INVITATION TO BID

BID/RFP No.:	**56-COMBI-25**
DATE ISSUED:	**3/26/25**
REQUIRED SITE VISIT:	**4/2/25**
QUESTIONS DEADLINE:	**4/3/25**
BID CLOSING DATE:	**4/15/25**
TITLE:	**Combination Ovens**
CONTRACT ADMINISTRATOR NAME:	**Jennifer Notton**
EMAIL CONTACT:	**Jennifer.Notton@kenton.kyschools.us**
METHOD OF AWARD:	**Low Bid**

The Kenton County Board of Education's Purchasing Department will receive sealed bids for items and/or services listed herein, subject to the Terms and Conditions of this Invitation to Bid. **Please read all instructions and specifications carefully**. Failure to comply with these instructions shall disqualify the bid.

BIDS MUST BE RECEIVED NO LATER THAN: April 15, 2025 by 1:00 PM EST.

Delivery of Bid:

1. Bids can be mailed or delivered in a sealed envelope marked: "**BID No. 56-COMBI-25 RESPONSE**" or;
2. Emailed with "**BID No. 56-COMBI-25 RESPONSE**" in the subject line. If you do not receive an auto-reply that your response was received, please contact the purchasing department

Bid Delivery Address:
Kenton County Board of Education
Attn: Purchasing Department
1055 Eaton Dr.
Ft. Wright, KY 41017

Bid E-mail Address:
kenton.purchasing@kenton.kyschools.us

Bid Opening:

1. Bids will be opened on **Tuesday, April 15,2025 at 1:00 PM EST**.
2. All bids must be received by the time and date designated in this invitation. None will be considered thereafter.
3. Bids will be opened and read in the Purchasing Department at the Kenton County Board of Education. Bidders are invited to attend the bid opening.

Bid Award:

1. Bid will be awarded at the Board meeting held on **Monday, May 5, 2025.**

Period of Contract:

1. The period of the contract will be from **May 6, 2025 until July 31, 2025.**

VENDOR INFORMATION:

Name of Company:	**Phone:**		
Address:	**City:**	**State:**	**Zip:**
Contact Name:	**E-mail Address:**		
Signature:	**Date:**		

BIDDER IS TO COMPLETE THIS COVER SHEET AND SUBMIT WITH THE BID IN ITS ENTIRETY

45A.455 - PROHIBITION AGAINST CONFLICTS OF INTEREST, GRATUITIES, AND KICKBACKS

1. It shall be a breach of ethical standards for an employee with procurement authority to participate directly in any proceeding or application; request for ruling or other determination; claim or controversy; or other particular matter pertaining to any contract or subcontract and any solicitation or proposal therefor, in which to his knowledge:

i. He, or any member of his immediate family has a financial interest therein; or

ii. A business or organization in which he or any member of his immediate family has a financial interest as an officer, director, trustee, partner or employee, is a party; or

iii. Any other person, business, or organization with whom he or any member of his immediate family is negotiating or has an arrangement concerning prospective employment is a part. Direct or indirect participation shall include but not be limited to involvement through decision, approval, disapproval, recommendation, preparation of any part of a purchase request, influencing the content of any specification or purchase standard, rendering of advice, investigation, auditing or in any other advisory capacity.

2. It shall be a breach of ethical standards for any person to offer, give, or agree to give any employee or former employee, or for any employee or former employee to solicit, demand, accept, or agree to accept from another person, a gratuity or an offer of employment, in connection with any decision, approval, disapproval, recommendation, preparation of any part of a purchase request, influencing the content of any specification or purchase standard, rendering of advice, investigation, auditing, or in any other advisory capacity in any proceeding or application, request for ruling or other determination, claim or controversy, or other particular matter, pertaining to any contract or subcontract and any solicitation or proposal therefor.

3. It is a breach of ethical standards for any payment, gratuity, or offer of employment to be made by or on behalf of a subcontractor under a contract to the prime contractor or higher tier subcontractor or any person associated therewith, as an inducement for the award of a subcontract or order.

4. The prohibition against conflicts of interest and gratuities and kickbacks shall be conspicuously set forth in every local public agency written contract and solicitation therefor.

5. It shall be a breach of ethical standards for any public employee or former employee knowingly to use confidential information for his actual or anticipated personal gain, or the actual or anticipated personal gain of any other person.

45A.990 – PENALTIES

1. Any employee or any official of The Kenton County Board of Education, Kentucky, elective, or appointive, who shall take, receive, or offer to take or receive, either directly or indirectly, any rebate, percentage of contract, money, or other things of value, as an inducement or intended inducement, in the procurement of business, or the giving of business, for, or to, or from, any person, partnership, firm, or corporation, offering, bidding for, or in open market seeking to make sales to The Board of Education of Kenton County, Kentucky shall be deemed guilty of a Class C felony.

2. Every person, firm, or corporation offering to make, or pay, or give, any rebate, percentage of contract, money or any other thing of value, as an inducement or intended inducement, in the procurement of business, or the giving of business, to any employee or to any official of The Kenton County Board of Education, Kentucky, elective or appointive, in his efforts to bid for, or offer for sale, or to seek in the open market, shall be deemed guilty of a Class C felony.

By signing this form, offeror has read, understands, and acknowledges the Conflict of Interest and Penalties statement.

Authorized Signature _____ Date_____

Print Name _____ Title_____

BIDDER IS TO SIGN AND ATTACH THIS FORM AND SUBMIT WITH THE BID IN ITS ENTIRETY

1. TERMS AND CONDITIONS

1.1. DEFINITIONS AND CLARIFICATIONS:

i. RFP: Request for Proposal

ii. Proposal, Bid: A complete and properly signed document proposing to do work or provide goods, for the sum(s) stipulated therein, supported by data called for by the Bid documents.

iii. Offeror, Vendor, Contractor, Bidder: A company, organization or individual who submits a proposal to deliver goods and/or services – *(These terms are interchangeable).*

The following terms are interchangeable: The Kenton County Board of Education, The Board, Kenton County School District, KCSD, The District, Kenton County Schools

The following terms are interchangeable: Solicitation, Request for Proposal, RFP, proposal, Invitation to Bid, Bid

The following terms are interchangeable: Offeror, Vendor, Contractor, Bidder

The following terms are interchangeable: Cost, Price

1.2. GOVERNING LAW: The validity, performance, construction, interpretation, and effect of any/all purchases and/or services, shall be governed by the laws of the State of Kentucky and policies within the Kentucky Model Procurement Code **(KRS 45A).** The Board and contractor shall agree to submit themselves to the exclusive jurisdiction of the courts located within Kenton County, Kentucky, in connection with any cause of action arising from any/all purchases and/or services.

1.3. KENTUCKY MODEL PROCUREMENT: The Kentucky Model Procurement Code (KRS 45A), adopted by The Kenton County Board of Education, shall be deemed incorporated by reference in these specifications as though fully quoted herein. In the event of any conflict between this Invitation to Bid and the Kentucky Model Procurement Code Regulations, the Kentucky Model Procurement Code Regulations shall control.

1.4. PERFORMANCE BOND: The Board reserves the right to determine the ability of any bidder to perform the work and any bidder shall, upon request, furnish such information as may be necessary to determine such ability, including performance bond, if requested.

1.5. IRS W-9 FORM: All awarded bidders, as a result of this Invitation to Bid, shall submit a completed IRS W-9 Form within ten (10) business days of the bid award notification.

1.6. CERTIFICATE OF INSURANCE (COI): All contractors, vendors, or service providers coming onto any of The Board's location premises to do work or provide services are required to have insurance and provide a Certificate of Insurance (COI). Insurance is necessary to cover any claims or losses for which the contract/vendor may be responsible. A COI is a standard form issued by the insurance company evidencing the insurance information (including policy limits and types of insurance) of its policyholder.

The following minimum insurance standards shall apply:

1. **Worker's Compensation:** Statutory limits are required.
2. **Commercial General Liability Insurance:** Including Bodily Injury and Property Damage Liability, Independent Contractors Liability, Contractual Liability, Product Liability, and Completed Operations Liability in an amount not less than $1,000,000 single limit per occurrence, and $2,000,000 aggregate.
3. **Automobile Liability Insurance:** For contractors who will drive on The Board's property, Automobile Liability in an amount not less than $1,000,000 per occurrence for bodily injury and property damage, including owned, hired and non-owned vehicle coverage.
   a. For Charter Bus Companies, the minimum Automobile Liability coverage required is $5,000,000.

Vendors and contractors shall name the "Kenton County Board of Education" as an additional insured for the duration of the contract period. The Offeror agrees that required insurance shall not be cancelled or allowed to lapse during the term of any awarded contract without prior written notification to The Board.

Certificates of insurance shall be provided upon renewal until the contract period expires or the contract is terminated.

A Certificate of Insurance shall be included with all required bid forms at the time of the bid opening.

1.7. **CRIMINAL HISTORY VERIFICATION:** The successful bidder certifies that a criminal history background check has been performed on all employees that may come into contact with KCSD students. Any employees with the following offenses will not be permitted to have any contact with any KCSD students:

i. Sex related offense convictions;
ii. Convictions against minors;
iii. Felony offense convictions against persons or property;
iv. Alcohol violation convictions within two (2) years from date of check, and no more than two (2) such convictions total;
v. Drug related offense convictions;
vi. Deadly weapon-related offense convictions;
vii. A pattern of irresponsible behavior, based upon the background check.

1.8. **FORCE MAJEURE:** Except to the obligation to make payment, any delay in or failure of performance by either party to this contract shall not constitute a default under this contract nor give rise to any claim for damage, cost, or expense if and to the extent such delay or failure is caused by an act of God, flood, fire, earthquake or explosion, war, invasion, hostilities, terrorist threats or acts, riots or other civil unrest, government order of law, actions, embargoes or blockades, national or regional emergency, or other similar event beyond the control of the delayed or non-performing party. Notwithstanding the foregoing, a party that is delayed in or prevented from performing for any reason shall promptly notify the other party in writing of the reason for the non-performance and the anticipated extent of any delay or non-performance and shall take diligent steps to minimize the adverse impact of the delay or non-performance.

1.9. **PRICES:** All prices quoted and percentage discounts provided are expected to remain firm during the term of the contract.

Price decreases shall become effective immediately as they become effective to the general trade or the Vendor's best/preferred customer.

If a vendor experiences a significant cost increase during the contract period, price changes may be considered. Such price adjustments will be considered for approval only upon written request to the Purchasing Department with a detailed rationale and documented cost data. Price adjustments will be considered ninety (90) days from the start of the contract period or the last requested adjustment. All previous approved pricing shall be honored on any purchase orders dated prior to the date of an approved request.

In the event that an increase cannot be supported to The Board's satisfaction and/or the parties cannot agree on the amount of the increase, The Board reserves the right to:

a. Terminate the agreement in part or in whole and,
b. Award the portion in dispute to the next lowest bidder, or acquire the goods/services from another Supplier.

1.10. **TAXES:** The Board's tax-exempt status applies in accordance with revenue policy 51P370 P370 revised 6/01/1983, and in accordance with 103 KAR 26.070. A state sales tax exempt certificate, upon request, shall be provided to the awarded bidder.

1.11. **ORDERING:** Orders shall be placed by electronic order entry or by e-mail. NO ORDER shall be accepted without a Kenton County Board of Education Purchase Order or Work Order.

1.12. **INVOICE AND PAYMENT TERMS:** Invoices and packing slips must list: Purchase Order Number, Order Number, Item Number, Quantity, Brief Description, Unit Price, and Total.

Invoices shall be submitted to: accounts.payable@kenton.kyschools.us

Payment terms are NET 45 – 60 days.

i. Payments are made the day following the regularly held monthly Board meeting. The Board attempts to be timely with all payments but is required to follow all Board policies and procedures for payments.

ii. Checks/payments are run once a month and are subject to deadlines for the monthly Board meeting. All invoices received after the check run deadline must wait until the following month for payment.

1.13. **DELIVERY:** The contractor agrees to furnish and deliver the items and/or services within the terms of the contract.

1.14. **SUBSTITUTIONS:** If during the period of the contract a vendor finds it necessary to make substitutions, they must obtain prior approval from the Purchasing Department.

1.15. **WARRANTY:** Contractor shall make available and honor all manufacturer's warranties; standard and extended.

1.16. **MATERIAL SAFETY DATA SHEET (MSDS):** Contractor shall provide, upon request, the most recent MSDS information sheets for any products delivered to any KCSD location.

1.17. **PENALTIES:** In case of default by the contractor, The Board may procure the articles and services from other sources and may deduct the amount of excess cost so paid from any unpaid balance due to the vendor, and the price paid shall be considered the prevailing market price at the time such purchase is made.

1.18. **EQUAL OPPORTUNITY:** During the performance of this contract, the contractor agrees to abide by the policies of **41 CFR 60-1.4(a),** which prohibits discrimination against any employee or applicant for employment because of race, color, religion, sex, sexual orientation, gender identity, or national origin. Moreover, these regulations require that the contractor take affirmative action to employ and advance in employment individuals without regard to race, color, religion, sex, sexual orientation, gender identity, or national origin.

1.19. **K.O.S.H.A STANDARDS AND HAZARD COMMUNICATION STANDARD:** If applicable, all materials and services must meet or exceed K.O.S.H.A (Kentucky Occupations & Safety Health Act) standards and must comply with the O.S.H.A. (Occupational Safety & Health Administration) Hazard Communication standards **1910.1200**.

1.20. **HOLD HARMLESS:** Contractor agrees to indemnify and hold The Board harmless from any and all claims for death or injury to contractor's personnel arising while such personnel are on premises owned or controlled by The Board in connection with the performance of this order, and contractor shall maintain Worker's Compensation Insurance and Employees Liability insurance in the minimum amount of $100,000 dollars (unless otherwise specified within the contract) covering all personnel while on The Board's premises.

1.21. **KENTUCKY RESIDENT BIDDER RECIPROCAL PREFERENCE:** In accordance with **KRS 45A.494**, a Kentucky resident bidder shall be given preference against a non-resident bidder registered in any state that gives or requires a preference to bidders from that state. The preference shall be equal to the preference given or required by the state of the non-resident bidder.

1.22. **LOBBYING:** Contractors that apply or bid for an award exceeding $100,000 must file the required certification pursuant to the Byrd Anti-Lobbying Amendment, 31 U.S.C. 1352, and the New Restrictions on Lobbying.

1.23. **LEGAL AND CONTRACTUAL REMEDIES:** The Board, or its designee, shall have authority to determine protests and other controversies of actual or prospective bidders, offerors, or contractors in connection with the solicitations or selection for an award of contract. Any actual or prospective bidders, offerors, or contractors aggrieved in connection with solicitation or selection for an award of contract may file protest with the Executive Director of Operations of The Board. A protest or notice of other controversy regarding the solicitation must be filed prior to opening. A protest or notice of other controversy regarding an award must be filed promptly within fourteen (14) days after the award. All protests or notices of other controversies must be in writing and addressed to:

The Kenton County Board of Education
ATTN: Executive Director of Operations
1055 Eaton Dr.
Ft. Wright, KY 41017

The Board, or its designee, shall issue a decision in writing. A copy of that decision shall be provided to the aggrieved party and shall state the reasons for the action taken. The decision of The Board shall be final and conclusive.

1.24. **CORRECTIVE ACTION REQUEST (C.A.R.):** When an incident occurs with a contracted vendor that The Board deems unacceptable, The Board may issue a C.A.R. to the vendor. The procedure is as follows:

1. The Board's Purchasing Department will issue a written C.A.R to the vendor in question detailing the incident, problem(s), and/or issue(s) relating to the contract. The vendor may have up to fourteen (14) days from the date of the issue to respond in writing.
2. The Board's Purchasing Department will review the vendor's response, evaluate it, and determine whether or not the proposed solution is suitable to The Board.
3. Once the written response received from the vendor is deemed suitable by The Board's Purchasing Department, The Board will issue a C.A.R. response detailing the action proposed by the vendor and agreed upon by The Board.

4. If the written response received from the vendor is deemed unsuitable by The Board's Purchasing Department, The Board will issue a C.A.R. response defining what action will be taken. The Board may revoke the contract and refuse potential bids from the vendor until such a time is deemed suitable by The Board.
5. If The Board's Purchasing Department does not receive a response from the vendor, the contract shall be dissolved and considered null and void. In addition, the vendor may not bid on future contracts for three (3) years

1.25. **TERMINATION:** Contracts may be terminated by The Board at any time with a thirty (30) days written notice or upon the discretion of the Board, in a shorter period, if the terms of the contract are violated.

THE FOLLOWING TERMS ARE SPECIFIC TO STUDENT NUTRITION BIDS/CONTRACTS ONLY:

1.26. **SUSPENSION AND DEBARMENT:** When applicable, contractor understands that a contract award must not be made to parties listed on the government wide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement executive orders 12549 (3 CFR part 1986 Comp,. p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension".

By signing and submitting a bid or proposal, contractor certifies as follows:
This certification in this clause is a material representation of fact relied upon by The Kenton County Board of Education. If it is later determined that the contractor knowingly rendered an erroneous certification, in addition to remedies available to the Kenton County Board of Education, the Federal Government may pursue available remedies, including but not limited to suspension and/or debarment. The contractor agrees to comply with the requirements of 2 CER 180 .220 while this offer is valid and throughout the period of any contract that may arise from this offer. The contractor further agrees to include a provision requiring such compliance in its lower tier covered transactions.

1.27. **CLEAN AIR/CLEAN WATER**: When applicable, the contractor agrees to comply with all standards, orders, or regulations issued pursuant to the Clean Air Act, as amended, 42 U.S.C. §§ 7401 et seq. and the Federal Water Pollution Control Act, as amended, 33 U.S.C. §§ 1251 et seq. The contractor agrees to report each violation to the United States Department of Agriculture (USDA) and the appropriate Environmental Protection Agency (EPA) Regional office.

1.28. **COST REIMBURSABLE CONTRACTS:** The following conditions apply to cost reimbursable contracts:

i. Allowable costs will be paid from the non-profit school food service account to the contractor net of all discounts, rebates, and other applicable credits accruing to or received by the contractor or any assignee under the contract, to the extent those credits are allocable to the allowable portion of the costs billed to the school food authority;

ii. The contractor must separately identify for each cost submitted for payment to the School Food Authority (SFA) the amount of that cost that is allowable (can be paid from the non-profit school food service account) and the amount that is unallowable (cannot be paid from the non-profit school food service account);

iii. The contractor must exclude all unallowable costs from its billing documents and certify that only allowable costs are submitted for payment and records have been established that maintain the visibility of unallowable costs, including directly associated costs in a manner suitable for contract cost determination;

iv. The contractor's determination of its allowable costs must be made in compliance with the applicable Departmental and Program regulations and Office of Management and Budget cost circulars;

v. The contractor must identify the amount of each discount, rebate and other applicable credit on bills and invoices presented to the SFA for payment and individually identify the amount as a discount, rebate, or in the case of other applicable credits, the nature of the credit. If approved by the State agency, the SFA may permit the contractor to report this information on a less frequent basis than monthly, but no less frequently than annually;

vi. The contractor must identify the method by which it will report discounts, rebates and other applicable credits allocable to the contract that are not reported prior to conclusion of the contract;

vii. The contractor must maintain documentation of costs and discounts, rebates, and other applicable credits and must furnish such documentation upon request to the SFA, the state agency, or the Department.

Prohibited expenditures – no expenditure may be made from the non-profit school fund service account for any cost resulting from a cost reimbursable contract that fails to include the requirements of this section, nor may any expenditure be made from the non-profit contractor receiving payments in excess of the contractor's actual net allowable costs.

1.29. **BUY AMERICAN:** When applicable, vendor must comply with the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Buy American Act, 7 CFR 210.21.d) which requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals serviced under the NSLP and SBP.

Buy American definition of domestic commodity or product:

The term "domestic commodity or product" means – (i) An agricultural commodity that is produced in the United states; and (ii) A food product that is processed in the United States substantially using agricultural commodities that are produced in the United States. "Substantially" means over 51 percent of the final processed product consists of agricultural commodities that were grown domestically.

Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States. The Buy American Act (7 CFR 210.21(d)) is one of the procurement standards SFAs must comply with when purchasing commercial food products serviced in the school meal programs.

ALL Products that are normally purchased by the contractor as non-domestic and proposed as part of this solicitation must be identified with the country of origin. Contractor shall outline their procedures to notify the school when products are purchased as non-domestic. Any substitution of a non-domestic product for a domestic product (which was originally part of the solicitation) must be approved, in writing, by the Food Service Director, prior to the delivery of the product. Any non-domestic product delivered to the school, without prior written approval from the Food Service Director, will be rejected.

Contractor must affirm their willingness to assert their best and reasonable efforts to ensure compliance with this Federal rule.

2. GENERAL BID INSTRUCTIONS

2.1. **ACCEPTANCE OF BIDS & AWARDING OF CONTRACTS:** The Board reserves the right to accept any bid, to reject any or all bids, and/or to waive any irregularities or informalities in bids received where such acceptance, rejection, or waiver is considered to be in its best interest. The Board also reserves the right to reject any bid where evidence or information submitted by the bidder does not provide satisfactory proof that the bidder is qualified to carry out the details of the contract. The Board shall have the right to bid specific items if it is in the best interest of The Board.

Contracts may be awarded on an item, group, or total basis; whichever is deemed to be in the best interest of The Board.

The Board reserves the right to make multiple awards to two or more companies on the same item or similar item.

Awarding of this bid in no way guarantees the purchase of any times. The Board reserves the right to purchase specific items from other suppliers, in the event that a lower price is found.

2.2. **BID DOCUMENT REQUIREMENTS:**

i. All proposals shall be submitted on the "**Bid Form**", found in section 6 of the bid documents.
   - All blanks and information requested are to be completed on the "Bid Form" in order to qualify the bid.
   - Do not bid any special grouping other than those listed herein.

ii. **Conflict of Interest** Form shall be signed, dated, and received with the bid in order for the bid to be considered.

iii. **Required Affidavit for Bidders, Offerors, and Contractors Claiming Resident Bidder Status** shall be completed by Kentucky bidders only.

2.3. **ADDENDA:** The Board may issue addenda to the bid after its release.

2.4. **BIDS:**

i. Any bids received after the scheduled time of opening will not be opened.

ii. No bid can be corrected, altered, or signed after being opened. The Board shall not be responsible for errors or omissions on the part of bidders in the creation of their bids. Any bids received unsigned shall be rejected.

iii. All regular bids must be submitted in accordance with specifications on the Bid Form supplied with this invitation. The submission of a bid on the Bid Form certifies that the product meets any and all specifications except as noted in Section 5 of the bid documents.

2.5. **TABULATIONS:** Tabulations will be calculated by the Purchasing Department. Each qualified bidder will be provided a formal tabulation after The Board has taken official action. Until such time, bidders are requested not to contact the Purchasing Department for Tabulations. Board meetings are held on the first Monday of each month, unless otherwise specified.

2.6. **PRICES:** All prices/proposals quoted must be firm for a maximum of sixty (60) days from the bid opening date to allow acceptance by The Board. The bidder may withdraw a proposal, without prejudice, prior to the opening date.

Bid prices shall remain firm per the "Terms & Conditions" for the entire contract period and shall include delivery and all other costs required by this bid invitation. Special charges, surcharges, and delivery charges must be built into the bid price at the time of the bid or listed under "Exceptions" on the Bid Form. Unless otherwise specified, prices shall be Free on Board (F.O.B.) DESTINATION, which means delivered to a Board service location designated delivery point, as defined in Section 3 of the bid documents, without additional charge.

2.7. **FUEL SURCHAGES, MILEAGE, and/or MISCELLANEOUS CHARGES:** Awarded bidder(s) may not add fuel surcharges, mileage charges, or other miscellaneous charges to invoices. All charges must be included in the bid price(s) or specified under "Exceptions" in Section 5 of the bid documents.

2.8. **SPECIFICATIONS:** Specifications are attached and part of this proposal. All materials or services furnished must be in conformity with the specifications and will be subject to inspection and approval of the Purchasing Department. The right is reserved to reject and return, at the risk and expense to the supplier, any item that may be defective or fail to comply with these specifications.

The Board reserves the right to waive compliance of any material or services with any particular specification where such waiver is considered to be in its best interest, including but not limited to cases where such waiver is necessary due to technical errors or inconsistencies in preparation of such specifications.

2.9. **PRODUCT EVALUATION:** Items will be disqualified that do not meet specifications or the accepted equal. If a product is purchased and it is later established that said product fails to comply with the specifications and conditions, the item will be rejected and returned to the supplier at the supplier's expense. No item shall be considered satisfactory that does not conform to our usual accepted methods, use, application, storage, handling, and delivery. The decision concerning the satisfactory use and performance of any item on this bid shall be that of the educational and business staff of The Board.

2.10. **SAMPLES:** Samples may be required to assist in making decisions for awarding of contracts. The samples must be furnished by the time and date specified for the bid opening. Failure to furnish samples may disqualify the bid.

Samples shall be representative of items on which the bid is submitted and will be checked as deemed necessary by The Board for compliance with the specifications outlined herein. Samples are to be properly marked for identification and must indicate the supplier's name and the corresponding item number as indicated on the Bid Form. Samples are to be mailed or delivered to:

Kenton County Board of Education
ATTN: Purchasing Department
1055 Eaton Dr.
Ft. Wright, KY 41017

All samples are to be furnished without cost to The Board with the right reserved to mutilate, consume, or destroy such samples if considered necessary for testing purposes.

Samples will become property of The Board unless claimed within 10 business days after the bid is awarded.

2.11. **BRAND NAMES:** The brand or trade name, manufacturer's name, and/or catalog number must be listed in the column provided. If bidder fails to indicate brand or trade name, where requested, the item and bid may be disqualified.

2.12. **DESCRIPTIVE LITERATURE AND/OR MANUFACTURER'S SPECIFICATIONS:** The Board reserves the right to waive any discrepancies or inconsistencies between the submitted manufacturer's descriptive literature and/or specifications and the requirements of this Invitation to Bid, if:

i. The bidder submits a sample which conforms to all material requirements of this Invitation to Bid;

ii. Or the bidder certifies to the Board that they can supply products which conform to all material requirements of this Invitation to Bid.

Note: descriptive literature and/or manufacturer's specifications should not be submitted unless expressly requested.

2.13. **OR EQUAL:** Whenever the words "Or Equal" appears, they shall be interpreted to mean an item of material or equipment equal in quality to that named in the Bid Specifications and/or Bid Form and which is suited to the same use and capable of performing the same function with at least equivalent efficiency, as that named.

Descriptive literature is to be furnished for all "*OR EQUAL"* item(s) which are submitted on bids. Bidder must attach descriptive literature providing detailed information about each "*OR EQUAL"* item so that it can be fully determined if the unit is truly a direct substitution. In the event the descriptive literature is not provided, the bid will be rejected on the basis that no descriptive literature was provided as required.

2.14. **EXCEPTIONS:** Any exceptions to the Terms and Conditions, General Bid Instructions, and/or Bid Specifications must be documented by referencing the applicable paragraph(s) and explained in detail, as defined in Section 5 of the bid documents. If no exceptions are requested, it will be assumed that the bid meets all Specifications and Terms and Conditions as stated in the bid documents.

2.15. **FAILURE TO RESPOND:** Businesses that have previously indicated interest to bid, and fail to respond to "Invitations to Bid" or notices of availability on two (2) consecutive procurements of similar items and/or services, may be removed from the applicable mailing list.

3. SERVICE LOCATIONS

Kenton Elementary 11246 Madison Pike Independence, KY 41051
River Ridge Elementary 2772 Amsterdam Rd. Villa Hills, KY 41017
Taylor Mill Elementary 5907 Taylor Mill Rd. Covington, KY 41015

4. BID SPECIFICATIONS

4.1 SCOPE

The Kenton County School District (KCSD) is seeking a qualified supplier to provide Combi Ovens. It is the intention of KCSD to purchase one (1) 10-pan combination oven and stand for Kenton Elementary, 11246 Madison Pike, Independence, KY 41051; two (2) 6-pan combination ovens and stands for River Ridge Elementary, 2772 Amsterdam Rd., Villa Hills, KY 41017; and one (1) combination oven and stand for Taylor Mill Elementary, 5907 Taylor Mill Rd., Covington, KY 41015.

4.2 COMPLETION DATE

Work shall be completed by **July 31, 2025.**

4.3 PRE-BID SITE VISIT

1. Bidders are required to complete an on-site visit to verify all aspects of the proposed project.
2. If a bidder does not complete the on-site visit, their bid will not be considered.
3. The Pre-Bid Site Visit will take place on **Tuesday, April 2, 2025, 1:30 pm**. The meeting will start at River Ridge Elementary, then to Taylor Mill Elementary, and will conclude at Kenton Elementary.
4. Please notify Jenny Notton, Jennifer.notton@kenton.kyschools.us, no later than Monday, April 1st, if you will be attending.

4.4 GENERAL CONTRACTOR SPECIFICATIONS

1. Breakdown old equipment and move to designated area for KCSD staff to remove.
2. Deliver, uncrate, set in place, and remove any laser film from all stainless steel.
3. Contact an Authorized Service Agent for installation and commissioning.
4. Remove all trash and scrap from site. **NO trash is to be disposed of in KCSD dumpsters.**
5. KCSD shall be responsible for all electrical needs to accommodate the new equipment.

4.5 SPECIFICATIONS

- Convotherm models or *approved equal.*
- Please see **Appendix 1 (Kenton Elementary), Appendix 2 (River Ridge Elementary), and Appendix 3 (Taylor Mill Elementary)** for equipment specifications.
- If approved alternate model is proposed, all equipment specifications and design components must be provided along with drawings.

4.6 QUESTIONS

- Deadline to submit questions is 2 pm EST, Thursday, April 3, 2025.
- Questions not answered at the site visit must be submitted in writing to jennifer.notton@kenton.kyschools.us.

5. EXCEPTIONS

In compliance with this Invitation to Bid, the undersigned hereby certifies that all items and/or services included in this bid shall be in compliance with all Terms and Conditions, General Bid Instructions, and Bid Specifications. Failure to accept the Terms and Conditions, General Bid Instructions, and Bid Specifications, unless requesting an exception, may result in a proposal being deemed nonresponsive.

Requested exceptions to the Terms and Conditions, General Bid Instructions, and Bid Specifications must be clearly identified on the table below. If no exceptions are requested, it will be assumed that the bid meets all specifications and bidder agrees to all Terms and Conditions and General Bid Instructions as stated in this complete bid package.

The Board's Purchasing Department shall determine acceptance or non-acceptance of requested exceptions. **Exceptions not accepted will disqualify the bid.** Exceptions noted elsewhere in the solicitation and not specified on this form will not be considered.

IDENTIFY ALL EXCEPTIONS *(check one)*:
(____) **No Exceptions Requested**. All Terms and Conditions, General Bid Instructions, and Bid Specifications are met.
(____) Offeror requests the exceptions identified below and noted on the attached sheet(s).

Correlating with the number listed on the table below, offeror **shall include additional page(s) identifying the solicitation language to which the exception is taken, the proposed language and any price impact this may have**. For any fees and/or additional charges not included in the bid price, offeror shall specify the exact amount that will be incurred. If no additional details are included, the exception will not be considered.

NO.	SOLICITATION SECTION	REFERENCE	PAGE NO.
Example	*Terms and Conditions*	*1.9 – Warranty*	*3*
1.			
2.			
3.			
4.			
5.			
6.			
7.			

By signing this form, offeror has read and acknowledges the Terms and Conditions, General Bid Instructions, and Bid Specifications; has listed all requested exceptions; and understands if an exception is not accepted the bid will be disqualified.

Authorized Signature_____ Date_____

Print Name_____

Title_____

BIDDER IS TO SIGN AND ATTACH THIS FORM AND SUBMIT WITH THE BID IN ITS ENTIRETY

6. BID FORM

The Kenton County School District is requesting pricing quotes for Combi Ovens in accordance with the specifications listed herein.

Location	Specifications	Total Price	No. of Units	Total Cost
Kenton Elementary 11246 Madison Pike Independence, KY 41051	In accordance with page 11, section 4.4 and Appendix 1	$	1	$
River Ridge Elementary 2772 Amsterdam Rd. Villa Hills, KY 41017	In accordance with page 11, section 4.4 and Appendix 2	$	2	$
Taylor Mill Elementary 5907 Taylor Mill Rd. Covington, KY 41015	In accordance with page 11, section 4.4 and Appendix 3	$	1	$
			PROJECT TOTAL	**$**

If alternate proposed, all equipment specifications and design components must be provided along with drawings.

I, the undersigned, submit this bid/proposal in accordance with the specifications, which are part of this solicitation. My signature also certifies that I am authorized to submit this bid/proposal, sign as a representative for the company, and carry out the services solicited in this solicitation.

Signature of Authorized Agent _____ Date_____

Printed Name and Title _____

Name of Company _____

BIDDER IS TO SIGN AND ATTACH THIS FORM AND SUBMIT WITH THE BID IN ITS ENTIRETY

REQUIRED AFFIDAVIT FOR BIDDERS, OFFERORS AND CONTRACTORS CLAIMING RESIDENT BIDDER STATUS

FOR BIDS AND CONTRACTS IN GENERAL:
The bidder or offeror hereby swears and affirms under penalty of perjury that, in accordance with KRS 45A.494(2), the entity bidding is an individual, partnership, association, corporation, or other business entity that, on the date the contract is first advertised or announced as available for bidding:

1. Is authorized to transact business in the Commonwealth;
2. Has for one year prior to and through the date of advertisement:
    a. Filed Kentucky corporate income taxes;
    b. Made payments to the Kentucky unemployment insurance fund established in KRS 341.49; and
    c. Maintained a Kentucky workers' compensation policy in effect.

The BIDDING AGENCY reserves the right to request documentation supporting a bidder's claim of resident bidder status. Failure to provide such documentation upon request shall result in disqualification of the bidder or contract termination.

_____ _____
Signature Printed Name

_____ _____
Title Date

Company Name _____

Address _____

_____

_____

Subscribed and sworn to before me By _____ _____
(Affiant) (Title)

of _____ the _____ day of _____,20_____.
(Company Name)

_____
Notary Public

[seal of notary] My commission expires: _____

BIDDER IS TO SIGN AND ATTACH THIS FORM AND SUBMIT WITH THE BID IN ITS ENTIRETY

7. CHECKLIST

All items listed below are due on or before the sealed bid opening, **fully** completed per instructions in order to qualify the bid. Failure to do so will disqualify the bid.

1.	_____	**Cover Sheet**	*Page 1*
2.	_____	**Conflict of Interest**	*Page 2*
3.	_____	**Exceptions**	*Page 12*
4.	_____	**Bid Form**	*Page 13*
5.	_____	**Kentucky Resident Bidder *(if applicable)***	*Page 14*
6	_____	**Proof of Required Insurance**	*(See page 3, 1.6, for requirements)*
7.	_____	**Pre-Bid Site Visit**	*(See page 11, 4.3, for requirements)*
8.	_____	**Equipment Specifications, Design Components, and Drawings *(if alternate model is proposed)***	*(See page 11, 4.5 for requirements)*

APPENDIX 1

APPENDIX 1

KENTON COUNTY SCHOOLS

KENTON ELEMENTARY



ITEM: COMBI OVEN, GAS
QTY: 1
MANUFACTURER: CONVOTHERM, *or approved equal*
MODEL: C4 ET 10.20GB-N
DIMENSIONS: 43.62(h) x 46.87(w) x 41.66(d)

Convotherm Maxx Pro Combi Oven/Steamer, gas, with steam generator, (10) 18" x 26" full size sheet pan or (20) 12" x 20" x 1" hotel pan capacity, 10" wifi-ready, high resolution easyTouch control panel, 20 stages each & 399 cooking recipes storage, (4) cooking modes: hot air, steam, combi-steam & retherm, LED light, triple pane right hinged door with anti-microbial hygienic door handle, multi-point core temperature probe, five-speed auto reversing fan, includes (5) wire shelves, pull-out spray hose, ConvoClean+ fully automatic hands-free cleaning system, stainless steel construction, 0.6kW, 120v/60/1-ph, 7.5 amps, 109,200 BTU, cULus, NSF

ADDITIONAL COMPONENTS TO INCLUDE:

1 ea	NOTE: Purchasers, owners & operators are solely responsible to verify that the incoming water to the equipment is within the manufacturer's water quality specs as outlined on the product spec sheet. Water quality verification in virtually all cases requires water testing & in some cases, requires that water samples be submitted & for which the test results may take 4 weeks to receive. Non-compliance with manufacturer water quality specifications can cause irreparable damage to the equipment & / or its components & will VOID the original manufacturer's warranty. Water treatment solutions shown on this page & in the pricelist are offered for purchasing convenience only & can be selected only if the incoming water quality falls within the water treatment manufacturer's selection guidelines.
1 ea	2 years parts & labor warranty (requires registration at convotherm.com), standard
1 ea	Model C-START Cleaner Kit, includes: One (1) 2.5 Gallon container of ConvoClean forte solution, One (1) 2.5 Gallon container of Convocare solution and a set of connectors and hoses
1 kt	Model 11000115816 installation kits, for 10.20, 20.10, & 20.20 gas, DWV Copper (Non-discountable NET pricing) (See installation kit flyer for details)
1 ea	Natural Gas
1 ea	Model DD-TT Disappearing Door, for Easy Touch 10.20
5 ea	Model CWR20 Wire Shelf, 21" x 23", stainless steel, for 6.20, 10.20, 12.20, & 20.20 (P/N 3001085)
1 pr	Model CC202 ConvoCare solution Rinse Agent, (2) 2.5-gallon containers (ready to use) (NET)
1 pr	Model CC102 ConvoClean solution (Forte), (2) 2.5-gallon containers for semi and fully automatic cleaning of cooking chamber (NET)
1 ea	An RO system must be included on this quote if mail-in water test results have not been received by the dealer PRIOR to creating this quote. A filter system should only be included on this quote if water test results are in hand & the test results indicate a water filter meets the water specifications
1 ea	Model FLT0040-COV Water treatment system, dual-cartridge, with (2) Qwik-Twist cartridges, 0.5-microns sediment reduction, reduces chlorine, taste & odor at a flow rate of 2.5 gpm for 20,000-gallons & chloramine at a flow rate of 0.5 gpm for up to 6,000-gallon, pressure gauge, inlet shut-off valve, mounting bracket, for use with steam & combi ovens (Non- discountable NET)
1 ea	Model CST20OBCA-4 Oven Stand, open with storage shelf, stainless steel construction, casters for C4 6.20 & 10.20 (p/n 3251503)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

CONVOTHERM®

Combi oven

Project _____

Item _____

Quantity _____

FCSI section _____

Approval _____

Date _____

C4eT 10.20 GB-N

Convotherm maxx pro easyTouch

10.20
11 slide rails

Gas
Boiler
Right-hinged door



Key Features

Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air

Advanced Closed System+ (ACS+) with extra functions:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro – 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan – 5 speed settings

easyTouch 10" TFT high-resolution glass touch display (capacitive)

ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing

HygieniCare

WiFi and Ethernet port (LAN)

TriColor indicator ring – indicates the current operating status

Steam generated by high-performance boiler outside the cooking chamber

LED illumination for cooking chamber

Triple-glazed right-hinged unit door

Standard features

Cooking methods:

- Steam (86-266°F) with guaranteed steam saturation
- Combi-steam (86-482°F) with automatic humidity adjustment
- Hot air (86-482°F) with optimized heat transfer

easyTouch user interface controls:

- 10" TFT high-resolution glass touch display (capacitive)
- Smooth-action, quick-reacting scrolling function

Climate Management

- Advanced Closed System+ (ACS+), HumidityPro, Crisp&Tasty

Quality Management

- Airflow Management, BakePro, multi-point core temperature probe, preheat and cool-down function

Production Management

- Automatic cooking with Press&Go with up to 399 profiles
- Integrated cookbook with 7 different categories
- TrayTimer – load management for different products simultaneously
- TrayView – load management for automatic cooking of different products using Press&Go
- Favorites management
- HACCP data storage
- USB port
- ecoCooking – energy saving function
- LT cooking (low-temperature cooking) / Delta-T cooking
- Cook&Hold – cooking and keeping food warm in a single process
- Auto Start
- Rethermalization+: versatile multi-mode rethermalization function

Standard features

Cleaning Management:

- ConvoClean+: Fully automatic cleaning system
- Quick access to individually created and stored cleaning profiles
- Cleaning Scheduler

HygieniCare:

- Hygienic Steam Function
- Hygienic handles
- SteamDisinfect

Design:

- Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
- Steam generated by boiler
- Adjustable feet with adjustment range between 4 inches and 5 inches
- Multi-point core temperature probe
- Integrated recoil hand shower

GAS-FIRED c UL us LISTED MH49645

NSF

Welbilt Inc.
760 Beta Drive
Suite D
Mayfield Village, OH 44143, USA

Phone 1-800-338-2204

www.convotherm.com

WELBILT

CONVOTHERM®

Options

Accessories

C4eT 10.20 GB-N

Convotherm maxx pro easyTouch

10.20
11 slide rails

Gas
Boiler
Right-hinged door



Key Features

Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air

Advanced Closed System+ (ACS+) with extra functions:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro – 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan – 5 speed settings

easyTouch 10" TFT high-resolution glass touch display (capacitive)

ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing

HygieniCare

WiFi and Ethernet port (LAN)

TriColor indicator ring – indicates the current operating status

Steam generated by high-performance boiler outside the cooking chamber

LED illumination for cooking chamber

Triple-glazed right-hinged unit door

Options

Triple-glazed disappearing door – more space and added safety (see page 3)

Quality Management:

- ConvoSmoke – built in food-smoking (HotSmoke)
- ConvoGrill with grease management function

Steam and vapor removal – built-in condenser

Corrections package

Available in various voltages

Sous-vide probe, external connection

Core temperature probe, external connection (internal core probe standard)

Accessories

KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere

Signal Tower

Racks

Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover

Stacking stands

Equipment stands in various sizes and designs

Accessories and services by partners

Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)

Water filtration and reverse osmosis systems and replacement filters

Installation services available - details in AutoQuotes - availability may vary by region

Cooking, baking, and roasting cookware

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CONVOTHERM®

Dimensions

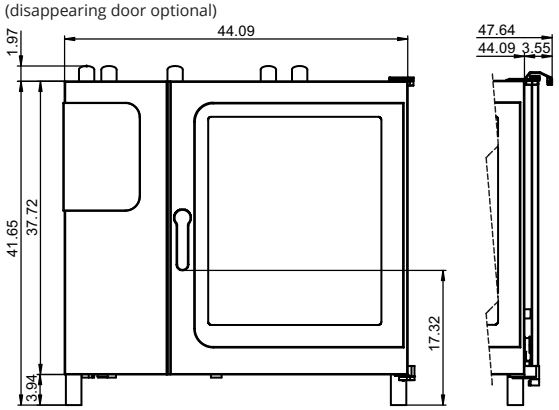
Weights

Views

C4eT 10.20 GB-N

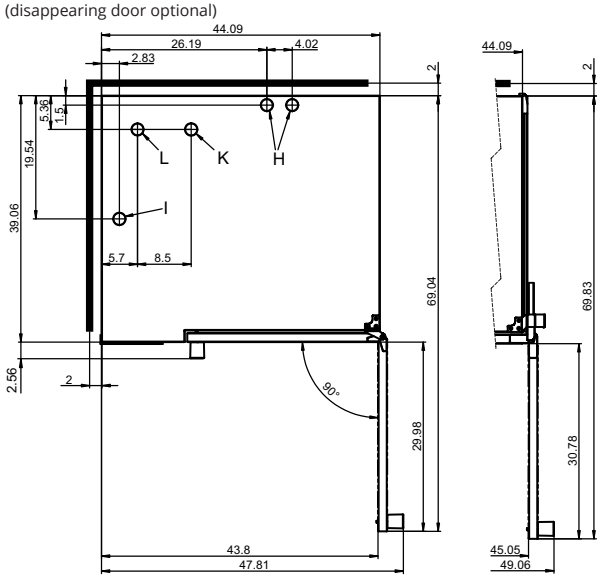
Front view

(disappearing door optional)



View from above with wall clearances

(disappearing door optional)



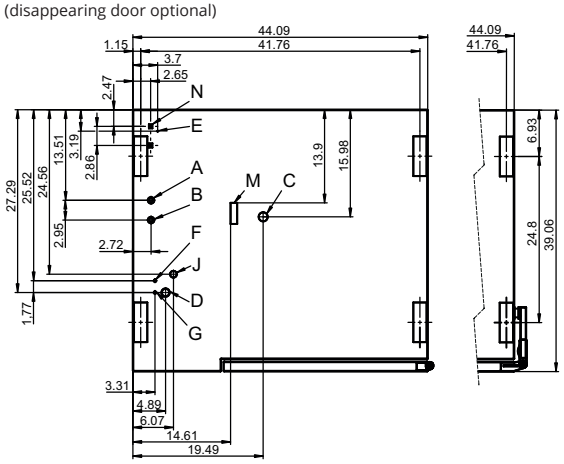
Installation requirements

Clearance from heat sources	min. 20 "
Recommended clearance for servicing on the left side of the unit	min. 20 "

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

Connection points, bottom of unit

(disappearing door optional)



A	Water connection (for boiler)
B	Water connection (for cleaning, recoil hand shower)
C	Drain connection (2" I. D.)
D	Electrical connection
E	Equipotential bonding
F	Rinse-aid connection
G	Cleaning-agent connection
H	Air vent (2" I. D.)
I	Dry air intake (2" I. D.)
J	Gas connection
K	Convection burner exhaust outlet (2.37" I.D.)
L	Boiler burner exhaust outlet (2.36" I.D.)
M	Safety overflow 3.2" x 1"
N	Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging	
Width x height x depth	53.7" x 52.0" x 45.7"
Weight	
Net weight without options* / accessories	461 lbs
Packaging weight	84 lbs
Safety clearances**	
Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	5 "
Left (see installation requirements)	2 "
Top***	39"

* Max. weight of options: 33 lbs.

** Required for the unit to work properly.

*** Depends on the type of exhaust system and the ceiling's characteristics.

CONVOTHERM®

C4eT 10.20 GB-N

Loading capacity

Max. number of food containers	
[Unit has 11 slide rails; rail spacing 2.68" max.]	
Steam table pans (12"x20"x1")	22
Steam table pans (12"x20"x2.5")	22
Wire shelves, full size (20"x26")	11
Sheet pans, full size (18"x26")*	10
Sheet pans, half size (13"x18")*	20
Frying baskets, half size (12"x20")	22
Plates (optional plate rack)	48
Max. loading weight	
Per combi oven	220 lbs
Per shelf level	33 lbs

* Wire shelves required.

Electrical supply

120V 1PH 60Hz *	
Rated power consumption	0.6 kW
Rated current	7.5 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194 °F / 90 °C

* Prepared for connection to an energy optimizing system.

Electrical supply must be connected to dedicated permanent supply line. Any Ground fault or residual current protection must be rated at least 20mA. Do not connect to residential GFI receptacles as they will cause nuisance trips of the device.

Gas specifications

Type of gas	Natural gas, propane
Gas connection	3/4" NPT
Flow pressure	
Natural gas	7" WC
Propane	11" WC
Heat output	For Natural gas, propane
Convection burner	109200 BTU/h
Boiler burner	102000 BTU/h

NOTICE: Only one burner comes on at a time.

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CONVOTHERM®

Water

Emissions

C4eT 10.20 GB-N

Water connection

Water supply	
Water supply	2 x 3/4" GHT-M garden hose adapter; Alternative, 2 hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST. The unit is designed for a fixed connection to the water supply using a connecting hose with a minimum inner diameter of 1/2"
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Naturally ventilated pipe to open pan or drain/channel
Type	2" inner diameter
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for boiler,
Water connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness**	70 - 360 ppm (4 - 21 gpg)
pH value	6.5 - 8.5
Cl^- (chloride)	max. 60 ppm
Cl_2 (free chlorine)	max. 0.2 ppm
SO_4^{2-} (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO_2 (silica)	max. 13 ppm
NH_2Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

* Please refer to the connection points diagram, p. 2.

** Even if the limits are adhered to, deposits of minerals that do not cause hardness may occur in certain cases. Any measures used to prevent this must be clarified with Technical Support.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

Water consumption

Water connections A, B	
Average consumption for cooking**	2.3 gph
Max. water throughput	4.0 gpm

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

Heat loss	
Latent	4400 BTU/h
Sensible	5800 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combination allowed	6.20 on 10.20
If combining two gas units	
Select the “stacking kit for Convotherm 4 gas units”	
If combining one electrical unit and one gas unit in a stacking kit	
Select the “stacking kit for Convotherm 4 electrical units” if:	
Bottom combi oven	EB/ES
Top combi oven	GB/GS
Select the “stacking kit for Convotherm 4 gas units” if:	
Bottom combi oven	GB/GS
Top combi oven	EB/ES

Equipment stand

Standard support surface height	26.38"

Welbilt Inc.
760 Beta Drive
Suite D
Mayfield Village, OH 44143, USA

Phone 1-800-338-2204

www.convotherm.com

APPENDIX 2

APPENDIX 2

KENTON COUNTY SCHOOLS
RIVER RIDGE ELEMENTARY



ITEM: COMBI OVEN, ELECTRIC
QTY: 2
MANUFACTURER: CONVOTHERM, *or approved equal*
MODEL: C4 ET 6.20EB-N
DIMENSIONS: 32.91(h) x 46.87(w) x 41.66(d)

12" x 20" x 1" hotel pan capacity, 10” wifi-ready, high resolution easyTouch control panel, 20 stages each & 399 cooking recipes storage, (4) cooking modes: hot air, steam, combi-steam & retherm, LED light, triple pane right hinged door with anti-microbial hygienic door handle, multi-point core temperature probe, five-speed auto reversing fan, includes (3) wire shelves, pull-out spray hose, ConvoClean+ fully automatic hands-free cleaning system, stainless steel construction, UL-Listed ventless (no hood required - local codes prevail), ENERGY STAR®

ADDITIONAL COMPONENTS TO INCLUDE:

1 ea NOTE: Purchasers, owners & operators are solely responsible to verify that the incoming water to the equipment is within the manufacturer’s water quality specs as outlined on the product spec sheet. Water quality verification in virtually all cases requires water testing & in some cases, requires that water samples be submitted & for which the test results may take 4 weeks to receive. Non-compliance with manufacturer water quality specifications can cause irreparable damage to the equipment & / or its components & will VOID the original manufacturer’s warranty. Water treatment solutions shown on this page & in the pricelist are offered for purchasing convenience only & can be selected only if the incoming water quality falls within the water treatment manufacturer’s selection guidelines

1 ea 2 years parts & labor warranty (requires registration at convotherm.com), standard

1 ea Model FAS START UP Mechanical Startup for one (1) Convotherm Oven, by Convotherm Authorized Servicer, when Convotherm Certified Installation is NOT purchased. Includes 100 miles roundtrip. (Non-discountable NET pricing)

1 ea Model C-START Cleaner Kit, includes: One (1) 2.5 Gallon container of ConvoClean forte solution, One (1) 2.5 Gallon container of Convocare solution and a set of connectors and hoses

1 kt Model 11000115806 Installation Kits (one per combi) for 6.10, 6.20 & 10.10 electric, DWV Copper (Non-discountable NET pricing) (See Installation Kit flyer for details)

1 ea Model DD-TT Disappearing Door, for Easy Touch 6.20

1 ea 208/240v/60/3-ph, 15.9/21 kW, 44.1/50.6 amps, standard

1 ea Model EASYRECIPE 5.0 Software Package, create cooking profiles and cookbooks, view HACCP data. Kitchenconnect compatible, for use with Convotherm 4 appliances, Mini that have easyTouch controllers with BLACK background (Download from Convotherm.com)

3 ea Model CWR20 Wire Shelf, 21" x 23", stainless steel, for 6.20, 10.20, 12.20 & 20.20 (P/N 3001085)

1 pr Model CC202 ConvoCARE Solution Rinse Agent, (2) 2.5-gallon containers (ready to use) (NET)

1 pr Model CC102 ConvoClean Solution (Forte), (2) 2.5-gallon containers for semi and fully automatic cleaning of cooking chamber (NET)

1 ea An RO system must be included on this quote if mail-in water test results have not been received by the dealer PRIOR to creating this quote. A filter system should only be included on this quote if water test results are in hand & the test results indicate a water filter meets the water specification

1 ea Model FLT0040-COV Water treatment system, dual-cartridge, with (2) Qwik-Twist cartridges, 0.5-microns sediment reduction, reduces chlorine, taste & odor at a flow rate of 2.5 gpm for 20,000-gallons & chloramine at a flow rate of 0.5 gpm for up to 6,000-gallon, pressure gauge, inlet shut-off valve, mounting bracket, for use with steam & combi ovens (Non-discountable NET)

1 ea Model CST20OBCA-4 Oven Stand, open with storage shelf, stainless steel construction, casters for C4 6.20 & 10.20 (p/n 3251503)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208/240	60	3				44.1/50.6	15.9/21.0			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

CONVOTHERM®

Combi oven

Project _____

Item _____

Quantity _____

FCSI section _____

Approval _____

Date _____

C4eT 6.20 EB-N

Convotherm maxx pro easyTouch

6.20
7 slide rails

Electric
Boiler
Right-hinged door





Key Features

Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air

Advanced Closed System+ (ACS+) with extra functions:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro – 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan – 5 speed settings

easyTouch 10" TFT high-resolution glass touch display (capacitive)

ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing

HygieniCare

WiFi and Ethernet port (LAN)

TriColor indicator ring – indicates the current operating status

Steam generated by high-performance boiler outside the cooking chamber

LED illumination for cooking chamber

Triple-glazed right-hinged unit door

UL KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994 & UL 710B (ConvoSmoke effects UL KNLZ listing)

Standard features

Cooking methods:

- Steam (86-266°F) with guaranteed steam saturation
- Combi-steam (86-482°F) with automatic humidity adjustment
- Hot air (86-482°F) with optimized heat transfer

easyTouch user interface controls:

- 10" TFT high-resolution glass touch display (capacitive)
- Smooth-action, quick-reacting scrolling function

Climate Management

- Advanced Closed System+ (ACS+), HumidityPro, Crisp&Tasty

Quality Management

- Airflow Management, BakePro, multi-point core temperature probe, preheat and cool-down function

Production Management

- Automatic cooking with Press&Go with up to 399 profiles
- Integrated cookbook with 7 different categories
- TrayTimer – load management for different products simultaneously
- TrayView – load management for automatic cooking of different products using Press&Go
- Favorites management
- HACCP data storage
- USB port
- ecoCooking – energy saving function
- LT cooking (low-temperature cooking) / Delta-T cooking
- Cook&Hold – cooking and keeping food warm in a single process
- Auto Start
- Rethermalization+: versatile multi-mode rethermalization function

Standard features

Cleaning Management:

- ConvoClean+: Fully automatic cleaning system
- Quick access to individually created and stored cleaning profiles
- Cleaning Scheduler

HygieniCare:

- Hygienic Steam Function
- Hygienic handles
- SteamDisinfect

Design:

- Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
- Steam generated by boiler
- Adjustable feet with adjustment range between 4 inches and 5 inches
- Multi-point core temperature probe
- Integrated recoil hand shower

Commercial combination oven with integral systems for limiting the emissions of grease-laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 & UL 710B using EPA202 test method. (Not valid for ConvoSmoke units)

ENERGY STAR

c UL us LISTED COOKING APPLIANCE

NSF

Welbilt Inc.
760 Beta Drive
Suite D
Mayfield Village, OH 44143, USA

Phone 1-800-338-2204

www.convotherm.com

WELBILT

CONVOTHERM®

Options

Accessories

C4eT 6.20 EB-N

Convotherm maxx pro easyTouch

6.20
7 slide rails

Electric
Boiler
Right-hinged door





Key Features

Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air

Advanced Closed System+ (ACS+) with extra functions:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro – 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan – 5 speed settings

easyTouch 10" TFT high-resolution glass touch display (capacitive)

ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing

HygieniCare

WiFi and Ethernet port (LAN)

TriColor indicator ring – indicates the current operating status

Steam generated by high-performance boiler outside the cooking chamber

LED illumination for cooking chamber

Triple-glazed right-hinged unit door

UL KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994 & UL 710B (ConvoSmoke effects UL KNLZ listing)

Options

Triple-glazed disappearing door – more space and added safety (see page 3)

Quality Management:

- ConvoSmoke – built in food-smoking (HotSmoke)
- ConvoGrill with grease management function

Steam and vapor removal – built-in condenser

Corrections package

Available in various voltages

Sous-vide probe, external connection

Core temperature probe, external connection (internal core probe standard)

Accessories

KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere

Signal Tower

Racks

Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover

Stacking stands

Equipment stands in various sizes and designs

Accessories and services by partners

ConvoVent 4 condensation hood by Halton

Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)

Water filtration and reverse osmosis systems and replacement filters

Installation services available - details in AutoQuotes - availability may vary by region

Cooking, baking, and roasting cookware

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CONVOTHERM®

Dimensions

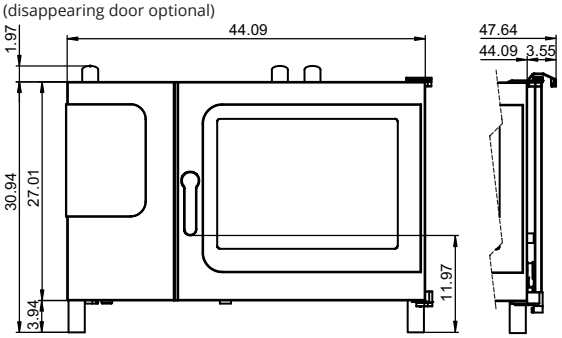
Weights

Views

C4eT 6.20 EB-N

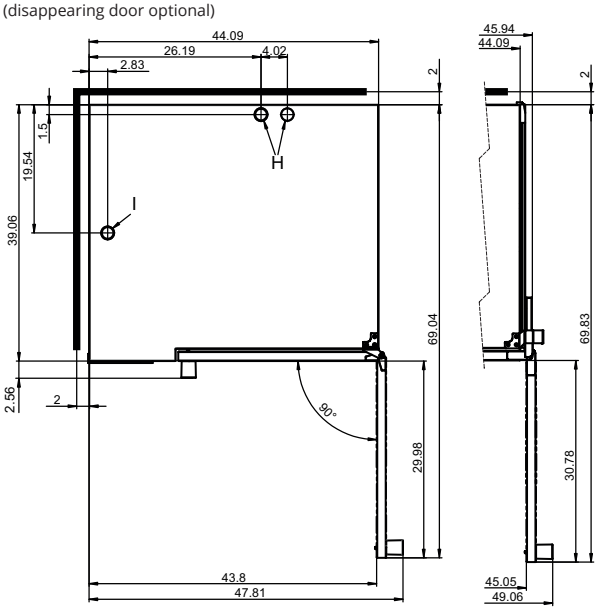
Front view

(disappearing door optional)



View from above with wall clearances

(disappearing door optional)



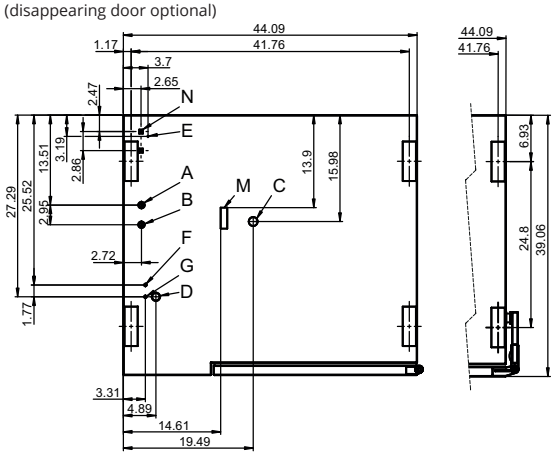
Installation requirements

Clearance from heat sources	min. 20 "
Recommended clearance for servicing on the left side of the unit	min. 20 "

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

Connection points, bottom of unit

(disappearing door optional)



A	Water connection (for boiler)
B	Water connection (for cleaning, recoil hand shower)
C	Drain connection (2" I. D.)
D	Electrical connection
E	Equipotential bonding
F	Rinse-aid connection
G	Cleaning-agent connection
H	Air vent (2" I. D.)
I	Dry air intake 2"
M	Safety overflow 3.2" x 1"
N	Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging	
Width x height x depth	53.7" 41.3x " 45.7x "
Weight	
Net weight without options* / accessories	335 lbs
Packaging weight	77 lbs
Safety clearances**	
Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	5 "
Left (see installation requirements)	2 "
Top***	20"

* Max. weight of options: 33 lbs.

** Required for the unit to work properly.

*** Depends on the type of exhaust system and the ceiling's characteristics.

CONVOTHERM®

C4eT 6.20 EB-N

Capacity

Electrical specifications

Loading capacity

Max. number of food containers	
[Unit has 7slide rails; rail spacing 2.68" max.]	
Steam table pans (12"x20"x1")	14
Steam table pans (12"x20"x2.5")	14
Wire shelves, full size (20"x26")	7
Sheet pans, full size (18"x26")*	6
Sheet pans, half size (13"x18")*	12
Frying baskets, half size (12"x20")	14
Plates (optional plate rack)	27
Max. loading weight	
Per combi oven	132 lbs
Per shelf level	33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *	
Rated power consumption	15.9 / 21.0 kW
Rated current	44.1 / 50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194 °F / 90 °C
When using the ConvoSmoke option, the only available voltage options are:	
440V 3PH 60Hz / 480V 3PH 60Hz *	
Rated power consumption	16.3 / 19.3 kW
Rated current	21.4 / 23.3 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194 °F / 90 °C
208V 3PH 60Hz *	
Rated power consumption	15.9 kW
Rated current	44.1 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194 °F / 90 °C
240V 3PH 60Hz *	
Rated power consumption	21.0 kW
Rated current	50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194 °F / 90 °C

* Prepared for connection to an energy optimizing system.

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Water connection

Water supply	
Water supply	2 x 3/4" GHT-M garden hose adapter; Alternative, 2 hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST. The unit is designed for a fixed connection to the water supply using a connecting hose with a minimum inner diameter of 1/2"
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Naturally ventilated pipe to open pan or drain/channel
Type	2" inner diameter
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for boiler,
Water connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness**	70 - 360 ppm (4 - 21 gpg)
pH value	6.5 - 8.5
Cl^- (chloride)	max. 60 ppm
Cl_2 (free chlorine)	max. 0.2 ppm
SO_4^{2-} (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO_2 (silica)	max. 13 ppm
NH_2Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

* Please refer to the connection points diagram, p. 2.

** Even if the limits are adhered to, deposits of minerals that do not cause hardness may occur in certain cases. Any measures used to prevent this must be clarified with Technical Support.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

Water consumption

Water connections A, B	
Average consumption for cooking**	1.9 gph
Max. water throughput	4.0 gpm

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

Heat loss	
Latent	3100 BTU/h
Sensible	4000 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combinations allowed	6.20 on 6.20 6.20 on 10.20
If combining two electrical units	
Select the “stacking kit for Convotherm 4 electrical units”	
If combining one electrical unit and one gas unit in a stacking kit	
Select the “stacking kit for Convotherm 4 electrical units” if:	
Bottom combi oven	EB/ES
Top combi oven	GB/GS
Select the “stacking kit for Convotherm 4 gas units” if:	
Bottom combi oven	GB/GS
Top combi oven	EB/ES

Equipment stand

Standard support surface height	26.38"

ACCESSORIES BY PARTNERS

ConvoVent 4 condensation hood by Halton*

Electrical supply	
Rated voltage	120V 1PH 60Hz
Rated power consumption	84 - 360 W
Rated current	0.7 - 3.0 A
Power supply wire gauge	AWG 14
Plug (preinstalled)	NEMA 5-15
Dimensions without packaging	
Width x height x depth	44.4 x 12.7 x 49.5 "
Weight without packaging	228 lbs
Top safety clearance**	20 "

* Special condensation hoods are available for stacking kits.

**Depends on the type of exhaust system and the ceiling’s characteristics.

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APPENDIX 3

APPENDIX 3

KENTON COUNTY SCHOOLS
TAYLOR MILL ELEMENTARY



ITEM: COMBI OVEN, GAS
QTY: 1
MANUFACTURER: CONVOTHERM, *or approved equal*
MODEL: C4 ET 10.20GB-N
DIMENSIONS: 43.62(h) x 46.87(w) x 41.66(d)

Convotherm Maxx Pro Combi Oven/Steamer, gas, with steam generator, (10) 18" x 26" full size sheet pan or (20) 12" x 20" x 1" hotel pan capacity, 10" wifi-ready, high resolution easyTouch control panel, 20 stages each & 399 cooking recipes storage, (4) cooking modes: hot air, steam, combi-steam & retherm, LED light, triple pane right hinged door with anti-microbial hygienic door handle, multi-point core temperature probe, five-speed auto reversing fan, includes (5) wire shelves, pull-out spray hose, ConvoClean+ fully automatic hands-free cleaning system, stainless steel construction, 0.6kW, 120v/60/1-ph, 7.5 amps, 109,200 BTU, cULus, NSF

ADDITIONAL COMPONENTS TO INCLUDE:

1 ea	NOTE: Purchasers, owners & operators are solely responsible to verify that the incoming water to the equipment is within the manufacturer's water quality specs as outlined on the product spec sheet. Water quality verification in virtually all cases requires water testing & in some cases, requires that water samples be submitted & for which the test results may take 4 weeks to receive. Non-compliance with manufacturer water quality specifications can cause irreparable damage to the equipment & / or its components & will VOID the original manufacturer's warranty. Water treatment solutions shown on this page & in the pricelist are offered for purchasing convenience only & can be selected only if the incoming water quality falls within the water treatment manufacturer's selection guidelines.
1 ea	2 years parts & labor warranty (requires registration at convotherm.com), standard
1 ea	Model C-START Cleaner Kit, includes: One (1) 2.5 Gallon container of ConvoClean forte solution, One (1) 2.5 Gallon container of Convocare solution and a set of connectors and hoses
1 kt	Model 11000115816 installation kits, for 10.20, 20.10, & 20.20 gas, DWV Copper (Non-discountable NET pricing) (See installation kit flyer for details)
1 ea	Natural Gas
1 ea	Model DD-TT Disappearing Door, for Easy Touch 10.20
5 ea	Model CWR20 Wire Shelf, 21" x 23", stainless steel, for 6.20, 10.20, 12.20, & 20.20 (P/N 3001085)
1 pr	Model CC202 ConvoCare solution Rinse Agent, (2) 2.5-gallon containers (ready to use) (NET)
1 pr	Model CC102 ConvoClean solution (Forte), (2) 2.5-gallon containers for semi and fully automatic cleaning of cooking chamber (NET)
1 ea	An RO system must be included on this quote if mail-in water test results have not been received by the dealer PRIOR to creating this quote. A filter system should only be included on this quote if water test results are in hand & the test results indicate a water filter meets the water specifications
1 ea	Model FLT0040-COV Water treatment system, dual-cartridge, with (2) Qwik-Twist cartridges, 0.5-microns sediment reduction, reduces chlorine, taste & odor at a flow rate of 2.5 gpm for 20,000-gallons & chloramine at a flow rate of 0.5 gpm for up to 6,000-gallon, pressure gauge, inlet shut-off valve, mounting bracket, for use with steam & combi ovens (Non- discountable NET)
1 ea	Model CST20OBCA-4 Oven Stand, open with storage shelf, stainless steel construction, casters for C4 6.20 & 10.20 (p/n 3251503)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

CONVOTHERM®

Combi oven

Project _____

Item _____

Quantity _____

FCSI section _____

Approval _____

Date _____

C4eT 10.20 GB-N

Convotherm maxx pro easyTouch

10.20
11 slide rails

Gas
Boiler
Right-hinged door



Key Features

Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air

Advanced Closed System+ (ACS+) with extra functions:

- Crisp&Tasty - 5 moisture-removal settings
- BakePro – 5 levels of traditional baking
- HumidityPro - 5 humidity settings
- Controllable fan – 5 speed settings

easyTouch 10" TFT high-resolution glass touch display (capacitive)

ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing

HygieniCare

WiFi and Ethernet port (LAN)

TriColor indicator ring – indicates the current operating status

Steam generated by high-performance boiler outside the cooking chamber

LED illumination for cooking chamber

Triple-glazed right-hinged unit door

Standard features

Cooking methods:

- Steam (86-266°F) with guaranteed steam saturation
- Combi-steam (86-482°F) with automatic humidity adjustment
- Hot air (86-482°F) with optimized heat transfer

easyTouch user interface controls:

- 10" TFT high-resolution glass touch display (capacitive)
- Smooth-action, quick-reacting scrolling function

Climate Management

- Advanced Closed System+ (ACS+), HumidityPro, Crisp&Tasty

Quality Management

- Airflow Management, BakePro, multi-point core temperature probe, preheat and cool-down function

Production Management

- Automatic cooking with Press&Go with up to 399 profiles
- Integrated cookbook with 7 different categories
- TrayTimer – load management for different products simultaneously
- TrayView – load management for automatic cooking of different products using Press&Go
- Favorites management
- HACCP data storage
- USB port
- ecoCooking – energy saving function
- LT cooking (low-temperature cooking) / Delta-T cooking
- Cook&Hold – cooking and keeping food warm in a single process
- Auto Start
- Rethermalization+: versatile multi-mode rethermalization function

Standard features

Cleaning Management:

- ConvoClean+: Fully automatic cleaning system
- Quick access to individually created and stored cleaning profiles
- Cleaning Scheduler

HygieniCare:

- Hygienic Steam Function
- Hygienic handles
- SteamDisinfect

Design:

- Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
- Steam generated by boiler
- Adjustable feet with adjustment range between 4 inches and 5 inches
- Multi-point core temperature probe
- Integrated recoil hand shower

GAS-FIRED c UL us LISTED MH49645

NSF

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Options

Accessories

C4eT 10.20 GB-N

Convotherm maxx pro easyTouch

10.20
11 slide rails

Gas
Boiler
Right-hinged door



Key Features

Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air

Advanced Closed System+ (ACS+) with extra functions:

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easyTouch 10" TFT high-resolution glass touch display (capacitive)

ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing

HygieniCare

WiFi and Ethernet port (LAN)

TriColor indicator ring – indicates the current operating status

Steam generated by high-performance boiler outside the cooking chamber

LED illumination for cooking chamber

Triple-glazed right-hinged unit door

Options

Triple-glazed disappearing door – more space and added safety (see page 3)

Quality Management:

- ConvoSmoke – built in food-smoking (HotSmoke)
- ConvoGrill with grease management function

Steam and vapor removal – built-in condenser

Corrections package

Available in various voltages

Sous-vide probe, external connection

Core temperature probe, external connection (internal core probe standard)

Accessories

KitchenConnect® (WiFi/LAN), network solution from Welbilt for updating and monitoring appliances from anywhere

Signal Tower

Racks

Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover

Stacking stands

Equipment stands in various sizes and designs

Accessories and services by partners

Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)

Water filtration and reverse osmosis systems and replacement filters

Installation services available - details in AutoQuotes - availability may vary by region

Cooking, baking, and roasting cookware

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CONVOTHERM®

Dimensions

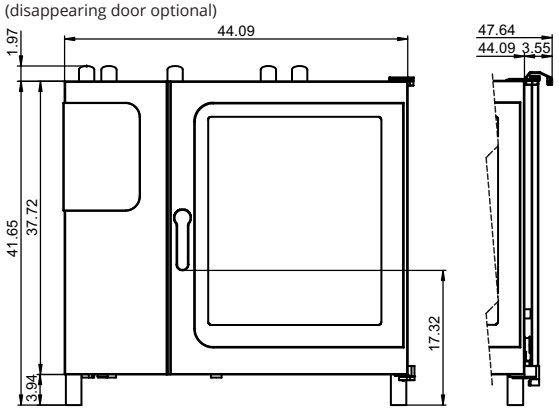
Weights

Views

C4eT 10.20 GB-N

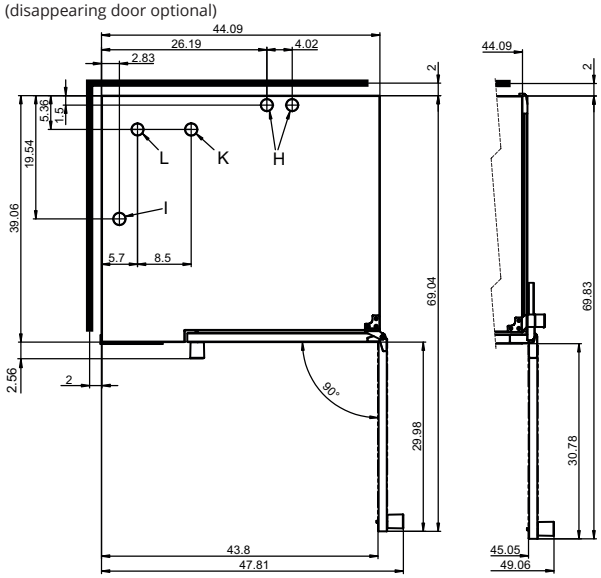
Front view

(disappearing door optional)



View from above with wall clearances

(disappearing door optional)



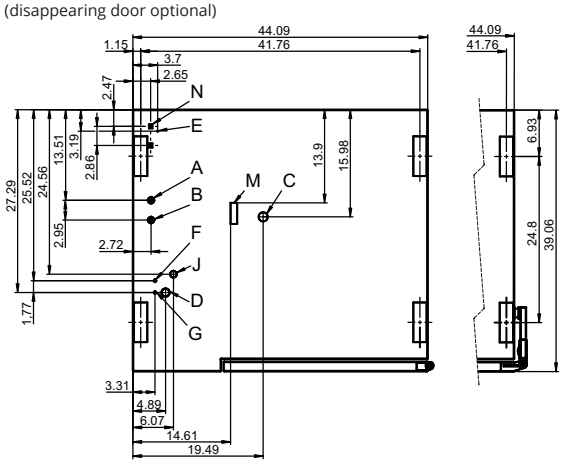
Installation requirements

Clearance from heat sources	min. 20 "
Recommended clearance for servicing on the left side of the unit	min. 20 "

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

Connection points, bottom of unit

(disappearing door optional)



A	Water connection (for boiler)
B	Water connection (for cleaning, recoil hand shower)
C	Drain connection (2" I. D.)
D	Electrical connection
E	Equipotential bonding
F	Rinse-aid connection
G	Cleaning-agent connection
H	Air vent (2" I. D.)
I	Dry air intake (2" I. D.)
J	Gas connection
K	Convection burner exhaust outlet (2.37" I.D.)
L	Boiler burner exhaust outlet (2.36" I.D.)
M	Safety overflow 3.2" x 1"
N	Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging	
Width x height x depth	53.7" x 52.0" x 45.7"
Weight	
Net weight without options* / accessories	461 lbs
Packaging weight	84 lbs
Safety clearances**	
Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	5 "
Left (see installation requirements)	2 "
Top***	39"

* Max. weight of options: 33 lbs.

** Required for the unit to work properly.

*** Depends on the type of exhaust system and the ceiling's characteristics.

CONVOTHERM®

C4eT 10.20 GB-N

Loading capacity

Max. number of food containers	
[Unit has 11 slide rails; rail spacing 2.68" max.]	
Steam table pans (12"x20"x1")	22
Steam table pans (12"x20"x2.5")	22
Wire shelves, full size (20"x26")	11
Sheet pans, full size (18"x26")*	10
Sheet pans, half size (13"x18")*	20
Frying baskets, half size (12"x20")	22
Plates (optional plate rack)	48
Max. loading weight	
Per combi oven	220 lbs
Per shelf level	33 lbs

* Wire shelves required.

Electrical supply

120V 1PH 60Hz *	
Rated power consumption	0.6 kW
Rated current	7.5 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194 °F / 90 °C

* Prepared for connection to an energy optimizing system.

Electrical supply must be connected to dedicated permanent supply line. Any Ground fault or residual current protection must be rated at least 20mA. Do not connect to residential GFI receptacles as they will cause nuisance trips of the device.

Gas specifications

Type of gas	Natural gas, propane
Gas connection	3/4" NPT
Flow pressure	
Natural gas	7" WC
Propane	11" WC
Heat output	For Natural gas, propane
Convection burner	109200 BTU/h
Boiler burner	102000 BTU/h

NOTICE: Only one burner comes on at a time.

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CONVOTHERM®

Water

Emissions

C4eT 10.20 GB-N

Water connection

Water supply	
Water supply	2 x 3/4" GHT-M garden hose adapter; Alternative, 2 hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST. The unit is designed for a fixed connection to the water supply using a connecting hose with a minimum inner diameter of 1/2"
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Naturally ventilated pipe to open pan or drain/channel
Type	2" inner diameter
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for boiler,
Water connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness**	70 - 360 ppm (4 - 21 gpg)
pH value	6.5 - 8.5
Cl^- (chloride)	max. 60 ppm
Cl_2 (free chlorine)	max. 0.2 ppm
SO_4^{2-} (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO_2 (silica)	max. 13 ppm
NH_2Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

* Please refer to the connection points diagram, p. 2.

** Even if the limits are adhered to, deposits of minerals that do not cause hardness may occur in certain cases. Any measures used to prevent this must be clarified with Technical Support.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

Water consumption

Water connections A, B	
Average consumption for cooking**	2.3 gph
Max. water throughput	4.0 gpm

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

Heat loss	
Latent	4400 BTU/h
Sensible	5800 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combination allowed	6.20 on 10.20
If combining two gas units	
Select the “stacking kit for Convotherm 4 gas units”	
If combining one electrical unit and one gas unit in a stacking kit	
Select the “stacking kit for Convotherm 4 electrical units” if:	
Bottom combi oven	EB/ES
Top combi oven	GB/GS
Select the “stacking kit for Convotherm 4 gas units” if:	
Bottom combi oven	GB/GS
Top combi oven	EB/ES

Equipment stand

Standard support surface height	26.38"

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