

# BID SOLICITATION



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

**BID NUMBER: B06115**  
**TITLE: ELECTRIC FRYERS**  
**BID OPENING DATE AND TIME:**  
**03/24/2006 10:45 AM**

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

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**CORRECTIONS**  
**DOC BUSINESS OFFICE**  
**39 HOWARD AVENUE**  
**CRANSTON RI 02920**

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**CORRECTIONS**  
**DOC CDC WAREHOUSE**  
**ATTN: SEE BELOW ON PO**  
**144 POWER RD**  
**CRANSTON RI 02920**

Requisition Number(s): R77A068195

Item	Class-Item	Quantity	Unit	Unit Price	Total
1.0	<p>ALL VENDORS MUST INCLUDE SPECIFICATIONS WITH BID PROPOSAL (EVEN THOSE BIDDING BRAND SPECIFIED). FAILURE TO SUBMIT SPECIFICATIONS WITH BID PROPOSAL MAY RESULT IN DISQUALIFICATION OF BID. ITEMS IN CATALOGS MUST BE CLEARLY MARKED AND PAGES TABBED.</p> <p>165-20</p> <p>FURNISH AND DELIVER 6 PITCO MODEL SE 18R - SSTC-S SOLSTICE FRYERS. HIGH POWER, ELECTRIC, HEAVY DUTY FLOOR MODEL, 70-90LB FAT CAPACITY. SOLID STATE STANDARD CONTROL, MELT CYCLE, BOIL OUT CAPACITY, DRAIN VALVE INTERLOCK SWITCH, STAINLESS STEEL TANK, FRONT, AND SIDES. 22KW. FRYER SHALL HAVE IMMERSION TYPE HEATING ELEMENTS, WITH HIGH TEMPERATURE ALLOY SHEATH. FRYER SHALL HAVE HIGH INPUT ELEMENTS, FRYER SHALL HAVE A DEEP COOL ZONE, MINIMUM 20% OF TOTAL OIL CAPACITY TO TRAP BURNT PARTICLES, CRUMBS, AND BLACK SPECKS. 9" ADJUSTABLE HEAVY DUTY ADJUSTABLE CASTERS (SET OF 4 PER UNIT, FRONT 2 LOCKING), 480 VOLTS/3 PHASE.</p> <p>BRAND _____</p> <p>MODEL # _____</p>	6.00	EA		

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.**

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Requisition Number(s): R77A068195

Item	Class-Item	Quantity	Unit	Unit Price	Total
	6 EACH 18 GAUGE STAINLESS STEEL COVER FOR SE 18 MODEL				
	6 EACH FULL SIZE BASKET - SQUARE 17" X 17" X 5 3/4" DEEP, FRONT HANDLE, REGULAR MESH IN LIEU OF TWIN BASKETS				
	6 EACH CLEAN OUT ROD				
	OR SUBSTANTIALLY EQUIVALENT AS DETERMINED BY THE RHODE ISLAND DEPARTMENT OF CORRECTIONS FOODSERVICE AND MAINTENANCE UNITS				
	ATTN: FOODSERVICE MIKE RIGNEY 401-462-2011				
				<b>TOTAL:</b>	

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DELIVERY: \_\_\_\_\_

RIVIP VENDOR ID#: \_\_\_\_\_

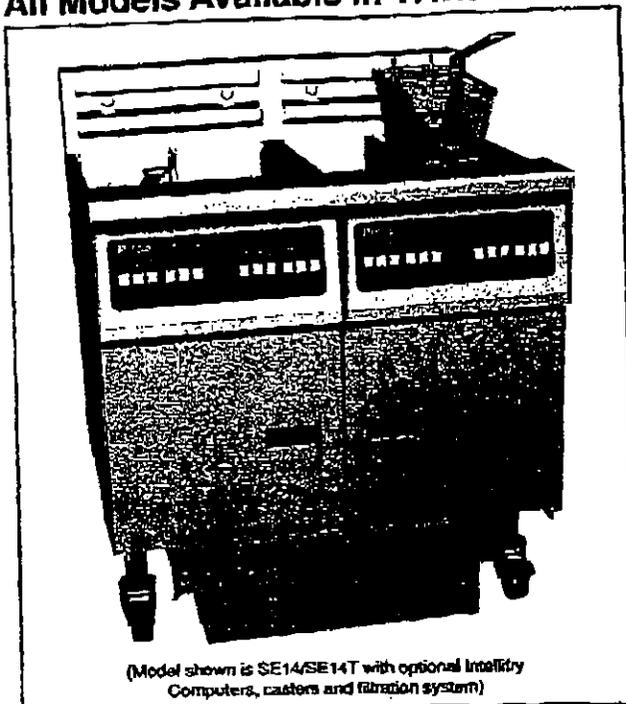
TERMS OF PAYMENT: \_\_\_\_\_

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**Solstice Electric Series Fryers  
Model SE14, SE14T & SE18**

All Models Available in 17kW or 22kW **STANDARD SPECIFICATIONS**



(Model shown is SE14/SE14T with optional IntelliFry Computers, casters and filtration system)

**STANDARD ACCESSORIES**

- Solid State Control
- Baskets (Twin Size)
- Lift off basket hangers
- 9" adjustable legs
- Stainless steel tank, front, door and sides.
- Drain Valve Interlock
- Tank racks
- Clean out rod
- Fryer cleaning brush

**AVAILABLE OPTIONS & ACCESSORIES**

- Digital controller
- IntelliFry computer
- Solid state back-up control\*
- Filter drawer system (for 2 or more fryers)
- Filter system heat tape (for use with solid shortening)
- 9" adjustable casters
- Basket lifts\*\*
- Stainless steel back
- Stainless steel tank covers
- Bread and Batter cabinet
- Flush hose
- Filter powder
- Filter paper

\* Solid state control equipped with melt cycle and boil-out, and can be used as back-up in combination with the IntelliFry or Digital controls.  
 \*\* Basket lifts to be used in combination with IntelliFry or Digital control.

Project \_\_\_\_\_  
 Item No. \_\_\_\_\_  
 Quantity \_\_\_\_\_

**CONSTRUCTION**

- Build a Solstice Electric fryer system in any combination of full tank and twin tank fryers with "filter drawer" filtration system. Combinations without filtration, or single fryers also available.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath.
- Solstice Electric fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank where they belong.
- When used with a filtration system, fryers are available in combinations of two or more units.
- Stainless steel front, door, side panels, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

**CONTROLS**

- Solid State controller maintains the fryer temperature between 250°F (122°C) and 360°F (183°C). Solid State controller has built-in melt cycle and boil-out capability.
- Temperature limit switch safely shuts off the fryer if the oil temperature exceeds the upper limit.
- Drain valve interlock switch shuts disables the fryer if the drain is opened preventing accidental fires. The hermetically sealed proximity switch has no moving parts to get contaminated with grease.

**OPTIONAL FILTER SYSTEM**

- (Available on 2 or more units)
- Filter drawer glides on self aligning roller-less guides
  - 1-1/4" NPT drain valve for quick draining on both full and twin tanks.
  - Easy to remove filter unit for fast cleaning and paper replacement.
  - Filter piping integrated into the fryer for no-hassle filtering.
  - Extra large 3" drain manifold to prevent clogging.

**APPROVALS**

- UL Certified
- CUL Certified
- NSF Listed
- CE Certified



Patent Pending



**Model SE14, SE14T & SE18 Solstice Electric Series Fryers**



