



STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS

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

Tel: (401) 574-8100
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Website: www.purchasing.ri.gov

October 29, 2019
ADDENDUM NUMBER TWO
RFQ # 7599787

TITLE: Purchase of Baxter Rotating Single Rack Oven & Lincoln Impinger Conveyor Oven

Closing Date and Time: 11/15/19 AT 10:30 AM (Note Change)

Per the issuance of this ADDENDUM #2 (10 pages) the following is noted:

Please be advised the Bid Closing Date and Time has been extended:

From: 11/04/19 at 10:30 AM

To: 11/15/19 at 10:30 AM

This addendum changes bid closing date and time.

This addendum posts revised bid sheet.

This addendum posts revised specifications for oven.

This addendum posts date and time of second non-mandatory pre-bid conference.

This addendum extends on-line question period.

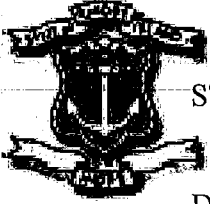
There will be a non-mandatory pre-bid conference on 11/5/19 at 9:30am, to be held at:

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 November 6, 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.

No existing equipment is to be removed.



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REVISED SPECIFICATIONS FOR OVEN:

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 Rational Manf. ID# B228206.19E (SCC 202NG) Self Cooking Center Combi Oven/Steamer, 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.

- 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.
- No substitutions allowed due to size and space constraints.
- Successful bidder must be able to supply local, on site, maintenance and repair with a 48-hour response time.
- Successful bid will be awarded on a grand total basis for all items. Vendors must bid both lines.

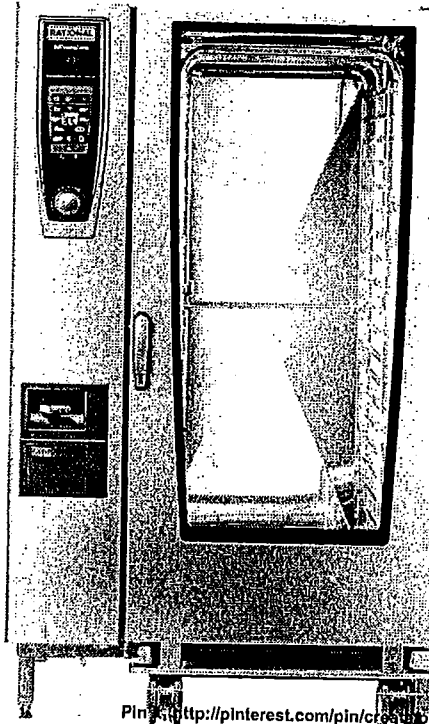
REVISED BID FORM-7599787-PURCHASE OF OVEN AND IMPINGER FOR DAVIES VOCATIONAL SCHOOL						
BID OPENING AND DATE 11/15/19 AT 10:30						
ANY ALTERATION/ADDITION OF/TO THIS BID FORM WILL LEAD TO VENDOR BEING DEEMED NON-RESPONSIVE						
LINE	DESCRIPTION	QUANTITY	UNIT	UNIT PRICE	TOTAL	
1	RATIONAL MANF. ID#B228206.19E (SCC 202NG) SELF COOKING CENTER COMBI OVEN/STEAMER AS PER ATTACHED SPECS NO SUBSTITUTION	1				
2	LINCOLN IMPINGER COVEYOR OVEN AS PER ATTACHED SPECIFICATIONS NO SUBSTITUTION	1				

Rational B228206.19E (QUICK SHIP) (SCC 202NG) SelfCooking Center®



(/rational.html)

Authorized Dealer ()



Pin <http://pinterest.com/pin/create/button/?uri=https>

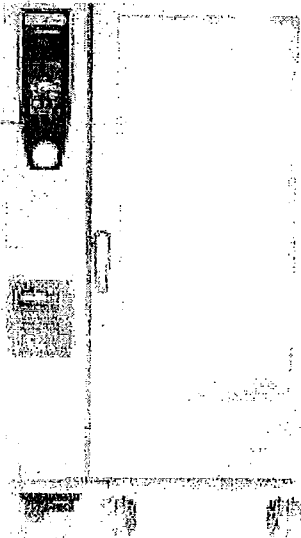
Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
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Specification

Tue Oct 30 15:06:04 CET 2018

SelfCookingCenter® SCC 202 G (20 x 18 x 26 inch/40 x 12 x 20 inch)



- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system
- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- Height adjustable feet +- 3/8" (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking

Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode – determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

Capacity

- Twenty (20) full-size sheet pans (18"x26") or Forty (40) Steam table pans (12"x20"x2.5") GN1/1
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm is included

Standard Features

- Gas heated device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid
- Automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system



Specification

Tue Oct 30 15:06:04 CET 2018

SelfCookingCenter® SCC 202 G (20 x 18 x 26 inch/40 x 12 x 20 inch)

ConnectedCooking

For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

iCookingControl - Automatic cooking



7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

Combi-Steam mode

Steam °F/(°C) 85 to 265/(30 to 130)

Hot air °F/(°C) 85 to 575/(30 to 300)

Combi °F/(°C) 85 to 575/(30 to 300)

HiDensityControl®



Highest steam saturation, and dynamic air mixing for perfect and even cooking

Efficient CareControl



Efficient self-cleaning CareControl recognizes soiling and scale and removes it

iLevelControl



Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings.

Technical Specification

Dimensions	Width	Depth	Height
Exterior	42 5/8" (1,084 mm)	41 1/4" (1,047 mm)	70 1/8" (1,782 mm)
Incl. Vent/Handle	-	43 7/8" (1,114 mm)	72 7/8" (1,850 mm)
Shipping	48" (1,220 mm)	46 1/2" (1,180 mm)	79 1/2" (2,020 mm)

Weight	
Max Per Shelf	66 lbs
Max Load Size	397 lbs
Net	823 lbs
Shipping	881 lbs

Size	Electric, 60 hz	Breaker	Cable connection	Running Amps
202	208V 1 PH	15 A	6-15P	7.69 amps
202	240V 1 PH	15 A	6-15P	6.67 amps

All gas units are supplied with 8 ft. 14-3 AWG cord and plug. Dedicated 2 pole circuit breaker required. The 208/240v gas units are 1 Ph L1, L2, G (208v is field retrofittable to 240v) and come with 6-15P. Due to GFCI having a 4-6mA tolerance, 208/240v is recommended. Do not use fuses. Special voltages available upon request. Supplied with an external data interface (splashwater proof LAN socket RJ45).

Thermal load and airflow requirements

Latent	3020 W
Sensible	3888 W
Unit free standing	79211 ft ³ /h
One side against a wall	49900 ft ³ /h
Noise values	70 dBA

Rated thermal load

	Natural gas	Liquid gas LPG
Total:	303,000 BTU	333,500 BTU
Steam:	193,300 BTU	189,100 BTU
Hot air:	303,000 BTU	333,500 BTU
Required gas pressure:	6.5" - 10" w.c.	10" - 13" w.c.

Connected load electric: 1.6 kW
Gas supply/connection: 1" NPT

Water Requirements

Connection	3/4" GHT
Supply Pressure	Minimum 1/2" ID Drinking Quality Cold 21-87 psi (1.5-6 bar)
Average Treated Water Consumption	4.2 gal/h
Min/Max Flow Rate	3 gpm/6.6 gpm
Water Drain	2" OD (50 mm) hub

Connect only to 2" (XS = 1 1/2") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl ₂)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl ₋)	< 4.68 gr/gal (80 ppm)	RO or deionization

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

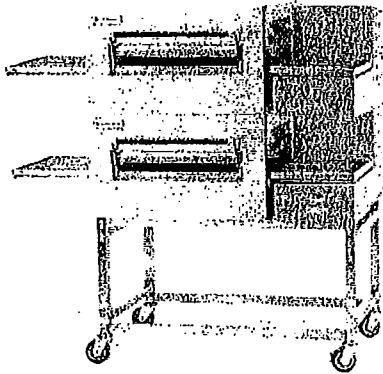


1100 Series Impinger® II ConveyORIZED Oven

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



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www.lincolnfp.com
 6564
 04/18



1100 Series Impinger® II ConveyORIZED Oven



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 - 2.9kPa / 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.

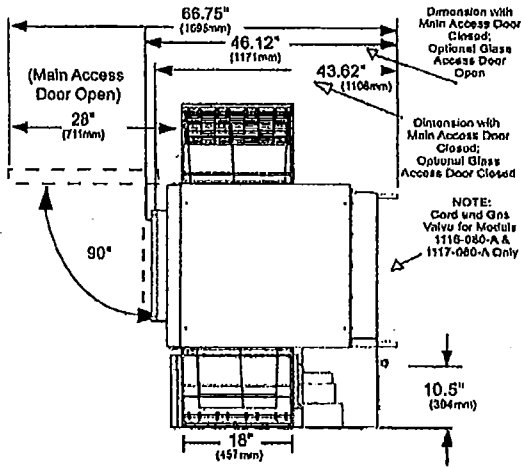
General Information

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

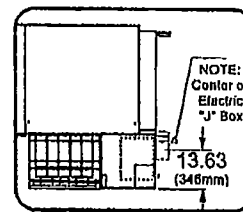
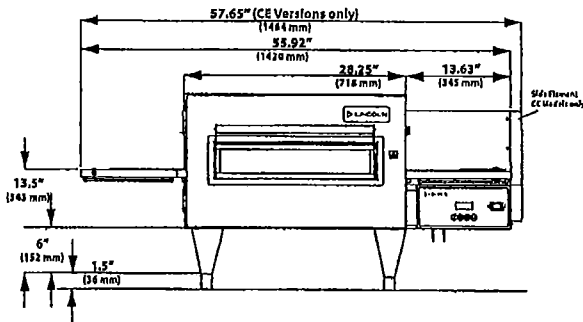
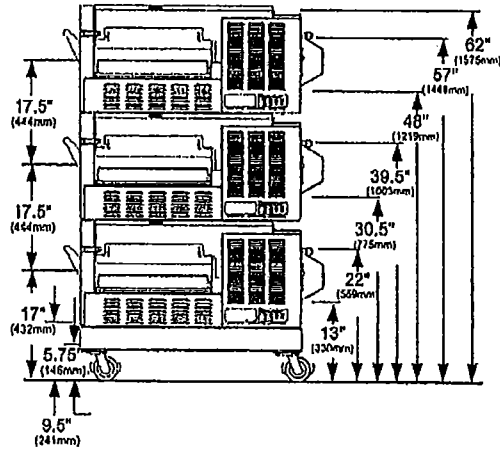
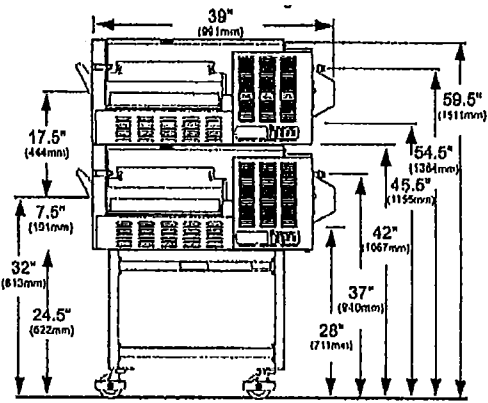
NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order (Ex. 1116-000-U-K1837 is a 1116-000-U with Standard setup, Left to Right)





Conveyor Opening: 3" (76.2 mm)

Optional Split Belt (50/50):



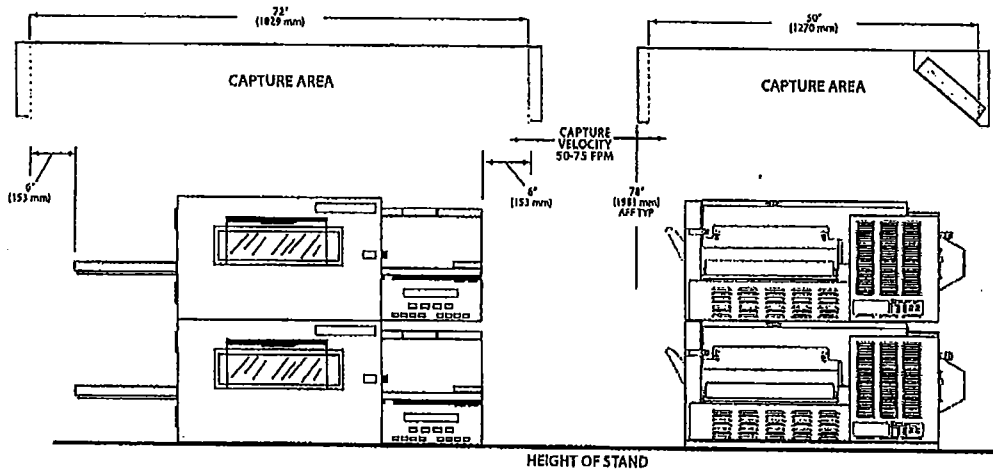
Electric Models

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.

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