



**ADDENDUM #1, OCTOBER 4, 2022**  
**DEADLINE DATE AND SUBMITTAL CHANGE**

**REQUEST FOR PROPOSAL – INVITATION TO BID**  
Commercial Kitchen Equipment

Gateway Area Development District (GADD) is soliciting proposals/**bids** from vendors for various pieces of commercial kitchen equipment. The proposal/**bid** must include all of the following items:

Base Bid:

- Dishwasher Undercounter: Hobart Model No. LXER-2, Advansys™ Dishwasher, undercounter, 120/208-240(3W)/60/1, accommodates optional two-level racking accessory, 23-15/16"W x 26-13/16"D x 32-1/2"H, high temperature sanitizing, Energy Recovery, 30, 24, 13 Racks/Hour, Fresh Water Rinse, .62 gal/rack, Automated Delime Cycle, 3 selectable cycles - light, normal, heavy (Pot & Pan cycle on heavy cycle), Advanced Service Diagnostics, Detergent, Rinse Aid & Delimer Pump, cULus, ENERGY STAR®
  - Quantity: 1
- Food Slicer, Electric: Hobart Model No. EDGE12-11, Centerline by Hobart Edge Series Slicer, manual, med duty, angle feed, 12" carbon steel knife, no volt release, poly-v belt drive, permanent ring guard, removable anodized aluminum carriage & knife cover, top mounted sharpener, anodized aluminum finish
  - Quantity: 1
- Planetary Food Mixer: Hobart Model No. HL200-1STD, Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stainless steel bowl guard, 1/2 hp
  - Quantity: 1
- Convection Oven, Gas: Vulcan Model No. VC55GD, Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark ignition, 5-hour timer with digital display enhancement, 150° to 500°F temperature range, (5) oven racks per deck, independently operated removable doors with windows, porcelain on steel interior, interior light, stainless steel front, top, & sides, 8" stainless steel legs, (2) 1/2 HP blower motors, (2) 50,000 BTU, NSF, CSA Star, CSA Flame; include 48" connection hoses
  - Quantity: 1
- Combi Oven, Gas: RATIONAL Model No. ICP 20-FULL NG 208/240V 1 PH (LM100GG), (CG1GRRRA.0000245) iCombi Pro® 20-Full Size Combi Oven, natural gas, (20) 18" x 26" sheet pan or (40) 12" x 20" steam pan or (20) 2/1 GN pan capacity, mobile oven rack & (10) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable

hand shower, Ethernet interface, Wi-Fi enabled, 303,500 BTU, 208/240v/60/1-ph, 6 ft. cord, 2.2 kW, CE, IPX5, cCSAus, NSF; include RATIONAL certified installation, pre-install site consultation, installation kit, Water Filtration Single Cartridge System, RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System, Cleaner tablet Active Green 150 pieces, care tablets 150 pieces, Gastronorm Grid Shelf, 2/1 size, 25-5/8" x 20-7/8", stainless steel, 48" connection hose

- o Quantity: 1

- Range, 60", 10 Open Burners: Vulcan Model No. 60SS-10BN, Restaurant Range, natural gas, 60", (10) 30,000 BTU burners with lift-off burner heads, (2) standard oven bases, stainless steel front, sides, backriser & high shelf, fully MIG welded frame, 6" adjustable legs, 358,000 BTU, CSA, NSF, include 48" connection hose

- o Quantity: 1

- Reach-In Refrigerator: Turbo Air Model No. TSR-49SD-N6, Super Deluxe Refrigerator, reach-in, two-section, 42.69 cu. ft., self-contained, stainless steel front & side, galvanized back & top of the cabinet, stainless steel interior, (2) hinged solid doors with recessed handles, LED interior lighting, (6) adjustable stainless steel wire shelves, exterior LED digital thermometer, door-open alarm beeps, self-diagnostic monitoring system, Turbo cooling, automatic fan motor delays, door pressure release device, self-cleaning condenser equipped, door locks, bottom mount compressor, R600a Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.3 amps, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR®

- o Quantity: 1

- Ice Cream Novelty Merchandiser Freezer: Maxx Cold Model No. MXF71F, mobile, 20.0 cu. ft., (12) scooping tub capacity & (10) tub storage, (5) novelty baskets & (2) dividers, (1) frost scraper, flat sliding glass lids, lid lock & keys, interior LED lights, adjustable temperature, white zinc coated, baked on enamel steel exterior, painted white powder coated steel interior, casters, R404a, 2/3 HP, CE, cETLus, ETL-Sanitation

- o Quantity: 1

- Heated Holding Cabinet: Vulcan Model No. VP18, Proofing Heated Cabinet, mobile, non-insulated, (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" x 2-1/2" steam table pans, fan & air tunnel, includes (10) pair of adjustable tray slides 3" OC, 1/2 gallon water pan, switch can be set to proof or set for heated holding up to 190° F, glass door, stainless steel construction, includes drip trough & removable drip pan, 5" casters; 2 swivel, 2 rigid with locks, 120v/50/60/1-ph, 2.0kW, cord with NEMA 5-20P, cULus, UL EPH

- o Quantity: 1

- Microwave Oven: Sharp Model No. R-CD1200M, TwinTouch™ Commercial Microwave Oven, 1200 watts, 0.75 cu. ft. capacity, stainless steel door, cavity & outer wrapper, dual magnetron system, programmable timer, durable side-hinged see-thru door, Express Defrost™, dual control panel, 10 computerized touch pads, 11 power levels, SelectPower™, 4-stage cooking, double & triple quantity, 120v/60/1-ph, 16 amp, NEMA 5-20P, cULus, NSF

- o Quantity 1

GADD is requesting separate bids for each alternate for the following pieces of equipment. GADD will choose to accept or reject each alternate bid individually.

#### Alternate Bid 1:

- Dishwasher Undercounter: Hobart Model No. LXER-2, Advansys™ Dishwasher, undercounter, 120/208-240(3W)/60/1, accommodates optional two-level racking accessory, 23-15/16"W x 26-13/16"D x 32-1/2"H, high temperature sanitizing, Energy Recovery, 30, 24, 13 Racks/Hour, Fresh Water Rinse, .62 gal/rack, Automated Delime Cycle, 3 selectable cycles - light, normal, heavy (Pot & Pan cycle on heavy cycle), Advanced Service Diagnostics, , Detergent, Rinse Aid & Delimer Pump, cULus, ENERGY STAR®

- o Quantity: 1

Alternate Bid 2:

- Walk-In Freezer Conversion: Convert existing Leer cooler to a Leer freezer. Change out condensing unit, change out evaporator, run new refrigeration lines (if needed), charge the new system and final start-up. Include all materials, labor/installation fees in the bid.

Alternate Bid 3:

- Blast Chiller Freezer, Reach-In: Quickchiller Model No. QC3-40, Blast Chiller, reach-in, self-contained, (18) 12" x 20" pan capacity, touch control with (20) preset menu options, (3) temperature probes, quick freeze soft-chill hard-chill and holding modes, automatic defrost cycle, HACCP, stainless steel interior and exterior, (4) 6" legs, cULus, NSF
  - Quantity: 1

Alternate Bid 4:

- Blast Chiller Freezer, Reach-In: Quickchiller Model No. QC3-20, Blast Chiller, 57" W, self-contained side mounted refrigeration, stainless steel work top, (5) 12" x 20" pan capacity, (1) left hinged solid door, touch control with (20) preset menu options, temperature probe, quick freeze soft-chill hard-chill and holding modes, automatic defrost cycle, HACCP, includes (1) 9-pan slide-in rack, stainless steel interior and exterior, R404a refrigerant, (4) 6" adjustable legs, cULus, NSF
  - Quantity: 1

Alternate Bid 5:

- Microwave Oven: Sharp Model No. R-21LVF, Microwave Oven, medium duty, 1000 watts, 1.0 cu. ft. capacity, stainless steel door, cavity, and outer wrapper, digital programmable controls, durable side-hinged see-thru door, Express Defrost™, (1) power level, (10) computerized touch pads, double quantity, 120v/60/1-ph, 14 amp, NEMA 5-15P, UL, NSF
  - Quantity: 4

Alternate Bid 6:

- Heated Holding Cabinet: Vulcan Model No. VP18, Proofing Heated Cabinet, mobile, non-insulated, (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" x 2-1/2" steam table pans, fan & air tunnel, includes (10) pair of adjustable tray slides 3" OC, 1/2 gallon water pan, switch can be set to proof or set for heated holding up to 190° F, glass door, stainless steel construction, includes drip trough & removable drip pan, 5" casters; 2 swivel, 2 rigid with locks, 120v/50/60/1-ph, 2.0kW, cord with NEMA 5-20P, cULus, UL EPH
  - Quantity: 4

All items must be delivered to GADD's Menifee County Senior Center (68 Old Campus Road, Frenchburg, KY 40322) by March 31, 2023. Please include electrical requirements, warranty information, freight/delivery and installation fees, and necessary connection equipment. If the specified brand and model is not bid, the vendor shall include an equivalent and justify the equipment they are including in the proposal. Please specify in the proposal if the equipment will ship and be installed as they are received by the vendor. GADD is a tax exempt organization.

GADD reserves the right to reject any and all responses, to waive any technicalities, and to negotiate with the vendor who most nearly meets the proposal specifications. GADD is not responsible or liable for any costs incurred by the vendors replying to this request. GADD is an equal opportunity employer and encourages responses from all qualified vendors.

Proposals/bids shall be submitted in writing to Ms. Emily Jordan, Director of Operations, Gateway Area Development District, 110 Lake Park Drive, Morehead, KY 40351, by ~~1:00~~ 2:30 PM EST on ~~Friday, October 7, 2022~~ Wednesday, October 12, 2022. ~~GADD will accept electronic submissions via email.~~ All proposals/bids must be submitted via mail or in-person, sealed, and clearly marked "Commercial Kitchen Equipment". All proposals/bids received after this designated date and time will not be considered for review.

Bids will be opened and read aloud at 2:30 PM on Wednesday, October 12, 2022, at the Gateway Area Development District Boardroom (110 Lake Park Drive, Morehead, KY 40351). The award shall be made on the basis of the lowest responsive bid price or the lowest evaluated bid price.

Questions regarding the RFP may be directed to Ms. Emily Jordan by phone at 606.780.0090 ext. 2205 or via email at emilyl.jordan@ky.gov.