CONCESSIONS KITCHEN BID SPECIFICATIONS

CONTRACTUAL DOCUMENTS, GENERAL CONDITIONS, SPECIAL REVISIONS AND TECHNICAL SPECIFICATIONS FOR THE LAND CONCESSIONS KITCHEN APPLIANCE PURCHASE AND INSTALLATION

CITY OF SARALAND, ALABAMA

JULY 2024
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PUBLIC NOTICE REQUEST FOR BIDS

Sealed bids will be received, opened and read allowed in public session for the land concessions kitchen appliance purchase and installation for the City of Saraland, Alabama at 6:00 p.m. on Monday, September 9, 2024 at the City Hall Municipal Complex located at 943 Saraland Boulevard South, Saraland, Alabama.

Proposal specifications may be obtained from Saraland City Hall, 943 Saraland Boulevard South, Saraland, Alabama, Monday through Friday from 8:00 a.m. until 5:00 p.m. or may be downloaded from the City’s website at www.saraland.org.

Sealed proposals may be mailed or delivered directly to the City of Saraland prior to public meeting and opening. All sealed proposals must be clearly and legibly marked “SEALED PROPOSAL,” the proposers name, the project name, and the opening date and time. Contact Judi Smith at 251-375-5353 or jsmith@saraland.org with any questions.

Sealed proposals must be mailed to the following address:

City of Saraland
Attention: City Clerk
943 Saraland Boulevard South
Saraland, Alabama 36571

Or

Hand delivered to

City of Saraland
Attention: City Clerk
943 Saraland Boulevard South
Saraland, Alabama 36571

Be advised that overnight delivery by express or courier to Saraland is not guaranteed. Faxed proposals and email proposals will not be accepted.
The City of Saraland reserves the right to reject any and all bids, to waive any irregularity in bids received, and to accept or reject any items of the bid for the benefit of the public. No conditional bids will be accepted. No bid may be withdrawn for a period of sixty (60) days after the scheduled bid date and time for the receipt of bids.

THE CITY OF SARALAND, ALABAMA
INVITATION TO BID

Invitation to bid date: September 9, 2024

Bid title: The Land Concessions Kitchen Appliance Purchase and Installation

Place of bid opening: City of Saraland, City Hall, 943 Saraland Boulevard South

Bids must be received before: September 9, 2024 at 6:00 p.m. (Central)

Bids will be publically opened: September 9, 2024 at 6:00 p.m. (Central)

Sealed bids will be received by the City of Saraland at the office of the City Clerk located at Saraland City Hall until the above time and date at which time they will be opened as soon thereafter as practicable.

NOTE: For this bid to be considered responsive, all information in this section should be supplied, as appropriate, or the entire bid may be disqualified. Bid response must be in ink or typed with original signature. No errors will be corrected after bids are opened. No prices shall include state or federal excise taxes; tax exemption certificates furnished upon request. City of Saraland reserves the right to accept or reject all bids, or any portion thereof. The City reserves the right to require a bid bond, in which case specific information shall be provided in the bid documents.

ALL BIDS MUST BE RETURNED AS FOLLOWS:

All bidders must use the bid form provided in the bid documents and show on the envelope “SEALED BID,” the bid title, the bidders name, and the opening date and time. Each bid must be in a separate envelope. Delivery instructions are as follows:

For service via U.S. Postal Service:

City of Saraland
Attention: City Clerk
943 Saraland Boulevard South
Saraland, Alabama 36571
Delivery via Courier (UPS, Fed Ex, etc.)
Or Hand Delivery
City of Saraland
Attention: City Clerk
943 Saraland Boulevard South
Saraland, Alabama 36571

For the purchase of personal property only, a resident person, firm or corporation, whose bid is no more than five percent (5%) greater than the lowest bid, may be the successful bidder and the contract may be awarded to such resident responsible bidder. A resident bidder is defined by the City Council of Saraland as any business located within Mobile County.

Any questions concerning the technical specifications should be made to Mr. John Di Meglio at (201) 321-0518/ jdimeglio@kempersports.com.

Questions concerning technical specifications or general bid procedures may be made to Judi Smith, City Clerk at (251) 375-5353/ jsmith@saraland.org.
BID SPECIFICATIONS

A. Owner.

The owner of this contract is the City of Saraland, Alabama. The mailing address for the owner is 943 Saraland Boulevard South, Saraland, Alabama, 36571.

B. Local license requirement.

Attention is called to the fact that all companies performing work on this contract must obtain a business license from the City of Saraland. Please contact the City of Saraland City Clerk’s office at (251) 375-5353 for more information.

C. Project description.

The purpose of this contract is to provide for the purchase of appliances for the concessions areas of The Land Sportsplex project and to install them in the concession areas.

D. Scope of work.

1. Contractor is responsible for purchase of the appliances and material provided for in Exhibit A and for their delivery to The Land the location or installation.

2. The Contractor shall undertake all efforts necessary to install the appliances and equipment in conformance with the schematics and drawings contained in Exhibit B hereto. This is to include all necessary electric, gas and plumbing connections to the utility service at the locations where installed. Said installation of the appliances and equipment will be in conformance with the schematic and floor plans outlined in Exhibit B hereto.

3. Contractor will undertake those efforts to test the installed appliances and equipment to ensure proper and safe installation consistent with manufacturer requirements as well as existing building and professional technical codes adopted by the City.

4. Contractor will undertake those efforts necessary to remove all packaging and transportation material and remove the same from the work site and dispose of those items properly.

5. Contractor will coordinate their efforts for delivery and installation so that the impact of the delivery and installation will minimize any adverse impacts on any other contractor or subcontractor performing work at The Land Sportsplex Complex.
6. Contractor will work with the city appointed project manager to develop a calendar for the delivery and installation of the appliances and equipment with delivery to begin by November 1, 2024 with the delivery and installation to be complete for the entire project by November 22, 2024.

7. The contractor shall supervise and direct the work, using skillful labor and proper equipment for all tasks. Safety of the contractors personnel and equipment is responsibility of the contractor. Additionally, the contractor shall pay for all materials, personnel, taxes and fees necessary to perform under the terms of this contract.

8. The contractor must be duly licensed in accordance with the State of Alabama statutory requirement to perform the work. The contractor shall obtain all permits and city licenses necessary to complete the work. City fees for permits where needed, shall be waived. The contractor shall be responsible for determining what permits are necessary and perform under the contract. Copies of all permits shall be submitted to the project manager.

9. The contractor shall be responsible for taking corrective action in response to any notices of violations issued as a result of any contractors or subcontractor actions or operations during the performance of this contract. Corrections for any such violations shall be at no additional cost to the City.

10. All work shall be accomplished in a safe manner in accordance with applicable state and federal regulations.

11. The specific items included as part of this scope of work are listed for emphasis only and are not intended to limited the scope of work in any way.

12. Contractors price includes: All costs for purchases of appliances, equipment and necessary installation, mounting and connection hardware and supplies.

   a. All taxes associated with the scope of work;
   b. All salaried and field personnel required to complete the work;
   c. All reasonably anticipated expenses.

13. Contractor is responsible for all material handling required to perform the scope of work.

14. Contractor will also comply with the provisions of the “special conditions” document included in this packet.
E. Minimum equipment requirements.

All equipment used in the delivery and installation of the appliances and equipment to be installed as well as any equipment utilized to connect the appliances or equipment to utilities must be in compliance with all applicable federal state and local rules and regulations. All loading equipment shall conform to OSHA standards.

F. Disposal of materials.

Any waste and excess materials resulting from the transportation delivery or installation of the appliances and equipment shall be disposed of by the contractor in a safe manner conforming to all federal and state occupational and environmental laws and regulations and any costs associated with the disposal will be included in contractors price.

G. Payment of invoices.

1. Payment for completed may be invoiced on a monthly basis to the project manager.

H. State and federal laws, rules and regulations apply. The laws of the State of Alabama apply to any purchase made under this contract. Contractor shall comply with all local, state, and federal directives, orders and laws as applicable to this invitation to bid and subsequent contract(s). Contractor certifies by submission of this bid that they have not and will not use federal funds to pay any persons or organizations to influence or attempt to influence an officer or employee of an agency, a member of congress, officer or employee of congress or an employee of a member of congress in connection with obtaining any federal contract, grant or any other award covered by 31 USC §1352.
BID FORM

To: City of Saraland
943 Saraland Boulevard South
Saraland, Alabama 36571

Bidder:
____________________________________
____________________________________

Owner: City of Saraland, Alabama

Project: Concessions Kitchen Appliance Purchase and Installation

The bidder, in compliance with the instructions to bidders and general conditions having received plans and specifications for the project, and having received, read, and taken into account all addenda as follows:

and having inspected the site(s) and the conditions affecting and governing the accomplishment of the project, the undersigned agrees to furnish all material and perform all labor, as specified to complete the following:

____________________________________

BID TOTAL (SUM OF EXTENDED SUBTOTALS) $________________________

REQUIRED ATTACHMENTS:

Provide a minimum of three references for past projects similar to this project to include name of owner, owner contact name and number, brief project description, and any letters of recommendation.
The undersigned bidder acknowledges having inspected the site(s) and the conditions affecting and governing the accomplishment of the project, and proposes to furnish all material, products and perform all labor, as specified, to complete the project.

Company Name _____________________  Company Representative _____________________
Street Address _____________________  Title _____________________
City, State and Zip _____________________  Phone _____________________
Email _____________________

I/we agree to furnish at the prices shown and guarantee that each offered will meet or exceed all specifications, terms and conditions and requirements listed. To the extent any appliance brand name is listed, I/we certify that the appliance or product ultimately provided will be of the manufacturer listed or will be of like quality. This is the total price and includes all delivery or freight charges to the City of Saraland. Any attachments hereto is made and becomes a part of this inquiry and must be signed by the bidder. I/we affirm that I/we have not been in any agreement or collusion among bidders in restraint of competition, to bid at a fixed price, or to refrain from bidding otherwise. By signing this contract, the company represents and agrees that it is not currently engaged in, nor will it engage in, any boycott of a person or entity based in or doing business within a jurisdiction with which the State of Alabama enjoys open trade.

Sworn to and subscribed before me, this _________ day of ______________, 2024.

________________________
Company Name
Before me, the undersigned authority, in and for said State and County, personally appeared, _________________, whose name is signed to the foregoing and who is known to me and who by me being first duly sworn upon oath deposes and says that he signed the foregoing of his own free will and with full knowledge of same on this the ______ day of ____________, 2024.

________________________
Notary Public
My Commission expires: __________
SPECIAL CONDITIONS

The following special conditions will apply to the bid and performance of this project:

1. The contractor shall be responsible for all damage to public and private property as a result of the contractor’s actions or the actions of any subcontractor of the contractor. This provision to specifically include, without limitation, damage to The Land Sportsplex property. Contractor understands that time is of the essence in the performing of this contract. The parties agree that the determination and calculation of damages should the timeframe not be achieved is difficult. As a result, the parties agree that liquidated damages due to delay and completion of the project in the amount of $500.00 per day will be payable to the owner and may be deducted from any invoicing or billing from the contractor to the owner.

2. Contractor agrees to provide a necessary performance bond, payment bond and insurance certificates and execute the owners contract for services pursuant to the bid documents no later than two weeks following notification that the bid has been accepted.

3. All information required of submitting contractor is also required for any proposed subcontractor or firm which contractor expects to utilize. Contractor acknowledges that it is completely responsible for the actions or inactions of the subcontractors. Contractor shall be responsible for the compliance of all subcontracting parties with the terms of the contract and with any applicable local state or federal laws or regulations. Contractor shall be solely responsible for timely paying of its subcontractors.
4. Contractor will provide where applicable waiver of materialman lien as it concerns all appliances, product, equipment and installation costs with any invoicing submitted.

5. Contractor shall maintain adequate records to justify all charges, expenses and costs incurred in performing the services and installation for a period of at least three years following the conclusion of the project. The owner and/or their designee shall have full and complete access to all records, documents, and information collected and/or maintained by contractor in the course of the administration and performance of the contract. This information shall be made accessible at contractors local place of business in the owners jurisdiction, for purposes of inspection, reproduction and audit without restriction. If records are unavailable in the jurisdiction, it shall be contractors responsibly to ensure that all required records are proved to the owner at contractors expense.
INSTRUCTIONS TO BIDDERS & GENERAL CONDITIONS

1.0 INTRODUCTION

All bidders will be bound to the general conditions and requirements set forth in these general instructions and such instructions shall form an integral part of each purchase contract awarded by the City of Saraland. Applicability of general conditions as stated below shall be determined by the City of Saraland. All bids must be submitted on and in accordance with the instructions provided by the City of Saraland.

2.0 BID DOCUMENTS

A complete set of Bid Documents is included herein. The date, time, and place of a bid opening will be given in the Invitation to bidders. Copies of the complete set of Bid Documents may be inspected and/or obtained at the following location:

Saraland City Hall
943 Saraland Boulevard South
Saraland, AL 36571

Or downloaded from the City’s website:
www.saraland.org, see “Bids”

3.0 EXAMINATION OF DOCUMENTS AND PROJECT SITE

3.1 Carefully examine the Bid Documents, Specifications, Drawings, and the Work Site.
3.2 Bids shall include all costs required to execute the work under the existing conditions.
3.3 Extra payments will not be made for conditions which can be determined by examining the documents and the site.

4.0 INTERPRETATIONS AND ADDENDA

4.1 Should a bidder find discrepancies, ambiguities, or omissions in the Specifications, or should he/she be in doubt as to their meaning, he/she shall immediately notify the City Clerk (Judi Smith at 251-679-5560 or jsmith@saraland.org).
4.2 The City Clerk will issue Addenda to clarify discrepancies, ambiguities, or omissions in the Specifications.
4.3 Addenda will be posted on the City’s website at: www.saraland.org.
4.4 Addenda shall become part of the bid and all bidders must acknowledge receipt of Addenda on their Bid Form or their bid will be rejected. Bidders shall be bound by all Addenda.
4.5 The City is not responsible for any oral instructions.

5.0 PREPARATION OF BID

5.1 The bid must be submitted on the Bid Form furnished. All information required by the Bid Documents must be given to constitute a complete bid.
5.2 The Bidder must print, in figures, without interlineations, alterations, or erasures, a Unit Price. The Bidder shall then print the total sum on the line designated as “Bid Total.” The City will check the total sum printed by the Bidder, and, in case of error or discrepancy, the unit price shall prevail and the total shall be corrected.
5.3 Prices and all information must be legible. Illegible or vague bids may be rejected.
5.4 All signatures must be written. Facsimile, printed, or typewritten signatures are not acceptable.

5.5 Under penalty of perjury, the Bidder certifies by signature on the Bid Form that:

- The bid has been arrived at by the Bidder independently and has been submitted without collusion with any other vendor of materials, supplies, equipment, or services for the type described in the Invitation to Bid; and
- The contents of the bid have not been communicated by the Bidder; nor to his/her best knowledge and belief by any of his/her employees or agents to any person not an employee or agent of the Bidder or its surety on any bond furnished herewith prior to the official opening of the bid.

6.0 DELIVERY AND SUBMISSION OF BID

6.1 Each bid shall be placed, together with the Bid Bond, if applicable, in a sealed envelope. Bid envelopes must be clearly marked “SEAL ED BID,” the Bidder’s name, the title of the bid, and the opening date and time.

6.2 All bids received after the time stated in the Invitation to Bid will not be considered and will be returned unopened to the Bidder. The Bidder assumes risk of delay in the mail. Whether sent by mail or by means of personal delivery, the bidder assumes responsibility for having bids deposited on time at the place specified.

6.3 The submission of a bid will be construed to mean that the Bidder is fully informed as to the extent and character of the supplies, materials, or equipment required, and as a representation that the bidder can furnish the supplies, materials, or equipment satisfactorily in complete compliance with the specifications.

7.0 MODIFICATIONS AND WITHDRAWALS OF BIDS

7.1 No alteration, erasure, or addition is to be made in the typewritten or printed matter. Deviations from the specifications must be set forth in the space provided in bid or by attached sheets for this purpose.

7.2 Bids may not be modified after submittal.

7.3 Bidder may withdraw his/her bid, either personally or by written request, at any time prior to the scheduled bid opening time.

7.4 No bidder may withdraw his/her bid for a period of thirty (30) days after the bid opening.

8.0 RIGHT TO REJECT BID

Bids may be rejected if they contain any omissions, alterations of form, additions not called for, conditional bids, alternate bids unless requested by the City, incomplete bids, erasures, or irregularities of any kind. Bids in which the Unit or Lump Sum prices are obviously unbalanced may be rejected. The City reserves the right to reject any and all bids for any reason and to waive any informality or irregularity in the bids received.

9.0 INTENTIONALLY OMITTED

10.0 QUALIFICATION OF CONTRACTORS

Each Bidder shall be prepared, if requested by the City, to present evidence of its experience, qualifications, and financial ability to carry out the terms of the Contract. The City reserves the right to disqualify any bidder who, in the sole judgement of the City, fails to adequately demonstrate qualifications and experience sufficient to enable that bidder to successfully complete the scope of work under this Contract.
11.0 EXECUTION OF CONTRACT
Within seven (7) days of Notice of Award, the Contractor shall deliver to the City proof of insurance and sureties as required by Contract Documents. All proof of insurance and sureties shall be approved by the City before the Contractor may proceed with Work.

12.0 LAWS AND REGULATIONS
The Contractor’s attention is directed to the fact that all applicable State laws, Municipal Ordinances, and the Rules and Regulations of all authorities having jurisdiction over construction of the project shall apply to the Contract throughout, and they will be deemed to be included in the Contract the same as though herein written out in full.

13.0 ALABAMA LICENSE CONTRACTOR
All Contractors submitting bids must be licensed general contractors in the State of Alabama.

14.0 BUSINESS LICENSE
The successful bidder will be required to obtain a City of Saraland Business License in order to operate within the Corporate Limits.

15.0 BID BOND
A bid bond in the amount of $25,000 shall be submitted with the bid. The contractor shall provide a letter from Surety certifying that the bid bond amount will be provided in the event the bidder refuses to enter into a contract and substantial conformance with sample contract contained in the bid documents.

16.0 PERFORMANCE BOND
Upon receipt of a Notice to Proceed, the Contractor shall obtain a performance bond equal to 100% of the contract amount and shall provide such bond within seven (7) days of Notice to Proceed. The Contractor shall provide a letter from Surety certifying that a Performance Bond will be provided in the event a Notice to Proceed is issued within seven (7) days of Notice of Award.

17.0 LABOR & MATERIALS BOND
Upon receipt of a Notice to Proceed, the Contractor shall obtain a Labor & Materials Payment Bond equal to but not less than 50% of the contract amount and shall provide such bond within seven (7) days of Notice of Proceed. The bond shall include payment of reasonable attorney’s fees incurred by successful claimants in civil actions. The Contractor shall provide a letter from Surety certifying that a Labor & Materials Bond will be provided in the event a Notice to Proceed is issued within seven (7) days of Notice of Award.

18.0 INDEMNIFICATION
The successful bidder shall indemnify, defend, and hold harmless City of Saraland and all City Officers, agents, and employees against all claims, demands, damages, and expense (including reasonable attorneys’ fees for the defense thereof) for loss of life or injury or damage to person(s) or property arising from a negligent act or omission, operation, or work of the vendor, its agents, or employees while engaged upon or in connection with the services performed by the successful bidder.

19.0 INSURANCE REQUIREMENTS
Contractor agrees, at its sole expense, to maintain on a primary and non-contributory basis during the life of this Contract, or the performance of Work hereunder, insurance coverages, limits, and endorsements as set out below. Coverage of all insurance shall be from acceptably strong companies with a minimum rating of A+/AA in Best’s Insurance Guide, or lacking that, must be approved by the Owner. Contractor agrees to obtain Commercial General Liability, Business Auto Liability, Worker’s Compensation, and Commercial Umbrella/Excess Liability before starting the work. Contractor also agrees to undertake the obligation to insure that all subcontractors abide by these same insurance requirements.

The Contractor agrees the insurance requirements herein as well as City’s review or acknowledgment is not intended to and shall not in any manner limit or qualify the liabilities and obligations assumed by the Contractor under this Contract.

**Commercial General Liability**

Contractor agrees to maintain Commercial General Liability at a limit of liability not less than $1,000,000 Each Occurrence, $2,000,000 Annual Aggregate. Contractor agrees its coverage will not contain any restrictive endorsement(s) excluding or limiting Product/Completed Operations, Independent Contractors, Broad Form Property Damage, X-C-U Coverage, Contractual Liability, or Cross Liability.

**Business Automobile Liability**

Contractor agrees to maintain Business Automobile Liability at a limit of liability not less than $1,000,000 Each Occurrence. Coverage shall include liability for Owned, Non-Owned, and Hired Automobiles.

**Worker’s Compensation & Employer’s Liability**

Regardless of any “minimum requirements” of the State of Alabama, Contractor shall obtain Worker’s Compensation insurance covering all workers involved in the Work. (Note: Elective exemptions or coverage through an employee leasing arrangement will violate this requirement.) Subcontractor shall also obtain Employer’s Liability insurance with minimum limits of $500,000 Each Accident, $500,000 Disease Policy Limit, and $500,000 Each Employee.

**Commercial Umbrella/Excess Liability**

Contractor agrees to maintain either a Commercial Umbrella or Excess Liability at a limit of liability not less than $1,000,000 Each Occurrence, $1,000,000 Aggregate. The Contractor agrees to endorse the City as an “Additional Insured” on the Commercial Umbrella/Excess Liability, unless the Commercial Umbrella/Excess Liability provides coverage on a pure/true follow-form basis, or the City is automatically defined as an Additional Protected Person.

**Additional Insured Endorsements**

The Contractor agrees to endorse the City as an Additional Insured on the Commercial General Liability with the following Additional Insured endorsement, or similar endorsement providing equal or broader Additional Insured coverage than:

- CG2010 10 01 – Additional Insured; Owners, Lessees, or Contractors, OR
The name of the organization endorsed as Additional Insured for all endorsements shall read “City of Saraland.”

**Waiver of Subrogation**

Contractor agrees by entering into this written Contract to a Waiver of Subrogation in favor of the City. If a policy prohibits waiving subrogation rights without an endorsement, the Contractor agrees to endorse it with a Waiver of Transfer of Rights of Recovery against Others, or an equivalent endorsement. This Waiver of Subrogation requirement shall not apply to any policy which voids coverage if subrogation is waived.

**Right to Revise or Reject**

The City reserves the right to revise any insurance requirement based on insurance market conditions affecting the availability or affordability of coverage; or changes in the scope of work/specifications affecting the applicability of coverage. Additionally, the City reserves the right, but not the obligation, to review and reject and insurance policies failing to meet the criteria stated herein, or any insurer(s) providing coverage, due to its poor financial condition or failure to operate legally in the State of Alabama. In such events, City shall provide Contractor written notice of such revisions or rejections.

**No Representation of Coverage Adequacy**

The coverages, limits, or endorsements required herein protect the primary interests of the City, and the Contractor agrees in no way should these coverages, limits, or endorsements required be relied upon when assessing the extent or determining appropriate types and limits of coverage to protect the Contractor against any loss exposures, whether as a result of the Project or otherwise.

**Certificate of Insurance**

Contractor agrees to provide City a Certificate of Insurance evidencing the above coverages. If the Contractor receives a non-renewal or cancellation or other material change notice from an insurance carrier affording coverage required herein, Contractor agrees to notify the City immediately with specifics as to which coverage is no longer in compliance. The City shall have the right, but not the obligation, of prohibiting Contractor from entering the Work site until a new Certificate of Insurance is provided to the City evidencing the replacement coverage. The Contractor agrees the City reserves the right to withhold payment to Contractor until evidence of reinstated or replacement coverage is provided to the City. If the Contractor fails to maintain the insurance as set forth herein, the Contractor agrees the City shall have the right, but not the obligation, to purchase replacement insurance, which the Contractor agrees to reimburse any premiums or expenses incurred by the City.

The Contractor agrees the Certificate(s) of Insurance shall:

1. Clearly indicate the City has been endorsed on the Commercial Umbrella/Excess Liability and Commercial General Liability policy as an Additional Insured. Clearly indicate the project name and project number.
2. Clearly indicated Certificate Holder(s) as follows:

Original to: City of Saraland

Attn: City Clerk

943 Saraland Boulevard South

Saraland, AL 36571

Fax (251) 679-5560

20.0 DEFAULT OF CONTRACTOR

In cases of default of the contractor, the City may procure the Work from other sources and hold the contractor responsible for any excess cost occasioned thereby.
REQUIREMENTS FOR CONTRACTS AND PURCHASES

Effective January 1, 2012 under the “Beason-Hammon Alabama Taxpayer and Citizen Protection Act,” Act No. 2011-535, Alabama Code (1975) Section 31-13-1, Et Seq., before entering into a contract with the City to:

1. Perform a service;
2. Perform work;
3. Provide a product;
4. Accept a grant; and/or
5. Accept an initiative

The State of Alabama requires the business entity to sign a notarized affidavit agreeing:

1. Not to knowingly employ, hire for employment, or continue to employ, any unauthorized aliens in the State of Alabama;
2. To enroll in the E-Verify Program, to verify the immigration status of every employee required to be re-verified through that system and to provide documentation of its enrollment; and
3. To require its subcontractors to comply with the above requirements.

Before any contract can be let, purchase can be made, or payment can be issued by the City of Saraland after January 1, 2012, the Affidavit on the reverse side of this document must be completed, notarized, and returned to our offices.

Note: Proof of enrollment in the E-Verify Program must accompany the Affidavit, unless you do not have or hire any employees.

Questions about this process may be directed to Judi Smith, City Clerk, at (251) 679-5560 or via e-mail at jsmith@saraland.org.

COMPLETED AFFIDAVIT MUST BE RETURNED IN SEALED BID.
AFFIDAVIT OF CONTRACTOR OR DIRECT VENDOR

State of __________________________
County of ________________________

Before me, a notary public, personally appeared _________________________________ (print name) who, being duly sworn, says as follows:

As a condition for the award of any contract, grant, or incentive by the City of Saraland, Alabama, I hereby attest that in my capacity as ___________________________________________ (state position) for ________________________________ (state business entity/employer/contractor name) that said business entity/employer/contractor shall not knowingly employ, hire for employment, or continue to employ an unauthorized alien within the State of Alabama.

I further attest that said business entity/employer/contractor is enrolled in the E-Verify program.

(Attach documentation establishing that business entity/employer/contractor is enrolled in the E-Verify Program.)

_____________________________________________
Signature of Affiant

Sworn to and subscribed before me this _________ day of ________________________________, 20____.

I certify that the affiant is known (or made known) to me to be the identical party he or she claims to be.

_____________________________________________
Signature and Seal of Notary Public

My Commission Expires:
NOTICE OF AWARD (SAMPLE)

DATED:

TO:

PROJECT: THE LAND CONCESSION’S KITCHEN APPLIANCE PURCHASE AND INSTALLATION

You have been awarded a contract for THE LAND CONCESSION’S KITCHEN APPLIANCE PURCHASE AND INSTALLATION.

Within seven (7) days of the date of this Notice of Award, you must deliver to the City the enclosed contract documents, fully executed, signed and witnessed, and a Certificate of Insurance as follows:

2 originals Contract

1 original Letter from Bonding Company certifying that Performance and Labor and Material Bonds will be provided in the event a Notice to Proceed is issued

1 original Certificate of Insurance certifying compliance with all insurance requirements as specified in the General Conditions

Within seven (7) days after receipt of the above documents, the City will return to you one (1) fully signed original of the Contract.

Failure to deliver the aforementioned contract documents and insurance certificate within the time specified will entitle the City to consider your bid abandoned, to annul this Notice of Award, and to declare your Bid Bond forfeited.
CITY OF SARALAND

By: __________________________________
    Judi Smith, City Clerk
PERFORMANCE BOND (SAMPLE)

KNOW ALL MEN:

That we _________________________________________________________________, hereinafter
called the Principal,

(Insert here the name and address or legal title of the Contractor)

__________________________________________________________________________, hereinafter
called the Surety,

(Insert here the name and address or legal title of the Surety)

are held and firmly bound unto the Owner in the sum of
_________________________________________________ ($_________________________) for the
payment whereof the Principal and the Surey bind themselves, their heirs, executors, administrators,
successors and assigns, jointly and severally, firmly, by these presents.

WHEREAS, the Principal has, by means of a written agreement dated
___________________________________ entered into a Contract with the Owner for
_____________________________________ which agreement is by reference made a part hereof.

NOW THEREFORE, the conditions of the obligation are such that if the Principal shall faithfully perform
the Contract on his part, and satisfy all claims and demands, incurred for the same, and shall fully
indemnify and save harmless the Owner from all costs and damage which he may suffer by reason of
failure to do so, and shall reimburse and repay the Owner all outlay and expense which the Owner may
incur in making good for any such default thence this obligation shall be null and void; otherwise, it shall
remain in full force and effect.
PROVIDED, HOWEVER, that no suit, action or proceedings, by reason of any default whatever be brought on his bond after twelve months from the day on which the final payment under the Contract falls due.

PROVIDED, further, that said Surety, for value received hereby stipulate and agree that no change, extension of time, or addition to the terms of the Contract or to the work to be performed thereunder of the specifications thereof shall in any way effect their obligations on this bond, and they do hereby waive notice of any such change, extension of time, alteration or addition to the terms of the Contract, or to the work, or to the specifications.

SIGNED, SEALED, AND DELIVERED this __________ day of ____________________________, 2024.

Attest: (Corporate Principal Sign Here)

__________________________________________________________
__________________________________________________________

________________________________ By:
__________________________________________________________

Attest: (Surety Sign Here)

__________________________________________________________
__________________________________________________________

________________________________ By:
__________________________________________________________
COUNTERSIGNED:

_________________________________________________

By:

______________________________________________
LABOR AND MATERIALS BOND (SAMPLE)

KNOW ALL MEN BY THESE PRESENTS, THAT WE
______________________________________________________

as Principal, and

______________________________________________________
as Surety, are held and firmly bound unto said Owner, hereinafter called the Obligee, in the penal sum of
______________________________________________ Dollars
($____________________)
lawful money of the United States, for the payment of which sum and truly to be made, we bind ourselves, our heirs, personal representatives, successors and assigns, jointly and severally, firmly by these presents.

WHEREAS, the Principal has entered into a certain Contract with said Obligee dated
______________, hereinafter called the Contract, for
______________ and the specifications for said work shall be deemed a part hereof as fully as if set out herein.

NOW THEREFORE, the conditions of the obligation are such that if the Principal and all subcontractors to whom any portion of the work in said Contract is sublet and all assignees of said Principal and of such subcontractors shall promptly make payments to all persons supplying him or them with labor, materials, or supplies for or in the prosecution of the work provided for in such Contract, or any amendment or extension of or addition to said Contract, and for the payment of reasonable attorney’s fees incurred by the successful claimant or plaintiffs in suits or claims against the Contractor arising out of or in connection with the said Contract, then the above obligation shall be void; otherwise to remain in full force and effect.

PROVIDED, HOWEVER, that this bond is subject to the following conditions and limitations.
(a) Any person, firm or corporation that has furnished labor, materials, or supplies for or in the prosecution of the work provided for in said Contract shall have a direct right to action against the Principal and Surety on this bond, which right of action shall be asserted in a proceeding, instituted in the County in which the work provided for in said Contract is to be performed or in any County in which said Principal or Surety does business. Such right of action shall be asserted in a proceeding instituted in the name of the claimant or claimants for his or their use and benefit against the Principal and Surety or either of them, but not later than one (1) year after the final settlement of said Contract falls due, in which action such claim or claims shall be adjusted and judgement rendered thereon.

(b) The Principal and Surety hereby designate and appoint __________________________, or his successor or representative as the agent of each of them to receive and accept services of process or other pleading issued, or filed in any proceeding instituted on this bond and hereby consent that such service shall be the same as personal service on the Principal and/or Surety.

(c) The Surety shall not be liable hereunder for any damages or compensation recoverable under Workmen’s Compensation or Employer’s Liability Statute.

(d) In no event shall the Surety be liable for a greater sum than the penalty of this bond, or subject to any suit, action or proceeding thereon that is instituted later than one (1) year after the final settlement of said Contract.

(e) This bond is given pursuant to the terms of an Act of the Legislature of the State of Alabama approved February 8, 1935, entitled, “An Act to further provide for Bonds and Contractors on State and other public works and suits thereon.”

(f) The full name and residence of each individual party to the bond must be inserted in the first paragraph.

(g) If the Principal is a partnership, the full name of all partners must be inserted in the first paragraph which must recite that they are the partners composing the partnership (to be named) and all partners must execute the bond as individuals.

(h) The State of Incorporation of each corporate party to bond must be inserted in the first paragraph and the bond must be executed under the Corporate Seal of each party attested by its secretary or other appropriate officer.

(i) The date of the bond must not be prior to the date of the Contract.

SIGNED, SEALED, AND DELIVERED this __________ day of __________________________.

Attest: (Corporate Principal Sign Here)
CONTRACT (SAMPLE)

THIS AGREEMENT, made and entered into the _____ day of September, 2024, by and between ____________________________, hereinafter called the Contractor, and the City of Saraland, Alabama, and/or its assigns, hereinafter called the Owner.

WITNESSETH:

That the Contractor, for the consideration hereinafter set out, hereby agrees with the Owner as follows:

1. That the Contractor shall perform all of the work in a satisfactory manner in accordance with the plans, specifications, bid requirements and conditions, which are attached hereto and made a part hereof as if fully contained herein, for Concession’s Kitchen Appliance Purchase and Installation.

2. The Contractor shall purchase all appliances and equipment as referenced in Exhibit A to the bid specifications.

3. That the Contractor shall commence the work to be performed under this agreement within the Contract Time as defined in the General Conditions.

All work shall be accomplished with quality in a manner which will maintain safety to life and property, and reduce to a minimum any interference with abutting property or public travel. All work shall be inspected and approved by the Project Manager or their designee as Owner's representatives before payment shall be made.

4. The Owner hereby agrees to pay to the Contractor for satisfactory performance of the agreement, subject to additions and deductions as provided in the contractual documents, in lawful money of the United States as follows:

5. Upon substantial completion and inspection of all work covered by this agreement, payment of the Contract sum shall be made within thirty (30) calendar days, less retainage of 2.5%.

Said retainage shall be retained until: 1) Submission by the Contractor of evidence satisfactory to the Owner that all payrolls, material bills, and other costs incurred by the Contractor in connection with the construction of the work have been paid in full including a Waiver and Release of Lien on the form included in the Contract Documents; 2) Legal notice of advertisement of completion has been advertised four (4) consecutive weeks in some newspaper of general circulation in Mobile County, Alabama, as approved by the Owner; 3) Final inspection by the Project Manager or his designee and final acceptance of the work by the Owner.
6. It is mutually agreed between the Owner and the Contractor that timely performance is of the essence to this Contract, and the Contractor agrees to keep a working force on the job of the size that is adequate to perform all work in accordance with the Contractor’s approved work schedule.

7. The Contractor hereby agrees to warrant that all material and workmanship is of the quality, quantity, and character specified and shown, and that any faulty materials or workmanship made known to him within one (1) year after date of final certificate of payment shall be made good by him without additional expense to the Owner.

Failure to complete the work within the allotted Contract time will cause loss to the Owner in administrative, engineering, inspection, interest, and supervision charges. Therefore, any overrun in the Contract time, which in the opinion of the City Project Manager is caused by undue delay, shall be charged to the Contractor at $500.00 per day and deducted from the final payment as liquidate damages.

8. The Owner reserves the right to terminate the contract upon written notice to the Contractor at least five (5) days prior to said termination. In the event that the Contract is terminated, the Contractor will be compensated in accordance with the bid items of the Contract and its attachment for all approved work in place.

IN WITNESS WHEREOF, the parties hereto have executed this agreement on the day and date first above written in two (2) counterparts, each of which shall, without proof or accounting for the other counterpart, be deemed an original contract.

(Corporate Seal) ___________________________________________ (Contractor)

By: __________________________________________

Its __________________________________________

Attest: _________________________________________

Its __________________________________________

(Seal) City of Saraland, Alabama (Owner)

By: ________________________________

Dr. Howard Rubenstein, Mayor

Attest: ______________________________

Judi Smith, City Clerk
NOTICE TO PROCEED (SAMPLE)

DATED:

TO:

PROJECT:  CONCESSION’S KITCHEN APPLIANCE PURCHASE AND INSTALLATION

You are hereby notified to commence work in accordance with the Agreement dated ________________, 2024, on or before __________________________, 20____.

City of Saraland, Alabama (Owner)

By: __________________________

______

Dr. Howard Rubenstein, Mayor

ACCEPTANCE OF NOTICE

Receipt of the above NOTICE TO PROCEED is hereby acknowledged this _____ day of _____________, 2024.

(Contractor)
WAIVER AND RELEASE OF LIEN (SAMPLE)

FROM:

TO: City of Saraland, Alabama (Owner)

PROJECT: CONCESSION’S KITCHEN APPLIANCE PURCHASE AND INSTALLATION

KNOW ALL MEN BY THESE PRESENTS:

1. The undersigned, having been employed by the City of Saraland to furnish labor and/or materials for the referenced project, does hereby waive and release any and all lien and claim or right to lien and claim against the City of Saraland on the referenced project on account of labor, services, equipment, materials, etc. furnished for the referenced project.

2. The undersigned further certifies that to the best of his knowledge and belief, there are no unsatisfied or outstanding claims of any character arising out of the furnishing of labor, equipment, services, and/or materials for the referenced project.

3. The undersigned further agree that, after execution of this document, it will indemnify, defend at its expense, and save the City of Saraland harmless from any and all claims or liens arising out of the undersigned’s furnishing of labor, equipment, services, and/or materials for the referenced project.

4. The undersigned has executed this document in order to induce the City of Saraland to make final payment to and in no way acts as a release of any claim the undersigned may have against parties other than the City of Saraland arising out of the furnishing of labor and/or materials for the referenced project.

IN WITNESS WHEREOF, the undersigned has signed and sealed this instrument this ______ day of _________________, 20_____.

__________________________________________

STATE OF ALABAMA
COUNTY OF MOBILE

Personally appeared before me the undersigned Notary Public in and for said County and State, _________________, who is known to me and who, after being duly sworn, deposes and says that the facts stated in the above affidavit are true.
NOTARY PUBLIC

My commission expires:

___________________
NONCOLLUSION AFFIDAVIT OF PRIME CONTRACTOR

STATE OF ALABAMA
COUNTY OF __________________

__________________________, being first duly sworn, deposes and says that:

1. I am, of ___________________, of ___________________, the Bidder that has submitted the attached Bid.

2. I am fully informed respecting the preparation and contents of the attached Bid and of all pertinent circumstances respecting such Bid;

3. Such Bid is genuine and is not a collusive or sham Bid;

4. Neither I, nor any of Bidder’s officers, partners, owners, agents, representatives, employees or parties in interest, including this affiant, has in any way colluded, conspired, connived or agreed, directly or indirectly with another Bidder, firm or person to submit a collusive or sham Bid in connection with the Contract for which the attached Bid has been submitted or to refrain from bidding in connection with such Contract, or has in any manner, directly or indirectly, sought by agreement or collusion or communication or conference with any other Bidder, firm or person to fix the price or prices in the attached Bid or of any other Bidder, or to fix an overhead, profit or cost element of the Bid price of any other Bidder, or to secure through any collusion, conspiracy, connivance or unlawful agreement any advantage against the City of Saraland or any person interested in the proposed Contract; and

5. The price or prices quoted in the attached Bid are fair and proper and are not tainted by any collusion, conspiracy, connivance, or unlawful agreement on the part of the Bidder or any of its agents, representatives, owners, employees, or parties in interest, including this affiant.

Signed: ________________________ ______________________________
Title

Subscribed and sworn to me this _____ day of __________, 20_____.

By: ______________________________
Notary Public

My commission expires ____________________________.
FEDERAL DEBARMENT CERTIFICATION FORM

Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion Lower Tier Covered Transactions

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension (1986) and Executive Order 12689, Debarment and Suspension (1989) at 2 C.F.R. Part 180.

(BEFORE COMPLETING CERTIFICATION, READ THE INSTRUCTIONS ON THE WHICH ARE AN INTEGRAL PART OF THE CERTIFICATION)

(1) The prospective recipient of Federal assistance funds certifies, by Response, that it is in compliance with the requirements of 2 C.F.R. Part 180 and that neither it, its principals, nor its subcontractors are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

(2) Where the prospective recipient of Federal assistance funds is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this Response.

ATTESTATION

By signing this report, I certify to the best of my knowledge and belief that the foregoing is true, complete, and accurate. I am aware that any false, fictitious, or fraudulent information, or the omission of any material fact, may subject me to criminal, civil or administrative penalties for fraud, false statements, false claims or otherwise. (U.S. Code Title 18, Sections 3729-3730 and 3801-3812).

Company Name

Name and Title of Authorized Representative

Signature ____________________________ Date ____________________________
Certification for Contracts, Grants, Loans, and Cooperative Agreements (To be submitted with each bid or offer exceeding $100,000)

The undersigned [Contractor] certifies, to the best of his or her knowledge, that:

1. No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of an agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.

2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.

3. The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subcontracts, subgrants, and contracts under grants, loans, and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by 31, U.S.C. § 1352 (as amended by the Lobbying Disclosure Act of 1995). Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

The Contractor, __________________________, certifies or affirms the truthfulness and accuracy of each statement of its certification and disclosure, if any. In addition, the Contractor understands and agrees that the provisions of 31 U.S.C. § 3801 et seq., apply to this certification and disclosure, if any.

________________________________________
Signature of Contractor's Authorized Official
<table>
<thead>
<tr>
<th>Name and Title of Contractor's Authorized Official</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>ItemNo</td>
<td>Mfr</td>
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<td>-------</td>
<td>--------------------------</td>
</tr>
<tr>
<td>1.1</td>
<td>Atosa USA, Inc.</td>
</tr>
<tr>
<td>1.1A</td>
<td>Centaur</td>
</tr>
<tr>
<td>1.2</td>
<td>Vulcan</td>
</tr>
<tr>
<td>1.2A</td>
<td>BK Resources</td>
</tr>
<tr>
<td>1.3</td>
<td>Frymaster/Dean</td>
</tr>
<tr>
<td>1.5</td>
<td>Atosa USA, Inc.</td>
</tr>
<tr>
<td>1.5A</td>
<td>Hatco</td>
</tr>
<tr>
<td>1.6</td>
<td>BK Resources</td>
</tr>
</tbody>
</table>

1. NOTE: Prices listed are for within the USA only. Please contact the factory for pricing if quoting outside of the USA
2. Digital Timer Controller, standard
3. NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
4. NOTE: Includes 24/7 parts & service assistance, call 414-671-6350
5. NOTE: Includes 24/7 parts & service assistance, call 414-671-6350
6. 1 year limited parts & labor warranty, standard
7. Optional extended warranty extends the warranty for a period of 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation. (net)
8. 1 year limited parts & labor warranty, standard
9. Voltages must be specified
10. 1 year limited parts & labor warranty, standard
11. Voltages must be specified
12. 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)
13. 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)
14. 120v/60/1-ph, 750 watts, 6.3 amps, NEMA 5-15P (domestic voltage)
15. 14" Clearance, 18" Over All Height
16. Clear Anodized Aluminum housing, finish, standard (available at time of purchase only)
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Specifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.6A</td>
<td>Centaur CWS1572SS</td>
<td>1 ea Shelving, Wall Mounted Centaur® Fabricated Wall Shelf, 72&quot;W x 15&quot;D, includes mounting brackets &amp; hardware, 18/304 stainless steel construction, 300 lb. load capacity, NSF</td>
</tr>
<tr>
<td>1.7</td>
<td>BK Resources BKHS-D-1410-SS-3 P-G</td>
<td>1 ea Hand Sink Hand Sink, wall mount, 14&quot; wide x 10&quot; front-to-back x 5&quot; deep bowl, 4&quot; O.C deck mount faucet (BKD-3G-G, lead free), marine edge, side splashes on left &amp; right, includes basket drain &amp; wall mounting hardware, 304 stainless steel construction, NSF</td>
</tr>
<tr>
<td>1.8</td>
<td>AERO CUSTOM 2 ea FRONT COUNTER (102&quot; x 412-1/4&quot; x 102&quot;)L x 30&quot;W 16ga stainless steel countertop Includes 181-5/8&quot;L pass-thru countertop 18ga 430 series stainless steel enclosed cabinet base construction with open back Includes 18ga 430 series stainless steel intermediate shelving as needed 16ga 300 series stainless steel legs Top/base cutouts as needed for drop-ins/buyouts/roll-ins by others Aero Slip Fits as needed Electrical connection by others Plumbing connection by others Buyouts/drop-ins/roll-ins by others Stainless steel construction, 300 lb. load capacity, NSF</td>
<td></td>
</tr>
<tr>
<td>1.8A</td>
<td>Centaur CWS1560SS</td>
<td>2 ea Shelving, Wall Mounted Centaur® Fabricated Wall Shelf, 60&quot;W x 15&quot;D, includes mounting brackets &amp; hardware, 18/304 stainless steel construction, 300 lb. load capacity, NSF</td>
</tr>
<tr>
<td>1.9</td>
<td>Nemco 8045W-220</td>
<td>2 ea Hot Dog Grill Roll-A-Grill® Wide Hot Dog Grill, roller-type, (10) chrome rollers, (45) hot dogs capacity, (900) per hour, aluminum and stainless steel construction, (2) switches, (7) heat control settings each, (2) motors, 1800 watts, NEMA 6-15P, 220v, 8.2 amps, NSF, cETLus 1 year parts &amp; labor warranty, standard</td>
</tr>
<tr>
<td>1.10</td>
<td>Atosa USA, Inc. MGF8401GR</td>
<td>2 ea Undercounter Refrigerator Atosa Undercounter Refrigerator, reach-in, one-section, 27-9/16&quot;W x 30&quot;D x 34-1/8&quot;H, rear-mounted self-contained refrigeration, 7,15 cu. ft. (1) right hinged solid door, digital temperature control, 33° to 40°F temperature range, (1) adjustable shelf, automatic evaporation, air defrost, stainless steel interior &amp; exterior, galvanized steel back, 2&quot; casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR® 2 year labor &amp; parts warranty, 5 years warranty on compressor (continental USA only)</td>
</tr>
<tr>
<td>1.11</td>
<td>Alto-Shaam 750-S</td>
<td>2 ea Heated Low Temp Holding Cabinet Halo Heat® Low Temp Holding Cabinet, on/off simple controller with adjustable thermostat, indicator light, capacity (2) (12&quot; x 20&quot;) pans, (2) chrome plated side racks, (3) wire shelves, stainless steel exterior, 2-1/2&quot; casters; 2 rigid, 2 swivel, 6&quot; swivel with brakes, EcolSmart®, cULus, UL EPH ANSII/NSF 4, CE, IPX3, TUV-NORD, EAC, N11942 1 Solid door, hinged on left (factory installed) 2 12 month extended warranty to begin at the end of std. warranty &amp; continue for 12 additional months (net)</td>
</tr>
<tr>
<td>1.12</td>
<td>Vollrath 72425</td>
<td>4 ea Food Pan Warmer, Countertop Cayenne® Model SS-4 Food Warmer, round, countertop, 8-3/4&quot; dia. x 7-7/8&quot;H, 6&quot; deep well, 4-1/8 quart (No. 10 Can), front dial thermostatic control, aluminum well, stainless steel exterior, non-skid feet, 120v/60/1-1/2&quot;-1-1/2&quot; cord, 1.5 amp, cord with NEMA 5-15P, cULus, NSF (Refer to vollrathfoodservice.com for full warranty policy)</td>
</tr>
<tr>
<td>1.13</td>
<td>NIC DISP</td>
<td>2 ea BEVERAGE AND ICE DISPENSER BY OTHERS</td>
</tr>
<tr>
<td>Product</td>
<td>Model</td>
<td>Quantity</td>
</tr>
<tr>
<td>---------</td>
<td>-------</td>
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</tr>
<tr>
<td>Scotsman</td>
<td>NH0422A-1</td>
<td>2 ea</td>
</tr>
<tr>
<td>Scotsman</td>
<td>SSM1-P</td>
<td>2 ea</td>
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<td>Vollrath</td>
<td>VCBF128-37</td>
<td>2 ea</td>
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<td>Atosa USA, Inc.</td>
<td>MGF8405GR</td>
<td>2 ea</td>
</tr>
<tr>
<td>Atosa USA, Inc.</td>
<td>MBC65GR</td>
<td>2 ea</td>
</tr>
<tr>
<td>Atosa USA, Inc.</td>
<td>MBC50GR</td>
<td>1 ea</td>
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<tr>
<td>NIC POS</td>
<td>POS</td>
<td>3 ea</td>
</tr>
<tr>
<td>BK Resources</td>
<td>CST-3060</td>
<td>2 ea</td>
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<tr>
<td>Hatco</td>
<td>FDWD-1-MN</td>
<td>2 ea</td>
</tr>
</tbody>
</table>
### SARALAND CONCESSIONS KITCHEN BID SPECIFICATIONS

#### EXHIBIT A

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.19B Server Products</td>
<td>2</td>
<td>Food Topping Warmer, Countertop</td>
<td>SUPREME™ MERCHANDISING TOPPING WARMER WITH PUMP &amp; SPOUT WARMER, rethermalizing, water-bath warmer, with temperature sensing thermostat and wrap-around heating element, spout warmer (opposite instrument panel side) ensures safety when dispensing potentially hazardous foods like cheese sauce, a full portion yields 1 oz. servings, which can be reduced in 1/8 oz. increments with provided collars, includes magnetic merchandising signs for &quot;Hot Fudge&quot;, &quot;Caramel&quot; and &quot;Cheese Sauce&quot;, accepts #10 food can, stainless steel jar (94009) or 48 oz. pouched packaging (requires Can2Pouch™ Conversion Kit 81184), food containers, kit and jar sold separately, stainless steel pump, 517 watts, 120v/60/1-ph, 4.3 amps, cord, NEMA 5-15P, cULus, NSF</td>
</tr>
<tr>
<td>1.19C Global Solutions by Nemco</td>
<td>2</td>
<td>Popcorn Popper</td>
<td>Popcorn Popper, 6 oz. capacity, stainless steel kettle, tempered glass sides, removable crumb tray, aluminum frame construction, 120v/60/1-ph., 10.2 amps, 1175 watts, NEMA 5-15P, cETLus, ETL-Sanitation</td>
</tr>
<tr>
<td>1.20 Alto-Shaam</td>
<td>2</td>
<td>Display Case, Heated, Floor Model</td>
<td>HSM Series Hot Food Merchandiser, floor model, 36&quot;W, 120 lb. product capacity, (6) chicken boats with dome cover per shelf, (5) heated shelves, Halo Heat® technology, LED illuminated, thermostatic controls, front access panel, (4) 3&quot; casters (signage not included), IPX4, cULus, CE, UL EPH Classified, Made in USA</td>
</tr>
<tr>
<td>1.21 AERO</td>
<td>1</td>
<td>Work Table</td>
<td>Delux™ Work Table, cabinet base with open front, 84&quot;W x 30&quot;D x 35&quot;H, 16/304 stainless steel top reinforced with (3) galvanized steel box channels, sound deadened underside, 18/430 stainless steel cabinet body &amp; undershelf, 16/304 stainless steel legs with adjustable white metal feet, Aero Hemmed Safety Edge™, shipped KD, NSF</td>
</tr>
<tr>
<td>1.22 Centaur</td>
<td>4</td>
<td>Wire Shelving</td>
<td>Limited 7 year warranty against corrosion on all green epoxy shelves, posts &amp; accessories</td>
</tr>
<tr>
<td>1.22A Centaur</td>
<td>8</td>
<td>Wire Shelving</td>
<td>Limited 7 year warranty against corrosion on all green epoxy shelves, posts &amp; accessories</td>
</tr>
<tr>
<td>1.22B Centaur</td>
<td>16</td>
<td>Wire Shelving</td>
<td>Limited 7 year warranty against corrosion on all green epoxy shelves, posts &amp; accessories</td>
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<tr>
<td>1.22C Centaur</td>
<td>4</td>
<td>Wire Shelving</td>
<td>Limited 7 year warranty against corrosion on all green epoxy shelves, posts &amp; accessories</td>
</tr>
</tbody>
</table>

**NOTE:** Subject to Manufacturer’s Terms & Conditions. See Documents Section
<table>
<thead>
<tr>
<th>Item Code</th>
<th>Description</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Centaur C74K</td>
<td>8 ea</td>
<td>Centaur® Stationary Post, 74-5/8&quot;H, with leveling bolt &amp; cap, green epoxy</td>
</tr>
<tr>
<td>1.23 BK Resources BKS-3-1620-12-18TS</td>
<td>1 ea</td>
<td>Three (3) Compartment Sink, 84&quot;W x 25-13/16&quot;D x 43-3/4&quot;H overall size, 16&quot; wide x 20&quot; front-to-back x 12&quot; deep compartments, (2) left &amp; right 18&quot; drainboards, 9&quot;H backsplash, 8&quot; OC splash mount faucet holes, 1-1/2&quot; rolled edges on front &amp; sides, includes basket drains (BKDR-4), 18/304 stainless steel construction, stainless steel legs &amp; side bracing, adjustable stainless steel over plastic bullet feet, NSF</td>
</tr>
<tr>
<td>1.23 BK Resources BKS-3-1620-12-18TS</td>
<td>1 ea</td>
<td>Pre-Rinse Faucet Assembly, with Add On Faucet OptiFlow™ Pre-Rinse Assembly, with 10&quot; add-on faucet, splash-mounted, 8&quot; OC, triple ply hose, 1/4 turn ceramic cartridges, integral check valves, color coded hot &amp; cold indicators, 1/2&quot; female inlets, 12&quot; wall bracket, lead free, NSF, cCSAus</td>
</tr>
<tr>
<td>1.23 BK Resources BKS-3-1620-12-18TS</td>
<td>1 ea</td>
<td>Drain, Lever / Twist Waste Twist Lever Drain, fits 3-1/2&quot; opening, 2&quot; male &amp; 1-1/2&quot; female NPT drain outlet, brass construction with stainless steel strainer</td>
</tr>
<tr>
<td>1.23 Centaur C1830K</td>
<td>4 ea</td>
<td>Wire Shelving Centaur®K Series Shelving, wire, 30&quot;W x 18&quot;D, green epoxy, NSF</td>
</tr>
<tr>
<td>1.24 T&amp;S Brass 5HR-242-01XE1</td>
<td>1 ea</td>
<td>Hose Reel Equip Hose Reel Assembly, open, dual temperature, 3/8&quot; x 50 ft. hose, wall mount mixing faucet with 8&quot; adjustable centers, 40&quot; riser, quarter-turn ceramic cartridges, lever handles with color coded indexes, continuous pressure vacuum breaker, 1/2&quot; NPT x 36&quot; flexible water hose connector with stainless steel quick disconnect, high flow spray valve, with ratcheting system &amp; adjustable hose bumper, (2) 2-3/8&quot; wall brackets, epoxy coated steel hose reel, polished chrome-plated brass faucet body, 1/2&quot; NPT female inlets, certified to ASSE 1056</td>
</tr>
<tr>
<td>1.25 Centaur CUSTOM</td>
<td>4 ea</td>
<td>DRYER RACK SHELVING 4 SECTION TO CONSIST OF:</td>
</tr>
<tr>
<td>1.26 BK Resources BKS-1-1620-12S</td>
<td>1 ea</td>
<td>One (1) Compartment Sink Sink, one compartment, 21&quot;W x 25-13/16&quot;D x 43-3/4&quot;H overall size, 16&quot; wide x 20&quot; front-to-back x 12&quot; deep compartment, 9&quot;H backsplash, 8&quot; OC splash mount faucet holes, 1-1/2&quot; rolled edges on front &amp; sides, 18/304 stainless steel deck &amp; bowl, stainless steel legs &amp; side crossbracing, stainless steel over plastic adjustable bullet feet, NSF</td>
</tr>
<tr>
<td>1.26 BK Resources BKS-1-1620-12S</td>
<td>1 ea</td>
<td>Wall / Splash Mount Faucet WorkForce™ Standard Duty Faucet, splash-mounted, 8&quot; OC, 8&quot; swing spout, double O-ring spout seal, 1/4 turn ceramic cartridges, stainless steel valves, polished chrome finish, lead free, NSF, cCSAus</td>
</tr>
<tr>
<td>1.26 BK Resources BKS-1-1620-12S</td>
<td>1 ea</td>
<td>Drain, Lever / Twist Waste Twist Lever Drain, fits 3-1/2&quot; opening, 2&quot; male &amp; 1-1/2&quot; female NPT drain outlet, brass construction with stainless steel strainer</td>
</tr>
<tr>
<td>1.27 Scotsman MC0522MA-1</td>
<td>1 ea</td>
<td>Ice Maker, Cube-Style Prodigy ELITE® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 475 lb/24 hours at 70°/50° (340 lb AHRI certified at 90°/70°), medium cube size, ICELINQ® mobile app, Bluetooth® connectivity, preservation mode, external bin full indicator, AutoAlert™ indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, front facing removable air filter, unit specific QR code, stainless steel finish, AgION™ antimicrobial protection, 115v/60/1-ph, 13.5 amps, cULus, NSF, engineered and assembled in USA</td>
</tr>
</tbody>
</table>

NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details.

1 3 year parts & labor warranties
1 5 year parts & labor warranties on Evaporator
1 5 year parts on compressor & condenser
<table>
<thead>
<tr>
<th>Item Number</th>
<th>Item Description</th>
<th>Quantity</th>
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<td>1.27A</td>
<td>Scotsman B530S</td>
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<td>Ice Bin for Ice Machines</td>
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<td>NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details</td>
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<td>3 year parts &amp; labor warranties</td>
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<td>Centaur C2448K</td>
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<td>Limited 7 year warranty against corrosion on all green epoxy shelves, posts &amp; accessories</td>
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<td>1.31A</td>
<td>Centaur C2448K</td>
<td>16</td>
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<td>Centaur® Stationary Post, 74-5/8&quot;H, with leveling bolt &amp; cap, green epoxy</td>
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<td>F S 1.1 SOFTBALL CONCESSION STAND</td>
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<td>2.1</td>
<td>Atosa USA, Inc. MGF8409GR</td>
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<td>2.2</td>
<td>Vulcan HEG36E</td>
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<td>Griddle, Electric, Countertop</td>
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<td>2.2A</td>
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<td>Equipment Stand, for Countertop Cooking</td>
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<td>Frymaster/Dean RE180-17</td>
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<td>High-Production Electric Fryer</td>
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<td>Note: Prices listed are for within the USA only. Please contact the factory for pricing if quoting outside of the USA</td>
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<td>Digital Timer Controller, standard</td>
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<td>6&quot; Adjustable legs (set of 4), standard</td>
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<td>Hatco</td>
<td>GRFFB</td>
<td>3 ea</td>
<td>French Fry Warmer</td>
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<td>2.6</td>
<td>BK Resources</td>
<td>CVTR5-7230</td>
<td>1 ea</td>
<td>Work Table, Stainless Steel Top</td>
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<td>Centaur</td>
<td>CWS1572SS</td>
<td>1 ea</td>
<td>Shelving, Wall Mounted</td>
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<td>BKHS-D-1410-SS-3-P-G</td>
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<td>Hand Sink</td>
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<td>FRONT COUNTER</td>
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<td>CWS1560SS</td>
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<td>Nemco</td>
<td>8045W-220</td>
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<td>Hot Dog Grill</td>
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<td>2.10</td>
<td>Atosa USA, Inc.</td>
<td>MGF8401GR</td>
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<td>Undercounter Refrigerator</td>
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2.11 Alto-Shaam 750-S  
2 ea  
Heated Low Temp Holding Cabinet  
Halo Heat® Low Temp Holding Cabinet, on/off simple controller with adjustable thermostat, indicator light, capacity (10) 12" x 20" pans, (2) chrome plated side racks, (3) wire shelves, stainless steel exterior, 2-1/2" casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, IPX3, TUV-NORD, EAC, N11942  
NOTE: Subject to Manufacturer’s Terms & Conditions. See Documents Section  
2 12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)  
1 Solid door, hinged on right, standard  
1 Solid Door, hinged on left (factory installed)  
0 Note: Layout shows one right and hinged, one left hand hinged. KEC to verify door swing prior to ordering.  
2.12 Vollrath 72425  
4 ea  
Food Pan Warmer, Countertop  
Cayenne® Model SS-4 Food Warmer, round, countertop, 8-3/4" dia. x 7-7/8"H, 6" deep well, 4-1/8 quart (No. 10 Can), front dial thermostatic control, aluminum well, stainless steel exterior, non-skid feet, 120v/60/1-ph, 350 watts, 3 amp, cord with NEMA 5-15P, cULus, NSF (Refer to vollrathfoodservice.com for full warranty policy)  
2.13 NIC DISP  
2 ea  
BEVERAGE AND ICE DISPENSER  
BY OTHERS  
2.13A Scotsman NH0422A-1  
2 ea  
Nugget Ice Maker  
Prodigy Plus® Ice Maker, nugget style, H2 Nugget Ice, air-cooled, self-contained condenser, production capacity up to 456 lb/24 hours at 70°/50° (333 lb AHRI certified at 90°/70°), sealed maintenance-free bearings, AutoAlert™ indicating lights, front facing removable air filter, unit specific QR code, stainless auger and evaporator, one-touch cleaning, stainless steel finish, AgION™ antimicrobial protection, R-404A refrigerant, 115v/60/1-ph, 12.9 amps, NSF, cULus, engineered and assembled in USA  
NOTE: Sale of this product must comply with Scotsman’s MSRP Policy; contact your Scotsman representative for details  
2 3 year parts & labor warranties  
2 5 year parts on compressor  
2 NOTE: Kit(s) required for all modular nugget ice machines placed on a dispenser; contact your Scotsman representative for details  
Scotsman SSM1-P  
2 ea  
SSM Plus Water Filter Assembly, single system, 1.67 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, includes AquaArmor by AgION for antimicrobial protection, NSF, cULus  
2.14 Vollrath VCBF128-37  
2 ea  
Frozen Drink Machine, Non-Carbonated, Bowl Type  
Frozen Beverage Granita Machine, counter top, 15-1/2"W x 19-1/2"D x 27"H, (2) 2.64 gallon bowls, each bowl independently controlled with on/off, granita mode with consistency control or frozen beverage mode with temperature control, magnetic drive system, gasketless spigot, bowl light with on/off switch, large compressor, 120v/60/1-ph, 10 amps, cord, NEMA 5-15P, cETLus, NSF (Refer to vollrathfoodservice.com for full warranty policy)  
Requirements 6" clearance on all sides  
2 3 years for the electronic board, 2 years for all other components  
2 5 years for the compressor, standard  
2.15 Atosa USA, Inc. MGF8405GR  
2 ea  
Reach-In Undercounter Freezer  
Atosa Undercounter Freezer, reach-in, one-section, 27-1/2"W x 30"D x 34-1/10"H, rear-mounted self-contained refrigeration, 7.15 cu. ft., (1) right hinged solid door, digital temperature control, -18° to 0°F temperature range, (1) adjustable shelf, automatic evaporation, electric defrost, stainless steel interior & exterior, galvanized steel back, 2" casters, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 1.6 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation  
2 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)
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<tr>
<th>Item No.</th>
<th>Manufacturer</th>
<th>Model</th>
<th>Quantity</th>
<th>Item Description</th>
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<tr>
<td>2.16</td>
<td>Atosa USA, Inc.</td>
<td>MBC65GR</td>
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<td>Bottle Cooler</td>
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<td>Atosa Bottle Cooler, 64.8”W x 27.8”D x 36.62”H, self-contained side mount refrigeration, 16.4 cu. ft., (2) locking sliding lids, digital temperature control, (4) epoxy coated partitions, includes bottle opener &amp; cap catcher, stainless steel interior &amp; exterior, 2-1/2” casters, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.3 amps, cETLus, ETL-Sanitation</td>
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<tr>
<td>2.17</td>
<td>Atosa USA, Inc.</td>
<td>MBC50GR</td>
<td>1 ea</td>
<td>Bottle Cooler</td>
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<td></td>
<td>Atosa Bottle Cooler, 49.4”W x 27.8”D x 36.62”H, self-contained side mount refrigeration, 11.7 cu. ft., (2) locking sliding lids, digital temperature control, (3) epoxy coated partitions, includes bottle opener &amp; cap catcher, stainless steel interior &amp; exterior, 2-1/2” casters, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.3 amps, cETLus, ETL-Sanitation</td>
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<td>NIC POS</td>
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<td>POINT OF SALE</td>
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<td>2.19</td>
<td>BK Resources</td>
<td>CST-3600</td>
<td>2 ea</td>
<td>Work Table, Cabinet Base Open Front</td>
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<tr>
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<td>Chef Table, cabinet base with open front, 60”W x 30”D x 34-3/4”H overall size, 14/304 stainless steel top, 18/304 stainless steel body, 6” stainless steel legs with 1” height adjustment, stainless steel feet, NSF</td>
</tr>
<tr>
<td>2.19A</td>
<td>Hatco</td>
<td>FDWD-1-MN</td>
<td>2 ea</td>
<td>Nacho Cheese / Chips Warmer, Display</td>
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<tr>
<td></td>
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<td></td>
<td>Macho Nacho® Chip Warmer, front loading &amp; dispensing door, main deck shelf only, approximately 25 lbs. capacity, forced air heat with display light, stainless steel frame with tempered glass sides, 1080 watts, cULus UL EPH Classified, Made in USA</td>
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<tr>
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<td>NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details</td>
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<td>2.19B</td>
<td>Server Products</td>
<td>81140</td>
<td>2 ea</td>
<td>Food Topping Warmer, Countertop</td>
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<td>SUPREME™ MERCHANDISING TOPPING Warmer WITH PUMP &amp; SPOUT Warmer, rethermalizing, water-bath warmer, with temperature sensing thermostat and wrap-around heating element, spout warmer (opposite instrument panel side) ensures safety when dispensing potentially hazardous foods like cheese sauce, a full portion yields 1 oz. servings, which can be reduced in 1/8 oz. increments with provided collars, includes magnetic merchandising signs for &quot;Hot Fudge&quot;, &quot;Caramel&quot; and &quot;Cheese Sauce&quot;, accepts #10 food can, stainless steel jar (94009) or 48 oz. pouch packaging (requires Can2Pouch™ Conversion Kit 81184), food containers, kit and jar sold separately, stainless steel pump, 517 watts, 120v/60/1-ph, 4.3 amps, cord, NEMA 5-15P, cULus, NSF</td>
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<tr>
<td>2.20</td>
<td>Alto-Shaam</td>
<td>HSM-36/55/T</td>
<td>2 ea</td>
<td>Display Case, Heated, Floor Model</td>
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<td>HSM Series Hot Food Merchandiser, floor model, 36”W, self-service, 120 lb. product capacity, (6) chicken boats with dome cover per shelf, (5) heated shelves, Halo Heat® technology, LED illuminated, thermostatic controls, front access panel, (4) 3” casters (signage not included), IPX4, cULus, CE, UL EPH Classified, Made in USA</td>
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<td>NOTE: Subject to Manufacturer’s Terms &amp; Conditions. See Documents Section</td>
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<td>12 month extended warranty to begin at the end of std. warranty &amp; continue for 12 additional months</td>
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<td>208-240v/50/60/1-ph, 16.7 amps, 4.0 kW (cord, no plug)</td>
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<td>Pass-thru rear swing door</td>
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<tr>
<td>2.21</td>
<td>AERO 3TSO-3084</td>
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<td>Work Table Delux™ Work Table, cabinet base with open front, 84&quot;W x 30&quot;D x 35&quot;H, 16/304 stainless steel top reinforced with (3) galvanized steel box channels, sound deadened underside, 18/430 stainless steel cabinet body &amp; undershelf, 16/304 stainless steel legs with adjustable white metal feet, Aero Hemmed Safety Edge™, shipped KD, NSF</td>
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<td>2.22</td>
<td>Kolpak WIC</td>
<td>1 ea</td>
<td>WALK IN COOLER REFER TO SHOP DRAWING</td>
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<td>2.22A</td>
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<td>Centaur C2142K</td>
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<td>Wire Shelving Centaur®K Series Shelving, wire, 42&quot;W x 21&quot;D, green epoxy, NSF</td>
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<td>2.23</td>
<td>BK Resources BKS-3-1620-12-18TS</td>
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<td>Three (3) Compartment Sink Sink, three compartment, 84&quot;W x 25-13/16&quot;D x 43-3/4&quot;H overall size, 16&quot; wide x 20&quot; front-to-back x 12&quot; deep compartments, (2) left &amp; right 18&quot; drainboards, 9&quot;H backsplash, 8&quot; OC splash mount faucet holes, 1-1/2&quot; rolled edges on front &amp; sides, includes basket drains (BKDR-4), 18/304 stainless steel construction, stainless steel legs &amp; side bracing, adjustable stainless steel over plastic bullet feet, NSF</td>
<td></td>
</tr>
<tr>
<td>2.24</td>
<td>T&amp;S Brass 5HR-242-01XE1</td>
<td>1 ea</td>
<td>Hose Reel Equip Hose Reel Assembly, open, dual temperature, 3/8&quot; x 50 ft. hose, wall mount mixing faucet with 8&quot; adjustable centers, 40&quot; riser, quarter-turn ceramic cartridges, lever handles with color coded indexes, continuous pressure vacuum breaker, 1/2&quot; NPT x 36&quot; flexible water hose connector with stainless steel quick disconnect, high flow spray valve, with ratcheting system &amp; adjustable hose bumber, (2) 2-3/8&quot; wall brackets, epoxy coated steel hose reel, polished chrome-plated brass faucet body, 1/2&quot; NPT female inlets, certified to ASSE 1056</td>
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<td>20 ea</td>
<td>DRYER RACK SHELVING 4 SECTION TO CONSIST OF:</td>
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**Note:** All items are limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories.
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<td><strong>2.27A</strong></td>
<td>Scotsman</td>
<td>1</td>
<td>ea</td>
</tr>
<tr>
<td><strong>2.31</strong></td>
<td>Centaur</td>
<td>4</td>
<td>ea</td>
</tr>
<tr>
<td><strong>3.1</strong></td>
<td>Vulcan</td>
<td>1</td>
<td>ea</td>
</tr>
</tbody>
</table>

**NOTE:** Sale of this product must comply with Scotsman’s MSRP Policy; contact your Scotsman representative for details.

<table>
<thead>
<tr>
<th>Warranty</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 year warranty, standard</td>
<td></td>
</tr>
<tr>
<td>3 year parts &amp; labor warranties</td>
<td></td>
</tr>
<tr>
<td>5 year parts &amp; labor warranties on Evaporator</td>
<td></td>
</tr>
<tr>
<td>5 year parts on compressor &amp; condenser</td>
<td></td>
</tr>
<tr>
<td>5 year warranty against corrosion on all green epoxy shelves, posts &amp; accessories</td>
<td></td>
</tr>
<tr>
<td>7 year warranty against corrosion on all green epoxy shelves, posts &amp; accessories</td>
<td></td>
</tr>
<tr>
<td>1 year limited parts &amp; labor warranty, standard</td>
<td></td>
</tr>
<tr>
<td>Optional extended warranty extends the warranty for a period of 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation. (net)</td>
<td></td>
</tr>
<tr>
<td>1 year limited parts &amp; labor warranty, standard</td>
<td></td>
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<tr>
<td>1 year limited parts &amp; labor warranty, standard</td>
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<tr>
<td>1 year limited parts &amp; labor warranty, standard</td>
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<tr>
<td>1 year limited parts &amp; labor warranty, standard</td>
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</tr>
<tr>
<td>1 year limited parts &amp; labor warranty, standard</td>
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</tbody>
</table>

**240v/60/3-ph, 21.6 kW, 58.5 amps**
<table>
<thead>
<tr>
<th>Item</th>
<th>Model</th>
<th>Quantity</th>
<th>Description</th>
<th>Specifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.1A</td>
<td>BK Resources</td>
<td>VETS-4830</td>
<td>Equipment Stand, for Countertop Cooking</td>
<td>18/430 stainless steel top reinforced with 1-1/2&quot; square tubing, galvanized undershelf &amp; 1-5/8&quot; legs, NSF</td>
</tr>
<tr>
<td>3.2</td>
<td>Frymaster/Dean</td>
<td>SR114E</td>
<td>Electric Floor Fryer</td>
<td>Dean® Super Runner Value Fryer, electric, floor model, 40 lbs. capacity, durable temperature probe, power switch, indicator light, includes: rack-type basket support, basket hanger &amp; twin baskets, stainless steel frypot, front &amp; door, aluminized ailes, 6&quot; adjustable steel legs, 14.0kW, NSF, cULus, TUV</td>
</tr>
<tr>
<td>3.4</td>
<td>Atosa USA, Inc.</td>
<td>MGF8413GR</td>
<td>WorkTop Freezer</td>
<td>Atosa Freezer Counter/Work Top, with backsplash, reach-in, two-section, 13.4 cu. ft. capacity, 48-3/10&quot;W x 30&quot;D x 39-4/5&quot;H, rear bottom-mounted self-contained refrigeration, (2) hinged solid doors, digital temperature control, -8° to 0°F temperature range, (2) adjustable shelves, stainless steel interior &amp; exterior, 2&quot; casters, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.6 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®</td>
</tr>
<tr>
<td>3.4A</td>
<td>Hatco</td>
<td>GRFFB</td>
<td>French Fry Warmer</td>
<td>Glo-Ray® Portable Strip Heater, with metal sheathed element, heats from above &amp; below, with pre-set heated base, 750 watts, 6.3 amps, NSF, cULus, Made in USA</td>
</tr>
<tr>
<td>3.5</td>
<td>Atosa USA, Inc.</td>
<td>MGF8409GR</td>
<td>Refrigerated Work Top</td>
<td>Atosa Worktop Refrigerator, with backsplash, reach-in, two-section, 48-3/10&quot;W x 30&quot;D x 39-4/5&quot;H, rear-mounted self-contained refrigeration, 13.4 cu. ft., (2) hinged solid doors, digital temperature control, 33° to 40°F temperature range, (2) adjustable shelves, automatic evaporation, air defrost, stainless steel interior &amp; exterior, galvanized steel back, 4&quot; casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®</td>
</tr>
<tr>
<td>3.5A</td>
<td>Centaur</td>
<td>CWS1548SS</td>
<td>Shelving, Wall Mounted</td>
<td>Centaur® Fabricated Wall Shelf, 48&quot;W x 15&quot;D, includes mounting brackets &amp; hardware, 18/304 stainless steel construction, 300 lb. load capacity, NSF</td>
</tr>
<tr>
<td>3.6</td>
<td>Centaur</td>
<td>C2448K</td>
<td>DRY STORAGE SHELVING 3 SECTION</td>
<td>TO CONSIST OF: Centaur®9K Series Shelving, wire, 48&quot;W x 24&quot;D, green epoxy, NSF</td>
</tr>
<tr>
<td>3.7</td>
<td>Atosa USA, Inc.</td>
<td>C86K</td>
<td>Refrigerated Merchandiser</td>
<td>Centaur® Stationary Post, 86-5/8&quot;H, with leveling bolt &amp; cap, green epoxy</td>
</tr>
<tr>
<td>3.7</td>
<td>Atosa USA, Inc.</td>
<td>MCF8722GR</td>
<td>Refrigerated Merchandiser</td>
<td>Centaur® Refrigerator Merchandiser, one-section, 27&quot;W x 31-1/2&quot;D x 81-1/8&quot;H, bottom-mounted self-contained refrigeration, 19.4 cu. ft., (1) self-closing hinged glass door with lock, Dixell electronic controller, 33° to 38°F temperature range, (4) shelves, LED interior lighting, lighted header panel, stainless steel interior, black steel exterior, 2&quot; casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.1 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®</td>
</tr>
<tr>
<td>Item</td>
<td>Supplier</td>
<td>Model</td>
<td>Quantity</td>
<td>Description</td>
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<tr>
<td>3.8</td>
<td>BK Resources</td>
<td>BKHS-D-SS-SS-P-2G</td>
<td>2</td>
<td>Hand Sink (Space Saver)</td>
</tr>
<tr>
<td>3.9</td>
<td>BK Resources</td>
<td>BKS-3-15-14S</td>
<td>1</td>
<td>Three (3) Compartment Sink (Sink, three compartment, 50&quot;W x 20-13/16&quot;D x 43-3/4&quot;H overall size, 15&quot; wide x 15&quot; front-to-back x 14&quot; deep compartments, 9&quot;H backsplash, 8&quot; OC splash mount faucet holes, 1-1/2&quot; rolled edges on front &amp; sides, includes basket drains (BKDR-4), 18/304 stainless steel construction, stainless steel legs &amp; side bracing, adjustable stainless steel over plastic bullet feet, NSF)</td>
</tr>
<tr>
<td>3.10</td>
<td>Advance Tabco</td>
<td>9-OPC-84</td>
<td>1</td>
<td>Mop Sink Cabinet (Cabinet with Mop Sink, 25-3/16&quot;W x 22-3/4&quot;D x 43-3/4&quot;H overall size, 15&quot; wide x 15&quot; front-to-back x 14&quot; deep compartments, 9&quot;H backsplash, 8&quot; OC splash mount faucet holes, 1-1/2&quot; rolled edges on front &amp; sides, includes basket drains (BKDR-4), 18/304 stainless steel construction, stainless steel legs &amp; side bracing, adjustable stainless steel over plastic bullet feet, NSF)</td>
</tr>
<tr>
<td>3.11</td>
<td>Atosa USA, Inc.</td>
<td>MBF8506GR</td>
<td>1</td>
<td>Reach-In Refrigerator (Atosa Refrigerator, reach-in, two-section, 39-1/2&quot;W x 31-7/10&quot;D x 83-1/10&quot;H, bottom-mount self-contained refrigeration, 28.5 cu. ft., (2) locking hinged solid doors, digital temperature control, 33° to 40°F temperature range, (6) adjustable shelves, interior LED lighting, automatic evaporation, air defrost, stainless steel interior &amp; exterior, 4&quot; casters, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.2 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®)</td>
</tr>
<tr>
<td>3.12</td>
<td>Atosa USA, Inc.</td>
<td>MBF8502GR</td>
<td>1</td>
<td>Reach-In Freezer (Atosa Freezer, reach-in, two-section, 39-1/2&quot;W x 31-7/10&quot;D x 83-1/10&quot;H, bottom-mount self-contained refrigeration, 28.5 cu. ft., (2) locking hinged solid doors, digital temperature control, -8° to 0°F temperature range, (6) adjustable shelves, interior LED lighting, automatic evaporation, electric defrost, stainless steel interior &amp; exterior, 4&quot; casters, R290 Hydrocarbon refrigerant, 3/4 HP, 115v/60/1-ph, 8.6 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®)</td>
</tr>
<tr>
<td>3.13</td>
<td>BK Resources</td>
<td>CVTOB-6030</td>
<td>1</td>
<td>Work Table, Stainless Steel Top (Work Table, 60&quot;W x 30&quot;D x 34-3/4&quot;H overall size, 16/304 stainless steel flat top, reinforced with (2) 5&quot;C channels, open base with stainless steel side &amp; rear bracing, (4) 1-5/8&quot; dia. stainless steel legs, adjustable stainless steel feet, NSF, KD)</td>
</tr>
<tr>
<td>3.13A</td>
<td>Alto-Shaam</td>
<td>750-S</td>
<td>1</td>
<td>Heated Low Temp Holding Cabinet (Halo Heat® Low Temp Holding Cabinet, on/off simple controller with adjustable thermostat, indicator light, capacity (10) 12&quot; x 20&quot; pans, (3) wire shelves, stainless steel exterior, 2-1/2&quot; casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPHANSI/NSF 4, CE, IPX3, TUV-NORD, EAC, N11942)</td>
</tr>
</tbody>
</table>

**Note:** Subject to Manufacturer's Terms & Conditions. See Documents Section

12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)

120v/60/1-ph, 9.0 amps, 1.1kW, 5 ft. cord, NEMA 5-15P, standard

Solid Door, hinged on left (factory installed)

Note: Layout shows left hand hinged. KEC to verify door swing prior to ordering.
## SARALAND CONCESSIONS KITCHEN BID SPECIFICATIONS

### EXHIBIT A

<table>
<thead>
<tr>
<th>Item</th>
<th>Model</th>
<th>Quantity</th>
<th>Description</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.13B</td>
<td>Hatco</td>
<td>GRFFB</td>
<td>2 ea</td>
<td>French Fry Warmer, Glo-Ray® Portable Strip Heater, with metal sheathed element, heats from above &amp; below, with preset heated base, 750 watts, 6.3 amps, NSF, cULus, Made in USA</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1</td>
<td>NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>2</td>
<td>One year on-site parts &amp; labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>2</td>
<td>120v/60/1-ph, 750 watts, 6.3 amps, NEMA 5-15P (domestic voltage)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1</td>
<td>14&quot; Clearance, 18&quot; Over All Height</td>
</tr>
<tr>
<td>Hatco</td>
<td>STANDARD</td>
<td>2</td>
<td></td>
<td>Clear Anodized Aluminum housing, finish, standard (available at time of purchase only)</td>
</tr>
<tr>
<td>3.14</td>
<td>AERO</td>
<td>3TSBX-3084</td>
<td>1 ea</td>
<td>Work Table, Stainless Steel Top, Delux™ Work Table, 84&quot;W x 30&quot;D x 39&quot;H, 16/304 stainless steel top reinforced with (3) galvanized steel box channels, 4&quot;H backsplash, sound deadened underside, galvanized steel gussets, 16/304 stainless steel legs with side &amp; rear cross bracing, adjustable white metal feet, Aero Hemmed Safety Edge™, shipped KD, NSF</td>
</tr>
<tr>
<td>AERO</td>
<td>T-101</td>
<td>1 ea</td>
<td>Weld-in Sink</td>
<td>Weld-In Sink, one compartment, 16&quot; wide x 21&quot; front-to-back x 14&quot; deep, complete with basket, NSF</td>
</tr>
<tr>
<td>AERO</td>
<td>T-111</td>
<td>1 ea</td>
<td>Deck Mount Faucet</td>
<td>8&quot; Deck Mount Faucet, H D gooseneck deck</td>
</tr>
<tr>
<td>AERO</td>
<td>T-115</td>
<td>1 ea</td>
<td>Drain, Lever / Twist Waste</td>
<td>Twist type, 2&quot;, lever waste</td>
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<tr>
<td>AERO</td>
<td>T-117</td>
<td>1 ea</td>
<td>Bracket</td>
<td>Lever waste Bracket</td>
</tr>
<tr>
<td>3.14</td>
<td>AERO</td>
<td>3TSBX-3084</td>
<td>1 ea</td>
<td>Work Table, Stainless Steel Top, Delux™ Work Table, 84&quot;W x 30&quot;D x 39&quot;H, 16/304 stainless steel top reinforced with (3) galvanized steel box channels, 4&quot;H backsplash, sound deadened underside, galvanized steel gussets, 16/304 stainless steel legs with side &amp; rear cross bracing, adjustable white metal feet, Aero Hemmed Safety Edge™, shipped KD, NSF</td>
</tr>
<tr>
<td>AERO</td>
<td>T-101</td>
<td>1 ea</td>
<td>Weld-in Sink</td>
<td>Weld-In Sink, one compartment, 16&quot; wide x 21&quot; front-to-back x 14&quot; deep, complete with basket, NSF</td>
</tr>
<tr>
<td>AERO</td>
<td>T-111</td>
<td>1 ea</td>
<td>Deck Mount Faucet</td>
<td>8&quot; Deck Mount Faucet, H D gooseneck deck</td>
</tr>
<tr>
<td>AERO</td>
<td>T-115</td>
<td>1 ea</td>
<td>Twist type, 2&quot;, lever waste</td>
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</tr>
<tr>
<td>AERO</td>
<td>T-117</td>
<td>1 ea</td>
<td>Lever waste Bracket</td>
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<tr>
<td>3.14A</td>
<td>BK Resources</td>
<td>BKWS-1684</td>
<td>1 ea</td>
<td>Shelving, Wall Mounted, Premium Shelf, wall-mounted, 84&quot;W x 16&quot;D, 18/304 stainless steel, 1-1/2&quot;H rear up-turn, (3) 11-1/2&quot; angle supports, NSF</td>
</tr>
<tr>
<td>3.14B</td>
<td>Atosa USA, Inc.</td>
<td>MGF8401GR</td>
<td>1 ea</td>
<td>Undercounter Refrigerator, Atosa Undercounter Refrigerator, reach-in, one-section, 27-9/16&quot;W x 30&quot;D x 34-1/8&quot;H, rear-mounted self-contained refrigeration, 7.15 cu. ft., (1) right hinged solid door, digital temperature control, 33° to 40°F temperature range, (1) adjustable shelf, automatic evaporation, air defrost, stainless steel interior &amp; exterior, galvanized steel back, 2&quot; casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETI-Sanitation, ENERGY STAR® 2 year labor &amp; parts warranty, 5 years warranty on compressor (continental USA only)</td>
</tr>
<tr>
<td>3.14C</td>
<td>Alto-Shaam</td>
<td>750-S</td>
<td>1 ea</td>
<td>Heated Low Temp Holding Cabinet, Halo Heat® Low Temp Holding Cabinet, on/off simple controller with adjustable thermostat, indicator light, capacity (10) 12&quot; x 20&quot; pans, (2) chrome plated side racks, (3) wire shelves, stainless steel exterior, 2-1/2&quot; casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, IPX3, TUY-NORD, EAC, N11942</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1</td>
<td>12 month extended warranty to begin at the end of std. warranty &amp; continue for 12 additional months (net)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1</td>
<td>Solid door, hinged on right, standard</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>0</td>
<td>Note: Layout shows right hand hinged. KEC to verify door swing prior to ordering</td>
</tr>
<tr>
<td>3.14D</td>
<td>Nemco</td>
<td>8036-220</td>
<td>1 ea</td>
<td>Hot Dog Grill, Roll-A-Grill® Hot Dog Grill, roller-type, (10) chrome rollers, (36) hot dogs capacity, (720) per hour, aluminum and stainless steel construction, (2) switches, (7) heat control settings each, (2) motors, 1500 watts, NEMA 6-15P, 220v, 6.8 amps, NSF, cETLus</td>
</tr>
<tr>
<td>Item</td>
<td>Model</td>
<td>Description</td>
<td>Quantity</td>
<td>Notes</td>
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</tr>
<tr>
<td>Nemco</td>
<td>8036-SBB</td>
<td>1 ea Hot Dog Bun Box</td>
<td>1 ea</td>
<td>1 year parts &amp; labor warranty, standard</td>
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<tr>
<td></td>
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<td></td>
<td></td>
<td>Bun Box, 29.625&quot;W x 19&quot;D x 6.25&quot;H, 48 bun capacity, stainless steel with polycarbonate hinged doors, fits under 8036 series, NSF, ETL</td>
</tr>
<tr>
<td>3.14E Vollrath</td>
<td>72425</td>
<td>2 ea Food Pan Warmer, Countertop</td>
<td>2 ea</td>
<td>Cayenne® Model SS-4 Food Warmer, round, countertop, 8-3/4&quot; dia. x 7-7/8&quot;H, 6&quot; deep well, 4-1/8 quart (No. 10 Can), front dial thermostatic control, aluminum well, stainless steel exterior, non-skid feet, 120v/60/1-ph, 350 watts, 3 amp, cord with NEMA 5-15P, cULus, NSF (Refer to vollrathfoodservice.com for full warranty policy)</td>
</tr>
<tr>
<td>3.15 Atosa USA, Inc.</td>
<td>MBB69GGR</td>
<td>1 ea Back Bar Cabinet, Refrigerated</td>
<td>1 ea</td>
<td>Atosa Back Bar Cooler, two-section, 68&quot;W x 28-1/10&quot;D x 40-1/10&quot;H, self-contained side mount refrigeration, 21.5 cu. ft., (2) locking glass doors, digital temperature control, (4) epoxy coated shelves, stainless steel interior &amp; exterior, 2&quot; casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cETLus, ETL-Sanitation</td>
</tr>
<tr>
<td>3.15A Global Solutions by Nemco</td>
<td>GS1735</td>
<td>1 ea Popcorn Popper</td>
<td>1 ea</td>
<td>2 year labor &amp; parts warranty, 5 years warranty on compressor (continental USA only)</td>
</tr>
<tr>
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<td></td>
<td>Popcorn Popper, 6 oz. capacity, stainless steel kettle, tempered glass sides, removable crumb tray, aluminum frame construction, 120v/60/1-ph., 10.2 amps, 1175 watts, NEMA 5-15P, cETLus, ETL-Sanitation</td>
</tr>
<tr>
<td>3.15B Server Products</td>
<td>81140</td>
<td>1 ea Food Topping Warmer, Countertop</td>
<td>1 ea</td>
<td>One year warranty against mechanical defects, exclusive of blades, standard</td>
</tr>
<tr>
<td></td>
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<td>SUPREME™ MERCHANDISING TOPPING WARMER WITH PUMP &amp; SPOUT WARMER, reheating, water-bath warmer, with temperature sensing thermostat and wrap-around heating element, spout warmer (opposite instrument panel side) ensures safety when dispensing potentially hazardous foods like cheese sauce, a full portion yields 1 oz. servings, which can be reduced in 1/8 oz. increments with provided collars, includes magnetic merchandising signs for &quot;Hot Fudge&quot;, &quot;Caramel&quot; and &quot;Cheese Sauce&quot;, accepts #10 food can, stainless steel jar (94009) or 48 oz. pouch packaging (requires Can2Pouch™ Conversion Kit 81184), food containers, kit and jar sold separately, stainless steel pump, 517 watts, 120v/60/1-ph, 4.3 amps, cord, NEMA 5-15P, cULus, NSF</td>
</tr>
<tr>
<td>3.15C Hatco</td>
<td>FDWD-1-MN</td>
<td>1 ea Nacho Cheese / Chips Warmer, Display</td>
<td>1 ea</td>
<td>2 Year warranty</td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
<td>Macho Nacho® Chip Warmer, front loading &amp; dispensing door, main deck shelf only, approximately 25 lbs. capacity, forced air heat with display light, stainless steel frame with tempered glass sides, 1080 watts, cULus, UL EPH Classified, Made in USA</td>
</tr>
<tr>
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<td></td>
<td>NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details</td>
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<td></td>
<td>NOTE: Includes 24/7 parts &amp; service assistance, call 414-671-6350</td>
</tr>
<tr>
<td>3.16 Alto-Shaam</td>
<td>HSM-48/SS/T</td>
<td>1 ea Display Case, Heated, Floor Model</td>
<td>1 ea</td>
<td>One year on-site parts &amp; labor warranty, plus one additional year parts only warranty on all Flav-R-Fresh metal sheathed air heating elements</td>
</tr>
<tr>
<td></td>
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<td></td>
<td>HSM Series Hot Food Merchandiser, floor model, 48&quot; L, self-service, 200 lb. product capacity, (10) chicken boats with dome cover per shelf, (5) heated shelves, Halo Heat® technology, LED illuminated, thermostatic controls, front access panel, (4) 3&quot; casters (signature not included) IPX4, cULus, CE, UL EPH Classified, Made in USA</td>
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<td>NOTE: Subject to Manufacturer’s Terms &amp; Conditions. See Documents Section</td>
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<td></td>
<td></td>
<td>12 month extended warranty to begin at the end of std. warranty &amp; continue for 12 additional months</td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
<td>208-240v/50/60/1-ph, 22.3 amps, 5.35 kW (cord, no plug)</td>
</tr>
<tr>
<td>3.18 NIC</td>
<td>DISP</td>
<td>1 ea BEVERAGE AND ICE DISPENSER</td>
<td>1 ea</td>
<td>BY OTHERS</td>
</tr>
</tbody>
</table>
| 3.18A | Scotsman | NH0422A-1 | 1 ea | Nugget Ice Maker | Prodigy® Plus® Ice Maker, nugget style, H2 Nugget Ice, air-cooled, self-contained condenser, production capacity up to 456 lb/24 hours at 70°/50° (333 lb AHRI certified at 90°/70°), sealed maintenance-free bearings, AutoAlert™ indicating lights, front facing removable air filter, unit specific QR code, stainless auger and evaporator, one-touch cleaning, stainless steel finish, AgION™ antimicrobial protection, R-404A refrigerant, 115v/60/1-ph, 12.9 amps, NSF, cULus, engineered and assembled in USA
|        |         |         |     |                | NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
|        |         |         |     |                | 3 year parts & labor warranties
|        |         |         |     |                | 5 year parts on compressor
|        | Scotsman | SSM1-P  | 2 ea |                   | NOTE: Kit(s) required for all modular nugget ice machines placed on a dispenser; contact your Scotsman representative for details
|        |         |         |     | SSM Plus Water Filter Assembly, single system, 1.67 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, includes AquaArmor by AgION for antimicrobial protection, NSF, cULus
| 3.19   | Vollrath | VCBF128-37 | 1 ea | Frozen Drink Machine, Non-Carbonated, Bowl Type | Frozen Beverage Granita Machine, counter top, 15-1/2"W x 19-1/2"D x 27"H, (2) 2.64 gallon bowls, each bowl independently controlled with on/off, granita mode with consistency control or frozen beverage mode with temperature control, magnetic drive system, gasketless spigot, bowl light with on/off switch, large compressor, 120v/60/1-ph, 10 amps, cord, NEMA 5-15P, cETLus, NSF (Refer to vollrathfoodservice.com for full warranty policy)
|        |         |         |     |                | Requires 6" clearance on all sides
|        |         |         |     |                | 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)
| 3.20   | NIC POS | 2 ea | POS SYSTEM | BY OTHERS | Atosa Bottle Cooler, 80.5"W x 27.8"D x 36.62"H, self-contained side mount refrigeration, 21.2 cu. ft., (3) locking sliding lids, digital temperature control, (5) epoxy coated partitions, includes bottle opener & cap catcher, stainless steel interior & exterior, 2-1/2" casters, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.8 amps, cETLus, ETL-Sanitation
| 3.21   | Atosa USA, Inc. | MBC80GR | 1 ea | Bottle Cooler | ADA Series Beverage Center, undercounter, 23-7/8"W x 24"D, self-contained refrigeration, 34° to 48°F temperature range, (4.8) cu. ft. interior capacity, digital thermostat & control, LED interior lighting, (2) black vinyl-coated full extension wine shelves (adjustable), (1) black vinyl-coated full extension shelf (adjustable), (1) black-vinyl coated floor rack, (1) hinged door, front vented, automatic defrost, galvanized back & base, stainless steel top, sides, & interior, R600a, 115v/60/1-ph, 1.6 amps, NEMA 5-15P, ETL-Sanitation, cULus, ADA Compliant
|        |         |         |     |                | WARNING: The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov
|        |         |         |     |                | 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)
| 4.1    | NIC CUSTOM | 1 ea | SERVING COUNTER | BY MILLWORK DIVISION | FS-1.2 THE LAND WARMING KITCHEN
| 4.1A   | Perlick | HB24BS4 | 1 ea | Undercounter Refrigerator | ADA Series Beverage Center, undercounter, 23-7/8"W x 24"D, self-contained refrigeration, 34° to 48°F temperature range, (4.8) cu. ft. interior capacity, digital thermostat & control, LED interior lighting, (2) black vinyl-coated full extension wine shelves (adjustable), (1) black vinyl-coated full extension shelf (adjustable), (1) black-vinyl coated floor rack, (1) hinged door, front vented, automatic defrost, galvanized back & base, stainless steel top, sides, & interior, R600a, 115v/60/1-ph, 1.6 amps, NEMA 5-15P, ETL-Sanitation, cULus, ADA Compliant
|        |         |         |     |                | WARNING: The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov
|        | Perlick | B | 1 ea | Door finish: solid with black vinyl/field laminate | 5 yr. compressor warranty, 1 yr. parts & labor warranty
|        |         |         |     |                | Door lock, chrome
|        |         |         |     |                | Left hinged(nc)
|        |         |         |     |                | Full length, 24", stainless steel grip with chrome endcaps
|        |         |         |     |                |
4.1C Scotsman UN324A-1 1 ea Nugget Ice Maker

Undercounter Ice Maker with Bin, nugget style, air cooled, 24” width, self contained condenser, production capacity up to 340 lb production/24 hours at 70°/50° (266 lb AHRI certified at 90°/70°), 80 lb bin storage capacity, H2 Nugget Ice, sealed maintenance-free bearings, stainless steel auger & evaporator, front facing removable air filter, recessed utility chase, unit specific QR code, ice scoop, includes 6” adjustable legs, 115v/60/1-ph, includes 5.5’ power cord with NEMA 5-15P plug, cULus, NSF, engineered and assembled in USA

1

NOTE: Sale of this product must comply with Scotsman’s MSRP Policy; contact your Scotsman representative for details

1

3 year parts & labor warranties

4.2 AERO CUSTOM 1 ea WORK COUNTER

160”L x 30”W

16ga stainless steel countertop

Includes left & right side splashes, splash at right of sink

18ga 430 series stainless steel enclosed cabinet base construction with open back

Includes 18ga 430 series stainless steel intermediate shelving as needed

Includes (2) 16”x21”x8” deep sinks - faucet by others

16ga 300 series stainless steel legs

Stainless steel toe kick

Top/base cutouts as needed for drop-ins/buyouts/roll-ins by others

Aero Slip Fit as needed

Electrical connection by others

Plumbing connection by others

Buyouts/drop-ins/roll-ins by others

4.2A Centaur CWS1572SS 2 ea Shelving, Wall Mounted

Centaur® Fabricated Wall Shelf, 72”W x 15”D, includes mounting brackets & hardware, 18/304 stainless steel construction, 300 lb. load capacity, NSF

4.2B Alto-Shaam 750-S 1 ea Heated Low Temp Holding Cabinet

Halo Heat® Low Temp Holding Cabinet, on/off simple controller with adjustable thermostat, indicator light, capacity (10) 12” x 20” pans, (2) chrome plated side racks, (3) wire shelves, stainless steel exterior, 2-1/2” casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, IPX3, TUV-NORD, EAC, N11942

1

NOTE: Subject to Manufacturer’s Terms & Conditions. See Documents Section

12 month extended warranty to begin at the end of std. warranty & continue for 12 additional months (net)

120v/60/1-ph, 9.0 amps, 1.1kW, 5 ft. cord, NEMA 5-15P, standard

Solid Door, hinged on left (factory installed)

Note: Layout shows left hand hinged. KEC to verify door swing prior to ordering.

4.2C Atosa USA, Inc. MGF8402GR 1 ea Undercounter Refrigerator

Atosa Undercounter Refrigerator, reach-in, two-section, 48-1/4”W x 30”D x 34-1/8”H, rear-mounted self-contained refrigeration, 13.38 cu. ft., (2) hinged solid doors, digital temperature control, 33° to 40°F temperature range, (2) adjustable shelves, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 2" casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®, 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only)

ZWALK Kolpak FREIGHT 1 ea INBOUND FREIGHT

INBOUND FREIGHT KOLPAK WALK-IN

ZSET NDS CONSOLIDATIO N/SET IN PLACE 1 ea CONSOLIDATION/SET IN PLACE

INSTAL L Prestige INSTALL 1 ea Prestige
| Prestige         | TRAVEL FOR HOODS | 1 | Includes travel cost, room, and board while at the project, for each installer. Based on one (1) trip.  
|                 |                  |   | Additional trips will be charged.  
| Prestige        | HANG HOOD/S      |   | Items: 1, 1.4, 2.4  
|                 |                  |   | Receive (at the job site) and hang hood by blueprint specifications. Tack, Weld, and Polish where needed. Clean the hood/s of all paper and labels and apply silicone where needed.  
|                 |                  |   | Install S/S Enclosure Panels - (Materials by others, otherwise to supply enclosure, trims, etc. will be at an extra charge) For hoods higher than 19’ scissor lift rental will be required and will incur an extra charge.  
| Prestige        | FOODSERVICE EQUIPMENT INSTALLATION | 1 | Multi-Purpose Concession Stand (Category 1)  
|                 |                  |   | Softball Concession Stand (Category 2)  
|                 |                  |   | Attend job site safety meetings and foreman meetings if required while on-site installing.  
|                 |                  |   | Receive and offload equipment at the time of delivery, load it into the building, and set it in place. Review BOLs and report any qty. inaccuracy and sign the document. If necessary, delivery drivers can assist in loading equipment. (P&R)  
|                 |                  |   | Inspect equipment and report any damage, immediately to the food service dealer-PM via photos and an email, or text message.  
|                 |                  |   | Complete project-specific daily reports and progress pictures for each day working on site.  
|                 |                  |   | Set in place, level, and attach to walls and floors as required by the project documents for successful completion of the project. Install per health & building code standards.  
|                 |                  |   | Set in place and seal all drop-in equipment after final connection by other trades to ensure it adheres to all health & building code standards, we use NSF silicone and stainless-steel screws only.  
|                 |                  |   | Install all parts and accessories for equipment in scope.  
|                 |                  |   | Set faucets, lever wastes/basket strainers in sink tubs for the plumber to install.  
|                 |                  |   | Set gas hoses at ranges/kettles, etc. at the correct items for the plumber to install or make a list. Have GC or plumber sign off for it, and leave all faucets and gas hoses inside of refrigerator or walk-in cooler.  
|                 |                  |   | Cut & protect with robber all penetrations for other trades in food service equipment as required for other trades.  
|                 |                  |   | Daily trash removal to the site-provided dumpster or off-site.  
|                 |                  |   | Report any discrepancies, damage, or missing items to the food services dealer-PM. Should add project conditions and require changes order, the expectation is for the price to be submitted to pm and we need PO or email approval before doing it.  
| Prestige        | TRAVEL FOR INSTALLATION | 1 | Includes travel cost, room, and board while at the project, for each installer. Based on three (3) trips.  
|                 |                  |   | Additional trips will be charged.  

### 1. Multi-Purpose Concession Stand Equipment

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boiler</td>
<td>100,000 BTU</td>
</tr>
<tr>
<td>Chillers</td>
<td>3 units</td>
</tr>
<tr>
<td>Ice Maker</td>
<td>1 unit</td>
</tr>
<tr>
<td>Sinks</td>
<td>4 units</td>
</tr>
</tbody>
</table>

### 2. Softball Concession Stand Equipment

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grill</td>
<td>4 burners</td>
</tr>
<tr>
<td>Cooler</td>
<td>2 units</td>
</tr>
<tr>
<td>Refrigerator</td>
<td>1 unit</td>
</tr>
<tr>
<td>Sinks</td>
<td>3 units</td>
</tr>
</tbody>
</table>

### General Notes
- All equipment must be UL listed.
- Plumbing must comply with local codes.
- Electrical systems must be compliant with NFPA 70 standards.

### Plumbing Symbols
- **Hot Water:** Hot water supply
- **Cold Water:** Cold water supply
- **Drain:** Drainage symbol
- **Waste:** Waste disposal

### Electrical Room
- **Janitor S105:** Located in the electrical room.
- **Electrical Room:** Main electrical panel located in the electrical room.

### Janitor S105
- Located in the main lobby.
- Includes cleaning supplies and restrooms.

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**Dimensions:** 1/4" = 1'-0"
SODA CHASE DETAILS:
Contractor to provide & install schedule 40 electrician style conduit and fittings.
Only one 24" or 30" radius sweep bend (45 or 90 degrees) may be used at each end of chase.
All joints must be solvent cemented in accordance with the PVC manufacturer’s recommendations to guarantee a watertight chase.

CAUTION:
Plumbing style PVC not acceptable.
Conduit must be capped and sealed at both ends during construction.
Installer must trim exposed ends to four inches above finished floor during product line installation.
Conduit must be capped and sealed at both ends during construction.
After product lines are installed, open ends of the conduit must be capped and sealed (watertight).

Exact routing of soda line conduit is to be determined by the general contractor or mechanical/plumbing trades.

SODA CHASE

WALK-IN REF. DETAILS:
FLOOR TO BE LASER LEVEL AND CLEAR OF ANY DEBRIS FOR WALK-IN COOLER/FREEZER CONSTRUCTION.

DISCLAIMER:
WALL BACKING IS NOT REQUIRED FOR CMU WALLS.

PLEASE NOTE THAT AT ANY TIME IF THE WALL CONSTRUCTION IS CHANGED TO FRAME CONSTRUCTION, THEN WALL BACKING WILL BE REQUIRED AND GENERAL CONTRACTOR IS TO COORDINATE WITH THE K.E.C. REGARDING WALL BACKING LOCATION FOR WALL-MOUNTED FOOD SERVICE EQUIPMENT, WALL-MOUNTED SHELVING, AND TABLES WITH PLUMBING CONNECTIONS.

SPECIAL CONDITIONS NOTE:
IF WALL BACKING IS REQUIRED, IT IS RECOMMENDED THAT ALL WALLS INSIDE THE KITCHEN HAVE 3/4" PLYWOOD BACKING FOR MOUNTING AT THE TIME OF INITIAL FOODSERVICE EQUIPMENT INSTALLATION & FUTURE ITEMS AS NEEDED.

DIMENSIONS SHOWN ARE DEEMED CRITICAL TO THE PROPER PLACEMENT OF EQUIPMENT AND SHOULD BE HELD AS SHOWN.

FLOOR FINISH OPENINGS FOR WALK-IN MINIMUM FINISHED OPENING FOR WALK-IN SHOULD BE 48" X 48".

1/4" = 1'-0"