

Scope of Work

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I. SCOPE OF SOLICITATION

Clemson University Dining is seeking to purchase various commercial kitchen equipment as indicated below in Scope of Work/Specifications, Section 3. All equipment must meet or exceed the quality indicated. Equipment will be delivered, unpacked, set in place to be ready for hook-up by the university and all packing material removed. Successful offeror will verify utility hook-ups with the ordering department prior to ordering equipment. Equipment will be delivered to various locations on the Clemson University Campus in Clemson SC as determined by the ordering department. This solicitation will be awarded to one offeror.

II. INSTRUCTIONS TO OFFERORS

Regardless of specific requirements below or in this document, Offerors are required to submit their proposal electronically through the Clemson University online bidding system. To do so you must login (registering first) at <https://sciquest.ionwave.net/prod/default.aspx?company=clemson>, and follow specific instructions for this solicitation. You should register several days in advance of the bid closing date so you can be approved and login in time to submit a response.

III. SCOPE OF WORK / SPECIFICATIONS

Each piece of equipment should be delivered to its indicated location or as determined by the ordering department. Equipment should be delivered, uncrated, set in place, all packing material removed and ready for final utility hook-up by owner.

Item A:

CONVECTION OVEN – QUANTITY 1

Blodgett Oven Model MARK V-100 DOUBLE

- Convection Oven, electric, double-deck, standard depth, 2-speed fan, (5) racks & (11) positions, interior light, simultaneous operated doors with glass, porcelain crumb tray, stainless steel front, sides & top, vent connector, 6" stainless steel legs, vent connector, 11.0 kW each, 1/3 hp, cETL, CE, NSF, ENERGY STAR
- (3) year parts, (2) year labor warranty and (5) additional year door warranty (parts only), standard
- 1 ea (2) 208v/60/3-ph, 22.0 kw, 31.0 amps, direct, standard
- 1 ea Solid State digital with Pulse Plus and Cook & Hold, standard
- 1 ea Solid State digital with Pulse Plus and Cook & Hold, standard
- 1 ea 4" low profile casters (set)
- Verify Power with owner prior to ordering
- Deliver to Schilletter Dining Hall

Item B:**FRYER - QUANTITY 2****Pitco Frialator Model SG14S-C**

- Solstice Fryer, gas, heavy duty floor model, 40-50 lb. oil capacity, computer controls with melt cycle, matchless ignition, drain valve interlock switch, stainless steel tank, door, front & sides, 110,000 BTU
- 1 ea PFW-1 Food Warmer, built-in, 750watt
- 2 ea Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice
- supree, SG, SE, VF35 and flat bottom fryers, pasta cookers, rethermalizers, BNB
- 1 ea SG-BNB-14S Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, standard finish, stainless steel front, sides & door, for SG 14 gas fryers
- 1 ea Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice
- supree, SG, SE, VF35 and flat bottom fryers, pasta cookers, rethermalizers, BNB
- 1 ea HG-2D-48K Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5'
- 1 ea Natural gas
- Deliver to Eastside Food Court – Hendrix Student Center

Item C:**STATIONARY KETTLE – Quantity 2****Groen Model FT-40**

- Kettle, direct steam, 40-gallon capacity, 2/3 jacket, 316 stainless steel liner, 2" TDO, 1/4" perforated strainer, tri-leg open base, stainless steel construction, flanged feet, hinged cover, 25 PSI
- 2 ea (1) year parts & labor, (10) year kettle & body warranty, standard
- 2 ea 2" Tangent draw-off (TDO), standard
- 2 ea Etch marks, 5 gallon increments
- Deliver to Schilletter Dining Hall

Item D:**MIXER, PLANETARY – QUANTITY 1****Globe Model SP20**

- Planetary Mixer, 20 qt., bench model, 3 fixed-speed, #12 hub, includes: removable stainless steel bowl guard with built-in ingredient chute, 20 qt. stainless steel bowl, aluminum spiral dough hook, stainless steel whip & aluminum beater, cast iron body & bowl lift, gear driven high torque transmission, digital controls with 60 minute timer, non-slip rubber feet, 6 ft cord & plug, 1/2 HP, 115v/60/1-ph, 6 amps, NEMA 5-15P, NSF, cETLus
- 1 ea 2 year parts (excludes wear/expendable parts), 1 year labor warranty - CONTACT
- FACTORY FOR DETAILS
- Deliver to Schilletter Dining Hall

Item E:**REACH-IN FREEZER, 1 SECTION - QUANTITY 1****True Food Service Equipment Model T-19F**

- Freezer, Reach-in, -10° F, one-section, stainless steel door, stainless steel front, aluminum sides, white aluminum interior with stainless steel floor, (3) adjustable PVC-coated wire shelves, interior lighting, 2-1/2" castors, 1/3 HP, 115v/60/1, 6.8 amps, NEMA 5-15P, 9' cord, MADE IN USA
- 1 ea Self-contained refrigeration standard
- Warranty - 5 year compressor (self-contained only), please visit
- www.Truemfg.com for specifics
- 1 ea Swivel castors, set of 4, 2-1/2" dia.(adds 3-1/4" to OA height)
- 1 ea Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
- 1 ea Door hinged right standard
- Deliver to Starbucks

Item F:**VACUUM PACKAGING MACHINE - QUANTITY 2****Berkel Model 350**

- Vacuum Packaging Machine, table model, single stainless steel chamber, size 20" x 18" x 6.8", 19" seal bar, 21cmh Busch pump, with electric cut-off & gas flush, 6' cord & plug, 1-1/4 HP, 115v/60/1-ph, 14.2 amps
- 2 ea 1 year parts, service & travel warranty (excluding wear items), standard
- Deliver to Schilletter Dining Hall and Harcombe Dining Hall

IV. TERMS AND CONDITIONS – SPECIAL

Equipment will be delivered to various locations on the Clemson University Campus in Clemson SC as determined by the ordering department. Equipment will be delivered, unpacked, set in place to be ready for hook-up by the university and packing material removed. Successful offeror will verify utilities with the ordering department prior to ordering equipment.