UNIVERSITY OF MASSACHUSETTS-AMHERST

Procurement Department
407 Goodell Bldg., 140 Hicks Way
Amherst, MA 01003-9334
voice: 413-545-0361 fax: 413-545-1643
email: procurement@admin.umass.edu Web Page: www.umass.edu/procurement

(THIS IS NOT AN ORDER)

REQUEST FOR BID # AA09-RH-3357

	RFB Opening Date & Time: June 19, 2009 @ 1:00 PM
	Requested by: Linda Belcher Telephone: 413-545-5384 Department: Auxiliary Services Date Prepared: 6/5/2009

Quantity	Description	Unit Price	Total Price
	BIDS ARE REQUESTED TO FURNISH, DELIVER, UNCRATE, ASSEMBLE , SET IN PLACE AND INSTALL TO THE CONNECTING UTILITIES A HOBART FT900SD - DUAL RINSE FLIGHT-TYPE DISHWASHER PER THE ATTACHED SPECIFICATIONS OR APPROVED EQUAL FOR THE BID OPENING ON JUNE 19, 2009 @ 1:00 P.M.		
	Prior to the award of the contract the successful bidder will be required to provide a Certificate of Insurance and a 50% PAYMENT BOND.		
	TOTAL BID PRICE >>>>>>>>>>>>>>>>>>>>>>>>		

PLEASE DIRECT ANY QUESTIONS REGARDING THIS RFB TO: ROSEMARY A. HASSAY @ 413-545-1094

IMPORTANT INFORMATION

- **It is the bidder's responsibility to insure that their bid is received in its entirety by the University of Massachusetts, Procurement Department, 407Goodell Building, 140 Hicks Way, Amherst, MA 01003-9334 by 1:00 PM on the bid opening date specified above. Bids received after the specified date/time or at a location other than what is listed in the RFB will be rejected and placed unopened in the bid file**.
- Bids may be faxed provided that they are followed up by a hard copy with written signature within 5 days of the bid date. All faxed bids must be received by the Procurement fax by the date and time of the bid above. No electronic bids will be accepted.
- All prices are FOB Destination, delivery free of all charges to: University of Massachusetts Amherst at a location specified on a purchase order.
- **Bidders must list their Taxpayer's Identification Number here**:___ ___- ___ ___ ___ ___ ___ ___ ___
- Bid may not be materially altered after the bids have been opened. Only the Director of Procurement can determine what a material alteration is.
- All prices must be submitted on a Net Basis. Unit price shall prevail in case of mathematical error. Payment net 30 days.
- Bids on items that differ from specifications will be rejected at the discretion of the Director of Procurement. Proprietary names are quoted for informational purposes only and are not meant to limit competition. The right is reserved to accept the bid deemed best for the University.
- Exceptions to any terms and conditions contained herein or in the bid specifications, must be noted by bidder in bid. The Director of Procurement reserves the right to reject any bid that does not conform to the specifications.

Vendor Name: _____Telephone:_____Fax:_____

Name of Person Submitting Bid:_____Authorized Signature:_____

Address: _____ E-Mail Address: _____

R# 61672

University of Massachusetts Amherst
Department of Procurement

Request for Bids:
Furnish, uncrate, assemble and set-in-place a
Hobart FT900SD Dual Rinse Flight-Type Dishwasher
per the attached specifications or approved equal

RFB# AA09-RH-3357
Bid Opening Date – June 19, 2009 @ 1:00 p.m.

The Department of Auxiliary Services at the University of Massachusetts Amherst, seeks bids from qualified vendors to furnish, deliver, uncrate, assemble, set in place and install to the connecting utilities a Hobart FT900SD - Dual Rinse Flight-type Dishwasher per the following specifications or approved equal.

Specifications: Hobart Model FT900SD Dishwasher or approved equal

- Dishmachine to be a fully automatic flight-type machine
- Consisting of a power recirculating prewash in the 5 ft load section and recirculating prewash water jetted over the SST surface area below the conveyor loading section to provide continues self cleaning.
- Power wash, and Opti-RinSe™ fresh water rinse in the 4 ft center section.
- 5 Ft. unload section to contain a 2 ft. chambered section with the remaining length to be open to allow for drying of the ware and the unloading process.
- Load and unload sections to include a 10” shelf to facilitate the loading and unloading practice.
- Overall length of machine to be 14’ 10”.
- Direction of operation to be Left to Right.
- Voltage and phase to be 208/60/3.

CONSTRUCTION
- Tanks and chamber constructed of #16 gauge stainless steel.
- Tank design to be drawn with rounded corners throughout and contoured to the drain opening for easy cleaning.
- Chamber wide prewash, power wash and power rinse inspection doors to be fully insulated hinged doors.
- Prewash and power wash SST self-draining pumps and motors integrally assembled and mounted to tanks with frame support.
- Stainless steel back panels and lower front panels to provide an air gap for a cooler surface area and a reduction in heat loss.
- Easy to remove 4 ply curtains to be placed between each section to aid in heat retention.

PUMPS
- SST self draining prewash pump to produce a flow rate of 150 gallons per minute
- SST self-draining power wash to produce a flow rate of 292 gallons per minute.
- All pumps and impellers to be stainless steel and self-draining.
- Easy to reach pump clean-outs to be provided for each pump.

MOTORS
- All pump motors to be totally enclosed fan cooled 3 hp. motors.
- Conveyor motor to be ½ hp.
- Each motor to have inherent overload protection.

CONTROLS
- A stainless steel control panel mounted in the center section houses the machine operating status display.
- Control box houses accurate digital temperature displays and visual alarms at an easy to read eye level.
- Photo electronic eyes positioned at the load end to detect all sizes of ware Photo electronic eyes to activate machine operation and sequence the fresh water rinse system to provide a reduction in operating cost.

- Conveyor stat/stop switches ergonomically located at the load and unload section
- Controls to have a 115-volt pilot circuit.
- All wiring from components to control box to be corded and labeled without intermediate plug and socket connectors.
- Full time auto fill to be standard.
- Conveyor reversing to be mounted inside the control box

CONVEYOR DRIVE SYSTEM
- Conveyor drive motor to be ½ hp. with inherent overload protection.
- Trip mechanism provided on unload section shall stop the conveyor without "coasting".
- Anti-jam protection to be standard stopping the conveyor when minimal pressure is applied.
- Flight links to be of Duraflex material to accommodate dishware as well as 18" x 26" sheet pans and 22" x 27" oval bus trays.
- Flight links pegs to be designed with V-shaped edges, containing no flat surfaces to deflect lower wash arm water.
- Conveyor width of to be 30-1/2".
- Conveyor to have adjustable speed from 4 to 6.3 feet per minute.

VENT SYSTEM
- Single point 16" round vent connection.
- Built in dampers to be provided at clean and soiled ends.
- Clean end vent opening in upper chamber to have drain pan to prevent condensate dripping on clean ware. Drip pan to be removable without tools.
- CFM requirement to be 750 CFM

RE-CIRCULATING PREWASH SYSTEM
- To remove soil by means of recirculating water sprayed over dishes before entering wash zone.
- This section to receive water cascaded from the wash, and fresh water rinse.

PREWASH, POWER WASH, SYSTEMS
- Each compartment is equipped with stainless steel upper and lower manifolds with debossed anti-clogging nozzles.
- One-piece wash arms effortlessly removed and reinstalled without tools.
- Wash arms to be guided in place by means of track guides.
- Wash manifold from pump to wash arms to be out side of chamber leaving chamber interior clear of all piping for easy cleaning.
- Full time auto fill to be standard.

DRAINS
- Drains to be open and closed by means of a heavy gauge handle connected to a brass body and stainless steel ball valve.

CLEAN OUT ACCESS
- Extension panels on load and unload sections to be completely removable without the use of tools for easy cleaning.

STRAINER SCREENS
- Prewash and power wash scrap screens to be one piece slanted design slopped toward the front of the machine and the large removable 16 gauge SST scrap basket.
- Scrap system to be inside chamber allowing for smooth front.
- Both tray and basket easily removable from the front of the machine.

TANK HEAT
- Regulated stainless steel steam coils for 10 - 20 psi with solid state thermostat and positive low water protection.
- Equipped with a factory installed electrically integrated steam 150# booster heater.

FINAL RINSE
- Fresh water non-pumped final rinse water usage to be no more than 114 gallons per hour at a conveyor speed of 6.3 feet per minute.
- Fresh water rinse to be a non pumped/dual design

• Rinse nozzles and rinse are to be secured in a slotted mounting fixture to ensure proper spray pattern
• Upper and lower rinse arms to be removable without tools for easy cleaning.
• Rinse activation to be sequenced through the use of photo electronic sensors mounted at the entrance end of the load chamber.
• Final rinse booster heaters to be a 150 steam booster heater electrically integrated to the dish machine

WARRANTY

Warranty: Please state the warranty information for this equipment: _____

Include all warranty information and options with the bid response.

Special Note: If you are submitting a bid on an "approved equal" all detailed information on the product must be included within the bid. Failure to include this information may disqualify the bid.

All prices are FOB: Destination: Delivery free of all charges.

All pricing is to include delivery to:

University of Massachusetts
Campus Center Catering Department
10th Floor Kitchen
Campus Center Way
Amherst, MA 01003-9265
Attention: Linda Belcher
Phone: 413-545-5384

Special Note: Delivery of equipment will be made by appointment only. This will be delivered to the 10th floor kitchen at the Campus Center via the service elevator. Review of this location will be made by appointment only. Please contact Bob Suprenant to schedule an appointment at: 1-413-549-6000.

The successful bidder will be required to provide original signed W-9 form to the University if they are not already a recognized University vendor. A copy of this form can be accessed at: www.umass.edu/procurement - Click on "Forms" – Click on "University of Massachusetts Substitute W-9 Form".

Bid Opening Time and Date: Bidders shall deliver their bid response to the following address by **June 19, 2009 at 1:00pm, Eastern Time at which time the bids will be opened and publicly read.** Bids shall be clearly marked and addressed to:

University of Massachusetts
Procurement Department
407 Goodell Building; 140 Hicks Way
Amherst, MA 01003
Fax 413-545-1643
Attention: RFB AA09-RH-3357

It is the sole responsibility of the bidder to insure that its bid is delivered to the Procurement Department in its entirety by the due date and time. Late bids will not be considered, and will be placed, unopened, in the bid file. Faxed bids will be accepted, provided the original is received within 5 working days after bid deadline submission date. All questions from prospective vendors regarding this Request for Bid shall be referred to the Purchasing Manager in the Procurement Department by email or fax only, June 11, 2009 at 2:00 PM. No telephone calls will be entertained. Inquiries received after the specified date and time will not be accepted. The University will E-Mail its response to all questions to all bidders of record by formal addendum by 5:00 pm on June 12, 2009. The contact information for this individual is:

University of Massachusetts Amherst
Rosemary A. Hassay, Purchasing Manager
Fax: (413) 545-1643
Email: procurement@admin.umass.edu