Page 1 of 1



Request for Quote

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

> CREATION DATE: 13-SEP-18 BID NUMBER: 7596694

VULCAN MODEL VC44GD CONVECTION GAS

OVEN (DOC)

BID CLOSING DATE AND TIME:12-OCT-2018 11:00:00

BUYER: McGurn, Cheryl A PHONE #: 401-574-8130

DOA CONTROLLER

ONE CAPITOL HILL, 4TH FLOOR L L

SMITH ST

PROVIDENCE, RI 02908

Т US 0

Requistion Number: 1574209

Н **DOC CDC WAREHOUSE** ATTN: (SEE 'ATTN' line in PO) Ρ 25 POWER ROAD

CRANSTON, RI 02920

Т US 0

Note to Bidders: VULCAN MODEL VC44GD CONVECTION GAS OVEN, DOUBLE DECK, STANDARD DEPTH, ELEC. SPARK IGNITERS ON CASTERS, 8"HIGH LEGS, 5 RACKS PER SECTON NATURAL GAS, STAINLESS DOORS, WITH WINDOWS 120V/60/1-PH, 16.0 AMPS TOTAL (2) CORDS W/PLUGSGAS ANIFOLD PIPING INC. WITH STACKING KIT FOR SINGLE POINT CONNECTION, PRISON PGS FOR BOTH CAVITIES. DELIVERY INCORPORATED & SET IN PLACE. GASS CONNECTION HOSE KIT.

QUESTIONS CONCERNING THIS SOLICITATION MUST BE EMAILED AND RECEIVED BY THE DIVISION OF PURCHASES AT CHERYL.MCGURN@PURCHASING.RI.GOV NO LATER THAN OCTOBER 1, 2018 @ 3:00 PM IN A MICROSOFT WORD ATTACHMENT WITH THE CORRESPONDING SOLICITATION NUMBER. QUESTIONS, IF ANY, AND RESPONSES WILL BE POSTED ON THE DIVISION OF PURCHASES WEBSITE AT WWW.PURCHASING.RI.GOV.

Line	Description	Quantity	Unit	Unit Price	Total
1	VULCAN MODEL VC44GD COVECTION GAS OVEN WITH CASTORS AND GAS CONNECTION HOSE KIT - DELIVERY INCORPORATED & SET IN PLACE. PER THE ATTACHED SPECIFICATIONS	1.00	Each		

Delivery:		
,		
Terms of Payment:		

Contract Terms and Conditions

Table of Contents

Terms and Conditions	I
BID STANDARD TERMS AND CONDITIONS	Г
TERMS AND CONDITIONS FOR THIS BID	T
RIVIP INFO - BID SUBMISSION REQUIREMENTS	
VENDOR SPECIFICATIONS	
DELIVERY - CENTRAL DISTRIBUTION CTR - DOC	

Terms and Conditions

BID STANDARD TERMS AND CONDITIONS

TERMS AND CONDITIONS FOR THIS BID

RIVIP INFO - BID SUBMISSION REQUIREMENTS

It is the vendor's responsibility to check and download anyand all addenda from the RIVIP. Thisoffer may not be considered unless a signed RIVIP generated BidderCertification Cover Form is attached and the Unit Price column is completed. The signed Certification Cover Form should be attached to the front of theoffer. Each bid proposal must be submitted in a separate sealed envelope with the bidder's name and address and the specific "Solicitation Number," "Solicitation Title," and the "Bid Proposal Submission Deadline" marked in the upper left-hand corner of the envelope.

The bid proposal must be delivered (via mail, messengerservice, or personal delivery) to the Division of Purchases and date-stampedreceipted by the date and time specified for the bid proposal submissiondeadline. Bidders should mail bid proposals sufficiently in advance of the bidproposal submission deadline to ensure timely delivery to the Division ofPurchases or, when delivering a bid proposal in person or by messenger, shouldallow additional time for parking and clearance through security checkpoints. Bid proposals must be addressed to:

Rhode Island Department of Administration

Division of Purchases, 2nd Floor

One Capitol Hill, Providence, RI 02908-5855

Bid proposals that are not received by the Division ofPurchases by the bid proposal submission deadline for whatever reason will be determined by the time clock in the Division of Purchases. Postmarks will not be considered proof of timely submission.

Bid proposals in electronic format are not accepted at thistime.

At the bid proposal submission deadline, bid proposals willbe opened and read aloud in public.

DIVESTITURE OF INVESTMENTS IN IRAN REQUIREMENT:

No vendor engaged in investment activities in Iran as described in R.I. Gen. Laws §37-2.5-2(b) may submit a bid proposal to, or renew a contract with, the Division of Purchases. Each vendor submitting a bid proposal or entering into a renewal of a contract is required to certify that the vendor does not appear on the list maintained by the General Treasurer pursuant to R.I. Gen. Laws §37-2.5-3.

VENDOR SPECIFICATIONS

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.

DELIVERY - CENTRAL DISTRIBUTION CTR - DOC

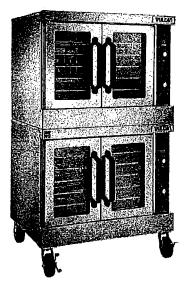
DELIVERY INSTRUCTIONS: CENTRAL DISTRIBUTION CENTER DEPT. OF CORRECTIONS 25 POWER ROAD, CRANSTON, RI 02920 (PHONE 462-4022) Delivery only 7:00 AM to 2:00 PM, Monday through Friday, with shipping slip showing Purchase Order Number and Item Number of State Purchase Order. Any merchandise to be delivered must be on 48" x 40" pallets. If pallets are in good condition, we will exchange them, but only this size pallet. Any merchandise being delivered on other size pallets must be stripped by the trucker and put on our size pallets (48" x 40"). Unsealed packages not

accepted. ALL CASES MUST BE BAR-CODED.

OVENS



VC44G SERIES DOUBLE DECK GAS CONVECTION OVENS



Model VC44GD shown with optional casters









SPECIFICATIONS

Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 221/8"d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 281/4" x 201/2". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed 1/2 H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40% w x 41% d (includes motor & door handles) 37% d (includes motor only) x 70% h on 8% legs,

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2.000 FT.

3	VC44GD	Solid
Ŀ	VC44GD	Solid

Solid state temperature controls adjust from 150° to 500°F, 60 minute timer with audible alarm.

☐ VC44GC

Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle.
One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total.
- Electronic spark igniters.
- ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps per section. 15.4 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Kosher friendly control package.
- ☐ Complete prison package.
 - Security screws only.
- 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ Control panel mounted on left side of oven.
- ☐ Stainless steel rear enclosure.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ Stainless steel drip pan.
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- ☐ Down draft flue diverter for direct vent connection.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



VC44G SERIES DOUBLE DECK GAS CONVECTION OVENS

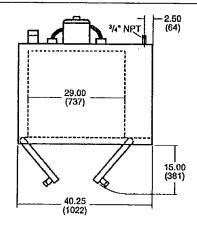
INSTALLATION INSTRUCTIONS

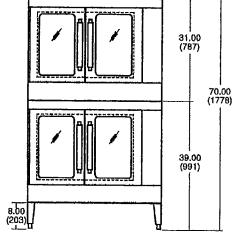
- 1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
- 2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
- 3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc.,

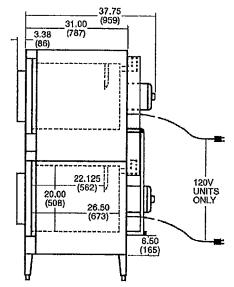
Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

4. Clearances: Combustible Non-combustible Rear 0" Right Side 2" 0" 1" Left Side 0"

5. This appliance is manufactured for commercial installation only and is not intended for home use.







MODEL	13 - 23 - 4 Carlot (1-5) (17 - 3)	DEPTH (INGLUDES	S VARIETY	BTU/HR	≑e ≥ TOTAL		WITH.	SKIDS:: (AGING	& PAC	JT SKIDS KAGING
NU.	WID/IH	HANDLES	HEIGHI	PERIOVEN.	BTU/HR	ELECTRICAL	LBS.	KG	LBS.	KG
VC44G	40¼"	411/8"	70"	50,000	100,000	120/60/1	928	422	820	372

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 Louisville, KY 40201 Toll-free: 1-800-814-2028 Local: 502-778-2791 Quote & Order Fax: 1-800-444-0602

