



Jackson County Board of Commissioners

67 Athens Street
Jefferson, Georgia 30549
Phone: (706) 367-6309
Fax: (706) 708-2505
Email: lbernat@jacksoncountygov.com

INVITATION TO BID

October 11, 2017

Bid Number: 170027

Bid Name: Kitchen Equipment

The Jackson County Board of Commissioners is soliciting bids for kitchen equipment. Specifications, terms and conditions are contained herein.

BID DUE DATE/TIME: November 15, 2017 at 10:00AM EDT

RETURN BID VIA: mail, online or deliver to:

myarbrough@jacksoncountygov.com

Jackson County Board of Commissioners

Attn: Purchasing Department – Bid # 170027

67 Athens Street

Jefferson, GA 30549

PUBLIC BID OPENING DATE/TIME: November 15, 2017 at 10:15AM Eastern Daylight Time

LOCATION: 67 Athens Street, Jefferson, GA 30549

DEADLINE FOR QUESTIONS: November 6, 2017 at 5:00PM Eastern Daylight Time

Direct all questions concerning this bid to:

Myrna Yarbrough

Purchasing Manager

(706) 367-6309

myarbrough@jacksoncountygov.com

1. GENERAL INFORMATION FOR BIDDERS:

A. From the issue date of this Invitation to Bid (ITB) until an award has been announced, vendors shall not communicate with any Jackson County elected official or employee, with the exception of the name stated above or the Director of Purchasing, concerning this ITB or any information herein.

B. Whenever the terms “shall”, “must”, “will”, or “is required” are used in the ITB, the item being referred to is a mandatory requirement of this ITB and failure to meet any mandatory requirement may be cause for rejection of the bid.

C. All amendments and or addendums will be posted on the Jackson County Purchasing Information website at www.vendorregistry.com and the Jackson County website. It is the bidder's responsibility to check this site on a regular basis. The Board will not be responsible for any information not viewed by bidders. All bidders must register at www.vendorregistry.com so that the County has all the necessary vendor information to establish the vendor in the Financial Software System so that payments can be made promptly to the vendor awarded the contract.

2. QUOTATIONS

A. The Board of Commissioners reserves the right to:

- (1) waive formalities and technicalities in any quotation;
- (2) reject any and/or all quotations when in the Board's judgment, it will be in the best interest of the County;
- (3) accept the quotation that in its judgment will be in its best interest of the County;
- (4) purchase from any source, in part or in whole any supplies, equipment or services;
- (5) at its option, award on individual items or on a lump sum basis;
- (6) award this bid to the vendor who in the Board's opinion is most responsive and responsible and will perform in the best interest of the County;
- (7) negotiate final product and final price.

B. Price alone will not be the determining factor in award of this bid.

3. PRICE: Prices quoted shall include all costs and charges to include, but not limited to purchasing, packing, transporting the equipment and/or services described herein. The Jackson County Government is exempt from state sales tax. All fees shall be included in the bid price. Bidders must quote based on the bid unit listed.

4. SAMPLES: If samples are requested by the Board of Commissioners, they shall be at no charge to the BOC and will become property of the BOC, unless return is requested by the bidder in writing in their bid. Return of samples will be at bidder's expense.

5. AWARD: This bid may be split to multiple vendors.

6. TRADE NAME: Bidders are required to indicate the brands and models of merchandise and/or services quoted. Unless listed as “brand/model only”, brand names and models listed in specifications are used as a standard of quality and/or clarification of desired product.

7. MARKING: Merchandise in full cases shall have an identification marking on the outside of the case. Each case, shipping container, etc. shall be marked with the Purchase Order Number supplied by the Board.

8. SAFETY: Material Safety Data Sheets shall be provided for all applicable items.

9. DELIVERY: Delivery of all materials from this quotation must be FOB destination to the Jackson County Board of Commissioners, 67 Athens Street, Jefferson, Georgia 30549. Delivery shall be made within the vendor’s quoted days after receipt of order. Any item(s) not delivered within the time limit may be cancelled by BOC at no expense to same. No deliveries are accepted on Saturdays, Sundays or holidays. DELIVERY SHALL BE ACCOMPLISHED ON WEEKDAYS BETWEEN 8:00AM AND 4:00PM EASTERN TIME.

10. INSPECTION: All merchandise and services shall be subject to inspection after arrival at destination or completion of work. In case any items are found to be defective or otherwise not in conformity with specifications or statement of work, the Board has the right to reject such items and/or services and return them at bidder’s expense.

11. PAYMENT: The Jackson County Board of Commissioners shall make payment for goods and services within thirty (30) days upon receipt, inspection and acceptance by BOC personnel and receipt of invoice. Payment may be made by check or by ACH.

12. FACILITIES AND EQUIPMENT: The bidder shall be responsible for the protection of the Jackson County Government’s premises and property, and will be held liable for any damages caused by the bidder, bidder’s employee(s) or bidder’s agent(s) during the execution of this bid, resultant purchase orders or contracts.

13. INTERPRETATION: If a bidder contemplating submitting a price quotation is in doubt as to the true meaning of any part of these documents, submit a request for interpretation to the Purchasing Manager at (706) 367-6309. All such interpretations will be posted on the Jackson County Purchasing Information web page.

14. INDEMNIFICATION:

A. The bidder does hereby indemnify and shall hold harmless the Jackson County Government, it’s Board members, employees, agents, and servants (each of the forgoing being hereafter referred to individually as “Indemnified Party”) against all claims, demands, causes of actions, actions, judgments or other liability including attorney’s fees (other than liability solely the fault of the Indemnified Party) arising out of, resulting from or in connection with the Bidder’s performance or failure to perform this agreement, including but not limited to:

- (1). All injuries or death to persons or damage to property, including theft.
- (2). Bidder's failure to perform all obligations owed to the bidder's employees including any claim the bidder's employees might have or make for privilege, compensation or benefits under any BOC benefit plan.
- (3). any and all sums that are due and owing to the Internal Revenue Service for withholding FICA, and unemployment or other State and Federal taxes.

B. The bidder's obligation to indemnify any Indemnified Party will survive the expiration or termination of this agreement by either party for any reason.

15. FAILURE TO BID: If you do not wish to bid, please return this bid and state reason(s).

16. TERM OF CONTRACT: By submitting a bid in response to this ITB, the bidder is agreeing to guarantee bid prices for the period beginning with bid award and ending 2 months later. The term may be extended for a period of six months upon agreement of both parties. During the term of this agreement, the vendor agrees to allow all other government agencies within the State of Georgia to piggyback off of this bid and obtain all parts and services at the same pricing.

17. BID RECAP:

- A. A bid summary will be posted on line.
- B. A bid summary is available to all requesters at no charge if requested within thirty days of bid award.
- C. After thirty days of bid award, bid documents are available under the Georgia Open Records Act. A written request must be made to the Jackson County Board of Commissioners.

OTHER: The undersigned offers and agrees to furnish any or all of the items upon which prices are quoted at the price set opposite each item, in the quantities described, delivered to the point(s) specified, in accordance with the terms and conditions set forth herein. The laws of the State of Georgia shall prevail concerning all purchases and services under this contract. The Jackson County Purchasing Ordinance governs the bid and award of this contract and may be found at <http://www.jacksoncountygov.com/334/Jackson-County-Bid-Information>

I certify that I have read and understand the terms and conditions herein except as stated below. I further state that I am and/or my company is capable, able to, and will provide the requested products and/or service described herein. I am the owner or agent of the company stated below and am authorized and empowered to contract. By my signature on this ITB, I/we guarantee and certify that all items included in my bid meet or exceed specifications.

I certify that this quotation is made without prior understanding, agreement, or connection with any corporation, firm or person submitting a quotation for the same materials, supplies, equipment, or services and is in all respects fair and without collusion or fraud. I understand collusive bidding is a violation of State and Federal Law and can result in fines, prison sentences, and civil damage awards. I agree to abide by all conditions of the quotation and certify that I am authorized to sign this quotation for the Contractor.

SUBMITTED BY _____ DATE _____

TITLE _____ EMAIL: _____

COMPANY NAME _____

ADDRESS _____ CITY _____ ST _____ ZIP _____

TELEPHONE NUMBER _____ FAX NUMBER _____

COMPANY WEBSITE _____

SIGNATURE _____

1

1 ea **PLANETARY MIXER**



Hobart Model No. HL400-1STD

200-240/50/60/3 Mixer; with bowl, beater, whip, & spiral dough arm;
US/EXP configuration

Legacy Planetary Mixer, 1.5 hp, 40 quart capacity, (3) fixed speeds,
gear-driven transmission, 20 minute timer, #12 taper attachment hub,
manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D"
whip, "ED" dough hook

1 ea Standard warranty: 1-Year parts, labor & travel time during normal
working hours within the USA

Weight: 453 lbs total

2

2 ea **CONVECTION OVEN, GAS**



Blodgett Oven Model No. ZEPH-100-G DBL

Zephire Convection Oven, gas, double-deck, standard depth, capacity
(5) 18" x 26" pans per compartment, (SSI-D) solid state infinite controls
with digital timer, two speed fan, flue connector, Correctional solid
doors, interior light, stainless steel front, sides & top, 6" stainless
steel legs, 100,000 BTU, ETL, NSF

Dimensions 70.63(h) x 38.25(w) x 36.88(d)

2 ea 2 year parts, 2 year labor and 1 additional year door warranty (parts
only), standard

2 ea Gas type to be determined

2 ea (2) 115v/60/1-ph, 6.0 amps, 2-wire with ground, cord & plug, 1/2 hp,
standard

2 ea SSI-D Top Oven: Solid State infinite with digital timer, standard

2 ea SSI-D Bottom Oven: Solid State infinite with digital timer, standard

2 ea Draft diverter, stainless steel, standard

2 st 6" legs, adjustable, stainless steel (set), standard

Weight: 2140 lbs total

Cube: 196.000

3

1 ea **TILTING SKILLET BRAISING PAN, GAS**



Market Forge Model No. 40P-STGL

Tilting Skillet, gas, 40 gallon capacity, 9.5" deep skillet pan with etched
gallon markings, open leg frame base, standard with manual tilt
mechanism, spring assist cover, stainless steel pan and frame, pilot
ignition, 126,000 BTU

Dimensions 37.75(h) x 46(w) x 48.88(d)

1 ea Standard (1) one year parts & labor warranty, equipment only

1 ea Gas type to be specified

1 ea 120v/60/1ph, standard

1 ea 98-6006 Kit, pan support for skillet

1 ea 98-6013 Strainer Liquid, stainless steel, removable

1 ea 98-6003 Double Pantry Faucet, complete kit with brackets and
plumbing

1 ea 98-6007 Caster Kit

Weight: 731 lbs total

-
- 4 1 ea **RANGE, 36", 6 OPEN BURNERS**
Blodgett Range Model No. BR-6-36
Cafe Series Restaurant Range, gas, 36", (6) 30,000 BTU open burners,
removable cast iron top grates, separate controls, standard oven, stub
back, removable kick plate, stainless steel construction, 210,000 BTU,
CSAus, CSA Flame, NSF
Dimensions 36(w) x 31(d)
- 1 ea (2) year parts/(1) year labor warranty, standard
- 1 ea Gas type to be determined
- 1 ea S-36-CAFE Cafe Series Backguard/Flue Riser, 24.5"H x 36"W, high shelf,
stainless steel
- 1 ea SPS-4 Cafe Series Plate Shelf, 4", solid, standard
- 1 st Casters, 2 locking; 2 non-locking, set of four
- Weight: 1190 lbs total

-
- 5 1 ea **RANGE, 36", THERMOSTATIC GRIDDLE**
Blodgett Range Model No. BR-36GT-36
Cafe Series Restaurant Range, gas, 36", griddle, 1" thick polished steel
plate, thermostatic controls, standard oven, stub back, removable kick
plate, stainless steel construction, 102,000 BTU, CSAus, CSA Flame, NSF
Dimensions 36(w) x 31(d)
- 1 ea (2) year parts/(1) year labor warranty, standard
- 1 ea Gas type to be determined
- 1 ea S-36-CAFE Cafe Series Backguard/Flue Riser, 24.5"H x 36"W, high shelf,
stainless steel
- 1 ea SPS-4 Cafe Series Plate Shelf, 4", solid, standard
- 1 st Casters, 2 locking; 2 non-locking, set of four
- Weight: 670 lbs total

6

1 ea **GAS FLOOR FRYER**

Pitco Frialator Model No. SG18S

Solstice Fryer, gas, floor model, full frypot, 70-90 lb. oil capacity, millivolt control, stainless steel tank, front, door & sides, 140,000 BTU, NSF, CE, CSA Flame, CSA Star, AuGA

- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea 10 year parts only stainless steel frypot warranty or 5 year parts only mild steel frypot warranty from the date of manufacture, standard
- 1 ea Gas to be determined
- 1 ea (SSTC) Solid State Controller
- 1 ea 115v/50/60/1-ph, 0.7 amps, 6' CORD & NEMA 5-15P
- 1 ea FD-SG-1 Solstice Filter Drawer System, filter drawer design, add suffix /FD to model #, for one fryer, (split tanks = two fryers), NSF, CE, CSA Flame, CSA Star, AuGA
- 1 ea 115v/60/1-ph, 7.0 amps, 1/3 hp, standard
- 1 ea P6072184 Basket, (2) oblong/twin size, 17-1/4" x 8-1/2" x 5-3/4" deep, front handle, regular mesh (shipped std for models 65C+, SG18, SE18, SSH75, fryer batteries shipped with (2) per fryer
- 1 st B3901504 Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF and flat bottom fryers, pasta cookers, rethermalizers, BNB

Weight: 376 lbs total

Cube: 49.000

7

1 ea **PROOFER CABINET, MOBILE**

FWE / Food Warming Equipment Co., Inc. Model No. PHU-12

Proofer/Heater Cabinet, mobile, (12) pair universal tray slides, (12) 18" x 26" or (24) 12" x 20" pan capacity 4-1/2" OC, adjustable on 1-1/2" increments, humidified proofer/heating system, adjustable thermostat, individual proofer controls, insulated, removable water reservoir, (1) flush mounted door, stainless steel interior & exterior, 5" casters (2) rigid & (2) swivel with brakes, UL, cUL, NSF, ENERGY STAR®

Dimensions 68.25(h) x 29.75(w) x 31.5(d)

- 1 ea Two year limited parts & one year labor warranty, standard
- 1 ea 120v/50/60/1-ph, 13.75 amps, 1650 watts, NEMA 5-15P, standard (US)
- 1 ea Manual controls, standard

Weight: 375 lbs total

Cube: 58.500

:8

1 ea **KETTLE, GAS, TILTING**



Market Forge Model No. FT-30GL

Tilting Kettle, gas, 30 gallon capacity, 2/3 steam jacket design, quad-leg base, 316 stainless steel liner, all stainless steel exterior finish, 100,000 BTU

Dimensions 37.25(h) x 54.25(w)

- 1 ea Standard (1) one year parts & labor warranty, equipment only
- 1 ea Gas type to be specified
- 1 ea 120v/60/1-ph, 2.0 amps, standard
- 1 ea 08-0010 Tangent Draw-Off Valve, 2", for tilting kettles
- 1 ea 09-1123 Hinged Spring Assist Cover, for 30 gallon tilting kettle
- 1 ea 09-1102 Double Pantry Faucet, 18", includes brackets
- 1 ea EKM Etched gallon markings (or 5 -10 gallon increments), per kettle
- 1 ea 98-6018 Kettle Brush Utensil Kit, includes: (1) 36" clean up brush, (1) 36" paddle, (1) draw off brush, (1) hand held scrub brush, (1) 36" stainless steel whip, (1) 24 oz. stainless steel ladle

Weight: 850 lbs total

Bid is for equipment only. No installation required. Brand names are listed as comparison only. Bidders may bid on brand listed or equal. A split award may be made. Please specify brand on pricing below.

Equipment	Brand	Quantity	Price	Total
Planetary Mixer	_____	1 ea.	\$_____	\$_____
Convection Oven	_____	2 ea.	\$_____	\$_____
Tilting Skillet	_____	1 ea.	\$_____	\$_____
Open burner range	_____	2 ea.	\$_____	\$_____
Thermostatic griddle range	_____	1 ea.	\$_____	\$_____
Fryer	_____	1 ea.	\$_____	\$_____
Proofer cabinet	_____	1 ea.	\$_____	\$_____
Tilting kettle	_____	1 ea.	\$_____	\$_____

TOTAL = \$ _____