



Dr. Jon Bret Smith  
SUPERINTENDENT

# Lawrence County

## BOARD OF EDUCATION

14131 MARKET STREET

MOULTON, ALABAMA 35650

Phone: (256) 905-2400 Fax: (256) 905-2406

*"Excellent Instruction, Every Class, Every Child, Every Day"*

BOARD MEMBERS

Sabrina Barkley

Kenny Hood

Shanon Terry

Kesha Weatherby

Delandrion Woods

March 10, 2025

To Whom It May Concern,

You are invited to participate in the following sealed bid process.

Sealed bids for BID NO: **CNP-25-001EQ for various kitchen equipment** will be received by the Lawrence County Board of Education at Moulton, Alabama until, **9 am, April 1, 2025**, and then publicly opened. No late bids will be opened. The Lawrence County Board of Education reserves the right to reject any and all bids, to waive any formality in bids received, and to accept or reject any items of any bids.

All proposals must be submitted to the Lawrence County Board via postal service or hand delivered to: Lawrence County Board of Education, CNP  
Callie Terry  
14131 Market St.  
Moulton, AL 35650

The envelope must be clearly marked on the lower left corner:

- Name and address of Bidder
- SEALED CNP BID
- Bid Number
- to be opened at date and time specified above.

If you have any questions concerning this Request for Bid, please contact:  
Mrs. Callie Terry, CNP Coordinator, 256-905-2411.

Dr. Jon Bret Smith, Superintendent  
Lawrence County School System

Enclosures

**INFORMATION TO BIDDER**

1. This Bid award will be made on a LINE ITEM basis.
2. All proposals shall include the cost of transportation to the point of delivery, the In-House setup and installation of equipment, training of kitchen staff and removal of trashed packaging from campus.
3. It is not the policy of the Lawrence County Board of Education to purchase on the basis of low bid only. Quality, conformity with specifications, and terms of delivery are among the factors that may be considered in determining the low responsible bidder.
4. **The decision of the Lawrence County Board of Education shall be final.**
5. The Lawrence County Board of Education will specify manufacturer's name brand of equipment for the project. The Bidder may submit an alternative name brand for PRE-APPROVAL to the CNP Department at least 7 days before bid opening date and time. Bidders shall indicate the manufacturer's brand name offered in the proposals.
6. Contract for purchase will be put into effect by means of purchase order after tabulations are compiled.
7. Failure to meet contract or label specifications shall result in cash restitution or in-kind replacement, at the SFA's discretion, for the total lot which failed.

**SPECIAL INSTRUCTIONS:**

PreBid On-Site visits are encouraged and will be accommodated.

A schedule of delivery and installation of each piece of equipment will be established after the bid opening and award process. The equipment must be in full functioning mode and training of school-site kitchen staff must be complete on August 6, 2025. This is a workday for our CNP employees.

**BID NUMBER: CNP-25-001EQ**

PLEASE COMPLETE & RETURN

In compliance with the invitation for bids and subject to all the conditions thereof, the undersigned offers and agrees to furnish any or all of the items upon which prices are quoted at the price set opposite each item for length of contract as specified. Items will be delivered within a reasonable time frame or as agreed between vendor and the Lawrence County School System, after receipt of a purchase order. It is agreed that if delivery has not been completed by the time specified (and no extension of time is granted by the Lawrence County School System), the purchase order will be cancelled and award of bid will be made to the next responsible low bidder.

The Lawrence County Board of Education reserves the right to reject any and/or all bids. This document will serve as a contract between the Lawrence County Board of Education and the Vendor once the bid is awarded.

NAME & ADDRESS OF COMPANY: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Our **Line item** bid for products/services that are listed in attached specifications for this bid are listed on the adjacent form.

I certify by my signature below that the costs quoted in this bid are correct and that I have the authority to obligate the company to perform under the conditions outlined.

\_\_\_\_\_, \_\_\_\_\_  
Signature Date

\_\_\_\_\_, \_\_\_\_\_  
Print or Type Name Title

\_\_\_\_\_  
Telephone

**REQUEST FOR Line Item BIDs**

COMPANY NAME \_\_\_\_\_

**BID NUMBER: CNP-25-001EQ**

DATE: April 1, 2025  
Lawrence County Board of Education  
14131 Market St.  
Moulton, AL 35650

**THIS IS NOT AN ORDER**

The bid number must appear on all quotations and related correspondences.

**BID QUOTES are due not later than: 9 am, April 1, 2025.**

ITEM	QUANTITY (minimum of one)	DESCRIPTION	EACH	TOTAL
1	1	Braising Pan VE30 for Speake School and scrapper/paddle #40354 for Braising Pan for Speake School		
1	1	Walk in Cooler for Hatton Elementary School		

***Detailed Equipment Project Specifications Attached***

U.S. DEPARTMENT OF AGRICULTURE

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Certification Regarding Debarment, Suspension, Ineligibility  
and Voluntary Exclusion - Lower Tier Covered Transactions

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This certification is required by the regulation implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ ATTACHED INSTRUCTIONS)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
  
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

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Organization Name

PR/Award Number of Project Name

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Name (s) and Title (s) of Authorized Representative (s)

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Signature(s)

Date

Instructions for Certification

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on page 1 in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms “covered transaction”, “debarred”, “suspended”, “ineligible”, “lower tier covered transaction”, “participant”, “person”, “primary covered transaction”, “principal”, “proposal”, and “voluntarily excluded”, as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled “Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions”, without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A Participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant, may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of the participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

## **USDA Nondiscrimination Statement**

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity. Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at:

<https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to

- (1) mail: U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

This institution is an equal opportunity provider.



Speake School  
7323 AL-36  
Danville, AL 35619

*Bid Specifications for a Braising Pan*

Item 3: BRAISING PAN  
Manufacturer: Vulcan, or pre-approved alternate  
Model #: VE30  
Qty: 1

1. Modular gas tilting braising pan, 36" wide open base.
2. Electrical: 208v, 3ph.
3. Stainless steel front, sides, back and 12" legs with adjustable flanged feet.
4. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
5. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
6. Stainless steel spring assist cover with wrap around handle and condensate lip.
7. Drop away food receiving pan support mounts under pouring lip.
8. Manually operated pan tilting mechanism with removeable handle.
9. Electronic ignition system for automatic burner light. Burners shut off when pan is tilting 5 degrees.
10. Solid state controls.
11. Motor driven pan lift with removeable annual crank handle.
12. Two inch draw off valve – left side 90 degree front with strainer. BPD0V3
13. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
14. 48" Dormont Gas connector.
15. Warranty: Two year extended limited parts and labor warranty.

**Installation Requirements for Successful Bidder:**

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical and plumbing connections to new braising pan. The school will be responsible to have properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for braising pan to be scheduled with authorized servicer.
- Lawrence County Maintenance Department to have all of the proper utilities for final electrical/water connections prior to installation. Proper gas pressure must be available and provided.



# VE SERIES

## Electric Tilting Braising Pan



SELL SHEET

Model VE40 FastBatch™ Electric Braising Pan  
Shown with optional motorized lift



### SPECIFIER STATEMENT

Free-standing electric tilting braising pan in 30 or 40-gallon capacity. Partially enclosed stainless steel base includes removable stainless steel panels, fully welded frame and 12" legs with adjustable flanged feet. Dual recessed hinges mounted under stainless steel cooking pan. Pan features anti-stick finish, coved interior corners ¼ size and embossed gallon and liter markings. Pan depth is 9¾". Anti-stick stainless steel clad cooking surface .075" thick, bonded to steel sub plate ½" thick featuring FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution. Elements shut off when pan is lifted beyond 5°. Pitcher pour tapered front with oversized 4" front flanges. Formed pouring lip includes removable perforated strainer. Stainless steel spring assist cover with wrap-around stay cool handle. Drop away food receiving pan support mounts under pouring lip. Manually operated pan lifting mechanism with sealed gearing and removable handle. Solid state temperature control with watertight enclosure and push buttons. Shipped for 208/60-50/3 electrical service and can be field converted to 208/60-50/1. Can be shipped 240/60-50/3 and field converted to 240/60-50/1.

#### Exterior Dimensions:

**VE30** 36" w x 35½" d x 40½" h on 12" legs

**VE40** 46" w x 35½" d x 40½" h on 12" legs

UL Listed. UL Listed to Canadian safety standards. Classified by UL to NSF Standard #4.

Project \_\_\_\_\_

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

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

- VE30** 30 gallon true working capacity
- VE40** 40 gallon true working capacity

### STANDARD FEATURES

- FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution
- Stainless steel front, back, sides and 12" legs with adjustable flanged feet
- Dual recessed hinges mounted under stainless steel cooking pan featuring anti-stick finish, coved interior corners ¼ size and embossed gallon and liter markings
- Anti-stick stainless steel clad cooking surface .075" thick bonded to steel sub plate ½" thick
- Pitcher pour tapered front with oversized 4" front flanges and formed pouring lip including removable perforated strainer
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip
- Lid stops in place for vented cooking
- Faucet mounting bracket (ships loose for LH or RH side mounting if needed) adds 3" to width
- Drop away food receiving pan support mounts under pouring lip  
*Note: DOV3 only an option for 30-gallon unit*
- Manually operated anti-jam pan lifting mechanism with removable handle; pan can be fully tilted to empty completely with approximately 30 crank revolutions
- Solid state temperature controls, thermostat adjustable from 50°F to 425°F
- Water tight controls and enclosures
- Shipped for 208/60-50/3 electrical service; can be field converted to 208/60-50/1
- Can be shipped 240/60-50/3 and be field converted to 240/60-50/1
- One year limited parts and labor warranty

### OPTIONS

- Motor driven pan lift with removable manual crank handle
- Two inch draw-off valve – left front straight with strainer (BPDOV-1); pan support will be removed on VE30
- Two inch draw-off valve – left front 90° left with strainer (BPDOV-2); pan support will be removed on VE30
- Two inch draw-off valve – left side 90° front with strainer (BPDOV-3)
- Standard security package includes:
  - Security screws and tackwelds
  - Includes securing crank handle, pan strainer and non-door type panels
  - Controls protected by lockable cover
  - Perforated flue cover
- 480 volt, 60-50 Hz, 3 phase
- Second year extended limited parts and labor warranty

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Set of four casters, (two locking)
- (12") (18") double jointed single pantry faucet
- (12") (18") double jointed double pantry faucet
- Double pantry washdown hose with 16" add-on faucet with backflow preventer
- Double pantry washdown hose with backflow preventer
- Double pantry pot filler and backflow preventer
- Steaming pan insert rack to hold 12" x 20" pans. (Qty. \_\_\_\_)
- 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose
- Catch can with bail handle and drain hose for draw-off valve

VE SERIES – Electric Tilting Braising Pan

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

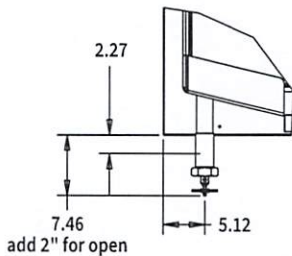
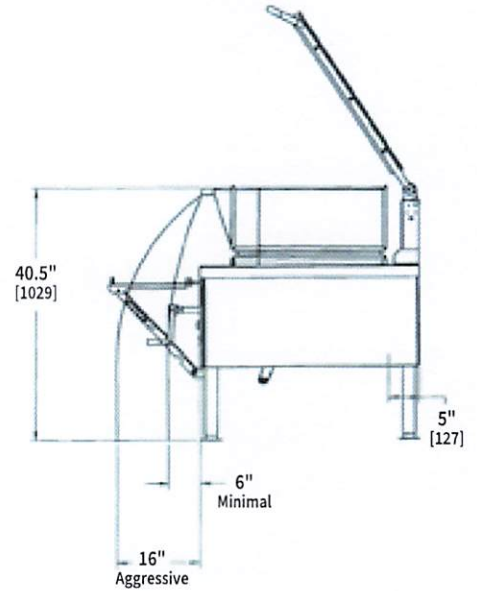
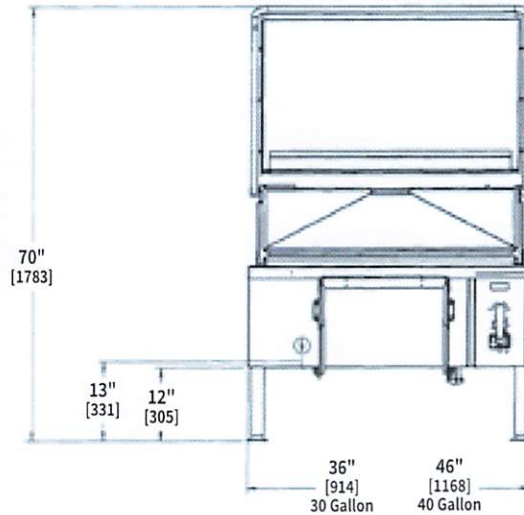
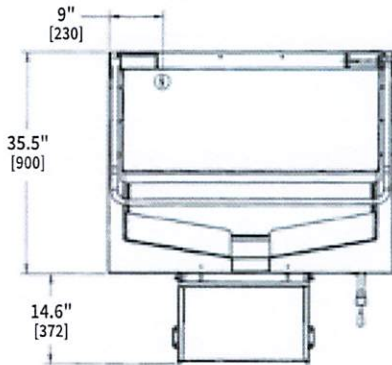


### SERVICE CONNECTIONS

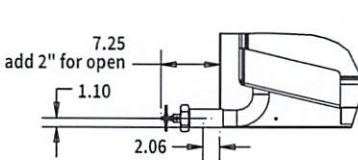
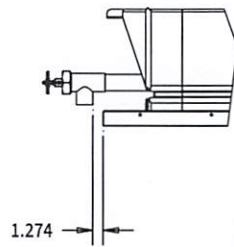
**ELECTRICAL CONNECTION:** Heating element, control and motor power 1 $\frac{3}{8}$ " dia. (1" conduit). See capacity schedule.

INSTALLATION MANUAL

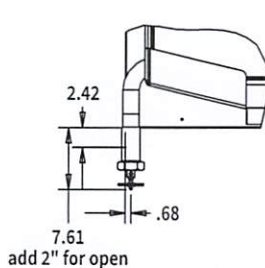
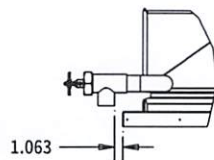
Model	Cooking Surface Area	Capacity	4 oz. Portions
VE30	29" x 23"	30 gal./114 liters	960
VE40	39" x 23"	40 gal./152 liters	1280



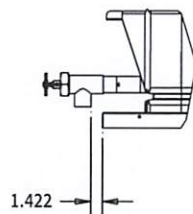
2" Draw-off valve - left front straight (BPDOV-1)



2" Draw-off valve - left front 90° left (BPDOV-2)



2" Draw-off valve - left side 90° front (BPDOV-3)



Model VE30 Electrical									
Three Phase					One Phase				
208		240		480		208		240	
KW	Amp	KW	Amp	KW	Amp	KW	Amp	KW	Amp
12	33	12	29	12	14	12	58	12	50

Model VE40 Electrical				
Voltage/Phase	KW	Amps L1	Amps L2	Amps L3
208/1	16	77	77	-
240/1	16	67	67	-
208/3	16	46	46	42
240/3	16	40	40	36
480/3	16	20	20	18

CAD and/or Revit Files Available

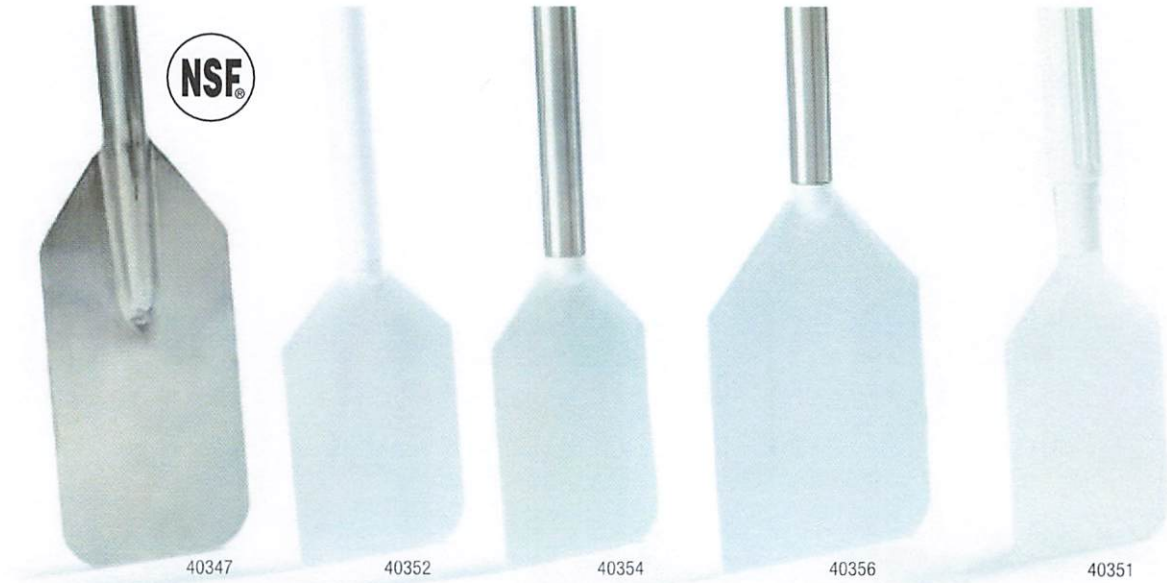
As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.



# COLOR-CODED SPATULAS & SCRAPERS

## Sparta® Spatulas & Paddle Scrapers

- Perfect for general mixing and stirring
- Long handle versions are ideal for vats and large pots
- Stainless steel or nylon/polyethylene scraper available
- Smooth finish, water-proof construction for easy clean-up
- Replacement blades are available for this product



Prod No	Description	Color	Pack
<b>Sparta Spatulas &amp; Paddle Scrapers</b>			
40347 <span style="color: blue;">Δ</span>	36" Stainless Steel Paddle Scraper	—	6 ea
40349 <span style="color: blue;">Δ</span>	48" Stainless Steel Paddle Scraper	—	6 ea
40359 <span style="color: blue;">Δ</span>	60" Stainless Steel Paddle Scraper	—	6 ea
40350	13.5" Nylon Handle with 4.5" x 7.5" Nylon Spatula Scraper	02	6 ea
40351	13.5" Nylon Handle with 4.5" x 7.5" Polyethylene Soft Spatula Scraper	00	6 ea
40352	40" Nylon Handle with 4.5" x 7.5" Nylon Paddle Scraper	02	6 ea
40353	48" Nylon Handle with 4.5" x 7.5" Nylon Paddle Scraper	00	6 ea
40354	48" Stainless Steel Handle with 4.5" x 7.5" Nylon Paddle Scraper	00	6 ea
40355	72" Stainless Steel Handle with 4.5" x 7.5" Nylon Paddle Scraper	00	6 ea
40356	48" Stainless Steel Handle with 6.5" x 9" Nylon Paddle Scraper	00	3 ea
40361	4.5" x 7" Standard Nylon Replacement Blade	02	6 ea
40362	6.5" x 9" Large Nylon Replacement Blade	00	6 ea

NSF Listed products are designated with a Δ and may be prefixed with an N

Hatton Elementary School  
6536 COUNTY RD 236  
TOWN CREEK, AL  
35672

*Bid Specifications for Walk-In Cooler*

Item 2: WALK-IN COOLER  
Manufacturer: THERMO-KOOL, or pre-approved alternate  
Model #: Q45305-25

Description:

1. Walk-in Combination Cooler shall be located indoors in recessed pit.
2. Exterior Dimensions: 13'6" x 8'10" x 8'3" High. Nominal dimensions not accepted.
3. Panel specifications: All panels shall consist of metal pans formed to precise dimensions. Metal finish to be as specified. Insulation shall be "foamed-in-place" urethane to bond permanently to complete inner surfaces of both interior and exterior metal pans to form strong rigid unit. Panels shall not have internal wood or metal support, framing, straps, or other non-insulating members. Each panel shall be 100% urethane foam insulation exclusive of metal pans. Perimeter structure shall be formed of Durathane, high density urethane insulation forming tongues and grooves to assure vapor and airtight joints and to prevent pre-installation damage and deterioration of exposed urethane surfaces. Insulation shall be 4" thick rigid, zero ozone depleting HFC 134a blown Class I urethane foam classified according to UL 723 (ASTM-E-84) as tested by Underwriters Laboratories, Inc. The core material has a flame spread of 25 or less and a smoke density of 250. The urethane foam is foamed-in-place to bond to inner surfaces of metal pans having an average thermal conductivity (K factor) of 0.13 BTU/hr./sq. ft. per degrees /Fahrenheit/inch. As tested in accordance with ASTM C 518-2004, the R factor for coolers at temperatures of 55 F° is greater than 29.0 for 4" thick; for freezers at temperatures of 20 F° the R factor is greater than 32.0 for 4" thick. (R-value of R-25 for Coolers and R-32 for Freezers required to meet 2009 Energy Code). The prefabricated urethane foamed panels shall be supplied with a Class I fire hazard classification according to UL 723 (ASTM-E-84) as tested by Underwriters Laboratories, Inc. Panels shall have a flame spread rating of 25 or less and bear a certifying Underwriters Laboratories, Inc. label. This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions. NSF listed double-bead vinyl gasket shall be applied to the tongue side of all panels, on both interior and exterior. Gaskets shall be impervious to stains, grease, oils, mildew, sunlight, etc.
4. Exterior: Stucco Galvanized.

5. Interior: White Stucco Galvanized.
6. Interior: Floors: 1/8" Aluminum Treadplate in cooler. Due to sagging of floor in facility, walk in may not be flush to entry. To include exterior ramp.
7. (1) 36" x 79" Flush Mounted Entrance Door(s) with hardware, Pilot light & switch assembly, vapor proof light & dial thermometer, NSF listed.
8. (1) Door(s) with (2) Hinges per door, hinged left.
9. (1) LED light fixture at door.
10. (1) 36" High 1/8" Treadplate kickplates and jamb guards on exterior and interior door and door panel.
11. (1) Backup frame heater wire.
12. (2) 48" LED light fixture(s) w/ bulbs.
13. Trim.
14. Exposed front shall have 36" High 1/8" Treadplate wainscot. All diamond treadplate shall be mounted with adhesive and sealed with silicone. External fasteners such as screws or pop rivets are not accepted to field mount the diamond treadplate. Wainscot to be located on exposed front.
15. Indoor application.
16. Refrigeration System: Remote refrigeration shall be located outdoors. Scroll Type condensing unit shall be factory assembled and UL approved. The condenser shall be air-cooled. Refrigerant shall be R-448A. Evaporators shall be a standard low type with air flow parallel to the walk-in ceiling. Evaporators shall be a standard low profile series. (Electronically Commuted Motors required to meet 2009 Energy Code). All evaporator coil components shall be housed in heavy gauge aluminum housing. Units shall have drain pan with drain-pipe connections. All evaporator coils shall be provided with proper sized drain lines, supplied and field installed by contractor. Drains shall be trapped outside of walk-in. Drain shall be heated and insulated to prevent freezing. All plumbing to be in accordance with applicable codes. Evaporators shall be equipped with an automatic electric defrost system including coil heaters, time clock, fan delay control, drain line heaters and liquid line solenoid. All major components provided for field installation of remote refrigeration systems such as tubing, electrical hook-up, drain line and refrigerant charge shall be done by certified and qualified refrigeration, electrical and plumbing contractors. The basic components shall include condensing unit, evaporator coil, control kit (pressure control, thermostat, liquid line drier, sight glass, suction line vibration eliminator, expansion valve, and evaporator coil mounting kit), defrost timer control and liquid line solenoid.
17. Cooler Refrigeration System shall have 1 1/4 HP, Remote Pre-Assembled Refrigeration System Model RFO150E4SDANT 208-230/60/1 Medium Temperature, base, weather hood, winter controls, Scroll, Air-cooled, R448A (11.3 Compressor RLA) with RL6A094ADASC 115/60/1 coil (1.6 amps) with Dual Speed EC motor.

18. Ten year panel warranty.
19. Five year compressor and one year refrigeration parts warranty. One year installation labor warranty.
20. Quality inspection requirements: Walk-ins shall be set up at the manufacturer's facility prior to shipment and a quality control inspection performed on the product. A digital photograph of the walk-ins set up at the manufacturer's facility shall be provided for the food equipment dealer's permanent records.
21. Made in the U.S.A.

Item 2:           SHELVING FOR WALK IN COOLER  
Manufacturer: WINCO, or pre-approved alternate

- Model #: VEX2436
  - Qty:     8
- Model #:VEX2442
  - Qty:     17
- Model # VEX2448
  - Qty:     4
- Model #: VEX72P
  - Qty:     32

1. Shelving units shall be epoxy coated wire shelving.
2. Heavy duty wire construction.
3. Easy to assemble.

The shelving units are to be assembled and placed in the cooler walk-in by the successful bidder. Awarded bidder to verify shelving sizes for walk-in.

Installation Requirements for Successful Bidder:

1. Remove and dispose of existing walk-in cooler.
2. Deliver, uncrate, fully erect all panels starting with level floor panels and set in place condensing unit. Remove crating from the premises. Make all refrigeration connections from condensing unit to evaporator coils and make final electrical connections to electrical disconnects supplied by Lawrence County Schools. Insulate drain line and install heater to drain line from evaporator coil. Drain line must have P-trap.



3. Installer shall not use any wooden products to level walk-in floor panels. Either roof shingles, sand or concrete are approved materials for leveling walk-in floors at time of installation.
4. Put condensing unit in place.
5. Install stainless steel trim and enclosure panels to seal area between building and walk-in to prevent debris and water to accumulate.
6. Awarded dealer responsible for verifying all walk-in measurements and confirming shelving quantities and sizing. To make site visit to location to confirm scope of work and measurements of walk-in and shelving.
7. Assemble and place shelving in cooler.

**Installation Requirements for Lawrence County Schools:**

1. Responsible for having site totally prepped for installation and utilities available for all final electrical connections for new walk in cooler.
2. Lawrence County Schools to remove existing refrigeration piping and cap off existing penetration for existing walk in refrigeration lines. Two walk-ins are existing, Lawrence County is replacing with one big walk in.
3. Lawrence County Schools is responsible for having properly sized breaker and to run wiring as well as install disconnect so successful bidder can make final connections.
4. Responsible for any mold treatment or reinforcement of concrete if needed.



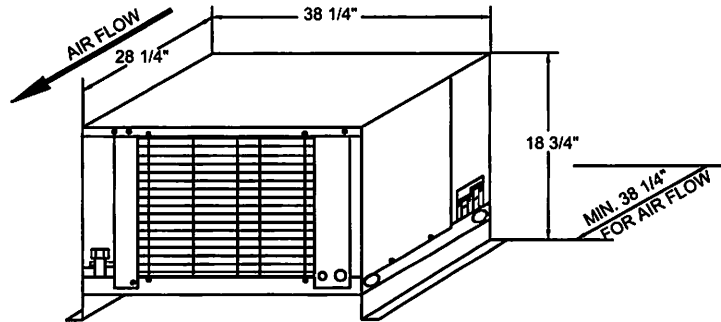
SCROLL

**MEDIUM TEMPERATURE  
CONDENSING UNIT**

R-448A

208-230/60/1Ø

AIR-COOLED



**SPECIFICATIONS**

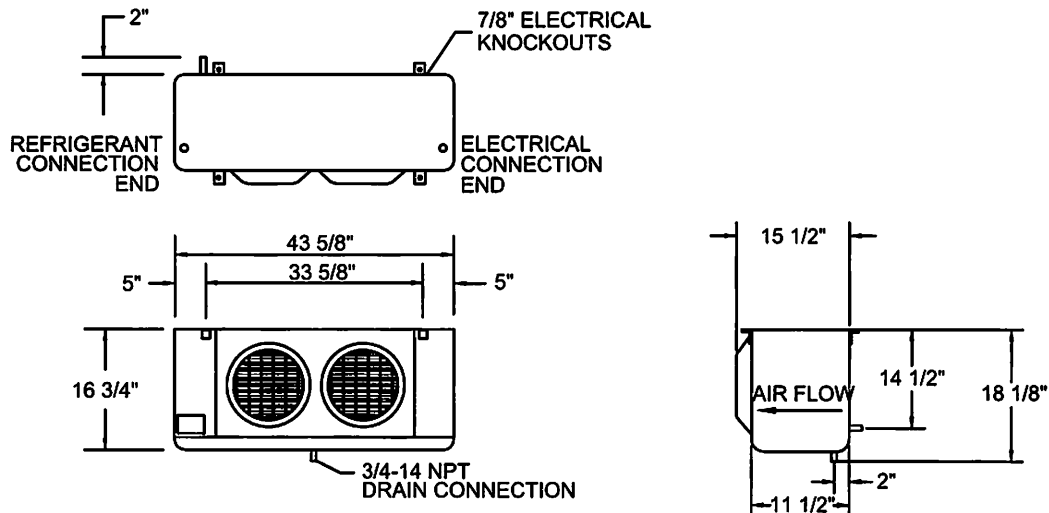
MODEL #	HP	ELECTRICAL DATA			CAPACITY @ 35° WALK-IN TEMP. (90° AMBIENT)	LINE SIZES		APPROX. NET WT.
		COMP. RLA	MCA	MOPD		LIQUID	SUCTION	
RF0150E4SDANT	1 1/4	11.3	16.1	25	12,580 BTU	1/2"	7/8"	205 LBS.
RECEIVER CAPACITY @ 90% FULL: 11.6#					HEAT OF REJECTION: 16,354 BTU's			

**EVAPORATOR COIL**

115/60/1Ø

**SPECIFICATIONS**

MODEL #	BTU's	No. of FANS	AIR FLOW (CFM)	ELECTRICAL DATA		LINE SIZES			APPROX. NET WT.
				FANS		INLET	SUCTION	DRAIN	
				AMPS	WATTS				
RL6A094ADA	10,900	2	1,570	1.6	94	3/8" OD	5/8" OD	3/4" NPT	55 LBS.
W/ DUAL SPEED EC MOTOR									



RF0150E4SDANT 208-230/60/1Ø  
W/ RL6A094ADA 115/60/1Ø



**Thermo-Kool.**

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