2017 BIBB COUNTY BOARD OF EDUCATION/SNP Large Equipment Bid Specifications

1. Combi Oven, electric, full size with Stand, holds 10 sheet pans

Open base equipment stand with universal pan slides. Provide 10 pan racks. Electronic touch screen controller. Built-in deliming system, built-in cleaning system, in-line replacement water filter as manufactured by Everpure, 3-M, or per recommendation by manufacturer. Voltage/phase TBD by ordering site/location.

- a. Alto-Shaam CTP10-20E
- b. Angelo Po Combistar FX122E
- c. BKI HE-102
- d. Blodgett BCM102E
- e. Cleveland C4ET10.20ES
- f. Eloma Genius MT 10-11E
- g. FAGOR APE-102-W
- h. Hobart CE 10FD
- i. Rational SCC 102E
- j. Unox XAV 805P Provide option for Casters.

2. Combi Oven, electric, full size with Stand, holds 5-7 sheet pans

Open base equipment stand with universal pan slides. Provide 5-7 pan racks to match oven max capacity. Electronic touch screen controller. Built-in deliming system, built-in cleaning system, in-line replacement water filter as manufactured by Everpure, 3-M, or per recommendation by manufacturer. Voltage/phase TBD by ordering site/location.

- a. Alto-Shaam CTP7-20E
- b. Angelo Po Combistar FX82E
- c. BKI-HE062
- d. Blodgett BCX 14 E
- e. Cleveland C4ET6.20ES
- f. Eloma Genius MT 6-11E
- g. Rational model SCC WE 62E
- h. Unox XAV 605P
- i. Vulcan ABC7E
 - Provide option for Casters.

3. Combi Oven, gas, full with Stand, holds 10 sheet pans

Open base equipment stand with universal pan slides. Provide 10 pan racks. Electronic touch screen controller. Built-in deliming system and built-in cleaning system. In-line replacement water filter as manufactured by Everpure, 3-M, or per recommendation by manufacturer. Voltage/phase TBD by ordering site/location. Type of gas TBD by ordering site/location.

- a. Alto-Shaam CTP10-20G
- b. Angela Po Combistar FX 122G
- c. BKI HG102
- d. Blodgett BCM 102G
- e. Cleveland C4ET10.20 GS
- f. Eloma Genius MT 10-11G
- g. FAGOR APG-102-W
- h. Groen # CBE10G
- i. Rational model SCC 102G
- j. Unox XAV815G

Provide option for Casters.

4. Combi Oven, gas, full with Stand, holds 5-7 sheet pans

Open base equipment stand with universal pan slides. Provide 5-7 pan racks to match oven max capacity. Electronic touch screen controller. Built-in deliming system and built-in cleaning system. In-line replacement water filter as manufactured by Everpure, 3-M, or per recommendation by manufacturer. Voltage/phase TBD by ordering site/location. Type of gas TBD by ordering site/location.

- a. Alto-Shaam CTP7-20G
- b. Angelo Po Combistar FX 82
- c. GBKI HG062
- d. Blodgett BCX 14 G
- e. Cleveland-C4ET6.20GS
- f. Eloma Genius MT 6-11G
- g. Groen CBE 10 G
- h. Groen CBE LOW (low height)
- i. Rational SCC WE 62G
- j. Unox XAV 615G
- k. Vulcan ABC7G
 Provide option for Casters.

5. Convection Oven, electric, double stack

Stainless steel front, top, and sides with porcelain interior and cove corners. Five (5) wire racks per section, dual pane thermo windows, solid state temperature control, and two speed blower motor. 6 inch legs. Voltage/phase TBD by ordering site/location.

- a. Alto-Shaam 2-ASC-4E/STK
- b. Baker's Pride Model # GDCO-E2
- c. Blodgett Model Zephaire 100E Double
- d. Garland MCO-ES-20-S
- e. Hobart HEC502
- f. Royal Range RECO-2
- g. Southbend model SLES/20SC
- h. Vulcan VC44ED

6. Convection Oven, gas, double stack

Stainless steel front, top, and sides with porcelain interior and cove corners. Flue venting, five (5) wire racks per section, dual pane thermo windows, solid state temperature control, and two speed blower motor. 6" legs.

- a. Alto-Shaam 2-ASC-4G/STK
- b. Baker's Pride # GDCO-G2
- c. Blodgett Zephaire 100G Double
- d. Blodgett Zephaire 100-G-ES Double
- e. Garland MCO-GS-20-S
- f. Hobart HGC502
- g. Royal Range RCOS-2
- h. Southbend model SLGS/22SC
- i. Vulcan VC44GD

7. Convection Oven, bakery depth, electric, double stack

Stainless steel front, top, and sides with porcelain interior and cove corners. Five (5) wire racks per section, dual pane thermo windows, solid state temperature control, and two speed blower motor. Voltage/phase TBD by ordering site/location.

- a. Baker's Pride BPCV-E2
- b. Blodgett model 200E Double
- c. Garland MCO-ED -20- S
- d. Hobart HECX 502
- e. Royal Range RECOD-2
- f. Southbend Model SLEB/20SC
- g. Vulcan VC66ED

8. Convection Oven, bakery depth, gas, double stack

Stainless steel front, top, and sides with porcelain interior and cove corners. Flue venting, five (5) wire racks per section, dual pane thermo windows, solid state temperature control, and two speed blower motor.

- a. Baker's Pride # BPCV-G2
- b. Blodgett Zephaire 200G Double
- c. Bloegett Zephaire 200-G-ES Double
- d. Garland MCO-GD 20-S
- e. Hobart HGCX502
- f. Royal Range RCOD-2
- g. Southbend Model SLGB22SC
- h. Vulcan VC66GD

9. Convection Oven w/moisture, gas, double stack

Stainless steel exterior and interior, two-speed blower motor. Automatic pulse and manual steam injection. Electronic touch screen controller. On-board spray hose. Six (6) inch adjustable stainless steel legs. In-line replacement water filter as manufactured by Everpure, 3-M, or per recommendation by manufacturer. Voltage/phase TBD by ordering site/location.

- a. Baker's Pride # GDCO-G2
- b. Baxter HCO102E
- c. Blodgett HV-100G Double
- d. Doyon JA14G
- e. Lang GCSF-EZ2

10. Convection Oven w/moisture, electric, double stack

Stainless steel exterior and interior, two-speed blower motor. Automatic pulse and manual steam injection. Menu select control. On-board spray hose. Six (6) inch adjustable stainless steel legs. In-line replacement water filter as manufactured by Everpure, 3-M, or per recommendation by manufacturer. In-line replacement water filter as manufactured by Everpure, 3-M, or per recommendation by manufacturer. Voltage/phase TBD by ordering site/location.

- a. Baker's Pride Model # GDCO-E2 with steam
- b. Baxter HCO102E
- c. Blodgett model HV-100E
- d. Doyon JA14
- e. Lang ESCF-EZ2

11. Microwave Oven

Stainless steel exterior, 3200 watt minimum, programmable cooking, programmable timer, accommodate 2-4" full size steam table pans, 208/230 volt single phase

- a. Amana AMSO35
- b. Panasonic model NE-3280

12. Dishwasher, 66 inch, conveyor

Stainless steel pumps, electric immersion tank heaters, entrance and exit extended vent hoods with locking dampers, electrically operated automated fill, table limit switch. Booster Heater internally mounted. with 70 degree rise

Accessories included: six(6) peg dish racks, two flat dish racks, Two (2) bun pan racks and two (2) peg open ended dish racks for full sheet pans. **Installation to be determined upon site visit. Voltage and direction indicated upon ordering.**

- a. Champion 66 DRPW
- b. CMA-EST-66
- c. Hobart model CLPS66E
- d. Jackson model Rack Master 66
- e. Meiko model K-66ET, fully insulated
- f. Stero ER66S

13. Dishwasher, 44 inch

Stainless steel pumps, electric immersion tank heaters, entrance and exit extended vent hoods with locking dampers, electrically operated automated fill, table limit switch. Booster Heater internally mounted with 70 degree rise.

Accessories included: six peg dish racks, two flat dish racks, 2 bun pan racks and two peg open ended dish racks for full sheet pans. **Voltage and direction indicated upon ordering.**

- a. Champion model 44DR
- b. CMA EST-44
- c. Hobart CL44E
- d. Jackson model Rack Master 44
- e. Meiko model K-44ET, fully insulated
- f. Stero ER44

14. Dishwasher, Pot & Pan

All stainless steel construction. Stainless steel, non-clogging wash and rinse arms. Built-in booster heater with 70 degree rise. Double-wall construction with insulation. Two (2) stainless steel ware baskets and 2 stainless steel sheet pan racks. Voltage and direction indicated upon ordering.

- a. Champion PP-20-E
- b. Hobart model PW-20
- c. Meiko model FV 250.2, fully insulated
- d. Stero U-31-A

15. Garbage disposal, 3 h.p.

3 h.p. motor, stainless steel grind chamber, Double-tapered Timken roller bearings Stainless steel & chrome finish, Water saving control panel.

- a. Hammerall Model C-300 w/CA-55-SS Kit A
- b. InSinkErator Model SS-300 with AS 101 control panel
- c. Master Disposer Model C3-L
- d. Salvajor 300-SA-ARSS

16. Ice Maker with Storage Bin, 300 lb.

Mount on 6" adjustable legs; provide bin adapter and in-line replacement water filter as manufactured by Everpure, 3-M, or preapproved equal.

- a. Hoshizaki KM-340MAH/B-300SF
- b. Ice-O-Matic ICE0250-HA/B40
- c. Manitowoc model No. ID-03028A/420, B 400
- d. Scotsman model CO322SA/B330P

17. Ice Maker with Storage Bin, 500 lb.

Mount on 6" adjustable legs; provide bin adapter and in-line replacement water filter as manufactured by Everpure, 3-M, or preapproved equal.

- a. Hoshizaki model KM-515MAH/B-500SF
- b. Ice-O-Matic ICE400-HA/B55
- c. Manitowoc model No. SD-0502A/B-570
- d. Scotsman model CO522SA/B530P

18. Milk box, cold wall, 16 crate

Stainless steel exterior and interior. Minimum two (2) inches of insulation in cabinet. Front mounted, NSF listed thermometer, door cylinder lock, Four (4) swivel casters- two (2) locking, NSF listed drain, cord and plug to match receptacle at site.

- a. Beverage Air model SM 58NS
- b. Continental Model MC5-SS-SCW
- c. Master-Built Products Model OMC-162-SS-A
- d. Mod-U-Serv model MCT-SM3
- e. Norlake Model AR 162SSS/O-A

19. Milk box, forced air, 16 Crate

Unit to be forced air style, exterior and interior to be stainless steel with holders for milk crates. Unit to hold 40 degrees or less for four (4) hours with doors open. Provide unit with door locks, front mounted thermometer and Four (4) swivel casters- two (2) locking.

- a. Beverage Air SMF58-1-S
- b. Colorpoint BFD-16
- c. Continental Model MC5-SS-S
- d. Delfield NLFAC-16
- e. Traulsen Model RMC 58S4

20. Milk box, cold wall, 16 crate, dual access

Stainless steel exterior and interior. Minimum 2 inches of insulation in cabinet. Front mounted, NSF listed thermometer, door cylinder lock, four (4) swivel casters-Two (2) locking, NSF listed drain, cord and plug to match receptacle at site.

- a. Beverage Air ST 58NS
- b. Continental MC5-SS-DCW
- c. Master-Bilt DOMC-122-SS-A
- d. Mod-U-Serv MCT-DM3
- e. Norlake AR164SSS/0-A

21. Milk box, cold wall, 12 crate

Stainless steel exterior and interior. Minimum two (2) inches of insulation in cabinet. Front mounted, NSF listed thermometer, door cylinder lock, four (4) swivel casters- two (2) locking, NSF listed drain, cord and plug to match receptacle at site.

- a. Beverage Air model SM 49NS
- b. Continental Model MC4-SS-SCW
- c. Master-Bilt OMC-122-SS-A
- d. Mod-U-Serv Model MCT-SM2
- e. Norlake Model AR122SSS/0-A

22. Milk box, forced air, 12 crate

Unit to be forced air style, exterior and interior to be stainless steel with holders for milk crates. Unit to hold 40 degrees or less for four (4) hours with doors open. Provide unit with door locks, front mounted thermometer and (4) swivel casters- two (2) locking.

- a. Beverage Air SMF-49-1-S
- b. Colorpoint BFD 12
- c. Continental Model MC4-SS-S
- d. Delfield model NLFAC-12
- e. Traulsen Model RMC 49D4

23. Milk box, cold wall, 8 crate

Stainless steel exterior and interior. Minimum two (2) inches of insulation in cabinet. Front mounted, NSF listed thermometer, door cylinder lock, four (4) swivel casters- two (2) locking, NSF listed drain, cord and plug to match receptacle at site.

- a. Beverage Air model SM 49NS
- b. Continental Model MC4-SS-SCW
- c. Master-Bilt OMC-122-SS-A
- d. Mod-U-Serv Model MCT-SM2
- e. Norlake Model AR122SSS/0-A

24. Milk box, forced air, 8 crate

Unit to be forced air style, exterior and interior to be stainless steel with holders for milk crates. Unit to hold 40 degrees or less for four (4) hours with doors open. Provide unit with door locks, front mounted thermometer and (4) swivel casters- two (2) locking.

- f. Beverage Air SMF-49-1-S
- g. Colorpoint BFD 8
- h. Continental Model MC4-SS-S
- i. Delfield model NLFAC-8
- j. Traulsen Model RMC 49D4

25. Pass Thru Cabinet, Refrigerated, one door

Full door on serving line side constructed of stainless steel, full clear glass door on kitchen side, both with self-closing cam-lift hinges and snap-in magnetic gaskets, heater wires around door frame. Cabinet shall be stainless steel exterior and all stainless steel interior with cove corners and mounted on 6" adjustable legs. Door hinging TBD by ordering site/location. Provide thirteen (13) pair of adjustable universal pan slides.

- a. Continental DL1RE-SS-PT
- b. Delfield model SSRPT1-GS
- c. Master-Bilt MPR242SSG/0

- d. Norlake model PR242SSG/0
- e. Randell 2010 PE
- f. Traulsen model RHT132WPUT-FHS
- g. Victory model RS-1D-S1-PT-GD
 - Provide option for Casters.

26. Pass Through Cabinet, Refrigerated, Two Door

Full doors on serving line side constructed of stainless steel, full clear glass doors on kitchen side, both with self-closing cam-lift hinges and snap-in magnetic gaskets, heater wires around door frame. Cabinet shall be stainless steel exterior and all stainless steel interior with cove corners and mounted on six (6)" adjustable legs. Door hinging TBD by ordering site/location. Provide thirteen (13) pair of adjustable universal pan slides.

- a. Continental Model DL2RE-SS-GD-PT
- b. Delfield model SSRPT2-GS
- c. Master-Bilt MPR524SSG/0
- d. Norlake model PR524SSG/0
- e. Randell 2020 PE
- f. Traulsen model RHT232WPUT-FHS
- g. Victory model RS-2D-S1-PT-GD Provide option for Casters.

27. Pass Through Cabinet, Heated, One Door

Full door on serving line side constructed of stainless steel, full clear glass door on kitchen side, both with self-closing cam-lift hinges and snap-in magnetic gaskets. Cabinet shall be stainless steel exterior and all stainless steel interior with cove corners and mounted on six (6)" adjustable legs. Door hinging TBD by ordering site/location. Provide thirteen (13) pair of adjustable universal pan slides.

- a. Continental Model DL1WE-SS-PT-GD
- b. Delfield Model SSHPT1-GS
- c. Master-Bilt MPW252SSG/0
- d. Norlake Model PW252SSG/0
- e. Randell 2410 PE
- f. Traulsen Model RHF132WP-FHS
- g. Victory Model HS-1D-1-PT-GD Provide option for Casters.

1. Pass Through Cabinet, Heated, Two Door

Full doors on serving line side constructed of stainless steel, full clear glass doors on kitchen side, both with self-closing cam-lift hinges and snap-in magnetic gaskets. Cabinet shall be stainless steel exterior and all stainless steel interior with cove corners and mounted on 6" adjustable legs. Door hinges TBD by ordering site/location. Provide thirteen (13) pair of adjustable universal pan slides.

- a. Continental Model DL2WE-SS-PT-GD
- b. Delfield Model SSHPT2- GS
- c. Randell # 2420 PE
- d. Traulsen Model RHF232WP-FHS
- e. Victory Model HS-2D-1-PT-GD Provide option for Casters.

2. Reach In Refrigerator, One Section

Cabinet shall be stainless steel exterior and all stainless steel interior with cove corners and mounted on six (6)" adjustable legs. Door hinges TBD by ordering site/location. Provide four (4) extra full width chrome plated wire shelves.

- a. Beverage Air HRPS-1S
- b. Continental Model DL1RE-SS
- c. Delfield model SSR1-S
- d. FAGOR NQR-1
- e. Master-Bilt MNR241SSS/0
- f. Norlake model NR241SSS/0
- g. Randell 2010E
- h. Traulsen model RHT132WUT-FHS
- i. Victory model RS-1D-S1

Provide option for Casters.

3. Reach In Refrigerator, Two Section

Cabinet shall be stainless steel exterior and all stainless steel interior with cove corners and mounted on 6" adjustable legs. Door hinges TBD by ordering site/location. Provide four (4) extra full width chrome plated wire shelves per section. Load limit up to 225 lbs. Total five (5) per section.

- a. Beverage Air HRPS2-1S
- b. Continental Model DL2RE-SS
- c. Delfield Model SSR2-S
- d. FAGOR QR-2
- e. Master-Bilt MNR522SSS/0
- f. Norlake Model NR522SSS/0
- g. Traulsen Model RHT232WUT-FHS
- h. Randell 2020E
- i. Victory Model RS-2D-S1 Provide option for Casters.

29. Mobile, fully insulated Stainless Steel Proofer/Warmer

Removable universal slide racks. Five (5) inch casters. Cabinet to be Stainless Steel inside and out and to have clear Dutch doors, (windows on the doors are acceptable) continuous gasket, dual latches and field reversible. Heat and humidity controls. Top mounted heater.

- a. Alto-Shaam 1200-UP
- b. Carter-Hoffman HL9-18
- c. CresCor model H-137-WSUA-12
- d. FWE model PHTT-12
- e. Metro C 599SDC-U
- f. Vulcan VBP18
- g. Winston model HA4522 -5
- 30. Mobile, Fully Insulated Full Height Stainless Steel Proofer/Warmer

30-3/4"W x 21"D x 66-1/2"H, Forced air, accommodates (35) 18" x 26" pans, dual proof/heat control, lift-off clear door, removable control drawer, LED thermometer display, (2) swivel plate casters & (2) swivel/brake plate casters, NEMA 5-15P, 14.0 amps, 1440 watts, 120v/60/1-ph, cETLus, NSF

31. Skillet, gas, 30 gallon, tilting

Unit shall be stainless steel body, power tilt w/hand tilt override tilting mechanism, one piece heavy gauge cover with vent, double pantry faucet with necessary equipment for mounting to unit, pan holder insert(carrier) and grease strainer or lip, two (2)"Tangent Draw off valve.

- a. AccuTemp ACGLTS-30
- b. Blodgett BCH-30G
- c. Cleveland SGL30T1
- d. Groen BPM-30G-TDO
- e. Market Forge STGL 30P
- f. Solaris GLTS-30-B
- g. South Bend BGLTS30
- h. Vulcan VG30

32. Skillet, electric, 30 gallon, tilting

Unit shall be stainless steel body, power tilt w/hand tilt override tilting mechanism, one piece heavy gauge cover with vent, double pantry faucet with necessary equipment for mounting to unit, pan holder insert(carrier) and grease strainer, two (2)" tangent draw off valve.

- a. AccuTemp ACELTS-30
- b. Blodgett BCH-30E
- c. Cleveland SEL30T1
- d. Groen BPM-30E-TDO
- e. Market Forge 30-STEL
- f. Solaris ELTS-30-B
- g. South Bend BELTS30
- h. Vulcan VE30

33. Skillet, gas, 40 gallon, tilting

Unit shall be stainless steel body, power tilt w/hand tilt override tilting mechanism, one piece heavy gauge cover with vent, double pantry faucet with necessary equipment for mounting to unit, pan holder insert(carrier) and grease strainer or lip, two (2)"Tangent Draw off valve.

- a. AccuTemp ACGLTS-40
- b. Blodgett BCH-40G
- c. Cleveland model SGL-40-T1
- d. Groen BPM-40G-TDO
- e. Market Forge model 40P-STGL
- f. Solaris GLTS-40-B
- g. Southbend BGLTS 40
- h. Vulcan VG40

34. Skillet, electric, 40 gallon, tilting

Unit shall be stainless steel body, power tilt w/hand tilt override tilting mechanism, one piece heavy gauge cover with vent, double pantry faucet with necessary equipment for mounting to unit, pan holder insert(carrier) and grease strainer, two (2)" tangent draw off valve.

- a. AccuTemp-ACELTS-40
- b. Blodgett model BCH-40E
- c. Cleveland model SEL-40-T1
- d. Groen BPM-40E-TDO
- e. Market Forge 40-STEL
- f. Solaris ELTS-40-B
- g. Southbend BELTS 40
- h. Vulcan VE40

35. Steamer, Convection 10-pan, gas

Unit shall be pressureless, stainless steel interior and exterior with cove corners and dual gas generators. Unit shall be mounted on 6" legs. Compartment capacity to accommodate ten (10) 2" deep pans. Solid state controls with digital timer, compensating thermostat, audible signal for cooking cycle completion, two piece door construction, stainless "slam latch". In-line replacement water filter as manufactured by Everpure, 3-M, or equal.

- a. AcuTemp-N61201E060DBL
- b. Blodgett SC-10G
- c. Cleveland 24-CGA-10.2
- d. Groen 2 HY-5GF
- e. Market Forge ETP-10G
- f. Solaris GSX-10HE-A
- g. Southbend SX- 55GC
- h. Unox XAV 815G
- i. Vulcan C24GA10-BSC

Provide option for a stand from manufacturer. Provide option for Casters.

36. Steamer, Convection 10-pan, electric

Unit shall be pressureless, stainless steel interior and exterior with cove corners. Unit shall be mounted on 6" legs. Compartment capacity to accommodate ten (10) 2" deep pans. Solid State controls with digital timer, water filter assembly compensating thermostat, audible signal for cooking cycle completion, two piece door construction, stainless "slam latch".

- a. AccuTemp- E6E-DBL
- b. Blodgett SC-10E
- c. Cleveland 24- CEA-10

- d. Groen 2 HY-5EF
- e. Market Forge ETP-10E
- f. Solaris ECX-10-24-S
- g. Southbend SX-55EC
- h. Unox XAV805P
- i. Vulcan C24EA-10BSC

Provide option for a stand from manufacturer. Provide option for Casters.

37. Steamer, 6-pan, boilerless, electric

Stainless steel exterior, interior, and door. Four (4) inch adjustable legs. Voltage/phase TBD by ordering site/location.

- a. AccuTemp E6E
- b. Blodgett 6E-SBF
- c. Cleveland 22CET6.1
- d. Groen XS-208-12-3
- e. Market Forge Altair-II-6
- f. Solaris (2) EPX-3-S
- g. Unox XAV605P
- h. Vulcan C24E05

Provide option for a stand from manufacturer. Provide option for Casters.

38. Steamer, 6 pan, boilerless, gas

Stainless steel exterior, interior, and door. Four (4) inch adjustable legs. Voltage/phase TBD by ordering site/location.

- a. AccuTemp-N61201E060
- b. Blodgett (2)3GSBC
- c. Cleveland 22CGT6.1
- d. Groen (2) SSB-3GF
- e. Market Forge Sirius II-6

Provide option for a stand from manufacturer. Provide option for Casters.

39. Steam Jacketed Kettle, gas, 40 gallon,

Hinged cover, double pantry faucet and bracket with spray hose, and manual tilting mechanism. Kettle accessory kit.

- a. AccuTemp ACGLT-40
- b. Blodgett KLT-40GS
- c. Cleveland KGL-40-T-SH

- d. Groen DHS-40G
- e. Market Forge FT-40GLS
- f. Solaris GLT-40F-K
- g. Southbend KTLG-40
- h. Vulcan K40GLT

40. Steam Jacketed Kettle, tilting trunion, electric, 12 gallon with equipment stand

304 stainless steel construction. 240 volt, 13 KW minimum. Safety tilt cut-off, pressure relief valve, high limit pressure switch, and low water cut-off. Lift-off cover. Double pantry faucet with swing spout and mounting bracket. All standard accessories and finishes. Stand: 304 stainless steel heavy duty frame with 18" high deck for mounting kettle. Stand legs provided with 1" adjustable stainless steel feet.

- a. AccuTemp-ACEC-12TW with ACS-24
- b. Blodgett 12E KTT w/stand
- c. Cleveland KET-12T/ST28
- d. Groen TDB-48w/TS-9S
- e. Market Forge FT-12CE
- f. Solaris EC-12TW-K/SD-30-A
- g. Southbend KTLE-12
- h. Vulcan K12ETT

41. Steam Jacketed Kettle, tilting trunion, gas, twelve (12) gallon with equipment stand

304 stainless steel construction. 240 volt, 13 KW minimum. Safety tilt cut-off, pressure relief valve, high limit pressure switch, and low water cut-off. Lift-off cover. Double pantry faucet with swing spout and mounting bracket. All standard accessories and finishes. Stand: 304 stainless steel heavy duty frame with 18" high deck for mounting kettle. Stand legs provided with 1" adjustable stainless steel feet. Equipment stand with drain drawer.

- a. AccuTemp ACGC-12 with ACS-24
- b. Blodgett 12G KTT w/stand
- c. Cleveland KGT-12-T/ST28
- d. Groen TDH -48 w/TS-9S
- e. Market Forge FT-12CG w/stand
- f. Solaris GC-12-K/SD-30-A
- g. Southbend KTLG-12

42. Mixer, 60 quart

Stainless steel bowl, spiral dough hook, batter beater, wire whip, and bowl truck. Power bowl lift. Voltage/phase TBD by ordering site/location.

a. Blakeslee DD60

- b. Globe model SP60
- c. Hobart model HL600
- d. Univex SRM60+
- e. Varimixer W-60A

43. Mixer, 30 quart

Stainless steel bowl, spiral dough hook, batter beater, wire whip, and bowl truck. Voltage/phase TBD by ordering site/location.

- a. Blakeslee F-30D
- b. Globe SP 30
- c. Hobart HL 300
- d. Univex SRM30
- e. Varimixer W30A

44. Mixer, 20 quart

Stainless steel bowl, spiral dough hook, batter beater, wire whip, and bowl truck. Voltage/phase TBD by ordering site/location.

- a. Blakeslee B-20
- b. Globe model SP20
- c. Hobart model HL200
- d. Univex SRM20
- e. Varimixer W20A

45. VCM

Stainless steel bowl, Mixing baffle, Cut/mix attachment, Knead/mix attachment, 6' power cable with plug and receptacle. Voltage/phase TBD by ordering site/location.

- a. Hobart Model HCM-450
- b. Robot Coupe R45T

46. Food Cutter (Buffalo Chopper)

- a. Hobart Model 84145
- b. Univex BC14

47. Food Processor

³⁄₄ h.p. motor, cutting discs: fine cut slicer (2mm), slicing (6mm), wavy slicing (5mm), shredding (5mm), dicing (10x10x10), and fine grating.

- a. Burkel C32/2
- b. Hobart model FP250
- c. Robot Coupe model CL50E
- d. Waring WFP14SC

48. Slicer, automatic, NSF approved effective 11-15-2012

- a. Berkel X13AE-Plus
- b. Globe Model 3850N
- c. Hobart Model HS7N
- d. Hobart Model HS7 (removable blade)
- e. Varimixer CX Matic 33F/N

49. Ice and Water Dispenser (THIS IS NOT AN ICE MAKER.)

Ice and water dispenser, manual fill or optional top mount ice machine, lever style ice dispensing, one piece ABS base, drain kit, s/s leg kit, UL, NSF, CSA, LA.

- a. Follett Corporation Model 110-CM-L (110 lb. Capacity)
- b. Ice-O-Matic Model IOD 150 (150 lb. Capacity)
- c. Servend Model S-150 (150 lb. Capacity)

50. Blast Chiller, Upright

Blast Chiller shall have a minimum capacity of 100lbs. of product, 10-12 pans. Unit shall be s/s interior and exterior. Pan racks/slides shall accommodate both 18 x 26 and 12 x 20 pans. Unit shall operate as a timed cycle and by using a minimum of 2 probes. (Probes should be included in price.) Unit shall have a built in printer. Set of four (4) 6" high adjustable stainless steel legs. HACCP compliant chill times and temperatures. NSF label.

- a. American Panel AP12BCF110-3
- b. Beverage Air WBC-110
- c. Delfield T14D
- d. Nor-Lake NBCF99/59-8A
- e. Randell model BC -20
- f. ThermoKool model TK20-2
- g. Traulsen TBC 13
- h. Victory VBCF-12-100U

51. Blast Chiller, Under Counter

Blast Chiller shall have a minimum capacity of 50 lbs. of product, 5 pans. Unit shall be s/s interior and exterior. Pan racks/slides shall accommodate both 18 x 26 and 12 x 20 pans. Unit shall operate as a timed cycle and by using a minimum of 2 probes. (Probes should be included in price.). Unit shall have a built in printer. Set of four (4) 6" high

adjustable stainless steel legs. HACCP compliant chill times and temperatures. NSF label.

- a. American Panel AP7BCF70-2
- b. Beverage Air WBC-35
- c. Delfield T5
- d. Nor-Lake NBCF48/28-4A
- e. ThermoKool TK10-2
- f. Traulsen TBC 5
- g. Victory-VBCF-5-45U

52. Non-Insulated Utility Transport Cart

- a. Heavy/super-duty all purpose cabinet for rough handling during transport
- b. Corrugated pans slides
- c. Holds (40) 18" x 26" pans