

Sumner County Schools
695 E Main Street
Gallatin TN 37066

Foodservice Equipment Bid Specifications

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Robert Ellis Middle School
102 Indian Lake Road
Hendersonville, TN 37075

Bid Specifications for Serving Line in Cafeteria

General Specifications:

1. Modular serving lines with 30" wide bodies.
2. Bodies to be constructed of stainless steel with veneer plastic laminate on fronts of all counters. Color to be determined by Sumner County Schools at time of ordering.
3. 14 gauge stainless steel tops with turn down and turn ups to create seal.
4. Counter top heights 34" A.F.F.
5. Operator side shall have hinged doors with recessed handles.
6. Louvered grilles to be hinged.
7. Tray slide height to be 33" A.F.F.
8. Tray slides to be 10" wide solid, flat stainless steel tray slides on fixed brackets without runners. Tray slides to ship loose for dealer installation.
9. Tray slides to be located on both sides of counters 2, 3, 4, 10A and item 10B.
10. Food shield to be BG with LED lights. Food shields to be dual sided. Stainless steel 1.25 square tube with #8 high polish accents. Posts to extend through the top and secure to base, 3/8" tempered glass front panel and serving shelf. Glass to have high polish profiled edges with rounded corners, adheres to current NSF stands. LED lights.
11. Lights in food shields must be wired to counter.
12. All counters to be provided with cord and plug.
13. Stainless steel legs with kick plates.
14. All bodies to have t-trim and pilasters.
15. Warranty: Two year parts and labor for serving line.

Item # 1: TRAY AND SILVERWARE CART, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TTS-32SS

1. Seven silverware cutouts with plastic silverware cups.
2. Napkin dispensers by others.
3. Casters.

Item 2: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-60SS

1. 60" long counter shall have (4) 12x20 waterless hot food well drop in unit.

2. Electrical: 208v, 1ph. NEMA 14-20P.
3. Food shield to be dual sided.
4. Food shield to be single tier with heat lamp and LED bulbs.
5. Counter to be 34" A.F.F.
6. Counter to have 10' cord and plug. Heated wells and heat lamp with food shield lights to plug into interconnect box for single cord and plug from counter.

Item 3: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-46SS MODIFIED

1. 36" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be dual sided.
4. Food shields to be two tier, self service. BG with LED lights.
5. Food shield with item 3.1a HF01-SL hot/frost drop in with LED lights.
6. Counter height to be 34" A.F.F.
7. Grommet for cord pass.
8. Counter to have 10' cord and plug. Hot/Frost drop in, food shield Hot/Frost drop in, food shield lights and item 4 shall plug into receptacle mounted at the base of the counter for single cord and plug from counter.

Item 3.1: HOT/FROST DROP IN, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: RHF1-SL

1. Unit to hold (1) full size sheet pan.
2. Electrical: 120v, 1ph. 7 amps.
3. To be switchable hot or cold.
4. Self-contained refrigeration.
5. Warranty: One (1) year parts and labor.

Item 4: COLD FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TCM-60SS N7 MODIFIED

1. 63" long cold food counter shall be mechanically cooled and meet NSF 7 standards.
2. Electrical: 120v, 1ph.
3. Cold wells to be recessed 3/4" below top and meet NSF standards.
4. Capacity to hold (4) 12x20 pans. Plumb to floor drain.
5. Food shields to be two tier, dual sided BG guard with LED light.
6. Food shield with FT01-0S frost top drop-in with LED lights. Drop in to accommodate 1 each 18x26 sheet pan.

7. Counter to be 34" A.F.F.
8. Louvered hinged grill.
9. Grommet for cord pass.
10. Counter to have 10' cord and plug. Cold wells, food shield Frost top, and food shield lights shall plug into receptacle mounted at the base of the counter for single cord and plug from counter.

Item 5: MILK COOLER, Qty. 1
 Manufacturer: TRAULSEN, or pre-approved alternate
 Model #: RMC34S4

1. Dual Access Milk Cooler to have top mount removeable refrigeration system.
2. Capacity – (8) 13"x13" crates or (4) 13"x19" crates.
3. Cabinet to be made of stainless steel construction interior and exterior.
4. Cold Wall Refrigeration not accepted.
5. Reinforced cabinet exterior bottom.
6. Sliding lift up and down door.
7. Magnetic Snap-In EZ-Clean door gasket(s).
8. 8' cord and plug attached.
9. Set of 4 each 4" casters.
10. Warranty: Six years parts and labor/ Seven year compressor parts warranty.

Item 6: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-74SS

1. 74" long counter.
2. Without sneezeguard.
3. 6" riser.
4. Cabinet doors to be located on customer side.

Item 7: REACH IN COOLER MERCHANISER, Qty. 1
 Manufacturer: HUSSMANN, or pre-approved alternate
 Model #: VRM2B

1. Two compartment, Reach In Refrigerator with self closing glass doors
2. Electrical: 115v/1ph. NEMA 5-15P attached. 2.5 amps.
3. R290 Refrigerant.
4. Triple-pane thermal insulated glass door assemblies.
5. Door hinging to be (operating facing – left to right) right door hinge, left door hinge. Doors to open into the middle of the merchandiser.
6. Digital display.

7. Black door and frames.
8. Interior vertical LED lighting.
9. Bottom mount condensing unit for easy maintenance.
10. Automatic defrost system time-initiated, temperature-terminated.
11. Black exterior flat sign panel.
12. Standard 4 shelves per section and a merchandisable bottom rack.
13. 2 ea Additional display shelves, per section.
14. Black door lock.
15. Casters.
16. Warranty: Three year parts and service. Five year additional compressor parts warranty.

Item 8: ICE CREAM COOLER – BY OTHERS

Item 9: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-74SS

1. 74” long counter.
2. Without sneezeguard.
3. 6” riser.
4. Cabinet doors to be located on customer side.
5. Cutout on top with grommet for drain line.

Item 9.1: ICE MACHINE – BY OTHERS.

Item 10AL: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-18SS

1. 18” long solid top counter.
2. Tray slide to be located on operator left.
3. Without sneezeguard.

Item 10BL: CASHIER STATION, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. Cashier to have tray slide on operator left.
3. Cutout on top with grommet for POS power cords.

4. Counter shall have 10' cord and plug (Duplex 5-15P). To be provided with 10' cord and plug.

Item 11AR: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-18SS

1. 18" long solid top counter.
2. Tray slide to be located on operator right.
3. Without sneezeguard.

Item 11BR: CASHIER STATION, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. Cashier to have tray slide on operator right.
3. Cutout on top with grommet for POS power cords.
4. Counter shall have 10' cord and plug (Duplex 5-15P). To be provided with 10' cord and plug.

INSTALLATION REQUIREMENTS FOR SUCCESSFUL BIDDER:

1. Remove and haul off existing serving line equipment, roll thru cabinet, and sink.
2. Receive, deliver, uncrate, set in place, level, securely fasten all counter bodies together, remove all laser film from stainless steel, remove crating from premises and make all final electrical connections for new serving line equipment.
3. Field verify all dimensions and utility requirements prior to ordering equipment from manufacturers.

SUMNER COUNTY SCHOOLS SHALL BE RESPONSIBLE FOR THE FOLLOWING:

1. Have all electrical supply for new serving line A prepared with properly sized breakers, wiring and NEMA receptacles.

Robert Ellis Middle School
102 Indian Lake Road
Hendersonville, TN 37075

Bid Specifications for Serving Line in Café'

General Specifications:

1. Modular serving lines with 30" wide bodies.
2. Bodies to be constructed of stainless steel with veneer plastic laminate on fronts of all counters. Color to be determined by Sumner County Schools at time of ordering.
3. 14 gauge stainless steel tops.
4. Counter top heights 34" A.F.F.
5. Operator side shall have hinged doors with recessed handles.
6. Louvered grilles to be hinged.
7. Food shield to be BGA with LED lights. Food shields to be adjustable from full service to self service style. Stainless steel 1.25 square tube with #8 high polish accents. Posts to extend through the top and secure to base, 3/8" tempered glass front panel and serving shelf. Glass to have high polish profiled edges with rounded corners, adheres to current NSF stands. LED lights.
8. Lights in food shields must be wired to counter.
9. All counters to be provided with cord and plug.
10. Stainless steel legs with kick plates.
11. All bodies to have t-trim and pilasters.
12. Warranty: Two year parts and labor for serving line.

Item 11: Solid Top Utility Counter
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-46SS
Quantity: 1

1. 46" long solid top counter.
2. Round cutout with grommet, in counter top.
3. Without sneezeguard.
4. Counter height to be 34" A.F.F.
5. Counter shall have 10' cord and plug with receptacle at base. Item 1A display merchandiser and item 12 to plug into cabinet. (NEMA L14-20P).

Item 11-1: Display Merchandiser
Manufacturer: HATCO, or pre-approved alternate
Model #: GR2SDS-30D
Quantity: 1

1. Heated display warmer designed for sale of pre-packaged sandwiches shall have dual, slanted shelves.
2. Infrared top heat with thermostatically controlled base heat.
3. Tempered glass end panels.
4. Standard anodized aluminum body with standard black inset panels.
5. Electrical: 120/208v/1ph with cord and plug, NEMA L14-20P
6. Warranty: One year parts and labor warranty.
7. Made in USA

Item 12: Solid Top Utility Counter
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-88SS MODIFIED
 Quantity: 1

1. 78" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top for frost top.
3. Rectangular cutout with reinforced edges, in counter top for ice cream drop-in freezer.
4. Two tier BGA food shield with FT01-0S frost drop-in with LED lights. Drop in to accommodate 1 each 18x26 sheet pan.
5. Counter height to be 34" A.F.F.
6. Counter shall have 10' cord and plug with receptacle at base. Frost top, food shield lights, and ice cream drop in to plug into receptacles at base of cabinet for 1 cord and plug.

Item 12A: Frost Top, Drop-In
 Manufacturer: DUKE, or pre-approved alterante
 Model #: RFT1-SB
 Quantity: 1

1. Frost top shall have capacity to hold one (1) 18" x 26" sheet pans
2. Electrical: 115v with cord and NEMA 5-15P plug
3. Warranty: One (1) year parts and labor.

Item 12B: Ice Cream Merchandiser
 Manufacturer: SILVER KING, or pre-approved alternate
 Model #: SKFDI23-ELUS1
 Quantity: 1

1. Ice cream merchandiser shall have insulated, clear polycarbonate hinged lid
2. Electrical: 115v with cord and NEMA 5-15P plug
3. Ice cream freezer shall be purchased by KEC and shipped to Duke for installation.
4. Warranty: One (1) year parts and labor.

INSTALLATION REQUIREMENTS FOR SUCCESSFUL BIDDER:

1. Remove and haul off existing serving line equipment.
2. Receive, deliver, uncrate, set in place, level, securely fasten all counter bodies together, remove all laser film from stainless steel, remove crating from premises and make all final electrical connections for new serving line equipment.
3. Field verify all dimensions and utility requirements prior to ordering equipment from manufacturers.

SUMNER COUNTY SCHOOLS SHALL BE RESPONSIBLE FOR THE FOLLOWING:

1. Have all electrical supply for new serving line prepared with properly sized breakers, wiring and NEMA receptacles.

Robert Ellis Middle School
102 Indian Lake Road
Hendersonville, TN 37075

Bid Specifications for Equipment

Item 13: REFRIGERATOR, PASS-THRU
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RHT132WPUT-FHS/FHG
Qty: 1

1. Single Compartment, Self-Contained Pass Thru Refrigerated Cabinet.
2. Electrical: 115v/1ph.
3. Full height glass door on control side, operator side.
4. Full height glass door on customer side.
5. Door hinging. TO BE VERIFIED BEFORE ORDERING.
6. Stainless steel exterior and interior.
7. Evaporator coil outside food zone.
8. StayClear Condensor coil.
9. Santoprene Gaskets.
10. Microprocessor controls.
11. 13 each universal trayslides.
12. 4" Casters.
13. Warranty: Six year warranty parts and labor. Seven year compressor warranty.

Installation Requirement for Successful Bidder:

- Remove and dispose of existing cooler.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Dealer responsible for providing and installing stainless steel trim enclosure around pass thru cabinet.
- Make all final electrical connections to reach in cooler.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 14: HEATED, PASS-THRU
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RHF132WP-FHS/FHG
Qty: 1

1. Single Compartment, Pass Thru Heated Cabinet.
2. Electrical: 208v/115v/1ph.
3. Full height glass door on control side, operator side.

4. Full height glass door on customer side.
5. Door hinging. TO BE VERIFIED BEFORE ORDERING.
6. Stainless steel exterior and interior.
7. Santoprene Gaskets.
8. Microprocessor controls.
9. 13 each universal trayslides.
10. 4" Casters.
11. Warranty: Six year warranty parts and labor.

Installation Requirement for Successful Bidder:

- Remove and dispose of existing heated cabinet.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Dealer responsible for providing and installing stainless steel trim enclosure around pass thru cabinet.
- Make all final electrical connections to reach in heated cabinet.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 15: STEAMER
 Manufacturer: VULCAN, or pre-approved alternate
 Model: C24GA10
 Qty: 1

1. Two compartment gas convection steamer on cabinet base.
2. Natural Gas.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved interior corners.
5. Five pan capacity per compartment – Ten pan capacity for entire unit.
6. 60 minute timer and power switch with constant steam feature per each compartment.
7. Split water line connection.
8. Heavy duty door and door latch.
9. Stainless steel water resistant enclosed cabinet base.
10. Legs with flanged feet.
11. Flex hose with quick disconnect.
12. Water Filtration System – ScaleBlocker.
13. CUSTOM Water Filtration Rack – Titan Model #WFR (36"x30"x24" rack with undershelf and flanged feet)
14. Warranty: Three year limited water related parts and labor warranty with ScaleBlocker purchase.
15. New Equipment Checkout: Equipment Checkout & Start up included.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing steamer.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Install Water Filter Rack and Filtration System.
- Make all final gas, electrical and plumbing connections to new steamers. The school will be responsible to have properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for steamer to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final gas, electrical/water connections prior to installation and confirm floor drain is available and operational. Proper gas pressure must be available and provided.

Item 16: BRAISING PAN
Manufacturer: Vulcan, or pre-approved alternate
Model #: VG40
Qty: 1

1. Modular gas tilting braising pan, 46" wide open base.
2. Natural Gas.
3. Electrical: 120v, 1ph. 15.0 amps.
4. Stainless steel front, sides, back and 12" legs with adjustable flanged feet.
5. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
6. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
7. Stainless steel spring assist cover with wrap around handle and condensate lip.
8. Drop away food receiving pan support mounts under pouring lip.
9. Manually operated pan tilting mechanism with removeable handle.
10. Electronic ignition system for automatic burner light. Burners shut off when pan is tilting 5 degrees.
11. Solid state controls.
12. Motor driven pan lift with removeable annual crank handle.
13. Two inch draw off valve – left front straight with strainer. BPDOV1
14. Catch can.
15. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
16. 48" Dormont Gas connector.
17. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing range and fryers.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.

- Make all final gas, electrical and plumbing connections to new braising pan. The school will be responsible to have properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for braising pan to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final gas, electrical/water connections prior to installation. Proper gas pressure must be available and provided.

Item 17: REACH IN REFRIGERATOR, ONE COMPARTMENT
 Manufacturer: TRAUlsen, or pre-approved alternate
 Model #: RHT132WUT-FHS
 Qty: 1

1. One compartment, Reach In Refrigerator with stainless steel door.
2. Electrical: 115v/60/1ph.
3. Microprocessor control with LED temperature display.
4. Evaporator coil outside food zone.
5. StayClear Condensor Coil.
6. Stainless steel exterior and interior.
7. Half height stainless door.
8. EZ clean door gasket.
9. Standard 3 shelves per compartment.
10. 6" locking casters.
11. Warranty: Six year parts and labor. Seven year compressor parts warranty.

Installation Requirement for Successful Bidder:

- Remove and dispose of existing cooler.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to reach in cooler.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 18: REACH IN REFRIGERATOR, THREE COMPARTMENT
 Manufacturer: TRAUlsen, or pre-approved alternate
 Model #: RHT332WUT-FHS
 Qty: 1

1. Three compartment, Reach In Refrigerator with stainless steel doors.
2. Electrical: 115v/60/1ph.
3. Microprocessor control with LED temperature display.
4. Evaporator coil outside food zone.

5. StayClear Condensor Coil.
6. Stainless steel exterior and interior.
7. Half height stainless door per compartment.
8. EZ clean door gasket.
9. Standard 3 shelves per compartment.
10. 6" locking casters.
11. Warranty: Six year parts and labor. Seven year compressor parts warranty.

Installation Requirement for Successful Bidder:

- Removal and dispose of existing three compartment cooler.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to reach in cooler.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 19: HEATED HOLDING CABINET
 Manufacturer: F.W.E. or pre-approved alternate
 Model #: MTU-12
 Qty: 2

1. Heated holding cabinet to have built in humidified holding system with both humidity and temperature controls.
2. Electrical: 120, 1ph, 13.8 amps. NEMA 5-15P. VERIFY BEFORE ORDERING.
3. Removable 12x 20x 2.5" deep humidity pan in base of unit.
4. Capacity – 12 sheet pans or 24 hotel pans (2.5" deep) with universal pan slides.
5. Cabinet to be made with fully welded stainless steel construction. Fully welded tubular base frame for extra support and rigidity.
6. Magnetic work flow door handles.
7. Fully insulated cabinet through out.
8. Glass dutch doors.
9. Energy star rated.
10. Casters.
11. Warranty: 1 year labor and 2 year parts warranty.

Installation Requirements for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 20: HOT WATER DISPENSER
Manufacturer: HATCO, or pre-approved alternate
Model #: AWD-12
Qty: 1

1. Dispenses water at 195 degrees F in either 2, 3, or 4 quart capacities
2. 12 gallon stainless steel tank
3. Electrical 208v/1ph
4. 3' rubber drain hose with inlet tubing.
5. **Water Filter** from Hatco

Installation Requirements for successful bidder:

1. Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the hot water dispenser and filtration.
2. Make all final electrical and plumbing connections to hot water dispenser and water filter. The school system will be responsible to have properly sized wiring and breaker for final electrical connection by successful bidder.
3. Start up new hot water dispenser.

Item 20.1: WORK TABLE for Hot Water Dispenser
Manufacturer: TITAN, or pre-approved alternate
Model #: 2SLUB-30-14
Qty: 1

1. Work table shall be 24"W x 30" D x 41" H.
2. 14-gauge, 300 series stainless steel top, legs, undershelf and adjustable bullet feet.

Installation of Successful Bidder:

1. Deliver, uncrate, set in place, level, remove crating for all new equipment.

White House High School
508 Tyree Springs Rd S
White House TN 37188

Bid Specifications for Serving Line

General Specifications:

1. Modular serving lines with 30" wide bodies.
2. Bodies to be constructed of stainless steel with veneer plastic laminate on fronts of all counters. Color to be determined by Sumner County Schools at time of ordering.
3. Operator side to have hinged doors with recessed handles.
4. 14 gauge stainless steel tops.
5. Counter top height to be 34" A.F.F.
6. Tray slide height to be 34" A.F.F.
7. Tray slides shall be made of Silestone. Silestone color to be determined by Sumner County Schools at time of ordering.
8. 10" wide Silestone tray slides with LED lights mounted underneath. Tray slide to be flat surface and have 4" turn down on front and ends of tray slides. Tray slides shipped loose for dealer installation.
9. Tray slides to be on customer side ONLY.
10. Food shield to be BGA with LED lights. Food shields to be adjustable from full service to self service style. Stainless steel 1.25 square tube with #8 high polish accents. Posts to extend through the top and secure to base, 3/8" tempered glass front panel and serving shelf. Glass to have high polish profiled edges with rounded corners, adheres to current NSF standards. LED lights.
11. Lights in food shields must be wired to counter.
12. All counters to be provided with cord and plug.
13. Stainless steel legs with kick plates.
14. All bodies to have t-trim and pilasters.
15. Warranty: Two year parts and labor for serving line.

Itemized Specifications:

Item 1A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-18SS

1. 18" long counter.
2. Without sneezeguard.

Item 2A: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-60SS

1. 60" long counter shall have (4) 12x20 waterless hot food well drop in unit.
2. Electrical: 208v, 1ph. NEMA 14-30P.
3. Food shields to be in full service position.
4. Food shields to be two tier with LED bulbs.
5. Food shield with HT01-0S heated drop-in with LED lights. Drop in to accommodate 1 each 18x26 sheet pan.
6. 1" recess to hold 18x26 pans.
7. 7" wide hinged cutting board to be flush with 1" recess.
8. Counter to be 34" A.F.F.
9. Counter to have 10' cord and plug. Heated wells, food shield lights, heated stone and food shield light on 2 tier to plug into interconnect box for single cord and plug from counter.

Item 3A: COLD FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-72SS N7 MODIFIED

1. 78" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Drop in Refrigerated wells shall be mechanically cooled and meet NSF 7 standards. Cold wells to be recessed 3/4" below top and with condensate evaporator.
4. Cold food wells to hold (4) 12x20 pans.
5. Food shield to be in self service position.
6. Food shields to be two tier and with LED bulbs.
7. Food shield with FT01-0S frost drop-in with LED lights. Drop in to accommodate 1 each 18x26 sheet pan.
8. Counter to be 34" A.F.F.
9. Louvered hinged grill.
10. Counter to have 10' cord and plug. Cold wells, food shield lights, frost top and food shield lights on 2 tier shall plug into receptacle mounted at the base of the counter for single cord and plug from counter.

Item 1B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-18SS

1. 18" long counter.
2. Without sneezeguard.

Item 2B: HOT FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TWHF-60SS

10. 60" long counter shall have (4) 12x20 waterless hot food well drop in unit.

11. Electrical: 208v, 1ph. NEMA 14-30P.
12. Food shields to be in full service position.
13. Food shields to be two tier with LED bulbs.
14. Food shield with HT01-0S heated drop-in with LED lights. Drop in to accommodate 1 each 18x26 sheet pan.
15. 1" recess to hold 18x26 pans.
16. 7" wide hinged cutting board to be flush with 1" recess.
17. Counter to be 34" A.F.F.
18. Counter to have 10' cord and plug. Heated wells, food shield lights, heated stone and food shield light on 2 tier to plug into interconnect box for single cord and plug from counter.

Item 3B: COLD FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-72SS N7 MODIFIED

1. 78" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Drop in Refrigerated wells shall be mechanically cooled and meet NSF 7 standards. Cold wells to be recessed 3/4" below top and with condensate evaporator.
4. Cold food wells to hold (4) 12x20 pans.
5. Food shield to be in self service position.
6. Food shields to be two tier and with LED bulbs.
7. Food shield with FT01-0S frost drop-in with LED lights. Drop in to accommodate 1 each 18x26 sheet pan.
8. Counter to be 34" A.F.F.
9. Louvered hinged grill.
10. Counter to have 10' cord and plug. Cold wells, food shield lights, frost top and food shield lights on 2 tier shall plug into receptacle mounted at the base of the counter for single cord and plug from counter.

Item 5B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-18SS

1. 18" long counter.
2. Without sneezeguard.

Item 4: MILK COOLER, Qty. 1
 Manufacturer: TRAUlsen, or pre-approved alternate
 Model #: RMC34D4

1. Dual Access Milk Cooler to have top mount removeable refrigeration system.
2. Capacity – (8) 13”x13” crates or (4) 13”x19” crates.
3. Cabinet to be made of stainless steel construction interior and exterior.
4. Cold Wall Refrigeration not accepted.
5. Reinforced cabinet exterior bottom.
6. Sliding lift up and down door.
7. Magnetic Snap-In EZ-Clean door gasket(s).
8. 8’ cord and plug attached.
9. Set of 4 each 4” casters.
10. Warranty: Six years parts and labor/ Seven year compressor parts warranty.

Item 5A: CASHIER STATION, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. Cashier station to have tray slide on operator right and operator left.
3. Counter to be 34” A.F.F.
4. Cutout on top with grommet for POS power cords.
5. Electrical outlet mounted in base of counter. Duplex 5-15P. To be provided with 10’ cord and plug.

Installation Requirements for bidding dealers:

- Remove and dispose of existing serving line.
- Deliver, uncrate, set in place, level, remove crating for all new equipment.
- To make all final electrical connections.
- Responsible for installing t-trim and pilasters.
- Install tray slides on cabinet– tray slides are being supplied loose.
- Start up all new equipment.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical connections prior to installation.
- Sumner County Maintenance Department to have all properly sized NEMA receptacles in place for final connection by successful bidder.

White House High School
508 Tyree Springs Road S
White House, TN 37188

Bid Specifications for Equipment

Item 6: CONVECTION OVEN, DOUBLE
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44ED
Qty: 2

1. Double section, electric convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Electrical: 480v, 3ph. 30 amps per oven.
3. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
4. Simultaneous doors. Independent door operation NOT ACCEPTED.
5. Porcelain enamel on steel oven interior.
6. Two interior oven lights.
7. Standard depth ovens.
8. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
9. Furnished with a two speed ½ HP oven blower-motor.
10. Oven cool switch for rapid cool down.
11. Casters.
12. Rack hanger. RACK HANGRV
13. New Equipment Checkout: Equipment checkout & start up included.
14. Warranty: Two year limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing convection ovens.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new convection ovens.
- Make all final electrical connections to new convection ovens.
- Provide free Equipment Checkout for convection oven to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all the proper utilities for final electrical prior to installation.

Item 7: HEATED HOLDING CABINET
Manufacturer: FWE, or pre-approved alternate
Model #: MTU-12

Qty: 3

1. Heated holding cabinet to have built in humidified holding system with both humidity and temperature controls.
2. Electrical: 120, 1ph, 13.8 amps. NEMA 5-15P. VERIFY BEFORE ORDERING.
3. Removable 12x 20x 2.5" deep humidity pan in base of unit.
4. Capacity – 12 sheet pans or 24 hotel pans (2.5" deep) with universal pan slides.
5. Cabinet to be made with fully welded stainless steel construction. Fully welded tubular base frame for extra support and rigidity.
6. Magnetic work flow door handles.
7. Fully insulated cabinet through out.
8. Glass dutch doors.
9. Energy star rated.
10. Casters.
11. Warranty: 1 year labor and 2 year parts warranty.

Installation Requirement for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to holding cabinets.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connections by successful dealer.

Item 8: BRAISING PAN
Manufacturer: VULCAN, or pre-approved alternate
Model #: VE30

1. Modular electric tilting braising pan, 36" wide open base.
2. Electrical: 480v, 3ph. 20 amps.
3. Stainless steel front, sides, back, and 12" legs with adjustable flanged feet.
4. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
5. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
6. Stainless steel spring assist cover with wrap around handle and condensate lip.
7. Drop away food receiving pan support mounts under pouring lip.
8. Manually operated pan tilting mechanism with removable handle.
9. Rapid heating technology and embedded heating elements for improved heating performance.
10. Solid state controls.
11. Motor driven pan lift with removeable manual crank handle.
12. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
13. Two inch draw off valve – left side 90 degree front with strainer. BPDOV3
14. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidders:

- Removal and dispose of existing braising pan and griddle with ovens.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new braising pan.
- Make all final electrical and water connections to new braising pan.
- Provide free Equipment Checkout for braising pan to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical prior to installation.

Item 9: STEAMER
Manufacturer: VULCAN, or pre-approved alternate
Model #: C24ET10
Qty: 1 each

1. Two compartment electric convection oven steamer on cabinet base.
2. Electrical: 480v, 3ph. 36.1 amps.
3. Stainless steel interior and exterior.
4. Cooking chamber to have coved interior corners.
5. Five pan capacity per compartment – ten pan capacity for entire unit.
6. 60 minute timer and power switch with constant steam feature per each compartment.
7. Split water line connection.
8. Heavy duty door and door latch.
9. Stainless steel water resistant enclosed cabinet base.
10. Legs with flanged feet.
11. Water Filtration System – ScaleBlocker.
12. CUSTOM Water Filtration Rack – Titan Model #WFR (36”x30”x24” rack with undershelf and flanged feet)
13. Warranty: Two year limited water related parts and labor warranty, standard. Three year limited water related parts and labor warranty with ScaleBlocker purchase.
14. New Equipment Checkout: Equipment checkout & start up included.

Installation Requirement for Successful Bidder:

- Removal and dispose of existing steamer.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Install Water Filter Rack and Filtration System.
- Make all final electrical and plumbing connections to new steamer. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for convection oven to be scheduled with authorized servicer.

- Sumner County Maintenance Department to have all of the proper utilities for final electrical/water connections prior to installation and confirm floor drain is available and operational.

Item 10: REACH IN REFRIGERATOR
 Manufacturer: TRAUlsen, or pre-approved alternate
 Model #: RHT232WUT-FHS
 Qty: 1

1. Two Compartment, Reach In Refrigerator with glass door.
2. Electrical: 115/60/1. 7.3 amps. NEMA 5-15P attached.
3. Microprocessor control with LED temperature display.
4. Evaporator coil outside food zone.
5. StayClear Condenser Coil.
6. Stainless steel exterior and interior.
7. Dutch height stainless doors with lock.
8. Thermostatic Expansion Valve Metering Device.
9. EZ clean door gasket.
10. Three epoxy coated shelves factory installed.
11. 6" locking casters.
12. Warranty: Six year parts and labor and Seven year additional compressor parts warranty.

Installation Requirements for Successful Bidder:

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- Make all final electrical connections to reach in cooler.
- Sumner County Maintenance Department to have all properly sized NEMA receptacle in place for final connection by successful bidder.

Item 11: WORK TABLE
 Manufacturer: TITAN, or pre-approved alternate
 Model #: 6SLU-30-14
 Qty: 2

1. Work table to be 72"W x 30" D x 36" H.
2. 14/300 stainless steel top, legs, undershelf and adjustable bullet feet.
3. Cabinet base, 3 each 20"x20" drawers with stainless steel pans.
4. Overall height to be 36" A.F.F.
5. Sound Deadening.

Item 12: WORK TABLE
 Manufacturer: TITAN, or pre-approved alternate

Model #: 6SLU-30-14
Qty: 2

1. Work table to be 72"W x 30" D x 36" H.
2. 14/300 stainless steel top, legs, undershelf and adjustable bullet feet.
3. Overall height to be 36" A.F.F.
4. Sound Deadening.

Installation of Successful Bidder:

1. Deliver, uncrate, set in place, level, remove crating for all new equipment.

Item 13: HOT WATER DISPENSER
Manufacturer: HATCO, or pre-approved alternate
Model #: AWD-12
Qty: 1

1. Dispenses water at 195 degrees F in either 2, 3, or 4 quart capacities
2. 12 gallon stainless steel tank
3. Electrical 208v/1ph
4. 3' rubber drain hose with inlet tubing.
5. **Water Filter** from Hatco

Installation Requirements for successful bidder:

1. Remove existing mixer so Hatco and Titan units can go into space.
1. Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the hot water dispenser and filtration.
2. Make all final electrical and plumbing connections to hot water dispenser and water filter. The school system will be responsible to have properly sized wiring and breaker for final electrical connection by successful bidder.
3. Start up new hot water dispenser.

Item 13.1: WORK TABLE for Hot Water Dispenser
Manufacturer: TITAN, or pre-approved alternate
Model #: 2SLUB-30-14
Qty: 1

1. Work table shall be 24"W x 30" D x 41" H.
2. 14 gauge, 300 series stainless steel top, legs, undershelf and adjustable bullet feet.

Installation of Successful Bidder:

1. Deliver, uncrate, set in place, level, remove crating for all new equipment.

Gallatin High School
700 Dan P Herron Dr
Gallatin, TN 37066

Bid Specifications for Merchandisers in Cafeteria

Item 1: REACH IN COOLER MERCHANISER,
Manufacturer: HUSSMANN, or pre-approved alternate
Model #: VRM2B
Qty: 2

1. Two compartment, Reach In Refrigerator with self closing glass doors
2. Electrical: 115v/1ph. NEMA 5-15P attached. 2.5 amps.
3. R290 Refrigerant.
4. Triple-pane thermal insulated glass door assemblies.
5. Door hinging to be (operating facing – left to right) right door hinge, left door hinge.
Doors to open into the middle of the merchandiser.
6. Digital display.
7. Black door and frames.
8. Interior vertical LED lighting.
9. Bottom mount condensing unit for easy maintenance.
10. Automatic defrost system time-initiated, temperature-terminated.
11. Black exterior flat sign panel.
12. Standard 4 shelves per section and a merchandisable bottom rack.
13. 2 ea Additional display shelves, per section.
14. Black door lock.
15. Casters.
16. Warranty: Three year parts and service. Five year additional compressor parts warranty.

INSTALLATION REQUIREMENTS FOR SUCCESSFUL BIDDER:

1. Receive, deliver, uncrate, set in place, level, remove all laser film from equipment, remove crating from premises and make all final electrical connections for merchandisers.

SUMNER COUNTY SCHOOLS SHALL BE RESPONSIBLE FOR THE FOLLOWING:

1. Have all electrical supply for merchandisers prepared with properly sized breakers, wiring and NEMA receptacles.



microSC

The natural refrigerant case solution!

Ideal for dairy, deli, beverages and wine, applications.



Item No. _____

VRM2B

Self-Contained, medium temperature, vertical reach in merchandisers with swinging doors. Environmentally Friendly R290 refrigerant.

Advanced Design

- Contemporary styling places maximum attention on merchandising
- Self-closing Innovator doors. Positive seal, torsion type closure system

Merchandising with Style

- Vertical LED Interior Lighting – 3 columns
- Illuminated Exterior Flat Sign Panel

Smart Construction

- Frame rail fitted with leg levelers
- Controller with communication ability via MODBUS
- UL/ETL, NSF Type II and DOE 2017 certified

Innovative Refrigeration

- Environmentally-friendly R290 hydrocarbon refrigerant that has zero ozone depletion potential and 3 GWP

Options

- Stainless steel exterior/interior.
- PTM, baskets, peg bar and hooks.
- Additional display shelves available.
- Price tag molding and sign kit available.
- Door locks, and shelf product stops.
- Caster kit
- Left glass door opening is standard.
- Other options are available.
- Solid fascia available
- Various exterior colors, black or white interior
- Mullion (premium) lights
- Leveler leg
- Seismic restraint kits

AIA # _____

Hussmann Corporation

12999 St. Charles Rock Rd.
Bridgeton, MO 63044-2483
Ph: 800.592.2060

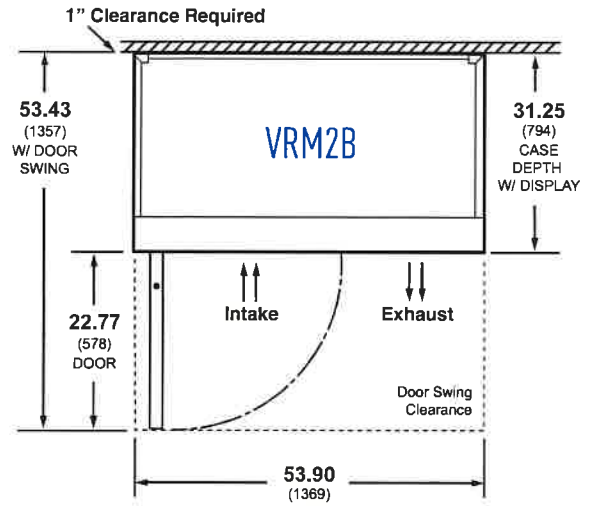
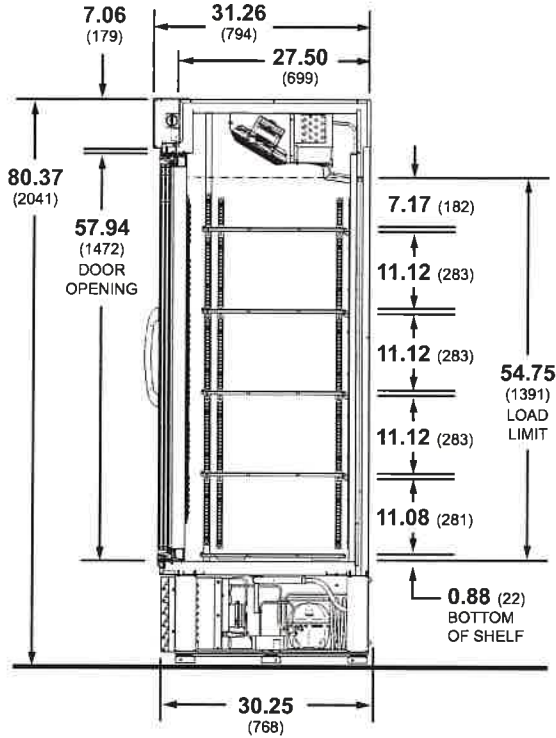
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Document # | Revision

VRM2B

Self-Contained, medium temperature, vertical reach in merchandisers with swinging doors.
Environmentally Friendly R290 refrigerant.



Model	Doors	L (int)	D	H	Cu/ft Capacity	Ref.	Volts	Run Amps	Noise	Cord Length	Weight lbs.
		L (ext)	D*	H**							
VRM2B	2	50.00" (1270 cm)	23.72" (704 cm)	55.16" (857 cm)	45.1	R290	120 60/1	2.5	<67 dB	9 ft. (2.74m)	566 lbs (257 kg)
		53.90" (1369 cm)	31.25" (704 cm)	80.37" (857 cm)							

*Excludes door handles; **Includes leveling pods

Bidding specifications

NEMA 5-15P



[DATA SHEET](#)

For more detailed information scan or click above.

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Ph: 800.592.2060

www.husmann.com

VIA

H.B. Williams Elementary
115 S. Palmers Chapel Road
White House, TN 37188

Bid Specification for Serving Line

General Specifications:

1. Modular serving lines with 30" wide bodies.
2. Bodies to be constructed of stainless steel with veneer plastic laminate on fronts of all counters. Color to be determined by Sumner County Schools at time of ordering.
3. Operator side to have hinged doors with recessed handles.
4. 14 gauge stainless steel tops with turndown on both sides to cover tray slide turn ups to create a seal between counter tops and tray slides.
5. Counter top height to mentioned per item number.
6. Tray slide height to be 30" A.F.F.
7. Tray slides to be 10" wide solid, flat stainless steel tray slides on fixed brackets without runners. Tray slides to ship loose for dealer installation.
8. Tray slides to be on customer side ONLY.
9. Food shield to be BGA with LED lights. Food shields to be adjustable from full service to self service style. Stainless steel 1.25 square tube with #8 high polish accents. Posts to extend through the top and secure to base, 3/8" tempered glass front panel and serving shelf. Glass to have high polish profiled edges with rounded corners, adheres to current NSF standards. LED lights.
10. Lights in food shields must be wired to counter.
11. All counters to be connected to a load center.
12. Stainless steel legs with kick plates.
13. All bodies to have t-trim and pilasters.
14. Warranty: Two year parts and labor for serving line.

Item 1A: MILK COOLER Qty. 1
Manufacturer: TRAULSEN, or pre-approved alternate
Model #: RMC34D4

1. Dual Access Milk Cooler to have top mount removeable refrigeration system.
2. Capacity – (8) 13"x13" crates or (4) 13"x19" crates.
3. Cabinet to be made of stainless steel construction interior and exterior.
4. Cold Wall Refrigeration not accepted.
5. Reinforced cabinet exterior bottom.
6. Sliding lift up and down door.
7. Magnetic Snap-In EZ-Clean door gasket(s).
8. 8' cord and plug attached.
9. Set of 4 each 4" casters.

10. Warranty: Six years parts and labor/ Seven year compressor parts warranty.

Item 1B: MILK COOLER Qty. 1
Manufacturer: TRAUlsen, or pre-approved alternate
Model #: RMC34D4

1. Dual Access Milk Cooler to have top mount removeable refrigeration system.
2. Capacity – (8) 13”x13” crates or (4) 13”x19” crates.
3. Cabinet to be made of stainless steel construction interior and exterior.
4. Cold Wall Refrigeration not accepted.
5. Reinforced cabinet exterior bottom.
6. Sliding lift up and down door.
7. Magnetic Snap-In EZ-Clean door gasket(s).
8. 8’ cord and plug attached.
9. Set of 4 each 4” casters.
10. Warranty: Six years parts and labor/ Seven year compressor parts warranty.

Item 2A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-32SS MODIFIED

1. 28” long solid top counter.
2. Seven silverware cutouts with plastic silverware cups.
3. Counter to be 30” A.F.F.
4. Without sneezeguard.

Item 3A: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TEHF-74SS

1. 74” long counter shall have (5) 12x20 stainless steel sealed hot food wells with drains all manifolded to one master drain valve. Drain line to have hose bibb connection.
2. Electrical: 208v, 1ph.
3. Food shields to be in full service position.
4. Food shields to be single tier with LED bulbs and heat lamps.
5. 7” wide hinged cutting board to be flush with 1” recess.
6. 1” recess to hold 18x26 pans.
7. With fill faucet.
8. Counter to be 34” A.F.F.
9. Connected to load center.

Item 4A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-18SS

1. 18" long solid top counter.
2. Counter to be 30" A.F.F.
3. Without sneezeguard.
4. Location of load center.

Item 5A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-88SS MOD

1. 88" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 30" A.F.F.
6. Louvered hinged grille.
7. Connected to load center.

Item 5-1: FROST DROP IN, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: RFT3-SL

1. Unit to hold (3) full size sheet pan.
2. Self-contained refrigeration.

Item 6: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-74SS

1. 74" long solid top counter.
2. Counter to be 30" A.F.F.
3. Without sneezeguard.

Item 7A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-18SS

1. 18" long solid top counter.
2. Counter to be 30" A.F.F.

3. Without sneezeguard.

Item 8A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-32SS

1. 32" long counter.
2. Without sneezeguard.
3. Rectangular cutout with reinforced edges, in counter top.
4. Cut out in counter top for ice cream freezer. Ice cream freezer (item 8a.1) shall be purchased by KEC and shipped to Duke for factory installation.
5. Connected to load center.

Item 8A.1: Ice Cream Merchandiser
Manufacturer: SILVER KING
Model #: SKFDI23-ELUS1
Quantity: 1

1. Ice cream merchandiser shall have insulated, clear polycarbonate hinged lid
2. 115v with cord and NEMA 5-15P plug
3. Ice cream freezer shall be shipped to serving line manufacturer to be factory installed in to item 8A.
4. Warranty: One (1) year parts and labor.

Item 9A: CASHIER STATION, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. Cashier station to have tray slide operator left and right.
3. Counter to be 34" A.F.F.
4. Cutout on top with grommet for POS power cords.
5. NEMA 5-15 receptacle in base of cabinet.
6. Tray slide on operator left.
7. Connected to load center.

Item 10A: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-60SS

1. 60" long counter.
2. Without sneezeguard.

3. With 6" riser.
4. Doors to be on customer side.
5. Counter to be 34" A.F.F.
6. Counter to have extended top.
7. Without tray slide.

Item 2B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-32SS MODIFIED

1. 28" long solid top counter.
2. Seven silverware cutouts with plastic silverware cups.
3. Counter to be 30" A.F.F.
4. Without sneezeguard.

Item 3B: HOT FOOD COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TEHF-74SS

1. 74" long counter shall have (5) 12x20 stainless steel sealed hot food wells with drains all manifolded to one master drain valve. Drain line to have hose bibb connection.
2. Electrical: 208v, 1ph.
3. Food shields to be in full service position.
4. Food shields to be single tier with LED bulbs and heat lamps.
5. 7" wide hinged cutting board to be flush with 1" recess.
6. 1" recess to hold 18x26 pans.
7. With fill faucet.
8. Counter to be 34" A.F.F.
9. Connected to load center.

Item 4B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-18SS

1. 18" long solid top counter.
2. Counter to be 30" A.F.F.
3. Without sneezeguard.
4. Location of load center.

Item 5B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-88SS MOD

1. 88" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 30" A.F.F.
6. Louvered hinged grille.
7. Connected to load center.

Item 5-1: FROST DROP IN, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: RFT3-SL

1. Unit to hold (3) full size sheet pan.
2. Self-contained refrigeration.

Item 7B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-18SS

1. 18" long solid top counter.
2. Counter to be 30" A.F.F.
3. Without sneezeguard.

Item 8B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-32SS

1. 32" long counter.
2. Without sneezeguard.
3. Rectangular cutout with reinforced edges, in counter top.
4. Cut out in counter top for ice cream freezer. Ice cream freezer (item 8b.1) shall be purchased by KEC and shipped to Duke for factory installation.
5. Connected to load center.

Item 8B.1: Ice Cream Merchandiser
 Manufacturer: SILVER KING
 Model #: SKFDI23-ELUS1
 Quantity: 1
 Description:

1. Ice cream merchandiser shall have insulated, clear polycarbonate hinged lid

2. 115v with cord and NEMA 5-15P plug
3. Ice cream freezer shall be shipped to serving line manufacturer to be factory installed in to item 8B..
4. Warranty: One (1) year parts and labor.

Item 9B: CASHIER STATION, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. Cashier station to have tray slide operator left and right.
3. Counter to be 34" A.F.F.
4. Cutout on top with grommet for POS power cords.
5. NEMA 5-15 receptacle in base of cabinet.
6. Tray slide on operator right.
7. Connected to load center.

Item 10B: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-60SS

1. 60" long counter.
2. Without sneezeguard.
3. With 6" riser.
4. Doors to be on customer side.
5. Counter to be 34" A.F.F.
6. Counter to have extended top.
7. Without tray slide.

Item 10C: ICE AND WATER DISPENSER – BY OTHERS

Installation Requirements for bidding dealers:

- Remove and dispose of existing serving line.
- Deliver, uncrate, set in place, level, remove crating for all new equipment.
- To make all final electrical and plumbing connections.
- Responsible for installing t-trim and pilasters.
- Install tray slides on cabinet– tray slides are being supplied loose.
- Start up all new equipment.
- Sumner County Maintenance Department to have all of the proper utilities for final electrical connections prior to installation.

- Sumner County Maintenance Department to have all properly sized NEMA receptacles in place for final connection by successful bidder.

H.B. Williams Elementary School
115 South Palmers Chapel Road
White House, TN 37188

Bid Specifications for Equipment

Item 11: ROLL-THRU HEATED CABINET
Manufacturer: TRAULSEN, or pre-approved alternate
Model #: RIH232H-FHS/FHG
Qty: 1

1. Two Compartment, Roll Thru Heated Cabinet.
2. Electrical: 208v/60/1ph, 15.5 amps. Hardwired.
3. Accommodates roll in racks up to 72" high.
4. Stainless steel exterior and interior.
5. Full Height Glass door on operator side, control side.
6. Full Height Stainless steel door on customer side.
7. Dimensions: 68" x 39 1/8" x 83 1/4" H.
8. Santoprene Gaskets to help simplify cleaning and increase gasket life.
9. Smart Control with LED display.
10. Warranty: 6 year parts and labor.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing Roll In Heated Cabinet.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new roll in refrigerated cabinet.
- Sumner County Maintenance Department will be responsible to verify the proper voltage/phase and to have proper circuit size.

Item 12: CONVECTION OVEN, DOUBLE
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44ED
Qty: 1

1. Double section, electric convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Electrical: 480v, 3ph. 30 amps (per compartment)
3. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
4. Simultaneous doors. Independent door operation NOT ACCEPTED.

5. Porcelain enamel on steel oven interior.
6. Two interior oven lights.
7. Standard depth ovens.
8. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
9. Furnished with a two speed ½ HP oven blower-motor.
10. Oven cool switch for rapid cool down.
11. Casters.
12. Rack hanger. RACK HANGRV
13. New Equipment Checkout: Equipment checkout & start up included.
14. Warranty: Two year limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing convection ovens and heated cabinet by prep table.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new convection ovens.
- Make all final electrical connections to new convection ovens.
- Provide free Equipment Checkout for convection oven to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all the proper utilities for final electrical prior to installation.

Watt Hardison Elementary School
300 Gibson St
Portland, TN 37148

Bid Specifications for Serving Line

General Specifications:

1. Modular serving lines with 30" wide bodies.
2. Bodies to be constructed of stainless steel with veneer plastic laminate on fronts of all counters. Laminate color to be selected by Sumner County Schools at time of ordering.
3. Operator side of counters shall be open base and with hinged louvered grilles.
4. 14 gauge stainless steel tops with turndown to cover tray slide turn ups to create a seal between counter top and tray slide.
5. Counter top height to be noted per line item.
6. Tray slide height 30" A.F.F.
7. Tray slides shall be 10" solid stainless steel on fixed brackets without tray runners. Shipped loose for dealer installation.
8. Tray slide on customer side.
9. Food shields to be single tier, self service to full service style. Food shields to be constructed with 3/8" tempered glass with rounded edges for the guards, tops, and end panels mounted onto 1" diameter stainless steel mounting posts. LED lights. Duke model #TS462.
10. Lights in food shield must be wired to counter.
11. All counters to be provided with cord and plug.
12. Stainless steel legs with kickplates.
13. All bodies to have t-trim and pilasters.
14. Warranty: Two year parts and labor for serving line.

Itemized Specifications:

Item 1: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-32SS

1. Seven silverware cutouts with plastic silverware cups.
2. 30" height in lieu standard.
3. Napkin dispensers by others.

Item 2: HOT FOOD COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TWHF-74SS

1. 74" long hot food counter shall have (5) 12x20 stainless steel waterless sealed hot food wells.
2. Electrical: 208v 1ph.
3. 7" hinged stainless steel cutting board on operator side. To be flush with 1" recess.
4. 1" recess for 18x26 sheet pans.
5. Food shield to be single tier, self service to full service style. Food shield with heat lamp and LED lights.
6. Grommet for cord pass.
7. Counter to be 34" A.F.F.
8. Counter shall have 10' cord and plug. Hot wells, food shield lights and heat lamp shall plug into interconnect box for single cord and plug for counter.

Item 3: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-18SS

1. 18" long solid top counter.
2. Counter to be 30" A.F.F.
3. Without sneezeguard.
4. Grommet for cord pass.

Item 4: UTILITY COUNTER, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: TST-60SS

1. 60" long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Food shield to be in self service position.
4. Food shields to be single tier and with LED bulbs.
5. Counter to be 30" A.F.F.
6. Louvered hinged grille.
7. Grommet for cord pass.
8. Counter shall have 10' cord and plug. Frost drop-in and food shield lights shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 4-1: FROST DROP IN, Qty. 1
 Manufacturer: DUKE, or pre-approved alternate
 Model #: RFT2-SL

1. Unit to hold (2) full size sheet pan.
2. Self-contained refrigeration.

Item 5: MILK COOLER, Qty. 1

Manufacturer: TRAULSEN, or pre-approved alternate
Model #: RMC34D4

1. Single Access Milk Cooler to have top mount removable refrigeration system.
2. Capacity – (8) 13”x13” crates or (4) 13”x19” crates
2. Cabinet to be made of stainless steel construction interior and exterior.
3. Cold Wall Refrigeration not accepted.
4. Reinforced cabinet exterior bottom.
5. Sliding lift up and down door
6. Magnetic Snap-In EZ-Clean door gasket(s)
7. 8’ Cord and Plug attached
8. Set of 4 each 4” casters
9. Warranty: 6 year labor and parts warranty. 7 year compressor parts warranty

Item 6: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TST-18SS

1. 18” long solid top counter.
2. Counter to be 30” A.F.F.
3. Without sneezeguard.

Item 7: UTILITY COUNTER, Qty. 1
Manufacturer: DUKE, or pre-approved alterante
Model #: TST-32SS

1. 32” long solid top counter.
2. Rectangular cutout with reinforced edges, in counter top.
3. Cut out in counter top for ice cream freezer. Ice cream freezer (item 7-1) shall be shipped to Duke for factory installation.
4. Counter height to be 30” A.F.F.
5. Counter shall have 10’ cord and plug. Item 7-1 ice cream freezer shall plug into receptacle mounted at the base of the counter for single cord and plug.

Item 7-1: Ice Cream Merchandiser
Manufacturer: SILVER KING
Model #: SKFDI23-ELUS1
Quantity: 1

1. Ice cream merchandiser shall have insulated, clear polycarbonate hinged lid
2. 115v with cord and NEMA 5-15P plug

3. Ice cream freezer shall be purchased by KEC and shipped to serving line manufacturer to be factory installed in to item 7.
4. Warranty: One (1) year parts and labor.

Item 8: CASHIER STAND, Qty. 1
Manufacturer: DUKE, or pre-approved alternate
Model #: TCS-30SS

1. Cashier station shall have drawer with lock and keys.
2. Cashier station to have tray slide opposite of cashier.
3. Cutout on top with grommet for POS power cords.
4. Counter height to be 34" A.F.F.
5. Electric outlet mounted in base of counter. Duplex 5-15P. To be provided with 10' cord and plug.

INSTALLATION REQUIREMENTS FOR SUCCESSFUL BIDDER:

1. Remove and haul off existing serving line equipment.
2. Receive, deliver, uncrate, set in place, level, securely fasten all counter bodies together, remove all laser film from stainless steel, remove crating from premises and make all final electrical connections for new serving line equipment.
3. Field verify all dimensions and utility requirements prior to ordering equipment from manufacturers.

SUMNER COUNTY SCHOOLS SHALL BE RESPONSIBLE FOR THE FOLLOWING:

1. Have all electrical supply for new serving line A prepared with properly sized breakers, wiring and NEMA receptacles.

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300 Gibson St
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Bid Specifications for Equipment

Item 9: CONVECTION OVEN, DOUBLE STACKED
Manufacturer: VULCAN, or pre-approved alternate
Model #: VC44GD
Qty: 1

1. Double section, gas convection oven shall be constructed with stainless steel front, sides, top and legs.
2. Natural Gas: 50,000 BTUs per section/100,000 BTUs total.
3. Electrical: 120v, 1ph. 7.7 amps per section. NEMA 5-15P.
4. Electric spark ignitors.
5. Solid state temperature controls adjust from 150 degrees to 500 degrees with digital display enhancement. Offers 60 minute timer with audible alarm.
6. Simultaneous doors. Independent door operation NOT ACCEPTED.
7. Porcelain enamel on steel oven interior.
8. Two interior oven lights.
9. Standard depth ovens.
10. Five GRAB-N-GO nickel plated oven racks per section. Eleven position nickel plated rack guides with positive rack stops per section.
11. Furnished with a two speed ½ HP oven blower-motor.
12. Oven cool switch for rapid cool down.
13. Legs.
14. Rack hanger. RACK HANGRV
15. Gas flex hose & quick disconnect with restraining device.
16. Gas manifold piping included in stacking kit to provide single point gas connection.
17. New Equipment Checkout: Equipment checkout & start up included.
18. Warranty: Two year limited parts and labor warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing convection ovens.
- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the new convection ovens.
- Make all final gas and electrical connections to new convection ovens.
- Provide free Equipment Checkout for convection oven to be scheduled with authorized servicer.

- Sumner County Maintenance Department to have all of the proper utilities for final gas and electrical connections prior to installation.

Item 10: STEAMER
 Manufacturer: VULCAN, or pre-approved alternate
 Model: C24GA10
 Qty: 1

1. Two compartment gas convection steamer on cabinet base.
2. Natural Gas.
3. Electrical: 120v, 1ph. 2 amps. NEMA 5-15P
4. Stainless steel interior and exterior.
5. Cooking chamber to have coved interior corners.
6. Five pan capacity per compartment – Ten pan capacity for entire unit.
7. 60 minute timer and power switch with constant steam feature per each compartment.
8. Split water line connection – treated and untreated water.
9. Heavy duty door and door latch.
10. Stainless steel water resistant enclosed cabinet base.
11. Legs with flanged feet.
12. Flex hose with quick disconnect.
13. Water Filtration System – ScaleBlocker.
14. CUSTOM Water Filtration Rack – Titan Model #WFR (36”x30”x24” rack with undershelf and flanged feet)
15. Warranty: Two year limited water related parts and labor warranty, standard.
16. New Equipment Checkout: Equipment Checkout & Start up included.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing steamer.
- Install Water Filter Rack and Filtration System.
- Make all final gas, electrical and plumbing connections to new steamer. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
- Provide free Equipment Checkout for convection oven to be scheduled with authorized servicer.
- Sumner County Maintenance Department to have all of the proper utilities for final gas and electrical/water connections prior to installation and confirm floor drain is available and operational. Proper gas pressure must be available and provided.

Item 11: BRAISING PAN
 Manufacturer: Vulcan, or pre-approved alternate
 Model #: VG30
 Qty: 1

1. Modular gas tilting braising pan, 36" wide open base.
2. Natural Gas.
3. Electrical: 120v, 1ph. 9.0 amps.
4. Stainless steel front, sides, back and 12" legs with adjustable flanged feet.
5. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings.
6. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removeable strainer.
7. Stainless steel spring assist cover with wrap around handle and condensate lip.
8. Drop away food receiving pan support mounts under pouring lip.
9. Manually operated pan tilting mechanism with removeable handle.
10. Electronic ignition system for automatic burner light. Burners shut off when pan is tilting 5 degrees.
11. Solid state controls.
12. Motor driven pan lift with removeable annual crank handle.
13. Two inch draw off valve – left side 90 degree front with strainer. BPDOV3
14. Catch Can.
15. Double pantry faucet with washdown hose. DBFCTTS-WSHDWN
16. 48" Dormont Gas connector.
17. Warranty: Two year extended limited parts and labor warranty.

Installation Requirements for Successful Bidder:

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

Item 12: HOT WATER DISPENSER
 Manufacturer: HATCO, or pre-approved alternate
 Model #: AWD-12
 Qty: 1

1. Dispenses water at 195 degrees F in either 2, 3, or 4 quart capacities
2. 12 gallon stainless steel tank
3. Electrical 208v/1ph
4. 3' rubber drain hose with inlet tubing.

5. **Water Filter** from Hatco

Installation Requirements for successful bidder:

1. Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises of the hot water dispenser and filtration.
2. Make all final electrical and plumbing connections to hot water dispenser and water filter. The school system will be responsible to have properly sized wiring and breaker for final electrical connection by successful bidder.
3. Start up new hot water dispenser.

Item 12.1: WORK TABLE for Hot Water Dispenser
Manufacturer: TITAN, or pre-approved alternate
Model #: 2SLUB-30-14
Qty: 1

1. Work table shall be 24”W x 30” D x 41” H.
2. 14 gauge, 300 series stainless steel top, legs, undershelf and adjustable bullet feet.

Installation of Successful Bidder:

1. Deliver, uncrate, set in place, level, remove crating for all new equipment.

Item 13: HEATED HOLDING CABINET
Manufacturer: F.W.E. or pre-approved alternate
Model #: MTU-12
Qty: 2

1. Heated holding cabinet to have built in humidified holding system with both humidity and temperature controls.
2. Electrical: 120, 1ph, 13.8 amps. NEMA 5-15P. VERIFY BEFORE ORDERING.
3. Removable 12x 20x 2.5” deep humidity pan in base of unit.
4. Capacity – 12 sheet pans or 24 hotel pans (2.5” deep) with universal pan slides.
5. Cabinet to be made with fully welded stainless steel construction. Fully welded tubular base frame for extra support and rigidity.
6. Magnetic work flow door handles.
7. Fully insulated cabinet through out.
8. Glass dutch doors.
9. Energy star rated.
10. Casters.
11. Warranty: 1 year labor and 2 year parts warranty.

Installation Requirements for Successful Bidder:

- Removal and dispose of existing half size holding cabinet.

- Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
- 1 cabinet to be located in the same spot as fryer and braising pan.
- 1 cabinet to be located by tables.

Item 14: THREE COMPARTMENT REFRIGERATED CABINET
 Manufacturer: TRAULSEN, or pre-approved alternate
 Model #: RHT332NUT-FHS
 Qty: 1

1. Three compartment, Reach In Refrigerator with stainless steel doors.
2. Electrical: 115v/60/1ph. 13.5 amps. NEMA 5-20P.
3. Dimensions: 76 5/16" Length, 32" Depth, 83 7/16" Height.
4. Microprocessor control with LED temperature display.
5. Evaporator coil outside food zone.
6. StayClear Condensor Coil.
7. Stainless steel exterior and interior.
8. Full height stainless door per compartment.
9. Door hinging – standard.
10. EZ clean door gasket.
11. Standard 3 shelves per compartment.
12. 6" locking casters.
13. Warranty: Six year parts and labor. Seven year compressor parts warranty.

Installation Requirements for Successful Bidder:

1. Removal and disposal of existing three compartment reach-in cooler.
2. Deliver, uncrate, set in place, level, remove laser film from all stainless steel, and remove crating from the premises.
3. Make all final electrical connections to new reach in cooler. The school system will be responsible for having properly sized wiring and breaker for final electrical connections by successful bidder.
4. Sumner County Maintenance Department to have all of the proper utilities for final electrical connections prior to installation.

Item 15: SHELVING FOR DRY STORAGE
 Manufacturer: CHOICE EQUIPMENT, or pre-approved alternate

1. Model #SU20-4818-C
Qty: 24 each
2. Model #SU20-6018-C
Qty: 4 each
3. Model #SU20-4824-C

Qty: 24 each

4. Model #: SU20-AP74
Qty: 52 each

1. Shelving units shall be adjustable, aluminum construction.
2. Heavy duty, full welded shelf construction.

Installation Requirements for Successful Bidder:

- Remove and dispose of existing wooden shelving units in dry storage area. The shelving units are to be assembled and placed in the dry storage area by the successful bidder. Awarded bidder to verify shelving sizes for walk-in.

Item 15.1: CAN STORAGE RACK,
Manufacturer: NEW AGE, or pre-approved alternate
Model #: 1256CK
Qty: 1

1. Full size can rack to accommodate #10 cans.
2. Aluminum construction.
3. Heavy-duty, stationary rack equipped with adjustable feet.
4. Sloped slides for automatic can retrieval.
5. Dimensions: 26" x 77 1/4" x 47".
6. Casters.
7. Warranty: Five year warranty against workmanship and material defects. Lifetime guaranteed against rust and corrosion.

Item 16: WORK TABLE
Manufacturer: TITAN, or pre-approved alternate
Model #: 8SLU-24-14
Qty: 1

1. Work table to be 96" W x 24" D x 34" H.
2. 14/300 stainless steel top, legs, undershelf and adjustable bullet feet.
3. Legs
4. Cabinet base with 3 drawers w/ stainless steel pans.
5. Overall height to be 34" A.F.F.
6. Sound Deadening.

Installation of Successful Bidder:

1. Deliver, uncrate, set in place, level, remove crating for all new equipment.

Item 17: WORK TABLE
Manufacturer: TITAN, or pre-approved alternate
Model #: 8SLU-30-14
Qty: 1

1. Work table to be 96"W x 30" D x 34" H.
2. 14/300 stainless steel top, legs, undershelf and adjustable bullet feet.
3. Legs
4. Overall height to be 34" A.F.F.
5. Sound Deadening.

Installation of Successful Bidder:

1. Deliver, uncrate, set in place, level, remove crating for all new equipment.

Item 18: WORK TABLE
Manufacturer: TITAN, or pre-approved alternate
Model #: 6SLU-30-14
Qty: 1

1. Work table to be 72"W x 30" D x 34" H.
2. 14/300 stainless steel top, legs, undershelf and adjustable bullet feet.
3. Legs
4. Overall height to be 34" A.F.F.
5. Provisions for can opener
6. Sound Deadening.

Item 19: WORK TABLE
Manufacturer: TITAN, or pre-approved alternate
Model #: 6SLU-30-14
Qty: 1

1. Work table to be 72"W x 30" D x 34" H.
2. 14/300 stainless steel top, legs, undershelf and adjustable bullet feet.
3. Legs

4. Cabinet base with 3 drawers w/ stainless steel pans.
5. Overall height to be 34" A.F.F.
6. Provisions for can opener
7. Sound Deadening.

Installation of Successful Bidder:

1. Deliver, uncrate, set in place, level, remove crating for all new equipment.