

HACC – CENTRAL PENNSYLVANIA’S COMMUNITY COLLEGE  
**REQUEST FOR BID**  
11-08  
FOOD SERVICE EQUIPMENT - LEBANON CAMPUS

**Acknowledgement:** Please acknowledge receipt of this Bid by completing the information requested below and faxing to 717/780-2325 upon receipt.  
**Please also include this page with your bid response.**

Vendor Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_  
Address (include city, state, zip): \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Check One: **We will** \_\_\_\_\_ **Will Not** \_\_\_\_\_ be responding to this RFB.

If not responding, please explain briefly: \_\_\_\_\_

**Dates:**

Date of Issue: August 30, 2010

Acknowledgement (page 1 of bid package) Due Date on or before: September 7, 2010 by 11:00AM

Bid Response Due Date: September 9, 2010 @ 11:30 AM

**Bid Delivery:**

Address: Purchasing Office/W130  
One HACC Drive  
Harrisburg PA 17110-2999

Contact: Garry Crider, Purchasing Manager

Phone: 717/780-1164

Fax: 717/780-2325

**Terms:**

1. All bids must be mailed or hand delivered in a **sealed** envelope clearly marked with your company name and the HACC bid number.
2. Bids must include all costs and shipping/handling/freight charges.
3. HACC is tax exempt.

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4. Do not include a copy of the original RFB with your response.
5. Responses must be clearly subtotaled and totaled, with one “bottom line dollar amount”.
6. The College also reserves the right to allow a Bidder to correct a defect in its Bid provided that correction of the defect does not alter the amount of the Bid or the scope of work required under the Bid.

**HACC - Central Pennsylvania's Community College**  
**11-08 FOOD SERVICE EQUIPMENT - LEBANON CAMPUS**  
**REQUEST FOR BID**  
**BID - SPECIFICATIONS**

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. Drawings A102: Second and Third Floor Plans and A405: Café and Kitchen
- B. Excel Spreadsheet: Detailed Cost Sheet for the Food Service Equipment

1.2 SUMMARY

- A. Bidders are to supply a bid the list of food service equipment listed below in Section 3.1,
- B. Bidders are to complete Exhibit A – Excel Spreadsheet ; Detailed Cost Sheet for the Food Service Equipment.
- C. Bidders are to supply manufacturer name and model for each item of food service equipment Exhibit A – Excel Spreadsheet ; Detailed Cost Sheet for the Food Service Equipment.
- D. Bidders are to complete and sign Bid Form in the last section of this RFB.

1.3 SUBMITTALS

- A. Coordination Drawings: For foodservice facilities.
  - 1. Indicate locations of foodservice equipment and connections to utilities.
  - 2. Key equipment using same designations as indicated on Drawings.
  - 3. Include plans and elevations; clearance requirements for equipment access and maintenance; details of equipment supports; and utility service characteristics.
- B. Operation and Maintenance Data: Coordinate inclusion of foodservice equipment data into emergency, operation, and maintenance manuals. In addition to items specified in Division 1 Section " Operation and Maintenance Data," coordinate inclusion of the following:
  - 1. Product Schedule: For each foodservice equipment item, include the following:
    - a. Designation indicated on Drawings.
    - b. Manufacturer's name and model number.
    - c. List of factory-authorized service agencies including addresses and telephone numbers.

PART 2 - PRODUCTS

2.1 OWNER-FURNISHED FOODSERVICE EQUIPMENT

- A. Refer to Schedule of Owner-Furnished Foodservice Equipment at the end of this Section.

PART 3 - EXECUTION

- 3.1 All manufactures are listed as "Basis of Design"

ITEM QTY DESCRIPTION

- 1. 1 ea REFRIG... REACH-IN  
True Food Service Equipment, Inc Model No. TS-49  
Refrigerator, Reach-in, two-section, 49 cu. ft., (6) shelves, 300 series s/s exterior & interior w/300 series s/s floor, (2) s/s hinged doors w/locks, digital solar LCD thermometer, 4" castors, 1/2 HP, 115v/60/1-ph, NEMA 5-15P, 9.1 amps, MADE IN AMERICA  
1 Self-contained refrigeration standard  
1 4" Swivel castors, standard (adds 5" to OA height)  
1 Warranty - 5 year compressor (self-contained only), applicable to US and Canada  
1 Warranty - 1 year parts and labor, applicable to US and Canada  
1 Left door hinged left, right door hinged right standard
  
- 2. 1 ea FREEZER REACH-IN  
True Food Service Equipment, Inc Model No. TS-49F  
Freezer, Reach-in, two-section, -10° F, 49 cu. ft., (6) shelves, 300 series s/s exterior & interior w/300 series s/s floor, (2) s/s hinged doors w/locks, digital solar LCD thermometer, 4" castors, 3/4HP, 115v/60/1-ph, NEMA 5-20P, 13.2 amps, MADE IN AMERICA  
1 Self-contained refrigeration standard  
1 4" Swivel castors, standard (adds 5" to OA height)  
1 Warranty - 5 year compressor (self-contained only), applicable to US and Canada  
1 Warranty - 1 year parts and labor, applicable to US and Canada  
1 Left door hinged left, right door hinged right standard
  
- 3. 1 ea ICE MAKER WITH BIN, CUBE-STYLE  
Manitowoc Ice Model No. QY-0214A  
Ice Maker w/Bin, cube-style, air-cooled, self-contained condenser, up to 220-lb approximately/24 hours, 80-lb. ice storage capacity, half-dice size cube, front opening bin, stainless steel finish, ENERGY STAR® Qualified  
1 3 year parts & labor warranty  
1 5 year parts & labor warranty on evaporator  
1 5- year parts & 3- year labor warranty on compressor  
1 115v/60/1ph, std. 7.8 amps, 6' cord with NEMA 5-15P  
1 ea AR-PRE Arctic Pure® Pre-Filter Assembly, 5 micron filtration (NOT stand-alone; should be used in conjunction with primary water filter assembly)

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4. 1 ea SHELIVING  
Custom Model No. SHELIVING  
SHELIVING TO BE DETERMINED UPON FINAL LAYOUT
5. 1 ea POT RACK, WALL-MOUNTED  
Eagle Group Model No. WM60APR  
Pot Rack, Wall-Mounted, double bar design, 60"L, with stainless steel single hooks, constructed of 3/16" x 2" aluminum, NSF
6. 1 ea SINK 3-COMPARTMENT  
Eagle Group Model No. 412-16-3-18  
Sink, Three Compartment, with 18" left & right-hand drainboards, 19" front-to-back x 16"W compartment, 10 1/2"D, with 9 1/2" backsplash, stainless steel open frame base with side crossrails, 16/430 stainless steel 1 Kit B, s/s crossbraced legs, gussets, feet, (1) T&S faucet #313293 & (3) lever waste, add suffix "-CLFD" to model no.
7. 2 ea TRASH CONTAINER  
Rubbermaid Model No. 354000 BEIG 4 ea per case  
Slim Jim® Waste Container, 23 gallon, 20"L x 11"W x 30"H, general purpose waste, open type without lid, high-impact plastic construction, beige
8. 1 ea WORK TABLE, 48" LONG  
Eagle Group Model No. T3048E-BS  
Spec-Master® Work Table, 30"W x 48"L, 14 gauge type 304 stainless steel top with 4-1/2" backsplash, rolled front edge, square turndown ends, 18 gauge stainless steel adjustable undershelf, 1-5/8" O.D. 16 gauge stainless steel, adjustable high impact plastic bullet feet, Uni-Lok® system  
1 ea 503006 Drawer, 20"x20"x5"D w/polymer slides for all 30" & 36" standard Tables
9. 1 ea SINK, HAND  
Eagle Group Model No. HSA-10-F  
Hand Sink, wall model, 14-3/4" x 18-7/8" with 7-1/2" backsplash, stainless steel construction, splash mount gooseneck faucet, basket drain, deep-drawn seamless design-positive drain, NSF approved
10. 1 ea FOOD WARMER, COUNTERTOP, ELECTRIC  
APW Wyott Model No. CW-2A  
Cooker/Warmer/Server, electric, countertop, one 12" x 20", 22 quart pan, wet/dry heat, thermostatic control up to 450° cooking power, stainless steel construction  
1 1 yr. parts & labor warranty, std.  
1 120v/60/1-ph, 1500w, 12.5 amps, NEMA 5-15P, std.
11. 1 ea PANINI GRILL  
Star Mfg. Model No. CG28IB  
Pro-Max® Double "Panini" Grill, electric, (1) 14"x28" fixed lower grill, (2) hinged upper grills, grooved cast iron grill plates, thermostatic control with off position, stainless steel front & sides, adjustable feet, 7200w  
1 1 Yr, parts & labor warranty, std.  
1 208/240v/60/1-ph, 5.4/7.2 kw, 26.0/30.0 amps, cord w/NEMA #L6-30P, std.

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12. 1 ea OVEN, MICROWAVE  
Amana Commercial Products Model No. HDC12A  
C-Max Microwave Oven, 1200 watts, compact, stackable, s/s interior & exterior, X2 quantity pad, 11 power levels, 100 memory settings, side hinged door, full 3-year warranty, 20 amp, 120v/60/1-ph, NEMA 5-20P
13. 1 ea SLICER, FOOD  
Berkel, Inc. Model No. X13  
Food Slicer, gravity feed, manual, 13" dia. s/s knife, gauge plate interlock, table mounted sharpener, permanent knife guard, kick stand, product fence, cord & plug, 1/2 HP  
1 1 year parts, labor & travel warranty, std.  
1 115v/60/1-ph, 7 amps, std.
14. 1 ea MOP SINK  
Eagle Group Model No. F1916  
Mop Sink, floor mounted, 24-5/8"W x 21-1/2"L, 8"H water level, 2" drain, stainless steel construction  
1 ea 312688 Mop Holder, 3 pole  
1 ea 312690 Service Faucet
15. 1 ea VENTLESS FRYER  
Wells Model No. WVAE-30F  
VCS2000 Ventless Fryer w/Auto-Lift, electric, 30 lb. fat cap., w/built-in oil filter, basket lift, mechanical timer, self-contained hood system, s/s construction, front legs, rear casters, 9kw  
1 22458 208v/60/3-ph, 9.0kw, 26.5 amps, direct (field convertable to single phase)
16. 1 ea BUN PAN RACK  
Eagle Group Model No. ORO-1840  
Panco® Rack, Pan, Mobile, full height, standard duty, closed sides, with guides spaced on 1-1/2" centers, capacity 40 - 18" x 26" bun pans, extruded aluminum construction, end loading, 5" casters, shipped KD
17. 1 ea WORK TABLE, 60" LONG  
Eagle Group Model No. T3060E-BS  
Spec-Master® Work Table, 30"W x 60"L, 14 gauge type 304 stainless steel top with 4-1/2" backsplash, rolled front edge, square turndown ends, 18 gauge stainless steel adjustable undershelf, 1-5/8" O.D. 16 gauge stainless steel legs, adjustable high impact plastic bullet feet, Uni-Lok® system  
1 ea E22 Sink, 16" x 19" x 8" bowl, for 30"W tables, complete with faucet and basket drain (specify location)
18. 1 ea FOOD WARMER, COUNTERTOP, ELECTRIC  
APW Wyott Model No. W-3V  
Food Warmer, electric, countertop, one 12" x 20" pan opening, wet and dry operation, thermostatic controls, "W" shaped, low resistance heating element, stainless steel construction  
1 1 yr. parts & labor warranty, std.  
1 120v/60/1-ph, 1200w, 10.0 amps, NEMA 5-15P, std
19. 1 ea OVEN, ELECTRIC, CONVEYOR BAKE  
Star Mfg. Model No. 214HXA

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Holman Miniveyor® Conveyor Oven, electric, with product entry and exit openings adjustable from 1-1/2" to 3"H X 14"W, 31"L, variable speed, s/s conveyor belt, quartz sheathed heaters, three above & two below, s/s construction

1 1 Yr, parts & labor warranty, std.

1 208v, 1-ph, 4.0kw, 19.7 amps, NEMA 6-30 plug

1 Conveyor belt left to right, std.

20. 1 ea REFRIGERATED COUNTER, SANDWICH TOP  
True Food Service Equipment, Inc Model No. TSSU-60-24M-B-ST  
Mega Top Sandwich/Salad Unit, 15.5 cu.ft., (24) 1/6 size (4"D) poly pans, (2) s/s insul. covers, 8-7/8"D cutting board, s/s top/front/sides, aluminum back, (2) doors, (4) shelves, white aluminum interior with 300 ss floor, 5" castors, 1/3Hp, 115v/60/1-ph, NSF-7, MADE IN AMERICA  
1 Self-contained refrigeration standard  
1 Warranty - 5 year compressor (self-contained only), applicable to US and Canada  
1 Warranty - 1 year parts and labor, applicable to US and Canada  
1 Alternative hinging available, please contact factory  
1 914984 Double Overshelf, 60-3/8"L x 16"D x 33-1/32"H, for TSSU/TUC/TWT-60 & Mega, stainless steel  
1 5" Castors, standard
21. 5 ea PAPER CUP DISPENSER  
San Jamar Model No. C2210C  
Gourmet® Euro EZ-Fit® Cup Dispenser, counter mount, (4) pre-cut gaskets fits 6 to 24 oz. paper/plastic/foam cups w/rim dia. of 4-7/8", vertical or horizontal mount, 23"L tube, high-impact plastic, NSF
22. 1 ea ICE BIN, DROP IN  
Randell Model No. 9510IC  
Drop-In Ice Bin, 21.25"L x 14.625"D, 40 lb. insulated ice chest, s/s top & coved corner interior, removable s/s cover
23. 1 ea REFRIG...UNDERCOUNTER, REACH-IN  
True Food Service Equipment, Inc Model No. TUC-36  
Undercounter Refrigerator, 33-38° F, 8.5 cu. ft., (4) shelves, s/s top & sides, white aluminum interior with 300 series s/s floor, (2) s/s doors, 5" castors, front breathing, 1/6 HP, 115v/60/1-ph, 4.7 amps, NEMA 5-15P, Energy Star rated, MADE IN AMERICA  
1 Self-contained refrigeration standard  
1 Warranty - 5 year compressor (self-contained only), applicable to US and Canada  
1 Warranty - 1 year parts and labor, applicable to US and Canada  
1 Alternative hinging available, please contact factory  
1 5" Castors, standard
24. 1 ea DROP-IN SINK  
Eagle Group Model No. SR10-14-9.5-1  
Sink Bowl, Drop-In, 1 compartment, 14"W x 10"L x 9-1/2"D, heavy gauge stainless steel, #302004 deck mounted gooseneck faucet, basket drain, mounting hardware
25. 1 ea CAPPUCCINO MACHINE  
Nuova Simonelli Model No. PREMIER 2GR/V

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MEV2-01200 Premier Maxi Espresso Coffee Machine, compact, automatic w/volumetric dosing, 2 Group, 9 lt. boiler, 2 steam wands, 1 hot water wand, steel & black polymer body, 2700W, 230v/60/1-ph, ETL, NSF4

26. 1 ea SERVICE NON-REFRIGERATED BAKERY MERCHANDISER  
Structural Concepts Model No. HV38  
Encore® Service Non-Refrigerated Bakery Merchandiser, 40"L, curved lift-up front glass, (3) lighted wire shelves (20",26",26"D), sheet metal deck, sliding glass rear doors, black interior, black trim, (2) full end panels w/mirror  
1 NOTE: 42" minimum entry door clearance required (w/out shipping skid)  
1 One year parts & labor warranty, standard  
1 120v/60/1ph, .62 amps, cord w/NEMA 5-15P  
1 Electrical Connect: 12" straight blade power cord, standard  
1 NOTE: Units are supplied w/levelers extended 1-1/4" and MUST be adjusted during installation to ensure unit is level for operation  
1 Exterior: Wilsonart or Formica non-premium laminate  
1 Rear Exterior: White, standard  
1 Trim: Black, standard  
1 Front Panel: Flat standard laminate
27. 1 ea SERVICE REFRIGERATED BAKERY MERCHANDISER  
Structural Concepts Model No. HV38R  
Encore® Service Refrigerated Bakery Merchandiser, 40"L, self-contained Breeze™ refrigeration system w/evaporator pan, curved lift-up front glass, (3) lighted glass display shelves, sheet metal deck, sliding glass rear doors, black interior, black trim, (2) full end panels w/mirror  
1 NOTE: 43" minimum entry door clearance required (w/out shipping skid)  
1 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard  
1 Self-contained refrigeration system, standard  
1 120v/60/1ph, 10.12 amps, cord w/NEMA 5-15P  
1 NOTE: Compressor air intake from rear and out front panel, front panel cannot be blocked (Not applicable with remote refrigeration option)  
1 NOTE: Units are supplied w/levelers extended 1-1/4" and MUST be adjusted during installation to ensure unit is level for operation  
1 Exterior: Wilsonart or Formica non-premium laminate  
1 Rear Exterior: White, standard  
1 Trim: Black, standard  
1 Front Panel: Flat standard laminate
28. 2 ea REFRIG... MERCHANDISER  
True Food Service Equipment, Inc Model No. GDM-35  
Refrigerated Merchandiser, two-section, 35 cu. ft., (8) shelves, laminated vinyl exterior, white interior w/300 series s/s floor, (2) Low-E thermal glass hinged door, fluorescent interior lights, 1/2 HP, 115v/60/1-ph, 9.2 amps, NEMA 5-15P, Energy Star rated, MADE IN AMERICA  
2 Self-contained refrigeration standard  
2 Warranty - 5 year compressor (self-contained only), applicable to US and Canada  
2 Warranty - 1 year parts and labor, applicable to US and Canada  
2 Left door hinged left, right door hinged right standard  
2 Exterior: Permanent non-peel non-chip white vinyl, standard  
2 Interior: White aluminum, standard  
2 Illuminated sign decal: S-TS-01 "TRUE Stripe" graphic, standard

29. 1 ea WORK TABLE, 96" LONG  
Eagle Group Model No. T3096E-BS  
Spec-Master® Work Table, 30"W x 96"L, 14 gauge type 304 stainless steel top with 4-1/2" backsplash, rolled front edge, square turndown ends, 18 gauge stainless steel adjustable undershelf, 1-5/8" O.D. 16 gauge stainless steel legs, adjustable high impact plastic bullet feet, Uni-Lok® system  
2 ea 411296 Flex-Master® Overshelf, Table Mounted, posts sold separately, 12"W x 8 feet long, 16 gauge 430 stainless steel, Uni-Lok® system  
2 pr 448202 Post, 48"H, for use with Flex-Master® table-mount overshelf, chrome finish  
2 ea 503006 Drawer, 20"x20"x5"D w/polymer slides for all 30" & 36" standard tables

**END OF BID SPECIFICATIONS**

**HACC - Central Pennsylvania’s Community College  
11-08 FOOD SERVICE EQUIPMENT - LEBANON CAMPUS  
REQUEST FOR BID  
BID FORM**

**A) FOOD SERVICE EQUIPMENT - LEBANON CAMPUS:**

- 1) **Total cost of food service equipment:** \$ \_\_\_\_\_
- 2) **Total cost of Delivery and Set in Place:** \$ \_\_\_\_\_
- TOTAL EQUIPMENT AND DELIVERY COST:** \$ \_\_\_\_\_

**B) What is the Lead Time for Shipment after order:** \_\_\_\_\_

**C) Bid Deadline**

To be considered for selection, bids shall arrive at HACC’s Procurement and Business Services Office, One HACC Drive, Whitaker Hall, Room W130A, Harrisburg, PA, 17110, by 11:30AM on or before September 9, 2010. Bids must be in a sealed container, clearly marked " RFB #11-08, FOOD SERVICE EQUIPMENT - LEBANON CAMPUS." Allow time for normal mail delivery to ensure timely receipt of bids by HACC’s Procurement and Business Services Office. Bids arriving after the deadline will not be considered. All bids become the property of the College.

**D) Number of Copies and Mailing of Bid**

Two (2) copies of the bid will be submitted in a sealed container clearly marked with the name of the bid and labeled “RFB #11-08, FOOD SERVICE EQUIPMENT - LEBANON CAMPUS.” One (1) of the copies shall be marked “Master Copy” and will contain original signatures. The other copy does not require original signatures.

The bids must be addressed as follows:

RFB # 11-08  
HACC  
Procurement and Business Services  
ATTN: Garry Crider, Purchasing Manager  
One HACC Drive, Whitaker Hall, Room W130A  
Harrisburg PA 17110

**F) Vendor Registration:**

To all bidders: Please register your firms information on HACC's website – go to [www.hacc.edu](http://www.hacc.edu) – “Business & Community” – “Purchasing” – “Vendor Purchasing System Login” – then following instructions.

**SIGNATURE**\_\_\_\_\_

**FIRM NAME**\_\_\_\_\_

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

\_\_\_\_\_

**TELEPHONE**\_\_\_\_\_ **EMAIL ADDRESS**\_\_\_\_\_

**END OF BID FORM**