



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

## Header @ 6

 List View**General Information** | [Contact](#) | [Default Values](#) | [Discount](#) | [Document Information](#) | [Clarification Request](#)**Procurement Folder:** 835340**Procurement Type:** Central Master Agreement**Vendor ID:**  **Legal Name:** DOUGLAS FOOD STORES INC**Alias/DBA:** DOUGLAS EQUIPMENT**Total Bid:** \$69,751.93**Response Date:**  **Response Time:** **Responded By User ID:**  **First Name:** **Last Name:** **Email:** **Phone:** **SO Doc Code:** CRFQ**SO Dept:** 0613**SO Doc ID:** VNF2100000018**Published Date:** 2/1/21**Close Date:** 2/11/21**Close Time:** 13:30**Status:** Closed**Solicitation Description:** **Total of Header Attachments:** 6**Total of All Attachments:** 6



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:** 835340  
**Solicitation Description:** Kitchen Equipment and Meal Service Supplies  
**Proc Type:** Central Master Agreement

Solicitation Closes	Solicitation Response	Version
2021-02-11 13:30	SR 0613 ESR02112100000005411	1

**VENDOR**  
 000000203432  
 DOUGLAS FOOD STORES INC

**Solicitation Number:** CRFQ 0613 VNF2100000018  
**Total Bid:** 69751.92999999999301508069038 **Response Date:** 2021-02-11 **Response Time:** 13:15:11  
**Comments:**

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

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

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

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
1	Kitchen Equipment and Meal Service Supplies				69751.93

Comm Code	Manufacturer	Specification	Model #
48100000			

**Commodity Line Comments:**

**Extended Description:**

Open-end contract for Kitchen Equipment and Meal Service Supplies

**CRFQ VNF21\*18 Kitchen Equipment & Meal Service Supplies**

**Exhibit A Pricing Pages**

<b>Description</b>	<b>Equal to Item: Manufacturer, Item #, and Description</b>	<b>Unit Price</b>	<b>Estimated Quantity</b>	<b>Total Price</b>
Tablecraft 2205538 or equal Cutting board		\$ -	3	\$ -
Carlisle 1214410 or equal Bus Box		\$ -	9	\$ -
Superior Products 4069415 or equal Pastry/Basting Brush		\$ -	12	\$ -
Choice 176MXBSSKT10 or equal Stainless mixing bowls		\$ -	3	\$ -
Choice 407ABSK20 or equal Aluminum Stock Pot steamer basket		\$ -	3	\$ -
Star Manufacturing 8543860 or equal Toaster Conveyor		\$ 538.25	2	\$ 1,076.50
Choice 471SP20QT or equal Aluminum Stock Pot		\$ -	3	\$ -
Choice 471SPC20 or equal Aluminum Pot/Pan cover		\$ -	3	\$ -
Choice 471SP10QT or equal Standard Alum weight stock pot		\$ -	3	\$ -
Choice 471SPC10 or equal Aluminum pot/pan cover		\$ -	3	\$ -
Choice 471SP12QT or equal Standard Aluminum weight stock pot		\$ -	3	\$ -
Choice 471SPC40 or equal Aluminum pot/pan cover		\$ -	3	\$ -
Choice 471SP32QT or equal Standard weight Aluminum stock pot		\$ -	3	\$ -
Noble Products 322RDISPKIT2 or equal label dispenser		\$ -	1	\$ -
Lakeside 7506 or equal Pellet suction cup		\$ 114.37	3	\$ 343.11
Lakeside 7504 or equal SAFE Rim 9 1/3" pellet		\$ 480.38	3	\$ 1,441.14
Choice 1670263BK or equal Black poly-cotton bib apron		\$ -	6	\$ -
Sam Jamar FK1000 or equal Refrigerator air freshener		\$ -	14	\$ -
Avantco EG36N or equal Electric Countertop Griddle	Please see line notes on DEQ Bid Doc	\$ 746.35	1	\$ 746.35
Chicago Metallic 45642 breaf Loaf pan or equal		\$ -	3	\$ -
Choice Standard 407FRWHIP22 or equal French whip/whisk		\$ -	1	\$ -
Choice 92247032 or equal Piano whip/whisk		\$ -	1	\$ -
Choice 71416607 or equal 4-piece mini Whisk set		\$ -	1	\$ -
Cambro 255534151 or equal Compartment glass rack		\$ -	3	\$ -
Choice 407SLMSKIT or equal 5-piece Measuring scoop kit		\$ -	1	\$ -
Choice 407AM1 Or equal 1 Qt. Aluminum measuring cup		\$ -	1	\$ -
Choice 407AM4 or equal 4 Qt. Aluminum measuring cup		\$ -	1	\$ -
Tablecraft 725-808725 or equal 4-piece measuring cup set		\$ -	1	\$ -
Garland G60-6R24CC 60" Range, Griddle, Broiler and 2 Convection ovens or equal		\$ 7,113.91	1	\$ 7,113.91
Rational Model 101-B118106.12 or equal Electric Combi Owen		\$ 12,543.00	1	\$ 12,543.00
Alto-Shaam QC3-40 44" Quick chiller or equal blast chiller		\$ 18,829.51	1	\$ 18,829.51
Avantco MX20WFB or equal Commercial Planetary stand mixer		\$ -	1	\$ -
Choice 176MBSLCSET3 or equal Mixing bowls with silicone basis		\$ -	1	\$ -
Cleveland SEL-30-TR or equal 30 gal. Dura Pan Electric Tilt Skillet		\$ 9,975.12	1	\$ 9,975.12
Noble Products 3227 or equal Day-kit labels		\$ -	1	\$ -
Choice 71416607 or equal 4-Piece Mini Whisk Set		\$ -	1	\$ -
Choice 92247032 or equal 12" Piano Whip/Whisk		\$ -	1	\$ -
Choice 92247036 or or equal 16" Stainless steel piano whip/whisk		\$ -	1	\$ -
Servlt WDSFS-3 or equal Triple Freestanding Drawer Warmer		\$ -	1	\$ -

Description	Equal to Item: Manufacturer, Item #, and Description	Unit Price	Estimated Quantity	Total Price
Advance Tabco SDRC-3010 or equal 4-Drawer worktable		\$ -	3	\$ -
Chef Revival 167J134TM46 or equal Chef jacket		\$ -	4	\$ -
Shoes for Crews 66709 or equal non-slip casual shoe		\$ -	4	\$ -
Regency CANRK162M or equal Aluminum can rack		\$ -	2	\$ -
Nortrax 755-100 T30 Competitor or equal Rubber floor mat		\$ -	3	\$ -
Garde DC14 1/4 or equal Vegetable slicer		\$ -	2	\$ -
Carlisle 4041202 or equal Vegetable/potato brush		\$ -	3	\$ -
Carlisle DUO Sweep 30" Black unflagged or equal broom/dustpan set		\$ -	3	\$ -
Regency 48" Rack or equal Mop/broom rack		\$ -	1	\$ -
Choice 176APRONVBRN or equal Dishwasher apron		\$ -	1	\$ -
Noble products 511KP97KIT or equal 3QT/96OZ Cleaning/sanitizing kit		\$ -	1	\$ -
Choice 176SQRCL22 or equal Food storage container		\$ -	2	\$ -
Choice 176SQRCL8 or equal Food storage container		\$ -	4	\$ -
Choice 176SQRCL4 or equal Food storage container		\$ -	4	\$ -
Choice 176SQRCLL12 or equal Food container storage lid		\$ -	4	\$ -
Choice 176SQRCLL6 or equal Food container storage lid		\$ -	4	\$ -
Choice 176SQRCLL2 or equal Food storage container lid		\$ -	4	\$ -
Hoffmaster 7033178 or equal Paper Tablecloth		\$ -	1	\$ -
Restaurantware LLC RWP0107SW or equal Cutlery kit		\$ -	3	\$ -
Intersign MB-3020, or equal, Menu Board		\$ -	3	\$ -
Visual Communication Model FLX06203MV or equal Oak Display Tripod Easel		\$ -	2	\$ -
Thunder Group, Inc. Model SLDS008 or equal # 8 Thumb Press Disher		\$ -	16	\$ -
Thunder Group, Inc. Model SLDS006 or equal, #6 Thumb Press Disher		\$ -	16	\$ -
Thunder Group, Inc. Model SLDS016 or equal, #16 Thumb Press Disher		\$ -	16	\$ -
Thunder Group, Inc. Model SLDS030 or equal, #30 Thumb Press Disher		\$ -	16	\$ -
Mercer Culinar M18740 Millennia Model M18740 or equal, Heavy Duty Turner		\$ -	9	\$ -
Thunder Group, Inc. Model SLTWPS003 or equal, Square Pizza Server/Turner with Wood Handle		\$ -	9	\$ -
Victorianox 7.6259.13 or equal Slotted Fish/Egg Turner/Spatula		\$ -	9	\$ -
G.E.T. Enterprises Diamond Mardi Gras B-86-FG or equal, Melamine Bowl, 8 oz, Rain Forest Green		\$ -	96	\$ -
G.E.T Enterprises B-454-FG or equal Melamine Bowl, 4.5 oz, Rainforest Green		\$ -	120	\$ -
G.E.T Enterprises B-454-CR or equal Melamine Bowl, 4.5 oz, Cranberry Red		\$ -	120	\$ -
G.E.T. Enterprises Mardi Gras Tritan TM-1308-FG or equal Stacking Mug, 8 oz, Rainforest Green		\$ -	120	\$ -
Cambro MDSL9457 Shoreline Collection or equal Thermal Pellet Underliner		\$ -	264	\$ -
Cambro MDSD9457 Shoreline Collection or equal Insulated Plastic Dome Plate Cover		\$ -	264	\$ -
Cambro MDSPL000 or equal Thermal Pellet Lifter		\$ -	6	\$ -
G.E.T. Enterprises Diamond Mardi Gras NP-9-CR or equal Melamine 9" Plates, Cranberry Red		\$ -	120	\$ -
G.E.T. Enterprises Diamond Mardi Gras WP-5-CR or equal Melamine 5" Plates, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Diamond Mardi Gras B-127-CR or equal Melamine 12 oz Bowls, Cranberry Red		\$ -	240	\$ -

Description	Equal to Item: Manufacturer, Item #, and Description	Unit Price	Estimated Quantity	Total Price
G.E.T. Enterprises Diamond Mardi Gras B-86-CR or equal Melamine 8 oz Bowls, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Mardi Gras B-86-CR or equal Stacking Mug, Cranberry Red		\$ -	144	\$ -
Lakeside 6210 or equal Heated Dish Dispenser Warmer for plates, Two Stack		\$ -	1	\$ -
Carlisle 4300042 or equal 3-Compartment Melamine Plate, Ivory Bone		\$ -	24	\$ -
Ladle, 8 ounce		\$ -	12	\$ -
Ladle, 12 ounce		\$ -	12	\$ -
Ladle, 6 ounce		\$ -	12	\$ -
Ladle, 4 ounce		\$ -	12	\$ -
Ladle, 2 ounce		\$ -	12	\$ -
Choice Chafer 407HALFDR4KT or equal Steam Table Pan with Footed Cooling Rack/Pan Grate		\$ -	18	\$ -
Cambro 1520CL161 or equal Food Tray		\$ -	240	\$ -
Cambro UPC1600SP402 Ultra Camcarts or equal Insulated Food Pan Carrier		\$ -	3	\$ -
Choice Chafer 167KITCHTWEL or equal Dish Towel		\$ -	36	\$ -
Noble Products 274RKOPFLTWR or equal Flatware Rack		\$ -	9	\$ -
Cutlery Box, 4 compartment		\$ -	6	\$ -
Choice 4070049 or equal Full Size Steam Table Pans, 4" deep		\$ -	9	\$ -
Choice 4070269 or equal Half Size Steam Table Pan, 6" deep		\$ -	18	\$ -
Choice 4070069 or equal Full Size Steam Table Pans, 6" deep		\$ -	9	\$ -
Choice 4070669 or equal 1/6 Size Steam Stable Pans, 6" deep		\$ -	12	\$ -
Choice 4070369 or equal 1/3 Size Steam Table Pans, 6" deep		\$ -	12	\$ -
Vollrath Jacob's Pride 6432420 or equal Perforated Round Spoodle Portion Spoon, 4 ounce		\$ -	12	\$ -
Vollrath Jacob's Pride 6432220 or equal Perforated Round Spoodle Portion Spoon, 2 ounce		\$ -	12	\$ -
Mercer Culinary Zum M19100 or equal Professional 6-piece Knife Set		\$ -	2	\$ -
Victorinox 81702 Niroflex2000 GU2500 or equal Cut Resistant stainless steel mesh gloves, Size Small		\$ -	2	\$ -
Victorinox 81703 Niroflex2000 GU2500 or equal Cut Resistant stainless steel mesh gloves, Size Medium		\$ -	2	\$ -
Victorinox 81704 Niroflex2000 GU2500 or equal Cut Resistant stainless steel mesh gloves, Size Large		\$ -	3	\$ -
Victorinox 81705 Niroflex2000 GU2500 or equal Cut Resistant stainless steel mesh gloves, Size Extra Large		\$ -	3	\$ -
Webstaurant 4078412 or equal Pie Marker/Cutter		\$ -	6	\$ -
3.1.106@hef Revival 167BCAP11CW or equal Bouffant cap Hair Net		\$ -	3,000	\$ -
Metro PCD11A or equal Dish Dolly		\$ -	3	\$ -
Metro PCDV11A or equal Dish Dolly Vinyl cover		\$ -	3	\$ -
Metro Wipes plus 50035084 or equal thermometer Sanitizing wipes		\$ -	1	\$ -
Acopa Monaca 267708KIT or equal Flatware Set with service for 12		\$ -	12	\$ -
G.E.T Enterprise Diamond Mardi Gras B-86-FG or equal Melamine Bowl, Rainforest Green, 8oz			240	\$ -
G.E.T Enterprise Diamond Mardi Gras TM-1308-FG or equal Tritan Plastic Mug, Forest Green, 8oz				\$ -
G.E.T. Enterprises Diamond Mardi Gras B-127-CR or equal Melamine Bowls, Cranberry Red, 12 ounce		\$ -	240	\$ -
G.E.T. Enterprises Diamond Mardi Gras NP-9-CR or equal Melamine Plates, 9" round, Cranberry Red		\$ -	240	\$ -

Description	Equal to Item: Manufacturer, Item #, and Description	Unit Price	Estimated Quantity	Total Price
G.E.T. Enterprises Diamond Mardi Gras WP-5-CR or equal Melamine Plates, 5 1/2" round, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Diamond Mardi Gras B-86-CR or equal Melamine Bowls, 8 ounce, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Mardi Gras Tritan TM-1308-CR or equal Stacking Mug		\$ -	288	\$ -
G.E.T. Enterprises Diamond Mardi Gras B-127-FG or equal Melamine Bowls, 12 ounce, Rainforest Green		\$ -	144	\$ -
G.E.T. Enterprises Diamond Mardi Gras NP-9-FG or equal Melamine Plates, 9" round, Rainforest Green		\$ -	144	\$ -
G.E.T. Enterprises Diamond Mardi Gras WP-5-FG or equal Melamine Plates, 5 1/2" round, Rainforest Green		\$ -	192	\$ -
WipesPlus 50033808 or equal Sanitizing Wipes, 1000 per container		\$ -	6	\$ -
Cambro MDC1418S20191 or equal Meal Delivery Cart, 20 Tray Capacity		\$ 1,742.24	1	\$ 1,742.24
Cambro MDC1418T30191 or equal Meal Delivery Cart, 30 Tray Capacity		\$ 2,816.32	3	\$ 8,448.96
Metro SSD16 or equal Dish and Tray Cart		\$ -	3	\$ -
Metro A110 or equal Dish and Tray Cart Divider Assembly		\$ -	3	\$ -
Steam Table Adapter Bar, 12" stainless steel		\$ -	20	\$ -
Vollrath 8244114 or equal Steam Table Adapter Plate, 2 compartment		\$ -	6	\$ -
Vollrath 8244214 or equal Steam Table Adapter Plate, 3 compartment		\$ -	6	\$ -
Vollrath 8244314 or equal Steam Table Adapter Plate, 6-compartment		\$ -	4	\$ -
Choice 407DCP or equal Steam Table/Hotel Pan Cover		\$ -	14	\$ -
Alluser TC21-20 Elite or equal Meal Delivery Cart, 2 door		\$ -	1	\$ -
Alluser TC31-30 Elite or equal Meal Delivery Cart, 3 door		\$ -	5	\$ -
Perforated Film, minimum 12" x 12" size sheets, maximum 16" x 16" size sheets, 40-gauge thickness, 1600 sheets per roll		\$ -	1	\$ -
Regency 600T2472GC Commercial Work Table		\$ -	1	\$ -
Lakeside 6110 Heated Dish Dispenser/Warmer, one stack		\$ 1,659.38	2	\$ 3,318.76
<i>Total Overall Bid Cost:</i>				<b>\$ 65,578.60</b>



**ADDITIONAL INFORMATION**

The West Virginia Purchasing Division is soliciting bids on behalf of the WV Veterans Nursing Facility (WVNF) located at 1 Freedom Way, Clarksburg, WV 26301 to establish an open-end contract to provide kitchen equipment and meal service supplies as per the attached documentation.

INVOICE TO	SHIP TO
DIVISION OF VETERANS AFFAIRS 1 FREEDOMS WAY	VETERAN'S NURSING FACILITY 1 FREEDOMS WAY
CLARKSBURG                      WV    26301 US	CLARKSBURG                      WV    26301 US

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
1	Kitchen Equipment and Meal Service Supplies				\$65,578.60

Comm Code	Manufacturer	Specification	Model #
48100000	see attached		

**Extended Description:**  
Open-end contract for Kitchen Equipment and Meal Service Supplies

**SCHEDULE OF EVENTS**

<u>Line</u>	<u>Event</u>	<u>Event Date</u>
1	Technical Questions Due 2 pm	2021-02-04

	Document Phase	Document Description	Page 3
VNF2100000018	Draft	Kitchen Equipment and Meal Service Supplies	

**ADDITIONAL TERMS AND CONDITIONS**

See attached document(s) for additional Terms and Conditions

## **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. PREBID 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.

Additionally, the person attending the pre-bid meeting should include the Vendor's E-Mail address, phone number, and Fax number on the attendance sheet. 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.

All Vendors should arrive prior to the starting time for the pre-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.

Questions submitted at least five business days prior to a scheduled pre-bid will be discussed at the pre-bid meeting if possible. Any discussions or answers to questions at the pre-bid meeting  
Revised 01/09/2020

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 in order 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 nonbinding.

Submitted e-mails should have solicitation number in the subject line.

Question Submission Deadline: **February 4, 2021 at 2 pm**

Submit Questions to: **David Pauline, Senior Buyer**  
2019 Washington Street, East  
Charleston, WV 25305  
Fax: (304) 558-4115 (Vendors should not use this fax number for bid submission)  
Email: [david.h.pauline@wv.gov](mailto: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 electronically through wvOASIS or signed and delivered by the Vendor to the Purchasing Division at the address listed below on or before the date and time of the bid opening. 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. The Purchasing Division will not accept bids, modification of bids, or addendum acknowledgment forms via e-mail. Acceptable delivery methods include electronic submission via wvOASIS, hand delivery, delivery by courier, or facsimile.

The bid delivery address is:  
Department of Administration, Purchasing Division  
2019 Washington Street East  
Charleston, WV 25305-0130

A bid that is not submitted electronically through wvOASIS should contain the information listed below on the face of the envelope or the bid may be rejected by the Purchasing Division.:

SEALED BID:  
BUYER:  
SOLICITATION NO.:  
BID OPENING DATE:  
BID OPENING TIME:  
FAX NUMBER:

Revised 01/09/2020

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. Submission of a response to an Expression or Interest or Request for Proposal is not permitted in wvOASIS.

**For Request For Proposal ("RFP") Responses Only:** In the event that Vendor is responding to a request for proposal, the Vendor shall submit one original technical and one original cost proposal plus N/A convenience copies of each to the Purchasing Division at the address shown above. Additionally, the Vendor should identify the bid type as either a technical or cost proposal on the face of each bid envelope submitted in response to a request for proposal as follows:

BID TYPE: (This only applies to CRFP)

Technical

Cost

**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).

Bid Opening Date and Time: **February 11, 2021 at 1:30 pm**

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 Acknowledgment Form, a copy of which is included herewith. 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 should 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. 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.

**12. COMMUNICATION LIMITATIONS:** In accordance with West Virginia Code of State Rules §148-1-6.6, 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.

**13. 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.

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

**15. 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:

<http://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: <http://www.state.wv.us/admin/purchase/vrc/Venpref.pdf>.

**16. SMALL, WOMEN-OWNED, OR MINORITY-OWNED BUSINESSES:** For any solicitations publicly advertised for bid, in accordance with West Virginia Code §5A-3-37(a)(7) 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. Preference for a non-resident small, women-owned, or minority owned business shall be applied in accordance with W. Va. CSR § 148-22-9.

**17. 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 § 148-1-4.6.

**18. 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.

**19. 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.”

**20. ACCEPTANCE/REJECTION:** The State may accept or reject any bid in whole, or in part in accordance with W. Va. Code of State Rules § 148-1-4.5. and § 148-1-6.4.b.”

**21. 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.

**22. INTERESTED PARTY DISCLOSURE:** West Virginia Code § 6D-1-2 requires that the vendor submit to the Purchasing Division a disclosure of interested parties to the contract for all contracts with an actual or estimated value of at least \$1 Million. That disclosure must occur on the form prescribed and approved by the WV Ethics Commission prior to contract award. 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.

**23. 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 § 148-1-4.6. This authority does not apply to instances where state law mandates receipt with the bid.

## **GENERAL TERMS AND CONDITIONS:**

**1. CONTRACTUAL AGREEMENT:** Issuance of a Award Document signed by the Purchasing Division Director, or his designee, and approved as to form by the Attorney General's office constitutes acceptance of this Contract made by and between the State of West Virginia and the Vendor. Vendor's signature on its bid 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:** **Initial Contract Term:** This Contract becomes effective on Upon Award and extends for a period of One (1) year(s).

**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 Three (3) 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 maintenance, monitoring, or warranty services will be provided for \_\_\_\_\_ year(s) thereafter.

**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.

**Other:** See attached.

**4. NOTICE TO PROCEED:** Vendor shall begin performance of this Contract immediately upon receiving notice to proceed unless otherwise instructed by the Agency. Unless otherwise specified, the fully executed Award Document will be considered notice to proceed.

**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 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.

**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 a 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 below must be provided to the Purchasing Division by the Vendor as specified below.

**BID BOND (Construction Only):** Pursuant to the requirements contained in W. Va. Code § 5-22-1(c), All Vendors submitting a bid on a construction project shall furnish a valid bid bond in the amount of five percent (5%) of the total amount of the bid protecting the State of West Virginia. The bid bond must be submitted with the bid.

**PERFORMANCE BOND:** The apparent successful Vendor shall provide a performance bond in the amount of 100% of the contract. The performance bond must be received by the Purchasing Division prior to Contract award.

**LABOR/MATERIAL PAYMENT BOND:** The apparent successful Vendor shall provide a labor/material payment bond in the amount of 100% of the Contract value. The labor/material payment bond must be delivered to the Purchasing Division prior to Contract award.

In lieu of the Bid Bond, Performance Bond, and Labor/Material Payment Bond, the Vendor may provide certified checks, cashier's checks, or irrevocable letters of credit. Any certified check, cashier's check, or irrevocable letter of credit provided in lieu of a bond must be of the same amount and delivered on the same schedule as the bond it replaces. A letter of credit submitted in lieu of a performance and labor/material payment bond will only be allowed for projects under \$100,000. Personal or business checks are not acceptable. Notwithstanding the foregoing, West Virginia Code § 5-22-1 (d) mandates that a vendor provide a performance and labor/material payment bond for construction projects. Accordingly, substitutions for the performance and labor/material payment bonds for construction projects is not permitted.

**MAINTENANCE BOND:** The apparent successful Vendor shall provide a two (2) year maintenance bond covering the roofing system. The maintenance bond must be issued and delivered to the Purchasing Division prior to Contract award.

**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.

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 and must include the State as an additional insured on each policy 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 or not 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: \$1,000,000.00 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.

Notwithstanding anything contained in this section to the contrary, the Director of the Purchasing Division reserves the right to waive the requirement that the State be named as an additional insured on one or more of the Vendor's insurance policies if the Director finds that doing so is in the State's best interest.

**9. WORKERS' COMPENSATION INSURANCE:** The apparent successful 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. [Reserved]**

**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:

\_\_\_\_\_ for \_\_\_\_\_

Liquidated Damages Contained in the Specifications

**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:** Payment in advance is prohibited under this Contract. Payment may only be made after the delivery and acceptance of goods or services. The Vendor shall submit invoices, in arrears.

**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 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.

**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 with regard to 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 <http://www.state.wv.us/admin/purchase/privacy/default.html>.

**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 CERTIFICATIONS:** By signing its bid or entering into this Contract, Vendor certifies (1) that its bid or offer was made without prior understanding, agreement, or connection with any corporation, firm, limited liability company, partnership, person or entity submitting a bid or offer for the same material, supplies, equipment or services; (2) that its bid or offer is in all respects fair and without collusion or fraud; (3) 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; and (4) that it has reviewed this Solicitation in its entirety; understands the requirements, terms and conditions, and other information contained herein.

Vendor's signature on its bid or offer also affirms that neither it nor its representatives have any interest, nor shall 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. The individual signing this bid or offer on behalf of Vendor certifies that he or she is authorized by the Vendor to execute this bid or offer or any documents related thereto on Vendor's behalf; that he or she is authorized to bind the Vendor in a contractual relationship; and that, to the best of his or her knowledge, the Vendor has properly registered with any State agency that may require registration.

**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. PURCHASING AFFIDAVIT:** 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, Vendors are required to sign, notarize, and submit the Purchasing Affidavit to the Purchasing Division affirming under oath that it is not in default on any monetary obligation owed to the state or a political subdivision of the state.

**38. ADDITIONAL AGENCY AND LOCAL GOVERNMENT USE:** This Contract may be utilized by other agencies, spending units, and political subdivisions of the State of West Virginia; county, municipal, and other local government bodies; and school districts (“Other Government Entities”), provided that both the Other Government Entity and the Vendor agree. Any extension of this Contract to the aforementioned Other Government Entities must be on the same prices, terms, and conditions as those offered and agreed to in this Contract, provided that such extension is in compliance with the applicable laws, rules, and ordinances of the Other Government Entity. A refusal to extend this Contract to the Other Government Entities shall not impact or influence the award of this Contract in any manner.

**39. 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.

**40. 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.requisitions@wv.gov](mailto:purchasing.requisitions@wv.gov).

**41. BACKGROUND CHECK:** In accordance with W. Va. Code § 15-2D-3, the Director of the Division of Protective Services shall require any service provider whose employees are regularly employed on the grounds or in the buildings of the Capitol complex or who have access to sensitive or critical information to submit to a fingerprint-based state and federal background inquiry through the state repository. The service provider is responsible for any costs associated with the fingerprint-based state and federal background inquiry.

After the contract for such services has been approved, but before any such employees are permitted to be on the grounds or in the buildings of the Capitol complex or have access to sensitive or critical information, the service provider shall submit a list of all persons who will be physically present and working at the Capitol complex to the Director of the Division of Protective Services for purposes of verifying compliance with this provision. 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.

Revised 01/09/2020

Service providers should contact the West Virginia Division of Protective Services by phone at (304) 558-9911 for more information.

**42. 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 heath, basic oxygen, electric furnace, Bessemer or other steel making process. The Purchasing Division Director may, in writing, authorize the use of foreign steel products if:
  - c. 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
  - d. 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.

**43. 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.

**44. 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 supplemental disclosure of interested parties reflecting any new or differing interested parties to the contract, which were not included in the original pre-award 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.

**45. 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.

**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.

Sarah Bentley - Project Manager

(Name, Title)

Sarah Bentley - Project Manager

(Printed Name and Title)

301 North St. Bluefield, WV, 24701

(Address)

304-327-0149 ext. 1372

(Phone Number) / (Fax Number)

sarah@douglasequipment.us

(email address)

**CERTIFICATION AND SIGNATURE:** By signing below, or submitting documentation through wvOASIS, I certify that I have reviewed this Solicitation 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 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 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.

Douglas Equipment

(Company)



Sarah Bentley - Project Manager

(Authorized Signature) (Representative Name, Title)

Sarah Bentley - Project Manager

(Printed Name and Title of Authorized Representative)

2/11/2021

(Date)

304-327-0149      304-325-3848

(Phone Number) (Fax Number)

REQUEST FOR QUOTATION – CRFQ VNF2100000018  
**Kitchen Equipment and Meal Service Supplies**

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**SPECIFICATIONS**

1. **PURPOSE AND SCOPE:** The Purchasing Division is soliciting bids on behalf of the West Virginia Veterans Nursing Facility (WVVNF) located at 1 Freedom Way, Clarksburg, WV 26301 to establish an open-end contract for the Kitchen Equipment and Meal Service Supplies.
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.
  - 2.1 **“Contract Item” or “Contract Items”** means the list of items identified in Section 3.1 below and on the Pricing Pages.
  - 2.2 **“Pricing Pages”** means the schedule of prices, estimated order quantity, and totals contained in wvOASIS or attached hereto as Exhibit A and used to evaluate the Solicitation responses.
  - 2.3 **“Solicitation”** means the official notice of an opportunity to supply the Agency with goods or services.
  - 2.4 **“NSF International”** Formerly the National Sanitation Foundation, founded in 1944, their mission is to protect and improve global human health. Manufacturers, regulators and consumers look to NSF International to develop public health standards and certifications that help protect food, water, consumer products, and the environment. As an independent, accredited organization, NSF tests, audits, and certifies products and systems as well as provide education and risk management.
3. **GENERAL REQUIREMENTS:**
  - 3.1 **Contract Items and Mandatory Requirements:** Vendor shall provide Agency with the Contract Items as listed in Exhibit A Pricing Pages. Contract Items must meet or exceed the mandatory requirements as shown below. Column “B” in the pricing page allows the vendor to input an equal to item description. The vendor must enter in this line if submitting an equal to item the following: manufacturer, item number and description of item to allow for comparison to ensure it is equal to original requested item.
    - 3.1.1 All applicable items must meet the standard imposed by NSF International, which focuses on public safety, health, and the environment.

REQUEST FOR QUOTATION – CRFQ VNF2100000018  
**Kitchen Equipment and Meal Service Supplies**

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**4. CONTRACT AWARD:**

**4.1 Contract Award:** The Contract is intended to provide WVFNF with a purchase price on all 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.

Notwithstanding the foregoing, the Purchasing Division reserves the right to award this Contract to multiple Vendors if it deems such action necessary.

**4.2 Pricing Pages:** Vendor should complete the Pricing Pages by entering the Unit Price and multiplying the Unit Price by the Quantity to get the Total Price. The Total Overall Bid Cost located in cell E141 will be the total overall bid amount. If the Vendor chooses to submit pricing for an equal to item Vendor will enter the following information in column B: manufacturer, item number and description to ensure it is equal to original requested item.

**4.3** Vendor should complete the Pricing Pages in their entirety as failure to do so may result in Vendor's bids being disqualified.

The Pricing Pages contain a list of the Contract Items and estimated purchase volume. The estimated purchase volume for each item represents the approximate volume of anticipated purchases only. No future use of the Contract or any individual item is guaranteed or implied.

Vendor should electronically enter the information into the Pricing Pages through wvOASIS, if available, or as an electronic document. In most cases, the Vendor can request an electronic copy of the Pricing Pages for bid purposes by sending an email request to the following address: [David.h.pauline@wv.gov](mailto:David.h.pauline@wv.gov)

**5. ORDERING AND PAYMENT:**

**5.1 Ordering:** Vendor shall accept orders through wvOasis, regular mail, facsimile, e-mail, or any other written form of communication. Vendor may, but is not required to, accept on-line orders through a secure internet ordering portal/website. If Vendor has the ability to accept on-line orders, it should include in its response a brief description of how Agencies may utilize the on-line ordering system. Vendor shall insure that its on-line ordering system is properly secured prior to processing Agency orders on-line.

**5.2 Payment:** Vendor shall accept payment in accordance with the payment procedures of the State of West Virginia

REQUEST FOR QUOTATION – CRFQ VNF2100000018  
**Kitchen Equipment and Meal Service Supplies**

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**6. DELIVERY AND RETURN:**

- 6.1 Shipment and Delivery:** Vendor shall ship the Contract Items immediately after being awarded this Contract and receiving a purchase order or notice to proceed. Vendor shall deliver the Contract Items within 60 working days after receiving a purchase order or notice to proceed. Contract Items must be delivered to Agency at 1 Freedom Way, Clarksburg, WV 26301.
- 6.2 Late Delivery:** The Agency placing the order under this Contract must be notified in writing if orders will be delayed for any reason. Any delay in delivery that could cause harm to an Agency will be grounds for cancellation of the delayed order, and/or obtaining the items ordered from a third party.
- 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. Vendor shall either make arrangements for the return within five (5) days of being notified that items are unacceptable or permit the Agency to arrange for the return and reimburse Agency for delivery expenses. If the original packaging cannot be utilized for the return, 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 a full credit or 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 shall 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.

REQUEST FOR QUOTATION – CRFQ VNF2100000018  
**Kitchen Equipment and Meal Service Supplies**

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**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 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.

**8. MISCELLANEOUS:**

- 8.1 No Substitutions:** Vendor shall supply only Contract Items submitted in response to the Solicitation unless a contract modification is approved in accordance with the provisions contained in this Contract.
- 8.2 Vendor Supply:** Vendor must carry sufficient inventory of the Contract Items being offered to fulfill its obligations under this Contract. By signing its bid, Vendor certifies that it can supply the Contract Items contained in its bid response.

REQUEST FOR QUOTATION – CRFQ VNF2100000018  
**Kitchen Equipment and Meal Service Supplies**

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- 8.3 Reports:** Vendor shall provide quarterly reports and annual summaries to the Agency showing the Agency's items purchased, quantities of items purchased, and total dollar value of the items purchased. Vendor shall also provide reports, upon request, showing the items purchased during the term of this Contract, the quantity purchased for each of those items, and the total value of purchases for each of those items. Failure to supply such reports may be grounds for cancellation of this Contract.
- 8.4 Contract Manager:** During its performance of this Contract, Vendor must designate and maintain a primary contract manager responsible for overseeing Vendor's responsibilities under this Contract. The Contract manager must be available during normal business hours to address any customer service or other issues related to this Contract. Vendor should list its Contract manager and his or her contact information below.

**Contract Manager:** Sarah Bentley

**Telephone Number:** 304-327-0149

**Fax Number:** 304-325-3848

**Email Address:** sarah@douglasequipment.us

**CRFQ VNF21\*18 Kitchen Equipment & Meal Service Supplies**  
**Exhibit A Pricing Pages**

<b>Description</b>	<b>Equal to Item: Manufacturer, Item #, and Description</b>	<b>Unit Price</b>	<b>Estimated Quantity</b>	<b>Total Price</b>
Tablecraft 2205538 or equal Cutting board		\$ -	3	\$ -
Carlisle 1214410 or equal Bus Box		\$ -	9	\$ -
Superior Products 4069415 or equal Pastry/Basting Brush		\$ -	12	\$ -
Choice 176MXBSSKT10 or equal Stainless mixing bowls		\$ -	3	\$ -
Choice 407ABSK20 or equal Aluminum Stock Pot steamer basket		\$ -	3	\$ -
Star Manufacturing 8543860 or equal Toaster Conveyor		\$ -	2	\$ -
Choice 471SP20QT or equal Aluminum Stock Pot		\$ -	3	\$ -
Choice 471SPC20 or equal Aluminum Pot/Pan cover		\$ -	3	\$ -
Choice 471SP10QT or equal Standard Alum weight stock pot		\$ -	3	\$ -
Choice 471SPC10 or equal Aluminum pot/pan cover		\$ -	3	\$ -
Choice 471SP12QT or equal Standard Aluminum weight stock pot		\$ -	3	\$ -
Choice 471SPC40 or equal Aluminum pot/pan cover		\$ -	3	\$ -
Choice 471SP32QT or equal Standard weight Aluminum stock pot		\$ -	3	\$ -
Noble Products 322RDISPKIT2 or equal label dispenser		\$ -	1	\$ -
Lakeside 7506 or equal Pellet suction cup		\$ -	3	\$ -
Lakeside 7504 or equal SAFE Rim 9 1/3" pellet		\$ -	3	\$ -
Choice 1670263BK or equal Black poly-cotton bib apron		\$ -	6	\$ -
Sam Jamar FK1000 or equal Refrigerator air freshener		\$ -	14	\$ -
Avantco EG36N or equal Electric Countertop Griddle		\$ -	1	\$ -
Chicago Metallic 45642 bread Loaf pan or equal		\$ -	3	\$ -
Choice Standard 407FRWHIP22 or equal French whip/whisk		\$ -	1	\$ -
Choice 92247032 or equal Piano whip/whisk		\$ -	1	\$ -
Choice 71416607 or equal 4-piece mini Whisk set		\$ -	1	\$ -
Cambro 255534151 or equal Compartment glass rack		\$ -	3	\$ -
Choice 407SLMSKIT or equal 5-piece Measuring scoop kit		\$ -	1	\$ -
Choice 407AM1 Or equal 1 Qt. Aluminum measuring cup		\$ -	1	\$ -
Choice 407AM4 or equal 4 Qt. Aluminum measuring cup		\$ -	1	\$ -
Tablecraft 725-808725 or equal 4-piece measuring cup set		\$ -	1	\$ -
Garland G60-6R24CC 60" Range, Griddle, Broiler and 2 Convection ovens or equal		\$ -	1	\$ -
Rational Model 101-B118106.12 or equal Electric Combi Owen		\$ -	1	\$ -
Alto-Shaam QC3-40 44" Quick chiller or equal blast chiller		\$ -	1	\$ -
Avantco MX20WFB or equal Commercial Planetary stand mixer		\$ -	1	\$ -
Choice 176MBSLCSET3 or equal Mixing bowls with silicone basis		\$ -	1	\$ -
Cleveland SEL-30-TR or equal 30 gal. Dura Pan Electric Tilt Skillet		\$ -	1	\$ -
Noble Products 3227 or equal Day-kit labels		\$ -	1	\$ -
Choice 71416607 or equal 4-Piece Mini Whisk Set		\$ -	1	\$ -
Choice 92247032 or equal 12" Piano Whip/Whisk		\$ -	1	\$ -
Choice 92247036 or equal 16" Stainless steel piano whip/whisk		\$ -	1	\$ -

Description	Equal to Item: Manufacturer, Item #, and Description	Unit Price	Estimated Quantity	Total Price
Servit WDSFS-3 or equal Triple Freestanding Drawer Warmer		\$ -	1	\$ -
Advance Tabco SDRC-3010 or equal 4-Drawer worktable		\$ -	3	\$ -
Chef Revival 167J134TM46 or equal Chef Jacket		\$ -	4	\$ -
Shoes for Crews 66709 or equal non-slip casual shoe		\$ -	4	\$ -
Regency CANRK162M or equal Aluminum can rack		\$ -	2	\$ -
Nortrax 755-100 T30 Competitor or equal Rubber floor mat		\$ -	3	\$ -
Garde DC14 1/4 or equal Vegetable slicer		\$ -	2	\$ -
Carlisle 4041202 or equal Vegetable/potato brush		\$ -	3	\$ -
Carlisle DUO Sweep 30" Black unflagged or equal broom/dustpan set		\$ -	3	\$ -
Regency 48" Rack or equal Mop/broom rack		\$ -	1	\$ -
Choice 176APRONVBRN or equal Dishwasher apron		\$ -	1	\$ -
Noble products 511KP97KIT or equal 3QT/96OZ Cleaning/sanitizing kit		\$ -	1	\$ -
Choice 176SQRCL22 or equal Food storage container		\$ -	2	\$ -
Choice 176SQRCL8 or equal Food storage container		\$ -	4	\$ -
Choice 176SQRCL4 or equal Food storage container		\$ -	4	\$ -
Choice 176SQRCLL12 or equal Food container storage lid		\$ -	4	\$ -
Choice 176SQRCLL6 or equal Food container storage lid		\$ -	4	\$ -
Choice 176SQRCLL2 or equal Food storage container lid		\$ -	4	\$ -
Hoffmaster 7033178 or equal Paper Tablecloth		\$ -	1	\$ -
Restaurantware LLC RWP0107SW or equal Cutlery kit		\$ -	3	\$ -
Intersign MB-3020, or equal, Menu Board		\$ -	3	\$ -
Visual Communication Model FLX06203MV or equal Oak Display Tripod Easel		\$ -	2	\$ -
Thunder Group, Inc. Model SLD5008 or equal # 8 Thumb Press Dish		\$ -	16	\$ -
Thunder Group, Inc. Model SLD5006 or equal, #6 Thumb Press Dish		\$ -	16	\$ -
Thunder Group, Inc. Model SLD5016 or equal, #16 Thumb Press Dish		\$ -	16	\$ -
Thunder Group, Inc. Model SLD5030 or equal, #30 Thumb Press Dish		\$ -	16	\$ -
Mercer Culinar M18740 Millennia Model M18740 or equal, Heavy Duty Turner		\$ -	9	\$ -
Thunder Group, Inc. Model SLTWPS003 or equal, Square Pizza Server/Turner with Wood Handle		\$ -	9	\$ -
Victorianox 7.6259.13 or equal Slotted Fish/Egg Turner/Spatula		\$ -	9	\$ -
G.E.T. Enterprises Diamond Mardi Gras B-86-FG or equal, Melamine Bowl, 8 oz, Rain Forest Green		\$ -	96	\$ -
G.E.T. Enterprises B-454-FG or equal Melamine Bowl, 4.5 oz, Rainforest Green		\$ -	120	\$ -
G.E.T. Enterprises B-454-CR or equal Melamine Bowl, 4.5 oz, Cranberry Red		\$ -	120	\$ -
G.E.T. Enterprises Mardi Gras Tritan TM-1308-FG or equal Stacking Mug, 8 oz, Rainforest Green		\$ -	120	\$ -
Cambro MDSL9457 Shoreline Collection or equal Thermal Pellet Underliner		\$ -	264	\$ -
Cambro MDS9457 Shoreline Collection or equal Insulated Plastic Dome Plate Cover		\$ -	264	\$ -
Cambro MDSPL000 or equal Thermal Pellet Lifter		\$ -	6	\$ -
G.E.T. Enterprises Diamond Mardi Gras NP-9-CR or equal Melamine 9" Plates, Cranberry Red		\$ -	120	\$ -
G.E.T. Enterprises Diamond Mardi Gras WP-5-CR or equal Melamine 5" Plates, Cranberry Red		\$ -	240	\$ -

Description	Equal to Item: Manufacturer, Item #, and Description	Unit Price	Estimated Quantity	Total Price
G.E.T. Enterprises Diamond Mardi Gras B-127-CR or equal Melamine 12 oz Bowls, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Diamond Mardi Gras B-86-CR or equal Melamine 8 oz Bowls, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Mardi Gras B-86-CR or equal Stacking Mug, Cranberry Red		\$ -	144	\$ -
Lakeside 6210 or equal Heated Dish Dispenser Warmer for plates, Two Stack		\$ -	1	\$ -
Carlisle 4300042 or equal 3-Compartment Melamine Plate, Ivory Bone		\$ -	24	\$ -
Ladle, 8 ounce		\$ -	12	\$ -
Ladle, 12 ounce		\$ -	12	\$ -
Ladle, 6 ounce		\$ -	12	\$ -
Ladle, 4 ounce		\$ -	12	\$ -
Ladle, 2 ounce		\$ -	12	\$ -
Choice Chafer 407HALFDR4KT or equal Steam Table Pan with Footed Cooling Rack/Pan Grate		\$ -	18	\$ -
Cambro 1520CL161 or equal Food Tray		\$ -	240	\$ -
Cambro UPC1600SP402 Ultra Camcarts or equal Insulated Food Pan Carrier		\$ -	3	\$ -
Choice Chafer 167KITCHTWEL or equal Dish Towel		\$ -	36	\$ -
Noble Products 274RKOPFLTWR or equal Flatware Rack		\$ -	9	\$ -
Cutlery Box, 4 compartment		\$ -	6	\$ -
Choice 4070049 or equal Full Size Steam Table Pans, 4" deep		\$ -	9	\$ -
Choice 4070269 or equal Half Size Steam Table Pan, 6" deep		\$ -	18	\$ -
Choice 4070069 or equal Full Size Steam Table Pans, 6" deep		\$ -	9	\$ -
Choice 4070669 or equal 1/6 Size Steam Table Pans, 6" deep		\$ -	12	\$ -
Choice 4070369 or equal 1/3 Size Steam Table Pans, 6" deep		\$ -	12	\$ -
Vollrath Jacob's Pride 6432420 or equal Perforated Round Spoodle Portion Spoon, 4 ounce		\$ -	12	\$ -
Vollrath Jacob's Pride 6432220 or equal Perforated Round Spoodle Portion Spoon, 2 ounce		\$ -	12	\$ -
Mercer Culinary Zum M19100 or equal Professional 6-piece Knife Set		\$ -	2	\$ -
Victorinox 81702 Niroflex2000 GU2500 or equal Cut Resistant stainless steel mesh gloves, Size Small		\$ -	2	\$ -
Victorinox 81703 Niroflex2000 GU2500 or equal Cut Resistant stainless steel mesh gloves, Size Medium		\$ -	2	\$ -
Victorinox 81704 Niroflex2000 GU2500 or equal Cut Resistant stainless steel mesh gloves, Size Large		\$ -	3	\$ -
Victorinox 81705 Niroflex2000 GU2500 or equal Cut Resistant stainless steel mesh gloves, Size Extra Large		\$ -	3	\$ -
Webstaurant 407B412 or equal Pie Marker/Cutter		\$ -	6	\$ -
3.1.106Chef Revival 167BCAP11CW or equal Bouffant cap Hair Net		\$ -	3,000	\$ -
Metro PCD11A or equal Dish Dolly		\$ -	3	\$ -
Metro PCDV11A or equal Dish Dolly Vinyl cover		\$ -	3	\$ -
Metro Wipes plus 50035084 or equal thermometer Sanitizing wipes		\$ -	1	\$ -
Acopa Monaca 267708KIT or equal Flatware Set with service for 12		\$ -	12	\$ -
G.E.T Enterprise Diamond Mardi Gras B-86-FG or equal Melamine Bowl, Rainforest Green, 8oz			240	\$ -
G.E.T Enterprise Diamond Mardi Gras TM-1308-FG or equal Tritan Plastic Mug, Forest Green, 8oz				\$ -

Description	Equal to Item: Manufacturer, Item #, and Description	Unit Price	Estimated Quantity	Total Price
G.E.T. Enterprises Diamond Mardi Gras B-127-CR or equal Melamine Bowls, Cranberry Red, 12 ounce		\$ -	240	\$ -
G.E.T. Enterprises Diamond Mardi Gras NP-9-CR or equal Melamine Plates, 9" round, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Diamond Mardi Gras WP-5-CR or equal Melamine Plates, 5 1/2" round, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Diamond Mardi Gras B-86-CR or equal Melamine Bowls, 8 ounce, Cranberry Red		\$ -	240	\$ -
G.E.T. Enterprises Mardi Gras Tritan TM-1308-CR or equal Stacking Mug		\$ -	288	\$ -
G.E.T. Enterprises Diamond Mardi Gras B-127-FG or equal Melamine Bowls, 12 ounce, Rainforest Green		\$ -	144	\$ -
G.E.T. Enterprises Diamond Mardi Gras NP-9-FG or equal Melamine Plates, 9" round, Rainforest Green		\$ -	144	\$ -
G.E.T. Enterprises Diamond Mardi Gras WP-5-FG or equal Melamine Plates, 5 1/2" round, Rainforest Green		\$ -	192	\$ -
WipesPlus 50033808 or equal Sanitizing Wipes, 1000 per container		\$ -	6	\$ -
Cambro MDC1418S20191 or equal Meal Delivery Cart, 20 Tray Capacity		\$ -	1	\$ -
Cambro MDC1418T30191 or equal Meal Delivery Cart, 30 Tray Capacity		\$ -	3	\$ -
Metro SSD16 or equal Dish and Tray Cart		\$ -	3	\$ -
Metro A110 or equal Dish and Tray Cart Divider Assembly		\$ -	3	\$ -
Steam Table Adapter Bar, 12" stainless steel		\$ -	20	\$ -
Vollrath 8244114 or equal Steam Table Adapter Plate, 2 compartment		\$ -	6	\$ -
Vollrath 8244214 or equal Steam Table Adapter Plate, 3 compartment		\$ -	6	\$ -
Vollrath 8244314 or equal Steam Table Adapter Plate, 6-compartment		\$ -	4	\$ -
Choice 407DCP or equal Steam Table/Hotel Pan Cover		\$ -	14	\$ -
Alluserv TC21-20 Elite or equal Meal Delivery Cart, 2 door		\$ -	1	\$ -
Alluserv TC31-30 Elite or equal Meal Delivery Cart, 3 door		\$ -	5	\$ -
Perforated Film, minimum 12" x 12" size sheets, maximum 16" x 16" size sheets, 40-gauge thickness, 1600 sheets per roll		\$ -	1	\$ -
Regency 600T2472GC Commercial Work Table		\$ -	1	\$ -
Lakeside 6110 Heated Dish Dispenser/Warmer, one stack		\$ -	2	\$ -
<b>Total Overall Bid Cost:</b>				\$ -

# DOUGLAS EQUIPMENT

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

# Quote

02/11/2021

**Project:**  
34345 - WV Veteran's Nursing  
Facility

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

Job Reference Number: 75089

Item	Qty	Description	Sell	Sell Total
11	2 ea	<b>CONVEYOR TOASTER</b> Star Model No. QCS1-350 (QUICK-SHIP) Star QCS® Conveyor Toaster, electric, 350 slices/hr., horizontal conveyor, analog speed control, standby switch, top & bottom quartz sheathed heater elements, 1-1/2" opening x 10" W belt (2 slices) with loading rack, stainless steel construction with smooth cool touch exterior, cULus, UL EPH Classified	\$538.25	\$1,076.50
	2 ea	1 year parts & labor warranty, standard		
	2 ea	(QCS1-350) 120v/50/60/1-ph, 1.6 kW, 13.8 amps, NEMA 5-15P (Quick-Ship), standard		
			<b>ITEM TOTAL:</b>	<b>\$1,076.50</b>
20	3 ea	<b>THERMAL PELLET / PLATE LIFTER</b> Lakeside Manufacturing Model No. 7506 Suction Cup for stainless steel pellet, Made in USA	\$114.37	\$343.11
			<b>ITEM TOTAL:</b>	<b>\$343.11</b>
21	3 cs	<b>THERMAL PELLET BASE / UNDERLINER</b> Lakeside Manufacturing Model No. 7504 Packed 1 cs Safe-Rim™ Pellet, 9-1/3" dia. x 1-1/2"H, accommodates most 9" dia. round narrow rim china plates, maintains safe food temperatures up to 90 minutes, seam-welded and hermetically sealed with wax core interior, 20 gauge stainless steel (12 each per case), Made in USA	\$480.38	\$1,441.14
			<b>ITEM TOTAL:</b>	<b>\$1,441.14</b>
24	1 ea	<b>ELECTRIC COUNTERTOP GRIDDLE</b> Webstraunt Model No. 177EG36N Avantco EG36N 36" Electric Countertop Griddle - 208/240V, 7488W-10080W	\$746.35	\$746.35
			<b>ITEM TOTAL:</b>	<b>\$746.35</b>

Item	Qty	Description	Sell	Sell Total
24		<b>PLEASE NOTE THIS ITEM DOES NOT INCLUDE A PLUG. REQUIRES ELECTRICIAN.</b>		
34	1 ea	<b>RANGE, 60", 6 BURNERS, 24" GRIDDLE/BROILER</b> Garland/US Range Model No. G60-6R24RR G Starfire Pro Series Restaurant Range, gas, 60", (6) 33,000 BTU open burners, with cast iron top & ring grates, 24" raised griddle/broiler (standard on right), (2) standard ovens with 3 position rack guides with oven rack, stainless steel front, sides, plate rail, 2-piece back guard and shelf, 6" stainless steel legs with adjustable feet, 307,000 BTU, NSF, CSA, CSA Flame, CSA Star, cCSAus, NSF (Garland)	\$4,711.58	\$4,711.58
	1 ea	One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard		
	1 ea	Gas type to be specified		
	1 ea	Note: Raised griddle/broilers sections are only available with Hi-Lo valve controls		
	1 ea	Griddle on right, standard		
	1 ea	-CC Two Convection Ovens, in lieu of standard ovens, change suffix - RR to -CC (Full-Size Oven), for G Series	\$2,402.33	\$2,402.33
	1 ea	(Two convection ovens) (2) 115v/60/1-ph, 3.4 amps, 6' cord & NEMA 5-15P, standard		
		<b>ITEM TOTAL:</b>		<b>\$7,113.91</b>
35	1 ea	<b>COMBI OVEN, ELECTRIC</b> RATIONAL Model No. ICP 10-HALF E 208/240V 3 PH (LM100DE) (CD1ERRA.0000215 - E - 208/240V) iCombi Pro® 10-Half Size Combi Oven, electric, (10) 13" x 18" sheet pan or (10) 12" x 20" steam pan or (10) 1/1 GN pan capacity, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, includes (1) bucket of Active Green Cleaner & (1) bucket of Care Tabs, 208/240v/60/3-ph, 18.9 kW, IPX5, UL, cULus, NSF, ENERGY STAR®	\$12,543.00	\$12,543.00
	1 ea	NOTE: All discounts subject to approval by manufacturer		
	1 ea	2 years parts and labor, 5 years steam generator warranty		
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge		
		<b>ITEM TOTAL:</b>		<b>\$12,543.00</b>



Item	Qty	Description	Sell	Sell Total
36	1 ea	<b>BLAST CHILLER FREEZER, REACH-IN</b>  Alto-Shaam Model No. QC3-40 Quickchiller™ Blast Chiller, reach-in, self-contained, (18) 12" x 20" pan capacity, touch control with (20) preset menu options, (3) temperature probes, quick freeze soft-chill hard-chill and holding modes, automatic defrost cycle, HACCP, stainless steel interior and exterior, (4) 6" legs, cULus, NSF	\$18,829.51	\$18,829.51
	1 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	1 ea	Five (5) year limited compressor warranty standard		
	1 ea	115/208-230v/60/1-ph, 16.0 amps, 3.7 kW, 9 ft cord and plug NEMA 14-20P, standard		
	1 ea	Left-hand door swing, standard		
	1 ea	6" (152 mm) legs, standard		
			<b>ITEM TOTAL:</b>	<b>\$18,829.51</b>
39	1 ea	<b>TILTING SKILLET BRAISING PAN, ELECTRIC</b>  Cleveland Range Model No. SEL30TR DuraPan™ Tilting Skillet, electric, 30-gallon capacity, modular open base, standard with hydraulic hand tilt with quick lowering feature, stainless steel construction, includes spring-assisted cover and gallon markings, stainless steel level adjustable feet, UL, CE, NSF, IPX6	\$9,975.12	\$9,975.12
	1 ea	1-year parts & labor warranty, standard		
	1 ea	Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)		
	1 ea	208v/60/3-ph, 40.0 amps, standard		
			<b>ITEM TOTAL:</b>	<b>\$9,975.12</b>
127	1 ea	<b>MEAL TRAY DELIVERY CART</b>  Cambro Model No. MDC1418S20191 Meal Delivery Cart, 48-1/2"L x 32-1/2"W x 44"H, low profile, single stack rail system, double compartment with self-draining bottom, holds (20) 14" x 18" (35.6 x 45.7 cm ) trays, 5-1/2" (14 cm) clearance between rails, nylon friction latches, non-insulated self venting doors, molded handles on both ends, (4) 5" (12.7 cm) non-marking slightly off-set casters (2 swivel with brakes & 2 rigid), thick foam polyurethane insulation, molded bottom bumpers, polyethylene, granite gray, NSF (no assembly required)	\$1,742.24	\$1,742.24
			<b>ITEM TOTAL:</b>	<b>\$1,742.24</b>
128	3 ea	<b>MEAL TRAY DELIVERY CART</b>  Cambro Model No. MDC1418T30191 Meal Delivery Cart, tall profile, (3) doors, 3-compartments, holds (30) 14" x 18" trays, 60"W x 29-1/4"D x 63-5/8"H, heavy duty nylon handles, 1 per end, 6" stainless steel casters (2 rigid, 2 swivel with brake, offset), granite gray with cream color door, NSF	\$2,816.32	\$8,448.96
			<b>ITEM TOTAL:</b>	<b>\$8,448.96</b>

Item	Qty	Description	Sell	Sell Total
140	2 ea	<b>MOBILE PLATE AND DISH DISPENSER</b> Lakeside Manufacturing Model No. 6110 Dish Dispenser, heated, cabinet style, enclosed base, mobile, (1) self-leveling dish dispensing tubes, 9-1/4" to 10-1/8" diameter dish size, stainless steel construction, 4" Lake-Glide® swivel casters (2) with brakes, 6' coiled cord with NEMA 5-15P, NSF, UL, Made in USA	\$1,659.38	\$3,318.76
	2 ea	120v/60/1-ph, 450 watts, 3.75 amps, standard		
			<b>ITEM TOTAL:</b>	<b>\$3,318.76</b>
			Total	\$65,578.60

**Shipping is included in the item price. Installation is not included.**

**Lead Times:**

Cambro

127- in stock 3/1

128- in stock 2/16

Cleveland

39- 32 business days

Garland

34- 12 to 15 business days

Star

11- currently in stock

Webstaurant

24- currently in stock - requires electrical tech.

Rational

35- currently in stock

*Please allow up to 30 days for remaining*

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

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



Job \_\_\_\_\_ Item No. \_\_\_\_\_

## Star® QCS1 Series Conveyor Toasters

□QCS1-350 □QCS1-500



QCS1-350

### DESCRIPTION

Compact conveyor toasters require only 14-1/4" of counter space and are constructed of corrosion resistant stainless steel. 1-1/2" product opening. Forced convection system keeps the toaster cool- to-the-touch and extends the life of critical components. Extended conveyor belt, crumb tray, heated holding area and full width burn guard are standard. Heavy-duty motor, drive chain and conveyor speed control for superior reliability. Toast bread, bagels, English muffins and more!

### SPECIFICATIONS

Toasters are built with stainless steel construction for long lasting durability. Heavy-duty motor, drive chain and conveyor speed control for superior reliability. Conveyor belt tension system for smooth and quiet operation. High performance Quartz Infrared Heaters for superior toasting performance and reliability. Units are easy to disassemble with one-piece cover for cleaning and service. Toasters are furnished with 1" adjustable legs and 4' cord and a standard NEMA 5-15 plug for plug in installation in a grounded 120V outlet.

### WARRANTY

These units come with a one [1] year warranty for parts and labor.

### FEATURES

- Forced convection system keeps the toaster cool-to-the-touch and increases productivity by circulating pre-heated air into toasting chamber
- 10" wide belt for up to 2-slices of bread, side-by-side
- Quartz infrared heaters provide faster, more consistent heating than traditional heating elements
- Long lasting, heavy-duty metal knobs and 1" non-skid heavy-duty rubber feet
- Easy-to-use analog controls
- Power saver switch that reduces electricity consumption by 75%
- Extended conveyor belt for easy loading and large warming area for higher production
- Safe load-up area with full width coated front burn guard and cool-to-the-touch exterior
- Heated holding area to keep toast at the perfect temperature
- Hi-limit switch prevents toaster from overheating protecting critical component parts
- Variable speed control for perfect color and texture of bread, bagels, English muffins and more
- 120V - plugs in anywhere

### TOASTING CAPACITY

MODEL	DESCRIPTION	SLICES PER HOUR
QCS1-350	1.5" Opening COMPACT TOASTER	350
QCS1-500	1.5" Opening BAGEL TOASTER	500

### CERTIFICATIONS



#### STAR MANUFACTURING INTERNATIONAL INC.

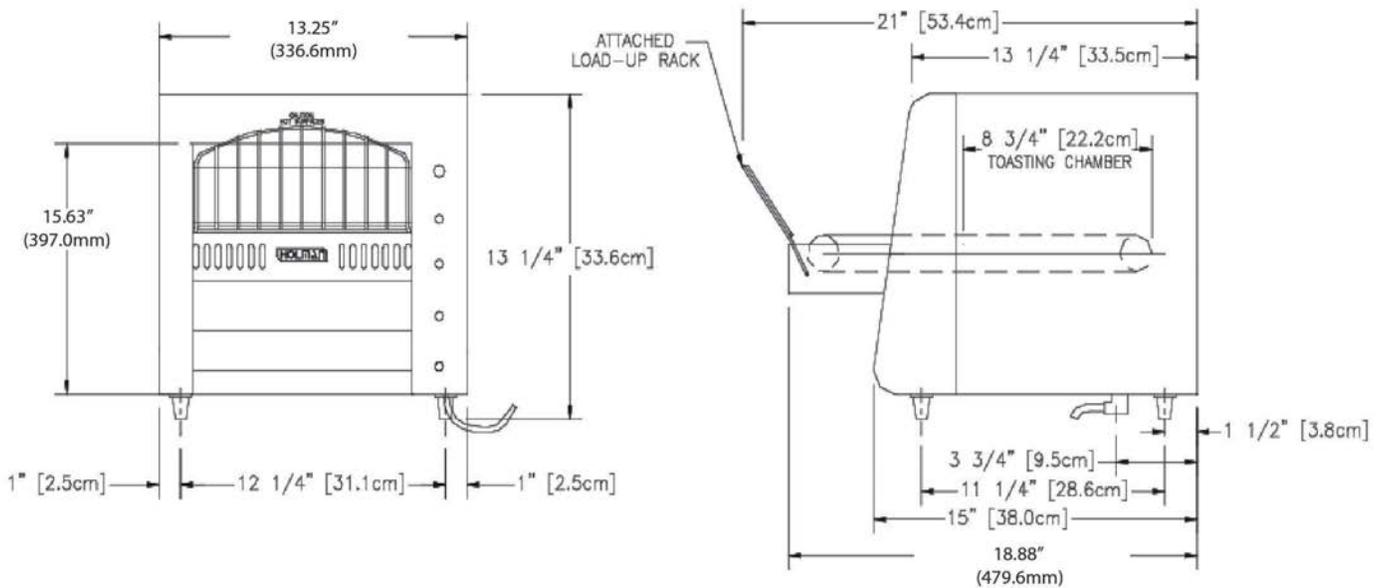
265 Hobson St. • Smithville, TN 37166  
Telephone 800 264 7827 • Fax 314 781 5445  
www.star-mfg.com

Printed in the U.S.A. • 2M-Z22825 • Rev A • 10.2018  
Specifications are subject to change without notice  
and are not intended for installation purposes.



# Star® QCS1 Series Conveyor Toasters

□QCS1-350 □QCS1-500



MODEL	DESCRIPTION	SLICES PER HOUR	HEIGHT in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	VOLTS <sup>1</sup>	HZ 1-PH	AMPS	WATTS	NEMA PLUG	APPROX. SHIP WEIGHT
QCS1-350	1.5" Opening COMPACT TOASTER	350	15.63 (397.0)	13.25 (336.6)	18.88 (479.6)	120 (CSA) 230	60	13.8	1,600 1,400 (CSA) 1,600	5-15P 5-15P (CSA) CEE7/7	44 lb. (20 kg)
QCS1-500	1.5" Opening BAGEL TOASTER	500	15.63 (397.0)	13.25 (336.6)	18.88 (479.6)	120 (CSA) 230	60	12.2	1,600 1,400 (CSA) 1,600	5-15P 5-15P (CSA) CEE7/7	44 lb. (20 kg)

<sup>1</sup>Specify 120V, 230V service and Canadian applications when ordering.  
230V Options Available for all QCS1 models.



5-15P



CEE7/7

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



## STAR MANUFACTURING INTERNATIONAL INC.

265 Hobson St. • Smithville, TN 37166  
Telephone 800 264 7827 • Fax 314 781 5445  
www.star-mfg.com

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Specifications are subject to change without notice and are not intended for installation purposes.

## CONVECTION HEATED PLATE DISPENSERS | STAINLESS STEEL

*Convected air plate dispensers provide even heat distribution to ensure faster, consistent and efficient plate heating.*

- Even heat transfer to all plates helps plates maintain safe food temperatures
- Unique lid design holds in heat without gaskets, helping plates maintain heat
- Dispenser cabinet is fully insulated to conserve energy
- Single heat control for 2 or 3 dispensers in a single compartment
- Dispensers are self-lubricating for smooth, accident-free operation without maintenance
- Self-leveling dispenser units are removable for convenient cleaning and tension adjustment
- Push handle for more control during transportation
- All 5" swivel casters, 2 with brake, allow easy maneuverability
- Stainless steel construction increases durability, and is easy to clean and sanitize
- Each dispenser accommodates a 27" stack of plates with a diameter of 7 to 10 1/4"



**Freight Class: 125**  
Ships in: **14** days or less!

ELECTRICAL SPECIFICATIONS			
Model #7511	3200 W 60 Hz	16.3 A Single Phase	208/220 V
Model #7512	3200 W 60 Hz	16.3 A Single Phase	208/220 V

Model	# of Dispensers	Overall Size			Caster Type	Caster Dia.	Case Weight Lbs. (Kg)	Case Cube Cu. ft. (m <sup>3</sup> )
		W	L	H				
7511	2	33-3/8" (849)	23-3/4" 603	42-3/4" 1086)	4 swivel 2 w/ brake	5" (127)	260 (117.9)	24.0 (.68)
7512	3	43-7/16" (1103)	23-3/4" 603	42-3/4" 1086)	4 swivel 2 w/ brake	5" (127)	300 (136.1)	31.1 (.88)

Measurements in ( ) denote metric millimeters, unless otherwise specified. 50 Hz also available, please specify. Includes 10' (3048) power cord.

### PELLET DISPENSING ACCESSORIES



Model #7504



Model #7506



Model #7507

*New*

Model	Description	Size
7504	Safe Rim® Stainless steel pellet	9-1/3" (237)
7506	Suction Cup	-
7507	Suction Cup with Arm	-

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

# Safe-Rim™ Wax Base

## Stainless Steel



Model 7504



### Specifications:

Shall be Lakeside Model 7504, designed to hold safe food temperatures for up to ninety minutes during meal transport, when used with dome and underliner. Base shall accommodate 9" round narrow-rim china plates and shall feature a footed bottom to allow quicker and even heating. Initial heat-up time shall be 1 hour and 45 minutes. Construction shall be of 20-gauge stainless steel inner and outer shells for long-lasting durability, with a wax core interior. Wax core shall heat and slowly dissipate heat for optimum food temperature retention. Base rim shall be of narrow design which shall be recessed in underliner, to minimize danger from exposed hot surface.

### Application/Features:

- Superior temperature retention for up to 90 minutes with dome and underliner
- Unique *Safe-Rim* design prevents injury to patients and employees
- Accommodates most 9" diameter round narrow-rim china plates

### Performance:

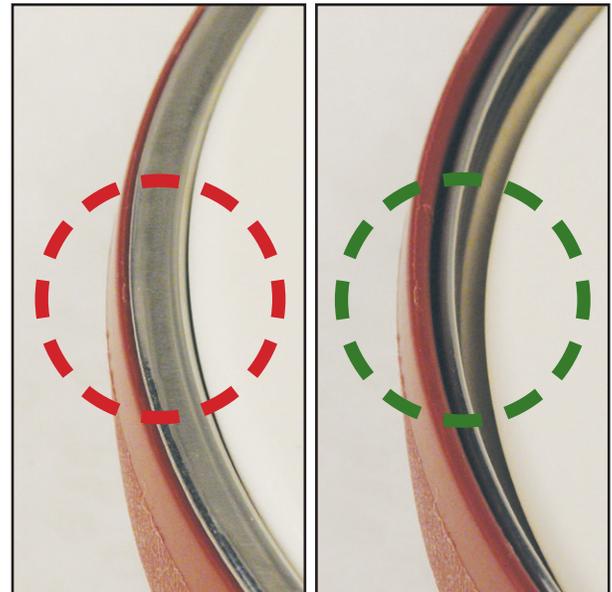
- Initial heat-up time of 1 hour 45 minutes
- Maintains safe food temperatures for up to 90 minutes

### Construction:

- Stainless steel 20-gauge inner and outer shell
- Seam-welded and hermetically sealed
- Wax core interior

### Warranty:

- 2-year parts
- 1-year labor



HOT RIM

SAFE-RIM™

Spec. # \_\_\_\_\_

AIA # \_\_\_\_\_

**LAKESIDE**®  
MOVING FOODSERVICE FORWARD

Lakeside Manufacturing, Inc.

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

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

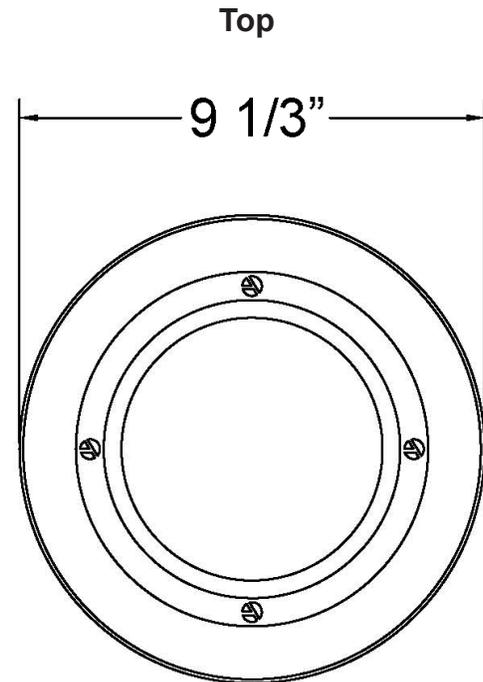
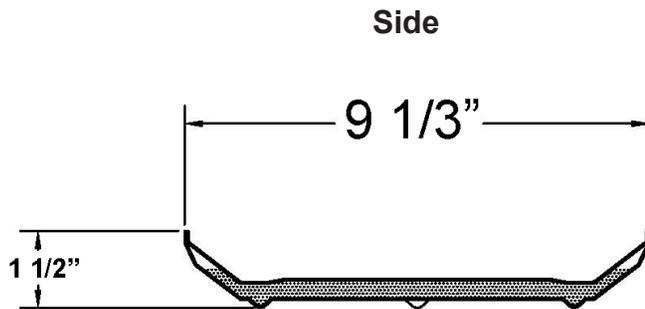
# Safe-Rim™ Wax Base

## Stainless Steel

Spec. #

AIA #

**CAUTION**  
Do not heat base over 300°F.  
Do not heat base in microwave.  
Do not heat on open flame.



### Model Information

Model	Diameter	Height	Pack	Case Wt. Lb. (kg)	Case Cube Cu. Ft. (m <sup>3</sup> )
7504	9 1/3" (237)	1 1/2" (39)	12 / Case	20 (9.1)	0.6 (0.02)

*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 • www.eLakeside.com



# G Series 60" Raised Griddle/Broiler Gas Range

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- G60 -6R24RR
- G60-6R24RS
- G60-6R24SS



Model G60-6R24RR

## Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire- Pro open top burner
- 24" (610mm) raised griddle/broiler section W/ 3 cast iron burners each rated 11,000 Btuh/3.22 kW, w/one manual hi/lo valve per burner
- Two broiler rack settings at 3 3/4" (95mm) and 2 1/2" (64mm)
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface
- 4-1/4" 108(mm) wide grease trough
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Large porcelain oven interior, fits standardize sheet pans in both directions for standard ovens

- Strong, keep-cool oven door handle
- Nickel plated oven rack and 3-position removable oven rack guide
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix RS to CS or RR to CC, CS ovens standard on right
- Some models have open storage base in lieu of oven

## Options & Accessories

- Convection oven motor 240v 50/60HZ single phase
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile backguard (LPBG)
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs

## Specifications

Gas restaurant series range with large capacity (standard) oven. 59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. 24" (610mm) raised griddle/broiler section with 3 cast iron burners each rated a 11,000 Btuh/3.22 kW. Optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

General Inquires 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668

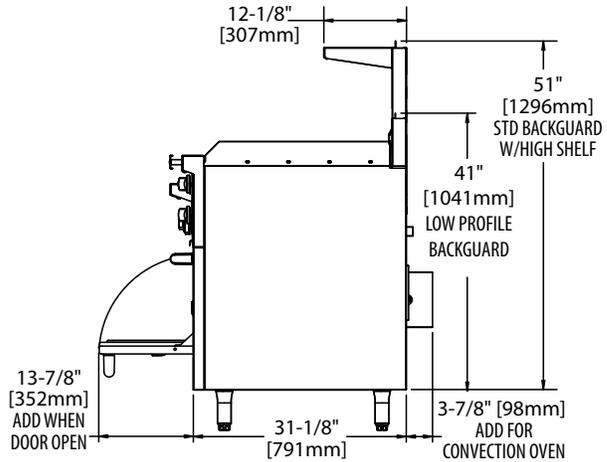
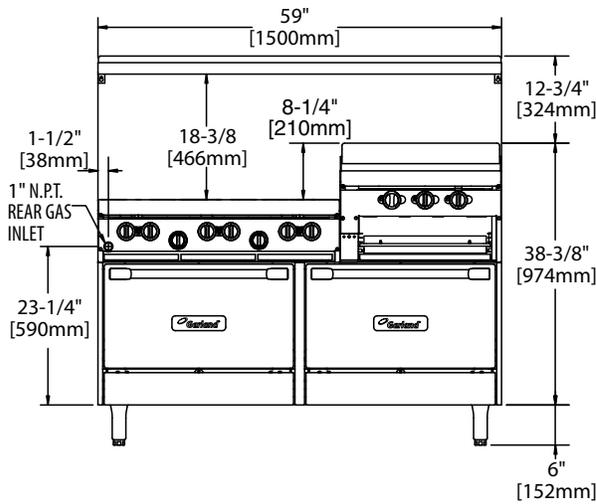
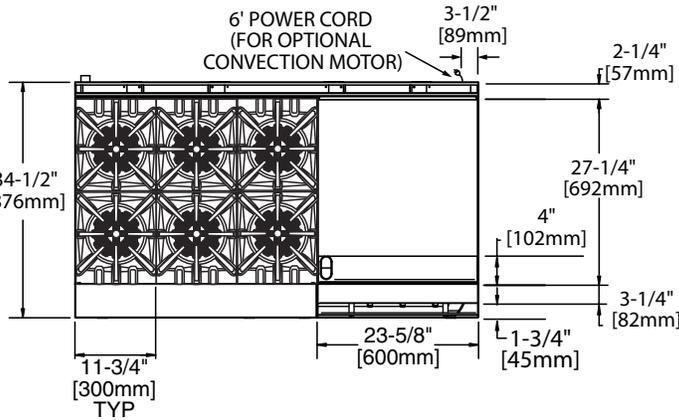
www.garland-group.com  
 6951  
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G Series 60" Raised Griddle/Broiler Gas Range



G Series 60" Raised Griddle/Broiler Gas Range



Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V ,50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.

Note: Installation clearance reductions are applicable only where local codes permit.

Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
G60-6R24SS	6 Open Burners, 24" Raised Griddle/Broiler w/ Double Storage Base	231,000	662	300	81
G60-6R24RR1	6 Open Burners, 24" Raised Griddle/Broiler w/ (2) Standard Ovens	307,000	828	376	81
G60-6R24RS1	6 Open Burners, 24" Raised Griddle/Broiler w/ (1) Standard Ovens & Storage Base	269,000	787	357	81

<sup>1</sup> Available with convection oven change RS to CS for single with storage or RR to CC for two convection ovens

Width In (mm)	Depth <sup>2</sup> In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth <sup>3</sup>	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

<sup>2</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit. <sup>3</sup> Convection oven depth 22" (559mm)

Burner Ratings (BTU/Hr/kW)				
Gas Type	Open Top	Hot Top	Standard Oven or Convection	Raised Griddle/Broiler
Natural	33,000/9.67	18,000/5.27	38,000/11.13	33,000/9.66
Propane	26,000/7.61	18,000/5.27	32,000/9.38	33,000/9.66

Welbilt reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquires 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668

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6951  
12/18





# Datasheet

## iCombi® Pro 10-half size E/G



### Capacity

- > Ten (10) Half-size sheet pans or Ten (10) Steam table pans or Ten (10) 1/1 GN accessories
- > Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for various cooking procedures, such as grilling, braising or baking
- > For use with 1/1, 1/2, 2/3, 1/3 GN accessories

### Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection 86 °F - 572 °F

### Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

- > Combi steamer as per DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

The following intelligent assistants are available:

### Intelligent assistant

iDensityControl  iProductionManager  iCookingSuite  iCareSystem 

#### iDensityControl

iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

#### iCookingSuite

The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

#### iProductionManager

iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

#### iCareSystem

The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

## Unit description and functions

### Intelligent functions

- > Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
- > The actual measured humidity in the cooking cabinet can be adjusted and viewed
- > Dynamic air turbulence in the cooking cabinet thanks to two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
- > Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
- > Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
- > Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
- > Intelligent cooking step to proof baked goods
- > Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
- > Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
- > iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
- > Visual indication of loading and removal requests using energy-saving LED lighting
- > Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
- > Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
- > Display of the current cleaning and descaling status
- > Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

### Cooking functions

- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Power-steam function: increased steaming power available for Asian applications
- > Integrated, maintenance-free grease separation system without an additional grease filter
- > Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
- > Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Time can be set to display in 12- or 24-hour format
- > 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

### Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Contact temperature of the cooking cabinet door max. 163 °F
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum tray height must not exceed 63 inch when using a RATIONAL stand
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

### Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
- > Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

### Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
- > Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
- > Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
- > Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs
- > Hygienic setup that is flush with the counter without feet for simple, safe cleaning

- > Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- > Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

### Operation

- > High-resolution 10.1 inch TFT color display and capacitive touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- > Acoustic prompts and visual messages when user action is required
- > Central dial with Push function for intuitive selection and confirmation of entries
- > User interface and help function can be set to over 55 languages
- > Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- > Extensive search function including all cooking paths, application examples and settings
- > Context-sensitive support that always shows the current help content for the displayed screen content
- > Start application examples from help file
- > Simple selection of cooking paths using six operating modes and/or five cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customization and control of user profiles to prevent operator errors
- > Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

### Installation, maintenance and environment

- > Professional installation by RATIONAL-certified technicians recommended
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Adaptation to the installation site (height above sea level ) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area \*
- > Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty\*\*
- > Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at [www.energystar.gov](http://www.energystar.gov)

\* See the installation or planner manual for details

\*\* Terms and conditions apply, see manufacturer warranty statement at [www.rational-online.com](http://www.rational-online.com)

### Options

- > Cooking cabinet door, left-hinged
- > MarineLine - marine version
- > SecurityLine – prison / security version
- > MobilityLine – mobile variant
- > HeavyDutyLine – particularly heavy-duty version
- > Integrated fat drain
- > Mobile oven rack package
- > Protection for control panel
- > Safety door lock
- > Lockable control panel

## Technical specifications

### Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	33 1/2 x 39 7/8 x 30 1/2 inches
Cooking system (total)	33 1/2 x 41 7/8 x 33 1/8 inches
Cooking system with packaging	36 3/4 x 49 1/4 x 37 5/8 inches
Maximum working height of top level*	≤ 5 ft. 2 7/8 inches

\*when using a corresponding RATIONAL stand

Weights	
Maximum load size per level	33 lb
Maximum total load capacity	99 lb
Weight - electric unit without packaging	279 lb
Weight - electric unit with packaging	324 lb
Weight - gas unit without packaging	341 lb
Weight - gas unit with packaging	385 lb

### Electrical connection conditions

Voltage 3 AC 208 V / 240V	
Connected loads - electric	18.9 kW
Steam power	18 kW
Convection power	18 kW
Breaker	60 A
RCD type	B
Cable diameter	AWG 4 140°F
Voltage 3 AC 440 V / 480 V	
Connected loads - electric	18.9 kW
Steam power	18 kW
Convection power	18 kW
Breaker	30 A
RCD type	B
Cable diameter	AWG 8 140°F

### Connected loads - gas

Natural gas G20	
Nominal heat load, total	83500 BTU
Nominal heat load, Steam mode	76000 BTU
Nominal heat load, Hot Air mode	83500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	82000 BTU
Nominal heat load, Steam mode	74500 BTU
Nominal heat load, Hot Air mode	82000 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off

Additional gas types and voltages available on request

### Connected loads - gas

Voltage 2 AC 208 V	
Connected loads - gas	0.9 kW

Breaker	15 A
RCD Type	B
Voltage 1 NAC 120 V	
Connected loads - gas	0.9 kW
Breaker	15 A
RCD Type	B

### Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi
Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

### Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl <sub>2</sub> )	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl <sup>-</sup> )	< 4.68 gr/gal (80 ppm)	RO

### Connected loads - exhaust air and thermal load

Latent heat load	3269 BTU
Sensible heat emission	4344 BTU
Sound level (electric)	55 dBA
Sound level (gas)	60 dBA

### Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

### Minimum distances at installation

#### Clearance Requirements

To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

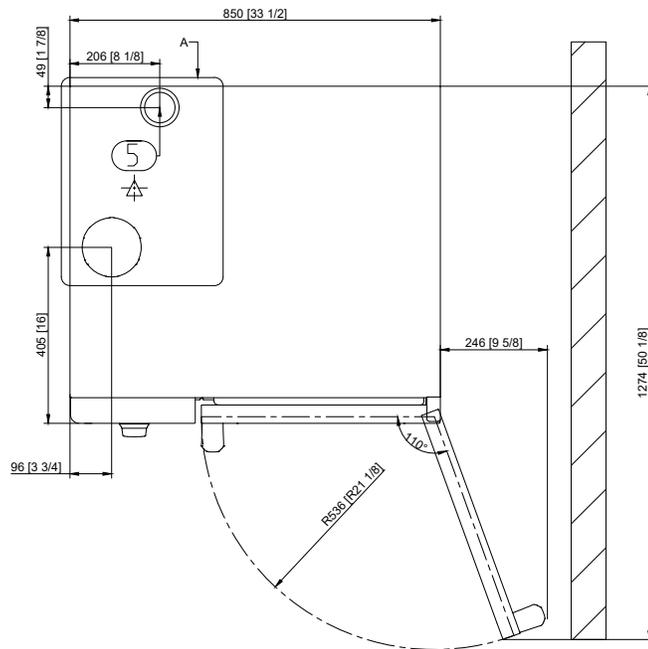
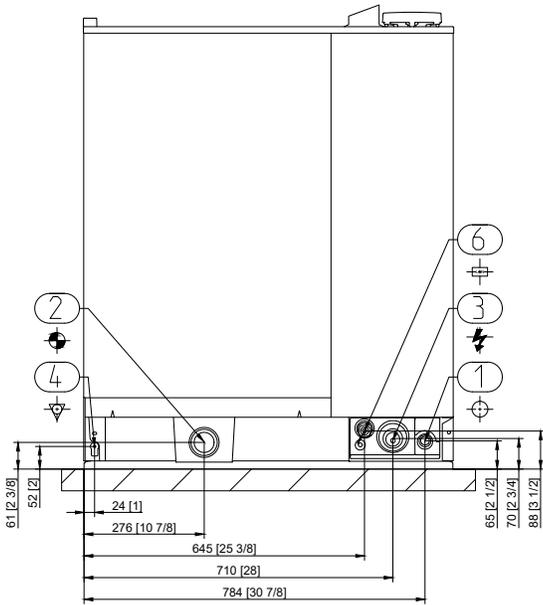
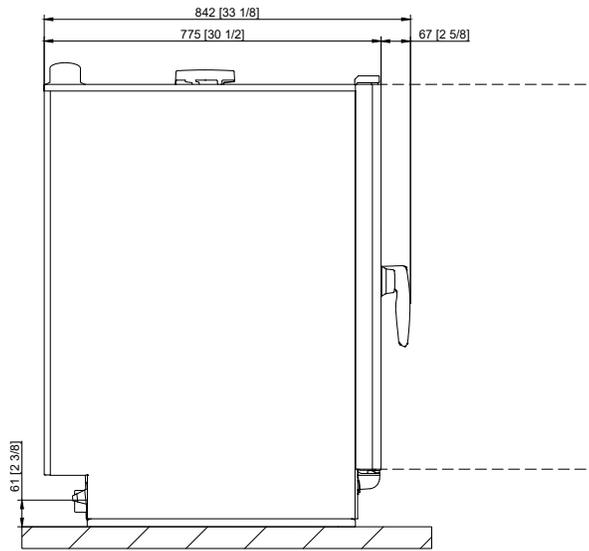
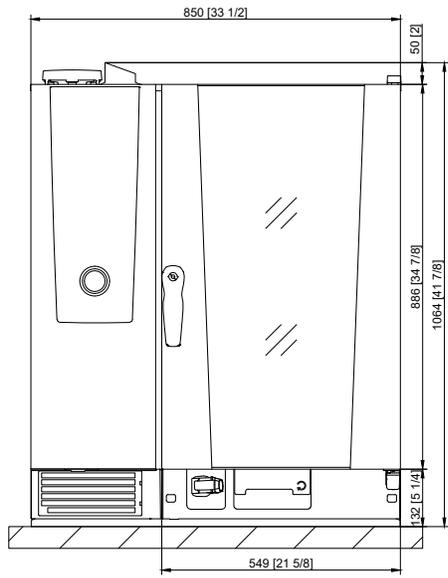
**Terms and conditions of installation**

- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

**Approvals**

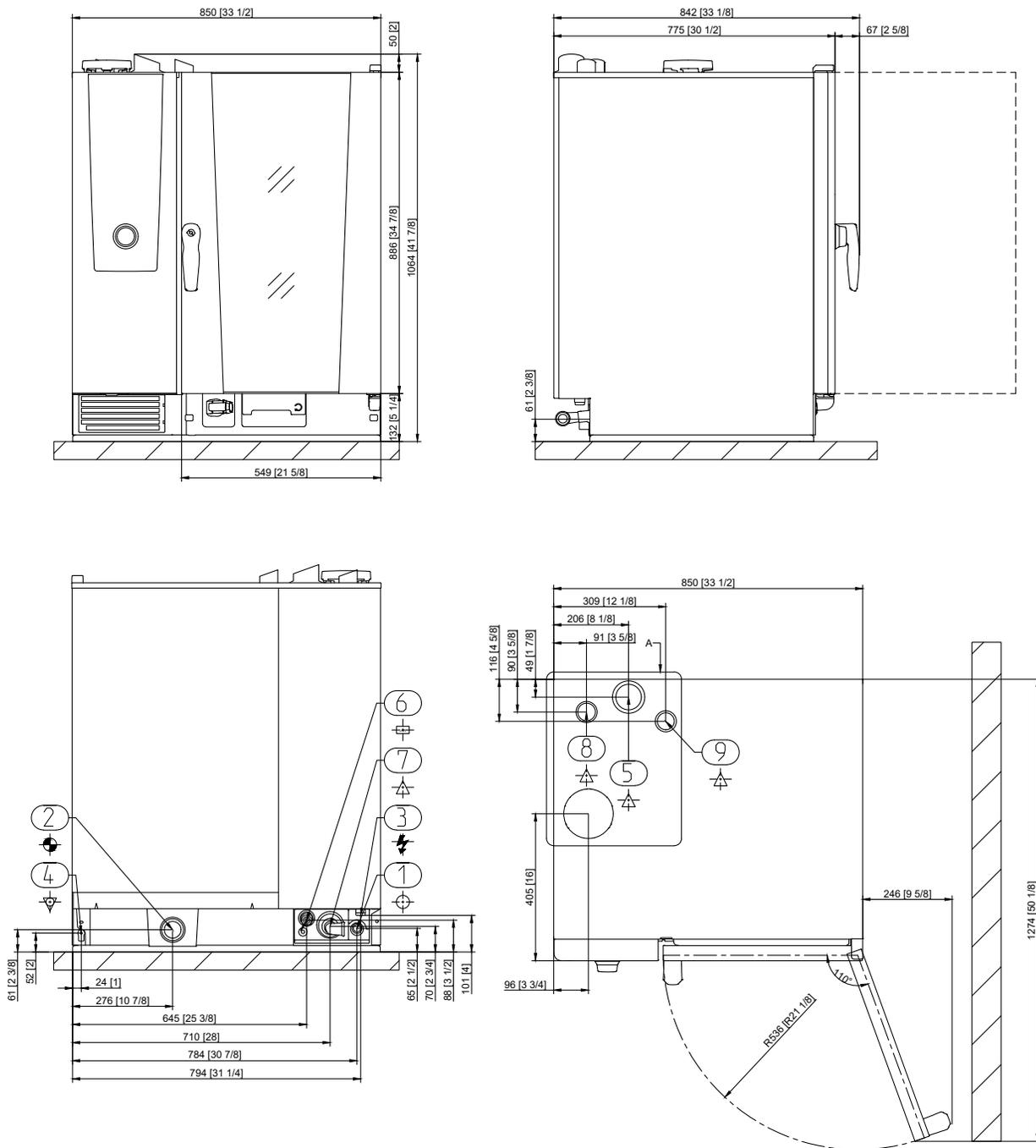


Technical drawing, electrical



1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

Technical drawing, gas



1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (convection)

Datenblatt, Version 14 - 9 / 11 / 2020 8:17 AM - We reserve the right to make technical changes.

## Accessories

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
Run-in rail for mobile rack and mobile plate rack Size 6-half size, 10-half size	Item no. 60.75.115
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Finishing system for banquets Size 10-half size, 26 plates	Item no. 60.11.629
Finishing system for banquets Size 10-half size, 32 plates	Item no. 60.11.628
Hinging racks – Size 10-half size	Item no. 8 racks 60.11.547
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 10-half size	Item no. left side 60.75.773 Item no. right side 60.75.771
Mobile catering stand - especially for heavy mobile catering usage	Item no. 60.31.164
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Transport trolley for mobile rack and mobile plate rack - height-adjustable - Sizes 6-full size, 10-full size	Item no. 60.75.606
Transport trolley for mobile rack and mobile plate rack - standard - Sizes 6-half size, 10-half size	Item no. 60.74.000
UltraVent recirculating hood - for Size 6-half size, 10-half size electric units only	Item no. 60.67.179
UltraVent Plus recirculating hood - for Size 6-half size, 10-half size electric units only	Item no. 60.76.177
Stackable Combi-Duo kit Size 6-half size E/G on Size 6-half size E or Size 10-half size E	Item no. 60.73.991
RATIONAL Single Water Filter - for all single models and Combi-Duo XS/XS, 6-half size/6-half size and 6-half size/10-half size	Item no. 1900.1154US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit [www.rational-online.com](http://www.rational-online.com)

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	1701 Golf Road, Suite C-120, Commerce Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: <a href="mailto:info@rational-online.com">info@rational-online.com</a> Visit us on the internet: <a href="http://www.rational-online.com">www.rational-online.com</a>



Item no. \_\_\_\_\_

# QC3-40

## Processing Freezer/Chiller/Refrigeration System



- The Alto-Shaam QuickChiller™ is a blast chiller freezer / chiller refrigeration system that provides additional food safety and production efficiency.
- Operational modes include Quick Freeze, Soft Chill for less dense items such as individual portions, Hard Chill for products with greater density, Holding for chilled or frozen items, and Automatic Defrost.
  - Quick Freeze range: -10°F to 10°F (-23°C to -12°C)
  - Soft Chill range: 24°F to 36°F (-4°C to 2°C)
  - Hard Chill range: 11°F to 23°F (-11°C to -5°C)
  - Holding range: -5°F to 40°F (-21°C to 4°C)
- The automatic hot-gas defrost provides a highly effective and efficient method for defrosting the evaporator coils.
- The Alto-Shaam QuickChiller safely and rapidly chills or freezes hot foods to proper holding temperatures well within HACCP/FDA food code guidelines.
- Intuitive control is fully operable from the large 7" (178mm) touchscreen, and includes 20 preset menu choices.
- The QuickChiller allows chilled foods to be stored for 5 days, including the day of preparation and the day of service.
- HACCP data access records chill modes, times and temperatures used during the previous 30 days, all downloadable to a USB device. Recipe and software updates also upload to the chiller via USB.

### Short Form Spec

The Alto-Shaam QC3-40 QuickChiller blast freezer/chiller includes a cabinet exterior with a #4 finish stainless steel front, door, sides and top insulated with non-CFC foamed-in-place polyurethane. The rear and bottom are galvanized metal. The QuickChiller cabinet interior is stainless steel, including stainless steel air plenums. The door opening perimeter features an ABS thermal break to prevent sweating. The door has a stainless steel exterior with a stainless steel liner, is hinged left as standard and includes one (1) recessed door pull. A press-fit magnetic gasket is provided for positive seal. The Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A refrigerant. One (1) condensing unit connected to interlaced coated evaporator coils. The Quickchiller includes a USB port, HACCP data access, three (3) detachable internal product temperature probes, five (5) stainless steel shelves, and four (4) stainless steel side mount racks. Pans fit on ten (10) non-tilt pan slides spaced on 4" (102mm) centers.

#### QC3-40 Quickchiller

#### Factory-installed Options



##### • Electrical Choices

- 115V/208-230V, 1ph
- 220V, 1ph
- 380V-420V, 3ph

##### • Door Swing Choices

- Left-hand swing, standard
- Right-hand swing, optional

##### • Caster or Leg Choices

- 6" (152mm) adjustable legs, standard
- 5" (127mm) caster kit [5014751], optional



**5-Year Limited  
Warranty on  
self-contained  
compressor**

Effective from date of shipment. (EXCLUDES LABOR)

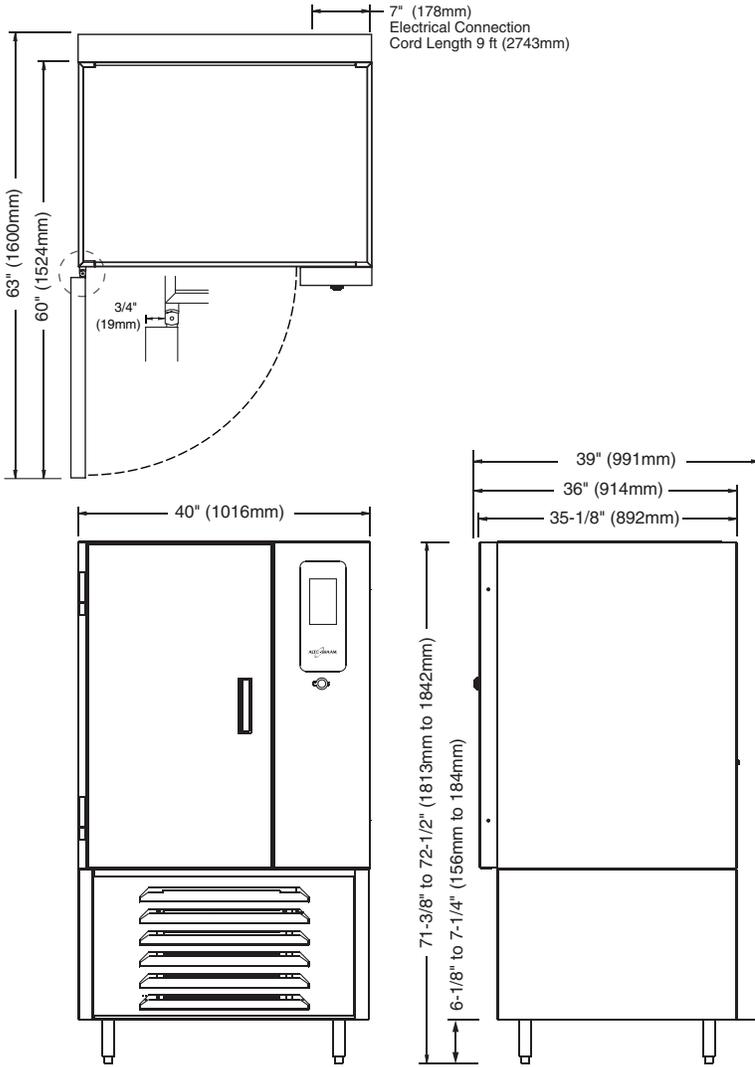


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www.alto-shaam.com



# QC3-40

## Processing Freezer/Chiller/Refrigeration System



Dimensions (H X W X D)	
<b>Exterior*:</b>	71-3/8" x 40" x 39" (1813mm x 1016mm x 991mm)
<b>Interior:</b>	39-1/2" x 22-9/16" x 25-1/4" (1003mm x 573mm x 641mm)

\*Add 1-1/8" (29mm) to height for fully extended leg

Electrical						
V	A	kW	HP	Connection	Cord and Plug	
115/208-230					NEMA 14-20P	
1Ph/60Hz	16.0	3.7	1-1/2	--	20A-250V plug	
Recommended circuit amperage: 20						
220					No cord	
1Ph/50Hz	20.0	4.4	1-1/2	L1, L2, G	No plug	
Recommended circuit amperage: 30						
380-420					No cord	
3Ph/50Hz	10.0	3.8	2-1/4	3-N-PE	No plug	
Recommended circuit amperage: 20						

Refrigeration	
80 oz. R-404a Refrigerant	
One (1) Condensing Unit:	
Freeze mode: 5,880 BTU's per hour at -5°F (-21°C)	
Chill mode: 11,400 BTU's per hour at +20°F (-7°C)	
Air circulation: 1,750 CFM	

Product/Pan Capacity	
Approximately 216 lb (98 kg) maximum	
Volume maximum: 135 quarts (171 liters)	
Full-size pans:	Gastronorm 1/1:
Eighteen (18) 20" x 12" x 2-1/2"	(530 x 325 x 65mm)
Full-size sheet pans:	
Nine (9)	18" x 26" x 1"

N.T.S.

Clearance Requirements	
<b>Back</b>	Rear clip provides 3" (76mm) clearance
<b>Top</b>	0" (0mm)
<b>Each Side</b>	1" (25mm)
18" (457mm) minimum from heat producing equipment	

Installation Requirements	
– Appliance must be installed level.	
– The appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.	
– Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector.	
<b>Not factory supplied.</b>	

Weight	
<b>Net:</b> 725 lb (329 kg)	<b>Ship:</b> 858 lb (389 kg)
<b>Carton dimensions:</b> (L x W x H) 45" x 44" x 78" (1143 x 1118 x 1981mm)	

Accessories	
<input type="checkbox"/> Wire Shelves, Stainless Steel	SH-22584



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*Due to ongoing product improvement, specifications are subject to change without notice.*

Printed in the U.S.A.



## DURAPAN™ SERIES

ELECTRIC, OPEN OR MODULAR BASE,  
30 & 40 GALLON (115 & 150 LITER)

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section 11400 \_\_\_\_\_  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

Braising Pans / Tilting Skillets

### Models

- SEL-30-TR • SEM-30-TR
- SEL-40-TR • SEM-40-TR



Open base model shown

- Space-Saving Design- No Clearance Required at rear or sides (optional Faucet and Console requires 4 1/2" on one side)
- All Stainless Steel Construction for durability and easy cleaning
- Adjustable, Electronic Thermostat controls temperature from 100°F to 425°F
- High Efficiency Heating System with even heat distribution - 14 kW's for 30 gallon models, 18 kW's for 40 gallon models
- Fast Heat-Up and Recovery Time-Preheats in 15 minutes, full capacity from cold to boiling in 60 minutes
- Spring Assist Cover with Adjustable Vent and Full Width Handle
- On/Off Switch, Thermostat Knob and Pilots, recessed to avoid breakage
- Four Stainless Steel, Level adjustable feet, rear flanged for bolting
- Serviceable from the front of the unit
- Two Pilot Lights; Green = Power on, Amber = Temperature Cycling
- Meets IPX6 Water Rating Requirements
- High Limit Safety Device set at 450°F (232°C)
- Anti-Splash Pouring Lip
- Typical approvals include UL, CSA, CE and NSF

### Short Form Specifications

Shall be CLEVELAND, Tilting Skillet;  
Model SE - \_\_\_\_\_ - TR \_\_\_\_\_ KW, \_\_\_\_\_ Volts  
holding no less than \_\_\_\_\_ gallons ( \_\_\_\_\_  
liters); Complete with thermostatic and Safety  
Controls; Gallon Markings; Stainless Steel Clad;  
5/8" Cooking Surface; Hand Tilt; Spring Assist  
Cover with adjustable Vent. All Stainless Steel  
Construction. No Clearances Required.

### Standard Features

- Leg or Modular Base
- Full 30/40 Gallon (115/150 Liters) Capacity Rating to Bottom of Pouring Lip
- Hydraulic Hand Tilt with quick lowering feature (HTS)
- Stainless Steel Clad 5/8" Cooking Surface Guaranteed against warpage
- Stainless Steel Coved Cornered Pans with both Gallon and Liter Markings

### Options & Accessories

- Sliding Drain Drawer with Splash Screen (SLD) (for SEL models only)
- Power Tilt with Hand Tilt Override (PT1)
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Double or Single Pantry Skillet Filler with 60" hose (SKF-S or DKF-S)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Voltage Options:
  - VOSK1, 240 Volt, 60 Hz, 3 Phase
  - VOSK2, 380/415 Volt, 50 Hz, 3 Phase - for export
  - VOSK3, 440/480 Volt, 60 Hz, 3 Phase
- Food Strainers for pouring spout (FS)
- Vegetable Steamers (VS)
- Poaching Pans (PP)
- Wall Mounting (WMS)
- In-Wall Carriers (IWCS)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- 2" Tangent Draw-Off Valve (TD2), left side only

KE004046-89 rev B

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Braising Pans / Tilting Skillets

MODEL	A	B	C	D	E	F	G
SEL-30-TR	36"	32"	9"	5"	20"	3"	32 7/8"
	(915mm)	(812mm)	(229mm)	(127mm)	(508mm)	(76mm)	(835mm)
SEL-40-TR	48"	44"	12 1/8"	8"	22"	6"	44 7/8"
	(1220mm)	(1118mm)	(308mm)	(203mm)	(559mm)	(153mm)	(1140mm)

**CAPACITIES**

In 4 oz. servings. Other sizes may be calculated.  
 30 gallons / 115 Liters ..... 960  
 40 gallons / 150 Liters ..... 1280

**SPECIFICATIONS**

CLEARANCE	APPROX. SHIPPING WEIGHTS & DIMENSIONS	
<b>RIGHT:</b> 1" (26mm) (4 1/2"/115mm with Faucet)	<b>SEL-30-TR</b>	<b>SEL-40-TR</b>
<b>LEFT:</b> 1" (26mm)	Weight - 503 lbs	Weight - 610 lbs
<b>REAR:</b> 1" (26mm)	Width - 44"	Width - 48"
	Depth - 44"	Depth - 58"
	Height - 55"	Height - 54"

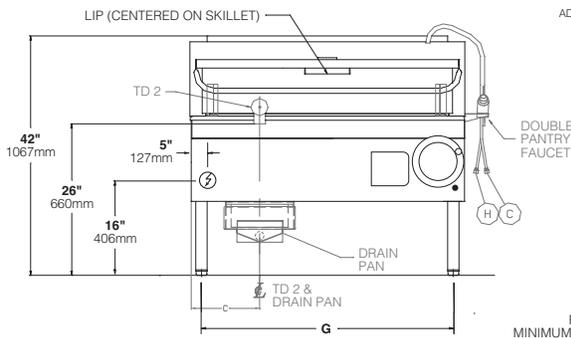
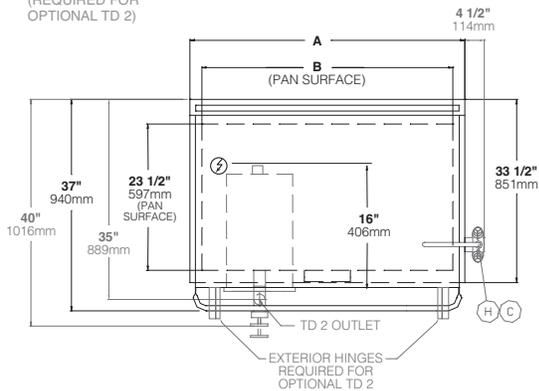
**ELECTRICAL**

SEL-30-TR & SEM-30-TR (Standard Wattage)						
Volts	Ph	Hz	Total Watts	Amps	Wire Size	
208	1	60	14400	69.2	4	
208	3	60	14400	40	8	
240	1	60	14400	60	6	
240	3	60	14400	34.6	8	
380	1	50	14400	37.9	8	
380	3	50	14400	21.9	10	
416	1	50	14400	34.6	8	
416	3	50	14400	20	10	
480	1	60	14400	30	8	
480	3	60	14400	17.3	10	

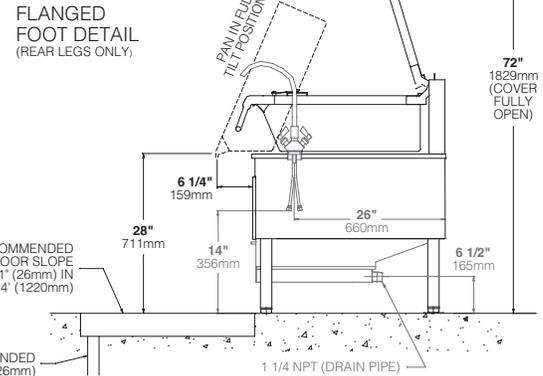
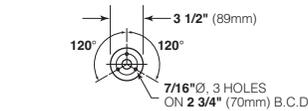
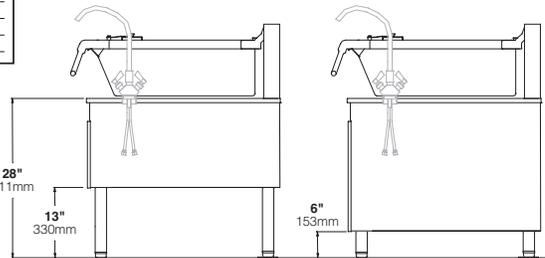
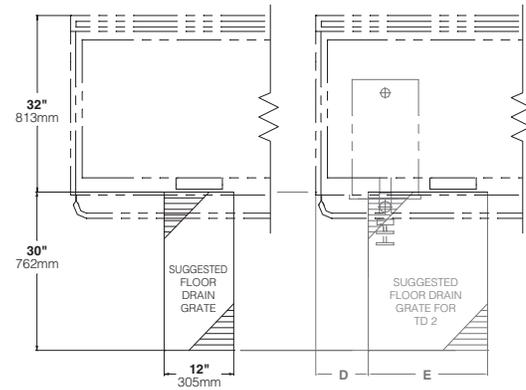
SEL-40-TR & SEM-40-TR (Standard Wattage)						
Volts	Ph	Hz	Total Watts	Amps	Wire Size	
208	1	60	18000	86.5	3	
208	3	60	18000	50	6	
240	1	60	18000	75	4	
240	3	60	18000	43.4	8	
380	1	50	18000	47.3	6	
380	3	50	18000	27.3	10	
416	1	50	18000	43.3	6	
416	3	50	18000	25	10	
480	1	60	18000	37.5	6	
480	3	60	18000	21.7	10	



EXTERIOR HINGES (REQUIRED FOR OPTIONAL TD 2)



NOTE: NON STANDARD ITEMS ARE SHOWN IN GRAY



**NOTES:**

Cleveland Range reserves right of design improvement or modification, as warranted. Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

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www.clevelandrange.com  
Section 9, Page 6  
xxxxxxx10 / 2018



## 20-TRAY MEAL DELIVERY CART

# Optimize Quality and Enhance Patient Satisfaction



**New!**

- Delivers meals quietly and efficiently.
- Louvered vents and self-venting non-insulated ABS doors provide air circulation throughout the cart, optimizing food quality.
- Offers a cost effective alternative to metal carts.

**CAMBRO**  
Healthcare

The Cure for the Common Kitchen™



[www.cambro.com](http://www.cambro.com)

# 20-Tray Meal Delivery Cart

Enhance patient satisfaction by serving high quality meals quietly and efficiently. This durable insulated cart requires no assembly, is easy to clean and offers a cost-effective alternative to metal carts.

- Lightweight, self-venting, non-insulated ABS doors open 270°.
- Polyethylene structure and molded-in rails ensure quiet meal delivery.
- Two louvered vents on the back supports air circulation.
- Menu clip holds routing direction or content list.
- Features four non-marking, durable stainless steel casters.
- Molded in full-perimeter bottom bumper provides protection.
- Molded-in marine rail provides an additional work space during service.
- Two ergonomic molded-in handles makes maneuvering easy.



CODE	MDC1520S20	MDC1418S20
TRAY SIZE	15" x 20" (38 x 51,5 cm)	14" x 18" (36 x 46 cm)
TRAYS PER CART / PER COMPARTMENT	20 / 10	20 / 10
RAILS PER COMPARTMENT	5	5
TRAYS PER RAIL / RAIL SPACING	2 / 5½" (2 / 13,9 cm)	2 / 5½" (2 / 13,9 cm)
NUMBER OF COMPARTMENTS	2	2
NUMBER OF MENU CLIPS	2	2
MENU CLIPS	1 per door	1 per door
HANDLES - TYPE AND LOCATION	Molded in, each end	Molded in, each end
CASTER TYPE	6" (15,24 cm) 2 swivel with brakes, 2 rigid offset	5" (12,7 cm), 2 swivel w/brake, 2 rigid, offset
LATCHES	2 internal nylon friction	2 internal nylon friction
EXTERNAL DIMENSIONS L x W x H	55½" x 38" x 44¼" (140 x 96,5 x 112,4 cm)	48½" x 32½" x 44" (123,2 x 82,6 x 111,8 cm)
INTERNAL DIMENSIONS W x D x H	20½" x 30¼" x 27½" (53,5 x 77 x 70 cm)	18¾" x 28¾" x 29" (47 x 72,7 x 74 cm)
REQUIRED DOOR WIDTH	38½" (97 cm)	33" (84 cm)
UNIT WEIGHT LBS (KG)	155 (70,3)	138.4 lbs. (62,8)
CASE LBS. (CUBE) / CASE KG. (M³)	175 (60.79) / 79,4 (1,70)	160 (49.7) / 72,6 (1,41)

Case Pack: 1 Colors (All carts with cream color doors): Gray (180), Slate Blue (401), Granite Gray (191), Granite Green (192), Granite Sand (194).



Available Colors:



## Complementary Products



**Shoreline Meal Delivery Ware**  
Offers a contemporary look, at a budget friendly price in a variety of colors. Bowls and mug are NSF listed.



**Reusable CamLids®**  
Save up to 75% in costs and over two tons of trash a year by switching from disposable lids to reusable CamLids.



**Non-Skid Versa Camtrays®**  
Save tons of trash and 50% in cost each year by switching from paper mats to Cambro Non-Skid Versa Camtrays.

For more information about Cambro products visit [www.cambro.com](http://www.cambro.com) or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.



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The Cure for the Common Kitchen™

D071502

**CAMBRO****Meal Delivery Carts****Tall Profile, Triple Door, 30 or 60 Tray Capacity**

Models MDC1418T30, MDC1520T30 (30 Trays)

MDC1411T60 (60 Trays)

**StoreSafe****Features & Benefits**

- Durable carts designed to specifically meet the meal delivery needs of hospitals (acute care), long term care and correctional facilities.
- Designed to work with thermal pellet system, heated base system, insulated trays or tray on tray meal delivery systems.\*
- Single stack rail system handles:  
MDC1418T30, MDC1520T30
  - 1 tray per rail, 10 trays per compartment
  - 5" (12,7 cm) clearance between rails
- MDC1411T60
  - 2 trays per rail, 20 trays per compartment
  - 5" (12,7 cm) clearance between rails
- Serving capacity per cart:  
MDC1418T30 - 30 each 14" x 18" (36 x 46 cm) trays  
MDC1520T30 - 30 each 15" x 20" (38,1 x 50,8 cm) trays  
MDC1411T60 - 60 each 14" x 11" (36 x 28 cm) trays
- Five nylon roller menu clips, one per door and one on each end, keeps service instructions highly visible and easy to access on the MDC1418T30 and MDC1520T30. The MDC1411T60 correctional unit does not have menu clips.
- Durable, one-piece, molded polyethylene construction ensures long term durability and reliability. Molded bottom bumpers protect walls and furniture.
- Thick foamed-in place polyurethane insulation provides added structural strength and reduces noise while transporting.
- Molded-in marine rail top offers a secure staging area. Marine rail is designed for use during service, not transport.
- ABS doors are non-insulated, durable and open out and over side bumper for clear access to full tray width. All doors have security hinge pins with lock blocks to prevent removal of doors.
- Two each internal nylon friction catches per door.
- One stainless steel transit latch per door, keeps doors securely closed. Each stainless steel transit latch has an external lock loop for use with a padlock for additional security.
- For light duty applications, 30 tray carts may be ordered without the steel transit latched by using product code MDC1520T30NL or MDC1418T30NL.
- Self-draining shelf and bottom in compartments facilitates cleaning.
- Heavy duty handle on each end make it easy to transport and maneuver carts. MDC1411T60 handles are tamper resistant.
- Standard casters are non-marking, durable, and offer smooth maneuverability.
- Standard configuration for all models offers casters slightly offset, to enhance maneuverability over uneven terrain.  
MDC1418T30, MDC1520T30 - Six each 6" (15,24 cm) stainless steel casters, four swivel with brake, and two rigid.  
MDC1411T60 - Four each 6" (15,24 cm) with 2" (5,1 cm) wide tread heavy duty plated casters, two swivel no brake and two rigid.
- Optional heavy duty rubber casters are durable, quiet and non-marking, and offer smooth maneuverability and safe handling.
- Non electrical. No assembly required.
- Available in 5 colors. MDC1411T60 is only available in 3 colors.\*\*

\*Specifically for in-cell feeding or cook-chill system.

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

**MDC1418T30 / MDC1520T30****MDC1411T60****Approvals****CAMBRO**  
TRUSTED FOR GENERATIONS™© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056-U.S.A.  
Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service 800 833 3003

# Meal Delivery Carts

## Tall Profile, Triple Door, 30 or 60 Tray Capacity

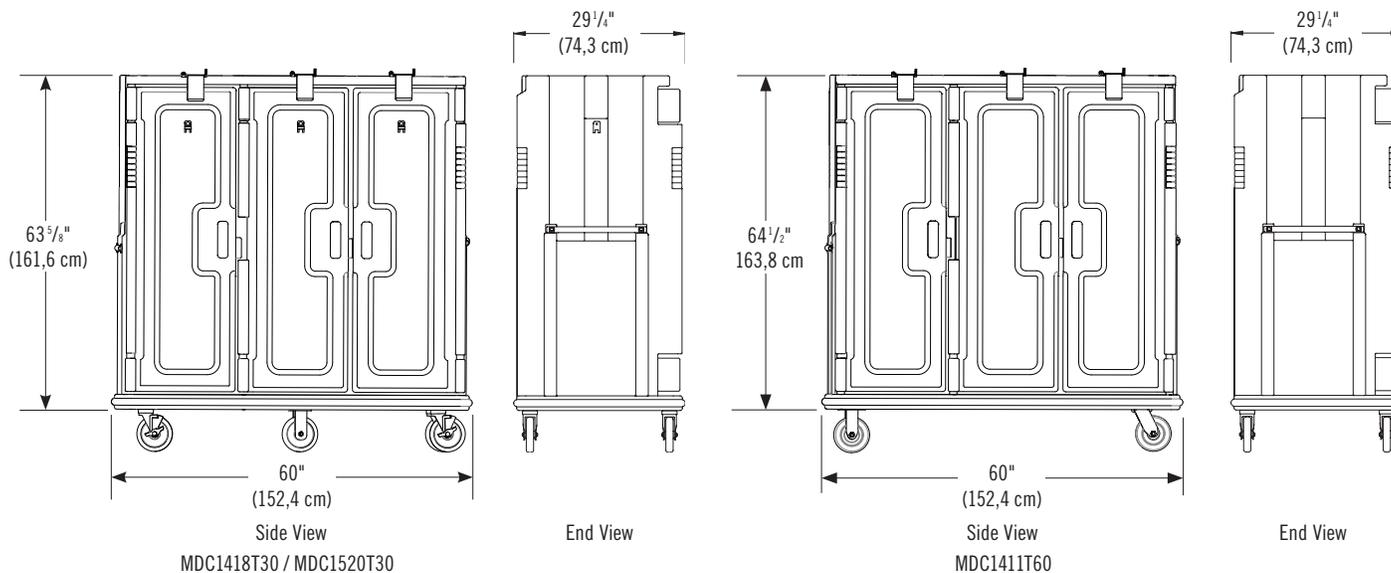
Models MDC1418T30, MDC1520T30 (30 Trays)  
MDC1411T60 (60 Trays)

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_



### Specifications

Dimension Tolerance: +/- 0,64 cm

Code	Tray Capacity Per Compartment	Exterior Dimensions L x W x H	Internal Dimensions L x W x H	Case lbs./cube kg/m <sup>3</sup>
MDC1418T30	10 each 14" x 18" (36 x 46 cm)	60" x 29 1/4" x 63 5/8" (152,4 x 74,3 x 161,6 cm)	14 1/2" x 21" x 50" (36,8 x 53,3 x 127 cm)	258 (75.23) 117,1 (2,13)
MDC1520T30	10 each 15" x 20" (38,1 x 50,8 cm)	60" x 29 1/4" x 63 5/8" (152,4 x 74,3 x 161,6 cm)	15 1/4" x 21 1/2" x 50" (38,7 x 54,6 x 127 cm)	254 (75.23) 115,2 (2,13)
MDC1411T60	20 each 14" x 11" (36 x 28 cm)	60" x 29 1/4" x 64 1/2" (152,4 x 74,3 x 163,8 cm)	14 1/2" x 21 1/2" x 50" (36,8 x 54,6 x 127 cm)	260 (92.51) 117,9 (2,62)

### Architect Specs

These non-electric carts shall be Tall Profile, Triple Door, 30 or 60 Tray Capacity Meal Delivery Carts, Model MDC1520T30, MDC1418T30 and MDC1411T60, manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647, USA. They shall have a single stack rail system that holds 1 or 2 trays per rail, 10 or 20 trays per compartment, with a rail clearance of 5" (12,7 cm). The MDC1418T30 holds 30 each 14" x 18" (36 x 46 cm) trays, the MDC1520T30 holds 30 each 15" x 20" (38,1 x 50,8 cm) trays and the MDC1411T60 holds 60 each 14" x 11" (36,5 x 26,8 cm) base trays for correctional service. They shall be made of one-piece, seamless, double-wall, high-density, molded polyethylene and shall be foam injected with polyurethane. They shall have molded bottom bumpers and marine top rail. They shall have a heavy duty aluminum (MDC1411T60) or nylon (MDC1418T30, MDC1520T30) handle on each end. The MDC1411T60 handles will be tamper resistant. They shall have three cream color, pressure molded, non-insulated, ABS doors with a molded-in vertical handle on each door. All doors shall have door hinge pins secured with lock blocks to prevent door removal. They shall have 2 internal nylon friction catches and each door shall have one stainless steel transit latch that includes an external lock loop for use with a padlock for additional security. For light duty applications, 30 tray carts may be ordered without the steel transit latched by using product code MDC1520T30NL or MDC1418T30NL. The MDC1418T30 and MDC1520T30 shall have five nylon roller menu clips, one per door and one on each end of the cart. The MDC1411T60 correctional unit does not have menu clips. All models shall have self-draining compartment floors that are slightly sloped. All models shall have casters slightly offset. The MDC1418T30 and MDC1520T30 shall have 6 each 6" (15,24 cm) stainless steel casters, 4 swivel with brake and 2 rigid. The MDC1411T60 shall have 4 each, heavy duty 6" (15,24 cm) plated casters with 2" (5,1 cm) wide tread, 2 swivel no brake and 2 rigid. They shall require no assembly. They shall be NSF listed. They shall be available in 5 colors. MDC1411T60 is only available in 3 colors.\*\*

### Standard Colors

- Gray with Cream Color Door (180)
- Granite Gray with Cream Color Door (191)\*\*
- Granite Green with Cream Color Door (192)
- Granite Sand with Cream Color Door (194)\*\*
- Slate Blue with Cream Color Door (401)\*\*

\*\* MDC1411T60 is only available in 3 colors.

### Approvals



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D051339

# Mobile Self-Leveling Cabinets

## Heated - Stainless Steel



Model 6209



### Easy Field Adjustment For Plate Dispensing Height Without Tools

#### Benefits

- Reduce breakage
- Easy to clean and sanitize
- Rolls to where dispensing is needed

#### Features

- All welded stainless steel construction
- Dispensers are field adjustable for dispensing level without tools
- Separate thermostatic heat controls for each dispenser

#### Casters

- Heavy-duty 4" plate-mount, 2 each with brake

### Specifications

**Mobile Cabinet:** Mobile cabinets shall be of all-welded stainless steel construction. Cabinets shall have 18-gauge top and 20-gauge sides and bottom and shall include bottom corner bumpers. Cabinet bottom shall have center clean out hole. Casters shall be 4" (102 mm) diameter extra-load swivel (two with locking brake). Unit shall feature a heavy-duty independent undercarriage frame of galvanized steel to which casters shall be mounted. Units shall be NSF listed.

**Dispenser Tubes:** Dispenser tubes shall be of welded stainless steel construction and shall drop into mobile cabinet top openings. Dispensers shall hang from cabinet opening by an 18-gauge flange ring, and feature three each 22-gauge vertical side supports welded to 20-gauge bottom plate. Self-leveling dish carriage shall be of welded stainless steel construction and shall travel vertically in dispenser tube with nylon guides for smooth operation. Carriage shall have 22-gauge removable dish platform. Dispensers shall feature flange mounted perimeter extension springs, which are detachable from the dish carriage, to provide adjustment without tools for different weight dishes. Each dispenser shall have a vertical stacking capacity of 25" (635 mm).

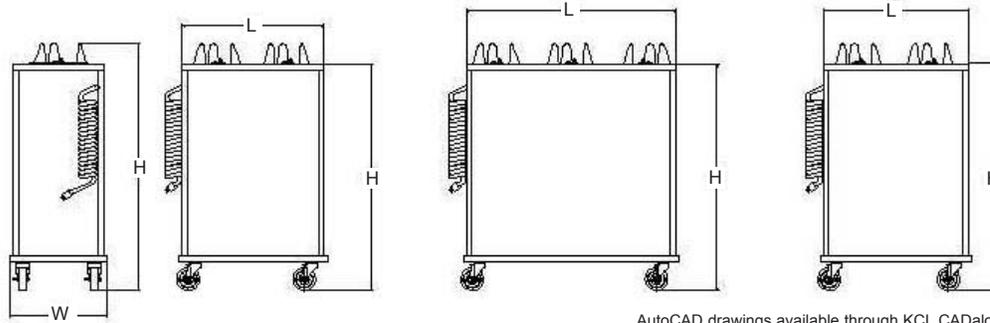
**Heating Unit:** Unit shall be 120 VAC 60 Hz and shall have 6' (1829 mm) coiled power supply cord with 5-15P NEMA plug (5-20P on Models 6409 and 6410) for 120 VAC. Cabinet shall have interior mounted electrical junction box with twist-lock receptacles for individual power to each dispenser. Dispenser tubes shall be fully enclosed in 22-gauge stainless steel, and have a circular bottom mounted 300 or 450 watt heater element. Heating system shall feature thermostatic control in a tamper protective location with safe high-end shut off. Control shall have Infinite settings between low and high temperature cut-outs. Thermostat shall be field adjustable for average interior air temperature between 100° F (38° C) and 175° F (79° C) at middle adjustable thermostatic setting. On-off switch and power indicator light shall be mounted on top flange of dispenser. Average dish temperature rise of 40° F (22° C) above ambient shall be achieved within one hour of initial heating cycle at middle adjustable thermostatic setting. Cabinet and dispenser tubes shall be UL listed.



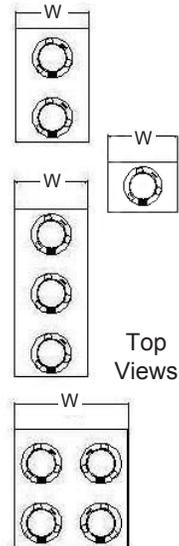
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# Mobile Self-Leveling Cabinets

## Heated - Stainless Steel



AutoCAD drawings available through KCL CADalog



### Model Information

#### Single Stack Models

Model	Accommodates Plate Size	Dimensions			Electrical		Ship Weight
		W	L	H	Watts	Amps	
6100	Up to 5" (127)	18½"	22½"	40"	300	2.5	93 (42.1 kg)
6105	5-1/8" to 5-3/4" (130 to 146)	18½"	22½"	40"	300	2.5	93 (42.1 kg)
6106	5-7/8" to 6-1/2" (149 to 165)	18½"	22½"	40"	300	2.5	95 (42.8 kg)
6107	6-5/8" to 7-1/4" (168 to 184)	18½"	22½"	40"	300	2.5	98 (44.1 kg)
6108	7-3/8" to 8-1/8" (187 to 206)	18½"	22½"	40"	300	2.5	105 (47.3 kg)
6109	8-1/4" to 9-1/8" (210 to 232)	18½"	22½"	40"	450	3.75	110 (49.5 kg)
6110	9-1/4" to 10-1/8" (235 to 257)	18½"	22½"	40"	450	3.75	115 (51.8 kg)
6111	10-1/4" to 11" (235 to 279)	18½"	22½"	40"	450	3.75	122 (51.8 kg)
6112	11-1/4" to 12-1/4" (260 to 311)	18½"	22½"	40"	450	3.75	122 (55.0 kg)

#### Two Stack Models

Model	Accommodates Plate Size	Dimensions			Electrical		Ship Weight
		W	L	H	Watts	Amps	
6200	Up to 5" (127)	18½"	32"	40"	600	5.0	100 (45.2 kg)
6205	5-1/8" to 5-3/4" (130 to 146)	18½"	32"	40"	600	5.0	100 (45.2 kg)
6206	5-7/8" to 6-1/2" (149 to 165)	18½"	32"	40"	600	5.0	103 (46.7 kg)
6207	6-5/8" to 7-1/4" (168 to 184)	18½"	32"	40"	600	5.0	106 (48.1 kg)
6208	7-3/8" to 8-1/8" (187 to 206)	18½"	32"	40"	600	5.0	117 (53.1 kg)
6209	8-1/4" to 9-1/8" (210 to 232)	18½"	32"	40"	900	7.5	121 (54.9 kg)
6210	9-1/4" to 10-1/8" (235 to 257)	18½"	32"	40"	900	7.5	125 (56.9 kg)
6211	10-1/4" to 11" (235 to 279)	18½"	32"	40"	900	7.5	138 (62.6 kg)
6212	11-1/4" to 12-1/4" (260 to 311)	20¾"	36½"	40"	900	7.5	138 (62.6 kg)

#### Three Stack Models

Model	Accommodates Plate Size	Dimensions			Electrical		Ship Weight
		W	L	H	Watts	Amps	
6300	Up to 5" (127)	18½"	46½"	40"	900	7.5	171 (77.4 kg)
6305	5-1/8" to 5-3/4" (130 to 146)	18½"	46½"	40"	900	7.5	171 (77.4 kg)
6306	5-7/8" to 6-1/2" (149 to 165)	18½"	46½"	40"	900	7.5	176 (80.0 kg)
6307	6-5/8" to 7-1/4" (168 to 184)	18½"	46½"	40"	900	7.5	180 (81.8 kg)
6308	7-3/8" to 8-1/8" (187 to 206)	18½"	46½"	40"	900	7.5	192 (87.3 kg)
6309	8-1/4" to 9-1/8" (210 to 232)	18½"	46½"	40"	1350	11.3	169 (89.1 kg)
6310	9-1/4" to 10-1/8" (235 to 257)	18½"	46½"	40"	1350	11.3	200 (90.9 kg)

#### Four Stack Models

Model	Accommodates Plate Size	Dimensions			Electrical		Ship Weight
		W	L	H	Watts	Amps	
6400	Up to 5" (127)	32"	32"	40"	1200	10.0	188 (85.4 kg)
6405	5-1/8" to 5-3/4" (130 to 146)	32"	32"	40"	1200	10.0	188 (85.4 kg)
6406	5-7/8" to 6-1/2" (149 to 165)	32"	32"	40"	1200	10.0	192 (87.3 kg)
6407	6-5/8" to 7-1/4" (168 to 184)	32"	32"	40"	1200	10.0	193 (87.4 kg)
6408	7-3/8" to 8-1/8" (187 to 206)	32"	32"	40"	1200	10.1	220 (100.0 kg)
6409	8-1/4" to 9-1/8" (210 to 232)	32"	32"	40"	1800	15.0	222 (100.1 kg)
6410	9-1/4" to 10-1/8" (235 to 257)	32"	32"	40"	1800	15.0	225 (102.3 kg)

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

#### Options

- Perimeter bumper
- 208/240 VAC 60HZ
- 220 VAC 50Hz
- Stainless steel dish covers
- Push handle, vertical one-piece (not available on four stack models)



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