





**University of Massachusetts Amherst  
Department of Procurement**

**Request for Bids:**

**Provide, furnish, uncrate, assemble and set-in-place and install  
the French Meadow Kiosk for the Campus Center Concourse.  
per the attached specifications or approved equal**

**RFB# AA09-RH-3361**

**Bid Opening Date – June 23, 2009 @ 1:00 p.m.**

The Department of Auxiliary Services at the University of Massachusetts Amherst, seeks bids from qualified vendors to provide, furnish, deliver, uncrate, assemble, set in place and install to the connecting utilities equipment for the French Meadow Kiosk for the Campus Center Concourse per the following specifications or approved equal.

**PART 1 – GENERAL**

**1.1 RELATED DOCUMENTS**

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 01 Specification Sections, apply to this Section.

**1.2 SUMMARY**

- A. Section Includes:

1. Fabricated equipment.
2. Cooking equipment.
3. Self-contained refrigeration equipment.
4. Powered food-preparation equipment.
5. Non-Powered food-preparation equipment
6. Serving equipment.

- B. Owner-Furnished Equipment: Where indicated, Owner will furnish equipment for installation by Contractor.

- C. Related Sections:

- A. Work included in other Sections (applicable to Projects with existing equipment.) – Disconnection of existing equipment to be relocated and/or reused; and disconnection and removal of existing equipment which shall not be reused, shall be determined and designated by the Architect in other Sections; not work of this Section.
- B. The Contractor who performs the disconnection for any item that will be reused shall be responsible for detailing all electrical, plumbing and/or mechanical requirements required for item and tagging them on the item and in written form to be given to the General Contractor.

**1.3 DEFINITIONS:**

- A. Itemized Bid – Supply an individual price for each item as specified with separate lines for, each item, refrigeration installation, delivery, freight, installation and tax.
- B. Furnish – Supply and deliver to the Project Site, ready for unloading, unpacking, assembly, installation, and similar operations.

- C. Install (set in place) – Operations at Project Site including actual unloading, unpacking, erecting, anchoring, applying, finishing, curing, protecting, cleaning and similar operations; ready for final utility connections by other Sections as appropriate.
- D. Provide – Furnish and install complete, ready for intended use.
- E. Contractor – All references to the Contractor in this Section 11400, shall refer to the Kitchen Equipment (Sub)-Contractor. Reference to any other Contractor, shall be specific; such as Plumbing (Sub) - Contractor, Electrical (Sub)-Contractor, Architect designed, etc.

#### **1.4 LAWS, ORDINANCES AND STANDARDS**

- A. STANDARDS: Except as otherwise indicated, comply with the following as applicable to the manufacture, fabrication, and installation of the work of this Section.
  1. Air Conditioning and Refrigeration Institute (A.R.I.): Comply with the applicable regulations and reference of the latest edition of standards of standards for remote refrigeration system(s), components and installation.
  2. American National Standards Institute (A.N.S.I.): Comply with A.N.S.I. Z21-Series standards for gas burning equipment
  3. American Society of Heating, Refrigeration and Air Conditioning Engineers (A.S.H.R.A.E.): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components, and installation.
  4. American Society for Testing and Materials (A.S.T.M.): Comply with A.S.T.M. C1036 for flat glass.
  5. National Electric Code (N.E.C.): Comply with N.F.P.A. Volume 5 for electrical wiring and devices included with foodservice equipment, A.N.S.I. C2 and C73, and applicable N.E.M.A. and N.E.C.A. standards.
  6. National Electric Manufactures Association (N.E.M.A.): Comply with N.E.M.A. LD3 for high-pressure decorative laminates.
  7. National Fire Protection Association (N.F.P.A.): Comply with the applicable sections of the N.F.P.A. for exhaust hood, ventilators, duct and fan materials, fire suppressions systems, construction and installations; as well as, local codes and standards.
  8. National Sanitation Foundation (N.S.F.): Comply with the latest Standards and Revisions established by the N.S.F. Provide N.S.F. Seal of Approval on each applicable manufactured item, and on items of custom fabricated work. (UL Sanitation approval and seal may be accepted, if acceptable to the local jurisdictions.)
  9. Underwriters Laboratories (U.L.): For electrical components and assemblies provide U.L. listed items only
  10. Refrigeration Service Engineers Society (R.S.E.S.): Comply with the applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation; and the 1995 requirements of the Montreal Protocol Agreement.
  11. A Certified Refrigeration Mechanic shall perform all refrigeration components installation, repairs, and/or associated work on any refrigeration system, self-contained or remote.
  12. Comply with all applicable local codes, standards, regulations and any special local conditions.

## **1.5 CONTRACTORS QUALIFICATIONS**

- A. In addition to requirements of Related Sections 1.02.A submit evidence of compliance with the following qualifications and conditions.
- 1) Five years minimum continuous operation under the same company name and ownership.
  - 2) Evidence of Company financial stability, and financial ability to complete this Project without endangering that stability.
  - 3) List of comparable size and scope projects completed in the last five (5) years, with Owner's name and telephone number.
  - 4) Have manufacturer's authorization to purchase, distribute, and install all items specified with this Project.
  - 5) Maintain a staff or have access to personnel with a minimum of five (5) years experience in the installation of comparable size and scope projects.
  - 6) Maintain or have access to a fabrication shop meeting NSF standards and labeling requirements. (UL Sanitation approval and seal may be accepted, if acceptable to local code jurisdictions.) If others than the Contractor's own fabrication shop, they shall have five (5) years minimum experience in the fabrication of comparable size, scope, and level of quality projects; and the Contractor shall submit their company name and credentials to the Architect, which shall have the right of approval or disapproval.
  - 7) Maintain a staff or have access to personnel experienced in the preparation of professional style shop drawings and submittals.
  - 8) Maintain or have access to manufacturer's authorized service personnel, together with readily available stock of repair and replacement parts.
- B. Any Sub-Contractor employed by this Contractor, for this Project, shall comply with the same qualification requirements.

## **1.6 SUBSTITUTIONS:**

- A. Submit bids fore the specific manufacturer and model, size, capacity and accessories, as specified or shown on the drawings.
- B. Requests for substitutions must be submitted and approved in writing by the Architect. All substitutions and request for substitutions shall comply with conditions and requirements as stated in article 1.08.
- C. If custom fabricated items are submitted and accepted as a substitute to standard manufactured items, these shall meet the specifications of the specified manufactured items, and in general, the fabricated sections as follows.

## **1.7 APPROVED SUBSTITUTIONS AND/OR LISTED ALTERNATES:**

- A. Substitutions approved as noted in article 1.6, and/or any Listed Alternate manufacturers listed in these Itemized Specifications, or added by Addendum, may be utilized, in lieu of the primary specified manufacturer; with the following conditions and understanding.
1. The Project Documents are designed and engineered using the primary specified manufacturer and model. The Contractor shall assume total responsibility for any deviations required, due to the utilization of a substitution/alternate manufacturer or model; including but not limited to, fitting alternates into the available space, providing directions for required changes, and assuming any associated cost for utility, building, architectural, or engineering changes.
  2. The Contractor shall be responsible for supplying the model, which is equal to the primary specified model, in regards to general function, features, options, sizes, accessories, utility requirements, finish, operation and listing approvals. If it is determined by the Owner or their appointed representative at any time during the construction and installation, and prior to the final acceptance of the Project, that

the substitute/alternate model submitted is not equal to the primary specified model, the Contractor shall assume all associated costs and implications required to replace the model submitted with the correct model.

3. The bid proposal shall clearly state any substitute/alternates, which will be utilized, including the manufacturer and model number. The proposal shall also include a data sheet for each substitute/alternate, with any and all deviations between the primary specified manufacturer and the substitute/alternate manufacturer, itemized and listed on the data sheet. Submittal of the manufacturers' cut sheets only shall not be acceptable as the data sheet. Complex alternates such as distribution systems, exhaust hoods, ventilators, etc. Shall include a shop drawing specific to the Project.

## **1.8 DISCREPANCIES:**

- A. Where discrepancies are discovered between the drawings and the specifications, regarding quantity or quality, the higher quality or the greater quantity shall be included in the Bid Proposal. Notify the Architect and Consultant, in writing, of any of discrepancies discovered; and await clarification prior to proceeding with the items or areas in question.

## **1.9 SUBMITTALS:**

### **A. Rough-In Drawings:**

1. Submit six (6) set in reproducible transparency form for approval. After approval, reproduce and supply the required number of distribution prints for record and construction purposes.
2. Submit ¼ inch (1:50) scale rough-in drawings for approval. These drawings shall be dimensioned; showing location of ducts, stubs, floor and wall sleeves, for ventilation, plumbing, steam, electrical, refrigeration lines, and concrete base and curb dimensions as required for equipment so supported.
3. Site-verify mechanical, electrical, and ventilating rough-in and sleeve locations.
4. Maintain one record set with any related corrections, revisions, additions, deletions, changes, etc. noted during construction and installation; and provide an "as-built" set in reproducible transparency form at the completion of this phase of the Project.
5. The Contractor shall be responsible for the accuracy of the information on their submittals.
6. In the event rough-ins have been accomplished before award of this contract, the Contractor shall check the existing facility and make adjustments to their equipment to suit building conditions and utilities, where possible, so state in a letter with reasons, and an alternate method and pricing, to the Owner and Cromwell Consulting, Inc.

### **B. SHOP DRAWINGS:**

1. Submit one (1) set in reproducible transparency form for approval. After approval, reproduce and supply the required number of distribution prints for record and construction purposes.
2. Submit shop drawings for items of custom fabrication included in this contract. Shop drawings shall be submitted at ¾ inch (1:20) and/or 1-1/2 inch (1:10) scale and show all dimensions, materials, details of construction, installation and relation of adjoining work requiring cutting or close fitting. Shop drawings shall also indicate reinforcements, anchorage and related work required for the complete installation of fixtures.
3. Before proceeding with the fabrication of any item, the Contractor shall be responsible for verifying and coordinating all dimensions and details, with site dimensions and conditions.

### **C. PRODUCT DATA MANUALS:**

1. Submit six (6) bound sets of manufacturer's specification sheets with complete and specific information; including model numbers, options and accessories provided, exact utility requirements, and similar information on all items of standard manufacture. Distribute one additional copy of installation and start-

up instructions to the Installer. Mark each data sheet with the applicable project equipment number. Each data sheet to include N.E.M.A. plug and receptacle configuration for applicable items, where applicable.

- D. Architect's/Consultant's review of drawings, shop details, product data brochures, and service and parts manuals is for general conformance with the design concept and contract documents. Markings or comments neither shall nor be construed as relieving the Contractor from compliance with the contract documents, or departures there from. The Contractor remains responsible for details and accuracy, for conforming and correlating all quantities and dimensions, for selecting fabrication process, for techniques of assembly, and for performing their work in a safe, satisfactory, and professional manner.

#### **1.10 OPERATION AND MAINTENANCE DATA MANUALS:**

- A. Service And Parts Manuals: Three (3) bound sets of service and parts manuals shall be furnished for items of standard manufacture before final acceptance of installation by Owner. Manuals to be presented in alphabetical order, according to manufacturer, and model.
- B. Service Agency List: Submit, with the service and parts manuals, a complete list of local service agencies for included manufacturers, complete with telephone numbers and what manufacturers that they represent. No Service Agency "stickers" shall be placed on equipment without the Owners approval.
- C. Provide videotapes for maintenance, training, operation, etc. where available from the manufacturer.

#### **1.11 SCHEDULE:**

- A. General: Time is of the essence in this agreement and acceptance constitutes a guarantee that the Contractor can and will obtain materials, equipment, and necessary labor, upon notice to proceed, to permit overall completion of the entire building project on schedule. The Contractor shall coordinate their work with the progress schedule, as prepared and updated periodically by the General Contractor, Construction Manager and/or the Project Manager.
- B. Anticipated delays, not within the realm of the control of the Contractor, shall be noted in a written notification to the Foodservice Consultant and the Architect, immediately upon the Contractor's realization that delays are imminent.
- C. Failure of manufacturers to meet the promised dates will not grant relief to the Contractor for failure to meet schedules; unless the Contractor can establish, in writing, that orders were received by the manufacturer, with reasonable lead times.
- D. The Contractor will pay extra charges resulting from special handling or air shipment in order to meet the schedule, if insufficient time was allowed in placing factory orders.

#### **1.12 PRODUCT HANDLING:**

- A. Delivery of Materials: Deliver materials (except bulk materials) in manufacturer's containers fully identified with manufacturer's name, trade name, type, class, grade, size, color and item number.
- B. Storage of Materials, Equipment and Fixtures: Contractor is responsible for receiving and warehousing of equipment and fixture, until ready for installation. Store materials, equipment and fixtures in sealed containers. Store off of the ground and undercover, protected from damage.
- C. Handling Materials And Equipment: Verify and coordinate conditions at the building site, particularly door and/or wall openings, and passages, to assure access for all equipment. Pieces to bulky for existing facilities shall be hoisted or otherwise handled with apparatus required. All special handling equipment charges shall be arranged for and paid for by the Contractor.

#### **1.13 PRODUCT PROTECTION:**

- A. The Contractor is responsible, during the progress of the Project, to protect their equipment against theft and damage, until final acceptance by the Owner. Items delivered to the job site at the Owner's or Contract Manager's request before the site is ready for installation; should be signed for, as delivered at the request of the Owner and/or the Contract Manager.
- B. Use all means reasonable to protect the materials of this Section before, during, and after installation; and to protect the associated work and materials of the other trades.

- C. Pre-Fabricated walk-in boxes, on site and installed in advance of the rest of the equipment, are not to be available for or used as general storage by the other trades; and should be locked before leaving the site. Damage and theft resulting from the failure to secure boxes shall be replaced or repaired at the Contractor's own expense.

**1.14 WARRANTY:**

- A. Unless otherwise noted in Related Sections 1.02.A, items furnished shall be fully quarantined against defects in workmanship and material(s) for one full year after issues of Certificate of Occupancy, or the equivalent. Should a Temporary Certificate Of Occupancy be issued for partial completion of work, the items furnished within that designated area shall be under warranty from the date of issue of that Certificate. The Contractor or their service agent will make repairs and replacements without charge to the Owner, and within a reasonable time.
- B. Additional Warranty: Refrigeration systems shall include start-up and one-year service and maintenance contract, in addition to the regular one-year warranty as stated above; plus additional four-year warranty on sealed portions of the condensing units, including refrigerant lost. This shall include all refrigerators, ice cream makers, and cabinets, icemakers, freezers, dispensers, walk-in coolers/freezers compressors, and/or any other items with refrigeration system(s).

**PART 2 – PRODUCTS**

**2.1 EQUIPMENT:**

- A. Equipment Schedule: Refer to schedule on Foodservice Drawings and Part 6 Itemized Specifications for equipment included in this Section.
- B. Kitchen Equipment Contractor shall provide and install all required pressure valves/regulators for all equipment within the Kitchen Equipment Contractors scope of work

**2.2 MATERIALS:**

- A. Metals:
  - 1. Stainless Steel; AISI Type 302/304, hardest workable temper, No.4 directional polish

**2.3 FABRICATED PRODUCTS:**

- A. Hardware:
  - 1. General: Manufacturer's standard, but not less than ANSI 156.9 Type 2 (Institutional), satin finish stainless steel or dull chrome finishes on brass, bronze, or steel.
  - 2. Hinged Door Hardware: Hinged doors shall be mounted with heavy-duty N.S.F. approved hinges with Component Hardware Group, Model No. P62-1010 pulls or equal. Catches shall be heavy-duty magnetic type, except as otherwise indicated.
  - 3. Drawer Hardware: Slides to be 200 pounds minimum capacity per pair, 300 series stainless steel, full extension, slide-mounting, self-closing type, with stainless steel ball bearings and positive stops; Component Hardware Group Series S52, or equal. Pulls shall be Component Hardware Group, Model No. P62-1012, or equal.
  - 4. All hardware shall be identified with manufacturer's name and number, so broken or worn parts may be replaced.
- B. Casters:
  - 1. Type and size as recommended by caster manufacturer, N.S.F. approved for the type and weight of equipment supported; but not less than 5 inch (127mm) diameter heavy-duty, ball bearing, solid or disc wheel with non-marking grease proof rubber, neoprene, or polyurethane tire; unless otherwise specified. Minimum width of tread shall be 1-3/16 inch (30mm). Minimum capacity per caster shall be 250 pound (113.4kg), unless otherwise noted in itemized specifications.

2. Solid material wheel to be provided with stainless steel rotating wheel guard.

C. Plumbing Fittings, Trim and Accessories

1. General: Where exposed or semi-exposed, provide bright chrome plated brass or polished stainless steel units. Provide copper or brass where not exposed.
2. Vacuum Breakers: Provide with foodservice equipment as listed in the itemized specifications.
3. Water Outlets: At sinks and at other locations where water is supplied (by manual, automatic or remote control), furnish commercial quality faucets, valves, dispensers or fill devices, of the type and size indicated, and as required to operate as indicated.
4. Waste Fittings: Except as otherwise indicated, furnish 2-inch (50mm) remote-lever waste valve, and 3-1/2 inch (89mm) strainer basket.

D. Electrical Materials:

1. General: Provide standard materials, devices and components as recommended by the manufacturer or fabricator, selected and installed in accordance with N.E.M.A. standards and recommendations; as required for safe and efficient use and operation the foodservice equipment, without objectionable noise, vibration and sanitation problems.
2. Before ordering equipment, confirm with the servicing electrical utility, pertinent electrical requirements, such as actual voltages available, number of phases and number of wires in the system.
3. Electrical work for fabricated equipment shall be completely wired to a junction or pull box, wholly accessible, mounted on the equipment. Wiring shall be labeled for outlet or item served. Verify local requirements for U.L. listing on complete assembly, and provide if required.
4. Components shall bear the U.L. label
5. Custom fabricated refrigerator units shall be provided with vapor tight light receptacles, shatterproof lamps and automatic switches. Wiring shall be concealed.
6. Controls and Signals: Provide recognized commercial grade signals, on-off push buttons or switches, and other speed and temperature controls as required for operation; complete with pilot lights and permanent signs and graphics to assist the user of each item. Provide stainless steel cover plates at control and signal electrical boxes. Controls and switches are to be located out of heat zones, easily accessible, and in locations that preclude accidental contact by employees.
7. Internal Wiring of Fixtures and Equipment:
  - A. The Contractor shall be responsible for internal wiring of electrical devices, built into or forming an integral part of the fabricated equipment items. Wiring to be in metal conduit, to an accessible pull-box, tagged for intended use. Refer to section 16 Specifications for color-coding of wiring.
  - B. Each standard item shipped in sections, shall be properly connected internally, and verified by the Contractor.
  - C. Furnish dishwashers and conveyors internally wired to junction box or distribution panel as specified; including push button switches, motors, immersion heaters, solenoids, etc.
  - D. When light fixtures are specified or detailed as part of counters, cases or fixtures the light fixtures, lamps and shields shall be furnished and installed. Warm white lamps shall be provided, unless otherwise specified. If fluorescent light fixtures are specified, ballasts shall be provided and shields shall be included. Shields shall be provided for all light fixtures.
  - E. Wiring for built-in strip heaters or immersion-type elements shall be provided as follows:

1. In the heat zone the insulation shall be not less than 300-volt rated, U.L. approved, heat resistant insulation with nickel wire.
  2. Connection wiring extended in the raceway or conduit to junction or pull box, shall be not less than 600-volt rated heat resistant insulation covered wire, U.L. approved, or equal.
- E. Convenience and Power Outlets:
1. Make cutouts and install appropriate boxes or outlets in fabricated fixtures, complete with wiring, conduit, outlet and stainless steel cover plate.
  2. Outlets and plugs shall conform to N.E.M.A. standards.
  3. Electrical outlets and devices shall be first quality "Specification Grade".
  4. GFCI outlets shall be furnished where adjacent to sink compartments, as per the National electrical Code.
- F. Plugs and Cords: Where cords and plugs are provided, they shall comply with N.E.M.A. requirements. Indicate N.E.M.A. configuration for each applicable item.
- G. Heating Equipment:
1. Electric and heating equipment shall be installed as to be readily cleanable or removable for cleaning.
  2. Steam heated custom fabricated equipment shall be a self-contained assembly, complete with control valves located in an accessible position
- H. Motors: Totally enclosed type, except for drip-proof type where not exposed to a dust or moisture condition; ball bearings, except sleeve bearings on small timing motors; windings impregnated to resist moisture; horse-power and duty-cycle ratings as required for the service indicated.
- I. Power Characteristics: Refer to Section 16 Specifications for project power characteristics. Also, refer to individual equipment requirements, for loads and ratings.
- J. Furnish wiring diagrams for equipment as requested by the Architect or Contractor.

## **2.4 FABRICATION OF METAL WORK:**

- A. General Fabrication Requirements:
1. Remove burrs for sheared edges of metalwork, ease the corners and smooth to eliminate cutting hazard. To avoid grain separation in the metal, bend sheets of metal not less than the minimum radius required. Maintain flat, smooth surfaces, without damage to finish.
  2. Reinforce metal at locations of hardware, anchorages and attachments wherever metal is less than 14-gauge (2.0mm), or requires mortised application. Conceal reinforcements to the greatest extent possible. Weld in place, on concealed faces.
  3. Exposed screw or bolt heads, rivets and butt joints made by riveting straps under seams and then filled with solder, will not be accepted. Where fasteners are permitted, provide Phillips head, flat or oval machine head screws. Cap threads with acorn nuts, unless fully concealed in inaccessible construction; and provide nuts and lock-washers unless metal for tapping is at least 12-gauge (2.5mm). Match fastener head with finish of metal fastened
  4. Where components of fabricated metal work are indicated to be galvanized, and involve welding or machining of metal heavier than 16-gauge (1.6mm), complete the fabrication and provide hot-dip galvanizing of each component, after fabrication, to the greatest extent possible (depending upon available dip-tank sizes). Comply with ASTM A123.

5. Welding and Soldering:

- A. Materials 18-gauge (1.27mm), or heavier, shall be welded.
- B. Seams and joints shall be shop welded or soldered as the nature of the material may require.
- C. Welds must be ground smooth and polished to match original finish.
- D. Where galvanizing has been burned off, the weld shall be cleaned and touched up with high-grade aluminum paint.
- E. The words “weld”, “welded”, or “welding” as used in this Section shall mean that metal joints shall be continuously welded and the exposed parts ground smooth and polished to match adjoining surfaces.
- F. Spot welding the welds shall be a maximum spacing of 3 inches on center.

- 6. Provide removable panels for access to mechanical and electrical service connections, which are concealed behind or within foodservice equipment, but only where access is not possible and not indicated through other work. All closures that cover heat-producing equipment shall be provided with louvers.
- 7. Closures: Where ends of fixtures, splash-backs, shelves, etc., are open, fill by forming the metal, or welding sections, if necessary, to close entire opening flush to walls or adjoining fixtures.
- 8. Rolled Edges: Rolled edges shall be detailed, with corners bull nosed, ground and polished.
- 9. Coved Corners: Stainless steel foodservice equipment shall have ½ inch (13mm) or larger radius coves in horizontal and vertical corners, and intersections, per N.S.F. standards.

B. METAL and GAUGES:

- 1. Except as otherwise indicated, fabricate exposed metal work of stainless steel; and fabricate the following components from the gauge of metal indicated, and other components from not less than 20-gauge (0.8mm) metal.

- a. Table and counter tops: 14-gauge.
- b. Sinks and drain boards: 14-gauge.
- c. Shelves: 16-gauge.
- d. Front drawer and door panels: 18-gauge (double pan type).
- e. Single pan doors and drawer fronts: 16-gauge.
- f. Enclosed base cabinets: 18-gauge.
- g. Enclosed wall cabinets: 18-gauge.
- h. Exhaust Hoods and ventilators: 18-gauge.
- i. Pan-type insets and trays: 16-gauge.
- j. Removable covers and panels: 18-gauge.
- k. Skirts and enclosure panels: 18-gauge.
- l. Closure and trim strips over 4” wide: 18-gauge.
- m. Hardware reinforcement: 12-gauge.
- n. Gusset plates: 10-gauge.

C. Work-Surface Fabrication:

- 1. Fabricate metal work surfaces by forming and welding, to provide seamless construction; using welding rods matching sheet metal, grinding and polishing.
- 2. Where necessary for disassembly, provide waterproof gasket draw-type joints with concealed bolting.
- 3. Reinforce work surfaces 30 inches on center both ways, with channel or angle frame. Framing shall be secured to the underside with sound deadening material sandwiched between the surfaces, weld studs and nuts. Reinforce edges, which are not self-reinforced, by formed edges.

D. Sinks:

1. Construct sinks of 14-gauge stainless steel with No. 4 finish inside and outside.
2. Form back, bottom and front of one piece, with ends and partitions welded into place. Partitions: double thickness, 1-inch minimum space between walls. Multiple compartments shall be continuous on the exterior, without applied facing strips or panels.
3. Cove interior vertical and horizontal corners of each tub not less than ¼-inch radius, die formed. Outer ends of drain-boards to have rolled rim risers not less than 3 inches high.
4. Drill faucet holes in splashes 2-1/2 inches below top edge. Verify center spacing with the faucet specified.
5. Sink insets shall be drawn of 14-gauge, or heavier polished stainless steel.
6. The bottom of each compartment shall be creased such as to ensure complete drainage of waste to opening. Slope bottom of sink bowls toward outlet.

E. Drains and Wastes and Faucets:

1. Furnish and install Component Hardware model DSS-8000 type 316 stainless steel rotary drain assembly with connected overflow assembly E50-1000, in die-drawn inset type sinks and bain marie tanks.
2. Other custom fabricated sinks shall be furnished with Component Hardware model Dss-8000 type 316 stainless steel rotary drain assembly, with stainless steel cap nut and overflow outlet. Waste connection shall have 2-inch external thread size, with 1-1/2 inch internal thread size.
3. Rotary Handle: Of sufficient length to extend to front edge of sink. No riveting, screws or soldering permitted to fit drains to sink, with all parts of drain easily removable for servicing and replacement.

F. Workmanship:

1. Best quality in the trade. Field verify all dimensions before fabricating; conform all items to dimensions of building; neatly fit around pipes, offsets and all other obstructions.
2. Fabricate only in accordance with the approved shop drawings, showing pipes, offsets and other obstructions to be built around, and location of utilities and services.

G. Enclosures:

1. Provide enclosures, including panels, housings, and skirts for service lines, operating components and mechanical and electrical devices associated with the foodservice equipment, except as specifically indicated to be "open".

H. Closed Base: Where casework is indicated to be located on a raised-floor base, prepare casework for support without legs, and for anchorage and sealant application, as required for a completely enclosed and concealed base.

I. Sound Deadening:

1. Sound deaden shall be installed on the underside of all metal tops, drain boards, under shelves, cabinet interior shelves, etc., above the underbracing/reinforcing/framing only.

## 2.5 REFRIGERATION EQUIPMENT:

A. General:

1. Furnish either single or multiple compressor units, as specified or recommended by the manufacturer for the sizes and variations between connected evaporator loads as indicated.
2. Furnish units of the capacities indicated, arranged to respond to multiple-evaporator thermostats and defrosting timers. Include coils, receivers, compressors, motors, motor starters, mounting bases, vibration isolation units, fans, dryers, valves, piping, insulation, gauges and winter control equipment. Furnish and install heat wrap for all evaporator coils drains in rooms that are labeled freezers. Coordinate electric requirement of drain wraps with electrical trade.

3. Refrigerant: Pre-charge units with type or types recommended by manufacturer for services indicated, with quick-disconnect type connectors where specified, ready to receive refrigerant piping runs to evaporators and (where remote) to condensers. All refrigerant and associated components shall comply with the 1995 requirements of the Montreal Protocol Agreement. No CFC refrigerants or associated components shall be allowed on this Project. HFC refrigerants and components shall be used where available. HCFC refrigerants and components, with a minimum 2010 phase-out date, and intermediate replacement refrigerants are to be used only when HFC refrigerants are not available. Contractor shall be responsible for coordinating with manufacturers.

B. Components:

1. Coils: Coils for fabricated refrigerators shall have vinyl plastic coatings, stainless steel housings; and shall be installed in such a manner as to be replaceable.
2. Expansion Valves: Remote refrigerated system shall be complete with thermostatic expansion valves at the evaporator.
3. Thermometers:
  - A. Fabricated refrigerated compartments to be fitted with flush dial thermometers, with chrome-plated bezels.
  - B. Thermometers shall be adjustable, and shall be calibrated after installation
  - C. Thermometers shall have an accuracy of +/- 2 degrees Fahrenheit.
4. Hardware:
  - a. Refrigerator hardware for fabricated refrigerator components shall be heavy-duty components.
  - b. Self-closing hinges. Walk-ins to have 3 hinges
  - c. Latches to be magnetic edge mount type, unless specified or detailed otherwise.
5. Locks: Doors and drawers for walk-in coolers/freezers, and reach-in refrigerated compartments, both fabricated and standard, shall be fitted with cylinder locking type latches, and provided with master keys.

C.. Ventilation of Refrigeration Equipment:

1. Adequate ventilation shall be provided for custom fabricated equipment with integral refrigeration condensing units, both built-in and drop-in. If flow through ventilation cannot be provided, provide flow direction partitions and an additional fan capable of cooling the condensing unit.
2. If, in the opinion of the Contractor, additional room ventilation is required to ensure correct operating temperatures of standard buy-out, custom fabricated, or remote refrigeration condensing units, or compressor rack assemblies, they shall so state in a letter to the Architect, for evaluation and decision.

**2.6 MISCELLANEOUS MATERIALS AND FABRICATION:**

- A. Nameplates: Whenever possible, locate nameplates and labels on manufactured items, in accessible location, but not within customer's normal view. Do not apply nameplates or labels on custom fabricated work, except as required for compliance with governing regulations, insurance requirements, or operator performance.
- B. Manufactured Equipment Items; Furnish items as scheduled or herein specified. Verify dimensions, spaces, rough in and service requirements, and electrical characteristics, before ordering. Provide trim, accessories and miscellaneous items for complete installation

## PART 3 – EXECUTION

### 3.1 SUPERVISION:

- A. A competent supervisor, representing the Contractor, shall be present during all phases of the Contractors work.
- B. All Contractors employees and Sub-Contractors are to conduct themselves in a professional manner while on the job site.

### 3.2 SITE EXAMINATION:

- A. Verify all site conditions under the provisions of the General Conditions, Supplementary Conditions and applicable provisions of Division 1 Sections. Notify Architect, in writing of unsatisfactory conditions for proper installation of foodservice equipment.
- B. Verify all wall, column, door, window, and ceiling locations and dimensions. Fabrication and installation should not proceed until dimensions have been verified and coordinated with fabrication details; including backing, (blocking), wall reinforcement, ventilation ducts and utilities are available of the correct characteristic(s) and location(s).

### 3.3 INSTALLATION:

- A. Install all items according to the manufacturers' specifications and instructions.
- B. Provide closure panels this includes but not limited to walk-in refrigeration and/or freezers, plates or strips where required, with joints coordinated with units of equipment.
- C. Provide sealants and gaskets all around each unit to make joints airtight, waterproof, vermin-proof and sanitary for cleaning purposes.
- D. At internal corner joints, apply sealant or gasket to form a sanitary cove, of not less than 3/8-inch radius.
- E. Sequence installation and erection with General Contractor/Project Manager to ensure correct mechanical and electrical utility connections are completed.
- F. Set each item in place and secure as indicated or specified. Set to correct height and level all equipment. Anchor to supporting substrate where indicated. Level tolerance shall be 1/16<sup>th</sup> inch (maximum offset, and plus or minus on dimension, and a maximum variation in 2'-0" run from level or indicated slope). Provide all supports, anchors, clips, bracing, attachments, etc. as required by local seismic restraint requirements. The Guidelines For Seismic Restraint of Kitchen Equipment, as prepared for the Sheet Metal Industry Fund should be followed.
- G. Shape exposed surfaces of sealants slightly concave, with edges flush with faces of materials at joints.
- H. Provide sealant filled or gasketed joints up to 3/8-inch joint width. Joints under 3/8-inch to be stuffed with backer rod. Shape sealant to a depth of 1/4-inch. Wider than 3/8 inch width joints shall be covered with trim strips of matching material, with sealant application on underside of strip. Anchor gaskets mechanically, or with adhesives to prevent movement or displacement.
- I. Insulate to prevent electrolysis between dissimilar metals.
- J. Verify heights of all wall and ceiling mounted equipment and shelves, with equipment below to ensure proper clearances.
- K. Site to be left "broom clean" at end of each day.

### 3.4 ADJUSTMENTS:

- A. Test and adjust all equipment, controls, and safety devices to ensure proper working order and conditions.
- B. Repair or replace equipment, which is found to be defective in its operation, including units, which are below capacity or operating with excessive noise or vibrations.

### **3.5 CLEANING AND RESTORING FINISHES:**

- A. After completion of installation, and completion of other major work in the foodservice area(s), remove protective coverings and clean foodservice equipment, internally and externally.
- B. Restore any exposed and semi-exposed finishes, to remove any abrasions and other damages or imperfections; polish exposed metal surfaces and touch-up all painted surfaces. Replace work, which cannot be successfully restored.
- C. Wash and clean equipment, leave in ready to sanitize condition. Owner is responsible for sanitizing equipment to local Health Codes.

### **3.6 TESTING, START-UP, TRAINING, AND INSTRUCTION:**

- A. Start-up of equipment shall not be commenced until after service lines have been tested, balanced and adjusted for pressure, voltage, and similar considerations; and until water and steam lines have been cleaned and treated for sanitation.
- B. Arrange meeting with Owner(s)/Operator(s) for demonstration of foodservice equipment operation, and maintenance 4 week before and present a schedule of times.
- C. Demonstrate foodservice equipment, to familiarize Owner and/or Operator(s) on proper operation and maintenance procedures, including periodic preventive maintenance measures recommended by the manufacturer of the equipment. Include in demonstration an explanation of service requirements and simple on-site service procedures. Provide name and telephone numbers for all factory service personnel in the local area. All people performing demonstration shall provide a written report to the Owner containing; equipment covered, personnel present, and any malfunctions or deficiencies noted.
- D. Final Cleaning; After testing, start-up and demonstration, clean foodservice equipment, and leave in a condition ready for Owner to sanitize and use.

### **3.7 CLEAR AWAY:**

- A. Throughout the progress of there work the Contractor and there installers shall keep the work area free from debris, and shall remove all rubbish from the premises resulting from work being done by them. At the completion of their work, the Contractor shall leave premises in a clean and finished condition ready for Owner to sanitize and use.

## **PART 4 – EXISTING EQUIPMENT**

- A. Refer to schedule on the Foodservice Drawings and to the Itemized Specifications at the end of this Section, for reused existing equipment.
- B. Disconnection of existing foodservice equipment to be relocated and/or reused, and disconnection and removal/disposal of existing equipment, which will not be reused, shall be work as designated by the Architect. (See page 11400-1, 1.02.E.)

## PART 5 – ABBREVIATIONS AND CONNECTIONS:

### 5.01 Abbreviations used in the Itemized Specifications and on Foodservice Drawings are as follows:

A	Amperes
CFM	Cubic feet per minute
DR	Duplex receptacle
FD	Floor drain
FS	Floor sink
GI	Grease interceptor
H&CW	Hot and Cold Water
MBTU	BTU per hour / 100
SR	Single receptacle
BTC	Branch to connection
CW	Cold Water
EC	Electric Contractor
PC	Plumbing Contractor
G	Gas, Natural
FFD	Funnel floor drain
HP	Horsepower
IW	Indirect waste
W	Waste (direct connected)
C&P	Cord and plug provided
DFA	Crop from above
EXH	Exhaust
FHW	Fahrenheit hot water
GC	General Contractor
HW	Hot Water
KW	Kilowatt

**PART 6 – EQUIPMENT SPECIFICATIONS:**

**Items Numbered 1,2,11,12,13,14,15,18 and 19 are either provided by the operator or existing and are NOT to be included in the Foodservice equipment dealers bid and as such have been removed from this Section.**

**Item No. 3 - COFFEE GRINDER (1 REQ'D)**

**FETCO Corp. Model GR-2.2**

Portion Controlled Coffee Grinder, (2) 5 lb. capacity Removable-dishwasher-safe hopper, 2 portion sizes per side, digital controlled, adjustable grind settings, slicing type grinding burrs, adjustable brew basket rails.

Accessories:

- 1 ea Circuit board: 3-year parts & 1-year labor warranty, standard
- 1 ea Electro-mechanical parts: 2-year parts & 1 year labor warranty, standard
- 1 ea All other parts: 1-year parts & 1-year labor warranty, standard
- 1 ea Model G02012 0.67 HP motor power, 120V, 1ph, 2+G wires, 0.5KW, 5.2 max draw amps, 2 x 5 lb. hopper capacity, 18 oz. per minute grind rate (medium)

**Item No. 4 - FAUCET (1 REQ'D)**

**T & S Brass Model B-0325**

Deck Mixing Faucet, with swivel gooseneck, 11-3/4"H - deck to top of gooseneck, 7-1/2" tip of nozzle to deck, lever handles, 4" centers with 1/2" IPS eccentric flanged female inlets

**Item No. 5 - DROP-IN SINK (1 REQ'D)**

**Advance Tabco Model DI-1-10**

Drop-In Sink, one compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20 gauge stainless steel, with deck mounted gooseneck faucet, basket drain.

Accessories:

- 2 sets Model K-28 Thick-Counter Mounting Clips for Drop-In Sinks, for counters over 7/8" and up to 1-1/2" thick set of four (4). (quantity required varies based on drop-in sink ordered)

**Item No. 6 - MICROWAVE/CONVECTION OVEN (1 REQ'D)**

**Turbochef Model C3**

Rapid Cook, Speed Cook Oven, electric, ventless, countertop, single deck, modular control panel, 64 cooking profiles, internal catalytic converter, digital display, bottom-hinged door with safety gaskets & handle, (1) ceramic cook platter & ceramic wave guide cover, wooden paddle, oven cleaner, oven guard, (2) 12" x 12" Teflon mesh screens, (2) trigger sprayers, stainless steel front, top, sides, & back, 4" adjustable legs.

Accessories:

- 1 ea One-year parts and labor warranty
- 1 ea 208v/60/1, 5.2kw, 35.0amps, NEMA 6-50P, std.
- 1 ea Model 700-0673 Pizza Paddle, 14" x 12", wood
- 1 ea Model 100003 Sandwich/Snack Tray, oval, Nordic Ware

**Item No. 7 - SHELF, WALL-MOUNTED (2 REQ'D)**

**Advance Tabco Model WS-15-84**

Shelf, wall-mounted, stainless steel, 15" overall width, 7 feet long, fully welded

**Item No. 8 - Refrigerated Counter, Sandwich Top (1 REQ'D)**

**True Food Service Equipment, Inc Model TSSU-36-8-ADA**

Sandwich/Salad Unit, 8.5 cu.ft., (8) 1/6 size (4"D) poly pans, stainless steel insul. cover, 11-3/4"D cutting board, 300 stainless steel top/front/sides, aluminum back, (2) doors, (4) shelves, white Aluminum interior with 300 stainless steel floor, 3" castors, 1/3Hp, 115v/60/1, NSF-7, 34"H/counter.

Accessories:

- 1 ea Warranty - 1 year parts and labor
- 1 ea Self-contained refrigeration STD.
- 1 ea Warranty - 5 year compressor (self-contained only)
- 1 ea Alternative hinging available, please contact factory

**Item No. 9 - FAUCET (1 REQ'D)**

**T & S Brass Model B-0325**

Deck Mixing Faucet, with swivel gooseneck, 11-3/4"H - deck to top of gooseneck, 7-1/2" tip of nozzle to deck, lever handles, 4" centers with 1/2" IPS eccentric flanged female inlets

**Item No. 10 - DROP-IN SINK (1 REQ'D)**

**Advance Tabco Model DI-1-10SP**

Drop-In Sink, one compartment, 10" wide x 14" front-to-back x 10" deep bowl, 6" tapered side splash, 20-gauge stainless steel, with deck mounted gooseneck faucet, basket drain.

Accessories:

- 1 ea Model 7-PS-35 Paper Towel Dispenser-Wall Mounted

**Item No. 16 - Breath Guard (1 REQ'D)**

**Versa-Gard Model VG7C**

Curved front self serve food protector. 1/4" clear tempered curved front panels. Concealed Mount Figure #12 for solid surface with 3/4" plywood underlay.

**Item No. 17 - FOOD WARMER, DROP-IN, ELECTRIC (1 REQ'D)**

**Wells Model SS-10ULT**

Food Warmer, top-mount, built-in, electric, for 11-quart round inserts, wet/dry operation, thermostatic controls, stainless steel interior, Wellslok, UL listed.

Accessories:

- 1 ea Model 21567 120v, 1ph, 825w
- 1 ea Model 22592 Wellslok Extension Kit, for UL listed circular warmers only, for wood countertop up to 1-1/2" thick
- 1 ea 72" Wiring (thermostatically controlled warmers) per well

**Item No. 20 - SERVICE NON-REFRIGERATED BAKERY MERCHANDISER (1 REQ'D)**

**Structural Concepts Model HV38**

Encore® Service Non-Refrigerated Bakery Merchandiser, 40"L, curved lift-up front glass, (3) wire shelves (20",26",26"D), sheet metal deck, sliding glass rear doors, black interior, black trim, (2) full end panels w/mirror.

Accessories:

- 1 ea NOTE: 42" minimum entry door clearance required (w/out shipping skid)

- 1 ea NOTE: Units are supplied w/levelers extended 1-1/4" and MUST be adjusted during installation to ensure unit is level for operation
- 1 ea One-year parts & labor warranty, standard
- 1 ea 120v/60/1ph, .62 amps, cord w/NEMA 5-15P
- 1 ea Exterior: Wilsonart or Formica premium laminate (Color chart available from factory rep or access color selections via [www.wilsonart.com](http://www.wilsonart.com) or [www.formica.com](http://www.formica.com))
- 1 ea Front Panel: Flat standard laminate
- 1-ea Glass sliding rear doors (reflective)
- 1 ea Rear door lock, at time of order
- 1 ea Front glass lock, at time of order
- 1 ea Casters (not available with remote refrigeration) may increase height of case verify with spec. sheet
- 1 ea Glass shelves in lieu of standard wire

**Item No. 21 - DUAL TEMP MERCHANDISER (1 REQ'D)**

**Structural Concepts Model HSL4850R**

Encore® Dual Temp Combination Merchandiser, 50"L, non-refrigerated (upper) over refrigerated (lower), self-contained Breeze™ refrigeration system w/evaporator pan, curved lift-up front glass, sheet metal deck, top light, sliding glass rear doors, black interior, black trim, full end panels w/mirror. Include optional upper glass shelf.

Accessories:

- 1 ea NOTE: 43" minimum entry door clearance required (w/out shipping skid)
- 1 ea NOTE: Units are supplied w/levelers extended 1-1/4" and MUST be adjusted during installation to ensure unit is level for operation
- 1 ea 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard
- 1 ea Slide out self-contained refrigeration system, standard
- 1 ea 120v/60/1ph, 10.37 amps, cord w/NEMA 5-15P
- 1 ea NOTE: Compressor air intake from rear and out front panel, front panel cannot be blocked
- 1 ea Casters
- 1 ea Exterior: Wilsonart laminate # 7925-38
- 1 ea Front Panel: Flat standard laminate Wilsonart laminate # 7925-38
- 1-ea Reflective glass (in lieu of standard clear glass) rear sliding doors, upper area
- 1 ea Rear door lock (both sets of doors), at time of order
- 1 ea Front glass lock, at time of order
- 1 ea (1) glass shelf in lower refrigerated area
- 1 ea (1) glass shelf in upper non-refrigerated area

**Item No. 22 - DUAL TEMP MERCHANDISER (1 REQ'D)**

**Structural Concepts Model HSL3850R**

Encore® Dual Temp Combination Merchandiser, 40"L, non-refrigerated (upper) over refrigerated (lower), self-contained Breeze™ refrigeration system w/evaporator pan, curved lift-up front glass, sheet metal deck, top light, sliding glass rear doors, black interior, black trim, full end panels w/mirror. Include optional upper glass shelf.

Accessories:

- 1 ea NOTE: 43" minimum entry door clearance required (w/out shipping skid)
- 1 ea NOTE: Units are supplied w/levelers extended 1-1/4" and MUST be adjusted during installation to ensure unit is level for operation

- 1 ea 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard
- 1 ea Slide out self-contained refrigeration system, standard
- 1 ea 120v/60/1ph, 10.37 amps, cord w/NEMA 5-15P
- 1 ea NOTE: Compressor air intake from rear and out front panel, front panel cannot be blocked
- 1 ea Casters
- 1 ea Exterior: Wilsonart laminate # 7925-38
- 1 ea Front Panel: Flat standard laminate Wilsonart laminate # 7925-38
- 1-ea Reflective glass rear sliding doors, upper area
- 1 ea Rear door lock (both sets of doors), at time of order
- 1 ea Front glass lock, at time of order
- 1 ea (1) glass shelf in lower refrigerated area
- 1 ea (1) glass shelf in upper non-refrigerated area

**Item No. 23 - DIPPERWELL (1 REQ'D)**

**Fisher Model 3041**

Dipper well, with faucet, 6" dia., overflow insert, stainless steel, drain, 1-1/2" x 4" tailpiece

**Item No. 24 - SHELF, MICROWAVE (1 REQ'D)**

**Advance Tabco Model MS-24-24**

Microwave Shelf, wall-mounted, stainless steel, 24" wide, 2 feet long

**Item No. 25 - TOASTER, ELECTRIC CONVEYOR TYPE (1 REQ'D)**

**Star Mfg. Model QCS2-1200B**

Holman QCS® Bagel Conveyor Toaster, electric, horizontal conveyor, 1-1/2" product opening, 10"W belt (2 halves), 6" extended load area, attached load-up tray, heated holding bin/unload chute, quartz sheathed heaters, 1200 halves per hour, UPS.

Accessories:

- 1 ea 1 Yr, parts & labor warranty, STD.
- 1 ea 208v, 1-ph, 3.2kw, 15.9 amps, NEMA 6-20 plug

**Item No. 26 - SHELF, WALL-MOUNTED (1 REQ'D)**

**Advance Tabco Model WS-15-60**

Shelf, wall-mounted, stainless steel, 15" overall width, 5 feet long, fully welded

**WARRANTY**

Warranty: Please state the warranty information for this equipment: \_\_\_\_\_

Include all warranty information and options with the bid response.

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

**All pricing is to include delivery to:**

University of Massachusetts  
Campus Center / Auxiliary Services  
Campus Center Way  
Amherst, MA 01003-9265  
Attention: Linda Belcher  
Phone: 413-545-5384

**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 responses to this bid shall be made on the Bid Response Sheet or an exact facsimile thereof. Responses in a form which significantly deviate from the stated response parameters will not be reviewed and may be grounds for disqualification at the University’s sole discretion.

An agent of the company with full authority to enter into Agreement and contracts on behalf of the company shall sign the Bid Response Sheet.

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](http://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 23, 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-3361***

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 17, 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 18, 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](mailto:procurement@admin.umass.edu)**

**University of Massachusetts Amherst**

**Bid Response Sheet**

**RFB# AA10-RH-3361 - French Meadow Kiosk**

**per the following specifications or approved equal**

**Bid Opening Date: June 23, 2009 @ 1:00 pm**

All responses to this bid shall be made on this Bid Response sheet or an exact facsimile thereof. Responses in a form which significantly deviate from the stated response parameters will not be reviewed and may be grounds for disqualification by the University.

<b>Item Number</b>	<b>Quantity</b>	<b>Description</b>	<b>Manufacturer</b>	<b>Part Number</b>	<b>Unit Price</b>	<b>Total Price</b>
3	1	Coffee Grinder	FETCO Corp.	Model GR 2-2		
4	1	Faucet	T & S	Brass Model B-0325		
5	1	Drop-In Sink	Advance Tabco	Model DI-1-10		
6	1	Microwave / Convection Oven	Turbochef	Model C-3		
7	2	Shelf, Wall-Mounted	Advance Tabco	Model WS-15-84		
8	1	Refrigerated Counter Sandwich Top	True Food Service Equipment, Inc.	Model TSSU-36-8-ADA		
9	1	Faucet	T&S	Brass Model B-0325		
10	1	Drop-In Sink	Advance Tabco	Model DI-1-10SP		
16	1	Breath Guard	Versa-Gard	Model VG7C		
17	1	Food Warmer, Drop-in Electric	Wells	Model SS-10ULT		
20	1	Service Non-Refrigerated Bakery Merchandiser	Structural Concepts	Model HV38		
21	1	Dual Temp Merchandiser	Structural Concepts	Model HSL4850R		
22	1	Dual Temp Merchandiser	Structural Concepts	Model HSL3850R		
23	1	Dipperwell	Fisher	Model 3041		
24	1	Shelf, Microwave	Advance Tabco	Model MS-24-24		
25	1	Toaster, Electric Conveyor Type	Star Manufacturing	Model QCS2-1200B		
26	1	Shelf, Wall-Mounted	Advance Tabco	Model WS-15-60		
<b>Total Bid Price</b>						

**Special Note: All pricing is to include accessories as detailed in the RFB.**

**Delivery lead-time after receipt of order:** \_\_\_\_\_

**Your signature below signifies that your company is in compliance with the specifications of this RFB.**

**Vendor Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_ **City:** \_\_\_\_\_ **State:** \_\_\_\_\_ **ZIP CODE:** \_\_\_\_\_

**Telephone:** \_\_\_\_\_ **FAX:** \_\_\_\_\_ **E-Mail:** \_\_\_\_\_

**Name of Person Submitting Bid:** \_\_\_\_\_

**Authorized Signature:** \_\_\_\_\_

Notes from Vendor: