit the submission of bids electronically through wvOASIS at its sole discretion. Such a prohibition will be contained and communicated in the wvOASIS system resulting in the Vendor's inability to submit bids through wvOASIS. The Purchasing Division will not accept bids or modification of bids via email.

Bids submitted in paper, facsimile, or via wvOASIS must contain a signature. Failure to submit a bid in any form without a signature will result in rejection of your bid.

A bid submitted in paper or facsimile form should contain the information listed below on the face of the submission envelope or fax cover sheet. Otherwise, the bid may be rejected by the Purchasing Division.

VENDOR NAME:

BUYER:

SOLICITATION NO.:

BID OPENING DATE:

BID OPENING TIME:

FAX NUMBER:

Any bid received by the Purchasing Division staff is considered to be in the possession of the Purchasing Division and will not be returned for any reason.

Bid Delivery Address and Fax Number:

Department of Administration, Purchasing Division 2019 Washington Street East
Charleston, WV 25305-0130
Fax: 304-558-3970

7. BID OPENING: Bids submitted in response to this Solicitation will be opened at the location identified below on the date and time listed below. Delivery of a bid after the bid opening date and time will result in bid disqualification. For purposes of this Solicitation, a bid is considered delivered when confirmation of delivery is provided by wvOASIS (in the case of electronic submission) or when the bid is time stamped by the official Purchasing Division time clock (in the case of hand delivery or via delivery by mail).

Bid Opening Date and Time: May 6, 2025 @ 1:30 PM., Est.

Bid Opening Location:

Department of Administration, Purchasing Division
2019 Washington Street East
Charleston, WV 25305-0130

8. ADDENDUM ACKNOWLEDGEMENT: Changes or revisions to this Solicitation will be made by an official written addendum issued by the Purchasing Division. Vendor should acknowledge receipt of all addenda issued with this Solicitation by completing an Addendum Acknowledgement Form. Failure to acknowledge addenda may result in bid disqualification. The addendum acknowledgement should be submitted with the bid to expedite document processing.

9. BID FORMATTING: Vendor should type or electronically enter the information onto its bid to prevent errors in the evaluation. Failure to type or electronically enter the information may result in bid disqualification.

10. ALTERNATE MODEL OR BRAND: Unless the box below is checked, any model, brand, or specification listed in this Solicitation establishes the acceptable level of quality only and is not intended to reflect a preference for, or in any way favor, a particular brand or vendor. Vendors may bid alternates to a listed model or brand provided that the alternate is at least equal to the model or brand and complies with the required specifications. The equality of any alternate being bid shall be determined by the State at its sole discretion. Any Vendor bidding an alternate model or brand **shall** clearly identify the alternate items in its bid and should include manufacturer's specifications, industry literature, and/or any other relevant documentation demonstrating the equality of the alternate items. Failure to provide information for alternate items **may** be grounds for rejection of a Vendor's bid.

☐ This Solicitation is based upon a standardized commodity established under W. Va. Code § 5A-3-61. Vendors are expected to bid the standardized commodity identified. Failure to bid the standardized commodity will result in your firm's bid being rejected.

11. COMMUNICATION LIMITATIONS: In accordance with West Virginia Code of State Rules §148-1-6.6.2, communication with the State of West Virginia or any of its employees regarding this Solicitation during the solicitation, bid, evaluation or award periods, except through the Purchasing Division, is strictly prohibited without prior Purchasing Division approval. Purchasing Division approval for such communication is implied for all agency delegated and exempt purchases.

12. REGISTRATION: Prior to Contract award, the apparent successful Vendor **must** be properly registered with the West Virginia Purchasing Division and must have paid the \$125 fee, if applicable.

13. UNIT PRICE: Unit prices **shall** prevail in cases of a discrepancy in the Vendor's bid.

14. PREFERENCE: Vendor Preference may be requested in purchases of motor vehicles or construction and maintenance equipment and machinery used in highway and other infrastructure projects. Any request for preference must be submitted in writing with the bid, must specifically identify the preference requested with reference to the applicable subsection of West Virginia Code § 5A-3-37, and must include with the bid any information necessary to evaluate and confirm the applicability of the requested preference. A request form to help facilitate the request can be found at: www.state.wv.us/admin/purchase/vrc/Venpref.pdf.

15A. RECIPROCAL PREFERENCE: The State of West Virginia applies a reciprocal preference to all solicitations for commodities and printing in accordance with W. Va. Code § 5A-3-37(b). In effect, non-resident vendors receiving a preference in their home states, will see that same preference granted to West Virginia resident vendors bidding against them in West Virginia. Any request for reciprocal preference must include with the bid any information necessary to evaluate and confirm the applicability of the preference. A request form to help facilitate the request can be found at: www.state.wv.us/admin/purchase/vrc/Venpref.pdf.

15. SMALL, WOMEN-OWNED, OR MINORITY-OWNED BUSINESSES:

For any solicitations publicly advertised for bid, in accordance with West Virginia Code §5A-3-37 and W. Va. CSR § 148-22-9, any non-resident vendor certified as a small, women-owned, or minority-owned business under W. Va. CSR § 148-22-9 shall be provided the same preference made available to any resident vendor. Any non-resident small, women-owned, or minority-owned business must identify itself as such in writing, must submit that writing to the Purchasing Division with its bid, and must be properly certified under W. Va. CSR § 148-22-9 prior to contract award to receive the preferences made available to resident vendors.

16. WAIVER OF MINOR IRREGULARITIES: The Director reserves the right to waive minor irregularities in bids or specifications in accordance with West Virginia Code of State Rules § 148-1-4.7.

17. ELECTRONIC FILE ACCESS RESTRICTIONS: Vendor must ensure that its submission in wvOASIS can be accessed and viewed by the Purchasing Division staff immediately upon bid opening. The Purchasing Division will consider any file that cannot be immediately accessed and viewed at the time of the bid opening (such as, encrypted files, password protected files, or incompatible files) to be blank or incomplete as context requires and are therefore unacceptable. A vendor will not be permitted to unencrypt files, remove password protections, or resubmit documents after bid opening to make a file viewable if those documents are required with the bid. A Vendor may be required to provide document passwords or remove access restrictions to allow the Purchasing Division to print or electronically save documents provided that those documents are viewable by the Purchasing Division prior to obtaining the password or removing the access restriction.

18. NON-RESPONSIBLE: The Purchasing Division Director reserves the right to reject the bid of any vendor as Non-Responsible in accordance with W. Va. Code of State Rules § 148-1-5.3, when the Director determines that the vendor submitting the bid does not have the capability to fully perform or lacks the integrity and reliability to assure good-faith performance.”

19. ACCEPTANCE/REJECTION: The State may accept or reject any bid in whole, or in part in accordance with W. Va. Code of State Rules § 148-1-4.6. and § 148-1-6.3.”

20. WITH THE BID REQUIREMENTS: In instances where these specifications require documentation or other information with the bid, and a vendor fails to provide it with the bid, the Director of the Purchasing Division reserves the right to request those items after bid opening and prior to contract award pursuant to the authority to waive minor irregularities in bids or specifications under W. Va. CSR § 148-1-4.7. This authority does not apply to instances where state law mandates receipt with the bid.

21. EMAIL NOTIFICATION OF AWARD: The Purchasing Division will attempt to provide bidders with e-mail notification of contract award when a solicitation that the bidder participated in has been awarded. For notification purposes, bidders must provide the Purchasing Division with a valid email address in the bid response. Bidders may also monitor wvOASIS or the Purchasing Division's website to determine when a contract has been awarded.

22. EXCEPTIONS AND CLARIFICATIONS: The Solicitation contains the specifications that shall form the basis of a contractual agreement. **Vendor shall clearly mark any exceptions, clarifications, or other proposed modifications in its bid.** Exceptions to, clarifications of, or modifications of a requirement or term and condition of the Solicitation may result in bid disqualification.

GENERAL TERMS AND CONDITIONS:

1. CONTRACTUAL AGREEMENT: Issuance of an Award Document signed by the Purchasing Division Director, or his designee, and approved as to form by the Attorney General's office constitutes acceptance by the State of this Contract made by and between the State of West Virginia and the Vendor. Vendor's signature on its bid, or on the Contract if the Contract is not the result of a bid solicitation, signifies Vendor's agreement to be bound by and accept the terms and conditions contained in this Contract.

2. DEFINITIONS: As used in this Solicitation/Contract, the following terms shall have the meanings attributed to them below. Additional definitions may be found in the specifications included with this Solicitation/Contract.

2.1. "Agency" or "Agencies" means the agency, board, commission, or other entity of the State of West Virginia that is identified on the first page of the Solicitation or any other public entity seeking to procure goods or services under this Contract.

2.2. "Bid" or "Proposal" means the vendors submitted response to this solicitation.

2.3. "Contract" means the binding agreement that is entered into between the State and the Vendor to provide the goods or services requested in the Solicitation.

2.4. "Director" means the Director of the West Virginia Department of Administration, Purchasing Division.

2.5. "Purchasing Division" means the West Virginia Department of Administration, Purchasing Division.

2.6. "Award Document" means the document signed by the Agency and the Purchasing Division, and approved as to form by the Attorney General, that identifies the Vendor as the contract holder.

2.7. "Solicitation" means the official notice of an opportunity to supply the State with goods or services that is published by the Purchasing Division.

2.8. "State" means the State of West Virginia and/or any of its agencies, commissions, boards, etc. as context requires.

2.9. "Vendor" or "Vendors" means any entity submitting a bid in response to the Solicitation, the entity that has been selected as the lowest responsible bidder, or the entity that has been awarded the Contract as context requires.

3. CONTRACT TERM; RENEWAL; EXTENSION: The term of this Contract shall be determined in accordance with the category that has been identified as applicable to this Contract below:

☐ **Term Contract**

Initial Contract Term: The Initial Contract Term will be for a period of _____. The Initial Contract Term becomes effective on the effective start date listed on the first page of this Contract, identified as the State of West Virginia contract cover page containing the signatures of the Purchasing Division, Attorney General, and Encumbrance clerk (or another page identified as _____), and the Initial Contract Term ends on the effective end date also shown on the first page of this Contract.

Renewal Term: This Contract may be renewed upon the mutual written consent of the Agency, and the Vendor, with approval of the Purchasing Division and the Attorney General's office (Attorney General approval is as to form only). Any request for renewal should be delivered to the Agency and then submitted to the Purchasing Division thirty (30) days prior to the expiration date of the initial contract term or appropriate renewal term. A Contract renewal shall be in accordance with the terms and conditions of the original contract. Unless otherwise specified below, renewal of this Contract is limited to _____ successive one (1) year periods or multiple renewal periods of less than one year, provided that the multiple renewal periods do not exceed the total number of months available in all renewal years combined. Automatic renewal of this Contract is prohibited. Renewals must be approved by the Vendor, Agency, Purchasing Division and Attorney General's office (Attorney General approval is as to form only)

☐ **Alternate Renewal Term** – This contract may be renewed for _____ successive _____ year periods or shorter periods provided that they do not exceed the total number of months contained in all available renewals. Automatic renewal of this Contract is prohibited. Renewals must be approved by the Vendor, Agency, Purchasing Division and Attorney General's office (Attorney General approval is as to form only)

Delivery Order Limitations: In the event that this contract permits delivery orders, a delivery order may only be issued during the time this Contract is in effect. Any delivery order issued within one year of the expiration of this Contract shall be effective for one year from the date the delivery order is issued. No delivery order may be extended beyond one year after this Contract has expired.

☐ **Fixed Period Contract:** This Contract becomes effective upon Vendor's receipt of the notice to proceed and must be completed within _____ days.

☐ **Fixed Period Contract with Renewals:** This Contract becomes effective upon Vendor's receipt of the notice to proceed and part of the Contract more fully described in the attached specifications must be completed within _____ days. Upon completion of the work covered by the preceding sentence, the vendor agrees that:

☐ the contract will continue for _____ years;

☐ the contract may be renewed for _____ successive _____ year periods or shorter periods provided that they do not exceed the total number of months contained in all available renewals. Automatic renewal of this Contract is prohibited. Renewals must be approved by the Vendor, Agency, Purchasing Division and Attorney General's Office (Attorney General approval is as to form only).

☐ **One-Time Purchase:** The term of this Contract shall run from the issuance of the Award Document until all of the goods contracted for have been delivered, but in no event will this Contract extend for more than one fiscal year.

☐ **Construction/Project Oversight:** This Contract becomes effective on the effective start date listed on the first page of this Contract, identified as the State of West Virginia contract cover page containing the signatures of the Purchasing Division, Attorney General, and Encumbrance clerk (or another page identified as _____), and continues until the project for which the vendor is providing oversight is complete.

☐ **Other:** Contract Term specified in _____

4. AUTHORITY TO PROCEED: Vendor is authorized to begin performance of this contract on the date of encumbrance listed on the front page of the Award Document unless either the box for "Fixed Period Contract" or "Fixed Period Contract with Renewals" has been checked in Section 3 above. If either "Fixed Period Contract" or "Fixed Period Contract with Renewals" has been checked, Vendor must not begin work until it receives a separate notice to proceed from the State. The notice to proceed will then be incorporated into the Contract via change order to memorialize the official date that work commenced.

5. QUANTITIES: The quantities required under this Contract shall be determined in accordance with the category that has been identified as applicable to this Contract below.

☐ **Open End Contract:** Quantities listed in this Solicitation/Award Document are approximations only, based on estimates supplied by the Agency. It is understood and agreed that the Contract shall cover the quantities actually ordered for delivery during the term of the Contract, whether more or less than the quantities shown.

☐ **Service:** The scope of the service to be provided will be more clearly defined in the specifications included herewith.

☐ **Combined Service and Goods:** The scope of the service and deliverable goods to be provided will be more clearly defined in the specifications included herewith.

☒ **One-Time Purchase:** This Contract is for the purchase of a set quantity of goods that are identified in the specifications included herewith. Once those items have been delivered, no additional goods may be procured under this Contract without an appropriate change order approved by the Vendor, Agency, Purchasing Division, and Attorney General's office.

☐ **Construction:** This Contract is for construction activity more fully defined in the specifications.

6. EMERGENCY PURCHASES: The Purchasing Division Director may authorize the Agency to purchase goods or services in the open market that Vendor would otherwise provide under this Contract if those goods or services are for immediate or expedited delivery in an emergency. Emergencies shall include, but are not limited to, delays in transportation or an unanticipated increase in the volume of work. An emergency purchase in the open market, approved by the Purchasing Division Director, shall not constitute of breach of this Contract and shall not entitle the Vendor to any form of compensation or damages. This provision does not excuse the State from fulfilling its obligations under a One-Time Purchase contract.

7. REQUIRED DOCUMENTS: All of the items checked in this section must be provided to the Purchasing Division by the Vendor as specified:

☒ **LICENSE(S) / CERTIFICATIONS / PERMITS:** In addition to anything required under the Section of the General Terms and Conditions entitled Licensing, the apparent successful Vendor shall furnish proof of the following licenses, certifications, and/or permits upon request and in a form acceptable to the State. The request may be prior to or after contract award at the State's sole discretion.

☒ Licensed to do business in the State of West Virginia

☒ Registered as a vendor in WVOasis

☐

☐

The apparent successful Vendor shall also furnish proof of any additional licenses or certifications contained in the specifications regardless of whether or not that requirement is listed above.

8. INSURANCE: The apparent successful Vendor shall furnish proof of the insurance identified by a checkmark below prior to Contract award. The insurance coverages identified below must be maintained throughout the life of this contract. Thirty (30) days prior to the expiration of the insurance policies, Vendor shall provide the Agency with proof that the insurance mandated herein has been continued. Vendor must also provide Agency with immediate notice of any changes in its insurance policies, including but not limited to, policy cancelation, policy reduction, or change in insurers. The apparent successful Vendor shall also furnish proof of any additional insurance requirements contained in the specifications prior to Contract award regardless of whether that insurance requirement is listed in this section.

Vendor must maintain:

☒ **Commercial General Liability Insurance** in at least an amount of: \$1,000,000.00 per occurrence.

☒ **Automobile Liability Insurance** in at least an amount of: \$50,000.00 per occurrence.

☐ **Professional/Malpractice/Errors and Omission Insurance** in at least an amount of: _____ per occurrence. Notwithstanding the forgoing, Vendor's are not required to list the State as an additional insured for this type of policy.

☐ **Commercial Crime and Third Party Fidelity Insurance** in an amount of: _____ per occurrence.

☐ **Cyber Liability Insurance** in an amount of: _____ per occurrence.

☐ **Builders Risk Insurance** in an amount equal to 100% of the amount of the Contract.

☐ **Pollution Insurance** in an amount of: _____ per occurrence.

☐ **Aircraft Liability** in an amount of: _____ per occurrence.

☐

☐

☐

☐

9. WORKERS' COMPENSATION INSURANCE: Vendor shall comply with laws relating to workers compensation, shall maintain workers' compensation insurance when required, and shall furnish proof of workers' compensation insurance upon request.

10. VENUE: All legal actions for damages brought by Vendor against the State shall be brought in the West Virginia Claims Commission. Other causes of action must be brought in the West Virginia court authorized by statute to exercise jurisdiction over it.

11. LIQUIDATED DAMAGES: This clause shall in no way be considered exclusive and shall not limit the State or Agency's right to pursue any other available remedy. Vendor shall pay liquidated damages in the amount specified below or as described in the specifications:

☒ N/A _____ for _____.

☐ Liquidated Damages Contained in the Specifications.

☐ Liquidated Damages Are Not Included in this Contract.

12. ACCEPTANCE: Vendor's signature on its bid, or on the certification and signature page, constitutes an offer to the State that cannot be unilaterally withdrawn, signifies that the product or service proposed by vendor meets the mandatory requirements contained in the Solicitation for that product or service, unless otherwise indicated, and signifies acceptance of the terms and conditions contained in the Solicitation unless otherwise indicated.

13. PRICING: The pricing set forth herein is firm for the life of the Contract, unless specified elsewhere within this Solicitation/Contract by the State. A Vendor's inclusion of price adjustment provisions in its bid, without an express authorization from the State in the Solicitation to do so, may result in bid disqualification. Notwithstanding the foregoing, Vendor must extend any publicly advertised sale price to the State and invoice at the lower of the contract price or the publicly advertised sale price.

14. PAYMENT IN ARREARS: Payments for goods/services will be made in arrears only upon receipt of a proper invoice, detailing the goods/services provided or receipt of the goods/services, whichever is later. Notwithstanding the foregoing, payments for software maintenance, licenses, or subscriptions may be paid annually in advance.

15. PAYMENT METHODS: Vendor must accept payment by electronic funds transfer and P-Card. (The State of West Virginia's Purchasing Card program, administered under contract by a banking institution, processes payment for goods and services through state designated credit cards.)

16. TAXES: The Vendor shall pay any applicable sales, use, personal property or any other taxes arising out of this Contract and the transactions contemplated thereby. The State of West Virginia is exempt from federal and state taxes and will not pay or reimburse such taxes.

17. ADDITIONAL FEES: Vendor is not permitted to charge additional fees or assess additional charges that were not either expressly provided for in the solicitation published by the State of West Virginia, included in the Contract, or included in the unit price or lump sum bid amount that Vendor is required by the solicitation to provide. Including such fees or charges as notes to the solicitation may result in rejection of vendor's bid. Requesting such fees or charges be paid after the contract has been awarded may result in cancellation of the contract.

18. FUNDING: This Contract shall continue for the term stated herein, contingent upon funds being appropriated by the Legislature or otherwise being made available. In the event funds are not appropriated or otherwise made available, this Contract becomes void and of no effect beginning on July 1 of the fiscal year for which funding has not been appropriated or otherwise made available. If that occurs, the State may notify the Vendor that an alternative source of funding has been obtained and thereby avoid the automatic termination. Non-appropriation or non-funding shall not be considered an event of default.

19. CANCELLATION: The Purchasing Division Director reserves the right to cancel this Contract immediately upon written notice to the vendor if the materials or workmanship supplied do not conform to the specifications contained in the Contract. The Purchasing Division Director may also cancel any purchase or Contract upon 30 days written notice to the Vendor in accordance with West Virginia Code of State Rules § 148-1-5.2.b.

20. TIME: Time is of the essence regarding all matters of time and performance in this Contract.

21. APPLICABLE LAW: This Contract is governed by and interpreted under West Virginia law without giving effect to its choice of law principles. Any information provided in specification manuals, or any other source, verbal or written, which contradicts or violates the West Virginia Constitution, West Virginia Code, or West Virginia Code of State Rules is void and of no effect.

22. COMPLIANCE WITH LAWS: Vendor shall comply with all applicable federal, state, and local laws, regulations and ordinances. By submitting a bid, Vendor acknowledges that it has reviewed, understands, and will comply with all applicable laws, regulations, and ordinances.

SUBCONTRACTOR COMPLIANCE: Vendor shall notify all subcontractors providing commodities or services related to this Contract that as subcontractors, they too are required to comply with all applicable laws, regulations, and ordinances. Notification under this provision must occur prior to the performance of any work under the contract by the subcontractor.

23. ARBITRATION: Any references made to arbitration contained in this Contract, Vendor's bid, or in any American Institute of Architects documents pertaining to this Contract are hereby deleted, void, and of no effect.

24. MODIFICATIONS: This writing is the parties' final expression of intent. Notwithstanding anything contained in this Contract to the contrary no modification of this Contract shall be binding without mutual written consent of the Agency, and the Vendor, with approval of the Purchasing Division and the Attorney General's office (Attorney General approval is as to form only). Any change to existing contracts that adds work or changes contract cost, and were not included in the original contract, must be approved by the Purchasing Division and the Attorney General's Office (as to form) prior to the implementation of the change or commencement of work affected by the change.

25. WAIVER: The failure of either party to insist upon a strict performance of any of the terms or provision of this Contract, or to exercise any option, right, or remedy herein contained, shall not be construed as a waiver or a relinquishment for the future of such term, provision, option, right, or remedy, but the same shall continue in full force and effect. Any waiver must be expressly stated in writing and signed by the waiving party.

26. SUBSEQUENT FORMS: The terms and conditions contained in this Contract shall supersede any and all subsequent terms and conditions which may appear on any form documents submitted by Vendor to the Agency or Purchasing Division such as price lists, order forms, invoices, sales agreements, or maintenance agreements, and includes internet websites or other electronic documents. Acceptance or use of Vendor's forms does not constitute acceptance of the terms and conditions contained thereon.

27. ASSIGNMENT: Neither this Contract nor any monies due, or to become due hereunder, may be assigned by the Vendor without the express written consent of the Agency, the Purchasing Division, the Attorney General's office (as to form only), and any other government agency or office that may be required to approve such assignments.

28. WARRANTY: The Vendor expressly warrants that the goods and/or services covered by this Contract will: (a) conform to the specifications, drawings, samples, or other description furnished or specified by the Agency; (b) be merchantable and fit for the purpose intended; and (c) be free from defect in material and workmanship.

29. STATE EMPLOYEES: State employees are not permitted to utilize this Contract for personal use and the Vendor is prohibited from permitting or facilitating the same.

30. PRIVACY, SECURITY, AND CONFIDENTIALITY: The Vendor agrees that it will not disclose to anyone, directly or indirectly, any such personally identifiable information or other confidential information gained from the Agency, unless the individual who is the subject of the information consents to the disclosure in writing or the disclosure is made pursuant to the Agency's policies, procedures, and rules. Vendor further agrees to comply with the Confidentiality Policies and Information Security Accountability Requirements, set forth in www.state.wv.us/admin/purchase/privacy.

31. YOUR SUBMISSION IS A PUBLIC DOCUMENT: Vendor's entire response to the Solicitation and the resulting Contract are public documents. As public documents, they will be disclosed to the public following the bid/proposal opening or award of the contract, as required by the competitive bidding laws of West Virginia Code §§ 5A-3-1 et seq., 5-22-1 et seq., and 5G-1-1 et seq. and the Freedom of Information Act West Virginia Code §§ 29B-1-1 et seq.

DO NOT SUBMIT MATERIAL YOU CONSIDER TO BE CONFIDENTIAL, A TRADE SECRET, OR OTHERWISE NOT SUBJECT TO PUBLIC DISCLOSURE.

Submission of any bid, proposal, or other document to the Purchasing Division constitutes your explicit consent to the subsequent public disclosure of the bid, proposal, or document. The Purchasing Division will disclose any document labeled "confidential," "proprietary," "trade secret," "private," or labeled with any other claim against public disclosure of the documents, to include any "trade secrets" as defined by West Virginia Code § 47-22-1 et seq. All submissions are subject to public disclosure without notice.

32. LICENSING: In accordance with West Virginia Code of State Rules § 148-1-6.1.e, Vendor must be licensed and in good standing in accordance with any and all state and local laws and requirements by any state or local agency of West Virginia, including, but not limited to, the West Virginia Secretary of State's Office, the West Virginia Tax Department, West Virginia Insurance Commission, or any other state agency or political subdivision. Obligations related to political subdivisions may include, but are not limited to, business licensing, business and occupation taxes, inspection compliance, permitting, etc. Upon request, the Vendor must provide all necessary releases to obtain information to enable the Purchasing Division Director or the Agency to verify that the Vendor is licensed and in good standing with the above entities.

SUBCONTRACTOR COMPLIANCE: Vendor shall notify all subcontractors providing commodities or services related to this Contract that as subcontractors, they too are required to be licensed, in good standing, and up-to-date on all state and local obligations as described in this section. Obligations related to political subdivisions may include, but are not limited to, business licensing, business and occupation taxes, inspection compliance, permitting, etc. Notification under this provision must occur prior to the performance of any work under the contract by the subcontractor.

33. ANTITRUST: In submitting a bid to, signing a contract with, or accepting a Award Document from any agency of the State of West Virginia, the Vendor agrees to convey, sell, assign, or transfer to the State of West Virginia all rights, title, and interest in and to all causes of action it may now or hereafter acquire under the antitrust laws of the United States and the State of West Virginia for price fixing and/or unreasonable restraints of trade relating to the particular commodities or services purchased or acquired by the State of West Virginia. Such assignment shall be made and become effective at the time the purchasing agency tenders the initial payment to Vendor.

34. VENDOR NON-CONFLICT: Neither Vendor nor its representatives are permitted to have any interest, nor shall they acquire any interest, direct or indirect, which would compromise the performance of its services hereunder. Any such interests shall be promptly presented in detail to the Agency.

35. VENDOR RELATIONSHIP: The relationship of the Vendor to the State shall be that of an independent contractor and no principal-agent relationship or employer-employee relationship is contemplated or created by this Contract. The Vendor as an independent contractor is solely liable for the acts and omissions of its employees and agents. Vendor shall be responsible for selecting, supervising, and compensating any and all individuals employed pursuant to the terms of this Solicitation and resulting contract. Neither the Vendor, nor any employees or subcontractors of the Vendor, shall be deemed to be employees of the State for any purpose whatsoever. Vendor shall be exclusively responsible for payment of employees and contractors for all wages and salaries, taxes, withholding payments, penalties, fees, fringe benefits, professional liability insurance premiums, contributions to insurance and pension, or other deferred compensation plans, including but not limited to, Workers' Compensation and Social Security obligations, licensing fees, etc. and the filing of all necessary documents, forms, and returns pertinent to all of the foregoing.

Vendor shall hold harmless the State, and shall provide the State and Agency with a defense against any and all claims including, but not limited to, the foregoing payments, withholdings, contributions, taxes, Social Security taxes, and employer income tax returns.

36. INDEMNIFICATION: The Vendor agrees to indemnify, defend, and hold harmless the State and the Agency, their officers, and employees from and against: (1) Any claims or losses for services rendered by any subcontractor, person, or firm performing or supplying services, materials, or supplies in connection with the performance of the Contract; (2) Any claims or losses resulting to any person or entity injured or damaged by the Vendor, its officers, employees, or subcontractors by the publication, translation, reproduction, delivery, performance, use, or disposition of any data used under the Contract in a manner not authorized by the Contract, or by Federal or State statutes or regulations; and (3) Any failure of the Vendor, its officers, employees, or subcontractors to observe State and Federal laws including, but not limited to, labor and wage and hour laws.

37. NO DEBT CERTIFICATION: In accordance with West Virginia Code §§ 5A-3-10a and 5-22-1(i), the State is prohibited from awarding a contract to any bidder that owes a debt to the State or a political subdivision of the State. By submitting a bid, or entering into a contract with the State, Vendor is affirming that (1) for construction contracts, the Vendor is not in default on any monetary obligation owed to the state or a political subdivision of the state, and (2) for all other contracts, neither the Vendor nor any related party owe a debt as defined above, and neither the Vendor nor any related party are in employer default as defined in the statute cited above unless the debt or employer default is permitted under the statute.

38. CONFLICT OF INTEREST: Vendor, its officers or members or employees, shall not presently have or acquire an interest, direct or indirect, which would conflict with or compromise the performance of its obligations hereunder. Vendor shall periodically inquire of its officers, members and employees to ensure that a conflict of interest does not arise. Any conflict of interest discovered shall be promptly presented in detail to the Agency.

39. REPORTS: Vendor shall provide the Agency and/or the Purchasing Division with the following reports identified by a checked box below:

☒ Such reports as the Agency and/or the Purchasing Division may request. Requested reports may include, but are not limited to, quantities purchased, agencies utilizing the contract, total contract expenditures by agency, etc.

☐ Quarterly reports detailing the total quantity of purchases in units and dollars, along with a listing of purchases by agency. Quarterly reports should be delivered to the Purchasing Division via email at purchasing.division@wv.gov.

40. BACKGROUND CHECK: In accordance with W. Va. Code § 15-2D-3, the State reserves the right to prohibit a service provider's employees from accessing sensitive or critical information or to be present at the Capitol complex based upon results addressed from a criminal background check. Service providers should contact the West Virginia Division of Protective Services by phone at (304) 558-9911 for more information.

41. PREFERENCE FOR USE OF DOMESTIC STEEL PRODUCTS: Except when authorized by the Director of the Purchasing Division pursuant to W. Va. Code § 5A-3-56, no contractor may use or supply steel products for a State Contract Project other than those steel products made in the United States. A contractor who uses steel products in violation of this section may be subject to civil penalties pursuant to W. Va. Code § 5A-3-56. As used in this section:

- a. "State Contract Project" means any erection or construction of, or any addition to, alteration of or other improvement to any building or structure, including, but not limited to, roads or highways, or the installation of any heating or cooling or ventilating plants or other equipment, or the supply of and materials for such projects, pursuant to a contract with the State of West Virginia for which bids were solicited on or after June 6, 2001.
- b. "Steel Products" means products rolled, formed, shaped, drawn, extruded, forged, cast, fabricated or otherwise similarly processed, or processed by a combination of two or more or such operations, from steel made by the open hearth, basic oxygen, electric furnace, Bessemer or other steel making process.
- c. The Purchasing Division Director may, in writing, authorize the use of foreign steel products if:
 1. The cost for each contract item used does not exceed one tenth of one percent (.1%) of the total contract cost or two thousand five hundred dollars (\$2,500.00), whichever is greater. For the purposes of this section, the cost is the value of the steel product as delivered to the project; or
 2. The Director of the Purchasing Division determines that specified steel materials are not produced in the United States in sufficient quantity or otherwise are not reasonably available to meet contract requirements.

42. PREFERENCE FOR USE OF DOMESTIC ALUMINUM, GLASS, AND STEEL: In Accordance with W. Va. Code § 5-19-1 et seq., and W. Va. CSR § 148-10-1 et seq., for every contract or subcontract, subject to the limitations contained herein, for the construction, reconstruction, alteration, repair, improvement or maintenance of public works or for the purchase of any item of machinery or equipment to be used at sites of public works, only domestic aluminum, glass or steel products shall be supplied unless the spending officer determines, in writing, after the receipt of offers or bids, (1) that the cost of domestic aluminum, glass or steel products is unreasonable or inconsistent with the public interest of the State of West Virginia, (2) that domestic aluminum, glass or steel products are not produced in sufficient quantities to meet the contract requirements, or (3) the available domestic aluminum, glass, or steel do not meet the contract specifications. This provision only applies to public works contracts awarded in an amount more than fifty thousand dollars (\$50,000) or public works contracts that require more than ten thousand pounds of steel products.

The cost of domestic aluminum, glass, or steel products may be unreasonable if the cost is more than twenty percent (20%) of the bid or offered price for foreign made aluminum, glass, or steel products. If the domestic aluminum, glass or steel products to be supplied or produced in a “substantial labor surplus area”, as defined by the United States Department of Labor, the cost of domestic aluminum, glass, or steel products may be unreasonable if the cost is more than thirty percent (30%) of the bid or offered price for foreign made aluminum, glass, or steel products. This preference shall be applied to an item of machinery or equipment, as indicated above, when the item is a single unit of equipment or machinery manufactured primarily of aluminum, glass or steel, is part of a public works contract and has the sole purpose or of being a permanent part of a single public works project. This provision does not apply to equipment or machinery purchased by a spending unit for use by that spending unit and not as part of a single public works project.

All bids and offers including domestic aluminum, glass or steel products that exceed bid or offer prices including foreign aluminum, glass or steel products after application of the preferences provided in this provision may be reduced to a price equal to or lower than the lowest bid or offer price for foreign aluminum, glass or steel products plus the applicable preference. If the reduced bid or offer prices are made in writing and supersede the prior bid or offer prices, all bids or offers, including the reduced bid or offer prices, will be reevaluated in accordance with this rule.

43. INTERESTED PARTY SUPPLEMENTAL DISCLOSURE: W. Va. Code § 6D-1-2 requires that for contracts with an actual or estimated value of at least \$1 million, the Vendor must submit to the Agency a disclosure of interested parties prior to beginning work under this Contract. Additionally, the Vendor must submit a supplemental disclosure of interested parties reflecting any new or differing interested parties to the contract, which were not included in the original pre-work interested party disclosure, within 30 days following the completion or termination of the contract. A copy of that form is included with this solicitation or can be obtained from the WV Ethics Commission. This requirement does not apply to publicly traded companies listed on a national or international stock exchange. A more detailed definition of interested parties can be obtained from the form referenced above.

44. PROHIBITION AGAINST USED OR REFURBISHED: Unless expressly permitted in the solicitation published by the State, Vendor must provide new, unused commodities, and is prohibited from supplying used or refurbished commodities, in fulfilling its responsibilities under this Contract.

45. VOID CONTRACT CLAUSES: This Contract is subject to the provisions of West Virginia Code § 5A-3-62, which automatically voids certain contract clauses that violate State law.

46. ISRAEL BOYCOTT: Bidder understands and agrees that, pursuant to W. Va. Code § 5A-3-63, it is prohibited from engaging in a boycott of Israel during the term of this contract.

DESIGNATED CONTACT: Vendor appoints the individual identified in this Section as the Contract Administrator and the initial point of contact for matters relating to this Contract.

(Printed Name and Title) Jade Clyburn Project Manager
(Address) 301 North St Bluefield WV 24701
(Phone Number) / (Fax Number) (304) 327-2949
(email address) jade@douglasequipment.us

CERTIFICATION AND SIGNATURE: By signing below, or submitting documentation through wvOASIS, I certify that: I have reviewed this Solicitation/Contract in its entirety; that I understand the requirements, terms and conditions, and other information contained herein; that this bid, offer or proposal constitutes an offer to the State that cannot be unilaterally withdrawn; that the product or service proposed meets the mandatory requirements contained in the Solicitation/Contract for that product or service, unless otherwise stated herein; that the Vendor accepts the terms and conditions contained in the Solicitation, unless otherwise stated herein; that I am submitting this bid, offer or proposal for review and consideration; that this bid or offer was made without prior understanding, agreement, or connection with any entity submitting a bid or offer for the same material, supplies, equipment or services; that this bid or offer is in all respects fair and without collusion or fraud; that this Contract is accepted or entered into without any prior understanding, agreement, or connection to any other entity that could be considered a violation of law; that I am authorized by the Vendor to execute and submit this bid, offer, or proposal, or any documents related thereto on Vendor's behalf; that I am authorized to bind the vendor in a contractual relationship; and that to the best of my knowledge, the vendor has properly registered with any State agency that may require registration.

By signing below, I further certify that I understand this Contract is subject to the provisions of West Virginia Code § 5A-3-62, which automatically voids certain contract clauses that violate State law; and that pursuant to W. Va. Code 5A-3-63, the entity entering into this contract is prohibited from engaging in a boycott against Israel.

Douglas Equipment

(Company)

Jade Clyburn

(Signature of Authorized Representative)

Jade Clyburn Project Manager 5/6/25

(Printed Name and Title of Authorized Representative) (Date)

304-327-2949

(Phone Number) (Fax Number)

jade@douglasequipment.us

(Email Address)

REQUEST FOR QUOTATION – CRFQ BVH25*03
[Commercial Kitchen/Dietary and Cafeteria Equipment]

SPECIFICATIONS

1. **PURPOSE AND SCOPE:** The West Virginia Purchasing Division is soliciting bids on behalf of West Virginia Veterans Home to establish a contract for the one-time purchase of Commercial Kitchen/Dietary and Cafeteria Equipment.

THIS PROCUREMENT MAY BE FUNDED IN WHOLE OR PART BY FEDERAL FUNDS. PLEASE SEE ATTACHMENT 1: PROVISIONS FOR FEDERALLY FUNDED PROCUREMENTS.

2. **DEFINITIONS:** The terms listed below shall have the meanings assigned to them below. Additional definitions can be found in section 2 of the General Terms and Conditions.

“**Contract Item**” means Commercial Kitchen/Dietary Equipment as more fully described by these specifications.

“**Pricing Page**” means the pages, contained in wvOASIS or attached as Exhibit A, upon which Vendor should list its proposed price for the Contract Items.

“**Solicitation**” means the official notice of an opportunity to supply the State with goods or services that is published by the Purchasing Division.

“**Commercial Kitchen Range,**” “**Cooking Range,**” and “**Range**” all mean a gas stove with several burners further detailed in the specifications below.

“**Burners**” mean a device that produces heat or a flame on a stove or range.

“**BTU**” means British thermal unit, a unit of measurement for heat energy. It's used to measure how much heat something can produce and is a standard unit for rating the energy transfer of many appliances, including air conditioners, furnaces, and cooking devices.

“**Service Height**” means the height of a service-related component.

“**Commercial Kitchen Oven,**” “**Kitchen Oven,**” and “**Oven**” all mean an independent oven capable of cooking large quantities further detailed in the specifications below.

“**Commercial Rapid Air Fryer,**” and “**Air Fryer**” means a small, airtight kitchen appliance that uses hot air to cook food further detailed in the specifications below.

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“Cafeteria Steam Hot Serving Table,” “Steam Table,” and “Hot Table” mean a metal table or large container in which smaller metal containers of food are placed to keep warm, heated by hot water or steam below the pans further detailed in the specifications below.

“Cafeteria Refrigerated Sandwich Prep Table,” and “Prep Table” mean a piece of commercial refrigeration equipment that provides a work surface and storage for ingredients and prepped items as further detailed in the specifications below.

“Cafeteria Refrigerated Cold Serving Table,” and “Cold Table” mean a table that displays cold food for guests to be served in a cafeteria setting as further detailed in the specifications below.

“Condenser” means a component of a refrigeration system that removes heat from the refrigerant and converts it from a gas to a liquid.

“Air Cooled” means a condenser unit cooled by means of a flow of air.

“Air Cooled Ice Machine” means an appliance for making ice artificially as further detailed in the specifications below.

“Air Cooled Standing Ice and Water Dispenser” means a machine that provides a constant supply of filtered water and ice.

“Floor Mixer” means a large, heavy-duty, electric mixer that sits on the floor and is used for mixing ingredients in commercial kitchens as further detailed in the specifications below.

“Agitator” means equipment that induces flow and shear to a fluid or material, which causes the fluid to homogenize as further detailed in the specifications below.

“GPM” means gallons per minute.

“Water Filter” and “Water Filtration System” means a device that removes impurities from water, making it safer to drink and use.

“Utility Cart” means a wheeled platform with shelves or trays that's used to transport goods, supplies, or equipment.

3. GENERAL REQUIREMENTS:

- 3.1 Mandatory Contract Item Requirements:** Contract Item must meet or exceed the mandatory requirements listed below.

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3.1.1 Commercial Kitchen Range

- 3.1.1.1** The WVVH will procure exactly one (1) Commercial Kitchen Range.
- 3.1.1.2** The cooking range must be freestanding and powered by natural gas with a 1-inch gas connector.
- 3.1.1.3** The range must have 8 “grate style” burners with manual controls.
- 3.1.1.4** Each burner must have a minimum of 33,000 BTU.
- 3.1.1.5** The range cooking service height must be no less than 36 inches from the ground and no more than 38 inches from the ground.
- 3.1.1.6** The range must include a “top shelf” that brings the total height no higher than 57 inches.
- 3.1.1.7** The range must not exceed a total width of 48 inches.
- 3.1.1.8** The range must not exceed a total depth of 35 inches.

3.1.2 Commercial Kitchen Oven

- 3.1.2.1** The WVVH will procure exactly one (1) Commercial Kitchen Oven.
- 3.1.2.2** The kitchen oven must be electric powered with a 240V, 1 phase electrical connection.
- 3.1.2.3** The vendor must provide a compatible plug for a hardwiring connection.
- 3.1.2.4** The oven must be a “double deck” design with a minimum of 5 wire racks per deck and a minimum of 11 sets of interior slides for racks on each deck.
- 3.1.2.5** Each deck of the oven must have independent chambers that can operate between 150- and 500-degrees Fahrenheit independently of each other.
- 3.1.2.6** The oven must have glass doors for each deck.
- 3.1.2.7** Each oven deck must have interior lighting with exterior analog controls.
- 3.1.2.8** Each deck must be able to hold the depth of a full-size sheet pan.
- 3.1.2.9** The exterior must be built with stainless steel.
- 3.1.2.10** The interior floors and side of the oven chambers must be made of porcelain.
- 3.1.2.11** The oven must not exceed 39 inches in width.
- 3.1.2.12** The oven must not exceed a height of 63 inches.

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[Commercial Kitchen/Dietary and Cafeteria Equipment]

3.1.2.13 The oven must not exceed a total depth of 28 inches.

3.1.3 Commercial Two (2) Door Refrigerator

3.1.3.1 The WVVH will procure exactly one (1) Commercial Two (2) Door Refrigerator.

3.1.3.2 The refrigerator must have two (2) full height solid doors.

3.1.3.3 The must be of a stainless-steel design.

3.1.3.4 The refrigerator must be a minimum of 40 cubic feet.

3.1.3.5 The refrigerator dimensions must be approximately 85.5” tall x 67” wide x 42” deep.

3.1.3.6 The refrigerator must have an electronic thermostat.

3.1.3.7 The refrigerator must have a digital LED temperature display.

3.1.3.8 The refrigerator must have six (6) adjustable, heavy duty, epoxy coated wire shelves.

3.1.3.9 The refrigerator must have a temperature range of 33 to 41 degrees Fahrenheit.

3.1.3.10 The refrigerator must operate on electric power with the electrical specifications of: 115 volts, 60 Hz, 1 phase and 9 amps for ½ HP.

3.1.3.11 The refrigerator must use R290 Hydrocarbon refrigerant.

3.1.3.12 The refrigerator must include 4”, lockable in front, casters.

3.1.3.13 The refrigerator must have an automatic defrost.

3.1.3.14 The refrigerator must include a power cord.

3.1.4 Commercial Rapid Air Fryer

3.1.4.1 The WVVH will procure two (2) Commercial Rapid Air Fryers.

3.1.4.2 The rapid air fryer must be electric powered at 240V with a compatible plug.

3.1.4.3 The rapid air fryer (s) must be able to be installed on kitchen countertops.

3.1.4.4 The exterior must be of a stainless-steel design.

3.1.4.5 The air fryer(s) should not exceed 29 inches in width, 21 inches in depth and 24 inches in height.

3.1.5 Cafeteria Steam Hot Serving Table

3.1.5.1 The WVVH will procure exactly one (1) Cafeteria Steam Hot Serving Table.

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- 3.1.5.2** The steam table must be electric powered and delivered with a compatible plug.
 - 3.1.5.3** The steam table must be of stainless-steel design and feature both a glass sneeze guard and a partially enclosed base with storage space.
 - 3.1.5.4** The glass sneeze guard must feature an interior shelf for quick supplies access.
 - 3.1.5.5** The steam table must have a cutting board and prep area that spans the length of the steam table.
 - 3.1.5.6** The steam table must have a stainless-steel tray slide that spans the length of the steam table.
 - 3.1.5.7** The steam table must have a minimum of 6 wells capable of holding full size food pans (20³/₄ in. L x 12³/₄ in. W x 4 in. D).
 - 3.1.5.8** Each well must have independent, manual control knobs.
 - 3.1.5.9** The dimensions must match as follows:
 - 3.1.5.9.1** The steam table must line up flush so that edges are even with the cafeteria refrigerated sandwich prep table under section 3.1.6 and the Cafeteria Refrigerated Cold Serving Table under section 3.1.7. This includes sneeze guards, tray slides, and prep areas.
 - 3.1.5.9.2** The steam table must be no less than 94 inches in width.
 - 3.1.5.9.3** The steam table must be no less than 31 inches in depth.
 - 3.1.5.9.4** The steam table must be no less than 36 inches in height without the sneeze guard.
 - 3.1.5.9.5** The fixed sneeze guard must be no less than an additional 15 inches in height.
- 3.1.6 Cafeteria Refrigerated Sandwich Prep Table**
- 3.1.6.1** The WVH will procure exactly one (1) Cafeteria Refrigerated Sandwich Prep Table.
 - 3.1.6.2** The Sandwich Prep Table must be electric powered and delivered with a compatible plug.
 - 3.1.6.3** The Sandwich Prep Table must be of stainless-steel design and feature a glass sneeze guard.
 - 3.1.6.4** The glass sneeze guard must feature an interior shelf for quick supplies access.

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- 3.1.6.5** The Sandwich Prep table must have a cutting board and prep area that spans the length of the prep table.
- 3.1.6.6** The Sandwich Prep table must have a stainless-steel tray slide that spans the length of the prep table.
- 3.1.6.7** The Sandwich Prep Table must feature a refrigerated storage base.
- 3.1.6.8** The Sandwich Prep Table must feature five pan dividers or otherwise able to hold up to 12 ½ size 8-inch-deep food pans.
- 3.1.6.9** The Sandwich Prep Table must feature an insulated lid to hold in cold air.
- 3.1.6.10** The sandwich prep table must feature self-closing doors for refrigerated bottom storage.
- 3.1.6.11** The sandwich prep table must feature removable magnetic door gaskets.
- 3.1.6.12** The sandwich prep table must feature a rear breathing compressor.
- 3.1.6.13** The dimensions must match as follows:
 - 3.1.6.13.1** The prep table must line up flush so that edges are even with the Cafeteria Steam Hot Serving Table under section 3.1.5 and the Cafeteria Refrigerated Cold Serving Table under section 3.1.7. This includes sneeze guards, tray slides, and prep areas.
 - 3.1.6.13.2** The prep table must be no less than 47 inches in width.
 - 3.1.6.13.3** The prep table must be no less than 31 inches in depth.
 - 3.1.6.13.4** The prep table must be no less than 36 inches in height without the sneeze guard.
 - 3.1.6.13.5** The fixed sneeze guard must be no less than an additional 15 inches in height.

3.1.7 Cafeteria Refrigerated Cold Serving Table

- 3.1.7.1** The WVVH will procure exactly one (1) Cafeteria Refrigerated Cold Serving Table.
- 3.1.7.2** The cold serving table must be electric powered and be delivered with a compatible plug.
- 3.1.7.3** The cold serving table must be of stainless-steel design and feature a glass sneeze guard.
- 3.1.7.4** The glass sneeze guard must feature an interior shelf for quick supplies access.
- 3.1.7.5** The cold serving table must have a cutting board and prep area that spans the length of the cold table.

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- 3.1.7.6** The cold serving table must have a stainless-steel tray slide that spans the length of the cold table.
- 3.1.7.7** The cold serving table must feature a refrigerated storage base.
- 3.1.7.8** The cold serving table must be able to hold a minimum of 15 ½ or 30 ½ 8-inch-deep food pans.
- 3.1.7.9** The dimensions must match as follows:
 - 3.1.7.9.1** The cold serving table must line up flush so that edges are even with the Cafeteria Steam Hot Serving Table under section 3.1.5 and the cafeteria refrigerated sandwich prep table under section 3.1.6. This includes sneeze guards, tray slides, and prep areas.
 - 3.1.7.9.2** The cold serving table must be no less than 94 inches in width.
 - 3.1.7.9.3** The cold serving table must be no less than 31 inches in depth.
 - 3.1.7.9.4** The cold serving table must be no less than 36 inches in height without the sneeze guard.
 - 3.1.7.9.5** The fixed sneeze guard must be no less than an additional 15 inches in height.

3.1.8 Air Cooled Ice Machine

- 3.1.8.1** The WVVH will procure exactly one (1) Air Cooled Ice Machine.
- 3.1.8.2** The ice machine must have a stainless-steel exterior construction with an interior polyethylene interior ice bin.
- 3.1.8.3** The ice machine must be powered electrically and delivered with a compatible cord and plug.
- 3.1.8.4** The interior bin must have LED lighting.
- 3.1.8.5** An ice scoop holder must be attached to the ice machine.
- 3.1.8.6** Two ice scoops matching the attached holder must be delivered with the unit.
- 3.1.8.7** The ice machine must have four 6-inch adjustable legs at the base.
- 3.1.8.8** The ice machine must have pre-drilled holes on the back of the unit for mounting compatible water filters.
- 3.1.8.9** The ice machine must be delivered with a compatible water filtration system pre-installed.
- 3.1.8.10** The water filtration system must meet or exceed the following specifications:
 - 3.1.8.10.1** a minimum of 15,000-gallon capacity,

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- 3.1.8.10.2** a recommended change of filters of every six months,
- 3.1.8.10.3** have pressure gauge and shut-off valve,
- 3.1.8.10.4** rated to filter sediments at a minimum of 1-micron,
- 3.1.8.10.5** have a minimum of 1.67 GPM flow rate.

- 3.1.8.11** The ice machine must have an air-cooled condenser providing no less than 3,798 BTUs per hour.
- 3.1.8.12** The ice machine condenser must have side-breathing and rear exhaust ventilation.
- 3.1.8.13** The ice machine must have a 24-hour ice yield of no less than 500 pounds.
- 3.1.8.14** The ice machine must not use more than 14 gallons of water per 100 pounds of ice.
- 3.1.8.15** The ice machine must produce half-size cubes of ice.
- 3.1.8.16** The ice bin must be able to hold no less than 536 pounds of ice.
- 3.1.8.17** The ice machine must not exceed a height of 75 inches with legs fully extended.

3.1.9 Air Cooled Standing Ice and Water Dispenser

- 3.1.9.1** The WVH will procure exactly one (1) Air Cooled Standing Ice and Water Dispenser.
- 3.1.9.2** The dispenser must feature independent ice and water dispensers.
- 3.1.9.3** The dispenser must feature a touch free, infrared dispensing of both ice and water.
- 3.1.9.4** The dispenser must feature an ice bin that can hold a minimum of 25 pounds.
- 3.1.9.5** The dispenser must have a minimum of 500 pound, 24-hour ice yield.
- 3.1.9.6** The dispenser must have a stainless-steel exterior construction.
- 3.1.9.7** The dispenser must feature an air-cooled compressor.
- 3.1.9.8** The dispenser must be delivered with a compatible cord and plug.
- 3.1.9.9** The dispenser must be delivered with a compatible water filtration system pre-installed.

3.1.10 Floor Mixer

- 3.1.10.1** The floor mixer must feature a 40-quart bowl with a guard.
- 3.1.10.2** The floor mixer must feature an ergonomic swing-out bowl.
- 3.1.10.3** The floor mixer must be delivered with the following compatible agitators:

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3.1.10.3.1 dough hook,

3.1.10.3.2 beater,

3.1.10.3.3 and a wire whip.

3.1.10.4 The floor mixer must feature a four-speed motor that can be changed while the mixer is running.

3.1.10.5 The floor mixer must be delivered with compatible cord and plug.

3.1.10.6 The floor mixer must have a minimum height of 49 inches.

3.1.11 Stainless Steel Tables

3.1.11.1 Stainless steel tables must have a complete, welded stainless steel construction.

3.1.11.2 Stainless steel tables must have a bottom storage rack spanning the length and width of the table.

3.1.11.3 WVVH will procure exactly ten (10) stainless steel tables with a minimum service height of thirty-four (34) inches and a maximum of thirty-five (35) inches.

3.1.11.3.1 The following dimensions must be met a minimum for the ten (10) stainless steel tables,

3.1.11.3.1.1 30"x84"

3.1.11.3.1.2 30"x30"

3.1.11.3.1.3 30"x36"

3.1.11.3.1.4 30"x72.5"

3.1.11.3.1.5 30"x59"

3.1.11.3.1.6 30"x84"

3.1.11.3.1.7 30"x72"

3.1.11.3.1.8 26"x48"

3.1.11.4 The WVVH will procure exactly two (2) stainless steel tables with a minimum serviceable height of twenty-seven (27) inches and a maximum of twenty-nine (29) inches. Both should measure thirty-six (36) inches in width and sixty (60) inches in length.

3.1.12 Cafeteria Tables

3.1.12.1 All tables must meet the following specifications at a minimum:

3.1.12.1.1 1 1/4" thick top, solid core with scratch-resistant surface,

3.1.12.1.2 18-gauge steel construction for the table legs,

3.1.12.2 All tables must match the following specifications exactly:

3.1.12.2.1 be delivered with compatible table legs,

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3.1.12.2.2 table legs must be easily bolted and unbolted from the tabletops,

3.1.12.2.3 dark walnut finish tabletop,

3.1.12.2.4 rubber floor glides pre-installed on bottom of table legs,

3.1.12.3 The WVVH will procure exactly two (2) handicap accessible six-foot-wide tables.

3.1.12.3.1 Table legs delivered with these must be thirty-two (32) inches in height from the floor.

3.1.12.4 The WVVH will procure exactly twelve (12) six-foot-wide tables and twelve (12) four-foot-wide tables.

3.1.12.4.1 Table legs delivered for non-handicap tables must be thirty (30) inches from the floor.

3.1.13 Cafeteria Chairs

3.1.13.1 The WVVH will procure exactly one hundred and fifty (150) chairs.

3.1.13.2 Cafeteria chairs must be stackable.

3.1.13.3 Cafeteria chairs must have stainless steel frames.

3.1.13.4 Cafeteria chairs must have vinyl bottom and backing filled with a solid foam core.

3.1.13.5 Cafeteria chairs must be able to support up to 400 pounds.

3.1.13.6 Cafeteria chairs must have a seating height of seventeen (17) inches from the ground.

3.1.14 Utility Carts

3.1.14.1 The WVVH will procure exactly six (6) utility carts.

3.1.14.2 Utility Carts must be constructed of fully welded steel.

3.1.14.3 Utility Carts must have a minimum of two (2) shelves.

3.1.14.4 Utility Carts must have an open design for all shelving.

3.1.14.5 Utility Carts must be able to hold up to 1,200 pounds of weight in total.

3.1.14.6 Utility Carts must have polyethylene casters attached to the bottom.

3.1.14.7 Utility Carts must have a handle at the service height of the cart.

3.1.14.8 Utility Carts cannot be less than thirty-five (35) inches in height from the floor with castors attached.

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3.1.15 Food waste Disposer

- 3.1.15.1** The Food Waste Disposer must be equipped with manual reset thermal overload inherent protector.
- 3.1.15.2** Food waste Disposer must have permanently lubricated ball bearings for upper and lower shelf support. Upper bearing must be sealed on both sides.
- 3.1.15.3** Food waste Disposer must have bolts fastening the motor unit to the grind chamber for easy removal.
- 3.1.15.4** Food waste Disposer must fasten to 7" ID (throat opening) cones with a vinyl isolating ring to eliminate contact and reduce vibration and noise.
- 3.1.15.5** Food waste Disposer must have 1 3/4 "high stationary shedder ring with 4 machine ground primary action breaker bars and 42 secondary action grinding teeth.
- 3.1.15.6** Food waste Disposer must have a breaker blade and two (2) replaceable hardened stainless steel cutter blocks.
- 3.1.15.7** Food waste Disposer must have a connection to attach to 1 1/2" standard drain trap.
- 3.1.15.8** Food waste Disposer must be 19 1/2 in maximum height.

3.2 Additional Requirements

3.2.1 Necessary Hardware

- 3.2.1.1** All items in this specification should be delivered as completely assembled as possible.
- 3.2.1.2** In instances where assembly is required after delivery all items must be delivered with necessary hardware.
- 3.2.1.3** All the hardware must be delivered in duplicate.
- 3.2.1.4** All duplicate hardware must be packaged or sorted separately.
- 3.2.1.5** All items requiring refrigerant must follow Exhibit B AHRI Standard 700 Specifications for Refrigerants.

4. CONTRACT AWARD:

- 4.1 Contract Award:** The Contract is intended to provide Agencies with a purchase price for the Contract Items. The Contract shall be awarded to the Vendor that provides the Contract Items meeting the required specifications for the lowest overall total cost as shown on the Pricing Pages.

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4.2 Pricing Page: Vendor should complete the Pricing Page by writing in the all-inclusive bid under exhibit A of this contract. Vendor should complete the Pricing Page in full as failure to complete the Pricing Page in its entirety may result in Vendor's bid being disqualified.

Vendors should type or electronically enter the information into the Pricing Page to prevent errors in the evaluation.

5. PAYMENT:

5.1 Payment: Vendor shall accept payment in accordance with the payment procedures of the State of West Virginia.

6. DELIVERY AND RETURN:

6.1 Shipment and Delivery:

- 6.1.1** Delivery of items contained within this contract must not begin before being given notice to proceed from WVVH.
- 6.1.2** Delivery of items must be concluded within sixty days from the date of the notice to proceed.
- 6.1.3** The vendor must contact the WVVH after contract award to schedule delivery. The vendor must allow delivery to be broken into as many shipments as needed per the WVVH request.
- 6.1.4** Contract Items must be delivered to the Agency at 512 Water St. Barboursville, WV 25504.
- 6.1.5** The vendor must provide an all-inclusive bid encompassing all costs, including shipping and delivery.

6.2 Late Delivery: The Agency placing the order under this Contract must be notified in writing if the shipment of the Contract Items will be delayed for any reason. Any delay in delivery that could cause harm to an Agency will be grounds for cancellation of the Contract, and/or obtaining the Contract Items from a third party.

Any Agency seeking to obtain the Contract Items from a third party under this provision must first obtain approval of the Purchasing Division.

- 6.3 Delivery Payment/Risk of Loss:** Vendor shall deliver the Contract Items F.O.B. destination to the Agency's location.
- 6.4 Return of Unacceptable Items:** If the Agency deems the Contract Items to be unacceptable, the Contract Items shall be returned to Vendor at Vendor's expense and with no restocking charge. The vendor shall either decide for the return within

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five (5) days of being notified that the items are unacceptable or permit the Agency to arrange for the return and reimburse the Agency for delivery expenses. If the original packaging cannot be utilized for the return, the Vendor will supply the Agency with appropriate return packaging upon request. All returns of unacceptable items shall be F.O.B. the Agency's location. The returned product shall either be replaced, or the Agency shall receive full credit or a refund for the purchase price, at the Agency's discretion.

- 6.5 Return Due to Agency Error:** Items ordered in error by the Agency will be returned for credit within 30 days of receipt, F.O.B. Vendor's location. Vendor shall not charge a restocking fee if returned products are in a resalable condition. Items should be deemed to be in a resalable condition if they are unused and in the original packaging. Any restocking fee for items not in a resalable condition shall be the lower of the Vendor's customary restocking fee or 5% of the total invoiced value of the returned items.

7 VENDOR DEFAULT:

7.1 The following shall be considered a vendor default under this Contract.

- 7.1.1** Failure to provide Contract Items in accordance with the requirements contained herein.
- 7.1.2** Failure to comply with other specifications and requirements contained herein.
- 7.1.3** Failure to comply with any laws, rules, and ordinances applicable to the Contract Services provided under this Contract.
- 7.1.4** Failure to remedy deficient performance upon request.

7.2 The following remedies shall be available to the Agency upon default.

- 7.2.1** Immediate cancellation of the Contract.
- 7.2.2** Immediate cancellation of one or more release orders issued under this Contract.
- 7.2.3** Any other remedies available in law or equity.

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Exhibit A Pricing Page

All-inclusive bid for all contract
items, shipping, and delivery:

184155.06

No bid lines

3.1.12

3.1.13

3.1.15

Provisions Required for Federally Funded Procurements

1. **Federal Funds:** This purchase is being funded in whole or in part with Federal Funds and is subject to the requirements established in 2 CFR § 200. Pursuant to 2 CFR § 200.317 the provisions of 2 CFR §§ 200.322 and 200.326 are expressly included in this solicitation below and incorporated into any contract resulting from this solicitation by reference.
2. **2 CFR §200.322 Procurement of recovered materials:** A non-Federal entity that is a state agency or agency of a political subdivision of a state and its contractors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines.
3. **§200.326 Contract provisions:** Pursuant to the requirements contained in 2 CFR §§ 200.317 and 200.326, the following provisions are included any contract resulting from this solicitation, to the extent that the provisions are applicable.
 - (A) At a minimum, the administrative, contractual, or legal remedies contained in W. Va. CSR § 148-1-5 and the applicable definitions contained in W. Va. CSR § 148-1-2 apply to any contract resulting from this solicitation in instances where contractors violate or breach contract terms for contracts for more than the simplified acquisition threshold currently set at \$150,000 (which is the inflation adjusted amount determined by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 41 U.S.C. 1908).

West Virginia Code of State Rules § 148-1-5 states:

§ 148-1-5. Remedies.

5.1. The Director may require that the spending unit attempt to resolve any issues that it may have with the vendor prior to pursuing a remedy contained herein. The spending unit must document any resolution efforts and provide copies of those documents to the Purchasing Division.

5.2. Contract Cancellation.

5.2.a. Cancellation. The Director may cancel a purchase or contract immediately under any one of the following conditions including, but not limited to:

5.2.a.1. The vendor agrees to the cancellation;

5.2.a.2. The vendor has obtained the contract by fraud, collusion, conspiracy, or is in conflict with any statutory or constitutional provision of the State of West Virginia;

5.2.a.3. Failure to honor any contractual term or condition or to honor standard commercial practices;

5.2.a.4. The existence of an organizational conflict of interest is identified;

5.2.a.5. Funds are not appropriated or an appropriation is discontinued by the legislature for the acquisition.

5.2.a.6. Violation of any federal, state, or local law, regulation, or ordinance.

5.2.b. The Director may cancel a purchase or contract for any reason or no reason, upon providing the vendor with 30 days' notice of the cancellation.

5.2.c. Opportunity to Cure. In the event that a vendor fails to honor any contractual term or condition, or violates any provision of federal, state, or local law, regulation, or ordinance, the Director may request that the vendor remedy the contract breach or legal violation within a time frame the Director determines to be appropriate. If the vendor fails to remedy the contract breach or legal violation or the Director determines, at his or her sole discretion, that such a request is unlikely to yield a satisfactory result, then he or she may cancel immediately without providing the vendor an opportunity to perform a remedy.

5.2.d. Re-Award. The Director may award the cancelled contract to the next lowest responsible bidder (or next highest scoring bidder if best value procurement) without a subsequent solicitation if the following conditions are met:

5.2.d.1. The next lowest responsible bidder (or next highest scoring bidder if best value procurement) is able to perform at the price contained in its original bid submission, and

5.2.d.2. The contract is an open-end contract, a one-time purchase contract, or a contract for work which has not yet commenced.

Award to the next lowest responsible bidder (or next highest scoring bidder if best value procurement) will not be an option if the vendor's failure has in any way increased or significantly changed the scope of the original contract. The vendor failing to honor contractual and legal obligations is responsible for any increase in cost the state incurs as a result of the re-award.

5.3. Non-Responsible. If the Director believes that a vendor may be non-responsible, the Director may request that a vendor or spending unit provide evidence that the vendor either does or does not have the capability to fully perform the contract requirements, and the integrity and reliability necessary to assure good faith performance. If the Director determines that the vendor is non-responsible, the Director shall reject that vendor's bid and shall not award the contract to that vendor. A determination of non-responsibility must be evaluated on a case-by-case basis and can only be made after the vendor in question has submitted a bid. A determination of non-responsibility will only extend to the contract for which the vendor has submitted a bid and does not operate as a bar against submitting future bids.

5.4. Suspension.

5.4.a. The Director may suspend, for a period not to exceed one (1) year, the right of a vendor to bid on procurements issued by the Purchasing Division or any state spending unit under its authority if:

5.4.a.1. The vendor has exhibited a pattern of submitting bids and then requesting that its bid be withdrawn after bids have been publicly opened. For purposes of this provision, a pattern is two or more instances in any 12 month period.

5.4.a.2. The vendor has exhibited a pattern of poor performance in fulfilling his or her contractual obligations to the State. Poor performance includes, but is not limited to, two or more instances of any of the following: violations of law, regulation, or ordinance; failure to deliver timely; failure to deliver quantities ordered; poor performance reports; and failure to deliver commodities, services, or printing at the quality level required by the contract.

5.4.a.3. The vendor has breached a contract issued by the Purchasing Division or any state spending unit under its authority and refuses to remedy that breach.

5.4.a.4. The vendor's actions have given rise to one or more of the grounds for debarment listed in section 5A-3-33d.

5.4.b. Vendor suspension for the reasons listed in section 5.4 above shall occur as follows:

5.4.b.1. Upon a determination by the Director that a suspension is warranted, the Director will serve a notice of suspension to the vendor.

5.4.b.2. A notice of suspension must inform the vendor:

5.4.b.2.A. Of the grounds for the suspension;

5.4.b.2.B. Of the duration of the suspension;

5.4.b.2.C. Of the right to request a hearing contesting the suspension;

5.4.b.2.D. That a request for a hearing must be served on the Director no later than five (5) working days of the vendor's receipt of the notice of suspension;

5.4.b.2.E. That the vendor's failure to request a hearing no later than five (5) working days of the receipt of the notice of suspension will be deemed a waiver of the right to a hearing and result in the automatic enforcement of the suspension without further notice or an opportunity to respond; and

5.4.b.2.F. That a request for a hearing must include an explanation of why the vendor believes the Director's asserted grounds for suspension do not apply and why the vendor should not be suspended.

5.4.b.3. A vendor's failure to serve a request for hearing on the Director no later than five (5) working days of the vendor's receipt of the notice of suspension will be deemed a waiver of the right to a hearing and may result in the automatic enforcement of the suspension without further notice or an opportunity to respond.

5.4.b.4. A vendor who files a timely request for hearing but nevertheless fails to provide an explanation of why the asserted grounds for suspension are inapplicable or should not result in a suspension, may result in a denial of the vendor's hearing request.

5.4.b.5. Within five (5) working days of receiving the vendor's request for a hearing, the Director will serve on the vendor a notice of hearing that includes the date, time and place of the hearing.

5.4.b.6. The hearing will be recorded and an official record prepared. Within ten (10) working days of the conclusion of the hearing, the Director will issue and serve on the vendor, a written decision either confirming or reversing the suspension.

5.4.c. A vendor may appeal a decision of the Director to the Secretary of Administration. The appeal must be in writing and served on the Secretary no later than five (5) working days of receipt of the Director's decision.

5.4.d. The Secretary, or his or her designee, will schedule an appeal hearing and serve on the vendor, a notice of hearing that includes the date, time and place of the hearing. The appeal hearing will be recorded and an official record prepared. Within ten (10) working days of the conclusion of the appeal hearing, the Secretary will issue and serve on the vendor a written decision either confirming or reversing the suspension.

5.4.e. Any notice or service related to suspension actions or proceedings must be provided by certified mail, return receipt requested.

5.5. Vendor Debarment. The Director may debar a vendor on the basis of one or more of the grounds for debarment contained in West Virginia Code § 5A-3-33d or if the vendor has been declared ineligible to participate in procurement related activities under federal laws and regulation.

5.5.a. Debarment proceedings shall be conducted in accordance with West Virginia Code § 5A-3-33e and these rules. A vendor that has received notice of the proposed debarment by certified mail, return receipt requested, must respond to the proposed debarment within 30 working days after receipt of notice or the debarment will be instituted without further notice. A vendor is deemed to have received notice, notwithstanding the vendor's failure to accept the certified mail, if the letter is addressed to the vendor at its last known address. After considering the matter and reaching a decision, the Director shall notify the vendor of his or her decision by certified mail, return receipt requested.

5.5.b. Any vendor, other than a vendor prohibited from participating in federal procurement, undergoing debarment proceedings is permitted to continue participating in the state's procurement process until a final debarment decision has been reached. Any contract that a debarred vendor obtains prior to a final debarment decision shall remain in effect for the current term, but may not be extended or renewed. Notwithstanding the foregoing, the Director may cancel a contract held by a debarred vendor if the Director determines, in his or her sole discretion, that doing so is in the best interest of the State. A vendor prohibited from participating in federal procurement will not be permitted to participate in the state's procurement process during debarment proceedings.

5.5.c. If the Director's final debarment decision is that debarment is warranted and notice of the final debarment decision is mailed, the Purchasing Division shall reject any bid submitted by the debarred vendor,

including any bid submitted prior to the final debarment decision if that bid has not yet been accepted and a contract consummated. 5.5.d. Pursuant to West Virginia Code section 5A-3-33e(e), the length of the debarment period will be specified in the debarment decision and will be for a period of time that the Director finds necessary and proper to protect the public from an irresponsible vendor.

5.5.e. List of Debarred Vendors. The Director shall maintain and publicly post a list of debarred vendors on the Purchasing Division's website.

5.6. Damages.

5.6.a. A vendor who fails to perform as required under a contract shall be liable for actual damages and costs incurred by the state.

5.6.b. If any commodities delivered under a contract have been used or consumed by a spending unit and on testing the commodities are found not to comply with specifications, no payment may be approved by the Spending Unit for the merchandise until the amount of actual damages incurred has been determined.

5.6.c. The Spending Unit shall seek to collect damages by following the procedures established by the Office of the Attorney General for the collection of delinquent obligations.

(B) At a minimum, the termination for cause and for convenience provisions contained in W. Va. CSR § 148-1-5.2 and the applicable definitions contained in W. Va. CSR § 148-1-2 apply to any contract in excess of \$10,000 resulting from this solicitation.

West Virginia Code of State Rules § 148-1-5.2 states:

5.2. Contract Cancellation.

5.2.a. Cancellation. The Director may cancel a purchase or contract immediately under any one of the following conditions including, but not limited to:

5.2.a.1. The vendor agrees to the cancellation;

5.2.a.2. The vendor has obtained the contract by fraud, collusion, conspiracy, or is in conflict with any statutory or constitutional provision of the State of West Virginia;

5.2.a.3. Failure to honor any contractual term or condition or to honor standard commercial practices;

5.2.a.4. The existence of an organizational conflict of interest is identified;

5.2.a.5. Funds are not appropriated or an appropriation is discontinued by the legislature for the acquisition.

5.2.a.6. Violation of any federal, state, or local law, regulation, or ordinance.

5.2.b. The Director may cancel a purchase or contract for any reason or no reason, upon providing the vendor with 30 days' notice of the cancellation.

5.2.c. Opportunity to Cure. In the event that a vendor fails to honor any contractual term or condition, or violates any provision of federal, state, or local law, regulation, or ordinance, the Director may request that the vendor remedy the contract breach or legal violation within a time frame the Director determines to be appropriate. If the vendor fails to remedy the contract breach or legal violation or the Director determines, at his or her sole discretion, that such a request is unlikely to yield a satisfactory result, then he or she may cancel immediately without providing the vendor an opportunity to perform a remedy.

(C) Equal Employment Opportunity. Except as otherwise provided under 41 CFR Part 60, all contracts that meet the definition of “**federally assisted construction contract**” in 41 CFR Part 60–1.3 must include the equal opportunity clause provided under 41 CFR 60–1.4(b), in accordance with Executive Order 11246, “Equal Employment Opportunity” (30 FR 12319, 12935, 3 CFR Part, 1964–1965 Comp., p. 339), as amended by Executive Order 11375, “Amending Executive Order 11246 Relating to Equal Employment Opportunity,” and implementing regulations at 41 CFR part 60, “Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor.”

41 CFR § 60-1.3 defines “Federally assisted construction contract” as any agreement or modification thereof between any applicant and a person for construction work which is paid for in whole or in part with funds obtained from the Government or borrowed on the credit of the Government pursuant to any Federal program involving a grant, contract, loan, insurance, or guarantee, or undertaken pursuant to any Federal program involving such grant, contract, loan, insurance, or guarantee, or any application or modification thereof approved by the Government for a grant, contract, loan, insurance, or guarantee under which the applicant itself participates in the construction work.

Accordingly, to the extent that this contract meets the definition of a "federally assisted construction contract" under 41 CFR Part 60-1.3, the following clause is included:

41 CFR 60-1.4 - Equal opportunity clause. (b) *Federally assisted construction contracts.*

In accordance with the requirements of described above, and except as otherwise provided in the applicable regulations, the following language is hereby incorporated into any contract resulting from this solicitation involving federally assisted construction which is not exempt from the requirements of the equal opportunity clause:

The applicant hereby agrees that it will incorporate or cause to be incorporated into any contract for construction work, or modification thereof, as defined in the regulations of the Secretary of Labor at 41 CFR Chapter 60, which is paid for in whole or in part with funds obtained from the Federal Government or borrowed on the credit of the Federal Government pursuant to a grant, contract, loan insurance, or guarantee, or undertaken pursuant to any Federal program involving such grant, contract, loan, insurance, or guarantee, the following equal opportunity clause:

During the performance of this contract, the contractor agrees as follows:

- (1) The contractor will not discriminate against any employee or applicant for employment because of race, color, religion, sex, or national origin. The contractor will take affirmative action to ensure that applicants are employed, and that employees are treated during employment without regard to their race, color, religion, sex, or national origin. such action shall include, but not be limited to the following: Employment, upgrading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship. The contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided setting forth the provisions of this nondiscrimination clause.
- (2) The contractor will, in all solicitations or advertisements for employees placed by or on behalf of the contractor, state that all qualified applicants will receive considerations for employment without regard to race, color, religion, sex, or national origin.

- (3) The contractor will send to each labor union or representative of workers with which he has a collective bargaining agreement or other contract or understanding, a notice to be provided advising the said labor union or workers' representatives of the contractor's commitments under this section, and shall post copies of the notice in conspicuous places available to employees and applicants for employment.
- (4) The contractor will comply with all provisions of Executive Order 11246 of September 24, 1965, and of the rules, regulations, and relevant orders of the Secretary of Labor.
- (5) The contractor will furnish all information and reports required by Executive Order 11246 of September 24, 1965, and by rules, regulations, and orders of the Secretary of Labor, or pursuant thereto, and will permit access to his books, records, and accounts by the administering agency and the Secretary of Labor for purposes of investigation to ascertain compliance with such rules, regulations, and orders.
- (6) In the event of the contractor's noncompliance with the nondiscrimination clauses of this contract or with any of the said rules, regulations, or orders, this contract may be canceled, terminated, or suspended in whole or in part and the contractor may be declared ineligible for further Government contracts or federally assisted construction contracts in accordance with procedures authorized in Executive Order 11246 of September 24, 1965, and such other sanctions may be imposed and remedies invoked as provided in Executive Order 11246 of September 24, 1965, or by rule, regulation, or order of the Secretary of Labor, or as otherwise provided by law.
- (7) The contractor will include the portion of the sentence immediately preceding paragraph (1) and the provisions of paragraphs (1) through (7) in every subcontract or purchase order unless exempted by rules, regulations, or orders of the Secretary of Labor issued pursuant to section 204 of Executive Order 11246 of September 24, 1965, so that such provisions will be binding upon each subcontractor or vendor. The contractor will take such action with respect to any subcontract or purchase order as the administering agency may direct as a means of enforcing such provisions, including sanctions for noncompliance: *Provided, however,* That in the event a contractor becomes involved in, or is threatened with, litigation with a subcontractor or vendor as a result of such direction by the administering agency the contractor may

request the United States to enter into such litigation to protect the interests of the United States.

The applicant further agrees that it will be bound by the above equal opportunity clause with respect to its own employment practices when it participates in federally assisted construction work: *Provided*, That if the applicant so participating is a State or local government, the above equal opportunity clause is not applicable to any agency, instrumentality or subdivision of such government which does not participate in work on or under the contract.

The applicant agrees that it will assist and cooperate actively with the administering agency and the Secretary of Labor in obtaining the compliance of contractors and subcontractors with the equal opportunity clause and the rules, regulations, and relevant orders of the Secretary of Labor, that it will furnish the administering agency and the Secretary of Labor such information as they may require for the supervision of such compliance, and that it will otherwise assist the administering agency in the discharge of the agency's primary responsibility for securing compliance.

The applicant further agrees that it will refrain from entering into any contract or contract modification subject to Executive Order 11246 of September 24, 1965, with a contractor debarred from, or who has not demonstrated eligibility for, Government contracts and federally assisted construction contracts pursuant to the Executive order and will carry out such sanctions and penalties for violation of the equal opportunity clause as may be imposed upon contractors and subcontractors by the administering agency or the Secretary of Labor pursuant to Part II, Subpart D of the Executive order. In addition, the applicant agrees that if it fails or refuses to comply with these undertakings, the administering agency may take any or all of the following actions: Cancel, terminate, or suspend in whole or in part this grant (contract, loan, insurance, guarantee); refrain from extending any further assistance to the applicant under the program with respect to which the failure or refund occurred until satisfactory assurance of future compliance has been received from such applicant; and refer the case to the Department of Justice for appropriate legal proceedings.

(D) Davis-Bacon Act, as amended (40 U.S.C.3141–3148). Any construction contract resulting from this solicitation hereby requires compliance with the Davis-Bacon Act (40 U.S.C.3141–3144, and 3146–3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor

Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, contractors are required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors are required to pay wages not less than once a week.

Any construction contract resulting from this solicitation hereby requires compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each contractor or subrecipient are prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled.

- (E) Contract Work Hours and Safety Standards Act (40 U.S.C. 3701–3708).** Where applicable, any contract resulting from this solicitation in excess of \$100,000 that involve the employment of mechanics or laborers hereby requires compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor is required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence.

- (F) Rights to Inventions Made Under a Contract or Agreement.** If the Federal award meets the definition of "funding agreement" under 37 CFR § 401.2 (a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that "funding agreement," the recipient or subrecipient must comply with the requirements of 37 CFR Part 401, "Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency.

(G) Clean Air Act (42 U.S.C. 7401–7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251–1387), as amended— Any contract resulting from this solicitation in excess of \$150,000 hereby requires compliance with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401–7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C.1251–1387).

(H) Debarment and Suspension (Executive Orders 12549 and 12689)— Any contract resulting from this solicitation will not be awarded to parties listed on the government wide Excluded Parties List System in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR Part 1986 Comp., p. 189) and 12689 (3 CFR Part 1989 Comp., p. 235), "Debarment and Suspension."

(I) Byrd Anti-Lobbying Amendment (31 U.S.C. 1352)— Any contract resulting from this solicitation requires compliance with the Byrd Anti-Lobbying Amendment (31 U.S.C. 1352). Contractors that apply or bid for an award of \$100,000 or more must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.




Quote



05/06/2025

Project:
25-1722 West Virginia Veterans
Home

From:
Douglas Equipment
Jade Clyburn
301 North St.
Bluefield , WV 24701-4048
304-327-0149

Job Reference Number: 155409



Item	Qty	Description	Sell	Sell Total
1 CUSTOM				
Delfield Model No. NOTE THE FOLLOWING ITEMS WERE QUOTED BASED ON PROVIDED WRITTEN SPEC TO THE BEST OF OUR CAPABILITIES. ANY DEVIATION IS A RESULT OF STANDARD MANUFACTURING AND CONSTRUCTION OF DELFIELD EQUIPMENT. ANY CHANGES MADE TO THE DESIGN WILL BE SUBJECT TO PRICING ADJUSTMENTS				
3.1.1	1 ea	RANGE, 48", 8 OPEN BURNERS Vulcan Model No. 48S-8B Endurance™ Restaurant Range, gas, 48", (8) 30,000 BTU burners with lift-off burner heads, standard oven, stainless steel front, sides, backriser & high shelf, fully MIG welded frame, 6" adjustable legs, 275,000 BTU, CSA, NSF	\$7,655.23	\$7,655.23
				
	1 ea	NOTE: Item qualifies for a no charge equipment check out after the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	1 ea	NOTE: Specification subject to change without notice. Visit www.vulcanequipment.com for spec sheets & additional information		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	Stainless steel backriser & lift-off high shelf, standard		
ITEM TOTAL:				\$7,655.23
3.1.2	1 ea	CONVECTION OVEN, ELECTRIC	\$9,912.09	\$9,912.09

Item	Qty	Description	Sell	Sell Total
		Vulcan Model No. VC44ED-QS-PLATINUM (Quick Ship) Convection Oven, electric, double-deck, standard depth, solid state controls, temperature range 150° to 500°F, 60 minute timer with audible alarm per oven, oven cool switch for rapid cool down, independently operated stainless steel doors with double pane windows, porcelain enamel on steel oven interiors, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, (2) 1/2 HP two speed oven blower-motors, 12 kW each section, NSF, cUL, UL, ENERGY STAR®		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	(2) 240v/60/1-ph, 104 amps total, standard		
	1 st	Casters, set of (4) in lieu of standard legs		
ITEM TOTAL:				\$9,912.09
3.1.3	1 ea	REACH-IN REFRIGERATOR True Mfg. - General Foodservice Model No. STG2R-2S-HC SPEC SERIES® Refrigerator, reach-in, two-section, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, (6) gray shelves, LED interior lights, stainless steel front, aluminum sides, aluminum interior, 5" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.9 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA	\$4,679.97	\$4,679.97
	1 ea	7 year compressor warranty, 7 years parts warranty, 7 year labor warranty, standard. Visit www.truemfg.com for specifics.		
	1 ea	Verify Hinging on PO		
	1 ea	(3) vinyl shelves & shelf supports standard per section		
	1 st	5" castors (set of 4), standard		
ITEM TOTAL:				\$4,679.97
3.1.4	2 ea	FRYER, GREASELESS AIR QNC, Inc. / Quik n' Crispy Model No. QCR900009AR Rapid Air Fryer RAF Greaseless Fryer, 16-1/2"W x 16-1/2"D x 3"H cooking basket, 4-3/10" color LCD touchscreen, USB port, stores (108) programmable recipes, 240v/50/60/1-ph, 24.0 amps, 5.75 kW, NEMA 6-30P, cULus, UL Classified, Made in USA	\$8,247.60	\$16,495.20
	2 ea	1 year parts, 90 days labor warranty, standard		
		ITEM TOTAL:		\$16,495.20
3.1.5	1	CUSTOM Delfield Model No. 000-40014D801 SHELLEY CUSTOM FABRICATION SH-6-NU SIX WELL HOT FOOD COUNTER WITH ENCLOSED BASE 36 INCHES HIGH, 96" S/S V-TRAY SLIDE 12" WIDE WITH 3 RIBS, LOCATED ON CUSTOMER SIDE, MOUNTED 34" HIGH, 96" FOLD-DOWN COMPOSITE BOARD 10" WIDE, LOCATED ON OPERATOR SIDE, MOUNTED 36" HIGH, LINE-UP INTERLOCK, S/S OPEN UNDERSTORAGE P-60/P-74 16" HEIGHT, - OMIT CENTER SHELF, S/S OPEN UNDERSTORAGE 16" HEIGHT, - OMIT	\$16,958.28	\$16,958.28

Item	Qty	Description	Sell	Sell Total
		CENTER SHELF, FLEXISHIELD FACTORY INSTALLED TO BASE, SG14A-96 MODIFY TOP DEPTH TO BE 32"		
		ITEM TOTAL:		\$16,958.28
	1	CUSTOM Delfield Model No. 000-CCA14D801 SHELLEY CUSTOM FABRICATION TWO TIER DISPLAY, SNEEZE GUARD, SINGLE SERVICE 94.378 INCHES LONG X 14 INCHES WIDE X 25 INCHES HIGH, GLASS SHELVES	\$6,399.19	\$6,399.19
		ITEM TOTAL:		\$6,399.19
3.1.6	1	CUSTOM Delfield Model No. 000-40014D802 SHELLEY CUSTOM FABRICATION SCSC-36-BP 36" REFRIGERATED COLD PAN SERVING COUNTER, R290 36 INCHES HIGH, 12" TOP EXTENSION, 48" S/S V-TRAY SLIDE 12" WIDE WITH 3 RIBS, LOCATED ON CUSTOMER SIDE, MOUNTED 34" HIGH, 48" FOLD-DOWN COMPOSITE BOARD 10" WIDE, LOCATED ON OPERATOR SIDE, MOUNTED 36" HIGH, LINE-UP INTERLOCK, S/S OPEN UNDERSTORAGE 16" HEIGHT, - OMIT CENTER SHELF, ADAPTER BARS (5) , FLEXISHIELD FACTORY INSTALLED TO BASE, SG14A-50 MODIFY TOP DEPTH TO BE 32" , Y-36 INCREASE DEPTH OF COLD PAN TO ACCOMMODATE 8" PANS BY OTHERS , NOTE THE FOLLOWING EXCEPTIONS: REF'G STORAGE NOT AVAILABLE DUE MINIMUM LENGTH REQUIREMENT NOT BEING MET. OPEN STORAGE HAS BEEN QUOTED IN ITS PLACE , INSULATED LIFT-OFF COVER	\$10,991.84	\$10,991.84
		ITEM TOTAL:		\$10,991.84
3.1.6	1 ea	Delfield Model No. W00007AN 7 year compressor warranty, standard		
3.1.6	1	CUSTOM Delfield Model No. 0550000N WARRANTY,2YR,S/L, NO CHARGE		
	1	CUSTOM Delfield Model No. 000-CCA14D802 SHELLEY CUSTOM FABRICATION TWO TIER DISPLAY, SNEEZE GUARD, SINGLE SERVICE 46.378 INCHES LONG X 14 INCHES WIDE X 25 INCHES HIGH, GLASS SHELVES	\$3,199.59	\$3,199.59
		ITEM TOTAL:		\$3,199.59
3.1.7	1	CUSTOM Delfield Model No. 000-40014D803 SHELLEY CUSTOM FABRICATION SCSC-96-BP 96" REFRIGERATED COLD PAN SERVING COUNTER, R290 36 INCHES HIGH, 96" S/S V- TRAY SLIDE 12" WIDE WITH 3 RIBS, LOCATED ON CUSTOMER SIDE, MOUNTED 34" HIGH, 96" FOLD-DOWN COMPOSITE BOARD 10" WIDE, LOCATED ON OPERATOR SIDE, MOUNTED 36" HIGH, LINE-UP	\$16,894.39	\$16,894.39

Item	Qty	Description	Sell	Sell Total
		INTERLOCK, REF'G UNDERSTORAGE, SINGLE DOOR, R290 HINGED RIGHT, ADAPTER BARS (12) , FLEXISHIELD FACTORY INSTALLED TO BASE, SG14A-96 MODIFY TOP DEPTH TO BE 32"		
			ITEM TOTAL:	\$16,894.39
3.1.7	1 ea	Delfield Model No. W00007AN 7 year compressor warranty, standard		
3.1.7	1	CUSTOM Delfield Model No. 0550000N WARRANTY,2YR,S/L, NO CHARGE		
	1	CUSTOM Delfield Model No. 000-CCA14D803 SHELLEY CUSTOM FABRICATION TWO TIER DISPLAY, SNEEZE GUARD, SINGLE SERVICE 94.378 INCHES LONG X 14 INCHES WIDE X 25 INCHES HIGH, GLASS SHELVES	\$6,399.19	\$6,399.19
			ITEM TOTAL:	\$6,399.19
3.1.8	1 ea	ICE MAKER, CUBE-STYLE Scotsman Model No. MC0522SA-1 Prodigy ELITE® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 475 lb/24 hours at 70°/50° (340 lb AHRI certified at 90°/70°), small cube size, ICELINQ® mobile app, Bluetooth® connectivity, preservation mode, external bin full indicator, AutoAlert™ indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, front facing removable air filter, unit specific QR code, stainless steel finish, AgION™ antimicrobial protection, 115v/60/1-ph, 13.5 amps, cULus, NSF, engineered and assembled in USA	\$5,155.22	\$5,155.22
	1 ea	NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details		
	1 ea	3 year parts & labor warranties		
	1 ea	5 year parts & labor warranties on Evaporator		
	1 ea	5 year parts on compressor & condenser		
	1 ea	B530P Ice Bin, top-hinged front-opening door, 536 lb application capacity, for top-mounted ice maker, 30" width, rotocast plastic construction, toolless removable baffle, polyurethane insulation, polyethylene liner, includes 6" legs, NSF, engineered and assembled in USA		
	1 ea	3 year parts & labor warranties		
	1 ea	KBT27 Bin Top, for use with all 22" cubers, flakers & nugget makers (except EH222) on B230, B330 & B530 bins		
	1 ea	AP1-P AquaPatrol™ Plus Water Filtration System, single system, 2.1 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, cULus, NSF		



Item	Qty	Description	Sell	Sell Total
**Ice bin Not available with LED Light - ** Quoted closets to the specs given **				
			ITEM TOTAL:	\$5,155.22
3.1.9	1 ea	ICE & WATER DISPENSER	\$7,752.43	\$7,752.43
		<p>Scotsman Model No. HID525A-6</p> <p>Meridian™ Ice & Water Dispenser, Touchfree® infrared dispensing, H2 Nugget Ice, air cooled, production capacity up to 500 lb/24 hours at 70°/50°, 25 lb bin storage capacity, sealed maintenance-free bearings, removable bin, removable air filter, SmoothStream™ water dispensing, removable spouts and sink, enlarged 0.8" sink drain, recessed utility chase, stainless evaporator and auger, enlarged 11" dispensing area, USB software upgrade port, unit specific QR code, stainless exterior, AgION™ antimicrobial protection, 230V/50/1 engineered and assembled in USA (Export Model, 50hz version)</p> <p>1 ea NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details</p> <p>1 ea 3 year parts & labor warranties (Warranty valid in North, South, Central America & The Caribbean for commercial installations)</p> <p>1 ea 5 year parts on compressor & condenser (Warranty valid in North, South, Central America & The Caribbean for commercial installations)</p> <p>1 ea AP1-P AquaPatrol™ Plus Water Filtration System, single system, 2.1 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, cULus, NSF</p>		
			ITEM TOTAL:	\$7,752.43
3.1.10	1 ea	PLANETARY MIXER	\$16,095.69	\$16,095.69
		<p>Hobart Model No. HL400-1STD</p> <p>200-240/50/60/3 Mixer; with bowl, beater, whip, & spiral dough arm; US/EXP configuration - Legacy Planetary Mixer, 1.5 hp, 40 quart capacity, (3) fixed speeds, gear-driven transmission, 20 minute timer, #12 taper attachment hub, manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D" whip, "ED" dough hook</p> <p>1 ea Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA</p>		
			ITEM TOTAL:	\$16,095.69
3.1.11.	1	CUSTOM	\$5,441.68	\$5,441.68
3.1.1		<p>Delfield Model No. 000-20114D804</p> <p>CUSTOM FABRICATION 84" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE 31.5" DEEP, 84" OPEN SHELF UTILITY STAND, MODIFY TOP DEPTH TO BE 30" , CH-34 34" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT,</p>		

Item	Qty	Description	Sell	Sell Total
SET OF 6 LEGS				
			ITEM TOTAL:	\$5,441.68
3.1.11.	1	CUSTOM	\$2,680.86	\$2,680.86
3.1.2		Delfield Model No. 000-20114D805 CUSTOM FABRICATION 30" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE 31.5" DEEP, 30" OPEN SHELF UTILITY STAND, MODIFY TOP DEPTH TO BE 30" , CH-34 34" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT, SET OF 4 LEGS		
			ITEM TOTAL:	\$2,680.86
3.1.11.	1	CUSTOM	\$2,977.40	\$2,977.40
3.1.3		Delfield Model No. 000-20114D806 CUSTOM FABRICATION 36" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE 31.5" DEEP, 36" OPEN SHELF UTILITY STAND, MODIFY TOP DEPTH TO BE 30" , CH-34 34" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT, SET OF 4 LEGS		
			ITEM TOTAL:	\$2,977.40
3.1.11.	1	CUSTOM	\$4,969.95	\$4,969.95
3.1.4		Delfield Model No. 000-20114D807 CUSTOM FABRICATION 73" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE MODIFIED TO BE 72.5 INCHES LONG 31.5" DEEP, 72" OPEN SHELF UTILITY STAND MODIFY UNIT TO BE 72.5 INCHES LONG, MODIFY TOP DEPTH TO BE 30" , CH-34 34" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT, SET OF 6 LEGS		
			ITEM TOTAL:	\$4,969.95
3.1.11.	1	CUSTOM	\$4,049.81	\$4,049.81
3.1.5		Delfield Model No. 000-20114D808 CUSTOM FABRICATION 59" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE 31.5" DEEP, 59" OPEN SHELF UTILITY STAND, MODIFY TOP DEPTH TO BE 30" , CH-34 34" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT, SET OF 4 LEGS		
			ITEM TOTAL:	\$4,049.81
3.1.11.	1	CUSTOM	\$5,441.68	\$5,441.68
3.1.6		Delfield Model No. 000-20114D809 CUSTOM FABRICATION 84" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE 31.5" DEEP, 84" OPEN SHELF UTILITY		

Item	Qty	Description	Sell	Sell Total
		STAND, MODIFY TOP DEPTH TO BE 30" , CH-34 34" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT, SET OF 6 LEGS		
		ITEM TOTAL:		\$5,441.68
3.1.11. 3.1.7	1	CUSTOM Delfield Model No. 000-20114D80A CUSTOM FABRICATION 72" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE 31.5" DEEP, 72" OPEN SHELF UTILITY STAND, MODIFY TOP DEPTH TO BE 30" , CH-34 34" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT, SET OF 6 LEGS	\$4,953.89	\$4,953.89
		ITEM TOTAL:		\$4,953.89
3.1.11. 3.1.8	1	CUSTOM Delfield Model No. 000-20114D80B CUSTOM FABRICATION 48" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE 31.5" DEEP, 48" OPEN SHELF UTILITY STAND, MODIFY TOP DEPTH TO BE 26" , CH-34 34" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT, SET OF 4 LEGS	\$3,580.10	\$3,580.10
		ITEM TOTAL:		\$3,580.10
3.1.11. 4	2	CUSTOM Delfield Model No. 000-20114D80C CUSTOM FABRICATION 60" ASSEMBLY WITH A 90 DEGREE FLUSH TURNDOWN ON REAR OF BASE 31.5" DEEP, REAR EXTENDED 4.5 INCHES, 60" OPEN SHELF UTILITY STAND, CH-28 28" COUNTER HEIGHT , STAINLESS STEEL END ON LEFT, STAINLESS STEEL END ON RIGHT, SET OF 4 LEGS	\$4,716.82	\$9,433.64
		ITEM TOTAL:		\$9,433.64
3.1.14	6 ea	CART, UTILITY/BUSSING Lakeside Manufacturing Model No. 958 Tough Transport® Utility Cart, 2-tier, 55"W x 22-3/4"D x 37"H, stainless steel construction, open base U-frame with angled stainless steel, 21" x 49" 14-gauge shelves with reinforced edges, 21" shelf clearance, 1" O.D. tube push handle with bumpers, (2) 6" bumpers riveted to front legs, 1000 lb. capacity, (2) 5" reinforced swivel plate casters & (2) 8" fixed casters with non-marking polyurethane wheels, NSF, Made in USA 6 ea Casters, (2) 5", swivel, (2) 8", fixed, cushion tread, std	\$2,006.29	\$12,037.74
		ITEM TOTAL:		\$12,037.74
		Total		\$184,155.06



- BID ALL OR NOTHING, DROP SHIP ONLY.
 - NO INSTALLATION REQUESTED; THEREFORE NOT QUOTED.
 - PRICING VALID FOR 30 DAYS
 - PLEASE ADD 3% FOR CREDIT CARD PURCHASES
 - DOES NOT INCLUDE STATE SALES TAX WHERE APPLICABLE
 - SHIPPING INCLUDED BASED OFF OF THE QUANTITY AND LOCATION REQUESTED.
- IF ORDER REFLECTS A DIFFERENT QUANTITY OR LOCATION,
PRICE IS SUBJECT TO CHANGE AT CUSTOMERS EXPENSE.*

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$184,155.06

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
8 OPEN BURNERS
48" WIDE GAS RANGE

Model 48S-8BN
(shown with optional casters)

**SPECIFICATIONS**

48" wide gas restaurant range, Vulcan Model No. 48S-8BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Eight 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 275,000 BTU/hr.

Exterior Dimensions:

34"d x 48"w x 58"h on 6" adjustable legs

- ☐ **48S-8BN** 1 Standard Oven / Natural Gas
- ☐ **48S-8BP** 1 Standard Oven / Propane
- ☐ **48C-8BN** 1 Convection Oven / Natural Gas
- ☐ **48C-8BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Eight open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug), includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of four)
- ☐ Flanged feet (set of four)
- ☐ 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- ☐ Hot tops

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

RESTAURANT RANGES



ENDURANCE GAS RESTAURANT RANGE

8 OPEN BURNERS

48" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

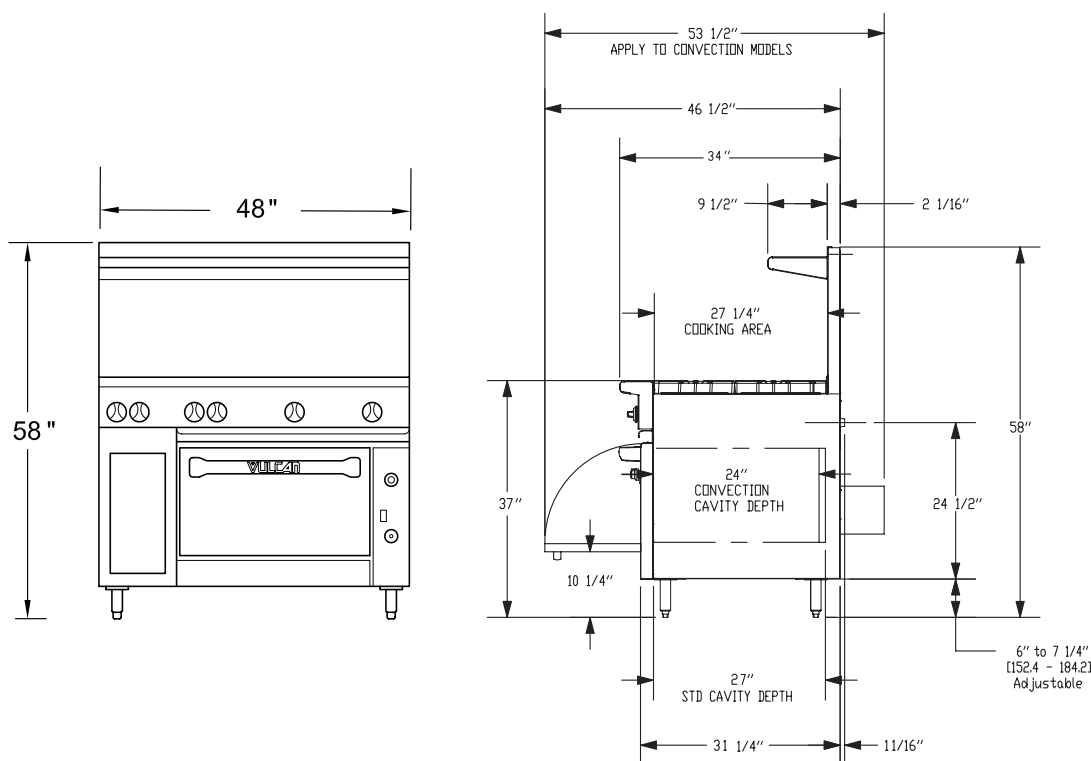
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSI Z223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

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

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	48S-8BN	1 Standard Oven / 8 Burners / Natural Gas	275,000	668 / 304
	48S-8BP	1 Standard Oven / 8 Burners / Propane	275,000	668 / 304
	48C-8BN	1 Convection Oven / 8 Burners / Natural Gas	275,000	730 / 332
	48C-8BP	1 Convection Oven / 8 Burners / Propane	275,000	730 / 332

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



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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.

FREE Vulcan & Wolf New Equipment Checkout

A PARTNERSHIP WITH HOBART & AUTHORIZED WARRANTY SERVICE PROVIDERS



To ensure new Vulcan and Wolf equipment has been properly installed and is operating correctly, an authorized service technician will:

- Verify that the proper gas type (LP or natural) has been connected to the equipment
- Verify that the proper voltage and electrical connections have been made
- Verify that proper pressure regulators have been installed and adjusted, when applicable
- Verify that gas supply size and pressure are adequate
- Verify that proper water, steam, drain supplies and connections have been made
- Check to ensure the ventilation system is operating correctly
- Check pilot and burner adjustments
- Verify thermostat operation, including calibration, when required
- Check functional parts of operation, for example: doors, lids, valves, etc.
- Advise on preventive maintenance procedures

To schedule your free checkout, please contact your sales rep!

- Equipment must be completely installed and ready to operate before the equipment checkout request is made
- Equipment checkout should be completed within 90 days after installation



WOLF





VC44E SERIES

Double Deck Electric Convection Ovens



Model VC44ED
Shown on optional casters



SPECIFIER STATEMENT

Double section, electric convection oven, Vulcan Model No. (VC44ED) (VC44EC). 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 measure 29" w x 22 $\frac{1}{8}$ " d x 20" h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops per section. Each section heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

Exterior Dimensions:

40 $\frac{1}{4}$ " W x 41 $\frac{1}{8}$ " D (includes motor & door handles)

40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D (includes motor only)

70" H on 8" legs.

NSF listed. UL listed. UL listed to Canadian safety standards.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **VC44ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44EC** 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
- 25 total KW
- $\frac{1}{2}$ H.P. two speed oven blower-motor
- Moisture vent
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interiors
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- One year limited parts and labor warranty

OPTIONS

- ☐ Complete prison package
 - ☐ Security screws only
- ☐ Casters
- ☐ Simultaneous chain driven doors
- ☐ 480V/60 Hz/1 or 3 phase
- ☐ Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Stainless steel rear motor enclosure
- ☐ Extra oven rack(s)
- ☐ Rack hanger(s)
- ☐ Stainless steel drip pan
- ☐ Down draft flue diverter for direct vent connection

VC44E SERIES – Double Deck Electric Convection Ovens

Approved by _____ Date _____ Approved by _____ Date _____



VC44E SERIES

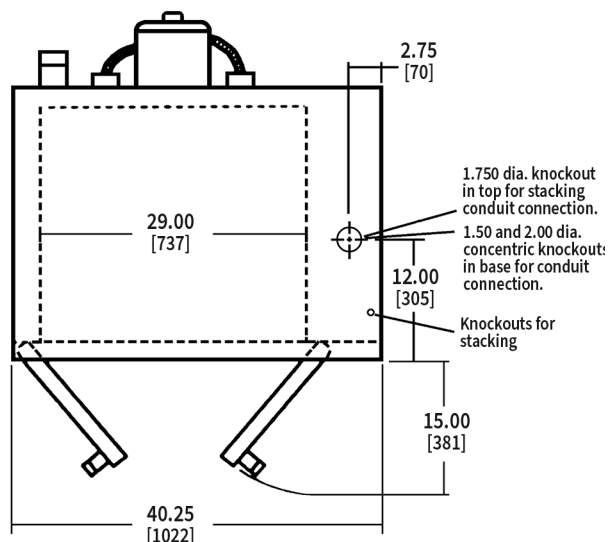
Double Deck Electric Convection Ovens

OPTIONAL VOLTAGES

- ☐ 480 volt, 60 Hz, 3 phase
- ☐ 220/380 volt, 50 Hz, 1 phase, 3 wire
- ☐ 220/380 volt, 50 Hz, 3 phase, 4 wire
- ☐ 240/415 volt, 50 Hz, 3 phase, 4 wire

CLEARANCES

	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"



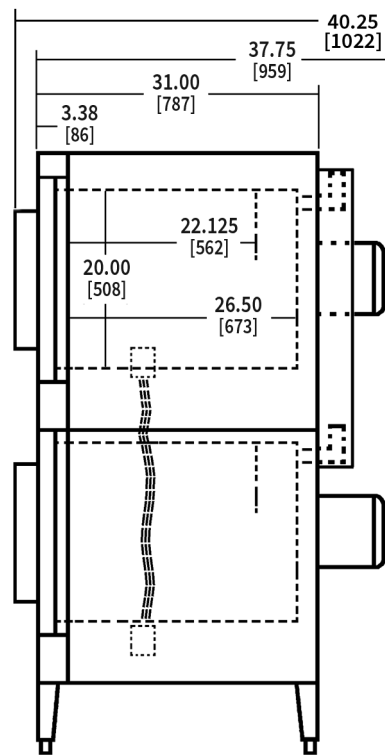
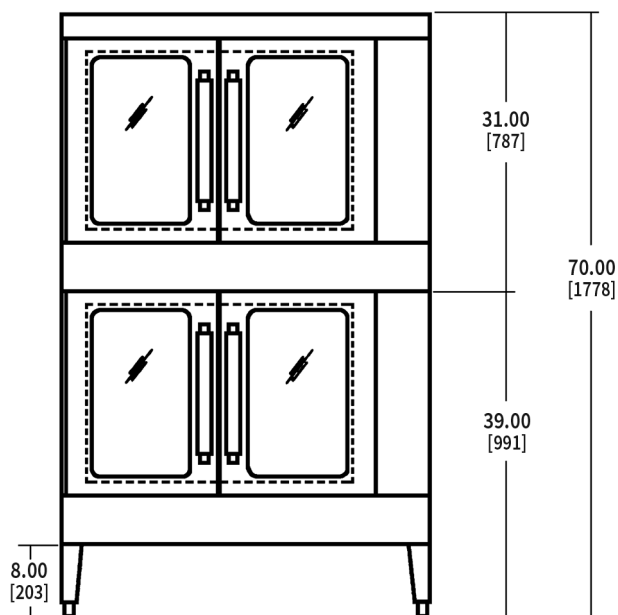
[CAD and/or Revit Files Available](#)

INSTALLATION MANUAL

40 $\frac{1}{4}$ " W x 41 $\frac{1}{8}$ " D (includes motor & door handles)

40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D (includes motor only)

70" H on 8" legs



Nominal Amps per Line Wire

							3 Phase									
							208 Volt			240 Volt			480 Volt			
Model	Total Conn.	3 Phase Load KW per Phase			1 Phase		X	Y	Z	X	Y	Z	X	Y	Z	Weight
VC44E	25 kW	8	8	9	120	104	70	66	70	66	58	66	28	30	30	778 lbs (352 KG) without skids/packageging 880 lbs (400 KG) with skids/packageging

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.



TRUE MANUFACTURING CO., INC. • U.S.A. FOODSERVICE DIVISION • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434
ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

PROJECT NAME	LOCATION		AIA #
ITEM #	QTY	MODEL #	SIS #

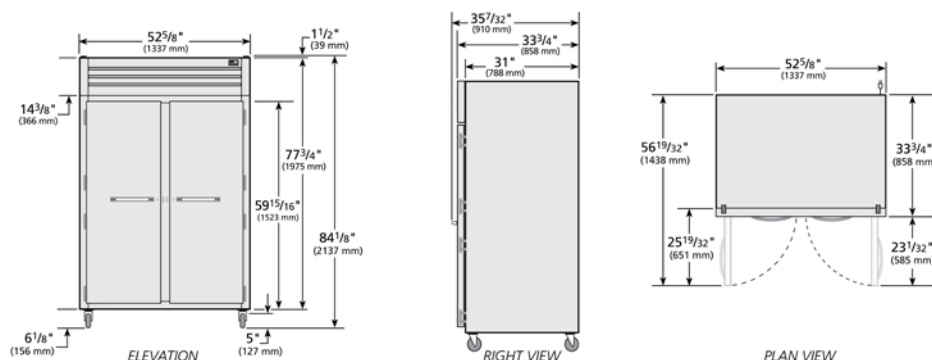
SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR2R-2S-HC	STA2R-2S-HC	STG2R-2S-HC
--------	-------------	-------------	-------------



plan view



STR2R-2S-HC

Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section.

STA2R-2S-HC

Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG2R-2S-HC

Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

SPECIFICATIONS

Dimensions	in.	mm.
Length	52 $\frac{5}{8}$	1337
Depth	33 $\frac{3}{4}$	858
Height	77 $\frac{3}{4}$	1975
Electrical	U.S.	International
Horsepower	$\frac{1}{2}$	N/A
Amps	5.9	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.



* Height does not include 6 $\frac{1}{8}$ " (156 mm) for castors or 6" (153 mm) for optional legs.
† Depth does not include 1 $\frac{1}{2}$ for door handle.

Specifications subject to change without notice.
Chart dimensions are rounded up to the nearest $\frac{1}{8}$ " (millimeters rounded up to the next whole number).



APPROVALS

AVAILABLE AT

6/20

Printed in U.S.A.



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PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models STR2R-2S-HC STA2R-2S-HC STG2R-2S-HC



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

CABINET CONSTRUCTION

- 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).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks.

- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF/ANSI Standard 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.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 1/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST()2R-2S-HC					

Serve Restaurant Quality (and Healthier) menu items without the need or cost of a Commercial Kitchen!

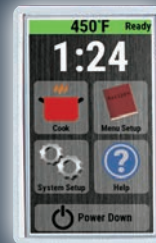
Introducing the
Innovative

RAF

Rapid Air Fryer®!

The Rapid Air Fryer®, with dual heating elements to produce a combination of forced hot air and radiant heat; and an elevated perforated cooking basket, prepares ovenable frozen foods to the taste and texture as if they were deep-fat fried. The RAF can now cook at temperatures up to 525° F, which results in cooking times that are comparable to deep-fat fryers for french fries and other delicious menu items. Prepare and serve menu items that are crispy on the outside and moist and juicy on the inside, without the mess and hazards of hot grease!

- **Offer Healthier Foods** — Ovenable foods “hot-air fried” in the Quik n’ Crispy are 20% to 40% lower in fat compared to deep fat fried foods!
- **Increased Speed of Service** — Prepares frozen french fries in less than 3 ½ minutes!
- **No Exhaust Vents Required** — Uses both a heated catalytic converter, and a two-stage air filtration system! Complies with EPA 202/UL710B Standards!
- **Unsurpassed Versatility** — Prepares french fries, chicken tenders, tacos and more; Grills up to 50 hot dogs in just 4 minutes; Bakes Pizzas, Flatbreads, Pretzels and hot sandwiches in just 2 to 4 minutes!
- **Easy to Program** - Create and Edit up to 108 recipes with menu names, times, and temperatures. Use the USB feature to import and export recipes to multiple units within your system!
- **Hold & Reheat** — Twice the holding times compared to deep fat fried menu items — (important for takeout orders). Reheat menu items in 90 seconds or less during rush periods!
- **Safer for your Employees** — Cool to the touch exterior, and no grease eliminates the mess and hazards of deep-fat fryers!



Easy-to-use smart phone
style touch screen

Quik n' Crispy®

GREASELESS FRYER

QNC, Inc. 12021 Plano Road, Suite 160 Dallas, TX 75243

Website: www.Q-N-C.com

888-NO-VENTS (888) 668-3687 • 972-669-8993

Fax 972-669-8990 • Email: sales@Q-N-C.com

Model RAF SPECIFICATIONS

Electrical Specifications:

US/Canada/International: Single Phase • 50/60 Hz.

208 VAC USA (5760 Watts, 29 amps) 3 hour input averaging

test, less than 24 amps, can be installed on 30 amp circuit

208 VAC—Canada (4326 Watts, 21 amps)

230 VAC (5290 Watts, 23 amps)

240 VAC (5750 Watts, 24 amps)

GF5 Receptacle (USA/Canada) NEMA #6-30R

Other Specifications:

External Dimensions: 25" H x 29" W x 21" D
(plus 2.5" overhang for air filtration cone)

Cooking Basket: 3" H x 16.5" W x 16.5" W

Shipping Carton: 29" H x 37" W x 30" D

Shipping Weight: 175 lb.

Patent: US Patent # 10,746,412

Warranty: 1 year parts, 90 days on labor

Receptacle:
NEMA #6-30R



30A 125/250V



MADE IN
THE U.S.A.

PRODIGY[®]
ELITE

MC0522 - 500lb Cube Ice Machine

Prodigy ELITE[®] Modular Cube Ice Machine

ENHANCED RELIABILITY

Integrated ICELINQ[®] App

Provides real-time diagnostics, access to settings and guided cleanings. The app also contains specific information for convenient maintenance.

Upgraded Sensors

Ice thickness and water sensor design enhances cleanability and amplifies durability.

Preservation Mode

Maximizes uptime and notifies users of potential issues.

EASE OF USE

AutoAlert[™] Panel

The AutoAlert[™] panel displays relevant machine status that is visible across the room. Now featuring an external bin full indicator light and easier to read 16-segment display.

SANITARY DESIGN

Removable, External Air Filters

Speeds up cleaning process and reduces unit footprint.

WaterSense Adaptive Purge

Optimizes water consumption, keeping the machine cleaner and operating more efficiently.



Compatible with ICELINQ[®]



The ICELINQ[®] app simplifies interaction with machine via Bluetooth[®] connection



Intelligent sensor technology maximizes efficiency and lowers operating costs



24 Hour Volume Production

Air Cooled		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C
475/216 lb/kg		340/154 lb/kg	480/218 lb/kg



Modular Bin Options

Model Number*	Dimensions W" x D" x H"	Bin Application Capacity lb/kg	Finish	Ship Weight lb/kg
B322S	22 x 34 x 44**	370/168	Metallic	140/64



B322S

* Contact Scotsman for bin top requirements.



Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube
7/8" x 7/8" x 3/8"
(2.22 x 2.22 x .95 cm)



Medium Cube
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Certification



Warranty

- 3 Years parts and labor on all components.
- 5 Years parts and labor on the evaporator.
- 5 Years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

Scotsman[®]

25-1722 West Virginia Veterans Home

101 Corporate Woods Parkway, Vernon Hills, IL 60061

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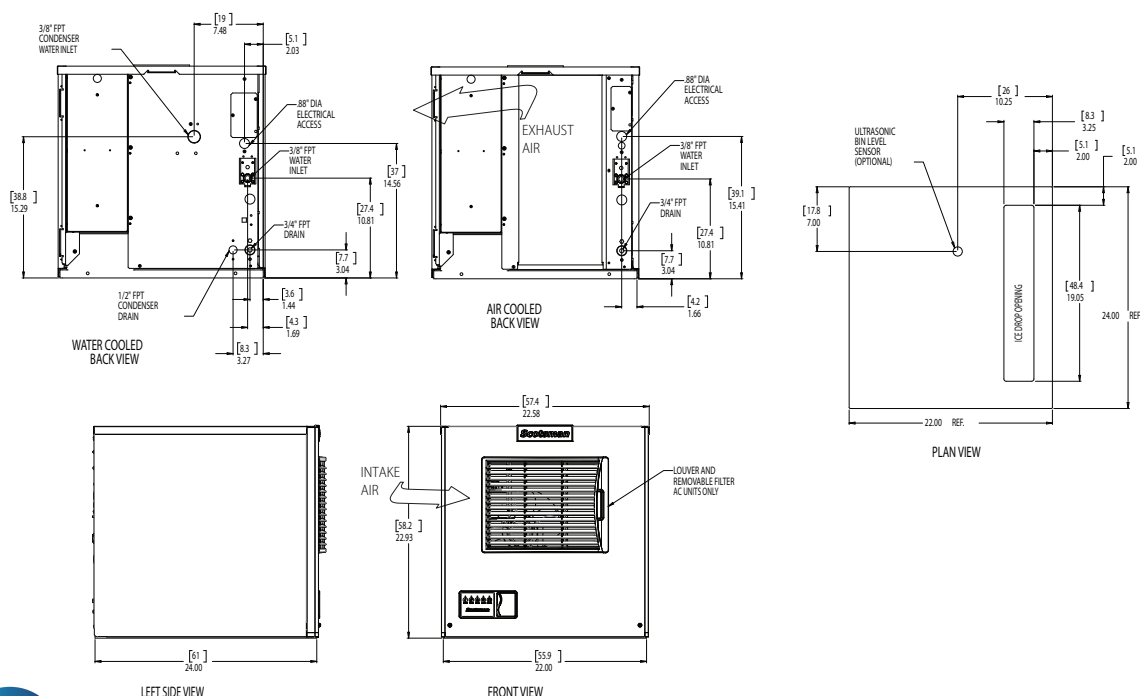
Douglas Equipment

Page: 17

MC0522 - 500lb Cube Ice Machine

MC0522 - 500lb Cube Ice Machine

Prodigy ELITE® Modular Cube Ice Machine



Specifications

	Model Number	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)	
								Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)
med.	MC0522MA-1	Air	115/60/1	15	2	13.5	5.94	18.0/68.2	-
	MC0522MW-1	Water	115/60/1	15	2	11.9	4.48	21/79.5	152.0/575.8
	MC0522MA-32	Air	208-230/60/1	15	2	6.5	5.94	18.0/68.2	-
sm.	MC0522SA-1	Air	115/60/1	15	2	13.5	5.94	18.0/68.2	-
	MC0522SW-1	Water	115/60/1	15	2	11.9	4.48	21.0/79.5	152.0/575.8
	MC0522SA-32	Air	208-230/60/1	15	2	6.5	5.94	18/68.2	-
	MC0522SW-32	Water	208-230/60/1	15	2	5.6	4.48	21.0/79.5	152/575.8



All Models

Dimensions (W x D x H):

Unit: 22" x 24" x 23"
(55.9 x 61.0 x 58.4 cm)

Shipping Carton: 26" x 28" x 29"
(66 x 71.1 x 73.7 cm)

Shipping Weight: 160 lb / 73 kg BTUs per hour: 7,900

Refrigerant: R-404A



Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Precisely control ice levels using ultrasonic technology.
KBILC	Basic Ice Level Control - Thermistor technology, ideal for dispenser applications.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
XR-30	XSafe® Sanitation System for Modular Cube - Continuous operation, field-installed.

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Potable Water Pressure	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Cond. Water Pressure	20 PSIG (1.4 bar)	230 PSIG (16.1 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

Scotsman®

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Modular Storage Bins



B530S shown with optional KLP8S legs.

Features

- New sleek, contemporary styling. A perfect match to Prodigy Plus cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.
- Easily removable baffle, no tools required for cleaning.
- Lightweight.
- Unique recessed drain fitting for maximum installation flexibility.
- Corrosion resistant.
- Spring loaded door with hidden hinges for easy opening and closing (except for B230P).
- Available in metallic finish or durable rotocast plastic.
- Ice scoop included.



Certification



Storage Capacity

B322S	B330P	B530P/S	B842S	B948S
Application Capacity	Application Capacity	Application Capacity	Application Capacity	Application Capacity
370/168 lb/kg	344/156 lb/kg	536/244 lb/kg	778/353 lb/kg	893/406 lb/kg

Application capacity is based on 90% of total volume in cubic feet x 34 lb/ft³



Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.



Bin Interior

The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.



Warranty

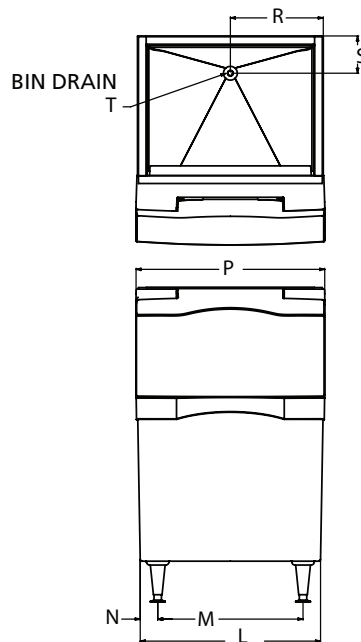
- 3 years parts and labor on all components.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

Scotsman®

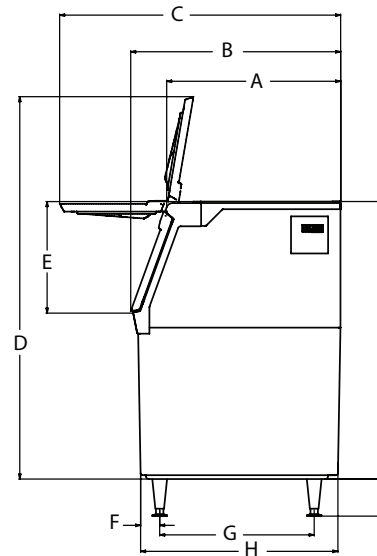
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- 1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relations@scotsman-ice.com •

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Modular Storage Bins



Installation Note: Allow 6" space at back for utility connections.

**Dimensions**

Model #	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T
B322S	28.23	34	45.5	61.24	18	3.88	25	32.75	44	6	22	15.5	3.25	22.5	11	6	.75 NPT
B330P	28.15	34	45.5	47.24	18	3.33	25	32.42	31	6	30	23.5	3.08	30.5	15	6	.75 NPT
B530P/S	28.15	34	45.5	61.24	18	3.09	25	31.93	44	6	30	23.5	2.83	30.5	15	6	.75 NPT
B842S	28.07	34	45.5	61.87	18	3.88	25	32.75	44	6	42	35.5	3.25	42.5	21	6	.75 NPT
B948S	28.05	34	45.5	61.24	18	3.88	25	32.75	44	6	48	41.5	3.25	48.5	24	6	.75 NPT

**Overall Dimensions**

Model #	Carton (W x D x H)*
B322S	22" x 34" x 44"
B330P	30" x 34" x 31"
B530P	30" x 34" x 44"
B530S	30" x 34" x 44"
B842S	42" x 34" x 44"
B948S	48" x 34" x 44"

* Add 6" Height for bin legs.

**Accessories***

Model Number	Description
KBC1	Kit, bit casters for B530S, B842S, B948S and SB380.** Not for use with B322S or SB480 when using extensions.
KBC1P	Kit, bin casters for B330P and B530P.**
KLP7	Kit, legs, 6", flanged feet, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
KLP8S	Kit, legs, 6", stainless steel, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
BGS10	Bagger, hooks on any bin.
KBAG	Kit, bags, 1000, for BGS10.
KSEALER	Kit, tape sealer, for BGS10.
KTAPE	Kit, tape, 180 ft. roll, for BGS10.
KHOLDER	Kit, scoop holder, stainless steel.

**3.5" Diameter, 2 locking, raises bin 4.5".

**Shipping Information**

Model #	Carton (W x D x H)	Weight (lb/kg)
B322S	26" x 36" x 49"	140/64
B330P	33" x 36" x 35"	90/41
B530P	33" x 37" x 49"	110/50
B530S	33" x 37" x 49"	150/68
B842S	45" x 36" x 49"	190/86
B948S	51" x 36" x 49"	209/95

an Ali Group Company



Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems

Features

SSM Plus

- Extends the life of your Scotsman machine and provides cleaner, more consistent ice.
- Now with AquaArmor with AgION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces, preventing premature clogging.
- Ultrafine half-micron filtration, combined with food-grade polyphosphate, assures that chlorine, off-tastes, odors and particles stay out of your ice.
- Filtration can reduce unscheduled water-related maintenance calls by as much as 40%.
- Easy to install and maintain.

AquaPatrol Plus®

- Leaves chlorine in water to keep machine cleaner longer.
- Polyphosphate feed to inhibit scale build up.
- Easy to install and maintain.
- Tighter pore size now eliminates more undesirable compounds.
- New smaller footprint gives operations more flexibility.

NSF International Standards

Standard No. 42: Aesthetic Effects

Chemical Unit

- Chlorine reduction, class 1
- Taste and odor reduction

Mechanical Filtration Unit

- Particle reduction, class 1
- 99.9% reduction of particles
- 1/2 micron and larger sizes

Standard No. 53: Health Effects

Mechanical Filtration Unit

- Turbidity reduction
- Cyst reduction
- Asbestos reduction

The SSM and AquaPatrol Plus filter and replacement cartridge have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local law and regulations. Do not use where the water is micro-biologically unsafe, or with water of unknown quality without adequate disinfection before or after the unit. Can be used on water that may contain filterable cysts.



SSM3-P



AP3-P



Certification

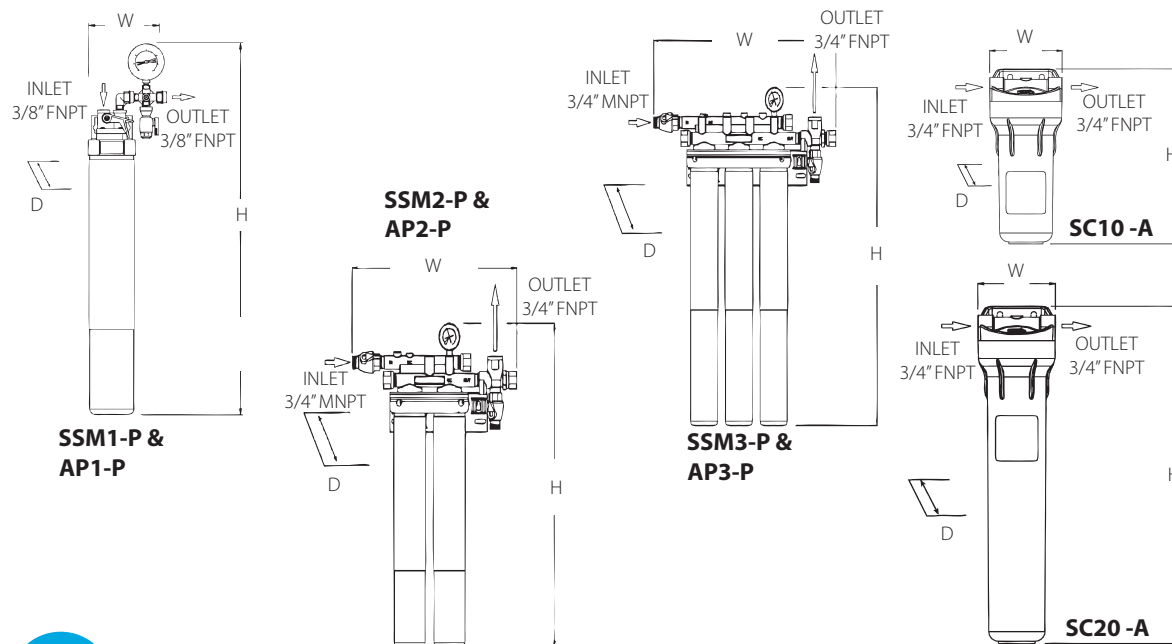


Warranty

- 5 years on manifold parts only
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems



Specifications

	Model Number	Dimensions			Description	Maximum Flow (gallons/minute)
		W	D	H		
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg)	5.01
AquaPatrol Plus®	AP1-P	5.6	4.75	21.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	AP2-P	16.6	5.5	19.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	4.2
	AP3-P	21	5.5	19.26	Triple System for Cubers over 1,300 lb (544 kg)	6.3
Coarse Pre-Filter	SC10-A	5.16	5.5	12.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	5
	SC20-A	5.16	5.5	22.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	10



Shipping

Model Number	Dimensions	Weight (lb/kg)
SSM1-P:	21" x 10" x 6"	7/3
SSM2-P:	26" x 16" x 13"	11/5
SSM3-P:	26" x 16" x 13"	16/7
AP1-P:	10" x 21" x 6"	7/3
AP2-P:	16" x 26" x 13"	11/5
AP3-P:	16" x 26" x 13"	16/7
SC10-A:	6" x 6" x 17"	5/2
SC20-A:	6" x 6" x 26"	11/5



Accessories

Model Number	Description
SC10RC40	SC10 Replacement Filter (package of 40)
SC20RC20	SC20 Replacement Filter (package of 20)
SSMRC1	Replacement Cartridge for SSM Plus (package of 1)
SSMRC6	Replacement Cartridge for SSM Plus (package of 6)
APRC6-P	Replacement Cartridge for AquaPatrol Plus® (package of 6)
APRC1-P	Replacement Cartridge for AquaPatrol Plus® (package of 1)

Scotsman recommends all ice machines have water filtration.



Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)

Specifications and design are subject to change without notice.

Scotsman®

Ice Systems

HID525

Other models in this range:
HID 312 - HID 540

Ice and water dispenser up to 209 kg



Shown with optional KLP24A legs



Features

Smarter Construction - Durable stainless steel evaporator and exterior panels. Greaseless bearings for reduced maintenance. Larger sink opening and dispensing area. Antimicrobial AquaArmor with AgION is molded into key components.

Space maximizing design - The industry's smallest operational footprint relative to capacity. Featuring specially designed contoured sides for enhanced breathability and an external air filter.

More convenient front access - Removable front panels allow ease of access and service to all key internal components. Including removable storage bin for better cleaning and maintenance access.






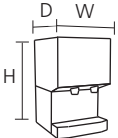


Enhanced service features - Intuitive LED diagnostic lights reduce service time. Unit specific QR code for quick access to service manuals and warranty history. Convenient USB drive that allows for fast software updates. New removable sink and grill provide maximum access for ease of cleaning.

Energy and Water Efficiency - Industry leading efficiencies deliver ongoing savings.

Quieter operation - Improved condenser fan function.

Technologies



		 24h					
		21°C : 10°C		32°C : 21°C			
		[kg]	[lb]	[kg]	[lb]	[kg]	[lb]
HID 525 AS		209	460	152	335	11	25
				<div><p>[WxDxH mm] 542 x 619 x 886</p><p>[WxDxH inches] 21,36" x 24,38" x 34,88"</p></div>			
 <p>[V/Hz/ph] 220-240/50/1</p>		 <p>R404A</p>					

This product qualifies for the following listings:



Certified ISO 9001:2008

2 Years Warranty

Subject to certain limitations and exclusions



Chewable, slow-melting ice that allows for more reliable dispensing.

19 mm x 8 mm x 9,5 mm
(3/4" x 5/16" x 3/8")



Apple store
Google play
Windows store

www.scotsman-ice.it
www.scotsman-ice.com

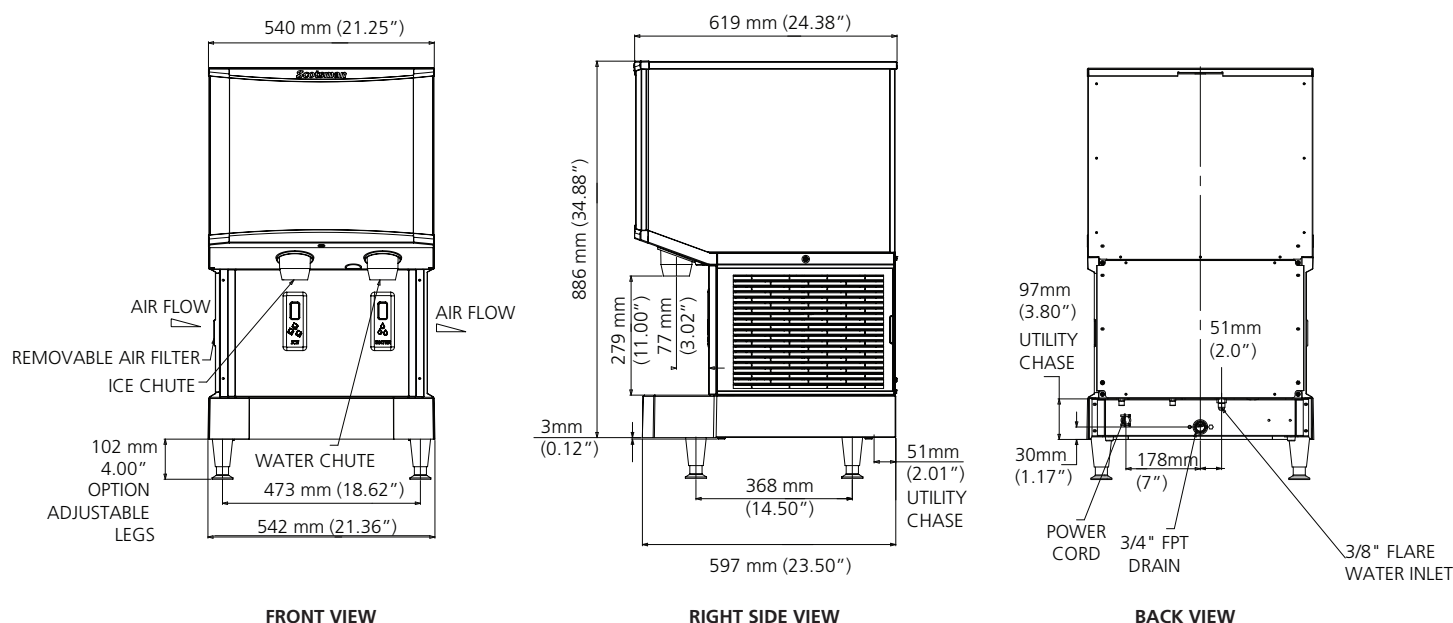
Scotsman®

Ice Systems

HID525

Other models in this range:
HID 312 - HID 540

Ice and water dispenser up to 209 kg



All models include 7.5' power cord with NEMA 5-15P plug

Installation Note: Allow 6" space at left, back and right side for ventilation and utility connections.

Minimum		Maximum
10°C (50°F)		38°C (100°F)
5°C (40°F)		38°C (95°F)
-10%		+10%
1,4 bar 20 psi		5,5 bar 80 psi

	+C° -C°	[Btu/h] [W]	[Ømm²]	[W]	FUSE	[kWh] - 100 kg	[l/h] [gal/h]		[kg] [lb]
HID 525 AS		6800 1992	3x1,5	800	15 A	12,6	6,4 1,7		95 208

IMPORTANT NOTICE:

Models and specifications are subject to change without notice.
This spec sheet is meant for commercial purpose only.
For technical documentation please refer to our service manuals.

www.scotsman-ice.it
www.scotsman-ice.com

Scotsman®
Ice Systems

Milano Madrid Chicago Dubai Singapore Shanghai Johannesburg



Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000



HL400 LEGACY+

40-Quart Maximum Heavy-Duty Mixer



SPECIFIER STATEMENT

Specified mixer will be an NSF rated 40-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, three fixed speeds plus a stir speed. Mixer has 1½ HP output at the planetary shaft and all-gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and manual bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

MODEL

- ☐ **HL400** 40-Quart Maximum Heavy-Duty Mixer
- ☐ **HL400C** 40-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

STANDARD FEATURES

Features in bold are exclusive to Hobart

- + **PLUS System**
 - **VFDadvantage** variable frequency drive
 - **Maximum capacity** overheat protection
 - **Reinforced planetary shaft system**
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty 1½ HP motor
- + Gear transmission
- + Three fixed speeds, plus stir speed
- + **Shift-on-the-Fly™ controls**
- + Soft start agitation technology
- + **20-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + #12 taper attachment hub
- + Open base
- + Metallic gray hybrid powder coat finish
- + Stainless steel removable bowl guard
- + Rubber foot pads provided

ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

- ☐ HL400-1STD Standard Accessory Package includes:
 - + 40-quart stainless steel bowl
 - + 40-quart "B" beater
 - + 40-quart "D" wire whip
 - + 40-quart "ED" dough hook

HL400 LEGACY+ 40-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by _____ Date _____ Approved by _____ Date _____



HL400 LEGACY+ 40-Quart Maximum Heavy-Duty Mixer

SOLUTIONS/BENEFITS

PERFORMANCE

VFDadvantage Variable Frequency Drive

- + All-gear, direct drive system
- + Ensures superior mixing consistency, motor protection and long life

Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

Four Mixing Speeds

- + Can handle virtually any mixing job
- + Includes stir speed

Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

EASE OF USE

Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

Bowl Lift

- + Ergonomic, smoothly moves bowl into mixing position

Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

20-Minute SmartTimer™

- + Automatic recall of time and speed

SANITATION & CLEANING

Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

OPERATOR ASSURANCE

Triple Interlock System with MagnaLock Technology

- + Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

HL400 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL400
Capacity of Bowl (Qt. Liquid)		40
Egg Whites	D	1¾ qt.
Mashed Potatoes	B & C	30 lb.
Whipped Cream	D or C	9 qt.
Cakes		40 lb.
Cookies, Sugar		30 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	45 lb. ●
Dough, Heavy Bread 55% AR ★	ED	35 lb. ●
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	25 lb. ●
Dough, Thick Pizza 60% AR ★	ED	45 lb. ●
Dough, Whole Wheat 70% AR	ED	45 lb. ●
Icing, Fondant	B	25 lb.
Icing, Marshmallow	C or I	4½ lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	15 lb. ●

Note: % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

Note: Attachment hub should not be used while mixing.



HL400 LEGACY+ 40-Quart Maximum Heavy-Duty Mixer

SPECIFICATIONS

Motor: 1½ HP high torque motor.

200-240/50/60/1 – 9.3 Amps

200-240/50/60/3 – 5.6 Amps

380-460/50/60/3 – 2.7 Amps

Electrical: 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

Controls: Magnetic contactor and thermal overload protection. Internally sealed “Start-Stop” push buttons. A 20-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
Stir	58	34
First (Low)	96	56
Second (Intermediate)	179	104
Third (High)	319	185

Bowl Guard: Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

Bowl Lift: Ergonomic style, manual operated, self-locking in top and bottom position.

Finish: Metallic gray hybrid powder coat finish.

Attachment Hub: Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

Attachments and Accessories:

The following are available at extra cost:

Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL40
“B” Flat Beater	BBEATER-HL4030
“C” Wing Whip	CWHIP-HL4030
“D” Wire Whip	DWHIP-HL4030
“ED” Dough Hook	EDDOUGH-HL40SS
“P” Pastry Knife	PPASTRY-HL4030
“I” Heavy Duty Wire Whip	IWIRE-HL4030
Bowl Splash Cover (lexan)	SPLASH-LEX040
Bowl Scraper	SCRAPER-HL40
Ingredient Chute	CHUTE-HL4030
Bowl Truck	TRUCK-HL4030
Stainless Steel Feet	PADSST-HL4320
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN
20 Quart Accessories	See HL200 spec sheet
30 Quart Accessories	See HL300 spec sheet

Plugs and Receptacles:

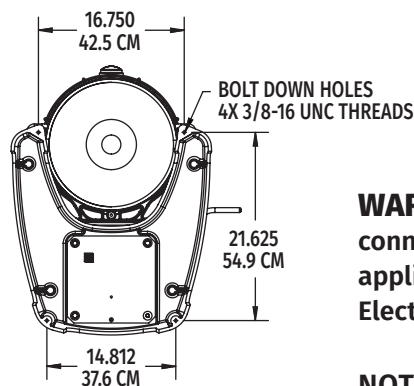
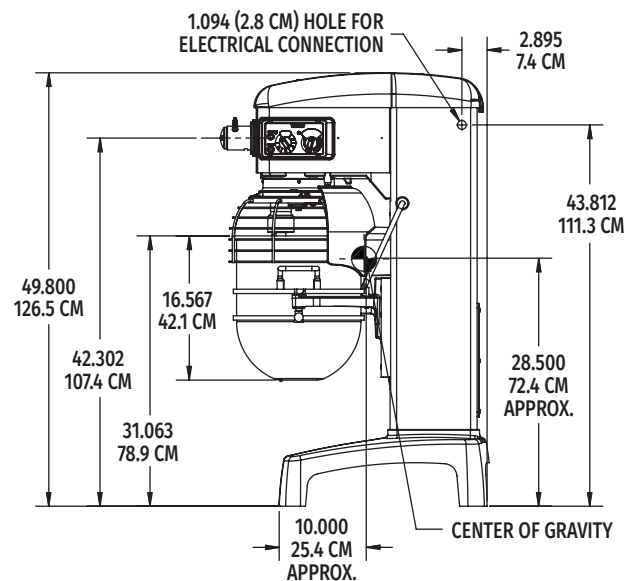
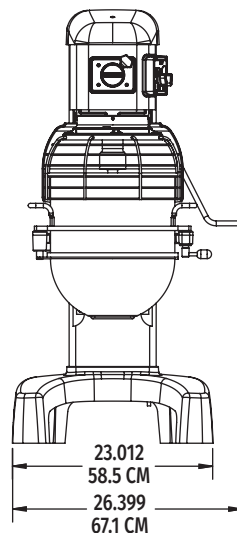
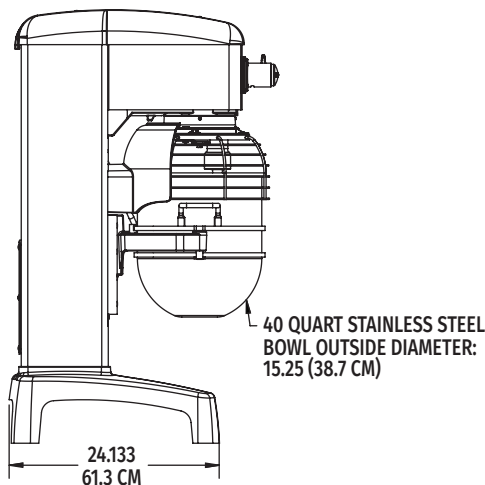
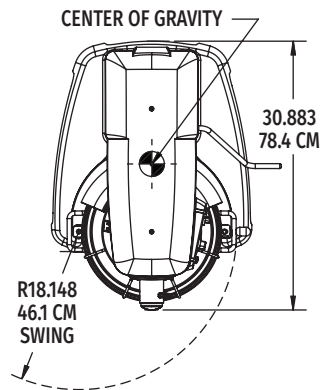
Hobart recommends that your machine be hardwired to the power source for optimal performance. Refer to the data plate on your machine and local power codes; cords not provided.

Machine Voltages				
HL400	200-240	230/60/1	200-240	380-460
Service Current Requirement if Plug Connected	200/60/1 208/60/1	230/60/1	230/60/3	460/60/3
		15 Amp.	20 Amp.	20 Amp.
Terminal Designation of Plug		2 Pole 3 Wire Grounding	3 Pole 4 Wire Grounding	3 Pole 4 Wire Grounding
NEMA Plug Configuration		6-15P	L15-20P	L16-20P
Plug Configuration				
Molded Plug on Cord		Yes	No	No
Plug - Straight/Angle		Straight	Straight	Straight
NEMA Receptable or Connector Configuration		6-15R	L15-20R	L16-20R
Power Cord Included	No	No	No	No



HL400 LEGACY+ 40-Quart Maximum Heavy-Duty Mixer

DETAILS AND DIMENSIONS



WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.

NOTE:

Machine Weight (Less Bowl): 387 lbs. (175.5 kg)

Shipping Weight: 453 lbs. (205.5 kg)

Bowl Weight: 20 lbs. (9.1 kg)



Item # _____

Quantity _____

Stainless Steel Utility Carts

Tough Transport® - 1000 Lb Capacity

Models

938, 939, 943, 944, 947

949, 953, 954, 958, 959



Model 954



Rugged Angled Stainless Steel U-Frame For Added Strength

- 1000 lb. (450 kg) capacity is ideal for continuous hauling of heavy loads over uneven floors and outdoor surfaces
- Shelves are 14-gauge stainless steel with reinforced edges front and back
- All joints are continuous heliarc welded
- Stainless steel construction resists staining and rusting
- Heavy-duty wide tread 8" fixed wheels and 5" swivel casters
- Sanitizes easily - steam clean or wipe down
- NSF listed

Specifications

Unit shall be of fully welded stainless steel construction. Legs and frame shall be of U-frame design, eliminating the need for corner reinforcements. Shelves shall be of 14-gauge stainless steel, and shall be continuously TIG welded to vertical leg frames. Shelves shall be reinforced front and back with 18-gauge angle welded to the shelf underside. Unit shall have two each 5" (127 mm) diameter extra-load swivel casters with 1-1/4" (32 mm) wide non-marking polyurethane wheels, and 2 each 8" diameter extra-load wheels mounted to a fixed axle. Swivel casters shall be plate type and shall be bolted to an 18-gauge 5" wide stainless steel cross member with a galvanized reinforcement. Unit shall have push handle made of 18 gauge 1" O.D stainless steel tubing. Handle mounting brackets shall be continuously TIG welded to vertical leg frame. Unit shall have two each bumpers mounted to handle ends and two each 6" (152 mm) bumpers riveted to front legs. Unit shall be NSF listed.

Spec. # _____

AIA # _____

Lakeside Manufacturing, Inc.

4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.

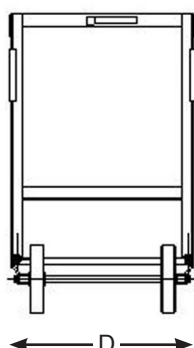
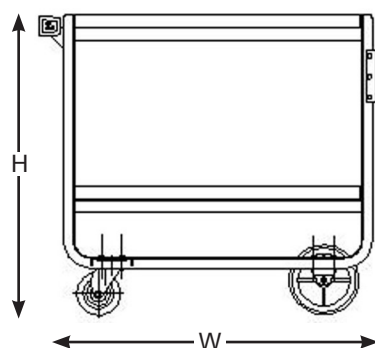
800-558-8565 • 414-902-6400 • Fax 414-902-6446 • info@eLakeside.com • www.eLakesideFoodservice.com

Models

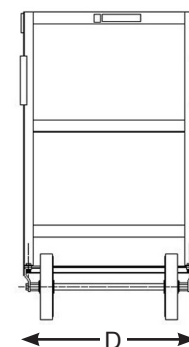
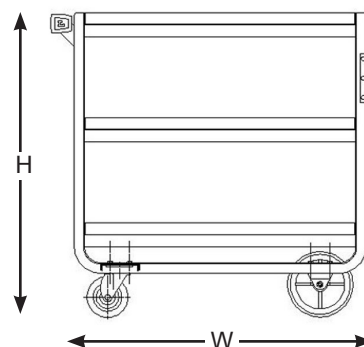
938, 939, 943

944, 947, 949

953, 954, 958, 959

Stainless Steel Utility Carts**Tough Transport® - 1000 Lb Capacity****2 Shelf****Optional Accessories**

- ☐ Extended perimeter bumper
- ☐ All 5" swivel casters
- ☐ Set of 2 each 5" (127 mm) brake casters
- ☐ Ground and polished joint welds

3 Shelf

AutoCAD drawings available through KCL CADalog

Model Information

Model	# of	Shelf Description		Overall Size			Case Weight	
		Shelves	Clearance	W	D	H	Lbs.	(Kg)
938	2	18" x 27" (457 x 686)	19" (483)	33" (838)	19-3/4" (502)	34-1/4" (870)	66	(29.9)
939	3	18" x 27" (457 x 686)	10" (254)	33" (838)	19-3/4" (502)	34-1/4" (870)	80	(36.3)
943	2	21" x 33" (533 x 838)	21" (533)	39" (991)	22-3/4" (578)	37-3/8" (949)	88	(39.9)
944	3	21" x 33" (533 x 838)	11-3/8" (289)	39" (991)	22-3/4" (578)	37-3/8" (949)	106	(48.1)
947	2	24" x 36" (610 x 914)	21" (533)	42" (1067)	25-7/8" (657)	37-3/8" (949)	106	(48.1)
949	3	24" x 36" (610 x 914)	11-3/8" (289)	42" (1067)	25-7/8" (657)	37-3/8" (949)	130	(59)
953	2	24" x 42" (610 x 914)	21" (533)	48" (1219)	25-3/4" (654)	37-3/8" (949)	126	(57.1)
954	3	24" x 42" (610 x 1067)	11-3/8" (289)	48" (1219)	25-3/4" (654)	37-3/8" (949)	152	(69)
958	2	21" x 49" (533 x 1245)	21" (533)	55" (1397)	22-3/4" (578)	37" (940)	123	(55.8)
959	3	21" x 49" (533 x 1245)	11-3/8" (289)	55" (1397)	22-3/4" (578)	37" (940)	150	(68)

Measurements in () denote metric millimeters, unless otherwise specified.

**Lakeside Manufacturing, Inc.**

4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.

800-558-8565 • 414-902-6400 • Fax 414-902-6446

info@eLakeside.com • www.eLakesideFoodservice.com

**4 TOUGH
TRANSPORT**
 1000 LBS | 450 KG

TRADITIONAL UTILITY CARTS | STAINLESS STEEL

Navigating large loads over long distances is a breeze for this heavy-duty version of Lakeside's classic cart.

- Larger 8" (203) front wheels allow cart to transition over uneven surfaces with ease
- Fixed front wheels help guide cart in a straight line, while making easier to navigate corners
- Angled "U"-shaped frame design provides superior structural strength for larger loads
- All joints are full bead welded to better withstand heavy loads and frequent use
- Reinforced edges provides extra capacity for heavy loads
- No-mark®, extra load, cushion tread wheels absorb impact, reducing vibration and strain
- Stainless steel is easy to clean and sanitize
- Bumpers on legs and handles protect walls and furniture
- All models are NSF listed

FACTORY INSTALLED OPTIONS (PAGE 55):

- Sta-Clean® vinyl covers
- Offset perimeter bumper
- 5" (127) deluxe all swivel casters
- 5" (127) 2 ea. brake casters
- Hi-Temp nylon casters, up to 400° F (204° C). 5" (127) 2 ea. fixed 2 ea. swivel casters
- Ground and polished joint welds
- Lake-Glide casters and wheels

ACCESSORIES (PAGE 56):

- Detachable silverware and waste boxes



Optional ground
and polished
joint welds



Model #954



Freight Class: **125**

Ships in: **5** days or less!

Model	# of Shelves	Shelf Size	Shelf Clearance	Overall Size			Case Weight Lbs. (Kg)	Case Cube Cu. ft. (m³)
				W	L	H		
938	2	18" x 27" (457 x 686)	19" (483)	19-3/4" (502)	33" 838	34-1/4" 870)	66 (29.9)	18.0 (.7)
939	3	18" x 27" (457 x 686)	10" (254)	19-3/4" (502)	33" 838	34-1/4" 870)	80 (36.3)	18.0 (.7)
943	2	21" x 33" (533 x 838)	21" (533)	22-3/4" (578)	39" 991	37-3/8" 949)	88 (39.9)	18.0 (.7)
944	3	21" x 33" (533 x 838)	11-3/8" (289)	22-3/4" (578)	39" 991	37-3/8" 949)	106 (48.1)	18.0 (.7)
947	2	24" x 36" (610 x 914)	21" (533)	25-7/8" (657)	42" 1067	37-3/8" 949)	106 (48.1)	30.18 (1.2)
949	3	24" x 36" (610 x 914)	11-3/8" (289)	25-7/8" (657)	42" 1067	37-3/8" 949)	130 (59)	30.18 (1.2)
953	2	24" x 42" (610 x 1067)	21" (533)	25-3/4" (654)	48" 1219	37-3/8" 949)	126 (57.1)	36.0 (1.4)
954	3	24" x 42" (610 x 1067)	11-3/8" (289)	25-3/4" (654)	48" 1219	37-3/8" 949)	152 (69)	36.0 (1.4)
958	2	21" x 49" (533 x 1245)	21" (533)	22-3/4" (578)	55" 1397	37" 940)	123 (55.8)	32.3 (.90)
959	3	21" x 49" (533 x 1245)	11-3/8" (289)	22-3/4" (578)	55" 1397	37" 940)	150 (68)	32.3 (.90)

Measurements in () denote metric millimeters, unless otherwise specified. Lake-Glide Casters: 5" (127) - 2 ea. swivel, 8" (203) - 2 ea. fixed. Extra-Load, No-Mark cushion tread.