

NOTICE TO BID

The Scott County Finance Committee will be accepting bids for a DOUBLE GAS COMBI OVEN for the Scott County Board of Education with the following specifications:

BID REQUESTED ON BRANDS OR PRE-APPROVED EQUAL: Unit price bids are requested on products that equal or exceed the quality and performance of the brands and model numbers listed. References to the brand names, trade names, model numbers or other descriptions peculiar to specific brand products are made to establish a required level of quality and functional capabilities, and are not intended to exclude other products of that level. Comparable products of other manufacturers will be considered if proof of comparability is presented 10 days prior to bid opening for review to the School Nutrition Director. It is the responsibility of the bidders to furnish specifications, catalog pages, brochures, comparison charts and other data as will provide an adequate basis for determining the quality and functional capabilities of the product offered. All registered bidders will be notified no later than three days prior to bid opening if alternates have been accepted by addendum.

VENDOR REGISTRATION: It is suggested that all interested bidders register with this system and supply email, fax and phone contacts so any addendums can be sent to all bidders. Bidders must note on their bid forms how many addendums they have received. Number of Addendums Received _____

School visits can be coordinated through the Food Service Director and/or Finance Office as needed for inspection of utilities that will be required for final connections, which is required.

Huntsville Elementary/Middle School:

Prices must include delivery, uncrate, and set in place, cleaned, final connections and ready for use by owner.

SPECIFICATIONS FOR DOUBLE GAS COMBI OVEN

Oven shall be model **BCX-14G DOUBLE** as manufactured by the Combi Division of Blodgett Oven Corporation.

Combi-Oven/Steamer shall have all the following standard and accessory features:

EXTERIOR CONSTRUCTION

- Stainless steel top, front, sides and right hand door hinge
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Door mounted condensate trough
- Top and bottom mount, easily adjustable door hinges
- Pivot out user interface for service access

INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Easily removable stainless steel side rails
- Coved corner liner for ease of cleaning

OPERATION

- Standard control with function selection for steam, combi, hot air, cool down, Vario Steam® and steam on demand feature
- Thermostat control with range of 150-500°F (66-260°C)
- Four speed reversing fan for even bake
- Dual stage door latch to vent steam before fully opening door with integral door switch
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Self contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- Control prompts user to delime when steam generator requires deliming
- Gas type required:

CAPACITY

- Fourteen 12" x 20" x 2-1/2" deep pans at 3-1/4" spacing – per section
- Seven 18" x 26" deep pans at 3-1/4" spacing – per section

STANDARD FEATURES

Five (5) stainless steel wire shelves per section (capacity for 7)
Hinged pressure panel for clean-ability
Four halogen light for superior cavity illumination
Retractable hose reel hidden behind door, no extraneous hoses
Pressure spray bottle for oven cleaning
Stacking kit and casters for double stack ovens
Semi-auto delime system with deliming bottle and pump assembly
Pressure spray bottle for oven cleaning
6-1/2" Temperature probe
Casters
Start-up inspection service by factory authorized service agent
One year parts and labor oven warranty

ACCESSORIES

Extended Warranty (one extra year, for total of 2 years.)-No Charge with Water Treatment System purchase
Extra oven racks (2 each per section)
Legs (for ease of leveling if floor is uneven)
SM2 Terry Water Treatment System for Scale & Corrosion Control-One Per Section
Provide quick disconnect per section of appropriate size and provide adapters as needed from Utility Distribution System at location of existing fryers as required per section.

- BIDDER WILL HONOR PRICES FOR A PERIOD OF ONE YEAR FROM THE BID DATE ____yes____no.

Vendors shall label the sealed bid **"DOUBLE GAS COMBI OVEN"** on the outside of the envelope along with the Company Name.

Bids will be received until **4:00 p.m. on Monday, July 11, 2011** at the:

Scott County Finance Department
210 Court Street
P.O. Box 180
Huntsville, TN 37756

The Scott county Finance Committee reserves the right to accept and/or reject any and all bids.

Please include:

Business Name _____ Business License _____

Address _____

Phone Number _____ Fax Number _____

E-mail _____

Scott County does not discriminate based on race, color or national origin in federal or state sponsored programs, pursuant to Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d).

NOTICE TO BID

Please attach this form to your bid proposal, Double Gas Combi Oven 07/11/2011.

It is the policy of Scott County not to discriminate on the bases of race, color, national origin, age, sex or disability in its hiring and employment practices, or in admission to, access to, or operation of its programs, services and activities. With regard to all aspects of this contract, Contractor certifies and warrants it will comply with this policy.

For Title VI and IX compliance, we ask for voluntary disclosure of the following information:

GENDER: ☐ Male ☐ Female

RACE: ☐ Caucasian ☐ African American

☐ Other (please specify)