



## RETURN BIDS TO:

## RETOURNER LES SOUMISSIONS À:

Bid Receiving Public Works and Government  
Services Canada/Réception des soumissions  
Travaux publics et Services gouvernementaux  
Canada

1713 Bedford Row

Halifax, N.S./Halifax, (N.É.)

Halifax

Nova Scotia

B3J 1T3

Bid Fax: (902) 496-5016

## REQUEST FOR PROPOSAL DEMANDE DE PROPOSITION

**Proposal To: Public Works and Government  
Services Canada**

We hereby offer to sell to Her Majesty the Queen in right of Canada, in accordance with the terms and conditions set out herein, referred to herein or attached hereto, the goods, services, and construction listed herein and on any attached sheets at the price(s) set out therefor.

**Proposition aux: Travaux Publics et Services  
Gouvernementaux Canada**

Nous offrons par la présente de vendre à Sa Majesté la Reine du chef du Canada, aux conditions énoncées ou incluses par référence dans la présente et aux annexes ci-jointes, les biens, services et construction énumérés ici sur toute feuille ci-annexée, au(x) prix indiqué(s).

**Comments - Commentaires**

**Vendor/Firm Name and Address**

**Raison sociale et adresse du**

**fournisseur/de l'entrepreneur**

**Issuing Office - Bureau de distribution**

Atlantic Region Acquisitions/Région de l'Atlantique  
Acquisitions

1713 Bedford Row

Halifax, N.S./Halifax, (N.É.)

Halifax

Nova Scot

B3J 1T3

<b>Title - Sujet</b> NGCC Earl Grey - Équipement de la cu		
<b>Solicitation No. - N° de l'invitation</b> F5561-180453/A	<b>Date</b> 2018-07-17	
<b>Client Reference No. - N° de référence du client</b> F5561-18-0453		
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$HAL-201-10460		
<b>File No. - N° de dossier</b> HAL-8-81055 (201)	<b>CCC No./N° CCC - FMS No./N° VME</b>	
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2018-08-02</b>		<b>Time Zone</b> <b>Fuseau horaire</b> Atlantic Daylight Saving Time ADT
<b>F.O.B. - F.A.B.</b> <b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input checked="" type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>		
<b>Address Enquiries to: - Adresser toutes questions à:</b> Crocker, Quentin		<b>Buyer Id - Id de l'acheteur</b> hal201
<b>Telephone No. - N° de téléphone</b> (902) 478-8034 ( )	<b>FAX No. - N° de FAX</b> (902) 496-5016	
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b> DEPARTMENT OF FISHERIES AND OCEANS MARITIMES REGIONAL HQ BLDG 50 DISCOVERY DR - LEVEL 4 DARTMOUTH NOVA SCOTIA B2Y4A2 Canada		

**Instructions: See Herein**

**Instructions: Voir aux présentes**

<b>Delivery Required - Livraison exigée</b> See Herein	<b>Delivery Offered - Livraison proposée</b>
<b>Vendor/Firm Name and Address</b> <b>Raison sociale et adresse du fournisseur/de l'entrepreneur</b>	
<b>Telephone No. - N° de téléphone</b> <b>Facsimile No. - N° de télécopieur</b>	
<b>Name and title of person authorized to sign on behalf of Vendor/Firm</b> <b>(type or print)</b> <b>Nom et titre de la personne autorisée à signer au nom du fournisseur/</b> <b>de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b>	
<b>Signature</b>	<b>Date</b>

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## PART 1 - GENERAL INFORMATION

### 1.1 Requirement

The Work to be performed is detailed under Article 6.2 of the resulting contract clauses.

### 1.2 Debriefings

Bidders may request a debriefing on the results of the bid solicitation process. Bidders should make the request to the Contracting Authority within 15 working days from receipt of the results of the bid solicitation process. The debriefing may be in writing, by telephone or in person.

### 1.3 Trade Agreements

The requirement is subject to the provisions of the Canadian Free Trade Agreement (CFTA).

### 1.4 epost Connect service

This bid solicitation allows bidders to use the epost Connect service provided by Canada Post Corporation to transmit their bid electronically. Bidders must refer to Part 2 entitled Bidder Instructions, and Part 3 entitled Bid Preparation Instructions, of the bid solicitation, for further information.

## PART 2 - BIDDER INSTRUCTIONS

### 2.1 Standard Instructions, Clauses and Conditions

All instructions, clauses and conditions identified in the bid solicitation by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

Bidders who submit a bid agree to be bound by the instructions, clauses and conditions of the bid solicitation and accept the clauses and conditions of the resulting contract.

The [2003](#) (2017-04-27) Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

Subsection 5.4 of [2003](#), Standard Instructions - Goods or Services - Competitive Requirements, is amended as follows:

Delete: 60 days  
Insert: 90 days

The 2003 standard instructions is amended as follows:

- section 05, entitled Submission of bids, is amended as follows:

- subsection 1 is deleted entirely and replaced with the following: "Canada requires that each bid, at solicitation closing date and time or upon request from the Contracting Authority, be signed by the Bidder or by an authorized representative of the Bidder. If a bid is submitted by a joint venture, it must be in accordance with section 17."
- paragraph 2.d is deleted entirely and replaced with the following: "send its bid only to the specified Bid Receiving Unit of Public Works and Government Services Canada (PWGSC) specified in the bid solicitation, or to the address specified in the bid solicitation, as applicable;"
- paragraph 2.e is deleted entirely and replaced with the following: "ensure that the Bidder's name, and return address, bid solicitation number, and solicitation closing date and time are clearly visible on the bid; and,"
- section 06, entitled Late bids, is deleted entirely and replaced with the following: "PWGSC will return or delete bids delivered after the stipulated solicitation closing date and time, unless they qualify as a delayed bid as described in section 07. For late bids submitted using means other than the Canada Post Corporation's epost Connect service, the physical bid will be returned. For bids submitted electronically the late bid will be deleted. As an example, bids submitted using Canada Post Corporation's epost Connect service, an epost Connect conversation initiated by the Bid Receiving Unit via the epost Connect service pertaining to a late bid will be deleted. Records will be kept documenting the transaction history of all late bids submitted using epost Connect."
- section 07, entitled Delayed bids, is amended as follows:
  - subsection 1 is deleted and replaced as follows:
    1. A bid delivered to the specified Bid Receiving Unit after the solicitation closing date and time but before the contract award date may be considered, provided the bidder can prove the delay is due solely to a delay in delivery that can be attributed to the Canada Post Corporation (CPC) (or national equivalent of a foreign country). Private courier (Purolator Inc., Fedex Inc., etc.) is not considered to be part of CPC for the purposes of delayed bids.
      - a. The only pieces of evidence relating to a delay in the CPC system that are acceptable to PWGSC are:
        - i. a CPC cancellation date stamp;
        - ii. a CPC Priority Courier bill of lading;
        - iii. a CPC Xpresspost label;
  - that clearly indicates that the bid was sent before the solicitation closing date.
  - b. The only piece of evidence relating to a delay in the epost Connect service provided by CPC system that is acceptable to PWGSC is a CPC epost Connect service date and time record indicated in the epost Connect conversation history that clearly indicates that the bid was sent before the solicitation closing date and time.
- section 08, Transmission by facsimile, is deleted entirely and replaced by the following: "Transmission by facsimile or by epost Connect"
  1. Facsimile
    - a. Unless specified otherwise in the bid solicitation, bids may be submitted by facsimile.
      - i. PWGSC, National Capital Region: The only acceptable facsimile number for responses to bid solicitations issued by PWGSC headquarters is 819-997-9776 or, if applicable, the facsimile number identified in the bid solicitation.
      - ii. PWGSC regional offices: The facsimile number for responses to bid solicitations issued by PWGSC regional offices is identified in the bid solicitation.
    - b. For bids transmitted by facsimile, Canada will not be responsible for any failure attributable to the transmission or receipt of the faxed bid including, but not limited to, the following:
      - i. receipt of garbled, corrupted or incomplete bid;
      - ii. availability or condition of the receiving facsimile equipment;

- iii. incompatibility between the sending and receiving equipment;
    - iv. delay in transmission or receipt of the bid;
    - v. failure of the Bidder to properly identify the bid;
    - vi. illegibility of the bid; or
    - vii. security of bid data.
  - c. A bid transmitted by facsimile constitutes the formal bid of the Bidder and must be submitted in accordance with section 05.
- 2. epost Connect
  - a. Unless specified otherwise in the bid solicitation, bids may be submitted by using the [epost Connect service provided by Canada Post Corporation](https://www.canadapost.ca/web/en/products/details.page?article=epost_connect_send_a) ([https://www.canadapost.ca/web/en/products/details.page?article=epost\\_connect\\_send\\_a](https://www.canadapost.ca/web/en/products/details.page?article=epost_connect_send_a)):
    - i. PWGSC, National Capital Region: The only acceptable email address to use with epost Connect for responses to bid solicitations issued by PWGSC headquarters is: [TPSGC.DGAreceptiondessoumissions-ABBidReceiving.PWGSC@tpsgc-pwgsc.gc.ca](mailto:TPSGC.DGAreceptiondessoumissions-ABBidReceiving.PWGSC@tpsgc-pwgsc.gc.ca), or, if applicable, the email address identified in the bid solicitation.
    - ii. PWGSC regional offices: The only acceptable email address to use with epost Connect for responses to bid solicitations issued by PWGSC regional offices is identified in the bid solicitation.
  - b. To submit a bid using epost Connect service, the Bidder must either:
    - i. send directly its bid only to the specified PWGSC Bid Receiving Unit, using its own licensing agreement for epost Connect provided by Canada Post Corporation; or
    - ii. send as early as possible, and in any case, at least six business days prior to the solicitation closing date and time (in order to ensure a response), an email that includes the bid solicitation number to the specified PWGSC Bid Receiving Unit requesting to open an epost Connect conversation. Requests to open an epost Connect conversation received after that time may not be answered.
  - c. If the Bidder sends an email requesting epost Connect service to the specified Bid Receiving Unit in the bid solicitation, an officer of the Bid Receiving Unit will then initiate an epost Connect conversation. The epost Connect conversation will create an email notification from Canada Post Corporation prompting the Bidder to access and action the message within the epost Connect conversation. The Bidder will then be able to transmit its bid afterward at any time prior to the solicitation closing date and time.
  - d. If the Bidder is using its own licensing agreement to send its bid, the Bidder must keep the epost Connect conversation open until at least 30 business days after the solicitation closing date and time.
  - e. The bid solicitation number should be identified in the epost Connect message field of all electronic transfers.
  - f. It should be noted that the use of epost Connect service requires a Canadian mailing address. Should a bidder not have a Canadian address, they may use the Bid Receiving Unit address specified in of the solicitation in order to register for the epost Connect service.
  - g. For bids transmitted by epost Connect service, Canada will not be responsible for any failure attributable to the transmission or receipt of the bid including, but not limited to, the following:
    - i. receipt of a garbled, corrupted or incomplete bid;
    - ii. availability or condition of the epost Connect service;
    - iii. incompatibility between the sending and receiving equipment;
    - iv. delay in transmission or receipt of the bid;
    - v. failure of the Bidder to properly identify the bid;
    - vi. illegibility of the bid;
    - vii. security of bid data; or
    - viii. inability to create an electronic conversation through the epost Connect service.

- h. A bid transmitted by epost Connect service constitutes the formal bid of the Bidder and must be submitted in accordance with section 05."

### 2.1.1 SACC Manual Clauses

SACC Manual Clause B3000T (2006-06-16), Equivalent Products

1. Products that are equivalent in form, fit, function and quality to the item(s) specified in the bid solicitation will be considered where the Bidder:
  - a. designates the brand name, model and/or part number of the substitute product;
  - b. states that the substitute product is fully interchangeable with the item specified;
  - c. provides complete specifications and descriptive literature for each substitute product;
  - d. provides compliance statements that include technical specifics showing the substitute product meets all mandatory performance criteria that are specified in the bid solicitation; and
  - e. clearly identifies those areas in the specifications and descriptive literature that support the substitute product's compliance with any mandatory performance criteria.
2. Products offered as equivalent in form, fit, function and quality will not be considered if:
  - a. the bid fails to provide all the information requested to allow the Contracting Authority to fully evaluate the equivalency of each substitute product; or
  - b. the substitute product fails to meet or exceed the mandatory performance criteria specified in the bid solicitation for that item.
3. In conducting its evaluation of the bids, Canada may, but will have no obligation to, request bidders offering a substitute product to demonstrate, at the sole cost of bidders, that the substitute product is equivalent to the item specified in the bid solicitation.

SACC Manual Clause B1000T (2014-06-26), Condition of Material

### 2.2 Submission of Bids

Bids must be submitted only to Public Works and Government Services Canada (PWGSC) Bid Receiving Unit by the date, time and place indicated in the bid solicitation.

### 2.3 Former Public Servant

Contracts awarded to former public servants (FPS) in receipt of a pension or of a lump sum payment must bear the closest public scrutiny, and reflect fairness in the spending of public funds. In order to comply with Treasury Board policies and directives on contracts awarded to FPSs, bidders must provide the information required below before contract award. If the answer to the questions and, as applicable the information required have not been received by the time the evaluation of bids is completed, Canada will inform the Bidder of a time frame within which to provide the information. Failure to comply with Canada's request and meet the requirement within the prescribed time frame will render the bid non-responsive.

#### Definitions

For the purposes of this clause, "former public servant" is any former member of a department as defined in the Financial Administration Act, R.S., 1985, c. F-11, a former member of the Canadian

Armed Forces or a former member of the Royal Canadian Mounted Police. A former public servant may be:

- a. an individual;
- b. an individual who has incorporated;
- c. a partnership made of former public servants; or
- d. a sole proprietorship or entity where the affected individual has a controlling or major interest in the entity.

"lump sum payment period" means the period measured in weeks of salary, for which payment has been made to facilitate the transition to retirement or to other employment as a result of the implementation of various programs to reduce the size of the Public Service. The lump sum payment period does not include the period of severance pay, which is measured in a like manner.

"pension" means a pension or annual allowance paid under the [Public Service Superannuation Act](#) (PSSA), R.S., 1985, c. P-36, and any increases paid pursuant to the [Supplementary Retirement Benefits Act](#), R.S., 1985, c. S-24 as it affects the PSSA. It does not include pensions payable pursuant to the [Canadian Forces Superannuation Act](#), R.S., 1985, c. C-17, the [Defence Services Pension Continuation Act](#), 1970, c. D-3, the [Royal Canadian Mounted Police Pension Continuation Act](#), 1970, c. R-10, and the [Royal Canadian Mounted Police Superannuation Act](#), R.S., 1985, c. R-11, the [Members of Parliament Retiring Allowances Act](#), R.S. 1985, c. M-5, and that portion of pension payable to the [Canada Pension Plan Act](#), R.S., 1985, c. C-8.

#### Former Public Servant in Receipt of a Pension

As per the above definitions, is the Bidder a FPS in receipt of a pension? **Yes** ( ) **No** ( )

If so, the Bidder must provide the following information, for all FPSs in receipt of a pension, as applicable:

- a. name of former public servant;
- b. date of termination of employment or retirement from the Public Service.

By providing this information, Bidders agree that the successful Bidder's status, with respect to being a former public servant in receipt of a pension, will be reported on departmental websites as part of the published proactive disclosure reports in accordance with [Contracting Policy Notice: 2012-2](#) and the [Guidelines on the Proactive Disclosure of Contracts](#).

#### Work Force Adjustment Directive

Is the Bidder a FPS who received a lump sum payment pursuant to the terms of the Work Force Adjustment Directive? **Yes** ( ) **No** ( )

If so, the Bidder must provide the following information:

- a. name of former public servant;
- b. conditions of the lump sum payment incentive;
- c. date of termination of employment;



- 
- d. amount of lump sum payment;
  - e. rate of pay on which lump sum payment is based;
  - f. period of lump sum payment including start date, end date and number of weeks;
  - g. number and amount (professional fees) of other contracts subject to the restrictions of a work force adjustment program.

For all contracts awarded during the lump sum payment period, the total amount of fees that may be paid to a FPS who received a lump sum payment is \$5,000, including Applicable Taxes.

## **2.4 Enquiries - Bid Solicitation**

All enquiries must be submitted in writing to the Contracting Authority no later than 5 calendar days before the bid closing date. Enquiries received after that time may not be answered.

Bidders should reference as accurately as possible the numbered item of the bid solicitation to which the enquiry relates. Care should be taken by Bidders to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the question(s) or may request that the Bidder do so, so that the proprietary nature of the question(s) is eliminated, and the enquiry can be answered to all Bidders. Enquiries not submitted in a form that can be distributed to all Bidders may not be answered by Canada.

## **2.5 Applicable Laws**

Any resulting contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Nova Scotia.

Bidders may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their bid, by deleting the name of the Canadian province or territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the Bidders.

## **PART 3 - BID PREPARATION INSTRUCTIONS**

### **3.1 Bid Preparation Instructions**

- If the Bidder chooses to submit its bid electronically, Canada requests that the Bidder submits its bid in accordance with section 08 of the 2003 standard instructions. Bidders must provide their bid in a single transmission. The epost Connect service has the capacity to receive multiple documents, up to 1GB per individual attachment.

The bid must be gathered per section and separated as follows:

Section I: Technical Bid  
Section II: Financial Bid  
Section III: Certifications

- If the Bidder chooses to submit its bid in hard copies, Canada requests that the Bidder submits its bid in separately bound sections as follows:

Section I: Technical Bid (2 hard copies)  
Section II: Financial Bid (1 hard copy)  
Section III: Certifications (1 hard copy)

Canada requests that bidders provide their bid in separately bound sections as follows:

Prices must appear in the financial bid only. No prices must be indicated in any other section of the bid.

Canada requests that bidders follow the format instructions described below in the preparation of hard copy of their bid:

- (a) use 8.5 x 11 inch (216 mm x 279 mm) paper;
- (b) use a numbering system that corresponds to the bid solicitation.

In April 2006, Canada issued a policy directing federal departments and agencies to take the necessary steps to incorporate environmental considerations into the procurement process [Policy on Green Procurement](https://www.tbs-sct.gc.ca/pol/doc-eng.aspx?id=32573) (<https://www.tbs-sct.gc.ca/pol/doc-eng.aspx?id=32573>). To assist Canada in reaching its objectives, bidders should:

- 1) use 8.5 x 11 inch (216 mm x 279 mm) paper containing fibre certified as originating from a sustainably-managed forest and containing minimum 30% recycled content; and
  - 2) use an environmentally-preferable format including black and white printing instead of colour printing, printing double sided/duplex, using staples or clips instead of cerlox, duotangs or binders.
- If the Bidder is simultaneously providing copies of its bid using multiple acceptable delivery methods, and if there is a discrepancy between the wording of any of these copies and the electronic copy provided through epost Connect service, the wording of the electronic copy provided through epost Connect service will have priority over the wording of the other copies.

#### **Section I: Technical Bid**

In their technical bid, Bidders should explain and demonstrate how they propose to meet the requirements and how they will carry out the Work.

#### **Section II: Financial Bid**

Bidders must submit their financial bid in accordance with the Basis of Payment.

##### **3.1.1 Electronic Payment of Invoices – Bid**

If you are willing to accept payment of invoices by Electronic Payment Instruments, complete Annex "D" Electronic Payment Instruments, to identify which ones are accepted.

If Annex "D" Electronic Payment Instruments is not completed, it will be considered as if Electronic Payment Instruments are not being accepted for payment of invoices.

Acceptance of Electronic Payment Instruments will not be considered as an evaluation criterion.

### 3.1.2 Exchange Rate Fluctuation

SACC Manual Clause [C3011T](#) (2013-11-06), Exchange Rate Fluctuation

### Section III: Certifications

Bidders must submit the certifications and additional information required under Part 5.

## PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

### 4.1 Evaluation Procedures

- (a) Bids will be assessed in accordance with the entire requirement of the bid solicitation including the technical and financial evaluation criteria.
- (b) An evaluation team composed of representatives of Canada will evaluate the bids.

#### 4.1.1 Technical Evaluation

The technical evaluation will assess whether all mandatory requirements are met using the information provided with a bid. Canada reserves the right, but is under no obligation to clarify any information or compliance with a mandatory requirement with a bidder.

Bidders are to complete and certify, via signature, Annex "C" Technical Evaluation Criteria as requested therein.

#### 4.1.2 Financial Evaluation

SACC Manual Clause [A0220T](#) (2014-06-26), Evaluation of Price

### 4.2 Basis of Selection

#### 4.2.1 Basis of Selection – Mandatory Technical Criteria

SACC Manual Clause [A0031T](#) (2010-08-16), Basis of Selection – Mandatory Technical Criteria

## PART 5 – CERTIFICATIONS AND ADDITIONAL INFORMATION

Bidders must provide the required certifications and additional information to be awarded a contract.

The certifications provided by Bidders to Canada are subject to verification by Canada at all times. Unless specified otherwise, Canada will declare a bid non-responsive, or will declare a contractor in default if any certification made by the Bidder is found to be untrue whether made knowingly or unknowingly, during the bid evaluation period or during the contract period.

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The Contracting Authority will have the right to ask for additional information to verify the Bidder's certifications. Failure to comply and to cooperate with any request or requirement imposed by the Contracting Authority will render the bid non-responsive or constitute a default under the Contract.

## **5.1 Certifications Required with the Bid**

Bidders must submit the following duly completed certifications as part of their bid.

### **5.1.1 Integrity Provisions - Declaration of Convicted Offences**

In accordance with the Integrity Provisions of the Standard Instructions, all bidders must provide with their bid, **if applicable**, the declaration form available on the [Forms for the Integrity Regime](http://www.tpsgc-pwgsc.gc.ca/ci-if/declaration-eng.html) website (<http://www.tpsgc-pwgsc.gc.ca/ci-if/declaration-eng.html>), to be given further consideration in the procurement process.

## **5.2 Certifications Precedent to Contract Award and Additional Information**

The certifications and additional information listed below should be submitted with the bid, but may be submitted afterwards. If any of these required certifications or additional information is not completed and submitted as requested, the Contracting Authority will inform the Bidder of a time frame within which to provide the information. Failure to provide the certifications or the additional information listed below within the time frame provided will render the bid non-responsive.

### **5.2.1 Integrity Provisions – Required Documentation**

In accordance with the section titled Information to be provided when bidding, contracting or entering into a real procurement agreement of the [Ineligibility and Suspension Policy](http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html) (<http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html>), the Bidder must provide the required documentation, as applicable, to be given further consideration in the procurement process.

### **5.2.2 Federal Contractors Program for Employment Equity - Bid Certification**

By submitting a bid, the Bidder certifies that the Bidder, and any of the Bidder's members if the Bidder is a Joint Venture, is not named on the Federal Contractors Program (FCP) for employment equity "FCP Limited Eligibility to Bid" list available at the bottom of the page of the [Employment and Social Development Canada \(ESDC\) - Labour's](https://www.canada.ca/en/employment-social-development/programs/employment-equity/federal-contractor-program.html#) website (<https://www.canada.ca/en/employment-social-development/programs/employment-equity/federal-contractor-program.html#>).

Canada will have the right to declare a bid non-responsive if the Bidder, or any member of the Bidder if the Bidder is a Joint Venture, appears on the "FCP Limited Eligibility to Bid" list at the time of contract award.

## **PART 6 - RESULTING CONTRACT CLAUSES**

The following clauses and conditions apply to and form part of any contract resulting from the bid solicitation.

Solicitation No. - N° de l'invitation  
F5561-180453/A  
Client Ref. No. - N° de réf. du client  
F5561-18-0453

Amd. No. - N° de la modif.  
-  
File No. - N° du dossier  
HAL-8-81055

Buyer ID - Id de l'acheteur  
HAL201  
CCC No./N° CCC - FMS No./N° VME

---

## **6.1 Security Requirements**

**6.1.1** There is no security requirement applicable to the Contract.

## **6.2 Statement of Work**

The Contractor must provide the items detailed under "Statement of Work" in Annex A.

## **6.3 Standard Clauses and Conditions**

All clauses and conditions identified in the Contract by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) issued by Public Works and Government Services Canada.

### **6.3.1 General Conditions**

[2010A](#) (2016-04-04), General Conditions - Goods (Medium Complexity), apply to and form part of the Contract.

## **6.4 Term of Contract**

### **6.4.1 Delivery Date**

All the deliverables must be received on or before October 1<sup>st</sup>, 2018.

### **6.4.2 Delivery Points**

Delivery of the requirement will be made to:  
Canadian Coast Guard – Stores 05C  
Warehouse Door # 1  
13 Akerley Blvd  
Dartmouth, NS  
B3B1L6

## **6.5 Authorities**

### **6.5.1 Contracting Authority**

The Contracting Authority for the Contract is:

Name: Quentin Crocker  
Title: Supply Specialist  
Public Works and Government Services Canada  
Acquisitions Branch, Marine Procurement  
Address: 1713 Bedford Row, Halifax, NS, B3J3C9

Telephone: (902) 478-8034  
Facsimile: (902) 496-5016

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Buyer ID - Id de l'acheteur  
HAL201  
CCC No./N° CCC - FMS No./N° VME

Email: quentin.crocker@pwgsc-tpsgc.gc.ca

The Contracting Authority is responsible for the management of the Contract and any changes to the Contract must be authorized in writing by the Contracting Authority. The Contractor must not perform work in excess of or outside the scope of the Contract based on verbal or written requests or instructions from anybody other than the Contracting Authority.

### 6.5.2 Technical Authority

The Technical Authority for the Contract is to be identified after award of the resulting contract.

Name: \_\_\_\_\_  
Title: \_\_\_\_\_  
Organization: \_\_\_\_\_  
Address: \_\_\_\_\_

Telephone: \_\_\_\_ \_  
Facsimile: \_\_\_\_ \_  
E-mail address: \_\_\_\_\_

The Technical Authority named above is the representative of the department or agency for whom the Work is being carried out under the Contract and is responsible for all matters concerning the technical content of the Work under the Contract. Technical matters may be discussed with the Technical Authority, however the Technical Authority has no authority to authorize changes to the scope of the Work. Changes to the scope of the Work can only be made through a contract amendment issued by the Contracting Authority.

### 6.5.3 Contractor's Representative

To be named upon award of contract.

## 6.6 Payment

### 6.6.1 Basis of Payment

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid a firm lot price, as specified in Annex B. Customs duties are included and Applicable Taxes are extra.

Canada will not pay the Contractor for any design changes, modifications or interpretations of the Work, unless they have been approved, in writing, by the Contracting Authority before their incorporation into the Work

### 6.6.2 Single Payment

Canada will pay the Contractor upon completion and delivery of the Work in accordance with the payment provisions of the Contract if:

- a. an accurate and complete invoice and any other documents required by the Contract have been submitted in accordance with the invoicing instructions provided in the Contract;
- b. all such documents have been verified by Canada;

- c. the Work delivered has been accepted by Canada.

### **6.6.3 Electronic Payment of Invoices – Contract**

The Contractor accepts to be paid using any of the following Electronic Payment Instrument(s):

- a. Visa Acquisition Card;
- b. MasterCard Acquisition Card;
- c. Direct Deposit (Domestic and International);
- d. Electronic Data Interchange (EDI);

### **6.7 Invoicing Instructions**

The Contractor must submit invoices in accordance with the section entitled "Invoice Submission" of the general conditions. Invoices cannot be submitted until all work identified in the invoice is completed. Invoices must be distributed as follows:

- a. The original and one (1) copy must be forwarded to the address shown on page 1 of the Contract for certification and payment.
- b. One (1) copy must be forwarded to the Contracting Authority identified under the section entitled "Authorities" of the Contract

### **6.8 Certifications and Additional Information**

#### **6.8.1 Compliance**

Unless specified otherwise, the continuous compliance with the certifications provided by the Contractor in its bid or precedent to contract award, and the ongoing cooperation in providing additional information are conditions of the Contract and failure to comply will constitute the Contractor in default. Certifications are subject to verification by Canada during the entire period of the Contract.

### **6.9 Applicable Laws**

The Contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Nova Scotia.

### **6.10 Priority of Documents**

If there is a discrepancy between the wording of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

- (a) the Articles of Agreement;
- (b) the general conditions 2010A ( 2016-04-04), General Conditions- Goods (Medium Complexity)
- (c) Annex A, Requirement;
- (d) Annex B, Basis of Payment
- (e) the Contractor's bid dated \_\_\_\_\_.

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#### **6.11 SACC Manual Clauses**

SACC Manual Clause [B1501C](#) (2006-06-16), Electrical Equipment  
SACC Manual Clause [B1505C](#) (2016-01-28), Shipment of Dangerous Goods/Hazardous Products  
SACC Manual Clause [D2025C](#) (2017-08-17), Wood packaging materials  
SACC Manual Clause [B7500C](#) (2016-06-16), Excess Goods  
SACC Manual Clause [G1005C](#) (2016-01-28), Insurance

#### **6.12 Condition of Material**

The Contractor must provide material that is new production of current manufacture supplied by the principal manufacturer or its accredited agent. The material must conform to the latest issue of the applicable drawing, specification and part number, as applicable, that was in effect on the bid closing date.



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**ANNEX "A"**  
**REQUIREMENT**



Fisheries and Oceans  
Canada

Pêches et Océans  
Canada

Canadian  
Coast Guard

Garde côtière  
canadienne

STATEMENT OF WORK

# STATEMENT OF WORK

## FOR

# GALLEY EQUIPMENT

June 29, 2018



A T L A N T I C   R E G I O N

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Revision No.: 3

**GALLEY EQUIPMENT**  
**STATEMENT OF WORK**

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**STATEMENT OF WORK**

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1 – GALLEY EQUIPMENT .....4

2.1.5 EQUIPMENT REQUIREMENTS .....5

EQUIPMENT SPECIFICATION SHEETS .....8

# GALLEY EQUIPMENT

## STATEMENT OF WORK

### 1 – GALLEY EQUIPMENT

#### PART 1: SCOPE:

The intent of this Statement of Work (SOW) is for Contractor to supply new Galley Equipment as outlined in the Technical Description below – equipment substitution may be permitted if it meets the specification as per the original equipment requested. Contractor must provide a detailed description of the substitute equipment being suggested. CGTA will evaluate and determine if the substituted equipment meets the requirement as outlined. Substitute equipment must also be of a quality similar to the original equipment requested and well established in the food industry – i.e. commonly found.

#### PART 2: TECHNICAL DESCRIPTION:

##### 2.1 GENERAL

An engineering study was performed on board CCGS Earl Grey to determine what Galley equipment meets the fit, form and function of the existing equipment and the operational requirements of the vessel. The purpose of the study was to ensure that new Galley equipment is able to use existing connections and fit in the footprint of the existing equipment.

- 2.1.1 The supplied Galley equipment must be new and manufactured or constructed for use in the harshest of marine environments. The Galley equipment must be able to use existing connections, including (not limited to any singular item) plumbing, ventilation, electrical wiring, voltage, phase and power output. All electrical connections must be drip proof.
- 2.1.2 Contractor must submit diagrams for all custom fabricated material for approval by the CGTA prior to manufacture.
- 2.1.3 Contractor shall supply one each of the following items as outlined below – any substitutes must be identified;

Table 2.1.1 EQUIPMENT LISTING

Item	Manufacturer/Part Number	Description
3.1	Hobart AM15VL-2 or Equivalent	Dishwasher
3.2	Garland Canada Model No S18F or Equivalent	Fryer
3.4	Silver King Canada Model No SKDC48PT or Equivalent	Refrigerated Countertop Display Case
3.5	Rational Canada Model No. SCC WE 61E or Equivalent	Convection/Steamer Oven
3.7	True Food International Canada TS-23F-2 or Equivalent	Reach-in Freezer
3.11	Custom fabrication Model No. SC-HOT FOOD1	Hot Food Table

- 2.1.4 Contractor to adhere to the size / dimensions identified in the attached equipment specification sheets, the sizes will be considered to be maximum requirement – any substitute equipment must not be larger than the sizes identified. Smaller size may be acceptable, but the equipment must not be less than minus 25mm in the difference in order to accommodate the engineered layout of the Galley.

Equipment Specification Sheets attached at the end of this document.

# **GALLEY EQUIPMENT**

## **STATEMENT OF WORK**

---

### **1 – GALLEY EQUIPMENT (CONTINUED)**

#### **2.1.5 EQUIPMENT REQUIREMENTS**

(As listed in Table 2.1.1)

##### **Item 3.1 Requirements - Hobart AM15VL-2 or Equivalent**

- 40 racks per hour – hot water sanitizing
- Internal condensing system minimizes water vapor
- Does not require a vent hood
- Straight-through or corner installation
- Automatic fill
- Machine: 208-240V/60/1 43.0 amps
- Booster: 208-240V/60/1 35.4 amps
- Size as per specification sheet – attached at the end of this document

##### **Item 3.2 Requirements - Garland Canada Model No S18F or Equivalent**

- Stainless steel finish front and sides
- 14kg shortening capacity
- Two chrome wire baskets
- Electrical spec.: 240V/60/1 50.0 amps
- Size as per specification sheet – attached at the end of this document

##### **Item 3.4 Requirements - Silver King Canada Model No SKDC48PT or Equivalent**

- Stainless steel exterior
- Heavy duty glass doors
- Heavy gage wire shelves
- Electrical spec.: 115V/60/1 3.9 amps
- Size as per specification sheet – attached at the end of this document

##### **Item 3.5 Requirements - Rational Canada Model No. SCC WE 61E or Equivalent**

- Automatic cooking
- Clear control panel with pictograms
- Climate management
- Automatic cleaning system
- Left side panel heat shield
- Stationary oven stand
- Mounting set
- Marine version
- Electrical spec.: 230V/60/1 48.3 amps
- Has to be supplied with water and drain
- Specify 19" high when ordering
- Size as per specification sheet – attached at the end of this document

##### **Item 3.7 Requirements - True Food International Canada TS-23F-2 or Equivalent**

- 27W x 29.5D x 78.375H
- 23 cubic foot
- Stainless steel interior and exterior
- Two stainless steel half doors
- Electrical spec.: 115V/60/1 10.4 amps
- Size as per specification sheet – attached at the end of this document

# **GALLEY EQUIPMENT**

## **STATEMENT OF WORK**

---

### **1 – GALLEY EQUIPMENT (CONTINUED)**

#### Item 3.11 Requirements - Custom fabrication Model No. SC-HOT FOOD1

- 60" long, 24" wide
- 3 sliding doors
- 4 Wells food warmers + 2 each 7qt Wells soup warmers
- Manifold drain and auto fill valve
- Single breaker
- Electrical spec. : 240V/60/1 26.67 amps
- The hot food table has to be supplied with water connection and drain
- Equipment drawing must be submitted for Technical Authority approval prior to manufacturing.

#### **SUBSTUTION CRITERIA**

- Dimensions outline in the equipment specifications are maximum values - no more than 25mm less is acceptable.
- Weight is maximum value - lesser weight is acceptable (max of 25 lbs / 11.34 Kg less)

#### **2.2 LOCATION**

##### **2.2.1. Ship's Galley**

#### **2.3 INTERFERENCES**

N/A – INTENTIONALLY LEFT BLANK

### **PART 3: REFERENCES:**

---

#### **2.2 GUIDANCE DRAWINGS/NAMEPLATE DATA**

N/A – INTENTIONALLY LEFT BLANK

#### **3.2 STANDARDS AND REGULATIONS**

N/A – INTENTIONALLY LEFT BLANK

#### **3.3 OWNER FURNISHED EQUIPMENT**

N/A – INTENTIONALLY LEFT BLANK

### **PART 4: PROOF OF PERFORMANCE:**

---

#### **4.1 INSPECTION**

N/A – INTENTIONALLY LEFT BLANK

# **GALLEY EQUIPMENT**

## **STATEMENT OF WORK**

---

### **1 – GALLEY EQUIPMENT (CONTINUED)**

#### **4.2 TESTING**

N/A – Intentionally left blank

#### **4.3 CERTIFICATION**

- 4.3.1. Contractor to provide all certificates provided by manufacture.

### **PART 5: DELIVERABLES:**

---

#### **5.1 REPORTS, DRAWINGS, AND MANUALS**

- 5.1.1. Contractor to provide all manuals, reference documents, drawings for all equipment and parts. Information to be provided in paper copy format and in an electronic copy in Adobe PDF format.

#### **5.2 SPARES**

- 5.2.1. Contractor to provide a list of available spares including consumables and critical spares. Contractor to include part numbers for all items listed. Information to be provided in type written format and an electronic copy in Adobe PDF format.

#### **5.3 TRAINING**

N/A INTENTIONALLY LEFT BLANK



# **GALLEY EQUIPMENT**

## **STATEMENT OF WORK**

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### **EQUIPMENT SPECIFICATION SHEETS**

**(Refer to Table 2.1.1 for list of equipment)**



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## advansys VENTLESS DOOR-TYPE DISHWASHER

**HOBART**

### STANDARD FEATURES

- Internal condensing system minimizes water vapor
- Does not require a vent hood
- Energy recovery
- Sense-A-Temp™ 70°F rise electric booster heater
- .74 gallons per rack final rinse water
- 40 racks per hour – hot water sanitizing
- NSF pot and pan listed for 2-, 4- & 6- minute cycles plus condense time
- Timed wash cycles for 1, 2, 4 or 6 minutes plus condense time
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with UHMW polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
- Revolving, interchangeable upper and lower rinse arms
- Slanted, self-locating, one-piece scrap screen and basket system
- Pumped rinse for constant rinse pressure
- Cycle light
- End of cycle audible alarm (field activated)
- Automatic fill
- Door actuated start
- Automatic drain closure
- Delime cycle with notification (field activated)
- Service diagnostics
- NAFEM Data Protocol capable
- Straight-through or corner installation
- Hot water sanitation

### MODEL

- ☐ AM15VL

### OPTIONS AT EXTRA COST

- ☐ Single point electrical connection (3 phase only)
- ☐ Door lock (prevents door from opening until completion of cycle)

### ACCESSORIES

- ☐ Peg rack
- ☐ Combination rack
- ☐ Splash shield for corner installations
- ☐ Flanged and seismic feet
- ☐ Drain water tempering kit

Specifications, Details and Dimensions on Inside and Back.



advansys VENTLESS DOOR-TYPE DISHWASHER

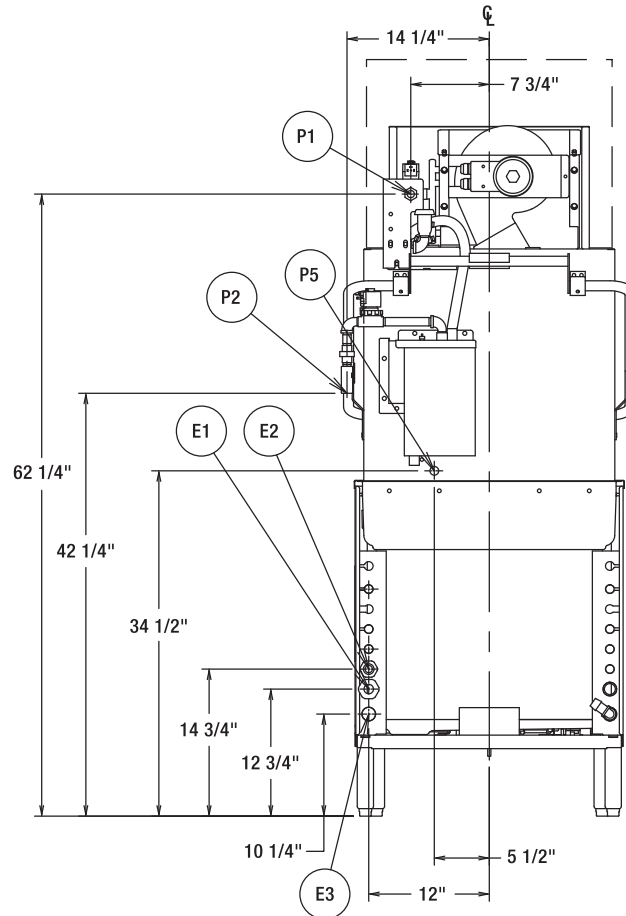
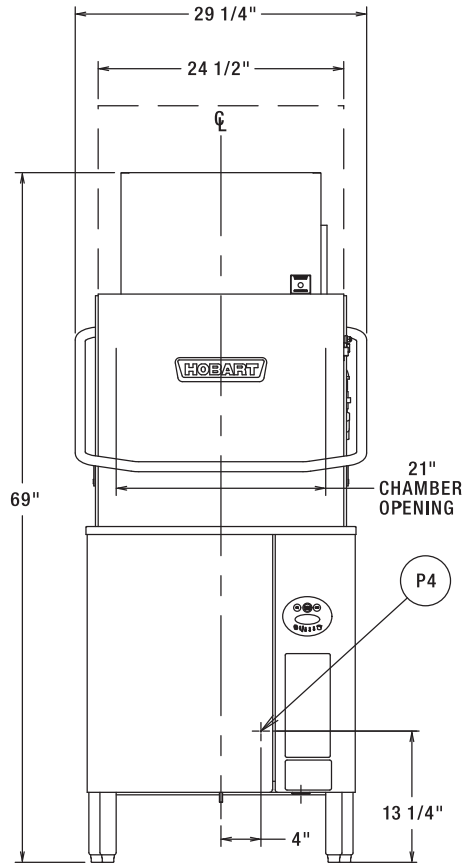
### VOLTAGE

- ☐ 208-240/60/1
- ☐ 208-240/60/3
- ☐ 480/60/3

# advansys VENTLESS DOOR-TYPE DISHWASHER



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## MACHINE ELECTRICAL SPECIFICATIONS

208-240/60/1  
208-240/60/3  
480/60/3

AM-15VL WITH ELECTRIC HEAT			
ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	43.0	50	50
208-240/60/3	24.9	30	30
480/60/3	13.4	15	15

MODEL:  
AM-15VL  
E-941178  
REV B

## WARNING

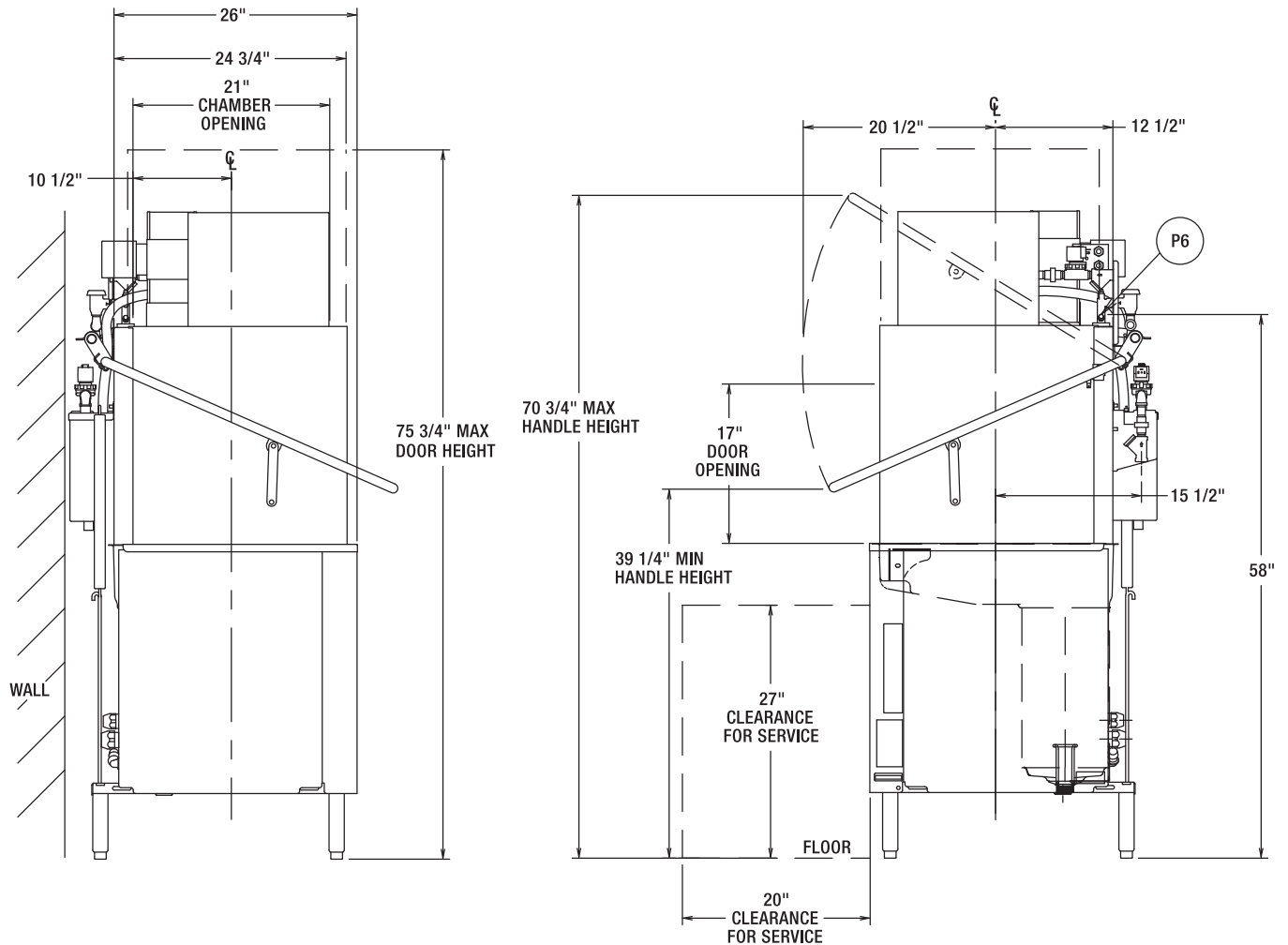
ELECTRICAL AND GROUNDING CONNECTIONS  
MUST COMPLY WITH THE APPLICABLE  
PORTIONS OF THE NATIONAL ELECTRICAL  
CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY  
WITH APPLICABLE SANITARY, SAFETY,  
AND PLUMBING CODES.



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# advansys VENTLESS DOOR-TYPE DISHWASHER



## BOOSTER ELECTRICAL SPECIFICATIONS

208-240/60/1  
208-240/60/3  
480/60/3

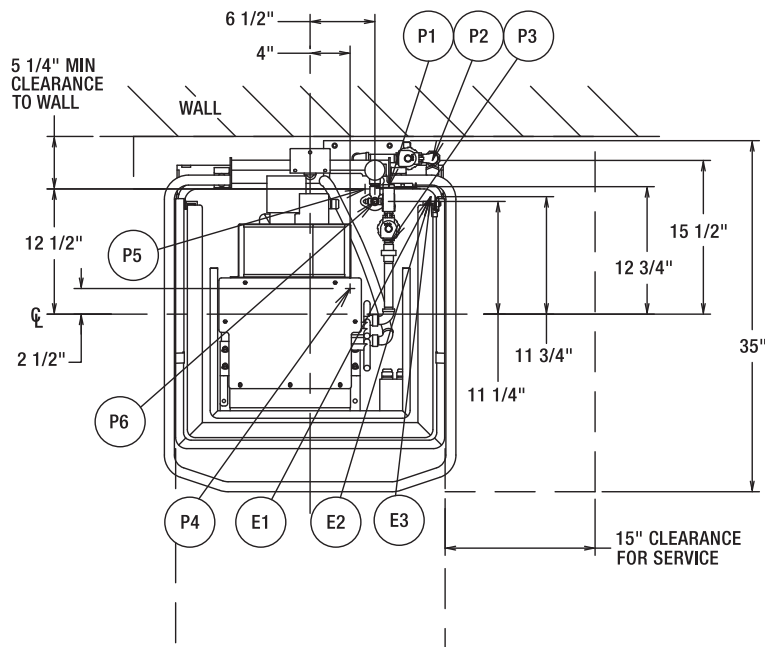
BOOSTER AMPACITY RATINGS 8.5KW			
ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	35.4	50	50
208-240/60/3	20.4	30	30
480/60/3	10.2	15	15

OPTIONAL AM15VL SINGLE POINT ELECTRICAL SERVICE CONNECTION AS SHOWN BELOW			
ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CONDUCTOR OR AMPACITY	MAXIMUM PROTECTIVE DEVICE
208-240/60/3	45.4	60	60
480/60/3	23.7	30	30

# advansys VENTLESS DOOR-TYPE DISHWASHER



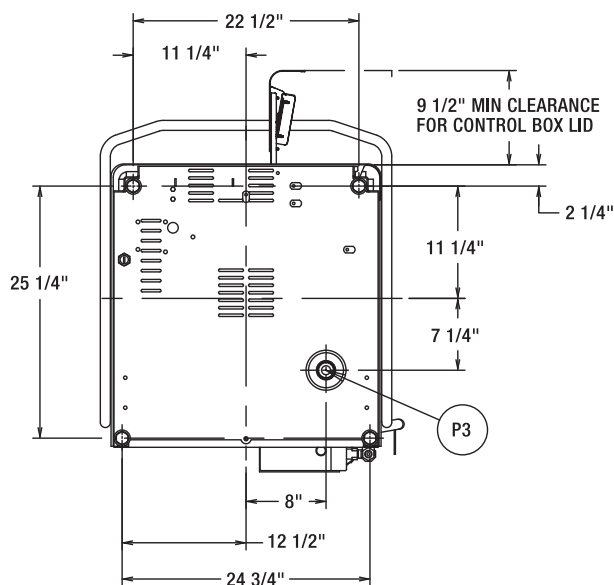
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## CONNECTION INFORMATION (\*AFF - ABOVE FINISHED FLOOR)

### LEGEND

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS (INCLUDING ELECTRIC HEAT). 1" OR 3/4" CONDUIT HOLE; 12-3/4" AFF.
- E2 ELECTRICAL CONNECTION: RINSE AGENT FEEDER, 1/2" CONDUIT HOLE. (DPS1 & DPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE. (RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE; 14-3/4" AFF.
- E3 ELECTRICAL CONNECTION: ELECTRIC BOOSTER ONLY OR SINGLE POINT ELECTRICAL CONNECTION (3PH ONLY), 1" CONDUIT HOLE; 10-1/4" AFF.
- P1 COLD WATER CONNECTION: 90°F MAX. (65°F OPTIMAL); 1/2" FPT; 62-1/4" AFF.
- P2 HOT WATER CONNECTION: 110°F WATER MIN. (HOT WATER SANITIZING); 1/2" FPT; 42-1/4" AFF.
- P3 DRAIN: 1-1/2" MPT; 7-1/4" AFF.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE; 13-1/4" AFF.
- P5 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS 7/8" HOLE; 34-1/2" AFF
- P6 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE; 58" AFF.



### PLUMBING NOTES:

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 3 GRAINS OR LESS FOR BEST RESULTS.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

THIS IS A PUMPED RINSE MACHINE. PRESSURE REGULATING VALVE IS NOT NECESSARY ON HOT OR COLD LINES.

### MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 371 LBS.  
DOMESTIC SHIPPING WEIGHT: 451 LBS.

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

SINGLE POINT ELECTRICAL CONNECTION AVAILABLE ON 3 PH MACHINES ONLY.

RECOMMENDED CONDENSE TIMES (BASED ON INCOMING WATER TEMP.)			
INCOMING TEMP. (F°)	CONDENSE TIME (SEC.)	RINSE TIME (SEC.)	RACKS PER HOUR (1 MIN. CYCLE)
60	30	10	40
65	33	11	37
70	36	12	36
75	39	13	34
80	42	14	33
85-90	45	15	32

APPROXIMATE HEAT GAIN TO SPACE WITHOUT VENT HOOD	
TYPE	BTU/HR
LATENT	9,300
SENSIBLE	3,400

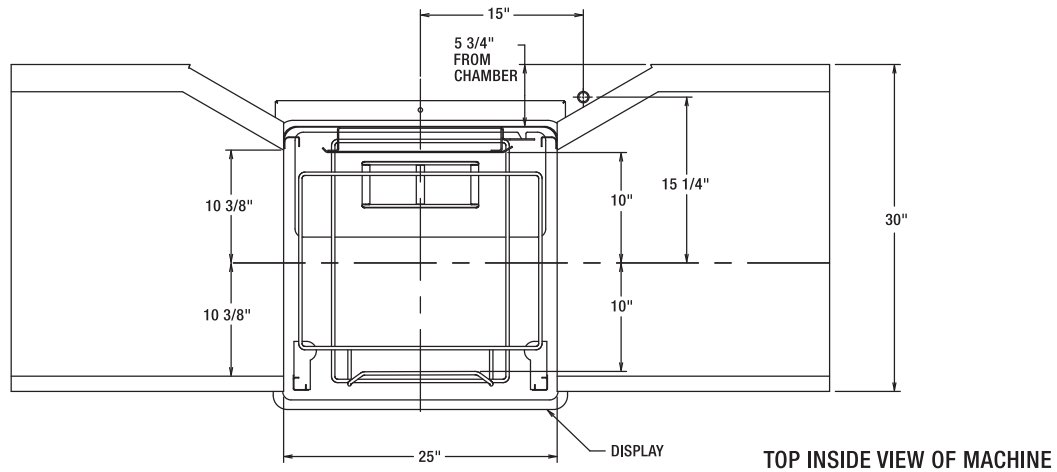
VENT HOOD IS NOT REQUIRED DUE TO INTERNAL CONDENSING SYSTEM.

CITY OF LA APPROVAL M-660004.

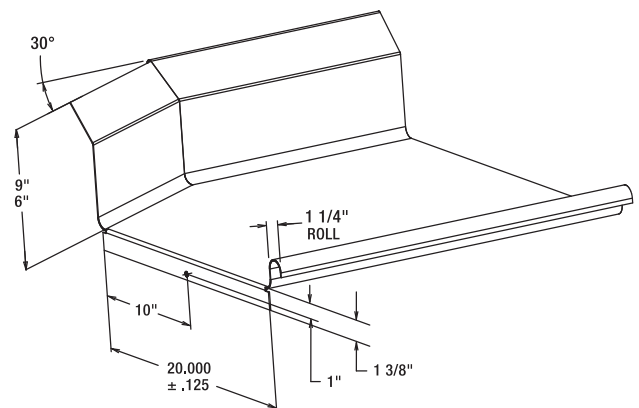
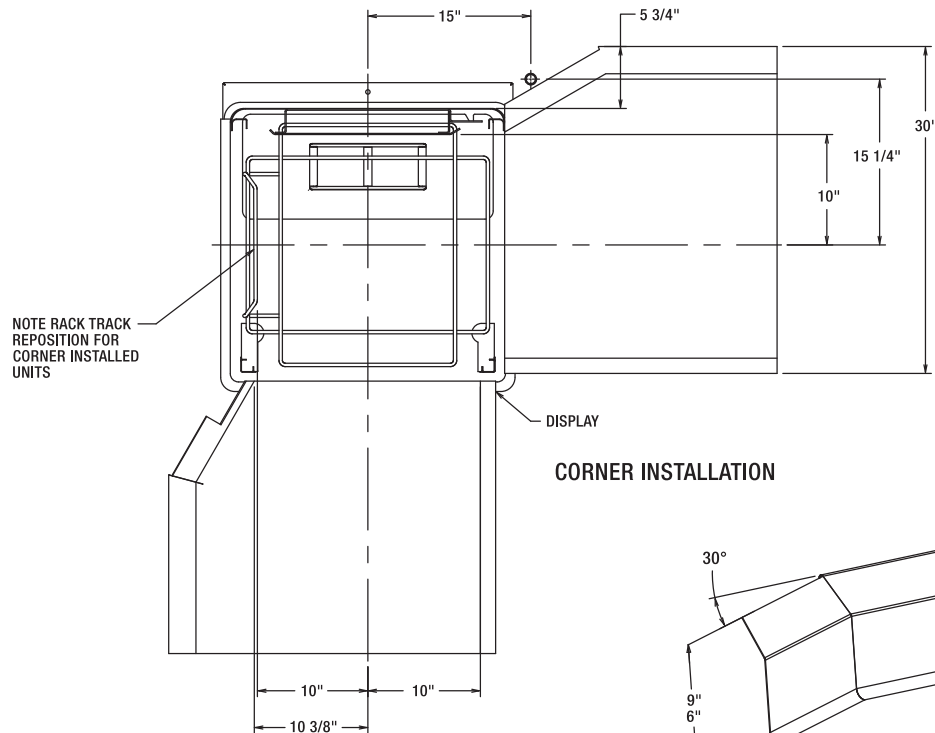


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# advansys VENTLESS DOOR-TYPE DISHWASHER



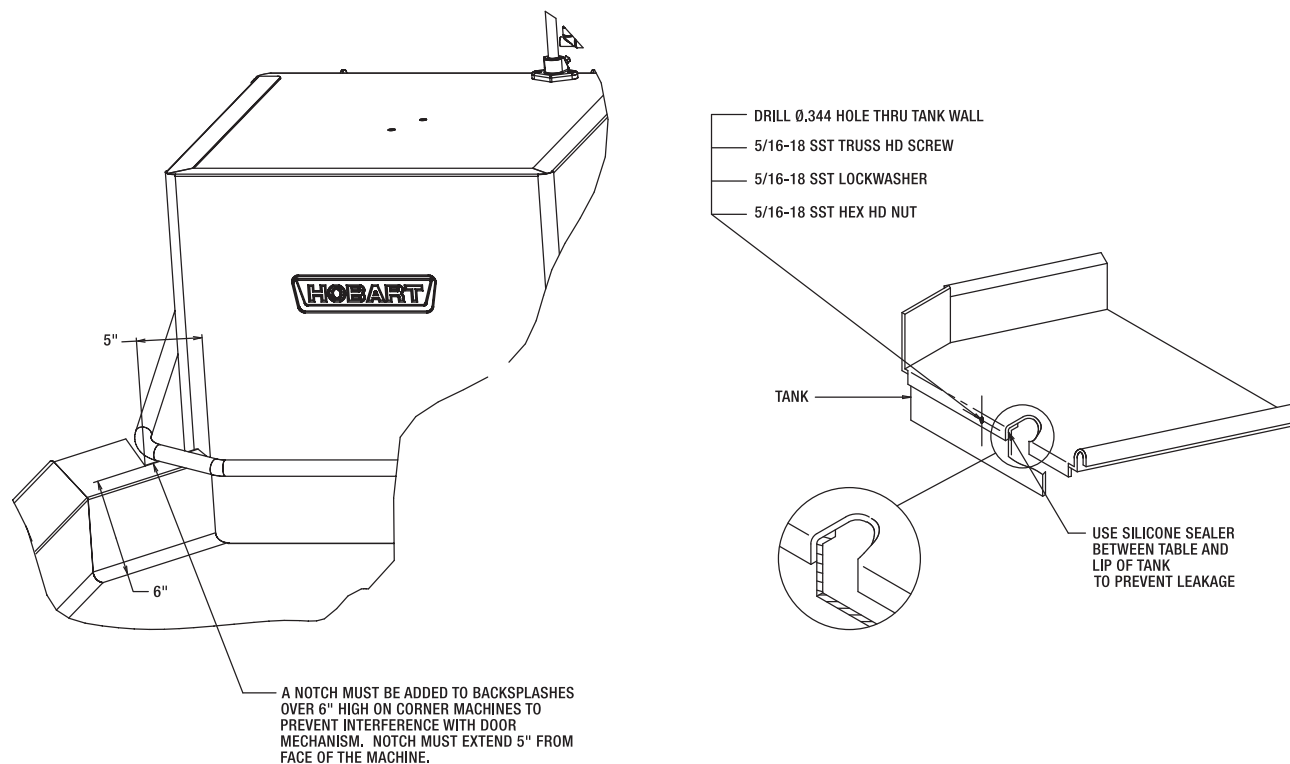
## PASS THRU INSTALLATION



# advansys VENTLESS DOOR-TYPE DISHWASHER



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advansys Ventless Door-Type Dishwasher	
<b>Machine Ratings (Mechanical)</b>	
Racks per Hour (Max.)	40
Dishes per Hour (Average 25 per rack)	1,000
Glasses per Hour (Average 45 per rack)	1,800
<b>Table to Table - Inside Tank at Table Connection (Inches)</b>	25¼"
<b>Overall Dimensions - (H x W x D) (Inches)</b>	69" x 29¼" x 35"
<b>Wash Motor H.P.</b>	2
<b>Wash Tank Capacity - Gallons</b>	14
<b>Wash Pump Capacity - Gallons per Minute - Weir Test</b>	160
<b>Electric Booster Heater (Kw)</b>	8.5 Kw
<b>Electric Heating Unit (Regulated)</b>	5 Kw
<b>Blower Motor H.P.</b>	1/20
<b>Rinse Pump Motor H.P.</b>	1/15
<b>Rinse - Minutes operated during hour of capacity operation</b>	6.67
Seconds of rinse per rack	10
<b>Rate of Rinse Flow - Gallons per Minute - at 20 lbs. Flow Pressure</b>	4.4
<b>Rinse Consumption - Gallons per Hour - Maximum - at 20 lbs. Flow Pressure</b>	29.6
<b>Rinse Cycle - Gallons per Rack - at 20 PSI Flow</b>	.74 - 180°F Min.
<b>Peak Rate of Drain Flow - Gallons per Minute (Initial rate with full tank)</b>	14
<b>Exhaust Requirements</b>	0
<b>Shipping Weight Crated - Approx. lbs. - Unit only</b>	451



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## advansys VENTLESS DOOR-TYPE DISHWASHER

The microcomputer-based control system is built into the **advansys** Ventless Door-Type Dishwasher. It is available in standard electrical specifications of 208-240/60/1, 208-240/60/3, 480/60/3 and is equipped with a reduced voltage pilot circuit transformer.

Water hardness must be controlled to 3 grains of hardness or less for best results.

**CONSTRUCTION:** Drawn tank, tank shelf and feet constructed of 16 gauge stainless steel. Wash chamber and front trim panel above motor compartment are polished, satin finish. Frame is 12 gauge stainless steel, chamber is 18 gauge, and removable trim panels are 20 gauge.

**CHAMBER LIFT:** Chamber coupled by stainless steel handle, spring counterbalanced. Chamber guided for ease of operation and long life.

**WASH PUMP:** With stainless steel pump and impeller, integral with motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Easily removable impeller housing permits ease of inspection. Capacity 160 GPM. Pump is completely self-draining.

**WASH PUMP MOTOR:** Built for Hobart, 2 H.P., with inherent thermal protection, grease-packed ball bearings, splash-proof design, ventilated. Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction type.

**RINSE PUMP:** Powered by a  $\frac{1}{15}$  H.P. single phase motor, the rinse pump is made of high strength engineered composite material.

**BLOWER:** The condenser blower is an all stainless steel forward curved centrifugal wheel powered by a  $\frac{1}{20}$  H.P. TEFC single phase motor for nearly silent operation.

**CONDENSER COIL:** The condensing system using a tube and fin coil constructed of copper and corrosion resistant aluminum.

**MICROCOMPUTER CONTROL SYSTEM:** Hobart microcomputer controls, assembled within water-resistant enclosure, provide built-in performance and reliability.

The microcomputer control, relays and contactors are housed behind a stainless steel enclosure, hinged to provide easy access for servicing. The line voltage electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded conductors. Electrical components are

wired with type ST cord. Line disconnect switch NOT furnished.

**CYCLE OPERATION:** The microcomputer-timing program is started by closing the doors, which actuates the door cycle switch. The cycle light turns ON. The microcomputer energizes the wash pump motor contactor during the wash portion of the program. After the wash, a dwell permits the upper wash manifold to drain. At the end of the dwell, the final rinse pump is energized. After the final rinse pump turns off, Sani-Dwell permits sanitization to continue. The Rinse display remains on during this period. The Blower and Cold Water Valve turn on for 30 seconds to condense the vapor laden air inside of the chamber. The display shows a count down time (in seconds) during this operation. After the 30 seconds is complete the Cycle Light turns OFF, completing the program. If the microcomputer is interrupted during a cycle by the door-cycle switch, the microcomputer is reset to the beginning of the program. 40 racks per hour – 87 seconds: 38 Second Wash, 2 Second Dwell, 10 Second Rinse, 7 Second Sani-Dwell. 30 Second Condensing. Other programs can be pre-selected by your Hobart service technician.

Manual wash cycle selector also provides selection of 2-, 4- or 6-minute wash cycles plus condense time for heavier washing applications.

**WASH:** Hobart revolving stainless steel wash arms with unrestricted openings above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing manifold connects upper and lower spray system.

**RINSE:** Rotating rinse arms, both upper and lower, feature 14 rinse nozzles. The stainless steel upper and lower rinse arms are easily removable without tools for inspection and are interchangeable. The motor driven rinse pump gives constant rinse pressure regardless of water service supply pressure. Easy open brass line strainer furnished.

**HOT FILL:** Microcomputer controlled fill is supplied from the hot water service connection. It enters the machine through an air gap system which protects the potable water supply from contamination. Ratio fill method is used giving the correct fill at any flowing water pressure.

**COLD WATER:** Cold water supplied to condenser coil is heated during the condensing period at the end of each cycle. This pre-heated water is supplied to the booster for subsequent heating.



# advansys VENTLESS DOOR-TYPE DISHWASHER



701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com

**DRAIN AND OVERFLOW:** Large bell type automatic overflow and drain valve controlled from inside of machine. Drain automatically closed by lowering chamber. Drain seal is large diameter, high temperature "O" ring. Cover for overflow is integral part of the standpipe.

**STRAINER SYSTEM:** Equipped with large, exclusive self-flushing, easily removable perforated stainless steel, one-piece strainer and large capacity scrap basket. Submerged scrap basket minimizes frequent removal and cleaning.

**HEATING EQUIPMENT:** Standard tank heat is 5 KW electric immersion heating element. Water temperature regulation is controlled by thermistor sensor in combination with microcomputer controls. The tank heat and positive low water protection microcomputer circuits are automatically activated when the main power switch is turned "on". If tank is accidentally

drained, low water protection device automatically turns heat off. These features are standard with the Hobart Microcomputer Control System.

**ENERGY RECOVERY:** Heat energy is recovered from the condensation of vapors in the chamber at the end of each cycle. This pre-heats the water for the next rinse cycle from 55°F up to 140°F.

**ELECTRIC BOOSTER HEATER:** 8.5 KW electric booster with Sense-A-Temp™ technology adequately sized to raise 110°F inlet water to 180°F.

**ACCESSORIES:** 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>" peg and combination dish racks. Splash shield for corner installations. End of cycle audible alarm (field activated). Delime notification (field activated). Desirable functional accessories can be furnished at added cost. See listed options and accessories on this specification sheet. Write to the factory for special requirements not listed above.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.



# S680 Sentry Series Electric Restaurant Fryer

Item: \_\_\_\_\_  
Quantity: \_\_\_\_\_  
Project: \_\_\_\_\_  
Approval: \_\_\_\_\_  
Date: \_\_\_\_\_

Models:

☐ S18F

☐ S18SF

☐ S680-18FM

☐ S680-18FM-EH



Model S18F

## Standard Features:

- Stainless steel finish front and sides
- Designed to match Garland S680 Sentry Series Electric Ranges
- Cabinet has slides to accept optional additional fry tank
- Available in 12kW (S18F) and 16kW (S18SF)
- 30 lb (14kg) shortening capacity
- tank is a one piece, deep drawn, heavy gauge nickel plated steel tank equipped with lift handles with 1" (25mm) bottom drain valve.
- Mechanical thermostat temperature control from 200°F (93°C) - 375°F (190°C)
- Incoloy sheath swing-up heating elements
- 6" (152mm) stainless steel adjustable legs

- Two chrome wire baskets
- Matching Fry Station with, model S680-18F-EH, or with out ,model S680-18F, heat lamp, specify

## Optional Features:

- ☐ Solid stainless steel work top Model S680-18F only
- ☐ Lift-off, single drain shelf
- ☐ Additional tank with drain
- ☐ Extra set of twin baskets
- ☐ Large single basket
- ☐ Stainless steel fryer bowl cover
- ☐ Set of (4) Polyurethane(non-marking)swivel casters with front brakes.
- ☐ Fish plate

NOTE: Fryers supplied with casters must be installed with an approved restraining device.

## Specification:

Electric medium duty fryer with 30 lb. (14kg) shortening capacity. Models S18F, (12 kW), & S18SF (16 kW). Stainless steel exterior construction with styling designed to match Garland S680 Series Electric Restaurant Ranges. 18" (457mm) wide, 34½" (877mm) deep. Fry tank is a one piece, deep drawn, heavy gauge nickel-plated steel tank equipped with lift handles to remove the container for easy cleaning 1" (25mm) drain valve located at bottom of tank. Incoloy sheath heating elements swing up and out of the way for easy removal of fry tank. Cabinet designed with slides to accept an optional additional fry tank. Matching 18" (457mm) wide fryer station with stainless steel 12" (305mm) x 20" (508mm) x 2-1/2" (61mm) cafeteria pan, with (Model S680-18FM-EH) or without (Model S680-18FM) heat lamp, cabinet base. Solid stainless steel work top available on Model S680-18FM.



MODEL S680-18F-EH

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquires 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668



680 Sentry Series Electric Restaurant Fryer

North American (60 cycle) Electrical Loading:									
Model	Total kW	Nominal Amperes Per Line							
		208v/1Ø	240V/1Ø	208V/3Ø			240V/3Ø		
				X	Y	Z	X	Y	Z
S18F	12	58	50	34	34	34	28.9	28.9	28.9
S18SF	16	77	66.7	49	38	49	41.8	41.8	32.5

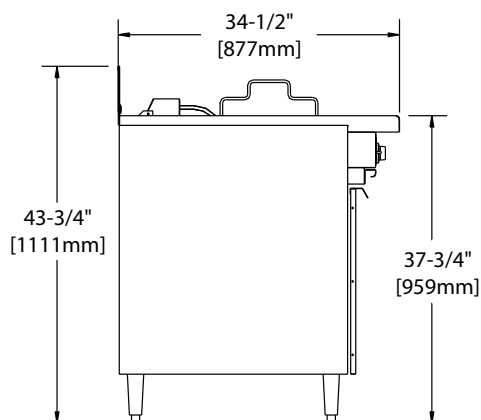
Export (50 cycle) Electrical Loading:										
Model	Total kW		Nominal Amperes Per Line							
			220/380V/ 1Ø	240/415V/ 1Ø	220/380/3Ø			240/415V/3Ø		
	220/380V	240/415V			X	Y	Z	X	Y	Z
S18F	10.1	12	46.2	50	15.4	15.4	15.4	16.7	16.7	16.7
S18SF	13.4	16	61.1	66.7	17.2	26.7	17.2	18.8	29.2	18.8

MODEL	Exterior Dimensions			Installation Clearances		Shipping	
	Height	Width	Depth	Sides	Rear	Cu Ft	lb/Kg
S18F, S18SF	43 3/4" (1111mm)	18" (457mm)	34-1/2" (877mm)	1" (25mm)	1" (25mm)	16	140/64
S680-18F	46 5/8" (1184mm)	18" (457mm)	34-3/8" (873mm)	0"	0"	16	105/48
S680-18F-EH	56 5/8" (1438mm)	18" (457mm)	34-3/8" (873mm)	0"	0"	16	130/49

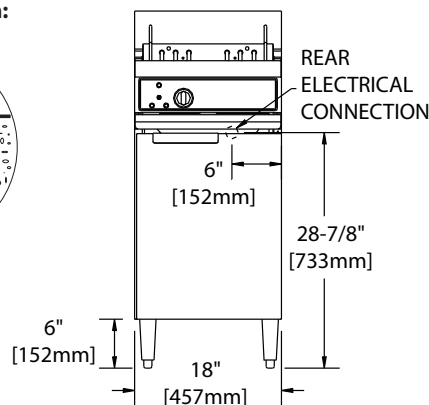
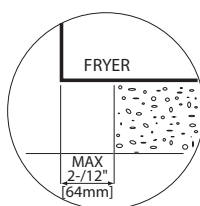
Production Capacity (per hour)	
Model	French Fries
S18F	Frozen to Done 50 lbs. /23kg
S18SF	Frozen to Done 60 lbs./ 27kg

**NOTE:** Many local codes exist, and it is the responsibility of the Owner and the Installer to comply with those codes.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



#### DAIS Installation:



Frying area is 13" (330mm) wide x 15-1/2" (394mm) deep

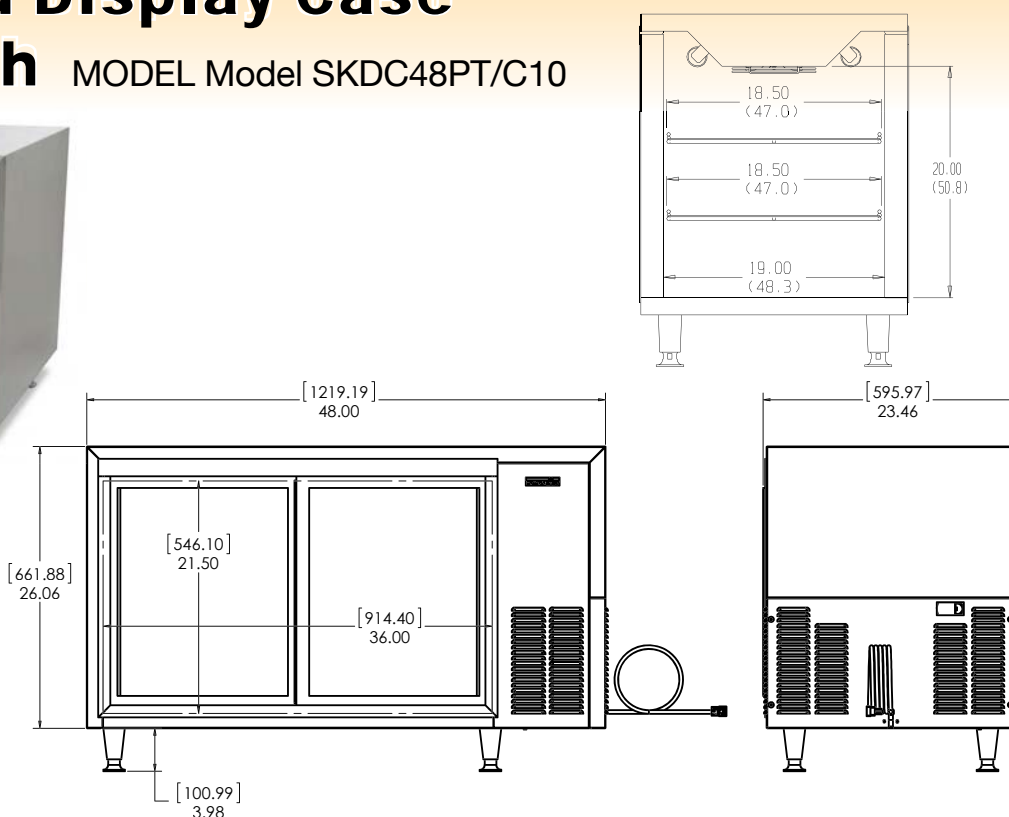
Form# S18 (03/26/13)



# Refrigerated Display Case

## Pass Through

MODEL Model SKDC48PT/C10



MODEL	LENGTH	DEPTH	HEIGHT	AMPS	WEIGHT
Model SKDC48PT/C10	48"	23.46"	30.5"	3.9	245 lbs.
<b>EXTERIOR</b>	Stainless steel.				
<b>INTERIOR</b>	Aluminum. Coved corners and finished edges for ease of cleaning.				
<b>INSULATION</b>	Environmentally friendly foamed-in-place polyurethane for maximum strength and durability.				
<b>DOORS</b>	Heavy Duty glass doors, self closing.				
<b>SHELVES</b>	Heavy gage wire shelves are hand dipped, not sprayed, providing double-thick epoxy coating for superior durability and smooth finish.				
<b>REFRIGERATION</b>	CFC-free, R134a refrigerant, hermetically sealed, high efficiency, self contained refrigeration system. Automatic condensate evaporator means no plumbing or floor drains.				
<b>ELECTRICAL</b>	Standard as 115 volt, 60 Hz, single phase operation with 8 foot, 3 wire power cord with NEMA 5-15P plug. Energy efficient LED lighting.				
<b>LISTINGS</b>	ETL Safety (U.S. and Canada), ETL Sanitation.				
<b>WARRANTY</b>	One year parts and labor. Five year warranty on compressor.				



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Minneapolis, MN 55441-3787  
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Specifications subject  
to change without notice.

2016 - 39651, REV A  
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## Specification

### SelfCookingCenter® whiteefficiency® 61 E (6 x 12" x 20"/6 x 13" x 18")

reference number:



#### SelfCookingControl® - 7 operating modes



#### Function - Automatic-Mode

In the 7 operating modes, the unit's process automatically detects product-specific requirements, the size of the food to be cooked and the load size. Cooking time, temperature and the ideal cooking cabinet climate are continuously adjusted to achieve the result you want. The estimated remaining cooking time is displayed.

#### Combi-Steamer mode



Steam between 85-265 °F (30-130 °C)



Hot-air from 85-575 °F (30-300 °C)



Combination of steam and hot-air 85-575 °F (30-300 °C)

#### HiDensityControl®



patented distribution of the energy in the cooking cabinet

#### Efficient LevelControl® ELC®



Mixed loads with individual rack monitoring and load-specific time adjustment for every rack

#### CareControl



Intelligent cleaning and care system

#### Description

- Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing®. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system.
- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.

#### Working safety

- Detergent and Care® tabs (solid detergents) for optimum working safety
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

#### Operation

- Self-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be called up on the unit display for the current actions

#### Cleaning, care and operational safety

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

#### Features

- Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included
- Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in Combi-Steamer modes
- Individual Programming of at least 350 cooking programs with up to 12 steps
- Humidification variable in 3 stages from 85-525 °F (30-260 °C) in hot-air or combination modes
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Operation without a water softener and without additional descaling
- Cool-down function for fast cabinet fan cooling
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (distance between rails 2 5/8" (68 mm))
- Material inside and out DIN 1.4301 stainless steel
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- Lengthwise loading for 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Separate solenoid valves for soft and filtered water
- Hand shower with automatic retracting system
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time

#### Approvals

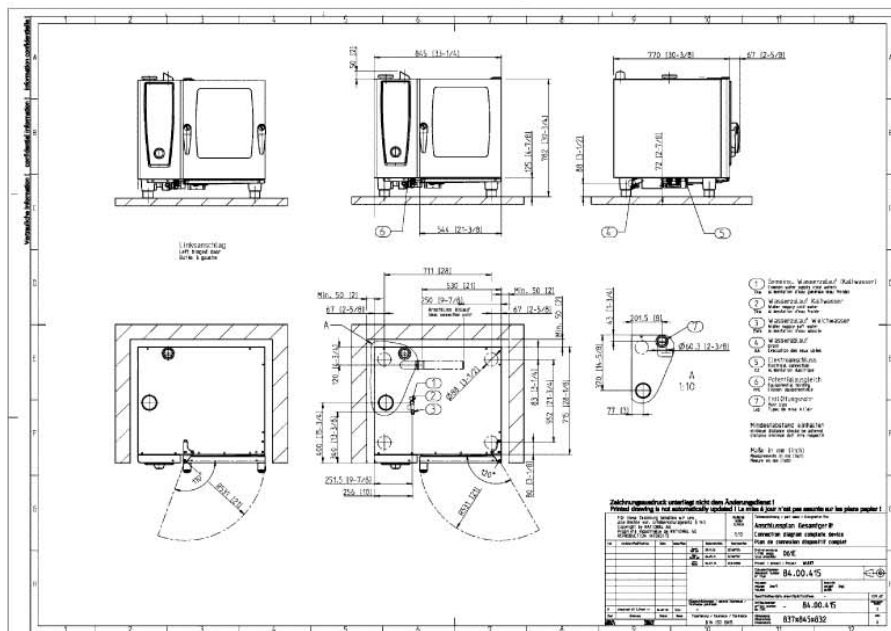


Planner:



# Specification/Data sheet

**SelfCookingCenter® whiteefficiency® 61 E (6 x 12" x 20"/6 x 13" x 18")**



1. Common water supply (cold water) "Single" water connection as shipped
2. Water supply cold water / condensate "Split" water connection
3. Water supply cold / Treated "Split" water connection
4. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe 2 3/8" (60mm)
11. Minimum Clearance 2" (50 mm)
12. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
13. Measurements in mm (inch)

## Technical Info

**Capacity (steam pans):** 6x12"x20"  
**Capacity (half-size sheet pans):** 6x13"x18"  
**Full-size sheet pans:** -  
**Capacity (GN-container/grids):** 6 x 1/1 GN  
**Lengthwise loading for:** 1/1, 1/2, 2/3, 1/3, 2/8 GN  
**Number of meals per day:** 30-80  
**Width:** 33 1/4" (845 mm)  
**Depth:** 30 3/8" (770 mm)  
**Height:** 30 3/4" (782 mm)  
**Water connection (pressure hose):** 3/4"NPS for 1/2" ID pressure hose (NPS female to Garden Hose male adapters included)  
**Water pressure (flow pressure):** 21 – 87 psi approx 5 gpm maximum flow  
**Note Water Drain:** Connect to drinking water only  
**Note:** Connect only to 2" steam temperature resistant pipe

## Water drain:

2" (50mm) O.D. (outside diameter)  
 Non-Threaded stainless outlet.  
 Coupling adapter included for attachment to 2" copper.  
 11.1 kW  
 9 kW  
 10.6 kW  
 Dedicated circuit breaker required.  
 Do not use fuses.  
 Dedicated ground wire required.  
 243 lbs (110 kg)  
 258 lbs (117 kg)  
 30.6 cu.ft. (0.87 m³)  
 85, F.O.B.

## Connected load:

"Steam" connection:  
 "Hot-air" connection:  
**Note:**

**Weight (net):**  
**Weight (gross):**  
**Cubing packing:**  
**Freight class:**

Mains connection	Fuse protection	Cable cross-section
3 AC208 V	3x35A (31 amps)	#8
3 AC480 V	3x25A (17,2 amps)	#14
3 AC240 V	3x40A (36 amps)	#8
2 AC240 V	2x70A (63 amps)	#4
2 AC208 V	2x60A (53,4 amps)	#4
3 AC440 V	3x20A (14,6 amps)	#14

Other voltages on request

## Installation

- The left hand clearance must be a minimum of 14" (350mm) if heat sources are affecting the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

## Options

- Marine version
- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Integrated fat drain
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Special voltages
- Unit with special hinging rack for bakers or butchers

## Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- UltraVent® condensation hood
- Combi-Duo kits for 2 units stacked
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack

## RATIONAL Canada

2410 Meadowpine Blvd., Suite 107 Mississauga, Ontario L5N 6S2 Canada; phone: 905 567 5777; fax: 905 567 2977

Visit us on the internet: [www.rational-online.com](http://www.rational-online.com)

We reserve the right to make technical improvements



## TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400  
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546  
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:

**TS-23F-2-HC**

### TS Series:

*Reach-In Solid Half Swing Door Stainless Steel Freezer with Hydrocarbon Refrigerant*



### TS-23F-2-HC

- ▶ True's TS series is the choice for the exclusive stainless steel commercial application.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- ▶ Stainless steel interior and exterior front, sides and doors. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
- ▶ Adjustable, heavy duty PVC coated gray shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

#### Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

### ROUGH-IN DATA

Specifications subject to change without notice.  
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
TS-23F-2-HC	2	3	27	29½	78¾	½	115/60/1	3.7	5-15P ▲	9	330
			686	750	1991	½	230-240/50/1	1.9		2.74	150

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
**TS-23F-2-HC**

**TS Series:**  
*Reach-In Solid Half Swing Door Stainless Steel  
Freezer with Hydrocarbon Refrigerant*



**STANDARD FEATURES**

**DESIGN**

- True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest & most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

**CABINET CONSTRUCTION**

- Exterior - Stainless steel doors, front and sides. Matching aluminum back.
- Interior - Stainless steel liner and floor.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

**DOORS**

- Stainless steel exterior and liners. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Three (3) adjustable, heavy duty PVC coated gray wire shelves 22 7/8" L x 23 1/4" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

**LIGHTING**

- Interior lighting -safety shielded. Lights activated by rocker switch mounted above top doors.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior solar, digital temperature display.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF/ANSI Standard 7 compliant for open food product.

**ELECTRICAL**

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



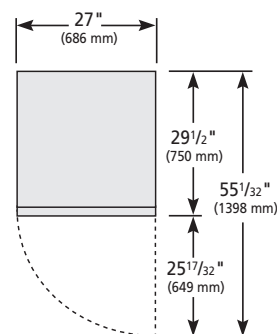
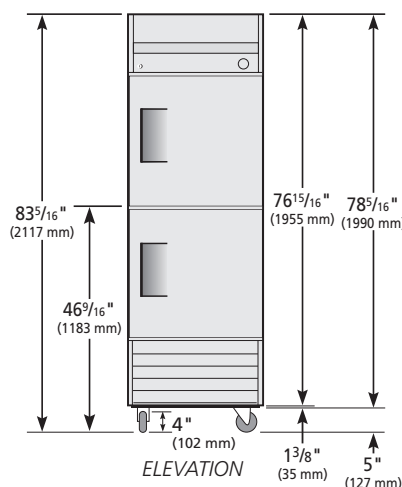
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Novelty baskets.
- ☐ Additional shelves.

**PLAN VIEW**



PLAN VIEW

**WARRANTY\***

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TS-23F-2-HC	TFGY07E	TFGY07S	TFEY03P	TFGY073	

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

**TRUE FOOD SERVICE EQUIPMENT**

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Job \_\_\_\_\_ Item No. \_\_\_\_\_

## MOD100 Series 12"x20" Single Well, Heavy Duty, Top Mount, Rectangular Drop-In Food Warmers



Model MOD100

### DESCRIPTION

Wells heavy-duty, top-mount, drop-in, Modular food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells MOD100 Series accommodates one 12"x20" standard food pans or equivalent fractional inset pans and are designed for wet or dry operation.

### SPECIFICATIONS

**CONSTRUCTION** – One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. WellsLoks are standard for quick and easy installation.

**INSULATION** – Sides, front, back and bottom are fully insulated for energy savings, efficiency, quicker pre-heat and faster recovery.

**CONTROLS & HEATING** – Individual controls for each well provide maximum versatility. Models with thermostatic or infinite controls are available. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.

### ADDITIONAL FEATURES AVAILABLE

- ☐ Auto water
- ☐ Select models are field convertible from 3Ø to 1Ø
- ☐ Drains
- ☐ Drains with manifolds
- ☐ Cord & plugs available on thermostatically control models
- ☐ Infinite or thermostatic controls

### STANDARD FEATURES

- ☐ Accommodates one 12"x20" standard inset pans or equivalent fractional pans
- ☐ One-piece stainless steel top flange and heavy-gauge, deep drawn stainless steel warming pans
- ☐ Suitable for wet or dry operation (wet recommended for best results)
- ☐ Energy-saving fully-insulated construction
- ☐ Fully insulated models are perfect for non-metal counters
- ☐ Thermostatic or infinite controls
- ☐ Separate controls for each individual wells
- ☐ High limits prevent overheating
- ☐ Thermostatic controls are recessed in a one-piece, drawn, front-mounted panel
- ☐ WellsLock™ standard for ease of installation
- ☐ Powerful tubular heating elements
- ☐ 1/2" drains and manifolds available
- ☐ Cords & plugs available
- ☐ 2-Year limited parts & 1-year limited labor warranty

### OPTIONS & ACCESSORIES

- ☐ Adaptor tops for round insets
- ☐ Inset with lid
- ☐ 8oz. Soup ladle
- ☐ Drain valve extension kit
- ☐ Drain screens
- ☐ WellsLok extension kits for wood counter installation
- ☐ 6' Cords & plugs are available on all 120V models
- ☐ 6" Cords & plugs are available on all 208.240V models
- ☐ Optional 72" wiring

### CERTIFICATIONS



Sheet No. MOD100TDAF-5/16



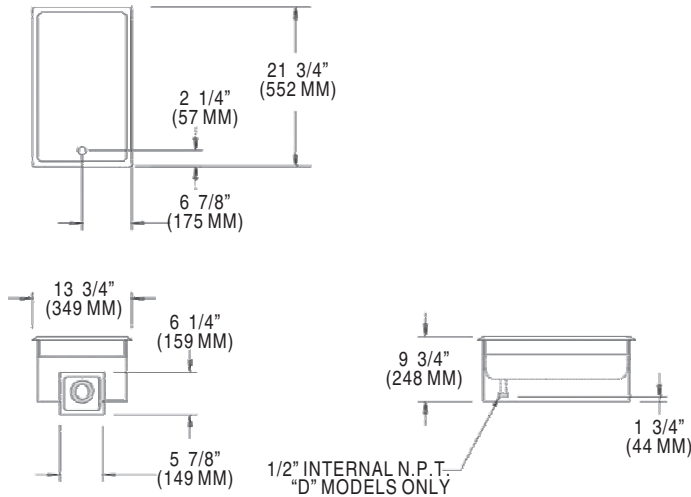
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**NOTE:** Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



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# MOD100 Series 12"x20" Single Well, Heavy Duty, Top Mount, Rectangular Drop-In Food Warmers



**NOTE:** Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

**MOD100TDAF Auto Fill** model has a slightly larger top flange at 23-1/4" deep x 14-3/4" wide.

## MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE

BACK	SIDE	BOTTOM	FRONT
1 (25)	1 (25)	6 3/4 (171)	4 1/8 (105)

NOTE: Specifications are subject to change without notice

## SPECIFICATIONS

MODEL NUMBER	Description	Volts	Watts Per Well	Phase	Standard Power Cord Supply	Optional Power Cord Supply	OVERALL WIDTH Left to Right Inches (MM)	OVERALL LENGTH Front to Back Inches (MM)	OVERALL HEIGHT Inches (MM)	CONTROL PANEL WIDTH Front to Back Inches (MM)	CONTROL PANEL HEIGHT Left to right Inches (MM)	Shipping Weights Pounds (KG)	Crate Size Cubic Feet (Cubic Meters)	Approvals
MOD100-120	Infinite Controls no Drains	120	1200	1Ø	N/A	NEMA 5-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100	Infinite Controls no Drains	208/240	900/1200	1Ø	N/A	NEMA 6-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100CSA	Infinite Controls no Drains	120/240	1200	1Ø	N/A	Not Available	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100D-120	Infinite Controls with Drains	120	1200	1Ø	N/A	NEMA 5-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100D	Infinite Controls with Drains	208/240	900/1200	1Ø	N/A	NEMA 6-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100T-120	Thermostatic Controls with no Drains	120	1650	1Ø	NONE	NEMA 5-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100T	Thermostatic Controls with no Drains	208/240	1240/1650	1Ø	NONE	NEMA 6-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100T-230	Thermostatic Controls with no Drains	220/240	1650	1Ø	NONE	Not Available	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	CE
MOD100TD-120	Thermostatic Controls with Drains	120	1650	1Ø	NONE	NEMA 5-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100TD	Thermostatic Controls with Drains	208/240	1240/1650	1Ø	NONE	NEMA 6-15P	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	NSF UL
MOD100TD-230	Thermostatic Controls with Drains	220/240	1650	1Ø	NONE	Not Available	13-3/4 (349)	21-3/4 (552)	9-3/4 (248)	5-7/8 (149)	6-1/4 (159)	24 (10.9)	4.5 (0.128)	CE
MOD100TDAF	Infinite Controls no Drains	208/240	1240/1650	1Ø	NONE	NEMA 6-15P	14-3/4 (375)	23-1/2 (597)	9-3/4 (248)	14 (356)	14 (356)	30 (13.6)	4.5 (0.128)	NSF UL

Cords and plugs are available on all 120V and on all 208/240V models (optional)

Auto Fill models require a water connection. Please refer to the operator's manual and installation instructions for details.

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Job \_\_\_\_\_ Item No. \_\_\_\_\_

## SS8 Series 7-Quart Heavy Duty, Top-Mount, Round Drop-In Food-Warmers



Model SS8TDU

### DESCRIPTION

Wells heavy-duty, top-mount, drop-in, round food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells SS8 Series accommodates standard 7-quart round inset pans, and are designed for wet or dry operation.

### SPECIFICATIONS

**Construction** – One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. Wellslocks are standard for quick and easy installation.

**Insulation** -Choose between models that are fully insulated around the sides and bottom or standard non-insulated models. Fully Insulated models save energy and may be installed in non-metal counters.

**Controls & Heating**- Models with thermostatic or infinite controls are available. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.

### ADDITIONAL FEATURES AVAILABLE

- 120V or 208/240V
- Drains
- Cord & plugs
- Fully insulated models or standard models
- Infinite or thermostatic controls

### STANDARD FEATURES

- ☐ Accommodates standard 7-quart insets
- ☐ 26 models to choose from
- ☐ One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans
- ☐ Suitable for wet or dry operation
- ☐ Energy-Saving fully-insulated models or standard non-insulated models
- ☐ Fully insulated models are perfect for non-metal counters (with adapter kit)
- ☐ Thermostatic or infinite controls
- ☐ High limits prevent overheating
- ☐ Infinite controls provided with guard ring to prevent accidental temperature change
- ☐ Thermostatic controls are recessed in a one-piece, drawn, front-mounted panel
- ☐ Wellslock standard for ease of installation
- ☐ Powerful tubular heating elements
- ☐ ½" drains available
- ☐ Cords & plugs available
- ☐ 2-Year limited parts & 1-Year limited labor warranty

### OPTIONS & ACCESSORIES

- ☐ Inset with lid
- ☐ 8 oz. soup ladle
- ☐ Drain value extension kit
- ☐ Adaptor top for 4-quart inset
- ☐ Non-metal counter adapter kit
- ☐ Optional 72" control wiring

### CERTIFICATIONS



**PLEASE NOTE: SOME MODEL  
NUMBERS HAVE CHANGED**

**ONLY  MODELS COME WITH CONDUIT  
AND ENCLOSED CONTROL BOX**

Sheet No. SS8-04/16



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# SS8 Series 7-Quart Heavy Duty, Top-Mount, Round Drop-In Food-Warmers

Minimum Clearances	BACK INCHES (MM)	SIDE INCHES (MM)	BOTTOM INCHES (MM)	FRONT INCHES (MM)
Standard Models	1 (25)	1 (25)	8-1/2 (216)	4* (102)
Fully Insulated Models	1 (25)	1 (25)	8 (203)	4 (102)

\* When control box is located below the warmer, front clearance may be reduced to 2" or 52mm

**NOTE:** Specifications are subject to change without notice. Please refer to installation instructions for cut-out dimensions and fabrication details.

**PLEASE NOTE: SOME MODEL  
NUMBERS HAVE CHANGED**

**ONLY cULus MODELS COME WITH CONDUIT  
AND ENCLOSED CONTROL BOX**

## SPECIFICATIONS

OLD Model Number	NEW Model Number	Description/ Controls	Insulation	Installed Weight	Shipping Weight	Voltage	Watts	Phase	Cord & Plug	Plug	Drain	Approvals
SS8-120	SS8-120	Infinite	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	450	1Ø	No	N/A	No	cULus NSF
SS8	SS8	Infinite	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	338/450	1Ø	No	N/A	No	cULus NSF
SS8D-120	SS8D-120	Infinite	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	450	1Ø	No	N/A	Yes	cULus NSF
SS8D	SS8D	Infinite	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	Yes	cULus NSF
SS8T-120	SS8T-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	No	cULus NSF
SS8T	SS8T	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	No	cULus NSF
SS8TD-120	SS8TD-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	Yes	cULus NSF
SS8TD	SS8TD	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	Yes	cULus NSF
<b>SS8ULT-120</b>	<b>SS8TU-120</b>	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	No	cULus NSF
<b>SS8ULT</b>	<b>SS8TU</b>	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	No	cULus NSF
SS8EUT-230	SS8EUT-230	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	230V	825	1Ø	No	N/A	No	CE
<b>SS8ULTD-120</b>	<b>SS8TDU-120</b>	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	No	N/A	Yes	cULus NSF
<b>SS8ULTD</b>	<b>SS8TDU</b>	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	No	N/A	Yes	cULus NSF
SS8TUC-120	SS8TUC-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	Yes	NEMA 5-15P	No	cULus NSF
SS8TUC	SS8TUC	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	No	cULus NSF
SS8TDUC-120	SS8TDUC-120	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	120V	825	1Ø	Yes	NEMA 5-15P	Yes	cULus NSF
SS8TDUC	SS8TDUC	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	Yes	cULus NSF
SS8TDU-230	SS8TDU-230	Thermostatic	Non-Insulated	5 lbs. 2.3 kg	6 lbs. 2.8 kg	230V	825	1Ø	No	N/A	Yes	CE
SS8TUI-120	SS8TUI-120	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	120V	825	1Ø	No	N/A	No	cULus NSF
SS8TUI	SS8TUI	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	208V/240	620/825	1Ø	No	N/A	No	cULus NSF
SS8TDUI-120	SS8TDUI-120	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	120V	825	1Ø	No	N/A	Yes	cULus NSF
SS8TDUI	SS8TDUI	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	208V/240	620/825	1Ø	No	N/A	Yes	cULus NSF
SS8TUCI-120	SS8TUCI-120	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	120V	825	1Ø	Yes	NEMA 5-15P	No	cULus NSF
SS8TUCI	SS8TUCI	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	No	cULus NSF
SS8TDUCI-120	SS8TDUCI-120	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	120V	825	1Ø	Yes	NEMA 5-15P	Yes	cULus NSF
SS8TDUCI	SS8TDUCI	Thermostatic	Fully Insulated	9.3 lbs. (4.2) kg	10.3 lbs. (4.7) kg	208V/240	620/825	1Ø	Yes	NEMA 6-15P	Yes	cULus NSF

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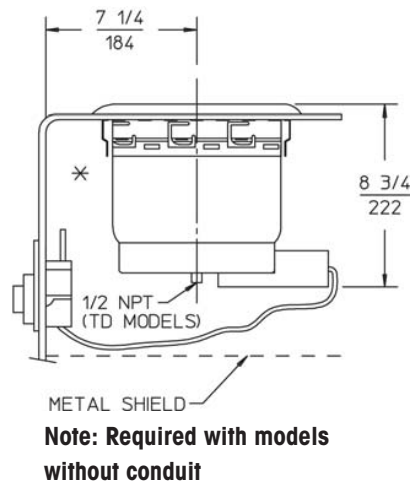
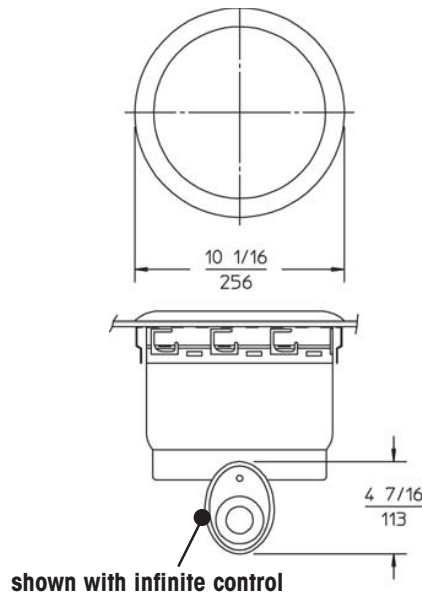
# SS-8 Series 7-Quart Heavy Duty, Top-Mount, Round Drop-In Food-Warmers

INCHES  
MM

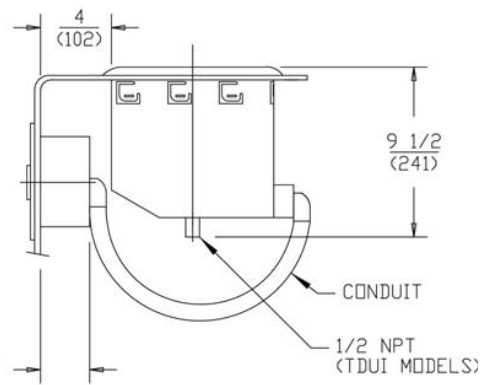
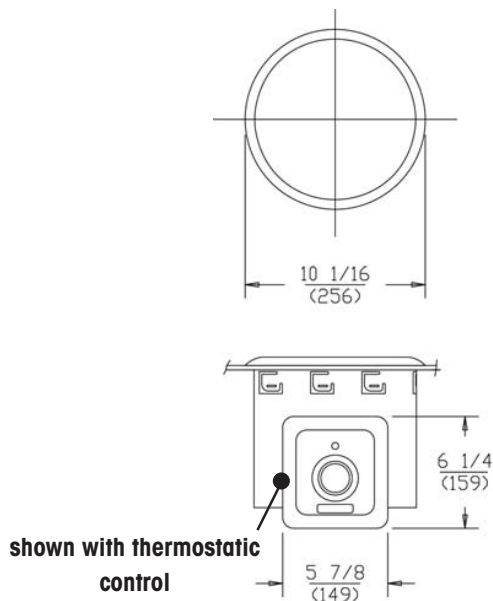
**NOTE:** Specifications are subject to change without notice. Please refer to installation instructions for cut-out dimensions and fabrication details.

## PRODUCT DIMENSIONS STANDARD MODELS ONLY

NOTE: \* CONTROL MUST NOT BE MOUNTED IN THIS HIGH TEMPERATURE AREA.



## PRODUCT DIMENSIONS INSULATED MODELS ONLY



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Solicitation No. - N° de l'invitation  
F5561-180453/A  
Client Ref. No. - N° de réf. du client  
F5561-18-0453

Amd. No. - N° de la modif.  
-  
File No. - N° du dossier  
HAL-8-81055

Buyer ID - Id de l'acheteur  
HAL201  
CCC No./N° CCC - FMS No./N° VME

## ANNEX "B"

### BASIS OF PAYMENT

The contractor will be paid in accordance with the following basis of payment for work performed and the deliverables received, pursuant to the contract.

**DDP Delivery Duty Paid, O5C Warehouse Dartmouth, NS, Incoterms 2010 firm price for Supply of the following:**

**Firm lot price DDP (Incoterms 2010) for:**

**Note:**

- The price is in Canadian Dollars, Applicable Taxes excluded, DDP destination, Canadian customs duties and excise taxes included.**

**Table A: Galley Equipment**

Item	Description	Qty	UoM
3.1	Dishwasher: Hobart AM15VL-2 or equivalent	1	Each
3.2	Fryer: Garland Canada Model No S18F or equivalent	1	Each
3.4	Refrigerated Countertop Display Case: Silver King Canada Model No SKDC48PT or equivalent	1	Each
3.5	Convection/Steamer Over: Rational Canada Model No. SCC WE 61E or equivalent	1	Each
3.7	Reach in Freezer: True Food International Canada TS-23F-2 or equivalent	1	Each
3.11	Hot Food Table: Custom fabrication Model No. SC-HOT FOOD1	1	Each
	Installation, operation, maintenance manuals (with each piece of equipment)	1	Lot
	Delivery DDP		
<b>FIRM LOT PRICE</b>		<b>\$ _____</b>	

**Date of delivery:** \_\_\_\_\_

**Applicable taxes extra**

Solicitation No. - N° de l'invitation  
F5561-180453/A  
Client Ref. No. - N° de réf. du client  
F5561-18-0453

Amd. No. - N° de la modif.  
-  
File No. - N° du dossier  
HAL-8-81055

Buyer ID - Id de l'acheteur  
HAL201  
CCC No./N° CCC - FMS No./N° VME

---

## **ANNEX "C"**

### **TECHNICAL EVALUATION CRITERIA**

Proposals which do not meet all of the Mandatory Technical Requirements at the bid closing will be considered to be non-compliant and will be given no further consideration. The evaluation will only be based on the information provided with the bid. References to Internet sites or information that is not included will not be evaluated.

The Bidder must certify that the equipment complies with each and every one of the Mandatory Technical Specifications specified in Annex "A" Requirement. The bidder should include product literature, such as brochures, engineering drawings or product specification documents. Failure to meet the requirements of all of the Mandatory Technical Specifications will result in the bid being declared as non-compliant.

EVALUATION SHEET FOR GALLEY EQUIPMENT

MADATORY REQUIREMENTS

Each item meet the requirements listed in order to be fully compliant with the Statement of Work

ITEM 3.1 Hobart AM15VL-2 Equivalent Equipment		SUBSTITUTE OFFERED	<input type="checkbox"/>		NOTES:
ITEM No.	Description		MET	NOT MET	
1	40 racks per hour – hot water sanitizing		<input type="checkbox"/>	<input type="checkbox"/>	
2	Internal condensing system minimizes water vapor		<input type="checkbox"/>	<input type="checkbox"/>	
3	Does not require a vent hood		<input type="checkbox"/>	<input type="checkbox"/>	
4	Straight-through or corner installation		<input type="checkbox"/>	<input type="checkbox"/>	
5	Automatic fill		<input type="checkbox"/>	<input type="checkbox"/>	
6	Machine: 208-240V/60/1 43.0 amps		<input type="checkbox"/>	<input type="checkbox"/>	
7	Booster: 208-240V/60/1 35.4 amps		<input type="checkbox"/>	<input type="checkbox"/>	
8	Overall Height (69 in / 1752.6mm - with door open 75 3/4 in / 1924.05mm)		<input type="checkbox"/>	<input type="checkbox"/>	
9	Overall Width (29 1/4 in / 742.95mm)		<input type="checkbox"/>	<input type="checkbox"/>	
10	Overall Depth - handle included (35 in / 889mm - value includes wall clearance)		<input type="checkbox"/>	<input type="checkbox"/>	
11	Service Clearance (15in / 381mm)		<input type="checkbox"/>	<input type="checkbox"/>	
12	Weight (451 lbs / 204.57 kg)		<input type="checkbox"/>	<input type="checkbox"/>	



EVALUATION SHEET FOR GALLEY EQUIPMENT

MADATORY REQUIREMENTS

Each item meet the requirements listed in order to be fully compliant with the Statement of Work

ITEM 3.2 Garland Canada Model No S18F Equivalent Equipment			SUBSTITUTE OFFERED		NOTES:
ITEM No.	Description		MET	NOT MET	
1	Stainless steel finish front and sides		<input type="checkbox"/>	<input type="checkbox"/>	
2	14kg shortening capacity		<input type="checkbox"/>	<input type="checkbox"/>	
3	Two chrome wire baskets		<input type="checkbox"/>	<input type="checkbox"/>	
4	Frozen to Done 50 lbs / 23 Kg		<input type="checkbox"/>	<input type="checkbox"/>	
5	Electrical spec. : 240V/60/1 50.0 amps		<input type="checkbox"/>	<input type="checkbox"/>	
6	Overall Height (43 3/4 in / 1111mm)		<input type="checkbox"/>	<input type="checkbox"/>	
7	Overall Width (18 in / 457mm)		<input type="checkbox"/>	<input type="checkbox"/>	
8	Overall Depth - handle included (34 1/2 in / 877mm)		<input type="checkbox"/>	<input type="checkbox"/>	
9	Weight (140 lbs / 64 kg - shipping weight)		<input type="checkbox"/>	<input type="checkbox"/>	

EVALUATION SHEET FOR GALLEY EQUIPMENT

MADATORY REQUIREMENTS

Each item meet the requirements listed in order to be fully compliant with the Statement of Work

ITEM 3.4 Silver King Canada Model No SKDC48PT Equivalent Equipment			SUBSTITUTE OFFERED		NOTES:
ITEM No.	Description		MET	NOT MET	
1	Stainless steel exterior		<input type="checkbox"/>	<input type="checkbox"/>	
2	Heavy duty glass doors		<input type="checkbox"/>	<input type="checkbox"/>	
3	Heavy gage wire shelves		<input type="checkbox"/>	<input type="checkbox"/>	
4	Electrical spec. : 115V/60/1 3.9 amps		<input type="checkbox"/>	<input type="checkbox"/>	
5	Overall Height (30 1/2 in / 774.7mm)		<input type="checkbox"/>	<input type="checkbox"/>	
6	Overall Width (48 in / 1219.2mm)		<input type="checkbox"/>	<input type="checkbox"/>	
7	Overall Depth (23 <sup>46</sup> / <sub>100</sub> in / 595.884mm)		<input type="checkbox"/>	<input type="checkbox"/>	
8	Weight (245 lbs / 111.13 kg - shipping weight)		<input type="checkbox"/>	<input type="checkbox"/>	

EVALUATION SHEET FOR GALLEY EQUIPMENT

MADATORY REQUIREMENTS

Each item meet the requirements listed in order to be fully compliant with the Statement of Work

ITEM 3.5 Rational Canada Model No. SCC WE 61E Equivalent Equipment		SUBSTITUTE OFFERED		NOTES:
ITEM No.	Description	MET	NOT MET	
1	Automatic cooking	<input type="checkbox"/>	<input type="checkbox"/>	
2	Clear control panel with pictograms	<input type="checkbox"/>	<input type="checkbox"/>	
3	Climate management	<input type="checkbox"/>	<input type="checkbox"/>	
4	Automatic cleaning system	<input type="checkbox"/>	<input type="checkbox"/>	
5	Left side panel heat shield	<input type="checkbox"/>	<input type="checkbox"/>	
6	Stationary oven stand	<input type="checkbox"/>	<input type="checkbox"/>	
7	Mounting set	<input type="checkbox"/>	<input type="checkbox"/>	
8	Marine version	<input type="checkbox"/>	<input type="checkbox"/>	
9	Electrical spec. : 230V/60/1 48.3 amps	<input type="checkbox"/>	<input type="checkbox"/>	
10	Supplied with water and drain	<input type="checkbox"/>	<input type="checkbox"/>	
11	Overall Height (30 3/4 in / 782mm)	<input type="checkbox"/>	<input type="checkbox"/>	
12	Overall Width (33 1/4 in / 845mm)	<input type="checkbox"/>	<input type="checkbox"/>	
13	Overall Depth (30 3/8 in / 770mm)	<input type="checkbox"/>	<input type="checkbox"/>	
14	Weight (243 lbs /110kg - net weight)	<input type="checkbox"/>	<input type="checkbox"/>	

EVALUATION SHEET FOR GALLEY EQUIPMENT

MADATORY REQUIREMENTS

Each item meet the requirements listed in order to be fully compliant with the Statement of Work

ITEM 3.7 True Food International Canada TS-23F-2 Equivalent Equipment		SUBSTITUTE OFFERED	<input type="checkbox"/>		NOTES:
ITEM No.	Description		MET	NOT MET	
1	23 cubic foot		<input type="checkbox"/>	<input type="checkbox"/>	
2	Stainless steel interior and exterior		<input type="checkbox"/>	<input type="checkbox"/>	
3	Two stainless steel half doors		<input type="checkbox"/>	<input type="checkbox"/>	
4	Electrical spec. : 115V/60/1 10.4 amps		<input type="checkbox"/>	<input type="checkbox"/>	
5	Overall Height (78 3/8 in / 1991mm - with casters 83 5/16 in / 2117mm)		<input type="checkbox"/>	<input type="checkbox"/>	
6	Overall Width (27 in / 686mm)		<input type="checkbox"/>	<input type="checkbox"/>	
7	Overall Depth - handle included (29 1/2 in / 750mm)		<input type="checkbox"/>	<input type="checkbox"/>	
8	Weight (330 lbs /150kg - Crated)		<input type="checkbox"/>	<input type="checkbox"/>	

Solicitation No. - N° de l'invitation  
F5561-180453/A  
Client Ref. No. - N° de réf. du client  
F5561-18-0453

Amd. No. - N° de la modif.  
-  
File No. - N° du dossier  
HAL-8-81055

Buyer ID - Id de l'acheteur  
HAL201  
CCC No./N° CCC - FMS No./N° VME

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## **ANNEX "D" to PART 3 OF THE BID SOLICITATION**

### **ELECTRONIC PAYMENT INSTRUMENTS**

The Bidder accepts any of the following Electronic Payment Instrument(s):

- ☐ VISA Acquisition Card;
- ☐ MasterCard Acquisition Card;
- ☐ Direct Deposit (Domestic and International);
- ☐ Electronic Data Interchange (EDI);