



**BID/PROPOSAL**

COMMODITY: KITCHEN EQUIPMENT DATE: 4/17/2014

FORMAL BID NO. \_\_\_\_\_ PUBLIC BID NO. 2500 RFP NO. \_\_\_\_\_

BIDS ARE TO BE RECEIVED IN URI PURCHASING DEPARTMENT BY: DATE: 5/8/2014 TIME: 3:00 PM

BUYER: BETTY GIL/dz  SURETY REQUIRED: YES: \_\_\_\_\_ NO: X

PRE-BID/PROPOSAL CONFERENCE: DATE: \_\_\_\_\_ TIME: \_\_\_\_\_

MANDATORY: YES: \_\_\_\_\_ NO: \_\_\_\_\_

LOCATION: \_\_\_\_\_  
\_\_\_\_\_

BE SURE ALL INFORMATION SHOWN BELOW IS CORRECT.  
FEDERAL EMPLOYER IDENTIFICATION NUMBER MUST BE INCLUDED.

COMPANY NAME: \_\_\_\_\_ FEIN: \_\_\_\_\_

STREET AND NUMBER: \_\_\_\_\_

CITY, STATE & ZIP CODE: \_\_\_\_\_

ORDERING E-MAIL ADDRESS: \_\_\_\_\_

**No offer will be considered that is not accompanied by the attached  
University of Rhode Island Bidder Certification Form/Contract Offer  
completed and signed by the offeror.**

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

\_\_\_\_\_  
Telephone Number/Facsimile Number

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Company F.E.I.N.

**THIS BID WILL NOT BE HONORED UNLESS SIGNED**

*The University of Rhode Island is an equal opportunity employer committed to the principles of affirmative action.*

University of Rhode Island Bidder Certification Form

ALL OFFERS ARE SUBJECT TO THE REQUIREMENTS, PROVISIONS AND PROCEDURES CONTAINED IN THIS CERTIFICATION FORM. 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.

Rules for Submitting Offers

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 University of Rhode Island. As such, submittal of the entire Bidder Certification Form, signed by a duly authorized representative of the offeror attesting that 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, 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 University of Rhode Island Purchasing Office by the time and date specified for the opening of responses in a sealed envelope.

Bids must be submitted on the URI 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.

Documents misdirected to other State locations or which are not present in the University of Rhode Island 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 reception area of the University of Rhode Island Purchasing Office. Postmarks shall not be considered proof of timely submission.

RIVIP SOLICITATIONS. To assure maximum access opportunities for users, public bid/RFP solicitations shall be posted on the RIVIP 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, the University of Rhode Island will cancel the original solicitation and resolicit the original offer directly from vendors.

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 University Purchasing Agent. All pricing will be considered to be firm and fixed unless otherwise indicated. The University of Rhode Island is exempt from Federal excise taxes and State Sales and Use Taxes. Such taxes shall not be included in the bid price. PRICES QUOTED ARE FOB DESTINATION.

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.

PREVAILING WAGE, 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).

PUBLIC RECORDS. Offerors are advised that all materials submitted to the University 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 the Rhode Island Vendor Information Program (RIVIP) at [www.purchasing.ri.gov](http://www.purchasing.ri.gov), Bidding Opportunities +, Other RI Bid Opportunities or appearing in person at the University of Rhode Island Purchasing Office Mondays through Fridays between 8:30 am – 3:30 pm. Telephone requests for results will not be honored. Written requests for results will only be honored if the information is not available on the RIVIP.

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 University's sole option.

**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.

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

**VENDOR AUTHORIZATION TO PROCEED.** When a purchase order, change order, contract/agreement or contract/agreement amendment is issued by the University of Rhode Island, 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 by the University of Rhode Island Purchasing Office PRIOR to delivery.

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 the University of Rhode Island Purchasing Office, shall be considered a binding contract.

**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 University of Rhode Island contracts and can be viewed at: [www.ribghe.org/procurementregs113006.pdf](http://www.ribghe.org/procurementregs113006.pdf) and [www.purchasing.ri.gov](http://www.purchasing.ri.gov).

**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. Pub.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).

**EQUAL EMPLOYMENT OPPORTUNITY.** Compliance certificate and agreement procedures will apply to all awards for supplies or services valued at \$10,000 or 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.

**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.

**DEFAULT and NON-COMPLIANCE** Default and/or non-compliance with the 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/University of Rhode Island.

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

**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 Risk Management Office at the University of Rhode Island.

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 State of Rhode Island Procurement Regulation 5.11 at <http://purchasing.ri.gov/rulesandregulations/rulesandregulations.aspx>.

**ALL CONTRACT AWARDS ARE SUBJECT TO THE FOLLOWING DISCLOSURES & CERTIFICATIONS**

Offerors must respond to every disclosure statement. A person authorized to enter into contracts must sign the offer and attest to the accuracy of all statements.

Indicate Yes (Y) or No (N):

\_\_\_1 State whether your company, or any owner, stockholder, officer, director, member, partner, or principal thereof, or any subsidiary or affiliated company, has been subject to suspension or debarment by any federal, state, or municipal government agency, or the subject of criminal prosecution, or convicted of a criminal offense with the previous five (5) years. If so, then provide details below.

\_\_\_2 State whether your company, or any owner, stockholder, officer, director, member, partner, or principal thereof, or any subsidiary or affiliated company, has had any contracts with a federal, state or municipal government agency terminated for any reason within the previous five (5) years. If so, then provide details below.

\_\_\_3 State whether your company or any owner, stockholder, officer, director, member, partner, or principal thereof, or any subsidiary or affiliated company, has been fined more than \$5000 for violation(s) of Rhode Island environmental laws by the Rhode Island Department of Environmental Management within the previous five (5) years. If so, then provide details below.

\_\_\_4 I/we certify that I/we will immediately disclose, in writing, to the University Purchasing Agent any potential conflict of interest which may occur during the course of the engagement authorized pursuant to this contract.

\_\_\_5 I/we acknowledge that, in accordance with (1) Chapter §37-2-54(c) of the Rhode Island General Laws "no purchase or contract shall be binding on the state or any agency thereof unless approved by the Department [of Administration] or made under general regulations which the Chief Purchasing Officer may prescribe," and (2) RIGL section §37-2-7(16) which identifies the Board of Governors for Higher Education as a public agency and gives binding contractual authority to the University Purchasing Agent, including change orders and other types of contracts and under State Purchasing Regulation 8.2.1.1.2 any alleged oral agreement or arrangements made by a bidder or contractor with any agency or an employee of the University of Rhode Island may be disregarded and shall not be binding on the University of Rhode Island.

\_\_\_6 I/we certify that I or my/our firm possesses all licenses required by Federal and State laws and regulations as they pertain to the requirements of the solicitation and offer made herein and shall maintain such required license(s) during the entire course of the contract resulting from the offer contained herein and, should my/our license lapse or be suspended, I/we shall immediately inform the University of Rhode Island Purchasing Agent in writing of such circumstance.

\_\_\_7 I/we certify that I/we will maintain required insurance during the entire course of the contract resulting from the offer contained herein and, should my/our insurance lapse or be suspended, I/we shall immediately inform the University of Rhode Island Purchasing Agent in writing of such circumstance.

\_\_\_8 I/we certify that I/we understand that falsification of any information herein or failure to notify the University of Rhode Island Purchasing Agent as certified herein may be grounds for suspension, debarment and/or prosecution for fraud.

\_\_\_9 I/we acknowledge that the provisions and procedures set forth in this form apply to any contract arising from this offer.

\_\_\_10 I/we acknowledge that I/we understand the State's Purchasing Laws (§37-2 of the General Laws of Rhode Island) and Purchasing Regulations and General Terms and Conditions available at the Rhode Island Division of Purchases Website (<http://www.purchasing.ri.gov>) and the Board of Governors Website ([www.righe.org/procurementregs113006.pdf](http://www.righe.org/procurementregs113006.pdf)) apply as the governing conditions for any contract or purchase order I/we may receive from the University of Rhode Island, including the offer contained herein.

\_\_\_11 I/we certify that 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.

\_\_\_12 If the product is subject to Department of Commerce Export Administration Regulations (EAR) or International Traffic in Arms Regulations (ITAR), please provide the Export Control Classification Number (ECCN) or the US Munitions List (USML) Category: \_\_\_\_\_

\_\_\_13 I/we certify that the above information is correct and complete.

IF YOU HAVE ANSWERED "YES" TO QUESTIONS #1 – 3 OR IF YOU ARE UNABLE TO CERTIFY YES TO QUESTIONS #4 – 11 and 13 OF THE FOREGOING, PROVIDE DETAILS/EXPLANATION IN AN ATTACHED STATEMENT. INCOMPLETE CERTIFICATION FORMS SHALL BE GROUNDS FOR DISQUALIFICATION OF OFFER.

Signature below commits vendor to the attached offer and certifies (1) that the offer has taken into account all solicitation amendments, (2) that the above statements and information are accurate and that vendor understands and has complied with the requirements set forth herein.

Vendor's Signature: \_\_\_\_\_ Bid Number: \_\_\_\_\_ Date: \_\_\_\_\_  
(Person Authorized to enter into contracts; signature must be in ink) (if applicable)

Print Name and Title of Company official signing offer Telephone Number

COMMODITY: KITCHEN EQUIPMENT  
 OPENING DATE & TIME: 5/8/14 @ 3:00 PM

SHIP TO:  
 URI Dining Services  
 581 Plains Road  
 Kingston, RI 02881

BIDDER (NAME OF FIRM)

BIDDER (NAME OF FIRM)

BID NO: 2500

BID NO: 2500

ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.

**INSTRUCTIONS:**

IF BIDDING ON ANY ITEM, THE ENTIRE BID MUST BE RETURNED. THE PRICE COLUMN ON THE RIGHT WILL BE DETACHED TO CREATE A BID TABULATION SPREAD SHEET FOR THE "OFFICIAL BID ANALYSIS", THEREFORE:

- A. VENDOR NAME MUST APPEAR IN BOTH COLUMNS ON "EVERY" PAGE UNDER THE WORDS "BIDDER"
- B. PRICE COLUMNS MUST CONTAIN "EXACTLY" THE SAME INFORMATION.
- C. ANY SUPPLEMENTARY INFORMATION MUST BE REPEATED IN "BOTH" COLUMNS.
- D. TO ASSURE THAT OFFERS ARE CONSIDERED ON TIME, EACH OFFER MUST BE SUBMITTED WITH SPECIFIC BID/RFP NUMBER (PROVIDED ABOVE), DATE AND TIME OF OPENING MARKED IN THE UPPER LEFT HAND CORNER OF ENVELOPE. EACH BID/OFFER MUST BE SUBMITTED IN SEPARATE SEALED ENVELOPES:

MAIL TO: UNIVERSITY OF RHODE ISLAND P. O. BOX 1773 PURCHASING DEPARTMENT PLAINS ROAD KINGSTON, RI 02881	COURIER: UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT DINING SERVICES DISTRIBUTION CENTER 581 PLAINS ROAD KINGSTON, RI 02881-2010
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DOCUMENTS MISDIRECTED TO OTHER STATE LOCATIONS OR WHICH ARE NOT PRESENT IN THE UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT AT THE TIME OF OPENING FOR WHATEVER CAUSE WILL BE DEEMED TO BE LATE AND WILL NOT BE CONSIDERED. FOR THE PURPOSE OF THIS REQUIREMENT, THE OFFICIAL TIME AND DATE SHALL BE THAT OF THE TIME CLOCK IN THE UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT. POSTMARKS SHALL NOT BE CONSIDERED PROOF OF TIMELY SUBMISSION.

FAILURE TO COMPLETE FORM AS INSTRUCTED MAY BE GROUNDS FOR "DISQUALIFICATION".

**GROUP PURCHASING ORGANIZATIONS (GPO):**

THE UNIVERSITY OF RHODE ISLAND IS A MEMBER OF THE FOLLOWING:

- 1) Educational & Institutional Cooperative Purchasing (E&I)
- 2) Provisia

NO SUBSTITUTION ON BRAND

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 Kingston, RI 02881

BIDDER (NAME OF FIRM) \_\_\_\_\_ BIDDER (NAME OF FIRM) \_\_\_\_\_  
 BID NO: 2500 BID NO: 2500

ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
1	<b>C713 TAYLOR CROWN SERIES Soft Serve Freezer, Twin Twist HOPE COMMONS</b> Electrical 208-230/60/3 Air Max Fuse Size: Left 20, Right 20. Minimum Circuit Ampacity: Left 17, Right 15 (P) 3P, (W) 4W Features: Two separate soft serve flavors, or an equal combination of both in a twist Option: Drain Adaptor (for ease of rinsing and cleaning). Freezing Cylinder: Two, 3.4 Qt (3.2 liter) Mix Hopper: Two, 20 quart (18.9 liter). Separate hopper refrigeration (SHR) maintains mix below 41 degrees F during auto and standby modes. Indicator lights: Digital readout display hours since last brush cleaning to assure product safety. Mix low light alerts operator to add mix. Audible alarm may be enabled to sound when mix is low. When the mix out light flashes, the unit shuts down automatically to prevent damage. Touch Screen Controls: Microprocessor touch controls are embedded in durable tempered glass panel. Viscosity is continually measured to dispense consistent quality soft serve desserts. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation, in either Fahrenheit or Celsius. Draw counter allows operator to view number of servings dispensed. Standby: During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder. Two Locking Casters: Front casters have a locking feature for operators to keep equipment in place. The lock can be released to move the equipment for cleaning. Door Interlock System: Protects the operator from injury as the beater will not operate without the dispensing door in place. Freezer Door: Specially designed thermo-plastic door allows quick ejection of product with a simple movement of the draw handle. Self closing draw handle are standard. Delivery, uncrate, and set in place only	1	each	\$ _____	\$ _____	\$ _____	\$ _____	1
2	<b>FRYER BATTERY, GAS HOPE COMMONS</b> Pitco Friolator Model No. 3-SSH56RSSSTC/S/FD Solstice Supreme High Efficiency Prepackaged Fryer System with Solstice Filter Drawer System, gas, (3) 40-50lb oil capacity full tanks, solid state control, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, under-fryer drawer filtration, total 300,000 BTU, ENERGY STAR®	1	each	\$ _____	\$ _____	\$ _____	\$ _____	2

COMMODITY: KITCHEN EQUIPMENT  
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BIDDER (NAME OF FIRM) \_\_\_\_\_ BIDDER (NAME OF FIRM) \_\_\_\_\_  
 BID NO: 2500 BID NO: 2500

ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
	1 ea Natural gas							
	1 ea 115w/50/1, 5.1 amps, (1) cord & plug ( Units)							
	1 ea 115w/50/1, 7.0 amps, 1/3 hp, 6" CORD & NEMA 5-15P ( Filter)							
	1 ea B3901504 Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF35 and flat bottom fryers, pasta cookers, rethermalizers, BNB							
	1 ea BNB-SSH55 Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, standard finish, stainless steel front, sides & door, for prepackage system SSH55 electric fryers							
	1 ea 1st Position location for Bread & Batter dump station (BFFF)							
	1 ea PFW-1 Food Warmer, built-in, 750watt							
	1 ea 120w/60/1ph, 6.3 amps, 750 watts, NEMA 5-15P ( Dump Station)							
	1 ea P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (r/c) with models "T" SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer							
	3 ea P6072145 Basket, (1) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh, models SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+							
	1 ea B2101501 Tank cover, 18 gauge light duty, for models: SG14/14T/14R, SGBNB14, SSH55/55T/55FR/55TR, SSH60/60R (with out basket lifts)							
	1 ea B8003105 Gas Connector Hose, 1" connection, for castered equipment, 36" long, with quick disconnect couplings, restraining device & thermal shut-off, for multiple units 390,000 BTU capacity							
	1 ea Filter flush hose, each							
	1 ea Oil Reclamation for liquid shortening							
	NOTE: HOPE COMMONS ( Left side unit, with dump station, with oil reclamation)							
	Class: 85 Weight: 935 lbs total							

3 FRYER BATTERY, GAS HOPE COMMONS 1 each \$ \_\_\_\_\_ \$ \_\_\_\_\_ \$ \_\_\_\_\_ \$ \_\_\_\_\_ 3

Pitco Frinator Model No. 3-SSH55RSSSTCS/FD  
 Solstice Supreme High Efficiency Prepackaged Fryer System with Solstice Filter Drawer System, gas, (3) 40-50lb oil capacity full tanks, solid state control, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, under-fryer drawer filtration, total 300,000 BTU, ENERGY STAR®

COMMODITY: KITCHEN EQUIPMENT  
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 581 Plains Road  
 Kingston, RI 02881

BIDDER (NAME OF FIRM) | BIDDER (NAME OF FIRM)  
 BID NO: 2500 | BID NO: 2500

ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
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	1 ea 115v/60/1, 7.0 amps, 1/3 hp, 6' CORD & NEMA 5-15P ( Filter)							
	1 ea B3901504 Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF35 and flat bottom fryers,							
	pasta cookers, rethermalizers, BNB							
	1 ea BNB-SSH55 Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, standard finish, stainless steel front, sides & door, for prepacage system SSH55 electric fryers							
	1 ea PFW-1 Food Warmer, built-in, 750watt							
	1 ea 120v/60/1ph, 6.3 amps, 750 watts, NEMA 5-15P							
	1 ea P6072145 Basket (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (r/c) with models "T" SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer							
	3 ea P6072145 Basket (1) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh, models SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+							
	1 ea B2101501 Tank cover, 18 gauge light duty, for models: SG14/14T/14R, SGBNB14, SSH55/55TR/55R/55TR, SSH60/60R (with out basket lifts)							
	1 ea B8003105 Gas Connector Hose, 1" connection, for castered equipment, 36" long, with quick disconnect couplings, restraining device & thermal shut-off, for multiple units 390,000 BTU capacity							
	1 ea 4th Position location for Bread & Batter dump station (FFFB)							
	1 ea Filter flush hose, each							
	1 ea Oil Reclamation for liquid shortening							
	NOTE: HOPE COMMONS ( right side unit, with dump station, with oil reclamation)							
	Class: 85 Weight: 935 lbs total							
4	<b>FRYER BATTERY, GAS</b>							
	Pitco Friator Model No. 3-SSH55RSTCS/FPD	1	each	\$ _____	\$ _____	\$ _____	\$ _____	4
	Solstice Supreme High Efficiency Prepackaged Fryer System with Solstice Filter Drawer System, gas, (3) 40-50lb oil capacity full tanks, solid state control, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, under-fryer drawer filtration, total 300,000 BTU, ENERGY STAR®							
	<b>BUTTERFIELD</b>							

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BIDDER (NAME OF FIRM) \_\_\_\_\_  
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 BID NO: 2500  
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	1 ea B3901504 Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF35 and flat bottom fryers, pasta cookers, rethermalizers, BNB							
	1 ea BNB-SSH55 Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, standard finish, stainless steel front, sides & door, for prepacage system SSH55 electric fryers							
	1 ea 1st Position location for Bread & Batter dump station (BFFF)							
	1 ea PFW-1 Food Warmer, built-in, 750watt							
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	1 ea P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer							
	3 ea P6072145 Basket, (1) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh, models SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+							
	1 ea B2101501 Tank cover, 18 gauge light duty, for models: SG14/14T/14R, SGBNB14, SSH55/55T/55R/55TR, SSH60/60R (with out basket lifts)							
	1 ea B8003105 Gas Connector Hose, 1" connection, for castered equipment, 36" long, with quick disconnect couplings, restraining device & thermal shut-off, for multiple units 390,000 BTU capacity							
	1 ea Filter flush hose, each							
	NOTE: BUTTERFIELD (no oil reclamation)							
	Class: 85 Weight: 935 lbs total							
5	FRYER BATTERY, GAS Piteo Frialator Model No. 3-SSH55RSTCS/FD Solstice Supreme High Efficiency Prepackaged Fryer System with Solstice Filter Drawer System, gas, (3) 40-50lb oil capacity full tanks, solid state control, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, under-fryer drawer filtration, total 300,000 BTU, ENERGY STAR® 1 ea Natural gas 1 ea 115v/60/1, 5.1 amps, (1) cord & plug	1	each	\$ _____	\$ _____	\$ _____	\$ _____	5

COMMODITY: KITCHEN EQUIPMENT  
 OPENING DATE & TIME: 5/8/14 @ 3:00 PM

SHIP TO:  
 URI Dining Services  
 581 Plains Road  
 Kingston, RI 02881

BIDDER (NAME OF FIRM)

BIDDER (NAME OF FIRM)

ATTACHMENT "A"

BID NO: 2500

BID NO: 2500

ITEM NO	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO
	1 ea 115v/60/1, 7.0 amps, 1/3 hp, 6' CORD & NEMA 5-15P							
	1 ea B3901504 Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF35 and flat bottom fryers, pasta cookers, rethermalizers, BNB							
	1 ea Filter flush hose, each							
	1 ea P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer							
	3 ea P6072145 Basket, (1) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh, models SG14, SG14R, SSH55, E14, E14X, E14B, SG14T, 35+, 45+							
	1 ea B2101603 Tank cover, with basket lifts, 18 gauge light duty, for models: SG14/14T/14R, SSH55/55T/55R/55TR, SSH60/60R (with basket lifts)							
	1 ea B8003105 Gas Connector Hose, 1" connection, for castered equipment, 36" long, with quick disconnect couplings, restraining device & thermal shut-off, for multiple units 390,000 BTU capacity							
	NOTE: RAMS DEN ( no dump station, no oil reclamation)							
	Class: 85 Weight: 785 lbs total							

**DELIVERY & SET IN PLACE**

Equipment provider to remove and dispose of old units:  
 (Frymaster #06081Q0001, #06081Q0006 located in Hope Dining Hall, Pico #FOLJE02366L located in Butterfield Dining Hall and Frymaster #03031E0081 located in the Rams Den).  
 Receive, inspect, deliver, assemble, set in place, make ready for final connections. Delivery locations are HOPE, BUTTERFIELD and RAMS DEN: INCLUDED. All site preparations and final Mechanical, Gas and Electrical connections are the responsibility of the owner and are done by others.  
 Items for removal must be cool to the touch, drained of oil and debris (by others). Delivery and Removal assume a 'simple' delivery accomplished by a 2-man team, with easy ground floor or elevator

**INSURANCE**

IN ACCORDANCE WITH THE BOARD OF GOVERNORS (BOG) FOR HIGHER EDUCATION GENERAL CONDITIONS OF PURCHASE, INSURANCE CERTIFICATES ARE REQUIRED FOR WORKERS COMPENSATION, GENERAL LIABILITY, PROPERTY DAMAGE AND AUTO INSURANCE. UPON NOTICE OF TENTATIVE AWARD, THE SUCCESSFUL BIDDER(S) WILL BE REQUIRED TO SUBMIT THE ABOVE NAMING THE RHODE ISLAND BOARD OF GOVERNORS FOR HIGHER EDUCATION, THE UNIVERSITY OF RHODE ISLAND AND THE STATE OF RHODE ISLAND AS ADDITIONAL INSURED, BY A FIRM AUTHORIZED TO DO BUSINESS IN THE STATE OF RHODE ISLAND.