

HAMBLLEN COUNTY GOVERNMENT
Invitation to Bid – 2022 Food Service Equipment for Hamblen County Justice Center (2022-15)

INVITATION TO BID

Office of the Hamblen County Mayor
 511 West Second North Street
 Morristown, TN 37814

ITB TIMELINE: Times listed below are in local time.

Date Issued:	Friday, April 29, 2022
ITB Title:	2022 Food Service Equipment for Hamblen County Justice Center (2022-15)
Optional On-Site Visit:	Wednesday, May 11, 2022 @ 2:00p.m.
ITB Question Deadline:	Monday, May 16, 2022 @ 2:00p.m. <i>All correspondence and communication must be via email to the designated Hamblen County point of contact listed on page 26. Questions submitted by telephone call will <u>not</u> be answered. Questions submitted after this deadline will <u>not</u> be answered.</i>
ITB Answer Deadline:	Wednesday, May 18, 2022 @ 4:00p.m.
Bid Submission Deadline Date & Time:	Friday, May 27, 2022 @ 2:00p.m. <i>If the Hamblen County Courthouse is closed for business at the time scheduled for proposal opening, for whatever reason, proposals will be accepted and opened on the next business day of the County, at the originally scheduled hour.</i>
Bid Submission Opening Location:	Hamblen County Courthouse, West Wing Conference Room, 1 st Floor, Administrative Building
Contract Award:	June 24, 2022

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INTRODUCTION:

Hamblen County (hereafter referred to as “County”) is soliciting sealed, competitive bids for food service equipment for the Justice Center (Architect’s Project Number 590418) currently under construction. The items should be based on the specifications listed in this document.

The County’s selection process will be based on compatibility with the specifications, delivery time and competitiveness of proposed fees.

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I. SPECIFICATIONS – Section 114000 Food Service Equipment:

- Shop drawings and product data to be included.
- Bid submissions for Food Service Equipment must include furnishing, unloading and setting in place for final use.
- Must include all necessary trim, sealants, accessories for the complete installation and training.
- Must include “burn off” of equipment.
- Must include unhooking and relocating existing equipment.

General

1.1 Related Documents

- A. The general provisions of the contract including general and supplementary conditions and general requirements apply to the work specified in this section.

1.2 The following work will be done by other vendors

- A. Plumbing: Refer to Division 22, including:
 - 1. Rough-in piping for gas and water supply and waste lines.
 - 2. Piping for supply and waste lines.
 - 3. Traps, grease traps, line strainers, tail pieces, valves, stops, shut-offs and miscellaneous fittings required for complete installation.
 - 4. Final connections.
 - 5. Indirect drains for sink compartments.
 - 6. Disconnect existing equipment.
- B. Mechanical: Refer to Division 23.
 - 1. Roof mounted fans and connecting ductwork not shown as part of the kitchen equipment.
 - 2. Final connections, including approved welded duct connections to hoods.
- C. Electrical: Refer to Division 26, including:
 - 1. Rough-in conduit, wiring, line and disconnect switches, safety cut-offs and fittings, control panels, fuses, boxes and fittings required for complete installation.
 - 2. Final connections, including mounting and wiring of switches furnished as part of the food service equipment (unless otherwise indicated on the drawings).
 - 3. Disconnect existing equipment

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1.3 WORK INCLUDED THIS SECTION:

- A. Furnish and install all food service equipment as specified herein, including that which is reasonably inferred, with all related items necessary to complete work shown on contract drawings and/or required by these specifications.
- B. Electrical Work:
 - 1. Interwiring of food service equipment between components within equipment, such as heating elements, switches, thermostats, motors, etc., complete with junction box as is applicable, ready for final connection.
 - 2. Voltages shall be as indicated on contract drawings. Any differences in electrical characteristics at job site from those shown on contract documents must be submitted to Architect for consideration prior to ordering equipment.
- C. Plumbing Work:
 - 1. Furnish all equipment with faucets, sink waste assemblies, and trim as specified in this section.
 - 2. Other than sink compartments, extend all indirect waste lines to nearest floor receptor. All such drain lines to be properly sized. Drain shall terminate with proper air gap above flood rim of floor receptor. Drain lines to be copper with silver paint unless specified otherwise. Drain lines in public areas to be chrome plated where exposed to view.
- D. Mechanical Work:
 - 1. Provide exhaust hoods with connection collars ready for final connection by HVAC Section.
 - 2. Provide stainless steel exposed ducts to ceiling for dish machine.
- E. Existing Equipment:
 - 1. Contractor shall remove and store existing equipment at his expense in a controlled environment storage facility until such time as job site is ready for reinstallation.
 - 2. Relocate those items of existing equipment noted as being reset to new positions shown on plan drawings. Coordinate resetting so as to minimize disruptions of operation of kitchen operations.
 - 3. Remove remaining existing equipment from premises.
 - 4. All piping, traps, etc. for reset equipment shall be new.

1.4 QUALITY ASSURANCE

- A. It is required that all custom fabricated equipment such as food serving units, tables, sinks, counter tops, etc., be manufactured by a food service equipment fabricator who has the plant, personnel and engineering equipment required. Such manufacturer shall be subject to approval of Architect. All work in above category shall be manufactured by one manufacturer and shall be of uniform design and finish.
- B. Manufacturer of this equipment must be able to show that he is now and for the past five years has been engaged in manufacture or distribution of equipment, as required under this contract, as his principal product.
- C. Manufacturer of equipment herein specified shall be a recognized distributor for items of equipment specified herein which are of other manufacture than his own.
- D. Only manufacturers who can meet the foregoing qualifications will be acceptable.
- E. All work shall be done in an approved workman-like manner, to the complete satisfaction of the Owner.

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1.5 SUBMITTALS

- A. Submit shop drawings as required by General Conditions. All shop drawings and rough-in drawings shall be CAD drafted, and must be submitted in .DWF or .PDF electronic format. Multiple hard copies are not acceptable.
- B. Shop drawings and bound brochures covering manufactured or "buy-out" items covering all work and equipment included in this contract shall be submitted to Architect as soon as possible after award of contract. After approval, Food Service Equipment Contractor shall furnish to Architect electronic files of shop drawings and brochures, corrected as required by virtue of review comments, for distribution to various interested trades on project. All costs of reproduction and submission shall be part of contract. Bound brochure and cut sheet submittals must be copied to Owner for review and comment.
- C. Provide fully dimensioned rough-in plans at 1/4" scale, consisting of a separate drawing for each discipline. Each drawing shall show equipment shaded down 50%. Rough-in set shall include all required mechanical, electrical, plumbing, services for equipment and dimensioned rough-in location for same. Rough-in locations shown shall make allowances for required traps, switches, etc., thereby not requiring interpretation or adjustment on the part of other Contractors. Drawings shall indicate dimensions for floor depressions, wall openings, etc., for equipment. Food Service Equipment Contractor shall visit site to verify all rough-in and sleeve locations prior to installation of finished floors and shall cooperate with other Contractors involved in proper location of same. Food Service Equipment Contractor shall be responsible for any required relocations of rough-in due to errors or inaccuracies on those rough-in plans which he prepares.
- D. Rough-in plans shall include all required services which relate to equipment but which may not directly connect thereto, such as convenience outlets at walls, hose stations, floor drains, etc.
- E. Rough-in plans shall also include all required outlet services for equipment which is designated on drawing schedule, even though such equipment may not be included in this contract.
- F. Fully dimensioned and detailed shop drawings of custom fabricated equipment items shall be submitted, drawn at 3/4" and 1 - 1/2" scale for plans, elevations and sections respectively. Drawings shall show all details of construction, installation, and relation to adjoining and related work where cutting or close fitting is required. Drawings shall show all reinforcements, anchorage, and other work required for complete installation of all fixtures.
- G. Do not begin fabrication of custom manufactured equipment until approvals of shop drawings have been received and until field measurements have been taken by Food Service Equipment Contractor, where such measurements are necessary to assure proper conformance with intent of contract drawings and specifications.
- H. Make field measurements, giving due consideration to any architectural, mechanical, or structural discrepancies which may occur during construction of building. No extra compensation will be allowed for any difference between actual measurements secured at job site and dimensions indicated on contract drawings. Any differences which may be found at job site during field measurements shall be submitted to Architect for consideration before proceeding with fabrication of equipment.

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1.5 SUBMITTALS continued...

- I. Submit illustrative brochures for manufactured or "buy-out" equipment items, complete with illustrations, specifications, line drawings, rough-in requirements, and list of accessories or other specified additional requirements. Brochures shall be bound and shall include data on all equipment which is to be provided, arranged in numerical sequence which conforms to item numbers of specifications. Omission of data does not reduce obligation to provide items as specified.
- J. Approval of shop schedules and brochures will be in general and shall be understood to mean that Architect has no objection to use of materials or processes shown. Approval does not relieve Food Service Equipment Contractor from responsibility for errors, omissions, or deviations from contract requirements.

1.6 SUBSTITUTIONS - STANDARDS

- A. Refer to Instructions to Bidders and Division 01 for requirements.
- B. All unspecified substitutions after bid must be submitted to Owner for written approval prior to acceptance.

1.7 DRAWINGS

- A. Drawings which constitute part of contract documents indicate general arrangement of piping and location of equipment. Should it be necessary to deviate from arrangement indicated in order to meet structural conditions, make such deviations without expense to Owner.
- B. Specifications and drawings are reasonably exact, but their extreme accuracy is not guaranteed. Drawings and specifications are for assistance and guidance of Contractor, and exact locations, distances and levels shall be governed by the building.

1.8 MANUFACTURER'S DIRECTIONS

- A. Follow manufacturer's directions in all cases where manufacturers of articles used in this contract furnish directions or prints covering points not shown on drawings or specifications.

1.9 INDUSTRY STANDARDS

- A. Electric operated and/or heated equipment, fabricated or otherwise, shall conform to latest standards of National Electric Manufacturers Association and of Underwriters Laboratories, Inc., and shall bear the U.L. label.
- B. Cooking and hot food holding equipment shall meet minimum construction standards as noted by NSF #4.
- C. Refrigeration equipment shall meet minimum construction standards as noted by NSF #7.
- D. Items of food service equipment furnished shall bear the N.S.F. seal.
- E. Food service equipment shall be installed in accord with N.S.F. standards.
- F. Work and materials shall be in compliance with requirements of applicable codes, ordinances and regulations, including but not limited to those of Occupational Safety and Health Act (OSHA), National Fire Protection Association, State Fire Marshal, State Accident Commission, U.S. Public Health Service, State Board of Health, local health codes, etc.
- G. No extra charge will be paid for furnishing items required by regulations, even though such may not be shown on drawings or called for in these specifications.
- H. Rulings and interpretations of enforcing agencies shall be considered part of regulations.

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PART 2 – PRODUCTS

2.1 MANUFACTURED EQUIPMENT

- A. All like types of equipment such as all refrigerated and heated cabinets, all ovens, and all mixers shall be by the same manufacturer.
- B. Except as may be specified otherwise under individual item specifications in "Equipment Schedule", all items of standard manufactured equipment shall be complete in accord with manufacturer's standard specification for specific unit or model called for, including finishes, components, attachments, appurtenances, etc., except as follows:
- C. All items of standard equipment shall be that manufacturer's latest model at time of delivery.
- D. Substitutions for manufactured equipment specified will be accorded consideration under terms set forth in "Substitutions - Standards".

2.2 FABRICATED EQUIPMENT

- A. Stainless steel shall be U.S. standard gauges as called for, 18-8, Type 302, or Type 304, No. 4 finish.
- B. Galvanized iron shall be Armco or equal. Framework of galvanized iron shall be welded construction, having welds smooth, and where galvanizing has been burned off, touched up with high grade aluminum bronze.
- C. Legs and cross rails shall be continuously welded, unless otherwise noted, and ground smooth.
- D. Bottom of legs at floor shall be fitted with sanitary stainless-steel bullet type foot, with not less than 2" adjustment.
- E. Legs shall be fastened to equipment as follows:
 - 1. To sinks by means of closed gussets. Gussets shall be stainless steel, reinforced with bushing, having set screws for securing legs.
 - 2. To tables and drainboards with closed gussets which shall be welded to stainless steel hat sections or channels, 14 gauge or heavier, exposed hat sections having closed ends. Bracing shall be welded to underside of tops.
- F. Closed gussets shall be a 3" minimum diameter at top, continuously welded to frame members or to sink bottom.
- G. Sinks, unless otherwise specified, shall be furnished with rotary type waste outlets, without connected overflows: Atlantic Brass Works Model 772-RB; Fisher Brass Foundry Model 250A; T&S; or approved equal. Where exposed, furnish wastes chromium plated.
- H. Rolls shall be 1 1/2" diameter, except as detailed contrary, with corners bullnosed, ground and polished.
- I. Seams and joints shall be shop welded. Welds to be ground smooth and polished to match original finish. Materials 18 gauge or heavier shall be welded.
- J. Metal tops shall be one-piece welded construction, unless specified otherwise, reinforced on underside with stainless steel hat sections or channels welded in place. Cross bracing to be not more than 30" on centers.

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2.2 FABRICATED EQUIPMENT continued...

- K. Drawers to be 18-gauge stainless steel channel type housing and drawer cradle, both housing and cradle being reinforced and welded at corners, housing being secured to underside of table top, and both housing and cradle being sized for and fitted with 18-gauge 20" x 20" x 5" deep stainless steel drawer insert having coved corners. Drawer insert shall be easily removable from cradle without tools or having to remove entire drawer. Drawers to have stainless steel fronts. Provide with recessed flush type stainless steel pulls.
- L. Support drawer on fabricated 14-gauge stainless steel interlocking channel solid delrin ball bearing wheels. Support slides shall be load rated at 200 lb. per pair. Slides to be Component Hardware S52 Series.
- M. Enclosed cabinet type bases shall be made of formed steel sheets reinforced with formed steel sections to create a rigid structure. Steel shall be 18-gauge or heavier. Base shall be welded construction throughout with front rails, mullions, etc., welded to appear as one-piece construction. All exposed sections of interior and exterior shall be stainless steel, and unexposed sections shall be galvanized steel, unless specified contrary.
- N. Doors shall be double cased, unless otherwise noted. Outer pans shall be 18-gauge with corners welded, ground smooth, and polished. Inner pans shall be 20-gauge, fitted tightly into outer pan with sound-deadening material such as Celotex used as core. Two pans shall be tack-welded together with seam solder filled. Door shall finish approximately 3/4" thick and shall be fitted with flush recessed type stainless steel door pulls. Single pan type doors shall be reinforced and stiffened with closed hat sections.
- O. Hinged doors shall be flush type mounted on heavy-duty stainless-steel piano or concealed hinges.
- P. Hardware shall be solid materials and except where unexposed or specified contrary, of cast brass, chrome plated. Stampings are not acceptable. Identify all hardware with manufacturer's name and number so that broken or worn parts may be ordered and replaced.
- Q. Fabricate sink compartments with fully coved vertical and horizontal corners. Multiple compartment partition to be double thickness, continuously welded where sheets join at top. Front of multiple compartment sinks to be continuous on exterior. Bottoms shall be creased to drain.
- R. Ends of all fixtures, splash backs, shelves, etc., shall be finished flush to walls or adjoining fixtures.
- S. Dish tables, drain tables, splash backs and turned-up edges shall have radius bends in all horizontal and vertical corners, coved at intersections.
- T. Rounded and coved corners or radius bends shall be 1/2" radius or longer.
- U. Shelves in fixtures with enclosed bases shall be turned up on back and sides and feathered slightly to insure tight fit to enclosure panels. Bottom shelves shall be made for easy removal unless otherwise noted.
- V. Undersides of tops to be coated with heavy-bodied resinous material compounded for permanent, non-flaking adhesion to metal, 1/8" thick, applied after reinforcing members have been installed, drying without dirt-catching crevices.
- W. Metal components, unless specified or noted otherwise, to be the following gauges: Counter and tabletops 14 ga. Stainless Steel Wall shelves 16 ga. Stainless Steel Pipe leg undershelves 16 ga. Stainless Steel Sinks and drainboards 14 ga. Stainless Steel Legs 1 - 5/8" diameter 16 ga. Stainless Steel

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2.3 HEATING EQUIPMENT

- A. Wherever electric heating equipment or thermostat control for such equipment is specified, it shall be complete, and of the materials, size and rating specified within equipment item or details. All such equipment shall be designed and installed to be easily cleaned or to be easily removed for cleaning.
- B. Electrical appliances or heating element circuits of 120 volts shall not exceed 1650 watts, unless specifically shown contrary.

2.4 SWITCHES AND CONTROLS

- A. Food Service Equipment Contractor shall supply on each motor driven appliance or electrical heating unit suitable control switch of proper type in accord with Underwriter's Code.
- B. All internal wiring for fabricated equipment items included, all electrical devices, wiring, controls, switches, etc., built into or forming an integral part of these items shall be furnished and installed by Food Service Equipment Contractor in his factory or building site with all items complete to junction box for final connection to building lines by Electrical Contractor.
- C. Provide standard 3-prong plugs to fit "U" slot grounding type receptacles, similar to No. 5262, for all equipment items powered by plugging into 110-120 volts, single phase AC. Also, provide suitable length 3-wire cord for equipment.

2.5 CONNECTION TERMINALS

- A. All equipment shall be complete with connection terminals as standardized by equipment manufacturers, except where specified otherwise.

2.6 LOCKS

- A. Fit all doors for reach-in refrigerated compartments with locking type latches. Provide master keys.

2.7 GAS EQUIPMENT

- A. Equipment to be suitable for use with gas available at site, and to be furnished by F.S.E.C. with pressure regulators designed to work with incoming pressure.

2.8 GAS QUICK DISCONNECTS

- A. Where specified, gas quick disconnects shall be furnished complete with gas valve, gas connector hose, quick disconnect fitting elbows, and restraining cable, all AGA approved. Gas hose shall be flexible, braided or corrugated stainless steel with smooth plastic exterior coating or sleeve of heat shrink tubing (provide on all caster mounted gas equipment).
- B. All mobile cooking equipment requiring surface protection by fire suppression nozzles shall be secured in place by stainless steel cradle type wheel stops as manufactured by the Eagle Group or Select Stainless products. Plastic wheel stops are not acceptable.

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PART 3 - EXECUTION

3.1 GENERAL

- A. Work under this contract and covered under this section of specifications includes but is not limited to:
 - 1. Cutting of holes and/or ferrules on equipment for piping, drains, electrical outlets, conduits, etc. as required to coordinate installation of food service equipment with work of other Contractors on project.
 - 2. Field checking of building and rough-in requirements, and submission of brochures and shop drawings, all as required hereinbefore under "Submittals".
 - 3. Repair of all damage to premises as result of this installation, and removal of all debris left by those engaged in this installation.
 - 4. Having all food service equipment fixtures completely cleaned and ready for operation when building is turned over to Owner.

3.2 INSTALLATION PROCEDURES

- A. Food Service Equipment Contractor shall make arrangements for receiving his custom fabricated and "buy out" equipment and shall make delivery into building as requisitioned by his installation superintendent. He shall not consign any of his equipment to Owner or to any other Contractor unless he has written acceptance from them and has made satisfactory arrangements for the payment of all freight and handling charges.
- B. Food Service Equipment Contractor shall deliver all of his custom fabricated and "buy out" equipment temporarily in its final location, permitting Trades to make necessary arrangements for connection of service lines; he shall then move equipment sufficiently to permit installation of service lines, after which he shall realign his equipment level and plumb, making final erection as shown on contract drawings.
- C. All portable or counter mounted equipment weighing in excess of 25 pounds shall be mounted on 4" stainless steel adjustable legs.
- D. This Contractor shall coordinate his work and cooperate with other trades working at site toward the orderly progress of the project.
- E. Architect or Owner's Agent shall have access at all times to plant or shop in which custom fabricated equipment is being manufactured, from time contract is let until equipment is shipped, in order that progress of work can be checked, as well as any technical problem which may arise in coordination of equipment with building. Any approval given at this point of manufacture shall be tentative, subject to final inspection and test after complete installation.
- F. Food Service Equipment Contractor shall assist Architect, Owner, and/or Owner's Agent in making any desired tests during or prior to final inspection of equipment; he shall remove immediately any work or equipment rejected by Architect, Owner, and/or Owner's Agent, replacing same with work conforming with contract requirements, and shall reimburse mechanical and/or other contractors involved for extra work made necessary by such replacement.
- G. This Contractor shall keep premises free from accumulation of his waste material and rubbish, and at completion of his work shall remove his rubbish and implements, leaving areas of his work broom clean.
- H. This Contractor shall provide and maintain coverings or other approved protection for finished surfaces and other parts of his equipment subject to damage during and after erection. After removal of protective coverings, all field joints shall be ground and polished and entire work shall be thoroughly cleaned and polished.

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3.3 TRIMMING AND SEALING EQUIPMENT

- A. Seal completely spaces between all units to walls, ceilings, floors, and adjoining (not portable) units with enclosed bodies against entrance of food particles or vermin by means of trim strips, welding, soldering, or commercial joint material best suited to nature of equipment and adjoining surface material.
- B. Close ends of all hollow sections.
- C. Equipment butting against walls, ceilings, floor surfaces and corners to fit tightly against same; backsplashes or risers which fit against wall to be neatly scribed and sealed to wall with Dow Corning # 732 RTV or General Electric clear silicone sealant, wiping excess sealant out of joint to fillet radius. Where required to prevent shifting of equipment and breaking wall seal, anchor item to floor or wall.
- D. Treat enclosed spaces (inaccessible after equipment installation) for vermin prevention in accord with industry practice.

3.4 TESTING AND DEMONSTRATION OF EQUIPMENT

- A. After completion of installation, all equipment using water, gas, and electricity shall be performance inspected and tested by factory certified service agent, including wet test of hood fire suppression systems, if so required. Food Service Equipment Contractor shall document that these inspections have been performed prior to scheduling demonstrations and Owner acceptance of equipment.
- B. Food Service Equipment Contractor shall arrange to have all manufactured, mechanically operated equipment furnished under this contract demonstrated by authorized representatives of equipment manufacturers, these representatives to instruct Owner's designated personnel in use, care and maintenance of all items of equipment after same are in working order. Demonstration and instruction shall be held on dates designated by Owner.
- C. Food Service Equipment Contractor shall provide a competent service representative to be present when installation is put into operation.

3.5 EQUIPMENT HANDLING AND STORAGE

- A. Deliver equipment to site, properly crated and protected, and store in safe place, protected from damage until time for installation.

3.6 GUARANTEE

- A. Special Project Warranty: Provide written warranty, signed by manufacturer, agreeing to replace/repair, within warranty period, with inadequate and defective materials and workmanship, including leakage, breakage, improper assembly, or failure to perform as required, provided manufacturer's instructions for handling, installing, protecting, and maintaining units have been adhered to during warranty period. This warranty shall be in addition to, and not limitation of, the rights the Owner may have against the Contractor under the Contract Documents.
- B. Warranty Period:
 - 1 year from date of Substantial Completion, all new equipment furnished. However, manufacturer's warranty shall prevail when the period is longer than one year.
 - 5-year warranty period on refrigeration compressors.
 - 10-year warranty period on walk-in panels.

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3.7 OPERATING AND MAINTENANCE MANUALS

- A. After completion of installation, Food Service Equipment Contractor shall present to Owner three sets of all operating and maintenance manuals, covering all mechanically operated equipment furnished under this contract, each set being neatly bound in looseleaf binder having durable cover.
- B. Include in each binder a list of names, addresses and telephone numbers of local servicing agencies authorized to make necessary repairs and/or adjustments of equipment furnished under this contract.

PART 4 - EQUIPMENT SCHEDULE ITEM

ITEM 01 AIR CURTAIN QUANTITY AS SCHEDULED

Provide air curtain fan having the following features:

- A. Low Profile Air Curtain, 48"L.
- B. Unheated.
- C. (1) 1/5 HP, 2-speed motor.
- D. For doors up to 8' high.
- E. Baked on electrostatic white powder coated aluminized steel cabinet.
- F. Interior mounting only.
- G. Voltage as scheduled, direct connection.
- H. Operation at 50 Hz will generate approximately a 17% reduction in air performance.
- I. Mounting bracket.
- J. Door actuated switch.
- Fan to be as manufactured by Berner, Model CLC08-1048A, Curtron, Mars or exact equivalent.

ITEM 02 MOP SINK N.I.K.C.

- This item is to be provided under Plumbing section.

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ITEM 03 COLD STORAGE ASSEMBLY QUANTITY AS SCHEDULED

Provide pre-fabricated cold storage room assembly of size and shape shown on plan and detail drawings. Exact overall size to be field verified prior to fabrication.

- A. Insulation: Panels shall be insulated with 4” thick urethane, foamed or poured in place using HCPC (no CFC) blowing agent. Foam shall be 2.25 lb. density, 95% closed cell. Panels shall meet ASTM E-84 (UL-723) and be listed by Underwriters laboratories. Panels shall have a maximum flame spread of 25, maximum smoke developed of 450 minimum. Flash ignition of 600 degrees and minimum self-ignition of 800 degrees F.
- B. Coved corners: Assembly shall be constructed so that all interior wall, floor and ceiling intersections shall comply with N.S.F. requirements.
- C. Cam lock fasteners: All panel intersections and wall, floor and ceiling intersections shall be secured by cam lock fasteners.
- D. Finishes: Exterior and interior finishes shall be as shown on drawings.
- E. Doors: Door size and finish shall be as shown on drawings, and shall be furnished complete with sill wiper gasket, lift type hinges. Exterior door to be equipped with automatic door closer. Freezer door to be equipped with perimeter heat. All doors to be equipped with heavy duty padlocking pull-handle lever, with inside safety release.
- F. Thermometers: Each compartment to be provided with exterior flush mounted thermometer mounted at eye level to each door. Provide remote read-out for freezer compartment at exterior cooler door.
- G. Lights: Each compartment to be furnished complete with manufacturer's standard light fixtures, with LED bulb, having protective cover, mounted and pre-wired to switch with pilot light in door section. Extra LED light fixtures as needed to provide 30-foot candles 30" above floor. Lights to be furnished and installed by this section.
- H. Ceiling panels to be one piece, self-supporting and span full width of assembly.
- I. Floor: Integral floor by Food Service Equipment Contractor, with 0.10” aluminum diamond tread finish. Reinforced floor panels to support minimum 1200 pounds per square foot. The floor and ceiling shall have maximum length panels to span full length of box if possible, otherwise stagger joints so there are no common "four corner" intersections and no joints occurring in doorways.

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ITEM 03 COLD STORAGE ASSEMBLY QUANTITY AS SCHEDULED continued...

- J. Refrigeration System: Shall be furnished by manufacturer as part of cold storage room assembly, provide each compartment with complete refrigeration system sized to maintain appropriate temperature. Provide temperature alarm system with remote read-out and recording capability. Condensing units to be air-cooled, remote. Units to have performance and wiring characteristics as scheduled on drawings. Refrigeration systems to be designed for use with R404A or R-507 refrigerant only. Condensing units to be provided with painted galvanized steel all-weather housing, controls, and crankcase heaters, all suitable for outdoor conditions, and located as shown on drawings. Unit coolers to be low-silhouette type, mounted at locations shown on drawings. Performance and wiring characteristics to be as scheduled on drawings. Freezer system to be provided with timed electric defrosts. Evaporator drain lines to be provided by this section and extended to floor receptors outside assembly. Freezer drain lines to be wrapped with heater cable and insulated with premolded foamed plastic insulation suitable for the application. Thickness as recommended by manufacturer. Refrigerant piping to be ACR copper tubing, hard temper, with wrought fittings and silver solder joints. Insulate suction lines with premolded foamed plastic insulation, thickness as recommended by manufacturer for temperature and application. Refrigeration systems to be provided with all required refrigerant piping, insulation, sight glass vibration eliminator, solenoid(s), dryer, suction line filter, expansion valve(s), thermostat(s), heat exchangers, and defrost timers, etc. as necessary for complete installation. Provide pump down control circuit consisting of thermostat and solenoid valve. All components including piping and insulation to be installed using accepted industry standards, manufacturer's instructions and first class workmanship.
- K. Miscellaneous: Assembly to be installed on depressed building slab. See detail drawing. Provide 1/8" diamond tread wainscott along exposed front exterior of assembly mounted from floor to 48" A.F.F. Provide trim strips, closure panels, etc., as necessary to trim assembly to adjacent building surfaces. Provide removable top closure panels with "C" channel rails. Lift-out panel sections to have turn down edges for strength and are not to exceed 4'-0" in length. Provide plastic strip curtains at door locations, transparent vinyl overlapping strips, aluminum bar hanging rod and bracket, suitable for low temperature application, as manufactured by Curtron, Flexstrip Products, Inc., or equal. Size to suit openings. Provide heated pressure relief port in freezer. Provide sleeves properly located for utility entrance, drain lines, and refrigeration lines, and after lines are installed, fill sleeves with spray foam compound, suitable for use in refrigerated spaces. Trim excess foam away and cover with stainless steel escutcheon. Cold storage room shall be erected by factory trained, or factory approved installers or shall be supervised by factory personnel. Refrigeration systems shall be furnished by cold storage room manufacturer and installed by factory approved personnel. Shop drawing submittal shall indicate who the installer is, and a letter of approval shall accompany the submittal indicating the manufacturer's acceptance of the installers. This specification does not constitute a complete description of cold storage assembly, also see plan and detail drawings.
- Cold storage room assembly to be as manufactured by Bally, Imperial/Brown, American Panel, or exact equivalent; complying with specifications and drawings.

HAMBLEN COUNTY GOVERNMENT

Invitation to Bid – 2022 Food Service Equipment for Hamblen County Justice Center (2022-15)

ITEM 04 WIRE SHELVING UNIT QUANTITY AS SCHEDULED

Provide four-tier shelving unit complete with tubular uprights and having the following features:

- A. Arrange using quantity and size as shown on plan drawings.
- B. (4) wire shelves.
- C. (4) 62” H posts.
- D. Epoxy-coated corrosion-resistant finish with antimicrobial protection.
- Shelving to be as manufactured by Metro, Model A456K3, Eagle Group, SPG or exact equivalent.

ITEM 05 DUNNAGE RACK EXISTING, RESET

- This item is to be reset from Owner’s existing facility, by Food Service Equipment Contractor.

ITEM 06 CAN RACK QUANTITY AS SCHEDULED

Provide can rack with the following features:

- A. First In/First Out Can Storage Rack, stationary.
- B. 25-1/2"W x 42-1/4"D x 82"H.
- C. Front loading. D. Holds (156) #10 cans.
- E. Inclined angle can slides.
- F. Welded aluminum construction.
- Can rack to be as manufactured by Channel, Model CSR-156, Piper, Eagle Group or exact equivalent.

ITEM 07 WIRE SHELVING UNIT QUANTITY AS SCHEDULED

Provide four-tier shelving unit complete with tubular uprights and having the following features:

- A. Arrange using quantity and size as shown on plan drawings.
- B. (4) wire shelves with clips.
- C. (4) split 74” H posts with adjustable feet.
- D. Epoxy-coated corrosion-resistant finish with antimicrobial protection.
- Shelving to be as manufactured by Metro, Model A456K3, Eagle Group, SPG or exact equivalent.

ITEM 08 HAND SINK QUANTITY AS SCHEDULED

Provide hand sink with the following features:

- A. Wall model.
- B. 14" wide x 10" front-to-back x 6" deep bowl.
- C. 6" backsplash with gooseneck electric faucet with adapter.
- D. Non-drop edges on 3 sides.
- E. Basket drain & mounting brackets.
- F. Heavy gauge 304 stainless-steel.
- Hand sink to be as manufactured by Eagle Group, Model HAS-10-FE, Titan, or fabricated equal.

ITEM 09 GARBAGE CAN, INDOOR N.I.K.C.

- This item is to be furnished and installed by Owner.

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ITEM 11 CLEAN DISHTABLE QUANTITY AS SCHEDULED

Provide clean dish table with the following features:

- A. 84” straight design, see direction of operation as shown on Plan.
- B. 9” splash, 1-1/2” rolled front and side rims.
- C. H-Frame legs & horizontal crossrail to 72" max, stainless steel.
- D. 14/300 stainless steel construction.
- E. Slanted Rack Shelf,
 - Wall mounted at 4’-6” A.F.F.
 - Front, back, and sides turned edges.
 - Right single weep pre-drilled hole
 - 16/304 stainless steel construction.
- Dish table to be as manufactured by Eagle Group, Model CDTR-84-14/3, Titan, or fabricated equal.

ITEM 12 SOILED DISH TABLE QUANTITY AS SCHEDULED

Provide soiled dish table with the following features:

- A. Corner Design, 72” machine to corner, 60” corner to end, 43-1/2”H, see direction of operation as shown on Plan.
- B. 14/300 stainless steel construction.
- C. 9” backsplash.
- D. Pre-Rinse Sink Bowl: 20" x 20" x 8"D
- E. Stainless steel legs & cross-bracing.
- F. Scrap Basket: • 19-1/2" x 19-1/2" x 6" • 16/300 stainless steel
- G. Slanted Rack Shelf, wall mounted at 4’-6” AFF.
- Dish table to be as manufactured by Eagle Group, Model SDTCL-72-14/3, Titan, or fabricated equal.

ITEM 13 PRE-RINSE FAUCET ASSEMBLY QUANTITY AS SCHEDULED

- A. Dual Pantry Faucet
- B. Splash mount with wall bracket.
- C. 8" centers.
- D. Back flow preventer, low flow valve.
- Faucet Assembly to be as manufactured by T&S Brass, Model B-0133-BC, Chicago Faucet, or Fisher.

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ITEM 14 DISHWASHER, CONVEYOR TYPE QUANTITY AS SCHEDULED

Provide single-tank rack conveyor type dish machine, having the following features:

- A. 209 racks/hour.
- B. Insulated hinged access doors, see hinging as shown on Plan.
- C. .62 gallon/rack.
- D. Stainless steel enclosure panels.
- E. Microprocessor controls with Low Temperature & Dirty Water Indicators.
- F. Energy efficient, energy recovery.
- G. Automatic soil remover.
- H. Voltage as scheduled, direct connections (tank heat & motors single point connection).
- I. Internal hot water 30 kW electric booster.
- J. Drain water tempering kit.
- K. Operational direction as shown on Plan.
- L. Standard height and feet.
- M. Back flow preventer.
- N. Ventless Hood System
- O. Load limit switch.
- Dish machine to be as manufactured by Champion, Model 44 PRO VHR, Hobart or exact equivalent.

ITEM 16 THREE (3) COMPARTMENT SINK EXISTING, RESET

- This item is to be reset from Owner's existing facility, by Food Service Equipment Contractor.

ITEM 17 TRAY DRYING RACK QUANTITY AS SCHEDULED

Provide four-tier polymer shelving unit complete with tubular uprights and having the following features:

- A. Correctional/Institutional Tray Drying Rack, extra heavy duty, mobile.
- B. 77-3/16" H.
- C. 4 sections. D. 13-7/8" x 15-1/4" x 2-1/2" tray capacity.
- E. 3" spacing.
- F. Side loading.
- G. Fixed extruded panel shelves.
- H. Aluminum construction.
- I. 6" plate-type polyurethane, all swivel casters.
- J. For Items 52 & 53, Insulated Tray Server.
- Shelving to be as manufactured by Sammons, Model 9040-HDFR1761315, Aladdin, Dinex or exact equivalent.

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ITEM 18 TRAY CART FOR STACKED TRAYS QUANTITY AS SCHEDULED

Provide tray delivery cart with the following features:

- A. Correctional Tray Delivery Cart, extra heavy duty, 46- 1/2" high.
- B. (72) 13-7/8" x 15-1/4" x 2-1/2" insulated trays (on bottom shelf) + (32) trays & (2) 5-gallon beverage containers, total capacity up to 144 trays.
- C. (3) heavy duty tie-down straps with buckles.
- D. (10) top & (6) bottom slots.
- E. Tubular handle.
- F. Stainless-steel construction.
- G. 6" x 2" polyurethane casters (2 swivel, 2 rigid).
- H. For Items 52 & 53, Insulated Tray Server.
- Cart to be Sammons, Model 2145-2-2849, Lakeside, Caddy or exact equivalent.

ITEM 21 SERVING COUNTER, COLD PAN QUANTITY AS SCHEDULED

Provide cold food counter module having the following features:

- A. Refrigerated cold pan unit, electric.
- B. 37" long x 26" deep x 34-1/2" high.
- C. Open base.
- D. (2) 12" x 20" openings (20" front to back).
- E. Stainless steel construction.
- F. Vertical corner bumpers.
- G. 4" heavy duty swivel casters (2 with brakes).
- H. 1/4 HP.
- I. Self-contained refrigeration.
- J. Voltage as scheduled, 6' cord and plug.
- Counter to be by Caddy, Model RIF-602, Vollrath, Delfield or exact equivalent.

ITEM 22 SERVING COUNTER, HOT FOOD QUANTITY AS SCHEDULED

Provide hot food counter module having the following features:

- A. Hot Food Caddy, electric, open base.
- B. 82"L x 26"W x 34"H.
- C. (5) 12"x 20" hot food wells.
- D. Stainless steel construction.
- E. Vertical corner bumpers.
- F. Insulated wells with individual heat controls.
- G. Tilted control panel.
- H. 4" heavy duty swivel casters (2 with brakes).
- I. Voltage as scheduled, cord and plug.
- Counter to be as manufactured by Caddy, Model TF-605, Vollrath, Delfield or exact equivalent.

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ITEM 23 WORKTABLE QUANTITY AS SCHEDULED

Provide worktable with the following features:

- A. 35”H x 120”W x 24”D.
- B. 14/300 stainless steel top with turned down edges.
- C. 18-gauge stainless steel undershelf.
- D. 16-gauge stainless steel legs and adjustable stainless-steel feet.
- E. All-welded construction.
- Worktable to be as manufactured by Eagle Group, Model T24120SEM, Titan, or fabricated equal.

ITEM 24 WORKTABLE QUANTITY AS SCHEDULED

Provide worktable with the following features:

- A. 40”H x 84”W x 30”D.
- B. 14/300 stainless steel top with 5” backsplash.
- C. Stainless-steel legs with side & rear crossrails.
- D. Adjustable stainless-steel feet (2 flanged).
- E. Fixed Undershelf, 18-gauge stainless steel.
- F. Weld-In Sink: • One compartment • 20" x 20" x 12" deep • 16/300 stainless steel
- G. Faucet: • Gooseneck type • 4" centers • Select Stainless Model GSF-A
- H. Twist Handle Lever drain, 2" drain outlet.
- Worktable to be as manufactured by Eagle Group, Model T3084STEM, Titan, or fabricated equal.

ITEM 26 ICE CUBER QUANTITY AS SCHEDULED

Provide ice maker and bin having the following features:

ICE MAKER:

- A. Cube style, air-cooled, self-contained condenser.
- B. Dual exhaust top/side air discharge.
- C. 21.25(h) x 22.25(w) x 24.25(d).
- D. Approximately 561 lb. production/24 hours at 70°/50° (432 lb at 90°/70°).
- E. Full-size cubes.
- F. Built-in antimicrobial protection.
- G. LED status display.
- H. One touch sanitize/descaling controls.
- I. Dishwasher safe food zone components.
- J. Voltage as scheduled.
- K. Energy efficient.
- L. Drain.

ICE BIN:

- M. 510 lb. storage capacity.
- N. 6" legs.
- O. Top-hinged, slope front door, for top- mounted ice maker.
- P. Polyethylene interior.
- Q. Stainless finish exterior.
- R. Water filter system.
- Unit to be as manufactured by Scotsman, Model N0922A-32, Ice-O-Matic, Manitowoc, or exact equivalent.

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ITEM 27 BEVERAGE COUNTER QUANTITY AS SCHEDULED

Provide beverage counter having the following features:

- A. 30"W x 72"L.
- B. 1" x 5" urn trough.
- C. 16/300 stainless steel top.
- D. 18/300 stainless steel cabinet base & undershelf.
- E. Stainless steel legs with adjustable stainless-steel feet.
- F. (1) 18" x 18" x 12" bowl.
- G. Mixing Faucet:
 - T&S Brass Model B-0227
 - Deck mount,
 - 8" swing nozzle,
 - 4" centers with 1/2" IPS eccentric flanged female inlets
 - Lever handles
- Beverage counter to be as manufactured by Eagle Group, Model BEV3072SEM, Titan, or fabricated equal.

ITEM 28 COFFEE/TEA BREWER N.I.K.C.

- This item is to be furnished and installed by outside Vendor.

ITEM 29 REACH- IN REFRIGERATOR EXISTING, RESET

- This item is to be reset from Owner's existing facility, by Food Service Equipment Contractor.

ITEM 31 REACH- IN FREEZER EXISTING, RESET

- This item is to be reset from Owner's existing facility, by Food Service Equipment Contractor.

ITEM 32 COMBI OVEN, ELECTRIC QUANTITY AS SCHEDULED

Provide electric combi oven with the following features:

- A. Electric, boiler-free, countertop, double-stack.
- B. Eight (8) full-size sheet pans or fourteen (16) full-size hotel pans (GN1/1) capacity per compartment.
- C. Two (2) side racks with seven (8) non-tilt support rails.
- D. Classic control with steam/convection/combi cooking modes.
- E. Steam venting.
- F. (1) cleaning level.
- G. Cool-to-touch glass window.
- H. Door, see hinging as shown on Plan.
- I. High efficiency LED lighting.
- J. Stainless steel construction.
- K. Adjustable stainless-steel legs.
- L. Technology for reduced energy usage.
- M. Voltage as scheduled, direct connection.
- N. Mobile Stacking Base with hardware.
- O. Water Filter.
- P. Built-in back flow preventer.
- Combination oven to be as manufactured by Alto-Sham, Model CTC7-20E, Rational, Angelo Po, or exact equivalent.

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ITEM 33 TILTING SKILLET, GAS QUANTITY AS SCHEDULED

- This item is to be reset from Owner's existing facility, by Food Service Equipment Contractor.

ITEM 34 TILTING SKILLET, GAS QUANTITY AS SCHEDULED

Provide gas tilting braising pan with the following features:

- A. Gas, field verify type, quick disconnect.
- B. 30-gallon capacity.
- C. 9.5" deep skillet pan with etched gallon markings.
- D. Open leg frame base.
- E. Standard with manual tilt mechanism.
- F. Spring assist cover.
- G. Stainless steel pan and frame.
- H. Pilot ignition.
- I. Voltage as scheduled, cord and plug.
- J. Double Faucet with Spray Hose, complete kit, bracket and plumbing.
- Tilting braising pan to be as manufactured by Vulcan, Model VG30, Crown, Cleveland or exact equivalent.

ITEM 35 FLOOR TROUGH QUANTITY AS SCHEDULED

Provide floor trough having the following features:

- A. Anti-Spill Floor Trough, 30"W x 18"D x 6" deep.
- B. (1) 4" OD tailpiece.
- C. Stainless-steel beehive strainer.
- D. 14/304 stainless-steel, brushed satin finish.
- E. (PFG) pultruded fiberglass grating.
- F. Grey.
- Floor trough to be IMC Teddy, Model ASFT-1830-PFG, Advance Tabco, Eagle Group, or exact equivalent.

ITEM 36 HD RANGE, 60" MANUAL GRIDDLE QUANTITY AS SCHEDULED

Provide countertop gas-fired griddle, having the following features:

- A. Heavy Duty Range, 36", 15.25(h) x 60(w) x 37.25(d).
- B. Gas: • Field verify type • 1-1/4" rear gas connection • Rear gas connection: cap and cover, both ends
- C. Griddle with 3/4" thick polished steel plate.
- D. Manual controls.
- E. Stainless steel front, top front ledge, sides, base, burner box & stub back.
- F. 6" adjustable legs.
- Range to be as manufactured by Vulcan, Model VGM36S, Garland, Southbend, or exact equivalent.

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ITEM 37 HD RANGE, 36" 4-BURNER QUANTITY AS SCHEDULED

Provide gas-fired range with griddle and oven base, having the following features:

- A. Heavy Duty Range, 36", 40.5(h) x 36(w) x 36.75(d).
- B. Gas: • Field verify type • 1-1/4" rear gas connection • Rear gas connection: cap and cover, both ends
- C. Griddle with 3/4" thick polished steel plate.
- D. Manual controls.
- E. Standard oven.
- F. Stainless steel front, top front ledge, sides, base, burner box & stub back.
- G. 6" adjustable legs.
- Range to be as manufactured by Vulcan, Model VGM36S, Garland, Southbend or exact equivalent.

ITEM 38 EXHAUST HOOD QUANTITY AS SCHEDULED

Provide wall-mount type canopy exhaust hood of size, shape and content as shown on detail drawings, having the following features:

- A. All exposed surfaces of 18- gauge 304 Series, 18-8 stainless steel construction.
- B. N.F.P.A. 96 construction, including all joints and seams welded externally, continuous and liquid tight.
- C. 5/8" diameter hanger rods to structural ceiling, approximately 96" on center.
- D. Stainless steel high-efficiency baffle type U.L. classified grease extracting filters, with handles.
- E. Integral grease gutter sloped to drain to grease receptacle.
- F. Vapor-proof U.L. listed recessed LED light fixtures.
- G. Coordinated installation of fire suppression system as specified for Item 39, provide cabinet at end of hood.
- H. Integral make-up air plenum along front as shown.
- I. Insulated wall set-off.
- J. Removable stainless-steel perimeter trim and/or closure panels from top of hood to ceiling.
- K. Food Service Equipment Contractor shall provide and install any secondary supporting members required to suspend exhaust hoods. Hood supports shall include seismic bracing, if required, installed in accord with SMACNA guidelines.
- L. Food Service Equipment Contractor to furnish and install stainless steel wall panels run full length of hood from bottom rear edge to top of floor curbing.
- M. Fire suppression cabinet with pre-wired control package and switches with verification.
- Exhaust hood to be as manufactured by Captive-Aire, Model ND-PSP, Gaylord, Avtec, or exact equivalent.

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ITEM 39 FIRE SUPPRESSION SYSTEM QUANTITY AS SCHEDULED

Provide automatic wet chemical fire suppression system as required to protect exhaust hood, Item 38, and the cooking equipment located under this hood, and having the following features:

- A. All tanks, control heads, piping, relays, cable, fusible links, nozzles, elbows, etc., as required for complete system.
- B. Brass nozzles and chrome plated or sleeved exposed piping.
- C. Manual strike mechanism in accessible location.
- D. Installation in accord with N.F.P.A. 17A code requirements and coordinate with exhaust hood construction and installation.
- E. Four contacts for use by E.C., one contact for alarm, one for supply fan shut-off, one for shunt trip actuation, and one spare.
- F. Provide mechanical gas solenoid valve loose for installation by plumber. Fire suppression system to be furnished as part of Exhaust Hood, Item 38.

ITEM 41 WORKTABLE QUANTITY AS SCHEDULED

Provide work table with the following features:

- A. 35”H x 72”W x 30”D, 4-1/2”H backsplash.
- B. 14/300 stainless steel top with rolled front edge.
- C. 18-gauge stainless steel undershelf.
- D. 16-gauge stainless steel legs and adjustable stainless-steel feet.
- E. All-welded construction.
- Worktable to be as manufactured by Eagle Group, Model T3072STE-BS, Titan, or fabricated equal.

ITEM 42 OVERSHELF QUANTITY AS SCHEDULED

Provide wall shelf with utensil rail having the following features:

- A. Wall mount at 66” A.F.F.
- B. 15”x 72” Shelf size, 16/300-gauge stainless steel.
- C. Ends turned down, back turned up 2”.
- D. Single flat bar utensil rail.
- E. One stainless steel pot hook per foot.
- Wall shelf with utensil rail to be as manufactured by Eagle Group, Model WSP1572, Titan, or fabricated equal.

ITEM 43 INGREDIENT BIN QUANTITY AS SCHEDULED

- Provide ingredient bin with the following features:
- A. Mobile.
- B. 27-gallon capacity.
- C. 1-pc seamless polyethylene bin.
- D. 2-pc sliding polycarbonate lid.
- E. S-hook on front (scoop NOT included).
- F. (4) 3" heavy duty casters (2 front swivel, 2 fixed).
- G. White with clear cover.
- Ingredient bin to be as manufactured by Cambro, Model IBS27148, Carlisle, Rubbermaid, or exact equivalent.

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ITEM 44 PLANETARY MIXER QUANTITY AS SCHEDULED

- This item is to be reset from Owner's existing facility, by Food Service Equipment Contractor.

ITEM 45 MEAT SLICER QUANTITY AS SCHEDULED

Provide slicer having the following features:

- A. Manual, 13" knife.
- B. Burnished finish.
- C. Removable meat/vegetable grip arm.
- D. Removable ring guard cover.
- E. Single action top mounted sharpener with stones.
- F. Cleaning kickstand.
- G. 1/2 HP motor.
- H. Voltage as scheduled, cord and plug.
- Slicer to be as manufactured by Hobart, Model HS6N-1, Berkel, Globe, or exact equivalent.

ITEM 46 ELECTRIC FOOD CUTTER QUANTITY AS SCHEDULED

Provide electric food cutter having the following features:

- A. 14" DIA. Stainless steel bowl 22 RPM.
- B. Double stainless steel knives 1725 RPM.
- C. #12 attachment hub.
- D. Bowl cover with safety interlock.
- E. Push/pull on and off switch.
- Food Cutter to be manufactured by Hobart, Model 84145-1 Univex, or exact equivalent.

ITEM 47 EQUIPMENT STAND QUANTITY AS SCHEDULED

Provide equipment stand having the following features:

- A. 27"W x 32"D x 26"H.
- B. Top shelf is drilled for mounting Mixer.
- C. Lower shelf for additional storage.
- D. (4) locking 5" diameter swivel casters.
- Equipment stand to be provided by Hobart, Model TABLEHW-HL2012, Eagle Group, or fabricated equal.

ITEM 48 BUN / SHEET PAN RACK QUANTITY AS SCHEDULED

Provide pan rack having the following features:

- A. Utility Rack, mobile.
- B. Angle ledge, full height, open sides.
- C. Riveted pan slides with extruded angles.
- D. 5-1/8" centers.
- E. (24) 14" x 18" tray or (12) 18" x 26" pan capacity.
- F. End loading.
- G. Fully welded Hi-Tensile aluminum frame construction.
- H. (4) 5" swivel casters (2) braked.
- Pan rack to be as manufactured by CresCor, Model 207-1812, Eagle Group, Metro or exact equivalent.

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ITEM 49 SHELVING UNIT, MOBILE QUANTITY AS SCHEDULED

Provide four-tier polymer mobile shelving unit complete with tubular uprights and having the following features:

- A. Arrange using quantity and size as shown on plan drawings.
- B. (4) open grid polymer shelves with antimicrobial protection.
- C. (4) 62" H posts.
- D. (4) swivel resilient rubber casters (2 braked).
- E. Epoxy coat steel frame.
- Shelving to be as manufactured by Metro, Model Q556BG3, Eagle Group, SPG or exact equivalent.

ITEM 51 HEATED HOLDING CABINET EXISTING, RESET

- This item is to be reset from Owner's existing facility, by Food Service Equipment Contractor.

ITEM 52 WORKTABLE QUANTITY AS SCHEDULED

Provide work table with the following features:

- A. 35"H x 60"W x 30"D.
- B. 14/300 stainless steel top with turned down edges.
- C. 18-gauge stainless steel undershelf.
- D. 16-gauge stainless steel legs and Lockable Casters.
- E. All-welded construction.
- Worktable to be as manufactured by Eagle Group, Model T3060SEM, Titan, or fabricated equal.

ITEM 63 FOLDING TABLE QUANTITY AS SCHEDULED

- A. 72"W x 30"D.
- B. 675 lbs. capacity.
- C. 18/430 stainless steel top, painted mild steel folding legs.
- Folding Table to be manufactured by Eagle Group, Model T3072F or exact equivalent.

ITEM 64 HAND SINK QUANTITY AS SCHEDULED

Provide hand sink with the following features:

- A. Wall model.
- B. 15-3/4" wide x 19-3/4" front-to-back x 8-7/8" deep marine edge bowl.
- C. Backsplash with gooseneck faucet with soap dispenser.
- D. Non-drop edges on 3 sides.
- E. Basket drain & mounting brackets.
- F. Heavy gauge 304 stainless-steel.
- Hand sink to be as manufactured by Eagle Group, Model W1916-FA, Titan, or fabricated equal.

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ITEM 65 WIRE SHELVING UNIT QUANTITY AS SCHEDULED

Provide four-tier shelving unit complete with tubular uprights and having the following features:

- A. Arrange using quantity and size as shown on plan drawings.
- B. (4) wire shelves with clips.
- C. (4) split 74” H posts with adjustable feet.
- Shelving to be as manufactured by Metro, Model A456K3, Eagle Group, SPG or exact equivalent.

II. ON-SITE VISIT:

The County will be offering an on-site visit for interested vendors to evaluate the existing food service equipment that needs to be relocated to the new Justice Center on Wednesday, May 11, 2022 at 2:00p.m. Vendors need to meet Johnna Harrell at 2:00p.m. in front of the existing Justice Center located at 510 Allison Street, Morristown, TN. This visit is optional and meant to help interested bidders in preparing an accurate proposal. Site visits carry no weight in awarding this project.

III. GENERAL CONTRACTOR’S PROJECT SCHEDULE:

Approximately four weeks after award, provide plumbing and electrical submittal information.

Approximately six to eight weeks after award, provide the balance of the required submittals.

Approximately September 2023, set cooler and freezer boxes and line sets for condenser units.

Approximately December 2023 and/or January 2024, set food service equipment.

IV. GENERAL INFORMATION:

Project Administrator:

The County Finance Department is the sole point of contact for this procurement. All communication between prospective bidders and the County upon receipt of this ITB shall be in email form to the County Finance Department as follows:

Johnna Harrell
511 West Second North Street
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HAMBLLEN COUNTY GOVERNMENT

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Any other communication will be considered unofficial and non-binding on the County. Communication directed to parties other than the County Finance Department may result in disqualification of the prospective proposer.

ITB Questions and Answers:

Questions regarding this ITB will be accepted via email to the Project Administrator until 2:00p.m. Monday, May 16, 2022. Questions submitted by telephone call will not be answered. Questions submitted after this deadline will not be answered.

Questions *and* Answers will be posted to the Hamblen County Government website, www.hamblencountyttn.gov, under the Bids & Proposals Tab no later than 4:00p.m., Wednesday, May 18, 2022.

Proprietary Information and Public Disclosure:

Materials submitted in response to this competitive procurement shall become the property of Hamblen County. All bids submitted will remain sealed until the deadline for submission of bids has expired. Once a bid is submitted to Hamblen County Government and is opened, it constitutes a public record and is subject to the open records request pursuant to the Tennessee Open Records Act.

Cost of Bid Submission:

The County will not be liable for any costs incurred by any respondent in preparation of a response to this ITB, in conducting of a presentation, or any other activities related to responding to this ITB.

Revisions to the ITB:

In the event it becomes necessary to revise any part of this ITB, addenda will be produced in writing and submitted to all prospective respondents known to the County and will be listed on the Hamblen County website, www.hamblencountyttn.gov, under the Bids and Proposals Tab. All addenda issued must be signed and included with the bid submission.

The County reserves the right to cancel or to reissue this ITB in whole or in part prior to the execution of a contract.

Period of Performance:

The period of performance of any contract resulting from this ITB is tentatively scheduled to begin upon award of a contract.

Contract Terms:

All items in this ITB must be included with the bid submission. All contracts between parties as a result of this ITB shall be governed by and enforced in accordance with the laws of the State of Tennessee. In the event a dispute arises, the venue shall be in Hamblen County, Tennessee. The

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County shall require the person with authority to bind the company to sign all agreement(s) with the County.

Contract Termination:

The County reserves the right to cancel the contract at any time for breach of contractual obligations without penalty or recourse by giving the contracted firm a written notice of such termination of at least thirty (30) calendar days prior to said cancellation. Prior to issuing such a notice, the County will, if appropriate, provide the contracted firm with an opportunity to cure the breach within a reasonable period of time. Should the County exercise its right to terminate the contract for such reasons, the termination shall become effective on the date as specified in the notice of termination sent to the contracted firm. The contracted firm shall be entitled to receive just and equitable compensation for the work provided pursuant to the contract prior to the effective date of cancellation.

No Obligation Contract:

The County reserves the right to accept or reject any or all bid submissions at its sole discretion without penalty and to not issue a contract as a result of this ITB. The County also has the right to waive any formal defects in submissions when deemed in the best interest of the County. Further, the County reserves the right to negotiate with any respondent concerning matters which the County determines require clarification or changes not in conformity with the specific requirements set forth herein.

Right To Withdraw:

Respondents have the right to request a withdrawal of their proposals from consideration due to error by giving notice at any time before and not later than two (2) days after submissions are publicly opened.

Commitment of Funds:

The Hamblen County Legislative Body are the only individuals who may legally commit the County to the expenditures of funds for a contract resulting from this ITB. No cost chargeable to the proposed contract may be incurred before receipt of a fully executed contract and/or County-issued purchase order. Obligations on contracts that envision extended funding through successive fiscal periods shall be contingent upon actual appropriations for the following years.

Invoice Requirements:

The County will pay one (1) invoice for the cost proposed in the successful bid submission. Payments will be made within fifteen (15) days after product training is complete.

The contracted firm will submit an invoice to the County Finance Department for the contracted amount. The invoice will include the following:

1. Purchase order number assigned by the County;

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2. A description of the product delivered and installed; and
3. The date(s) the product was delivered, installed and training completed.

V. **SUBMISSION REQUIREMENTS:**

Respondents are required to submit one (1) complete packet either electronically or in a sealed envelope based on the instructions below. Bids, whether mailed, hand-delivered or electronically submitted must arrive no later than 2:00p.m. local time on Friday, May 27, 2022.

Instructions for Submitting Bids Electronically:

Electronic submission should be sent to Johnna.harrell@co.hamblen.tn.us via WeTransfer.com, an internet-based computer file transfer service. The message line of the WeTransfer page must state: **2022 FOOD SERVICE EQUIPMENT FOR HAMBLEN COUNTY JUSTICE CENTER ITB#2022-15, MAY 27, 2022 @ 2:00P.M.** Please note: Bids should be submitted no earlier than May 21, 2022 as the documents are only available for download for seven (7) days and we cannot access them for any reason prior to Friday, May 27, 2022 @ 2:00p.m.

Instructions for Submitting Hard Copies of Bids:

Envelopes **must** arrive **sealed** and clearly **marked** with **2022 FOOD SERVICE EQUIPMENT FOR HAMBLEN COUNTY JUSTICE CENTER ITB#2022-15 MAY 27, 2022 @ 2:00P.M.** on the outside of the envelope to the Hamblen County Mayor’s Office, 511 West Second North Street, Morristown, TN 37814, Attention: Johnna Harrell.

Respondents assume the risk for the method of delivery chosen. The County assumes no responsibility for delays caused by any delivery service whether in-person or electronically. Late proposals will **not** be accepted.

Submission Content:

All items listed below **must** be included in your submission.

1. Bid Form (included)
2. Exceptions Form (included)
3. Anti-Collusion Statement (included)
4. Certificate of Compliance with Iran Divestment Act (included)
5. Any addenda issued

Bid Form:

The respondent must complete the bid form on pages 31, 32, 33 & 34 of this document. This includes the respondent’s contact information and proposed cost.

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Exceptions Form:

The exceptions form listed on page 35 of this document give options of “NO EXCEPTIONS TAKEN” or “BIDDER TAKES EXCEPTIONS”. One of these should be selected and submitted with the sealed bid.

If a bidder **has** exceptions to the scope of services listed in this document, they must be listed on the exceptions form on page 35 of this document.

If the bidder **has no** exceptions to the scope of services listed in this document, they should indicate so by selecting, “NO EXCEPTIONS ARE TAKEN” on the exceptions form on page 35 of this document.

Anti-Collusion Statement:

The respondent certifies by signing the anti-collusion statement on page 36 of this ITB that this proposal is made without prior understanding, agreement, or accord with any other person submitting proposals for the same service and that this submission is in all respects bona fide, fair and not the result of any act of fraud or collusion with another person engaged in the same line of business or commerce.

Iran Divestment Act:

The respondent must certify on page 37 of this ITB that neither they nor any of their successors, parent companies, subsidiaries or companies under common ownership or control certifies, under penalty of perjury, that to the best of their knowledge and belief that they are not on the list created pursuant to Tennessee Code Annotated § 12-12-106.

Signatures:

The Exceptions Form, Anti-Collusion Statement, Certification of Compliance with the Iran Divestment Act, and all ITB Amendments must be signed and dated by a person authorized to legally bind the respondent to a contractual relationship.

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VI. FORMS:

a) BID FORM:

Information of company or individual with whom the contract would be written	
Company Legal Name:	
Address:	
Phone:	
Primary Point-of-Contact Email Address:	
How long are quotes guaranteed for?	

Quote for Justice Center Food Service Equipment. Please quote each item on a per unit basis and based on the specifications listed in this document.

Item	Manufacturer	Model	Cost
Item 01 - Air Curtain			\$
Item 02 - Mop Sink			\$
Item 03 - Cold Storage Assembly			\$
Item 04 - Wire Shelving Unit			\$
Item 06 – Can Rack			\$
Item 07 – Wire Shelving Unit			\$
Item 08 – Hand Sink			\$
Item 11 – Clean Dish Table			\$

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BID FORM continued...

If a separate sheet is needed for quoting, please note “Bid Form – Quote Section” at the top.

Item	Manufacturer	Model	Cost
Item 12 – Soiled Dish Table			\$
Item 13 – Pre-Rinse Faucet Assembly			\$
Item 14 – Dishwasher, Conveyor Type			\$
Item 17 – Tray Drying Rack			\$
Item 18 – Tray Cart for Stacked Trays			\$
Item 21 – Serving Counter, Cold Pan			\$
Item 22 – Serving Counter, Hot Food			\$
Item 23 – Work Table			\$
Item 24 – Work Table			\$
Item 26 – Ice Cuber			\$
Item 27 – Beverage Counter			\$
Item 32 – Combi Oven, Electric			\$
Item 34 – Tilting Skillet, Gas			\$
Item 35 – Floor Trough			\$

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BID FORM continued...

If a separate sheet is needed for quoting, please note “Bid Form – Quote Section” at the top.

Item	Manufacturer	Model	Cost
Item 36 – HD Range, 60” Manual Griddle			\$
Item 37 – HD Range, 36” 4- Burner			\$
Item 38 – Exhaust Hood			\$
Item 39 – Fire Suppression System			\$
Item 41 Work Table			\$
Item 42 Over Shelf			\$
Item 43 Ingredient Bin			\$
Item 45 Meat Slicer			\$
Item 46 Electric Food Cutter			\$
Item 47 Equipment Stand			\$
Item 48 Bun/Sheet Pan Rack			\$
Item 49 Shelving Unit, Mobile			\$
Item 52 Work Table			\$
Item 63 Folding Table			\$
Item 64 Hand Sink			\$
Item 65 Wire Shelving Unit			\$

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BID FORM continued...

If a separate sheet is needed for quoting, please note “Bid Form – Quote Section” at the top.

Item	Manufacturer	Model	Cost
Relocating current equipment:			\$
Training:			\$
Warranty Information:			
<u>Grand Total:</u>			\$
Including equipment, trim, sealants and accessories needed for complete installation. Includes unloading, setting in place for final use and training. Includes unhooking and relocating existing equipment.			

Pricing should be based on the information listed in the specifications section of this document.
 Any exceptions will need to be listed on the Exceptions Page.

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b) EXCEPTIONS FORM

Bidder MUST sign the appropriate statement below, as applicable.

Bidder understands and agrees to all terms, conditions, requirements and specifications stated herein.
NO EXCEPTIONS ARE TAKEN.

FIRM NAME:	
AUTHORIZED REPRESENTATIVE: (printed)	
AUTHORIZED REPRESENTATIVE: (signature)	
DATE:	

Bidder takes exception to the following terms, conditions, requirements and specifications stated herein.

FIRM NAME:	
AUTHORIZED REPRESENTATIVE: (printed)	
AUTHORIZED REPRESENTATIVE: (signature)	
DATE:	
EXCEPTIONS TO NOTE:	

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c) ANTI-COLLUSION STATEMENT

By signing this form the respondent agrees that he/she has not divulged to, discussed, or compared his/her submission with other respondents and has not colluded with any other respondent whatsoever. Note: no premiums, rebates or gratuities to any employee or agent are permitted with, prior to, or after any delivery of service. Any such violation will result in any contract related to this ITB being null and void and could constitute a felony and result in a fine, imprisonment and civil damages.

The undersigned certifies that he/she has read, understands, and agrees to all terms, conditions, and requirements of this ITB, and is authorized to enter into a contract with Hamblen County Government. This form must be signed personally by the respondent or the respondent's authorized agent. All signatures must be original.

Signature

Title

Printed Name

Date

By signing this form, the respondent signifies understanding and agreement with Hamblen County Government's Terms and Conditions.

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d) CERTIFICATION OF COMPLIANCE WITH IRAN DIVESTMENT ACT
Tenn. Code Ann. § 12-12-101 et seq.

Comes _____, for and on behalf of
(Printed name of Principal Officer of Company)

_____, (the “Company”) and, after being duly authorized by the Company so to do, makes oath that:

By submission of these qualifications, each respondent certifies, and in the case of a joint submission each party certifies, under penalty of perjury, that to the best of their knowledge and belief that each respondent is not on the list created pursuant to the Iran Divestment Act, Tenn. Code Ann. § 12-12-106.

Signature

Title

Date

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VII. ITB SUBMISSION CHECKLIST:

- Submission is labeled on the outside of the envelope or in the subject line, if electronically submitted, '2022 FOOD SERVICE EQUIPMENT FOR HAMBLEN COUNTY JUSTICE CENTER ITB#2022-15, MAY 27, 2022 @ 2:00p.m.' as instructed on page 29 Section V of this document
- Bid Form completed (pages 31, 32, 33 & 34 Section VI.a. of this document)
- Exceptions Form completed and signed (page 35 Section VI.b. of this document)
- Anti-Collusion Statement Signed (page 36 Section VI.c. of this document)
- Certification of Compliance with Iran Divestment Act completed and signed (page 37 Section VI.d. of this document)
- Signed Addenda (if applicable)