



BID PACKET

Winston County Board of Education
Child Nutrition:
Addison Lunchroom Oven Upgrades
Bid #26-008

Double Springs, Alabama

**November 10, 2025,
2p.m.**



GENERAL POLICIES GOVERNING BIDS

The Board proposes to make all purchases in accordance with Alabama Law. As we understand it, the purposes of the Alabama State Bid Law are: (1) to enable the Boards of Education (and other public agencies) to get maximum value in goods and services for the money spent, and (2) to give responsible business concerns a fair opportunity to share in business created through public expenditures.

Under the law, the Board has the right to reject any or all bids and to consider quality, suitability to purpose, delivery dates, responsibility of bidders and other factors in selecting the products and services to be purchased and determining the successful bidders. The Board will select in each case what it considers to be the best product or service for the price.

Records showing the bids received and prices paid for each item will be placed on file and may be examined by the public upon request. If a bid is awarded to someone other than the lowest bidder, a note of explanation will appear in bid records. Mail inquiries regarding bids will not be answered.

INSTRUCTIONS FOR BIDDING

1. Bids must be written or typed on the Invitation to Bid (or its attachments).
2. Mail or hand deliver sealed bid to the address on the Invitation to Bid.
3. Mark outside of the sealed envelope, the number of this bid: Bid#26-008. Any bid that is prematurely opened because it is not clearly marked on the outside of the envelope in this manner will be disqualified.
4. Bids must be in the Board office by the date and time shown on the Invitation to Bid. Late bids WILL NOT be accepted.
5. Bids will be received until the date and hour set in the Invitation to Bid.
6. The Board is exempt from sales tax. The bid should reflect this status.



INVITATION TO BID

BID#26-008

The Winston County Board of Education (hereinafter the Board) is accepting bids for the following:
Child Nutrition Program -Oven Upgrades
Addison Lunchroom, Addison Alabama

(See Accompanying Bid Specifications)

1. Bids are subject to the approval of the Winston County Board of Education.
2. No Bid Bond is required.
3. Awards will be made on the whole.
4. The Board reserves the right to reject any or all bids, in whole or in part, and may waive any formalities in the bid if, in its opinion, it is in the best interest of the Board to do so.
5. Detailed bid specifications and drawings are attached.

If you have questions concerning bid specifications, please contact Bart Shannon at 205-489-5018, extension 6723. Financial questions may be directed to Morgan Blankenship, Chief School Financial Officer at 205-489-5018, extension 6715.

Time and date bid must be received: November 10, 2025

Bid Delivery/Opening Location: **Winston County Board of Education
P.O. Box 9 / 25101 Highway 195
Double Springs, Alabama 35553**

WINSTON COUNTY SCHOOLS
Addison School Lunchroom

#1.

FULL SIZE SINGLE DECK COMBI OVEN

CONVOTHERM MODEL C4 ET 6.20ES-N-DD SGL or Pre-Approved Equal.

A.

1. Single Deck School Model combi oven electric powered with a boilerless injector/spritzer steam generating system.
2. Programable controls with a 10" wifi-ready, high-definition easy Touch control panel with 20 stages and includes the US Cookbook with 200 cooking recipes.
3. Advanced Closed System with Four (4) Cooking Modes: hot air convection, steam, combi- steam, & retherm.
4. Additional Cooking functions available in the cooking modes.
 - a. Crisp & Taste: 5 moisture removal settings
 - b. BakePro: 5 levels of traditional baking
 - c. HumidityPro: 5 humidity settings
5. TriColor indicator ring on the control panel to indicate the current operating status
6. Automatic cooking with Press & Go.
7. Cook&Hold cooking and keeping food warm in a single process.
8. LED Interior Light.
9. Triple pane right hinged door with anti-microbial hygienic door handle with safety lock sure shut function, venting position. Door will include the DD Disappearing Door option.
10. Multi point core temperature probe.
11. Five speed auto reversing fan.
12. Six (6) wire shelves CWR20
13. Six (6) half size fry baskets CWB10
14. Six (6) full size fry baskets CWB20
15. Pull out spray hose.
16. Convo Clean fully automatic hands free cleaning system with eco, regular and express. . In addition to cleaning the oven compartment, a cleaning system incorporated into the drain to prevent drain food build-up and solidification.
17. Type 304 stainless steel exterior finish with AISI 316 marine grade stainless interior liner.
18. Hinged inner door glass panel to help with keeping the door glass clean.
19. Capacity for either (6) 18" x 26" pans or up to (12) 12" x 20" x 2-1/2" pans.
20. USB Port.
21. Combi Oven to be mounted on a Stainless Steel Open Stand with shelf #3251501 with 27" high legs.
22. One (1) WBT-OPS175CR/5 Reverse Osmosis Water Treatment System for a single deck application with a 5 gallon hydropneumatics storage tank. To include hoses, tubing & fittings.
23. Three (3) years parts and labor warranty.

B. Utility Connections:

1. **Electrical:** 240V 3-PH 15.9 KW Non Ground fault connection
2. **Plumbing:** Two (2) ¾" GHT-M garden hose connections or permanent connections using a minimum of ½" diameter line.
 - a. One (1) from the RO System to the water injection system of the oven.
 - b. One (1) from the cold water line for the cleaning system and water spray hose.
3. **Drain:** One (1) 2" connection.

#2.

FULL SIZE DOUBLE STACK COMBI OVENS

CONVOTHERM MODEL C4 ET 6.20ES-N-DD/C4 ET 6.20ES-N-DD or Pre-Approved Equal.

A.

1. Double Deck School Model combi oven electric powered with a boilerless injector/spritzer steam generating system.
2. Programable controls with a 10" wifi-ready, high-definition easy Touch control panel with 20 stages and includes the US Cookbook with 200 cooking recipes.
3. Advanced Closed System with Four (4) Cooking Modes: hot air convection, steam, combi-steam, & retherm.
4. Additional Cooking functions available in the cooking modes.
 - a. Crisp & Taste: 5 moisture removal settings
 - b. BakePro: 5 levels of traditional baking
 - c. HumidityPro: 5 humidity settings
5. TriColor indicator ring on the control panel to indicate the current operating status
6. Automatic cooking with Press & Go.
7. Cook&Hold cooking and keeping food warm in a single process.
8. LED Interior Light.
9. Triple pane right hinged door with anti-microbial hygienic door handle with safety lock sure shut function, venting position. Door will include the DD Disappearing Door option.
10. Multi point core temperature probe.
11. Five speed auto reversing fan.
12. Twelve (12) wire shelves CWR20
13. Twelve (12) half size fry baskets CWB10
14. Twelve (12) full size fry baskets CWB20
15. Pull out spray hose.
16. Convo Clean fully automatic hands free cleaning system with eco, regular and express. In addition to cleaning the oven compartment, a cleaning system incorporated into the drain to prevent drain food build-up and solidification.
17. Type 304 stainless steel exterior finish with AISI 316 marine grade stainless interior liner.
18. Hinged inner door glass panel to help with keeping the door glass clean.
19. Capacity for either (6) 18" x 26" pans or up to (12) 12" x 20" x 2-1/2" pans per oven deck.
20. USB Port.
21. Combi Oven to be mounted on a #3431606 Stainless Steel Stack Stand with a 13.8" high base to include the Chemical Drawer #3471200 and casters.
22. One (1) WBT-OPS175CR/16 Reverse Osmosis Water Treatment System for a double stack application with a 16 gallon hydropneumatics storage tank. To include hoses, tubing & fittings.
23. One Metro PR1448NK3 4 Tier Shelf Section with 63 pk3 post
24. Three (3) years parts and labor warranty.

B. Utility Connections:

1. **Electrical:** Two (2) 240 V 3-PH 15.9 KW Non Ground fault connections
2. **Plumbing:** Four (4) 3/4" GHT-M garden hose connections or permanent connections using a minimum of 1/2" diameter line.
 - a. Two (2) from the RO System to the water injection system of each oven.
 - b. Two (2) from the cold water line for the cleaning system and water spray hose.
3. **Drain:** Two (2) 2" connections one (1) for each combi oven.

C. Factory Certified Installation:

1. Combi Ovens will include the following Installation Options:
One (1) 11000115830 Pre Installation site survey
One (1) 11000115826 Installation of the first combi oven deck
Two (2) 11000115827 Installation of the second and third combi oven decks.

Three (3) 11000115806 Installation kits for electric combi oven decks.

One (1) 11000115834 Installation of the OPS175CR/5 RO System for the single oven

One (1) 11000115835 Installation of the OPS175CR/16 RO System for the double oven

One (1) 11000115831 Installation of the C4 Stacking Kit

D. SCOPE OF WORK:

BIDDERS/INSTALLER RESPONSIBILITIES:

- 1) Remove three (3) existing combi ovens, one (1) single deck and one (1) double stack from the kitchen and take to a location as called for by the Winston County Maintenance department.
- 2) Coordinate with Convotherm/Rise to set up a factory installation of the specified combi ovens, stands, and water filters.
- 3) Provide electrical connections from the ovens to the disconnect boxes provided by the Winston County Schools.
- 4) The cleaning chemicals will sit in the bottom drawer attachment of the double stack combi oven.
- 5) Kitchen access is through the rear door on ground level.
- 6) Remove all cartons and crates from the school location.
- 7) Coordinate with the Convotherm factory rep to do the equipment demonstrations and training.

SCHOOL SYSTEM RESPONSIBILITIES:

- 1) Provide access to the kitchen for all work to be completed.
- 2) Relocate fryer and tilt skillet to rear side of hooded area to provide space for new equipment
- 3) If required provide an updated breaker for the electrical panel.
- 4) Provide updated wiring from the breaker panel to new disconnect boxes located at the new combi ovens.
- 5) If required provide plumbing fittings on the existing water lines to attached the new water lines from the combi ovens and RO Systems.
- 6) Provide a mounting rack to locate the new RO System at the rear of the double stack oven. The RO System for the single deck oven can be mounted to the rear of the oven stand.

E. BIDDING OPTIONS:

The following is the proposed bid option:

Provide pricing for a combi oven package including 1 single deck combi oven and 1 double deck combi oven

A. DOUBLE STACK FULL SIZE ELECTRIC CONVECTION OVEN
GARLAND MODEL MCO-ES-20S

Full Size Convection oven shall be a Garland Model MCO-ES-20-S double stack or pre-approved other, with standard depth compartments. Each compartment shall have a porcelainized steel liner with coved corners with thirteen (13) rack positions and six (6) racks that accept six 18" x 26" standard full-size sheet pans. The oven cavity measures 29" wide x 24" high x 24" deep. Dependent doors are a 60/40 design with both doors having dual pane thermal glass windows; a single full length stainless steel handle will open and close both doors at the same time.

Each oven chamber will be rated at 10.4 kw and include a 2 speed fan, interior light switch, solid state controls with a temperature range of 150-500 degrees F. and a digital 90-minute timer. The oven exterior front, sides, top, and enclosed rear panel shall be stainless steel.

The oven will consist of two (2) MOC-ES-10 oven sections and a stainless steel stack stand with swivel casters.

Special School Warranty will be Three (3) Years Limited Parts and Labor.

Voltage: 240 V 3 phase

Each oven chamber will require one electrical connection.

B. SCOPE OF WORK:

BIDDERS/INSTALER RESPONSIBILITIES:

- 1) Coordinate with School to establish delivery and setup of double stack oven
- 2) Kitchen access is through the 42" rear door from the loading dock
- 3) Remove all cartons and crates from the school location.

C. SCHOOL SYSTEM RESPONSIBILITIES:

- 1) Provide access to the kitchen for all work to be completed.
- 2) Remove the existing ovens
- 3) Provide disconnects (as required) and final electrical connections

Master Series Electric Convection Oven

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Master Series Electric Convection

Models

- MCO-ES-10-S
- **MCO-ES-20-S**
- MCO-ED-10-S
- MCO-ED-20-S



Model MCO-ES-10S

Standard Features

- Master 200 Solid-State digital control with 150°F (66°C) to 500° (260°C) temperature range and digital timer
- Direct spark with 100% safety shut-off
- 2-speed fan control (high & low) with .6 HP fan motor
- Total of 10.4 kW loading per oven cavity
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full-length, stainless steel positive door closure
- Patented "Safety Door System"
- Porcelain enameled oven interior with corners
- 24" cooking cavity height w/6 chrome-plated oven racks on 3-position rack guides
- Double-deck models available, suffix -20-S
- Deep-depth models available prefix MCO-GD

Warranty

- 2-year limited part & 1-year labor warranty (USA & Canada only)
- 5-year limited door warranty, excluding window (USA & Canada only)

Schools get 3-year parts & labor warranty. Must be noted on the PO when ovens are ordered.

Options & Accessories

- Window in left hand door or stainless steel solid door (specify) – No charge
- Removable stainless steel drip pan
- Deck fasteners
- Extra oven racks
- Swivel casters, (4) w/front brakes – coved
- **4 Low-profile casters, w/front brakes** (double ovens only)
- Stainless steel open base with rack guides and shelf
- Direct connect vent
- **Back enclosure (stainless steel)**
- 460 volt, 3-phase (please specify)
- Maximum security package available contact factory for details

Specifications

Garland Master Series full-size, standard-depth, prefix MCO-ES or deep-depth, prefix MCO-ED, electric convection oven.

10.4 kW/cavity, 0.6 HP fan motor with two-speed fan control.

Master 200 solid-state control with digital timer. Porcelain enameled oven interior with coved corners, Six (6) oven racks and 13-position rack guides.

Interior measures 29"(736mm) W x 24" (610mm) H x 24" (610mm) for standard depth and 29" (736mm) W x 24" (610mm) H x 28" (610mm) for deep depth.

Stainless steel front, sides, top and legs.

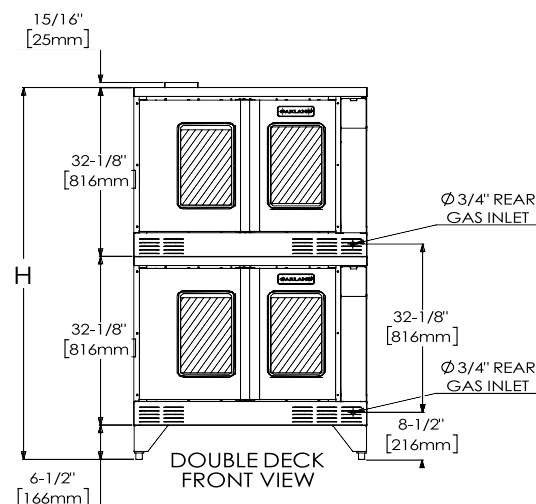
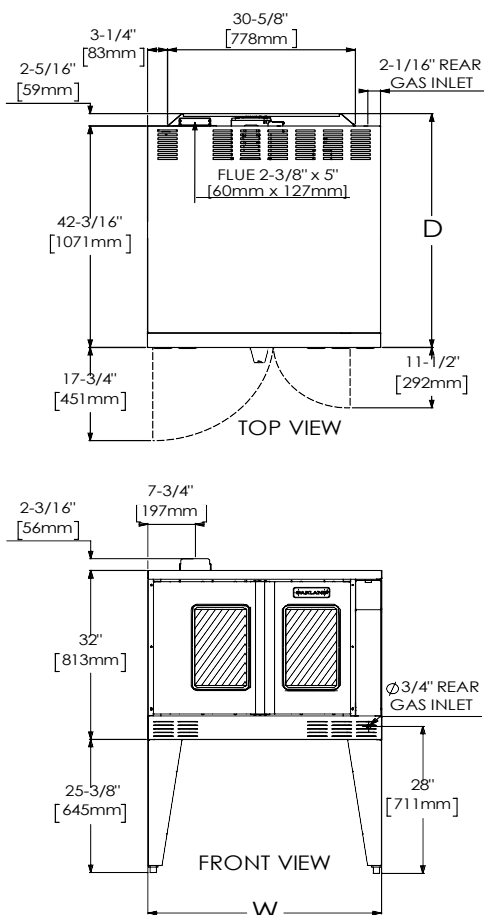
60/40 dependent door design with double pane thermal window in both doors and interior lighting.

Models with suffix 20-S are double-decked.

Specify voltage and phase.

UL, CUL and NSF Listed.





Installation Notes:

Non-Combustible and Combustible Wall Clearances

Sides	1" (25mm)	Back	6" (152mm)
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Entry Clearance

Crated	Uncrated
44-1/2" (1130mm)	32-1/2" (862mm)

Electrical specifications include motor requirements.
0.6 HP, 2 speed motor: 1670/1430 rpm, (60Hz). Please specify electrical characteristics when ordering

SINGLE-DECK MODELS	INT. DIMENSIONS: In mm			EXT. DIMENSIONS: In mm			SHIP WT.	SHIP DIM.
	W	H	D	W	H *	D	lbs/kg	cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	57-1/2 (1461)	41-1/4(1048)	460/210	58.5
Deep Depth	29 (736)	24 (610)	28 (711)	38 (965)	57-1/2 (1461)	44-1/2(1130)	530/240	58.5

DOUBLE-DECK MODELS	INT. DIMENSIONS: In mm			EXT. DIMENSIONS In mm			SHIP WT.	SHIP DIM.
	W	H	D	W	H *	D	2@lbs/kg	Cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	70-1/2 (1791)	41-1/4(1048)	920/415	117
Deep Depth	29 (736)	24 (610)	28 (711)	38 (965)	70-1/2 (1791)	44-1/2(1130)	1060/480	117

*Height with or without standard casters. Height with low profile casters (double deck) is 68-1/2" (1740mm).

MODELS**	Total kW	Nominal Amperes Per Line (includes 3/4 HP fan motor)										
		208v/1Ph	240V/1Ph	208V/3Ph			240V/3Ph			460V/3Ph		
				X	Y	Z	X	Y	Z	X	Y	Z
Standard Depth	10.4	50	43	30	30	28	26	26	24	14	14	13
Deep Depth	10.4	50	43	30	30	28	26	26	24	14	14	13

**NOTE: Double deck models with suffix - "20M" are provided with individual power supply connections

Garland reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
8067A
06/25

WELBILT
an Ali Group Company



OPS175CR/16 SYSTEM

REVERSE OSMOSIS WATER TREATMENT SYSTEM WITH STORAGE TANK

System:

- OPS175CR/16: 164-01416

Replacement Cartridges:

- CTO-Q10: 300-05828

- AMS-QT15: 204-52820

- CTO-Q10CR: 300-05821

- ILMA-10.14: 252-70255



APPLICATIONS

- ◆ Combi Ovens
- ◆ Steamers
- ◆ Proofers

FEATURES • BENEFITS

- ◆ Significantly reduces scale and corrosion problems related to high TDS, water hardness and chlorides
- ◆ Ideal for combi and steam oven applications where mineral reduction is necessary to meet manufacturer's warranty requirements
- ◆ Integrated mineral-addition cartridge provides TDS needed for conductivity sensors and optimal mineral content for steam equipment applications
- ◆ High capacity pre-filter protects the membrane against damage from sediment and chlorine
- ◆ Operating pressure gauge allows visual monitoring of system production and pre-filter condition
- ◆ Plumbed-in post filter reduces chloramine
- ◆ Sealed hydropneumatic storage tank provides needed capacity and delivers pressurized water to downstream equipment.
- ◆ Optimized water line to equipment is 1/2" I.D. hose. A 3/4" Garden Hose Thread (GHT) connector is provided for connection to equipment when applicable.
- ◆ Integrated system bypass valve reduces costly service interruptions and down-time
- ◆ Compact, modular design utilizes installation under counters and in tight spaces
- ◆ Non-electric design operates on available water pressure
- ◆ Simple, easy-to-install and service design

INSTALLATION TIPS

- ◆ Feed water connection to system should be COLD only. Tempered water up to 80° F (26.6°C) can be used.
- ◆ Do not exceed system specifications for temperature and pressure.
- ◆ Provide a dedicated feed water supply with a 1/2" FPT valve.
- ◆ For use with steam generation only. Do not use for condensate or wash-water.

- ◆ Allow 3" clearance below system for filter cartridge removal and replacement.
- ◆ Detailed, illustrated installation guide is included with each system.

SIZING

- ◆ Drain Connection: 2.0 gpm Minimum Flow
- ◆ Storage Tank Capacity: 16 gals.

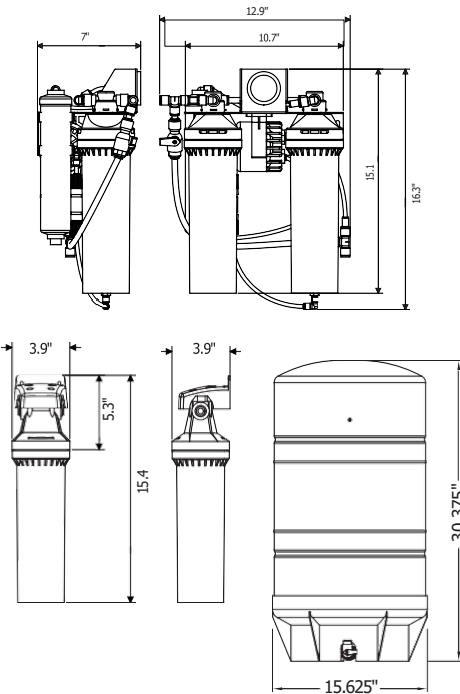
OPERATION TIPS

- ◆ Change cartridges on a regular six (6) month preventative maintenance program.
- ◆ Change cartridges when capacity is reached or when flow becomes too slow.
- ◆ Membrane life varies depending on feed water conditions and pre-filter maintenance. It is recommended to replace the membrane every 18 months.
- ◆ Always flush the filter cartridge at time of installation and cartridge change.

OPS175CR/16 SYSTEM

164-01416

System:
- OPS175CR/16: 164-01416
Replacement Cartridges:
- CTO-Q10: 300-05828
- AMS-QT15: 204-52820
- CTO-Q10CR: 300-05821
- ILMA-10.14: 252-70255



The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.

For Pentair® Everpure® Product Warranties visit:
<http://pentair.com/assets/foodservice-warranty>



SPECIFICATIONS

- **Service Flow Rate**
Dependent on water level / pressure in storage tank
- **Daily Production Rate**
175 gpd (633 Lpd) at 77°F (25°C), 60 psi (3.5 bar) feed water pressure. Production will vary based on water supply temperature, and pressure and desired blended TDS setting.
- **Drain Connection**
Minimum 2.0 gpm (7.6 Lpm)
- **Storage Tank Capacity**
16 gallons (61 L)
- **Pressure Requirements**
60 - 85 psi (3.5 - 5.9 bar), non-shock
- **Inlet Water Temperature**
40 - 100°F (4 - 38°C)
- **Overall Dimensions**
Processor:
16.3" H x 12.9" W x 7" D
41.4 cm x 32.7 cm x 17.8 cm
Post Filter:
15.4" H x 3.9" W x 3.9" D
39.1 cm x 9.9 cm x 9.9 cm
Tank:
30.375" H x 15.625" dia.
77.15 cm x 39.62 cm

Options

Model	Description	Part No
PRV	Pressure Reducing Valve	164-89938
BPS100	Booster Pump Assy	164-85010
Air-Gap Kit	Air-Gap Approved for Drain	164-89905

- **Inlet Connection**
3/8" Push Fit Tubing
- **Outlet Connection**
1/2" I.D. hose
- **Shipping Weight**
51 lbs (23.13 kgs)
- **Electrical Connection**
None required

Feed Water Chemistry

Feed TDS	Up to 1200 ppm
Feed pH	6-10 units
Hardness*	12 grains or less
Free Chlorine	<2 mg/L
Iron	0.1 mg/L max
Turbidity	0.50 NTU
Manganese	0.05 mg/L max
Hydrogen Sulfide	0.00 mg/L

* For water outside of these parameters, call Pentair Customer Service.

Replacement Media

Model	Qty	Description	Part No
CTO-Q10	1	Pre-Filter	300-05828
AMS-QT15	1	Membrane	204-52820
ILMA-10.14	1	Mineral Addition	252-70255
CTO-Q10CR	1	Post-Filter	300-05821

It is recommended that pre/post-filters and mineral addition cartridges are changed every six (6) months, when capacity is reached or when feed water pressure or flow becomes inadequate.

United States | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | cseverpure@pentair.com | foodservice.pentair.com

Australia | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | au.everpure@pentair.com

China | 21F Cloud 9 Plaza, N0 1118 | Shanghai, 200052 | China | 86.21.3211.4588 Tel | china.water@pentair.com

India | Boulevard, B-9/A, 7th Floor - Tower B Sector 62 | Noida - 201301 | 91.120.419.9444 Tel | indiacustomer@pentair.com

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Japan | Japan Inc. | Hashimoto MN Bldg. 7F, | 3-25-1 Hashimoto, Midori-ku, Sagami-hara-shi | Kanagawa 252-0143 | Japan | 81.(0)42.775.3011 Tel | info@everpure.co.jp

Southeast Asia | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | cseverpure@pentair.com

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164-01416 JL21



OPS175CR/5 SYSTEM

REVERSE OSMOSIS SYSTEM WITH STORAGE TANK

System:

- OPS175CR/5: 164-01405

Replacement Cartridges:

- CTO-Q10: 300-05828

- AMS-QT15: 204-52820

- CTO-Q10CR: 300-05821

- ILMA-10.14: 252-70255



APPLICATIONS

- ◆ Combi Ovens
- ◆ Steamers
- ◆ Proofers

FEATURES • BENEFITS

- ◆ Significantly reduces scale and corrosion problems related to high TDS, water hardness and chlorides
- ◆ Ideal for combi and steam oven applications where mineral reduction is necessary to meet manufacturer's warranty requirements
- ◆ Integrated mineral-addition cartridge provides TDS needed for conductivity sensors and optimal mineral content for steam equipment applications
- ◆ High capacity pre-filter protects the membrane against damage from sediment and chlorine
- ◆ Operating pressure gauge allows visual monitoring of system production and pre-filter condition
- ◆ Plumbed-in post filter reduces chloramine
- ◆ Sealed hydropneumatic storage tank provides needed capacity and delivers pressurized water to downstream equipment.
- ◆ Optimized water line to equipment is 1/2" I.D. hose. A 3/4" Garden Hose Thread (GHT) connector is provided for connection to equipment when applicable.
- ◆ Integrated system bypass valve reduces costly service interruptions and down-time
- ◆ Compact, modular design utilizes installation under counters and in tight spaces
- ◆ Non-electric design operates on available water pressure
- ◆ Simple, easy-to-install and service design

INSTALLATION TIPS

- ◆ Feed water connection to system should be COLD only. Tempered water up to 80° F (26.6°C) can be used.
- ◆ Do not exceed system specifications for temperature and pressure.
- ◆ Provide a dedicated feed water supply with a 1/2" FPT valve.
- ◆ For use with steam generation only. Do not use for condensate or wash-water.

- ◆ Allow 3" clearance below system for filter cartridge removal and replacement.
- ◆ Detailed, illustrated installation guide is included with each system.

SIZING

- ◆ Drain Connection: 2.0 gpm Minimum Flow
- ◆ Storage Tank Capacity: 5gals.

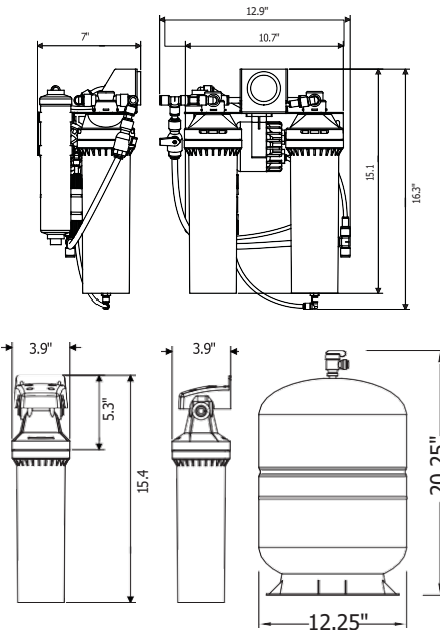
OPERATION TIPS

- ◆ Change cartridges on a regular six (6) month preventative maintenance program.
- ◆ Change cartridges when capacity is reached or when flow becomes too slow.
- ◆ Membrane life varies depending on feed water conditions and pre-filter maintenance. It is recommended to replace the membrane every 18 months.
- ◆ Always flush the filter cartridge at time of installation and cartridge change.

OPS175CR/5 SYSTEM

164-01405

System:
- OPS175CR/5: 164-01405
Replacement Cartridges:
- CTO-Q10: 300-05828
- AMS-QT15: 204-52820
- CTO-Q10CR: 300-05821
- ILMA-10.14: 252-70255



The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.

For Pentair® Everpure® Product Warranties visit:
<http://pentair.com/assets/foodservice-warranty>



SPECIFICATIONS

- ♦ **Service Flow Rate**
Dependent on water level / pressure in storage tank
- ♦ **Daily Production Rate**
175 gpd (633 Lpd) at 77°F (25°C), 60 psi (3.5 bar) feed water pressure. Production will vary based on water supply temperature, and pressure and desired blended TDS setting.
- ♦ **Drain Connection**
Minimum 2.0 gpm (7.6 Lpm)
- ♦ **Storage Tank Capacity**
5 gallons (18.9 L)
- ♦ **Pressure Requirements**
60 - 85 psi (3.5 - 5.9 bar), non-shock
- ♦ **Inlet Water Temperature**
40 - 100°F (4 - 38°C)
- ♦ **Overall Dimensions**
Processor:
16.3" H x 12.9" W x 7" D
41.4 cm x 32.7 cm x 17.8 cm
Post Filter:
15.4" H x 3.9" W x 3.9" D
39.1 cm x 9.9 cm x 9.9 cm
Tank:
20.25" H x 12.25" dia.
51.44 cm x 31.12 cm
- ♦ **Inlet Connection**
3/8" Push Fit Tubing
- ♦ **Outlet Connection**
1/2" I.D. hose
- ♦ **Shipping Weight**
34 lbs (15.42 kgs)
- ♦ **Electrical Connection**
None required

Feed Water Chemistry

Feed TDS	Up to 1200 ppm
Feed pH	6-10 units
Hardness*	12 grains or less
Free Chlorine	<2 mg/L
Iron	0.1 mg/L max
Turbidity	0.50 NTU
Manganese	0.05 mg/L max
Hydrogen Sulfide	0.00 mg/L

* For water outside of these parameters, call Pentair Customer Service.

Options

Model	Description	Part No
PRV	Pressure Reducing Valve	164-89938
BPS100	Booster Pump Assy	164-85010
Air-Gap Kit	Air-Gap Approved for Drain	164-89905

Replacement Media

Model	Qty	Description	Part No
CTO-Q10	1	Pre-Filter	300-05828
AMS-QT15	1	Membrane	204-52820
ILMA-10.14	1	Mineral Addition	252-70255
CTO-Q10CR	1	Post-Filter	300-05821

It is recommended that pre/post-filters and mineral addition cartridges are changed every six (6) months, when capacity is reached or when feed water pressure or flow becomes inadequate.

United States | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | cseverpure@pentair.com | foodservice.pentair.com

Australia | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | au.everpure@pentair.com

China | 21F Cloud 9 Plaza, N0 1118 | Shanghai, 200052 | China | 86.21.3211.4588 Tel | china.water@pentair.com

India | Boulevard, B-9/A, 7th Floor - Tower B Sector 62 | Noida - 201301 | 91.120.419.9444 Tel | indiacustomer@pentair.com

Europe | Pentair Water Belgium BVBA | Industriepark Wolfstee, Toekomstlaan 30, B-2200 Herentals | Belgium | +32.(0).14.283.504 Tel | sales@everpure-europe.com

Japan | Japan Inc. | Hashimoto MN Bldg. 7F, | 3-25-1 Hashimoto, Midori-ku, Sagami-hara-shi | Kanagawa 252-0143 | Japan | 81.(0)42.775.3011 Tel | info@everpure.co.jp

Southeast Asia | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | cseverpure@pentair.com

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164-01405 JL21

Combi steamer

Project	Double Stack Combi Oven
Item	_____
Quantity	_____
FCSI section	_____
Approval	_____
Date	_____

C4eT 6.20 ES

Model c4ET6.20ES-N-DD/c4ET6.20ES-N-DD

Convotherm 4 easyTouch

- easyTouch
- 7 slide rails
- Electrical
- Injection/Spritzer
- Right-hinged door



Key features

- ACS+ operating modes: Steam, combi-steam, hot air
- ACS+ extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged door
- KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- HygienicCare - food safety provided by antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go - automatic cooking with quick-select buttons
 - TrayTimer - oven-load management for different products at the same time
 - Regenerate+ - flexible multi-mode retherm function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cook and hold in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and Cool down function

Options

- Steam and vapor removal – built-in condenser (upon request)
- • Disappearing door – more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- ConvoSmoke - built in food-smoking
- Marine version (see separate data sheet)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- ConvoLink HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- • Stacking kits
- Cleaning products for the fully automatic ConvoClean+ cleaning system and the semi-automatic cleaning system

Commercial combination oven with integral systems for limiting the emissions of grease laden air
This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method



Loading capacity

Max. number of food containers

[Unit has 7 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	12
Steam table pans (12"x20"x2.5")	12
Wire shelves, full size (20"x26")	6
Sheet pans, full size (18"x26")*	6
Sheet pans, half size (12"x20")*	12
Frying baskets, half size (12"x20")	12
Plates (optional plate rack)	27

Max. loading weight

Per combi steamer	132 lbs
Per shelf level	33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *

Rated power consumption	15.9 / 21.0 kW
Rated current	44.1 / 50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

440V 3PH 60Hz / 480V 3PH 60Hz *

Rated power consumption	16.3 / 19.3 kW
Rated current	21.4 / 23.3 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194°F / 90°C

When using the ConvoSmoke option, the only available voltage options are:

208V 3PH 60Hz *

Rated power consumption	15.9 kW
Rated current	44.1 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

240V 3PH 60Hz *

Rated power consumption	21.0 kW
Rated current	50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

* Prepared for connection to an energy optimizing system.

Water connections

Water supply

Water supply	Two 3/4" I. D. GHT-M (garden hose adapter). The appliance is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2"
Flow pressure	22 - 87 PSI / 1.5 - 6 bar

Drain

Drain version	Permanent hookup (recommended) or funnel waste trap
Type	2" I. D. (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for water injection

General requirements	Drinking water, typically treated water (install a water treatment system if necessary)
TDS	70 - 125 ppm
Hardness	70 - 125 ppm (4 - 7 gpg)

Water connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4 - 21 gpg)

Water connections A, B*

pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.4 ppm
Temperature	max. 104°F / max. 40°C

* See connection positions diagram, p. 2.

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

Emissions

Heat emission

Latent	3400 BTU/h
Sensitive	4300 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

Water consumption

Water connection A*

Average consumption for cooking	1.35 gph
Required flow rate	0.16 gpm

Water connections A, B

Average consumption for cooking**	2.01 gph
Required flow rate	3.96 gpm

* Values intended as guide for specifying the water treatment system.

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

ACCESSORIES

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

Stacking kit

Combinations allowed	6.20 on 6.20
	6.20 on 10.20

If combining two electrical units

Select the "stacking kit for Convotherm 4 electrical units"

If combining one electrical unit and one gas unit in a stacking kit

Select the "stacking kit for Convotherm 4 electrical units" if:

Bottom combi steamer	EB/ES
Top combi steamer	GB/GS

Select the "stacking kit for Convotherm 4 gas units" if:

Bottom combi steamer	GB/GS
Top combi steamer	EB/ES

Equipment stand

Standard support surface height	26.38"
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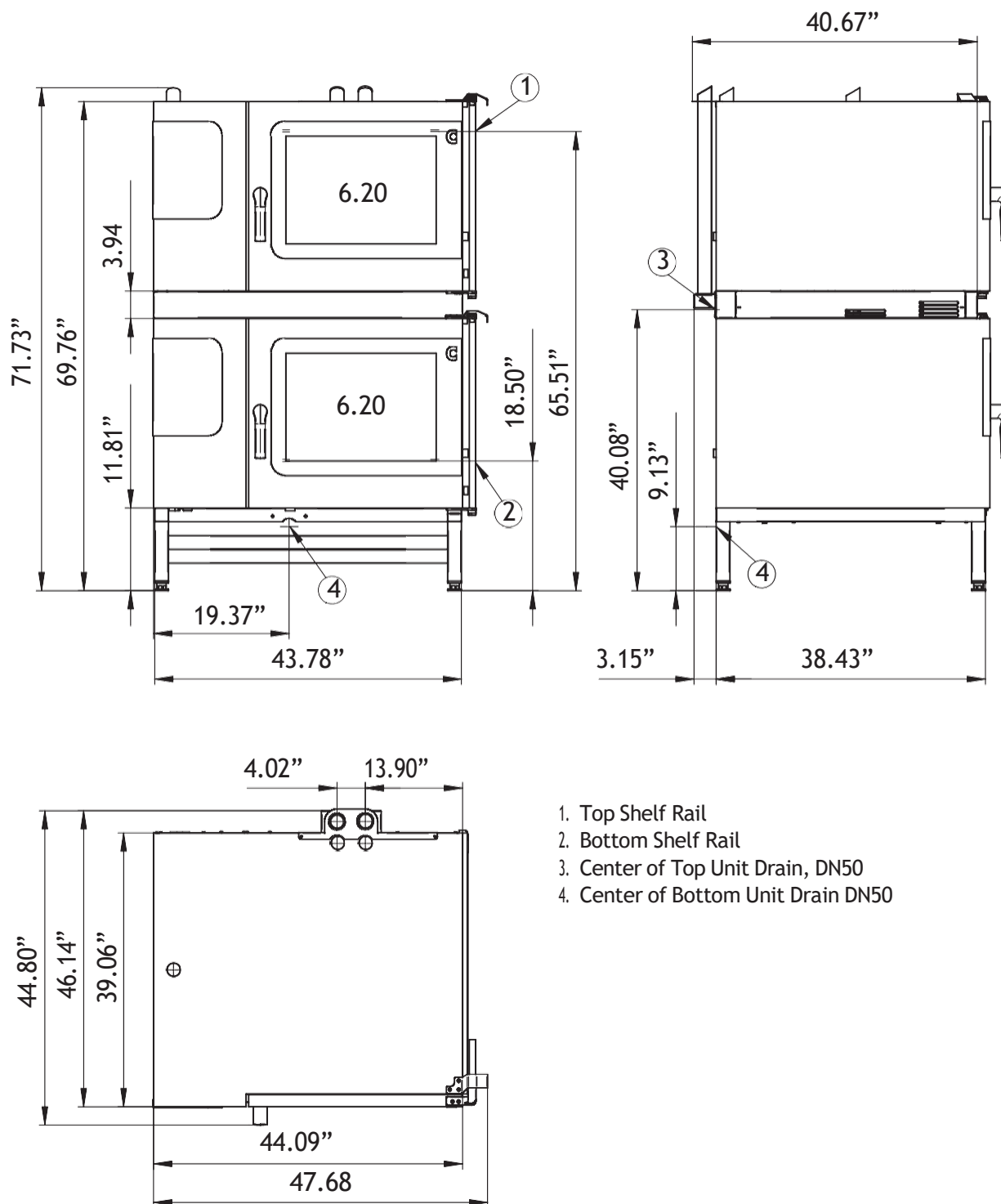
Please note:

- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
- There are numerous federal, national and local laws, regulations and standards. It is the responsibility of the owner and installer to observe these laws, regulations and standards (e.g. fire regulations and health and safety standards).
- Convotherm combi steamers are built to comply with the applicable standards for manufacturers.

KNLZ Update 2017

Stacking Kit for stacking two (2) 6.20 electric Convotherm
4 models on a 11" 13/16" high base:

Part # 3456267



Combi steamer

Project	SINGLE DECK COMBI OVEN
Item	
Quantity	
FCSI section	
Approval	
Date	

C4eT 6.20 ES

Model c4ET6.20ES-N-DD
Convotherm 4 easyTouch

- easyTouch
- 7 slide rails
- Electrical
- Injection/Spritzer
- Right-hinged door



Key features

- ACS+ operating modes: Steam, combi-steam, hot air
- ACS+ extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged door
- KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- HygienicCare - food safety provided by antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go - automatic cooking with quick-select buttons
 - TrayTimer - oven-load management for different products at the same time
 - Regenerate+ - flexible multi-mode retherm function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cook and hold in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and Cool down function

Options

- Steam and vapor removal – built-in condenser (upon request)
- • Disappearing door – more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- ConvoSmoke - built in food-smoking
- Marine version (see separate data sheet)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

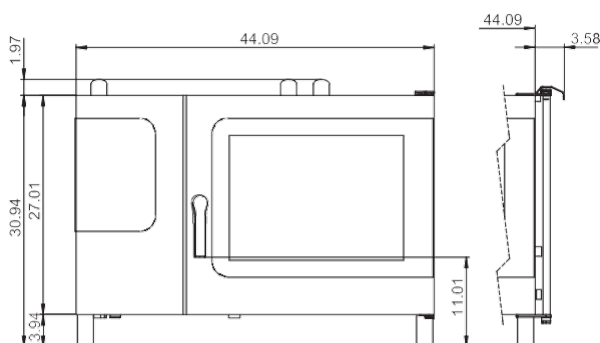
- ConvoLink HACCP and cooking-profile management PC software
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- • Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean+ cleaning system and the semi-automatic cleaning system

Commercial combination oven with integral systems for limiting the emissions of grease laden air
This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method



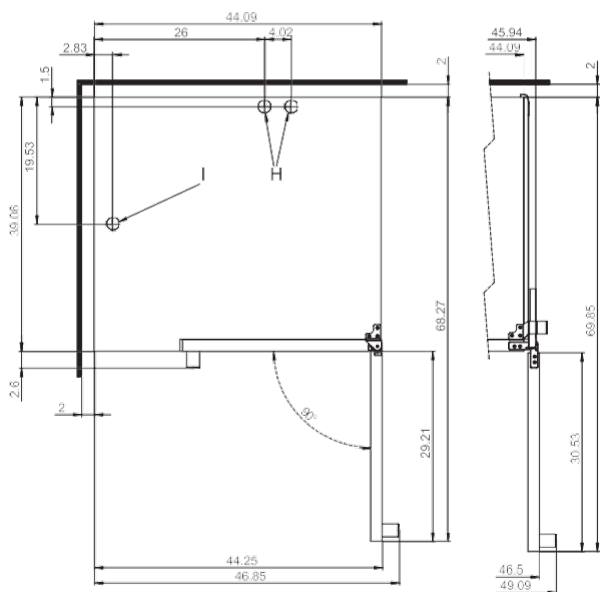
Front view

(disappearing door optional)



View from above with wall clearances

(disappearing door optional)

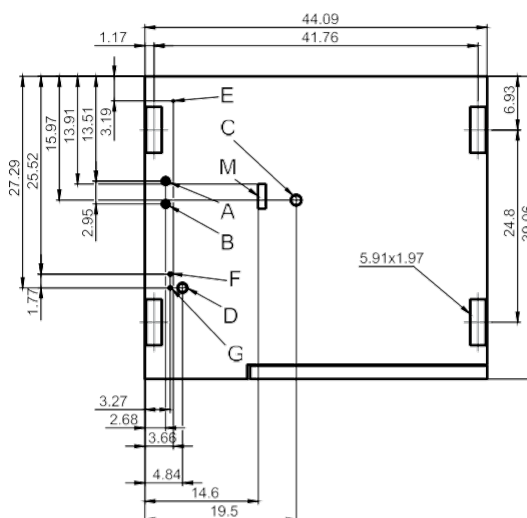


Installation requirements

Max. absolute appliance inclination during operation* max. 2° (3.4%)

* Adjustable appliance feet as standard.

Connection positions



- A Water connections (for water injection)
- B Water connections (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Electrical ground
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Ventilation port
- M Safety overflow 3.2" x 1"

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 53" x 39.8" x 44.9"

Weight

Net weight without options* / accessories 366 lbs

Packaging weight 66 lbs

Safety clearances**

Rear	2"
Right (right-hinged door)	2"
Right (disappearing door pushed back)	5"
Left (18" clearance recommended for service)	2"
Top***	20"

* Max. weight of options: 42 lbs.

** Minimum clearance from heat sources: 20".

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

Loading capacity

Max. number of food containers

[Unit has 7 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	12
Steam table pans (12"x20"x2.5")	12
Wire shelves, full size (20"x26")	6
Sheet pans, full size (18"x26")*	6
Sheet pans, half size (12"x20")*	12
Frying baskets, half size (12"x20")	12
Plates (optional plate rack)	27

Max. loading weight

Per combi steamer	132 lbs
Per shelf level	33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *

Rated power consumption	15.9 / 21.0 kW
Rated current	44.1 / 50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

440V 3PH 60Hz / 480V 3PH 60Hz *

Rated power consumption	16.3 / 19.3 kW
Rated current	21.4 / 23.3 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194°F / 90°C

When using the ConvoSmoke option, the only available voltage options are:

208V 3PH 60Hz *

Rated power consumption	15.9 kW
Rated current	44.1 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

240V 3PH 60Hz *

Rated power consumption	21.0 kW
Rated current	50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

* Prepared for connection to an energy optimizing system.

Water connections

Water supply

Water supply	Two 3/4" I. D. GHT-M (garden hose adapter). The appliance is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2"
Flow pressure	22 - 87 PSI / 1.5 - 6 bar

Drain

Drain version	Permanent hookup (recommended) or funnel waste trap
Type	2" I. D. (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for water injection

General requirements	Drinking water, typically treated water (install a water treatment system if necessary)
TDS	70 - 125 ppm
Hardness	70 - 125 ppm (4 - 7 gpg)

Water connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4 - 21 gpg)

Water connections A, B*

pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.4 ppm
Temperature	max. 104°F / max. 40°C

* See connection positions diagram, p. 2.

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

Emissions

Heat emission

Latent	3400 BTU/h
Sensitive	4300 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

Water consumption

Water connection A*

Average consumption for cooking	1.35 gph
Required flow rate	0.16 gpm

Water connections A, B

Average consumption for cooking**	2.01 gph
Required flow rate	3.96 gpm

* Values intended as guide for specifying the water treatment system.

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

ACCESSORIES

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

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Combinations allowed	6.20 on 6.20
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Top combi steamer	EB/ES

Equipment stand

Standard support surface height	26.38"
---------------------------------	--------

Please note:

- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
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- Convotherm combi steamers are built to comply with the applicable standards for manufacturers.

KNLZ Update 2017

**BID SUBMISSION FORM****Winston County Board of Education – Child Nutrition Oven Upgrades
LOCATION: Addison Lunchroom**

\$ _____

Name of Company Submitting Bid: _____

Mailing Address: _____

Telephone: _____

Email: _____

A Company will be selected based on qualifications, experience, responsiveness, and price. It is understood that before a proposal is considered for award the Bidder may be requested by the Board to submit a statement of facts as to his previous experience in performing similar or comparable work, and of his business and technical organization and financial resources available to be used in performing the contemplated work. The Board reserves the right to reject or accept any or all bids as deemed in the best interest of the Board.

If you have questions concerning bid specifications, please contact Bart Shannon at 205-489-5018, extension 6723. Financial questions may be directed to Morgan Blankenship, Chief School Financial Officer at 205-489-5018, extension 6715.

I certify by my signature below that the bid price provided above is correct and that I have the authority to obligate the company to perform under the conditions outlined herein. By submission of this bid, I certify that neither the vendor nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

Signature_____
Date_____
Print or Type Name_____
Title



**Information Regarding the Beason-Hammon
Alabama Taxpayer and Citizen Protection Act**

Alabama laws require that, as a condition for the award of a contract by a school board to a business entity or employer with one or more employees working in Alabama, the business entity or employer must provide documentation of enrollment in the E-Verify program.

During the performance of the contract, the business entity or employer will participate in the E-Verify program and will verify every employee that is required to be verified according to the applicable federal rules and regulations.

The contractor's **E-Verify Memorandum of Understanding** MUST BE INCLUDED with the bid. If you do not believe these requirements are applicable to your entity, include an explanation justifying such exemption. An entity can obtain the E-Verify Memorandum of Understanding upon completion in the E-Verify enrollment process located at the federal web site www.uscis.gov/everify. The Alabama Department of Homeland Security (<http://immigration.alabama.gov>) has also established an E-Verify employer agent account for any business entity or employer with 25 or fewer employees that will provide a participating business entity or employer with the required documentation of enrollment in the E-Verify program. An Employer Identification Number (EIN), also known as a Federal Tax Identification Number, is required to enroll in E-Verify or to establish an E-Verify employer agent account.

VENDOR MINORITY QUESTIONNAIRE

The following information is required by the Alabama State Department of Education. Please complete this form and return it with your bid proposal. It is necessary that you check all categories that apply to your company. Failure to comply could result in rejection of your proposal and/or removal of your name from our bidder's list.

VENDOR NAME: _____

ADDRESS: _____

PHONE: _____

IS THE COMPANY MINORITY OWNED? ____YES ____NO

IS THE COMPANY OWNED BY? ____MALE ____FEMALE ____BOTH

IS THE COMPANY INCORPORATED? ____YES ____NO

ETHNICITY OF OWNERSHIP:

____ASIAN AMERICAN

____AMERICAN INDIAN

____BLACK

____DISABLED

____HISPANIC

____OTHER (PLEASE SPECIFY):_____

Signature of Authorized Representative

Date

Print or Type Name

Title

Standard Contract Conditions

- A. This contract shall be governed in all aspects as to validity, construction, capacity, performance or otherwise by the laws of the State of Alabama and the United States.
- B. All products furnished to the Winston County Board of Education and consortium shall comply with the latest standard and regulations established by state and federal laws, including the United States Department of Agriculture for the Grade Specification. The Buy American provision (7CFR Part 210.21(d)) is one of the procurement standards school food authorities must comply with when purchasing commercial food products served in the school meals program.
- C. The contractor shall not advertise or publish information for commercial benefit concerning this contract without prior written approval of the Winston County Board of Education and/or Consortium.
- D. Contractors providing service under this invitation for bids, herewith, assures The Winston County Board of Education that they are conforming to the provisions of the Civil Rights Act of 1964, as amended.
- E. State Sales Tax Exemption information will be issued upon request.
- F. Contractors shall comply with applicable federal, state and local laws and regulations pertaining to wages, hours and conditions of employment. In connection with contractor's performance of work under this contract, contractor agrees not to discriminate against any employee(s) or applicants) for employment because of age, race, religious creed, sex, national origin or handicap.
- G. The contractor agrees to retain all books, records and other documents relative to this agreement for three (3) years after final payment. The Winston County Board of Education, its authorized agents and/or state/federal representatives shall have full access to, and the right to examine any of said materials during said period. If an investigation or audit is in progress, records shall be maintained until stated matter is closed.
- H. Any product offered which is not labeled in such a manner as to permit interstate transport will be rejected. Packers and or producers located within the State of Alabama must understand that Alabama Department of Agriculture inspection labels will not qualify under provisions of this Invitation to Bid.
- I. By signing this document, the contractor certifies that this bid is made without prior understanding, agreement or connection with any corporation, firm or person submitting a bid for the same materials, supplies or equipment, and is in all respects fair and without collusion or fraud. The contractor certifies that collusive bidding is a violation of federal law and can result in fines, prison sentences and civil damage awards.
- J. The contract distributor shall be liable for gross receipt taxes in accordance with Alabama statutes if applicable.
- K. Contractor shall comply with Section 103 (d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998. Contractors shall, to the maximum extent possible, utilize domestic commodities. The legislation defines "domestic commodity or product" as one that is produced in the United States or processed in the United States substantially using agricultural commodities that are produced in the United States. The term "substantially" shall mean that over 50 per cent of the final processed product shall consist of agricultural products that were grown domestically. Failure to abide by this provision shall result in the cancellation of the contract, the refund of all funds paid toward the purchase of such products, and the removal of the contractor from doing business with agencies of the State of Alabama for a period of not less than five (5) years.
- L. Contracts for more than the simplified acquisition threshold currently set at \$150,000, which is the inflation adjusted amount determined by the Civilian Agency Acquisition

Council and the Defense Acquisition Regulations Council (Councils) as authorized 41 U.S.C. 1908, must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate.

- M. All contracts in excess of \$10,000 must address termination for cause and for convenience by the non-Federal entity including the manner by which it will be effected and the basis for settlement.
- N. Equal Employment Opportunity. Except as otherwise provided under 41 CFR Part 60, all contracts that meet the definition of "federally assisted construction contract" in 41 CFR Part 60-1.3 must include the equal opportunity clause provided under 41 CFR 60-1.4(b), in accordance with Executive Order 11246, "Equal Employment Opportunity" (30 FR 12319, 12935, 3 CFR Part, 1964-1965 Comp., p. 339), as amended by Executive Order 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity," and implementing regulations at 41 CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor."
- O. Davis-Bacon Act, as amended (40 U.S.C. 3141-3148). When required by Federal program legislation, all prime construction contracts in excess of \$2,000 awarded by non-Federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, contractors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors must be required to pay wages not less than once a week. The non-Federal entity must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency. The contracts must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each contractor or sub-recipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency.
- P. Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708). Where applicable, all contracts awarded by the non-Federal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard workweek of 40 hours. Work in excess of the standard workweek is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not

apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence.

- Q. Rights to Inventions Made Under a Contract or Agreement. If the Federal award meets the definition of "funding agreement" under 37 CFR §401.2 (a) and the recipient or sub-recipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that "funding agreement," the recipient or sub-recipient must comply with the requirements of 37 CFR Part 401, "Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency.
- R. Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended – Contracts and sub-grants of amounts in excess of \$150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).
- S. Debarment and Suspension (Executive Orders 12549 and 12689)-A contract award (see 2 CFR 180.220) must not be made to parties listed on the government wide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.
- T. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352) – Contractors that apply or bid for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.
- U. See §200.322 Procurement of recovered materials. A non-Federal entity that is a state agency or agency of a political subdivision of a state and its contractors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines.

- V. Contractors must recognize mandatory standards and policies relating to energy efficiency and must be in compliance with the Energy Policy and Conservation Act (P.L. 94-265).
- W. Section 9 of the Alabama Immigration Act No. 2011-535 (<http://www.aqo.state.al.us/File-Immigration-AL-Law-2011-535>) requires contractors provide the Alabama Department of Education with an Affidavit of Immigration Compliance and the contractor's E-Verify Memorandum of Understanding as a condition of the award of any contract. These two documents must be included with the bid. If you do not believe these requirements are applicable to your entity, include an explanation justifying such exemption. A contractor can obtain the E-Verify Memorandum of Understanding upon completion in the E-Verify enrollment process located at the federal website www.dhs.gov/e-verify.
- X. In the event that the instructions, conditions, and specifications of the Winston County Board of Education exceed any of the previously mentioned agencies, the instructions, conditions, and specifications of said Board shall have control.