

BID SOLICITATION



STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS
 CAPITOL HILL
 PROVIDENCE RI 02908

BID NUMBER: B05857
TITLE: ELECTRIC FRYERS
BID OPENING DATE AND TIME:
12/20/2005 10:45 AM

BUYER: ALMA MILLER
 PHONE #: (401) 222 - 2142 ext. 124

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 HUMAN SERVICES
 DHS-ORS SERVICES FOR THE BLIND
 40 FOUNTAIN ST, 3RD FLOOR
 PROVIDENCE RI 02903-1898

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 HUMAN SERVICES
 DHS-ORS SERVICES FOR THE BLIND
 40 FOUNTAIN ST, 3RD FLOOR
 PROVIDENCE RI 02903-1898

Requisition Number(s): R69D066236

Item	Class-Item	Quantity	Unit	Unit Price	Total
1.0	165-20 FRYMASTER H14 STAINLESS CABINET ELECTRIC FRYERS WITH CASTERS AND 208V/3 PHASE. (SEE SPECIFICATIONS) ONE (1) FOR VF#67, MUST BE DELIVERED, UNPACKED, ASSEMBLED AND SET IN PLACE AT SBVI WAREHOUSE, 555 VALLEY STREET, PROVIDENCE RI ONE (1) MUST BE DELIVERED, UNPACKED, ASSEMBLED AND SET IN PLACE AT COFFEE PLUS (VF#68) AT THE SHEPARD BUILDING, 80 WASHINGTON STREET, PROVIDENCE RI SERVICES FOR THE BLIND AND VISUALLY IMPAIRED MUST BE CONTACTED TO SCHEDULE DELIVERY AT 222-2300 X433.	2.00	EA		
				TOTAL:	

It is the Vendor's responsibility to check and download any and all addenda from the RIVIP. This offer may not be considered unless a signed RIVIP generated Bidder Certification Cover Form is attached and the Unit Price column is completed. The signed Certification Cover Form must be attached to the front of the offer. When delivering offers in person to One Capitol Hill, vendors are advised to allow at least one hour additional time for clearance through security checkpoints.

DELIVERY: _____

RIVIP VENDOR ID#: _____

TERMS OF PAYMENT: _____

**DO NOT SIGN BID ON THIS PAGE!
 USE CERTIFICATION COVER FORM.**



Frymaster

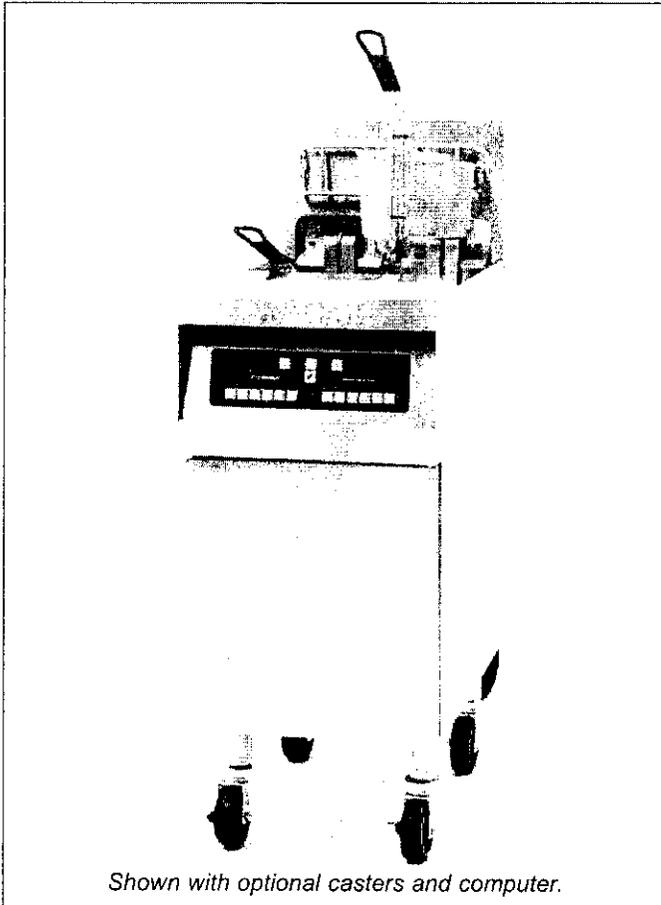
ITEM NO.

H14, H14-2, H17, H17-2, H22, H22-2 Electric Fryers

AIA File No. 35-C111

Specifically designed for high-volume frying

- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Low watt density, long-life heating elements (increased reliability)
- Open-pot design (split or full)
- Boil-out mode for easy cleaning
- Solid state controller - automatic melt cycle



Shown with optional casters and computer.

Frymaster's electric fryers are enhanced for improved efficiency, convenience and serviceability.

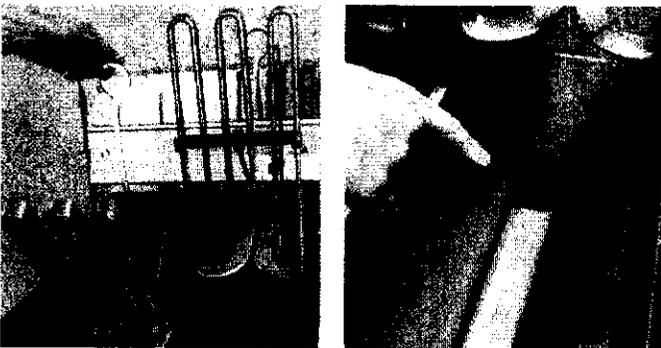
The H14, H17 and H22 electric fryers have a minimum 40 lbs. (20 liters) and maximum 50 lbs. (25 liters) shortening capacity. The frying area is 14 x 15-1/2 in. (356 x 394 mm). The controller assures pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly-cooked product. The temperature sensor, mounted on the elements, permits instant response to loads. Self-cleaning electric elements have low watt density for increased reliability and extended life.

The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products. Every inch of the stainless steel frypot and cold zone can be cleaned and wiped down by hand.

These models will accommodate additional accessories including multiproduct frying computers, automatic basket lift, Filter Magic® PRO and FootPrint® PRO filtration systems. Filter Magic PRO will include at least one spreader cabinet. Up to six fryer/spreader combinations can be included in one system. The fryer/filter system is integrated into a unitary cabinet with an optional heat lamp and dump station. The heat lamp can be a choice of rod style or bulb type. The dump stations can use either cafeteria-style pan or scoop-type pan. The heat lamp and pans are integrated into the cabinet, making a complete warming station. Up to six fryers can be battered to the right side of the FootPrint® PRO filter.

Each side of an H14-2, H17-2, and H22-2 split pot fryer has a 7kW, 8.5 kW, and 11kW input, respectively, and a maximum shortening capacity of 25 lbs. (12.5 liters). The frying area is 6-3/4" x 15-1/2" (171 x 394 mm) each side. These fryers have all of the features of the full pot model and gives the operator the discretion of using only half of the fryer.

*Liter conversions are for solid shortening @70°F.



Combines swing-up elements with controlled burn-off cleaning and a true deep cold zone. (H14-2 illustrated.) Lift handle not available on 22 kW split pot element assembly.



ISO 9001:2000



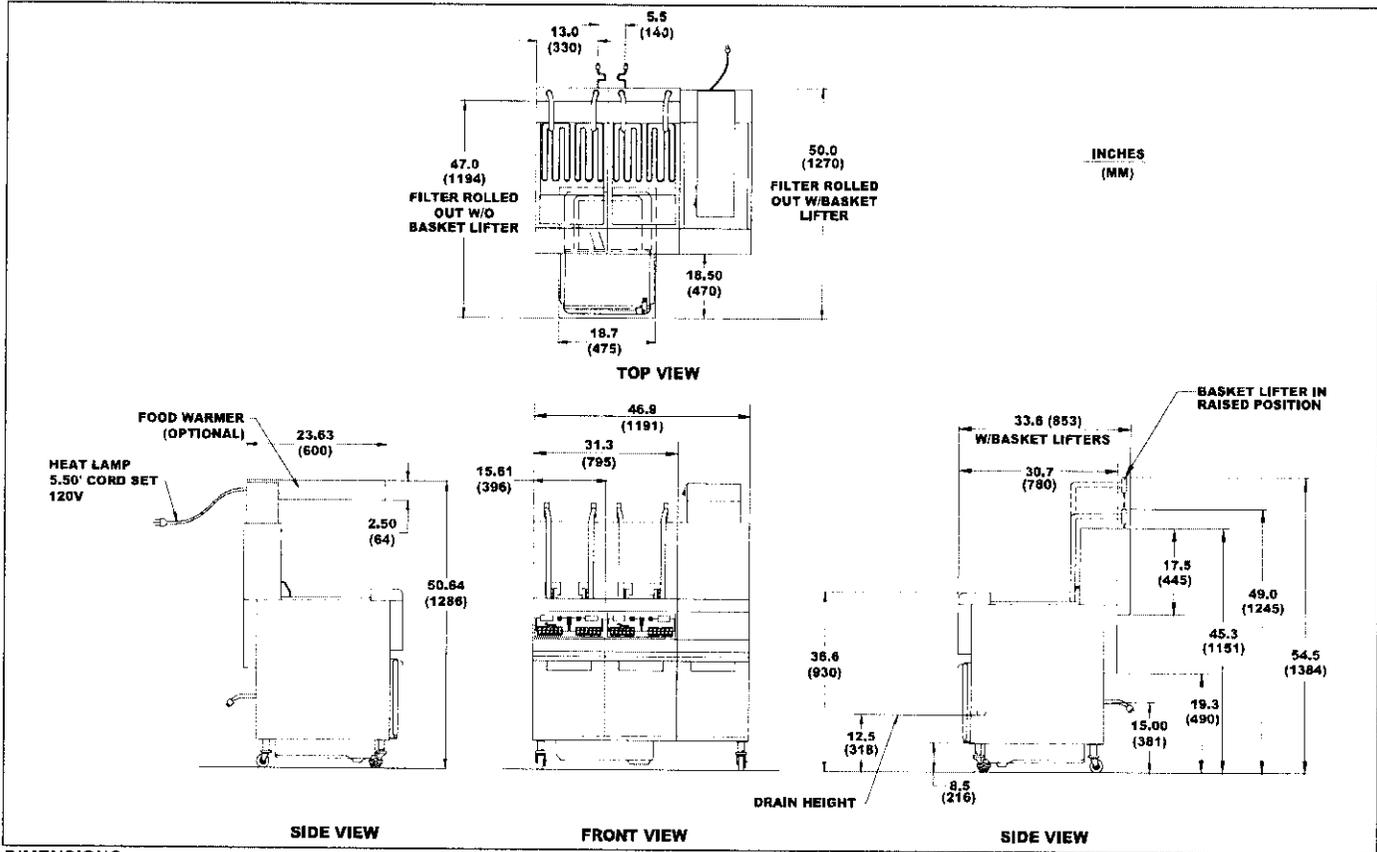
Frymaster, L. L. C.

8700 Line Avenue, P. O. Box 51000, Shreveport, Louisiana 71135-1000, USA, Phone 318-865-1711

TOLL FREE 1-800-221-4583 Fax 318-868-5987, www.frymaster.com

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

H14, H14-2, H17, H17-2, H22, H22-2 Electric Fryers



DIMENSIONS

MODEL NO.	OVERALL SIZE			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
H14, H14-2	45.30** (1151 mm)	15.61** (396 mm)	30.7** (780 mm)	150 lbs. (68 kg)	12.5" (318 mm)	190 lbs. (86 kg)	85	21.31	H	W	L
H17, H17-2									46.50"	22"	36"
H22, H22-2									(1181 mm)	(559 mm)	(914 mm)

*without basket lifts

POWER REQUIREMENTS

Model Number	Shortening Capacity (min.-Max.)	Input kW	NOMINAL AMPS PER LINE						Min. Wire Size (awg.-mm ²)
			208V 3 phase (3 wire)**	240V 3 phase (3 wire)**	480V 3 phase (3 wire)**	220/380V 3 phase (4 wire)**	230/400V 3 phase (4 wire)**	240/415V 3 phase (4 wire)**	
H14	40-50 lbs. (20-25 liters)	14	39	34	17	22	21	20	208V - 6 (16) 240V - 6 (16) 480V - 8 (10) 220/380V - 6 (16) 240/415V - 6 (16)
H14-2	20-25 lbs. (10-12.5 liters)	7	39	34	17	22	21	20	
H17	40-50 lbs. (20-25 liters)	17	48	41	21	26	25	24	
H17-2	20-25 lbs. (10-12.5 liters)	8.5 ea. side	48	41	21	26	25	24	
H22	40-50 lbs. (20-25 liters)	22	61	53	27	34	32	31	
H22-2	20-25 lbs. (10-12.5 liters)	11	61	53	27	34	32	31	**plus ground wire

NOTE: Single phase available upon request.
 For electrical connections, use an approved, flexible, metallic or rubber covered, electrical cable and plug with copper wire only.

HOW TO SPECIFY

- H14 Controller model with exposed temperature sensor knob,
- H17 "ON/OFF" and melt cycle switches
- H22
- H14-2 Controller model with exposed temperature sensor knob, ON/OFF" and melt cycle switches with split
- H17-2 frypot.
- H22-2 frypot.
- SD Stainless steel pot and door -- enamel cabinet
- SC Stainless steel pot, door and cabinet
- SE Stainless steel pot, door and cabinet ends

STANDARD ACCESSORIES

- Cord
- Adjustable legs
- Rack-type basket support
- Basket hanger
- Option of 2 twin baskets or 1 full basket

OPTIONS

- Spreader cabinet: Up to six fryer/spreader combinations can be included in one system
- FootPrint® PRO Filtration System -- Up to six fryers can be battered to right side of FootPrint® PRO filter
- Automatic Basket Lifts (computer or electronic timer operated)
- Frying computer (multiproduct)
- Stainless steel apron drain with basket (interchangeable right or left side)
- 8-1/2" (216 mm) adjustable casters (adjusts to 10") (254 mm)

NOTES

CORD only (no plug) provided for 3 phase units. Plug is optional -- exceptions: (1) no plug available on 480V or 22 kW units. (2) 480V unit will have an additional 120V cord supplied. (3) Canada 3 phase units ship with cord and plug.

SINGLE PHASE UNITS MUST BE FIELD WIRED. NO CORD OR PLUG PROVIDED. Check electrical codes for proper supply line sizing.

CE Voltage: 230/400/50/3

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152mm) between the sides and rear of the fryer to any combustible material.



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