



RHODE ISLAND  
COLLEGE

PURCHASING DEPARTMENT  
600 Mt. Pleasant Avenue, Building #5  
Providence, Rhode Island 02908  
Phone: 401-456-8047 Fax: 401-456-8528

**BID/PROPOSAL**

SOLICITATION NUMBER: **36641**

SOLICITATION TITLE: **CAFETERIA & KITHCEN EQUIPMENT, COMMERCIAL**

**BID PROPOSAL SUBMISSION DEADLINE: AUGUST 19, 2015 AT 10:00 AM**

PRE-BID/PROPOSAL CONFERENCE:            DATE:            TIME:

LOCATION OF PRE-BID:

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FEIN: \_\_\_\_\_

VENDOR NAME: \_\_\_\_\_

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

TELEPHONE: \_\_\_\_\_

FAX: \_\_\_\_\_

CONTACT PERSON: \_\_\_\_\_

EMAIL: \_\_\_\_\_

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

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**NOTICE TO VENDORS:**

Each bid proposal for a *public works project* must include a “public copy” to be available for public inspection upon the opening of bids. **Bid proposals that do not include a copy for public inspection will be deemed nonresponsive.** For further information on how to comply with this statutory requirement, see R.I. Gen. Laws §§ 37-2-18(b) and (j). Also see Procurement Regulations 5.11, and in addition, for highway and bridge projects, also see Procurement Regulations 5.13, accessible at [www.purchasing.ri.gov](http://www.purchasing.ri.gov) .

**SECTION 2 - REQUIREMENTS**

**ALL OFFERS ARE SUBJECT TO THE REQUIREMENTS, PROVISIONS AND PROCEDURES CONTAINED IN THIS CERTIFICATION FORM/CONTRACT OFFER. Offerors are expected to READ, SIGN and COMPLY with all requirements. Failure to do so may be grounds for disqualification of the offer contained herein.**

Section 2.1 – RULES FOR SUBMITTING OFFERORS

2.1A This CERTIFICATION FORM MUST BE ATTACHED IN ITS ENTIRETY TO THE FRONT OF THE OFFER and shall be considered an integral part of each offer made by a vendor to enter into a contract with the Rhode Island College, Purchasing Department. As such, submittal of the entire Bidder Certification Form, signed by a duly authorized representative of the offeror attesting the he/she (1) has read and agrees to comply with the requirements set forth herein and (2) to the accuracy of the information provided and the offer extended, is a mandatory part of any contract award.

To assure that offers are considered on time, each offer must be submitted with the specific Bid/RFP/LOI number (provided above) and the date and time of opening marked in the upper left hand corner of the envelope. Each bid/offer must be submitted in separate sealed envelopes.

A complete, signed (in ink) offer package must be delivered to the Rhode Island College Purchasing Office (via any mail or messenger service) by the time and date specified for the opening of responses in a sealed envelope.

Bids must be submitted on the RIC bid solicitation forms provided, indicating brand and part numbers of items, offered, as appropriate. Bidders must submit detailed cuts and specs on items offered as equivalent to brands requested WITH THE OFFER. Bidders must be able to submit samples if requested.  
Mail To: Rhode Island College, Purchasing Office, 600 Mount Pleasant Avenue, Building #5, Providence, RI 02908.

Documents misdirected to other State locations or which are not present in the RIC Purchasing Office at the time of opening for whatever cause will be deemed to be late and will not be considered. For the purposes of this requirement, the official time and date shall be that of the time clock in the Purchasing Office. Postmarks shall not be considered proof of timely submission.

2.1B. RIVIP SOLICITATIONS. To assure maximum access opportunities for users, public bid/RFP notices shall be posted on the Rhode Island Division of Purchases Website (<http://www.purchasing.ri.gov/>) for a minimum of seven days and no amendments shall be made within the last five days before the date an offer is due. Except when access to the Web Site has been severely curtailed and it is determined by the Purchasing Agent that special circumstances preclude extending a solicitation due date, requests to mail or fax hard copies of solicitations will not be honored. When the result of an Internet solicitation is unsuccessful, Rhode Island College will cancel the original solicitation and resolicit the original offer directly from vendors.

2.1 PRICING. Offers are irrevocable for sixty (60) days from the opening date (or such other extended period set forth in the solicitation), and may not be withdrawn, except with the express permission of the College Purchasing Agent. All pricing will be considered to be firm and fixed unless otherwise indicated. Rhode Island College is exempt from Federal excise taxes and State Sales and Use Taxes. Such taxes shall not be included in the bid price. PRICES QUOTED TO BE FOB DESTINATION.

2.3 DELIVERY AND PRODUCT QUALITY. All offers must define delivery dates for all items; if no delivery date is specified, it is assumed that immediate delivery from stock will be made. The contractor will be responsible for delivery of materials in first class condition. Rejected materials will be at the vendor's expense.

2.4 PREVAILING WAGE and OSHA SAFETY TRAINING and APPRENTICESHIP REQUIREMENTS.

Bidders must comply with the provisions of the Rhode Island labor laws, including R.I. Gen. Laws §§ 37.13-1 et. Seq. and occupational safety laws, including R.I. Gen. Laws §§ 28-20-1 et seq. These laws mandate for public works construction projects the payment of prevailing wage rates, the implementation and maintenance of occupational safety standards, and for projects with a minimum value of \$1 Million, the employment of apprentices. The successful Bidder must submit certifications of compliance with these laws from each of its subcontractors prior to their commencement of any work. Prevailing wage rates, apprenticeship requirements, and other workforce and safety regulations are accessible at [www.dlt.ri.gov](http://www.dlt.ri.gov).

2.5 PUBLIC RECORDS. Offerors are advised that all materials submitted to the College for consideration in response to this solicitation will be considered without exception to be Public Records pursuant to Title 38 Chapter 2 of the Rhode Island General laws, and will be released for inspection immediately upon request once an award has been made. Offerors are encouraged to attend public bid/RFP openings to obtain information; however, bid/RFP response summaries may be reviewed after award(s) have been made by visiting at Rhode Island College Mondays through Fridays between 8:30 am – 3:30 pm. Telephone requests for bid results will not be honored. Written requests for results will only be honored if the information is not available on the Division of Purchases ([www.purchasing.ri.gov](http://www.purchasing.ri.gov)) or RIC Purchasing website ([www.ri.edu/purchasing](http://www.ri.edu/purchasing)).

### **SECTION 3 – AWARD DETERMINATION**

Award will be made to the responsive and responsible offeror quoting the lowest net price in accordance with specifications, for any individual item(s), for major groupings of items, or for all items listed, at the College's sole option.

3.1 BID SURETY: Where bid surety is required, bidder must furnish a bid bond or certified check for 5% of the bid total with the bid, or for such other amount as may be specified. Bids submitted without a required bid surety will not be considered.

3.2 SPECIFICATIONS: Unless specified "no substitute," product offerings equivalent in quality and performance will be considered (at the sole option of the College) on the condition that the offer is accompanied by detailed product specifications. Offers which fail to include alternate specifications may be deemed nonresponsive.

### **SECTION 4 – CONTRACT PROVISIONS**

4.1. VENDOR AUTHORIZATION TO PROCEED.

4.1A When a purchase order, change order, contract/agreement or contract/agreement amendment is issued by Rhode Island College, no claim for payment for services rendered or goods delivered contrary to or in excess of the contract terms and scope shall be considered valid unless the vendor has obtained a written change order or contract amendment issued Rhode Island College Purchasing Office PRIOR TO delivery.

4.1B Any offer, whether in response to a solicitation for proposals or bids, or made without a solicitation, which is accepted in the form of an order OR Pricing Agreement made in writing by Rhode Island College Purchasing Office, shall be considered a binding contract.

4.2 REGULATIONS, GENERAL TERMS AND CONDITIONS GOVERNING STATE AND BOARD OF GOVERNORS FOR HIGHER EDUCATION CONTRACTS. This solicitation and any contract or purchase order arising from it are issued in accordance with the specific requirements described herein, and the State's Purchasing Laws and Regulations and other applicable State laws, including the Board of Governors for Higher Education General Terms and Conditions of Purchase. The regulations, General Terms and Conditions are incorporated into all Rhode Island College contracts. These regulations and basic information on How To Do Business with the State of Rhode Island are posted on the Rhode Island Vendor Information website ([www.purchasing.ri.gov](http://www.purchasing.ri.gov)) and the Board of Governors for Higher Education website ([www.ribghe.org/procurementregs113006.pdf](http://www.ribghe.org/procurementregs113006.pdf))

4.2A ARRA SUPPLEMENTAL TERMS AND CONDITIONS: Contracts and sub-awards funded in whole or in part by the American Recovery and Reinvestment Act of 2009. Pub.L.No. 111-5 and any amendments thereto, such contracts and sub-awards shall be subject to the Supplemental terms and Conditions for Contracts and Sub-awards funded in whole or in part by the American Recovery and Reinvestment Act of 2009. Publ.L.No. 111-5 and any amendments thereto located on the Division of Purchases website at [www.purchasing.ri.gov](http://www.purchasing.ri.gov).

4.3 EQUAL EMPLOYMENT OPPORTUNITY: Compliance certificate and agreement procedures will apply to all awards for supplies or services valued at \$10,000 and more. Minority Business Enterprise policies and procedures, including subcontracting opportunities as described in Title 37 Chapter 14.1 of the Rhode Island General Laws, also apply.

4.4 PERFORMANCE BONDS: Where indicated, successful bidder must furnish a 100% performance bond and labor and payment bond for contracts subject to Title 37 Chapters 12 and 13 of the Rhode Island General Laws. All bonds must be furnished by a surety company authorized to conduct business in the State of Rhode Island. Performance bonds must be submitted within 21 calendar days of the issuance of a tentative notice of award.

4.5 DEFAULT and NON-COMPLIANCE: Default and/or non-compliance with RIVIP requirements and any other aspects of the award may result in withholding of payment(s), contract termination, debarment, suspension, or any other remedy necessary that is in the best interest of the state.

4.6 COMPLIANCE: Vendor must comply with all applicable federal, state and local laws, regulations and ordinances.

4.7 SPRINKLER IMPAIRMENT AND HOT WORK: The Contractor agrees to comply with the practices of the State's insurance carrier for sprinkler impairment and hot work. Prior to performing any work, the Contractor shall obtain the necessary information for compliance from the Risk Management Office at the Department of Administration or the agency for which work will be performed.

## SECTION 5 –DISCLOSURES

**Bidders must respond to every statement. Bid proposals submitted without a complete response may be deemed nonresponsive.**

Indicate "Y" (Yes) or "N" (No) for Disclosures 1-4, and if "Yes" provide details below. Complete Disclosure 5. If the Bidder is publicly held, the Bidder may provide owner information about only those stockholders, members, partner, or other owners that hold at least 10% for the record or beneficial equity interests of the Bidder.

- \_\_\_ 1. State whether the Bidder, or any officer, director, manager, stockholder, member, partner, or other owner or principal of the Bidder or any parent, subsidiary, or affiliate has been subject to suspension or debarment by any federal, state, or municipal governmental authority, or the subject of criminal prosecution, or convicted of a criminal offense within the previous 5 years. If "Yes," provide details below.
- \_\_\_ 2. State whether the Bidder, or any officer, director, manager, stockholder, member, partner, or other owner or principal of the Bidder or any parent, subsidiary, or affiliate has had any contracts with a federal, state, or municipal governmental authority terminated for any reason within the previous 5 years. If "Yes," provide details below.
- \_\_\_ 3. State whether the Bidder, or any officer, director, manager, stockholder, member, partner, or other owner or principal of the Bidder or any parent, subsidiary, or affiliate has been fined more than \$5000 for violation(s) of any Rhode Island environmental law(s) by the Rhode Island Department of Environmental Management within the previous 5 years. If "Yes," provide details below.
- \_\_\_ 4. State whether the Bidder, or any officer, director, manager, stockholder, member, partner, or other owner or principal of the

Bidder is serving or has served within the past two calendar years as either an appointed or elected official of any state governmental authority or quasi-public corporation, including without limitation, any entity created as a legislative body or public or state agency by the general assembly or constitution of this state.

Disclosure Details (continue on additional sheet if necessary):

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**SECTION 6 –CERTIFICATIONS**

**Bidders must respond to every statement. Bid proposals submitted without a complete response may be deemed nonresponsive.**

Indicate Yes (Y) or No (N) and if No, provide details below:

THE BIDDER CERTIFIES THAT:

- \_\_\_ 1. The Bidder will immediately disclose, in writing, to the State Purchasing Agent any potential conflict of interest which may occur during the term of any contract awarded pursuant to the solicitation.
- \_\_\_ 2. The Bidder possesses all licenses and anyone who will perform any work will possess all licenses required by applicable federal, state, and local law necessary to perform the requirements any contract awarded pursuant to this solicitations and will maintain all required licenses during the term of any contract awarded pursuant to this solicitation. In the event that any required license shall lapse or be restricted or suspended, the Bidder shall immediately notify the State Purchasing Agent in writing.
- \_\_\_ 3. The Bidder will maintain all required licenses during the term of any contract pursuant to this solicitation. In the event that any required insurance shall lapse or be canceled, the Bidder will immediately notify the State Purchasing Agent in writing
- \_\_\_ 4. The Bidder understands that falsification of any information in this bid proposal or failure to notify the State Purchasing Agent of any changes in any disclosures or certifications in the Bidder Certification may be grounds for suspension, debarment, and/or prosecution for fraud.
- \_\_\_ 5. The Bidder has not paid and will not pay any bonus, commission, fee, gratuity, or other remuneration to any employee or Official of the State of Rhode Island or any subdivision of the State of Rhode Island or other governmental authority for the purpose of obtaining an award of a contract pursuant to this solicitation. The Bidder further certifies that no bonus, commission, fee, gratuity, or other remuneration has been or will be received from any third party or paid to any third party contingent on the award of a contract pursuant to this solicitation.
- \_\_\_ 6. This bid proposal is not a collusive bid proposal. Neither the Bidder, nor any of its owners, stockholders, members, partners, principles, directors, mangers, officers, employees, or agents has in any way colluded, conspired, or agreed, directly or indirectly, with any other bidder or person to submit a collusive bid proposal in response to the solicitation or to refrain from submitting a bid proposal in response to the solicitation, or has in any manner, directly or indirectly, sought by agreement or collusion or other communication with any other bidder or person to fix the price or prices in the bid proposal or the bid proposal of any other bidder, or to fix any overhead, profit, or cost component of the bid price in the bid proposal or the bid proposal of any other bidder, or to secure through any collusion conspiracy, or unlawful agreement any advantage against the State of Rhode Island or any person with an interest in the contract awarded pursuant to this solicitation. The bid price in the bid proposal is fair and proper and is not tainted by any collusion, conspiracy, or unlawful agreement on the part of the bidder, its owners, stockholders, members, partners, principals, directors, managers, officers, employees, or agents.
- \_\_\_ 7. The Bidder: (i) is not identified on the General Treasurer’s list created pursuant to R.I. Gen. Laws 37-2.5-3 as a person or entity engaging in investment activities in Iran described in 37-2.5-2(b); and (ii) is not engaging in any such investment activities in Iran.
- \_\_\_ 8. The Bidder will comply with all of the laws that are incorporated into and/or applicable to any contract with the State of Rhode Island.

Certification details (continue on additional sheet if necessary):

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Submission by the Bidder of a bid proposal pursuant to this solicitation constitutes an offer to contract with the State of Rhode Island through the Division of Purchases on the terms and conditions contained in this solicitation and the bid proposal. The Bidder certifies that: (1) the Bidder has reviews this solicitation and agrees to comply with its terms and conditions; (2) the bid proposal is based on this solicitation; and (3) the information submitted in the bid proposal (including this Bidder Certification Form) is accurate and complete. The Bidder acknowledges that the terms and conditions of this solicitation and the bid proposal will be incorporated into any contract awarded to the Bidder pursuant to this solicitation and the bid proposal. The person signing below represents, under penalty of perjury, that he or she is fully informed regarding the preparation and contents of this bid proposal and has been duly authorized to execute and submit this bid proposal on behalf of the Bidder.

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

Vendor's Signature (Person authorized to enter into contracts; signature must be in ink)

\_\_\_\_\_  
Print Name and Title of Company official signing offer

**RETURN OF BID INVITATION - Bids must be mailed/delivered to RHODE ISLAND COLLEGE PURCHASING DEPARTMENT, BUILDING #5 in a sealed envelope furnished, by the time and date specified for the opening of responses. Bids misdirected to other locations or which are not present at the time of opening for whatever cause will be considered to be late, and will be returned unopened. For the purposes of this requirement the official time and date shall be that of the date/time stamp in the reception area.**

State of Rhode Island  
PAYER'S REQUEST FOR TAXPAYER  
IDENTIFICATION NUMBER AND CERTIFICATION

THE IRS REQUIRES THAT YOU FURNISH YOUR TAXPAYER IDENTIFICATION NUMBER TO US. FAILURE TO PROVIDE THIS INFORMATION CAN RESULT IN A \$50 PENALTY BY THE IRS. IF YOU ARE AN INDIVIDUAL, PLEASE PROVIDE US WITH YOUR SOCIAL SECURITY NUMBER (SSN) IN THE SPACE INDICATED BELOW. IF YOU ARE A COMPANY OR A CORPORATION, PLEASE PROVIDE US WITH YOUR EMPLOYER IDENTIFICATION NUMBER (EIN) WHERE INDICATED.

**Taxpayer Identification Number (T.I.N.)**

Enter your taxpayer identification number in the appropriate box. For most individuals, this is your social security number.

**Social Security No. (SSN)**

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**Employer ID No. (EIN)**

--	--

**NAME**

**ADDRESS**

**(REMITTANCE ADDRESS, IF DIFFERENT)** \_\_\_\_\_

**CITY, STATE AND ZIP CODE** \_\_\_\_\_

**CERTIFICATION:** Under penalties of perjury, I certify that:

- (1) The number shown on this form is my correct Taxpayer Identification Number (or I am waiting for a number to be issued to me), **and**
- (2) I am not subject to backup withholding because either: (A) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (B) the IRS has notified me that I am no longer subject to backup withholding.

**Certification Instructions** -- You must cross out item (2) above if you have been notified by the IRS that you are subject to backup withholding because of under-reporting interest or dividends on your tax return. However, if after being notified by IRS that you were subject to backup withholding you received another notification from IRS that you are no longer subject to backup withholding, do not cross out item (2).

**PLEASE SIGN HERE**

SIGNATURE \_\_\_\_\_ TITLE \_\_\_\_\_ DATE \_\_\_\_\_ TEL NO: \_\_\_\_\_

**BUSINESS DESIGNATION:**

Please Check One: Individual  Medical Services Corporation  Government/Nonprofit Corporation   
 Partnership  Corporation  Trust/Estate  Legal Services Corporation

**NAME:** Be sure to enter your full and correct name as listed in the IRS file for you or your business.

**ADDRESS, CITY, STATE AND ZIP CODE:** Enter your primary business address and remittance address if different from your primary address). If you operate a business at more than one location, adhere to the following:

- 1) Same T.I.N. with more than one location -- attach a list of location addresses with remittance address for each location and indicate to which location the year-end tax information return should be mailed.
- 2) Different T.I.N. for each different location -- submit a completed W-9 form for each T.I.N. and location. (One year-end tax information return will be reported for each T.I.N. and remittance address.)

**CERTIFICATION** -- Sign the certification, enter your title, date, and your telephone number (including area code and extension).

**BUSINESS TYPE CHECK-OFF** -- Check the appropriate box for the type of business ownership.

Mail to: Rhode Island College, Purchasing Department, Building #5  
600 Mt. Pleasant Avenue, Providence, RI 02908

**RHODE ISLAND COLLEGE INVITATION TO BID  
 BID# 36641 – CAFETERIA & KITCHEN EQUIPMENT, COMMERCIAL**

LINE #	QUANTITY/ UOM	ITEM	BRAND & CODE	DESCRIPTION	UNIT PRICE
1	1 EA	FRYER BATTERY, GAS	Pitco Frialator Model No. SG18S-1FD	Solstice Prepackaged Fryer System with Solstice Solo Filter System, gas, Natural gas, 115v/50/60/1-ph, 70 - 90 lb oil capacity full tank, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, 140,000 BTU (-F), CSA, NSF, CE, Solid State Thermostat, Filter flush hose, B2101502 Tank Cover 18 gauge light duty, 10" Casters - rigid non-locking and locking, T&S Brass HG-4D-36K Safe-T-Link Gas Connector Kit, 3/4" connection, 36"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5'. To include 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard. <b>NO BRAND SUBSTITUTE</b>	
2	1 EA	PRESSURIZED SOFT SERVE & SHAKE FREEZER	Electro Freeze 15- 78RMT	Heads: 2 Mix Hopper, Freezing Cylinder, 5 / 10 quarts, 208-230 Voltage, 2 HP / 1-1/2HP Motor, 9500 BTU / 12,000 BTU Compressor, Beater Motor: One, 2 hp Soft Serve. One, 1-1/2 hp Shake, Refrigeration Systems: one, 9500 Btuh. R404a. Soft Serve and one 12000 Btuh. R404a. Shake, Mix Hopper Capacity: 2 - 26 quarts (24.6 liters) each, Freezing Cylinder Capacity: one - 5 quarts (4.7 liters) Soft Serve and one - 10.5 quarts (9.9 liters) shake. <b>NO BRAND SUBSTITUTE</b>	

**PROPOSALS ARE TO INCLUDE, FREIGHT, DELIVERY, SETUP, TRAINING AND REMOVAL OF PACKAGING MATERIALS.**

**AGENCY RESPONSIBLE FOR ALL UTILITY CONNECTIONS. DROP SHIPMENTS WILL NOT BE PERMITTED.**



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

## SOLOFILTER Solstice Gas (SFSG) Series SFSG14, 14R, 14T, 18 Fryer

### APPLICATION

For Space Saving filtering and high production frying in one single Solo cabinet, specify Pitco SoloFilter Solstice Gas Models SFSG14, 14R, 14T or SFSG18 tube fryers with the patented Solstice Burner Technology. The dependable atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes in various sizes with optional cooking controllers and a self contained space saving simple two step Solstice filter. Making filtering conveniently fast to keep the oil cleaner for producing better quality products and to maximize oil life & profits.

SOLOFILTER Solstice Gas (SFSG) Series SFSG14, 14R, 14T, 18 Fryer



SFSG14 w/ standard Millivolt T-Stat

SFSG14R w/ optional SSTC

SFSG14T w/ optional Digital Control & rear casters

SFSG18 w/ optional I12 computer & Basket Lifts, front / rear casters

### MODELS AVAILABLE

- SFSG14 (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)
- SFSG14R (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)
- SFSG14T (20-25 lbs, 7x 14", 50 Kbtu/hr per side for this twin tank fryer, 100 Kbtu/hr total)
- SFSG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)

### STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Patented Self Cleaning Burner & Down Draft Protection (with upgraded controls, SSTC, Digital, Computer)
- Millivolt Thermostat (T-Stat)
- High Temperature safety limit switch
- 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
- 10"(25.4cm) 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
- Fryer cleaner sample packet
- Choice of basket options :
  - 2-Twin Baskets
  - 1-Full Basket (not available on 14T or Basket Lifts)

### STANDARD FILTER FEATURES & ACCESSORIES

- Easy Two Step Filtering
- Extra Large 3" (7.6cm) curved drain spout virtually eliminates splashing and swivels for oil disposal
- 8 gpm filter pump for fast refill times
- Self Aligning filter connection for effortless hookup
- Rear oil return for bottom cleaning
- Filter pan is stainless with rear wheels for easy handling
- Filter pan lid is self storing and out of the way
- Fryer crumb scoop
- Filter shovel scoop
- Filter paper envelope starter pack
- Filter powder sample
- Fryer cleaning brush

### OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Matchless Ignition with DVI drain valve interlock (included with Solid State T-Stat, Digital Control & Computer only)
- Solid State T-Stat (SSTC) (w/melt cycle & boil out mode)
- Digital Controller (2 timers w/melt cycle)
- Intellifry I-12 Computer (12 elastic timers w/melt cycle & boil out)
- 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)
- 10"(25.4cm) adjustable, rear fixed rigid casters only
- 10"(25.4cm) adjustable, rear non locking & front locking rigid casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets (not available on 14T or Basket Lifts)
- Splash Guard reversible (L/R)  6"  8"  12"  18"
- Work shelves call factory for specifications and availability.
- Fish Grids (not available on 14T)
- SoloFilter System Options
  - Filter flush hose
  - Filter pump heaters
  - Paperless Filter
  - Waste Oil Management
  - Filter Crumb Catch
- Institutional Prison security package
- BNB Dump Station, see BNB spec sheet L10-199 for details
- SPINFRESH See Spec Sheet L10-524 for details



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)

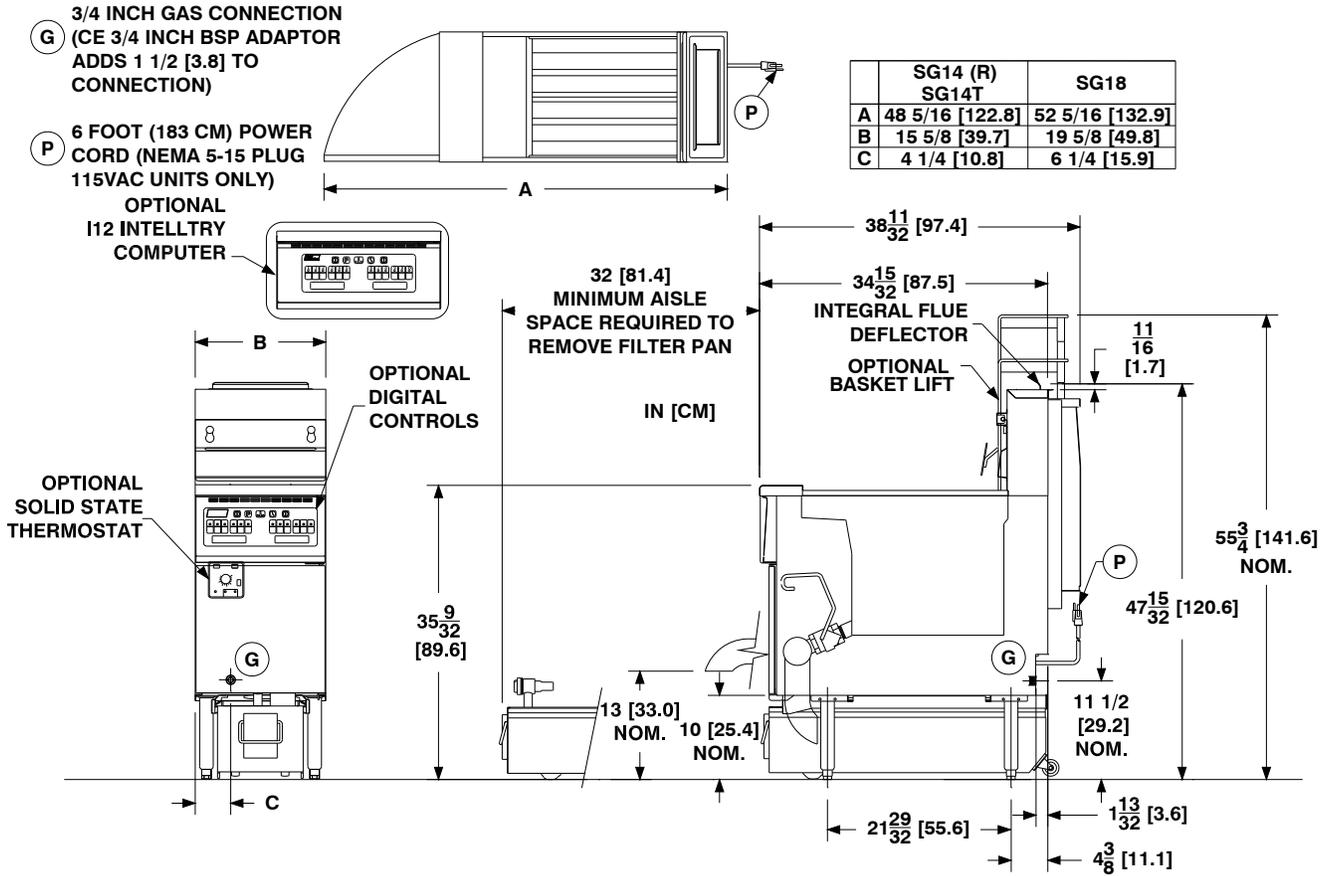
L10-152 Rev 5 04/12

Printed in the USA



# SOLOFILTER Solstice Gas (SFSG) Series SFSG14, 14R, 14T, 18 Fryer

SOLOFILTER Solstice Gas (SFSG) Series SFSG14, 14R, 14T, 18 Fryer



## INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SFSG14 & 14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SFSG14T per side	7 x 14 in (17.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg) per side
SFSG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	70 - 90 Lbs (34 kg)

## FILTER SPECIFICATIONS

For Models	Pan Oil Capacity	Filter Media Paper Envelope	Filter Pump Rated Flow	Filter Pump Motor
SFSG14,14R	66 Lbs (29.9 kg)	10 x 20-1/2 in (25.4 x 52.1 cm)	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	1/3 HP 50/60 Hz
SFSG14T		14 x 22 in (35.6 x 55.9 cm)		
SFSG18	90 Lbs (41 kg)			

## FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube
SFSG14 & 14R	358 Lbs (162 kg)	458 Lbs (208 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> . (1.0m <sup>3</sup> )
SFSG14T	380 Lbs (172 kg)	480 Lbs (218 kg)		
SFSG18	376 Lbs (170 kg)	467 Lbs (212 kg)		

## 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/Filter	1	6.1	6.1
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	For heaters add 0.43A to 115V or .24A to 208/230-240V			

\* 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
32" (81.4 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 SPECIFICATIONS

Provide Pitco SoloFilter Solstice Gas Model (SFSG xxx) tube fired high production gas floor filter/fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat (or specify optional upgraded controls: behind the door solid state thermostat w/ melt & boil mode or digital controller or computer controls: with matchless ignition, drain valve interlock and patented self clean burner and down draft protection), separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Drain Line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly use envelope filter paper. 8 GPM, 60 hz (25.4 LPM 50 hz) filter pump. Filter piping to be self aligning, filter lid integral to cabinet, filter pan to have rear casters for portability, two step filter process. Provide options and accessories as follows:



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) L10-152 Rev 5 04/12 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



- TASTE THE DIFFERENCE -

## MODEL 15-78RMT

2 machines in 1 for maximum menu flexibility! This pressurized machine produces high-quality, high-volume soft serve and shakes in one footprint. The shake side features a dispense-head-mounted mixer that blends flavors and/or crumb toppings into the shake product as it is dispensed, producing a high-quality, hand-made shake consistency. The fast, easy way to serve flavors regardless of the viscosity of the flavoring syrup or the fruit pulp it contains. The single-flavor soft serve is great for high-volumes of cones and sundaes. This machine is perfect for QSR's that want speed of delivery with the highest quality shakes and ice cream available!

### The Electro Freeze Advantage

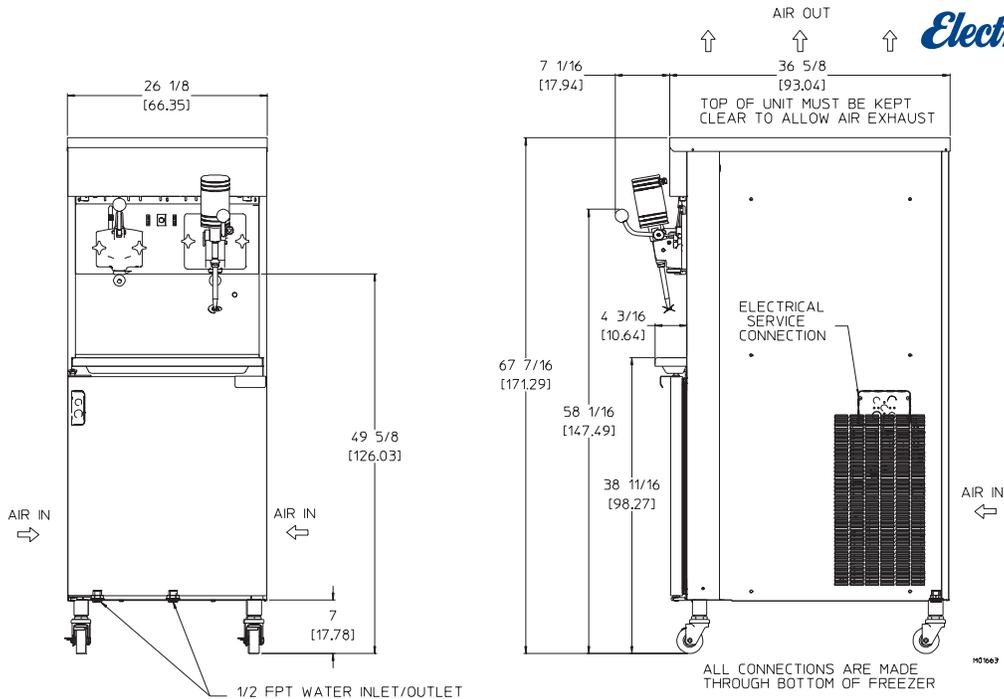
- **Patented Mix Transfer System\*** simplest and most reliable pressurized system available.
- **Flexible Mix Holding System** Pumps directly from bags or from mix containers
- **The Finest Frozen Product**, consistently the best frozen product available. Smooth, creamy and profitable.
- **Self Closing Spigots** prevents the mess and eliminates waste
- **Adjustable Dispense Rate** set to meet your specific dispensing speed and volume requirements
- **Exclusive Auger Design** Superior low temperature refrigeration system provides the best in class production and product quality.
- **Energy Conservation Mode** reduces energy cost and holds product safely during non-business hours
- **Exclusive Mixer Design** allows the operator to simultaneously dispense and blend in flavoring to reduce serving time.
- **Experience Tells** Electro Freeze has been manufacturing quality frozen treat machines since 1929. Superior engineering, product innovations, sturdy construction, quality craftsmanship and dependable performance are Electro Freeze hallmarks.
- **Superior Service Support** backed by a worldwide distributor network

## PRESSURIZED SOFT SERVE & SHAKE FREEZER

### Freedom 360° Series Combination Freezer



# 15-78RMT Shake Freezer



## MODEL 15-78RMT SPECIFICATIONS

Due to continual product improvements all specifications are subject to change without notice.

Weights	lbs.	kgs.	
Net	852	386	
Crated	957	434	
	cu.ft.	cu.m.	
Volume	58.42	1.65	
Dimensions	in.	cm	
Width	26-1/8	66.35	
Depth	36-5/8	93.03	
Height	67-7/16	171.29	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
	Soft	Soft	LT RT
	Serve Shake	Serve Shake	
208-230/60/1 Air	35	30	27 23.5 2P, 3W*
208-230/60/1 Water	30	30	24.5 22 2P, 3W*
208-230/60/3 Air	25	20	19 18.5 3P, 4W*
208-230/60/3 Water	20	20	16.5 16 3P, 4W*

**\*Neutral required.**

Electrical characteristics other than above available on request from factory or local distributor. Check nameplate for exact electrical data.

**Bidding Spec**

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ Ph \_\_\_\_\_  
 Cooling: \_\_\_\_\_ Neutral \_\_\_\_\_ Yes \_\_\_\_\_ No  
 Options: \_\_\_\_\_

**Electrical**

Two dedicated electrical connections are required. Manufactured to be permanently connected. See electrical chart for the proper requirement. Consult your local electrical codes for cord and receptacle specifications.

**Beater Motor**

One, 2 hp Soft Serve. One, 1-1/2 hp Shake

**Refrigeration Systems**

One, 9500 Btuh. R404a. Soft Serve  
 One, 12000 Btuh. R404a. Shake  
 Btuh may vary depending on compressor used.

**Air Cooled**

6" (15.2 cm) air space required at rear panel or both side panels and 18" (45.7cm) air space above unit for proper air circulation.

**Mix Hopper Capacity:** 2 - 26 quarts (24.6 liters) ea.

**Freezing Cylinder Capacity:**

one - 5 quarts (4.7 liters) Soft Serve  
 one - 10.5 quarts (9.9 liters) Shake

Certified and/or listed by:



\*UL listed and listed by Underwriters Laboratories under Canadian National Standard C22.2 No. 120-M91(R2008)  
 \*\*Select Voltages @ 50HZ



**Electro Freeze div. of H.C. Duke & Son, LLC**

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