

Request for Quote

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

CREATION DATE : 20-SEP-19
BID NUMBER: 7599787
TITLE: PURCHASE OF BAXTER ROTATING SINGLE RACK OVEN AND LINCOLN IMPINGER CONVEYOR OVEN

BLANKET START : 01-NOV-19
BLANKET END : 30-JUN-20
BID CLOSING DATE AND TIME: 21-OCT-2019 10:30:00

BUYER: Cadoret, David
PHONE #: 401-574-8131

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DOA CONTROLLER
ONE CAPITOL HILL, 4TH FLOOR
SMITH ST
PROVIDENCE, RI 02908
US

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WILLIAM M DAVIES CAREER & TECH HS
50 JENCKES HILL RD
LINCOLN, RI 02865
US

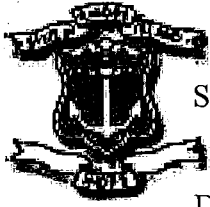
Requisition Number: 1629167

Line	Description	Quantity	Unit	Unit Price	Total
1	Baxter Rotating Single Rack Oven as per attached specifications, or equal.	1.00	Each		
2	Lincoln Impinger Conveyor Oven as per attached specifications, or equal.	1.00	Each		

Delivery: _____

Terms of Payment: _____

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



STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS

Department of Administration
DIVISION OF PURCHASES
One Capitol Hill
Providence, RI 02908-5855

Tel: (401) 574-8100
Fax: (401) 574-8387
Website: www.ridop.ri.gov

BID 7599787

**PURCHASE OF BAXTER ROTATING SINGLE RACK OVEN AND LINCOLN IMPINGER
CONVEYOR OVEN**

ADDITIONAL INFORMATION

BID CLOSING DATE AND TIME: 10/21/19 AT 10:30AM

There will be a non-mandatory pre-bid conference on 10/2/19 at 10am, to be held at:
William M. Davies Career and Technical High School
50 Jenckes Hill Rd.
Lincoln, RI 02865

Questions concerning this solicitation may be e-mailed to the Division of Purchases at doa.purquestions14@purchasing.ri.gov no later than October 4, 2019 at 5pm. Please reference the RFQ number on all correspondence. Questions should be submitted in a Microsoft word attachment. Answers to questions received, if any, will be posted on the internet as an addendum to this solicitation (www.ridop.ri.gov). It is the responsibility of all interested parties to download this information.

Prices bid are to be all inclusive (i.e. shipping, delivery, etc.) No other costs will be accepted.

The agency will consider an equal product. Requests to offer an equal (substitution) product must be submitted in writing to the email address above and received by the date and time indicated (10/4/19 at 5pm).

Approved equals (substitutions) will be posted to the website in the form of an addendum to the original bid posting.

No other equals (substitutions) will be accepted unless approved and posted.

SCOPE OF WORK:

The Division of Purchases on behalf of The William M. Davies, Jr. Career & Technical High School, located at 50 Jenckes Hill Road in Lincoln, RI is hereby seeking bids for the supply of a BAXTER OV500G1-EE Rotating Single Rack Oven – Energy Efficient Natural Gas, and a Lincoln 1116-000-U Impinger II 1100 Series, natural gas, single belt conveyor oven, 40,000 BTU, MFR# 116-000-U, with Lincoln 1127-1 Stainless Steel Equipment Stand including shelf and casters, and 48” mobile gas connector hose kit, with 2 elbows, full port valve, restraining device and quick disconnect to use in its Hospitality Careers program.

Please see attached for item details and specifications.



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BID 7599787

**PURCHASE OF BAXTER ROTATING SINGLE RACK OVEN AND LINCOLN IMPINGER
CONVEYOR OVEN**

ADDITIONAL INFORMATION

BID CLOSING DATE AND TIME: 10/21/19 AT 10:30AM

- All shipping, delivery, and rigging costs necessary to set equipment in place on the floor space of the Hospitality Careers shop area are to be included within the price of the item. No additional costs shall be invoiced by the vendor.
- Any needed gas, plumbing and/or electrical connection will remain the responsibility of Davies school.
- Substitutions of comparable features and specifications will be allowable upon acceptance by the Agency (Davies) as per instructions above.
- Successful bidder must be able to supply local, on site, maintenance and repair with a 48-hour response time.
- Removal and disposal of one existing rotating oven.
- Successful bid will be awarded on a grand total basis for all items. Vendors must bid both lines.



OV500G1-EE

Rotating Single Rack Oven – Energy Efficient Gas

STANDARD ENERGY SAVING FEATURES

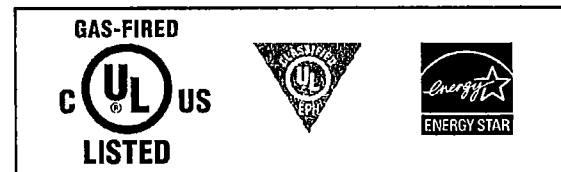
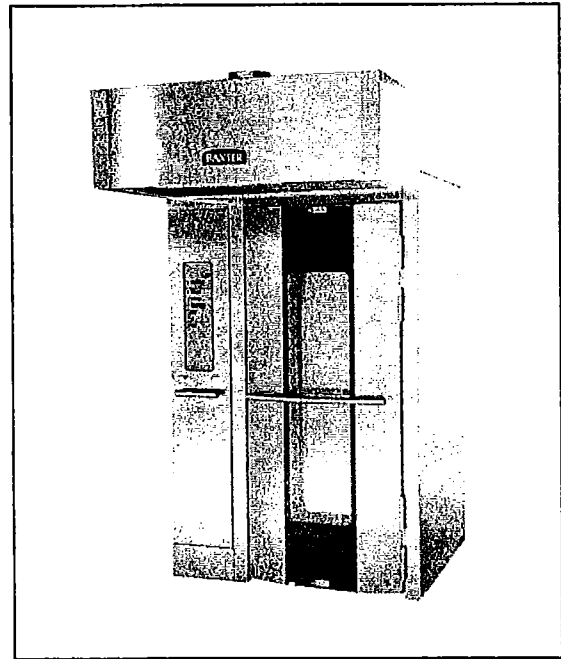
- Halogen lighting in the bake chamber provides better visibility and better bulb life in high temperature environments
- Efficient 180k BTU/Hr. in-shot burner system provides high-impact results with less gas
- Airflow design maximizes heat exchanger use and reduces energy consumption
- Energy saving idle mode reduces oven to stand-by temperature when left idle. Idle time and stand-by temperature can be customized to maximize energy savings in your operation.
- Programmable digital control with Auto on/Auto off controls
- Three pane viewing window provides safe to touch exterior
 - Low-E coated glass on the interior of the window reflects heat inward, saving energy
 - Airwash gap within the door decreases exterior temperatures
 - Single exterior pane is hinged to allow cleaning access to both sides

STANDARD FEATURES

- Stainless steel construction
- Heat exchanger with weldless construction for longer life. Tubes carry an additional 9 year extended parts and labor warranty
- Patented self-contained spherical cast steam system
- Hood with plenum and single point vent connection for Type II installations
- Field reversible bake chamber door (left or right hinged to fit your needs)
- Patented flush floor – no ramp required
- 99 programmable recipes
- Oven body shipped whole (hood, steam system & floor are field installed)
 - Minimum intake: 55" x 104.5" x 56.3" (uncrated)
- Holds 1 single oven rack

OPTIONS & ACCESSORIES

- UL Listed, Type I hood with grease filters. Listed to UL 710 standard and meets requirements of NFPA-96.
- Manual back-up control
- Oven body shipped split
 - Minimum intake: 27.5" x 104.5" x 51" (uncrated)
- Kosher package
- Prison package
- Floor extender package



Area Reserved for Distributor & Contractor Approval



19220 State Route 162 East
Orting, WA 98360
www.baxtermfg.com

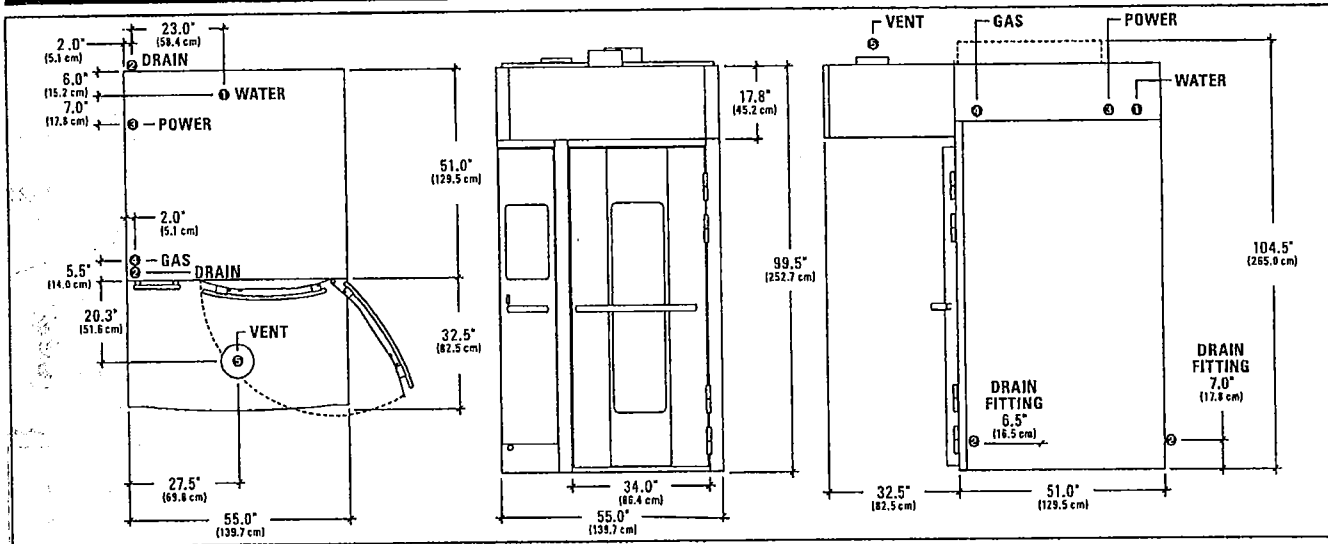
Factory
(360) 893-5554

Customer Care
(888) 350-7090

Customer Care Fax
(937) 332-2852



OV500G1-EE Rotating Single Rack Oven – Energy Efficient Gas



• Highest Point on Oven: 104.5" (265cm). • KD shipping weight: 2,580 lbs (shipped whole) / 3,070 lbs. (shipped split) • Rack swing diameter: 34.5"

UTILITIES & NOTES

- ① **Water:** 1/2" NPT connection @ 94" AFF. Cold water @ 30 psi minimum @ 3.0 GPM flow rate. Max water usage 4.0 GPH.
Note: Water supply must have the proper hardness, pH & Chloride concentration. Consult your local water company and/or water conditioner dealer before installation.
 - Recommended water hardness range: 2-4 grains per gallon.
 - Recommended pH range: 7.0 to 8.0.
 - Acceptable range for chloride concentration: 0-30 ppm.
- ② **Drain:** Choose either rear or front drain and plug the connection not in use. Route to air-gap drain.
 - Front drain: 1/2" NPTM @ 6.5" AFF
 - Rear drain: 1/2" NPTF @ 7.0" AFF
- ③ **Power:** 2 supplies required:
 1. Heating Circuit - Choose one:
 - 220V/60/1 8.6 amps
 - 208-240V/60/3 4.2-4.4 amps
 - 440-480V/60/3 2.2-2.4 amps
 2. Control Circuit: 120V/60/1 15 amp dedicated circuit. 20 amp max.
- ④ **Gas:** 1" NPT connection @ 102" AFF.
 - Natural gas (std): 180k BTU/hr @ 5-14" w.c.
 - Propane (opt): 180k BTU/hr @ 10-14" w.c.**Note:** Input rates will be reduced when oven is installed at elevations above 3000' (915m). Consult factory for elevation correction.
- ⑤ **Hood vent:** 8" dia. connection collar. Min. 690 cfm req. with 0.6" w.c. static pressure drop through hood. Customer to supply duct and ventilator fan per local code. Airflow proving switch is factory installed and integrated with burner system operation. Oven provided relay with max. 10.0 amp 1/2 H.P. @ 120V output for fan operation. Ventilator fan is required. Consult local authorities to determine whether Type I (grease) or Type II (vapor) duct will be required. Hood connection suitable for connection to Type B vent, except when products of baking are grease laden.

arches having no combustible material against the underside. Refer to NFPA 54 for further clarification.

- Important:**
- Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the oven.
 - 115" AFF required for oven tilt-up.
 - 130" AFF recommended for service access.

The purchaser is responsible for all installation costs and for providing: Disposal of packing materials, labor to unload oven upon arrival, installation mechanics, and all local service connections including electricity, gas, water, vents and drain per local code. A factory authorized installation technician must supervise and approve any installation. In order to validate the warranty, start-up must be performed by an authorized service company. All services must comply with federal, state, and local codes.

- Minimum clearances to combustible construction:**
- 0 inches from sides and back
 - 18 inches from top

SHORT SPECIFICATION

The oven shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The footprint shall be no larger than 55.0"W x 51.0"D x 104.5"H and shall have an integral hood with a minimum of 31.0" overhang to ensure proper vapor capture. The Type I hood must be UL710 Listed and have a single point exhaust. Oven shall have independent electrically interlocked air safety switches for the draft inducer and hood. Control panel shall have programmable settings with auto on/off feature and 4-step bake/roast setting.

The oven shall include an in-shot burner system with a heat exchanger consisting of 18 independent high-temperature, stainless steel tubes. The in-shot burners will have no moving parts. The oven shall also include a patented self-contained spherical cast steam system which shall convert 1.0 gallon of water into steam within 20 seconds at a temperature of 400°F or better. The field reversible oven door shall utilize three panes of glass in the viewing window to ensure a safe to the touch exterior. A patented adjustable flush floor shall be used for easy access without a ramp. The oven shall be equipped with a diagnostic center with status indicator lights and be equipped with built-in levelers.

The oven will bear the following agency approvals: UL for safety, sanitation, and gas for the U.S. & Canada, UL710 for the hood. The exhaust hood shall meet construction requirements of IMC section 507 and NFPA-96.

Manufacturer reserves the right to make changes in sizes and specifications.



19220 State Route 162 East
Orting, WA 98360
www.baxtermfg.com

Factory
(360) 893-5554

Customer Care
(888) 350-7090

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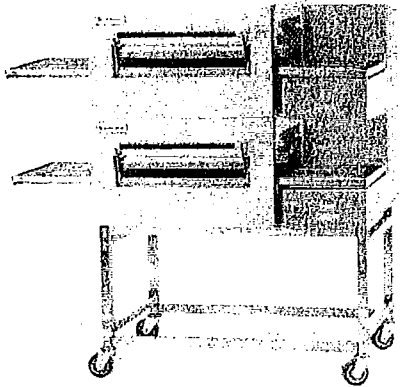


1100 Series Impinger® II Conveyorized Oven

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- 1116-xxx-U • 1131-xxx-U • 1134-xxx-N • 1154-xxx-E • 1164-xxx-E
- 1117-xxx-U • 1132-xxx-U • 1135-xxx-N • 1155-xxx-E • 1158-xxx-N
- 1130-xxx-U • 1133-xxx-U • 1151-xxx-N • 1157-xxx-N



Lincoln Impinger Conveyor Ovens are the premier continuous cook platform for the food service industry. Using the latest advancements in air impingement technology, Impinger ovens allow for rapid heating, cooking, baking, and crisping of foods, typically done two to four times faster than conventional ovens.

Benefits

Faster Bake Times

- Improved Response to Customer
- Optional FastBake Technology Reduces Cook Time by Up to An Additional 35% With No Food Quality Loss or Noise Increase

Easier Operation

- Digital Controls with Single On/Off Switch
- Microprocessor Controlled Bake Time/ Conveyor Speed
- Locked Setting to Prevent Unintended Changes
- Fluorescent Display Indicating Temperature, Belt Speed, Thermostat, and Diagnostic Messages
- Easier Cleaning

Easier Cleaning

- Front Load Conveyor
- Removable Door

Unparalleled Support

- Customer-specific Finger Setup for Menu Flexibility
- Research and Applications Team Help Achieve Ideal Cooking Results
- Manitowoc Star Service Committed to Owner Satisfaction

Specifications

General

- Stainless Steel Top, Front and Sides
- 28" (711mm) Long Baking Chamber
- Front Removable Fingers
- Stackable Up To Three High
- Includes Oven Start-Up/Check-Out by Manitowoc STAR Authorized Service Agent

Conveyor

- 18" (457mm) Wide
- Front Removable
- Product Stop
- One to Thirty Minute Cook Time
- Reversible

Cooking

- Customer Specific Finger Setup
- Temperature Range 250°F to 575°F (121°C to 302°C)
- Front Loading Glass Access Door with Cool to the Touch Handle
- Digital Controls

Optional

- FastBake Technology Reduces Cook Time by Up to An Additional 35% With No Food Quality Loss or Noise Increase
- Entry and Exit Shelves
- Flexible Gas Connector
- Split Belt



1100 Series Impinger® II Conveyorized Oven

18301 St. Clair Street
Cleveland, OH 44110

Tel: 888-417-5462
 Fax: 800-285-9511
 E mail: info@lincolnfp.com

www.lincolnfp.com
 6564
 04/18



Gas Supply Pressure Recommendations

Gas Type	Supply (Inlet) Pressure (mbar)	Recommended Minimum Gas Pipe Size
Natural	7-12" WC (1.7 kPa / 17.4 mbar - 2.9 kPa / 29.9 mbar)	1½" (38 mm)
LP	11-12" WC (2.7 kPa / 27.36 mbar - 2.9 kPa / 29.9 mbar)	1½" (38 mm)

*Gas supply pressures are dependent on local gas type and on all applicable local codes. Agency approved flexible connection to each oven must be minimum ¾" (19 mm) NPT and length must not exceed six (6) feet (1829 mm).

Electrical Service

Each oven deck requires voltage, phase and hertz as indicated by model number. Neutral must be grounded at electrical service and receptacle properly polarized. Gas 120V units have a cord with NEMA 5-15 plug. All other models have terminal block connections. It is recommended that a separate circuit breaker be provided for each oven deck.

Recommended Minimum Clearances

Rear of oven to Combustible Surface: 6" (152mm). Additional clearance on right hand side from other cooking equipment: 24" (610mm). The conveyor is removable from the front.

Warranty

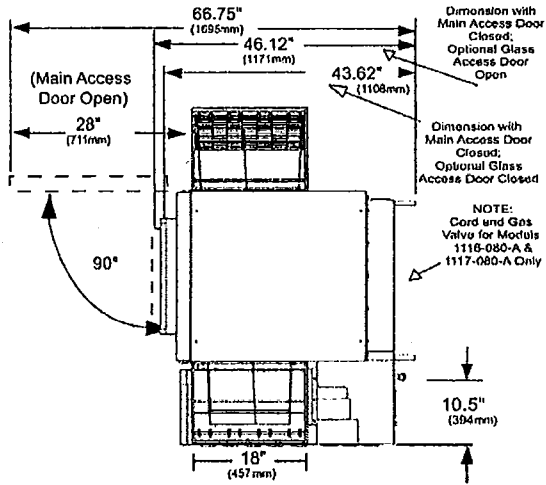
All new Impinger ovens installed in the United States and Canada come with a one (1) year parts and labor warranty starting from the date of start-up/check-out. All ovens installed in locations other than in the US and Canada are warranted for one (1) year parts and ninety (90) days labor starting from the date of start-up/check-out. Start-up must occur within 24 months of date of manufacture.

General Information

All 1100 Models	Length	Depth	Height Single	Height Double Stacked	Height Triple Stacked
	56" (1422 mm)	39" (991 mm)	42" (1067 mm)	59½" (1511 mm)	62" (1575 mm)

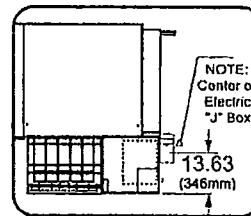
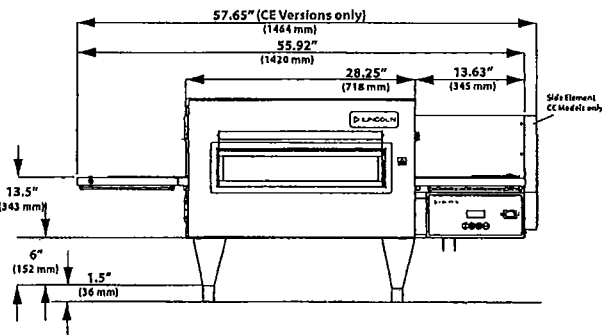
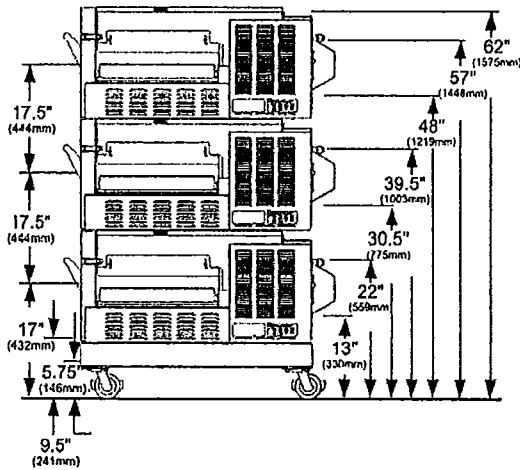
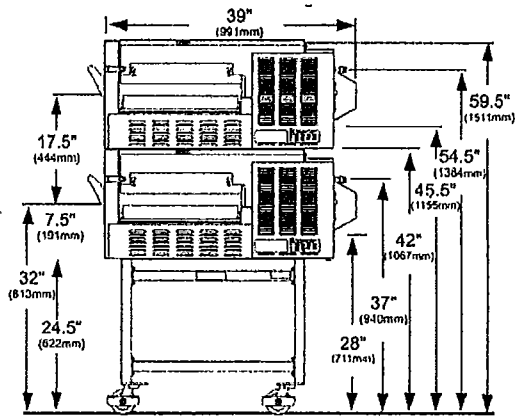
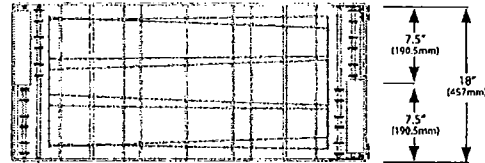
Model Number	Agency	Utility	Input Rate	Voltage	Amps	Hertz	Phase	Supply Wires
1116-xxx-U	UL EPH/CSA	Natural	40,000 BTU/Hr. 11.7 kW/42.2 MJ	120	7	60	1	3, 1 Pole+N+G
1154-xxx-E	AGA/UL EPH/CE	Natural		230	2	50	1	3, 1 Pole+N+G
1157-xxx-N	UL EPH	Natural		220		60	1	3, 2 Pole+G
1117-xxx-U	UL EPH/CSA	LP		120	7	60	1	3, 1 Pole+N+G
1155-xxx-E	AGA/UL EPH/CE	LP		230	2	50	1	3, 2 Pole+G
1158-xxx-N	UL EPH	LP		220		60	1	3, 2 Pole+G
1130-xxx-U	UL EPH/UL/cUL	Electric	10 kW	120/208	48	60	1	3, 2 Pole+G
1131-xxx-U	UL EPH/UL/cUL	Electric		120/240	42	60	1	3, 2 Pole+G
1132-xxx-U	UL EPH/UL/cUL	Electric		208	28	60	3	4, 3 Pole+G
1133-xxx-U	UL EPH/UL/cUL	Electric		240	25	60	3	4, 3 Pole+G
1134-xxx-N	UL EPH	Electric		380/208		50	3	5, 3 Pole+N+G
1135-xxx-U	UL	Electric		480	15	60	3	4, 3 Pole+G
1151-xxx-N	UL EPH	Electric		200	29	50/60	3	4, 3 Pole+G
1164-xxx-E	CE/UL EPH	Electric		400/230	15	50	3	5, 3 Pole+N+G

NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order (Ex. 1116-000-U-K1837 is a 1116-000-U with Standard setup, Left to Right)



Conveyor Opening: 3" (76.2 mm)

Optional Split Belt (50/50):



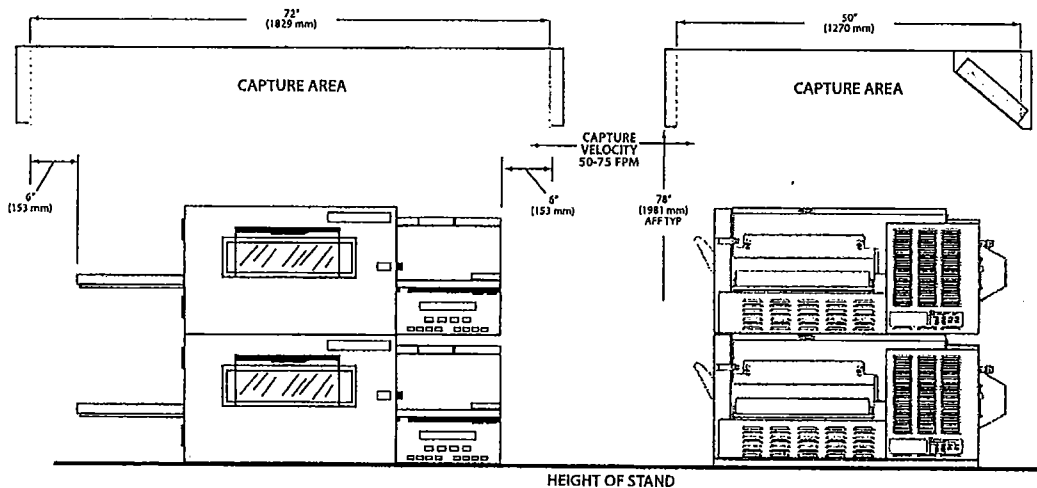
Electric Models

Welbilt reserves the right to make changes to the design or specifications without prior notice.

Capacity Estimates | Pies Per Hour

Pie Size	BAKE TIME								
	3 min.	3½ min.	4 min.	4½ min.	5 min.	5½ min.	6 min.	6½ min.	7 min.
12" (30 cm)	53	46	40	35	32	29	26	25	23
14" (36 cm)	41	35	31	27	25	23	21	19	18
16" (41 cm)	35	30	26	24	21	19	18	16	15

Ventilation is required on all gas ovens. Ventilation is not required on electric models except when triple stacked. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994. Estimates of CFM requirements can vary from 400 to as high as 2800 CFM exhaust. In all cases, the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating. **In the case where a gas single or double stack oven is installed, the following information can be used as a guideline for ventilation.**



1. Double Stack: Range of 800-1200 cfm for double gas 1100 series oven. Single Stack: Range of 450-800 cfm for single gas 1100 series oven.
2. The capture velocity across the apron of canopy is to be 50-75 FPM at sides and front.
3. Double Stack; Width should be 72" (1828 mm) - inside dimensions. Depth should be 50" (1270 mm) - inside front to filters.
Single Stack; Width should be 48" (1219 mm) - inside dimension. Depth should be 50" (1270 mm) - inside front to filters.
4. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
5. Room air diffusers must not be directed onto the oven and should be positioned a minimum of 3 feet from the perimeter of the hood to keep them from affecting the oven.
6. Bottom of canopy should be 78" (1981 mm) above finished floor (AFF).
7. Recommend 70% make-up air provided outside of the canopy through perf metal diffusers directed straight down... not at the oven; located at front, sides or both.
8. Use of a Type I or Type II application and overall final installation is determined per local codes.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

Contract Terms and Conditions

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Terms and Conditions

BID STANDARD TERMS AND CONDITIONS

TERMS AND CONDITIONS FOR THIS BID

BID ALL ITEMS

BIDDERS MUST BID ALL ITEMS TO BE CONSIDERED. AWARD WILL BE BASED ON TOTAL LOW.

AWARD

THE STATE, AT ITS SOLE DISCRETION, SHALL RESERVE THE RIGHT TO MAKE ONE OR MULTIPLE AWARDS FOR THIS REQUIREMENT AND/OR TO REJECT ANY OR ALL BIDS.

DELIVERY PER AGENCY

DELIVERY OF GOODS OR SERVICES AS REQUESTED BY AGENCY.

RIVIP INFO - BID SUBMISSION REQUIREMENTS

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 should be attached to the front of the offer. 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, messenger service, or personal delivery) to the Division of Purchases and date-stamped/receipted by the date and time specified for the bid proposal submission deadline. Bidders should mail bid proposals sufficiently in advance of the bid proposal submission deadline to ensure timely delivery to the Division of Purchases or, when delivering a bid proposal in person or by messenger, should allow 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 of Purchases by the bid proposal submission deadline for whatever reason will be deemed late and will not be considered. The submission time 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 this time.

At the bid proposal submission deadline, bid proposals will be 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.

INSURANCE REQUIREMENTS

AN INSURANCE CERTIFICATE IN COMPLIANCE WITH PROVISIONS OF ITEM 31 (INSURANCE) OF THE GENERAL CONDITIONS OF PURCHASE IS REQUIRED FOR COMPREHENSIVE GENERAL LIABILITY, AUTOMOBILE LIABILITY, AND WORKERS' COMPENSATION AND MUST BE SUBMITTED BY THE SUCCESSFUL BIDDER(S) TO THE DIVISION OF PURCHASES PRIOR TO AWARD. THE INSURANCE CERTIFICATE MUST NAME THE STATE OF RHODE ISLAND AS CERTIFICATE HOLDER AND AS AN ADDITIONAL INSURED. FAILURE TO COMPLY WITH THESE PROVISIONS MAY RESULT IN REJECTION OF THE OFFEROR'S BID. ANNUAL RENEWAL CERTIFICATES MUST BE SUBMITTED TO THE AGENCY IDENTIFIED ON THE PURCHASE ORDER. FAILURE TO DO SO MAY BE GROUNDS FOR CANCELLATION OF CONTRACT.

NOTE: IF THIS BID COVERS CONSTRUCTION, SCHOOL BUSING, HAZARDOUS WASTE, OR VESSEL OPERATION, APPLICABLE COVERAGES FROM THE FOLLOWING LIST MUST ALSO BE SUBMITTED TO THE DIVISION OF PURCHASES PRIOR TO AWARD: * PROFESSIONAL LIABILITY INSURANCE (AKA ERRORS & OMISSIONS) - \$1 MILLION OR 5% OF ESTIMATED PROJECT COST, WHICHEVER IS GREATER. * BUILDER'S RISK INSURANCE - COVERAGE EQUAL TO FACE AMOUNT OF CONTRACT FOR CONSTRUCTION. * SCHOOL BUSING - AUTO LIABILITY COVERAGE IN THE AMOUNT OF \$5 MILLION. * ENVIRONMENTAL IMPAIRMENT (AKA POLLUTION CONTROL) - \$1 MILLION OR 5% OF FACE AMOUNT OF CONTRACT, WHICHEVER IS GREATER. * VESSEL OPERATION - (MARINE OR AIRCRAFT) - PROTECTION & INDEMNITY COVERAGE REQUIRED IN THE AMOUNT OF \$1 MILLION.