West Brook HS Child Nutrition Equipment

Whenever product(s) and/or material(s) are referred by BISD in this solicitation by describing a proprietary product or by using the name of a manufacturer or brand name, the term "or equal" if not inserted shall be implied, as applicable.

Delivery & Installation:
Shall be coordinated with the Beaumont ISD Director of Child Nutrition, Mary Ellen Vivrett. Delivery and installation arrangements will be made after the Beaumont ISD Board of Trustees makes an award and the awarded vendor is notified.

ITEM # **2.1**
DESCRIPTION: **PASS-THRU HEATED CABINET**
QTY REQUIRED: **1**
MANUFACTURER: **TRAULSEN (or the like)**
MODEL # **RHF132WP-HHG**

Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior and interior, standard depth cabinet, half-height glass doors, with EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation

1 ea	6-year parts & labor, standard. Visit www.traulsen.com for details
1 ea	208/115v/60/1-ph, 7.7 amps, standard
1 ea	Thermometer side door: hinged on right, standard
1 ea	Rear door hinged on right, standard
12 ea	Universal tray slide - per pair
3 ea	Credit for standard coated shelf, deduct
1 st	Casters, 4-1/8" high (set of 4)
	MF: Country Line

ITEM # **2.1.1**
DESCRIPTION: **TURN KEY INSTALLATION**
QTY REQUIRED: **1**
MANUFACTURER: **PROKITCHEN INSTALLATIONS (or the like)**
MODEL # **INSTALLATION**

Statement of Work:
- PKI to receive equipment at warehouse.
- Delivery of equipment to the install location.
- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.
- Train staff on use, safety, and maintenance at a time of install.

Included:
- New equipment must match the location's current specifications: electrical, gas lines,

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plumbing/drains,
and venting
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
- Removal and disposal of existing equipment
- Uncrating and set-in place in existing location on the ground level
- Final hook-ups (within 5 feet) to existing utilities
- Validation equipment is working properly upon

ITEM # **2.2**
DESCRIPTION: **PASS-THRU REFRIGERATOR**
QTY REQUIRED: **1**
MANUFACTURER: **TRAULSEN (or the like)**
MODEL # **RHT132WPUT-HHG**

Spec-Line Refrigerator, Pass-thru Display, one-section, self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide half-height glass doors on both sides with EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, R-290 Hydrocarbon refrigerant, 1/2 hP, cETLus, ETL-Sanitation, ENERGY STAR®

1 ea	6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
1 ea	115v/60/1-ph, 8.3 amps, cord with NEMA 5-15P, standard
1 ea	Thermometer side door: hinged on right, standard
1 ea	Rear door hinged on right, standard
12 ea	Universal tray slides for (1) 18" x 26" or (2) 14" x 18" or (2) 12" x 20" pans -per pair
3 ea	Credit for standard coated shelf, deduct
1 st	Casters, 4-1/8" high (set of 4)
	MF: Country Line

ITEM # **2.2.1**
DESCRIPTION: **TURN KEY INSTALLATION**
QTY REQUIRED: **1**
MANUFACTURER: **PROKITCHEN INSTALLATIONS (or the like)**
MODEL # **INSTALLATION**

Statement of Work:
- PKI to receive equipment at warehouse.
- Delivery of equipment to the install location.
- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.

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• Train staff on use, safety, and maintenance at a time of install.

Included:
• New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains,
and venting
• Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
• Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
• Removal and disposal of existing equipment
• Uncrating and set-in place in existing location on the ground level
• Final hook-ups (within 5 feet) to existing utilities
• Validation equipment is working properly upon

ITEM # **3.1**
DESCRIPTION: **PASS-THRU HEATED CABINET**
QTY REQUIRED: **1**
MANUFACTURER: **TRAULSEN (or the like)**
MODEL # **RHF132WP-HHG**

Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior and interior, standard depth cabinet, half-height glass doors, with EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation

1 ea	6-year parts & labor, standard. Visit www.traulsen.com for details
1 ea	208/115v/60/1-ph, 7.7 amps, standard
1 ea	Thermometer side door: hinged on right, standard
1 ea	Rear door hinged on left
12 ea	Universal tray slide - per pair
3 ea	Credit for standard coated shelf, deduct
1 st	Casters, 4-1/8" high (set of 4)
	MF: Snack Line

ITEM # **3.1.1**
DESCRIPTION: **TURN KEY INSTALLATION**
QTY REQUIRED: **1**
MANUFACTURER: **PROKITCHEN INSTALLATIONS (or the like)**
MODEL # **INSTALLATION**

Statement of Work:
• PKI to receive equipment at warehouse.
• Delivery of equipment to the install location.
• Unload and uncrate equipment and inspect for damage.
• Disconnect and remove pre-existing equipment, then load on truck for disposal.
• Set new equipment in place and level.
• Make electrical modifications / upgrades and make final connections within 5 feet of machine.

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• Function test equipment.
• Train staff on use, safety, and maintenance at a time of install.

Included:
• New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains,
and venting
• Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
• Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
• Removal and disposal of existing equipment
• Uncrating and set-in place in existing location on the ground level
• Final hook-ups (within 5 feet) to existing utilities
• Validation equipment is working properly upon

ITEM #	**3.2**
DESCRIPTION:	**PASS-THRU REFRIGERATOR**
QTY REQUIRED:	**1**
MANUFACTURER:	**TRAULSEN (or the like)**
MODEL #	**RHT132WPUT-HHG**

Spec-Line Refrigerator, Pass-thru Display, one-section, self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide half-height glass doors on both sides with EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, R-290 Hydrocarbon refrigerant, 1/2 hP, cETLus, ETL-Sanitation, ENERGY STAR®

1 ea	6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
1 ea	115v/60/1-ph, 8.3 amps, cord with NEMA 5-15P, standard
1 ea	Thermometer side door: hinged on right, standard
1 ea	Rear door hinged on left
12 ea	Universal tray slides for (1) 18" x 26" or (2) 14" x 18" or (2) 12" x 20" pans -per pair
3 ea	Credit for standard coated shelf, deduct
1 st	Casters, 4-1/8" high (set of 4)
	MF: Snack Line

ITEM #	**3.2.1**
DESCRIPTION:	**TURN KEY INSTALLATION**
QTY REQUIRED:	**1**
MANUFACTURER:	**PROKITCHEN INSTALLATIONS (or the like)**
MODEL #	**INSTALLATION**

Statement of Work:
• PKI to receive equipment at warehouse.
• Delivery of equipment to the install location.

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- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.
- Train staff on use, safety, and maintenance at a time of install.

Included:

- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
- Removal and disposal of existing equipment
- Uncrating and set-in place in existing location on the ground level
- Final hook-ups (within 5 feet) to existing utilities
- Validation equipment is working properly upon

ITEM #	**4.1**
DESCRIPTION:	**PASS-THRU REFRIGERATOR**
QTY REQUIRED:	**1**
MANUFACTURER:	**TRAULSEN (or the like)**
MODEL #	**RHT132WPUT-HHG**

Spec-Line Refrigerator, Pass-thru Display, one-section, self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide half-height glass doors on both sides with EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, R-290 Hydrocarbon refrigerant, 1/2 hP, cETLus, ETL-Sanitation, ENERGY STAR®

1 ea	6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
1 ea	115v/60/1-ph, 8.3 amps, cord with NEMA 5-15P, standard
1 ea	Thermometer side door: hinged on right, standard
1 ea	Rear door hinged on right, standard
12 ea	Universal tray slides for (1) 18" x 26" or (2) 14" x 18" or (2) 12" x 20" pans -per pair
3 ea	Credit for standard coated shelf, deduct
1 st	Casters, 4-1/8" high (set of 4)
	MF: Grill Line

ITEM #	**4.1.1**
DESCRIPTION:	**TURN KEY INSTALLATION**
QTY REQUIRED:	**1**
MANUFACTURER:	**PROKITCHEN INSTALLATIONS (or the like)**
MODEL #	**INSTALLATION**

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Statement of Work:
- PKI to receive equipment at warehouse.
- Delivery of equipment to the install location.
- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.
- Train staff on use, safety, and maintenance at a time of install.

Included:
- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
- Removal and disposal of existing equipment
- Uncrating and set-in place in existing location on the ground level
- Final hook-ups (within 5 feet) to existing utilities
- Validation equipment is working properly upon

ITEM # **4.2**
DESCRIPTION: **PASS-THRU HEATED CABINET**
QTY REQUIRED: **1**
MANUFACTURER: **TRAULSEN (or the like)**
MODEL # **RHF132WP-HHG**

Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior and interior, standard depth cabinet, half-height glass doors, with EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation

1 ea	6-year parts & labor, standard. Visit www.traulsen.com for details
1 ea	208/115v/60/1-ph, 7.7 amps, standard
1 ea	Thermometer side door: hinged on right, standard
1 ea	Rear door hinged on left
12 ea	Universal tray slide - per pair
3 ea	Credit for standard coated shelf, deduct
1 st	Casters, 4-1/8" high (set of 4)
	MF: Grill Line

ITEM # **4.2.1**
DESCRIPTION: **TURN KEY INSTALLATION**
QTY REQUIRED: **1**
MANUFACTURER: **PROKITCHEN INSTALLATIONS (or the like)**

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MODEL # INSTALLATION

Statement of Work:
- PKI to receive equipment at warehouse.
- Delivery of equipment to the install location.
- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.
- Train staff on use, safety, and maintenance at a time of install.

Included:
- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
- Removal and disposal of existing equipment
- Uncrating and set-in place in existing location on the ground level
- Final hook-ups (within 5 feet) to existing utilities
- Validation equipment is working properly upon

ITEM # **5**
DESCRIPTION: **REACH-IN HEATED CABINET**
QTY REQUIRED: **1**
MANUFACTURER: **TRAULSEN (or the like)**
MODEL # **RHF132W-FHG**

Spec-Line Heated Cabinet, Reach-in, one-section, stainless steel exterior and interior, standard depth cabinet, full-height glass door, with EZ-Clean Gaskets, with microprocessor controls, cETLus, ETL-Sanitation, ENERGY STAR®

1 ea	6-year parts & labor, standard. Visit www.traulsen.com for details
1 ea	208/115v/60/1-ph, 7.7 amps, standard
1 ea	Door hinged on left
12 ea	Universal tray slide - per pair
3 ea	Credit for standard coated shelf, deduct

ITEM # **5.1**
DESCRIPTION: **TURN KEY INSTALLATION**
QTY REQUIRED: **1**
MANUFACTURER: **PROKITCHEN INSTALLATIONS (or the like)**
MODEL # **INSTALLATION**

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Statement of Work:
- PKI to receive equipment at warehouse.
- Delivery of equipment to the install location.
- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.
- Train staff on use, safety, and maintenance at a time of install.

Included:
- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains,
and venting
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
- Removal and disposal of existing equipment
- Uncrating and set-in place in existing location on the ground level
- Final hook-ups (within 5 feet) to existing utilities
- Validation equipment is working properly upon

ITEM #	**6.1**
DESCRIPTION:	**PASS-THRU REFRIGERATOR**
QTY REQUIRED:	**1**
MANUFACTURER:	**TRAULSEN (or the like)**
MODEL #	**RHT132WPUT-HHG**

Traulsen Model RHT132WPUT-HHG Dimensions: 83.25(h) x 29.88(w) x 37.94(d)
Spec-Line Refrigerator, Pass-thru Display, one-section, self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide half-height glass doors on both sides with EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, R-290 Hydrocarbon refrigerant, 1/2 hP, cETLus, ETL-Sanitation, ENERGY STAR®

1 ea	6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
1 ea	115v/60/1-ph, 8.3 amps, cord with NEMA 5-15P, standard
1 ea	Thermometer side door: hinged on left
1 ea	Rear door hinged on right, standard
12 ea	Universal tray slides for (1) 18" x 26" or (2) 14" x 18" or (2) 12" x 20" pans -per pair
3 ea	Credit for standard coated shelf, deduct
1 st	Casters, 4-1/8" high (set of 4)
	MF: Fiesta Line

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ITEM # **6.1.1**
DESCRIPTION: **TURN KEY INSTALLATION**
QTY REQUIRED: **1**
MANUFACTURER: **PROKITCHEN INSTALLATIONS (or the like)**
MODEL # **INSTALLATION**

Statement of Work:
- PKI to receive equipment at warehouse.
- Delivery of equipment to the install location.
- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.
- Train staff on use, safety, and maintenance at a time of install.

Included:
- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
- Removal and disposal of existing equipment
- Uncrating and set-in place in existing location on the ground level
- Final hook-ups (within 5 feet) to existing utilities
- Validation equipment is working properly upon

ITEM # **6.2**
DESCRIPTION: **PASS-THRU HEATED CABINET**
QTY REQUIRED: **1**
MANUFACTURER: **TRAULSEN (or the like)**
MODEL # **RHF132WP-HHG**

Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior and interior, standard depth cabinet, half-height glass doors, with EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation

1 ea	6-year parts & labor, standard. Visit www.traulsen.com for details
1 ea	208/115v/60/1-ph, 7.7 amps, standard
1 ea	Thermometer side door: hinged on left
1 ea	Rear door hinged on right, standard
12 ea	Universal tray slide - per pair
3 ea	Credit for standard coated shelf, deduct
1 st	Casters, 4-1/8" high (set of 4)
	MF: Fiesta Line

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ITEM # **6.2.1**
DESCRIPTION: **TURN KEY INSTALLATION**
QTY REQUIRED: **1**
MANUFACTURER: **PROKITCHEN INSTALLATIONS (or the like)**
MODEL # **INSTALLATION**

Statement of Work:
- PKI to receive equipment at warehouse.
- Delivery of equipment to the install location.
- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.
- Train staff on use, safety, and maintenance at a time of install.

Included:
- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
- Removal and disposal of existing equipment
- Uncrating and set-in place in existing location on the ground level
- Final hook-ups (within 5 feet) to existing utilities
- Validation equipment is working properly upon

ITEM # **7**
DESCRIPTION: **COMBI OVEN, GAS**
QTY REQUIRED: **1**
MANUFACTURER: **RATIONAL (or the like)**
MODEL # **ICP 6-FULL ON 6-FULL NG 208/240V 1 PH**

Two (2) (CC1GRRA.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60Hz/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR-®

1 kt	Model 60.75.752 Combi-Duo Universal Stacking Kit, for iCombi 6-half size or 6-full size (electric or gas) on iCombi 6-full size (gas only)
1 ea	Model 60.31.204 Stand I for Combi-Duo, mobile, 7-3/4"H, all sides open, stainless steel construction, height adjustable casters, for iCombi 6-full size on 6-full size
1 ea	Model 87.00.732US Safety-Set, Equipment placement system for all casters-mounted equipment, allows precise, consistent equipment placement for drain lines to floor sinks

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	and under the fire suppression in ventilation systems, satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3), includes tow (2) pieces and installation pack.
2 ea	Model ICARESYSTEM AUTODOSE iCareSystem AutoDose, Integrated autonomous cleaning and storage system for iCombi Pro tabletop units. Uses RATIONAL Active Green and Care cartridges
1 ea	Model 56.01.912 Active Green Cleaner Cartridges, iCombi Pro Table Top units with AutoDose option /6 cartridges per box
1 ea	Model 56.01.914 Care Cartridges, iCombi Pro Table Top units with AutoDose option /6 cartridges per box
1 ea	2 years parts and labor, 5 years steam generator warranty
2 ea	Model 9999.4104 K-12 Extended Warranty: Extends the warranty for 12 months beyond the Original Equipment Warranty to 3 years parts and labor.
1 ea	Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
1 ea	Model 9999.2002 Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip). (see attached installation flyer for details)
2 ea	Model 9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included.
1 ea	Model 9999.2003 Second Installation Trip – only with RATIONAL Certified Installation when separate dates are required. Includes up to 4 cooking systems in one kitchen. Includes 100 miles (200 miles round-trip).
2 ea	Model 9999.2110 Commissioning iCombi Gas– for one(1) gas iCombi when not installed and commissioned by trained technicians. This is required for gas flue analysis and operational function testing. Includes 100 miles (200 miles round-trip).
2 ea	Model 8720.1560US Installation Kit, for gas iCombi/SCC/CMP 101G (120/60Hz/1ph); gas iCombi/SCC/CMP 62G (208-240/60Hz/1ph); gas iCombi/SCC/CMP 61G (120/60Hz/1ph)
1 ea	Model 1900.1158US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95-CLX filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)
1 ea	Model 9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit
6 ea	Model 6010.2101 Gastronorm Grid Shelf, 2/1 size, 25-5/8" x 20-7/8", stainless steel
12 ea	Model 6019.1150 CombiFry Basket, 1/1 GN, 12-3/4" x 20-7/8"

ITEM #	**7.1**
DESCRIPTION:	**TURN KEY INSTALLATION**
QTY REQUIRED:	**1**
MANUFACTURER:	**PROKITCHEN INSTALLATIONS (or the like)**
MODEL #	**INSTALLATION**

Statement of Work:

- PKI to receive equipment at warehouse.

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- Delivery of equipment to the install location.
- Unload and uncrate equipment and inspect for damage.
- Disconnect and remove pre-existing equipment, then load on truck for disposal.
- Set new equipment in place and level.
- Make electrical modifications / upgrades and make final connections within 5 feet of machine.
- Function test equipment.
- Train staff on use, safety, and maintenance at a time of install.

Included:

- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time
- Removal and disposal of existing equipment
- Uncrating and set-in place in existing location on the ground level
- Final hook-ups (within 5 feet) to existing utilities
- Validation equipment is working properly upon