



JUDITH T. WON PAT, Ed. D.
Superintendent of Education

DEPARTMENT OF EDUCATION
OFFICE OF SUPPLY MANAGEMENT

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CARMEN T. CHARFAUROS
Supply Management Administrator

October 20, 2026

AMENDMENT ACKNOWLEDGEMENT FORM

IFB 001-2027

Outright Purchase of Commercial Kitchen Equipment to Include Vendor Warranty

AMENDMENT 2

Please review the attached document (All Notice/Amendments can be reviewed on our website). Please sign **this acknowledgement page and only return this page**, attention to **ANTHONY E. QUINATA** email to aequinata@gdoe.net.

I, _____, an authorized representative of the company named below, acknowledge receipt of **AMENDMENT 2**, for **IFB 001-2027 Outright Purchase of Commercial Kitchen Equipment to Include Vendor Warranty**, Number of pages: 17 (including this cover sheet).

Company Name (Print)

Print Name

Signature

Time and Date



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AMENDMENT 2

Håfa Adai Prospective Bidder(s),

Please see the GDOE responses to the questions received from vendor below. Also, kindly refer to the **Amended 2 Bid Form (Amendment No. 2)** for IFB 001-2027, Outright Purchase of Commercial Kitchen Equipment to Include Vendor Warranty.

Line Item No. 2 has been revised to improve readability and clarity, and Line Item No. 5, has changed from Natural gas to LP gas.

All bid submissions must use the Amended 2 Bid Form (Amendment No. 2). Bidders are required to complete and submit the amended form as part of their bid package.

JMI-ESISON Questions

In response to IFB 001-2027, we would appreciate clarification on the following items:

1. Anticipated Award/Agreement Execution Timeline If the submission deadline is October 23, 2026, could you please advise on the anticipated timeframe for completing the evaluation, executing the agreement, and issuing the Purchase Order?

GDOE Response: Based on procurement policies and procedures timelines and timeframes will be adjusted accordingly so vendor has ample time to fulfill or complete all supporting documents to submit.

2. Required Delivery and Installation Date We understand that the award and Purchase Order issuance are anticipated to occur the following week. That Items must be delivered and installed by Nov. 30, 2026. Based on this date this timeframe is not feasible due to procurement and shipping lead times.

GDOE Response: Delivery and installation of all line items will be no later than July 1st 2027.

3. Line Item # 17 and 18 — Walk-in chiller and Freezer — clarify are these units to be installed indoors or outdoors and there existing units that require removal?

GDOE Response: The proposed walk-in refrigeration and freezer units will be constructed outside the existing kitchen area at F.B. Leon Guerrero Middle School. The project will require the demolition and removal of the existing walk-in unit and its associated structure to accommodate the installation of the new units.

4. Section 3.2.8

States: Bidder, who are awarded this solicitation guarantees that all equipment must be installed and delivered, and required services performed within the time specified. GDOE will issue a Notice to Proceed (NTP) and/or Purchase Order prior to commencement of the order. Items must be completed on Nov 30, 2026, after receipt of Executed Agreement and Purchase Order. Destination: Successful bidder must deliver in accordance to the location specified on the GDOE Purchase Order.

GDOE Response: Delivery and installation of all line items will be no later than July 1st 2027.

3a. Given the quantity of equipment, the number of schools involved, and the scope of removal, installation, and testing, meeting the stated completion date would be extremely difficult. The quoted equipment is expected to require approximately 10 weeks for procurement and delivery, followed by an additional 8 weeks to remove the existing equipment and install and test all items listed in the bid.

GDOE Response: Delivery and installation of all line items will be no later than July 1st 2027.

Therefore, we respectfully request that GDOE extend the deadline for delivery, removal, installation, and testing to 18 weeks from the date the Purchase Order is received. This extension would provide sufficient time to procure, ship, deliver, install, remove existing equipment and test the required equipment.

GDOE Response: Delivery and installation of all line items will be no later than July 1st 2027.

All other terms, conditions, and requirements of the solicitation remain unchanged.

Thank you for your interest and participation.

All else remains the same.

Sincerely,



CARMEN T. CHARFAUROS
Supply Management Administrator

GDOE

IFB 001-2027

**Outright Purchase of
Commercial Kitchen
Equipment to Include
Vendor Warranty
From**

**Amended
Bid Form**

**AMENDED
ATTACHMENT A
BID FORM
IFB 001-2027**

Outright Purchase of Commercial Kitchen Equipment to Include Vendor Warranty

Note: This solicitation is not an "All-or-None" bid. Bidder(s) will be evaluated based on the total lump sum pricing submitted and will be awarded to the lowest, most responsive, and responsible bidder.

ITEM NO.	EQUIPMENT LISTING	COST PER UNIT	QUANTITY	TOTAL COST PER UNIT
1	2-Year Vendor Warranty - The contractor will perform monthly preventive maintenance, inspections, testing, and repairs on various types of kitchen equipment as indicated in the solicitation, following manufacturer's recommendations, regulatory guidelines, and the relevant manuals. Equipment model numbers identified are those of the original equipment and manufacturer. The contractor will perform any necessary electrical upgrades in the cafeteria area to ensure all equipment remains operable.			
2	TILTING SKILLET BRAISING PAN, GAS A 30-Gallon Gas Tilting Braising Pan (or skillet) is a heavy-duty, multi-purpose cooking vessel designed for high-volume foodservice operations. It is capable of braising, sautéing, grilling, simmering, and frying in a single footprint. 30-gallon (114-liter) capacity, typically 36" wide. 9-inch deep stainless steel pan body with a pouring lip and embossed gallon/liter markings for accurate measuring. Gas-powered system rated at 90,000 BTU with solid-state temperature controls and electric ignition. Manual crank or tilt handle to facilitate easy pouring and cleaning. Standard Build Features Open-frame base design for better airflow and easier cleaning under the unit. Spring-assisted stainless steel cover featuring a drip edge to manage condensation and a full-width handle. Standard 12-inch stainless steel legs with adjustable flanged feet, or a set of four heavy-duty casters (two locking) for mobile configurations. Includes a removable perforated strainer at the pouring lip to separate solids from liquids. Integrated Plumbing & Utilities Double-pantry deck-mount faucet with a double-jointed 18-inch swivel spout for flexible pan filling. Includes a universal "L" bracket for faucet installation. Standard 120V electrical connection (approx. 9.0 Amps) required for controls and ignition; includes cord and plug. Certifications & Warranty Compliant with CSA and UL EPH (NSF) sanitation standards. Faucet components meet lead reduction requirements. ~~Standard 1-year limited parts and labor warranty.~~ BLUE HOSE GAS CONNECTOR KIT Furnish and install a commercial-grade moveable gas connector kit meeting the following minimum requirements: 3/4-inch inside diameter, 48-inch length, Stainless steel braided hose construction Blue antimicrobial PVC exterior coating Minimum 180,000 BTU per hour flow capacity Equipped with: (1) Commercial quick-disconnect fitting (1) Full-port gas shut-off valve (2) 90-degree elbows Coiled restraining cable with all necessary mounting hardware The connector kit shall be certified for commercial kitchen use, listed and approved by a nationally recognized testing laboratory, and compatible with existing gas supply systems. Installation shall comply with all applicable local building, fire, and mechanical codes.		8 each	
	Convection Oven, Gas high-performance double-deck gas convection oven delivering 100,000 BTU (LP gas) through an electronic spark ignition system and dual 1/2 HP two-speed blower motors for uniform heat distribution. Designed for heavy-duty commercial use, the unit features a durable stainless steel exterior and a porcelain-on-steel interior housing five racks per deck, all controlled via solid-state dials and a 5-hour digital timer with a range of 150° to 500°F. The configuration is optimized for efficiency and mobility, carrying an ENERGY STAR® rating and including a single-point gas manifold, a 48-inch quick-disconnect hose kit, and a set of four casters in place of standard legs.		13 each	

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IFB 001-2027**

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3	BLUE HOSE GAS CONNECTOR KIT Furnish and install a commercial-grade moveable gas connector kit meeting the following minimum requirements: 3/4-inch inside diameter, 48-inch length, Stainless steel braided hose construction Blue antimicrobial PVC exterior coating Minimum 180,000 BTU per hour flow capacity Equipped with: (1) Commercial quick-disconnect fitting (1) Full-port gas shut-off valve (2) 90-degree elbows Coiled restraining cable with all necessary mounting hardware The connector kit shall be certified for commercial kitchen use, listed and approved by a nationally recognized testing laboratory, and compatible with existing gas supply systems. Installation shall comply with all applicable local building, fire, and mechanical codes.		13 each	
4	GRIDDLE, GAS, COUNTERTOP Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, electric spark or manual ignition, front manifold gas shut-off valve, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 year limited parts & labor warranty, standard Gas type to be specified 120v/50/60/1-ph, 1.0 amp, NEMA 5-15P, standard		1 each	
	BLUE HOSE GAS CONNECTOR KIT Furnish and install a commercial-grade moveable gas connector kit meeting the following minimum requirements: 3/4-inch inside diameter, 48-inch length, Stainless steel braided hose construction Blue antimicrobial PVC exterior coating Minimum 180,000 BTU per hour flow capacity Equipped with: (1) Commercial quick-disconnect fitting (1) Full-port gas shut-off valve (2) 90-degree elbows Coiled restraining cable with all necessary mounting hardware The connector kit shall be certified for commercial kitchen use, listed and approved by a nationally recognized testing laboratory, and compatible with existing gas supply systems. Installation shall comply with all applicable local building, fire, and mechanical codes.		1 each	
	RANGE, 36", 6 OPEN BURNERS 36-inch commercial natural gas range is a high-performance cooking center designed for durability, featuring a fully MIG welded chassis and a total output of 215,000 BTU. The cooktop consists of six 30,000 BTU burners with lift-off heads for easy cleaning, while the base houses a standard oven capable of handling heavy-duty baking tasks. Its exterior is built for the rigors of a professional kitchen with a stainless steel front, sides, backriser, and lift-off high shelf. For mobility and stability, the unit is equipped with 5-inch casters (including two locking) and 6-inch adjustable legs, all while meeting CSA and NSF safety standards and carrying a 1-year limited parts and labor warranty.		1 each	

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ITEM NO.	EQUIPMENT LISTING	COST PER UNIT	QUANTITY	TOTAL COST PER UNIT
5	BLUE HOSE GAS CONNECTOR KIT Furnish and install a commercial-grade moveable gas connector kit meeting the following minimum requirements: 3/4-inch inside diameter, 48-inch length, Stainless steel braided hose construction Blue antimicrobial PVC exterior coating Minimum 180,000 BTU per hour flow capacity Equipped with: (1) Commercial quick-disconnect fitting (1) Full-port gas shut-off valve (2) 90-degree elbows Coiled restraining cable with all necessary mounting hardware The connector kit shall be certified for commercial kitchen use, listed and approved by a nationally recognized testing laboratory, and compatible with existing gas supply systems. Installation shall comply with all applicable local building, fire, and mechanical codes.		1 each	
6	PASS-THRU MOBILE HEATED CABINET capacity for (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" x 2-1/2" steam table pans, supported by 15 pairs of universal tray slides adjustable on 1-1/2" centers. Its durable 20-gauge stainless steel interior and exterior are fully insulated and house a forced air blower system for uniform heat distribution across a temperature range of ambient to 190°F, which is monitored by an analog thermometer. For ease of transport and operational safety, the unit includes side-mounted push handles, a recessed control panel, field reversible doors, and a set of four 5" casters. Electrically, it operates on a standard 120V/50/60/1-ph connection at 1500 watts and 12.5 amps using a NEMA 5-15P plug, and it carries cULus and UL EPH Classified certifications along with a one-year limited parts and labor warranty and a 5-year warranty on heating elements.		33 each	
7	HOT FOOD SERVING COUNTER/ TABLE 93-inch, six-well heavy-duty electric hot food table provides a high-capacity solution for high-volume foodservice operations, featuring insulated sealed wells that accommodate pans up to 6-1/4" deep. Each well is managed by individual thermostatic controls and serviced by a factory-installed 240V autofill system and manifold drain to automate water level maintenance and simplify cleaning. The unit is built for durability and utility with an enclosed stainless steel base for storage, a poly cutting board prep surface, and a 5-inch heavy-duty caster set for mobility. To ensure food safety and service functionality, it includes a matching 93-inch serving shelf with an integrated acrylic breath guard, all operating on a 208/240V single-phase electrical connection with a NEMA L6-30P plug.		34 each	
8	School Milk Cooler 58-inch wide, dual-access school milk cooler provides 22.5 cubic feet of storage, accommodating up to 16 standard 13" x 13" milk crates with a flat-top design for streamlined cafeteria service. Engineered with a cold-wall refrigeration system using eco-friendly R290 hydrocarbon refrigerant, the unit features a durable white exterior, stainless steel doors, and a reinforced galvanized interior with a stainless steel floor to withstand heavy daily use. Security and safety are prioritized through self-latching doors with safety bumpers, cylinder locks, and heavy-duty 4-inch casters for mobility. Operating on a standard 115v connection with a 1/2 HP compressor, it meets UL-Sanitation and EPH classifications and typically includes an industry-leading 7-year parts, labor, and compressor warranty to ensure long-term reliability in high-volume educational environments.		32 each	

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ITEM NO.	EQUIPMENT LISTING	COST PER UNIT	QUANTITY	TOTAL COST PER UNIT
9	REACH-IN REFRIGERATOR three-section, 70.19 cu. ft. reach-in refrigerator features a durable stainless steel interior and exterior designed for high-volume commercial use. Its configuration includes three solid locking doors—one left-hinged and two right-hinged—opening to nine adjustable shelves illuminated by LED lighting. Engineered for efficiency, the unit utilizes a 1/2 HP bottom-mounted compressor with eco-friendly R290 hydrocarbon refrigerant, managed by electronic controls and a digital display with adaptive defrost. Made in the USA and meeting UL-Sanitation standards, it operates on a standard 115v connection and includes heavy-duty 6" casters for mobility.		32 each	
10	SANDWICH / SALAD PREPARATION REFRIGERATOR 72-inch three-section salad prep table offers a 20.02 cu. ft. capacity and features a durable stainless steel exterior with an aluminum interior and a rear-mounted 1/3 HP refrigeration system using eco-friendly R290 refrigerant. Designed for high-volume prep, the stainless steel top includes a lift-off lid and accommodates 1/3 size pans up to 6" deep, while the three-door refrigerated base is organized with six epoxy-coated wire shelves. The unit operates on a standard 115v connection (5.4 amps) and is mounted on 6" heavy-duty casters for mobility. Notably, this specification includes an extensive 7-year parts, labor, and compressor warranty, meeting rigorous cULus and UL EPH safety and sanitation standards for commercial kitchen environments.		34 each	
11	DISHWASHER, DOOR TYPE high-temperature, door-type commercial dishwasher features all-stainless steel construction and a straight-through design capable of processing 55 racks per hour. It is equipped with a 1 HP self-draining pump, electric tank heat, and an integrated electric booster heater providing a selectable 40°F or 70°F rise to ensure a 180°F final rinse. Operational efficiencies include auto-fill, auto-start, and a single-point electrical connection configured for 208v/60/1-ph. The unit is NSF and cULus certified and includes a 1-year limited warranty, making it a robust solution for high-volume sanitization in professional kitchens.		30 each	

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12	THREE (3) COMPARTMENT SINK commercial-grade 3-compartment fabricated sink is constructed from heavy-duty 16-gauge 304 series stainless steel, measuring 102" in total length and featuring a robust 30" front-to-back profile. Designed for high-volume sanitation workflows, the unit contains three deep-drawn 18" x 24" x 14" bowls flanked by dual 24" drainboards for efficient dish staging and drying. The structure is supported by stainless steel legs with adjustable side cross-bracing and 1" adjustable bullet feet, while the 9-inch backsplash includes a tile edge for a flush wall fit and pre-drilled 8" on-center faucet holes. For professional water delivery, this setup typically utilizes a splash-mounted faucet equipped with a 14" swing spout, providing the necessary reach to service all three compartments while maintaining compliance with lead-free safety standards.		2 each	
13	WORK TABLE, STAINLESS STEEL TOP Work Table, 144"W x 48"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF		3 each	
14	HD FLAT CART 48" x 24" x 35" Two Shelf Steel Utility Cart - Fully Welded		5 each	
15	SHELVING UPRIGHT 24" x 48" x 74" NSF Chrome Stationary Wire Shelving Starter Kit with 6 Shelves		10 each	
16	AIR CURTAIN 72-inch unheated air curtain certified to ANSI/NSF 37 standards provides a critical sanitation barrier for customer or service entrances, effectively repelling insects and dust while maintaining interior climate control. This specific configuration features a low-profile galvanized steel cabinet finished in an Obsidian Black powder coat, housing a 1/6 HP motor designed for 208-230v/60/1-ph electrical systems. As a cETLus listed unit, it is engineered for durability and safety in commercial environments, typically supporting mounting heights up to 7 feet for sanitation applications and featuring adjustable vanes to optimize the air stream.		49 each	
	CONTROLLER KIT Controller kit with commercial plastic surface mounted magnetic reed switch, 1/2 HP max, 208-277v/1-ph		49 each	
17	Walk-in Chiller (Build) Dimensions: 10 feet H x 12 feet W x 25 feet D		1 each	
18	Walk-in Freezer (Build) Dimensions: 10 feet H x 12 feet W x 25 feet D		1 each	
TOTAL ANNUAL AMOUNT FOR EQUIPMENT:				

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By signing below, I represent that I am an authorized representative and I certify that the information provided on this Bid Form is true and correct. By submission of this bid, the company is making an offer to provide the services and materials described in GDOE IFB 001-2027. I also confirm that the bid price shall remain firm and irrevocable for the term of the award.

COMPANY NAME:

PRINT NAME/TITLE OF AUTHORIZED REPRESENTATIVE:

SIGNATURE OF AUTHORIZED REPRESENTATIVE:

() MARK IF YOU ARE CLAIMING STATUS AS A SERVICE-DISABLED VETERAN OWNED BUSINESS UNDER 5 GCA § 5012

(IF ANY ALTERATIONS ARE DONE TO THIS BID COST FORM, GDOE WILL FIND BIDDER NON-RESPONSIVE)

GDOE

IFB 001-2027

**Outright Purchase of
Commercial Kitchen
Equipment to Include
Vendor Warranty
To**

Amended 2

Bid Form

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2	TILTING SKILLET BRAISING PAN, GAS A 30-Gallon Gas Tilting Braising Pan (or skillet) is a heavy-duty, multi-purpose cooking vessel designed for high-volume foodservice operations. It is capable of braising, sautéing, grilling, simmering, and frying in a single footprint. 30-gallon (114-liter) capacity, typically 36" wide. 9-inch deep stainless steel pan body with a pouring lip and embossed gallon/liter markings for accurate measuring. Gas-powered system rated at 90,000 BTU with solid-state temperature controls and electric ignition. Manual crank or tilt handle to facilitate easy pouring and cleaning. Standard Build Features Open-frame base design for better airflow and easier cleaning under the unit. Spring-assisted stainless steel cover featuring a drip edge to manage condensation and a full-width handle. Standard 12-inch stainless steel legs with adjustable flanged feet, or a set of four heavy-duty casters (two locking) for mobile configurations. Includes a removable perforated strainer at the pouring lip to separate solids from liquids. Integrated Plumbing & Utilities Double-pantry deck-mount faucet with a double-jointed 18-inch swivel spout for flexible pan filling. Includes a universal "L" bracket for faucet installation. Standard 120V electrical connection (approx. 9.0 Amps) required for controls and ignition; includes cord and plug. Certifications & Warranty Compliant with CSA and UL EPH (NSF) sanitation standards. Faucet components meet lead reduction requirements. Standard 1-year limited parts and labor warranty.		8 each	
3	BLUE HOSE GAS CONNECTOR KIT Furnish and install a commercial-grade moveable gas connector kit meeting the following minimum requirements: 3/4-inch inside diameter, 48-inch length, Stainless steel braided hose construction Blue antimicrobial PVC exterior coating Minimum 180,000 BTU per hour flow capacity Equipped with: (1) Commercial quick-disconnect fitting (1) Full-port gas shut-off valve (2) 90-degree elbows Coiled restraining cable with all necessary mounting hardware The connector kit shall be certified for commercial kitchen use, listed and approved by a nationally recognized testing laboratory, and compatible with existing gas supply systems. Installation shall comply with all applicable local building, fire, and mechanical codes.		8 each	

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ITEM NO.	EQUIPMENT LISTING	COST PER UNIT	QUANTITY	TOTAL COST PER UNIT
4	Convection Oven, Gas high-performance double-deck gas convection oven delivering 100,000 BTU (LP gas) through an electronic spark ignition system and dual 1/2 HP two-speed blower motors for uniform heat distribution. Designed for heavy-duty commercial use, the unit features a durable stainless steel exterior and a porcelain-on-steel interior housing five racks per deck, all controlled via solid-state dials and a 5-hour digital timer with a range of 150° to 500°F. The configuration is optimized for efficiency and mobility, carrying an ENERGY STAR® rating and including a single-point gas manifold, a 48-inch quick-disconnect hose kit, and a set of four casters in place of standard legs.		13 each	
5	BLUE HOSE GAS CONNECTOR KIT Furnish and install a commercial-grade moveable gas connector kit meeting the following minimum requirements: 3/4-inch inside diameter, 48-inch length, Stainless steel braided hose construction Blue antimicrobial PVC exterior coating Minimum 180,000 BTU per hour flow capacity Equipped with: (1) Commercial quick-disconnect fitting (1) Full-port gas shut-off valve (2) 90-degree elbows Coiled restraining cable with all necessary mounting hardware The connector kit shall be certified for commercial kitchen use, listed and approved by a nationally recognized testing laboratory, and compatible with existing gas supply systems. Installation shall comply with all applicable local building, fire, and mechanical codes.		13 each	
6	GRIDDLE, GAS, COUNTERTOP Heavy Duty Griddle, countertop, gas, 36" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, electric spark or manual ignition, front manifold gas shut-off valve, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 81,000 BTU, CSA, NSF 1 year limited parts & labor warranty, standard Gas type to be specified 120v/50/60/1-ph, 1.0 amp, NEMA 5-15P, standard		1 each	

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8	RANGE, 36", 6 OPEN BURNERS 36-inch commercial LP gas range is a high-performance cooking center designed for durability, featuring a fully MIG welded chassis and a total output of 215,000 BTU. The cooktop consists of six 30,000 BTU burners with lift-off heads for easy cleaning, while the base houses a standard oven capable of handling heavy-duty baking tasks. Its exterior is built for the rigors of a professional kitchen with a stainless steel front, sides, backriser, and lift-off high shelf. For mobility and stability, the unit is equipped with 5-inch casters (including two locking) and 6-inch adjustable legs, all while meeting CSA and NSF safety standards and carrying a 1-year limited parts and labor warranty.		1 each	
9	BLUE HOSE GAS CONNECTOR KIT Furnish and install a commercial-grade moveable gas connector kit meeting the following minimum requirements: 3/4-inch inside diameter, 48-inch length, Stainless steel braided hose construction Blue antimicrobial PVC exterior coating Minimum 180,000 BTU per hour flow capacity Equipped with: (1) Commercial quick-disconnect fitting (1) Full-port gas shut-off valve (2) 90-degree elbows Coiled restraining cable with all necessary mounting hardware The connector kit shall be certified for commercial kitchen use, listed and approved by a nationally recognized testing laboratory, and compatible with existing gas supply systems. Installation shall comply with all applicable local building, fire, and mechanical codes.		1each	

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10	PASS-THRU MOBILE HEATED CABINET capacity for (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" x 2-1/2" steam table pans, supported by 15 pairs of universal tray slides adjustable on 1-1/2" centers. Its durable 20-gauge stainless steel interior and exterior are fully insulated and house a forced air blower system for uniform heat distribution across a temperature range of ambient to 190°F, which is monitored by an analog thermometer. For ease of transport and operational safety, the unit includes side-mounted push handles, a recessed control panel, field reversible doors, and a set of four 5" casters. Electrically, it operates on a standard 120v/50/60/1-ph connection at 1500 watts and 12.5 amps using a NEMA 5-15P plug, and it carries cULus and UL EPH Classified certifications along with a one-year limited parts and labor warranty and a 5-year warranty on heating elements.		33 each	
11	HOT FOOD SERVING COUNTER/ TABLE 93-inch, six-well heavy-duty electric hot food table provides a high-capacity solution for high-volume foodservice operations, featuring insulated sealed wells that accommodate pans up to 6-1/4" deep. Each well is managed by individual thermostatic controls and serviced by a factory-installed 240V autofill system and manifold drain to automate water level maintenance and simplify cleaning. The unit is built for durability and utility with an enclosed stainless steel base for storage, a poly cutting board prep surface, and a 5-inch heavy-duty caster set for mobility. To ensure food safety and service functionality, it includes a matching 93-inch serving shelf with an integrated acrylic breath guard, all operating on a 208/240V single-phase electrical connection with a NEMA L6-30P plug.		34 each	
12	School Milk Cooler 58-inch wide, dual-access school milk cooler provides 22.5 cubic feet of storage, accommodating up to 16 standard 13" x 13" milk crates with a flat-top design for streamlined cafeteria service. Engineered with a cold-wall refrigeration system using eco-friendly R290 hydrocarbon refrigerant, the unit features a durable white exterior, stainless steel doors, and a reinforced galvanized interior with a stainless steel floor to withstand heavy daily use. Security and safety are prioritized through self-latching doors with safety bumpers, cylinder locks, and heavy-duty 4-inch casters for mobility. Operating on a standard 115v connection with a 1/2 HP compressor, it meets UL-Sanitation and EPH classifications and typically includes an industry-leading 7-year parts, labor, and compressor warranty to ensure long-term reliability in high-volume educational environments.		32 each	

**AMENDED 2
ATTACHMENT A
BID FORM
IFB 001-2027**

Outright Purchase of Commercial Kitchen Equipment to Include Vendor Warranty

Note: This solicitation is an "All-or-None" bid. Bidder(s) will be evaluated based on the total lump sum pricing submitted and will be awarded to the lowest, most responsive, and responsible bidder.

ITEM NO.	EQUIPMENT LISTING	COST PER UNIT	QUANTITY	TOTAL COST PER UNIT
13	REACH-IN REFRIGERATOR three-section, 70.19 cu. ft. reach-in refrigerator features a durable stainless steel interior and exterior designed for high-volume commercial use. Its configuration includes three solid locking doors—one left-hinged and two right-hinged—opening to nine adjustable shelves illuminated by LED lighting. Engineered for efficiency, the unit utilizes a 1/2 HP bottom-mounted compressor with eco-friendly R290 hydrocarbon refrigerant, managed by electronic controls and a digital display with adaptive defrost. Made in the USA and meeting UL-Sanitation standards, it operates on a standard 115v connection and includes heavy-duty 6" casters for mobility.		32 each	
14	SANDWICH / SALAD PREPARATION REFRIGERATOR 72-inch three-section salad prep table offers a 20.02 cu. ft. capacity and features a durable stainless steel exterior with an aluminum interior and a rear-mounted 1/3 HP refrigeration system using eco-friendly R290 refrigerant. Designed for high-volume prep, the stainless steel top includes a lift-off lid and accommodates 1/3 size pans up to 6" deep, while the three-door refrigerated base is organized with six epoxy-coated wire shelves. The unit operates on a standard 115v connection (5.4 amps) and is mounted on 6" heavy-duty casters for mobility. Notably, this specification includes an extensive 7-year parts, labor, and compressor warranty, meeting rigorous cULus and UL EPH safety and sanitation standards for commercial kitchen environments.		34 each	
15	DISHWASHER, DOOR TYPE high-temperature, door-type commercial dishwasher features all-stainless steel construction and a straight-through design capable of processing 55 racks per hour. It is equipped with a 1 HP self-draining pump, electric tank heat, and an integrated electric booster heater providing a selectable 40°F or 70°F rise to ensure a 180°F final rinse. Operational efficiencies include auto-fill, auto-start, and a single-point electrical connection configured for 208v/60/1-ph. The unit is NSF and cULus certified and includes a 1-year limited warranty, making it a robust solution for high-volume sanitization in professional kitchens.		30 each	
16	THREE (3) COMPARTMENT SINK commercial-grade 3-compartment fabricated sink is constructed from heavy-duty 16-gauge 304 series stainless steel, measuring 102" in total length and featuring a robust 30" front-to-back profile. Designed for high-volume sanitation workflows, the unit contains three deep-drawn 18" x 24" x 14" bowls flanked by dual 24" drainboards for efficient dish staging and drying. The structure is supported by stainless steel legs with adjustable side cross-bracing and 1" adjustable bullet feet, while the 9-inch backsplash includes a tile edge for a flush wall fit and pre-drilled 8" on-center faucet holes. For professional water delivery, this setup typically utilizes a splash-mounted faucet equipped with a 14" swing spout, providing the necessary reach to service all three compartments while maintaining compliance with lead-free safety standards.		2 each	

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ITEM NO.	EQUIPMENT LISTING	COST PER UNIT	QUANTITY	TOTAL COST PER UNIT
17	WORK TABLE, STAINLESS STEEL TOP Work Table, 144"W x 48"D, 14 gauge 304 stainless steel top, 18 gauge adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF		3 each	
18	HD FLAT CART 48" x 24" x 35" Two Shelf Steel Utility Cart - Fully Welded		5 each	
19	SHELVING UPRIGHT 24" x 48" x 74" NSF Chrome Stationary Wire Shelving Starter Kit with 6 Shelves		10 each	
20	AIR CURTAIN 72-inch unheated air curtain certified to ANSI/NSF 37 standards provides a critical sanitation barrier for customer or service entrances, effectively repelling insects and dust while maintaining interior climate control. This specific configuration features a low-profile galvanized steel cabinet finished in an Obsidian Black powder coat, housing a 1/6 HP motor designed for 208-230v/60/1-ph electrical systems. As a cETLus listed unit, it is engineered for durability and safety in commercial environments, typically supporting mounting heights up to 7 feet for sanitation applications and featuring adjustable vanes to optimize the air stream.		49 each	
21	CONTROLLER KIT Controller kit with commercial plastic surface mounted magnetic reed switch, 1/2 HP max, 208-277v/1-ph		49 each	
22	Walk-in Chiller (Build) Dimensions: 10 feet H x 12 feet W x 25 feet D		1 each	
23	Walk-in Freezer (Build) Dimensions: 10 feet H x 12 feet W x 25 feet D		1 each	
TOTAL ANNUAL AMOUNT FOR EQUIPMENT:				

By signing below, I represent that I am an authorized representative and I certify that the information provided on this Bid Form is true and correct. By submission of this bid, the company is making an offer to provide the services and materials described in GDOE IFB 001-2027. I also confirm that the bid price shall remain firm and irrevocable for the term of the award.

COMPANY NAME:			
PRINT NAME/TITLE OF AUTHORIZED REPRESENTATIVE:			
SIGNATURE OF AUTHORIZED REPRESENTATIVE:			

() MARK IF YOU ARE CLAIMING STATUS AS A SERVICE-DISABLED VETERAN OWNED BUSINESS UNDER 5 GCA § 5012

(IF ANY ALTERATIONS ARE DONE TO THIS BID COST FORM, GDOE WILL FIND BIDDER NON-RESPONSIVE)