



REQUEST FOR BIDS (RFB)

RFB #38-12

Food Service Line Equipment

ISSUE DATE:

Tuesday, June 19, 2012

BIDS MUST BE RECEIVED BY:

Friday, July 10, 2012, 2:00 pm

MAIL OR DELIVER BIDS TO:

University of Maine Purchasing

Attn: Michael Noblet

5765 Service Bldg

Orono, ME 04469

SECTION ONE

1.0 GENERAL INFORMATION

- 1.1 The University of Maine System, acting through the University of Maine, is seeking bids for a qualified contractor(s) to furnish all material and labor required for the delivery and installation of five (5) food service line units for Auxiliary Services operations as described in section 3.0.
- 1.2 Definition of Parties: The University of Maine System will hereinafter be referred to as the "University." Respondents to this Request for Bids (RFB) shall be referred to as "Bidder(s)" or "bidder(s)". The Bidder to whom the Contract is awarded shall be referred to as the "Contractor".
- 1.3 Evaluation Criteria: Award will be made to the low bidder(s) provided that all requirements are satisfactorily met. However consideration will be given to the ability to meet the University's delivery and installation requirements.
- 1.4 Award: the University reserves the right to award this bid on a schedule by schedule basis, multiple schedules, or all to one bidder, whichever the University deems to be in its best interest, price and other factors considered. The University reserves the right to conduct any tests it may deem advisable and to make all evaluations. The University reserves the right to reject any or all bids, in whole or in part and is not necessarily bound to accept the lowest bid if that bid is contrary to the best interests of the University. The University reserves the right to waive minor irregularities. Scholarships, donations, or gifts to the University, will not be considered in the evaluation of bids. A bid may be rejected if it is in any way incomplete or irregular. When there are tie bids, there shall be a preference for "in-state bidders". When tie bids are both in-state or both out-of-state, the award will be made to the bid that arrives first at the University Purchasing Department.
- 1.5 Award Protest: Bidders may appeal the award decision by submitting a written protest to the University of Maine Systems' Director of Strategic Procurement within five (5) business days of the award notice, with a copy of the protest to the successful bidder. The protest must contain a statement of the basis for the challenge.
- 1.6 Communication with the University: It is the responsibility of the bidder to inquire about any requirement of this RFB that is not understood. Responses to inquiries, if they change or clarify the RFB in a substantial manner, will be forwarded by addenda to all parties that have received a copy of the RFB. Addenda will also be posted on our web site, www.maine.edu/strategic/upcomingbids.php. The University will not be bound by oral responses to inquiries or written responses other than addenda.

Inquiries must be made to: Michael J. Noblet
Purchasing Department
University of Maine
5765 Service Building
Orono, ME 04469-5765
207-581-2666
noblet@maine.edu

- 1.7 Submission: A signed original and three (3) copies of the bid must be received at the Purchasing Office, University of Maine, 5765 Service Building, Orono, ME 04469-5765, no later than **2:00 P.M. local time, Tuesday, July 10, 2012**, for a public opening. The bid must be time and date stamped by the University Purchasing Department in order to be considered. Bidders are strongly encouraged to submit bids in advance of the due date/time to avoid the possibility of missing the 2:00 pm deadline due to unforeseen circumstances. Bidders assume the risk of the methods of dispatch chosen. The University assumes no responsibility for delays caused by any package or mail delivery service. In the event of suspended University operations, bids will be accepted on the next business day at the same time and location. Bidders may wish to call 207-581-SNOW to determine if University operations have been suspended. Bids received after the due date and time will be returned unopened. Additional time will not be granted to any single bidder, however, additional time may be granted to all bidders when the University determines that circumstances require it. **FAXED OR E-MAIL BIDS WILL NOT BE ACCEPTED.**
- 1.8 Bid Envelope: The signed bid should be returned in an envelope or package, sealed and identified as follows:
- From _____ Due Date July 10, 2012 Bid No. 38-12
- 1.9 Bid Understanding: By submitting a bid, the bidder agrees and assures that the specifications are adequate, and the bidder accepts the terms and conditions herein. Any exceptions should be noted in the bidder's response.
- 1.10 Costs of Preparation: The bidder assumes all costs of preparation of the bid and any presentations necessary to the bidding process.
- 1.11 Debarment: Submission of a signed bid in response to this solicitation is certification that the bidder (or any subcontractor) is not currently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from participation in this transaction by any State or Federal department or agency. Submission is also agreement the University will be notified of any change in this status.
- 1.12 Bid Validity: Unless specified otherwise, all bids shall be valid for sixty (60) days from the due date of the bid.
- 1.13 Errors: Bids may be withdrawn or amended by bidders at any time prior to the bid opening. After the bid opening, bids may not be amended. If a significant mistake has been made by an apparent low bidder, the bidder will be given the option of selling at the price given or withdrawing the bid. If an extension error has been made, the unit price will prevail.
- 1.14 Alternates: Unless otherwise provided for in this solicitation, the name of a certain brand, make or manufacturer does not restrict bidders to the specific brand, make or manufacturer named, but conveys the general style, type, character, and quality of the article desired. Any article which the University, in its sole discretion, determines to be the equal of that specified, considering quality, workmanship, economy of operation, and suitability for the purpose intended, shall be accepted. It is the bidder's responsibility to clearly and specifically indicate the product being offered and to provide sufficient descriptive literature, catalog cuts and technical detail to enable the University to determine if the product offered meets the requirements of the solicitation. Failure to furnish adequate data for evaluation purposes may result in declaring a bid non-responsive. Unless the bidder clearly indicates in its bid that the product offered is an "equal" product, such bid will be considered to offer the brand name products referenced in the solicitation.

- 1.15 Specification Protest Process and Remedies: If a bidder feels that the specifications are written in a way that limits competition, a specification protest may be sent to the University of Maine System's Director of Strategic Procurement. Specification Protests will be responded to within five (5) business days of receipt. Determination of protest validity is at the sole discretion of the University. The due date of the bid may be changed if necessary to allow consideration of the protest and issuance of any necessary addenda. Specification protests shall be presented to the University in writing as soon as identified, but no less than five (5) business days prior to the bid opening date and time. No protest against the award due to the specifications shall be considered after this deadline. Protests shall include the reason for the protest and any proposed changes to the specifications. Protests should be delivered to the Office of Strategic Procurement in sealed envelopes, clearly marked as follows:

SPECIFICATION PROTEST, RFB #38-12

SECTION TWO

2.0 GENERAL TERMS AND CONDITIONS:

- 2.1 **Contract Administration:** The University of Maine's Director of Purchasing and AP Shared Services or their designee shall be the University's authorized representative in all matters pertaining to the administration of this Contract.
- 2.2 **Employees:** The contractor shall employ only competent and satisfactory personnel and shall provide a sufficient number of employees to perform the required services efficiently and in a manner satisfactory to the University. If the Contract Administrator or designee, notifies the Contractor in writing that any person employed on this Contract is incompetent, disorderly, or otherwise unsatisfactory, such person shall not again be employed in the execution of the Contract without prior written consent of the Contract Administrator.
- 2.3 **Contract Documents:** If a separate contract is not written, the Contract entered into by the parties shall consist of the RFB, the signed bid submitted by the Contractor, the specifications including all modifications thereof, and a purchase order, all of which shall be referred to collectively as the Contract Documents.
- 2.4 **Contract Modification and Amendment:** The parties may adjust the specific terms of this Contract (except for pricing) where circumstances beyond the control of either party require modification or amendment. Any modification or amendment proposed by the Contractor must be in writing to the Contract Administrator. Any agreed upon modification or amendment must be in writing and signed by both parties.
- 2.5 **Contract Validity:** In the event one or more of the clauses of the Contract are declared invalid, void, unenforceable or illegal, that shall not affect the validity of the remaining portions of the Contract.
- 2.6 **Non-Waiver of Defaults:** Any failure of the University to enforce or require the strict keeping and performance of any of the terms and conditions of this Contract shall not constitute a waiver of such terms, conditions, or rights.
- 2.7 **Clarification of Responsibilities:** If the Contractor needs clarification of or deviation from the terms of the Contract, it is the Contractor's responsibility to obtain written clarification or approval from the Contract Administrator.
- 2.8 **Litigation:** This Contract and the rights and obligations of the parties hereunder shall be governed by and construed in accordance with the laws of the State of Maine without reference to its conflicts of laws principles. The Contractor agrees that any litigation, action or proceeding arising out of this Contract, shall be instituted in a state court located in the State of Maine.
- 2.9 **Indemnification:** The Contractor agrees to be responsible for, and to protect, save harmless, and indemnify the University and its employees from and against all loss, damage, cost and expense (including attorney's fees) suffered or sustained by the University or for which the University may be held or become liable by reason of injury (including death) to persons or property or other causes whatsoever, in connection with the operations of the Contractor or any subcontractor under this agreement.
- 2.10 **Assignment:** Neither party of the Contract shall assign the Contract without the prior written consent of the other, nor shall the Contractor assign any money due or to become due without prior written consent of the University.

- 2.11 Equal Opportunity: In the execution of the Contract, the Contractor and all subcontractors agree, consistent with the University of Maine System Policy, not to discriminate on the grounds of race, color religion, sex, sexual orientation, transgender status or gender expression, national origin or citizenship status, age, disability or veteran's status and to provide reasonable accommodations to qualified individuals with disabilities upon request.
- 2.12 Sexual Harassment: The University is committed to providing a positive environment for all students and staff. Sexual harassment, whether intentional or not, undermines the quality of this educational and working climate. The University thus has a legal and ethical responsibility to ensure that all students and employees can learn and work in an environment free of sexual harassment. Consistent with the state and federal law, this right to freedom from sexual harassment was defined as University policy by the Board of Trustees.

Failure to comply with this policy could result in termination of this Contract without advance notice. Further information regarding this policy is available from the Director of Equal Opportunity, North Stevens Hall, Orono, ME, (207) 581-1226.

- 2.13 Contractor's Liability Insurance: During the term of this agreement, the Contractor shall maintain the following insurance:

| <u>Insurance Type</u> | <u>Coverage Limit</u> |
|---|-----------------------|
| 1. Commercial General and Product Liability (Written on an Occurrence-based form) (Bodily Injury and Property Damage) | \$1,000,000 |
| 2. Vehicle Liability (Including Hired and Non-Owned) (Bodily Injury and Property Damage) | \$1,000,000 |
| 3. Workers Compensation In compliance with applicable State Law | |

Coverage limit requirements can be met with a single underlying insurance policy or through the combination of an underlying insurance policy plus an Umbrella insurance policy. The University of Maine System shall be named as Additional Insured on the Commercial General Liability insurance.

Certificates of Insurance for all of the above shall be filed with:

Purchasing Department
University of Maine
5765 Service Building
Orono ME 04469-5765

Certificates of Insurance must be received prior to the date of performance under the contract. Said certificates, in addition to proof of coverage, shall contain the standard Accord statement pertaining to written notification in the event of cancellation, with a thirty (30) day notification period.

As additional insured and certificate holder, the University should be included as follows:

The University of Maine System
16 Central Street
Bangor ME 04401

It is the responsibility of the Contractor to assure that similar coverages are in place for all persons or companies working for the Contractor.

The University reserves the right to change the insurance requirement or to approve alternative insurances or limits, at the University's discretion.

- 2.14 Smoking Policy: The University of Maine is a Tobacco-free campus. This policy applies to faculty, staff, students, contractors, vendors, and visitors. The use of tobacco and all smoking products is not permitted on any university-owned property, which includes but is not limited to buildings, university grounds, parking areas, walkways, recreational and sporting facilities, and university-owned vehicles. Tobacco use by definition includes the possession of any lighted tobacco product, or the use of any type of smokeless tobacco.
- 2.15 Payments: Payment will be upon submittal of an invoice to the address provided on the purchase order on a Net 30 basis unless discount terms are offered. Invoices must include the purchase order number. The University is using several, preferred methods of payment: PCard (Visa); Bank of America's ePayables and PayMode electronic payment systems. Please indicate your ability to accept payment via any or all of these methods.
- 2.16 Furnish and install: The items on this bid will be provided on a contractor furnish and install basis. The Contractor will have the complete responsibility for the items or system until it is in place and working. **Any special installation requirements** will be submitted with the bid to the University. All transportation and installation arrangements will be the responsibility of the Contractor. Equipment will be delivered directly to the installation site (site location). All crating and other debris **must** be removed from the premises. The Contractor will be solely responsible for correcting damage to the premises resulting from the installation process.
- 2.17 Independent Contractor: Whether the Contractor is a corporation, partnership, other legal entity, or an individual, the Contractor is an independent contractor. If the Contractor is an individual, the Contractor's duties will be performed with the understanding that the Contractor is a self-employed person, has special expertise as to the services which the Contractor is to perform and is customarily engaged in the independent performance of the same or similar services for others. The manner in which the services are performed shall be controlled by the Contractor; however, the nature of the services and the results to be achieved shall be specified by the University. The Contractor is not to be deemed an employee or agent of the University and has no authority to make any binding commitments or obligations on behalf of the University except as expressly provided herein. The University of Maine System has prepared specific guidelines to be used for contractual agreements with individuals (not corporations or partnerships) who are not considered employees of the System.
- 2.18 Delivery and Installation: Delivery and installation of the food service equipment is desired prior to August 29, 2012.
- 2.19 Transportation Charges: Quotations must include F.O.B. Destination. Prices quoted will be considered to include all charges for transportation, packaging, crates, containers, insurance, duty and brokerage charges, etc. necessary to complete delivery on an F.O.B. Destination basis.

SECTION THREE

3.0 SPECIFICATIONS

- 3.1 Food Service Line Units: The Contractor shall furnish all labor, equipment and materials for the delivery and installation of food serving equipment as specified on the attached CAD drawing. All laminated surfaces, shall be Corian Oat. All plastic laminated ends shall be Pionite Nubian Brown, #ST604 Suede. Completed installation of the food service line is desired by August 29, 2012. Delivery shall be to York Dining, 5783 York Hall, University of Maine, Orono, ME, 04469-5783.
- 3.2 Food Service Line Units: The Contractor shall provide the following food service line equipment as specified in Attachment A:
- 3.2.1 Salad Unit: one (1) salad bar and one (1) utility counter (Item 'A' Sheet A2).
- 3.2.2 Steam Table / French Fries: one (1) five well steam table and one (1) single unit for french fries (Item 'B' Sheet A3).
- 3.2.3 Soup Station: one (1) 8' long 2.5' high soup station (Item 'C' Sheet A4).
- 3.2.4 Condiment Stand: one (1) condiment stand (Item 'D' Sheet A5).
- 3.2.5 Cutlery Stand: one (1) cutlery stand (Item 'E' Sheet A4).
- 3.3 Delivery and Installation: Delivery and installation of the equipment shall include but not be limited to:
- Coordinating the shipping, delivery and installation dates with the University;
 - Handling of damage claims and manufacturer's errors;
 - Providing installation follow-up for adjustments, fine-tuning and touch-ups;
 - Promptly resolving shortages, damages or other problems related to the installation
- 3.4 Applicable Codes and Standards: All equipment shall be new and unused, shall be current models at the time of delivery, and shall comply with the latest current standards as applicable to the manufacture, fabrication and installation of the equipment.
- 3.5 Electrical and Plumbing Services: The University shall provide all electrical and plumbing services including wiring to and final connections for all foodservice equipment.
- 3.6 Notifications: The Contractor shall coordinate deliveries and installation schedules with the University contact listed below and shall provide shipment notification at least twenty-four hours prior to delivery:
- Larry Violette
Purchasing Manager for Auxiliary Services
Phone: 207-581-4577
Email: larryv@maine.edu
- 3.7 Manuals: Two copies of operation, maintenance and parts manuals shall be provided for all Equipment.
- 3.8 Warranty: Equipment shall have a minimum of one year parts and labor warranty. Quotes for an optional 5-year warranty on salad bar compressors shall be provided.

SECTION FOUR

4.0 BID FORM:

Bidders shall ensure that all information required herein is submitted with the bid. All information provided should be verifiable by documentation requested by the University. Failure to provide all information, inaccuracy or misstatement may be sufficient cause for rejection of the bid or rescission of an award.

Bidders may bid on a single line item and/or all five (5) and shall provide pricing information on this form. Additional information including alternate specifications or exceptions may be provide on a separate sheet and shall be marked with the corresponding item number. Specification sheets for all equipment components shall be provided on separate attachments.

Bidder's Name: _____

4.1 Complete Food Service Line Units (Total price for all five (5) items)

Manufacturer: _____

Total Cost Delivered and Installed: \$ _____

Delivered and Installed Date: _____
Desired no later than August 29, 2012

4.2 Salad Unit (Item 'A' Sheet A2)

Manufacturer: _____

Total Cost Delivered and Installed: \$ _____

Delivered and Installed Date: _____
Desired no later than August 29, 2012

4.3 Steam Table / French Fries (Item 'B' Sheet A3)

Manufacturer: _____

Total Cost Delivered and Installed: \$ _____

Delivered and Installed Date: _____
Desired no later than August 29, 2012

4.4 Soup Station (Item 'C' Sheet A4)

Manufacturer: _____

Total Cost Delivered and Installed: \$ _____

Delivered and Installed Date: _____
Desired no later than August 29, 2012

4.5 Condiment Stand (Item 'D' Sheet A5)

Manufacturer: _____

Total Cost Delivered and Installed: \$ _____

Delivered and Installed Date: _____
Desired no later than August 29, 2012

4.6 Cutlery Stand (Item 'E' Sheet A4)

Manufacturer: _____

Total Cost Delivered and Installed: \$ _____

Delivered and Installed Date: _____
Desired no later than August 29, 2012

4.7 Warranty: Bidders shall provide complete warranty information, including term of warranty, on all equipment. Equipment shall have a minimum of one year parts and labor warranty. Quotes for an optional 5-year warranty on salad bar compressors shall be provided.

4.8 Energy Star Compliance: The University prefers to buy products that are Energy Star Compliant whenever possible. Please provide all pertinent and verifiable information with regard to energy compliance. The bidder is responsible to clearly and specifically indicate the product being offered and to provide adequate information to enable the University to determine if the product offered meets the requirements of this solicitation. Verification from the manufacturer of Energy Star Compliance must be provided.

4.9 Payment Method: Indicate your ability to accept electronic payments. (Section 2.15)

SIGNATURE PAGE

COMPANY NAME: _____

By: _____
(Signature)

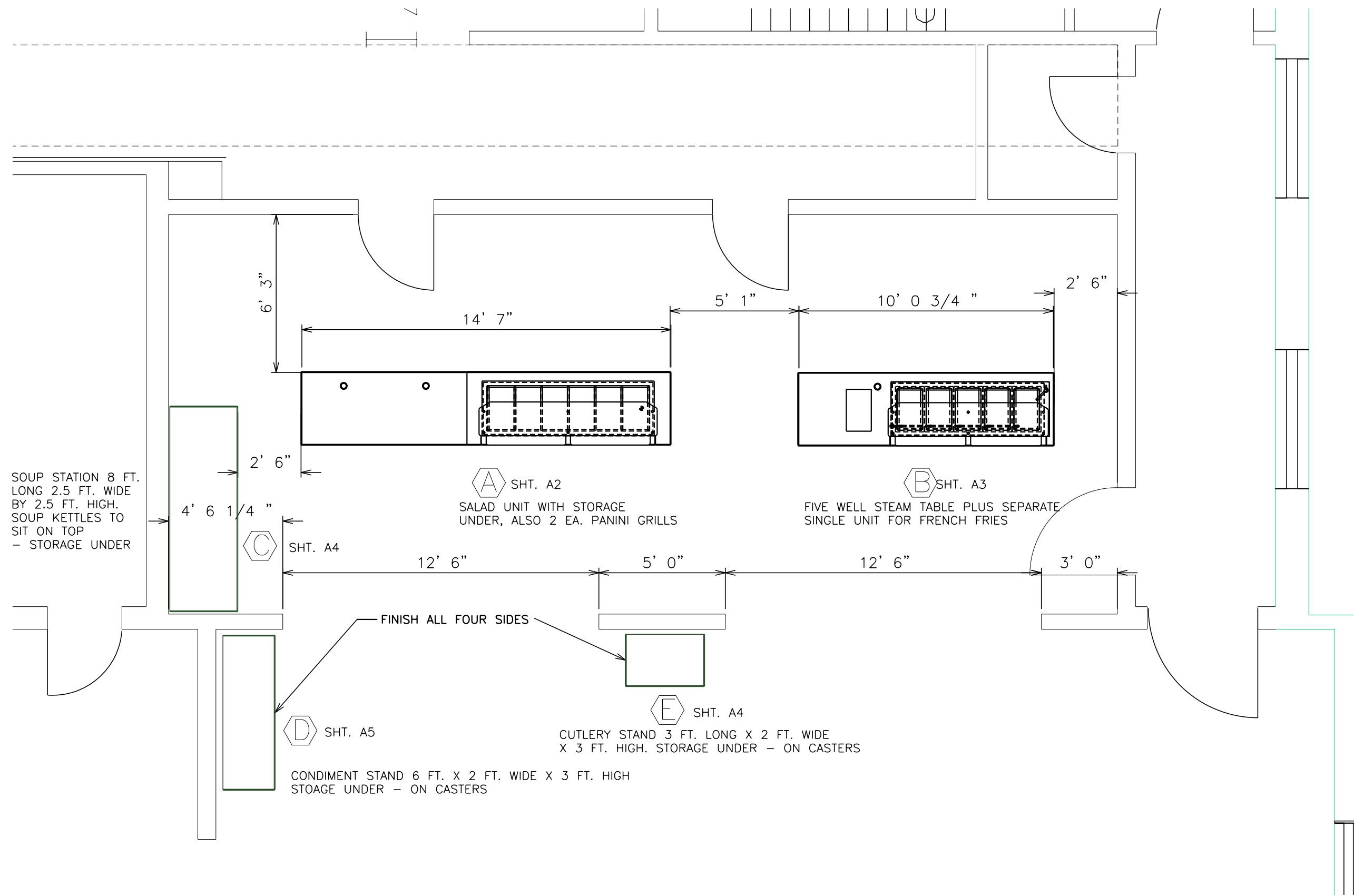
(Print Name)

(Title)

(Phone)

(Cell Phone)

(E-mail Address)



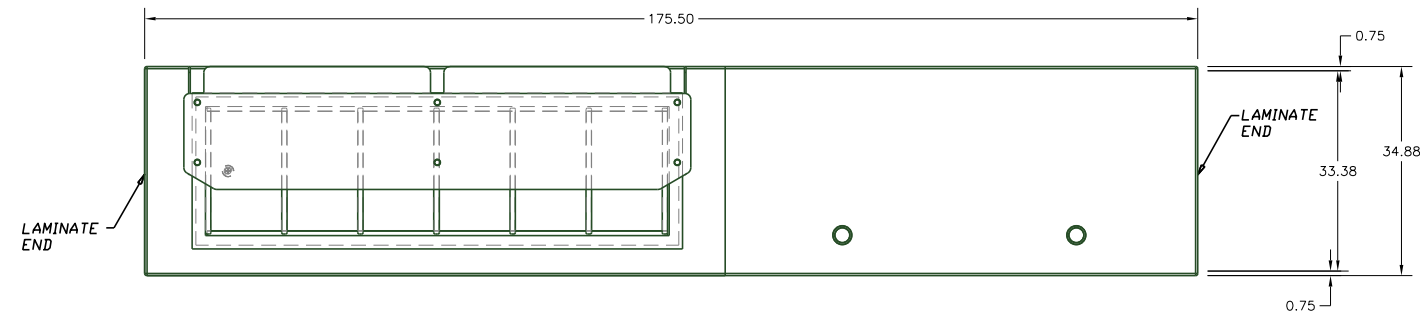
PLAN VIEW

| | |
|-----------|---|
| REVISIONS | rotated salad unit and steam table 180 degrees on plan |
| | DATE: 5-22-12 |
| DATE: | |
| DATE: | |
| DATE: | |

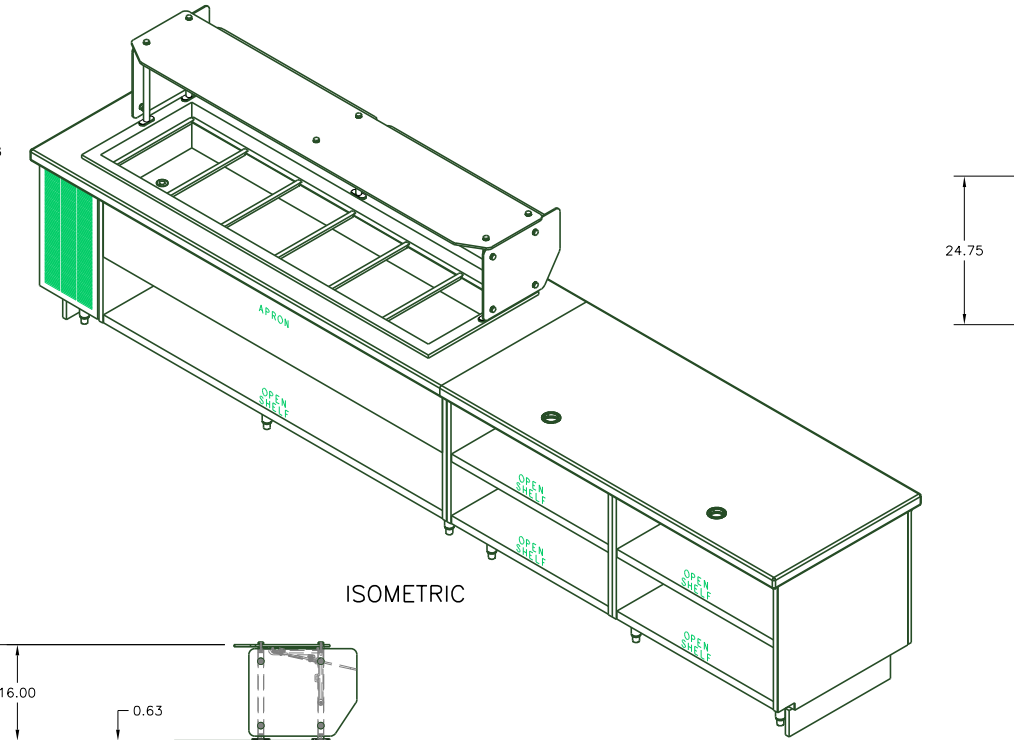
YORK COMMONS SOUTH LINE
 YORK HALL
 THE UNIVERSITY OF MAINE
 ORONO, MAINE

| |
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| SCALE: 1/4"=1'-0" |
| DATE: 5/21/12 |
| DRAWN BY: C. JUNKINS |
| CHECKED BY: |
| APPROV'D BY: |

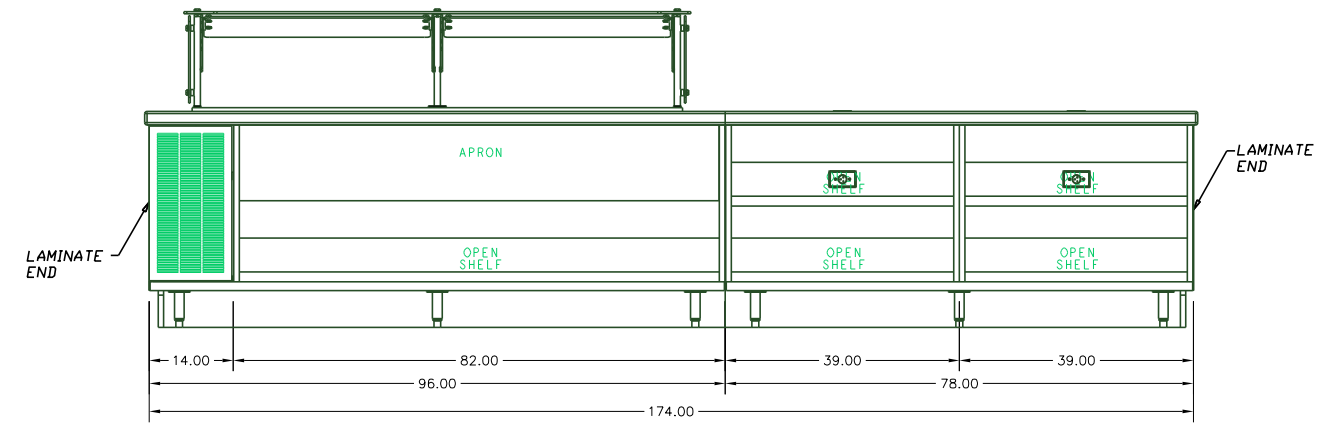
SHEET NO.
A1



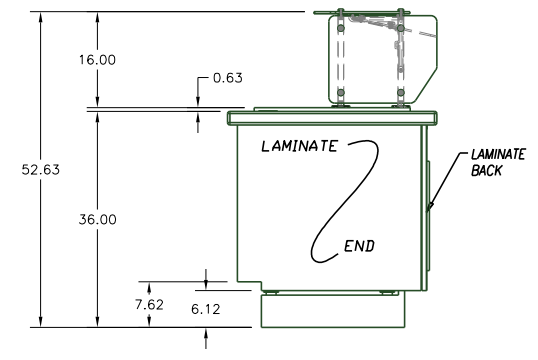
PLAN



ISOMETRIC



FRONT ELEVATION



R. SIDE ELEVATION

- ITEM NO: 2B
- 84.50 LONG SINGLE TIER, SINGLE SERVICE FLEXIBLE FOOD SHIELD
 - CONVERTS TO THREE POSITIONS
 - GLASS SHELF
 - POLISHED S/S LEG SUPPORTS
 - CHROME MOUNTING HARDWARE
 - 0.38 TEMPERED GLASS TOP
 - 0.25 TEMPERED GLASS FRONT AND ENDS

- ITEM NO: 2
- TOP EXTENSION WITH FRONT PANEL
 - 14.00 HINGED LOUVERED DOOR
 - TOP EXTENSION WITH S/S SIDES
 - S/S KICK PLATE AT REAR WITH LEFT END RETURN ONLY

- ITEM NO: 2A
- DROP-IN SELF CONTAINED MECHANICALLY COOLED COLD PAN
 - SIZED TO HOLD (6) FULL SIZE PAN(S) BY OTHERS
 - PROVIDE WITH 1.00" I.P.S. DRAIN AND ADAPTER BARS FOR 12 X 20 PANS
 - PROVIDE WITH EXPANSION VALVE AND QUICK DISCONNECTS
 - 115V-60C-1PH-7.0A-1/4 HP
 - MEETS NSF 7 REQUIREMENTS

- ITEM NO: 2
- OPEN SHELF UTILITY STAND
 - (2) 250V-20A SINGLE RECEPTACLES, NEMA #6-20R FOR PANINI GRILLS BY OTHERS (VERIFY MAKE, MODEL AND ELECTRICAL REQUIREMENTS)
 - S/S KICK PLATE AT REAR WITH RIGHT END RETURN ONLY
 - (2) 3" HOLES WITH GROMMETS

SALAD UNIT - 'A'

| REVISIONS |
|-----------|
| DATE: |
| DATE: |
| DATE: |
| DATE: |

YORK COMMONS SOUTH LINE

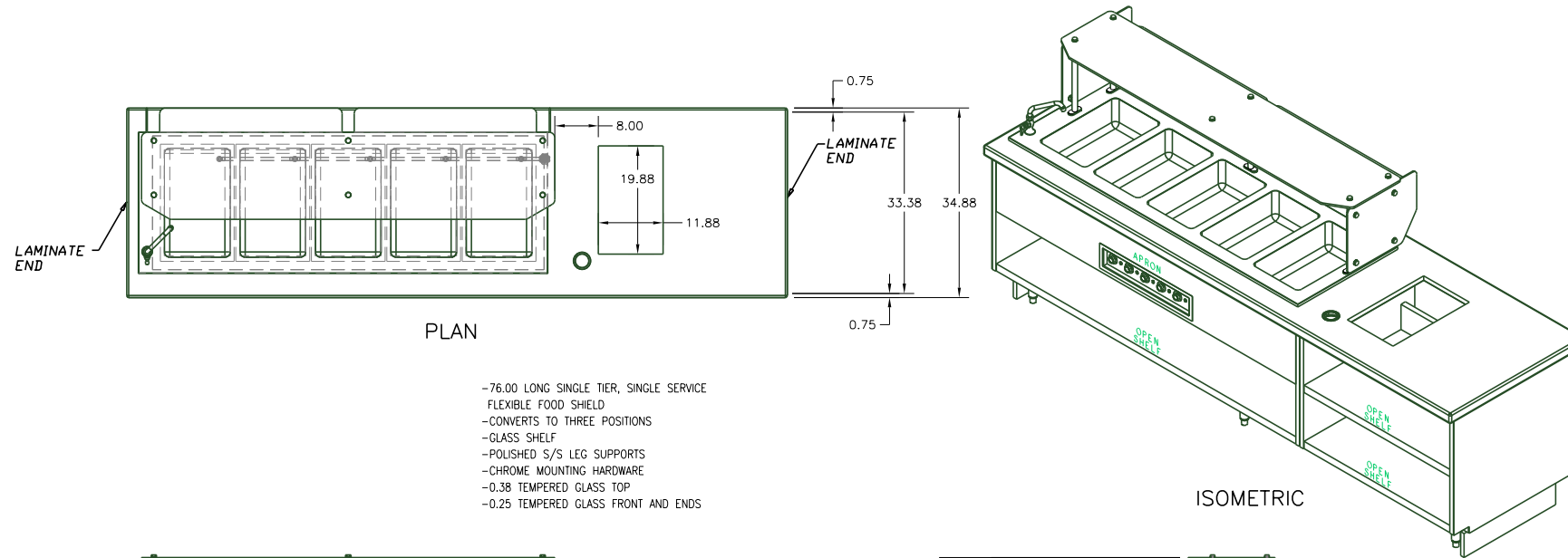
YORK HALL

THE UNIVERSITY OF MAINE

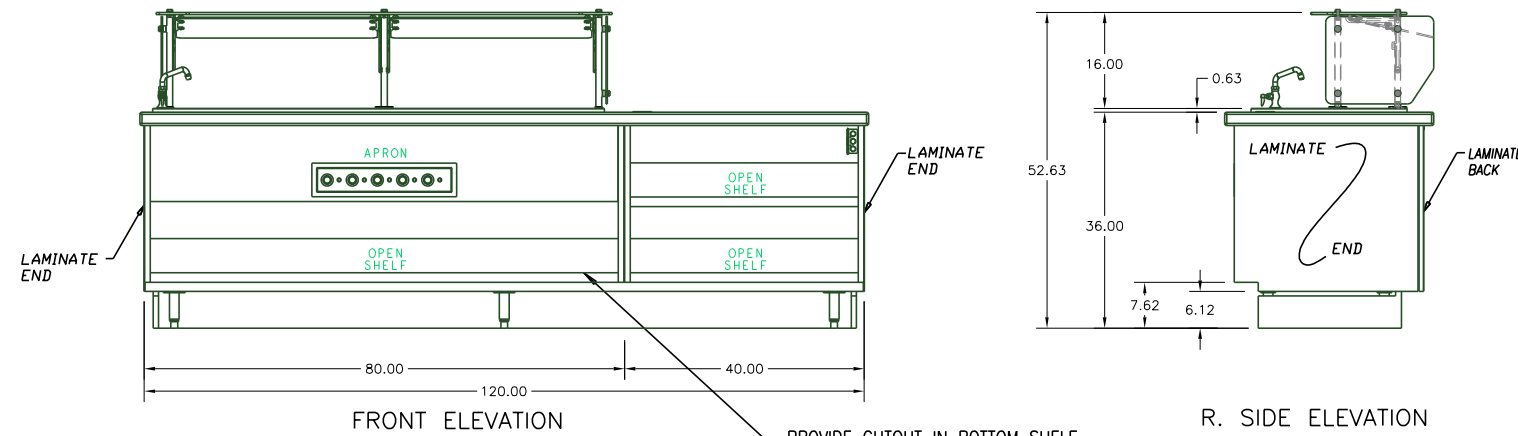
ORONO, MAINE

SCALE: 3/8"=1'-0"

| |
|----------------------|
| DATE: 5/21/12 |
| DRAWN BY: C. JUNKINS |
| CHECKED BY: |
| APPROV'D BY: |



- 76.00 LONG SINGLE TIER, SINGLE SERVICE
- FLEXIBLE FOOD SHIELD
- CONVERTS TO THREE POSITIONS
- GLASS SHELF
- POLISHED S/S LEG SUPPORTS
- CHROME MOUNTING HARDWARE
- 0.38 TEMPERED GLASS TOP
- 0.25 TEMPERED GLASS FRONT AND ENDS



- ITEM NO: 1
- TOP EXTENSION WITH S/S SIDES
 - S/S KICK PLATE AT REAR
 - WITH LEFT AND RIGHT END RETURNS

- ITEM NO: 1A
- N8773-D DROP-IN ELECTRIC HOT FOOD UNIT WITH INDIVIDUALLY HEATED WELLS.
 - PROVIDE WITH DRAIN & VALVE
 - INDIVIDUAL GATE VALVES (SEE DETAIL)
 - HOLDS (5) 12" X 20" PANS (BY OTHERS)
 - MEETS NSF 4 REQUIREMENTS
 - 208/230V-60C-1PH-24.0/27.0A (HARD WIRED)
 - FILL FAUCET

- ITEM NO: 1
- OPEN SHELF UTILITY STAND
 - (1) 250V-20A SINGLE RECEPTACLE, NEMA #6-20R FOR THERMAL SHELF BY OTHERS (VERIFY MAKE, MODEL AND ELECTRICAL REQUIREMENTS)
 - 3" HOLE WITH GROMMET
 - TOP CUTOUT FOR 12 X 20 PAN BY OTHERS

PROVIDE CUTOUT IN BOTTOM SHELF BELOW MASTER GATE VALVE FOR CUSTOMER TO PLUMB TO FLOOR DRAIN

STEAM TABLE / FRENCH FRIES - 'B'

| REVISIONS |
|-----------|
| DATE: |
| DATE: |
| DATE: |
| DATE: |

YORK COMMONS SOUTH LINE

YORK HALL

THE UNIVERSITY OF MAINE

ORONO, MAINE

SCALE: 3/8"=1'-0"

DATE: 5/21/12

DRAWN BY: C. JUNKINS

CHECKED BY:

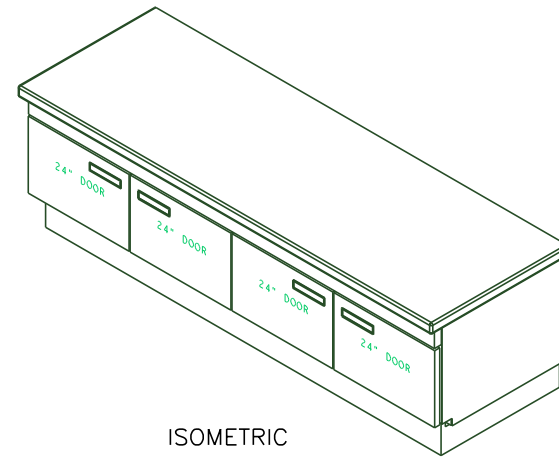
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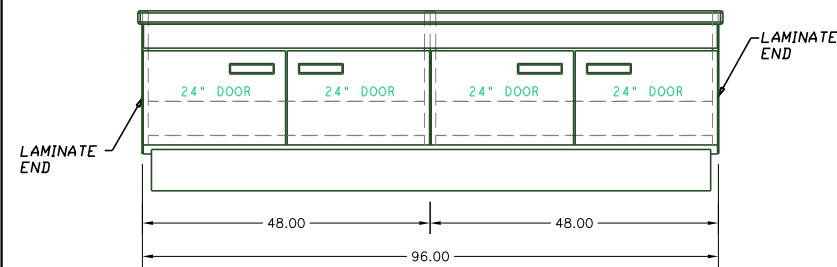
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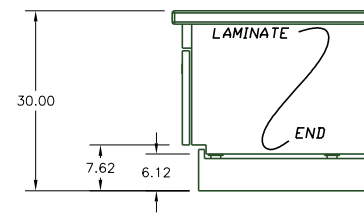
3
PLAN



ISOMETRIC



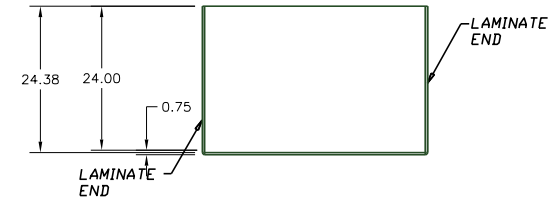
FRONT ELEVATION



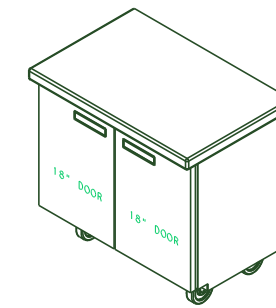
R. SIDE ELEVATION

- ITEM NO: 3
- HINGED DOOR UTILITY STAND
 - S/S KICK PLATE AT FRONT
 - WITH LEFT AND RIGHT END RETURNS
 - FULL LAMINATE FRONTS

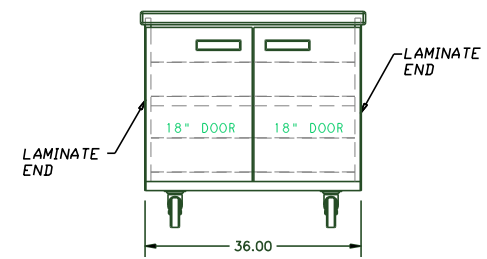
SOUP STATION - 'C'



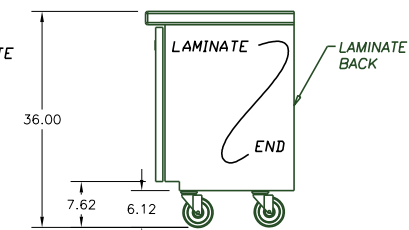
5
PLAN



ISOMETRIC



FRONT ELEVATION



R. SIDE ELEVATION

- ITEM NO: 5
- HINGED DOOR UTILITY STAND
 - FULL LAMINATE FRONTS

CUTLERY STAND - 'E'

| REVISIONS | | | | |
|-----------|-------|-------|-------|-------|
| DATE: | DATE: | DATE: | DATE: | DATE: |
| | | | | |
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YORK COMMONS SOUTH LINE
 YORK HALL
 THE UNIVERSITY OF MAINE
 ORONO, MAINE

| |
|----------------------|
| SCALE: 3/8"=1'-0" |
| DATE: 5/21/12 |
| DRAWN BY: C. JUNKINS |
| CHECKED BY: |
| APPROV'D BY: |

COMPONENT CRAFTED CUSTOM EQUIPMENT

GENERAL NOTES:
 -EXAMINE THIS DRAWING AND RESPOND TO NOTES IF APPLICABLE
 -ALL NOTES ARE STANDARD UNLESS OTHERWISE SPECIFIED

FABRICATION:
 -ALL LD-PRO TOPS TO BE 18 GAUGE S/S
 -ALL OTHER TOPS TO BE 16 GAUGE S/S WITH 14 GAUGE BRACING
 -ALL EQUIPMENT FRONTS TO BE STAINLESS STEEL
 -ALL SHELVES TO BE STAINLESS STEEL WITH GALVANIZED SUB-BRACING AND DOUBLE HEMMED NOISING FOR ADDED STRENGTH
 -CONSTRUCTION ADHESIVE IS USED ON ALL TOP AND SHELF BRACING FOR ADDED STRENGTH AND SOUND DEADENING
 -ALL LEGS ARE 6.00" ADJUSTABLE HEIGHT, S/S AND MOUNTED ON 1.50" LEG RAILS
 -LINEUPS MAY HAVE ONE OR MORE FIELD SPINE JOINTS WHERE SEPARATE UNIT ASSEMBLIES NEED TO BE JOINED IN THE FIELD DEPENDING ON THERE SIZE AND APPLICATION

VERIFICATION:
 -VERIFY SPACING OF SLIDES IN ALL RACK CABINETS
 -VERIFY VOLTAGE & AMP RATINGS ON ALL ELECTRICAL OUTLETS
 -VERIFY VOLTAGE REQUIRED ON HOT FOOD TABLES, LIGHTS, ETC.
 -VERIFY MAKE/MODEL, ELECTRICAL AND INSTALLATION REQUIREMENTS OF ALL DISPENSERS, DROP-INS, ROLL WARMERS, ETC.
 -WHEN PLACING DISPENSERS IN TOP EXTENSIONS ONLY, ORDER DISPENSERS NO LONGER THAN 28.00"

ELECTRICAL:
 -ALL FIELD WIRING JUNCTION BOXES ARE LOCATED SO THE BOXES CAN BE EXAMINED FROM THE FRONT SIDE OF THE COUNTER, AND THE CONNECTIONS CAN BE EXAMINED WITHOUT DISTURBING THE WIRING OR THE APPLIANCE
 -ALL 120 VOLT RECEPTACLES (15 AND 20 AMP) WILL BE GFCI PROTECTED DUPLEXES
 -ALL LINE-UPS WILL BE HARDWIRED IN FIELD

REMOTE REFRIGERATION:
 -REMOTE REFRIGERATORS ARE SUPPLIED WITH EXPANSION VALVE, SOLENOID VALVE, AND THERMOSTAT
 -REMOTE FREEZERS ARE SUPPLIED WITH EXPANSION VALVE, SOLENOID VALVE, THERMOSTAT, AND DEFROST TIMER
 -ALL OTHER CONTROLS ARE SUPPLIED BY OTHERS
 -DROP-IN COLD PANS ARE SUPPLIED WITH EXPANSION VALVE AND COURTESY PROBE TUBE

OVERSTRUCTURE-HEATLAMP:
 -SHELF HEIGHTS OF 19" RECOMMENDED TO ALLOW MINIMUM 14" CLEARANCE BETWEEN HEATLAMPS AND SHELF BELOW.
 -ALL HANGING HEATLAMPS MUST MEET MINIMUM 14" CLEARANCE BETWEEN HEATLAMP AND TOP SHELF

SOLID SURFACE INSTALLATION SPECIFICATIONS AND RELATED INFORMATION

STANDARD NOTES

- SOLID SURFACE TOPS MUST BE INSTALLED AND SEAMED BY A CERTIFIED INSTALLER
- INSTALLER MUST PROVIDE ALL EQUIPMENT NECESSARY FOR COMPLETION OF INSTALL
- USING AN UNCERTIFIED INSTALLER COULD VOID WARRANTY
- INSTALLER OR CUSTOMER MUST SUPPLY ALL ADHESIVE
- ALL COUNTER PROTECTORS ARE TO BE MOUNTED IN FIELD B/D
- DELFIELD DOES NOT RECOMMEND THE USE OF SINGLE POST COUNTER PROTECTORS WITH SOLID SURFACE MATERIALS
- DELFIELD DOES NOT RECOMMEND THE USE OF SOLID SURFACE MATERIAL ON MOBILE EQUIPMENT. IF SOLID SURFACE MATERIAL IS DAMAGED DUE TO MOBILITY OF EQUIPMENT, DELFIELD WILL VOID WARRANTY
- ALL BACKPLASHES AND RETURNS SHIPPED LOOSE FOR FIELD INSTALLATION B/D
- 1/2" THICK SOLID SURFACE TOPS WITH 1/2" BUILD-UP = 1.00" TOTAL THICKNESS
- 1.00" RADIUS BULLNOSE ON FRONT STANDARD
- ALL DROP-IN EQUIPMENT TO BE FIELD INSTALLED

NOTE: ALL SOLID SURFACE DETAILS AND DRAWINGS ARE FOR CONCEPTUAL PURPOSES---NOT FOR PREFABRICATION

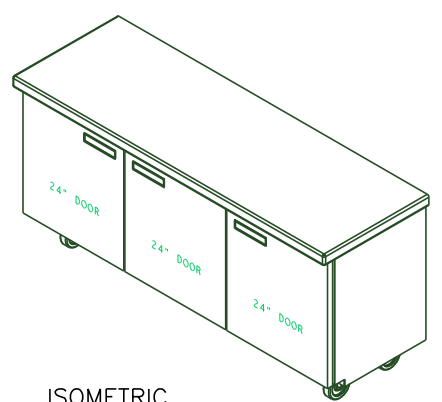
NOTE:
 -UNIT WILL SHIP COMPLETELY DISASSEMBLED DUE TO SOLID SURFACE TOP
 -FIELD MOUNT AND INSTALLATION OF TRAY SLIDES, SOLID SURFACE TOP, COLD PAN AND SNEEZE GAURD TO BE DONE IN FIELD BY OTHERS

-SOLID SURFACE MATERIAL
 CORIAN QAT

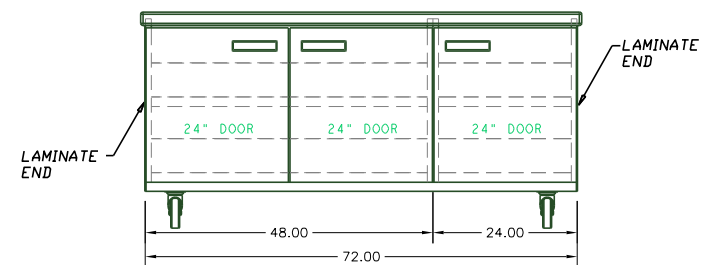
PLASTIC LAMINATE FINISH
 PIONITE NUBIAN BROWN SUEDE ST604



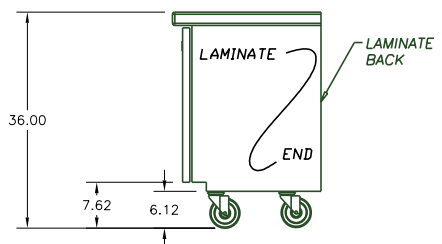
PLAN 4



ISOMETRIC



FRONT ELEVATION



R. SIDE ELEVATION

ITEM NO: 4
 -HINGED DOOR UTILITY STAND
 -FULL LAMINATE FRONTS

CONDIMENT STAND - 'D'

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| YORK COMMONS SOUTH LINE YORK HALL THE UNIVERSITY OF MAINE ORONO, MAINE | REVISIONS | | | | |
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| SCALE: 3/8"=1'-0" | DATE: 5/21/12 | DRAWN BY: C. JUNKINS | CHECKED BY: | APPROV'D BY: | |