



Brenda Coley
Superintendent

RUSSELL COUNTY BOARD OF EDUCATION

506 14TH STREET
PO BOX 400
PHENIX CITY, AL 36868-0400
TELEPHONE: (706)321-2224 FAX: (334)448-8314
<https://myrcsd.org/>

*Kenneth Barnes
Ruthie Carpenter
Dillie Elliot
Keith Mitchell
Tommy Pugh
Eugenia Upshaw
Joseph Williams*

February 24, 2020

RE: Invitation to Bid: **Large Equipment Bid No. 20-001**

To Whom It May Concern:

The Russell County School District invites you to bid on the upcoming **Large Equipment bid**, per the specifications included herein. Bids will be received until **02:00 p.m. EST, Monday, March 9, 2020** at the Russell County Board of Education at 506 14th Street, Phenix City, Alabama 36867.

Envelopes containing bids must be sealed and marked in the lower left-hand corner: **RCBOE Large Equipment BID, March 9, 2020, 02:00 p.m. EST**. All bid prices must be submitted on the attached bid proposal form and signed by an authorized representative of the firm. **BIDS MUST BE MAILED OR HAND DELIVERED ONLY.**

A contract for the project will be put into effect by means of a purchase order executed by the Board after tabulations are compiled.

Bid is to be inclusive price with no further charges made against the Russell County School District. Full payment will be made to the successful vendor(s) upon satisfactory completion of the entire shipment and delivery of items awarded.

Any questions regarding the specifications or the bid process should be directed to: Cody Patterson, CSFO (334)468-5544 or Vantreise Davis, Child Nutrition Program Director (334)408-4933

Your interest in submitting a bid to our board is appreciated.

Sincerely,

A handwritten signature in black ink that reads "Vantreise Davis".

Vantreise Davis
Transportation Director

Cody Patterson
Chief School Financial Officer

SPECIFICATIONS
CAFETERIA EQUIPMENT- INSTALLED

I. INTENT OF BID

- A. The intent of this bid is to establish a contract between the Russell County Schools, on behalf of the schools identified herein, and the bidder for the supply and delivery of items described herein.

II. QUALIFICATIONS OF BIDDERS

- A. Any person, firm, or corporation submitting a proposal must be either the manufacturer or the manufacturers authorized sales dealer for the items quoted. Bid will be accepted only from firms engaged on a full time basis in the cafeteria equipment supply business.
- B. Bidder must maintain an in-house service department or must contract with a factory authorized service company to handle warranty repairs or claims. Maximum response time to calls for service is 24 hours.

III. STANDARD CONTRACT CONDITIONS

- A. This contract shall be governed in all respects-as to validity, construction, capacity, performance, or otherwise-by the laws of the State of Alabama.
- B. Contractors providing services under this Invitation to Bid herewith assure the school district that they are conforming to the provisions of the Civil Rights Act of 1964, as amended.
- C. State Sales and Use Tax Certificate of Exemption form will be issued upon request. Sales tax shall be included in prices where applicable.
- D. Deliveries against this contract must be free of excise or transportation taxes, except when such a tax is part of a price and school districts are not exempt from such levies. Excise tax exemption registration number may be used when required.
- E. Contractor shall comply with applicable Federal, State and local laws, and regulations pertaining to wages, hours, and conditions of employment. In connection with contractor's performance of work under this Agreement, contractor agrees not to discriminate against any employee(s) or applicant(s) for employment because of age, race religious creed, sex, national origin, or handicap.
- F. Modifications, additions, or changes to the terms and conditions of this Invitation to Bid may be a cause for rejection of a bid. Bidders are requested to submit all bids on the school district's official forms. Bids submitted on company forms may be rejected.
- G. The contractor agrees to retain all books, records, and other documents relative to this agreement for three (3) years after final payment. The district, its authorized agents, and/or State/Federal auditors shall have full access to and the right to examine any of said materials during said period.
- H. By his signature on the bid, a bidder certifies that his bid is made without prior understanding, agreement, or connection with any corporation, firm or person submitting a bid for the same materials, supplies or equipment, and is in all respects fair and without collusion or fraud. The bidder certifies that he understands collusive bidding is a violation of Federal law and can result in fines, prison sentences, and civil damage awards. He further agrees to abide by all conditions of this bid and certifies that he is authorized to sign this bid for the bidder.
- I. Indicate here if a member of the VENDOR Board of Directors, management or any other VENDOR representative with a direct and material financial interest in the performance of said VENDOR is also an employee of the Russell County Board of Education.
- Please check here if you are a current employee of the Russell County Board of Education.

--- Please check here if you are a retiree from the Teachers Retirement System (TRS) or the Employee Retirement System (ERS).

J. By signing this contract, the contracting parties affirm, for the duration of the agreement, that they will not violate federal immigration law or knowingly employ an unauthorized alien within the state of Alabama. Furthermore, a contracting party found to be in violation of this provision shall be deemed in breach of the agreement and shall be responsible for all damages resulting from said breach.

K. Prohibition against conflicts of interest, gratuities and kickbacks.

"Any employee or any official of the school district, elective or appointive, who shall take, receive or offer to take or receive, either directly or indirectly, any rebate, percentage of contract, money or other things of value, as an inducement or intended inducement in the procurement of business, or the giving of business, for, or to, or from, any person, partnership, firm or corporation, offering, bidding for, or in open market seeking to make sales to the school district shall be deemed guilty of a felony and upon conviction such person or persons shall be subject to punishment or a fine in accord with State and/or Federal laws."

IV. MATERIALS BID

- A. All items quoted shall be new, packed in manufacturers original containers and shall meet or exceed the specific specifications shown. Re-built or remanufactured equipment will not be considered
- B. The bidder shall state the manufacturer's warranty for each item quoted and will be responsible for all warranty service.
- C. If bidding as specified, bidders will not be required to submit manufacturer's specification sheets.
- D. Bidders desiring to quote items other than brand(s) specified must complete and submit the enclosed Substitution Request Form with bid. (See Section VIII, J).
- E. The Board reserves the option to reject any alternate for any reason.

V. METHOD OF AWARD AND DELIVERY

- A. The bid will be awarded on an individual item basis.
- B. **Delivery and installation shall be completed, when practical, within 0-45 days after vendor receipt of purchase order. In instances where installation work will adversely affect normal food service operations, the installation schedule shall be approved by the Purchasing Department and installation may need to be planned for Saturdays or other days when meals are not served. For installation, the vendor will plan and coordinate the installation schedule with the CNP Department and the district's Maintenance Department. Vendor will notify the school CNP Manager a minimum of 24 hours prior to delivery and coordinate delivery and installation schedule so that normal food service operations are not adversely affected.**

The successful bidder must use a closed-in delivery truck when delivering equipment to prevent new equipment from being exposed to the elements.

- C. If equipment requires "Start-up" and "Demonstration", the dealer will provide written notice at the time of installation to the school CNP manager not to use the equipment until after "Start-up" and "Demonstration" have been completed.

VI. FIELD MEASUREMENTS/ON SITE VISITS

- A. Field measurements are not possible prior to bidding "as needed" items, however once an item is ordered an on site visit should be made by the bidder and/or installer. The bidder shall obtain full knowledge as to transportation, disposal, handling and storage of materials, availability of water, electricity, gas and all other facilities prior to ordering from the manufacturer.

VII. PAYMENT

- A Payment of all invoices for which a CNP Central Office purchase order is transmitted shall be the responsibility of the CNP Central Office issuing the order. Vendors will bill the CNP Central Office after equipment has been installed and vendor has complied with the terms of the contract related to start-up. Vendors can expect payment within 30 days of the date of the approved invoice.
- B Payment of all invoices for which a purchase order is issued by the Lee County Board of Education Child Nutrition Department shall be the responsibility of the Russell County Board of Education Child Nutrition Department and shall be mailed to the 506 14th Street, Phenix City, AL 36867. While it is the intent of the Board to pay all bills within thirty (30) days, there may be times when this strict requirement cannot be adhered to as payment is normally processed approximately thirty (30) days from, final approvals of receipts and verified invoices. Should a contestment result regarding quality, terms, etc the thirty (30) days would appear after the matter has been cleared Payment may be expedited by providing original invoices and/or certified copies of an original. Should a copy be the only thing available it must be certified as Ntrue, correct and unpaid original invoice".

The Board's preferred payment method is by credit card via the Board's **Spend Net Payables** program. While an optional payment method to our vendors, the program is a vital piece to maximizing the effectiveness of our financial operations. The Board will not pay any processing fees for offering the program but participation will increase the timeliness of payments to our vendors through an easy-to-use online system. Failure to accept this condition may result in your bid being declared non-responsive.

___ Indicate here if you will be able to participate in the **Spend Net Payables** program.

VIII. SPECIAL INSTRUCTIONS

- A. **Start-Up** The bidder shall indicate on form "Required Bid Information" the name of company, agent, address and phone number of the party responsible for checking operation of equipment after final installation. If installation by party other than bidder the Child Nutrition Department shall be responsible for notifying specified agent equipment is ready for start-up inspection. All start-up inspections shall be completed within 10 working days of notification. Failure to provide this information will be considered reason for rejection of bid. A written report of results of start-up check shall be provided to school district by agent listed on form "Required Bid Information" prior to bidder sending bill for equipment.
- B. **Demonstration:** All equipment with moveable parts shall be demonstrated to school district employees responsible for operation and care of equipment. Bidder shall indicate on form "Required Bid Information" the name of company, agent address and phone number of party responsible for demonstration. If the agent is not an employee of the bidder a letter shall be attached indicating willingness to provide demonstration. The Board of School Commissioners shall be responsible for notifying agent that equipment has been delivered and start-up check has been completed. Demonstration shall be provided within ten working days of notification. Demonstration shall be conducted at a time agreeable to the school district at the site of actual equipment installation. Failure to provide this information will be considered reason for rejection of bid.
- C. **Warranty:** The bidder shall state the manufacturer's warranty for each item quoted. In addition to the manufacturer's warranty the successful bidder shall guarantee for a period of one year all items and equipment furnished under this bid. For equipment with movable parts or electrical parts the warranty shall begin on the date the owner has accepted the start-up report. For other equipment the warranty will begin on the date the equipment is delivered in acceptable condition.
- D. **Factory Authorized Service Agents:** The bidder shall indicate on form "Required Bid Information" the name, address and phone number of a factory authorized service agency for each item specified. The factory authorized service agency shall be located within 250 miles of installation site. Providing this information is in addition to the dealer service required in No. 3 above. A written statement from the manufacturer shall be attached to the bid indicating that this agent is authorized to service their equipment and sell parts. Factory authorized service agents shall abide by the code of ethics of the Commercial Food Equipment Service Association (CFESA). Failure to provide this information will be considered reason for rejection of bid.

- E. Codes: All equipment must be constructed in accordance with the National Sanitation Foundation Code. All Equipment must be listed and approved, where applicable, for U.L., AGA, and ASME requirements and all other requirements as specified by local building codes, plumbing codes, fire codes and all other state and local codes. All foodservice equipment must bear the applicable seals.
- F. Manuals: The Board of Education shall be provided three (3) copies of use/care manuals and illustrated parts list for all equipment with moveable parts. These manuals shall be provided within ten days of installation.
- G. Removal of Existing Equipment: (Note the option chosen by the School Board indicated by the "X").

X 1. Successful bidder will be responsible for moving existing equipment to make space for new item(s). As noted on the instructions of the "Asset Formn, the bidder will be responsible for removing the existing equipment and delivering to the designated site within Russell County. The site could be the Maintenance warehouse. (See section X Item 3 - Fixed Asset Transfer/Pick Up Form).

In addition, successful bidder shall move any equipment which must be temporarily moved for installation of new equipment.

2. School Board will be responsible for disconnection or moving of existing equipment prior to arrival date for new equipment.

1. 3. Fixed Asset Transfer/Pick Up Form:

A sample form is included with the bid documents. The form will only be used in the event the existing equipment will require transfer to another location. This form will be filled out by the CNP Department and will accompany the purchase order.

Vendor's Responsibility is to bring the completed asset form when equipment is removed and have the following persons sign the asset form: CNP Manager (Releasing the equipment), Vendor's name (Picked-up by), and person receiving existing equipment (Received by). The vendor is to leave the original document with the person receiving existing equipment.

H. Assembly: All equipment is to be delivered, uncrated, assembled, inspected, set in place, and made ready for final connections. All debris accumulated with the delivery of equipment shall be removed. Foodservice equipment is to be cleaned and turned over in first class condition.

I. Installation:

1. Equipment shall be installed according to instructions provided when an item is ordered or to replace an existing piece of equipment tagged for removal. Bidder shall furnish, deliver, assemble, and install all items required. Installation of each item shall be in accordance with (a) city and/or county plumbing and electrical codes and with (b) the manufacturer's recommendations and shall include all labor and materials required to provide working units. Bidder to provide all water, gas, and electrical connections required within 6'0" of machine. Gas, connections will be of nonflexible material. PVC will not be used to drain dishwashers, steamers and sinks. An appropriate gas pressure regulator will be required for each appliance installed that uses natural gas. In addition, bidder shall furnish all labor and material to move and install some existing equipment to accommodate new equipment and to remove existing equipment at some locations as described herein. All items which require removal shall be delivered by the bidder to a storage location designated by the Board. Bidder shall leave each job site broom clean and shall remove all trash and debris associated with their work from the job site.
2. Bidder shall coordinate all installations with the Board's Maintenance Department. **All installation procedures which require water, gas or electrical connections shall be completed by an appropriate professional. In addition, all work performed by the bidder must be approved by the Maintenance Department prior to final acceptance and payment.**

J. Substitute - Brands:

1. If a bidder chooses to bid a substitute brand, proof of equality must be submitted with bid on bid opening date. The form "Substitution Request Form" must be used for this purpose (included in this bid document); this provides the School Board with a detail description in which the proposed substitution conforms and/or varies from the brand specified. This information shall be submitted in addition to manufacturer's cut sheet
2. Bidders submitting substitutions are cautioned to examine mechanical and electrical plans and building conditions to determine if such substitution will require changes in mechanical or electrical connections or require rearrangement. If any of the above changes would be involved, a layout of such changes and any additional cost (itemized) must be submitted with the request for substitution. If proposed substitutions entail additional cost which was not submitted with the request for substitution and approval is granted, bidders shall be responsible for such costs.
3. It is understood by the School Board that no agent, dealer, broker or agency may bind a manufacturer beyond the manufacturer's own printed literature. Therefore, any party submitting a Substitution Request Form stating compliance with a feature specified for the prime specified item by a manufacturer in a manner not identified as a standard of production or as an option for that item in the manufacturer's literature must be accompanied by a letter on the Manufacturer's own letterhead stating that the manufacturer shall comply With the specified feature and such compliance shall not adversely affect the manufacturer's product performance, reliability, durability, appearance or effect the warranty.
4. If the substituted item is approved and subsequently installed and upon final inspection found to deviate from the specifications in a manner not detailed in the "Substitution Request Form" the F.S.E. Contractor shall at the discretion of the School Board bring the equipment into compliance or remove the equipment and replace it with one in compliance with the specifications at his own cost. In consideration of the job stage at the time of final inspection, the F.S.E. Contractor shall take no more than 5 working days to make this replacement. Bidders are encouraged to review the "Substitution Request Form" prior to using such items in their bid. Awarded Contractor shall be responsible for deviations not detailed in the "Substitution Request Form" submitted FROM ANY SOURCE. Approval of submittals by the School Board does not relieve the F.S.E. Contractor of this condition. The "Substitution Request Form" can be found at the end of this document.

K. Specifications: Written description in the specification will prevail in case of conflict between written description and model number.

L. Alternate Bids: Bidders shall submit only 1 bid per item specified.

M. Custom Fabricated Equipment:

1. Equipment shall be fabricated by a foodservice equipment fabricator who has the plant, personnel, and engineering facilities to properly design, detail and manufacture high quality equipment. The bidder shall by his signature on Invitation to Bid indicate that equipment is to be fabricated by bidder personnel. If fabrication is to be subcontracted, bidder shall attach to bid submittal a letter giving name and address of fabrication subcontractor.
2. Successful bidder shall submit shop drawings for custom fabricated equipment. Drawings shall be at a minimum of 1/2" scale and include a plan view and front, rear, and side elevations All drawings shall be fully dimensioned and all parts labeled as to materials and methods of construction. Shop drawings shall be approved by contact person listed on Invitation to Bid prior to start of fabrication.

IX. Questions

A If you have any questions regarding this bid, you may contact Vantreise Davis by email at davisv@russellcsd.net or by phone at (334) 408-4933.

RUSSELL COUNTY BOARD OF

EDUCATION February 24, 2020

Large Equipment Bid No. 20-001 PROPOSAL FORM

Vendor Name: _____

Address: _____

Phone: _____

Delivery Schedule: _____

Warranty Information: _____

School Name	Equipment Item	Qty.	Cost Per Item	Total Costs
Russell County High	Walk -in - Freezer	1		
Russell County High	Combi Oven	1		
Rusell County Middle	Comi Oven	1		
Mt. Olive Elementary	Combi Oven	1		
Oliver Elementaty	Combi Oven	1		
Dixie Elementary	Serving Line	1		

Signature Vendor Representative: _____

Project: Russell School

BOE: Russell County Board of Education

Size: 8'8 1/2" X 11'7" X 8'6"

General

Walk-in Freezer provided under this portion of the specification shall be prefabricated, of the modular design and construction. They shall be designed to allow convenient and accurate field assembly and future enlargement by addition of panels. Any and all substitutions of equipment and material shall be submitted in writing for approval 10 working days prior to bid deadline. Written specifications and all applicable diagrams shall be part of the written request.

Construction Plans and Instructions

Each walk-in shall have a complete set of installation instructions and assembly drawings. All panels shall have panel identification corresponding with assembly drawings to facilitate rapid and accurate field assembly.

Panel Construction

Per DOE requirements, panels are designed and certified for use in walk-in cooler and freezer applications.

Standard wall, ceiling and floor panels shall be nominal 2' and 4' width and shall be interchangeable with like panels. Standard height of walk-in shall be 8'6 1/4". Corner panels shall be 90-degree angles with actual 12" exterior horizontal measurements. Nominal 1' and 3' panels shall be used if required to meet jobsite conditions.

Each panel consists of inner and outer metal pans, be precision-formed on steel dies and be equipped with cam-action locking devises.

Locking devices shall be operable from inside the walk-in and a 5/16" hex wrench will be supplied to activate locks. Panel shall be roll-formed to provide a flange that extends into the foam insulation for superior strength and adhesion. Panel widths, except corner panels, will be 11 1/2", 23", 34 1/2", 46" or 69".

To insure exact alignment and maximum strength, corner panels shall be exact 90 degree angles with 1/4" interior radius and 1/2" exterior radius and measure 12" in each horizontal exterior dimension.

Door shall be mounted in panels either 46" or 69" wide. Insulation must be rigid, pour-type urethane, foamed-in-place with minimum of 4" thickness. Locking devices shall be no more than 46" apart.

Floor panels shall be similar to other panels and shall be made to withstand evenly distributed floor loads, when panel is fully supported.

All panels shall be connected one to another by placing the foamed tongue groove of the adjoining panels, before actuating the cam-action locking device. The cam-action locking devices are actuated from inside the walk-in to permit assembly against a wall or inside a room with close tolerances.

Press-fit plug buttons shall be provided to seal wrench holes after assembly is complete. A locking wrench shall be supplied as part of the walk-in.

Construction shall be as approved by the National Sanitation Foundation and shall bear the NSF seal of approval affixed to the exterior of a door panel.

Walk-ins shall be compliant with new federal walk-in energy standards.

Floor Construction

Floor shall be foamed in place 1/8" Diamond Aluminum and fabricated similar to other panels, designed to readily withstand uniformly distributed loads. All edges and corners to be coved in accordance with NSF standard 7 and completely foamed in place. All joints shall be sealed with PVC bubble gasketing to be foamed in place and not glued or stapled. Each door section shall have 36" X 20" interior ramp.

Metal Finishes

Panel skins, standard models, standard and optional metal finishes are as follows: A. Exterior ceilings shall be galvalume. Exterior floor shall be 26 gauge chem. Treated embossed Glavalume

B. Exterior walls shall be:

1. 26 Gauge Stucco White Galvalume

C. Interior walls and ceilings shall be:

1. 26 Gauge Stucco White Galvalume

Insulation

Standard insulation shall be 4" thick rigid pour-type polyurethane with optional 5" and 6" thicknesses available. Insulation shall also be foamed-in-place using a CFC/HCFC-free 245fa blowing agent, with a tenacious bond to inner and outer metal pans. The "K" factor (thermal conductivity) shall be no more than .120 B.T.U. per hour, per square foot, per inch thickness, per degree Fahrenheit. The "U" factor (overall coefficient of heat transfer) shall not exceed .030 for 4" panels, .024 for optional 5" panels and .020 for optional 6" panels. Insulation shall be 97% closed cell to prevent moisture absorption. The "R" factor (insulation efficiency rating) shall be 32.0 for 4" panels, 40.0 for optional 5" panels and 48.0 for optional 6" panels.

Ratings and Independent Testing

All panels must meet the following test:

*For Structural Strength

- Foam core tested by Factory Mutual (project #3022512) per ASTM E84-03 with the following results: Flame spread 25, smoke 400 @ 4" thickness
- ASTM E84-03, ASTM E711-87(1996), ASTM D1929-96(2001)e1, ASTM D482-00ae1, ASTM D1622-98
- N.Y.C. approval #59-85

*NSF Listed

*UL and C-UL listed doors

*Factory Mutual FM-4880 class 1 (steel finish only)

*Toxicity Evaluated

- State of California (license #TD1102)
- State of Oregon (registration #208)
- State of Wisconsin approval (evaluation #200248-I revised)

- State of Florida approval (FL #14967)
- City of Houston, Texas (registration #479)
- Compliant with January 2009 Federal EISA requirements for food service walk-ins

***Walk-in as a whole UL listed.**

Reports available on request.

Hinged Walk-in Doors

Per DOE requirements, doors are designed and certified for use in walk-in cooler and freezer applications.

Each walk-in shall be fitted with one standard 36" X 78" swing type entrance door, located as shown on the plan. The door shall be flush type, finished in and out to match the walls in which located. Door and door handle shall be listed by Underwriters Laboratories and equipped with the following:

- a. Door shall be flush-mounted, infitting type with door panel construction the same as for other panels. Insulation shall be same thickness and type as used in other panels.
- b. Infitting door frame r frame shall be constructed of a vinyl frame with heavy-ga. steel backup. ColdSeal Max™ doors will feature a fully coved, extruded, welded, structural anodized aluminum, rigid frame design for easy cleaning and maintenance. **Hinge shall be field adjustable.**
- c. Infitting door shall be provided with adjustable hinge backup plates for each hinge. Backup plates shall be foamed-in-place behind the door leaf casing metal and shall consist of a minimum 14 gauge enclosure. Adjustable hinges backing plates shall be precision-drilled and tapped to accept hinge blade mounting screws and shall be designed to provide in-field adjustment of door hinges without removal of hinges or door from frame.
- d. On all walk-in freezers, infitting door jamb shall be provided with thermoplastic, magnetic steel core gasket across top and along both sides of door. Bottom of door shall be fitted with adjustable, double vinyl wiper gasket. Gasket shall be water, oil, sunlight and fat resistant. When door is in closed position, the magnetic gasket shall form a positive airtight seal. Door gasket shall be easily replaceable.
- e. On all walk-in freezers, infitting door jamb shall be provided with a thermostatically-controlled warmer cable around entire perimeter of opening. This warmer cable shall provide sufficient heat to prevent condensate or frost formation. **NL9800 Deadbolt**

Locking Handle. Bright polished chrome finishes with deadbolt that can be independently locked with either key or padlock. Locking mechanism with inside release knob is mounted on the frame side of the door opening and includes no moving parts through frame. Mechanism has no exposed fasteners to give maximum tamper resistance. Locked door cannot be opened even if handle is removed from door.

f. Infitting door shall be equipped with contemporary design, heavy-duty pull handle. Pull handle shall have a cylinder lock built into the handle. (When specified, a positive, snap-action latch with adjustable strike is available. A cylinder lock in this latch is available when specified.) Both latches shall be provided with inside safety release to prevent accidental or malicious entrapment in walk-in. Latches shall have brushed finish.

g. Infitting door shall be equipped with heavy-duty, spring-loaded hinges. Hinges shall have cam-lift nylon bearings mounted on heavy stainless steel pins. Door hinges shall have positive "hold-open" feature allowing door to remain open unaided, when opened to 180 degrees position. Hinges shall have a brushed finish.

h. 36" X 78" doors shall be provided with heavy-duty door closure in addition to spring-loaded hinges. **Third** hinges for each door shall be provided.

i. Each infitting door panel shall be equipped with an LED light fixture mounted at the top of the inside door frame. Above the door section there shall be a light switch with pilot light adjacent to door with all inner wiring in concealed conduit inside the polyurethane foam of the door section and terminated at a surface mounted 4" x 4" junction box on the interior door frame. All light fixtures shall operate on 115 VAC.

j. All infitting doors and frames shall have UL listings.

k. A 3" diameter dial thermometer with 2 1/2" face shall be provided mounted on the door panel exterior. Thermometer shall be complete with minimum 50" capillary tube with sensor and minimum temperature range from -40 degrees to 60 degrees F.

l. A pressure relief port shall be provided to equalize atmospheric inside and outside walk-in caused by temperature change due to product loading, door opening and defrost cycles. Relief port shall be provided with 115/60/1 AC heater elements to prevent freezing.

m. Conduit for the inner-wiring of the door panel shall be concealed in the polyurethane foam panel. Door section to be field wired to surface mounted 4" x 4" junction box on the interior door panel. The complete door section shall be UL listed and CSA certified and so labeled. The door location and swing to be as indicated in specifications drawings.

n. 1/8" Treadplate kickplate on interior and exterior of doors and frames.

o. Trim and to seal walk-in to building and/or other openings and finish roof cap installation.

p. **One (1)** LED technology assures sustainable energy savings over the life of the fixture. Four-foot, vaporproof, fixture is supplied complete with low energy LED lamps. The 1810L fixture accepts only LED lamps to assure sustained energy savings. Optimum design 67 lumen/watt provides maximum light output with the longest life for the lowest total cost of ownership. Specifically designed for wet and low temperature environments. Operating temperature range from -40 degrees F to 110 degrees F (-40 C to 43 C). Luminaire meets IP-65 for wet and cold applications. Lamps are mercury-free and UL listed for wet locations. Lights shall have an unbreakable polycarbonate enclosures, 2-lamp, 36W total, 120VAC, 0.31 amps. 2400 lumens output total for each fixture. 67 lumens/watt - exceeds Federal Energy Act requirement. Lamps are built cULus listed, RoHS compliant, rated at 50,000 hour life and with bright 5000K color temperature.

q. Walk-in, not just components, must be UL listed.

r. An **interior ramp** shall be provided for a walk-in door, when specified. Interior ramps shall be constructed as an integral part of the floor panel and capable of withstanding the same load as the floor panel (700 lbs. per square foot evenly distributed).

s. Special trim package to include: Set of (2) 6" x 93" Flat Trim Strips, 1/8" Diamond Aluminum, Set of (2) 6" x 139" Flat Trim Strips, 1/8" Diamond Aluminum & Set of (6) 2" x 6" x 96" Angle Trim Strips, 26 Ga. White Stucco Galvanized.

t. A Clear-Vu curtain (2 clear panels per door) is provided as standard. Vinyl strip curtain is optional and available upon request. Stores using an air curtain device for the load door can request to delete the Clear-Vu Curtain for this door.

Flat Membrane Roof Cap with flashing

A single-ply membrane roof cap shall be supplied to provide a waterproof covering of the ceiling panels. Membrane material shall be reflective color and shall be provided in one complete roll designed for exact walk-in roof surface desired. No welding or seams required. Special 2" X 6" X 8' trim shall be included.

Refrigeration

Master - Bilt Model:

FREEZER: MSLD0AC30 with a EILD0088B-TE2 ----- 208/230/60/3

Note: Verify the voltage and phase.

Dedicated medium temp outdoor condensing units meet the DOE requirement of a minimum AWEF rating of 7.61 (Btu/W-h)

Remote refrigeration systems MC and MH shall consist of a pre-packaged, heavy-duty remote condensing unit (12A.1. and 12A.2.) in conjunction with a generously-sized, condenser with low TD. Condenser shall contain copper tubing and aluminum fins as well as heavy-duty, double-bearing fan motors. Condensing unit shall be assembled on a galvanized steel base with a generously sized receiver (for ample pump down capacity of up to 100 foot maximum runs). Unit shall also have 1-1/2" high galvanized steel angle legs and a mechanically-fastened galvanized steel weatherhood. Condensing unit model MS will consist of an internally spring-mounted, high starting torque compliant scroll compressor available in 1 to 15 HP models.

Freezer system should be R-448A/R-449A. Units shall be scroll type shall consist of an internally spring-mounted, high starting torque compliant scroll compressor.

Factory pre-piping on units shall consist of preinstalled and tested liquid and suction line kits. These kits consist of a liquid line drier, sight glass and shut-off valve. Piping shall extend to the edge of the unit base and be pre-tested to that point, requiring only piping between condensing unit and evaporator be evacuated and charged.

On factory pre-wired units, wiring shall consist of all operating controls (including fan and compressor), a pre-wired, installed and preset fan-cycling switch, crankcase heater, pre-wired electrical control panel with pre-mounted and wired defrost timer (on low temp units only). Additionally, units will contain pre-set, non-adjustable high and low pressure controls in medium temp units. The low pressure control is adjustable in low temp units.

Condensing unit will be supplied with a standard one year limited parts and one year labor (optional extended four-year compressor warranty available).

Unit shall be listed by Underwriters Laboratories.

There shall be a matching evaporator assembly (12B. & 12C.) properly sized for the specific room temperature and ready for rapid field installation.

Unit shall be listed by Underwriters Laboratories.

There shall be a matching evaporator's assembly properly sized for the specific room temperature and ready for rapid field installation.

L-Series low air velocity evaporator assembly shall consist of a heavy-duty unit cooler especially designed for low air velocity for use with delicate products or in meat cutting rooms. Models utilize either air defrost or electric defrost. Air defrost models are complete with room temperature control and an externally equalized and adjustable expansion valve. Electric defrost models are complete with defrost heaters, drain pan heaters, drain line heater, heater safety control, defrost termination control, fan delay

control, room temperature control and an externally equalized and adjustable expansion valve. Evaporator assembly requires only installation of room thermostat and expansion valve, connection of liquid and suction line piping and connection of wiring to labeled and pre-wired terminal blocks to be operational. Evaporator shall be listed by Underwriters Laboratories.

Master - Bilt limited panel Warranty (10 years) Master-Bilt Refrigeration Compressor Warranty 5 year

Responsibilities for Russell County Board of Education for Russell High School:

MASTER-BILT RESPONSIBLE FOR ALL INSTALLATION

Master-Bilt Responsibilities:

1. Install new walk-in box, refrigeration systems, roof cap, all trim work and final electrical.
2. Construct and install special refrigeration racks.
3. Install new shelving after the new walk-in is erected.
4. Do all final electrical.
5. Provide Russell County Board of Education with 1 year warranty on all parts and labor on components and installation.

Russell County Board of Education

1. Provide electrical disconnects with power at refrigeration system location for Master-Bilt to do final electrical and start up.
2. Remove electrical outlets fans and power outlets. Drains be sealed and covered.

NOTE: Walk-ins to be delivered on dedicated carrier direct to job site location. No freight line of common carrier allowed.

WALK-IN SPECIFICATIONS

Size: 8'-8 1/2" x 11'-7" x 8'-8"
 Panels: 4" CEILING, 4" WALLS, 4" FLOOR
 Interior Finish: WHITE STUCCO GALV.
 Walls: 26 GA. WHITE STUCCO GALV.
 Floor: 26 GA. WHITE STUCCO GALV.
 Top/Bottom: 26 GA. ACRYLIC STUCCO GALV.
 Doors: DRC3509BEE, 35x78 OPENING
 RH FREEZER, 3.10 AMPS @ 115/60/1

- Hardware & Accessories:
- (1) 1/2" DIA. HANDLE STRIKE
 - (1) 1/2" DIA. HINGES w/ADJ. BUCKLES
 - (1) K-1084 HYDRAULIC DOOR CLOSER
 - (1) 14 WATT LED DOOR LIGHT FIXTURE
 - (1) LIGHT SWITCH w/DIGITAL THERMOMETER
 - (1) HEATED PRESSURE RELIEF PORT
 - (1) SET OF 2 1/2" DIA. ALUM. KNOBPLATES
 - (1) INTERIOR FLOOR RAMP
 - (1) HEAVY-DUTY 10 GA. 5/8" THRESHOLD
 - (1) SET TRIM TO MATCH EXPOSED WALL FINISH
 - (1) SET OF 1/8" DIA. ALUM. BANDING
 - (1) LED LIGHT FIXTURE (SHIP LOOSE)
 - (1) MEMBRANE ROOF PACKAGE

Refrigeration System Data:
 MSLD030AC; 208-230/60/3 3HP
 MCA: 25 MOP: 30 RLA: 8.7
 REFRIGERANT: R-404A
 REFRIGERANT LINE CONNECTIONS (in):
 LIQUID: 3/8 SUCTION: 7/8
 CONDENSER DIMENSIONS (in):
 L: 30 W: 31 H: 28 BASE: M3 WF: 250#
 EVAPORATOR: 208-230/60/1
 REFRIGERANT: R-404A
 EVAPORATOR DIMENSIONS (in):
 L: 43 W: 15 H: 16 WF: 55#
 FAN MOTOR AMPS: 1.0 TD: 10
 DEFROST HTR AMPS: 9.8

INSTALLING CONTRACTOR MUST DETERMINE THE PROPER REFRIGERANT LINE SIZING PER JOB SITE CONDITIONS AND LOAD REQUIREMENTS. ABOVE SIZES REFER TO THE UNIT CONNECTIONS ONLY!

PRINTS FOR APPROVAL ONLY
 NOT FOR CONSTRUCTION

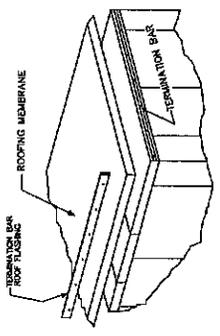
THESE DRAWINGS ILLUSTRATE OUR UNDERSTANDING OF THE PROJECT. ALL DIMENSIONS AND MATERIALS ARE SUBJECT TO VERIFICATION BY THE CLIENT. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS.

APPROVED AS SHOWN: _____ NAME: _____ TITLE: _____ DATE: _____
 REVISIONS AND RESUBMIT: _____

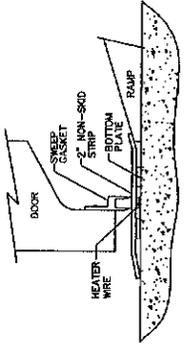
1. ALLOW 1" MINIMUM CONSTRUCTION CLEARANCE AROUND WALK-IN.
 2. ALLOW 2" MINIMUM CONSTRUCTION CLEARANCE ABOVE WALK-IN.
- VERTICAL LATCH ACCESS HOLES ARE LOCATED ON THE LEFT SIDE OF THE UNIT. ACCESS HOLES ARE LOCATED ON THE INTERIOR OF THE WALK-IN.
- CONSTRUCTION/INSTALLATION NOTES:
 DRAWINGS IS THE PROPERTY OF MASTER-BILT PRODUCTS AND CANNOT BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL SYSTEM. ALL RIGHTS ARE RESERVED BY MASTER-BILT PRODUCTS.



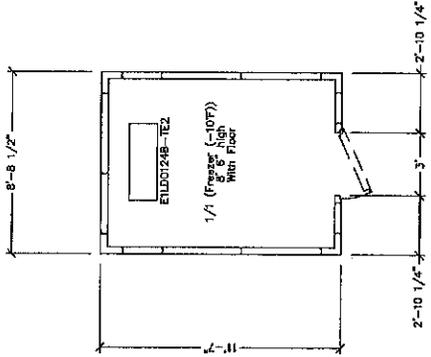
Customer: RUSSELL COUNTY BOARD OF EDUCATION
 Project: RUSSELL HIGH SCHOOL
 MB197065016-5
 Dwg By: MB
 Scale: 1/4" = 1'
 Cld By: MB
 Sheet: 1 of 1
 Date: 10/29/2019
 Drawing: AP-3618



MEMBRANE ROOF PACKAGE DETAIL
 NOTICE: PENETRATIONS SHOULD NOT BE MADE THROUGH THE ROOF OF THE WALK-IN.



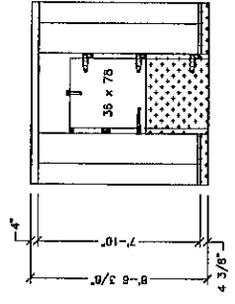
10 GA. STAINLESS STEEL
 INTERIOR RAMP THRESHOLD DOOR DETAIL



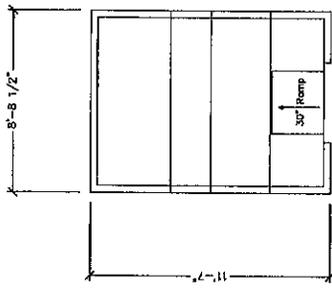
ROOF PANEL PLAN



WALL PANEL PLAN



SOUTH WALL ELEVATION



FLOOR PANEL PLAN



LISTED CONSTRUCTION MB R-8058

REV.	DATE	DESCRIPTION:
B	1/28/2020	CHANGE WIDTH OF WALK-IN
C		
D		

RUSSELL COUNTY HIGH SCHOOL
RUSSELL COUNTY SCHOOLS
FULL SIZE GAS COMBI OVEN
ANGELO PO COMBISTAR FX82G3T

A Furnish with the following items

1. Single Deck combi oven gas powered with a boilerless steam generating system with "on demand steam".
2. Programable controls with a shatter-proof/non-breakable click & turn high-definition control panel.
3. EVC Easy Vision Control panel that can be used for displaying training videos.
4. 150 Cooking Programs up to 18 steps each in addition to a favorite's menu
5. USB Interface for updating and adding menu items
6. Type 304 stainless steel exterior finish with AISI 316 marine grade stainless interior liner.
7. Combi controls for humidity measurement and ongoing regulation throughout the cooking process, sensor controlled. Humidifying function can be programmed with humidity values from 86°-482°F for dry heat and combination.
8. Programmable auto reversing five (5) speed fan.
9. Auto Venting Control
10. One (1) standard 5 point/sensor probe which is positioned inside the door channel and out of the oven zone to protect and extend the life of the probe.
11. Fully automatic washing system with the choice of 5 washing cycles. All wash cycles "can be interrupted and stopped at any time" -- the 3 min. rinse cycle may not be.
12. Chemicals used in cleaning are affordable fluid type cleaning chemicals (detergent and brightener). The cleaning system allows the use of equal MSDS cleaning chemicals from other chemical suppliers to be used on our Angelo Po combi ovens.
13. ADC automatic drain cleaning system. In addition to cleaning the oven compartment, a cleaning system incorporated into the drain to prevent drain food build-up and solidification.
- 14 HACCP data memory system with a ten year memory
15. Double pane glass door with double grip door handle.
16. Capacity for either (8) 18" x 26" pans or up to (16) 12" x 20" x 2-1/2" pans.
17. Combi Ovens to be mounted on a Stainless Steel Support Stand Model #TBFXA812.
18. Two (2) years parts and labor warranty.
19. Certified Installation and Start-Up of combi ovens.
20. 1 ea. FXGIK Gas Installation Kits:
Kit includes:
(20) feet of 1-1/2" CPVC pipe
(2) 1-1/4" rubber coupling
(2) 1-1/4" 90° CPVC fitting
(1) 1-1/4" 45° CPVC fitting
(1) can CPVC cement
(1) Dormont 3/4" x 48" gas hose kit
(1) 14/3 power cord
(1) 14/3 cord restraint
21. 1 ea. APRO Reverse Osmosis Water Treatment System, 500 gpd, sediment, for chlorine taste & odor, chloramines, hardness & TDS reduction, dual outlet feeds (water cycle & wash cycle), wall mount system including 2-gallon RO reserve tank, non-electric permeate pump, quick change prefilters and RO membrane cartridge, for use on all APA combi ovens

B. Utility Connections:

1. **NATURAL GAS.** Oven to be rated at 92,500 BTU.
2. 3/4:" NPT connections
3. Cold Water

4. ¾" inlet size
5. 120V 1-ph
6. 7.8 Amps
7. 1-1/4" Drain with Air Gap

C. SCOPE OF WORK:

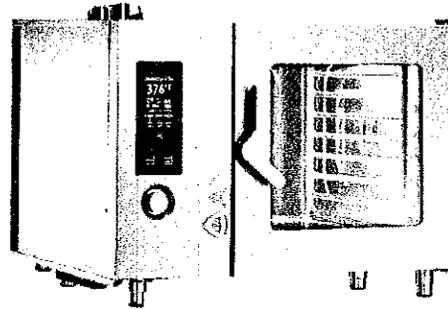
BIDDERS/INSTALLER RESPONSIBILITIES:

1. Coordinate with the Angelo Po factory authorized installer.
2. Once the combi is set in place the installer will mount the RO water treatment system and provide all connections to the new combi.
3. The new combi oven is going in the location of an old double stack convection oven.
4. Remove the old convection oven and place on the rear loading dock
5. Access to the kitchen is from the loading dock through a 39" wide rear door. Or through a double door side entrance to the school. A pass thru cabinet will need to be moved if this entrance is used.
6. Deliver, assemble, and set in place the new combi oven.
7. Remove all cartons and crates from the School Location.
8. Coordinate with the Angelo Po factory rep for factory chef training on the new combi.

SCHOOL SYSTEM RESPONSIBILITIES:

- 1) Provide access to the kitchen for all work to be completed.

COMBICARE All-In-One™ - COMBINATION OVEN/STEAMER



ANGELO PO – FX82G3T Combistar™ / COMBICARE All-In-One™ Combi oven, Natural Gas, 92,500 Btu's, 120v/1 phase/60 Hz, (8) 18"X26" Full Size Sheet Pans Or (16) 12"X20" Hotel Pan Capacity.

Programmable controls with touch display, 150 cooking programs with 18 steps each, 76 program automatic clever cooking icon files, Favorites menu, USB interface, AISI 316L marine grade stainless steel cavity, EHO ergonomic hands-free door handle, DCR humidity control and management sensor, auto-reverse 5-speed fan and 1 static mode, PDP progressive density 5 point multi-sensor probe, TAS fully automatic self-cleaning washing system, ADC patented drain cleaning system, WDC descale warning indicator, APM automatic power management, MCF steam cloud escape reduction, user manual onboard icon, RDC & EVOS boilerless and efficient steam generation system, EVC color graphic shatterproof control display panel, EASYSTAR film & video capability, Eco Function to reduce energy and water consumption, special cooking techniques programs: Holding, Delta T, Low Temperature Cooking, Rethermalization, HACCP Control Management, Hot and Cold Smoking, Vacuum Cooking, Drying and Advanced Cook & Chill Interface Technology.

- Convection Heat: 50°F↔572°F (10°C ↔ 300°C) - 0% ↔ 100% Humidity
- Steam: 86°F↔257°F (30°C ↔ 125°C)
- Combination: 86°F↔482°F (30°C ↔ 250°C) - 0% ↔ 90% Humidity

COMBICARE All-In-One™ PACKAGE WARRANTY: 2 YEAR PARTS AND LABOR

Optional "FMSX" Smoker. An external independent accessory, positioned on the top of the oven, powered by a 120v standard outlet plug. The FMSX smoker, working in concert with the FX Combistar combi oven, allows for smoking of any product, in hot or cold condition, without taking up space within the combi oven cooking cavity.

Optional "FMP" Pasteurization Kit. Easy, safe and consistent quality in food pasteurization, thanks to the management of the thermal cycle realized by direct use of the cooking core probe.

Model	FX82G3T Combistar™
Description	COMBICARE All-in-One™ Combi oven, Natural Gas, 92,500 Btu's, 120v/1 phase/60 Hz, (8) 18"X26" Full Size Sheet Pans Or (16) 12"X20" Hotel Pan Capacity
Maximum Exterior Dimensions WxDxH	46-3/8" x 42-29/32" x 36-13/16" (1178 x 1090 x 935 mm)
Minimum Exterior Dimensions WxDxH	46-3/8" x 38" x 30-45/64"+(4" feet) (1178 x 965 x 780+(101,6 feet) mm)
Interior Dimensions WxDxH	35-3/64" x 32-31/64" x 26-3/16" (890 x 825 x 665 mm)
Net Weight	535 lb (243 Kg)
Shipping Weight	579 lb (263Kg)
Crate Dimensions WxDxH	46-29/64" x 51-31/32" x 64-7/8" (1180 x 1320 x 1648 mm)
Full size (20"x12"x2-1/2") pan Capacity	sixteen (16)
1/1 GN (530x325x65mm) pan Capacity	sixteen (16)
Half size sheet (18"x13"x1") pan Capacity	eight (8) on wire shelves only (additional wire shelves required for maximum capacity)
2/1 GN (650x530x65mm) pan Capacity	eight (8)
Pan Module Distance	2-47/64" (69,5mm)
Product Capacity	169 Quarts (160 l) - 205 lb (93Kg) Max
Gas Power	92,500 BTU (27,1kW) Nat and LPG
Max Connected Pressure NG	10.5" WC
Min Connected Pressure NG	3.5" WC
Max Connected Pressure LPG	13" WC
Min Connected Pressure LPG	8" WC
Hook Up	3/4" NPT
Notes	All ovens can be converted between NG and LPG in the field
Electric Power	0,9 kW
Voltage	120V
Phase	1ph N
Amperes	7,8 A
Cycle/Hz	60 Hz
AWG	AWG12
Notes	Oven cannot work on any GFI outlet or breaker
WATER INLET (Drinking, Cold Water) for steam production	Inlet: 3/4" - Line Pressure: 30 to 60 psi (2 to 4 bar)
Required Chlorine	< 0,1 ppm (mg/l)
Required Chlorides	< 30 ppm (mg/l)
Required Sulphates	< 30 ppm (mg/l)
Recommended Iron	< 0,1 ppm (mg/l)
Recommended Copper	< 0,05ppm (mg/l)
Recommended Manganese	< 0,05ppm(mg/l)
Hardness	3 to 9°f (1,5 to 5 °d; 2,1 to 6,3 °e; 30 to 90 ppm)
Langelier Index	> 0,5
TDS	40 to 150 ppm
Flow Rate	: 4,6 Gallons/h
PH	7 to 8,5
WATER OUTLET	1-1/4" Drain with Air Gap
INSTALLATION REQUIREMENTS	Hood Installation is Required for Cooking Smoke
	The Oven Must Be installed Level
	Install Water Supply Shut-Off Valve and Back-Flow Preventer
CLEARANCE REQUIREMENTS	Left side of equipment: 20" from heat source and 19" recommended for service access. Minimum clearance 6-1/2" - When left side clearance is less than 20" from a heat source, please inquire about a Angelo Po heat shield accessory.
	Right: Min. clearance 3-57/64"
	Top: Min. clearance 12"
	Bottom: Min. clearance 4" (also in the Counter Top installations)
	Back: 20" from heat cooking equipment (oven in the middle of the room) - Min. clearance 4"

Stacking Solutions	FX82+FX82
(Max. Ext. Dimensions WxDxH)	48-15/64" x 46-1/16" x 74-1/32" (1225 x 1170 x 1890 mm)

It is highly recommended that the Angelo Po reverse osmosis water treatment systems (APWT200-CL), as well as Angelo Po brand cleaning chemicals (CL55XL detergent and BR55XL brightener) be used and incorporated into all Angelo Po Combistar combi oven installations.

It is the sole responsibility of the owner / operator / purchaser of the Angelo Po equipment, to verify that the incoming water supply is comprehensively tested to meet the Angelo Po water compliance standards, published in this document.

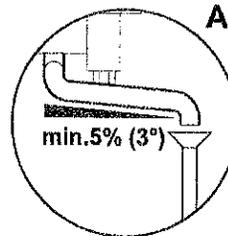
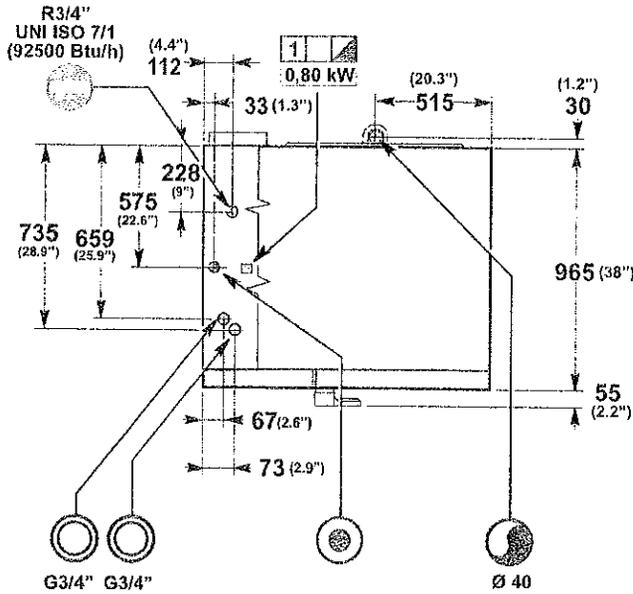
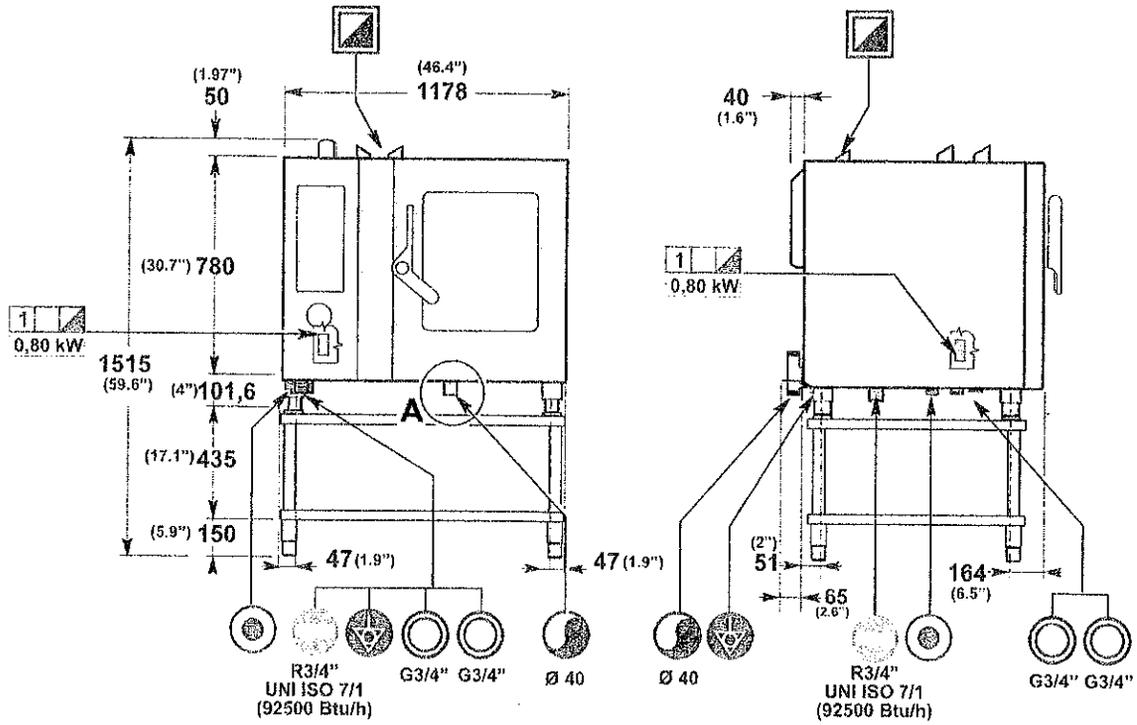
Non-compliance with the Angelo Po water standards noted herein could potentially damage the equipment and/or VOID the original manufacturer's standard warranty.

Call Angelo Po America customer care or technical service if there is any further clarification required.

ANGELO PO AMERICA - 2920 TURNPIKE DRIVE HATBORO, PA 19040 - 1-888-OVENS4U



FX82G3T



Gas input
Entrée Gas



Cold water input
Entrée eau froide



Electric connection
Branchement électrique



Terminal board
Plaque à bornes
1~ N $\frac{1}{2}$
120 V



Flue gas drain
Degagement gas brules



Water drain
Vidage eau



Equipotential terminal
Borne équipotiel

Unit of measurement \approx mm / in
Unité de mesure \approx mm / in

5. 120V 1-ph
6. 7.8 Amps
7. 1-1/4" Drain with Air Gap

C. SCOPE OF WORK:

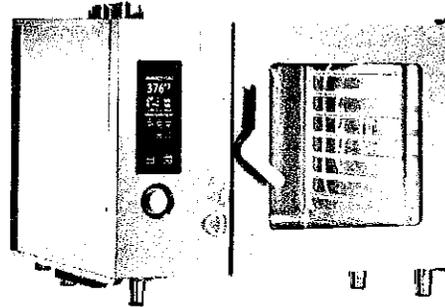
BIDDERS/INSTALLER RESPONSIBILITIES:

1. Coordinate with the Angelo Po factory authorized installer.
2. Once the combi is set in place the installer will mount the RO water treatment system and provide all connections to the new combi.
3. The new combi oven is going in the location of an old steamer and kettle that has been removed.
4. Access to the kitchen is from the loading dock through a 38" wide rear door.
5. Deliver, assemble, and set in place the new combi oven.
6. Remove all cartons and crates from the School Location.
7. Coordinate with the Angelo Po factory rep for factory chef training on the new combi.

SCHOOL SYSTEM RESPONSIBILITIES:

- 1) Provide access to the kitchen for all work to be completed.

COMBICARE All-In-One™ - COMBINATION OVEN/STEAMER



ANGELO PO – FX82G3T Combistar™ / COMBICARE All-In-One™
Combi oven, Natural Gas, 92,500 Btu's, 120v/1 phase/60 Hz, (8)
18"X26" Full Size Sheet Pans Or (16) 12"X20" Hotel Pan Capacity.

Programmable controls with touch display, 150 cooking programs with 18 steps each, 76 program automatic clever cooking icon files, Favorites menu, USB interface, AISI 316L marine grade stainless steel cavity, EHO ergonomic hands-free door handle, DCR humidity control and management sensor, auto-reverse 5-speed fan and 1 static mode, PDP progressive density 5 point multi-sensor probe, TAS fully automatic self-cleaning washing system, ADC patented drain cleaning system, WDC descale warning indicator, APM automatic power management, MCF steam cloud escape reduction, user manual onboard icon, RDC & EVOS boilerless and efficient steam generation system, EVC color graphic shatterproof control display panel, EASYSTAR film & video capability, Eco Function to reduce energy and water consumption, special cooking techniques programs: Holding, Delta T, Low Temperature Cooking, Rethermalization, HACCP Control Management, Hot and Cold Smoking, Vacuum Cooking, Drying and Advanced Cook & Chill Interface Technology.

- Convection Heat: 50°F ↔ 572°F (10°C ↔ 300°C) - 0% ↔ 100% Humidity
- Steam: 86°F ↔ 257°F (30°C ↔ 125°C)
- Combination: 86°F ↔ 482°F (30°C ↔ 250°C) - 0% ↔ 90% Humidity

COMBICARE All-In-One™ PACKAGE WARRANTY: 2 YEAR PARTS AND LABOR

Optional "FMSX" Smoker. An external independent accessory, positioned on the top of the oven, powered by a 120v standard outlet plug. The FMSX smoker, working in concert with the FX Combistar combi oven, allows for smoking of any product, in hot or cold condition, without taking up space within the combi oven cooking cavity.

Optional "FMP" Pasteurization Kit. Easy, safe and consistent quality in food pasteurization, thanks to the management of the thermal cycle realized by direct use of the cooking core probe.

Model	FX82G3T Combistar™
Description	COMBICARE All-In-One™ Combi oven, Natural Gas, 92,500 Btu's, 120v/1phase/60 Hz, (8) 18"X26" Full Size Sheet Pans Or (16) 12"X20" Hotel Pan Capacity
Maximum Exterior Dimensions WxDxH	46-3/8" x 42-29/32" x 36-13/16" (1178 x 1090 x 935 mm)
Minimum Exterior Dimensions WxDxH	46-3/8" x 38" x 30-45/64"+(4" feet) (1178 x 965 x 780+(101,6 feet) mm)
Interior Dimensions WxDxH	35-3/64" x 32-31/64" x 26-3/16" (890 x 825 x 665 mm)
Net Weight	535 lb (243 Kg)
Shipping Weight	579 lb (263Kg)
Crate Dimensions WxDxH	46-29/64" x 51-31/32" x 64-7/8" (1180 x 1320 x 1648 mm)
Full size (20"x12"x2-1/2") pan Capacity	sixteen (16)
1/1 GN (530x325x65mm) pan Capacity	sixteen (16)
Half size sheet (18"x13"x1") pan Capacity	eight (8) on wire shelves only (additional wire shelves required for maximum capacity)
2/1 GN (650x530x65mm) pan Capacity	eight (8)
Pan Module Distance	2-47/64" (69,5mm)
Product Capacity	169 Quarts (160 l) - 205 lb (93Kg) Max
Gas Power	92,500 BTU (27,1kW) Nat and LPG
Max Connected Pressure NG	10.5" WC
Min Connected Pressure NG	3.5" WC
Max Connected Pressure LPG	13" WC
Min Connected Pressure LPG	8" WC
Hook Up	3/4" NPT
Notes	All ovens can be converted between NG and LPG in the field
Electric Power	0,9 kW
Voltage	120V
Phase	1ph N
Amperes	7,8 A
Cycle/Hz	60 Hz
AWG	AWG12
Notes	Oven cannot work on any GFI outlet or breaker
WATER INLET (Drinking, Cold Water) for steam production	Inlet: 3/4" - Line Pressure: 30 to 60 psi (2 to 4 bar)
Required Chlorine	< 0,1 ppm (mg/l)
Required Chlorides	< 30 ppm (mg/l)
Required Sulphates	< 30 ppm (mg/l)
Recommended Iron	< 0,1 ppm (mg/l)
Recommended Copper	< 0,05ppm (mg/l)
Recommended Manganese	< 0,05ppm(mg/l)
Hardness	3 to 9°f (1,5 to 5 °d; 2,1 to 6,3 °e; 30 to 90 ppm)
Langelier Index	> 0,5
TDS	40 to 150 ppm
Flow Rate	: 4,6 Gallons/h
PH	7 to 8,5
WATER OUTLET	1-1/4" Drain with Air Gap
INSTALLATION REQUIREMENTS	Hood Installation is Required for Cooking Smoke
	The Oven Must Be Installed Level
	Install Water Supply Shut-Off Valve and Back-Flow Preventer
CLEARANCE REQUIREMENTS	Left side of equipment: 20" from heat source and 19" recommended for service access. Minimum clearance 6-1/2" - When left side clearance is less than 20" from a heat source, please inquire about a Angelo Po heat shield accessory.
	Right: Min. clearance 3-57/64"
	Top: Min. clearance 12"
	Bottom: Min. clearance 4" (also in the Counter Top installations)
	Back: 20" from heat cooking equipment (oven in the middle of the room) - Min. clearance 4"

Staking Solutions	FX82+FX82
(Max. Ext. Dimensions WxDxH)	48-15/64" x 46-1/16" x 74-13/32" (1225 x 1170 x 1890 mm)

It is highly recommended that the Angelo Po reverse osmosis water treatment systems (APWT200-CL), as well as Angelo Po brand cleaning chemicals (CL55XL detergent and BR55XL brightener) be used and incorporated into all Angelo Po Combistar combi oven installations.

It is the sole responsibility of the owner / operator / purchaser of the Angelo Po equipment, to verify that the incoming water supply is comprehensively tested to meet the Angelo Po water compliance standards, published in this document.

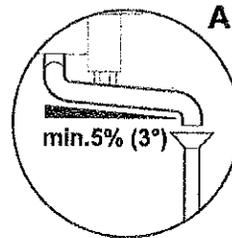
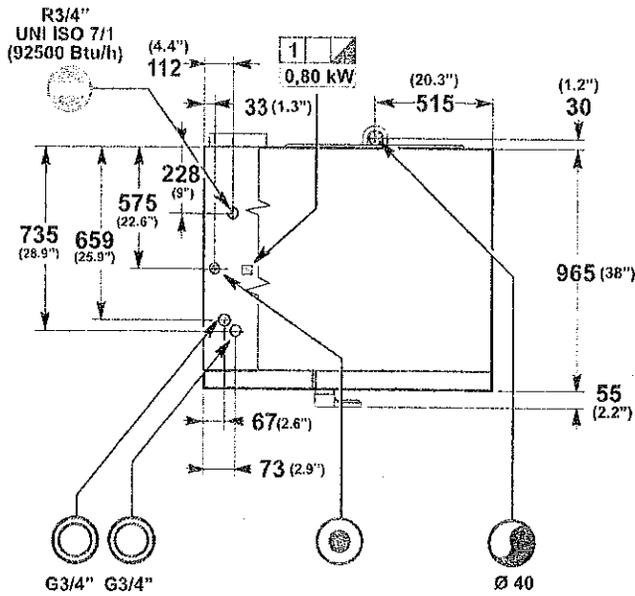
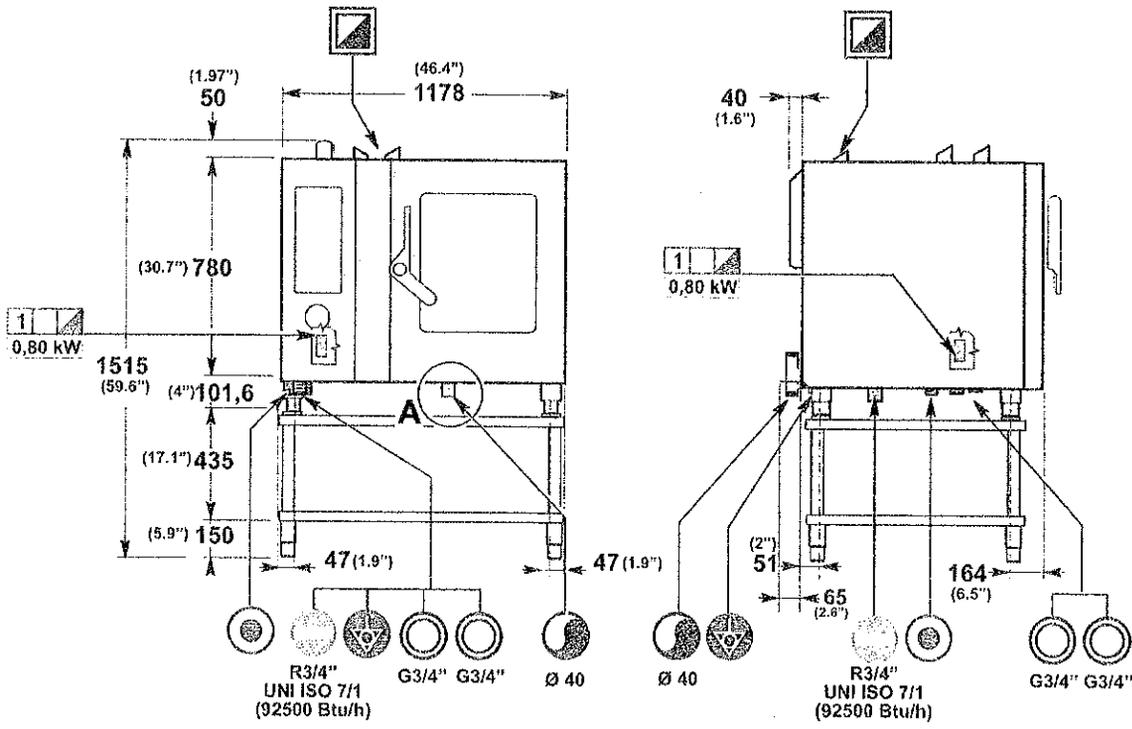
Non-compliance with the Angelo Po water standards noted herein could potentially damage the equipment and/or VOID the original manufacturer's standard warranty.

Call Angelo Po America customer care or technical service if there is any further clarification required.

ANGELO PO AMERICA - 2920 TURNPIKE DRIVE HATBORO, PA 19040 - 1-888-OVENS4U



FX82G3T



Gas input
Entrée Gas



Cold water input
Entrée eau froide



Electric connection
Branchement électrique



Terminal board
Plaque à bornes
1 - N 1/2
120 V



Flue gas drain
Degagement gas brules



Water drain
Vidage eau



Equipotential terminal
Borne équipotential

Unit of measurement = mm / in
Unité de mesure = mm / in

MT OLIVE ELEMENTARY SCHOOL
RUSSELL COUNTY SCHOOLS
FULL SIZE GAS COMBI OVEN
ANGELO PO COMBISTAR FX82G3T

A Furnish with the following items

1. Single Deck combi oven gas powered with a boilerless steam generating system with "on demand steam".
2. Programable controls with a shatter-proof/non-breakable click & turn high-definition control panel.
3. EVC Easy Vision Control panel that can be used for displaying training videos.
4. 150 Cooking Programs up to 18 steps each in addition to a favorite's menu
5. USB Interface for updating and adding menu items
6. Type 304 stainless steel exterior finish with AISI 316 marine grade stainless interior liner.
7. Combi controls for humidity measurement and ongoing regulation throughout the cooking process, sensor controlled. Humidifying function can be programmed with humidity values from 86°-482°F for dry heat and combination.
8. Programmable auto reversing five (5) speed fan.
9. Auto Venting Control
10. One (1) standard 5 point/sensor probe which is positioned inside the door channel and out of the oven zone to protect and extend the life of the probe.
11. Fully automatic washing system with the choice of 5 washing cycles. All wash cycles "can be interrupted and stopped at any time" -- the 3 min. rinse cycle may not be.
12. Chemicals used in cleaning are affordable fluid type cleaning chemicals (detergent and brightener). The cleaning system allows the use of equal MSDS cleaning chemicals from other chemical suppliers to be used on our Angelo Po combi ovens.
13. ADC automatic drain cleaning system. In addition to cleaning the oven compartment, a cleaning system incorporated into the drain to prevent drain food build-up and solidification.
- 14 HACCP data memory system with a ten year memory
15. Double pane glass door with double grip door handle.
16. Capacity for either (8) 18" x 26" pans or up to (16) 12" x 20" x 2-1/2" pans.
17. Combi Ovens to be mounted on a Stainless Steel Support Stand Model #TBFXA812.
18. Two (2) years parts and labor warranty.
19. Certified Installation and Start-Up of combi ovens.
20. 1 ea. FXGIK Gas Installation Kits:
Kit includes:
(20) feet of 1-1/2" CPVC pipe
(2) 1-1/4" rubber coupling
(2) 1-1/4" 90° CPVC fitting
(1) 1-1/4" 45° CPVC fitting
(1) can CPVC cement
(1) Dormont 3/4" x 48" gas hose kit
(1) 14/3 power cord
(1) 14/3 cord restraint
21. 1 ea. APRO Reverse Osmosis Water Treatment System, 500 gpd, sediment, for chlorine taste & odor, chloramines, hardness & TDS reduction, dual outlet feeds (water cycle & wash cycle), wall mount system including 2-gallon RO reserve tank, non-electric permeate pump, quick change prefilters and RO membrane cartridge, for use on all APA combi ovens

B. Utility Connections:

1. **PROPANE GAS.** Oven to be rated at 92,500 BTU.
2. 3/4" NPT connections
3. Cold Water
4. 3/4" inlet size

5. 120V 1-ph
6. 7.8 Amps
7. 1-1/4" Drain with Air Gap

C. SCOPE OF WORK:

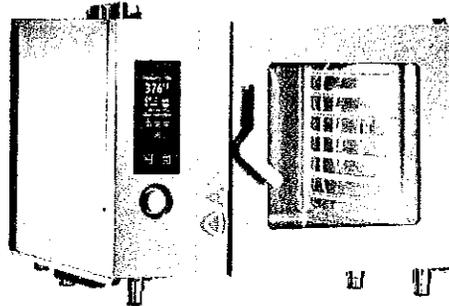
BIDDERS/INSTALLER RESPONSIBILITIES:

1. Coordinate with the Angelo Po factory authorized installer.
2. Once the combi is set in place the installer will mount the RO water treatment system and provide all connections to the new combi.
3. The new combi oven is going in the location of an old steamer kettle combination
4. Remove the old steamer kettle and place on the rear loading dock
5. Access to the kitchen is from the loading dock through a 44" wide rear door.
6. Deliver, assemble, and set in place the new combi oven.
7. Remove all cartons and crates from the School Location.
8. Coordinate with the Angelo Po factory rep for factory chef training on the new combi.

SCHOOL SYSTEM RESPONSIBILITIES:

- 1) Provide access to the kitchen for all work to be completed.

COMBICARE All-In-One™ - COMBINATION OVEN/STEAMER



ANGELO PO – FX82G3T Combistar™ / COMBICARE All-In-One™ Combi oven, Natural Gas, 92,500 Btu's, 120v/1 phase/60 Hz, (8) 18"X26" Full Size Sheet Pans Or (16) 12"X20" Hotel Pan Capacity.

Programmable controls with touch display, 150 cooking programs with 18 steps each, 76 program automatic clever cooking icon files, Favorites menu, USB interface, AISI 316L marine grade stainless steel cavity, EHO ergonomic hands-free door handle, DCR humidity control and management sensor, auto-reverse 5-speed fan and 1 static mode, PDP progressive density 5 point multi-sensor probe, TAS fully automatic self-cleaning washing system, ADC patented drain cleaning system, WDC descale warning indicator, APM automatic power management, MCF steam cloud escape reduction, user manual onboard icon, RDC & EVOS boilerless and efficient steam generation system, EVC color graphic shatterproof control display panel, EASYSTAR film & video capability, Eco Function to reduce energy and water consumption, special cooking techniques programs: Holding, Delta T, Low Temperature Cooking, Rethermalization, HACCP Control Management, Hot and Cold Smoking, Vacuum Cooking, Drying and Advanced Cook & Chill Interface Technology.

- Convection Heat: 50°F↔572°F (10°C ↔ 300°C) - 0% ↔ 100% Humidity
- Steam: 86°F↔257°F (30°C ↔ 125°C)
- Combination: 86°F↔482°F (30°C ↔ 250°C) - 0% ↔ 90% Humidity

COMBICARE All-In-One™ PACKAGE WARRANTY: 2 YEAR PARTS AND LABOR

Optional "FMSX" Smoker. An external independent accessory, positioned on the top of the oven, powered by a 120v standard outlet plug. The FMSX smoker, working in concert with the FX Combistar combi oven, allows for smoking of any product, in hot or cold condition, without taking up space within the combi oven cooking cavity.

Optional "FMP" Pasteurization Kit. Easy, safe and consistent quality in food pasteurization, thanks to the management of the thermal cycle realized by direct use of the cooking core probe.

Model	FX82G3T Combistar™
Description	COMBICARE All-in-One™ Combi oven, Natural Gas, 92,500 Btu's, 120V/1phase/60 Hz, (8) 18"X26" Full Size Sheet Pans Or (16) 12"X20" Hotel Pan Capacity
Maximum Exterior Dimensions WxDxH	46-3/8" x 42-29/32" x 36-13/16" (1178 x 1090 x 935 mm)
Minimum Exterior Dimensions WxDxH	46-3/8" x 38" x 30-45/64"+{4" feet} (1178 x 965 x 780+{101,6 feet} mm)
Interior Dimensions WxDxH	35-3/64" x 32-31/64" x 26-3/16" (890 x 825 x 665 mm)
Net Weight	535 lb (243 Kg)
Shipping Weight	579 lb (263Kg)
Crate Dimensions WxDxH	46-29/64" x 51-31/32" x 64-7/8" (1180 x 1320 x 1648 mm)
Full size (20"x12"x2-1/2") pan Capacity	sixteen (16)
1/1 GN (530x325x65mm) pan Capacity	sixteen (16)
Half size sheet (18"x13"x1") pan Capacity	eight (8) on wire shelves only (additional wire shelves required for maximum capacity)
2/1 GN (650x530x65mm) pan Capacity	eight (8)
Pan Module Distance	2-47/64" (69,5mm)
Product Capacity	169 Quarts (160 l) - 205 lb (93Kg) Max
Gas Power	92,500 BTU (27,1kW) Nat and LPG
Max Connected Pressure NG	10,5" WC
Min Connected Pressure NG	3,5" WC
Max Connected Pressure LPG	13" WC
Min Connected Pressure LPG	8" WC
Hook Up	3/4" NPT
Notes	All ovens can be converted between NG and LPG in the field
Electric Power	0,9 kW
Voltage	120V
Phase	1ph N
Amperes	7,8 A
Cycle/Hz	60 Hz
AWG	AWG12
Notes	Oven cannot work on any GFI outlet or breaker
WATER INLET (Drinking, Cold Water) for steam production	Inlet: 3/4" - Line Pressure: 30 to 60 psi (2 to 4 bar)
Required Chlorine	< 0,1 ppm (mg/l)
Required Chlorides	< 30 ppm (mg/l)
Required Sulphates	< 30 ppm (mg/l)
Recommended Iron	< 0,1 ppm (mg/l)
Recommended Copper	< 0,05ppm (mg/l)
Recommended Manganese	< 0,05ppm(mg/l)
Hardness	3 to 9°f (1,5 to 5 °d; 2,1 to 6,3 °e; 30 to 90 ppm)
Langelier Index	> 0,5
TDS	40 to 150 ppm
Flow Rate	: 4,6 Gallons/h
PH	7 to 8,5
WATER OUTLET	1-1/4" Drain with Air Gap
INSTALLATION REQUIREMENTS	Hood Installation is Required for Cooking Smoke
	The Oven Must Be Installed Level
	Install Water Supply Shut-Off Valve and Back-Flow Preventer
CLEARANCE REQUIREMENTS	Left side of equipment: 20" from heat source and 19" recommended for service access. Minimum clearance 6-1/2" - When left side clearance is less than 20" from a heat source, please inquire about a Angelo Po heat shield accessory.
	Right: Min. clearance 3-57/64"
	Top: Min. clearance 12"
	Bottom: Min. clearance 4" (also in the Counter Top installations) Back: 20" from heat cooking equipment (oven in the middle of the room) - Min. clearance 4"

Stacking Solutions	FX82+FX82
(Max. Ext. Dimensions WxDxH)	48-15/64" x 46-1/16" x 74-13/32" (1225 x 1170 x 1890 mm)

It is highly recommended that the Angelo Po reverse osmosis water treatment systems (APWT200-CL), as well as Angelo Po brand cleaning chemicals (CL55XL detergent and BR55XL brightener) be used and incorporated into all Angelo Po Combistar combi oven installations.

It is the sole responsibility of the owner / operator / purchaser of the Angelo Po equipment, to verify that the incoming water supply is comprehensively tested to meet the Angelo Po water compliance standards, published in this document.

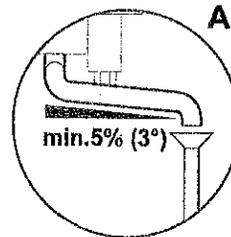
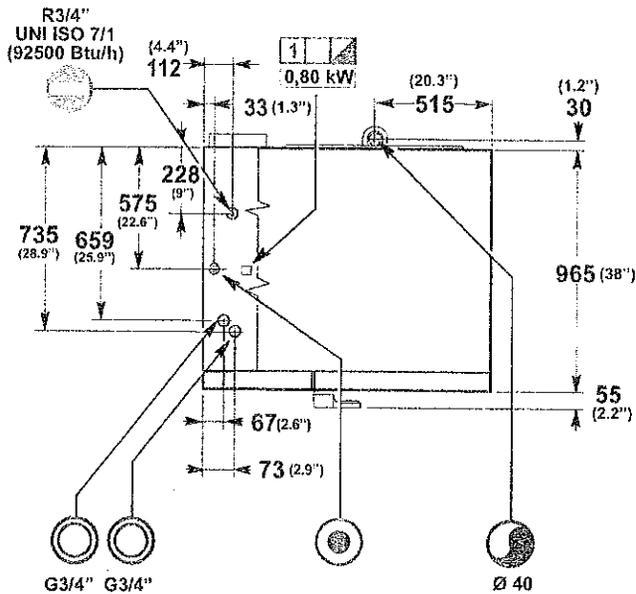
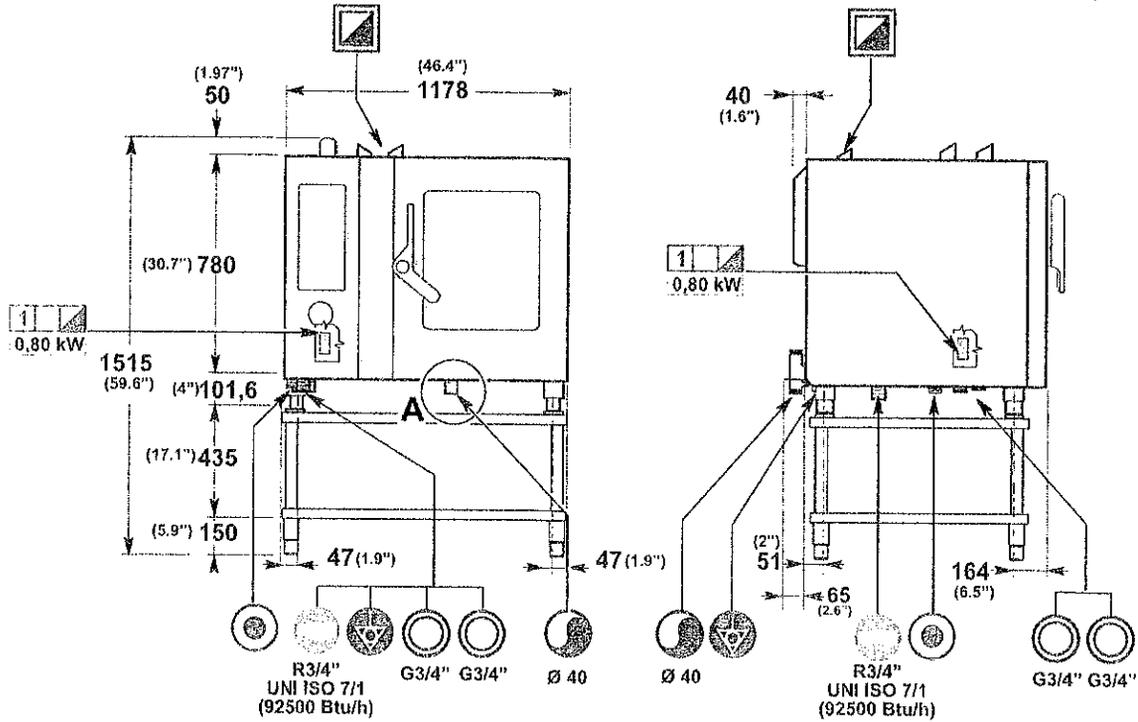
Non-compliance with the Angelo Po water standards noted herein could potentially damage the equipment and/or VOID the original manufacturer's standard warranty.

Call Angelo Po America customer care or technical service if there is any further clarification required.

ANGELO PO AMERICA - 2920 TURNPIKE DRIVE HATBORO, PA 19040 - 1-888-OVENS4U



FX82G3T



 Gas input
Entrée Gas

 Cold water input
Entrée eau froide

 Electric connection
Branchement électrique

 Terminal board
Plaque à bornes
1~ N ½
120 V

 Flue gas drain
Degagement gas brules

 Water drain
Vidage eau

 Equipotential terminal
Borne équipotiel

Unit of measurement = mm / in
Unité de mesure = mm / in

OLIVER ELEMENTARY SCHOOL
RUSSELL COUNTY SCHOOLS
FULL SIZE GAS COMBI OVEN
RATIONAL MODEL SCC 62E

A. Furnish with the following items

1. I Cooking Control with Seven (7) cooking modes: Moist Heat (85°F to 265°F), Dry Heat (85°F to 575°F), and Combination of Moist Heat and Dry Heat (85°F to 575°F) to include Combi-Fry with demand related energy supply.
2. LCD touch screen with self-explanatory symbols, pictograms, for maximum ease of control. Rack monitoring with individual time programming of each rack for non-stop-loading.
3. Combi controls for humidity measurement and ongoing regulation throughout the cooking process, sensor controlled. Humidifying function can be programmed with humidity values from 85°-500°F for dry heat and combination.
4. 350 cooking programs with up to 12 steps each, freely selectable by product name. Cooking programs may be uploaded into unit via USB interface.
5. Core temperature probe with 6-point measurement and automatic correction integral with unit with positioning aid.
6. 5 programmable air speeds.
7. HI Density Controls and Efficient Level Control (ELC).
8. HACCP data memory and output via USB interface plus memory USB stick.
9. Automatic pre-selected starting time adjustable for date and time.
10. Digital temperature displays and digital timer ranging from 0-24 hours
11. Time settings in hours/minutes or minutes/seconds
12. Care Control® self-clean for generator and oven.
13. High performance fresh steam generator with automatic self-cleaning system prevents the development of lime-scale, softened water and regular de-scaling are not required. Automat active rinsing and draining of steam generator by the pump.
14. Lime scale level displayed at any time.
15. Cool down function for fast cabinet fan cooling.
16. Service diagnostic system with automatic service notices display
17. Integral fan impeller brake.
18. Rear ventilated double glass doors, hinged inside pane for easy cleaning.
19. Clean Jet automatic cleaning system with tablets.
20. Integral-inside door-hand shower with automatic rewind, integral water shut-off function and infinitely variable jet strength
21. Integral maintenance free-Centrifugal grease separation with no additional grease filter required.
23. Seamless, trough-shaped hygienic stainless steel cooking cavity with rounded corners
24. Service door with front access.
25. Unit to be splash- and hose-proof to Standard IPX5.
26. Five (5) stainless steel wire grid shelves.
27. Capacity for either (6) 18" x 26" pans or up to (12) 12" x 20" pans.
28. Full day training by Rational Certified Chef.

B. Furnish with the following option:

1. One (1) Open Stacking kit #60.74.149 to stack this combi oven on an existing SCC-102 oven.
2. One (1) Installation Kit #8720.1563US
3. Four (4) Cleaner Tablets, pack of 100
4. Four (4) Rinse Aid Tablets, pack of 50

C. Warranty:

1. Two Year Parts and Labor warranty

D. Utility Connections:

1. **208V-3-ph**
2. Power connection from the existing UDS.
3. Water Connections from UDS.
4. 1-1/4" Drain with Air Gap

E. SCOPE OF WORK:

BIDDERS/INSTALER RESPONSIBILITIES:

1. Remove the existing model SCC-62 combi oven from the top of the stacked set of ovens.
2. Remove the existing stacking kit and replace with the new stacking kit.
3. Set the new combi oven on top and make all utility connections.
4. Remove the old combi oven and place on the rear loading dock
5. Access to the kitchen is from the loading dock though a 43" wide rear door.
6. Remove all cartons and crates from the School Location.
7. Coordinate with the Rational factory rep for factory chef training on the new combi.
8. The existing electrical connection to the UDS is to be reused. In the event the breaker needs to be replaced the school system will provide a new breaker.

SCHOOL SYSTEM RESPONSIBILITIES:

- 1) Provide access to the kitchen for all work to be completed.

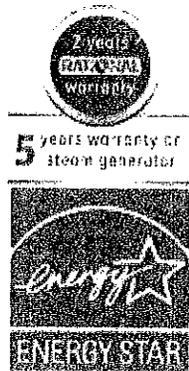
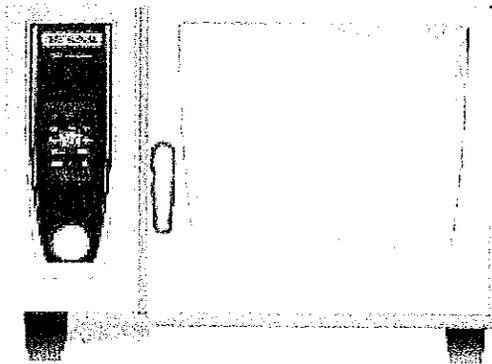
Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
----------	-----------	----------	---------------	-----------	-------



Specification

Fri Apr 20 16:43:05 CEST 2018

SelfCookingCenter® SCC 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)



Capacity

- Six (6) full-size sheet pans (18"x26") or Twelve (12) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8" (68 mm)

Standard Features

- Electrically heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- Optical rack signaling function
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Optical rack signalling function
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system

- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- Height adjustable feet +/- 3/8" (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking
- UL listed as Commercial Cooking Appliance with Integral Systems for Limiting the Emission of Grease-laden Air

Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode - determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Maximum rack height 5 1/4 ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

Ventilation approvals

- This appliance conforms to the EPA 202 test in accordance to the ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).



Specification

Fri Apr 20 16:43:05 CEST 2018

SelfCookingCenter® SCC 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)

ConnectedCooking



For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

iCookingControl - Automatic cooking



7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

Combi-Steam mode



Steam °F/(°C) 85 to 265/(30 to 130)



Hot air °F/(°C) 85 to 575/(30 to 300)



Combi °F/(°C) 85 to 575/(30 to 300)

HiDensityControl®



Highest steam saturation, and dynamic air mixing for perfect and even cooking

Efficient CareControl



Efficient self-cleaning CareControl recognizes soiling and scale and removes it

iI.levelControl



Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings.

Technical Specification

Dimensions	Width	Depth	Height
Exterior	42 1/8" (1,069 mm)	38 3/8" (976 mm)	30 3/4" (782 mm)
Incl. Vent/Handle	-	40 7/8" (1,038 mm)	32 3/4" (832 mm)
Shipping	45 5/8" (1,160 mm)	44 1/8" (1,120 mm)	39 3/8" (1,000 mm)

Weight	
Max Per Shelf	66 lbs
Max Load Size	132 lbs
Net	327 lbs
Shipping	396.5 lbs

Size	Electric, 60 hz	Breaker	Cable connection	Running Amps
62	208V 3 PH	70A	#3	61.4 amps
62	240V 3 PH	80A	#3	70.8 amps
62	480V 3 PH	40A	#8	31.5 amps
62	440V 3 PH	35A	#8	29 amps

Not supplied with cable connection. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Special voltages available upon request. Do not use fuses. Supplied with an external data interface (splashwater proof LAN socket RJ45).

Thermal load and airflow requirements

Latent	958 W
Sensible	1236 W
Unit free standing	26945 ft³/h
One side against a wall	16986 ft³/h
Noise values	65 dBA

Connected load electric

Hot air connection:	21.6 kW
Steam connection:	18 kW
Connected load electric:	22.1 kW

Water Requirements

Connection	3/4" GHT
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Average Treated Water Consumption	2.2 gal/h
Min/Max Flow Rate	3 gpm/6.6 gpm
Water Drain	2" OD (50 mm) hub

Connect only to 2" (XS = 1 5/8") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO or deionization

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

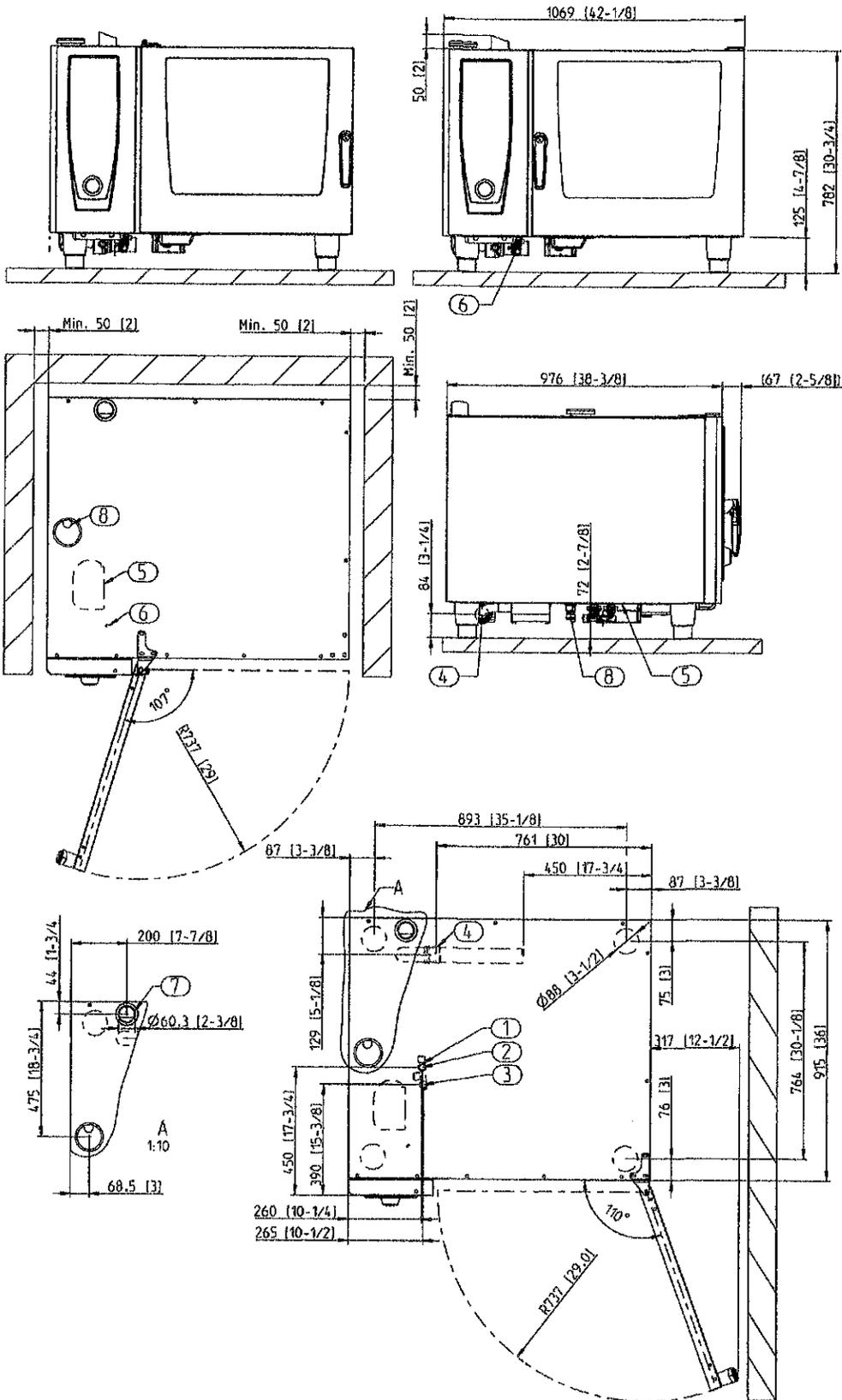
Project:	Quantity:	Item No.:	FCSI Section:	Approval:	Date:
----------	-----------	-----------	---------------	-----------	-------



Specification

Fri Apr 20 16:43:05 CEST 2018

SelfCookingCenter® SCC 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)



1. Common water supply (cold water) "Single" water connection as shipped
2. Water supply cold water / condensate "Split" water connection
3. Water supply cold / Treated "Split" water connection
4. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 2 3/8" / 60 mm
8. Splashwater-proof Ethernet socket RJ45; minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
----------	-----------	----------	---------------	-----------	-------



Specification

Fri Apr 20 16:43:05 CEST 2018

SelfCookingCenter® SCC 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)

ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps / AWG	Voltage / breaker / running amps / AWG
<input type="checkbox"/> 208V 3 Ph / 70 / 61.4 / #3 - field retrofittable to 240 V	<input type="checkbox"/> 240V 3 Ph / 80 / 70.8 / #3
<input type="checkbox"/> 480V 3 Ph / 40 / 31.5 / #8 - field retrofittable to 440 V	<input type="checkbox"/> 440V 3 Ph / 35/ 29.0 / #8

ACCESSORIES

<input type="checkbox"/> Installation Kits – include electrical, water and drainage connection	
<input type="checkbox"/> 208 or 240/60/3Ph	8720.1563US
<input type="checkbox"/> 480 or 440/60/3Ph	8720.1552US
<input type="checkbox"/> RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power	56.00.210A
<input type="checkbox"/> RATIONAL Care Tabs – prevents scale deposits	56.00.562
<input type="checkbox"/> Certified installation by RATIONAL SERVICE-PARTNERS	See document
<input type="checkbox"/> RATIONAL Single Water Filter- for all single models and Combi-Duo XS/XS, 61/61 and 61/101	1900.1154US
<input type="checkbox"/> RATIONAL Double Water Filter- for Combi-Duo 62/62 and 62/102 or if used for more than 2 units	1900.1150US
<input type="checkbox"/> Seven (7) shelf hinging rack	60.62.137
<input type="checkbox"/> Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs	87.00.521US
<input type="checkbox"/> Available stands – standard (stationary) and mobile (open or closed)	See accessories brochure
<input type="checkbox"/> Mobile catering stand – especially for heavy mobile catering usage	60.30.891
<input type="checkbox"/> Catering kit for mobile catering stand – support frame and feet	60.73.141
<input type="checkbox"/> Mobile oven racks and Finishing® plate racks – easier operation of full loads	See accessories brochure
<input type="checkbox"/> Run-in rail for mobile oven and plate racks	60.62.094
<input type="checkbox"/> Transport trolley for mobile oven and plate racks – standard and height adjustable	See accessories brochure
<input type="checkbox"/> Stackable Combi-Duo kit, – for stacking with 61 gas or electric - options: mobile or feet	See accessories brochure
<input type="checkbox"/> Heat shield – for installation next to heat source (e.g. range, grill)	60.70.392
<input type="checkbox"/> Condensation breaker – to divert steam from the unit into existing hood system	60.72.591
<input type="checkbox"/> UltraVent recirculating hood	60.74.972
<input type="checkbox"/> UltraVent Plus recirculating hood	60.74.976
<input type="checkbox"/> RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data	42.00.162
<input type="checkbox"/> VarioSmoker – for a large variety of smoked products	60.73.010
<input type="checkbox"/> For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more	See accessories brochure

FACTORY INSTALLED OPTIONS (special order)

- Left-hinged door 208V / 240V | 480V / 440V
- Door safety lock – handle is turned left then right before the door can be opened
- Sous-Vide core temperature probe, includes core temperature probe (both attach externally)
- Externally attached standard core temperature probe
- 3 Core temperature probes for iLevelControl includes core temperature probe (both attach externally)
- Lockable control panel cover
- Control panel protection
- Mobile oven rack package (mobile oven rack + run-in rail)
- Unit with special hinging racks for bakeries and supermarkets
- Integrated fat drain (only in conjunction with UG II or US IV stands)
- Marine version (electric units only)
- Security version

DIXIE ELEMENTARY SCHOOL
REPLACEMENT COLD FOOD COUNTER
ADVANCE TABCO CUSTOM SERIES

1. GENERAL CONSTRUCTION:

A. Counter tops to be 14 ga. stainless steel. All exposed edges to have a straight or bull nose turndown as specified. All corners and edges to be fully welded. Top to have equal to a #4 finish with corner edges ground and polished to match. Tops enclosed base counters and serving counters to be braced with hat channel galvanized bracing stud bolted to the underside of top and furnished with cadmium plated lock nut fasteners.

B. Body of the counter to be sectional, unitized construction, with ends and rear formed from a continuous sheet of metal to unitize the body, with partitions being spot welded into place. Counter exterior front will be stainless steel clad with Plastic Laminate matching the adjoining counter sections. The counter rear, and ends to be 18 gauge stainless steel. Bottom of the counter will be closed and furnished with 12 gauge channels for mounting the legs or casters. Body to be trimmed with 18 gauge stainless steel corner angles.

- a. The counter sides will have 18 gauge stainless steel louvered panels.
- b. Counter body to have hinged doors with louvered panels for access to the refrigeration system and cold pan drain.

C. Cold Pan:

Cold Pan to be a drop in style the length as described in the itemized specification. Cold pan to be 20" wide x 9-1/2" deep mechanically-cooled type. Underside of the pan to have continuous refrigeration coil sealed in thermo mastic compound. Unit to be fully insulated and furnished with 18 gauge galvanized exterior. Each cold pan is furnished with a prewired control panel. Pan to have 1" brass drain extended to shut-off in the base of counter. Furnish self-contained refrigeration unit of proper size. Cold pan designed to meet NSF-7 standard requirements.

D. Drains:

Cold pan drain to be plumbed down into the base through the bottom shelf with a gate valve to allow a clear drain hose to be attached to route to a floor drain to catch the melted frost run off.

E. Casters:

Where specified counters are to be mounted on **TA-25BP** 5" polyurethane casters. Casters are attached to a 12 gauge hat channel that is welded to the counter body. Casters will all have brakes. Casters are designed to be removable in the field for servicing or replacement.

F. Self Service Single Sided Style Sneeze Guards:

Sleek Shield Sneeze guards will have an 18 gauge stainless steel serving shelf with a square edge TA-22 turndown on the front and rear and a straight turn down on all sides. All corners and edges to be fully welded. The guards will have sloped fronts with adjustable 1/4" Tempered Glass sneeze guards and glass SPG-1 end panels. Uprights and framing to be 1" stainless steel posts. Uprights are attached to the counter top with concealed fasteners.

G. Display Lights:

Where specified provide LED display light fixtures mounted below the sneeze guard top shelf and under the front mounted stainless steel tray slide. Light fixtures are to be interwired to a switch mounted in the counter body and to the load center located in the counter body. **All wiring for the display lights are to be run through the stainless steel tubing supports for the protector guards.**

DIXIE ELEMENTARY SCHOOL
COLD FOOD COUNTER

H. Drop Down Tray Slides:

Tray Slides to be solid style, 16 gauge stainless steel, Slides will be mounted to the counter with 14 gauge stainless steel drop down style knife type brackets bolted to the counter body. Tray Slide Height will be 30".

I. Each food counter section where specified is to be inter-wired for a single point electrical connection. Each counter will include a central electrical circuit breaker panel. Each counter will include One (1) Square D 120V-1-phase load center. Counter supplied with one 6' cord and plug.

J. COLD FOOD COUNTERS WILL CONSIST OF THE FOLLOWING:

1. Advance Custom Series Style **EB-SS-3375**
2. Five (5) Pan Mechanically Cooled Cold Pan Volrath Model #36436
3. Display light LED-S-60
4. NSG-72 Single Service Self Service Sneeze Guard with Display Shelf
5. The counter front (student's side) will have an 8" wide drop down tray slide shortened 8-1/8" on the end adjacent to the hot food counter.
6. The counter rear (operator's side) will have a 6" wide drop down work shelf
7. 5" Heavy Duty Polyurethane Casters – all with brakes
8. Counter height will be 30"
9. Counter top dimensions are 32-7/8" x 74-7/8" x 30" high
10. Stainless Steel exterior finish on the ends and rear – plastic laminate on the front
11. Hinged doors on the operator's side for access to the base and refrigeration controls
12. Supplied by the bidder and installed by Advance Tabco:
One (1) Volrath 36436 mechanically cooled cold pan.

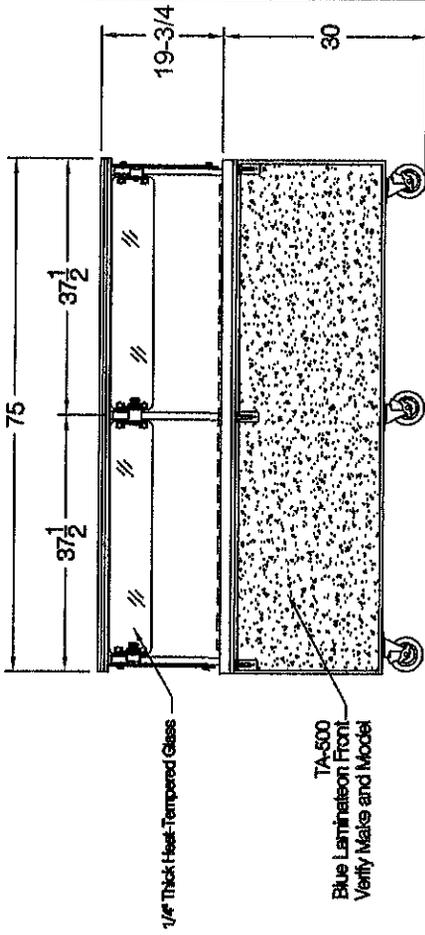
INSTALLATION SCOPE OF WORK:

Food Service Dealer:

- 1) Coordinate with the Advance Tabco factory representative to review all drawings for approval.
- 2) Disconnect and remove the existing cold food counter sections from the school serving area. And take to a location as instructed by the Russell County Child Nutrition Department.
- 3) Deliver to the school the specified cold food counter, assemble and set in place.
- 4) Provide a plumber to connect the drain line and route to the floor drain.
- 5) Clean the counters and remove all PVC protective coverings.
- 6) Remove all cartons, crates, and skids from the job site.

School System Responsibilities:

- 1) Provide access to the building for the food service dealer and related trades to complete the installation work required.
- 2) Provide an electrician as required to connect the new counters
- 3) Inspect the job for final approval



Front of Table

