



October 25th, 2016

All Proposers:

The Bibb County School District ("BCSD") seeks a qualified vendor to provide two type of equipment for our School Nutrition Department. This particular IFB will be for Fiscal Year 2017. (One Year with the option of same pricing for the next 24 months; if additional purchase may be needed.)

The Equipment Specification will be placed within a separate document; however we are looking to purchase

All Proposals will be received no later than November 3rd, 2016 Attn: Procurement Office, 4580 Cavalier Drive, Macon GA 31221; or you may submit ONLINE via Vendor Registry Proposals may be hand delivered or sent via United States Postal Service or other carrier. The BCSD is not responsible for proposals not delivered or received and it shall be the duty of the Offeror to ensure receipt. The BCSD will not accept faxed or emailed copies of proposals.

Hand delivered copies may be delivered between the hours of 8:00 AM and 4:00 PM (EST) Monday through Friday, excluding school system holidays, furlough days, and inclement weather closing.

A list of names of firms providing proposals may be obtained from www.bcsdk12.net after the proposal due date and time stated herein. A tabulation of vendors may be obtained upon award.

The BCSD reserves the right to reject any and all proposals, to waive any technicalities or irregularities, and to award the contract based on the highest and best interest of the BCSD. The results will be presented to the BCSD's Board of Education for action if deemed appropriate for submission.

Inquiries regarding proposals should be made to the Procurement Department, Procurement Director, @ elaine.wilson@bcsdk12.net.

We look forward to receiving your proposal and appreciate your interest in working with the Bibb County School District.

Specification Number 1:

Provide one (1), Cold Pan Serving Counter, Duke Mfg 314-PG or equal
Body: 60" L x 24 ½" W x 34" working height 20 gauge paint grip steel body on 3 sides, with a storage compartment on the "operators" side, Textured Black paint color, 14 gauge stainless steel top extended to 34" equally on each side
pan, 5" deep stainless steel, insulated, pan liner, 1" brass drain plumbed to valve located on the underside of body, located in LEFT SIDE of top...not centered. Veneer plastic laminate on all sides, black color, stainless steel corner trim. Double deck over-shelves, 16 gauge stainless steel on 1" tube posts, 36" long x 20" wide with turn up edge on three sides, Stainless steel push bar and brackets, located on RIGHT SIDE of cart 18 gauge stainless steel shelf, 18" long x 24 ½" wide x 2" high, 2-stainless steel drop-type brackets, flush with counter top when in raised position, located on LEFT Side of cart over cold pan, ACA-Set4-A Casters, set of 4, swivel type, all with brakes, 5" diameter, gray polyurethane tires, 200 lb. minimum weight rating each. *OPTION to purchase multiple units within the next 48 months.

Specification Number 2:

Provide one (1) Stoelting E112 counter machine which is gravity fed. The machine is equipped with fully automatic controls to provide a uniform product. It will operate with a lost any type of shake or frozen beverage mix. Electrical specifications: Single phase, 115 VAC, 60Hz, approximately 16A (running), Connection type: NEMA-20P power cord included, Compressor 6,000 Btu/hr, Drive Motor 1/3 hp, Air flow: Air cooled units require 3" air space on both side or 4" air space in back. Hopper Volume: 3.625 gallons, Freezing Cylinder Volume: 1.25 gallons. UL Listed, NSF. Must provide training for start-up and at 1 month. *Option to purchase additional machines within the next 48 months.