

**WARREN COUNTY SCHOOL DISTRICT
WARREN, PENNSYLVANIA**

REQUEST FOR BID AWARD

For the: March 13, 2006 Board of Education Meeting

**Area of Bid: GAS STEAMER AND GAS KETTLE
 2005 - 2006 SCHOOL YEAR**

Budgeted Amount for Area of Bid:

Vendors may request or be invited to bid for goods and services. Bids recommended for award to individual vendors

- will meet specifications unless noted below,
- will represent the low bid unless noted below, and
- may reflect a bid on only a portion of the goods/services sought.

<u>VENDOR LIST</u>	<u>AMOUNT OF BID RECEIVED</u>	<u>AMOUNT OF BID RECOMMENDED FOR AWARD</u>
Tri-State Equipment Co.	No Bid	
Superior Sales Co.	No Bid	
Ward Restaurant Equipment	\$18,299.00	\$18,299.00
Gateway Kitchen Inc.	No Bid	
Acme Sales Co.	No Bid	
Sullivan Design Equipment	\$28,134.00	
Reinhart Food Service Inc.	No Bid	
Zink Marketing	No Bid	
TOTAL BID AWARD		\$18,299.00

WARREN COUNTY SCHOOL DISTRICT
BOARD OF SCHOOL DIRECTORS
14 HOSPITAL DRIVE, BUILDING 11
NORTH WARREN, PA 16365

CURRENT DATE: February 3, 2006

Submit proposals to:
Mark Rondinelli, Purchasing Agent
(814-723-6903 ext. 2189)

PROPOSAL CONDITIONS AND SPECIFICATIONS

FOR

GAS STEAMER and GAS KETTLE

QUOTATION _____ SEALED PROPOSAL XXX

DUE: FEBRUARY 20, 2006 TIME: 2:00 p.m.

VENDOR'S NAME & ADDRESS

WARD RESTAURANT EQUIP.

P.O. Box 467

Irwin, PA

15642

Telephone Number 412-751-3100 CELL: 412-720-5151

PLEASE READ AND ADHERE TO ALL OF THE ATTACHED
GENERAL AND SPECIFIC PROPOSAL CONDITIONS THAT
APPLY TO THIS PARTICULAR PROPOSAL OR QUOTATION.

Total dollar amount of entire proposal \$ 18299.00

Delivery to 1 location(s)

Authorized signature 

Position OWNER

PROPOSAL PAGE
(PRICING MUST BE HELD FOR 90 DAYS)

<u>DESCRIPTION</u>	<u>QNTY.</u>	<u>TOTAL COST</u>
MARKET FORGE ONLY!		
STEAMER, PRESSURE, GAS 2 Compartment Vulcan Model # VHL2DS Class: 85 Or Market Forge Model # 2AM36G100A Class: 85	1 each	<u>\$ 10557.00</u> (must include warranty, installation & delivery)

Bid as specified or approved equal.
If bidding an alternate model please include your specifications.

MARKET FORGE ONLY!

KETTLE, GAS 40-gallon capacity Vulcan Model # VGL40 Class: 150 Or Market Forge Model # F-40GL Class: 85	1 each	<u>\$ 7742.00</u> (must include warranty, installation & delivery)
---	--------	---

Bid as specified or approved equal.
If bidding an alternate model please include your specifications.

(WARRANTY)

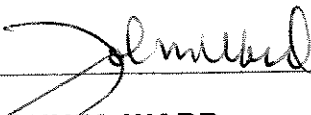
Delivery Location:

Warren County School District
Central Warehouse
14 Hospital Drive, Bldg. 11
North Warren, PA 16365

**NOTE: TO ADD 1 ADDITIONAL YEAR
ON BOILER, ADD KLEENSTEAM
FILTER SYSTEM AT TIME OF
ORDER FROM MARKET FORGE!
COST: \$ 495.00**

Bid pricing must include warranty, installation and delivery.

SIGNATURE



JOHN M. WARD

PRINT NAME

PHONE NUMBER

412-751-3100 CELL: 412-720-5151

G**GAS FIRED COMPARTMENT
STEAM COOKER****WARD RESTAURANT EQUIPMENT
412-751-3100****MODEL: 2AM36G100A.**

("MF" indicates automatic compartment controls.)

SIZE: 36" wide by 33" front to back

(914mm wide by 838mm front to back)

DESCRIPTION: Market Forge model

gas fired steam cooker with stainless steel cooking compartments. Inner door shall be of cast aluminum with stainless steel facing, and shall be removable for cleaning without tools. Door wheel screw shall be Acme type with replaceable bushing and all threads concealed. Compartment doors shall be self-latching.

Unit shall include:

- ☒ 2 compartments
☐ 3 compartments

Exterior finish shall be:

- ☒ polished stainless steel (optional at extra cost)
☐ baked enamel (standard)

TIMING OF COOKING COMPARTMENTS SHALL BE BY:

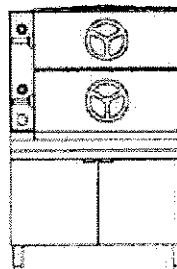
- ☐ Automatic controls which show a visible signal during cooking cycle, shut off and exhaust steam, drain condensate from cooking compartment and sound an audible signal at end of cooking cycle. Audible signal shall continue to sound until manually shut off (optional at extra cost).
☒ Manual mechanical timer for each compartment that sounds an audible signal for several seconds at end of cooking cycle. Operator must manually shut off compartment to exhaust steam and drain condensate (standard).

EACH COOKING COMPARTMENT SHALL HAVE:

- ☒ Lift out four track shelf uprights and one pull out shelf which shall hold two 12" x 20" x 2 1/2" pans (two 1/1 gastronorm pans 65mm deep) or two 12" x 20" x 4" pans (two 1/1 gastronorm pans 100mm deep).
☐ Lift out universal pan supports which shall hold eight 12" x 20" x 2 1/2" pans (eight 1/1 gastronorm pans 65mm deep) or four 12" x 20" x 4" pans (four 1/1 gastronorm pans 100mm deep).

Polished stainless steel cabinet base of modular design to match other Market Forge cooking equipment and enclose the boiler, equipped with 6" (152mm) stainless steel legs, adjustable bullet feet, reinforced die formed stainless steel marine edged counter top, hinged doors with magnetic latches.

The manufacturer reserves the right to modify materials and specifications without notice.

**OPERATION SHALL BE BY:**

Gas fired, A.S.M.E constructed, A.G.A. design certified boiler equipped for operation automatically at 15 PSI (1 kg/cm²).

Boiler shall be rated at:

- ☒ 100,000 BTU
☐ 200,000 BTU
☐ 300,000 BTU

Boiler will be equipped for operation with:

- ☒ Natural Gas
☐ Propane Gas

Manifold and pilot gas pressure will be 3 1/2" (89mm) for natural gas and 10" (254mm) for propane gas. Incoming gas pressure must not exceed 14" (357mm) W.C.

Boiler shall be automatically filled with water and brought to pressure when heat and water switches are turned on and automatically drained under pressure when switches are turned off. A cold water condenser shall automatically condense all exhausted steam before releasing it to the drain. A manual drain valve is also provided.

All units include safety valves, low water cut off, water strainer, cathodic protector and access port for Total Concept delimer/descaler and PM Plus corrosion inhibitor.

OPTIONAL AT EXTRA COST:

(Indicate quantity in space provided)

- ___ 12" x 20" x 2 1/2" perforated stainless steel pans
 ___ 12" x 20" x 2 1/2" solid stainless steel pans
 ___ 12" x 20" x 4" perforated stainless steel pans
 ___ 12" x 20" x 4" solid stainless steel pans
 ___ Extra shelves
 ___ M12 12" (305mm) spacer cabinet
 ___ M6 6" (152mm) spacer cabinet
 ___ Spray and rinse hose
 ___ Case of Total Concept (4 gallons)
 ___ Case of PM Plus (4 gallons)

Market Forge Industries Inc.

DETAILS & DIMENSIONS

GAS FIRED COMPARTMENT
STEAM COOKER

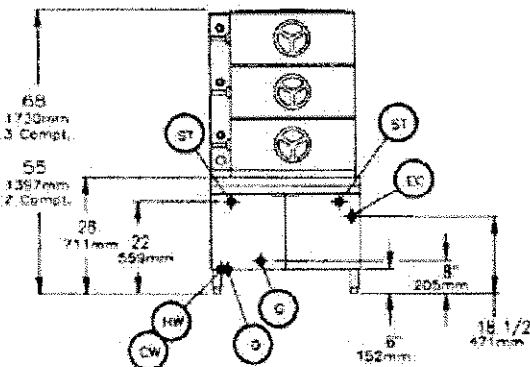
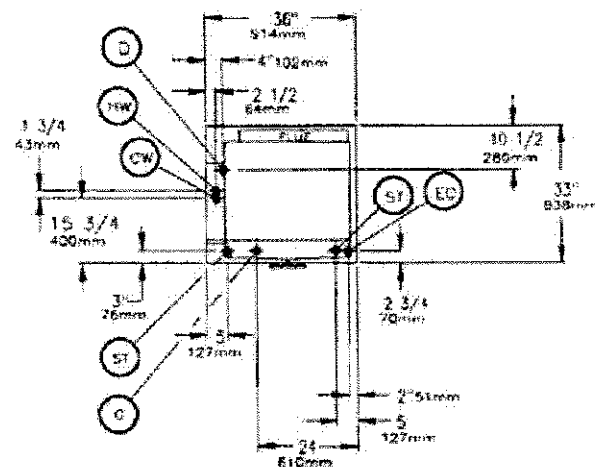
G

NOTES:

Allow 12" (305mm) spacing on left and 6" (152mm) spacing on right if height of adjoining wall or equipment exceeds 29" (737mm). Matching spacer cabinets, either 12" (305mm) or 6" (152mm) wide, are available and should be specified.

Interior dimensions of cooking compartment:
28 3/4 (730mm) wide, 21 1/4 (540mm) front to back,
12 3/4 (324mm) high.

The only available space to supply utilities to the boiler is 6" (152mm) height between the floor and the cabinet base.



SERVICE CONNECTIONS

GAS OPERATED

G	Gas Connection-3/4" (20mm) I.P.S. (100 & 200K B.T.U.)
G1	Gas Connection-1" (25mm) I.P.S. (300K B.T.U.)
HW	Hot Water-3/8" (10mm) I.P.S. for hot water to boiler. Hot water lines will have a maximum of 50 PSI (3.5 kg/cm ²) and a minimum of 25 PSI (1.8 kg/cm ²) water pressure
CW	Cold Water-3/8" (10mm) I.P.S. for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5 kg/cm ²) and a minimum of 25 PSI (1.8 kg/cm ²) water pressure
D	Drain - Pipe full 2" (50mm) I.P.S. to flush floor drain capable of receiving water flowing at a maximum rate of 5 gallons (19 liters) per minute. DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN. INSTALL NO ELBOWS IN DRAIN LINE.
EC	Electrical Connection - 120 VAC, 60 Hz, 1/2" (13mm) conduit connection or equivalent. Use wire suitable for at least 90°C. Amp draw for cooker and boiler controls: 6 amps.
ST	Steam Take-off - Connection for operations of adjacent steam powered equipment. Requires steam take-off kit (optional at extra cost).

NOTE:

If the equipment is to be installed where the elevation exceeds 2,000 feet (609.6 meters) above sea level, specify installation altitudes so that proper gas orifices can be provided.

CAUTION:

Before connecting water to this unit, have water supply analyzed to make sure hardness is no greater than 2.0 grains and pH level is within the range of 7.0-8.5. Water which fails to meet these standards should be treated by installation of a water conditioner. EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.

NOTE:

PVC & CPVC Pipe are not acceptable materials for drains.

*It is our policy to build equipment which is design certified by A.G.A., U.L., A.S.M.E., N.S.F., C.G.A. and C.S.A. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

Market Forge Industries Inc.

G**STATIONARY SELF CONTAINED
GAS FIRED STEAM
JACKETED KETTLE****WARD RESTAURANT EQUIPMENT
412-751-3100****MODEL:** F-20GL, F-40GL, F-60GL**SIZE:** 20 gal., 40 gal., 60 gal.**DESCRIPTION:** Market Forge self contained gas fired stationary steam kettle Model:

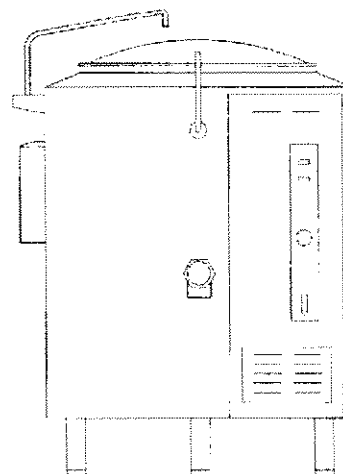
- ☐ F-20GL 20 gallon (76 liters) capacity
- ☒ F-40GL 40 gallon (152 liters) capacity
- ☐ F-60GL 60 gallon (227 liters) capacity

The kettle has double-wall construction forming a steam jacket around the lower 2/3 of the vessel. The jacket enclosure contains factory sealed water and antifreeze. The kettle exterior is fully insulated. The bottom of the kettle is a hemispherical design for superior heat circulation. The recessed control panel is located on the front right side of the unit in full view of the operator. Standard controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge and standing pilot with ignition indicator light. Safety features include low water cut off, gas valve with gas pressure regulator, pressure switch and a 100% safety gas shut off valve.

The kettle is mounted on stainless steel 2" tri-legs with adjustable flanged feet. The kettle has as standard equipment a hinged cover, a 2" (50mm) diameter draw off valve and drain strainer with locking prongs.

The gas burner assembly includes a power burner with a rated capacity of 100,000 BTU input for 20 and 40 gallon and 130,000 BTU input for the 60 gallon kettle. The pressurized steam generating section of the kettle will be fitted with a 50 PSI safety valve and an automatic air eliminator valve. Kettle construction is in accordance with the ASME code.

KETTLE SIZE	INPUT BTU/HR	COMBUSTION EFFICIENCY
20 gallon 76 liters	100,000	78% min.
40 gallons 152 liters	100,000	78% min.
60 gallon 227 liters	130,000	75% min.



Shown with optional faucet

OPERATION BY:

Natural or L.P. gas utilizing a high efficiency power burner system. The steam kettle is A.S.M.E. code stamped for operation to 50 psi. Temperature range from 150° F to 285° F.

Standard controls equipped for operation on:

- ☐ 120 VAC, 1 Phase, 50/60 Hz.

OPTIONAL AT EXTRA COST:

- ☐ Stainless steel tri basket, VTB
- ☐ Electronic ignition
- ☐ Single pantry faucet with swing spout, SP-12
- ☐ Double pantry faucet with swing spout, DP-12
- ☐ 316 Stainless steel liner for high acid content products
- ☐ Graduated measuring strip, MS-1
- ☐ 3" draw-off valve, FDOR-3
- ☐ Solid draw off strainer, DOS-2
- ☐ Spring assist cover for 20 & 40 gallon, HSC (standard on F-60GL)

The manufacturer reserves the right to modify materials and specifications without notice.

Market Forge Industries Inc.

DETAILS & DIMENSIONS

STATIONARY SELF CONTAINED
GAS FIRED STEAM
JACKETED KETTLE**G**

ELECTRICAL OPTIONS:

☐ 208 VAC, 60 Hz, 1 PH or for use on 190 to 219 volts, supply to unit. Total maximum amps 1.0.

☐ 236 VAC, 60 Hz, 1 PH or for use on 220 to 240 volts, supply to unit. Total maximum amps 1.0.

☐ 220 VAC, 50 Hz, 1 PH or for use on 220 to 240 volts, supply to unit. Total maximum amps 1.0.

SERVICE CONNECTIONS

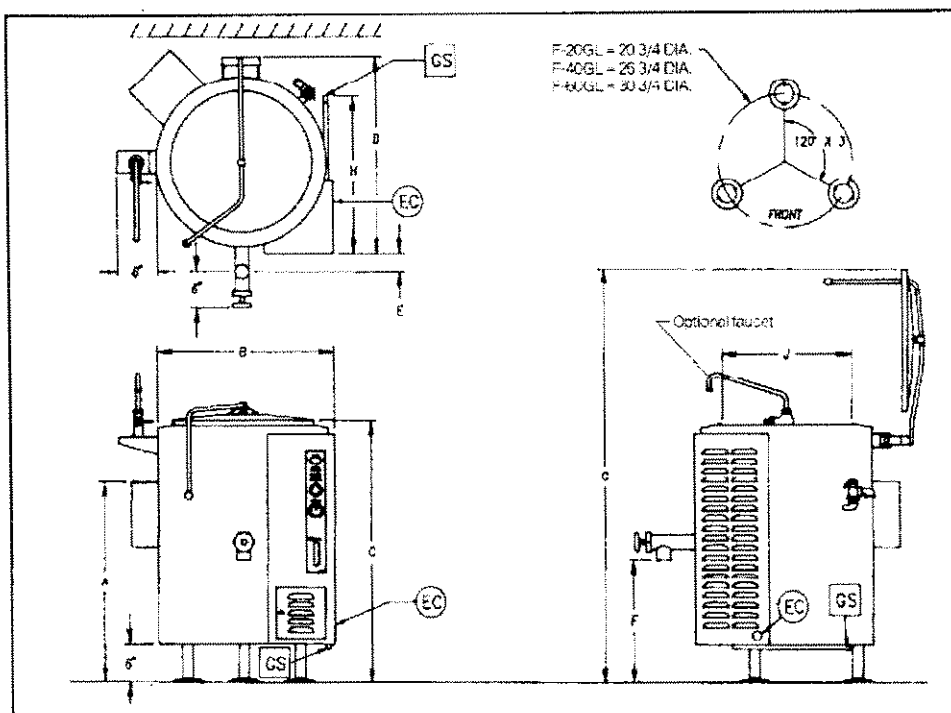
GAS OPERATED

GS	Gas Connection-1" (25mm) N.P.T.
EC	Electrical Connection (standard) - 120 VAC, 60 Hz, 1 PH. furnished with 6 ft. cord w/3 prong plug. Total maximum amps 2.0.

NOTE:

Allow 6" (152 mm) minimum spacing on left and right sides and 2" (51 mm) spacing from flue.

MODEL	CAPACITY		A	B	C	D	E	F	G	H	J
F-20GL	20 gallons 76 liters	inches mm	30 1/2 775	27 1/2 698	40 1016	32 813	3 76	19 483	64 1626	24 610	20 508
F-40GL	40 gallons 152 liters	inches mm	35 889	32 1/2 825	44 1118	38 1/2 978	2 51	19 483	72 1829	29 737	26 660
F-60GL	60 gallon 227 liters	inches mm	39 991	36 1/2 927	49 1/2 1257	40 1016	2 1/2 63	21 1/2 546	85 2159	35 889	30 762



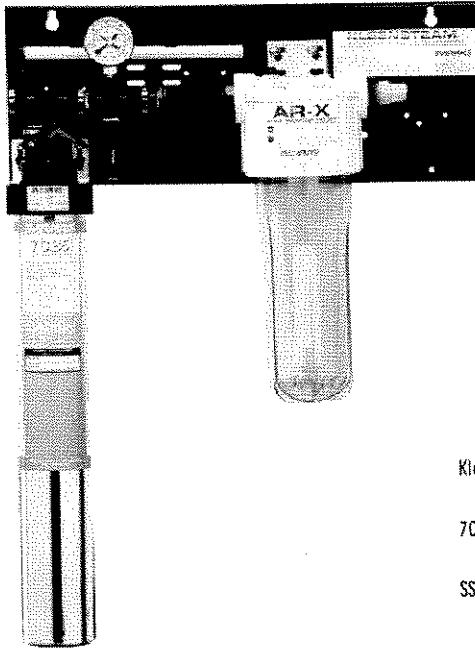
*It is our policy to build equipment which is design certified by A.G.A., U.L., A.S.M.E., N.S.F., C.G.A. and C.S.A. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

Market Forge Industries Inc.
Employee Owned Company

WARD RESTAURANT EQUIPMENT

412-751-3100

Total water treatment system for steam applications



Kleansteam System: EV9797-00

7CB5 Replacement Cartridge: EV9618-11

SS-10 Cartridge: EV9799-02

A total system delivering high quality filtered water with cleaning and deionizing capabilities

Sophisticated Hydroblend compound prevents limescale formation in high temperature steam applications

Fine filters incoming water to improve the performance, maximize energy efficiency and increase the life of steam equipment

Reduces chlorine-induced corrosion

System is simple to install, operate and maintain

Easy deliming with Everpure's ScaleKleen, which is fed directly into the boiler through the SR-X bowl without boiler disassembly or the use of dangerous acids

Longer lasting SS-10 cartridge is more effective in higher alkalinity/hardness/TDS/temperature installations.

Scalestick is NSF Certified under NSF/ANSI Standard 42 for material requirements only

Choose a mounting location suitable to support the full weight of the system when operating

Use 1/8" water line

Connect the system to the boiler water only! Do not connect to the condenser!

Install vertically with cartridges hanging down

Allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through filter for five minutes at full flow

Change 7CB5 cartridge on a regular 6 month preventative maintenance program

Change SS-10 cartridge before HydroblendTM compound is completely used up

Change cartridges when capacity is reached or when pressure falls below 10 psi

Service flow rate must not exceed 2.5 gpm

Always flush the filter cartridge at time of installation and cartridge change

For commercial steam applications

For use with boiler base steam equipment

Kleensteam

Overall Dimensions:

3"H x 19-3/4"W x 7"D

Inlet connection: 3/8"

Outlet connection: 3/8"

Service Flow Rate:

Maximum 1.5 gpm (5.6 Lpm)

Pressure Requirements:

10 - 125 psi (0.7 – 8.6 bar), non-shock

Maximum water temperature at inlet:

80°F (27°C)

Alkalinity range:

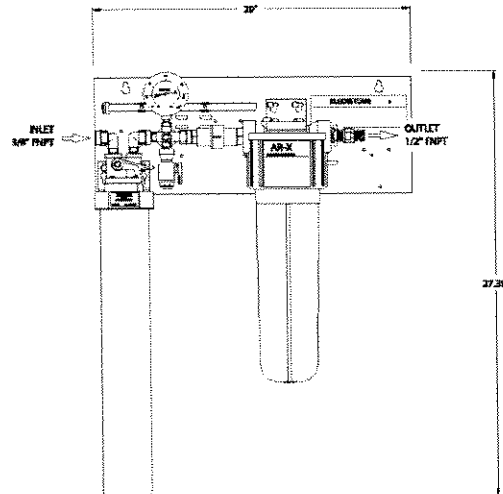
2 to 12 grains per gallon

No electrical connection required

Shipping Weight: 27 lbs.

Operating Weight: 32 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.



Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.