HIGH SCHOOL KITCHEN EQUIPMENT

#1 DISPLAY MERCHANDISER, HEATED, FOR MULTI-PRODUCT

1 each Hatco Model No. GR2SDS-30D
Glo-Ray® Designer Slant Display Warmer, countertop, (2) shelves with (12) rods, adjustable thermostat, pre-focused infrared top heat, incandescent light, hardcoat aluminum base, tempered glass end panels, designer panels & corner caps, 4" legs, 2040 watts, cULus, UL EPH Classified, Made in USA
1 each One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
1 each 120/208v/60/1-ph, 2040 watts, 8.5 amps, NEMA L14-20P (domestic voltage), standard
1 each STANDARD Clear Anodized Aluminum housing, finish, standard (available at time of purchase only)
1 each STANDARDBLACK Black, designer inset panel color, standard (available at time of purchase only)
1 each BLACK Black, designer corner cap color (available at time of purchase only)

Scope of work:
- Disconnect and remove existing Merco heated merchandiser and set on back dock
- Provide electrical modifications to serving line panel to provide power for new Hatco merchandiser.
- Change out existing NEMA L6-30R receptacle to a NEMA L14-20R receptacle
- Deliver, uncrate, set-in place, level and install new Hatco merchandiser to new utility supply

#2 PASS-THRU HEATED CABINET

1 each Traulsen Model No. AHF132WP-HHS
Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior, aluminum interior, standard depth cabinet, half-height door or doors with Santoprene® EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6" adjustable stainless steel legs, NSF, UL, ENERGY STAR®
1 each 208/115v/60/1-ph, 7.8 amps, standard
1 each 3 year service/labor warranty, standard
1 each Thermometer side door: hinged on left
1 each Rear door hinged on right, standard
12 each Universal tray slide - per pair
3 each Credit for standard coated shelf, deduct

Scope of work:
- Disconnect and remove existing Traulsen pass-thru heated cabinet and set on back dock
- Deliver, uncrate, set-in place, level and install new Traulsen pass- thru heated cabinet to existing utilities.

#3 CONVECTION OVEN, GAS

1 each Vulcan Model No. VC44GD
Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, 8" high legs, stainless steel front, top & sides, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®
1 each 1 year limited parts & labor warranty, standard
1 each K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
1 each Natural gas (specify elevation if over 2,000 ft.)
1 each (2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard
1 each Gas manifold piping included with stacking kit to provide single point gas connection
2 each Simultaneous doors, both ovens
2 each Krowne M7548K Royal Series Moveable Gas Connection Kit, 3/4" I.D., 48" long, stainless steel corrugated tubing & radial wrap with green antimicrobial PVC coating, quick disconnect, (1) full port gas valve, (2) 90° elbows, restraining cable with mounting hardware, 180,000 BTU/hr minimum flow capacity

Scope of work:
- Disconnect and relocate existing Vulcan double convection oven specified by Hamshire Fannett ISD to Hamshire Fannett Middle School campus for installation to existing utilities.
- Disconnect and relocate existing operational Vulcan double convection oven to back wall and reconnect to existing utilities.
- Deliver, uncrate, stack, set-in place, level and install new Vulcan double convection oven on front wall to existing utilities.

#4 CONVECTION STEAMER, GAS, BOILERLESS

1 each AccuTemp Model No. N61201E060 SGL
(QUICK SHIP) Connected EvolutionTM Boilerless, Convection Steamer featuring Steam Vector Technology, natural gas, holds (6) 12"x 20"x 2- 1/2" deep pans, Digital Controls, water & drain connection required, warranty NOT voided by water quality, NO water filtration required, 60,000BTU, 120v/60/1-ph, 1.0 amp, cord with NEMA 5-15P, cULus Listed, UL EPH Classified, Made in USA, ENERGY STAR® (Includes stand in configuration of choice)
1 each 1 year parts & labor warranty, standard
1 each (K-12) 1 year extended warranty. Please provide address of school when purchasing.
1 each Lifetime service and support guarantee
1 each Door hinged on right standard
1 each SNH-11-00 - Support Stand, for single Steam'N'Hold or Evolution units, standard mounting height: 34-7/8" to bottom, stainless steel, with 5" casters, standard
1 each Krowne M5048K Royal Series Moveable Gas Connection Kit, 1/2" I.D., 48" long, stainless steel corrugated tubing & radial wrap with green antimicrobial PVC coating, quick disconnect, (1) full port gas valve, (2) 90° elbows, restraining cable with mounting hardware, 68,000 BTU/hr minimum flow capacity

Scope of work:
- Disconnect and remove existing Cleveland steamer and set on back dock

- Deliver, uncrate, stack, set-in place, level and install new AccuTemp single steamer on stand to existing utilities.

INTERMEDIATE KITCHEN EQUIPMENT

#1 REACH-IN REFRIGERATOR

1 each Traulsen Model No. AHT132WUT-HHS
Spec-Line Refrigerator, Reach-in, one-section, 24.2 cu. ft., self- contained refrigeration, StayClearTM Condenser, stainless steel exterior, aluminum interior, standard depth, wide half-height door or doors with Santoprene® EZ-Clean Gaskets, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, 1/3 HP, cULus, NSF
1 each 115v/60/1-ph, 7.0 amps, with cord & NEMA 5-15P, standard
1 each 3 year service/labor, 5 year compressor warranty, standard
1 each Standard refrigerant, standard
1 each Door hinged on right, standard
12 each Universal tray slide - per pair
3 each Credit for standard coated shelf, deduct
1 each Stainless Steel back with rear louvers (not available on pass-thrus)

Scope of work:
- Disconnect and remove existing Traulsen reach-in refrigerator set on back dock
- Deliver, uncrate, set-in place, level and install new Traulsen pass- thru refrigerator to existing utilities.

#2 REACH-IN HEATED CABINET

1 each Traulsen Model No. AHF132W-HHS
Spec-Line Heated Cabinet, Reach-in, one-section, stainless steel exterior, aluminum interior, standard depth cabinet, half-height door or doors with Santoprene® EZ-Clean Gaskets, microprocessor controls, ENERGY STAR®
1 each 208/115v/60/1-ph, 7.8 amps, standard
1 each 3 year service/labor warranty, standard
1 each Door hinged on right, standard
12 each Universal tray slide - per pair
3 each Credit for standard coated shelf, deduct
1 each Stainless Steel back with rear louvers (not available on pass-thrus)

Scope of work:
- Disconnect and remove existing Traulsen reach-in heated cabinet and set on back dock
- Deliver, uncrate, set-in place, level and install new Traulsen reach-in heated cabinet to existing utilities.

#3 CONVECTION OVEN, GAS

1 each Vulcan Model No. VC44GD
Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, 8" high legs, stainless steel front, top & sides, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®
1 each 1 year limited parts & labor warranty, standard
1 each K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation
1 each Natural gas (specify elevation if over 2,000 ft.)
1 each (2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard
1 each Gas manifold piping included with stacking kit to provide single point gas connection
2 each Simultaneous doors, both ovens
2 each Krowne M7548K Royal Series Moveable Gas Connection Kit, 3/4" I.D., 48" long, stainless steel corrugated tubing & radial wrap with green antimicrobial PVC coating, quick disconnect, (1) full port gas valve, (2) 90° elbows, restraining cable with mounting hardware, 180,000 BTU/hr minimum flow capacity

Scope of work:
- Disconnect and remove existing Vulcan double convection oven and set on back dock
- Deliver, uncrate, stack, set-in place, level and install new Vulcan double convection oven to existing utilities.