



REQUEST FOR PROPOSAL

RFP 102014

Bay County Division on Aging
Kitchen Equipment

THOMAS HICKNER
BAY COUNTY EXECUTIVE

REQUEST FOR PROPOSAL---THIS IS NOT AN ORDER OR OFFER

IF FOR ANY REASON YOU CANNOT RETURN THIS BID, PLEASE RETURN THIS FORM INDICATING SO TO INSURE THAT YOUR NAME MAY BE RETAINED ON OUR BIDDER LIST.

DATE OF REQUEST OCTOBER 13, 2014

REFERENCE PROPOSAL NUMBER RFP 062014

PROPOSED DATE/TIME REQUIRED OCTOBER 31, 2014
11:00 A.M.

SUBMIT PROPOSAL TO BAY COUNTY FINANCE DEPARTMENT
PURCHASING DIVISION
ATTN: FRANCES MOORE
BAY COUNTY BUILDING
515 CENTER AVENUE
BAY CITY, MI 48708-5128

MARK PROPOSAL "BAY COUNTY DIVISION ON AGING KITCHEN
EQUIPMENT"
DELIVER TO THE PURCHASING OFFICE
IMMEDIATELY

The Bay County Purchasing Division on behalf of the Bay County Division on Aging will be accepting proposals for kitchen equipment.

This equipment is to be delivered and installed in the Riverside Senior Center Kitchen upon completion of the renovations; estimated date of delivery is January 15, 2015 with installation to be finalized by February 1, 2015.

EXTENT OF WORK:

1. GENERAL:

- A. Furnish and install all items of apparatus, equipment, materials and accessories indicated on Plans.
- B. Furnish and install all items of equipment and materials, which are basically requisite to the installation of complete and satisfactorily operating systems.
- C. The intent of the specifications is to outline or indicate work that cannot be readily shown on the drawings, and to indicate types and qualities of materials. The only exclusions are those marked on drawings generally as "Not in Contract", N.I.C., or as designated by General Contractor, Architect or by Owner.
- D. Divisions into chapters and paragraphs are for convenience only. Contractor shall assign work to proper personnel.
- E. Specification by reference. When reference is made to specifications of a Manufacturer, trade association, or similar source, such is made a part of these specifications and have the same force and effect as though reproduced herein, and on entering into a Contract, each Contractor acknowledges his familiarity with those pertaining to his work.
- F. Computed dimensions take precedence over scaled dimensions and larger scale drawings over smaller.
- G. Should the drawings contradict themselves or contradict the specifications the better quality or greater quantity of work or materials shall be estimated upon unless otherwise directed by the Architect or Owner.

2. General Requirements

- A. All items of equipment shall be delivered to site, assembled, attached, and set in place at the building during regular working hours unless time schedule requirements necessitate otherwise, complete in every detail in accordance with the drawings and specifications ready to receive final connections by others. All items specified as manufacturers' standards shall include accessories as provided under manufacturers' descriptions. Where options are specified they shall be manufacturers' standard modifications or accessories.
- B. Work under this Contract shall include installation of canopy and/or hood specified before ceiling finish has been applied.
- C. The Kitchen Equipment Contractor ("K.E.C.") will be responsible for complete and satisfactory accomplishment of all work bearing on his trade. All crating and refuse involved in this work shall be disposed of by the K.E.C.. All equipment shall be in perfect condition, thoroughly cleaned, tested, oiled and adjusted at time of turning over to Owner for his acceptance.
- D. The K.E.C. shall, at its own expense, make arrangements with the General Contractor for receipt of and placing in storage areas all shipments. Such shipments must be prepaid as there are no local funds available to pay transportation or other charges.
- E. All items of equipment for which National Sanitation Foundation has prescribed standards of construction must be constructed to conform with current standards and bear the N.S.F., U.L., A.S.M.E., and A.G.A. Seals of approval.
- F. The Base Proposal submitted under this division of work shall be based on the materials and equipment of the manufacturers' makes, sizes and types specified. Alternate Proposals shall be made separately on

company letterhead for equipment that will conform with the plans and specifications showing cost differential of each item including cost of any required changes in mechanical work if alternate items are accepted. Final decision for acceptance or rejection of alternate items shall be at the discretion of the Architect and/or Owner.

- G. K.E.C. shall provide scale piping, wiring, floor plans, pit and curb base rough-in, required number of bound brochures of all manufacturers' standard items, indicating H.P., Voltage, Phase, pipe connecting, sizes, B.T.U. ratings, etc., to the Plumbing, Electrical and General Contractors and/or other pertinent information which will assist those Contractors.
- H. At the completion of installation, K.E.C. will provide the Owner with operations manuals for the operation and maintenance of each piece of equipment in addition to providing a trained Kitchen Equipment Instructor to demonstrate proper use of equipment to designated personnel.
- I. Not less than thirty (30) days nor more than sixty (60) days after Kitchen Equipment is in operation, a complete inspection of the installation shall be made by qualified K.E.C. Personnel, making any necessary repairs or adjustments with a written report to provide to Owner within three (3) calendar days of inspection.
- J. K.E.C. will supply to respective contractors all sink faucets, solenoid valves, siphon breakers, mounting adaptors, switches, controls, thermostats, and/or other parts, fittings, and devices which are not an attached integral part of Manufacturers' equipment for installation as requested.
- K. Equipment must conform to building lines and be fitted neatly around obstructions, pipes and columns. Dimensions given are approximate on drawings and must be verified and either bolted or field welded (as appropriate) by K.E.C. on job site.
- L. All fabricated equipment is to be manufactured by one recognized and approved manufacturer of high quality Food Service Equipment with at least ten (10) years' experience in the field, with adequate personnel and plan facilities to insure uniformity of product and approval of Local, State, and National Health & Dietary Authorities.
- M. Any electrical disconnect switches and manual motor starters required by Code will be furnished and installed by an Electrical Contractor. Electrical Contractor will wire from disconnect switch or starter to outlet box on equipment. All electrical accessories except for the above disconnect switches and manual starters will be furnished by equipment manufacturer. Equipment will be pre-wired from outlet box to magnetic starters and to other points. All motors 1/2 H.P. and larger shall be 120/240/460 volt, 1 or 3 phase. Unless otherwise noted, motors 1/3 H.P. and smaller shall be 120 volt, single phase. Cords and plugs when not furnished as to manufacturers' standards shall be provided by K.E.C.

3. Related Work by Others

- A. In general, all utility rough-ins and final connections, as well as certain other special work which is listed hereinafter, will be performed by others in accordance with the following detailed requirements.
- B. The K.E.C. shall furnish the installing trades with all information and assistance required for the proper installation of all equipment and/or components.

- C. The work to be done by the Electrical Contractor relating to equipment in this section, unless noted otherwise on the drawings, shall include, but not be limited to, the following:
1. General
 - a. Rough-in electrical service thru walls, floors and/or ceiling and run conduit and conductors from the rough-in and make the connections to an approved terminal block, terminal panel or junction box on the equipment as furnished by the K.E.C. The K.E.C. shall coordinate the work so as to make all final connections accessible.
 - b. Furnish and install all electrical outlets in walls, floor, and ceiling. Where plug-in receptacles are shown, the K.E.C. shall be responsible for all work beyond the receptacle.
 - c. Furnish and install disconnect switches as required for the equipment in accordance with the electrical code.
 - d. Furnish and install all conduit and conductors between remote control panels and equipment.
 2. Disposer
 - a. Wire from rough-in thru the disposer control panel and/or components to disposer motor.
 3. Fire control System
 - a. Furnish and install shunt trips and/or power contactors with 120 volt coils with contact ratings matching the cooking appliances under the range hood ventilator. Wire from the micro-switch/relay on the fire control system chemical tanks to the power contactors/shunt trips.
 - b. Wire from the micro-switch/relay on the fire control chemical tanks to the electrically operated automatic gas shut-off valve and reset station.
 4. Walk-in cooler/freezer
 - a. Wire from the timer mounted on compressor rack to the low temperature unit cooler coil mounted in the freezer compartment all as furnished by the K.E.C.
 - b. Wire from junction box on unit cooler coils to room temperature thermostats and solenoid valve all as furnished by the K.E. C.
 - c. Wire from the pre-wired lights and switch assembly to the additional ceiling lights all as furnished by the K.E.C.
 - d. Wire from the junction box on top of the cooler/freezer ceiling to the unit cooler coils all as furnished by the K.E.C.
- D. The work to be performed by the Mechanical Contractor and/or Plumbing Contractor relating to equipment in this section, unless noted otherwise on the drawings, shall include, but not be limited to, the following:
1. General
 - a. Rough-in waste, steam, gas and water lines thru the walls, floors and ceilings as shown on the drawings. Run waste lines from the rough-in and make the final connections on the equipment. Provide all traps and manifold and interconnect sink drains where shown. Run supply lines from

the rough-in and make the connections to the equipment. Provide all traps, strainers, valves, and vents required for proper installation.

- b. Rough-in exhaust systems thru ceilings, floors and walls as shown on the drawings. Extend ducts to the flange connection or connector collars on the canopy/ventilator and make the connection thereto.
 - c. Install stainless steel or chrome plated brass excutchions or flanges for utility lines which extend thru equipment.
 - d. install faucets, pre-rinse units, hose stations, pot fillers, vacuum breakers, check valves and flow control valves as furnished by the K.E.C.
2. **Booster Heater**
 - a. Install pressure reducing valves, safety relief valves, combination dial thermometer/pressure gauges, shock stops, strainers and other components as furnished by the K.E.C. Connect the hot water outlet on booster to final rinse connection on washer. Refer to booster piping diagram.
3. **Dishwashers**
 - a. Install water pressure reducing valves and vacuum breakers as furnished by the K.E.C.
4. **Disposer**
 - a. Furnish and install all piping and connect the disposer thru the disposer control panel with all components as furnished by the K.E.C. Refer to disposer piping diagram.
5. **Hose Stations**
 - a. Install wall mounted hose stations and connect with all accessories as furnished by the K.E.C.
6. **Dishtable/Disposer**
 - a. Furnish and install all piping and connect water supply thru the disposer control panel and to the scrap trough end water inlets and to the auxiliary inlet on the disposer. Install vacuum breakers and valves as furnished by the K.E.C. Refer to dishtable/disposer piping diagram.
- E. The work to be done by various other trades relating to equipment in this section, unless noted otherwise on the drawings, shall include, but not be limited to, the following:
1. **Walk-In Cooler/Freezer**
 - a. Provide a pit for floor insulation and curb as furnished and installed by the K.E.C. Over the insulation furnish and install the concrete and finished flooring.
 2. **General**
 - a. Furnish and install all masonry or concrete bases and platforms.
 - b. Provide floor depressions, wall openings, recesses and holes thru walls, floors and ceiling required for piping and ducts.

4. Approval of Equipment

- A. Within fifteen (15) days after award of contract and before any equipment is purchased, the K.E.C. shall submit to the Architect for approval six (6) bound brochures which will include a complete equipment list giving names of manufacturers, trade names, catalog numbers, model numbers, illustrations and manufacturers' specification sheets on each item, properly numbered, and a separate sheet for each item listing electrical, plumbing, ventilating, etc., connection requirements for said piece of equipment proposed. Two sets of bound service and parts manuals shall also be furnished before final acceptance.
- B. Within thirty (30) days after Award of Contract, this Contractor shall submit to the Architect for his approval six (6) copies of shop drawings of all custom made items to be manufactured for this project naming the proposed Fabricator thereof. These drawings shall show the detail construction of each part of the equipment. No equipment shall be fabricated until drawings are approved by the Owner and Food Service Consultant.
- C. The checking of these drawings and approval of same does not relieve the K.E.C. of responsibility for errors or omissions, even though in accordance with approved drawings. If errors or omissions exist and are discovered later, they must be made good by the K.E.C. irrespective of any approval by the Owner or the Food Service Consultant.
- D. The manufacturing of any equipment fitting between walls or between column and walls shall be withheld until actual field measurements can be taken or predetermined measurements set and approved by the General Contractor. All other items, which do not require field dimensions may be manufactured upon approval of shop drawings.

5. Guarantee

- A. The K.E.C. shall deliver to the Owner, before Certificate of Payment will be issued, a written Guarantee covering all equipment and its installation for a period of one (1) year, and refrigeration compressor units for five (5) years after acceptance by Owner.
- B. Should any defects in material or workmanship develop during the guarantee period, same shall be repaired or replaced without charge to Owner by the K.E.C..
- C. Service facilities shall be available for all Kitchen Equipment both during and after guarantee period. Service within the guarantee period shall include parts, labor, mileage and travel time at no-charge to the Owner.

6. Materials and Workmanship

- A. General
 - 1. All materials shall be new without flaws or defects. All equipment items shall be designed, fabricated and installed in accordance with current National Sanitation Foundation Standards.
 - 2. Any items damaged in transit or during installation shall be repaired, refinished or replaced by the contractor to the satisfaction of the Architect at no additional cost to the Owner.
- B. Metal Gauges - U.S. Standard as specified.

- C. Sheet Steel: ASTM A446, 1.25 oz. /sq. ft. galvanized coating.
- D. Stainless Steel: ASTM A167, Type 304 commercial grade, No. 4 finish.
- E. Finish Hardware: Manufacturer's standard.
- F. Service Outlet Covers and Escutcheons: Stainless Steel.
- G. Sealants: Silicone, bacteria resistant, type, as specified in Section 07900.

6.1. Fabrication - General

- A. Fabricate sheet material for work surfaces, facings, shelves, and drain boards of straight lengths in one continuous sheet when less than 12 ft. in length. Fit and attach integral sinks. Weld metal joints for lengths over 12 ft.
- B. Weld and form edges, ends, and joints smooth. Grind welds of stainless steel smooth and flush; polish to match adjacent surfaces.
- C. Cut and drill components for service outlets and fixtures.
- D. Fix leg mounted units by dowelling to floor with 1/4 inch stainless steel pins, where vibration or oscillation is anticipated.
- E. Provide stainless steel legs with adjustable feet. Fasten legs to equipment securely and rigidly.
- F. Install rubber or nylon button feet on bearing surface of any item positioned on a finished surface.
- G. Isolate rotating or reciprocating machinery to prevent noise and vibration.
- H. Provide indirect drain piping from equipment to terminate over nearest waste receptor.
- I. Accommodate site installation of other services or equipment.
- J. Shop assemble work where possible.
- K. Stainless Steel Fastenings and Fittings: Bolt and screw with countersunk flat heads at visible or accessible surfaces. Use concealed fastenings where possible.

6.2. Finishes

- A. All components: Shop prefinish.
- B. Metal (Except Stainless Steel): Degrease and phosphate etch, prime and apply minimum two coats factory baked epoxy enamel, color as selected.
- C. Stainless Steel: No. 4 finish.
- D. Bituminous Paint: Sound deaden internal surfaces of metal work and underside of metal counters.

CONFORMANCE TO REGULATIONS AND CODES:

Where applicable standards have been set, all equipment and accessories installed under this contract shall be manufactured and/or fabricated and installed in strict compliance with, and if applicable, bear the Seal of U.L., NEMA, ASME, NSF, AGA, OSHA and NFPA #96. Equipment, accessories and installation shall comply with all rules, regulations, codes, and interpretations of the same.

DRAWINGS:

Drawings can be found at the following link:

<https://www.dropbox.com/s/eoku6feqbxm77kp/Bay%20County%20Riverside%20Plans.pdf?dl=0>

CONTENTS OF PROPOSAL PACKET:

1. Proposals will only be accepted on the attached form. Please attach equipment information and specification sheets. **(SEE ATTACHMENT A)**
2. Each bidder must provide with its formal Proposal a written sworn statement certifying that it has not colluded with any competing bidder or County employee or entered into any type of agreement of any nature to fix, maintain, increase or reduce prices or competition regarding the items covered by this Request for Proposal. **(SEE ATTACHMENT B)**
3. Each bidder is requested to complete the attached business information forms. This attachment will not be considered in awarding or rejecting the Proposal, but the bidder awarded the Contract will need to submit this information prior to the purchase order release. **(SEE ATTACHMENT C)**

GENERAL INFORMATION:

1. **CHANGES TO RFP:** All additions, corrections or changes to the solicitation documents will be made in the form of a written Change Form signed by Purchasing Agent, Frances Moore, only. Bidders shall not rely upon interpretations, corrections, or changes made in any other manner, whether by telephone or in person. Additions, corrections, and changes shall not be binding unless made by such a written, signed Change Form. All written, signed Change Forms issued shall become part of the Agreement documents. Change Forms will be sent to all known potential bidders by e-mail.
2. **CONTACT INFORMATION:** To receive future communications related to this RFP, possible bidders are asked to immediately send contact information by email to Frances Moore, Bay County Purchasing Agent, at mooref@baycounty.net; failure to do so may limit your ability to submit a complete, competitive proposal.
3. **RIGHT TO WITHDRAW BIDS:** By submitting a Proposal in response to this RFP, Bidder agrees to be bound by this RFP's terms and conditions. Proposals may be withdrawn by the Bidder without penalty at any time before notification that the Bidder's Proposal has been selected. However, if the Bidder withdraws after selection of its Proposal but before executing the Contract for any reason ("Late Withdrawal"), Bidder shall pay liquidated damages to the County in an amount equal to five percent (5%) of the amount of the Proposal ("Liquidated Damages"). The County and Bidder intend these Liquidated Damages to constitute compensation and not a penalty. The parties acknowledge and agree that the harm caused to the County by such a Late Withdrawal of a Proposal would be impossible or very difficult to accurately estimate at the time of the Late Withdrawal and that the Liquidated Damages are a reasonable estimate of the anticipated or actual harm that might arise from such a Late Withdrawal. Bidder's payment of the Liquidated Damages shall be Bidder's sole liability and entire obligation and County's exclusive remedy for Late Withdrawal of Bidder's Proposal.

4. RFP, PROPOSALS AND ACCEPTANCE DO NOT OBLIGATE: The parties agree that they will not consider either distribution of this RFP or receipt of Proposals by the County or even notification of Proposal acceptance by the County as an obligation or commitment by the County to either purchase equipment from the Bidder or to enter into a contractual agreement. Rather, the parties understand that the County will have no binding obligation until it signs the Contract approved by its legal counsel.
5. TAX-EXEMPT STATUS: Bay County is a tax exempt entity. A tax exempt form will be provided to the successful bidder.
6. FOIA: All proposals are confidential until the listed bid opening time and date; however, as a public entity, Bay County is subject to the Michigan Freedom of Information Act (FOIA). Information contained in proposals may be subject to FOIA requests.
7. RESPONSIBILITY: Bidders are solely responsible for ensuring their proposal is received by the Bay County Purchasing Agent in accordance with the solicitation requirements, before the date and time specified in this Request, and at the place specified.

The Bay County Purchasing Agent shall not be responsible for any delays in mail or by common carrier or mistaken delivery. Delivery of proposals shall be made to the Bay County Purchasing Agent, Bay County Building, 7th Floor, Bay City, MI 48708.

Deliveries made before the due date and time but to the wrong office will be considered non-responsive unless re-delivery is made to the office specified before the due date and time specified in this Request.

8. PREVAILING WAGE: All wages and fringe benefit for labor provided on this Project shall be calculated at the current Prevailing Wage Rates as determined by the Michigan Department of Licensing and Regulatory Affairs, Wage and Hour Division in accordance with PA 166 of 1965.
9. INSURANCE: The successful Bidder shall purchase and maintain insurance sufficient to protect it from any and all claims which may arise out of or result from the Bidder's services related to this RFP and any resultant contract, whether such service be by the Bidder individually or by anyone directly or indirectly employed by Bidder, or by anyone for whose acts Bidder may be liable, including independent contractors. Insurance policies purchased and maintained shall include, but are not limited to, the following:
 - a. Worker's compensation insurance for claims under Michigan's Workers' Compensation Act or other similar employee benefit act of any other state applicable to an employee in the minimum amount as specified by statute;
 - b. Employer's liability insurance, in conjunction with workers' compensation insurance, for claims for damages because of bodily injury, occupational sickness or disease or death of an employee when workers' compensation may not be an exclusive remedy, subject to a limit of liability of not less than \$100,000 each incident;
 - c. Motor vehicle liability insurance required by Michigan law including no-fault coverage for claims arising from ownership, maintenance or use of a motor vehicle with liability limits of not less than \$1,000,000 per occurrence. Coverage shall include all owned vehicles, all non-owned vehicles, and all hired vehicles.
 - d. Commercial General Liability insurance for claims for damages because of bodily injury or death of any person, other than the Bidder's employees, or damage to tangible property of others, including loss of use, which provides coverage for contractual liability, with a limit of not less than \$1,000,000 each

occurrence and a mandatory \$2,000,000 annual aggregate.

Insurance required shall be in force until acceptance by the County of the entire completed work, and shall be written for not less than any limits of liability specified above. Certificates of insurance, acceptable to the County, shall be provided to the County's Department of Corporation Counsel at 515 Center Avenue, Suite 402, Bay City, Michigan 48708 no less than ten (10) working days prior to commencement of the project.

All coverage shall be with insurance carriers licensed and admitted to do business in Michigan, and are subject to the approval of the County.

All Certificates of Insurance and duplicate policies shall contain the following clauses:

1. "It is understood and agreed that thirty (30) days advance written notice of cancellation, non-renewal, reduction and/or material change in coverage will be mailed to Bay County's Department of Corporation Counsel, 515 Center Avenue, Suite 402, Bay City, MI 48708"; and
2. "It is understood and agreed that the following are listed as additional insureds: The County of Bay, including all elected and appointed officials, all employees and volunteers, all boards, commissions, departments and/or authorities and their board members, employees and volunteers."

10. **COST OF DEVELOPING PROPOSAL:** The Bidder shall be responsible for all costs incurred in the development and submission of its Proposal.
11. **PROPOSAL DELIVERY:** Proposals must be returned no later than **October 31, 2014, @ 11:00 A.M.** in a sealed envelope clearly marked "**Bay County Division on Aging Kitchen Equipment**"--- **Deliver to Nicole LaDouce in the Purchasing Office immediately.** Please provide three (3) printed copies of the submission as well and an electronic PDF file. The same should be mailed or hand delivered to the Bay County Purchasing Office, Bay County Building, 7th Floor, Bay City, Michigan 48708.

The County will not accept proposals sent by FAX machine or E-mail.

12. **NON-DISCRIMINATION:** In the performance of the proposal and resultant contract, Bidder agrees not to discriminate against or grant preferential treatment to any individual or group on the basis of race, sex, color, ethnicity, or national origin in the operation of public employment, public education, or public contracting. Bidder shall not discriminate against any employee or applicant for employment to be employed in the submission of this Proposal or in performance of the duties necessitated by an award of the proposed contract with respect to his or her hire, tenure, terms, conditions or privileges of employment, or any matter directly or indirectly related to employment, because of his or her race, color, religion, national origin, ancestry, gender, height, weight, marital status, age, except where a requirement as to age is based on a bona fide occupational qualification, or disability that is unrelated to the individual's ability to perform the duties of a particular job or position. Any breach of this provision will be regarded as a material breach of the contract.
13. **PROPOSAL OPENING:** There will be a public proposal opening immediately following the deadline to receive proposals in the Bay County Finance Department conference room located in the Bay County Building, 7th Floor, 515 Center Avenue, Bay City, Michigan. All bidders are invited to attend and hear the proposals read.
14. **PROPOSAL REJECTION/ACCEPTANCE:** The County reserves the right to accept or reject any or all proposals, to waive any irregularities and to make the final determination as to the best low qualified proposal.
15. **PROPOSAL AWARD:** In the event the proposal is awarded directly by the Finance Officer, a Notice of Intent to Award will be used to notify all bidders of her intent to award the proposal to the Bidder providing the best value to the County.

16. **CONTRACT:** The County's award of any proposal is subject to and conditioned upon execution of a formal agreement for products and services between the successful bidder and the County. In submitting a proposal, the bidder acknowledges that the contents of the RFP will become incorporated within any formal agreement. This RFP does not include every term and provision which shall be included in the formal agreement. In the event that the bidder fails to execute the formal agreement within 14 days of its presentment by the County, the County may reject the selected bidder, and proceed to accept another qualified proposal, or reject all proposals.

A copy of a bidder's suggested terms and conditions may be submitted with bidder's Proposal, however, neither the County's acceptance of any proposal nor award of any contract pursuant to this RFP shall be construed as any definitive acceptance by the County of Bidder's suggested terms and conditions. In the event of a conflict in terms, the order of precedence to resolve the conflict will be as follows: Michigan State law, the terms and conditions of the signed contract, the terms and conditions of the RFP, and last, the Bidder's Proposal.

17. **DISPUTES:** In the event a bidder disagrees with the recommendation of the Bay County Finance Officer concerning this award, the bidder may obtain a Bid Protest Form from the Purchasing Office which must be completed and returned to Frances Moore, Bay County Purchasing Agent, Bay County Purchasing Division, 7th Floor, Bay County Building, 515 Center Avenue, Bay City, MI 48708-5128, **within ten (10) working days from the date of the notice of intent to award.**

18. **QUESTIONS:** All questions about this RFP must be directed by October 27, 2014, in writing, via email, to:

Frances Moore
Purchasing Agent
mooref@baycounty.net

ADA ASSISTANCE: The County of Bay will provide necessary and reasonable auxiliary aids and services, such as signers for the hearing impaired and audio tapes of printed materials being considered, to individuals with disabilities upon two days' notice to the County of Bay. Individuals with disabilities requiring auxiliary aids or services should contact the County of Bay by writing or calling:

Tim Quinn
Director of Personnel and Employee Relations
and Corporation Counsel
Bay County Building
515 Center Ave. 3rd Floor
Bay City, MI 48708-5128
(989) 895-4098
(989) 895-4049 TDD

Frances Moore, Purchasing Agent
Bay County Finance Department
Purchasing Division
Bay County Building
515 Center Ave. 7th Floor
Bay City, MI 48708
989-895-4037
mooref@baycounty.net

This proposal process will be conducted in conformity with the Bay County Purchasing Policy as found on the Bay County website www.baycounty-mi.gov.

EQUIPMENT PRICING

ITEM NO.	QTY	DESCRIPTION	SELL	SELL TOTAL
1	1 ea.	<p>WALK-IN COOLER/FREEZER Bally Refrigerated Boxes Model No. CUSTOM 9'8" x 29'-9 1/2" x 8'6" high, size, shape and configuration as shown on plan. The interior wall and ceiling panels to be stucco aluminum. The exterior to be stucco aluminum where exposed and the balance to be .026 galvalume. Provide pre-fabrication rigidized aluminum insulated floor panels. Floor panels to sit in floor recess. Insulation to be 4" urethane foamed in place in walls, floor and ceiling panels. Doors to be 36" x 78", hinged Super Doors with s/s finish, third hinge and diamond-plate kick panels, 32" high on interior and exterior of doors. Freezer to have a pressure relief port. Furnish with 3 fluorescent lights, 4' long with bulbs. Provide embossed aluminum closure trim to finish ceiling where exposed and angle trim where walk-in panels abut building walls.</p> <p>Provide and install refrigeration systems for coolers and freezer. Cooler system to be 1 HP and freezer system to be 3-1/2 HP. Cooler system to be 208 volt three phase electric, R-404a, pre-assembled remote, air cooler with air defrost timers, liquid line drier, sight glass and shut-off valve and room thermostat, outdoor covers and low ambient kit. Include 5 year compressor warranties. Condensing units to be mounted on a curb on building roof as directed by Architect. Curbs to be constructed of heavy-gauge galvanized steel which shall be welded together. Each curb shall be sized to accommodate one condensing unit, approximately 38" x 32" x 12" high with flanged base.</p>		
	1 lt	Refrigeration systems for cooler and freezer. Cooler system to be 1 HP and freezer system to be 3.5 HP. Both systems to be 208 volt 3 phase electric. Condensing units to be pre-assembled remote, air cooled with outdoor covers and low ambient kits.		
	1 pr	5 year compressor warranties		
2	1 lt	<p>FREEZER SHELVING Metro Model No. NK3 Freezer shelving, 4 tier high, Metroseal green epoxy coated wire racks.</p>		
	36 ea	2448NK3 Super Erecta® Shelf, wire, 48"W x 24"D, plastic split sleeves are included in each carton, Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection, NSF		
	26 ea	74PK3 Super Erecta® SiteSelect™ Post, 74-5/8"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection		
	40 ea	9995Z Super Erecta® "S" Hook, zinc		
3	1 lt	<p>COOLER SHELVING Metro Model No. NK3</p>		

		Cooler shelving, 4 tier high, Metroseal green epoxy coated wire racks.		
	20 ea	2448NK3 Super Erecta® Shelf, wire, 48"W x 24"D, plastic split sleeves are included in each carton, Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection, NSF		
	16 ea	74PK3 Super Erecta® SiteSelect™ Post, 74-5/8"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection		
	16 ea	9995Z Super Erecta® "5" Hook, zinc		
4	1 It	DRY STORAGE SHELVING Metro Model No. SUPER ERECTA Metro-Wire 4 tier high wire shelving units or dry storage, consisting of the following shelves and posts:		
	56 ea	2448BR Super Erecta® Shelf, wire, 48"W x 24"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF		
	40 ea	74P Super Erecta® SiteSelect™ Post, 74-5/8"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", chrome finish		
	112 ea	9995Z Super Erecta® "S" Hook, zinc		
5	1 It	EXISTING DRY STORAGE SHELVING OWNER EXISTING Four existing 24" x 60" shelving racks to be re-used.		
6	1 It	WIRE SHELVING RACKS Metro Model No. SUPER ERECTA Metro-Wire 4 tier high wire shelving units for storage, consisting of the following shelves and posts:		
	12 ea	2448BR Super Erecta® Shelf, wire, 48"W x 24"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF		
	6 ea	74P Super Erecta® SiteSelect™ Post, 74-5/8"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", chrome finish		
	16 ea	9995Z Super Erecta® "S" Hook, zinc		
7	1 It	POT AND PAN SHELVING RACKS Metro Model No. METRO MAX Q 4 Tier high Portable Metro Max Q shelving racks consisting of the following:		
	12 ea	MQ2448G MetroMax Q™ Shelf, 48"W x 24"D, open grid polymer with Microban® antimicrobial protection, epoxy coat steel frame, wedge connectors		
	12 ea	MQ63UPE MetroMaxQ™ Post, 63"H, for use with stem casters, epoxy coated steel with built in Microban® antimicrobial product protection		
	6 ea	5MX MetroMaxIQ™ Stem Caster, swivel, 5" diameter, 1-1/4" wide face, resilient wheel tread, 200 lb. capacity, NSF (donut bumpers included)		

	6 ea	5MBX MetroMaxIQ™ Stem Caster, brake, 5" diameter, 1-1/4" wide face, resilient wheel tread, 200 lb. capacity, NSF (donut bumpers included)		
8	1 ea	CLEAN DISHTABLE Advance Tabco Model No, DTC-S30-96R Dishtable, clean, straight design, left-to-right operation, 10-1/2" H backsplash, 3" rolled front & side rims, stainless steel legs & crossrails, 95"W x 30"D x 34"H, 14/304 stainless steel		
	1 ea	SPECIFY DISH MACHINE BRAND & MODEL to ensure proper fit refer to attached document (AQNet or AQ360 only) or consult www.advancetabco.com for compatibility listing. Certain dish machines require modifications at additional cost not shown here		
	1 ea	DTA-SS-66 Dishtable Undershelf, 66", stainless steel		
9	1 ea	DISHWASHER, DOOR TYPE Hobart Model No. AM15VLT-4 Ventless door type dishwasher, Energy recovery, Tall chamber, Hot water sanitize, Internal condensing system, 40 racks/hr, Straight-thru or corner, Solid-state controls with digital status, Booster heater, electric tank heat, Auto-fill, stainless steel tank, doors & feet, 480/60/3, ENERGY STAR®		
	1 ea	Standard warranty-1-Year parts, labor & travel time during normal working hours within the USA		
	1 ea	DWT-AM15 Drain water tempering kit		
10	1 ea	SOILED DISHTABLE Advance Tabco Model No. DTS-S30-96L Straight-Soil dish table, left-to-right, 10-1/2"H backsplash, stainless steel legs with crossrails front to back, 95" long, 14/304 series stainless steel		
	1 ea	K-460A Installation, disposal cone with 14" x 16" control bracket & faucet holes (each)		
	1 ea	K-37 Anti-Siphon vacuum breaker holes		
	1 ea	K-440 Waste trough, furnished with a 2" deep removable basket		
	1 ea	DTA-SS-30 Dish table undershell, 30", stainless steel		
11	1 ea	DISPOSER InSinkErator Model No. SS-200-18-MRS SS-200" Complete Disposer Package, with 18" diameter bowl, 6-5/8" diameter inlet, with removable splash baffle & reversible bowl cover, 2 HP motor, stainless steel construction, includes syphon breaker, solenoid valve, flow control valve, manual reverse switch, adjustable leg kit		
	1 ea	(1) year parts & labor warranty from date of installation (standard)		
	1 ea	Standard height disposer body		
	1 ea	208v/60/3-ph, 3.3 amps		
	1 ea	DEJAMWRENCH Dejamming wrench, fits 6-5/8" opening only (Not for use with throat guard)		

	1 ea	T&S Brass B-0455 Vacuum Breaker Unit, 1/2" IPS piping, slip flanges for mounting on 45° surface, 6" between piping		
	1 ea	T&S Brass 8-0133-13 Easyinstall Pre-Rinse Unit, wall mount base faucet with spring check cart & lever handles, 2" diameter flanges with 1/2" NPT female eccentric flanged inlets, 35-1/2"H, 15" overhang, 8-1/4" clearance, 18" riser, B-0107 spray valve, B-0044-H flex stainless steel hose, 6" wall bracket		
	1 ea	T&S Brass B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts and washers, (2) short "EII" 1/2" NPT female x male		
12	1 ea	DISHTABLE SORTING SHELF Advance Tabco Model No. DT-6R-22 Sorting Shelf, KD tubular design, 42" long, holds two racks		
13	1 ea	THREE (3) COMPARTMENT SINK Advance Tabco Model No. FS-3-2424-24RL Fabricated NSF Sink, 3-compartment, 24" right & left drainboards, bowl size 24" x 24" x 14" deep, 14 gauge 304 series stainless steel, tile edge splash, rolled edge, faucet holes on 8" centers, stainless steel legs, 1" adjustable stainless steel bullet feet, NSF, overall 29.5" F/B x 120" L/R (requires 2 faucets)		
	1 ea	K-472 Faucet hole revision (each)		
	3 ea	K-5 Drain, twist operated, 2" NPT & 1-1/2" IPS outlet connections		
	3 ea	K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain		
	1 ea	T&S Brass B-0133-13 Easyinstall Pre-Rinse Unit, wall mount base faucet with spring check cart. & lever handles, 2" diameter flanges with 1/2" NPT female eccentric flanged inlets, 35-1/2"H, 15" overhang, 8-1/4" clearance, 18" riser, B-0107 spray valve, B-0044-H flex stainless steel hose, 6" wall bracket		
	1 ea	T&S Brass B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts and washers, (2) short "EII" 1/2" NPT female x male		
	1 ea	T&S Brass B-0156 Add-on Faucet, for Pre-Rinse Units, 12" nozzle, includes 3" nipple		
	1 ea	T&S Brass B-0231-CC Sink Mixing Faucet, 12" swing nozzle, wall mounted, 8" centers on sink faucet with 1/2" IPS CC male inlets, lever handles		
14	6 ea	HAND SINK Advance Tabco Model No. 7-PS-70-1X Hand Sink, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 series stainless steel, double splash faucet holes (no faucets), basket drain, wall bracket, NSF & CSA listed		
	6 ea	7-PS-27-X Bolted Side Splash, 7-3/4" tall, in-field installation (hardware not included), for hand sinks with 10"x14" bowls & splash mounted faucets		
	6 ea	T&S Brass B-1146 Faucet, gooseneck nozzle, splash mounted		
15	7 ea	WASTE BASKETS Owner Provided		

16	1 ea	EXISTING HOT FOOD STATION Vollrath Model No. 38935 Existing Hot Food Table, to be relocated. 120V, 13.1 amps, NEMA 5-20P, 525-watt per well, UL, NSF, USA		
17	1 ea	SERVING TABLE Advance Tabco Model No. SS-307 Work Table, 30" wide top, without splash, 84" long, with adjustable undershelf, stainless steel frame & shelf, 14 gauge 304 series stainless steel top, stainless steel bullet feet		
	1 ea	TA-22 Square edge table		
	1 ea	TA-255 Casters, heavy duty, 400 lb capacity per wheel (set of 4)		
18	1 ea	S/S TRAY SHELF Advance Tabco Model No. PA-18-132 S/S Shelf, 18" W x 132" L, 'L' – brackets to secure to wall		
	1 ea	1 ea TA-22A Square edge on overshelf or wall shelf		
19	1 ea	MOBILE SHELVING RACK MetroMax Q™ Mobile Shelving Unit, 48"W x 24"D x 63"H (4) polymer shelves with Microban® antimicrobial protection (4) posts (4) swivel polyurethane casters (2 braked) rubber casters, epoxy coat steel frame (shipped unassembled)		
20	1 ea	WORK TABLE, 30" X 60" WITH END SPLASH Advance Tabco Model No. SS-306 Work Table, 30" wide top, without splash, 72" long, with adjustable undershelf, stainless steel frame & shelf, 14 gauge 304 series stainless steel top, stainless steel bullet feet		
	1 ea	1 ea TA-31 Side splash, 5" high (each)		
	1 ea	SS-2020 Deluxe Drawer, 20" x 20" x 5", stainless steel, with drawer slides		
21	3 ea	WORK TABLE, 30" X 60" Advance Tabco Model No. SS-306 Work Table, 30" wide top, without splash, 72" long, with adjustable undershelf, stainless steel frame & shelf, 14 gauge 304 series stainless steel top, stainless steel bullet feet		
	3 ea	SS-2020 Deluxe Drawer, 20" x 20" x 5", stainless steel, with drawer slides		
22	2 ea	10'-0" WALL SHELVES Advance Tabco Model No. WS-15-120 Shelf, wall-mounted, 15" wide, 120" long, 18 gauge type 430 stainless steel (units 84" & longer have (3) support brackets)		

23	3 ea	DOUBLE DECK CONVECTION OVENS Vulcan Model No. VC44GD Convection Oven, Gas, double-deck, standard depth, solid state controls, electronic spark igniters, 8" high legs, stainless steel front, top and sides, stainless steel doors with windows, 44,000 BTU each section		
	3 ea	1 year limited parts & labor warranty, standard		
	3 ea	Natural gas (add -1 suffix) (specify elevation if over 2,000 ft.)		
	3 ea	(2) 120v/lph, 1/2 HP, 8.0 amps, 6' cords & plugs standard		
	3 ea	Casters in lieu of standard legs		
	3 ea	Dormont 1675K1TS48PS Safety System Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 SwivelMAX™, 1 full port valve, 1 elbow, 1 pair Safety-Set™ with adhesive foam tape and hardware mounting options, coiled restraining cable with hardware, limited lifetime warranty		
24	1 ea	TILTING SKILLET, GAS Vulcan Model No. VG40 Braising Pan, Gas, 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, thermostatic control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 120,000 BTU		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (add -1 suffix) (specify elevation if over 2,000 ft.)		
	1 ea	NOTE: Elevation kits are field installed		
	1 ea	120v/60/1, 300w for controls, standard		
	1 ea	DBLTS 12NZL DOUBLE Pantry Deck-Mount Faucet, 12" swivel spout, includes 4" and 12" riser, NSF and Lead Reduction Compliant		
	1 ea	Motor driven pan lift		
	1 ea	Dormont 1675KITS48 Safety System Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 SwivelMAX™, 1 full port valve, 1 elbow, coiled restraining cable with hardware, limited lifetime warranty		
25	1 ea	FLOOR TROUGH Advance Tabco Model No. FFTG-2424 Floor Trough, 24"W, 24"L, 4"D, with fiberglass grating, stainless steel removable strainer basket, 4" O.D. waste pipe 3"L, pitched towards waste		
	2 ft	FT-1 Anti-Splash Guard, factory installed (per linear foot)		
26	1 ea	EXISTING STEAMER AccuTemp Model No. N61201E06000200 To be relocated		

27	2 ea	EXISTING RANGES WITH CONVECTION OVEN BASE Southbend Model No. S36A To be relocated.		
28	1 ea	STATIONARY KETTLE, 20 GAL Vulcan Model No. K2OGL Stationary Kettle, Gas, 20-gallon true working capacity, 2/3 jacketed, Ellipsoidal bottom design, spring assist cover with condensate ring, 2" compression draw-off valve with perforated strainer, faucet bracket, stainless steel construction, 100,000 BTU		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (add -1 suffix) (specify elevation if over 2,000 ft.)		
	1 ea	110-120v/50/60/1, 5.0amps, 6' cord, standard		
	1 ea	NOTE: This unit includes: embossed gallon/liter markings, 316 stainless steel liner and heavy bar rim standard		
	1 ea	COVER K20 Stainless steel cover, 20 gallon		
	1 ea	DBLTS 12NZN DOUBLE Pantry Deck-Mount Faucet, 12" swivel spout, includes 4" and 12" riser, NSF and Lead Reduction Compliant		
29	1 ea	FLOOR SINK DRAIN Advance Tabco Model No. FDR-1212 Floor Drain, 12" wide x 12" long, 4" deep, stainless steel waste cup with removable stainless steel basket, 4" O.D. – 3" long plumbing sleeve		
	1 ft	FT-1 Anti-Splash Guard, factory installed (per linear foot)		
	1 ea	FD-1 Stainless steel grate, for FDR-1212 floor drain		
30	2 ea	EXHAUST HOOD Captive-Aire Model No. 5424ND-2-PSP-F 17' -0" x 4' 6" x 24" high, stainless steel construction where shows complete with s/s baffle filters and pre-wired incandescent lights with face mounted switches for lights and fan. Includes 4 s/s end curtains, s/s trim to ceiling from top of hood and s/s/ front perforated supply plenum.		
	1 ea	DCV-4111 Exhaust Hood control panel built into utility cabinet. Includes duct thermostat kits and room temperature sensors.		
31	4 ea	30" x 60" WORK TABLES Advance Tabco Model No. SS-306 Work Table, 30" wide top, without splash, 72" long, with adjustable under shelf, stainless steel frame and shelf, 14 gauge 304 series stainless steel top, stainless steel bullet feet		
	4 ea	TA-62D Duplex Electrical Outlet, "doghouse style", on top of work surface, each		
	4 ea	TA-19 Flanged Bullet Foot, stainless steel (per foot)		
	4 ea	SS-2020 Deluxe Drawer, 20" x 20" x 5", stainless steel, with drawer slides		
	4 ea	15" wide		
	4 ea	OTS-15-72 Shelf, table mounted, single deck, 15"W, 72"L, 18 gauge 430 series stainless steel, not adjustable, old style		

32		SPARE NUMBER		
33	1 ea	12 QUART MIXER Univex Model No. SRM12 Food Mixer, countertop, 12-qy capacity, variable speed drive, includes removable SwingRing safety guard, stainless steel bowl, batter beater, wire whip & dough hook, 1/3 HP, ETL, NSF, made in USA		
	1 ea	115v/60/1-ph, 6.2 amps		
	1 ea	Metallic silver		
34	1 ea	EXISTING 12 QT. MIXER STAND To be relocated		
35	1 ea	EXISTING 20 QT MIXER MODEL No. SRM20 To be relocated		
36	1 ea	EXISTING 20 QT MIXER STAND To be relocated		
37	1 ea	EXISTING 5'-0" X 30" WORK TABLE W/OVERSHelf To be relocated		
38	1 ea	EXISTING SLICER Model No. 2612 To be relocated		
39	1 ea	MOBILE SLICER TABLE Advanced Tabco Model No. SS-300 Work Table, 30" wide top, without splash, 30" long, with adjustable under shelf, stainless steel frame & shelf, 14 gauge 304 series stainless steel top, stainless steel bullet feet		
	1 set	TA-255 Casters, heavy duty, 400 lb capacity per wheel (set of 4)		
	1 ea	TA-25B Brakes, on all casters		
40	1 ea	WORK TABLE WITH PREP SINKS Advanced Tabco Model No. VKS-3011 Work Table, 30" wide top, with splash at rear only, 132" long, with adjustable undershelf, stainless steel frame & shelf, 14 gauge 304 series stainless steel top, 10" backsplash, with countertop non drip edge, 16 gauge 304 series stainless steel legs, stainless steel bullet feet		
	1 ea	TA-48 12" x 12" cut out for plumbing in back panel or undershelf		
	1 ea	TA-11B-2 Double Sink Welded Into Table Top, 16" x 20" x 12"		
	1 ea	K-15 Drain, lever operated with built in overflow, 2" NPT & 1-1/2" IPS outlet connections		
	1 ea	K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain		
	2 ea	55-2020 Deluxe Drawer, 20" x 20" x 5", stainless steel, with drawer slides		

41	1 ea	<p>8'-0" x 12" S/S WALL SHELF Advanced Tabco Model No. WS-12-96 Shelf, wall-mounted, 12" wide, 96" long, 18 gauge type 430 stainless steel (units 84" & longer have (3) support brackets)</p>		
42	1 ea	<p>EXISTING 24" X 60" WIRE SHELVING RACK To be relocated</p>		
43	2 ea	<p>CAN RACK Advanced Tabco Model No., CR10-162M-X Can Rack, mobile design with casters, with sloped glides for automatic can retrieval, designed for #10 and #5 cans, aluminum construction, holds (162) #10 cans or (216) #5 cans</p>		
44	4 ea	<p>MOBILE HOT FOOD CARTS Metro Model No. C539-HFC-4 C5™ 3 Series Heated Holding Cabinet, with Red Insulation Armout™, mobile, full height, insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 200 degree F, fixed wire slides on 3" centers (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (two with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, UL, CUL, NSF</p>		
45		<p>SPARE NUMBER</p>		
46	1 ea	<p>STAGING COOLER Bally Refrigerated Boxes Model No., CUSTOM 6'-9-1/2" x 14'-5-1/2" x 8'-6" high, size, shape and configuration as shown on plan. The interior wall and ceiling panels to be stucco aluminum. The exterior to be stucco aluminum where exposed and the balance to be .026 galvalume. Provide pre-fabricated rigidized aluminum insulated floor panels. Floor panels to sit in floor recess. Insulation to be 4" urethane foamed in place in walls, floor and ceiling panels. Door to be 36" x 78", hinged Super Door with s/s finish, third hinge and diamond-plate kick panels, 32" high on interior and exterior of doors. Furnish with one (1) fluorescent light, 4' long with bulb. Provide embossed aluminum closure trim to finish ceiling where exposed and angle trim where walk-in panels abut building walls. Wall to have cut-out where shown for four (4) glass door line-up.</p>		
	1 ea	<p>ANTHONY 101 NORMAL TEMP 4-door line-up, 26" x 75", reversible door, two-pane non-heated glass, door rail heaters. (20) 27" deep white epoxy coated shelves with galvanized steel posts and shelf brackets, standard T8 pre-wired light fixtures and energy smart controllers.</p>		
	1 ea	<p>Provide and install refrigeration system for cooler. Cooler system to be 1-1/2 HP, 208 volt three phase electric, R-404a, pre-assembled remote, air cooled with air defrost timer, liquid line drier, sight glass and shut-off valve, suction filter, mounted fused disconnect switch, low profile evaporator coil, TXV valve, solenoid valve and room thermostat, outdoor cover and low ambient kits. Include 5-year compressor warranty.</p>		

	1 ea	Condensing unit to be mounted on a curb on building roof as directed by Architect. Curb to be constructed of heavy-gauge galvanized steel which shall be welded together. Curb shall be sized to accommodate condensing unit, approximately 38" x 32" x 12" high with flanged base.		
47	1 lt	STAGING COOLER SHELVING Metro Model No. NK3 Cooler shelving, 4 tier high, Metroseal green epoxy coated wire racks		
	12 ea	1842NK3 Super Erecta® Shelf, wire, 42"W x 18"D, plastic split sleeves are included in each carton, Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection, NSF		
	12 ea	74PK3 Super Erecta® SiteSelect™ Post, 74-5/8" H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection		
48	1 ea	EXISTING 8'-0" X 30" WORK TABLE W/OVERSHELF To be relocated		
49	1 ea	HOT FOOD PACKAGING SYSTEM Oliver Model No. 1908 E N.I.C – Furnished by owner		
49A	1 ea	EXISTING COLD FOOD PACKAGING SYSTEM Oliver Model No. 1908 E To be relocated		
49.1	1 ea	EXISTING PACKAGING MACHINE COMPRESSOR To be relocated		
50	1 ea	PACKAGING HOT FOOD TABLE Eagle Group Model No. SHT4-208 Sealed Well Hot Food Table, electric, 63-1/2" W x 32-1/4" D x 35-1/2" H, wet or dry operation, 20/430 polished stainless steel top & body, (4) 3/4" drains, drain manifold with valve, includes 7-3/4" D removable poly cutting board, adjustable stainless steel undershelf, 1 -5/8" dia. stainless steel tubular legs, adjustable stainless steel bullet feet, 208v/60/1-ph, 2856, 6' cord, NEMA 6-20P, NSP, cULus		
	1 st	CA4-SB Table Casters, 4" diameter, (2) swivel & (2) braked (set of 4), 115lb weight capacity per caster, zinc with resilient tread		
51	3 ea	CART, UTILITY, 21" X 33" Lakeside Manufacturing Model No. 543 Utility Cart, (2) shelf, open base, shelf size 21" x 33", stainless steel angle frame with push handle, 700 lbs capacity, (2) 5" swivel & (2) 8" fixed casters, NSF		
	3 ea	Castors, (2) 5" swivel, (2) 8" fixed cushion tread, std.		
52	2 ea	CART, UTILITY Lakeside Manufacturing Model No. 411 Utility Cart, open (3) shelf, shelf size 24"W x 15-1/2"D, stainless steel angle frame with push handle, 500 lb. capacity		
	2 ea	Castors, 4" swivel, std.		

53	1 ea	BEVERAGE COUNTER Custom By Others, N.I.C.		
54	1 ea	WATER DISPENSER Custom By Owner N.I.C.		
55	1 ea	EXISTING COFFEE MAKER Bun-O-Matic Model No. VP17-3-0004 To be relocated, 120v/60/1-ph, 13.9 amp, 167- watts, NEMA 5-15P, cord attached, UL, NSF		
55.1	1 ea	EXISTING COFFEE WARMER Bunn-O-Matic Model No. WX2-0004		
56	1 ea	REFRIGERATED MERCHANDISER True Food Service Equipment Model No. GDM-5-LD Countertop Refrigerated Merchandiser, (2) shelves, laminated vinyl exterior, white aluminum interior with stainless steel floor, (1) Low-E thermal glass hinged door, LED interior lighting, sign decal, leg levelers, 1/6 HP, 115v/60/1, 4.3 amps, NEMA 5-15P, 9' cord, MADE IN USA		
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty – 5 year compressor (self-contained only), please visit www.truemfg.com for specifics		
	1 ea	Warranty – 3 year parts and labor, please visit www.truemfg.com for specifics		
	1 ea	Door hinged right standard		
	1 ea	Exterior: Permanent non-peel non-chip white vinyl, standard		
	1 ea	Illuminated sign decal: S-TS-01 “TRUE STRIPE” graphic, standard		
	1 ea	Legs, 4”, set of 4		
	1 ea	Barrel lock factory installed, each		
57	1 ea	FIRE SYSTEM Ansul Fire Protection Model No. R-102 Fire Suppression System installed in exhaust hoods. Shall be a liquid chemical fire protection system with extinguisher nozzles for duct, plenum and surface protection as required. System shall incorporate an automan release, remote manual pull station, fusible links, detectors, chemical tank, s/s cabinet and mechanically operated gas shut-off valve. Run piping so that minimum amount is exposed. Exposed piping to be chrome plated. System shall conform to all U.L. 300 requirements, local and state codes, NFPA #96 and State Fire Marshall		
58	1 ea	CART WASH HOSE REEL ASSEMBLY T&S Brass Model No. B-1436 Hose Reel Assembly, open 35' hose, mounted on stainless steel backplate, 8" deck mounting mixing faucet, control valve in riser, continuous pressure vacuum breaker		

59	1 ea	EXISTING CONVECTION OVEN Garland/US Range Model No. MCO-GS-20-S Existing, to be relocated		
	1 ea	(2) year limited parts & (1) year labor warranty, Door warranty (5) year limited parts except window, covers products purchased and installed in the USA & Canada only, standard		
	1 ea	Natural gas, specify elevation if over 2,000 ft		
	2 ea	(2) 120v/60/1ph, ¾ hp, 9.8 amps, NEMA 5-15P, standard		
	1 ea	Swivel casters with front brakes (set of four)		
60	1 ea	DESK WITH CHAIR Custom By Owner, N.I.C.		
61		FIELD ERECTION LABOR Provide labor and materials necessary to deliver, uncrate, assemble and install equipment as outlined in the General Specification including the relocation of equipment called out in the itemized specifications. Includes installation of exhaust hoods with s/s wall panels and closure trim. Include all required permits. Furnish labor for erection of walk-in cooler/freezer boxes, hanging of coils, piping and insulation of refrigeration lines for all remote systems. Setting of condensing units on building roof, charging of system, start up and adjustments. Include installation of drain lines for evaporation coils and heat tape as required.		
			TOTAL EQUIPMENT COST	
			INSTALLATION (other than item specific requests)	
			TOTAL PROJECT COST	

CERTIFICATION

The individual signing below certifies:

1. They are fully authorized to submit this bid, including all assurances, understanding and representations contained within it which shall be enforceable as specified.
2. The individual has been duly authorized to act as the official representative of the bidder, to provide additional information as required and, if selected, to consummate the transaction subject to additional, reasonable standard terms and conditions presented by County.
3. This proposal was developed solely by the Bidder indicated below and was prepared without any collusion with any competing bidder or County employee.
4. The content of this proposal has not and will not knowingly be disclosed to any competing or potentially competing bidder prior to the proposal opening date, time, and location indicated.
5. No action to persuade any person, partnership, or corporation to submit or withhold a bid has been made.

Signature: _____

Print Name: _____

Title: _____

Company Name: _____

Company Address: _____

Phone Number: _____

Fax Number: _____

E-mail Address: _____

Date: _____

BUSINESS INFORMATION

BAY COUNTY BIDDER SET UP REQUEST

Return completed form to: Bay County Purchasing
515 Center Avenue, Suite 701, Bay City MI 48708

Bay County Use Only	Bidder No.: _____
Review Date: _____	Reviewer's Initials: _____
1099: Yes <input type="checkbox"/> No <input type="checkbox"/>	
1099: <input type="checkbox"/> 3-Per Diem <input type="checkbox"/> 6-Medical <input type="checkbox"/> 7-Atty/Non-Employee Comp	

INSTRUCTIONS: Bay County Bidder Set Up Request form is in three (3) parts.
Page 1 of 3: Includes Bidder identification, W-9, and contact information.
Page 2 of 3: Electronic Payment Set Up Request. Not available to one-time Bidders.
Page 3 of 3: W-9 form. Only exception, one-time Bidders.
An incomplete form will NOT be processed.

Authorized Department Signature: _____ Date: _____

New Bidder? Yes No Unsure If no, Bidder number: _____
One-time Bidder? Yes No Unsure

If one time Bidder, SKIP SECTION I and Contact Person fields below.
If restitution or refund payment, select one box only and SKIP SECTION I.

Refund payment? Yes Restitution? Yes
Bay County employee? Yes No
Information change only? Yes If yes, fill out information change(s) only. Check next to change, below.

What goods or services will you provide to Bay County? <input type="checkbox"/> Service: _____ <input type="checkbox"/> Product/Supply: _____ <input type="checkbox"/> Attorney/Medical: _____

Bidder Name: _____
 DBA: _____ Not applicable.
 Contact Person Phone: _____ Fax: _____
 Contact Person Email: _____ ***
 Bidder Address: _____
 Bidder Payment Address, if different from above: _____
 ***Optional - Email to receive purchase orders electronically: _____

BAY COUNTY BIDDER ELECTRONIC PAYMENT SET UP REQUEST

Return completed form to: Bay County Purchasing, 515 Center Avenue, Suite 801, Bay City MI 4808

Bidder /Company Name: _____

Date: _____ Bidder number, if known.: _____ Bay County Employee

Financial Institution Name: _____

Financial Institution Address: _____

Account Type: Checking Savings

Bank Routing Number: _____

Your bank will have this information.

Account No.: _____

Email Address to Receive Deposit Advice: _____

Bidder /Company Contact Name: _____

Bidder /Company Contact Phone: _____ Fax: _____

The above listed company (Company) sells goods and/or services to Bay County located in Bay City, Michigan. Bay County desires to make payments for such goods and/or services electronically through the ACH Network. COMPANY agrees to grant such flexibility.

Therefore, COMPANY hereby (1) authorizes Bay County to make payments for goods and/or services by ACH, (2) certifies that it has selected the stated depository financial institution, and (3) directs that all such payments be made as provided above.

COMPANY understands that you (Bay County) will verify the information provided above and, in the absence of a discrepancy or other unusual circumstances will begin the direct deposit of payments for goods and/or services within 15 days of your receipt of this form. In the event of a discrepancy, COMPANY understands that COMPANY will be required to provide corrected information by completing a new form. COMPANY acknowledges and agrees that the terms and conditions of all agreements with Bay County concerning the method and timing of payments for goods and/or services shall be amended as provided herein.

COMPANY will give thirty (30) days advanced written notice to Bay County of any changes in depository financial institution or other payment instructions.

Authorized Signature: _____

Print Name and Title: _____ Date: _____

Request for Taxpayer Identification Number and Certification

Give form to the
 requester. Do not
 send to the IRS.

Print or type
 See Specific Instructions on page 2.

Name (as shown on your income tax return)	
Business name, if different from above	
Check appropriate box: <input type="checkbox"/> Individual/Sole proprietor <input type="checkbox"/> Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Limited liability company. Enter the tax classification (D=disregarded entity, C=corporation, P=partnership) ▶ <input type="checkbox"/> Exempt payee <input type="checkbox"/> Other (see instructions) ▶	
Address (number, street, and apt. or suite no.)	Requester's name and address (optional)
City, state, and ZIP code	
List account number(s) here (optional)	

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on Line 1 to avoid backup withholding. For individuals, this is your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the Part I instructions on page 3. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN* on page 3.

Note. If the account is in more than one name, see the chart on page 4 for guidelines on whose number to enter.

Social security number
or
Employer identification number

Part II Certification

Under penalties of perjury, I certify that:

- The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me), and
- I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding, and
- I am a U.S. citizen or other U.S. person (defined below).

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the Certification, but you must provide your correct TIN. See the instructions on page 4.

Sign Here

Signature of
 U.S. person ▶

Date ▶

General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Purpose of Form

A person who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) to report, for example, income paid to you, real estate transactions, mortgage interest you paid, acquisition or abandonment of secured property, cancellation of debt, or contributions you made to an IRA.

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN to the person requesting it (the requester) and, when applicable, to:

- Certify that the TIN you are giving is correct (or you are waiting for a number to be issued),
- Certify that you are not subject to backup withholding, or
- Claim exemption from backup withholding if you are a U.S. exempt payee. If applicable, you are also certifying that as a U.S. person, your allocable share of any partnership income from a U.S. trade or business is not subject to the withholding tax on foreign partners' share of effectively connected income.

Note. If a requester gives you a form other than Form W-9 to request your TIN, you must use the requester's form if it is substantially similar to this Form W-9.

Definition of a U.S. person. For federal tax purposes, you are considered a U.S. person if you are:

- An individual who is a U.S. citizen or U.S. resident alien,
- A partnership, corporation, company, or association created or organized in the United States or under the laws of the United States,
- An estate (other than a foreign estate), or
- A domestic trust (as defined in Regulations section 301.7701-7).

Special rules for partnerships. Partnerships that conduct a trade or business in the United States are generally required to pay a withholding tax on any foreign partners' share of income from such business. Further, in certain cases where a Form W-9 has not been received, a partnership is required to presume that a partner is a foreign person, and pay the withholding tax. Therefore, if you are a U.S. person that is a partner in a partnership conducting a trade or business in the United States, provide Form W-9 to the partnership to establish your U.S. status and avoid withholding on your share of partnership income.

The person who gives Form W-9 to the partnership for purposes of establishing its U.S. status and avoiding withholding on its allocable share of net income from the partnership conducting a trade or business in the United States is in the following cases:

- The U.S. owner of a disregarded entity and not the entity,