Ledyard High School Serving Line Equipment Replacement

Bid # 22-5

REQUEST FOR PROPOSAL FOR
Replacement of Serving Line Equipment at Ledyard High School

FOR

Ledyard High School
24 Gallup Hill Rd
Ledyard, Ct

3/14/2022

Ledyard Public Schools will accept sealed bids from qualified parties to supply and install various pieces of serving line equipment in the kitchen at Ledyard High School.

The project is expected to begin installation in the summer of 2022 and be completed prior to August 25, 2022.

A non-mandatory walkthrough of the project can be scheduled with the facilities director:

Wayne Donaldson
wdonaldson@ledyard.net
(860) 464-9255 X 1401

Bid packages can be obtained by emailing Wayne Donaldson, Ledyard Public Schools Facilities Director, at Wdonaldson@ledyard.net. Sealed bid submissions are due on April 4, 2022 by 11 am. Bids must be received at the following address before the assigned date and time.

Ledyard Public Schools
Attn: Wayne Donaldson
4 Blonders Blvd.
Ledyard, CT, 06339

Bids submitted after the deadline will not be considered. Please enclose your bid in a sealed envelope clearly marked with the bid number and name. Questions can be emailed to wdonaldson@ledyard.net until 3 PM on March 25, 2022.

(All questions must be in writing or in an email addressed only to the Director of Facilities)

Ledyard Public Schools reserves the right to waive minor discrepancies in bids; or to accept or reject all or part of any submission. All bid submissions are the property of Ledyard Public Schools and will not be returned to the bidder. Award notification to the successful bidder is expected on or before April 11, 2022

It is strongly urged that all prospective bidders notify Wayne Donaldson, Ledyard Public School Facilities Director, of their interest to ensure receipt of any addendums. Bid packages are available on the Ledyard Board of Education web site www.ledyard.net (listed under district/finance/bids), The Town of Ledyard Website at www.ledyardct.org (listed under Finance), and the State of Connecticut DAS site. The response to all questions will be sent to all firms that have requested bid packages, registered with the Facilities Director, or attended a walk through.

(Downloading the bid from the BoE website will not ensure receipt of any addendums)

All bids must contain a certification stating that the bid amount is valid for a period of 90 days from bid opening date. The successful bidder will be required to provide a certificate of insurance and proof of manufacturers certification for the equipment being offered and any applicable State of Connecticut licenses for the work being performed. All bids must clearly state the equipment warranty information and the successful firm will supply a warranty on labor for a period of two years from the date of completion to cover installation issues or service under the length of the manufacturer's warranty.

BIDDER QUALIFICATIONS

- Bidders will show that they have been active and doing business within the state of Connecticut for the past 5 years..
- Each bidder shall submit a completed reference list with their bid. These references shall be of equipment service and supply.
- Bidders are to supply certifications for any buying consortiums they are affiliated with. i.e. State contract bid or other state, federal or purchasing groups if any.

2.1) SCOPE OF WORK

Supply and install various items of commercial serving line equipment.

- The final equipment list may vary slightly based on budget and need including small ware. Bidders are required to submit a fixed discount from list price, good for 6 months from the date of submission for any add ons to the project.
- Successful bidder will install the required equipment during the month of August 2022
- Successful bidder is to supply training on all equipment after installation and the equipment is up and running.
- Successful bidder is to have all equipment in full operation before August 25, 2022.
- Successful bidder is to supply two copies of manuals for all equipment cataloged in separate three ring binders. Including all operation warranty and maintenance instructions.
- Successful bidder is to verify that all warranties start at the time of successful

installation and supply an excel spreadsheet showing the warranty expiration date for all equipment.

- The school district has storage space adjacent to the kitchen for the storage of equipment until installation.
- Successful bidder is to supply all required material and equipment to successfully connect the equipment to the proper gas, water, electric and drain connections. Owner to supply utility connections in close proximity to equipment (i.e. power poles, power outlets etc.)
- Due to the delays for equipment in shipping and equipment manufacturing. Bidders will be allowed to bill a prorated amount for equipment delivered more than 30 days prior to installation.
- Bidders are requested to provide buyback figures on the existing equipment being replaced.

2.2) Serving Line Equipment list.

Description Model	Quantity
Beverage Air Model SM49HC-S - School Milk Cooler	2
Reach in Refrigerator Traulsen Model G10010	2
Reach in Refrigerator Traulsen Model G20010	1
Serving Counter Cold Food Vollrath Model 37066	1
Matte Laminate Finish Model 36681	1
Breath Guard Model SS-6BG-041C Series 6	1
Upgrade to work surface Model 9879304	1
V rib tray slide Model 3752350-2-C Series 4	1
Door storage with reinforced bottom shelf Model 3698310	1
Serving counter utility Vollrath Model M98711	1
Cold food pan Model 36491	1
Mirage Pro induction range countertop Model 59500P	3
Matte Laminate Finish Model 98835	1
Breath Guard Model SS-6BG-061C Series 6	1
V rib tray slide Model 9883150-2-C Series 4	1
Door storage with reinforced bottom shelf Model 9879010	1
Serving Counter Cold Food Vollrath Model 37076	1
Breath Guard Model 89263	1
Matte Laminate Finish Model 36682	1
Upgrade to work surface Model 9879305	1
Operator side cutting board Model 37563-2-O	1
V rib tray slide Model 375450-2-C Series 4	1
Door storage with reinforced bottom shelf Model 3698510	1

Serving Counter Cold Food Vollrath Model 98710	1
Matte Laminate Finish Model 98835	1
Breath Guard Model SS-6BG-062S Series 6	1
V rib tray slide Model 375251450-2-C Series 4	1
V rib tray slide Model 375251450-2-O Series 4	1
Right side end shelf Model 37570-2	1
Door storage with reinforced bottom shelf Model 9879010	1
Display Case, Refrigerated, Dual Serve Structural Concepts Model FSC463-R	1
6ft locking power cord NEMA L6-20P	1
(3) Lighted non-adjustable metal shelves	1
Removable security cover locking both sides	1
Serving counter utility Vollrath Model M98711	1
Refrigerated cold food pan drop in Model FC-4C-02120-N	1
Matte Laminate Finish Model 36680	1
Breath Guard Model SS-6BG-031C Series 6	1
Upgrade to work surface Model 9879203	1
V rib tray slide Model 3752250-2-C Series 4	1
Hot food counter serving table Vollrath Model 37030	1
Matte Laminate Finish Model 36680	1
Breath Guard Model SS-6BG-031C Series 6	1
Upgrade to work surface Model 9879503	1
V rib tray slide Model 3752250-2-C Series 4	1
Operator side cutting board Model 37561-2-O	1
Door storage with reinforced bottom shelf Model 3698110	1
Cash Register Stand Vollrath Model 37015	4
Matte Laminate Finish Model 36685	4
V rib tray slide Model 3752150-2-O Series 4	4
V rib tray slide Model 3752250-2-) Series 4	4
Locking cash drawer Model 36945-4	4
Internal duplex receptacle with countertop cut out Model 36946	4
Food Slicer Model G14	1
Heated Holding Proofing Cabinet Mobile Metro Model C539-CDC-U	3
Custom Graphic Package	1
Refrigerated Merchandiser Turbo Air Model TGM-50RS(B)-N	1
Additional PE coated wire shelf Model 30278D0107	2
Commercial heavy-duty blends	3
Heavy-duty blender stick	1

Sheet pans full size	200
30" Roasting Pans	4
Mighty Mat Floor Mats	10
Sheet Pan Racks	4
Heavy-Duty full size can rack	1
Heavy-Duty full size Utility Push carts	4
Stainless steel 5" Non-Stick fry pan	5
Stainless steel 10" Non-Stick fry pan	5
Stainless steel 15" Non-Stick fry pan	5
Stainless steel 20" Non-Stick fry pan	5
Stock Pot 20 Q with Covers (Not Aluminum)	5
Stock Pot 30 Q with Covers (Not Aluminum)	5
Stock Pot 60 Q with Covers (Not Aluminum)	5
Sauce Pan 20 Q (Not Aluminum)	5
Square food storage container 20 gallons with covers	10
Square food storage container 40 gallons with covers	10
Heavy-duty 24" Long hand masher	3
Redco Instacut 3.5 dicer, manual 1/2 dice table top	4
Redco instacut wedger 4 section table top	4
Redco Tomato, pro-tomato slicer 1/4" cut size straight blades counter top	4
Stirring paddle 48" long stainless steel	4
Stainless steel hot unit cover (hot well covers)	20

Alternates

Alternate manufacturers will be accepted of equal or better quality. Bidders are to submit complete specification sheets with all alternate equipment with the bid.

REFERENCES

List below all requested information for at least five projects. Projects are to be similar in scope of work and contract amount to this project. This reference list must be completed and returned with the Bid proposal.

1. Project Name (or description)

_____

Contract Amount_____ Completion Date_____

Owner_____

Contact Name_____ Telephone_____

Architect/Consultant_____

Contact Name_____ Telephone_____

2. Project Name (or description)

_____

Contract Amount_____ Completion Date_____

Owner_____

Contact Name_____ Telephone_____

Architect/Consultant_____

Contact Name_____ Telephone_____

3. Project Name (or description)

_____

Contract Amount_____ Completion Date_____

Owner_____

Contact Name_____ Telephone_____

Architect/Consultant_____

Contact Name_____ Telephone_____

4. Project Name (or description)

_____

Contract Amount_____ Completion Date_____

Owner_____

Contact Name_____ Telephone_____

Architect/Consultant_____

Contact Name_____ Telephone_____

5. Project Name (or description)

_____

Contract Amount_____ Completion Date_____

Owner_____

Contact Name_____ Telephone_____

Architect/Consultant_____

Contact Name_____ Telephone_____

Bid Sheet

Description	Model Quan.	Cost each Total
Beverage Air Model SM49HC-S - School Milk Cooler	2	
Reach in Refrigerator Traulsen Model G10010	2	
Reach in Refrigerator Traulsen Model G20010	1	
Serving Counter Cold Food Vollrath Model 37066	1	
Serving counter utility Vollrath Model M98711	1	
Serving Counter Cold Food Vollrath Model 37076	1	
Serving Counter Cold Food Vollrath Model 98710	1	
Display Case, Refrigerated, Dual Serve Structural Concepts Model FSC463-R	1	
6ft locking power cord NEMA L6-20P	1	
(3) Lighted non-adjustable metal shelves	1	
Serving counter utility Vollrath Model M98711	1	
Hot food counter serving table Vollrath Model 37030	1	
Cash Register Stand Vollrath Model 37015	4	
Food Slicer Model G14	1	
Heated Holding Proofing Cabinet Mobile Metro Model C539-CDC-U	3	
Food Slicer	1	
Refrigerated Merchandiser Turbo Air Model TGM-50RS(B)-N	1	
Heavy-duty blender stick	1	
Sheet pans full size	200	
30" Roasting Pans	4	

Mighty Mat Floor Mats	10	
Sheet Pan Racks	4	
Heavy-Duty full size can rack	1	
Heavy-Duty full size Utility Push carts	4	
Stainless steel 5" Non-Stick fry pan	5	
Stainless steel 10" Non-Stick fry pan	5	
Stainless steel 15" Non-Stick fry pan	5	
Stainless steel 20" Non-Stick fry pan	5	
Stock Pot 20 Q with Covers (Not Aluminum)	5	
Stock Pot 30 Q with Covers (Not Aluminum)	5	
Stock Pot 60 Q with Covers (Not Aluminum)	5	
Stock Pot 30 Q with Covers (Not Aluminum) 5	5	
Square food storage container 20 gallons with covers	10	
Square food storage container 40 gallons with covers	10	
Heavy-duty 24" Long hand masher	3	
Redco Instacut 3.5 dicer, manual 1/2 dice table top	4	
Redco instacut wedger 4 section table top	4	
Redco Tomato, pro-tomato slicer 1/4" cut size straight blades counter top	4	
Stirring paddle 48" long stainless steel	4	
Stainless steel hot unit cover (hot well covers)	20	
Total Bid		

Total bid amount _____

Written words _____

Buyback pricing

Description	Model	Quan.	Cost each	Total
Reach-In Refrigerator - Traulsen		2		
Work Table L shaped		1		
Conveyor oven Electric		1		
Work table stainless top		1		
Griddle Electric counter top		1		
Work Table		1		
Reach-in Refrigerator		1		
Shelving wall mount		1		
Monitoring systems		3		
Dishwasher, conveyor type		1		
Convection Oven LP		1		
Tilt Skillet LP		1		
Range 60" 10 open burners LP		1		
2 CharBroiler Countertop		1		
Milk Coolers - LHS		2		
Food Slicer		1		
Heated holding roofing cabinet		3		
Reach in refrigerator		2		
Total Bid				

Total Buyback Price _____

Written words_____

Bidder Information

Company	
Address	
Representative	
Phone	
Email	
Website	

_____ _____ _____

Name **Signature** **Date**