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## METROPOLITAN EXPOSITION-RECREATION COMMISSION

### REQUEST FOR BIDS OCC – Kitchen Equipment Purchase and Install Project

**MERC Capital / Construction Division**  
777 NE MLK Jr. Blvd.  
PORTLAND, OR 97232  
(503) 731-7927

**Project Manager:**  
Heather Peck  
(503) 731-7846  
[heatherpeck@mercvenues.org](mailto:heatherpeck@mercvenues.org)

Notice is hereby given that bids for the OCC – Kitchen Equipment Purchase and Install Project shall be received by MERC at the Metro Regional Center, 600 NE Grand Ave, Portland, OR 97232-2736, until 2:00 p.m. July 6, 2010. It is the sole responsibility of the bidder to ensure that MERC receives the Bid by the specified date and time. All late Bids shall be rejected. BIDDERS SHALL REVIEW ALL INSTRUCTIONS AND CONTRACT TERMS AND CONDITIONS.

MERC is requesting Bids for the Kitchen Equipment Purchase and Install Project for the Oregon Convention Center. Bids are due to be received (postmarks not accepted) no later than 2:00 p.m., July 6, 2010 at the Metro Regional Center, located at 600 NE Grand Ave, Portland, OR 97232-2736, **Attention: Heather Peck - MERC**. Bids will be publicly opened at 2:00 p.m. and read at that time at the Metro Regional Center.

**A MANDATORY SITE WALK will be held at the Oregon Convention Center on Tuesday June 22, 2010 at 2:00 pm.** Contact Renee Pace at 503-731-7927 or [reneepace@mercvenues.org](mailto:reneepace@mercvenues.org) for specific location and to RSVP. **Site walk is MANDATORY for all Bidders**

RFB Criteria:

Overall price, experience in commercial restaurant equipment, company's availability to complete the work according to timeline and ability to work around building schedule.

# Request for Bids (RFB)

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## SCOPE OF WORK

The contract contemplated consists of the following:

The Work contemplated consists of all equipment, materials and labor as necessary to purchase and install (3) Rational Combi type ovens, (3) fryers, (1) tilt skillet, 1) Charbroiler, (2) Griddle tops, (2) Hotplates, and accessories for above equipment.

Bidder is also asked to supply owner option for Alternate I work as follows: All equipment, materials and labor as necessary to purchase and install new stainless steel trough, wall flashing and new hood enclosure; and Alternate II work as follows: Purchase of a new Gaylord hood system with factory mounted fire suppression system. Final connection of the fire suppression system to be included.

Work area is in the Main Kitchen of the Oregon Convention Center (OCC), located on the east side of the main level of the facility.

### Specifications:

#### BASE BID

##### EQUIPMENT

- (3) each Rational SCC 202G Self Cooking Center
- (3) each Rational Certified Installation
- (3) each Rational 8720.1561US Installation kit "11" for gas
- (6) each Rational 6004.1012 Insulated Cover Hood
- (6) each Rational 60.22.127 Oven Rack, mobile, integrated with transport cart
- (6) each Rational 60.22.124 Oven Rack Adapter, top
- (6) each Rational 60.22.129 Oven Rack Adapter, bottom
- (30) each Rational 6010.2101 Gastronorm Grid Shelf
- (30) each Rational 6035.1017 Gastronorm CombiGrill
  
- (3) each Pitco SSH55-SSTC-S Frialator Model w/ Joining Strips for side by side installation
- (3) each Pitco B2101501 Tank Covers
- (3) each Pitco B3901504 Casters, 9" adjustable ( set of 6)
- (1) each Pitco RP14 Fryer Filter
  
- (1) each Groen BPM-40E Tilt Skillet/Braising Pan Electric
  
- (1) each Vlucan VACB72 Vulcan Hart Charbroiler, counter model
  
- (2) each Vulcan 36RRG Low Profile Gas Griddle, counter model
  
- (2) each Vulcan VHP636 Vulcan Hart Hotplate, counter model
  
- (3) each Eagle Group T2472SGS Griddle Stand, open base and bottom shelf

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### ALTERNATE I BID

#### CUSTOM STAINLESS STEEL

- (1) each Wall Flashing, 22ga, fluted with trim, Length at approximately 42"W x 544"L x 80"H, includes Tile Protector at bottom of flashing, joiner strips to connect sheets, J-molding around exposed outside edges.
- (1) each Wall Flashing, 22ga fluted with trim, 42"W x 264"L x 80" H, includes tile protector at bottom of flashing, joiner strips to connect sheets, J-molding around exposed outside edges.
- (1) each Floor Trough with built in floor and fiberglass grating. 294"L x 70"W, 14 ga stainless steel construction. End splashed at stainless floor area. Trough to be full length x 26" x 3-1/2" deep. Includes 3 box drains.
- (1) each Hood to ceiling closure panels, 132" x 54" x approx 17" tall

### ALTERNATE II BID

#### HOOD SYSTEM

- Gaylor Hood System XG-GBD-BDL-HP-60 Ventilator, 11' Built in one section.

#### FIRE SYSTEM

- Ansul Fire System FP-1 R-102-ASEF-1T-04. Fire protection system to serve new 11' hood. *Complete System including appliance drops and surface mounted detection brackets, with field installation by hood provider.*

***Complete product specifications, with accessories, are included in Appendix "B"  
Locations of equipment are per plans included in Appendix "B".***

#### Clarifications

- Installation of stainless steel trough, wall flashing and new hood enclosure are to be included in Alternate II Bid pricing.
- Final connection for the Ansul Fire Suppression system, per manufacturer's specifications, is to be included in Alternate II Bid pricing.

Installers are responsible for providing and installing all equipment listed in this RFB per manufacturers specifications. Installer is to maintain a safe and clean work area, and is responsible for removal and disposal of any packaging/construction debris. Installer will coordinate work and delivery of equipment with Josh Lipscomb, MERC Construction Projects Manager. Final connection of equipment is to be provided by Owner. Installer may be required to work with other tradesmen in order to complete installation. Other trades are not provided under this Bid.

Work will need to be done around building schedule. Schedule will need to be coordinated with project manager. **Tentative dates are August 1- September 30, 2010.** Contractor may be required to work off hours.

**Please price the above items individually on the SCHEDULE OF BID PRICES, included in the Bid Forms.**

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Bidder is asked to provide pricing for Alternate Work to be performed at Owner's discretion.

**Lowest Bid will be selected based on Lump Sum Total of BASE BID.**

Any questions please contact Josh Lipscomb, MERC Capital/Construction Manager at 503-731-7947 or [joshlipscomb@mercvenues.org](mailto:joshlipscomb@mercvenues.org)

***Products or materials that are different than those called out in the specifications may be considered for bid purposes only if requested by the Bidder in writing and submitted to MERC at least 7 business days (168 business hours Monday – Friday), prior to the Bid opening. Following Bid opening, product or material substitutions will only be made at the request or discretion of the Owner.***

Contractor agrees to provide all labor, tools, equipment, machinery, supervision, transportation and every other item and service necessary to perform the work as described in this RFB and the Contract Documents, drawings and as described herein. Contractor agrees to fully comply with each and every term, condition and provision of the Contract Documents and perform all work at the highest standard in compliance industry standards and guidelines and conform to all building codes.

#### O&M Manuals:

Contractor is to provide three sets of engineering, O&M's and As-Built drawings.

Data shall be bound in first quality, permanent three-ring type binders. Manuals shall be assembled and indexed so that information on any piece of equipment can be readily found. Provide three (3) copies.

#### Maintenance Schedule:

Maintenance schedules for each item of equipment will include a "Summary of Maintenance."

#### On-Site Training:

Contractor shall schedule/perform on-site training of equipment with a manufactures representative and in accordance with the Operations and Maintenance instructions.

***This is a public works project subject to Prevailing Wage Laws as per ORS 279.348 to 279.380.*** By signing and submitting a Bid for this project, the Bidder certifies that it will comply with ORS 279.350, requiring payment of prevailing wage rates and submission of a Public Works Bond; and ORS 279.312 requiring prompt payment to subcontractors and the ability to demonstrate that an employee drug testing program is in place (statement form included with bid forms.) Additional information available on-line at [www.oregon.gov/BOLI](http://www.oregon.gov/BOLI)

Each Bid must contain a statement as to whether the Bidder is a resident bidder, as defined in ORS 279.029. Bidders and Subcontractors must be registered with the Oregon Construction Contractor's Board pursuant to Oregon Revised Statutes.

#### Contract Terms:

**The term of the contract is anticipated to be August through November 2010.**

All Bids must be submitted in sealed envelopes which clearly identify the subject of the Bid and the opening date as stated in the RFB. Bidding documents, including Appendix "A" may be viewed and downloaded in PDF Format on the MERC Website at [www.mercvenue.org](http://www.mercvenue.org) or are available by contacting the MERC Capital/Construction Division at 503-731-7927 or by email: [reneespace@mercvenues.org](mailto:reneespace@mercvenues.org).

All Bids must conform to the INSTRUCTIONS TO BIDDERS and be complete including the use of any required forms. MERC may accept or reject any or all Bids, in whole or in part, or waive irregularities not affecting substantial rights if such action is deemed in the public interest.



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MERC and its contractors will not discriminate against any person(s), employee or applicant for employment based on race, color, religion, sex, national origin, age, marital status, familial status, gender identity, sexual orientation, disability for which a reasonable accommodation can be made, or any other status protected by law. MERC fully complies with Title VI of the Civil Rights Act of 1964 and related statutes and regulations in all programs and activities. For more information, or to obtain a Title VI Complaint Form, see [www.oregonmetro.gov](http://www.oregonmetro.gov).

MERC extends equal opportunity to all persons and specifically encourages minority and women-owned businesses to access and participate in this and all MERC projects. In accordance with Metro Code 2.04.100, the use of minority, women and emerging small businesses (MWESB) is encouraged to the maximum extent practical. Metro encourages the use of MWESB prime contractors as well the utilization of MWESB subcontractors and suppliers. Therefore Metro requires its prime contractors to provide the maximum opportunity possible to minority business enterprises (MBE), women-owned business enterprises (WBE), and emerging small businesses (ESB). As part of its bid submission, each bidder is required to submit any MWESB subcontractors or suppliers it plans to utilize if awarded the contract. Copies of Metro's MWESB Program can be obtained through the Procurement Office at 503-797-1816 or by accessing the agency web site at [www.oregonmetro.gov](http://www.oregonmetro.gov).



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## INSTRUCTIONS TO BIDDERS

### BID

The Metropolitan Exposition Recreation Commission (MERC) is soliciting Bids for the OCC – Kitchen Equipment Purchase and Install Project. Work is to be performed at the Oregon Convention Center in the Main Kitchen area located on the East side of the main level of the facility. Bids must be enclosed in a sealed envelope and mailed or delivered to MERC - Attn: Heather Peck, Metro Regional Center, 600 NE Grand Ave, Portland, OR 97232-2736 no later than 2:00 p.m., July 6, 2010 and will be publicly opened and read at that time at the Metro Regional Center. A formal Bid may not be submitted by Facsimile (FAX) transmittal.

The outside of the envelope shall be addressed plainly to MERC, Metro Regional Center, 600 NE Grand Ave, Portland, OR 97232-2736 - Attn: Heather Peck, and identify the subject of the Bid and the opening date.

All Bids must be clearly and distinctly typed or written with ink or indelible pencil. All blank spaces must be completed. No erasures are permitted. Mistakes must be crossed out and corrections typewritten or written in ink adjacent thereto, and initialed in ink by the party signing the Bid, or his authorized representative.

Written amounts shall be shown in both words and figures. Words shall govern in cases of discrepancy between the amounts stated in words and the amounts stated in figures.

All Bids must be on the forms furnished by MERC or they may be rejected by MERC.

### SCHEDULE

#### Operation and Shutdown of Existing Facilities:

All existing facilities of the Oregon Convention Center in the surrounding vicinity of the scheduled work are to remain operational during event days as may be necessary as indicated on the Events Schedule throughout the duration of the contract. Contractor **MUST** schedule and conduct activities to minimize disruption to events at the Oregon Convention Center.

It may be necessary and required for the Contractor to conduct work outside normal working hours due to the facility schedule and to schedule and avoid undesirable conditions. Contractor’s work may at no time interfere with the facility’s scheduled events. (Night work may be scheduled by Contractor as regular procedure with the permission of Owner). Overtime Notice: If Contractor for convenience should desire to carry on work at night or outside regular hours, submit notice to the Project Manager and allow ample time for satisfactory arrangements to be made for coordination and inspection of work, such work will be at the Contractor’s convenience and MERC shall not incur any additional costs for overtime.

MERC shall provide on-site parking for Contractors.

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### **COST OF BID**

This invitation to Bid does not commit MERC to pay any costs incurred by any Bidder in the submission of a Bid, or in making necessary studies or designs for the preparation thereof, or for procuring or contracting for the items to be furnished under the invitation to Bid.

### **ERRORS / OMISSIONS**

Any Bid may be deemed non-responsive by MERC if it is: Not on the Bid forms provided; contains errors or omissions, erasures, alterations, or additions of any kind; proposes prices which are unsolicited or obviously unbalanced; or not in complete conformance with any and all conditions of the bid documents.

### **ADDENDA TO PLANS OR SPECIFICATIONS**

***Requests for additional information or interpretation of the contract documents shall be delivered to the Project Manager, in writing, at least five (5) business days prior to the Bid opening date and time. If, in the opinion of the Project Manager, additional information or interpretation is needed by the Bidders, an addendum will be issued to all known specification holders. The provisions of any written addenda issued by the Procurement Officer or Project Manager at least seventy two (72) hours prior to the Bid opening date and time shall be binding upon the Bidders, and failure of a Bidder to obtain such addenda shall not excuse compliance therewith by the successful Bidder.***

### **MODIFICATION OF BID**

An offer to modify the Bid which is received from the successful Bidder after award of contract which makes the terms of the Bid more favorable or advantageous to MERC will be considered, and may thereafter be accepted. To be effective, every modification must be made in writing over the signature of the Bidder.

### **WITHDRAWAL OF BIDS**

A Bidder may withdraw its bid by written request which are received prior to the scheduled closing time for filing Bids. Negligence on the part of the Bidder in preparing his or her Bid confers no right to withdraw the Bid after the scheduled closing time for filing Bids.

### **LATE BID**

Bids received after the scheduled closing time for filing Bids will be returned to the Bidder unopened, unless such closing time is extended by MERC.

### **EXECUTION**

Each Bid shall give the Bidder's full business address and bear its legal signature. By submitting a Bid, all bidders are acknowledging any and all Bid addenda and clarifications.

Bids by partnerships must list the full name of all partners and be signed by a partner or agent authorized to execute the contract on behalf of the partnership and identified by printed name and title.

Bids by corporations must bear the legal name of the corporation, the name of the state of incorporation, and the signature of the officer or agent authorized to legally bind the corporation.

Upon request by MERC, satisfactory evidence of the authority of the partner or officer shall be furnished.

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If an agent who is not an officer of the corporation or a member of the partnership signs the Bid, a notarized Power of Attorney must be on file with MERC prior to the opening of Bids or be submitted with the Bid. Without such notice of authority, the Bid shall be considered improperly executed, defective and therefore nonresponsive.

A Bid submitted by a joint venture must include a certified copy of the terms and conditions of the agreement creating the joint venture.

### **EXAMINATION OF PLANS, SPECIFICATIONS, AND SITE OF WORK**

It is understood that the Bidder, before submitting a Bid, has made a careful examination of the plans, specifications, and contract; that it has fully informed itself as to the quality and quantity of materials and the character of the work required; and that it has made a careful examination of the location and condition of the work and the sources of supply for materials. All documents provided by MERC are for information only. The Contractor is responsible for all field verifications, measurements, site inspection, exiting material inspection and required to visit the site prior to submitting a Bid.

### **COMPLIANCE**

Each Bidder shall inform itself of, and the Bidder awarded a contract shall comply with, federal, state, and local laws, statutes, and ordinances relative to the execution of the work. This requirement includes, but is not limited to, nondiscrimination in the employment of labor, protection of public and employee safety and health, environmental protection, waste reduction and recycling, the protection of natural resources, fire protection, burning and non-burning requirements, permits, fees and similar subjects.

### **PERMITS AND LICENSES**

MERC is responsible for any permits.

### **CONFLICT OF INTEREST**

A Bidder filing a Bid thereby certifies that no officer, agent, or employee of MERC/Metro or MERC/Metro has a pecuniary interest in this Bid or has participated in contract negotiations on behalf of MERC/Metro; that the Bid is made in good faith without fraud, collusion, or connection of any kind with any other Bidder for the same call for Bids; the Bidder is competing solely in its own behalf without connection with, or obligation to, any undisclosed person or firm.

### **IMMATERIAL VARIANCES**

MERC reserves the right to determine whether equipment or materials that comply substantially in quality and performance with the specifications are acceptable to MERC, and whether any variance listed by the Bidder in a Bid is material or immaterial.

### **LATEST MODEL**

Parts and materials must be new, of latest model, of current date, and meet specifications. This provision excludes all surplus, remanufactured, and used products, unless such material is proposed in lieu of items specified.

### **"OR APPROVED EQUAL" CLAUSE**

In order to establish a basis of quality, certain processes, types of machinery and equipment, or kinds of materials may be specified, either by description of process or by designating a manufacturer by name and referring to his brand or product designation, or by specifying a kind of material. It is not the intent of these specifications to exclude other processes, equipment, or materials of equal value, utility or merit.

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Whenever a process is designated or a manufacturer's name, brand, or product is described, it shall be understood that the words, "or approved equal" follow such name, designation, or description, whether in fact they do so or not.

If a Bidder proposes to furnish an item, process or material which it claims to be of equal utility to the one designated, then:

1. Bidder shall submit to MERC, in care of the Project Manager, a written statement describing it together with supporting data and details sufficient to permit MERC to evaluate the same, five (7) business days prior to the Bid opening date and time. Bidder shall specify how products or materials are "equal" in detail and describe if a submitted "equal" will benefit MERC (cost savings, warranties, associated proven data and research).

If the product contains chemical properties, the relevant Material Safety Data Sheets (MSDS) shall be included to document all health and physical hazards, chemical ingredients, exposure limits, personal protective equipment for handling and use, and emergency procedures in response to unanticipated spills or environmental release.

2. MERC may require demonstration, additional tests, and additional data, all to be supplied at the expense of the Bidder.
3. If MERC determines that the proposed item, material or process is of equal value, utility or merit, the Project Manager shall notify all potential Bidders of record by issuance of an addendum at least seventy two (72) hours prior to the Bid opening date and time.
4. MERC may in its sole discretion, determine if an item submitted as an alternate or approved equal is "equal" or "equivalent".

### **RECYCLABLE PRODUCTS**

Vendors shall use recyclable products to the maximum extent economically feasible in the performance of the work set forth in this contract document.

### **RECYCLED PRODUCTS AS BID ITEMS**

Oregon Law (ORS 279A.125) requires MERC and all public agencies to give preference to materials and supplies manufactured from recycled materials.

All Bidders are therefore required to specify the exact or minimum percentage of recycled paper and fiber type in all paper products or recycled content in all other products offered, plus both the post-consumer and secondary waste content of the products offered.

Only Bids submitted with such information shall receive preference consideration and post Bid declaration or discovery shall not be allowed.

Definitions of "recycled product," "post-consumer" and "secondary" waste material and other explanatory notes are available from the Metro Procurement Services Division.

### **QUANTITIES**

Payment will be made only for quantities actually ordered, delivered, installed and accepted whether greater or less than the stated amounts. MERC will not accept damaged merchandise or product as it may interfere with the products operation.

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### TERMS

MERC shall compensate the CONTRACTOR for work performed and/or goods supplied as described in the Scope of Work. MERC shall not be responsible for payment of any materials, expenses or costs other than those which are specifically included in the Scope of Work.

### PRICES

All prices submitted shall be firm during the contract period. If unit prices are requested, they should be provided for each unit on which there is a Bid. In case of mistake in extension of price, unit prices shall govern. All prices shall be F.O.B. the destination designated by MERC.

Lump Sum and Unit Price Bid:

***If Bids are submitted in Lump Sum form they must be accompanied by a Bid-specific Schedule of Values*** showing unit pricing for materials all labor separately. Contractor's Schedule of Values may be submitted in their own format and on their own forms.

### WARRANTY / GUARANTY

Each Bid for the furnishing of materials and equipment shall provide an explanation of both the Bidder's and manufacturer's warranties on materials and workmanship.

Every Bid shall indicate and include any warranty costs to MERC, including but not limited to, all parts, labor, and shipping costs required for compliance with any specific requirement(s) contained in the special conditions.

### SERVICE

Each Bidder shall furnish detailed information on any service facilities, locations, and procedures as well as information on any maintenance agreements or contracts available to MERC.

### DELIVERY

Each Bidder shall provide a delivery schedule for each item offered. The successful Bidder shall notify MERC, in writing, within ten (10) business days of order if delivery cannot be completed as proposed and required.

Upon receipt of such notice from the successful Bidder, MERC reserves the right to cancel the order and make the purchase from the second lowest, responsible Bidder.

If MERC does not elect to cancel the contract initially, subsequent failure to meet the then current delivery requirement does not foreclose MERC's option for later cancellation.

Product Shipment, Handling, Storage and Protection:

- A. When practical, products shall be factory assembled.
  - 1. Furnish assembly instructions for parts and assemblies that are shipped unassembled.
  - 2. Mark or tag the separate parts and assemblies for field assembly.
  - 3. Cover machined and unpainted parts that may be damaged by the elements with a strippable protective coating.

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- B. Package or crate products to provide protection from damage during shipping, handling, and storage.
  - 1. Mark or tag outside of each package or crate to indicate its purchase order number, bill of lading number, contents by name, name of project and Contractor, equipment number, and approximate weight.
- C. Mark spare parts and special tools to identify the associated products by name, equipment, and part number. Package parts for protection against damage from the elements during shipping, handling, and storage. Ship in boxes or containers marked to indicate the contents and as stated above. Deliver spare parts and special tools before the associated equipment is scheduled for initial test run.
- D. Contractor shall request a minimum 7-day advance notice of shipment from manufacturers.
- E. Where specified for specific product, factory test results shall be reviewed and accepted before such product is shipped.

### Receiving, Inspection and Unloading:

- A. Contractor shall record the receipt of products at the jobsite.
- B. Upon receipt of products at the jobsite, Contractor shall inspect for completeness and evidence of damage during shipment.
  - 1. Owner Authorized Representative or Project Manager shall be present for inspection.
  - 2. Should there appear to be damage, notify the OWNER immediately and inform the manufacturers and the transportation company.
  - 3. Expedite replacement of damaged, incomplete, or lost items.
- C. After completion of inspection, unload products in accordance with manufacturer's instructions for unloading, or as specified. Do not unload damaged or incomplete products to be returned to manufacturer for replacement, except as necessary to expedite return shipment.

### Handling, Storage and Maintenance:

- A. Handle products in accordance with the manufacturer's written recommendations, and in a manner to prevent damage.
- B. Store products prior to installation as recommended by the manufacturer.
  - 1. Store items subject to damage by the elements, vandalism, or theft in secure areas.
- C. Provide manufacturer's recommended maintenance during storage, installation, and until products are accepted for use by owner.
- D. Store products to provide access for inspection and inventory control. Contractors shall document products in storage to facilitate inspection and to estimate progress payments for products delivered but not installed in the Work.

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### **BID SECURITY**

All Bids in excess of \$25,000 must be accompanied by a bid security in the form of a cashier's check, certified check, irrevocable letter of credit, or a bid bond issued by a surety authorized to conduct such business in the state of Oregon. Security shall be in the amount of 5% of the total bid price. The bid security shall serve as a guarantee that the Bidder will not withdraw the bid for a period of sixty (60) days after Bid opening, and if awarded the contract, will execute the MERC contract and furnish all required bonds and insurance with the time frame specified.

The Attorney-in-Fact who executes any bond on behalf of the surety must attach a notarized copy of his or her Power of Attorney as evidence of authority to bind the surety on the date of bond execution.

Bid securities will be held until the Contract has been finally executed, after which all Bid securities, other than those which have been forfeited, will be returned to the respective Bidders whose Bid they accompanied.

### **RESIDENT / NON-RESIDENT BIDDER**

Oregon law requires MERC, in determining the lowest responsive Bidder, to add a percent increase on the Bid of a non-resident Bidder equal to the percent, if any, of the preference given to that Bidder in the state in which that Bidder resides. Therefore, each Bidder must indicate whether it is a resident or non-resident Bidder. A resident Bidder is a Bidder that has paid unemployment taxes or income taxes in the state of Oregon during the last twelve (12) months immediately preceding submission of this Bid, has a business address in Oregon, and has stated in its Bid that it is a "resident Bidder."

### **EXPERIENCE AND ABILITY TO PERFORM THE WORK**

Upon request, Bidders must present all necessary information indicating that the Bidder has met the standards of responsibility set forth in ORS 279B.110. MERC will make the final determination as to whether or not the Bidder is qualified to perform the work.

### **BASIS OF AWARD**

The award shall be made to the responsible Bidder submitting the lowest responsive Bid. **Lowest Bid will be based on BASE BID Lump Sum Total.** Any determination of Bidder's responsibility or responsiveness is subject to review and determination by the Office of the Metro Attorney as to legal sufficiency. MERC reserves the right to accept or reject any and all Bids in whole or in part and to waive any irregularities in the best interest of MERC.

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### **GENERAL CONDITIONS**

#### **NOTICE OF AWARD**

Within ninety (90) calendar days after the opening of Bids, MERC will accept one of the Bids, or combination of Bids, or reject all Bids in accordance with the Basis of Award. The acceptance of the Bid will be by written Notice of Award, mailed or delivered to the office designated in the Bid. The Notice of Award shall not entitle the party to whom it is delivered to any rights whatsoever.

#### **APPEAL OF CONTRACT AWARD**

Aggrieved bidders who wish to appeal the award of this contract must do so in writing within seven (7) days of issuance of the notice of intent to award by MERC. Appeals must be submitted to Heather Peck, Capital/Construction Division Manager, 777 NE MLK Jr. Blvd., Portland, OR 97232 and must state the specific deviation of rule or statute in the contract award. MERC will issue a written response to the appeal in a timely manner.

#### **CONTRACT**

Within ten (10) business days of receipt of the contract from MERC, the Successful Bidder shall sign and deliver the Contract to MERC.

#### **FOREIGN CONTRACTOR**

A Contractor that is not domiciled in or registered to do business in the State of Oregon shall, upon execution of a contract in excess of \$10,000, promptly report the total contract price, terms of payment, length of contract and all other required information to the Oregon Department of Revenue. Compliance shall be documented and MERC shall be fully satisfied as to complete compliance prior to release of final payment.

#### **INSURANCE**

The Contractor shall purchase and maintain at his expense the following types of insurance covering the Contractor, and his employees and agents.

1. Broad form comprehensive general liability insurance covering bodily injury, property damage, and personal injury with automatic coverage for premises and operations and product liability. The policy must be endorsed with contractual liability coverage.
2. Automobile bodily injury and property damage liability insurance.

Insurance coverage shall be a minimum of \$1,000,000 per occurrence.

MERC, its departments (i.e. Oregon Convention Center), employees, and agents shall be named as an ADDITIONAL INSURED. Notice of any material change or policy cancellation shall be provided to MERC thirty (30) days prior to the change.

The Contractor shall comply with ORS 656.017 for all employees who work in the state of Oregon for more than 10 days. The Contractor shall provide MERC with certification of workers' compensation insurance including employer's liability.

## Request for Bids (RFB)

---

### **WORKERS' COMPENSATION**

The Contractor, and all subsequent subcontractors and suppliers performing work pursuant to this contract shall provide Workers' Compensation benefits as required by and in accordance with all applicable state and federal laws.

### **NOTICE OF ASSIGNMENT**

MERC will not recognize any assignment or transfer of any interest in this contract without written approval of the Project Manager.

### **HAZARD COMMUNICATION**

The Contractor shall be required to strictly adhere to, coordinate with MERC and document full compliance with the policies and procedures of the Oregon Occupational Health and Safety Code, OAR Chapter 437, Division 155, Hazard Communication.

Therefore, the Contractor and all subcontractors and suppliers within his control shall notify MERC and all parties to the agreement as to:

- Hazardous materials to which they may be exposed on site;
- Employee measures to lessen the possibility of exposure;
- All contractor measures to reduce the risk;
- Procedures to follow if exposed.

The Contractor shall provide MERC with all Material Safety Data Sheets (MSDS) prior to delivery or introduction of the material on site.

For further information or clarification, contact Heather Peck at (503) 731-7846 or the Metro Risk Management Division at (503) 797-1622.

### **DELIVERY TIMES**

The Contractor shall deliver on business days between the hours of 8:00 a.m. and 5:00 p.m., unless otherwise agreed upon in writing by both parties. Unloading must be completed by 5:00 p.m. unless approved in advance by MERC. Requests for such approval must be received by MERC at least three (3) days prior to delivery. Contractor shall assume all risk of deliveries made during hours beyond those listed above.

### **FAILURE TO PERFORM**

Should the Contractor fail to meet the agreed upon delivery schedule, thereby making it necessary for MERC to purchase urgently-needed items from another source, the low Bidder shall pay the difference between the accepted low Bid price and the purchase price or accept an offset against any monies then owed by MERC. Upon Contract, MERC may terminate contract upon giving Contractor seven (7) days written notice. Contractor shall be entitled to payment for work performed to date of termination; MERC shall not be liable for indirect, consequential or any other damages. Termination will not waive any claim or remedies it may have against Contractor.

### **PATENTS**

The Contractor agrees to protect, to defend (if MERC requests) and save the agency harmless against any demand for payment for wrongful or unauthorized use of any patented material, process, article, or device that may enter into manufacture, construction, or forms a part of the work covered by this contract.



## Request for Bids (RFB)

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### **INVOICES**

Invoices shall be prepared and submitted as per Contract Documents unless otherwise specified. Invoices shall contain the following information: Contract or Purchase Order number (if any), item numbers, description of supplies or services, sizes, quantities, unit prices and extended totals. Invoice should also include all detail of work performed, labor and percentage complete per billing and also state name of the unit or department to which the merchandise was shipped or delivered. Invoices may be submitted no more than one time per 30 days. ***For all projects subject to Prevailing Wage Laws, invoices shall be accompanied by certified payroll.***

### **LAW OF STATE OF OREGON**

This contract is entered into within the state of Oregon, and the law of said State, whether substantive or procedural, shall apply and be followed with respect to this contract.



## Request for Bids (RFB)

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### **NOTICE TO ALL BIDDERS**

The public contract included herein (*see Appendix "A"*) is a standard agreement approved for use by MERC's General Counsel. This is the contract the successful Bidder will enter into with MERC; it is included for your review prior to submitting a Bid.

# **APPENDIX “A”**

# BIDDERS'S CHECKLIST

FIRM \_\_\_\_\_  
NAME \_\_\_\_\_  
MAILING ADDRESS \_\_\_\_\_  
PHONE \_\_\_\_\_ FAX \_\_\_\_\_ E-MAIL \_\_\_\_\_

## BIDDER REPRESENTS/CERTIFIES/ACKNOWLEDGES AS PART OF THIS OFFER THAT:

(Contractor shall check or complete all applicable boxes)

(To Be Submitted by 2:00 p.m. on Bid Due Date)

**(BID WILL BE CONSIDERED NON-RESPONSIVE WITHOUT THE FOLLOWING DOCUMENTS\*)**

1. **BID\***
2. **SCEDULE OF BID PRICES\*** Located in the Bid Forms
3. **SCHEDULE OF VALUES\*** If Bids are submitted in Lump Sum form they must be accompanied by a Bid-specific Schedule of Values showing unit pricing for materials all labor separately. Contractor's Schedule of Values may be submitted in their own format and on their own forms.
4. **BID BOND\***: Bidder has complied with MERC's requirements for bid surety and guarantees that this Bid is irrevocable for the period specified herein.
5. **CONFLICT OF INTEREST\***: Bidder hereby certifies that no officer, agent, or employee of MERC has participated on behalf of MERC in preparation of this Bid, that the Bid is made in good faith without fraud, collusion, or connection of any kind with any other Bidder for the same work, and the Bidder is competing solely in its own behalf without connection or obligation to any undisclosed person or firm.
6. **RESIDENT/NON-RESIDENT\***: Undersigned Bidder states that it is a  resident or  non-resident of the state of Oregon. State in which Bidder resides: \_\_\_\_\_
7. **TYPE OF BUSINESS ORGANIZATION\***: Prosper operates as  an individual,  a corporation, incorporated under the laws of the state of \_\_\_\_\_,  a non-profit organization,  a partnership. (If partnership, attach names of the partners)
8. **OREGON LICENSE\***: If a corporation,  it is, or  is not, licensed with Oregon Corporation Commission
9. **REGISTRATION NO\***: \_\_\_\_\_ with Construction Contractors Board.
10. **MERC BID FORMS AND ATTACHED SIGNATURE SHEET\***
11. **CERTIFICATE OF EMPLOYEE DRUG TESTING PROGRAM\***
10. **DOING BUSINESS AS\***: Provide any assumed names utilized.
12. **BIDDERS STATEMENT OF QUALIFICTIONS\***
13. **BIDDERS CHECKLIST\*** (This Document)

## TO BE SUBMITTED IN SEPARATE ENVELOPE BY BID DUE DATE AND TIME OF 2:00 P.M

1. **FIRST TIER SUBCONTRACTOR DISCLOSURE FORM** (included in Bid Forms)\*

## PRIOR TO AWARD:

- Financial records and other information in accordance with ORS 279C at the option of MERC's Project Manager
- Performance Bond**: Cost of the Bond shall be included in the Bid.
- Labor and Materials Bond**: Cost of the Bond shall be included in the Bid

Bond amounts shall each equal 100% of contract total, or as stated in RFB.  
(Below \$50K Performance and Labor, and Materials Bonds may be combined)

NAME AND TITLE OF PERSON AUTHORIZED TO  
CONTRACT/SIGN OFFER (TYPE OR PRINT)

SIGNATURE OF AUTHORIZED PERSON

Bids must be enclosed in a sealed envelope, endorsed on the outside, indicate the Bid subject, and opening date, and delivered to MERC on or before the date and time the Bid is due. (See Instructions to Bidders).

**BID FORMS**

**OCC**  
***Kitchen Equipment Purchase and Install Project***

---

**BIDDER'S REPRESENTATIVE/CONTACT: NOTE TO BIDDER:** Bidders must provide all of the information requested in this bid. Bidder should preferably type or use **BLACK** ink for completing this bid.

**TO:** MERC  
Attention: *Heather Peck – Construction/Capital Projects*

**ADDRESS:** Metro Regional Center  
600 NE Grand Ave., Portland, OR 97232-2736

**PROJECT:** OCC – Kitchen Equipment Purchase and Install Project

**BIDDER:** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_  
\_\_\_\_\_

**NAME:** \_\_\_\_\_

**TITLE:** \_\_\_\_\_

**PHONE:** \_\_\_\_\_

**TAX ID NUMBER:** \_\_\_\_\_

**OREGON CONTRACTOR'S BOARD NUMBER:** \_\_\_\_\_

**THE UNDERSIGNED BIDDER, HEREBY DECLARES THAT:**

**It has:**

- \*No knowledge of any undeclared bidding interests, fraud, or collusion in the submission or administration of this Bid.
- \*Carefully examined the contract documents for the above project.
- \*Secured and considered all addenda issued to date.
- \*Inspected/researched the conditions of the proposed work site.
- \*Full knowledge of the work and access to all means for completion.

**It intends:**

- \*This bid to be irrevocable for sixty (60) days after Bid opening.
- \*To submit a fair and independent Bid without collusion with any official, agent, or employee of Metro or any other Bidder.
- \*To execute a contract and provide all bonding and insurance without delay or modification to the documents herein.

- \*To commence work in accordance with the Project Schedule and secure full completion within the time specified by the contract documents.
- \*To furnish all labor, materials, and equipment as necessary to pursue and complete the work, and in strict compliance with the project plans and specifications of record.
- \* This document to be the full and complete Bid without any unsolicited additions, deletions, or conditions made or attached.

**It certifies that:**

- \* It is \_\_\_\_ or is not \_\_\_\_\_ an Oregon Resident Bidder (ORS 279.029)<sup>1</sup>.
- \* All federal, state and local sales and use taxes are included in the stated Bid price(s).
- \* It and all subcontractors performing construction work as defined in ORS 701.005 (2) are/will continue to be registered with the Construction Contractor's Board (ORS 701.035 - 701.0050).
- \* It has included in the Bid amount, will pay prevailing wages and comply with all provisions of ORS 279.350.
- \* It has not/will not discriminate against minorities, women, or emerging small business enterprises in obtaining any required subcontracts for goods or services (ORS 279.111).

Now therefore, based upon acts, intentions and certifications herein above, and in full and complete compliance with all terms and conditions of the attached plans and specifications, and all applicable local, state and federal requirements, I declare my BASE BID to be:

**Oregon Convention Center – Kitchen Equipment Upgrade Project - Total BASE BID**

\_\_\_\_\_ Dollars  
 (Written Amount)  
 \$ \_\_\_\_\_ (Numerical Amount)

**IN WITNESS** hereto the undersigned has set his/her hand this \_\_\_\_ day of \_\_\_\_\_, 2010.

**If Individual**

\_\_\_\_\_  
 Signature of Bidder  
 \_\_\_\_\_  
 Printed Name of Bidder  
 \_\_\_\_\_  
 Title

**If Partnership or Joint Venture**

\_\_\_\_\_  
 Name of Partnership or Joint Venture  
 By: \_\_\_\_\_  
 \_\_\_\_\_  
 Printed Name of Person Signing  
 \_\_\_\_\_  
 Title

\_\_\_\_\_

**If Corporation**

**IN WITNESS WHEREOF** the undersigned Corporation has caused this instrument to be executed and its seal affixed by its duly authorized officers this \_\_\_\_\_ day of \_\_\_\_\_, 2010.

\_\_\_\_\_  
Name of Corporation

\_\_\_\_\_  
State of Incorporation

By: \_\_\_\_\_

\_\_\_\_\_  
Printed Name of Person Signing

The names of the principal officers of the Corporation submitting this bid, or of all of the partners, if the Bidder is a partnership or joint venture, or of all persons interested in this bid as individuals are as follows:

_____	_____
_____	_____
_____	_____

**SURETY**

If the bidder is awarded a Contract on this bid, the surety or sureties who provide(s) the Performance Bond and Labor and Material Payment Bond will be:

SURETY

ADDRESS

1. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

2. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

## SCHEDULE OF BID PRICES

***In addition to Lump Sum Pricing as below, Bidder MUST also submit a Bid-specific Schedule of Values showing unit pricing for all labor & materials separately. Bidder may submit Schedule of Values in their own format and on their own Form***

The Bidder, whose legal signature binding the Bidder to the Bid prices indicated on these pages is found on the signature page, hereby bids as follows:

<u>Item #</u>	<u>Description</u>	<u>Quantity (each)</u>	<u>Unit Price (each) *</u>	<u>Total Price*</u>
<i>* Prices to include installation/labor</i>				
<b>BASE BID</b>				
1	<b>RATIONAL</b> SCC 202G Self Cooking Center	3	\$	\$
2	<b>RATIONAL</b> Rational Certified Installation	3	\$	\$
3	<b>RATIONAL</b> 8720.1561US Installation kit "11" for gas	3	\$	\$
4	<b>RATIONAL</b> 6004.1012 Insulated Cover Hood	6	\$	\$
5	<b>RATIONAL</b> 60.22.127 Oven Rack, mobile, integrated with transport cart	6	\$	\$
6	<b>RATIONAL</b> 60.22.124 Oven Rack Adapter, top	6	\$	\$
7	<b>RATIONAL</b> 60.22.129 Oven Rack Adapter, bottom	6	\$	\$
8	<b>RATIONAL</b> 6010.2101 Gastronorm Grid Shelf	30	\$	\$
9	<b>RATIONAL</b> 6035.1017 Gastronorm CombiGrill	30	\$	\$
10	<b>PITCO</b> SSH55-SSTC-S Frialator Model w/ Joining Strips for side by side installation	3	\$	\$
11	<b>PITCO</b> B2101501 Tank Covers	3	\$	\$
12	<b>PITCO</b> B3901504 Casters, 9" adjustable ( set of 6)	3	\$	\$
13	<b>PITCO</b> RP14 Fryer Filter	1	\$	\$
14	<b>GROEN</b> BPM-40E Tilt Skillet/Braising Pan, Electric	1	\$	\$

Schedule of Bid Prices - Page 1

<u>Item #</u>	<u>Description</u>	<u>Quantity (each)</u>	<u>Unit Price (each) *</u>	<u>Total Price*</u>
<i>* Prices to include installation/labor</i>				
<b>BASE BID - Continued</b>				
15	<b>VULCAN</b> VACB72 Vulcan Hart Charbroiler, counter model	1	\$	\$
16	<b>VULCAN</b> 36RRG Vulcan Low Profile Gas Griddle, counter model	2	\$	\$
17	<b>VULCAN</b> VHP636 Vulcan Hart Hotplate, counter model	2	\$	\$
18	<b>EAGLE GROUP</b> T2472SGS Griddle Stand, open base and bottom shelf	3	\$	\$
<b>BASE BID Lump Sum Total \$</b>				
<b>ALTERNATE I BID</b>				
<b>CUSTOM STAINLESS STEEL</b>				
19	Wall Flashing, 22ga, fluted with trim, Length at approximately 42"W x 544"L x 80"H, includes Tile Protector at bottom of flashing, joiner strips to connect sheets, J-molding around exposed outside edges.	1	\$	\$
20	Wall Flashing, 22ga fluted with trim, 42"W x 264"L x 80" H, includes tile protector at bottom of flashing, joiner strips to connect sheets, J-molding around exposed outside edges.	1	\$	\$
21	Floor trough with built in floor and fiberglass grating. 294"L x 70"W, 14 ga stainless steel construction. End splashed at stainless floor area. Trough to be full length x 26" x 3-1/2" deep. Includes 3 box drains.	1	\$	\$
22	Hood to ceiling closure panels, 132" x 54" x approx 17" tall.	1	\$	\$
<b>ALTERNATE I BID Lump Sum Total \$</b>				
<b>ALTERNATE II BID</b>				
<b>GAYLORD HOOD SYSTEM</b>				
23	XG-GBD-BDL-HP-60 Ventilator, 11' Built in one section	1	\$	\$
<b>ANSUL FIRE SYSTEM</b>				
24	FP-1 R-102-ASEF-1T-04 Fire protection system to serve new 11' hood. <b><i>Complete System including appliance drops and surface mounted detection brackets, with field installation by hood provider.</i></b>	1	\$	\$
<b>ALTERNATE II BID Lump Sum Total \$</b>				

<b>BASE BID Lump Sum Total NUMERIC</b>	<b>\$</b>
<b>BASE BID Lump Sum Total WRITTEN</b>	

**Note: If any of the items listed on the Bid Schedule contain recycled product (see attached), the Bidder shall specify the amounts of such product in an attachment to the Bid Form. If no attachment is included, the amount of recycled product in the items listed will be considered to be zero for the purpose of this Bid. MERC reserves the right to reject any or all Bids.**

Bidder Signature \_\_\_\_\_

Print Name of Bidder \_\_\_\_\_

Print Name of Company \_\_\_\_\_

Signature \_\_\_\_\_

Print Name and Title \_\_\_\_\_

Schedule of Bid Prices - Page 3

**RESIDENT/NON-RESIDENT BIDDER STATUS**

Oregon law requires that MERC, in determining the lowest responsive Bidder, must add a percent increase on the Bid of a non-resident Bidder equal to the percent, if any, of the preference given to that Bidder in the state in which that Bidder resides. Consequently, each Bidder must indicate whether it is a resident or non-resident Bidder. A resident Bidder is a Bidder that has paid unemployment taxes or income taxes in the state of Oregon during the twelve (12) calendar months immediately preceding submission of this Bid, has a business address in Oregon, and has stated in its Bid that the Bidder is a "resident Bidder." A "non resident Bidder" is a Bidder who is not a Resident Bidder (ORS 279.029).

The undersigned Bidder states that it is: (check one)

- 1. \_\_\_\_\_ A resident Bidder
- 2. \_\_\_\_\_ A non-resident Bidder

**Indicate state in which Bidder resides:** \_\_\_\_\_

## NON-COLLUSION AFFIDAVIT

STATE OF \_\_\_\_\_

COUNTY OF \_\_\_\_\_

I state that I am \_\_\_\_\_(Title) of \_\_\_\_\_(Name of Bidder) and that I am authorized to make this Affidavit on behalf of the Bidder. I am the person authorized by the Bidder and responsible for the price(s) and the amount of this Bid.

I state that:

(1) The price(s) and amount of this Bid have been arrived at independently and without consultation, communication or agreement with any other contractor, Bidder or potential Bidder, except as disclosed in the attached appendix.

(2) Neither the price(s) nor the amount of this Bid, and neither the approximate price(s) nor approximate amount of this Bid, have been disclosed to any other person who is a bidder or potential Bidder, and they will not be disclosed before Bid opening.

(3) No attempt has been made or will be made to induce any person to refrain from bidding on this contract, or to submit a Bid higher than this Bid, or to submit any intentionally high or non-competitive Bid or other form of complementary Bid.

(4) This Bid is made in good faith and not pursuant to any agreement or discussion with, or inducement from, any person to submit a complementary or other noncompetitive Bid.

(5) \_\_\_\_\_(Name of Bidder), its affiliates, subsidiaries, officers, directors and employees (as applicable) are not currently under investigation by any governmental agency and have not in the last four years been convicted of or found liable for any act prohibited by state or federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract.

I state that I and \_\_\_\_\_ (Name of Bidder) understand and acknowledge that the above representations are material and important, and will be relied on by MERC in awarding the contract for which this Bid is submitted. Any misstatement in this affidavit will be treated as fraudulent concealment from MERC of the true facts relating to the submission of Bids for this contract.

\_\_\_\_\_  
Signature of Affiant

\_\_\_\_\_  
Printed Name of Affiant

Sworn to and subscribed before this \_\_\_\_\_ day of \_\_\_\_\_, 2010

\_\_\_\_\_  
Notary Public

(SEAL)

My Commission Expires:\_\_\_\_\_

## BID BOND

**(NOTE: BIDDERS MUST USE THIS FORM, NOT A SURETY COMPANY FORM)**

**KNOW ALL MEN BY THESE PRESENTS:**

We the undersigned, \_\_\_\_\_, as PRINCIPAL, and \_\_\_\_\_, a corporation organized and existing under and by virtue of the laws of the state of \_\_\_\_\_ and duly authorized to do surety business in the state of Oregon and name on the current list of approved surety companies acceptable on federal bonds and conforming with the underwriting limitations as published in the he Federal Register by the audit staff of the Bureau of Accounts and the U.S. Treasury Department and is of the appropriate class for the bond amount as determined by Best's Rating System, as SURETY, hereby hold and firmly bind ourselves, our heirs, executors, administrators, successors and assigns, jointly and severally, unto the MERC, as OBLIGEE, in the sum of \$\_\_\_\_\_ in lawful money of the United States of America, for the payment of which sum, well and truly to be made as agreed and liquidated damages.

THE CONDITION OF THIS OBLIGATION IS SUCH THAT whereas the PRINCIPAL has submitted to the MERC a certain bid for work required for the OCC – Kitchen Equipment Purchase and Install Project, which work is specifically described in the accompanying Bid;

NOW, THEREFORE, if MERC does not award a contract to the PRINCIPAL within the time specified in the Instructions to Bidders for the work described in said Bid, or in the alternate, if said bid shall be accepted and the PRINCIPAL, within the time and in the manner described under the Contract Documents, enters into a written contract in accordance with the BID, files the two bonds, one guaranteeing faithful performance of the work to be done and the other guaranteeing payment for labor and materials as required by the law, and files the required certified copies of insurance policies and certificates of insurance, then the obligation shall be null and void; otherwise, the same shall remain in full force and effect.

THE SURETY, for value received, hereby stipulates and agrees that the obligation of said SURETY and this bond shall be in no way impaired or affected by any extension of the time within which MERC may accept such Bid; and said SURETY does hereby waive notice of any such extension.

If more than one SURETY is on this bond, each surety hereby agrees that it is jointly and severally liable for all obligation on this bond.

INWITNESS WHEREOF, we have hereunto set our hands and seals this \_\_\_\_\_ day of \_\_\_\_\_, 2010.

\_\_\_\_\_  
SURETY

\_\_\_\_\_  
PRINCIPAL

BY: \_\_\_\_\_

BY: \_\_\_\_\_

TITLE: \_\_\_\_\_

TITLE: \_\_\_\_\_

## CONTRACTOR QUALIFICATION STATEMENT

The undersigned certifies under oath that the information provided herein is true and sufficiently complete so as not to be misleading:

Contractor Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Telephone \_\_\_\_\_ Fax \_\_\_\_\_

E-Mail \_\_\_\_\_

Project Name **OCC – Kitchen Equipment Purchase and Install** \_\_\_\_\_

**Organization** \_\_\_\_\_

How many years has your organization been in business as a Contractor? \_\_\_\_\_

Under what former names has your organization operated? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### Licensing and Bonding

Oregon CCB# \_\_\_\_\_ Public Works Bond # \_\_\_\_\_

Other licenses \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### Experience

List the type of work your organization normally performs with its own forces?

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Does your firm own or able to obtain the necessary equipment for this job?

Please explain \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Claims and Suits**

Has your organization ever failed to complete any work awarded to it?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Are there any judgments, claims, arbitration proceedings or suits pending or outstanding against your organization or officers?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Has your organization filed any lawsuits or requested arbitration with regard to construction contracts within the last five years? Provide information

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Have any officers or employees been convicted of any crimes relative to a project such as this? \_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**References**

List the major construction projects your organization has **in progress**

Project Name	Owner	Architect	Amount	% Complete	Completion Date	Contact Person	Phone #

List the major construction projects your organization has **completed in last 3 years**

Project Name	Owner	Architect	Amount	% Complete	Completion Date	Contact Person	Phone #

List 3 subs we can contact for a reference.

Name	Specialty	Contact Name	Phone #

List 3 suppliers we can contact for a reference.

Name	Specialty	Contact Name	Phone #

List a bank reference: \_\_\_\_\_

**Signature**

The information provided is true and complete.

Signature \_\_\_\_\_ Title \_\_\_\_\_ Date \_\_\_\_\_

**OREGON RECYCLING  
CERTIFICATE OF COMPLIANCE**

I, the undersigned duly authorized representative of the Bidder, hereby certify that the products offered in this bid contain the following minimum percentages:

- (A) \_\_\_\_\_ Percentage of post-consumer waste as defined in ORS 279.545 (1)  
(formerly ORS 279.731 (1));
- (B) \_\_\_\_\_ Percentage of secondary waste materials as defined in ORS 279.545(6)  
(formerly ORS 279.731(6));

It is the bidder's responsibility to provide additional signed copies of this Certification of Compliance for each item which contains a different percentage of recycled materials than listed above.

**DEFINITIONS:**

ORS 279.545(1): "Post Consumer Waste' means finished materials which would normally be disposed of as solid waste, having completed its life cycle as a consumer item. 'Post-consumer waste' does not include manufacturing waste."

ORS 279.545(6): "Secondary Waste Materials' is defined as fragments of products or finished products of a manufacturing process which has converted a virgin resource into a commodity of real economic value, and includes post-consumer waste, but does not include excess virgin resources of the manufacturing process. For paper, 'Secondary Waste Materials' does not include fibrous waste generated during the manufacturing process such as fibers recovered from waste water or trimmings of paper machine rolls, mill broke, wood slabs, chips, sawdust or other wood residue from a manufacturing process."

I, the undersigned duly authorized representative of the bidder, understand that the bid must be signed in ink by the bidder or an authorized representative of the bidder and that any alterations or erasures must be initialed in ink by the person signing the bid. Further, I acknowledge that I have read and understand all bid instructions, specifications, terms and conditions (including the attachments indicated above) and agree, on behalf of myself and the bidder to be bound by them.

I, the undersigned duly authorized representative of the bidder certify that the information provided in this bid is true and accurate. Further, I understand and acknowledge that providing incorrect or incomplete information may be cause for bid rejection or contract termination.

Signature: \_\_\_\_\_

Title: \_\_\_\_\_

Company: \_\_\_\_\_

Phone: \_\_\_\_\_



## FIRST TIER SUBCONTRACTOR DISCLOSURE FORM

Project Name:           OCC – Kitchen Equipment Purchase and Install Project          

**DISCLOSURE DEADLINE:**   Bid Due Date @ 4:00 pm  

**This form must be submitted at the location specified in the Invitation To Bid within (2) working hours of the advertised bid closing date and time, but no later than the DISCLOSURE DEADLINE stated above.**

List Name, Address, Dollar Value, Construction Contractors Board Number (CCB #), Contract Name and Telephone Number of each subcontractor that will be furnishing labor or material that are required to be disclosed per ORS 279.027.

First-tier subcontractor(s) are contractors providing labor and/or materials with a dollar value equal to or greater than:

- a) 5% of the total contract price, but at least \$15,000 of the bid price
- b) \$500,000 regardless of the percentage of the total bid price

Company/Address	Contact/Phone Number	Dollar Value	CCB#

Failure to submit this form in a separate envelope by the disclosure deadline will result in a bid submitted becoming non-responsive, and such bid shall not be considered for award.

\_\_\_\_\_  
Company

\_\_\_\_\_  
Contact/Phone #



METROPOLITAN EXPOSITION  
RECREATION COMMISSION

A SERVICE OF METRO

# SAMPLE Standard Public Contract

For Public Contracts Greater than \$50,000

CONTRACT NO. \_\_\_\_\_

## PUBLIC CONTRACT

THIS Contract is entered into between Metropolitan Exposition-Recreation Commission ("MERC"), whose address is 777 NE Martin Luther King, Jr., Blvd., Portland, Oregon 97232-2742, and \_\_\_\_\_, whose address is \_\_\_\_\_, hereinafter referred to as the "CONTRACTOR." Work is to be take place at \_\_\_\_\_, located at \_\_\_\_\_.

THE PARTIES AGREE AS FOLLOWS:

### ARTICLE I TERM OF CONTRACT

The term of this Contract shall be for the period commencing \_\_\_\_\_, 2010 through and including \_\_\_\_\_, 2010, with substantial completion by \_\_\_\_\_, 2010, unless terminated as provided in this Contract.

### ARTICLE II CONTRACT SUM AND TERMS OF PAYMENT

MERC shall compensate the CONTRACTOR for work performed and/or goods supplied as described in the Scope of Work. MERC shall not be responsible for payment of any materials, expenses or costs other than those which are specifically included in the Scope of Work, in an amount not to exceed (written amount) \_\_\_\_\_ **Dollars and /100 (\$ )**. Payment shall be on a unit price only for those goods or services received in a condition or manner acceptable to MERC. CONTRACTOR'S invoice shall include an itemized statement of items purchased or services provided, and shall be sent to MERC, Attention: Accounts Payable, 777 NE Martin Luther King, Jr. Blvd., Portland, Oregon 97232-2742. MERC will pay Contractor within 30 days of receipt of an approved invoice.

### ARTICLE III SCOPE OF WORK

CONTRACTOR shall perform the work and/or deliver to MERC the goods described in the Scope of Work attached hereto as Attachment A. All services and goods shall be of good quality and, otherwise, in accordance with the Scope of Work. Contractor agrees to provide all labor, tools, equipment, machinery, supervision, transportation, permits and every other item and service necessary to perform the work described in the contract documents. Contractor agrees to comply with each and every term, condition and provision of the contract documents.

The Contract Time shall commence upon issuance of the Notice to Proceed which is anticipated to be issued following execution of the contract. Contractor shall commence work under this Contract within no more than ten (10) calendar days after issuance of written Notice to Proceed. Contractor shall bring the Work to **substantial completion no later than \_\_\_\_\_, or at such date as may be extended by Change Order approved by Contractor and Owner.** By executing this Contract, Contractor confirms and accepts that the Contract Time so stated is a reasonable period for performance of all of the Work.

The end date of the Contract Term is intended to allow for finalization of all closeout requirements, receipt of warranties, manuals and final payment, but does not alter requirements for substantial completion of the work by the date specified.

A preliminary facility events schedule for \_\_\_\_\_ has been included. This schedule indicates the dates and approximate shifts that are currently available and unavailable to the Contractor to perform the required work, depending on the location in the building of the scheduled event, the type of event and the Work being conducted simultaneously with the event. **Due to the likely possibility of additional "bookings" or cancellations of events in the building, this schedule may be modified, which may positively or negatively impact the work schedule. It is not anticipated however, that the net number of days available to the Contractor as indicated on the schedule included as part of these documents will be lessened. In the event of a schedule change, the Owner will notify the Contractor directly following the implementation of the change so that work plans may be modified accordingly.** Due to the nature of the Public Events Facility industry, it will be necessary for the Contractor to work closely with the Project Manager and applicable building staff to coordinate day-to-day logistical requirements for the benefit of the Contractor and to afford Owner Staff the necessary time to perform event or non-event related functions.

#### ARTICLE IV LIABILITY AND INDEMNITY

CONTRACTOR is an independent contractor and assumes full responsibility for the content of its work and performance of CONTRACTOR'S labor, and assumes full responsibility for all liability for bodily injury or physical damage to person or property arising out of or related to this Contract, and shall indemnify, defend and hold harmless MERC, its agents and employees, from any and all claims, demands, damages, actions, losses, and expenses, including attorney's fees, arising out of or in any way connected with its performance of this Contract. CONTRACTOR is solely responsible for paying CONTRACTOR'S subcontractors and nothing contained herein shall create or be construed to create any contractual relationship between any subcontractor(s) and MERC.

#### ARTICLE V TERMINATION

MERC may terminate this Contract upon giving CONTRACTOR seven (7) days written notice. In the event of termination, CONTRACTOR shall be entitled to payment for work performed to the date of termination. MERC shall not be liable for indirect, consequential damages or any other damages. Termination by MERC will not waive any claim or remedies it may have against CONTRACTOR. Contractor may be liable for liquidated damages.

#### ARTICLE VI INSURANCE

CONTRACTOR shall purchase and maintain at CONTRACTOR'S expense, the following types of insurance covering the CONTRACTOR, its employees and agents.

- A. Broad form comprehensive general liability insurance covering personal injury, property damage, and bodily injury with automatic coverage for premises and operation and product liability shall be a minimum of \$1,000,000 per occurrence. The policy must be endorsed with contractual liability coverage. **MERC, Metro, and their elected and appointed officials, departments, employees and agents shall be named as an ADDITIONAL INSURED.**
- B. Automobile bodily injury and property damage liability insurance. Insurance coverage shall be a minimum of \$1,000,000 per occurrence. **MERC, Metro and their elected and appointed officials, departments, employees, and agents shall be named as an ADDITIONAL INSURED.** Notice of any material change or policy cancellation shall be provided to MERC thirty (30) days prior to the change.

This insurance as well as all workers' compensation coverage for compliance with ORS 656.017 must cover CONTRACTOR'S operations under this Contract, whether such operations be by CONTRACTOR or by any subcontractor or anyone directly or indirectly employed by either of them.

CONTRACTOR shall provide MERC with a certificate of insurance complying with this article and naming MERC and Metro as additional insureds within fifteen (15) days of execution of this Contract or twenty-four (24) hours before services under this Contract commence, whichever date is earlier.

CONTRACTOR shall not be required to provide the liability insurance described in this Article only if an express exclusion relieving CONTRACTOR of this requirement is contained in the Scope of Work.

## ARTICLE VII PUBLIC CONTRACTS

All applicable provisions of ORS chapters 187 and 279A & B, and all other terms and conditions necessary to be inserted into public contracts in the State of Oregon, are hereby incorporated as if such provision were a part of this Agreement. Specifically, it is a condition of this contract that Contractor and all employers working under this Agreement are subject employers that will comply with ORS 656.017 as required by 1989 Oregon Laws, Chapter 684.

All applicable provisions of ORS Chapters 187 and 279A & B, and all other terms and conditions necessary to be inserted into public contracts in the State of Oregon, are hereby incorporated as if such provision were a part of this Agreement including, but not limited to, ORS 279B.220 to 279B.235.

For public work subject to ORS 279C.800 to 279C.870, the contractor shall pay Prevailing Wage Rates as per the *Oregon Bureau of Labor and Industries (BOLI) "Prevailing Wage Rates for Public Contract Works Contracts in Oregon - Effective January 1, 2010"*, pursuant to the administrative rules established by the Commissioner of Labor and Industries. Contractor must provide a written schedule to employees showing the number of hours per day and days per week the employee may be required to work; and must pay daily, weekly, weekend and holiday overtime in accordance with, and as required by ORS 279C.520.

Contractors must promptly pay, as due, all persons supplying to such contractor labor or material used in this contract. If the contractor fails to pay for labor or services, the contracting agency can pay and withhold these amounts due the contractor. Additionally, if the contractor or first-tier subcontractor fails, neglects, or refuses to make payment to a person furnishing labor or materials in connection with the public contract for a public improvement within 30 days after receipt of payment from the public contracting agency or a contractor, the contractor or first-tier subcontractor shall owe the person the amount due plus shall pay interest in accordance with ORS 279C.515. If the contractor or first-tier subcontractor fails, neglects, or refuses to make payment, to a person furnishing labor or materials in connection with the public contract, the person may file a complaint with the Construction Contractors Board, unless payment is subject to a good faith dispute as defined in ORS 279C.580. Contractor must promptly pay for any medical services they have agreed to pay in accordance with ORS 279C.530. Contractor must pay any and all contributions and amounts due to the Industrial Accident Fund from contractor or subcontractor and incurred in the performance of the contract.

Contractor is required to turn in Certified Payroll Reports each month to Contracting Public Agency. In addition to any other retainage obligated by the Public Contracting Code, the Prevailing Wage Requirement Law requires public agencies to withhold 25 percent of any amount earned by the prime contractor if the prime contractor does not submit certified payroll reports. Once the certified payroll reports have been submitted, the public agency must pay the 25 percent withheld within 14 days. ORS 279C.845(7)

Contractor and every subcontractor must have a Public Works Bond filed with the Construction Contractors Board prior to starting work on the Contract, unless exempt, in accordance with ORS 279C.830(3). Contractors are required to pay the Department of Revenue all sums withheld from employees pursuant to ORS 316.167.

CONTRACTOR shall meet MERC Bonds and Bid Security requirements as follows:

1. Bid Security not exceeding 10 percent of the amount bid for the contract is required unless the contract is for \$50,000 or less.
2. For public improvements, a labor and material bond and a performance bond, both in the amount equal to 100 percent of the contract price are required for contracts over \$50,000.
3. Bid security, labor and material bond and performance bond may be required even though a contract is of a class not identified above, if the General Manager determines it is in the public interest.

For public improvement work all contractors must demonstrate that an employee drug-testing program is in place.

#### ARTICLE VIII QUALITY OF GOODS AND SERVICES

Unless otherwise specified, all materials shall be new and both workmanship and materials shall be of the highest quality. All workers and subcontractors shall be skilled in their trades. CONTRACTOR guarantees all work against defects in material or workmanship for a period of one (1) year from the date of acceptance or final payment by MERC, whichever is later. All guarantees and warranties of goods furnished to CONTRACTOR or subcontractors by any manufacturer or supplier shall be deemed to run to the benefit of MERC.

#### ARTICLE IX OWNERSHIP OF DOCUMENTS

Unless otherwise provided herein, all documents, instruments and media of any nature produced by Contractor pursuant to this agreement are Work Products and are the property of MERC, including but not limited to: drawings, specifications, reports, scientific or theoretical modeling, electronic media, computer software created or altered specifically for the purpose of completing the Scope of Work, works of art and photographs. Unless otherwise provided herein, upon MERC request, Contractor shall promptly provide MERC with an electronic version of all Work Products that have been produced or recorded in electronic media. MERC and Contractor agree that all work Products are works made for hire and Contractor hereby conveys, transfers, and grants to MERC all rights of reproduction and the copyright to all such Work Products.

#### ARTICLE X SUBCONTRACTORS

CONTRACTOR shall contact MERC prior to negotiating any subcontracts and CONTRACTOR shall obtain approval from MERC before entering into any subcontracts for the performance of any of the services and/or supply of any of the goods covered by this Contract.

MERC reserves the right to reasonably reject any subcontractor or supplier and no increase in the CONTRACTOR'S compensation shall result thereby. All subcontracts related to this Contract shall include the terms and conditions of this agreement. CONTRACTOR shall be fully responsible for all of its subcontractors as provided in Article IV.

ARTICLE XI  
RIGHT TO WITHHOLD PAYMENTS

MERC shall have the right to withhold from payments due CONTRACTOR such sums as necessary, in MERC's sole opinion, to protect MERC against any loss, damage or claim which may result from CONTRACTOR'S performance or failure to perform under this agreement or the failure of CONTRACTOR to make proper payment to any suppliers or subcontractors.

If a liquidated damages provision is contained in the Scope of Work and if CONTRACTOR has, in MERC's opinion, violated that provision, MERC shall have the right to withhold from payments due CONTRACTOR such sums as shall satisfy that provision. All sums withheld by MERC under this Article shall become the property of MERC and CONTRACTOR shall have no right to such sums to the extent that CONTRACTOR has breached this Contract.

ARTICLE XII  
SAFETY

If services of any nature are to be performed pursuant to this agreement, CONTRACTOR shall take all necessary precautions for the safety of employees and others in the vicinity of the services being performed and shall comply with all applicable provisions of federal, state and local safety laws and building codes, including the acquisition of any required permits. Contractor shall supply a written safety program/policy that all employees must follow. Workplace safety MUST be in compliance with OSHA regulations at all times

ARTICLE XIII  
INTEGRATION OF CONTRACT DOCUMENTS

All of the provisions of any procurement documents including, but not limited to, the Advertisement for Bids, Proposals or responses, General and Special Instructions to Bidders, Proposal, Scope of Work, and Specifications which were utilized in conjunction with the bidding of this Contract are hereby expressly incorporated by reference. Otherwise, this Contract represents the entire and integrated agreement between MERC and CONTRACTOR and supersedes all prior negotiations, representations or agreements, either written or oral. This Contract may be amended only by written instrument signed by both MERC and CONTRACTOR. The law of the state of Oregon shall govern the construction and interpretation of this Contract.

ARTICLE XIV  
COMPLIANCE

CONTRACTOR shall comply with federal, state, and local laws, statutes, and ordinances related to the execution of the work. This requirement includes, but is not limited to, non-discrimination, safety and health, environmental protection, waste reduction and recycling, fire protection, permits, fees and similar subjects.

ARTICLE XV  
ASSIGNMENT

CONTRACTOR shall not assign any rights or obligations under or arising from this Contract without prior written consent from MERC.

**CONTRACTOR**

Signature: \_\_\_\_\_  
Printed Name \_\_\_\_\_  
Date: \_\_\_\_\_  
Company: \_\_\_\_\_  
Address \_\_\_\_\_  
\_\_\_\_\_  
Tax I.D. or SS#: \_\_\_\_\_  
Telephone/Fax: \_\_\_\_\_  
CCB \_\_\_\_\_

**METROPOLITAN EXPOSITION-RECREATION  
COMMISSION**

Signature: \_\_\_\_\_  
Printed Name \_\_\_\_\_  
Date: \_\_\_\_\_  
Title: \_\_\_\_\_  
Signature: \_\_\_\_\_  
Printed Name \_\_\_\_\_  
Date: \_\_\_\_\_  
Title \_\_\_\_\_  
Division: \_\_\_\_\_  
Telephone: \_\_\_\_\_  
Project Manager: \_\_\_\_\_  
Telephone/Fax: \_\_\_\_\_

*Copy 1 - MERC Contracts*

*Copy 2 - Facility*

*Copy 3 - Contractor*

# **APPENDIX “B”**

## OCC Kitchen Equipment List with Accessories

### BASE BID

#### RATIONAL

- 3 – SCC 202G Self Cooking Center
- 3 – Rational Certified Installation
- 3 – 8720.1561US Installation kit “11” for gas
- 6 – 6004.1012 Insulated Cover Hood
- 3 – 60.22.127 Oven Rack, mobile, integrated with transport cart
- 3 – 60.22.124 Oven Rack Adapter, top
- 3 – 60.22.129 Oven Rack Adapter, bottom
- 15 – 6010.2101 Gastronorm Grid Shelf
- 15 – 6035.1017 Gastronorm CombiGrill

#### PITCO

- 3 –SSH55-SSTC-S Frialator Model w/ Channels for side by side installation.
- 3 – B2101501 Tank Covers
- 1 – B3901504 Casters, 9” adjustable ( set of 6)
- 1 – RP14 Fryer Filter

#### GROEN

- 1 – BPM-40E Tilt Skillet/Brasing Pan Electric

#### VULCAN

- 1 - VACB72 Vulcan Hart Charbroiler, counter model
- 1 – 24RRG Vulcan Low Profile Gas Griddle, counter model
- 1 – 48RRG Vulcan Low Profile Gas Griddle, counter model
- 4 – VHP836 Vulcan Hart Hotplate, counter model

#### EAGLE GROUP

- 3 – T2472SGS Griddle Stand, open base and bottom shelf

## ALTERNATE I BID

### Custom Stainless Steel

Wall Flashing, 22ga, fluted with trim, Length at approximately 42"W x 544"L x 80"H, includes Tile Protector at bottom of flashing, joiner strips to connect sheets, J-molding around exposed outside edges.

Wall Flashing, 22ga fluted with trim, 42"W x 264"L x 80" H, includes tile protector at bottom of flashing, joiner strips to connect sheets, J-molding around exposed outside edges.

Floor trough with built in floor and fiberglass grating. 294"L x 70"W, 14 ga stainless steel construction. End splashed at stainless floor area. Trough to be full length x 26" x 3-1/2" deep. Includes 3 box drains.

Hood to ceiling closure panels, 132" x 54" x approx 17" tall.

## ALTERNATE II BID

### GAYLORD HOOD SYSTEM

1 – XG-GBD-BDL-HP-60 Ventilator, 11' Built in one section

### ANSUL FIRE SYSTEM

1 – FP-1 R-102-ASEF-1T-04 Fire protection system to serve new 11' hood. ***Complete System including appliance drops and surface mounted detection brackets, with field installation by hood provider.***



# Model SSH, SSH55T and SSH75 Solstice Supreme Gas Fryer

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_



Model SSH55, SSH55T and SSH75 Solstice Supreme Gas Fryer



SSH55



SSH75 with optional Computer, Basket Lift and casters



\*\*on some

## STANDARD FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle and boil out mode
- Matchless Ignition with DVI drain valve interlock
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (22.9 cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample packet
- Choice of basket options :
  - Twin Baskets
  - Full Basket

## CONTROLS

- Matchless Ignition automatically lights the pilot when the power is turned on and saves you money during off times.
- Solid State Thermostat with melt cycle and boil out mode.
  - *Optional: Digital Controller with displaying 2 product timer*
  - *Optional: I-12 Computer with 12 product timer and flex time*
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching and overheating.
- Integrated gas control safety valve controls gas flow.
- Temperature limit switch safely shuts off all heat if the upper temperature limit is exceeded.

## HIGH EFFICIENCY SERIES OF GAS FRYERS

For Energy Saving High Production frying specify Pitco Model SSH55, SSH55T, SSH75 tube fired gas fryers with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving Energy Star™\*\* performance without the need for complex power blowers. This patented atmospheric burner system with its long lasting alloy heat baffles reaches up to 70% thermal efficiency and delivers lower flue temperatures. New Self Clean Burner (patent pending) goes through a daily 30 second cleaning cycle to keep your burners tuned to operate in the most energy efficient manner. Ventilation troubles are virtually eliminated with the Down Draft Protection (patent pending) that safely monitors your fryer, making this a low maintenance, highly reliable fryer.

## MODELS AVAILABLE

- SSH55** (40-50 lbs, 80KBtu/hr, 14" x 14" fry area)
- SSH55T** (20-25 lbs, 40KBtu/hr, 7" x 14" fry area per side for this split vat fryer)
- SSH75** (75 lbs, 105KBtu/hr, 18" x 18" fry area)

## OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller
- I-12 Computer
- Backup thermostat (only on Digital and I-12 computer)
- Basket Lift (must be ordered with Digital Control or Computer) *(To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose w/restraining cable)*
- Stainless Steel back (not available with basket lift)
- 9"(22.9 cm) adjustable, non-lock rear & front lock casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- Triple Baskets
- Institutional Prison security package
- BNB Dump Station
- Filter System, see Supreme Filter spec sheet for details

## TYPICAL APPLICATIONS

High Volume restaurants or multi-store restaurant chains that require a Reliable, Highly Efficient EnergyStar™\*\* rating, High Production Fryer with low operational energy cost and lower annual maintenance and repair cost



Patent Pending

Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • [www.pitco.com](http://www.pitco.com)



OCC - Kitchen Equipment Purchase and Install Project Request for Bids

L10-206 Rev 1

02/07

Appendix B

Equipment List and Cutsheets

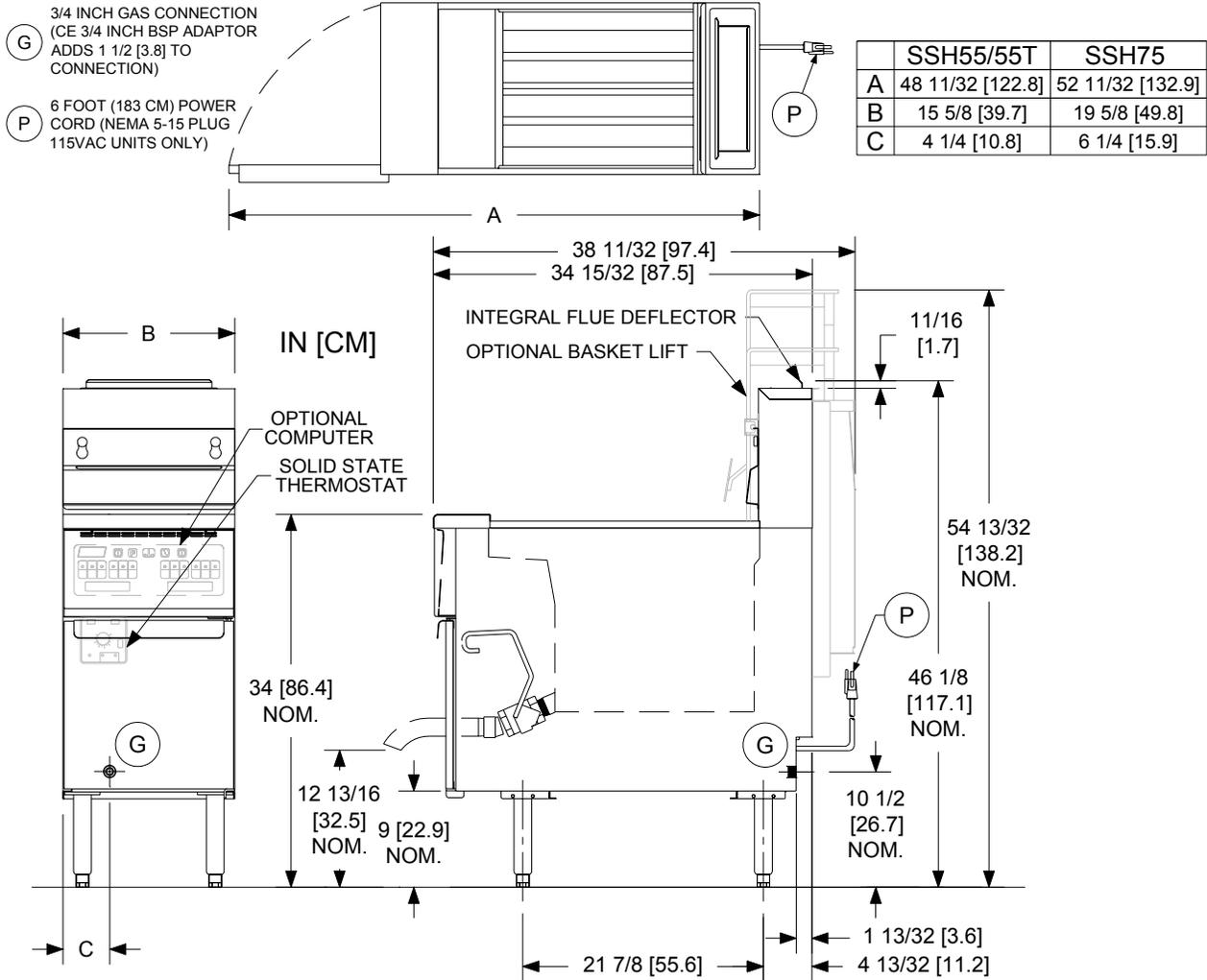
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June 17, 2010 Page 3 of 20

# Model SSH55, SSH55T and SSH75 Solstice Supreme Gas Fryer

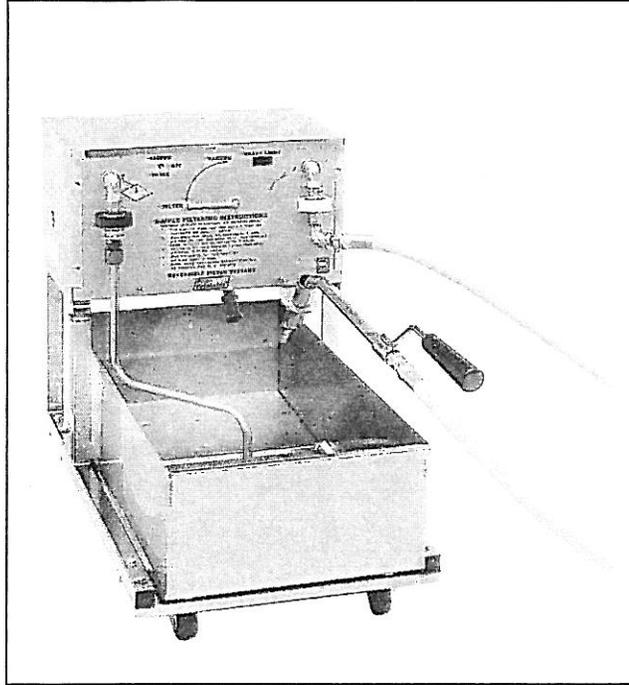
Model SSH55, SSH55T and SSH75 Solstice Supreme Gas Fryer



INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr		
SSH55	14 x 14 in (35.6 x35.6cm)	3-1/4 - 5 in (8.3 -12.7cm)	40 - 50 Lbs (18 - 23 kg)	80,000 BTUs (23 kW) (84 MJ)		
SSH55T per side	7 x 14 in (35.6 x35.6cm)	3-1/4 - 5 in (8.3 -12.7cm)	20 - 25 Lbs (9 -11 kg)	40,000 BTUs (18 kW) (42 MJ)		
SSH75	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7cm)	75 Lbs (34 kg)	105,000 BTUs (31 kW) (110 MJ)		
FRYER SHIPPING INFORMATION (Approximate)						
Model	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube		
SSH55	208 Lbs (95 kg)	258 Lbs (117 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft <sup>3</sup> . (0.9m <sup>3</sup> )		
SSH55T	230 Lbs (104 kg)	280 Lbs (127 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft <sup>3</sup> . (0.9m <sup>3</sup> )		
SSH75	226 Lbs (103 kg)	276 Lbs (125 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft <sup>3</sup> . (0.9m <sup>3</sup> )		
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Amps	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	Fryer	1	0.7	0.4
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)				
* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.						
CLEARANCES (Do Not Curb Mount)						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	
SHORT FORM SPECIFICATION						
Provide Pitco Model (SSH55,55T,75) tube fired high efficiency gas floor fryer with EnergyStar TM**rating. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, 304 SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system with up to 70% thermal efficiency, self cleaning burners, down draft protection, matchless ignition, drain valve interlock, behind the door solid state t-stat with melt and boil mode, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge, 9" adjustable legs, manual reset high limit. If supplied with casters: Casters with 1" min. adjustment and front toe locks. Provide options and accessories as follows:						



# Model RP14, RP18 Reversible Pump, Portable Filter System



Model RP14, RP18 Reversible Pump, Portable Filter System

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### CONSTRUCTION

- Filter pan and pump assembly enclosure are constructed of polished stainless steel.
- All other surfaces are nickel plated finish.
- Welded steel frame mounted on four ball-bearing swivel casters for easy movement.
- 1/3 HP heavy duty motor and pump assembly.
- 5 foot (1.5 meter) flexible, sanitary, high temperature return hose equipped with nozzle.
- Return hose nozzle is nickel plated steel with a non-heat conducting handle.
- Extra large filter area for large fryer filtering.
- Heater to soften solid shortening for quicker filter start-up (optional).

### CONTROLS

- ON/OFF/ON switch for operating pump direction.
- Lever type directional flow control.

### OPERATIONS

- Four swivel caster design allows for easy movement and storage of the filter.
- Quick disconnect hose connections make it easy to assemble and disassemble.
- Low profile allows for easy placement under the fryer drain.
- Easy to remove filter media assembly for quick and easy filter paper replacement.
- Lift out filter pan for easy cleaning.

### STANDARD ACCESSORIES

- 10 Foot (3.05 meters) oil proof supply cord
- Filter Pan
- 25 sheets of heavy duty filter paper (flat)
- Sample filter powder packets
- 1 sediment clean out scoop
- 1 - 7 inch (17.8 cm.) drain nipple

### AVAILABLE OPTIONS & ACCESSORIES

- Filter heater (for solid shortening use)
- Filter powder packets
- Filter paper (envelope style)
- Cover

### STANDARD SPECIFICATIONS

### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- UL Listed



Patent Pending

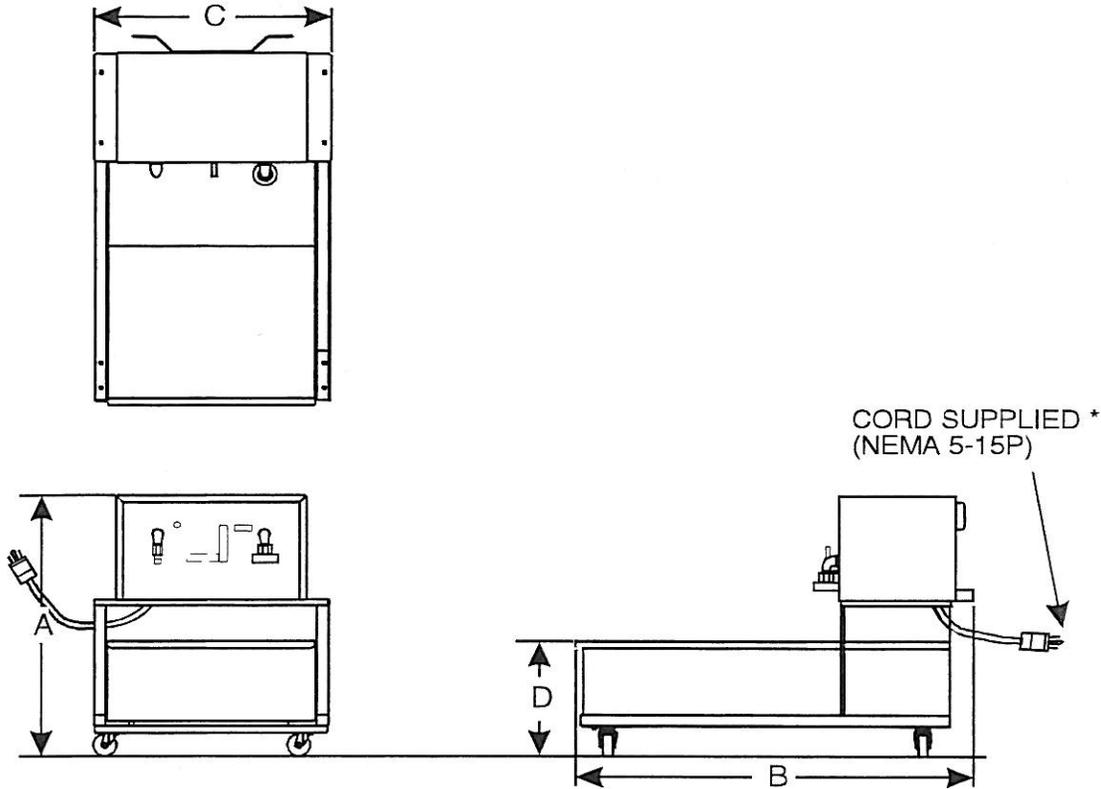


Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA  
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com

L10-073 Rev 7 (08/03)



## Model RP14, RP18 Reversible Pump, Portable Filter System



\* No plug supplied on 220/240V Units

ELECTRICAL			OIL CAPACITY	
Option	VOLTAGE/PHASE/HZ		RP14 - Up to 55 pounds (24.9 KG) RP18 - Up to 75 pounds (34.0 KG)	
	120/1/60	220 or 240/1/50		
RP14/RP18	AMPS/EA	AMPS/EA	<b>SHIPPING INFORMATION</b>	
	5	4	RP14 - 131 pounds (59.4 KG) 10 cu. ft. (0.28 cu. meters) RP18 - 156 pounds (70.8 KG) 14 cu. ft. (0.40 cu. meters)	
DIMENSIONS			PERFORMANCE CHARACTERISTICS	
	<b>RP14</b>	<b>RP18</b>	Pumps up to 5.0 gal. (18.9 lit.) per minute 500 Square inches (3,226 square cm) of filter area Reversible pump to back-flush lines	
<b>A</b>	24.00 in. (60.00 cm)	24.00 in. (60.00 cm)		
<b>B</b>	30.00 in. (76.20 cm)	34.00 in. (86.36 cm)		
<b>C</b>	17.00 in. (43.18 cm)	20.25 in. (51.44 cm)		
<b>D</b>	10.50 in. (26.67 cm)	10.50 in. (26.67 cm)		
SHORT FORM SPECIFICATION				
Provide Pitco Model RP ____ (14 or 18) Reversible Pump, Portable Filter System. Unit shall have the ability to vacuum oil from oil containers. Shall have 500 square inches (3,226 square cm) of filter area. Unit shall have a polished stainless steel filter pan and pump enclosure; all other surfaces to be nickel plated. Provide accessories as follows:				
TYPICAL APPLICATION				
Mobile filtering of all of your frying appliances. Filter can be used with gravity drain or to power drain fryers.				



**Pitco Frialator, Inc.**, P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA  
 (603) 225-6684 • Fax (603) 225-8472 • [www.pitco.com](http://www.pitco.com)  
 L10-073 Rev 7 (08/03) Specifications subject to change without notice. Printed in the USA

# GROEN®



## Eclipse Braising Pan model BPM-30E/40E

### Description

Braising pan shall be a Groen Eclipse™ Ergonomic Tilting Braising Pan Model BPM-30E or BPM-40E, electric-heated, manual tilting (specify 30 gallon) model BPM-30E or (specify 40 gallon) model BPM-40E with 10" deep pan on a rounded leg stand.

### Construction

The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 10" pan depth. All exposed surfaces shall be of stainless steel.

The cooking surface is a heavy 5/8" thick stainless steel clad plate fitted with clamped-on flat bar electric heating elements, ensuring efficient heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. (see operator's manual for proper warm up settings).

Controls and tilt mechanism are mounted in stainless steel housings, on the pan body sides. Braising pan shall come standard with mounting bracket for either right-side, left-side or rear faucet mounting.

Etch marks included.

### Finish

Interior of braising pan shall be polished to a 100 emery grit finish. Exterior of braising pan shall be built to a bright high-buff semi-deluxe finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

### Sanitation and NSF Listing

Braising pan shall be designed and constructed to be NSF-listed meeting all known health department and sanitation codes. True rounded leg tubular stand design and 3" radius pan interiors make cleaning easier.

### UL Listing

Braising pan shall be UL- and cUL- listed.

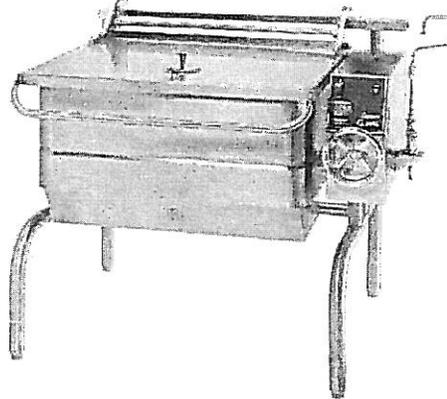
### Manual Tilt

The braising pan shall have a smooth-action, quick-tilting body with manual crank tilt mechanism, which provides precise control during pouring of pan contents for easy operation. Pan body shall tilt past vertical to assist in cleaning.

### Vented Cover

A heavy-gauge, fully adjustable one-piece cover is standard with torsion bar type counterbalance designed to maintain selected cover position. A vent is provided in the cover top to regulate condensate buildup and a rear condensate drip shield is located under the cover to prevent condensate from dripping on floor when cover is opened.

Model BPM-30E shown



### Controls

Operating controls include console mounted ON power switch, ON power indicator light, HEAT indicator light and temperature control.

### Performance/Features

Braising pan shall be equipped with controls that allow operation at 7-degree angle to facilitate griddling. Braising pan shall be thermostatically-controlled for automatic shut-off when desired temperature is reached and temperature falls below desired setting. Braising pan to have High Limit thermostat as safety feature.

### Installation

One electrical connection required. Specify 208, 240 or 480 Volt electrical service. All units ship three-phase, and are field convertible to single-phase operation.

### Options/Accessories

- Steamer Pan inserts
- Single pantry water faucet
- Double pantry water faucet
- Steamer pan carrier (Model BPC)
- 2" tangent drawoff (option: must be ordered with unit)
- Flanged feet
- Pouring lip strainer
- Strainer for tangent drawoff valve
- Single or Double pantry faucet with spray hose assembly (48" or 60")
- Casters

### Origin of Manufacture

Braising pan shall be designed and manufactured in the United States.

**Narrow Width  
Stainless Steel  
Manual Tilting  
Braising Pan**

**Rounded Leg  
Electric-Heated  
30- and 40-Gallon  
Capacity**

### Short Form

Braising Pan shall be Groen Eclipse™ Ergonomic Tilting Braising Pan stainless steel, electric-heated, thermostatically controlled, Model BPM-30E or BPM-40E, on a rounded tubular leg stand. Heavy 5/8" thick stainless steel clad pan bottom with clamped-on flat bar-type electric heating elements. 30 gallon pan is 39" wide and 40 gallon pan is 48" wide both with a 10" deep pan. Smooth-action quick-tilting pan body with manual crank tilt mechanism, heavy-duty fully adjustable counterbalanced cover with condensate drip shield and cover vent. Single electric connection required; specify voltage (208, 240 or 480 Volt). UL- and NSF- listed. Made in USA.



### Applications

Braising meat  
Pan frying chicken  
Asian stir-fry  
Steaming vegetables  
Frying short order items  
Sautéing  
Sauces/Roux  
Roasting turkeys  
Boiling  
Simmering  
Thawing  
Reheating prepared foods

1055 Mendell Davis Drive, Jackson, MS 39272  
888-994-7636, unifiedbrands.net

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.

**Groen Braising Pan, Page 1**

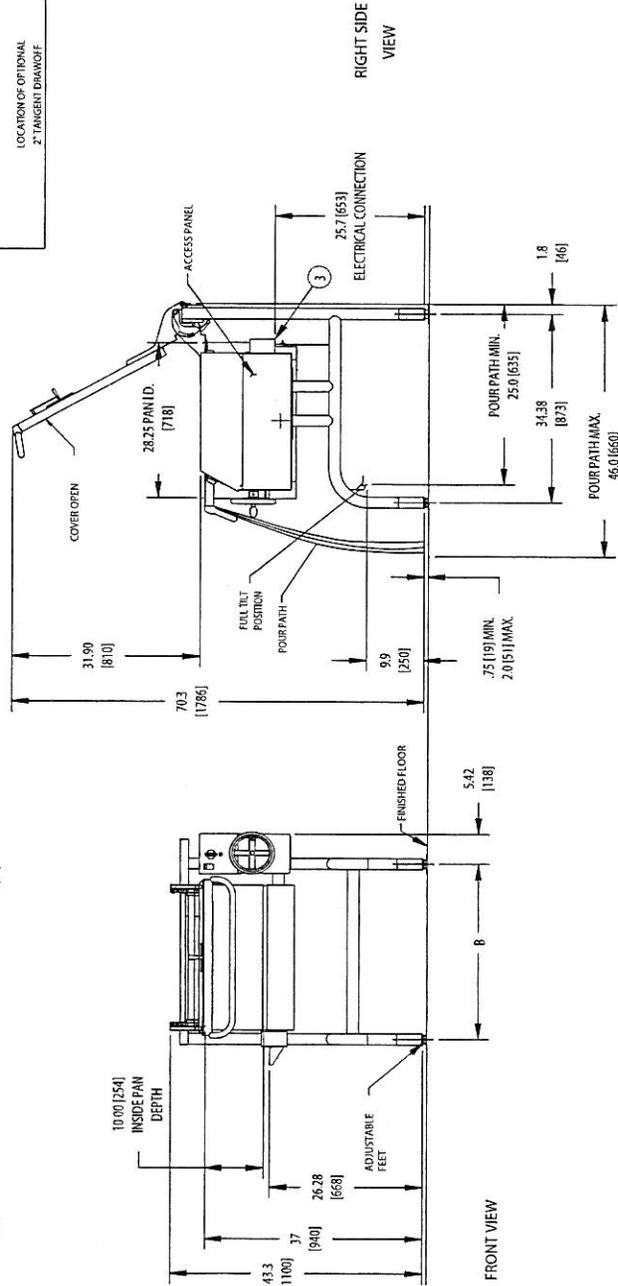
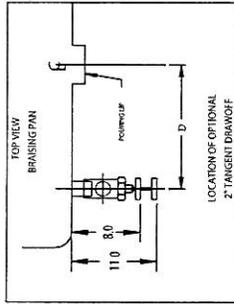
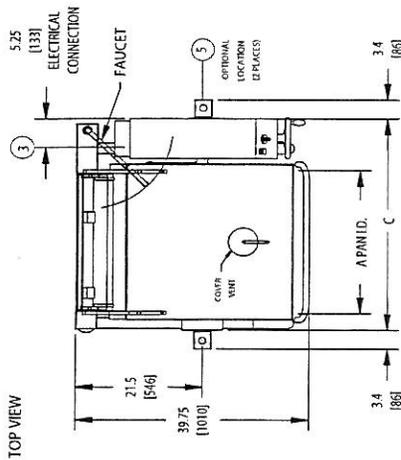
**146630E**

Revised 06/07

MODEL	ELECTRICAL REQUIREMENTS					
	BPM-30E	BPM-40E	BPM-30E	BPM-40E		
VOLTAGE	PHASE	AMPS	Kw	PHASE	Kw	
208	1	55	11.5	74	1	15.3
240	3	32	11.5	43	3	15.3
480	3	28	11.5	37	3	15.3

MODEL	BPM-30E		BPM-40E		
	DIMS.	INCH	MM	INCH	MM
A	26.25	662	35.75	908	
B	32.00	813	41.5	1054	
C	38.50	984	48.00	1226	
D	8.75	222	13.50	343	

- NOTES:
1. DIMENSIONS IN BRACKETS [ ] ARE MM.
  2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
  3. ELECTRICAL CONNECTION: 0.175" DIA. [44] HOLE
  4. OTHER VOLTAGES AND PHASES ARE AVAILABLE.
  5. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
  6. FAUCET MAY BE INSTALLED ON FAUCET BRACKET OR ON REAR AS SHOWN.

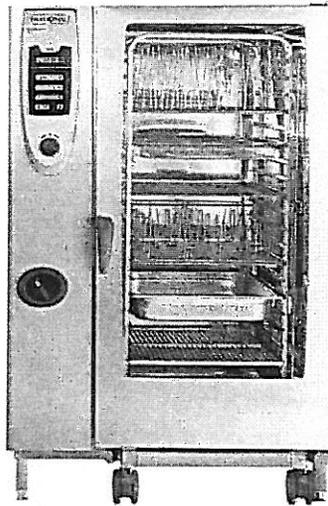


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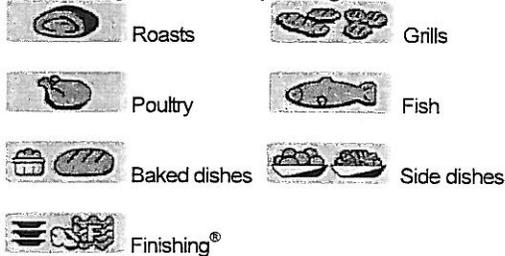


Item No. \_\_\_\_\_

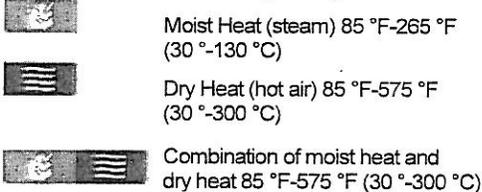
## SelfCooking Center® 202 Gas (20 x 18" x 26"/40 x 12" x 20")



### SelfCooking Control® - 7 operating modes:



### Combi-Steamer mode - 3 operating modes:



### Options:

- Safety door lock • RS 232 serial interface • RS 485 converter • Ethernet interface • Security/Prision Version • Special voltages • unit with sous-vide core temperature probe

### Accessories:

- Heat shield for left hand side wall • Access ramp for mobile oven rack • Grids, containers, trays, CombiFry® (frying baskets) • Lamb and suckling pig spit • Superspike (poultry grid), CombiGrill® grids • Mobile plate rack • Thermocover • CombiLink® software package • Adapters for sheet pans 18"x26" • Cleaner Tabs and Rinse Aid-Tabs

### Approvals:



### Description:

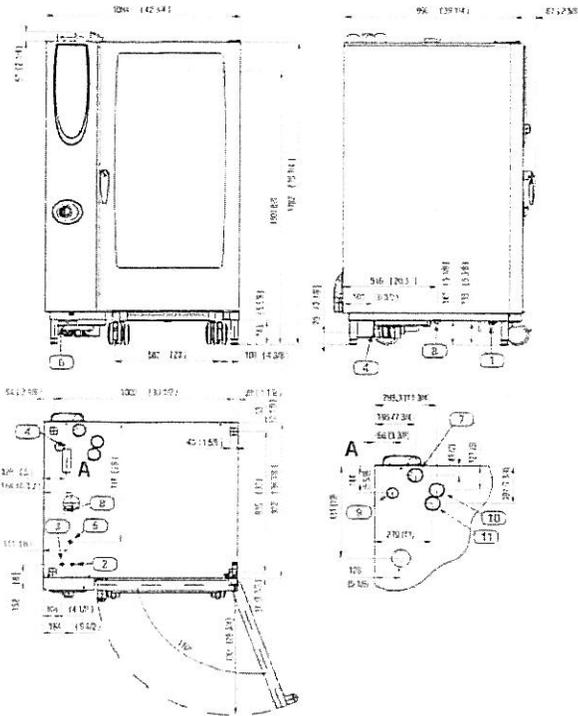
Unit for the automatic cooking (**SelfCooking Control® Mode**) of roasts, grills, poultry, fish, baked dishes, side dishes, and for automatic Finishing®.

Combi-Steamer (**Combi-Steamer Mode**) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.

### Features:

High-performance fresh steam generator • Microprocessor-controlled cooking process • Clear control panel with pictograms • Self-explanatory operation concept with easy-to-read clear text displays which can be read from any angle, Help Function, touch screen, press buttons and central dial with Push Function to confirm entries • Individual programming of at least 350 cooking programs with up to 12 steps • Rack monitoring with individual time programming of each rack in non-stop loading • Adjustable foreign languages display • Free time selection from 0-24 hours • Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel • Demand-related energy supply by means of modulating, low-noise high-performance blower burner system • Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly • Positioning aid for core temperature probe • Function Delta-T cooking • Automatic cleaning system independent of mains pressure, with 6 cleaning stages, unsupervised cleaning even overnight • Seamless hygienic cooking cabinet with rounded corners • Automatic, active rinsing and drainage of steam generator by pump • Limescale level of steam generator automatically sensed, automatic indication of when descaling is necessary, limescale level displayed at any time • Menu-guided descaling program • Preselected starting time adjustable for time and date • Temperature unit adjustable in °C or °F • ServiceDiagnostic System with automatic service notices display • Airflow optimized cooking cabinet • Integral, maintenance-free grease extraction system with no additional grease filter • Safety temperature limiter for cabinet and steam generator • Halogen cooking cabinet lighting from shock-proof CERAN glass • Cool down function for fast cabinet fan cooling • Automatic vapor quenching • Humidifying function can be programmed with humidity values from 85 °F-500 °F (30 °-260 °C) for Dry Heat and Combination • 5 air speeds programmable • Integral fan impeller brake • Operating and warning displays • Rear-ventilated double glass doors, hinged inside pane for easy cleaning • Door handle with slam function • Door locking positions • Proximity door contact switch • Press-fit cabinet seal • Lengthwise loading for accessories • Mobile oven rack with tandem steering casters, 2 casters with locks, CNS metal parts • Maximum rack height 5 1/4 ft. • 10 grids 20" x 24" (2/1 GN) • Mobile oven rack with locking both sides • Rail distance 2 1/2" (63 mm) • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • Swivel air baffle with quick-release locks • Hinged control panel allows front servicing and inspection • Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function • Separate solenoid valves for normal and soft water • Height-adjustable feet • HACCP data memory and output via integral USB interface • Material inside and out CrNi steel CNS 304.

### Consultant/Contractor:



## SelfCooking Center® 202 Gas (20 x 18" x 26"/40 x 12" x 20")

- 1 Common water supply (cold water)
- 2 Water supply cold water
- 3 Water supply soft or hot water
- 4 Drain
- 5 Electrical connection
- 6 Equipotential bonding
- 7 Vent pipe 2" (70 mm)
- 8 Gas supply 3/4"
- 9 Exhaust pipe steam
- 10/11 Exhaust pipe hot air

Minimum Clearance 2" (50 mm)  
Left side 20" recommended for servicing unit without the ability to move for servicing

Measurements in mm (inches)

### Technical specification:

#### Electrical connection:

Connected load: 1.1 kW  
1 NAC 120 V cord supplied  
Recommended breaker: 1 x 15 A

#### Notes:

Dedicated circuit breaker required  
Do not use fuses  
Dedicated ground wire required  
Comes with 8' cord and 5-15 plug  
Wire size: AWG 14-3

#### Natural gas/LPG liquid gas:

Max. rated thermal load:  
240.000 BTU/240.000 BTU (64 kW/67 kW)  
Hot air:  
240.000 BTU/240.000 BTU (64 kW/67 kW)  
Moist heat:  
191.000 BTU/191.00 BTU (51 kW/53 kW)

#### Water connection:

3/4" NPS for 1/2" pressure hose  
**Note:** Connect to drinking water only.

#### Drain connection:

2" (50 mm) O.D. (outside diameter)  
Non-threaded stainless steel  
**Note:** connect only to 2" (50 mm) diameter steam temperature resistant pipe

#### Gas connection: 3/4"

#### Required gas pressure:

Natural gas 6" to 10.5"  
LPG 10" to 13"

#### Dimensions:

Width: 42 3/4" (1084 mm)  
Height: 70 1/4" (1782 mm)  
Depth: 39 1/4" (996 mm)

#### Shipping weight

Net: 817 lbs (370.5 kg)  
Gross: 851 lbs (386 kg)  
Cubing packing: 107.4 cu.ft. (3.04 m³)  
Freight class: 85, F.O.B.

#### Cooking medium:

Moist heat 85 °F-265 °F  
Dry heat 85 °F-575 °F  
Combination: 85 °F-575 °F

#### Capacity:

Steam pans: 40 x 12" x 20"  
Full size sheet pans: 20 x 18" x 26"  
GN-container/grids: 20 x 2/1, 40 x 1/1 GN  
Lengthwise loading for sheet pans and 2/1 GN

### External Heat Source Proximity:

Each Combi-Steamer must be clear of all external sources of heat • Increased appliance temperature may cause damage to unit components • Installations must comply with all local electrical, plumbing and ventilation codes • RATIONAL recommends water treatment based on the results of water testing • Consult owners manual for additional installation requirements.

### Bidding specifications:

The RATIONAL SelfCooking Center® unit cooks with hot air and pressureless steam – singular, sequentially and in combination.

**Cooking Modes:** 7 SelfCooking Control® Modes for the automatic cooking of roasts, grills, poultry, fish, baked dishes, side dishes, and for automatic Finishing®. 3 Combi-Steamer modes for Steaming (85 °F-265 °F), Hot Air (85 °F-575 °F), Combi-Steaming (85 °F-575 °F).

### Unit shall be equipped with:

High-performance fresh steam generator • Clear control panel with pictograms • Core temperature probe with 6 measuring points • Sensor-controlled cabinet humidity • Automatic cleaning system • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic vapor quenching • Humidifying function • 5 air speeds programmable • Integral fan impeller brake • Rear-ventilated double glass doors • Door handle with slam function • Mobile oven rack with locking both sides • All-round heat insulation • Integral hand shower with infinitely variable regulation, automatic retracting • Separate solenoid valves for normal and soft water • HACCP data memory and output via integral USB interface. • \*With optional rack adapter Art-No.: 60.22.129

### RATIONAL Cooking Systems

455 E. State Parkway, Suite 101 – Schaumburg IL, 60173 USA  
Tel.: +1 847 2735000 / Fax.: +1 8477559583

# Specification



## SelfCooking Center® 202 G (20x2/1-40x1/1 GN)

**The world's first SelfCooking Center®** Just select food, define result - that's it! There is no need for conventional inputs such as temperature, time and humidity, complicated programming, constant monitoring or other routine jobs. All the technical features of the SelfCooking Center® are used fully automatically, which means that you always reap the full benefits for your money. There is simply no need for expensive user training. Even temporary staff can use the SelfCooking Center® without problems.

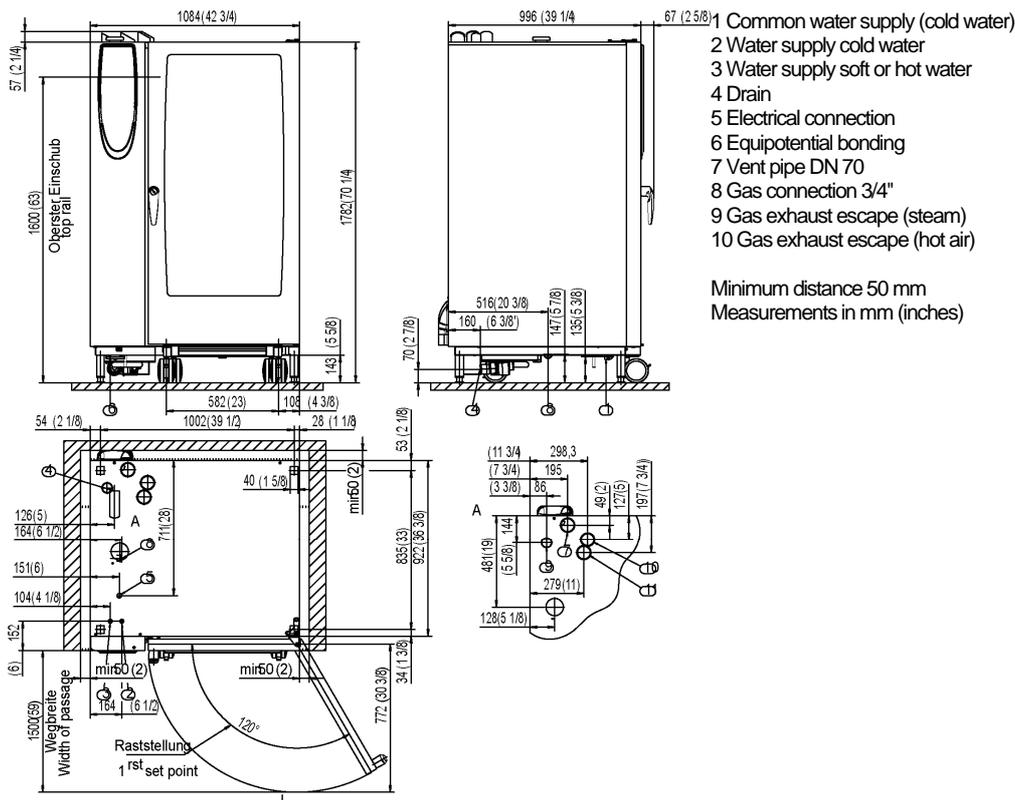
- Description** Cooking appliance for automatically cooking (Automatic mode) roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products and for automatic Finishing®.  
Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot air, individually, in succession or in combination.
- 9 modes of function** Automatic mode: Roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, baked products, Finishing®.
- 3 operating modes** Combi-Steamer mode:  
Moist heat (steam) between 30 °C and 130 °C  
Dry heat (hot air) from 30 °C-300 °C  
Combination of moist heat and dry heat 30 °C-300 °C
- Working safety** Maximum rack height 1.60 m. Detergent and rinse aid tabs (solid detergents) for optimum health protection. VDE approved for unsupervised operation.
- Function - automatic mode** Function - Automatic mode In the 9 operating modes (Roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, baked products, Finishing®) the automatic mode automatically detects product-specific requirements, the size of the food to be cooked and the load size. Cooking time, temperature and the ideal cooking cabinet climate are continuously adjusted to achieve the result you want. The remaining cooking time is displayed.
- Function - Combi-Steamer mode** Cooking by means of freely adjustable convection heat, unpressurised fresh steam or a combination of convection heat and fresh steam. In all operating modes cabinet humidity is measured and controlled the exact percentage.

### Features::

- Clear control panel with pictograms • Self-explanatory operation concept with easy-to-read clear text displays which can be read from any angle, Help Function, touch screen, press buttons and central dial with Push Function to confirm entries • Rack monitoring with individual time programming of each rack for non-stop loading • Maximum rack height 1.60 m • Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel • 5 air speeds, programmable • Humidifying function can be programmed with humidity values from 30 °C-260 °C for Dry Heat and Combination • Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly • Core temperature probe integral with unit (cannot be lost) • Positioning aid for core temperature probe • Demand-related energy supply by means of modulating, low-noise high-performance blower burner system • Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function • High-performance fresh steam generator • Automatic, active rinsing and drainage of steam generator by pump • Limescale level of steam generator automatically sensed, automatic indication of when descaling is necessary, limescale level displayed at any time • Menu-guided descaling program • Integral, maintenance-free grease extraction system with no additional grease filter • Cool down function for fast cabinet fan cooling • Integral fan impeller brake • Rear-ventilated double glass doors, hinged inside pane for easy cleaning • Cooking cabinet doors with integral sealing mechanism, no steam escape or energy loss when operated without mobile oven rack • Door handle with slam function • Door locking positions • Proximity door contact switch • Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out • Press-fit cabinet seal • Airflow optimised cooking cabinet • Swivel air baffle with quick-release locks • Halogen cooking cabinet lighting from shock-proof CERAN glass • Microprocessor-controlled cooking process • HACCP data memory and output via integral USB interface • Adjustable buzzer tone • Adjustable foreign languages display • Adjustable display contrast • Real time display • Free time selection from 0-24 hours, can be adjusted in hours/minutes or minutes/seconds • Preselected starting time adjustable for time and date • Function Delta-T cooking • Temperature unit adjustable in °C or °F • Automatic vapour quenching • Lengthwise loading for 2/1, 1/1 GN accessories • Mobile oven rack with tandem steering casters, 2 casters with wheel locks, wheel diameter 125 mm, CNS metal parts • Mobile oven rack with locking both sides • Rail distance 63 mm • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • ServiceDiagnostic System with automatic service notices display • Safety temperature limiter for cabinet and steam generator • Hinged control panel allows front servicing and inspection • Operating and warning displays • DVGW-compliant fixed waste water connection possible • Separate solenoid valves for normal and soft water • Height-adjustable feet • Material inside and out CrNi steel DIN 1.4301 • VDE approved for unsupervised operation

Pieces	Unit price	Total price
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## SelfCooking Center® 202 G (20x2/1-40x1/1 GN)



### Technical specification::

<b>Capacity:</b>	20 x 2/1 GN	<b>Water pressure (Flow pressure):</b>	150-600 kPa / 0,15-0,6 Mpa / 1,5-6 bar	<b>Rated thermal load Liquid gas LPG total:</b>	67 kW
<b>Lengthwise loading for:</b>	2/1, 1/1 GN	<b>Water drain:</b>	DN 50 mm	<b>Rated thermal load Liquid gas LPG "Moist heat":</b>	53 kW
<b>Number of meals per day:</b>	300-500	<b>Electricity connection:</b>	1,1 kW	<b>Rated thermal load Liquid gas LPG "Dry heat":</b>	67 kW
<b>Width:</b>	1.084 mm	<b>Weight (net):</b>	370,5 kg	<b>Rated thermal load natural gas total:</b>	64 kW
<b>Depth:</b>	996 mm	<b>Fuse protection:</b>	1 x 16 A	<b>Rated thermal load natural gas "Moist heat":</b>	51 kW
<b>Height:</b>	1.782 mm	<b>Mains connection:</b>	1 NAC 230 V	<b>Rated thermal load natural gas "Dry heat":</b>	64 kW
<b>Height incl. gas draft diverter:</b>	2.021 mm	<b>Cable cross-section (Supplied with 2.5 m cable / without connector):</b>	3 x 2,5 mm <sup>2</sup>	<b>Marks of conformity:</b>	CE, GS, KEMA, DVGW, SVGW, KIWA, IPX5, NSF, GASTEC QA, AGA/CSA, JIA, PCT
<b>Water supply (pressure hose):</b>	3/4" / Ø 1/2"	<b>Gas supply/connection:</b>	3/4"		
		<b>Exhaust gas duct:</b>	A3 (nur Typ 61), B13, B23		

### Options:

- Safety door lock
- RS 232 serial interface
- RS 485 converter
- Ethernet interface
- Security/Prision version
- Special voltages
- Sous vide core temperature probe
- Menu pad
- Lockable control panel
- Potential-free contact for status display
- Unit with mobile oven rack for bakers
- Mobile

**Akro Ltd.** 85 Gregory Road, Mildenhall, Bury St Edmunds. Suffolk. IP28 7DF  
Phone : 0870 190 4091  
Fax: 0870 190 4095

### Accessories:

- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grid), Griddle grid
- Mobile plate rack
- Thermocover
- CombiLink® software package
- CombiCheck® service package
- Special Cleaner tablets and Rinse Aid tablets
- Access ramp for mobile oven rack
- Lamb and suckling pig spit
- Draft diverter

Visit us on the Internet: [www.rational-ovens.co.uk](http://www.rational-ovens.co.uk)

We reserve the right to make technical improvements

**GRIDDLES & BROILERS****VULCAN****VACB SERIES  
COUNTER MODEL GAS CHARBROILER**

Model VACB47

**SPECIFICATIONS**

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. \_\_\_\_\_. Stainless steel front, sides, top trim and grease trough. Full width front grease collection drawers. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 18,000 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:

\_\_\_\_\_ " wide x 33" deep x 11½" working height

CSA design certified NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- VACB25** 25⅜" wide
- VACB36** 36⅞" wide
- VACB47** 46¾" wide
- VACB60** 60⅝" wide
- VACB72** 72⅝" wide

**STANDARD FEATURES**

- Stainless steel sides, control panel, top trim, backsplash and grease trough
- Full width front grease drawer
- Heavy duty cast iron char-radiants
- 5¼" wide cast iron diamond grates
- One 18,000 BTU/hr burner for each broiler grate
- Standing pilot ignition system
- One infinite heat control valve for each burner
- Underburner deflector system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip areas.
- 4" adjustable legs
- ¾" rear gas connection and gas pressure regulator
- Supercharger burner dividers minimize heat transfer to enhance multi-zone cooking capability
- One year limited parts and labor warranty

**OPTIONS**

- 6" legs
- Cutting board
- 12¼" deep plate rail
- Condiment rail
- Back and side splash kit
- Griddle plate
- Welded steel diamond and round rod grates.
- 10½" wide griddle plate inserts
- Stainless steel stand with undershelf and casters

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602



**VACB SERIES  
COUNTER MODEL GAS CHARBROILER**

**INSTALLATION REQUIREMENTS:**

1. A gas pressure regulator supplied with the unit must be installed:  
Natural Gas 5.0" (127 mm) W.C.  
Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

**NOTE: In The Commonwealth of Massachusetts**

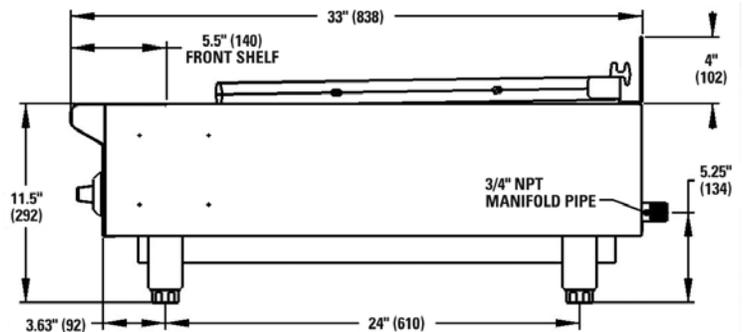
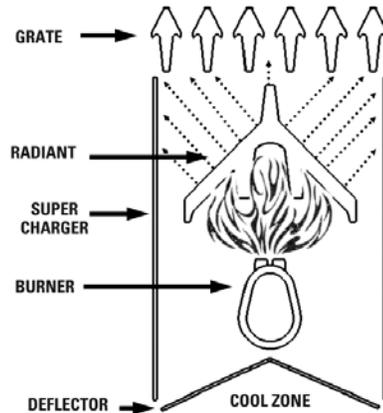
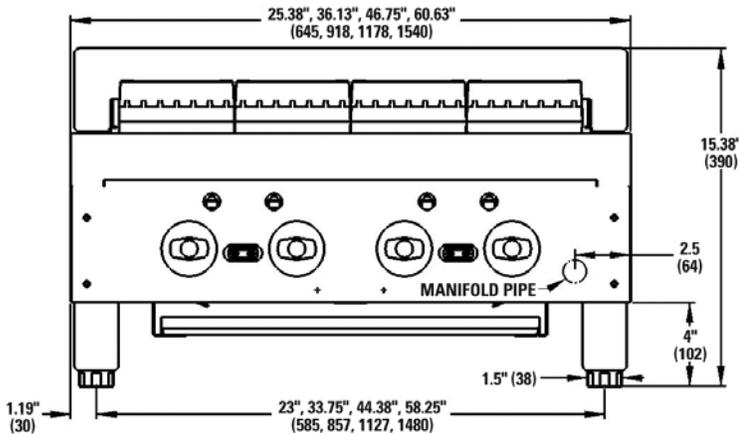
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. CLEARANCES

	Non-Combustible
Rear	3"
Sides	0"

All models require a 4" bottom clearance from a non-combustible counter and must be installed with minimum 4" legs.

5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA	# BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VACB25	25 <sup>3</sup> / <sub>8</sub> "	33"	15 <sup>3</sup> / <sub>8</sub> "	11 <sup>1</sup> / <sub>2</sub> "	21 <sup>1</sup> / <sub>2</sub> " X 22 <sup>5</sup> / <sub>16</sub> "	4	72,000	290/131
VACB36	36 <sup>1</sup> / <sub>8</sub> "				32 <sup>1</sup> / <sub>4</sub> " X 22 <sup>5</sup> / <sub>16</sub> "	6	108,000	370/167
VACB47	46 <sup>3</sup> / <sub>4</sub> "				43" X 22 <sup>5</sup> / <sub>16</sub> "	8	144,000	450/203
VACB60	60 <sup>5</sup> / <sub>8</sub> "				57" X 22 <sup>5</sup> / <sub>16</sub> "	11	198,000	500/225
VACB72	72 <sup>5</sup> / <sub>8</sub> "				68 <sup>3</sup> / <sub>4</sub> " X 22 <sup>5</sup> / <sub>16</sub> "	13	234,000	580/263

\*These are nominal dimensions and can vary by +1.75" with adjustable legs.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



## RRG SERIES LOW PROFILE HEAVY DUTY GAS GRIDDLE



- 24RRG** 24" w x 24" d griddle plate
- 36RRG** 36" w x 24" d griddle plate
- 48RRG** 48" w x 24" d griddle plate
- 60RRG** 60" w x 24" d griddle plate

### STANDARD FEATURES

- Stainless steel front, sides and 4" front top ledge.
- Fully welded stainless and aluminized steel chassis frame.
- 11" low profile cooking height on 4" adjustable legs.
- 3/4" composite griddle plate with stainless steel cooking surface.
- Top and bottom plate seam welded.
- 4" backsplash with tapered side splashes.
- One 27,500 BTU/hr. "U" shaped burner for every 12" of griddle width.
- One solid state thermostat with embedded thermocouple for each burner.
- Thermostat knob guards
- Temperature adjust from 150° to 450° F.
- Electronic ignition with pilot safety system.
- 3½" wide stainless steel front grease trough.
- Large capacity 6⅞" wide x 30" deep x 2½" high stainless steel grease drawer.
- ¾" rear gas connection and gas pressure regulator.
- 120V 50/60Hz 1 Amp single phase with NEMA 5-15 USA plug.
- One year limited parts and labor warranty.



### SPECIFICATIONS:

Low profile heavy duty gas griddle, Vulcan-Hart Model No. \_\_\_\_\_ Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel chassis frame. 11" low profile cooking height on 4" legs. ¾" composite griddle plate with stainless steel cooking surface welded to stainless steel back and tapered side splashes. One 27,500 BTU/hr. "U" shaped aluminized steel burner and solid state thermostat for each 12" of griddle width. Temperature adjusts from 150° to 450°. Electronic ignition with pilot safety system. 3½" wide stainless steel front grease trough. 120V 50/60Hz 1 amp single phase with NEMA 5-15 USA plug. Large capacity 6⅞" wide x 30" deep x 2½" high stainless steel grease drawer. ¾" rear gas connection and gas pressure regulator.

**SPECIFY TYPE OF GAS WHEN ORDERING.**  
**SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

### OPTIONS

- Leg lengths 4", 5½", 8", 10", 11¼"
- Stainless steel stand with marine edges and casters.
- Stainless steel integrated stand with casters.
- Stainless steel, hinged thermostat cover with magnetic latch.
- Cutting board, condiment rail, plate rail and towel bar accessories.



## RRG SERIES LOW PROFILE HEAVY DUTY GAS GRIDDLE

**IMPORTANT:**

1. A gas pressure regulator supplied with the unit must be installed;  
  
Natural Gas 5.0" (127 mm) W.C.  
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.

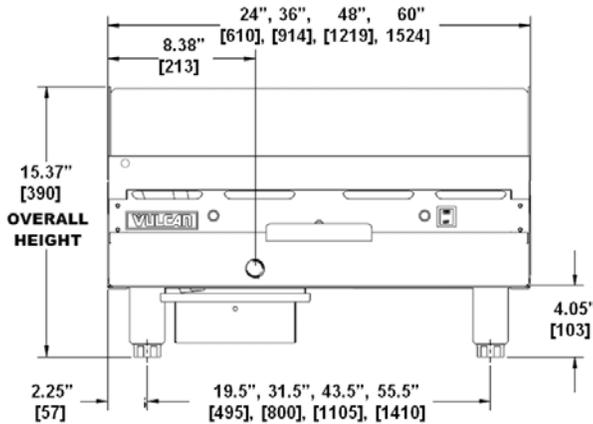
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

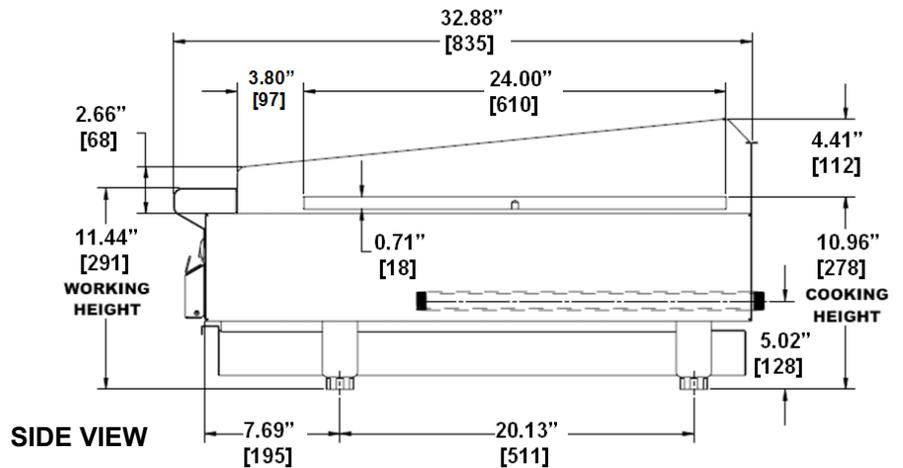
**NOTE: In The Commonwealth of Massachusetts**

All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

5. This appliance is manufactured for commercial installation only and is not intended for home use.



**FRONT VIEW**



**SIDE VIEW**

MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
24RRG	24"	33"	15½"	11¾"	2	55,000	1	200 lbs/91 kg
36RRG	36"	33"	15½"	11¾"	3	82,500	1	255 lbs/116 kg
48RRG	48"	33"	15½"	11¾"	4	110,000	1	320 lbs/145 kg
60RRG	60"	33"	15½"	11¾"	5	137,500	2	380 lbs/172 kg

\*These are nominal dimensions and can vary by +1.75" with adjustable legs.

\*\*All rear grease option griddles have only one (1) grease drawer on the left side.

**NOTE:** In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

# VULCAN

Item # \_\_\_\_\_ C.S.I. Section 11420

## VHP SERIES ACHIEVER GAS HOT PLATE



VHP36U Step-up Burner Model with Optional Stand



CSA design certified. NSF listed.

### BASIC MODELS:

VHP212	12" wide	VHP424	24" wide
VHP636	36" wide	VHP848	48" wide

### KEY FEATURES:

- Stainless steel sides and control panel
- Full width pull out crumb tray
- Heavy duty cast iron top grates
- 30,000 BTU/hr open burners with lift-off heads
- Standing pilot ignition system
- One infinite heat control valve for each burner
- 4" adjustable legs
- 3/4" rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

### OPTIONAL FEATURES:

- Step-up burners. Rear burners elevated 4".
- Half hot-top on rear burner, 15,000 BTU/hr input.
- 5-5/8", 8", 10" and 11" legs
- Stainless steel stand with undershelf and casters

### EXTERIOR DIMENSIONS:

\_\_\_\_\_ " W x 33" D x 12-3/8" working height on 6" adjustable legs

### CLEARANCES:

	Combustible	Non-Combustible
Rear	6"	0"
Sides	6"	0"

Approved by \_\_\_\_\_

Date: \_\_\_\_\_

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028  
502-776-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-36962 (04-07)

**VULCAN**



**MODEL: VHP SERIES Achiever Gas Hot Plate**



# VHP SERIES ACHIEVER GAS HOT PLATE

### INSTALLATION REQUIREMENTS:

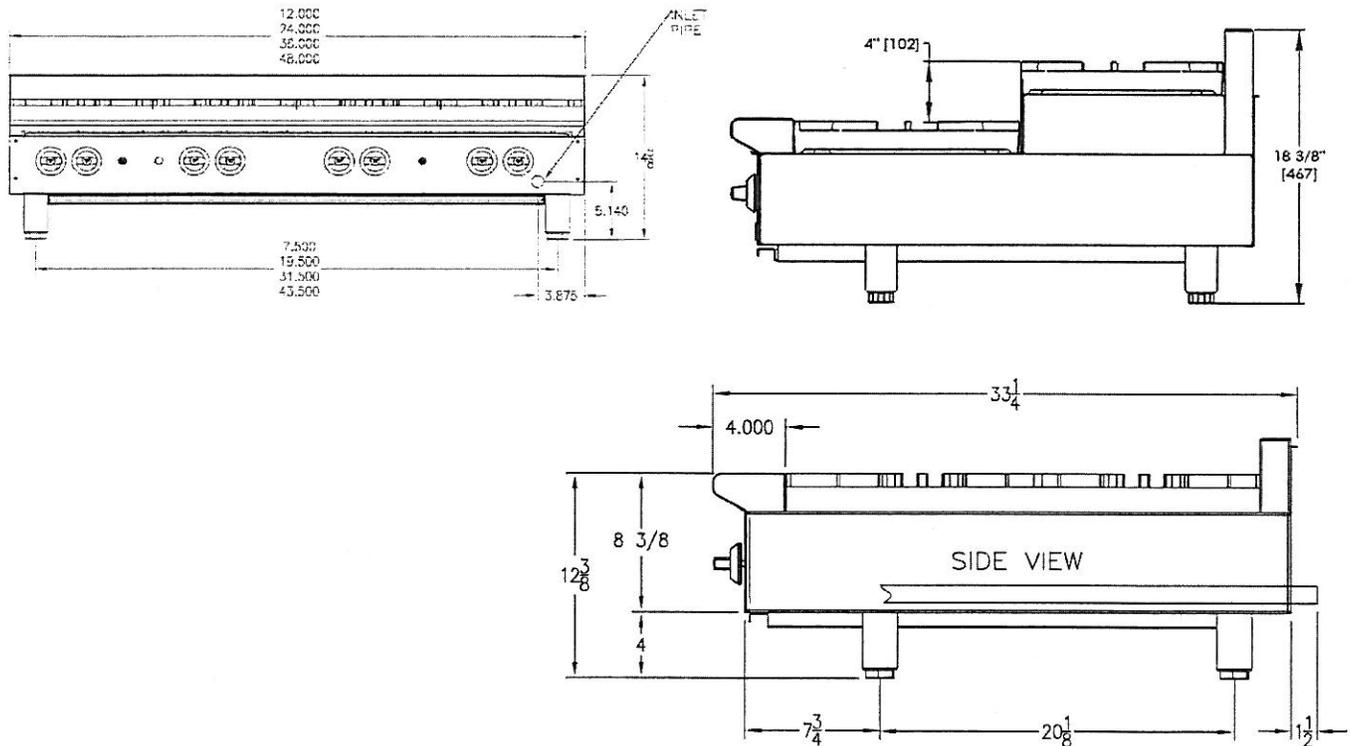
1. A gas pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169, www.NFPA.org. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas

Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471.

### NOTE: In the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. This appliance must be installed with a 6" clearance at both sides and the rear adjacent to combustible construction.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	NO. OF BURNERS	TOTAL BTU/HR.	APPROX. SHIP WT. (LB/KG)
VHP212	12"	33"	14-5/8"	12-3/8"	2	60,000	95 lbs./43 kg
VHP424	24"				4	120,000	165 lbs./74 kg
VHP636	36"				6	180,000	265 lbs./119 kg
VHP848	48"				8	240,000	310 lbs./140 kg

**NOTE:** In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028  
502-776-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-36962 (04-07)

Printed On Recycled Paper



Item # \_\_\_\_\_

C.S.I. Section 11420

# COUNTER EQUIPMENT

STAINLESS STEEL STANDS

**BASIC MODELS:**

STAND/C	Stand with 5" Casters
STAND/C-VCCB	Stand with 5" Casters
STAND/F	Stand with Flanged Leg
STAND/F-VCCB	Stand with Flanged Leg



STAND/C-48



Listed by the National Sanitation Foundation

<p>Approved by _____</p> <p>Date: _____</p>
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VULCAN



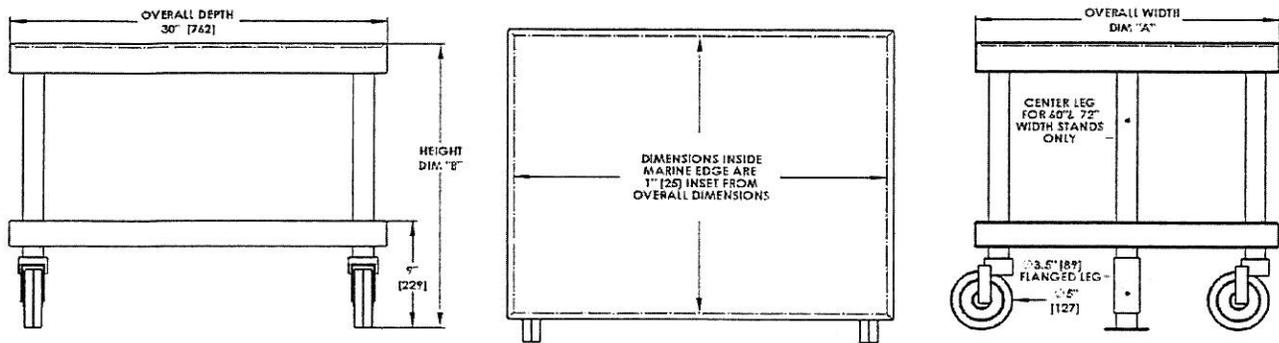
MODEL: Counter Equipment Stainless Steel Stands

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201. TEL. 1-800-814-2028  
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-36963 (04-07)

# VULCAN

## COUNTER EQUIPMENT STAINLESS STEEL STANDS



PRODUCT FAMILY	ACCESSORY CODE - CASTERS	ACCESSORY CODE - FLANGED LEGS	DIM "A"	DIM "B"
900RE VACB VHP	STAND/C-12	STAND/F-12	12" [305]	24" [610]
	STAND/C-24	STAND/F-24	26" [660]	
	STAND/C-36	STAND/F-36	37" [940]	
	STAND/C-48	STAND/F-48	49" [1245]	
	STAND/C-60	STAND/F-60	61" [1550]	
	STAND/C-72	STAND/F-72	73" [1854]	
VCCB	STAND/C-VCCB25	STAND/F-VCCB25	26" [660]	23" [584]
	STAND/C-VCCB36	STAND/F-VCCB36	37" [940]	
	STAND/C-VCCB47	STAND/F-VCCB47	49" [1245]	
	STAND/C-VCCB60	STAND/F-VCCB60	61" [1550]	
	STAND/C-VCCB72	STAND/F-VCCB72	73" [1854]	

**NOTE:** In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201. TEL. 1-800-814-2026  
502-776-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-36983 (04-07)

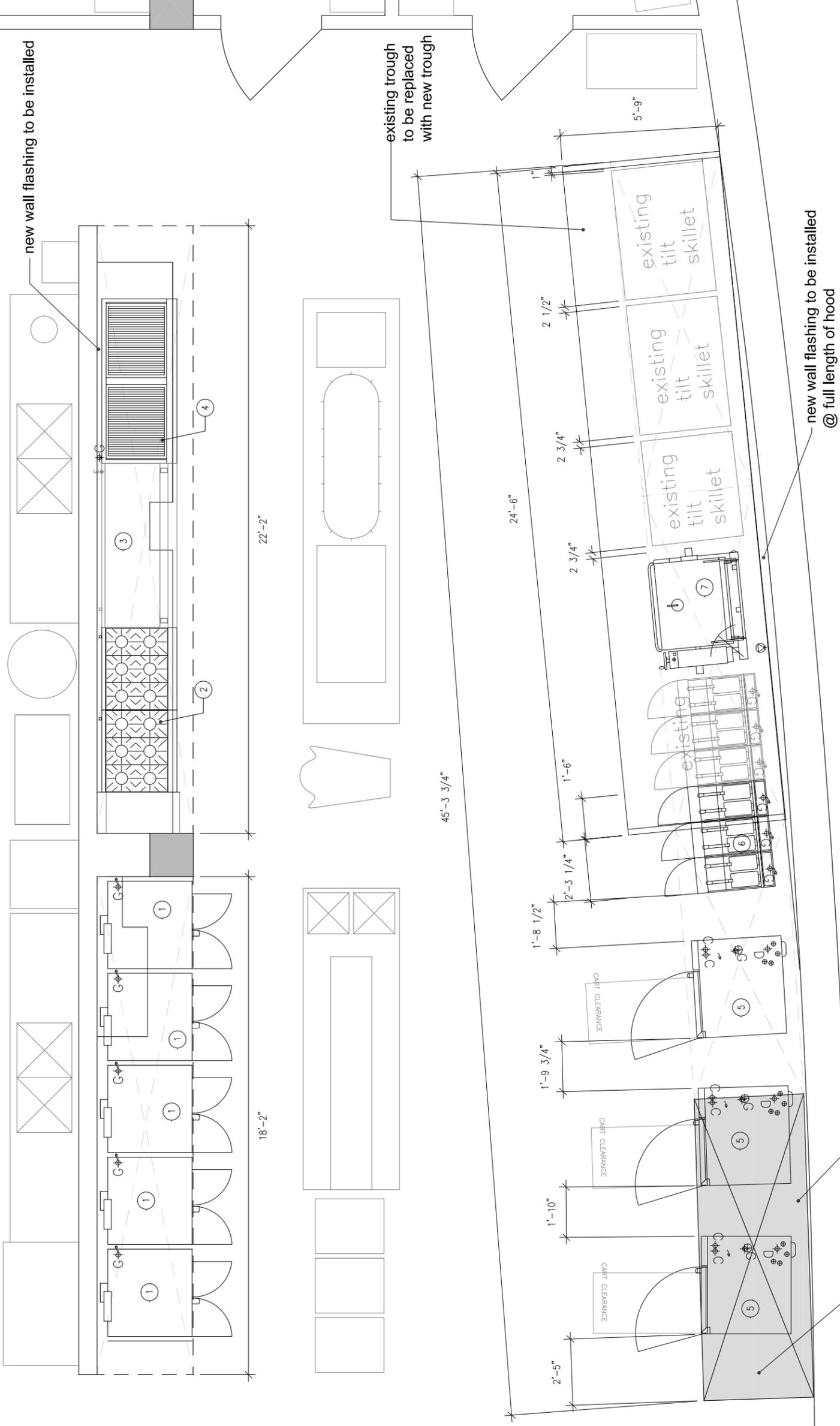
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No.	Revision/Issue	Date

The Metropolitan Exposition  
 Recreation Commission  
 777 NE MLK JR Boulevard  
 Portland, OR 97232

OCC Kitchen  
 Main Kitchen

Project	OCC KITCHEN	Sheet	<b>A1</b>
Date	6.24.2010	Scale	
Scale	1/4" = 1'0"		

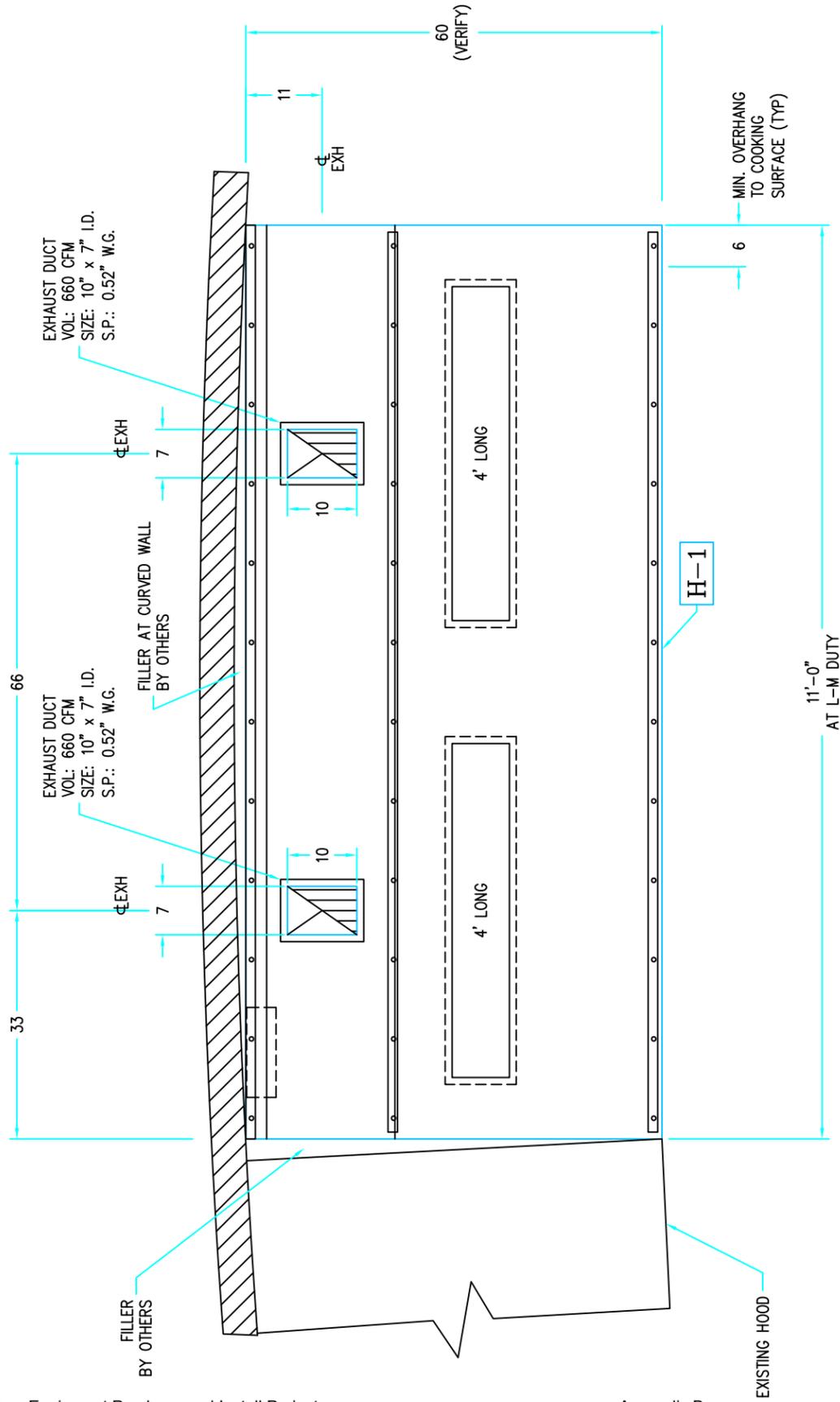


SCALE: 1/4" = 1'0"

new hood enclosure to be installed

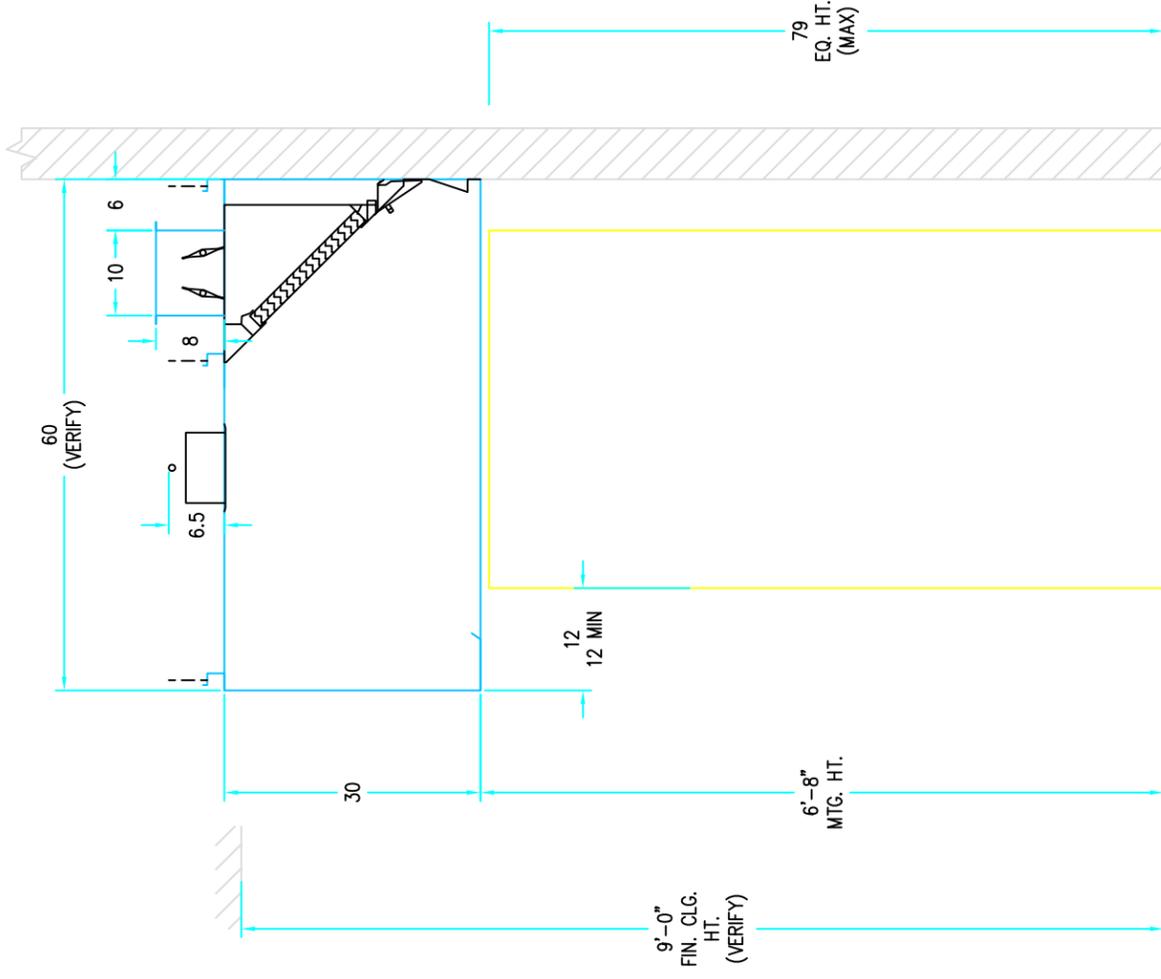
new 11' hood

key	
1	convection ovens
2	range
3	griddle
4	grill
5	rational ovens
6	fryers
7	tilt skillet



PLAN VIEW

THIS SECTION TIED TO  
EXHAUST FAN EF-3



SECTION VIEW

THIS SKETCH HAS BEEN PREPARED TO CONVEY PRELIMINARY DESIGN DATA ONLY AND IS NOT INTENDED FOR FIELD RELEASE. THIS SKETCH IS NOT TO SCALE.

MODEL: XG-CBD-BDL-HP-60

ITEM NO: H-1

REVISION NO: 05 4-26-10 EC

**GAYLORD® INDUSTRIES**  
TELEPHONE: (503) 691-2010  
TOLL FREE: (800) 547-9696  
FAX NO: (503) 692-6048  
E-MAIL: gaylor@gaylordusa.com  
10900 S.W. AVERY ST.  
TUALATIN, OR 97062-1149

MECHANICAL  
AIR  
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DIMENSION

OREGON CONVENTION CENTER  
PORTLAND, OR

DRAWN BY: EC DATE: 04-05-10 FILE: 08-0912 SHEET NO.: 1

