

# Major Equipment Technical Criteria

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# Major Equipment Technical Criteria

## Washers

<b>Pot Washer</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>A minimum of two fully automatic wash cycles</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Internal clearance with a minimum of 27" to accept/accommodate 18"X 26" sheet pans</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>All major components constructed with 12 or 16 gauge stainless steel (includes external housing, wash tank, bullet feet)</li> </ul>		
	<ul style="list-style-type: none"> <li>Stainless steel pump impeller</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of 4 HP, high pressure (35 to 55 psi), drip proof re-circulating wash pump motor, wired through an overload protection</li> </ul>		
	<ul style="list-style-type: none"> <li>Built-in 70°C/158°F heater booster</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>Interchangeable wash arms</li> </ul>		
	<ul style="list-style-type: none"> <li>Door-activated automatic start and stop mechanism or door safety switch.</li> </ul>		
M5	<b>Electrical Requirements:</b> <ul style="list-style-type: none"> <li>Multiple electric points for both machine, tank heat and booster</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Extended warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>24 hour on site service call for length of warranty</li> </ul>	2	
PR3	<ul style="list-style-type: none"> <li>Steam extraction fan</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>Vent fan control</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria

**Under-Counter Type Dishwasher**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Capable of hot water sanitizing with an internal booster heater for 70° rise</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Fill and drain type unit</li> </ul>		
	<ul style="list-style-type: none"> <li>Control box with provisions for chemical connection points</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>All major components (body, top, sides and wash tank) constructed with 304, 12 - 16 gauge stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>Double wall construction</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of a 3/4 HP motor</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>Push-button or door-activated automatic start and stop mechanism with door safety switch</li> </ul>		
	<ul style="list-style-type: none"> <li>Pumped drain</li> </ul>		
	<ul style="list-style-type: none"> <li>Low-water heat tank protection</li> </ul>		
	<ul style="list-style-type: none"> <li>De-liming function</li> </ul>		
	<ul style="list-style-type: none"> <li>Interchangeable upper and lower wash arm</li> </ul>		
	<ul style="list-style-type: none"> <li>Automatic tank fill and drain cycle</li> </ul>		
	<ul style="list-style-type: none"> <li>Removable stainless steel scrap screen</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Single point electrical connection</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>24 hour site service call per length of warranty</li> </ul>	2	
PR4	<ul style="list-style-type: none"> <li>Installed, standard pressure regulating valve and line strainer</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria

**High Temperature Hood/Door Type Dishwasher**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General</b> <ul style="list-style-type: none"> <li>Unit has a fully automatic wash and rinse cycle</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Maximum configuration: 93<sup>1</sup>/<sub>4</sub>" H x 31" W x 26" D (2369mm H x 663mm W x 787mm D)</li> </ul>		
M3	<b>Materials and Construction:</b> <ul style="list-style-type: none"> <li>All main components (including machine body, external housing, wash tank, adjustable bullet feet) must be constructed with 12-16 gauge stainless steel</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>Push-button or door-activated automatic start and stop mechanism or door safety switch</li> </ul>		
	<ul style="list-style-type: none"> <li>Built in booster heater for 70°F rise</li> </ul>		
	<ul style="list-style-type: none"> <li>Vent fan control</li> </ul>		
	<ul style="list-style-type: none"> <li>Installed standard pressure regulating valve and line strainer.</li> </ul>		
	<ul style="list-style-type: none"> <li>Control box with provisions for chemical connect points</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Single point electrical connection</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
Total Score:			

## Major Equipment Technical Criteria

### **Rack Conveyor Dishwasher (44"-1117 mm) – Option #1**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>• Fully automatic</li> <li>• When providing a hot water coil tank unit it must have a booster (gas fired)</li> </ul>		
M2	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Unit available in standard (2 vent cowls) or vent less heat recovering system</li> <li>• Internal vertical clearance to accommodate 18" x 26" sheet pans.</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed of 304 stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel impeller and housing of wash pump with minimal 2 HP motor.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Vent fan control switch (signal voltage only max. 1 Amp)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Wash tanks will be followed by a built-in 70 °F booster to raise incoming water from 110°F/ to 180°F (43°C to 82°C)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Final rinse booster can be heated with an electrical immersion element, OR stainless steel steam coils OR an external gas fired booster.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Two point (soiled end and clean end) – pant leg type ventilation.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel end panels</li> </ul>		
	<ul style="list-style-type: none"> <li>• The conveyer is equipped with an anti-jam system</li> </ul>		
M4	<b>Tank Heating:</b>		
	<ul style="list-style-type: none"> <li>• Wash tanks must be heated with an immersion, thermostatically-controlled electric heating element, OR a stainless steel steam coil OR gas booster hot water coil.</li> </ul>		
	<ul style="list-style-type: none"> <li>• When providing a hot water coil tank unit it must have a booster interconnect relay and pressure regulating valve</li> </ul>		
	<ul style="list-style-type: none"> <li>• A 200,000 BTU, gas fired booster, efficient enough to provide 200°F hot water for both the tank heat and booster</li> </ul>		
M5	<b>Booster Heater:</b>		

## Major Equipment Technical Criteria

### **Rack Conveyor Dishwasher (44"-1117 mm) – Option #1**

Bidder:



	<ul style="list-style-type: none"> <li>Must be sized in order to raise incoming water from 110°F to 180°F (43°C to 82°C)</li> </ul>			
M6	<b>Features:</b> <ul style="list-style-type: none"> <li>Low water tank heat protection</li> </ul>			
	<ul style="list-style-type: none"> <li>Electronic control panel which indicates wash and rinse temperatures</li> </ul>			
	<ul style="list-style-type: none"> <li>Splash shields</li> </ul>			
	<ul style="list-style-type: none"> <li>Must be capable of stopping the travel of clean racks when they reach the end of the clean tabling</li> </ul>			

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Heat Recovery</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Insulated hoods and lower panels with double stainless steel skin</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Leak-proof, swing-out insulated hinged doors.</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR5	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
PR6	<ul style="list-style-type: none"> <li>Single point electrical connection</li> </ul>	1	
PR7	<ul style="list-style-type: none"> <li>Blow Dryer: available in steam or electric heat. Unit length must suit available space as defined by user</li> </ul>	1	
	Total Score:		

## Major Equipment Technical Criteria

### **Rack Conveyor Dishwasher (44"-1117 mm) – Option #2**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>• Fully automatic</li> <li>• When providing a hot water coil tank unit it must have a booster (gas fired)</li> </ul>		
M2	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Unit available in standard (2 vent cowls) or vent less heat recovering system</li> <li>• Internal vertical clearance to accommodate 18" x 26" sheet pans.</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed of 304 stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel impeller and housing of wash pump with minimal 2 HP motor.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Vent fan control switch (signal voltage only max. 1 Amp)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Wash tanks will be followed by a built-in 70 °F booster to raise incoming water from 110°F/ to 180°F (43°C to 82°C)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Final rinse booster can be heated with an electrical immersion element, OR stainless steel steam coils OR an external gas fired booster.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Two point (soiled end and clean end) – pant leg type ventilation.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel end panels</li> </ul>		
	<ul style="list-style-type: none"> <li>• The conveyer is equipped with an anti-jam system</li> </ul>		
M4	<b>Tank Heating:</b>		
	<ul style="list-style-type: none"> <li>• Wash tanks must be heated with an immersion, thermostatically-controlled electric heating element, OR a stainless steel steam coil OR gas booster hot water coil.</li> </ul>		
	<ul style="list-style-type: none"> <li>• When providing a hot water coil tank unit it must have a booster interconnect relay and pressure regulating valve</li> </ul>		
	<ul style="list-style-type: none"> <li>• A 200,000 BTU, gas fired booster, efficient enough to provide 200°F hot water for both the tank heat and booster</li> </ul>		
M5	<b>Booster Heater:</b>		



## Major Equipment Technical Criteria

### **Rack Conveyor Dishwasher (44"-1117 mm) – Option #2**

Bidder:



	<ul style="list-style-type: none"> <li>Must be sized in order to raise incoming water from 110°F to 180°F (43°C to 82°C)</li> </ul>			
M6	<b>Features:</b>			
	<ul style="list-style-type: none"> <li>Low water tank heat protection</li> </ul>			
	<ul style="list-style-type: none"> <li>Electronic control panel which indicates wash and rinse temperatures</li> </ul>			
	<ul style="list-style-type: none"> <li>Splash shields</li> </ul>			
	<ul style="list-style-type: none"> <li>Must be capable of stopping the travel of clean racks when they reach the end of the clean tabling</li> </ul>			

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Heat Recovery</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Insulated hoods and lower panels with double stainless steel skin</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Leak-proof, swing-out insulated hinged doors.</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR5	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
PR6	<ul style="list-style-type: none"> <li>Single point electrical connection</li> </ul>	1	
PR7	<ul style="list-style-type: none"> <li>Blow Dryer: available in steam or electric heat. Unit length must suit available space as defined by user</li> </ul>	1	
	Total Score:		

## Major Equipment Technical Criteria


### **Rack Conveyor with Prewash Tank Dishwasher 66" (1676mm) – Option #1**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>• Electric, steam or hot water coil tank heat and booster.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Fully automatic</li> <li>• When providing a hot water coil tank unit it must include a gas fired booster</li> </ul>		
M2	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Electric or steam 66" (1676 mm) conveyor with an atmospheric pressure-less type booster</li> </ul>		
	<ul style="list-style-type: none"> <li>• Unit available in standard (2 vent cowls) and vent less heat recovering system</li> </ul>		
	<ul style="list-style-type: none"> <li>• Internal vertical clearance to accommodate 18" x 26" sheet pans.</li> <li>• Cold water prewash thermostat</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed with 304 stainless steel including end panels</li> </ul>		
	<ul style="list-style-type: none"> <li>• Wash pump with a minimum 2 HP motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Prewash pump with a minimum 1 HP motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Pumps are to have stainless steel impellers and pump housings</li> </ul>		
	<ul style="list-style-type: none"> <li>• Vent fan control switch (signal voltage only max. 1 Amp)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Final rinse booster water must be heated with an immersion electrical element OR, stainless steel steam coils OR an external gas fired booster.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Two point (soiled end and clean end) – pant leg type ventilation.</li> <li>• Conveyor is equipped with an anti-jam system, the conveyor drive must have a minimum of 1/6 HP motor.</li> </ul>		
M4	<b>Tank Heating:</b>		
	<ul style="list-style-type: none"> <li>• Wash tanks must be heated with an immersion, thermostatically-controlled electric heating element OR, stainless steel steam coil OR gas booster hot water coil.</li> </ul>		
	<ul style="list-style-type: none"> <li>• 200,000 BTU gas fired booster enough energy to provide 200°F water to tank heat and booster</li> <li>• When providing a hot water coil tank unit it must have a booster interconnect relay and pressure regulating valve</li> </ul>		

## Major Equipment Technical Criteria

<b>Rack Conveyor with Prewash Tank Dishwasher 66" (1676mm)                  – Option #1</b>			
Bidder:			
M5	<b>Booster Heater:</b> <ul style="list-style-type: none"> <li>Must be sized in order to raise incoming water from 110°F to 180°F (43°C to 82°C)</li> </ul>		
M6	<b>Features:</b> <ul style="list-style-type: none"> <li>Low water tank heat protection</li> </ul>		
	<ul style="list-style-type: none"> <li>Electronic control panel with digital wash and rinse temperature gauges</li> </ul>		
	<ul style="list-style-type: none"> <li>Capable of stopping the travel of clean racks when they reach the end of the clean tabling</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Heat Recovery</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Leak-proof, swing out, insulated hinged doors.</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR5	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
PR6	<ul style="list-style-type: none"> <li>Single point electrical connection</li> </ul>	1	
PR7	<ul style="list-style-type: none"> <li>Blower dryer is available in steam heat or electric heat. Unit length must vary by manufacturer but ideally suit available space.</li> </ul>	1	
Total Score:			


## Major Equipment Technical Criteria

**Rack Conveyor with Prewash Tank Dishwasher 66" (1676mm)**  
**– Option #2**  
 Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>• Electric, steam or hot water coil tank heat and booster.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Fully automatic</li> <li>• When providing a hot water coil tank unit it must include a gas fired booster</li> </ul>		
M2	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Electric or steam 66" (1676 mm) conveyor with an atmospheric pressure-less type booster</li> </ul>		
	<ul style="list-style-type: none"> <li>• Unit available in standard (2 vent cowls) and vent less heat recovering system</li> </ul>		
	<ul style="list-style-type: none"> <li>• Internal vertical clearance to accommodate 18" x 26" sheet pans.</li> <li>• Cold water prewash thermostat</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed with 304 stainless steel including end panels</li> </ul>		
	<ul style="list-style-type: none"> <li>• Wash pump with a minimum 2 HP motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Prewash pump with a minimum 1 HP motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Pumps are to have stainless steel impellers and pump housings</li> </ul>		
	<ul style="list-style-type: none"> <li>• Vent fan control switch (signal voltage only max. 1 Amp)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Final rinse booster water must be heated with an immersion electrical element OR, stainless steel steam coils OR an external gas fired booster.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Two point (soiled end and clean end) – pant leg type ventilation.</li> <li>• Conveyor is equipped with an anti-jam system, the conveyor drive must have a minimum of 1/6 HP motor.</li> </ul>		
M4	<b>Tank Heating:</b>		
	<ul style="list-style-type: none"> <li>• Wash tanks must be heated with an immersion, thermostatically-controlled electric heating element OR, stainless steel steam coil OR gas booster hot water coil.</li> </ul>		
	<ul style="list-style-type: none"> <li>• 200,000 BTU gas fired booster enough energy to provide 200°F water to tank heat and booster</li> <li>• When providing a hot water coil tank unit it must have a booster interconnect relay and pressure regulating valve</li> </ul>		

## Major Equipment Technical Criteria

<b>Rack Conveyor with Prewash Tank Dishwasher 66" (1676mm)</b> <b>– Option #2</b> Bidder:				
M5	<b>Booster Heater:</b> <ul style="list-style-type: none"> <li>Must be sized in order to raise incoming water from 110°F to 180°F (43°C to 82°C)</li> </ul>			
M6	<b>Features:</b> <ul style="list-style-type: none"> <li>Low water tank heat protection</li> <li>Electronic control panel with digital wash and rinse temperature gauges</li> <li>Capable of stopping the travel of clean racks when they reach the end of the clean tabling</li> </ul>			

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Heat Recovery</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Insulated hoods and lower panels with double stainless steel skin and a minimum of R3 rated insulating media.</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Leak-proof, swing out, insulated hinged doors.</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR5	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
PR6	<ul style="list-style-type: none"> <li>Single point electrical connection</li> </ul>	1	
PR7	<ul style="list-style-type: none"> <li>Blower dryer is available in steam heat or electric heat. Unit length must vary by manufacturer but ideally suit available space.</li> </ul>	1	
	Total Score:		

# Major Equipment Technical Criteria


## Ovens

**Electric and Gas Combi-Oven – Option #1**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Half size units (6 and 10 pans) must be stackable</li> <li>Full size units (20 pan) require roll in configuration</li> </ul>		
M2	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>Must include a water filter</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Interior and exterior constructed with a minimum of 304 stainless steel #4 or finer finish</li> </ul>		
	<ul style="list-style-type: none"> <li>Polished cooking compartment with coved corners.</li> </ul>		
	<ul style="list-style-type: none"> <li>Electric control panel with a USB interface.</li> </ul>		
	<ul style="list-style-type: none"> <li>Vented door with tempered glass viewing window.</li> </ul>		
	<ul style="list-style-type: none"> <li>Integrated door stop and self-draining condensate drip tray.</li> </ul>		
	<ul style="list-style-type: none"> <li>Safety door handle mechanism protecting personnel from hot steam.</li> </ul>		
	<ul style="list-style-type: none"> <li>Fully insulated steam generator and cooking compartment.</li> </ul>		
	<ul style="list-style-type: none"> <li>Oven light with shock resistant safety glass.</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of two speed multi-directional fan protected from damage during operation</li> </ul>		
	<ul style="list-style-type: none"> <li>Wire shelves for each four inches height of the cooking cavity for 6 – 10 pan configuration</li> </ul>		
	<ul style="list-style-type: none"> <li>Available in boiler and boiler less option</li> </ul>		
M4	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Press-fit door seal that is replaceable</li> </ul>		
	<ul style="list-style-type: none"> <li>Must have a roll in included that is compatible with the hot holding cabinet and blast chiller (for the 20 pan only)</li> </ul>		
	<ul style="list-style-type: none"> <li>Capable of being hosed down for interior cleaning.</li> </ul>		
M5	<b>Electronic Control Panel, Temperature Range and Heating Element:</b>		
	<ul style="list-style-type: none"> <li>Programmable control(s) that has USB upload connection capability.</li> </ul>		
	<ul style="list-style-type: none"> <li>Digitally controls time, core probe settings and temperature capable of adjusting with a minimum range of 48°C to 248°C (120°F to 480°F).</li> </ul>		
M7	<b>Gas Unit Requirements</b>		
	<ul style="list-style-type: none"> <li>Minimum 40,000 BTUs for 6 pan units</li> </ul>		

## Major Equipment Technical Criteria

<b>Electric and Gas Combi-Oven – Option #1</b> Bidder:			
<b>#</b>	<b>Mandatory Technical Criteria</b>	<b>*Location in Offer</b>	<b>**Not in Specification but Responsive</b>
	<ul style="list-style-type: none"> <li>Minimum 75,000 BTUs for 10 and 20 pan units</li> </ul>		

	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Interior LED lighting</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Interior core probe with a minimum of four control points</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
PR5	<ul style="list-style-type: none"> <li>Support stand for table top unit</li> </ul>	1	
	Total Score:		

## Major Equipment Technical Criteria

### *Electric and Gas Combi-Oven – Option #2*

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>• Half size units (6 and 10 pans) must be stackable</li> <li>• Full size units (20 pan) require roll in configuration</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Must include a water filter</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Interior and exterior constructed with a minimum of 304 stainless steel #4 or finer finish</li> </ul>		
	<ul style="list-style-type: none"> <li>• Polished cooking compartment with coved corners.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electric control panel with a USB interface.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Vented door with tempered glass viewing window.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Integrated door stop and self-draining condensate drip tray.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Safety door handle mechanism protecting personnel from hot steam.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Fully insulated steam generator and cooking compartment.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Oven light with shock resistant safety glass.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Minimum of two speed multi-directional fan protected from damage during operation</li> </ul>		
	<ul style="list-style-type: none"> <li>• Wire shelves for each four inches height of the cooking cavity for 6 – 10 pan configuration</li> </ul>		
<ul style="list-style-type: none"> <li>• Available in boiler and boiler less option</li> </ul>			
M4	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Press-fit door seal that is replaceable</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must have a roll in included that is compatible with the hot holding cabinet and blast chiller (for the 20 pan only)</li> </ul>		
M5	<ul style="list-style-type: none"> <li>• Capable of being hosed down for interior cleaning.</li> </ul>		
	<b>Electronic Control Panel, Temperature Range and Heating Element:</b>		
<ul style="list-style-type: none"> <li>• Programmable control(s) that has USB upload connection capability.</li> </ul>			
<ul style="list-style-type: none"> <li>• Digitally controls time, core probe settings and temperature capable of adjusting with a minimum range of 48°C to 248°C (120°F to 480°F).</li> </ul>			
M7	<b>Gas Unit Requirements</b>		
	<ul style="list-style-type: none"> <li>• Minimum 40,000 BTUs for 6 pan units</li> <li>• Minimum 75,000 BTUs for 10 and 20 pan units</li> </ul>		



## Major Equipment Technical Criteria


***Electric and Gas Combi-Oven – Option #2***

Bidder:



	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Interior LED lighting</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>• Interior core probe with a minimum of four control points</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>• Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>• 24 hour site service call for length of warranty</li> </ul>	2	
PR5	<ul style="list-style-type: none"> <li>• Support stand for table top unit</li> </ul>	1	
	Total Score:		

## Major Equipment Technical Criteria

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
<p><b>Electric and Gas Convection Oven</b> Bidder:</p> <div style="text-align: right;">  </div>			
M1	<p><b>Configuration:</b></p> <ul style="list-style-type: none"> <li>Able to accommodate five 18"x 26" (457mm x 660mm) or 12"x 20" (305mm x 508mm) pans.</li> </ul>		
M2	<p><b>Material and Construction:</b></p> <ul style="list-style-type: none"> <li>Exterior: front, sides, top and doors must be constructed from a minimum of 304 stainless steel #4 or finer finish</li> </ul>		
	<ul style="list-style-type: none"> <li>Door must have cool-to-touch handles</li> </ul>		
	<ul style="list-style-type: none"> <li>Vented door with dual pane glass windows</li> </ul>		
	<ul style="list-style-type: none"> <li>Insulation in top, back, sides, and bottom</li> </ul>		
	<ul style="list-style-type: none"> <li>Four swivel casters with two front brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>Oven light with shock resistant safety glass</li> </ul>		
	<ul style="list-style-type: none"> <li>Support stand for table top unit</li> </ul>		
	<ul style="list-style-type: none"> <li>Interior core probe with minimum of four control points</li> </ul>		
M3	<p><b>Features:</b></p> <ul style="list-style-type: none"> <li>Door switch to prevent blower fan and heat from operating when doors are opened.</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of two speed multi-directional fan.</li> </ul>		
	<ul style="list-style-type: none"> <li>Cool down function</li> </ul>		
	<ul style="list-style-type: none"> <li>Field replaceable door seal (no tools required)</li> </ul>		
	<ul style="list-style-type: none"> <li>Automatic thermal overload protection</li> </ul>		
M4	<p><b>Electronic Control Panel, Temperature Range:</b></p> <ul style="list-style-type: none"> <li>Temperature range of 66°C to 260°C (150°F to 500°F)</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Stainless steel over chamber (liner)</li> </ul>	2	
Total Score:			

## Major Equipment Technical Criteria

### ***Electric and Gas Free Standing Range***

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Free-standing gas or electric commercial grade range with a back riser</li> <li>Equipped with a standard baking and roasting oven.</li> </ul>		
M2	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>Able to accommodate two 18" x 26" (457mm x 660mm) sheet pans.</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>All of the exterior body (including front, oven doors, sides, back riser and shelf) must be constructed of 304 stainless #4 or finer finish</li> </ul>		
	<ul style="list-style-type: none"> <li>Individual stainless pilots for each removable cast burner for gas units</li> </ul>		
	<ul style="list-style-type: none"> <li>Stainless steel gas tubing including safety valve</li> </ul>		
	<ul style="list-style-type: none"> <li>High back riser constructed of stainless steel.</li> </ul>		
	<ul style="list-style-type: none"> <li>Porcelain enameled oven chamber.</li> </ul>		
	<ul style="list-style-type: none"> <li>Door must have a balance system.</li> </ul>		
	<ul style="list-style-type: none"> <li>Fully insulated oven cabinet (top, back, sides and bottom)</li> </ul>		
M4	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Field replaceable door seal, no tools required</li> </ul>		
	<ul style="list-style-type: none"> <li>Automatic thermal overload protection</li> </ul>		
M5	<b>Control, Temperature Range:</b>		
	<ul style="list-style-type: none"> <li>Heavy-duty control knobs</li> <li>Capable of adjusting temperature range between 66°C to 260°C (150°F to 500°F).</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Stainless steel over chamber (liner)</li> </ul>	2	
	Total Score:		

## Major Equipment Technical Criteria

**Conveyer Impingement High Speed Oven**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Minimum of 20" cooking chamber</li> <li>• Temperature ranges from 300°F to 525°F (149°C to 274°C)</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Stainless steel exterior and interior</li> <li>• Upper and lower heating elements and air impingements</li> </ul>		
	<ul style="list-style-type: none"> <li>• Air blowers</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Variable speeds/modes</li> <li>• Adjustable/extendable door panels</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• 2 removable crumb trays</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>• Touch screen controls</li> </ul>	2	
Total Score:			

# Major Equipment Technical Criteria

## Grills/ Griddles

### Electric and Gas Griddles

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Countertop style with a flat cooking surface positioned above electric or gas heating elements.</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Maximum 35" D x 22" H (889 mm x 559 mm), minimum of 1" (25.4 mm) thick chrome plated top with mirror finish OR have a minimum of 8 gauge cold rolled and annealed stainless steel plate.</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Stainless steel front, sides and front side ledge</li> </ul>		
	<ul style="list-style-type: none"> <li>Fully welded stainless steel and aluminized steel chassis frame (minimum 16 gauge) and no exposed fasteners</li> </ul>		
	<ul style="list-style-type: none"> <li>Thermostat guards</li> </ul>		
	<ul style="list-style-type: none"> <li>"Heat-On" indicator light.</li> </ul>		
M4	<b>Thermostat Controls, Temperature Range and Heating Elements:</b> <ul style="list-style-type: none"> <li>Temperature range between 94°C to 204°C (200°F to 400°F).</li> </ul>		
	<ul style="list-style-type: none"> <li>Electric main on/off power switch with indicator light.</li> </ul>		
	<ul style="list-style-type: none"> <li>Able to maintain temperature during cooking periods</li> </ul>		
	<ul style="list-style-type: none"> <li>Electric on/off switch and light for each thermostat system with indicator light.</li> </ul>		
M6	<b>Gas Requirements:</b> <ul style="list-style-type: none"> <li>Minimum 30,000 BTUs per burner</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Support stand for table top unit</li> </ul>	2	
Total Score:			

## Major Equipment Technical Criteria


**Electric and Gas Clamshell Grill**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Countertop style</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Has a programmable controller with thermostat temperature control and standard griddle controls available for every twelve inches of griddle</li> </ul>		
	<ul style="list-style-type: none"> <li>Griddle plate to be 0.63" to 0.75" (16mm to 19mm) thick composite or carbon steel, machine ground and highly polished.</li> </ul>		
	<ul style="list-style-type: none"> <li>Removable grease trough and fully welded grease chute.</li> </ul>		
	<ul style="list-style-type: none"> <li>Thermostat guard</li> </ul>		
	<ul style="list-style-type: none"> <li>"Heat-On" indicator light.</li> </ul>		
	<ul style="list-style-type: none"> <li>Top heaters must have the gapping between surfaces adjusted and have locking capability of a minimum of 1.5" (38.1mm) clearance above the food.</li> </ul>		
	<ul style="list-style-type: none"> <li>Top heater must be hinged and assisted in flat and grooved plate.</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Temperature range 94°C to 204°C (200°F to 400°F)</li> </ul>		
	<ul style="list-style-type: none"> <li>Maintain griddle temperature during peak cooking period.</li> </ul>		
	<ul style="list-style-type: none"> <li>Electric main on/off power switch with indicator light.</li> </ul>		
	<ul style="list-style-type: none"> <li>Electric on/off switch and light for each thermostat system with indicator light.</li> </ul>		
M4	<b>Gas Unit Requirements</b> <ul style="list-style-type: none"> <li>Minimum of 65,000 BTUs</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Support stand for table top unit</li> </ul>	2	
Total Score:			

## Major Equipment Technical Criteria

<b>Induction Cooker (1 Hob)</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Available in portable and fixed countertop type</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Case frame constructed of stainless steel</li> <li>Top made from ceramic glass plate</li> <li>Touch key control</li> <li>LED power display level</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Minimum of nine power settings</li> <li>Minimum five hold/warm temperature</li> <li>Over-heat protection</li> <li>Cookware auto-detection</li> <li>Empty cookware shut-off</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Extended warranty available for three years</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria

### **Induction Cooker (4 Hobs)**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Stainless steel cabinet base and body</li> <li>• Ceran/ceramic glass top</li> </ul>		
M2	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Power control (1% to 100%) for each hob with digital display</li> </ul>		
	<ul style="list-style-type: none"> <li>• Auto pan and overheat detection</li> </ul>		
	<ul style="list-style-type: none"> <li>• Empty cookware shut off</li> </ul>		
	<ul style="list-style-type: none"> <li>• Air cooling fan</li> </ul>		
	<ul style="list-style-type: none"> <li>• Sensitive low-end temperature control</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Extended warranty available for three years</li> </ul>	1	
Total Score:			



## Major Equipment Technical Criteria

### *Chinese/Wok Range*



**Bidder:**

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>The body chassis including top, front and back splash are constructed of welded heavy gauge stainless steel.</li> </ul>		
	<ul style="list-style-type: none"> <li>Sides are covered with stainless steel with a minimum of 24" (610mm) black splash and drain</li> </ul>		
	<ul style="list-style-type: none"> <li>Burners available in ring type, jet type or power and speed jet with individual control</li> <li>Wok chambers and grating fittings made from cast iron</li> </ul>		
M2	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Deck wash-down</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of one faucet for each two burners</li> </ul>		
	<ul style="list-style-type: none"> <li>Available with back or front drainage tunnel</li> </ul>		
	<ul style="list-style-type: none"> <li>Available with removable back or front drain basket.</li> </ul>		
	<ul style="list-style-type: none"> <li>Available in water cooled top or water fall backsplash</li> </ul>		
	<ul style="list-style-type: none"> <li>Swing type faucet between wok chambers, factory installed</li> </ul>		
	<ul style="list-style-type: none"> <li>Under each variable control burner, the unit has independent corrosion resistant crumb and grease drip tray</li> </ul>		
	<ul style="list-style-type: none"> <li>Thermocouple valves</li> </ul>		
	<ul style="list-style-type: none"> <li>Standard bowl 22" (55.9cm) size</li> </ul>		
	<ul style="list-style-type: none"> <li>Front control panel with mixing and faucet shutoff valves</li> <li>Easily accessible gas on/off valve for knee level operation to allow for hands free gas adjustment</li> </ul>		
M3	<b>Gas Requirements:</b>		
	<ul style="list-style-type: none"> <li>Minimum of 100,000 BTUs per burner</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Welded heavy gauge stainless steel chamber</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Removable dry-flow inner chamber</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Water-saving technology</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>Four swivel casters with two front brakes</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria

### Countertop Gas 6 Burner with Equipment Stand



Bidder:

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Front, sides, landing ledge and control panel must be stainless steel.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Top grates must be constructed in 12" X 12" lift off sections and be made of heavy duty cast iron.</li> </ul>		
	<ul style="list-style-type: none"> <li>• All stainless steel seams must be welded and finished</li> </ul>		
M2	<ul style="list-style-type: none"> <li>• 6 burner configuration 3 in the front and 3 in the rear</li> </ul>		
	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• "Heat-On" indicator light.</li> </ul>		
	<ul style="list-style-type: none"> <li>• one standing pilot for each burner</li> </ul>		
	<ul style="list-style-type: none"> <li>• Full width, one piece drip tray must be removable for easy cleaning</li> </ul>		
	<ul style="list-style-type: none"> <li>• Legs must be 4" high stainless steel with adjustable bullet feet. Flange or bullet type construction with 2" (51mm) adjustments</li> </ul>		
M3	<ul style="list-style-type: none"> <li>• Side skirting fully welded around plate perimeter and tapered splash back</li> </ul>		
	<ul style="list-style-type: none"> <li>• Thermostat guards</li> </ul>		
	<b>Gas Requirements:</b>		
	<ul style="list-style-type: none"> <li>• Each gas burner must have a minimum of 28,000 BTUs for broiling grate</li> </ul>		

# Major Equipment Technical Criteria

## Broiler

**Gas and Electric Char-Broiler**  
Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Available as countertop style with the cooking surface positioned above gas heating elements.</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>All welded stainless steel front, sides and front top ledge with an open base</li> </ul>		
	<ul style="list-style-type: none"> <li>Fully welded stainless and aluminized steel chassis no exposed fasteners (minimum of 16 gauges).</li> </ul>		
	<ul style="list-style-type: none"> <li>Adjustable stainless steel tubular legs with front locking casters and rear non-locking casters for free standing models.</li> </ul>		
	<ul style="list-style-type: none"> <li>Flange or bullet type construction with 2" (51mm) adjustments for table top model.</li> </ul>		
	<ul style="list-style-type: none"> <li>Full width front grease collection drawer.</li> </ul>		
	<ul style="list-style-type: none"> <li>Side skirting full, welded around plate perimeter and tapered splash back.</li> </ul>		
	<ul style="list-style-type: none"> <li>Thermostat guards</li> </ul>		
	<ul style="list-style-type: none"> <li>"Heat-On" indicator light.</li> </ul>		
M3	<b>Electrical Requirement:</b> <ul style="list-style-type: none"> <li>Electrical unit must have a minimum of 5400W</li> </ul>		
M4	<b>Gas Requirements:</b>  Each gas burner must have a minimum of 14,000 BTUs for broiling grate		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Support stand for table top unit</li> </ul>	2	
Total Score:			

# Major Equipment Technical Criteria

## Fryer

<b>Electric and Gas Deep Fat Fryer</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Fry tank: all 304 type 16 gauge stainless steel construction.</li> </ul>			
	<ul style="list-style-type: none"> <li>• Exterior: all stainless steel (minimum 18 gauges) front, sides, door, basket hanger and flue riser</li> </ul>			
	<ul style="list-style-type: none"> <li>• Drain valve: 1<sup>1</sup>/<sub>4</sub>" (32mm) diameter or greater</li> </ul>			
	<ul style="list-style-type: none"> <li>• Adjustable stainless steel tubular legs with casters (front locking casters and rear non-locking casters).</li> </ul>			
M2	<b>Gas Unit Requirements:</b> <ul style="list-style-type: none"> <li>• Minimum of 70,000 BTUs</li> </ul>			

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Flue exhaust, less than 500°F</li> </ul>	3	
Total Score:			

# Major Equipment Technical Criteria

## Tilting Skillet/Braising Pan

### Electric and Gas Tilting Skillet/Braising Pan


Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Electric or gas powered tilting skillet</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>One piece construction with coved corner</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum 10 gauge stainless steel pan with a #4 or finer finished interior and exterior.</li> </ul>		
	<ul style="list-style-type: none"> <li>Stainless steel tubular legs with adjustable flanged and/or bullet feet.</li> </ul>		
M3	<b>Skillet:</b> <ul style="list-style-type: none"> <li>Cooking surface minimum 5/8" (16 mm) thick with a stainless steel clad plate</li> </ul>		
	<ul style="list-style-type: none"> <li>Hinge assisted stainless steel cover with handle</li> </ul>		
	<ul style="list-style-type: none"> <li>No-drip condensate guide with draw off valve and a removable pour strainer</li> </ul>		
	<ul style="list-style-type: none"> <li>Angled front on pan for easy pour and a narrow footprint</li> </ul>		
M4	<b>Tilting Mechanism:</b> <ul style="list-style-type: none"> <li>Electric ignition and ignition indicator light</li> </ul>		
M5	<b>Features:</b> <ul style="list-style-type: none"> <li>Power switch on electric control panel</li> </ul>		
	<ul style="list-style-type: none"> <li>High temperature cut-off</li> </ul>		
	<ul style="list-style-type: none"> <li>Thermostat with OFF position and thermostat indicator light</li> </ul>		
	<ul style="list-style-type: none"> <li>Pan tilt switch that shuts elements/burners off if tilted more than 5°</li> </ul>		
	<ul style="list-style-type: none"> <li>70 to 230°C (160 to 445°F) temperature operation range</li> </ul>		


# Major Equipment Technical Criteria

## Steam Cookers

<b>Electric and Gas Steam Boiler Cabinets</b>			
Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>It must have an automatic boiler blow down</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Cabinets width must be a minimum of 24" (610 mm)</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum capacity of five full-sized gastronome pans 12" x 20" x 2" (305mm x 508mm x 50mm) each</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of polished stainless steel construction (minimum of 16 gauge)</li> </ul>		
M4	<b>Boiler Cabinets:</b> <ul style="list-style-type: none"> <li>Boiler must be mounted in the cabinet base.</li> </ul>		
	<ul style="list-style-type: none"> <li>Reinforced countertop and hinged doors with magnetic latches.</li> </ul>		
	<ul style="list-style-type: none"> <li>All piping must be confined within the cabinet.</li> </ul>		
	<ul style="list-style-type: none"> <li>Cold water condenser: automatically condenses exhausted steam into water before releasing into the drain.</li> </ul>		
M5	<b>Features:</b> <ul style="list-style-type: none"> <li>Controls include: automatic water level control, water gauge glass, pressure control with secondary safety pressure control, safety relief valve and cathodic protector.</li> </ul>		


#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	2	
PR2	<ul style="list-style-type: none"> <li>Controls include a pressure gauge</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
Total Score:			

## Major Equipment Technical Criteria

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
<b>Convection Steamer with Electric and Gas Boiler Base</b> Bidder:			
			
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Each compartment must hold a minimum of five full size pans 12" x 20" x 2" (305mm x 508mm x 50mm) or half size pans.</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed with satin finish 304 stainless steel; each one piece cooking chamber must be 316 stainless steel with coved corners</li> </ul>		
	<ul style="list-style-type: none"> <li>Stainless steel pan support, control housing, and drip trough that is integrally connected to drain.</li> </ul>		
M3	<b>Steamer:</b> <ul style="list-style-type: none"> <li>Welded stainless steel door with removable inner liner.</li> </ul>		
	<ul style="list-style-type: none"> <li>Hinged doors with positive lock and seal mechanism with spring release on door</li> </ul>		
	<ul style="list-style-type: none"> <li>Separate controls for each compartment</li> </ul>		
	<ul style="list-style-type: none"> <li>Includes illuminated on/off steam switch, 60 minute electric timer with audible alarm to signal end of cooking cycle</li> </ul>		
	<ul style="list-style-type: none"> <li>Steam flow to the cooking chamber must be cut off when the door is opened during the cooking cycle and reactivated when the door is closed.</li> </ul>		
M4	<b>Boiler Base:</b> <ul style="list-style-type: none"> <li>Automatic boiler blow down</li> </ul>		
	<ul style="list-style-type: none"> <li>Controls include: automatic water level, pressure gauge, water gauge, pressure control with secondary safety pressure control, safety relief valve, cathodic protector and low water cut off</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	2	
PR2	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
PR3	<ul style="list-style-type: none"> <li>Controls include a ready and cooking indicator light</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria

<b>Countertop Convection Steamer with Electrical Steam Generator (Boiler)</b> Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum capacity of five full-size 12" x 20" x 2" (305mm x 508mm x 50mm) pans</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed with 304, 14 gauge stainless steel cooking chamber with coved corners.</li> <li>Welded stainless steel door with removable inner liner</li> <li>Stainless steel control housing and pan support</li> <li>Stainless steel drip trough, integrally connected to drain</li> </ul>		
M3	<b>Steamer:</b> <ul style="list-style-type: none"> <li>Full perimeter door gasket</li> <li>Positive lock and seal mechanism with spring release on door</li> <li>Controls accessible through removable side panel</li> <li>Delime mode power setting</li> </ul>		
M4	<b>Controls:</b> <ul style="list-style-type: none"> <li>Illuminated on/off/de-lime power switch</li> <li>60 minute electric timer with audible alarm to signal the end of cook cycle</li> <li>Solid state generator controls</li> <li>Steam flow to the cooking chamber will cut off when the door is opened during the cooking cycle and reactivated when the door is closed</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
PR3	<ul style="list-style-type: none"> <li>Controls include a ready and cooking indicator light</li> </ul>	1	
Total Score:			



## Major Equipment Technical Criteria

### **Electric or Gas Countertop Convection Steamer (Boiler-Less)**

Bidder:



Model EPC-3 Shown

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Must have a connectionless installation with no plumbing required</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum capacity of five full-size 12" x 20" x 2" (305mm x 508mm x 50mm) pans</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed with satin finish 304 stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>One piece 316 stainless steel cooking chamber with covered corners.</li> </ul>		
	<ul style="list-style-type: none"> <li>Welded stainless steel door with a removable inner liner and full perimeter door heavy-duty gasket.</li> </ul>		
	<ul style="list-style-type: none"> <li>Positive lock and seal mechanism with assist release.</li> </ul>		
	<ul style="list-style-type: none"> <li>Stainless steel control housing with a removable panel</li> </ul>		
	<ul style="list-style-type: none"> <li>Interior has stainless steel pan supports with a removable steam diffuser plate.</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>Illuminated on/off/constant steam power switch</li> </ul>		
	<ul style="list-style-type: none"> <li>Ready and cooking indicator light</li> </ul>		
	<ul style="list-style-type: none"> <li>Add water indicator light with audible alarm</li> </ul>		
	<ul style="list-style-type: none"> <li>60 minute electric timer with audible alarm to signal end of cooking cycle</li> </ul>		
	<ul style="list-style-type: none"> <li>Steam flow to the cooking chamber will cut off when the door is opened during the cooking cycle and reactivated when the door is closed</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>24 hour site service call for length of warranty</li> </ul>	2	
Total Score:			

## Major Equipment Technical Criteria

**Electric and Gas Self Contained Steam Jacketed Kettle and Direct Steam Jacketed Kettle**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Self-contained steam 2/3 jacketed kettles has a closed steam system</li> <li>Steam is supplied by gas or electric boiler contained in a housing on the kettle's stand.</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Stainless steel type 304 construction and 316 for greater than 20 gallon units and for all food contact parts</li> </ul>		
	<ul style="list-style-type: none"> <li>Rear or side mounted pressure gauge and pressure relief valve</li> </ul>		
	<ul style="list-style-type: none"> <li>Reinforced rolled rim design</li> </ul>		
	<ul style="list-style-type: none"> <li>Faucet mounting bracket, tangent draw-off valve with drain strainer (required for 20+ gallon models)</li> </ul>		
	<ul style="list-style-type: none"> <li>Assisted, 45° hinged to rear rotatable stainless steel cover</li> </ul>		
	<ul style="list-style-type: none"> <li>Built-in steam generator (electric or gas)</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Operating temperature range within 70°C to 126°C (150°F to 260°F).</li> </ul>		
	<ul style="list-style-type: none"> <li>LED indicator for heat cycle and low water</li> </ul>		
	<ul style="list-style-type: none"> <li>Power ON/OFF switch</li> </ul>		
	<ul style="list-style-type: none"> <li>Adjustable temperature control dial</li> </ul>		
M4	<b>Gas Unit Requirements:</b>		
	<ul style="list-style-type: none"> <li>Rear gas connection and gas pressure regulator</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Removable electric elements for easy field replacement</li> </ul>	2	
Total Score:			

# Major Equipment Technical Criteria

## Refrigerator/ Freezer

**Reach-in Refrigerator**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Exterior: stainless steel front, ends, back, and top. All exterior joints and seams fold in without lap joints. No exposed edges.</li> </ul>		
	<ul style="list-style-type: none"> <li>Interior: stainless steel, coved corners and floor.</li> </ul>		
M2	<ul style="list-style-type: none"> <li>Welded steel frame rail that is corrosion resistant and fitted with stems casters and a minimum of two locking front brakes.</li> </ul>		
	<b>Door:</b>		
	<ul style="list-style-type: none"> <li>Stainless steel exterior with a stainless steel liner to match the cabinet interior.</li> </ul>		
	<ul style="list-style-type: none"> <li>Lifetime guarantee recessed door handles</li> <li>Door handle with standard door locks.</li> <li>Positive seal self-closing doors with door hinges capable of keeping the door open when required.</li> <li>Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.</li> </ul>		
M3	<b>Shelving</b>		
	<ul style="list-style-type: none"> <li>Unit must have no shelf gaps</li> </ul>		
	<ul style="list-style-type: none"> <li>Capable to accommodate 18" x 26" (457mm x 660mm and 12" x 20" (305mm x 508mm) gastronome pans.</li> <li>Shelves must be secured with appropriate number of shelf pins.</li> </ul>		
M4	<b>Refrigeration System:</b>		
	<ul style="list-style-type: none"> <li>Self-contained, capillary tube system using environmentally friendly CFC free R134A refrigerant or greater.</li> </ul>		
	<ul style="list-style-type: none"> <li>Microprocessor control and an LED temperature indicator.</li> </ul>		
	<ul style="list-style-type: none"> <li>Large epoxy coated evaporator coil balanced with compressor and condenser.</li> <li>Automatic defrost system time-initiated, temperature terminated and digital temperature controls.</li> </ul>		
M5	<b>Lighting:</b>		
	<ul style="list-style-type: none"> <li>Concealed light switch for interior protected lighting.</li> </ul>		

## Major Equipment Technical Criteria

***Reach-in Refrigerator***

Bidder:



#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Optional LED lighting.</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>• Thermostatic expansion valve and metering</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>• Raised metal door pan gasket protector</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>• Side air channel that promotes proper air flow throughout the refrigeration cabinet.</li> </ul>	1	
Total Score:			

# Major Equipment Technical Criteria

**Reach-in Freezer**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Top and bottom-mounted refrigeration system</li> <li>• Air cooled condensing unit.</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Exterior: stainless steel front, back, and top. All exterior joints and seams fold in without lap joints. No exposed raw edges</li> <li>• Interior: stainless steel coved corners and floor.</li> <li>• Welded steel frame rail corrosion resistant, fitted with stems casters with a minimum of two locking front brakes.</li> </ul>		
M3	<b>Door:</b> <ul style="list-style-type: none"> <li>• Stainless steel exterior with a stainless steel liner to match the cabinet interior.</li> <li>• Door handle with standard door locks.</li> <li>• Positive seal self-closing doors</li> <li>• Recessed door handles</li> <li>• Door hinges capable of allowing the door to remain open when required</li> <li>• Magnetic door gaskets of one piece construction; removable without tools for ease of cleaning</li> </ul>		
M4	<b>Shelving</b> <ul style="list-style-type: none"> <li>• Unit must have no shelf gaps</li> <li>• Shelf must be secure with the appropriate number of shelf pins.</li> </ul>		
M5	<b>Refrigeration System:</b> <ul style="list-style-type: none"> <li>• Equipped with a microprocessor control and a LED temperature indicator.</li> <li>• Epoxy coated evaporator coil balanced with compressor and condenser.</li> <li>• Automatic defrost system time-initiated, temperature terminated and digital temperature controls.</li> </ul>		
M6	<b>Lighting:</b> <ul style="list-style-type: none"> <li>• Concealed light switch for interior protected LED lighting.</li> </ul>		

## Major Equipment Technical Criteria

***Reach-in Freezer***

Bidder:



#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Optional LED lighting</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>• Thermostatic expansion valve and metering</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>• Raised metal door pan gasket protector</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>• Side air channel that promotes proper air flow throughout the refrigeration cabinet</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria


### **Refrigerated Chef Base**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• One piece exterior cabinet of a horizontal configuration with side-mounted refrigeration system.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Unit must be available with drawer slides and rollers and the ability to accommodate countertop cooking equipment.</li> </ul>		
M2	<b>Cabinet:</b> <ul style="list-style-type: none"> <li>• Stainless steel top with a drip guard</li> </ul>		
	<ul style="list-style-type: none"> <li>• Exterior: minimum of 22 gauge stainless steel front and stainless steel or aluminum-finished ends, back, and top. All exterior joints and seams fold in without lap joints. No exposed raw edges.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Welded steel frame rail corrosion resistant and fitted with stems casters with a minimum of two front brakes.</li> </ul>		
M3	<b>Drawer:</b> <ul style="list-style-type: none"> <li>• A minimum of 16 gauge stainless steel exterior with NSF approved white ABS, aluminum or a stainless steel liner to match cabinet liner</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drawer handles are flush mounted to unit and do not protrude</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drawers extend the full width of cabinet shell with standard locks.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Recessed drawer handles</li> </ul>		
	<ul style="list-style-type: none"> <li>• Self-closing stainless steel exterior drawer facing and liners, drawer frame, drawer slides and rollers.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Each drawer required to accommodate 12" x 20" x 4" (305mm x 508mm x 102mm) pans.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Magnetic or snap-in type drawer gaskets of one piece construction: removable without tool for easy of cleaning.</li> </ul>		
M4	<b>Refrigeration System:</b> <ul style="list-style-type: none"> <li>• Equipped with a microprocessor control and a LED temperature indicator.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Large epoxy coated evaporator coil balanced with compressor and condenser filter.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Automatic defrost system time-initiated, temperature terminated and digital temperature controls.</li> </ul>		

## Major Equipment Technical Criteria

<b>Ice Machine with Storage Bin</b>		Bidder:		
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Unit must have front or side breathing air flow for cooling the compressor, with single cold portable water connection and single drain connection.</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Body of the unit must be constructed of corrosion resistant stainless steel with a possible combination of plastic.</li> <li>Available with slide in disappearing door</li> <li>The inner bin liner must be fabricated of a one piece (seamless) polyethylene.</li> </ul>			
M3	<b>Feature:</b> <ul style="list-style-type: none"> <li>The unit must be air cooled.</li> </ul>			

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Extended Warranty available for three years</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>24 hour site service call per length of warranty</li> </ul>	2	
Total Score:			



## Major Equipment Technical Criteria

### ***Blast Chiller***

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Unit must be an air cooled model</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Interior corners are fully rounded.</li> </ul>		
	<ul style="list-style-type: none"> <li>Self-closing doors equipped with a removable magnetic gasket.</li> </ul>		
	<ul style="list-style-type: none"> <li>Swivel castors with a minimum of two front locking.</li> </ul>		
	<ul style="list-style-type: none"> <li>Motors must be sealed ball bearing wash-down type.</li> </ul>		
M3	<b>Temperature:</b> <ul style="list-style-type: none"> <li>Automatically activated at the end of each cycle.</li> </ul>		
	<ul style="list-style-type: none"> <li>13 pan or greater model must be roll in and compatible with hot holding cabinet and combi oven</li> </ul>		
M4	<b>Refrigeration Unit:</b> <ul style="list-style-type: none"> <li>Complete with all components, including controls, evaporator and blower system.</li> </ul>		
	<ul style="list-style-type: none"> <li>The evaporator must be the forced convection model and designed for blast chilling/shock freezing operation.</li> </ul>		
	<ul style="list-style-type: none"> <li>Access to the evaporator for cleaning must be via a hinged, swing out panel (on self-contained systems only)</li> </ul>		
	<ul style="list-style-type: none"> <li>Fan motors are equipped with overload protection and the fan blades are guarded to prevent injury.</li> </ul>		
M5	<b>Control System and Panel:</b> Microprocessor Control System: <ul style="list-style-type: none"> <li>Large display related to time, core temperature, holding temperature, alarms and services modes' information.</li> </ul>		
	<ul style="list-style-type: none"> <li>An audible alarm starts when the cycle ends or is terminated abnormally.</li> </ul>		
	Digital Control Panel: <ul style="list-style-type: none"> <li>User friendly, easy to reach and can be set for automatic or manual operation.</li> </ul>		
	<ul style="list-style-type: none"> <li>Has a core probe that continuously measures the product temperature during all cycles. At the end of a freezing cycle, probe can be heated for ease of removal.</li> </ul>		
	<ul style="list-style-type: none"> <li>Visible display and audio alarm are standard features</li> </ul>		

## Major Equipment Technical Criteria

***Blast Chiller***

Bidder:



#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• An optional design to thaw frozen food up to refrigerated temperature under controlled conditions.</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>• Extended Warranty available for five years (beyond OEM original warranty)</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>• 24 hour site service call per length of warranty</li> </ul>	2	
Total Score:			

## Major Equipment Technical Criteria

**Refrigerated Display Case**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	• All-welded base construction		
	• Stainless steel exterior and interior		
	• PVC coated heavy-duty wire shelves		
	• Minimum of three tiers of adjustable shelves		
M2	<b>Door:</b>		
	• Door handles with standard door locks		
	• Lifetime guarantee on door handles		
	• Positive seal self-closing doors		
	• Door capable to remain open when required		
M3	<b>Shelving</b>		
	• Unit must have no shelf gaps and be capable of accommodating 18" x 26" (457mm x 660mm) and 12" x 20" (305mm x 508mm) pans		
M4	<b>Refrigeration System</b>		
	• Equipped with a microprocessor control and an LED temperature indicator		
	• Large epoxy coated evaporator coil balanced with compressor and condenser		
	• Automatic defrost system time-initiated, temperature terminated and digital temperature controls		

#	Point Rated Criteria	Point	Location in Offer
PR1	• LED lighting option	1	
PR2	• Raised metal door pan gasket protector	1	
PR3	• Side air channel that promotes proper air flow throughout the refrigeration cabinet.	1	
PR6	• Thermostatic expansion valve and metering	1	
Total Score:			

## Major Equipment Technical Criteria

**Mobile Sandwich Bar**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>The unit must perform a specific food service function, either as sandwich, salad or pizza preparation and storage</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Unit must have a minimum configuration of 28" D x 32" H (711mm D x 813mm H)</li> </ul>		
	<ul style="list-style-type: none"> <li>The height including casters must not exceed 36" (914mm)</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Exterior: stainless steel front, top doors and end; matching aluminum-finished back, all exterior joints and seams fold in without lap joints. No exposed edges.</li> </ul>		
	<ul style="list-style-type: none"> <li>Welded steel frame rail that is corrosion resistant and fitted with casters.</li> </ul>		
	<ul style="list-style-type: none"> <li>Self-closing door with magnetic door gaskets of one piece construction.</li> </ul>		
	<ul style="list-style-type: none"> <li>Heavy-duty PVC coated wire shelves or stainless steel shelves with shelf pins.</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>Heavy Duty 3-5" (76mm - 127mm) swivel casters with two front brakes.</li> </ul>		
	<ul style="list-style-type: none"> <li>Electric main on/off power switch with indicator light</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Appropriate air channel that promotes proper air flow throughout the refrigeration cabinet.</li> </ul>	1	
Total Score:			

# Major Equipment Technical Criteria

## ***Mechanically Refrigerated Salad/Dessert Table***

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Drop-in well unit is constructed of polished stainless steel construction.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Exterior top will be welded, ground and polished into one integral unit and be constructed of 20 gauge (minimum) stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Interior liner will be constructed of 22 gauge (minimum) stainless steel.</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four swivel casters with two front foot brakes on stainless steel legs</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel and tempered glass sneeze guard</li> </ul>		
	<ul style="list-style-type: none"> <li>• Tray rail on sides of salad/dessert table</li> </ul>		
M2	<b>Thermostat Controls and Holding Temperature:</b> <ul style="list-style-type: none"> <li>• Digital temperature display</li> </ul>		
	<ul style="list-style-type: none"> <li>• Controls with ON/OFF switch</li> </ul>		
	<ul style="list-style-type: none"> <li>• Electronic temperature defrost control</li> </ul>		
M3	<b>Insulation:</b> <ul style="list-style-type: none"> <li>• Fully insulated cabinet</li> </ul>		

# Major Equipment Technical Criteria

## Serving Table

### Electric Hot Well Table

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Unit must keep food at a minimum temperature of 60°C/140°F or higher</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Each heated warmer is individually equipped with a heated element rated at minimum of 500W.</li> </ul>		
	<ul style="list-style-type: none"> <li>Recessed control panel with individual control and indicator light for precise food temperatures.</li> </ul>		
	<ul style="list-style-type: none"> <li>Maximum dimensions of 5 individual wells 74" L x 30" W (1880mm L x 762mm W)</li> </ul>		
	<ul style="list-style-type: none"> <li>Maximum dimensions of 6 individual wells 96" L x 30" W (2438mm L x 762mm W)</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>All welded and polished stainless steel construction</li> </ul>		
	<ul style="list-style-type: none"> <li>Exterior top will be welded, ground and polished into one integral unit and be constructed of 14 gauge (minimum) stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>The heated food warmers are constructed of die-stamped stainless steel and insulated on the bottom</li> </ul>		
	<ul style="list-style-type: none"> <li>Cutting board and tray rack</li> </ul>		
	<ul style="list-style-type: none"> <li>Four swivel casters with two front foot brakes on stainless steel legs</li> </ul>		
M4	<b>Controls:</b> <ul style="list-style-type: none"> <li>Individual controls with ON/OFF switch; positioned behind cover.</li> </ul>		
M5	<b>Breath Guard:</b> <ul style="list-style-type: none"> <li>Each hot well table must be accompanied by a breath guard</li> </ul>		
	<ul style="list-style-type: none"> <li>Stainless steel construction and tempered thermal glass</li> </ul>		

## Major Equipment Technical Criteria

**Heated Holding Cabinet – Pass Through/Roll-In**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• All polished stainless steel interior and exterior</li> </ul>		
	<ul style="list-style-type: none"> <li>• Exterior body will be minimum 20 gauge stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Door(s) must have a standard right or left hand hinging with magnetic type door gaskets which are replaceable without tools</li> </ul>		
	<ul style="list-style-type: none"> <li>• Four heavy-duty swivel casters, two with brakes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Fully insulated with minimum 1 1/2" (38mm) in side wall</li> </ul>		
M2	<b>Control:</b> <ul style="list-style-type: none"> <li>• Recessed control panel contains a heating indicator light, analog thermometer and full range thermostat</li> </ul>		
	<ul style="list-style-type: none"> <li>• Water resistant control with ON/OFF switch and temperature display (with Fahrenheit/Celsius display)</li> </ul>		

# Major Equipment Technical Criteria

## Beverage Equipment


**Coffee Urn**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>All internal and external components of the machine must be constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>Single and double brewing heads</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>The brewer must have safeguards in place to deflect hot liquid away from the hand.</li> </ul>		
	<ul style="list-style-type: none"> <li>The unit must provide 2-brew cycle choices, full batch and half batch.</li> </ul>		
M3	<b>Control Panel:</b> <ul style="list-style-type: none"> <li>Automatic shutoff switch to prevent overheating</li> </ul>		



# Major Equipment Technical Criteria

<b>Coffee Percolator</b> Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed with polished stainless steel interior and exterior</li> </ul>		
	<ul style="list-style-type: none"> <li>• Removable parts for easy cleaning and maintenance.</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Front or top auto-temperature control</li> </ul>		
	<ul style="list-style-type: none"> <li>• Indicator light illuminates once brewing cycle is completed</li> </ul>		
	<ul style="list-style-type: none"> <li>• ON/OFF switch</li> </ul>		

## Major Equipment Technical Criteria

### *Cold Beverage Dispenser*

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Electrical pumping system</li> <li>• Drip free valves</li> </ul>		
M2	<b>Chassis and Panels:</b>		
	<ul style="list-style-type: none"> <li>• Drip tray is to be incorporated</li> </ul>		
M3	<b>Beverage and Tank:</b>		
	<ul style="list-style-type: none"> <li>• Bowl and cover must be removable and made of clear, unbreakable material</li> <li>• Each bowl must have its own motor and a minimum capacity of 2.5 gal (10L)</li> </ul>		

# Major Equipment Technical Criteria

**Bulk Milk Dispenser**


Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Stainless steel interior and exterior</li> </ul>		
	<ul style="list-style-type: none"> <li>• Self-contained system</li> </ul>		
	<ul style="list-style-type: none"> <li>• Removable gasket for field replacement or sanitation requirements</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drip tray</li> </ul>		
	<ul style="list-style-type: none"> <li>• Fold down loading shelf</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drip less spring lift valves</li> <li>• Built-in temperature indicator</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Adjustable temperature control.</li> </ul>		

# Major Equipment Technical Criteria

## Cookware

<b>Planetary Mixer</b> Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Variable speed drive system that is able to perform a high volume of tasks at low and high speeds.</li> <li>Floor or counter top model</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Stainless steel bowl and bowl guard</li> <li>Standard #10 or #12 attachment hub coupled to the motor.</li> <li>Mechanical (hand crank) lever bowl lifting system for 5 quart, 30 quarts, 40 quarts units.</li> <li>Electrical bowl lifting system for 60 quarts and 80 quarts.</li> <li>Mixing tools to be constructed of cast aluminum or stainless steel and should include a minimum of one dough hook, one whip and one flat beater.</li> </ul>		
	<ul style="list-style-type: none"> <li>A mixing timer of at least 15 minutes</li> <li>Legs with flanged feet legs to fix mixer on the floor and/or non-slip rubber foot pads.</li> <li>A minimum of three programmable speed and time settings</li> <li>Bowl guard must be removable and have a safety interlock system. The guard must allow for the pouring of wet and dry ingredients during mixing while preventing fingers coming into contact with moving parts</li> </ul>		
	<ul style="list-style-type: none"> <li>Sealed programmable controller</li> </ul>		
	<ul style="list-style-type: none"> <li>Sealed programmable controller</li> </ul>		
M3	<b>Features: (Excludes 5 quart)</b>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Heavy-duty bowl truck/dolly on casters for units 40 qt and larger</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Swing-out bowl</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria


**Countertop Microwave Oven**

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Interior and exterior stainless steel construction.</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Defrost, quick minute and keep warm features</li> <li>• Minimum of five power levels</li> <li>• Minimum of four cooking stages or greater</li> <li>• Electronic digital or LED display</li> <li>• Units should be stackable</li> </ul>		

## Major Equipment Technical Criteria

<p><b>Electric Conveyor Toaster</b> Bidder:</p>	
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#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<p><b>Material and Construction:</b></p> <ul style="list-style-type: none"> <li>• Stainless steel construction for interior and exterior</li> </ul>		
M2	<p><b>Features:</b></p> <ul style="list-style-type: none"> <li>• Two sided toasting</li> </ul>		
	<ul style="list-style-type: none"> <li>• Safe load up area with a burn guard or cool touch feature</li> </ul>		
	<ul style="list-style-type: none"> <li>• Disassemble easily for cleaning and servicing</li> </ul>		
	<ul style="list-style-type: none"> <li>• Heavy duty motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drive chain</li> </ul>		
	<ul style="list-style-type: none"> <li>• Variable conveyor speed control</li> </ul>		
	<ul style="list-style-type: none"> <li>• ON/OFF power switches for both top and bottom heaters</li> </ul>		
	<ul style="list-style-type: none"> <li>• Separate temperature controls for both upper and lower heating elements</li> </ul>		
	<ul style="list-style-type: none"> <li>• Variable heat controls and high temperature limit switch for the toasters with a capacity of over 550 slices per hour.</li> </ul>		

## Major Equipment Technical Criteria

<b>Food Processor</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Processing capacity between 7.7kg to 40kg (17 lbs to 90 lbs) per minute OR a minimum of 100 servings per hour OR be able to hold a minimum of 3 quarts of food</li> <li>Continuous feed model or feed opening</li> </ul>		
	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Stainless steel or aluminum housing with rubber feet or base</li> <li>Receiving pan (if applicable)</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>Includes the following cutting blades: slicing, grating, fry/julienne, dicing, shredder</li> <li>Multiple speeds</li> <li>Automatic shut off/thermal protection</li> </ul>		


#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Stainless steel or aluminum accessories trolley for storage and transport</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Stainless steel or aluminum container trolley with handle and lockable wheels to collect prepared food</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Wall mounted rack to store blades</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>Pneumatic press</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria

<b>Meat Slicer</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum of 12" (305 mm) diameter stainless steel blade.</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Large adjustable product table to accommodate minimal food of 7" (178 mm) wide.</li> </ul>		
M3	<b>Motor:</b> <ul style="list-style-type: none"> <li>Must be a single permanent split capacitor motor with permanently lubricated ball-bearings, minimum 1/2 HP knife drive motor.</li> </ul>		
	<ul style="list-style-type: none"> <li>Automatic shut-off.</li> </ul>		
M4	<b>Knife System:</b> <ul style="list-style-type: none"> <li>Removable knife cover and deflector and ware washer safe</li> </ul>		
M5	<b>Carriage System:</b> <ul style="list-style-type: none"> <li>Tilting, removable carriage system with built-in antimicrobial product protection.</li> </ul>		
	<ul style="list-style-type: none"> <li>Gauge plate interlock, preventing tilt/removal of product tray when gauge plate is open and knife is exposed</li> </ul>		
M6	<b>Sharpener:</b> <ul style="list-style-type: none"> <li>Removable single action operation utilizing two borazon stones to sharpen and hone</li> </ul>		
	<ul style="list-style-type: none"> <li>Knife edge must be completely shielded when the sharpener is removed for cleaning</li> </ul>		
M7	<b>Double-Action Indexing:</b> <ul style="list-style-type: none"> <li>Indexing numbers must be consistent across machines and over time to provide control for shaving, chipping and thin slicing and to open the gauge plate quickly for thicker slicing.</li> </ul>		
M8	<b>Controls:</b> <ul style="list-style-type: none"> <li>Easily accessible sealed button switches with powered indicator light.</li> </ul>		



## Major Equipment Technical Criteria

<p><b>Meat Slicer</b> Bidder:</p> <div style="text-align: right;">  </div>			
#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>All food zones and exposed parts such as product tray, gauge plate and top knife and tray support arm in stainless steel</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Zero knife exposure while slicing and cleaning with optional knife-removal feature tool</li> </ul>	1	
Total Score:			

# Major Equipment Technical Criteria

**Vegetable Peeler**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Constructed with a housing unit, a cover and a peel trap</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• ¾ - 1 HP</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel housing and drive shaft</li> </ul>		
	<ul style="list-style-type: none"> <li>• Silicon carbide abrasive disk</li> </ul>		
	<ul style="list-style-type: none"> <li>• Cabinet base and peel trap</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Peels 30lbs – 60lbs in one to three minutes</li> </ul>		
	<ul style="list-style-type: none"> <li>• Synchronous 5 minute timer</li> </ul>		

# Major Equipment Technical Criteria

## Storage and Work Equipment

### **Heavy-Duty Stainless Steel Utility Cart**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Capable of transporting up to 500 lbs (227 kg).</li> </ul>		
	<ul style="list-style-type: none"> <li>All welded and polished heavy-duty stainless steel construction.</li> </ul>		
	<ul style="list-style-type: none"> <li>Shelves with raised edges of a nominal 0.5" (13 mm) for spill containment.</li> </ul>		
	<ul style="list-style-type: none"> <li>ABS handle or no-marking rubber bumpers to help prevent damage to walls and doors.</li> </ul>		
	<ul style="list-style-type: none"> <li>Four removable heavy-duty swivel casters with two foot brakes.</li> </ul>		

## Major Equipment Technical Criteria

**Mobile Glass/Cup/Tray Rack Dispenser**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Non-heated</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Available to accommodate standard dish washer rack size 20" x 20" (508mm x 508mm)</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Self-contained adjustable extension springs</li> </ul>		
	<ul style="list-style-type: none"> <li>• Protective corner bumper standard</li> </ul>		
	<ul style="list-style-type: none"> <li>• Waist height push handle</li> </ul>		
	<ul style="list-style-type: none"> <li>• Lift-out panel for easy access to dispensing mechanism</li> </ul>		
	<ul style="list-style-type: none"> <li>• Hard rubber casters with caster brakes on rear casters</li> </ul>		

## Major Equipment Technical Criteria

**Tray and Cutlery Rack Dispenser**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Consist of cutlery bins, tray holders and legs with four swivel casters (two with brakes).</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Self-service tray</li> <li>• Minimum of 300 racks 14" x 18" (500mm x 500mm)</li> <li>• Cutlery bin</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• 304 stainless steel construction</li> </ul>		

## Major Equipment Technical Criteria


**Heated Plate Dispenser**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>Capable of holding 9" to 11" plates</li> <li>Round tube model</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>A minimum of 12-16 gauge stainless steel construction</li> </ul>		
	<ul style="list-style-type: none"> <li>Heavy-duty swivel casters (two casters must include brakes)</li> </ul>		
	<ul style="list-style-type: none"> <li>Corner and perimeter bumper</li> <li>Pilot light and knob adjustable temperature</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Field adjustable self-leveling stainless steel mechanism</li> </ul>		
	<ul style="list-style-type: none"> <li>Variable temperature controls with a on/off switch</li> <li>Temperature must be held at 37.8°C (100°F) or above</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Side openings for better visibility of plate count</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Transparent polycarbonate lid</li> </ul>	1	
Total Score:			

## Major Equipment Technical Criteria

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
<b>Commercial Grade Receiving/Bench Scale</b> Bidder:			
			
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Floor style.</li> <li>• Designed to weigh large items</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Weighing capacity between 22.5kg and 45kg (50lbs and 100lbs)</li> <li>• Able to measure in increments of 5g (0.011 lbs)</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Must have 304 stainless steel construction or approved NSF finishes</li> <li>• Rustproof chassis will not corrode or flex</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Six digit large red LED display</li> <li>• Available in dual imperial and metric units (lb, kg, g, oz, neg and zero)</li> <li>• No tools required and no loose parts.</li> <li>• Precise and quick zero reset</li> </ul>		
M5	<b>Electrical and Battery Requirements:</b> <ul style="list-style-type: none"> <li>• A minimum of 60 hours battery life</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Bi-directional Rs-232 port</li> </ul>	2	
Total Score:			

## Major Equipment Technical Criteria

**Mobile Stainless Steel Table**

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Unit must have maximum width 30" (762 mm)</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Top: seamless stainless steel with channel support, nickel/chrome plated after fabrication</li> </ul>			
	<ul style="list-style-type: none"> <li>Bottom shelf: stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>Bottom frame: three-sided tubular frame available in chrome-plated or stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>Posts: stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>Four poly swivel casters with a minimum of two that are lockable</li> </ul>			

#	Point Rated Criteria	Point		Location in Offer
PR1	<ul style="list-style-type: none"> <li>One drawer left or right positioned</li> </ul>	1		
	Total Score:			




# Major Equipment Technical Criteria

## Racks


<b>Tray Return Rack</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Configuration:</b>			
	<ul style="list-style-type: none"> <li>For standard sized trays 14" x 18" (355mm x 457mm).</li> <li>Minimum capacity of holding 24 trays for a single configuration</li> </ul>			
M2	<b>Material and Construction:</b>			
	<ul style="list-style-type: none"> <li>Stainless steel construction or aluminum construction</li> <li>Aluminum tube and angle slides</li> </ul>			
	<ul style="list-style-type: none"> <li>5" (127mm) tray spacing</li> </ul>			
	<ul style="list-style-type: none"> <li>Non- marking swivel casters</li> </ul>			

#	Point Rated Criteria	Point		Location in Offer
PR1	<ul style="list-style-type: none"> <li>Bar protection to avoid trays from falling from behind</li> </ul>	2		
Total Score:				


## Major Equipment Technical Criteria

<b>Utility Rack, 20 Pans</b> Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum holding capacity of 20 sheet pans</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Stainless steel or aluminum construction</li> <li>Ability to hold both the gastronome pans and sheet pans</li> <li>Minimum 3" (76mm) supporting pan space</li> <li>Rack has a vinyl covered with zippers on all four corners</li> <li>Swivel casters with polyurethane wheels</li> </ul>		

## Major Equipment Technical Criteria

<b>Storage Rack</b> Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Minimum of 600 lbs (272 kg) total weight capacity</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• A minimum of four adjustable shelves</li> </ul>		
	<ul style="list-style-type: none"> <li>• Removable shelving</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must be equipped with stem casters which have two front brakes.</li> </ul>		

## Major Equipment Technical Criteria

<b>High Density Shelving</b>			
Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Suitable for dry, wet and corrosive environment.</li> <li>Available in top and floor track system.</li> </ul>		
M2	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>Track length must be available in length of 12 ft.</li> </ul>		
	<ul style="list-style-type: none"> <li>Shelving must be available in 18" and 24" (457mm and 610mm) width</li> <li>Active aisle of 30-36" (762mm - 914mm)</li> </ul>		
M3	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Vented shelves and available option of solid shelf</li> </ul>		
	<ul style="list-style-type: none"> <li>Shelves are adjustable to a minimum of 3" (76mm) spacing</li> </ul>		
	<ul style="list-style-type: none"> <li>Corrosion proof shelving</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of 1000 lbs (454kg) total capacity for mobile units</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of 1500 lbs (680kg) total weight capacity for stationary units</li> </ul>		
	<ul style="list-style-type: none"> <li>Minimum of four easy adjustable shelves per unit</li> <li>Track must be constructed of aluminum or stainless steel</li> </ul>		
M4	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Removable shelving</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Minimum of a 10 year warranty on all components</li> </ul>	2	
Total Score:			

# Minor Equipment - Technical Criteria

01 September 2016

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# Minor Equipment - Technical Criteria

## Bake Ware


<b>Rolling Pin</b> Bidder: 				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Maple wood construction</li> </ul>			
	<ul style="list-style-type: none"> <li>Available with or without a handle. If a handle is present it must be fitted with steel ball bearings.</li> </ul>			

## Minor Equipment - Technical Criteria


<b>Pastry Cutter Kit</b> Bidder:				
				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Configuration:</b> The cutters included in the kit must include the following diameters: <ul style="list-style-type: none"> <li>• 1 1/8", 1 1/2", 2", 2 3/8", 2 3/4", 3 1/8", 3 1/2", 4"</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Plastic</li> </ul>			
	<ul style="list-style-type: none"> <li>• Durable</li> </ul>			
	<ul style="list-style-type: none"> <li>• Will not stick to dough</li> </ul>			
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>			




## Minor Equipment - Technical Criteria

<b>Pastry Bags</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Grease proof</li> </ul>		
	<ul style="list-style-type: none"> <li>• Coated in polyethylene</li> </ul>		
M2	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Reusable</li> </ul>		
	<ul style="list-style-type: none"> <li>• No seam or hanger</li> </ul>		

## Minor Equipment - Technical Criteria

<b>Perforated Pizza Pans</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Durable aluminum</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Tapered design for easy stacking</li> <li>• Non-stick coating</li> </ul>		

## Minor Equipment - Technical Criteria

<b>Sheet Pan</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Heavy gauge aluminum or heavy duty 300 stainless steel (18 gauge)</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>Open or closed beading edge</li> <li>Concave bottoms flatten during heating for even heat distribution</li> </ul>		

## Minor Equipment - Technical Criteria

**Cake Decorating Set**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• The set must contain decorating tips, standard couplers, instruction, a plastic storage bin and flower nails</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel decorating tips</li> </ul>			

# Minor Equipment - Technical Criteria


## Cookware

**Induction Soup Warmer**  
Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>• Full-size soup warmer</li> </ul>		
	<ul style="list-style-type: none"> <li>• Maintain ready-to-serve soup at temperatures of 65.6°C/150°F or higher.</li> </ul>		
M2	<ul style="list-style-type: none"> <li>• Designed to accommodate standard round insets and covers.</li> </ul>		
	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Stainless steel interior liner and hinged lid</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stainless steel housing or a durable powder coated steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• Fiberglass or full insulation</li> </ul>		
	<ul style="list-style-type: none"> <li>• Protective knob guard</li> </ul>		
M3	<ul style="list-style-type: none"> <li>• Digital display control</li> </ul>		
	<ul style="list-style-type: none"> <li>• Sensors to monitor/measure temperature</li> </ul>		
	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Adjustable thermostat for heat control with temperature marks on the knob</li> </ul>		

## Minor Equipment - Technical Criteria

<b>Vacuum Packaging</b> Bidder:				
				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>21m<sup>3</sup>/h –165m<sup>3</sup>/h pump and vacuum gauge</li> <li>1 speed motor</li> <li>1 ¼ - 7.5 HP motor</li> </ul>			
	M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Stainless steel housing and chamber</li> <li>Minimum 19" single/double seal bar (with electric cut off)</li> <li>Thermally protected, totally enclosed chamber</li> <li>Electric touch pad controls</li> <li>Vacuum sensor</li> </ul>		
		M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Capable of providing an anaerobic gas flush</li> <li>Vacuum intervals of 1 to 99 seconds</li> </ul>	

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Liquid control system</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Silencer</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>30 storable programs</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>25-35 second vacuum cycle</li> </ul>	1	
Total Score:			

## Minor Equipment - Technical Criteria

<b>Commercial Handheld/Immersion Mixer</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum of 1 HP motor</li> <li>Dishwasher safe blades, tubes and whisks</li> <li>Interchangeable arms for the 14", 18" and 26" mixer</li> </ul>			
	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Stainless steel blades, bell and shaft</li> <li>Stainless steel motor</li> </ul>			
	<b>Features:</b> <ul style="list-style-type: none"> <li>Foot with detachable bell and blades</li> </ul>			

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Rubberized handle</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Multiple mixing speeds</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Wall mounted power mixer holder</li> </ul>	1	
Total Score:			

## Minor Equipment - Technical Criteria

**Commercial Food Blender**  
Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Minimum of 2 HP</li> <li>• Container must be dishwasher safe</li> <li>• Minimum 2 L capacity</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• BPA Free container</li> <li>• Stainless steel base</li> <li>• Electronic keypad</li> <li>• See through container or lid</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Low and pulse functions</li> <li>• Minimum of 2 speeds</li> <li>• Ability to add ingredients while mixer is running</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Sound enclosures</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>• Preprogrammed options</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>• 30 seconds count down function</li> </ul>	1	
Total Score:			




## Minor Equipment - Technical Criteria

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
<b>Commercial Wok/Stir Fry Pans</b> Bidder: <span style="float: right;"></span>			
M1	<b>General:</b> <ul style="list-style-type: none"> <li>The pan must have a flat bottom, a single long handle or two welded handles on the side.</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum 4.5 quart capacity</li> <li>Minimum 11" diameter (279mm) at the top</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Non-induction pans are constructed of heavy gauge carbon steel or cold forged steel with a cool touch handle(s)</li> </ul>		
	<ul style="list-style-type: none"> <li>Induction pans must have 18-0 stainless steel interior, 304 aluminum core and a 18-8 stainless steel exterior</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>Curved sides</li> </ul>		
	<ul style="list-style-type: none"> <li>Flat base with even heating throughout the bottom of the pan</li> </ul>		
	<ul style="list-style-type: none"> <li>Stay cool, secured handle with vented holes</li> </ul>		
	<ul style="list-style-type: none"> <li>Include a domed cover</li> </ul>		


#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Available in induction technology</li> </ul>	2	
Total Score:			

## Minor Equipment - Technical Criteria

<b>Commercial Fry/Saute Pan</b>			
Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Induction pans must have the capacity that ranges from 3 quarts to 7.5 quarts (2.8L to 7L)</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>To be constructed of heavy duty 18-8 stainless steel construction and/or aluminum</li> </ul>		
	<ul style="list-style-type: none"> <li>All non-induction material must come with non-stick finishing</li> </ul>		
	<ul style="list-style-type: none"> <li>Handle must be coated in silicone</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Non-stick finishing must resist scratches, abrasions, sticking and won't react with acidic foods</li> </ul>		
	<ul style="list-style-type: none"> <li>Grip handle secured with heavy duty rivets and stay cool during cooking</li> </ul>		


#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Available in induction technology</li> </ul>	2	
Total Score:			

## Minor Equipment - Technical Criteria

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
<b>Commercial Stock Pots with Lids</b> Bidder:			
			
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• 18-0 stainless steel interior with a 3004 aluminum core and a 18-8 stainless steel exterior</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must be suitable for gas, electric, ceramic and induction cooktops</li> </ul>		
	<ul style="list-style-type: none"> <li>• Solid welded aluminum or stainless steel handles</li> </ul>		
	<ul style="list-style-type: none"> <li>• Lids are available separately</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dent resistant and ready for heavy kitchen use</li> </ul>		
	<ul style="list-style-type: none"> <li>• Heat to be spread evenly along the base and sides of the pot</li> </ul>		


#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Spot welded handles to prevent leakage</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>• Evenly spread heat along base and sides</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>• Beadless rims</li> </ul>	1	
PR4	<ul style="list-style-type: none"> <li>• Impact resistant</li> </ul>	1	
PR5	<ul style="list-style-type: none"> <li>• Nonstick pot</li> </ul>	1	
PR6	<ul style="list-style-type: none"> <li>• Available in induction technology</li> </ul>	1	
Total Score:			

## Minor Equipment - Technical Criteria

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
<b>Commercial Braziers</b> Bidder: <span style="float: right; text-align: center;">  </span>			
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Must include a matching lid</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of any of the following materials; 18-0 stainless steel, 3004-3003 aluminum core or 18-8 stainless steel</li> <li>Heat resistant flat and domed covers</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Distribute the heat evenly</li> <li>Cool touch handle with durable stainless rivets</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Available in induction technology</li> </ul>	2	
Total Score:			

# Minor Equipment - Technical Criteria

<b>Commercial Roasting Pans with Cover</b> Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• 3004 aluminum construction</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Double roaster must include protective chrome-plated steel clamps</li> </ul>		

# Minor Equipment - Technical Criteria

## Food/Beverage Storage


**Can Rack**

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b>		
	<ul style="list-style-type: none"> <li>• Can carry 162 #10 can or 216 #5 cans</li> <li>• Nine tiers high</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Aluminum construction</li> <li>• Cross braced front-to-back and side-to-side</li> <li>• Angled racks for gravity feeding</li> </ul>		
	<ul style="list-style-type: none"> <li>• Mobile unit: casters with locking brakes and perimeter/corner bumpers</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stationary unit: with adjustable feet</li> </ul>		

## Minor Equipment - Technical Criteria

<b>Dunnage Rack</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• One piece construction</li> </ul>			
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Minimum 1200 to maximum 3000 lbs capacity</li> </ul>			

## Minor Equipment - Technical Criteria

<b>Beverage Carrier</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Designed for hot and cold beverages</li> <li>Designed for easy stacking, storage and transportation</li> </ul>		
	<ul style="list-style-type: none"> <li>Available in multiple colors</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Single molded, seamless, double, wall, high density polyethene construction with polyethene foam for insulation</li> </ul>		
	<ul style="list-style-type: none"> <li>Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>Resistant to scratch, dings and dents</li> </ul>		
	<ul style="list-style-type: none"> <li>Molded in handles</li> </ul>		
	<ul style="list-style-type: none"> <li>Plastic and corrode proof latches</li> </ul>		
	<ul style="list-style-type: none"> <li>Drip proof recessed spigot and raised edges/spill proof rim to prevent spills and leaks</li> </ul>		
	<ul style="list-style-type: none"> <li>Vent cap</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>8 labels included (coffee, decaffeinated coffee, punch, iced tea, hot water, blank)</li> </ul>	2	
	Total Score:		



## Minor Equipment - Technical Criteria

<b>Food Containers and Lids</b> Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Must come with a matching lid</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Clear polycarbonate plastic containers</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stain resistant to food acids and oils</li> </ul>		
	<ul style="list-style-type: none"> <li>• Graduation marks indicate various capacities on the containers</li> </ul>		
	<ul style="list-style-type: none"> <li>• Stackable</li> </ul>		
	<ul style="list-style-type: none"> <li>• BPA (bisphenol A) free</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher and freezer safe</li> </ul>		



## Minor Equipment - Technical Criteria

### Bulk Storage Container

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Must be a solid white bin</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Plastic material</li> </ul>			
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Sliding, clear lid</li> </ul>			
	<ul style="list-style-type: none"> <li>• Four swivel casters</li> </ul>			
	<ul style="list-style-type: none"> <li>• Included scoop with an attached hook</li> </ul>			

# Minor Equipment - Technical Criteria

## Kitchen Textiles

### Commercial Oven Mitt


Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Non-slip neoprene or durable Kevlar Webguard construction</li> <li>• Hanging loop</li> </ul>		
M2	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Heat resistant: able to withstand maximum temperatures of 260°C/500°F for up to 15 seconds or 232°C/450°F for up to 30 seconds</li> </ul>		
	<ul style="list-style-type: none"> <li>• Water and stains resistant, non-skid and non-slip</li> </ul>		
	<ul style="list-style-type: none"> <li>• Flame retardant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Ambidextrous</li> </ul>		
	<ul style="list-style-type: none"> <li>• Rinse off or machine washable</li> </ul>		


# Minor Equipment - Technical Criteria

## Kitchen Tools and Utensils


<b>Meat Tenderizer</b>			
Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Cast aluminum or stainless steel head or blades</li> <li>• Wood or stainless steel handle</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• One side has coarse prongs and the other had fine prongs</li> </ul>	1	
	Total Score:		

## Minor Equipment - Technical Criteria

<b>Clear Pitcher (with Lip)</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of polycarbonate plastic</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Chip resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Drip-proof spout</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		

## Minor Equipment - Technical Criteria

<b>Pancake Turner</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Blade: minimum 6"L x 3"W (152mm x 76mm)</li> <li>• Length: minimum 13 3/4" (34.9cm)</li> </ul>		
	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel blade and handle</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Corrosion resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Solid and slotted types available</li> </ul>		
	<ul style="list-style-type: none"> <li>• Hanging hole at the end of the handle for easy storage</li> </ul>		

## Minor Equipment - Technical Criteria


### Electric Can Opener

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>• Self-standing</li> <li>• Must be able to open all sizes of cans (especially large cans and size #10 cans)</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>• Replaceable knife and gear provide long life</li> <li>• Able to open up to 75 cans/day</li> </ul>		

## Minor Equipment - Technical Criteria


#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
<b>Tongs</b> Bidder: <div style="text-align: right; margin-top: 10px;">  </div>			
M1	<b>General:</b> <ul style="list-style-type: none"> <li>Comes in three styles: utility, salad and kool-touch</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>20 gauge stainless steel or acetal plastic or polycarbonate body</li> <li>Handle is constructed with 20 gauge stainless steel or polycarbonate</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>Available in color coded handles (kool-touch only)</li> <li>Antimicrobial protection</li> <li>Heat resistant up to 82°C/180°F or higher</li> <li>Concave scalloped end to gently grip food product</li> <li>Suitable for hot surfaces</li> </ul>		




## Minor Equipment - Technical Criteria

<b>Whips</b> Bidder: <div style="float: right; text-align: right;">  </div>				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Available in French and Piano style whips</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel wires with sealed handles</li> <li>• Center reinforcement wire to eliminate bending, twisting and deforming</li> <li>• Corrosion and rusting resistant</li> <li>• Handle: textured surface with knob end</li> </ul>			


## Minor Equipment - Technical Criteria

<b>China Caps</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Fine or coarse mesh</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of 18-8 stainless steel</li> <li>• Perforated metal body</li> <li>• Single piece frame style handle with a pan hook</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Bowl clip included</li> </ul>		


## Minor Equipment - Technical Criteria

<b>Ladles</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Small shallow bowl (oval or round) at the end of the handle</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• 18-8 stainless steel or polycarbonate construction</li> <li>• One piece design</li> </ul>			
	<ul style="list-style-type: none"> <li>• Capacity of the ladle is marked on the sides</li> </ul>			


## Minor Equipment - Technical Criteria

<b>Scoops/Disher</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Bowl/blade: stainless steel construction</li> </ul>		
M2	<b>Features:</b> <ul style="list-style-type: none"> <li>• Round or grooved handle with finger grip or twin grip handle</li> <li>• Capacity markings for easy selection</li> <li>• Corrosion resistant</li> </ul>		


## Minor Equipment - Technical Criteria

#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
<div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="width: 60%;"> <p><b>Cooking Forks</b> Bidder:</p> </div> <div style="width: 35%; text-align: right;">  </div> </div>				
M1	<p><b>Material and Construction:</b></p> <ul style="list-style-type: none"> <li>Carving fork: constructed of high carbon steel or stainless steel</li> <li>Hooked handle fork: constructed from heavy gauge 300 series stainless steel</li> <li>Pasta fork: constructed from 18-8 stainless steel</li> <li>Pasta Fork: drain holes must be present</li> </ul>			

## Minor Equipment - Technical Criteria

<b>Stirring Paddles</b> Bidder:				
				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Constructed specifically for mixing or stirring kettles and large pots</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> <li>• 4" – 4.75" wide blade</li> </ul>			

## Minor Equipment - Technical Criteria

<b>Skimmers</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 6" blade diameter</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel (blade and handle)</li> <li>• Skimmer comes in perforated, fine or coarse mesh models</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Round blades</li> </ul>		

## Minor Equipment - Technical Criteria

### Measuring Cup and Spoon Set

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Measuring cups must be constructed from stainless steel and clear polycarbonate</li> </ul>			
	<ul style="list-style-type: none"> <li>• Measuring cups must have capacity marking on the inside or outside of the container (ounce, cup, milliliter denominations)</li> </ul>			
	<ul style="list-style-type: none"> <li>• Measuring spoons are constructed from stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• Measuring spoons have the capacity markings on the spoon handle</li> </ul>			




# Minor Equipment - Technical Criteria


## Knives/Dishes

<b>Diningware</b> Bidder: 			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Made of porcelain with a smooth, round design</li> <li>To be white and have a well</li> </ul>		
M2	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>Dishwasher and microwave safe</li> </ul>		
	<ul style="list-style-type: none"> <li>Cut and scratch resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>Vitrify china (vitreous ceramic hotel ware body)</li> </ul>		
	<ul style="list-style-type: none"> <li>Lifetime chip warranty</li> </ul>		
	<ul style="list-style-type: none"> <li>Thermal shock resistance -200°C</li> </ul>		
	<ul style="list-style-type: none"> <li>ISO standard 9001:2000 quality assurance scheme</li> </ul>		


# Minor Equipment - Technical Criteria

<b>Flatware</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Silver in color</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel (18-10)</li> <li>• Stainless steel magnetized (18-0)</li> </ul>			

## Minor Equipment - Technical Criteria


<b>Glassware</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Impact resistant</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Fluted sides</li> </ul>		
	<ul style="list-style-type: none"> <li>• Sani-rim</li> </ul>		
	<ul style="list-style-type: none"> <li>• Tapered bottom</li> </ul>		
	<ul style="list-style-type: none"> <li>• Constructed from plastic</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• BPA free</li> </ul>		

## Minor Equipment - Technical Criteria

<b>Electric Knife Sharpener</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Stainless steel body</li> <li>Rust proof and corrosion resistant</li> <li>Built in knife enclosure for safety</li> </ul>			
	<b>Features:</b> <ul style="list-style-type: none"> <li>3 stage electric knife sharpener: sharpens the edge, shaving sharp edge/hone the edge and stropping/polishing for the edge</li> <li>Optimum edge customized for every cutting task</li> <li>ON/OFF switch and stabilizing feet</li> </ul>			

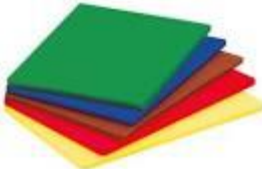
#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Removable guidance system</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Pressure sensitive motor (shuts down when too much pressure is applied)</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Can sharpen scalloped edges</li> </ul>	1	
Total Score:			

## Minor Equipment - Technical Criteria


<b>Sharpening Steel</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum 10" rod</li> </ul>			
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Constructed of stainless steel with a polymer plastic or polypropylene handle</li> <li>Protective finger guard</li> </ul>			

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>Diamond coating on the rod</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>Includes a loose ring and hangtag</li> </ul>	1	
PR3	<ul style="list-style-type: none"> <li>Offers both fine and coarse grain</li> </ul>	1	
	<ul style="list-style-type: none"> <li></li> </ul>	1	
Total Score:			


## Minor Equipment - Technical Criteria

<b>Cutting Boards</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed from non-porous, high density polyethene material</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Textured finish to prevent deep cuts and bacteria growth</li> </ul>		
	<ul style="list-style-type: none"> <li>• Rounded corners</li> </ul>		
	<ul style="list-style-type: none"> <li>• Suitable for temperatures from 32°F to 180°F or above</li> </ul>		
M2	<b>Cutting Board Rack:</b> <ul style="list-style-type: none"> <li>• Six slots to hold six cutting boards and optional with six brush hanger hooks</li> </ul>		
	<ul style="list-style-type: none"> <li>• Constructed from vinyl coated steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• BPA Free</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		

## Minor Equipment - Technical Criteria


<b>Pizza Cutters</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 4" (102mm) diameter blade</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel blade construction</li> <li>• Slip-resistant polypropylene handle</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Blade to handle must be sealed to provide the utmost in sanitary qualification</li> <li>• Safety guard to keep fingers safely away from the blade</li> <li>• Blade is mounted on a bushing for smooth rolling</li> <li>• Dishwasher safe</li> </ul>		

## Minor Equipment - Technical Criteria

<b>Cook's/Chef's Knife</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• One piece construction</li> <li>• Blade: constructed of high carbon stainless steel</li> </ul>		
M2	<b>Knife Guard:</b> <ul style="list-style-type: none"> <li>• Molded-in knife guard and full tang (the steel goes through the handle)</li> </ul>		
M3	<b>Blade:</b> <ul style="list-style-type: none"> <li>• Blade must be sharpened to an extraordinary sharp yet easily maintainable point</li> <li>• Corrosion resistant, stain-free and good flexibility</li> <li>• Blade to be honed and finished for long-lasting sharpness</li> </ul>		




## Minor Equipment - Technical Criteria

<b>Potato Cutter (French Fry)</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Used to prepare raw potato fries</li> </ul>		
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• 8.3" W x 7.9" D x 14" H</li> <li>• 11.5" L at base</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Nickel plated cast iron construction</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>• Counter or wall mounting option</li> <li>• Cut fries into <math>\frac{3}{8}</math>" slices</li> </ul>		

# Minor Equipment - Technical Criteria

## Scale

<b>Portion Control Scale</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Configuration:</b> <ul style="list-style-type: none"> <li>• Platform sizes: 8.5" x 8.5" to a maximum of 9.5" x 10.75"</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• 30 degree rotating dial</li> <li>• Large red pointer</li> </ul>		

#	Point Rated Criteria	Point	Location in Offer
PR1	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>	1	
PR2	<ul style="list-style-type: none"> <li>• Temperature compensating mechanism</li> </ul>	1	
Total Score:			

# Minor Equipment - Technical Criteria

## Steam Table Pans


### Gastronome Pans (Solid and Perforated)

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b>		
	<ul style="list-style-type: none"> <li>Designed to fit in steam tables, refrigerated prep tables and chafing dishes</li> </ul>		
	<ul style="list-style-type: none"> <li>Solid cover, slotted cover, false bottoms and wire grates are all available to accompany the pans.</li> </ul>		
	<ul style="list-style-type: none"> <li>Used to cook, transport and serve hot and cold foods</li> </ul>		
M2	<ul style="list-style-type: none"> <li>Can be used in induction, serving and steam serving lines</li> </ul>		
	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>All 22 gauge stainless steel construction, 300 series</li> <li>Perforated pans are to have 1/4" holes</li> <li>Corrosion/dent resistant</li> </ul>		
M3	<b>Features:</b>		
	<ul style="list-style-type: none"> <li>Angled ramp for easy pull and lift pan</li> </ul>		
	<ul style="list-style-type: none"> <li>Flattened edges and reinforces corners for bending resistance and a tight seal with the well</li> </ul>		
	<ul style="list-style-type: none"> <li>Stackable</li> <li>Pour corners that allow for easy pouring and gripping/transferring of the pans</li> </ul>		

## Minor Equipment - Technical Criteria

<b>Gastronome Pan Covers</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Must fit the gastronome pans</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Stainless steel construction</li> <li>• Corrosion resistant/durable</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Solid flat design</li> <li>• Flattened edges and reinforced corners</li> <li>• A convenient slot for placing ladles etc.</li> </ul>		

## Minor Equipment - Technical Criteria


### Plastic Pans and Covers

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>Material and Construction:</b>		
	<ul style="list-style-type: none"> <li>• Polycarbonate construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Withstands temperature range of - 40°C to 99° (- 40°F to 210°F)</li> </ul>		
	<ul style="list-style-type: none"> <li>• Non-stick, non-staining (food oils and acids) and dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Angled ramp for easy pull and lift pan</li> </ul>		
	<ul style="list-style-type: none"> <li>• Flattened edges and reinforces corners for bending resistance and a tight seal with the covers</li> </ul>		
	<ul style="list-style-type: none"> <li>• Not for steam environments; ideal for storage and cold applications</li> </ul>		
	<ul style="list-style-type: none"> <li>• Available in clear and black (lids only in clear)</li> </ul>		

## Minor Equipment - Technical Criteria

<b>False Bottom</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	<b>General:</b> <ul style="list-style-type: none"> <li>• Must be compatible with the gastronome pan sizes</li> </ul>		
M2	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>• Constructed of 300 series stainless steel</li> </ul>		
M3	<b>Features:</b> <ul style="list-style-type: none"> <li>• Perforated <math>\frac{3}{8}</math>" holes</li> <li>• Finger holes provided for easy removal from pan</li> </ul>		

# Minor Equipment - Technical Criteria

## Racks

Dishwasher Racks			
Bidder:			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M2	<b>Configuration:</b> <ul style="list-style-type: none"> <li>Minimum 19 3/4" D x 19 3/4" W and a minimum of 4" to a maximum of 6" height</li> </ul>		
M3	<b>Material and Construction:</b> <ul style="list-style-type: none"> <li>Polypropylene construction</li> </ul>		
M4	<b>Features:</b> <ul style="list-style-type: none"> <li>Stackable for storage</li> </ul>		
	<ul style="list-style-type: none"> <li>Glass Rack: must be able to accommodate 25 glasses; includes 1, 2 or 3 extenders</li> </ul>		
	<ul style="list-style-type: none"> <li>Open Rack: flat, open bottom to allow the flow of water and air</li> </ul>		
	<ul style="list-style-type: none"> <li>Plate/Tray Rack: must have 8 pegged compartments</li> </ul>		
	<ul style="list-style-type: none"> <li>Open End Tray Rack: has a minimum of one open side</li> </ul>		

# Field Equipment Technical Criteria

01 September 2016

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## Field Equipment Technical Criteria

### Warmer

#### Heated Proofing Cabinet

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	General: <ul style="list-style-type: none"> <li>• Allows for holding and retaining of the food temperature</li> </ul>		
	<ul style="list-style-type: none"> <li>• Must use thermostatically controlled convection system to heat</li> </ul>		
M2	Configuration: <ul style="list-style-type: none"> <li>• 31 1/2" D x 71" H x 27 5/8" W</li> </ul>		
M3	Material and Construction: <ul style="list-style-type: none"> <li>• Doors are constructed from stainless steel or clear polycarbonate with high density poly ethylene insulation</li> </ul>		
	<ul style="list-style-type: none"> <li>• Grey doors only</li> </ul>		
	<ul style="list-style-type: none"> <li>• Double hinged bearings</li> </ul>		
M4	Features: <ul style="list-style-type: none"> <li>• Magnetic latches</li> </ul>		
	<ul style="list-style-type: none"> <li>• Moisture module</li> </ul>		
	<ul style="list-style-type: none"> <li>• Includes four casters with 5" neoprene wheels and drip trough</li> </ul>		
M5	Electrical Requirement: <ul style="list-style-type: none"> <li>• 120V/60Hz</li> </ul>		

## Field Equipment Technical Criteria

### Refrigerator

#### Under Counter Refrigerator

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	General:		
	<ul style="list-style-type: none"> <li>• Two solid doors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Self-contained</li> </ul>		
	<ul style="list-style-type: none"> <li>• Temperature range of 32°F to 52°F (0°C to 11°C)</li> </ul>		
M2	Configuration:		
	<ul style="list-style-type: none"> <li>• 60" W x 33.63" H x 30" D</li> </ul>		
	<ul style="list-style-type: none"> <li>• 17.55 cu ft</li> </ul>		
M3	Material and Construction:		
	<ul style="list-style-type: none"> <li>• The exterior, front, sides, top and doors are constructed with stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• The interior sides and back are constructed with aluminum</li> </ul>		
	<ul style="list-style-type: none"> <li>• The interior floor is constructed with stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• The cabinet and doors are insulated with 2" of polyurethane</li> </ul>		
M4	Features:		
	<ul style="list-style-type: none"> <li>• Spring assisted self-closing doors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Field reversible doors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Adjustable shelf units (1/2" increments)</li> </ul>		
	<ul style="list-style-type: none"> <li>• 4" steam casters (two with brakes)</li> </ul>		
M6	Electrical Requirement:		
	<ul style="list-style-type: none"> <li>• 115V/60 Hz/Ph1</li> </ul>		

## Field Equipment Technical Criteria

### Minor Equipment Bake Ware

#### **Muffin Pan**


Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration:			
	<ul style="list-style-type: none"> <li>• Holds 12 cups (2" x 2 3/4")</li> <li>• Pan: 14 1/8" x 10 3/4" x 1"</li> </ul>			
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed from heavy duty aluminum</li> </ul>			
M3	Features: <ul style="list-style-type: none"> <li>• Cups are permanently seamed to the frame</li> </ul>			

## Field Equipment Technical Criteria

### Kitchen Textiles

<b>Hi-Heat Gloves</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	General: <ul style="list-style-type: none"> <li>• Must be able to withstand high heat without losing dexterity</li> </ul>		
M2	Configuration: <ul style="list-style-type: none"> <li>• Available as 17" gloves</li> </ul>		
M3	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed from neoprene</li> </ul>		
M4	Features: <ul style="list-style-type: none"> <li>• Provide heat protection up to 500°F</li> </ul>		
	<ul style="list-style-type: none"> <li>• Cotton flocked lining for comfort</li> </ul>		

## Field Equipment Technical Criteria

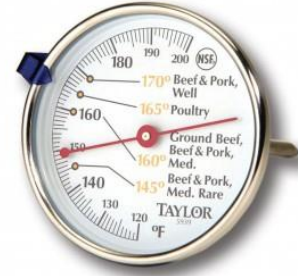
### Kitchen Tools and Utensils

<b>Basting Brush</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration:		
	<ul style="list-style-type: none"> <li>• Bristle Trim: 2"</li> <li>• Bristle Width: 1"</li> <li>• Total length: 8.5"</li> </ul>		
M2	Material and Construction:		
	<ul style="list-style-type: none"> <li>• Hardwood construction</li> <li>• Boar bristles</li> </ul>		
M3	Features:		
	<ul style="list-style-type: none"> <li>• Double boiled, bleached, sterilized bristles</li> </ul>		
	<ul style="list-style-type: none"> <li>• Bristles that resist bacteria and prevents air pockets</li> </ul>		
	<ul style="list-style-type: none"> <li>• Resists temperatures up to 500°F</li> </ul>		
	<ul style="list-style-type: none"> <li>• Hanging hole for storage</li> </ul>		

## Field Equipment Technical Criteria


### Meat Thermometer

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration: <ul style="list-style-type: none"> <li>• 4 ½" diameter</li> </ul>			
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>			
M3	Features: <ul style="list-style-type: none"> <li>• Large, easy to read dial with red pointer</li> </ul>			
	<ul style="list-style-type: none"> <li>• Adjustable temperature indicator</li> </ul>			
	<ul style="list-style-type: none"> <li>• Suitable for temperature ranges between 120°F to 212°F (48.8°C to 100°C)</li> </ul>			

## Field Equipment Technical Criteria


<b>Measuring Spoon Set</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration: <ul style="list-style-type: none"> <li>• Includes 1 tbsp, 1 tsp, ½ tsp and ¼ tsp spoons</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> <li>• Brush finish interior</li> <li>• Mirror finished exterior</li> </ul>		

## Field Equipment Technical Criteria

<b>Egg Slicer</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration: <ul style="list-style-type: none"> <li>• 4 ½” diameter</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed of aluminum</li> </ul>		
	<ul style="list-style-type: none"> <li>• Ten thin wires</li> </ul>		



## Field Equipment Technical Criteria

<b>Dipper</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration: <ul style="list-style-type: none"> <li>• 1 quart capacity</li> </ul>		
	<ul style="list-style-type: none"> <li>• 15" total length (12" handle and 3.5" diameter bowl)</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		
M3	Features: <ul style="list-style-type: none"> <li>• Welded handle with hooked tip</li> </ul>		
	<ul style="list-style-type: none"> <li>• Graduation markings on the interior and exterior</li> </ul>		

## Field Equipment Technical Criteria


### Potato Masher

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration: <ul style="list-style-type: none"> <li>• 24" length</li> </ul>			
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Rubber handle</li> </ul>			
	<ul style="list-style-type: none"> <li>• The metal grate is constructed of stainless steel</li> </ul>			


## Field Equipment Technical Criteria

<b>Can Opener</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration:		
	<ul style="list-style-type: none"> <li>• Manual: 9 <sup>8</sup>/<sub>9</sub>" x 4 <sup>1</sup>/<sub>2</sub>" x 2 <sup>19</sup>/<sub>50</sub>"</li> <li>• Table mounted: has can capacity of 11" diameter</li> <li>• Handheld opener: 3 <sup>7</sup>/<sub>8</sub>" long</li> </ul>		
M2	Material and Construction:		
	<ul style="list-style-type: none"> <li>• Manual: constructed of stainless steel and nylon</li> <li>• Table mounted: steel plated construction</li> <li>• Handheld opener: constructed of zinc tempered steel</li> </ul>		
M3	Features:		
	<ul style="list-style-type: none"> <li>• Manual: built in clamp lock, edge free cutting, magnetic lid lifter</li> <li>• Table mounted: replaceable plastic base insert, rust resistant, long wearing delrin spool</li> <li>• Handheld opener: pincer type, with bottle opener</li> </ul>		

## Field Equipment Technical Criteria

<b>Vegetable/Potato Peeler</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration: <ul style="list-style-type: none"> <li>• 8" in length</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>		

## Field Equipment Technical Criteria

<b>Turner</b> Bidder:				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration: <ul style="list-style-type: none"> <li>• 8" long x 3" wide blade</li> </ul>			
M2	Material and Construction: <ul style="list-style-type: none"> <li>• The blade is constructed of stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• The handle is constructed from high heat resistant plastic</li> </ul>			
M3	Features: <ul style="list-style-type: none"> <li>• Able to withstand temperatures up to 450°F</li> </ul>			

## Field Equipment Technical Criteria


### Dough Scraper

Bidder:




#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration: <ul style="list-style-type: none"> <li>• 6" x 3" blade</li> </ul>			
M2	Material and Construction: <ul style="list-style-type: none"> <li>• The blade is constructed with stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• The handle is constructed with high heat resistant plastic</li> </ul>			

## Field Equipment Technical Criteria


<b>Slotted Turner</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration:		
	<ul style="list-style-type: none"> <li>• 13 ¾" length</li> <li>• 12" length</li> </ul>		
M2	Material and Construction:		
	<ul style="list-style-type: none"> <li>• The handle is constructed from 18-8 stainless steel</li> <li>• The blade is constructed with polyamide plastic or nylon coated</li> </ul>		
M3	Features:		
	<ul style="list-style-type: none"> <li>• Non-scratching</li> </ul>		
	<ul style="list-style-type: none"> <li>• Heat resistant up to 400°F or higher</li> </ul>		
	<ul style="list-style-type: none"> <li>• Hanging hole in the handle</li> <li>• Dishwasher safe</li> </ul>		

## Field Equipment Technical Criteria


<b>Spatula</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration:		
	<ul style="list-style-type: none"> <li>• 16 ½" length</li> <li>• 9 ½" length</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed of plastic</li> </ul>		
M3	Features:		
	<ul style="list-style-type: none"> <li>• Bacteria resistant or scratch resistant</li> </ul>		
	<ul style="list-style-type: none"> <li>• Dishwasher safe</li> </ul>		
	<ul style="list-style-type: none"> <li>• Resists heat up to a minimum of 200°F/93°C</li> </ul>		




## Field Equipment Technical Criteria

<b>Solid and Perforated Serving Spoons</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration: <ul style="list-style-type: none"> <li>• The solid serving spoon is available in 13" length</li> </ul>		
	<ul style="list-style-type: none"> <li>• The perforated serving spoon is available in 15" length</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed from 18 gauge stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• One piece construction</li> </ul>		
	<ul style="list-style-type: none"> <li>• Deep-grooved handle</li> </ul>		
M3	Features: <ul style="list-style-type: none"> <li>• Hook hole on handle</li> </ul>		


## Field Equipment Technical Criteria

<b>Colander</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration:		
	<ul style="list-style-type: none"> <li>• 60 quart capacity</li> <li>• 15" diameter x 13" depth</li> </ul>		
M2	Material and Construction:		
	<ul style="list-style-type: none"> <li>• Constructed of aluminum</li> <li>• <math>\frac{3}{16}</math>" perforations</li> </ul>		
	Features:		
	<ul style="list-style-type: none"> <li>• Dent resistant</li> <li>• Easy carry handles</li> </ul>		


## Field Equipment Technical Criteria

<b>Tray</b> Bidder: <div style="float: right; margin-top: 20px;">  </div>				
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration: <ul style="list-style-type: none"> <li>• 11 <sup>7</sup>/<sub>8</sub>" x 16 <sup>1</sup>/<sub>8</sub>"</li> </ul>			
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed from plastic</li> </ul>			
M3	Features: <ul style="list-style-type: none"> <li>• Hides scratches</li> </ul>			

## Field Equipment Technical Criteria


<b>Pizza/Pie Server</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration: <ul style="list-style-type: none"> <li>• 10" length</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• The blade is constructed of stainless steel</li> </ul>		
	<ul style="list-style-type: none"> <li>• The handle is constructed from plastic</li> </ul>		

## Field Equipment Technical Criteria


<b>Wash Basin</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration:		
	<ul style="list-style-type: none"> <li>• 15.5 gallon capacity</li> <li>• 20.25" x 20.24" x 11.75"</li> </ul>		
M2	Material and Construction:		
	<ul style="list-style-type: none"> <li>• Constructed of steel</li> </ul>		
M3	Features:		
	<ul style="list-style-type: none"> <li>• Wont absorb odors</li> </ul>		
	<ul style="list-style-type: none"> <li>• Offset bottom keeps the can off the ground</li> </ul>		
	<ul style="list-style-type: none"> <li>• Weather resistant</li> </ul>		

## Field Equipment Technical Criteria

### Knives/Cutlery

<b>Butcher Knife</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration: <ul style="list-style-type: none"> <li>• 8" blade</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Handle is constructed of polypropylene</li> </ul>		
	<ul style="list-style-type: none"> <li>• Blade is constructed from dexsteel (stain free, high carbon steel)</li> </ul>		

## Field Equipment Technical Criteria

<b>Meat Slicer</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	General: <ul style="list-style-type: none"> <li>• Must be a belt driven, angle feed meat slicer with a removable blade to slice deli meats and cheeses</li> </ul>		
M2	Configuration: <ul style="list-style-type: none"> <li>• 12" knife diameter</li> </ul>		
	<ul style="list-style-type: none"> <li>• Manual slicing with variable cutting capacities</li> </ul>		
M3	Material and Construction: <ul style="list-style-type: none"> <li>• The base, carriage and knife cover is constructed of aluminum</li> </ul>		
	<ul style="list-style-type: none"> <li>• The knife is constructed of carbon steel</li> </ul>		
M4	Features: <ul style="list-style-type: none"> <li>• Poly-V belt drive system</li> </ul>		
	<ul style="list-style-type: none"> <li>• 45° product table</li> </ul>		
	<ul style="list-style-type: none"> <li>• Gauge plate and carriage system interlock</li> </ul>		
	<ul style="list-style-type: none"> <li>• Removable carriage system</li> </ul>		
	<ul style="list-style-type: none"> <li>• Top-mounted stone sharpener</li> </ul>		
	<ul style="list-style-type: none"> <li>• Knife ring guard</li> </ul>		
	<ul style="list-style-type: none"> <li>• Removable product deflector</li> </ul>		
M5	Electrical Requirement: <ul style="list-style-type: none"> <li>• ½ HP knife drive motor</li> </ul>		
	<ul style="list-style-type: none"> <li>• 120V/60Hz/1 Ph</li> </ul>		

## Field Equipment Technical Criteria


**Grater**  
Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration: <ul style="list-style-type: none"> <li>• 4" x 4" x 9"</li> </ul>			
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed of stainless steel</li> </ul>			
	<ul style="list-style-type: none"> <li>• Four sided (2 sides for grating, zest, shred)</li> </ul>			



## Field Equipment Technical Criteria

<b>Butchers Saw and Blade</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration:		
	<ul style="list-style-type: none"> <li>• Overall length: 21"</li> <li>• Blade length: 16" (10 teeth per inch)</li> </ul>		
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Handle is constructed of high impact plastic</li> </ul>		
M3	Features:		
	<ul style="list-style-type: none"> <li>• Trigger assembly on the saw</li> <li>• Complies with FDA regulations</li> </ul>		
	<ul style="list-style-type: none"> <li>• Replacement blades available separately</li> </ul>		

## Field Equipment Technical Criteria

### Scale

#### Digital Portion Scale


Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration: The scale has the holding capacity of:			
	<ul style="list-style-type: none"> <li>• 11 lbs x 1/10 oz</li> <li>• 5 kg x 1 g</li> </ul>			
M2	Material and Construction: <ul style="list-style-type: none"> <li>• Platform constructed of stainless steel</li> </ul>			
M3	Features:			
	<ul style="list-style-type: none"> <li>• Removable platform</li> </ul>			
	<ul style="list-style-type: none"> <li>• LCD display in metric and imperial</li> </ul>			
	<ul style="list-style-type: none"> <li>• Low battery and overload indicator</li> </ul>			
	<ul style="list-style-type: none"> <li>• Includes tare and hold function</li> </ul>			
	<ul style="list-style-type: none"> <li>• Auto shut off/disable auto off</li> </ul>			

## Field Equipment Technical Criteria

### Steam Table Pans

<b>Food Storage Container and Lid</b> Bidder:			
			
#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive
M1	Configuration:		
	<ul style="list-style-type: none"> <li>• 22 gallons capacity</li> <li>• 18" x 26" x 15"</li> </ul>		
M2	Material and Construction:		
	<ul style="list-style-type: none"> <li>• Constructed from polyethylene or polycarbonate</li> </ul>		
M3	Features:		
	<ul style="list-style-type: none"> <li>• Capacity indicators on the side of the container</li> </ul>		
	<ul style="list-style-type: none"> <li>• Withstand temperatures from -40°F to 158°F (40°C to 70°C).</li> </ul>		
	<ul style="list-style-type: none"> <li>• Molded in handles</li> </ul>		
	<ul style="list-style-type: none"> <li>• Matching lid available (snap tight)</li> </ul>		

## Field Equipment Technical Criteria

### Beverage Equipment

#### **Pitcher**

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	Configuration: <ul style="list-style-type: none"><li>• 3 1/8 qt holding capacity</li></ul>			
M2	Material and Construction: <ul style="list-style-type: none"><li>• Constructed of stainless steel</li></ul>			
M3	Features: <ul style="list-style-type: none"><li>• Rust and pit resistant</li></ul>			
	<ul style="list-style-type: none"><li>• Hollow, welded handle</li></ul>			

## Field Equipment Technical Criteria

### Coffee Percolator

Bidder:



#	Mandatory Technical Criteria	*Location in Offer	**Not in Specification but Responsive	
M1	General: <ul style="list-style-type: none"> <li>• Designed to brew coffee</li> </ul>			
	<ul style="list-style-type: none"> <li>• Designed to have 3 parts; a pot, a chamber under the pot and a vertical tube that leads from the chamber to the top of the unit</li> </ul>			
M2	Configuration: <ul style="list-style-type: none"> <li>• 101 cup holding capacity</li> </ul>			
M3	Material and Construction: <ul style="list-style-type: none"> <li>• Constructed of aluminum</li> </ul>			
M4	Features: <ul style="list-style-type: none"> <li>• Can brew 101 cups in 60 minutes</li> </ul>			
	<ul style="list-style-type: none"> <li>• Dripless spigot</li> </ul>			
	<ul style="list-style-type: none"> <li>• Signal light to indicate the coffee is finished brewing</li> </ul>			
	<ul style="list-style-type: none"> <li>• Interior water level markings</li> </ul>			
	<ul style="list-style-type: none"> <li>• High limit thermostat</li> </ul>			
	<ul style="list-style-type: none"> <li>• On/Off switch</li> </ul>			
M5	Electrical Requirement: <ul style="list-style-type: none"> <li>• 110-120V/60Hz</li> </ul>			