

OFFICE OF THE SULLIVAN COUNTY PURCHASING AGENT
3411 HIGHWAY 126 – SUITE 201
BLOUNTVILLE, TN 37617-0569

Kristinia Davis
PURCHASING AGENT

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Kris.davis@sullivancountyttn.gov

REQUEST FOR PROPOSAL

RFP #E1481809(CA)

CAFETERIA EQUIPMENT

FOR

**Sullivan East High School &
Sullivan South High School**

PRE-BID DATE: THURSDAY, SEPTEMBER 27, 2018 (2:00PM)

BID OPENING DATE: THURSDAY, OCTOBER 4, 2018 (2:00PM)

The Offices of the Sullivan County Purchasing Agent is soliciting proposals on behalf of the Sullivan County School Nutrition Office for cafeteria equipment to be replaced at Sullivan East High School & Sullivan South High School.

A **Pre-Bid Meeting** is scheduled on **Thursday, September 27, 2018 @ 2:00 pm** at **Sullivan East High School** located at 4180 Weaver Pike, Bluff City, TN 37618.

All RFPs to be considered must be signed and delivered to the Sullivan County Purchasing Agent's Office, 3411 Hwy 126, Suite 201, PO Box 569, Blountville, TN 37617 on or before **Thursday, October 4, 2018 (2:00 pm)**. Submission of your proposal must be in a **sealed envelope clearly identifying RFP #E1481809(CA) Cafeteria Equipment on the outside of the envelope**. Telephone, fax or e-mail responses are not acceptable. Late responses will not be considered.

Please review these documents carefully. Proposals submitted must include the attached vendor information sheet and requested documents.

Any questions regarding the proposal must be e-mailed to Carolyn Amos at carolyn.amos@sullivancountyttn.gov

CAFETERIA EQUIPMENT
RFP # E148180-(CA)
BID OPENING: THURSDAY, OCTOBER 4, 2018

VENDOR INFORMATION

Vendor _____

Address _____

City _____ State _____ Zip _____

Contact Person _____
(Please Print)

Telephone Number _____ Fax Number _____

Email Address _____

Authorized Signature _____

Printed Authorized Name _____

Business License Number _____

**SULLIVAN COUNTY GOVERNMENT
CAFETERIA EQUIPMENT
RFP # E1481809(CA)
BID OPENING: THURSDAY, OCTOBER 4, 2018**

SECTION 1 GENERAL TERMS AND CONDITIONS

1. **SUBMISSION OF PROPOSAL:** All RFPs to be considered shall be submitted sealed, plainly marked “**RFP # E1481809(CA) CAFETERIA EQUIPMENT**” to the Sullivan County Purchasing Department at the following address:

Sullivan County Purchasing
3411 Hwy 126, Suite 201
PO Box 569
Blountville, TN 37617
2. **ADDITIONAL INFORMATION:** ALL requests for additional information **MUST** be routed to the Sullivan County Purchasing Office, Carolyn Amos, Procurement Officer at (423) 323-6401. Questions may be e-mailed to carolyn.amos@sullivancountyttn.gov
3. **CONFLICT OF INTEREST:** Vendor, by submitting a signed proposal, certify that **no gratuity of any kind and no part** of the total contract amount provided herein shall be **paid directly or indirectly to any officer or employee of Sullivan County as wages, compensations, or gifts in exchange for acting as officer, agent, employee, subcontractor or consultant to Vendor in connection with any goods provided or work contemplated or performed relative to the agreement.** A breach of ethical standards could result in civil or criminal sanction and/or debarment or suspension from being a supplier, contractor, or subcontractor under County contracts.
4. **NON-COLLUSION:** Vendors, by submitting a signed proposal, certify that the enclosed proposal is not the result of, or affected by, any unlawful act of collusion with any other person or company engaged in the same line of business or commerce, or any other fraudulent act punishable under Tennessee or United States Law.
5. **TITLE VI OF THE CIVIL RIGHTS ACT:** It is the policy of Sullivan County Government that all its services and activities be administered in conformance with the requirements of Title VI.

6. **TAXES:** Sullivan County purchases are not subject to taxation. Tax exemption certificates will be provided upon request.
7. **REJECTION OF PROPOSALS:** Sullivan County shall reject any proposal that is determined to be non-responsive. Sullivan County reserves the right to reject the proposal of any Proposer who previously failed to perform adequately for Sullivan County or any other governmental agency.
8. **AWARD:** It is the intent of Sullivan County School Nutrition to involve and utilize the best product/services at the best prices and provide small and minority firms, women's business enterprises and labor surplus area firms with increased opportunity to do business with the School Nutrition Programs. Regardless of the procurement method used, price is the final determining factor for awarding the contract.
9. **SIGNING OF PROPOSAL FORMS & AFFIDAVITS:** Vendors are to complete the proposal forms and affidavits contained in the proposal package. Failure to complete the proposal forms may result in proposal rejection.
10. **WAIVING OF INFORMALITIES:** Sullivan County reserves the right to waive minor informalities or technicalities in the proposal when it is in the best interest of Sullivan County.
11. **SUBMISSION OF PROPOSAL:** Proposal shall be enclosed in a sealed envelope and delivered to the Sullivan County Purchasing Department, 3411 Hwy 126, Suite 201, PO Box 569, Blountville, TN 37617. The Proposer shall show on the outside of the envelope RFP # and proposal name. **Late proposals will not be accepted.**
12. **INFORMED BIDDER:** Bidders are expected to fully inform themselves, by personal examination or by such other means, as they prefer, as to the conditions stated in the bid document and the accuracy of pricing submitted. Failure to do so will be at the bidders own risk and they cannot secure relief on the plea of error.
13. **RELATED COSTS:** Sullivan County is not responsible for any costs incurred by any vendor pursuant to the Request for Proposal. The vendor shall be responsible for all costs incurred in connection with the preparation and submission of its proposal.
14. **INSURANCE REQUIREMENTS:** The successful Contractor shall, at all times during the term hereof, maintain valid and in-force insurance policies and with coverage limits as set forth below:

- a. Worker's compensation and employer's liability insurance with statutory coverage limits for the protection of all of Contractor's employees, including, without limitation, executive, managerial and supervisory employees, whether or not engaged in the performance of the Work.
- b. Such policies of insurance for each and every motor vehicle to be used by the Contractor in the performance of the Work (the "Motor Vehicles"), with such policies of insurance for Contractor's Motor Vehicles to include no less than \$1,000,000 in liability coverage.
- c. A policy of general liability insurance covering loss resulting from the Contractor's direct and indirect activities hereunder (including those activities of any of its subcontractors), and covering property damage and injury to any person (including death) which or who might be damaged or injured as a result of, in conjunction with, or arising out of Contractor's performance of the Work. Bodily Injury Liability coverage (including death) and Property Damage Liability coverage shall be a minimum of \$1,000,000 per occurrence and \$2,000,000 in the aggregate per jobsite, project or location. This coverage shall be primary and non-contributory.
- d. Coverage requirements shall be evidenced by one or more certificates of insurance naming Owner as an additional insured, which certificates or policy endorsements shall provide that the policies represented thereby may not be (i) canceled, (ii) allowed to expire, or (iii) altered with respect to the substantial terms thereof except upon thirty (30) days prior written notice to Owner. For purposes of this paragraph, "substantial terms" shall be deemed to include, but shall not be limited to the coverage limits and deductible of the applicable policy
- e. Contractor shall deliver the certificate(s) of insurance concurrently with its execution hereof. Any breach of the insurance provisions of this Agreement shall be a material breach hereof, and entitle Owner, at its discretion, to the immediate termination of same, without compliance with any of the advance-notice requirements imposed elsewhere herein.

15. **PRIMARY INSURANCE AND WAIVER OF SUBROGATION:** Contractor (and its insurers) shall be primarily liable for the defense and payment of any claims as a result of, in conjunction with, or arising out of the performance of the Work. Contractor waives any and all of its subrogation rights against Owner, and any and all of its insurers in any such claims.

SECTION II OBLIGATIONS, RIGHT AND REMEDIES

These terms and conditions shall be part of the contract. Sullivan County reserves the right to negotiate other terms and conditions it deems appropriate and necessary under the circumstances to protect the public's trust.

1. **MODIFICATIONS OR AMENDMENTS:** This contract resulting from this proposal may be modified only by written amendment and approved by the appropriate Local Government agency officials in accordance with applicable local and state laws, private acts, codes, rules, policies, and regulations. Modifications or amendments shall not be binding on Sullivan County without the prior written approval of the Sullivan County Purchasing Agent.
2. **COMPLIANCE WITH ALL LAWS:** By submitting a response to this RFP the vendor commits to be familiar with and agrees to observe and comply with all federal, state, and local laws, statutes, ordinances, and regulations in any manner affecting the provision of goods and/or services, and all instructions and prohibitive orders issued regarding this work and shall obtain all necessary permits.
3. **GOVERNING LAW:** The laws of the State of Tennessee shall govern this Contract, and all obligations of the parties are performable in Sullivan County, Tennessee regardless of any language in any attachment or other document that the Vendor may provide. Any legal action between the parties arising from this agreement shall be maintained in the Courts of Sullivan County, Tennessee and shall have exclusive and concurrent jurisdiction of any disputes that arise hereunder.
4. **DEFAULT:** If Contractor fails to perform or comply with any provision of this contract or the terms or conditions of any documents referenced and made a part hereof, Sullivan County may terminate this contract immediately in whole or in part, and may consider such failure or noncompliance a breach of contract. Sullivan County expressly retains all its rights and remedies provided by law in case of such breach, and no action by Sullivan County shall constitute a waiver of any such rights or remedies. In the event of termination for default, Sullivan County reserves the right to purchase its requirements elsewhere, with or without competitive proposal.
5. **CHILD LABOR:** Contractor agrees that no products will be provided or used under this Contract that have been manufactured or assembled by child labor.
6. **INDEMNIFY AND HOLD HARMLESS:** Contractor shall indemnify, defend, save and hold harmless Sullivan County Government, its officers,

agents and employees from all suits, claims, actions or damages of any nature brought because of, arising out of, or due to breach of the agreement by Contractor, its subcontractors, suppliers, agents, or employees or due to any negligent act or occurrence or any omission of commission of Contractor, its subcontractors, suppliers, agents or employees.

The County will not indemnify, defend, or hold harmless in any fashion the Vendor for any claims, regardless of any language in any attachment or other document that the Vendor may provide.

7. **LIMITATION OF LIABILITY:** In no event shall Sullivan County be liable for any indirect, incidental, consequential, special or exemplary damage or lost profits, even if Sullivan County has been advised of the possibility of such damages.
8. **CONFORMANCE WARRANTY:** The vendor warrants the item(s) proposed will conform to the description *as proposed*, and applicable specifications, and shall be of good and merchantable quality for the known purpose for which it is sold.

SULLIVAN EAST HS CAFETERIA PROJECT

CLEAN DISHTABLE - DISHWASHER - SOILED DISHTABLE - HOSE REEL - PANT LEG HOOD & VENT DUCT

ATTACHMENT TO BID #E1481809(CA)

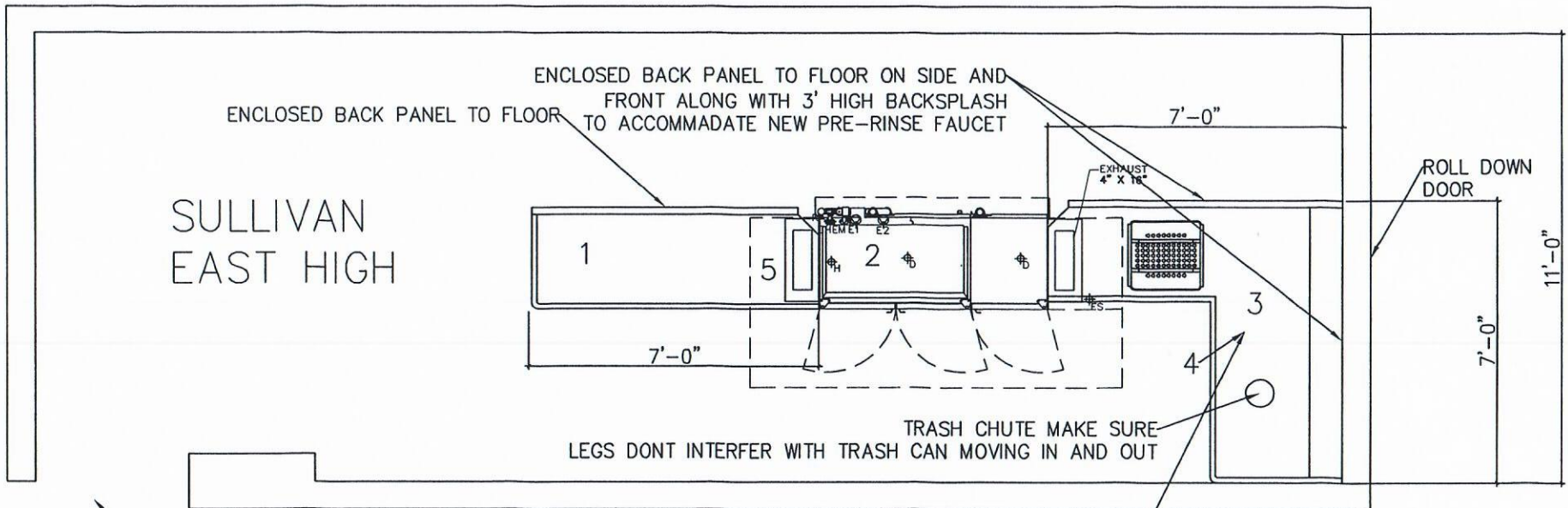
NO	QTY	DESCRIPTION	COST
1	1ea	CLEAN DISHTABLE TITAL STANLESS LLC MODEL NO. 7CDT-L-14 84"L Clean Dishtable on the left side of the dishwasher with s/s H-frame legs. 14/300 s/s, nsf	
	21sq ft	WP-18 18 ga Wall Panels - includes Divider Bar & Corner Guards	
	1ea	MOD Enclosure panel from working surface to floor as per drawing	
2	1 ea	DISHWASHER, CONVEYOR TYPE HOBART MODEL NO. CLPS66EN-BAS+BUILDUP Conveyor Dishwasher, single tank with a Power Scrapper, (202) racks/hour, insulated hinged doors, .62 gallons/rack, stainless steel enclosure panels, microprocessor controls with low temperature & dirty water indicators, NSF pot & pan mode, ENERGY STAR.	
	1ea	standard warranty 1yr parts, labor & travel during normal working hours w/in US	
	1ea	CLPS66EN-BASELEOCD 480v/60/3-ph	
	1ea	CLPS66EN-BASHT15K Electric tank heat 15kw	
	1ea	CLPS66EN-BASERH30K 30kw electric booster	
	1ea	CLPS66EN-BASDIRORL Right to left operation	
	1ea	CLPS66EN-BASHGTSTD Standard height	
	1ea	CLPS66EN-BASFETSTD Standard feet	
	1ea	water softener IF water is over 3grains of hardness	
	2ea	VNTHD/E-ADJ E-Series vent hood domestic (adjustable)	
	4ea	DISHRAK-PEG20 Peg rack	
	3ea	DISHRAK-COM20 Combination rack	
	3ea	BUNPAN-RACK, Rack bun pan	
	1ea	PRESREG-1/20BR 1/2" brass pressure regulator (is standard w/ built-in booster heater models)	
	1ea	1/2INSHK-ABSRBR Water Shock Absorber Kit (Unit w/out booster also needs PRESREG-1/20BR)	
	1ea	CLE/TBL-SWITCH Table LMT switch CLE-Series	
	1ea	CURTAIN-KITSTD KIT CURT'N SPLASH Standard E-Series	
3	1ea	SOILED DISHTABLE TITAN STAINLESS LLC MODEL NO. 84X84SDT-R-CS-14 84" x 84" L Soiled Dishtable, Corner design with backsplash on 2 sides, on the right side of the dish machine with 20" x 20" x 8" pre-rinse sink and s/s H-frame legs. 14/300 s/s nsf.	
	1ea	SB Scrap Basket, 19-1/2" x 19-1/2" x 6", 16 ga s/s	
	7ft	WF Window Frame - 72" max height	
	7ft	PTLD Pass through window ledge (priced per ft)	
	7ft	ENP-PTLD Enclosure panel attached under pass thru window ledge, priced per linear ft, 16/300 s/s	

	1ea	PRUD Provisions for Roll Up door	
	1ea	RSBH Scrap block with hole	
	21 sq ft	WP-18 18ga. Wall panels - includes divider bar & corner guards	
	1ea	MOD Enclosure panel from working surface to floor as per drawing	
	1ea	T&S brass B-0123-12CRBJST Easyinstall pre-rinse unit, with add-on faucet, deck mount, 8" OC, 44" flexible stainless steel house with B-0107-J spray valve, 18" riser, add-on faucet with 12" swing spout, lever handles, Cerama cartridges with check valves, 6" wall bracket, includes accessory fitting tree & pre-rinse swivel, low lead.	
4	1ea	HOSE REEL T&X BRASS MODEL NO. B-7102-01M-STB Hose Reel, open 3/8" x 12ft, B-0107 spray valve, table leg mounted swing basket, includes mounting hardware, stainless steel	
5	1ea	PANT LEG HOOD & VENT DUCT CUSTOM 66" pant leg duck, riser duct & trim collar for new 66" dish machine. Riser duct to extend through ceiling to connect to existing galvanized duct drop that serves existing exhaust fan. Measured, fabricated, delivered and installed.	


ADDITIONAL NOTES:

- A. DISHMACHINE, TABLES, HOSE REEL, ALL PLUMBING CONNECTIONS AND FABRICATED PANT LEG HOOD & VENT DUCT TO BE INSTALLED BY SUCCESSFUL BIDDER.
- B. EXISTING DISHMACHINE, TABLES & BOOSTER TO BE REMOVED AND DELIVERED TO LOCATION TBD BY SCHOOL SYSTEM BY SUCCESSFUL BIDDER.
- C. SUCCESSFUL BIDDER WILL PROVIDE DEMONSTRATION OF PROPER USE AND CARE BY AUTHORIZED REPRESENTATIVE.
- D. SUCCESSFUL BIDDER WILL START UP AND ADJUST DISH MACHINE
- E. SUCCESSFUL BIDDER WILL SUPPLY ALL ELECTRICAL/PLUMBING/MISC SUPPLIES
- F. WARRANTY ON DISHMACHINE TO BE EXTENDED TO 18 MONTHS FROM DATE OF START UP
- G. INSTALLATION TO BE PERFORMED DURING STANDARD WORKING HOURS (Mon-Fri 8am-5pm)

SULLIVAN EAST HIGH



ACTUAL DOOR
OPENING IS 38.5"

<div style="text-align: center;">  <p>701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com</p> </div>	<h2 style="margin: 0;">CLPS66eN-BAS DISHWASHER</h2>
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HOBART

STANDARD FEATURES

- 202 racks per hour
- Opti-RinSe™ system
- Rapid return conveyor drive mechanism
- Insulated hinged double doors with door interlock switches
- 19.5 inch chamber height opening
- Top mounted micro-processor control module
- Energy saver mode
- Dirty water indicator
- Low temperature alert
- NSF rated configurable Pot and Pan dwell mode
- Configurable “intelligent” delime alert, determined by water hardness at installation
- Service diagnostics
- ~~NAFEM Data Protocol compliant~~
- ~~Computational fluid dynamic designed self-aligning wash manifolds~~
- Stainless steel ~~debossed~~ anti-clogging wash arms
- Removable ~~integrated~~ pump intake screen
- Stainless steel self-draining pumps and impellers
- Single, ~~stepping~~ scrap screen and deep basket
- Stainless panels enclose perimeter and bottom
- Door actuated drain closure
- Single point electrical connection (three phase only), does not include the booster heater
- Convertible hot water or low temp final rinse
- Vent fan and booster heater control

DIRECTION OF OPERATION

- Right to Left
- Left to Right

VOLTAGE

- | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> 208/60/1 | <input type="checkbox"/> 240/60/1 | <input type="checkbox"/> 380/60/3 |
| <input type="checkbox"/> 208/60/3 | <input type="checkbox"/> 240/60/3 | <input type="checkbox"/> 480/60/3 |
| | | <input type="checkbox"/> 600/60/3 |

MODEL

- CLPS66eN-BAS – Dishwasher

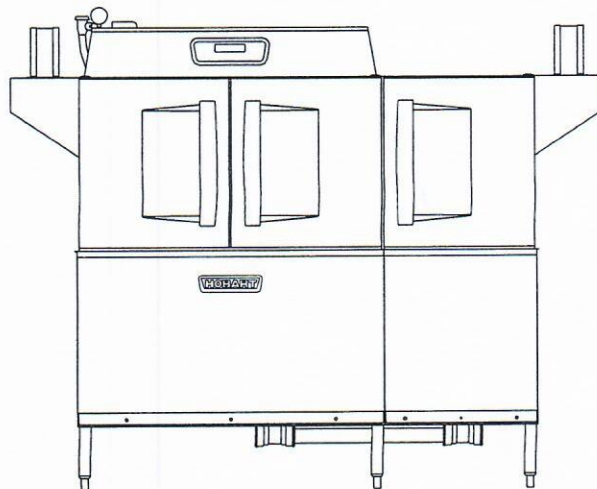
OPTIONS AT EXTRA COST

- Stainless steel pressure-less 15/30 KW booster heater
- Higher than standard chamber

ACCESSORIES

- Stainless steel vent hoods
- Direct drive unloader
- Side loader
- Blower-dryer
- Drain water tempering kit (Drain water tempering kit comes standard on the DWER or **advansys** models)
- Flanged feet kit (requires 3 kits)

Specifications, Details and Dimensions on Inside and Back.



Shown with optional vent hoods

CLPS66eN-BAS DISHWASHER

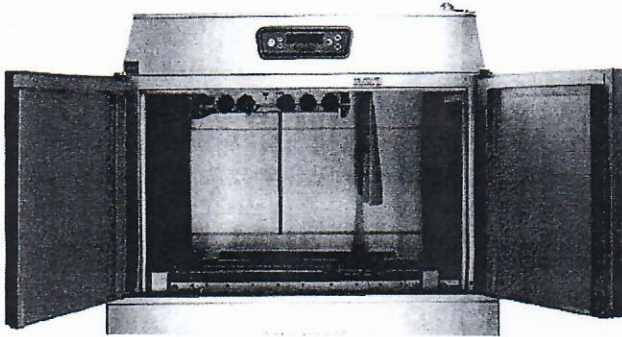
CLPS66eN-BAS DISHWASHER

HOBART

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THE CLeN SERIES WAREWASHER IS NOW STANDARD WITH MORE EFFICIENT FEATURES THAN EVER . . .

Inside and out the CLeN warewashers by Hobart are packed with standard components and patented design innovations that make them the biggest value in the dishwasher industry.



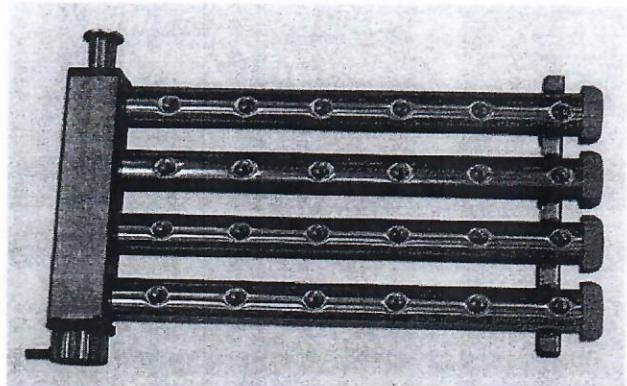
The insulated hinged inspection doors provide easy access in the chamber. Exterior wash pipes and reduced interior baffles reduce clean-up time. The Rapid Return drive allows for a wide separation between the wash and the rinse zone.



New, Improved Control Module. The Hobart exclusive microprocessor control module offers a choice of many features, such as an exclusive Energy Saver Mode, NSF rated configurable Pot and Pan dwell mode, Low Temperature Alerts and Dirty Water Indicator. It also displays pertinent machine status and has a configurable “intelligent” delime notification. The controls have built-in Service Diagnostics and are NAFEM Data Protocol Compliant.



Soil Management System. Screen design sheds soil more easily than flat screens, reduces frequency of cleaning — easy to empty large soil particles . . . Just lift out the scrap basket.



Wash Manifolds. Computational Fluid Dynamic designed wash manifolds are self-aligning and come with Hobart’s signature debossed anti-clogging nozzles for superior result.



Opti-RinSe™. Hobart’s exclusive Opti-RinSe™ significantly reduces operating cost by reducing rinse water and the energy required to heat the water. The unique spray pattern uses large droplets to more efficiently sanitize the ware.

OTHER STANDARD FEATURES . . .

- **Thermal Layer Curtains** help keep the heat inside the machine.
- **Ball Detent Clutch Conveyor Drive** for maximum protection against conveyor jams
- **Integrated Removable Pump Intake Screen** to offer the ultimate guard of keeping debris from entering the pump.
- **Hinged Door Seals** and stainless steel labyrinth seal for drip-free operation
- **Low-Temp Convertibility In Field.** All machines shipped hot. Change software in field at set up to low temperature if desired — then, if requirements change, convert from one mode to the other in the field. An exclusive feature — standard from Hobart.
- **Door Actuated Drain Closure.** Closing the door automatically actuates drain closure, eliminates extra manual steps, ensures that closure is in the correct position.

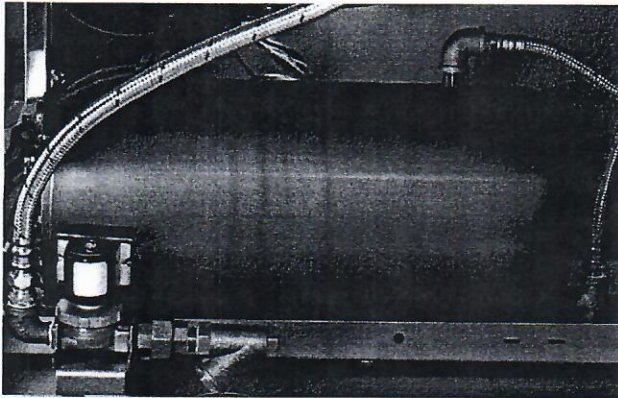


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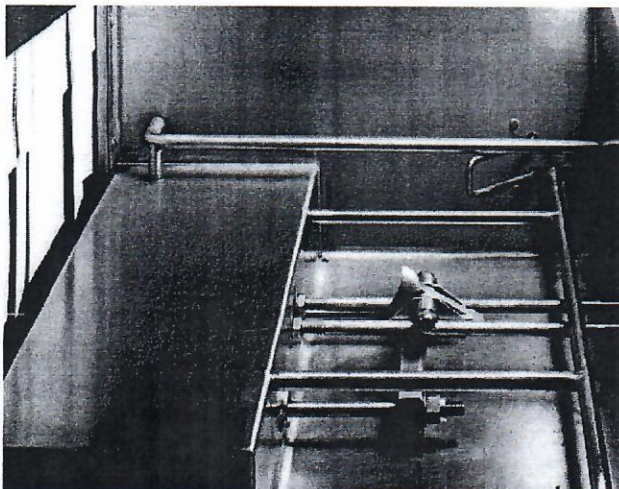
CLPS66eN-BAS DISHWASHER

AVAILABLE OPTIONS AND ACCESSORIES . . .

Flexibility is synonymous with Hobart CL_e dishwashers. If your operation demands a dishwasher with a vent hood, an extended hood . . . a power scrapper, just specify the combination of options that suit your needs.



Built-in Pressureless Stainless Steel Booster Heater. Interwired and interplumbed. Saves on installation and saves floor space. Simplifies operation with just one switch to power dishmachine and booster.



Side Loader. Save up to 20 square feet in the dishroom layout with an optional C-Line Side Loader. Racks are indexed 90° into the dishwasher automatically – a feature that cuts space and reduces labor dramatically. Your dishroom team will appreciate this feature.

OTHER AVAILABLE ACCESSORIES . . .

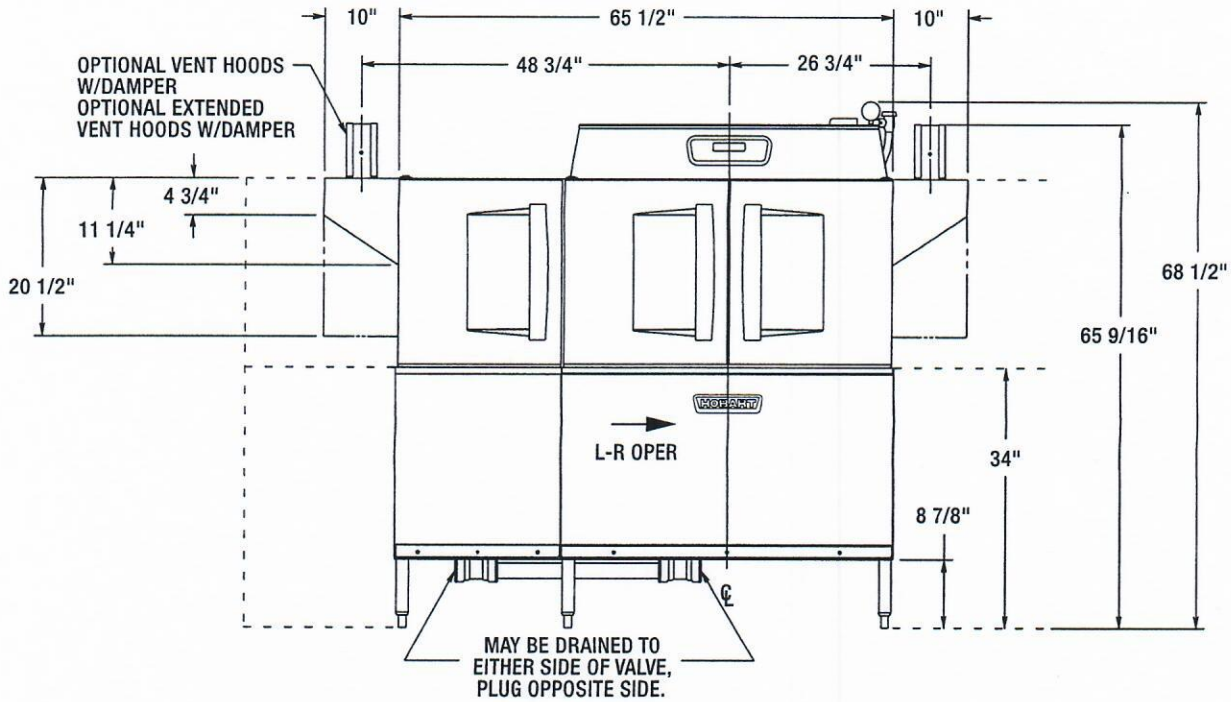
Blower-dryer, steam booster heater, and a single-point electrical connection to include electric booster heater.

	CLPS66eN
Machine Ratings (Mechanical)	
Racks per hour (19¼" x 19¼")	202
Conveyor Speed - feet per minute	5.6 max.
Dishes per Hour (Average 25 per rack)	5,025
Glasses per Hour (Average 45 per rack)	9,045
Floor Space – Table to Table (Inches)	66
Overall Dimensions – H x W x D (Inches)	68½ x 66¾ x 30¼
Motor H.P.	Power Scrapper 2 Wash 2
Conveyor Drive H.P.	¼
Number of Wash Tanks	2
Tank Capacity – Gallons	Power Scrapper 23 Wash 23
Pump Capacity –	
Gallons per Minute - Weir Test	165
Heating Equipment –	
(For keeping power wash hot) Gas Burners (with Natural Gas)	78,000 BTU per hr.
Electric Heating Unit – Size Used	15 KW
Optional Booster Heater / Final Rinse	15 KW / 30 KW
Rinse – Minutes operated during hour of maximum operation	60
Final Rinse Flow – Gals. per min.	
At 15 PSI Flow Pressure	1.8
At 20 PSI Flow Pressure	2.1
Final Rinse Flow – Gals. per hr. – MAXIMUM	
At 15 PSI Flow Pressure	108
At 20 PSI Flow Pressure	126
Rinse 20 PSI Flow Pressure Gal./Rack	Hot Water Sanitizing - Chemical Sanitizing .62 - 180°F – .62 - 120°F
Steam Consumption –	
Pounds per hr. - MAXIMUM Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	65
Steam Booster, if used on 20 PSI steam - 20 PSI water flowing - 130°F entering water raised to 180°F min.	60
Exhaust Requirements –	
Cubic Feet per minute	
Entrance End	200
Discharge End	400
Peak Rate of Drain Flow – Gallons per minute. (Initial rate with full tank)	38
Shipping Weight Crated – Approximate lbs.	613

CLPS66eN-BAS DISHWASHER

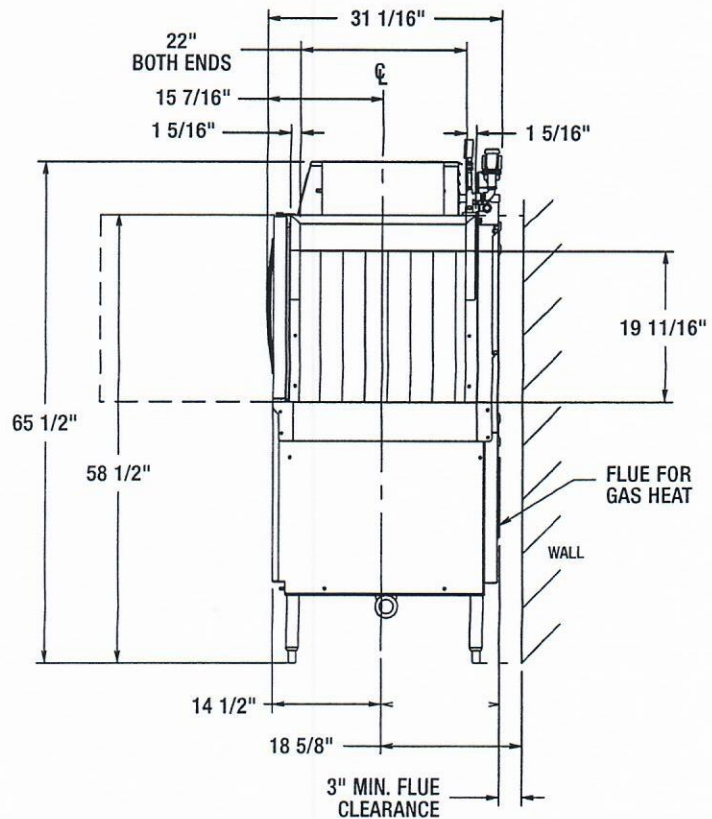
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BOOSTER HEAT 15 KW			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
200-240/50/3	40.1	50	50
380-415/50/3	26.6	30	30
200/50/3	43.3	60	60
208-240/60/3	40.1	50	50
208/60/3	45.0	60	60
240/60/3	40.1	50	50
380/60/3	21.3	30	30
380-415/60/3	23.2	30	30
480/60/3	20.0	25	25
600/60/3	13.5	20	20

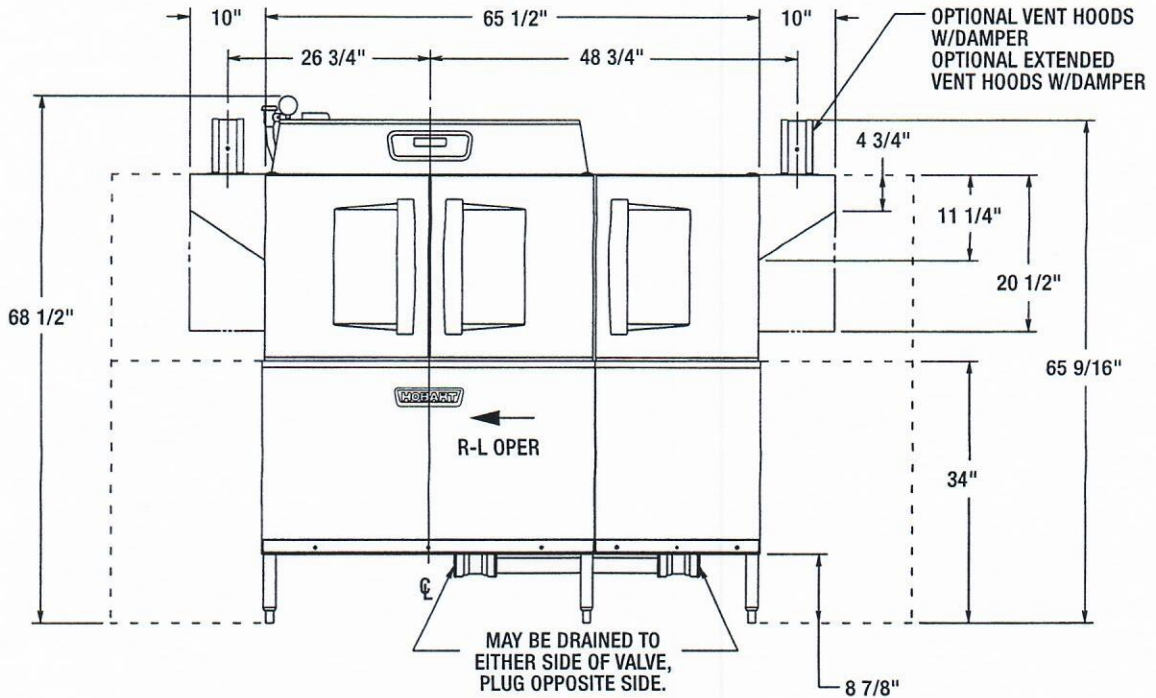
BOOSTER HEAT 30 KW			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
200-240/50/3	80.2	90	90
380-415/50/3	53.2	60	60
200/50/3	80.8	90	90
208-240/60/3	80.2	90	90
208/60/3	83.9	90	90
240/60/3	80.2	90	90
380/60/3	42.5	60	60
380-415/60/3	46.4	60	60
480/60/3	40.1	50	50
600/60/3	33.7	40	40



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CLPS66eN-BAS DISHWASHER

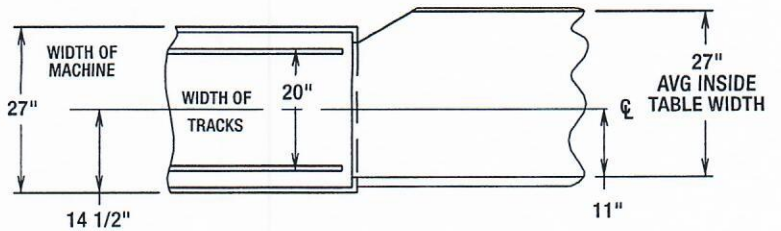


WARNING

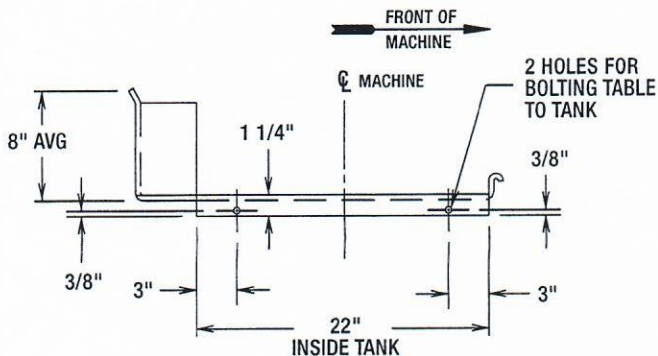
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

CAUTION: CERTAIN MATERIALS INCLUDING SILVER, ALUMINUM, AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH).

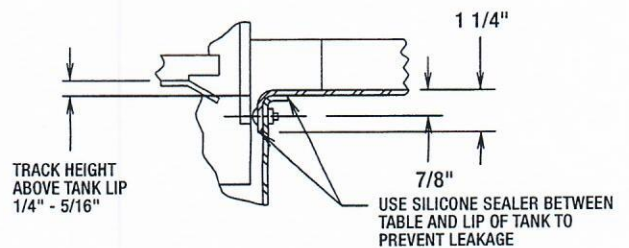
ATTN: PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.



SUGGESTED TRACK AND TABLE LAYOUT



VIEW SHOWING HOLE LOCATIONS IN TURNED DOWN PORTION OF TABLE



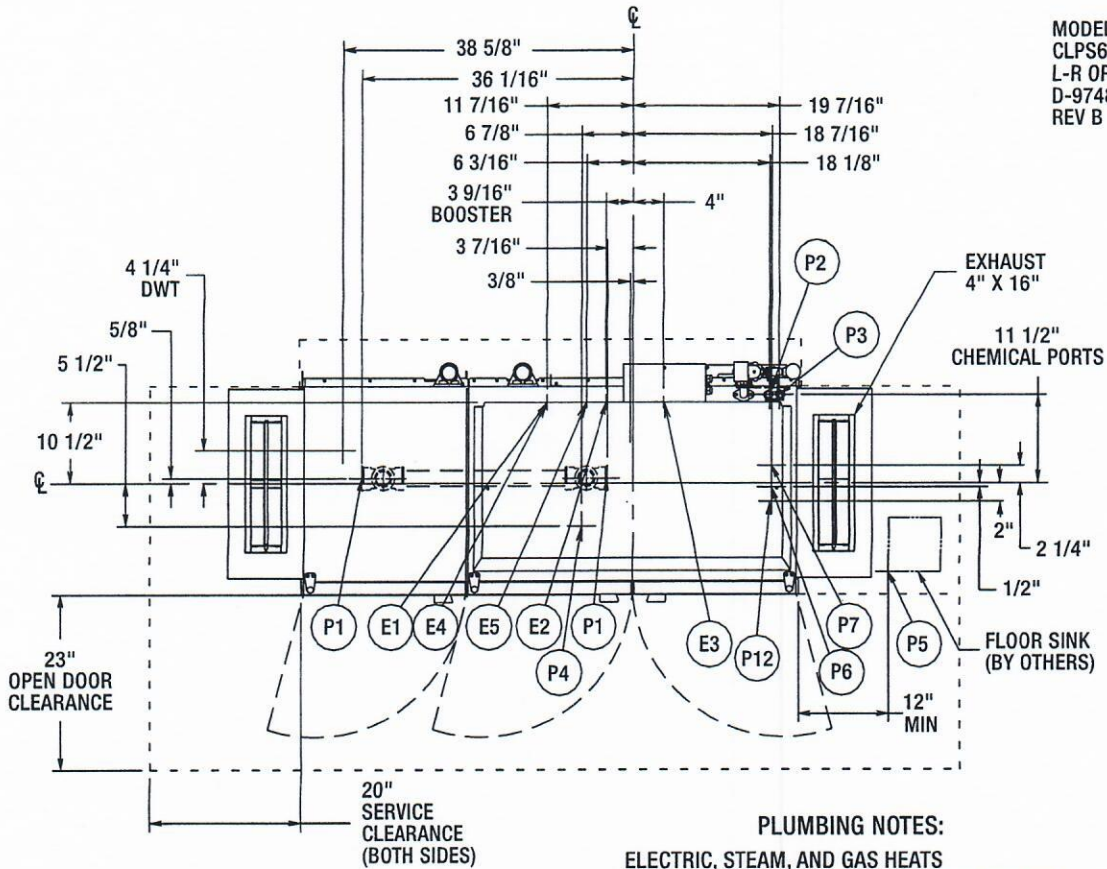
SECTIONAL VIEW SHOWING TABLE CONNECTIONS

CLPS66eN-BAS ELECTRIC L-R

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MODEL:
CLPS66eN BASE
L-R OPERATION
D-974807
REV B



MISCELLANEOUS NOTES:

OPTIONAL VENT HOODS OR EXTENDED HOODS EXHAUST REQUIREMENTS: 200 CFM ENTRANCE END 400 CFM EXIT END.

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY BE INCREASED APPROXIMATELY 3/4" OR DECREASED 1/2".

66" INSIDE TANK (AT TABLE CONNECTION)
65-25/32" TABLE TO TABLE.

NET WEIGHT OF MACHINE: 770 LBS (STD HEIGHT),
DOMESTIC SHIPPING WEIGHT: 876 LBS (STD HEIGHT).

CLeN LATENT AND SENSIBLE HEAT DISSIPATION INFORMATION ON F40459.

PLUMBING NOTES:

ELECTRIC, STEAM, AND GAS HEATS

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 3 GRAINS OR LESS FOR BEST RESULTS.

FOR NON-BOOSTER MACHINE (P6 CONN): RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 20 PSI, (15 PSI MIN - 25 PSI MAX). IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY-PASS MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

WHEN USED, CHEMICAL SANITIZING FEEDER MUST BE CERTIFIED TO NSF STANDARD 29.

SINGLE POINT ELECTRICAL CONNECTION (3 PH ONLY) MOTORS AND ELECTRIC TANK HEAT

VOLTAGE	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
208/60/3	60.6	80	80
240/60/3	58	80	80
480/60/3	30.6	40	40
200/50/3	60	80	80
380/60/3	33.5	40	40
380-415/50/3	34.9	40	40
600/60/3	22.6	35	35

SEPARATE SERVICE CONNECTION FOR ELEC. HEAT

ELEC. HEAT 15 KW (WASH)			
VOLTAGE	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
208/60/3	45	60	60
240/60/3	43	60	60
480/60/3	22	30	30
200/50/3	43	60	60
380/60/3	23	30	30
380-415/50/3	29	40	40
600/60/3	14.4	20	20
208/60/1	78	100	100
240/60/1	74.4	100	100

SEPARATE SERVICE CONNECTION FOR MOTORS ON ELEC. HEAT

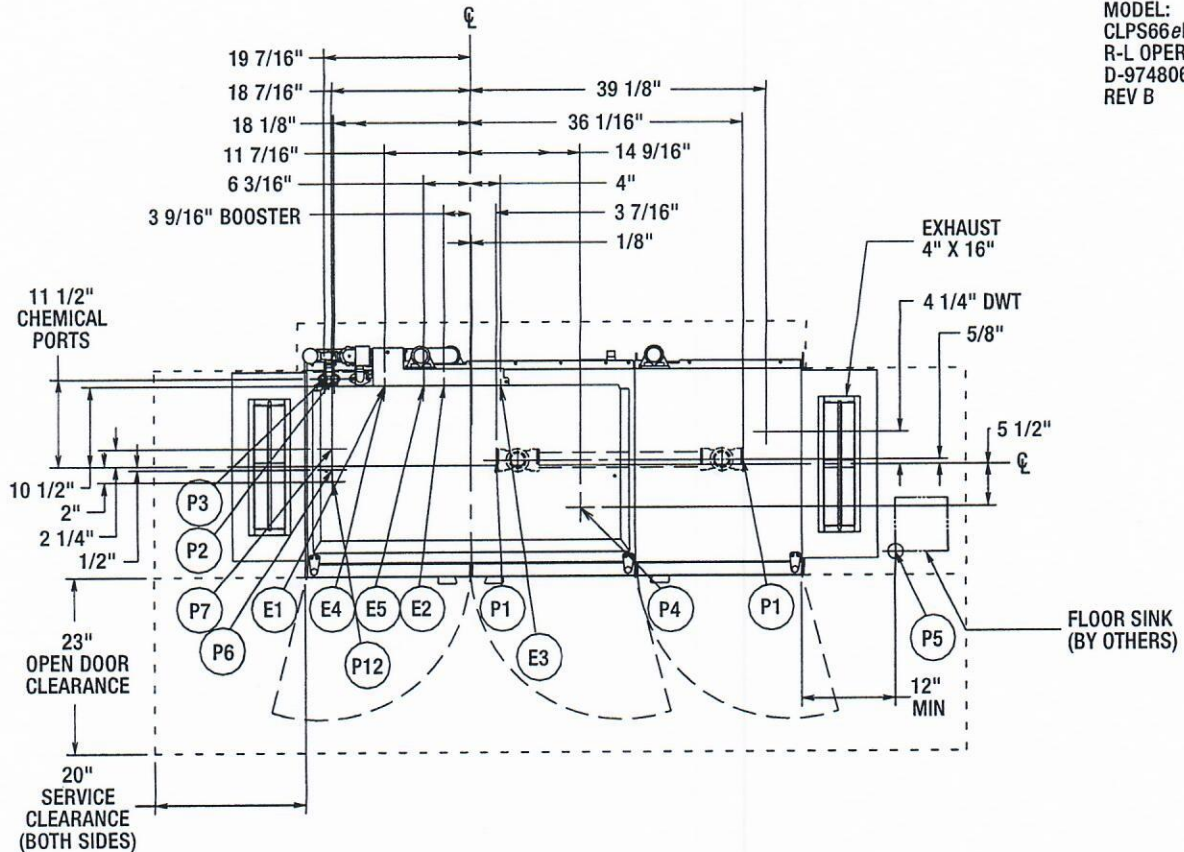
MOTORS: 1/6 HP CONVEYOR 2 HP WASH			
VOLTAGE	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
208/60/3	15.6	20	20
240/60/3	15.1	20	20
480/60/3	9.1	15	15
200/50/3	16.6	20	20
380/60/3	10.7	15	15
380-415/50/3	10.1	15	15
600/60/3	8.2	15	15
208/60/1	27	35	35
240/60/1	26.3	35	35

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CLPS66eN-BAS ELECTRIC R-L

MODEL:
CLPS66eN BASE
R-L OPERATION
D-974806
REV B



ELECTRICAL CONNECTIONS CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

LEGEND

ELECTRIC, STEAM, AND GAS HEATS

- E1 ELECTRIC CONNECTION: SINGLE POINT, ELEC, GAS, & STEAM, 1-1/4" CONDUIT HOLE OR 2" CONDUIT, 63-3/4" AFF
- E2 ELECTRIC CONNECTION: BOOSTER. 15KW/30KW, 1-1/4" CONDUIT HOLE OR 2" CONDUIT HOLE, 63-3/4" AFF
- E3 ELECTRIC CONNECTION: DETERGENT, SANITIZER (LOW TEMP ONLY) AND RINSE FEEDERS. 1/2" CONDUIT. 64-1/4" AFF

ELECTRIC HEAT ONLY

- SINGLE PHASE OR FIELD CONFIGURED
3 PHASE SEPARATE ELECTRIC CONNECTION
- E4 ELECTRIC CONNECTION: MOTORS AND CONTROLS 1-1/4" CONDUIT. 63-3/4" AFF.
- E5 ELECTRIC HEAT: 15,000 WATTS, WASH TANK. 1" CONDUIT HOLE, 63-3/4" AFF.

PLUMBING CONNECTIONS CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

LEGEND

ELECTRIC, STEAM, AND GAS HEATS

- P1 DRAIN: 2" FPT, 7-3/8" AFF TWO POSSIBLE CONNECTIONS; MAY BE DRAINED TO EITHER SIDE OF VALVE, PLUG OPPOSITE SIDE.
- P2 SANITIZER FEEDER: REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE. 1/8" NPT 59-1/2" AFF (LOW TEMP ONLY)
- P3 RINSE FEEDER: REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE. 1/8" NPT 59-9/16" AFF.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" DIA HOLE (WASH TANK ONLY). 14-5/8" AFF.
- P5 INDIRECT DRAIN-FLOOR SINK: BY OTHERS, 0" AFF. WHEN REQUIRED, INSTALL FLOOR SINK OUTSIDE THE PERIMETER OF THE DISHWASHER.
- P6 COMMON WATER CONNECTION: 1/2" FPT, 11-3/16" AFF.
HIGH TEMP. W/O BOOSTER 180°F MIN.
194°F MAX.
LOW TEMP. 120°F MIN.
- P7 COMMON WATER CONNECTION: 1/2" FPT, 11-3/16" AFF
HIGH TEMP. W/15K BOOSTER 140°F MIN.
HIGH TEMP. W/30K BOOSTER 110°F MIN.

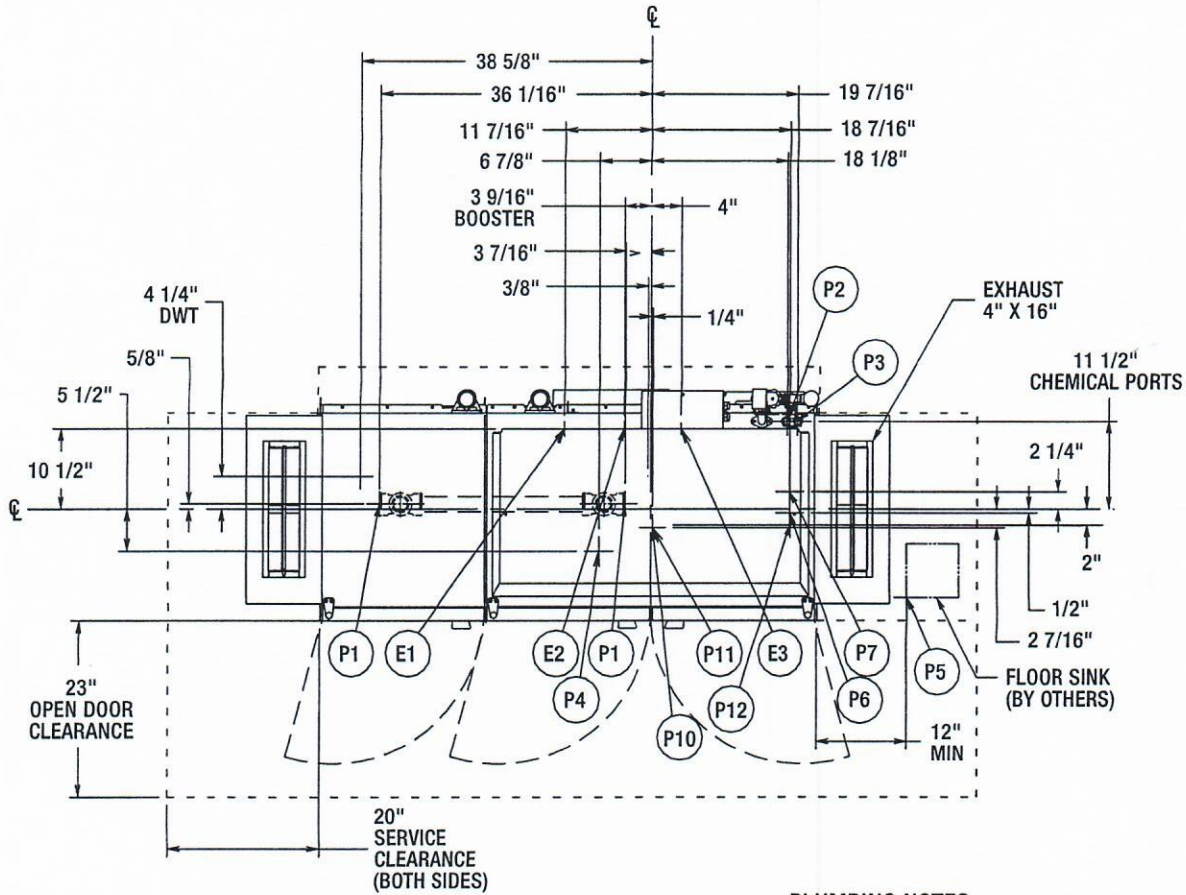
OPTIONAL DRAIN WATER TEMPERING

- P12 COLD WATER CONNECTION: 1/2" FPT, COLD TEMP 80°F MAX 7-3/8" AFF.

CLPS66eN-BAS GAS L-R

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MISCELLANEOUS NOTES:

OPTIONAL VENT HOODS OR EXTENDED HOODS EXHAUST REQUIREMENTS: 200 CFM ENTRANCE END
400 CFM EXIT END.

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY BE INCREASED APPROXIMATELY 3/4" OR DECREASED 1/2".

66" INSIDE TANK (AT TABLE CONNECTION)
65-25/32" TABLE TO TABLE.

NET WEIGHT OF MACHINE: 770 LBS (STD HEIGHT),
DOMESTIC SHIPPING WEIGHT: 876 LBS (STD HEIGHT).

CLn LATENT AND SENSIBLE HEAT DISSIPATION
INFORMATION ON F40459.

SERVICE CONNECTION FOR MOTORS AND CONTROLS

MOTORS: 1/6 HP CONVEYOR 2 HP WASH			
VOLTAGE	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
208-240/60/3	16.3	20	20
380/60/3	11.1	15	15
480/60/3	9.4	15	15
600/60/3	8.4	15	15
208-240/60/1	27.9	35	35

PLUMBING NOTES:

ELECTRIC, STEAM, AND GAS HEATS

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 3 GRAINS OR LESS FOR BEST RESULTS.

FOR NON-BOOSTER MACHINE (P6 CONN):
RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 20 PSI, (15 PSI MIN - 25 PSI MAX).
IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY-PASS MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

WHEN USED, CHEMICAL SANITIZING FEEDER MUST BE CERTIFIED TO NSF STANDARD 29.

GAS HEAT ONLY

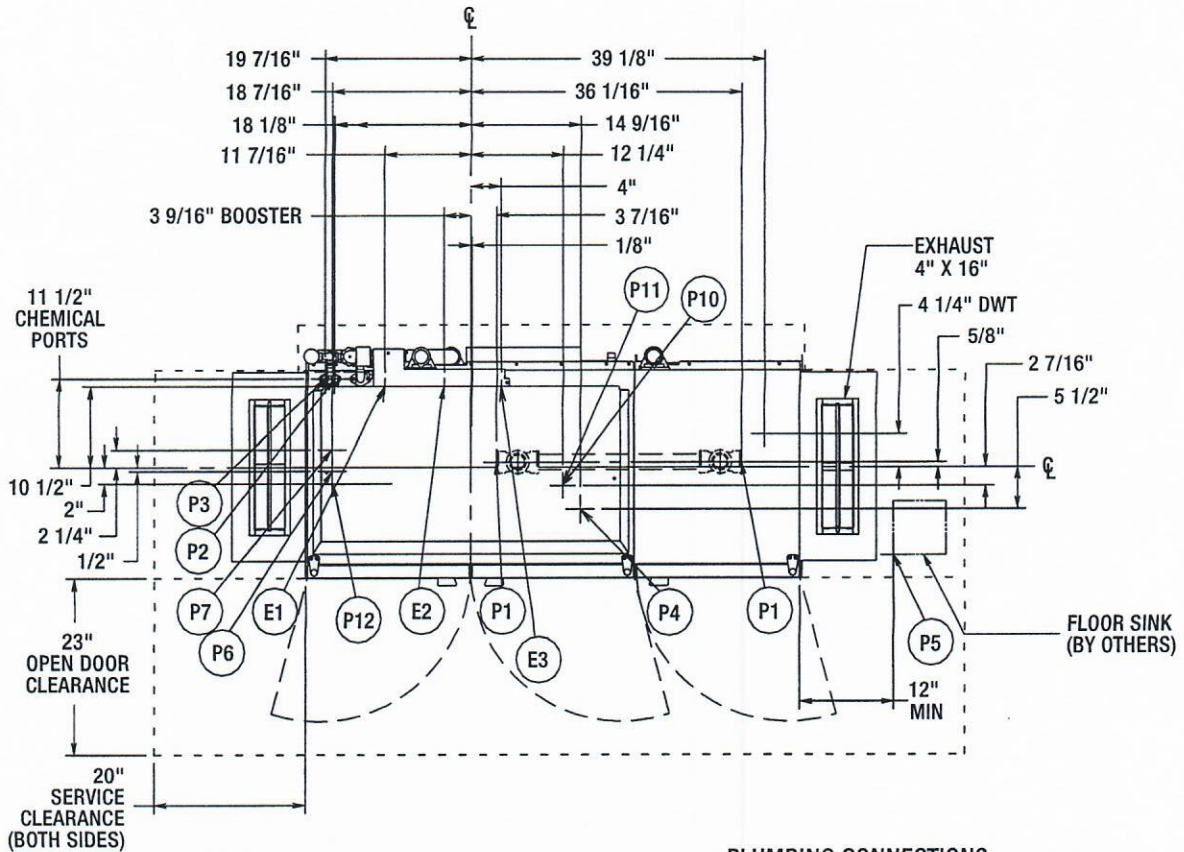
FOR NATURAL GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD BE 3.5" MIN, 7" MAX W.C.

FOR LP GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD BE 8" MIN, 11" MAX. W.C.

IF GAS PRESSURE IS HIGHER THAN 7"(NAT) OR 11"(LP) W.C., A PRESSURE REGULATING VALVE MUST BE INSTALLED (BY OTHERS) IN THE GAS LINE TO THE DISHWASHER.

GAS HEAT (NATURAL OR LP) BTU/HR INPUT - 78,000.

GAS EXHAUST VENTING MUST BE INSTALLED ACCORDING TO LOCAL CODE. DO NOT CONNECT FLUE TO POWER VENT. SEE INSTALLATION MANUAL FOR GAS VENTING.



**PLUMBING CONNECTIONS
CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)**

LEGEND

ELECTRIC, STEAM, AND GAS HEATS

**ELECTRICAL CONNECTIONS
CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)**

LEGEND

ELECTRIC, STEAM, AND GAS HEATS

- E1 ELECTRIC CONNECTION: SINGLE POINT, ELEC, GAS, & STEAM, 1-1/4" CONDUIT HOLE OR 2" CONDUIT, 63-3/4" AFF
- E2 ELECTRIC CONNECTION: BOOSTER. 15KW/30KW, 1-1/4" CONDUIT HOLE OR 2" CONDUIT HOLE, 63-3/4" AFF
- E3 ELECTRIC CONNECTION: DETERGENT, SANITIZER (LOW TEMP ONLY) AND RINSE FEEDERS. 1/2" CONDUIT. 64-1/4" AFF

- P1 DRAIN: 2" FPT, 7-3/8" AFF TWO POSSIBLE CONNECTIONS; MAY BE DRAINED TO EITHER SIDE OF VALVE, PLUG OPPOSITE SIDE.
- P2 SANITIZER FEEDER: REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE. 1/8" NPT 59-1/2" AFF (LOW TEMP ONLY)
- P3 RINSE FEEDER: REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE. 1/8" NPT 59-9/16" AFF.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" DIA HOLE (WASH TANK ONLY). 14-5/8" AFF.
- P5 INDIRECT DRAIN-FLOOR SINK: BY OTHERS, 0" AFF. WHEN REQUIRED, INSTALL FLOOR SINK OUTSIDE THE PERIMETER OF THE DISHWASHER.
- P6 COMMON WATER CONNECTION: 1/2" FPT, 11-3/16" AFF.
HIGH TEMP. W/O BOOSTER 180°F MIN. 194°F MAX.
LOW TEMP. 120°F MIN.
- P7 COMMON WATER CONNECTION: 1/2" FPT, 11-3/16" AFF
HIGH TEMP. W/15K BOOSTER 140°F MIN.
HIGH TEMP. W/30K BOOSTER 110°F MIN.

GAS HEAT ONLY

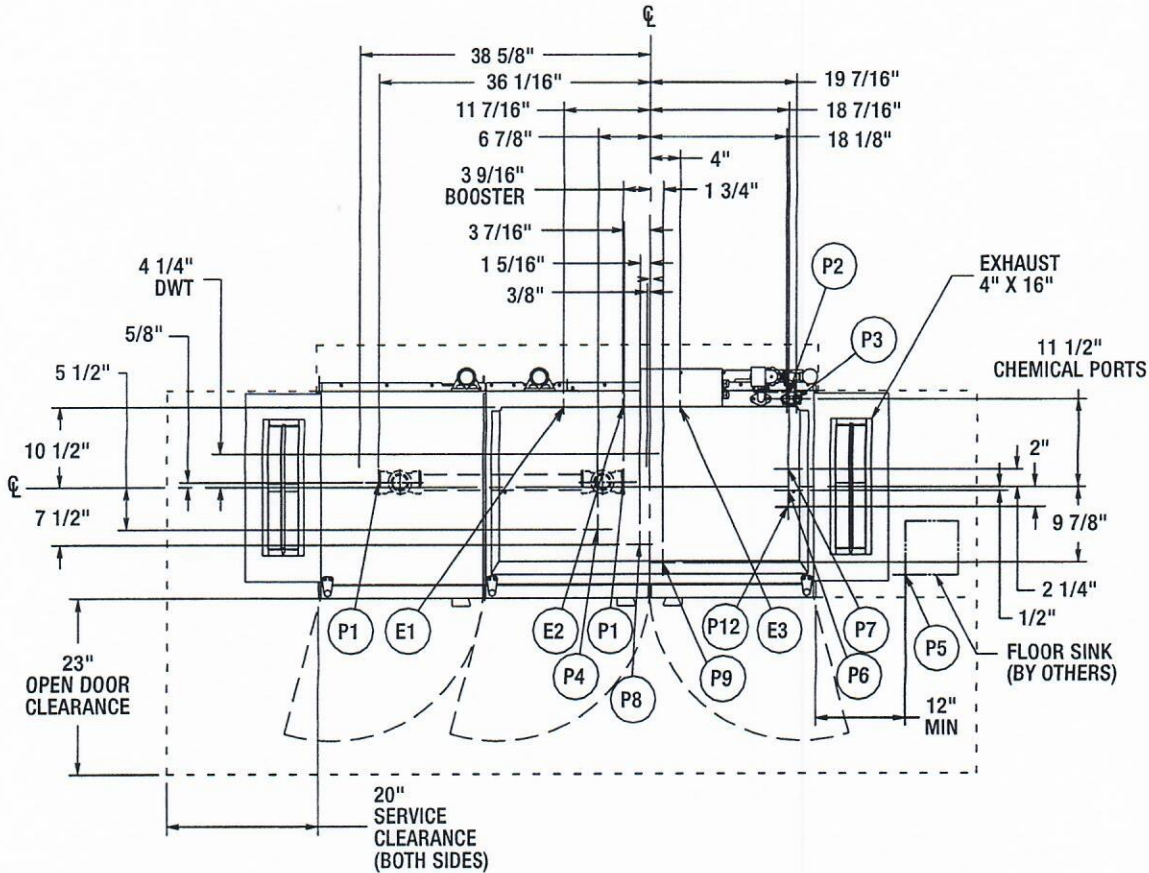
- OPTIONAL DRAIN WATER TEMPERING**
- P12 COLD WATER CONNECTION: 1/2" FPT, COLD TEMP 80°F MAX 7-3/8" AFF.

- P10 GAS CONNECTION - NAT., 1/2" FPT, 10-3/4" AFF; 3.5" MIN, 7" MAX W.C. INCOMING.
- P11 GAS CONNECTION - L.P., 1/2" FPT, 10-3/4" AFF; 8" MIN, 11" MAX W.C. INCOMING.

CLPS66eN-BAS STEAM L-R

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MISCELLANEOUS NOTES:

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400 CFM EXIT END.

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY BE INCREASED APPROXIMATELY 3/4" OR DECREASED 1/2".

66" INSIDE TANK (AT TABLE CONNECTION)
65-25/32" TABLE TO TABLE.

NET WEIGHT OF MACHINE: 770 LBS (STD HEIGHT),
DOMESTIC SHIPPING WEIGHT: 876 LBS (STD HEIGHT).

CLeN LATENT AND SENSIBLE HEAT DISSIPATION
INFORMATION ON F40459.

SERVICE CONNECTION FOR MOTORS AND CONTROLS

MOTORS: 1/6 HP CONVEYOR 2 HP WASH			
VOLTAGE	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM PROTECTIVE DEVICE
200-240/50/3	16.6	20	20
208-240/60/3	16.3	20	20
380-415/50/3	10.1	15	15
380/60/3	11.1	15	15
480/60/3	9.4	15	15
600/60/3	8.4	15	15
208-240/60/1	27.9	35	35

PLUMBING NOTES:

ELECTRIC, STEAM, AND GAS HEATS

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 3 GRAINS OR LESS FOR BEST RESULTS.

FOR NON-BOOSTER MACHINE (P6 CONN):
RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 20 PSI, (15 PSI MIN - 25 PSI MAX).
IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY-PASS MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

WHEN USED, CHEMICAL SANITIZING FEEDER MUST BE CERTIFIED TO NSF STANDARD 29.

STEAM HEAT ONLY

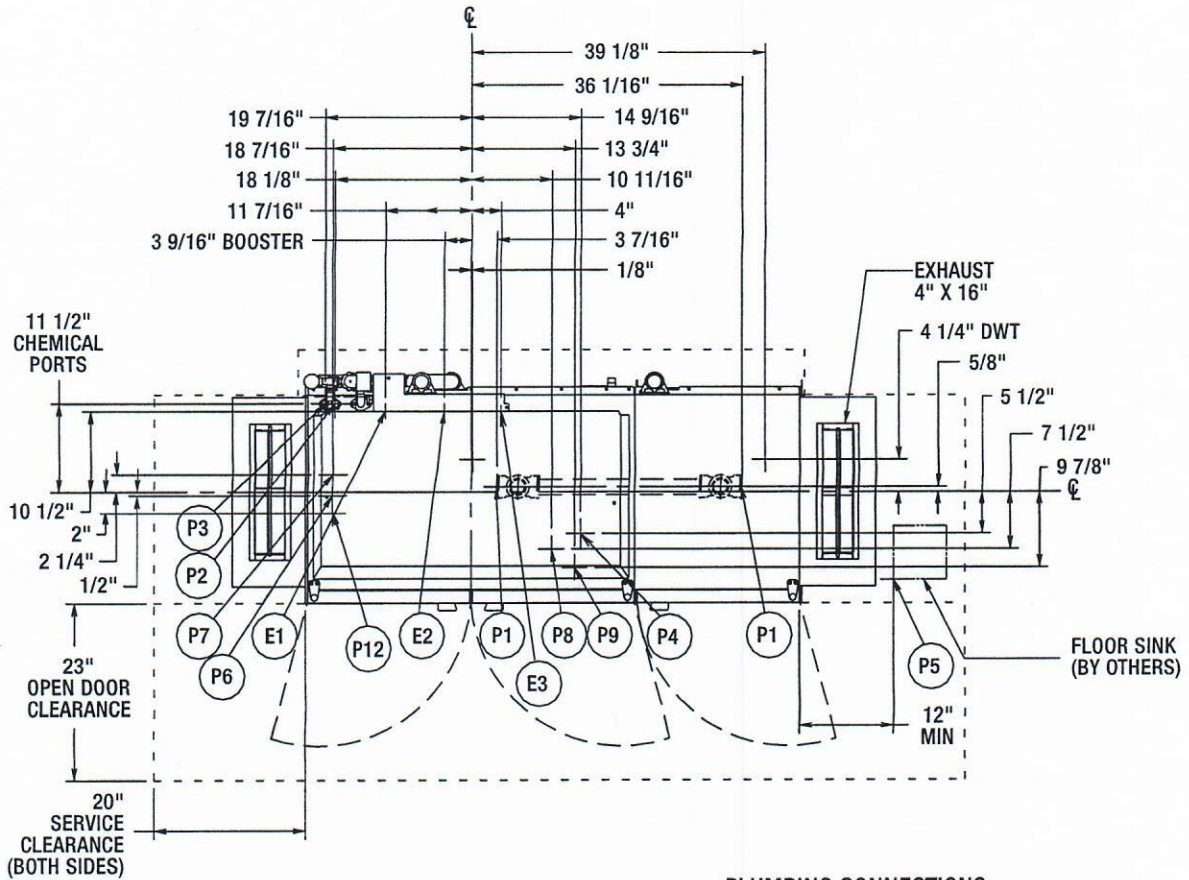
FLOWING STEAM PRESSURES ABOVE 50 PSI MUST HAVE A PRESSURE REGULATOR (BY OTHERS) INSTALLED IN THE STEAM LINE.

SHUT OFF VALVE MUST BE SUPPLIED (BY OTHERS) IN THE STEAM LINE TO THE DISHWASHER.

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CLPS66eN-BAS STEAM R-L



ELECTRICAL CONNECTIONS

CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)

LEGEND

ELECTRIC, STEAM, AND GAS HEATS

- E1 ELECTRIC CONNECTION: SINGLE POINT, ELEC, GAS, & STEAM, 1-1/4" CONDUIT HOLE OR 2" CONDUIT, 63-3/4" AFF
- E2 ELECTRIC CONNECTION: BOOSTER. 15KW/30KW, 1-1/4" CONDUIT HOLE OR 2" CONDUIT HOLE, 63-3/4" AFF
- E3 ELECTRIC CONNECTION: DETERGENT, SANITIZER (LOW TEMP ONLY) AND RINSE FEEDERS. 1/2" CONDUIT. 64-1/4" AFF

OPTIONAL DRAIN WATER TEMPERING

- P12 COLD WATER CONNECTION: 1/2" FPT, COLD TEMP 80°F MAX 7-3/8" AFF.

PLUMBING CONNECTIONS CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

LEGEND

ELECTRIC, STEAM, AND GAS HEATS

- P1 DRAIN: 2" FPT, 7-3/8" AFF TWO POSSIBLE CONNECTIONS; MAY BE DRAINED TO EITHER SIDE OF VALVE, PLUG OPPOSITE SIDE.
- P2 SANITIZER FEEDER: REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE. 1/8" NPT 59-1/2" AFF (LOW TEMP ONLY)
- P3 RINSE FEEDER: REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE. 1/8" NPT 59-9/16" AFF.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" DIA HOLE (WASH TANK ONLY). 14-5/8" AFF.
- P5 INDIRECT DRAIN-FLOOR SINK: BY OTHERS, 0" AFF. WHEN REQUIRED, INSTALL FLOOR SINK OUTSIDE THE PERIMETER OF THE DISHWASHER.
- P6 COMMON WATER CONNECTION: 1/2" FPT, 11-3/16" AFF.
HIGH TEMP. W/O BOOSTER 180°F MIN.
194°F MAX.
LOW TEMP. 120°F MIN.
- P7 COMMON WATER CONNECTION: 1/2" FPT, 11-3/16" AFF
HIGH TEMP. W/15K BOOSTER 140°F MIN.
HIGH TEMP. W/30K BOOSTER 110°F MIN.

STEAM HEAT ONLY

- P8 STEAM COILS: 10 TO 50 PSI FLOWING, 3/4" FPT, 11-1/8" AFF.
- P9 CONDENSATE RETURN: A 10 PSI MINIMUM DIFFERENTIAL PRESSURE ACROSS THE STEAM TRAP MUST BE MAINTAINED. 3/4" FPT. 11-1/8" AFF ONE CONNECTION. (ONE BUCKET TYPE TRAP FURNISHED).

CLPS66eN-BAS DISHWASHER

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SPECIFICATIONS: Meets requirements of ASSE Standard No. 1004.

DESIGN: Semi automatic, high or low temperature single-tank, rack-type dishwasher with flexible thermal layer curtains at the ends of chamber and between wash and final rinse zones. Insulated hinged inspection doors located in front of machine provide easy access to wash arms, rinse arms, strainer, strainer basket, and pump intake screen. Length of machine inside tank (at table connection) 66". Machine designed to clean and sanitize with hot water 160°F wash and 180°F (minimum) final rinse, or low temperature 130°F wash and 120°F final rinse and a chemical sanitizer. Water hardness recommended to be 3 gr. or less for best results. Automatic interlocks shut off pump and conveyor if door is opened when machine is in operation.

CONSTRUCTION: Tanks, chambers, frame, legs, control box, doors, and all panels are constructed of stainless steel.

PUMPS: The two recirculating stainless steel pumps and impellers with ceramic seat seals. Easily accessible pump assembly permits quick inspection. The pumps are self-draining. All piping distributing water to the upper and lower wash arms is stainless steel tubing.

PUMP MOTORS: Built for Hobart 2 hp grease-packed ball bearings, splash proof, ventilated with manual, resettable inherent overload protection. Available in electrical specifications of 208-240/60/1, 208-240/60/3, 480/60/3 and 600/60/3. Also available, but not submitted for UL listing are 200-240/50/3 and 380-415/50/3.

CONTROLS: A stainless steel control module with power and "start/stop" buttons is mounted on top of the machine. Machine control circuitry will be operated from a 120-volt control circuit transformer. Electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded conductors routed through UL listed electrical conduit or covered wire way.

CONVEYOR: Rapid Return drive, designed for more even throughput of racks and allows for a 16-inch separation between the wash and the rinse zone. Racks conveyed automatically through wash and rinse zones and onto clean dish table. Ball Detent Clutch drive prevents damage to machine or racks, should movement of racks be obstructed. Rack tracks, conveyor structure, and drive units of stainless steel for 19 $\frac{3}{4}$ " x 19 $\frac{3}{4}$ " racks as standard. Conveyor speed: 5.6 FPM.

DRIVE MOTOR: Built for Hobart, $\frac{1}{2}$ horsepower gear motor, ventilated with manual, resettable inherent overload protection. Available in electrical specifications of 208-240/60/1, 208-240/60/3, 480/60/3 and 600/60/3. Also available, but not submitted for UL Listing are 200-240/50/3 and 380-415/50/3.

POWER SCRAPPER: CLPS66eN power scrapper is equipped with an upper and lower wash arm with specially shaped nozzles having large openings and arranged to effectively scrap all types of tableware. Power scrapper arms and end caps are easily removable for cleaning without use of tools. Removable perforated stainless steel strainer pans support a deep perforated stainless steel basket. Basket and strainer pans (3) can be removed without lower wash arm removal.

POWER WASH: Wash tank is equipped with upper and lower stainless steel CFD Wash Arms which effectively direct water jets to all ware surfaces. Both upper and lower wash arms are self-aligning and have easily removable end caps for cleaning without use of tools. A removable perforated stainless steel strainer pan supports a deep perforated stainless steel basket.

FINAL RINSE: Final rinse flow rate: 2.1 gpm, .62 gpr, 126-gph. Stainless steel upper and lower Auto Position Rinse Arms™ have single rows of nozzles. Racks entering the rinse zone automati-

cally trigger rinse. Final rinse water line is equipped with a vacuum breaker downstream of an electrically operated solenoid valve in common piping system. Rinse agent and Low Temp Final Rinse – Sanitizer agent (5.25% sodium hypochlorite – bleach) dispenser injection ports provided in final rinse piping above chamber.

Caution: Certain materials, including silver, aluminum, and pewter are attacked by sodium hypochlorite (bleach) in the chemical sanitizing dishwasher mode of operation.

FILL: Fill water line is equipped with vacuum breaker on downstream side of electrically operated solenoid valve in common piping system, for automatic maintenance of tank level.

DRAIN AND OVERFLOW: Large bell-type automatic overflow and drain valve inside power scrapper tank controlled from inside of machine. Power scrapper overflows to drain. Wash tank drain controlled from inside of the machine overflows to power scrapper through large internally mounted stainless steel tubing. Drain seals are large diameter high temperature o-rings. Drain automatically seats by closing inspection doors. Common drain utilizes a removable large diameter stainless steel tube sealed by rubber o-rings at each drain housing. Drain housing can be plumbed from load or unload end of machine.

STANDARD EQUIPMENT: Digital display of power scrapper, wash and final rinse temperature. Positive low water protection for tank heat. Thermal Layered Curtains throughout machine are keyed to ensure proper placement. Drains are automatically closed when inspection doors are closed. Stainless steel adjustable feet. Bolted stainless steel enclosure panels around perimeter and underneath machine. Automatic tank fill. Door interlocks. Auto-timer. Vent fan and booster heater controls. Single point electrical connection. Low temperature alerts. Service diagnostics. Dirty water indicator. Configuration "intelligent" delime notification. NSF rated configurable Pot and Pan dwell mode. Energy Saver Mode. NAFEM Data Protocol compliant.

WASH TANK HEATING SELECTIONS (must choose one):

ELECTRIC: One electric Incoloy® sheathed immersion heater (15 KW) removable from inside tank. Tank water temperature is controlled by microprocessor controlled thermostat with positive low-water protection and magnetic contactor. (Disconnect switches not furnished.) A high limit device mounted on the surface of the tank additionally protects heating element.

STEAM: One-inch stainless steel steam coil. Tank water temperature controlled by microprocessor controlled thermostat with positive low-water protection. Steam supplied to machine through high temperature steam solenoid valve and line strainer.

GAS: Regulated infrared immersion tube gas burner system. Microprocessor controlled thermostat and a blower with a pressure switch control tank water temperature. Positive low water protection is provided. A high limit device mounted on the surface of the tube additionally protects immersion tube. A solid-state igniter board controls the gas valve and provides flame ignition. A transformer steps the control circuit voltage down from 120 volts to 24 volts to power the igniter board and gas valve. For natural gas, gas pressure to burner (customer connection) not to exceed 7" W.C. For LP gas, gas pressure to burner (customer connection) not to exceed 11" W.C. If gas pressure is higher than 7" W.C. natural or 11" W.C. LP pressure regulating valve must be supplied (by others) in the gas line to the dishwasher.

OPTIONAL EQUIPMENT AT EXTRA COST:

Stainless steel pressureless booster heater. Stainless steel vent hoods with vent stack and locking-type damper. Higher than standard chamber. Side loaders and unloaders. Floor mounted steam booster. 19 $\frac{3}{4}$ " x 19 $\frac{3}{4}$ " peg, combination and miscellaneous racks. Table limit switch. Drain water tempering kit.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.



**MODEL
ZEPHAIRE-100-E**
Full-Size Standard Depth
Electric Convection Oven
(Formerly called Zephaire 240E Plus)



Shown with optional casters

ZEPHAIRE-100-E

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model name.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with tum buckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two interior oven lamps

STANDARD FEATURES

- SSI-D - solid state infinite control w/digital timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and two year labor warranty*
- Three year limited oven door warranty*

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel open stand with-rack guides
 - 29" fully welded stand
- Extra oven racks
- SSD - solid state digital control with LED display, Cook & Hold and Pulse Plus®
- Vent connector
- 480 VAC, 3 phase
- Extended labor warranty

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel doors
- SSI-M - solid state infinite control w/manual timer



Intertek

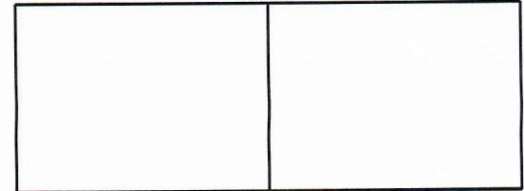
BLODGETT OVEN COMPANY

www.blodgett.com

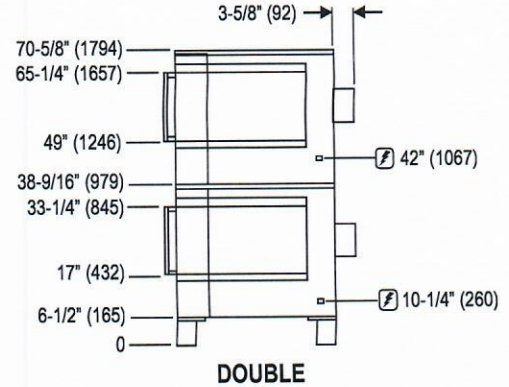
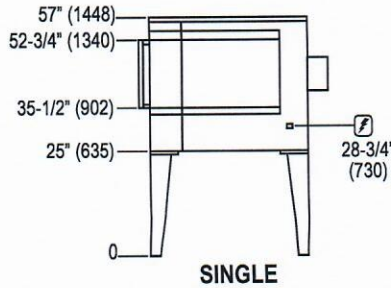
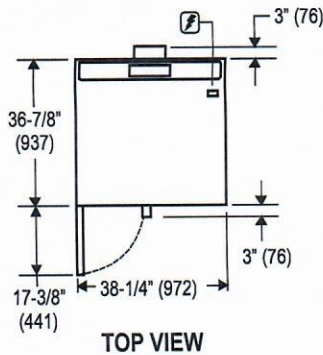
42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183



MODEL ZEPHAIRE-100-E



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett full-size convection oven model ZEPHAIRE-100-E, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left to right positions. Doors shall have dual pane thermal glass windows with single powder coated handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and digital timer. Provide options and accessories as indicated.

DIMENSIONS:

Floor space:	38-1/4" (972mm) W x 36-7/8" (936mm) L
Product clearance:	1/2" from combustible and non-combustible construction.
Interior:	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters:	
Single	Add 4-1/2" (114mm) to all height dimensions
Double	Dimensions do not change
Double Low Profile	Subtract 2-1/2" (64mm) from all dimensions

POWER SUPPLY:

208 VAC	60 Hz.	1 phase	11KW	51/0/51 Amperes
208 VAC	60 Hz.	3 phase	11KW	31/29/29 Amperes
220/240 VAC	60 Hz.	1 phase	11KW	44/0/44 Amperes
220/240 VAC	60 Hz.	3 phase	11KW	26/24/24 Amperes
480 VAC	60 Hz.	3 phase	11KW	14/13/13 Amperes

1/2 HP, 2 speed motor, 1120 & 1710 rpm (60 Hz)

MAXIMUM INPUT:

Single	11KW
Double	22Kw (11KW each section)

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

Single:	480 lbs. (218 kg)
Double:	960 lbs. (435 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY

www.blodgett.com

42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183

NE-3280 SONIC STEAMER

Panasonic

PREMIUM
FOOD SERVICE
EQUIPMENT

www.panasonic.com/CMO

MEET YOUR NEW PREP COOK

NO WATER LINE OR RESERVOIR | NO HOOD REQUIRED | PORTABLE | 3200 WATT

Powered by microwave technology | Top and bottom energy feed with 4 magnetrons
Holds two full-size 4" tall steam pans with covers | 16 customized programs



the POWER of **STEAM**



EFFICIENT, FAST AND PRECISE HEAT YIELDS A SUPERIOR-QUALITY PRODUCT

Super green broccoli | Perfectly cooked seafood | Gently steamed buns

Ideal for heavy-volume steaming and microwave applications in restaurants, supermarkets, delicatessens, school food service, health care, banquets and buffets, catering services, arenas and large venues.

NE-3280 SONIC STEAMER

WHY SONIC STEAMER?

High wattage allows the steamer to deliver effective, accurate heat that leaves products perfectly cooked. No soggy, brown broccoli here!

PERFORMANCE

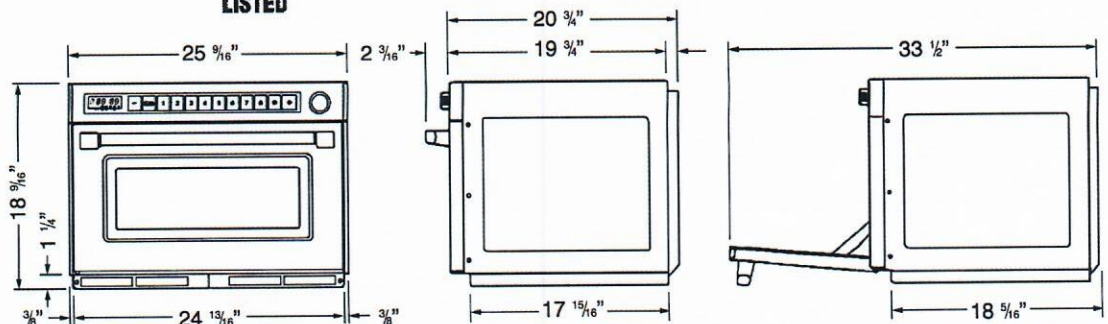
- 3 stage cooking
- 5 power levels (HI, MED, LOW, DEF, HOLD)
- 8 programmable memory pads
 - 16 total memory capability
- Timer: maximum times for power levels:
 - Hi+Med: 15 minutes
 - Low, Def., Hold: 60 minutes
- Programmable / dial timer to select cooking time

ADDITIONAL FEATURES

- XL oven capacity of 1.6 Cu.Ft.
- Drop down "grab and go" door
- Stainless steel cabinet & cavity
- See-through oven door
- Removable center shelf
- Digital display
- 4 heating elements (magnetrons)
- Top and bottom energy feed
- Holds two 4" tall full-size steam pans with covers

MAINTENANCE

- Self-diagnostics
- Easy to clean air filters
- Easy to change interior oven light



CULINARY PERFORMANCE

Category	Product	Minute/Lb	Lb/Hour
Seafood	Shrimp	1:00	60
	Lobster	1-2	55
	Fish	2:00	30
Vegetable	Asparagus	0:40	100
	Potato	2:00	30
	Green Beans	1:20	46
	Broccoli	1:15	48
Meat	Meatballs	1:30	30
	Hot Dogs	0:30/dozen	104 dozen

Find more recipes, applications and suggested cook times in our Sonic Steamer Cookbook, free online!

SPECIFICATIONS

Model	NE-3280
Power Source	208/230-240 V, 60 Hz, single phase
Receptacle Required	30 AMP, NEMA 6-30R (see illustration)
Output*	3200 Watts
Outer Dimensions (WxDxH)	25 9/16" x 20 3/4" x 18 9/16"
Oven Dimensions (WxDxH)	21 1/16" x 13" x 9 7/8"
Net Weight	137 lbs.
Shipping Weight	148 lbs.
Shipping Carton	29 7/8" w x 26 1/8" d x 22 1/4" h
Frequency	2,450MHz
Warranty	3 years Parts / Labor / Magnetron

The NE-3280 commercial microwave meets or exceeds all safety performance and sanitation standards set for commercial food service microwave ovens by UL, HHS, FCC and NSF.



SOLSTICE ELECTRIC (SE) Series SE14, 14T, 148 (R,X), 18 (R), 184 (R) Fryer



SE14 (R,X)
w/ optional
SSTC

SE14T (R,X)
w/ optional
rear casters

SE148 (R,X)
w/ optional
Digital Control

SE18 (R)
w/ optional
I12 Computer &
Basket Lifts,
front / rear casters



** EnergyStar
Qualified Model

STANDARD FEATURES

- Tank - stainless steel construction
- Cabinet - stainless steel front, door and sides.
- Fixed heating elements for EnergyStar™** performance
- Solid State T-Stat (SSTC) w/melt cycle & boil out mode
- Mercury Free heating contactors
- High Temperature safety limit switch
- Drain valve interlock
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- 9" (22.9 cm) adjustable legs, easier access to clean
- Element rack
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Fryer cleaning brush
- Fryer cleaner sample packet
- Choice of basket options:
 - 2 Twin baskets
 - 1-Full basket (not available on 14T or Basket Lifts)



Project _____

Item No. _____

Quantity _____

APPLICATION

For High Production Electric frying specify Pitco Solstice Electric Models SE14, 14T, 148 (RX) or 18 (R), 184 (R) fryers with multiple heat input (kilowatt) options for that EnergyStar™** performance to meet your frying demands. The Solstice electric fryer comes in numerous sizes to match different product frying applications and uses highly reliable fixed heating elements and environmentally friendly mercury-free contactors. For precise temperature control the fryer comes standard with a behind the door solid state thermostat with melt cycle and boil out modes. For additional timer capability the optional digital control and the elastic time computer are available and can be used with our optional labor saving highly reliable basket lift system.

MODELS AVAILABLE

SE14 Series (40-50 lbs, 14 x 14" fry area)

- SE14** 17kW/hr
- SE14R** 22kW/hr
- SE14X** 14kW/hr

SE14T Series (20-25 lbs, 7 x 14-9/32" fry area per side for this twin vat fryer)

- SE14T 17kW/hr (8.5kW per tank side)
- SE14TR 22kW/hr (11kW per tank side)
- SE14TX 14kW/hr (7kW per tank side)

SE148 Series (60 lbs, 14 x 18" fry area)

- SE148 17kW/hr
- SE148R 22kW/hr
- SE148X 14kW/hr

SE184 Series (60 lbs, 18 x 14" fry area)

- SE184** 17kW/hr
- SE184R 22kW/hr

SE18 Series (70-90 lbs, 18 x 18" fry area)

- SE18 17kW/hr
- SE18R 22kW/hr

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

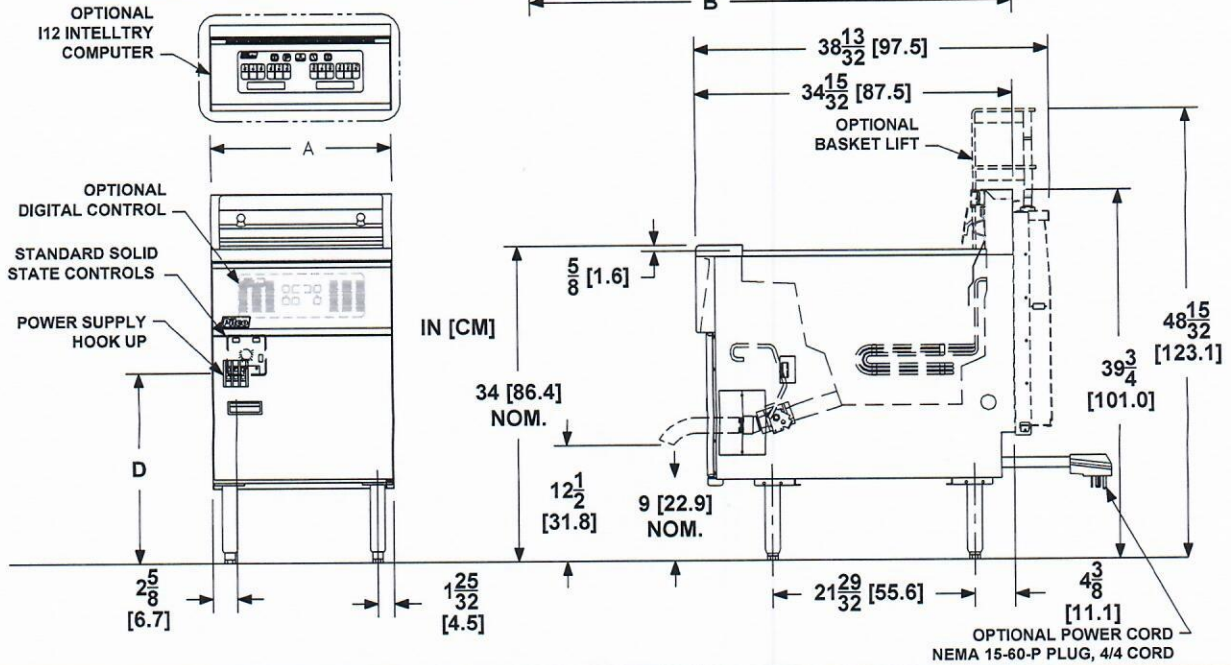
- Digital Controller (2 timers w/ melt cycle & boil out mode)
- IntelliFry I12 Computer (12 elastic timers w/ melt cycle & boil out)
- Backup thermostat (only on Digital and I12 computer)
- Basket Lift (must be ordered with Digital control or Computer)
- Stainless steel back (not available with basket lift)
- 9" (22.9 cm) adjustable rear and front locking casters
- Tank cover
- 3-Triple Baskets (not available on 14T)
- Consult Factory for other basket configurations
- Splash Guard reversible 6" 8" 12" 18"
- Work shelves call factory for specifications and availability.
- Fish Grids only available on SE18 and SE18R
- Institutional Prison security package
- BNB Dump Station, see BNB spec sheet for details
- Filter System Options
 - Filter Drawer see spec sheet for details
 - SoloFilter see spec sheet for details
- 6' Power Cord (14KW and 17KW 3ph, 208V or 240V 3Phase only)
- SPINFRESH See Spec Sheet L10-524 for details

SOLSTICE ELECTRIC (SE) Series SE14, 14T, 148 (R,X), 18 (R), 184 (R) Fryer



SOLSTICE ELECTRIC (SE) Series SE14, 14T, 148 (R,X), 18 (R), 184 (R) Fryer

TABLE				
MODEL	DIM A	DIM B	DIM C	DIM D
SE14,14T (R,X)	15 5/8 [39.7]	48 5/16 [122.8]	21 27/32 [39.7]	21 5/8 [39.7]
SE148 (R,X)	15 5/8 [39.7]	48 5/16 [122.8]	24 27/32 [63.1]	20 5/8 [52.4]
SE18 (R)	19 5/8 [49.8]	52 5/16 [132.9]	24 27/32 [63.1]	20 5/8 [52.4]
SE184 (R)	19 5/8 [49.8]	52 5/16 [132.9]	21 27/32 [39.7]	21 5/8 [39.7]



INDIVIDUAL FRYER SPECIFICATIONS			SHIPPING INFORMATION (Approximate)			
Model	Cooking Area & Depth	Oil Capacity	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube
SE (14, 14R, 14X)	14 x 14 x 4 in (35.6 x 35.6 x 10.2 cm)	40-50 lbs (18-23 kg)	200 lbs (91 kg)	250 lbs (113 kg)	45 x 19 x 36 in 114.3 x 48.3 x 91.4 cm	17.8 ft ³ 0.5 m ³
SE (14T,14TR,14TX) * per Tank side	7 x 14 9/32 x 4 in * (17.8 x 36.3 x 10.2 cm)	20-25Lbs * (9-11.5 kg)	230 lbs (104 kg)	280 lbs (127 kg)	45 x 19 x 36 in 114.3 x 48.3 x 91.4 cm	17.8 ft ³ 0.5 m ³
SE (148, 148R,148X)	14 x 18 x 4 in (35.6 x 45.7 x 10.2 cm)	60 lbs (27 kg)	215 lbs (97.5 kg)	265 lbs (120 kg)	45 x 19 x 36 in 114.3 x 48.3 x 91.4 cm	17.8 ft ³ 0.5 m ³
SE (18, 18R)	18 x 18 x 4-3/4 in (45.7 x 45.7 x 12.1cm)	70-90 lbs (32-41 kg)	226 lbs (103 kg)	276 lbs (125 kg)	59 x 23 x 44 in 149.8 x 58.4 x 111.7 cm	34.6 ft ³ 1.0 m ³
SE (184, 184R)	18 x 14 x 4-3/4 in (45.7 x 35.6 x 12.1cm)	60 lbs (27 kg)	226 lbs (103 kg)	276 lbs (125 kg)	59 x 23 x 44 in 149.8 x 58.4 x 111.7 cm	34.6 ft ³ 1.0 m ³

ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)											
		Single Phase (2 wire + ground)					3 Phase (3 wire + ground)			3 Phase "Y" (4 wire + ground)			
Model	KW/Hr	208V	220V	230V	240V	480V	208V	220V	240V	480V	380/220V	400/230V	415/240V
SE (14, 14T, 148, 18, 184)	17	82	78	74	71	36	48	45	41	21	26	25	24
SE (14R, 14TR, 148R, 18R, 184R)	22	106	100	96	92	46	62	58	53	27	34	32	31
SE (14X, 14TX, 148X)	14	67.3	64.7	60.9	58.3	29.2	38.9	36.7	33.7	16.8	21.3	20.2	19.5

Note: 1. Each fryer requires it's own separate power cord. 2. Power supply for Basket Lifts is wired into the fryer's high voltage line terminal block, except for 480V which requires another separate 115V (6.8 amp) power cord connection to the unit.

SHORT FORM SPECIFICATIONS

Provide Pitco Solstice Electric Model (SE xxx) electric fryer. Fryer shall be xx-xx lbs oil capacity, xxx kW/hr, "xx by xx" cook area, SS peened tank, stainless front, door,sides. Fixed immersion type heating elements with high temp alloy sheath, mercury-free contactors, drain valve interlock, 1-1/4" full port drain, 3/16" bottom hinge with standard behind the door solid state thermostat with melt cycle and boil out (or specify optional digital or computer controls). Provide options and accessories as follows.





Atmospheric Hot Water Dispenser

Model: AWD-12

At the simple push of a button, the Hatco Atmospheric Hot Water Dispenser delivers pre-measured quantities of hot water for food preparation or cleaning. The compact design requires minimal counter space, while providing up to 8 gallons (30 liters) of continuous hot water.

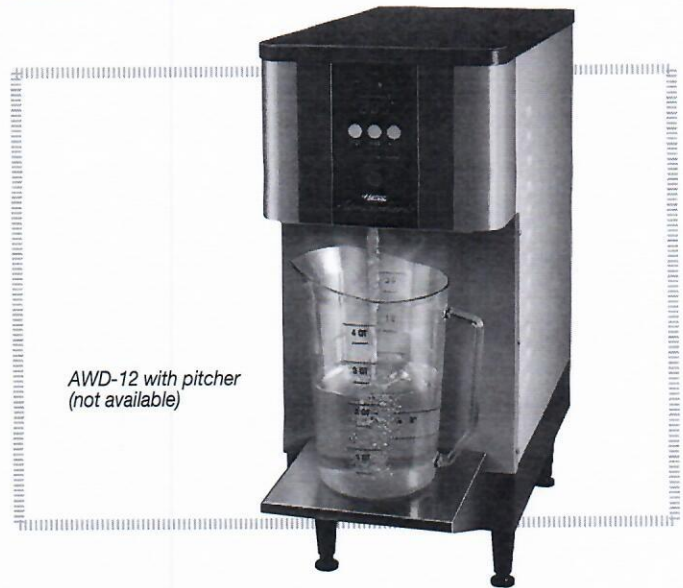
Standard features

- Quickly delivers 2, 3 or 4 quarts (1.9, 2.8 or 3.8 liters) of hot water with the touch of a button, and a manual dispense button allows for additional water volume options
- Setpoint temperature can be adjusted from 75°F (24°C) up to the factory default setting of 195°F (91°C)
- Features an electronic temperature controller with a digital temperature display and a power On/Off switch
- 12-gallon (45 liter) stainless steel tank is emptied easily with convenient bottom drain
- Removable shelf allows access to dispense water into larger containers
- Unit includes a stainless steel shelf, a Warm Red and White Granite powdercoated body, 4" (102 mm) legs and a 6' (1829 mm) cord and plug

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

- Wall Mounting Bracket
- NEMA L6-30P Locking Cap in lieu of NEMA 6-30P

Accessories

- Water Filtration Cartridge for premium quality water (Recommended filter change every 15,000 gallons) (Incoming water must be 100°F [37°C] or less)
- 3' (914 mm) Rubber Drain Hose with 10' (3048 mm) ¼" Inlet Tubing



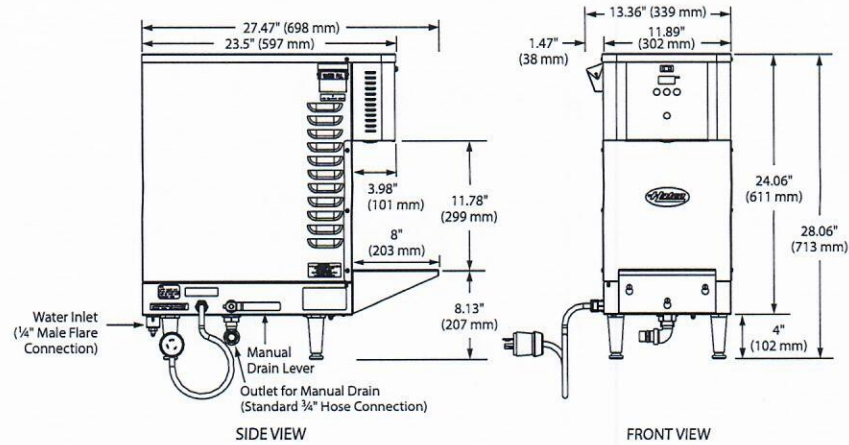
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | equipsales@hatcocorp.com | intl@hatcocorp.com



Atmospheric Hot Water Dispenser

Model: AWD-12



SPECIFICATIONS Atmospheric Hot Water Dispenser

Model	Dimensions (Width x Depth x Height*)	Voltage	Hertz	Phase	kW	Amps	Plug	Cord Location	Ship Weight*
AWD-12	13.36" x 27.47" x 28.06" (339 x 698 x 713 mm)	208	50/60	Single	5.0	24.0	NEMA 6-30P	Lower left corner on left side	78 lbs. (36 kg)
		240				20.8			

* Height includes 4" (102 mm) legs.
* Shipping weight includes packaging.

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to hot water dispenser(s). Water containing over 3.0 GPG (.75 GPL) will decrease efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

WATER TEMPERATURE RECOVERY

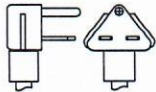
Dispensing Temperature of 195°F (91°C):

12 gph (45 lph) with 35°F (2°C) incoming water
33 gph (125 lph) with 140°F (60°C) incoming water

gph = (kW x 400)/(°F Temperature Rise)
lph = (kW x 841)/(°C Temperature Rise)

PLUG CONFIGURATIONS

NEMA 6-30P



NEMA L6-30P



PRODUCT SPECS Atmospheric Hot Water Dispenser

The Atmospheric Hot Water Dispenser to supply water ranging from 75°F (24°C) to 195°F (91°C) shall be a Hatco model ... as manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Water Dispenser shall have the capacity to heat 12 gph (45 lph) from 35°F (2°C) to 195°F (91°C) and it shall be rated at ... volts, ... watts.

The dispenser shall be complete with a stainless steel tank and all internal plumbing, including a 1/4" male flare connection on the inlet and a 3/4" hose connection on the drain. All controls shall be built-in, including contactor.

The heater shall be equipped with an electronic controller, an on-off switch, a digital temperature display and preset dispensing push-buttons including manual dispense. Electric heating elements shall be metal sheathed, controlled by a submersed thermistor. The Water Dispenser shall be protected with high-temperature limit and low-water cut-off. The unit may be emptied easily by a convenient bottom drain.

The dispenser shall consist of a stainless steel tank, front cover, front control housing and a painted Warm Red and White Granite body with standard 4" (102 mm) legs and 6' (1829 mm) cord and plug.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | equipsales@hatcocorp.com | intlsales@hatcocorp.com

REQUEST FOR PROPOSAL

VENDOR RESPONSE FORM

DELIVER TO:

Sullivan County Purchasing Office
3411 Hwy 126 – Suite 201
PO Box 569
Blountville, TN 37617
Phone: 423-323-6400

Company: _____

Address: _____

Contact Person: _____ E-Mail: _____

Phone: _____ Fax: _____

The undersigned hereby declares, as Bidder, that he/she has reviewed all of the specifications and is willing to comply with the Sullivan County School Department documents titled:

**CAFETERIA EQUIPMENT FOR SULLIVAN EAST HIGH SCHOOL
& SULLIVAN SOUTH HIGH SCHOOL**

Failure to sign below in ink may result in being rejected.

Signature: _____ Title: _____

Name: _____ Phone Number: _____

DRUG-FREE WORKPLACE AFFIDAVIT

STATE OF _____

COUNTY OF _____

The undersigned, principal officer of _____, an employer of five (5) or more employees contracting with _____ County government to provide construction services, hereby states under oath as follows:

- 1. The undersigned is a principal officer of _____ (hereinafter referred to as the "Company"), and is duly authorized to execute this Affidavit on behalf of the Company.
- 2. The Company submits this Affidavit pursuant to T.C.A. § 50-9-113, which requires each employer with no less than five (5) employees receiving pay who contracts with the state or any local government to provide construction services to submit an affidavit stating that such employer has a drug-free workplace program that complies with Title 50, Chapter 9, of the *Tennessee Code Annotated*.
- 3. The Company is in compliance with T.C.A. § 50-9-113.

Further affiant saith not.

Principal Officer

STATE OF _____

COUNTY OF _____

Before me personally appeared _____, with whom I am personally acquainted (or proved to me on the basis of satisfactory evidence), and who acknowledged that such person executed the foregoing affidavit for the purposes therein contained.

Witness my hand and seal at office this _____ day of _____, 20_____

Notary Public

My commission expires: _____

OFFICE OF THE SULLIVAN COUNTY PURCHASING AGENT

BACKGROUND CHECK COMPLIANCE FORM

Contractors shall comply with Public Chapter 587 of 2007, as codified in Tennessee Code Annotated 49-5-413, which requires all contractors to facilitate a criminal history records check conducted by the TBI and FBI for each employee prior to permitting the employee to have contact with students or enter school grounds when students are present.

Any person, corporation or other entity who enters or any employee of any person, corporation or entity who enters into or renews a contract with a local board of education or child care program on or after September 1, 2007, must:

- (1) Provide a fingerprint sample
- (2) Submit to a criminal history records check to be conducted by the TBI and FBI.

<u>TO BE COMPLETED BY RESPONDING CONTRACTOR</u>	
COMPANY or INDIVIDUALS (NAME) _____	
ADDRESS _____	
PHONE _____	FAX _____
LICENSE NUMBER/S _____	
<p>I agree to abide by Chapter 587 of 2007, as codified in Tennessee Code Annotated 49-5-413 and certify that I am authorized to sign. The undersigned further agrees if bid/contract is accepted, to furnish any/all Background Check Information on himself and all of his employees as required by law and/or at the request from the Office of the Sullivan County Purchasing Agent. I hereby agree to release all criminal history and other required information to Sullivan County, TBI and FBI in accordance with Tennessee law and further certify that all information supplied by me is true and accurate. I agree to release and hold harmless the above mentioned governmental entities for the use of this information related to the purposes mandated under Tennessee law. I further certify that I have obtained acceptable criminal history information on all current employees and will obtain said information on all future employees associated with the performance of work defined in the bid/contract, pursuant to TCA and that neither I nor any employee of the Company is prohibited from direct contact with school children for the reasons enumerated in TCA 49-5-401 et seq.</p>	
SIGNATURE _____	TITLE _____
PRINTED NAME _____	DATE _____

<u>TO BE COMPLETED BY NOTARY</u>	
STATE OF _____	
COUNTY OF _____	
<p>Before me personally appeared _____, with whom I am personally acquainted (or proved to me on the basis of satisfactory evidence), and who acknowledged that such person executed the foregoing for the purposes therein contained.</p>	
<p>Witness my hand and seal at office this ____ day of _____, 20__.</p>	
_____ Notary Public	
My commission expires: _____	

IRAN DIVESTMENT ACT AFFIDAVIT

As per Tennessee Code Annotated, Title 12, and effective July 1, 2016:

By submission of this bid, each bidder and each person signing on behalf of any bidder certifies, and in the case of a joint bid, each party thereto certifies as to its own organization, under penalty of perjury, that to the best of its knowledge and belief that each bidder is not on the list created pursuant to §12-12-106.

Signature

Date