

SHERRI BAKER
9037 E 40 Rd., Bon Aqua, TN 37025

RONALD GAMMONS
6419 Rice Ln., Lyles, TN 37098

TIM HOBBS
9220 Old Bon Aqua Rd., Bon Aqua, TN 37025

TABITHA CUDE
4141 Lewis Rd., Centerville, TN 37033



DOUG LANE
2059 Lake Dr., Centerville, TN 37033

CHRISTY MAYS
450 Hwy 50, Centerville, TN 37033

JANE HERRON
PO Box 13, Nunnely, TN 37137

John Mullins
Director of Schools
115 MURPHREE AVENUE
CENTERVILLE, TN 37033

REGULAR BOARD MEETING
Monday, November 4, 2024 6:30 PM
Central Office - Room 203

I. Call To Order

II. Public Comment

Citizens that would like an opportunity to speak to the Board of Education during public comment should sign up on the sheet provided at the meeting location. Anyone desiring to speak on any subject may speak for 3 minutes without prior school board notification. The sign-up sheet will be available from 5:30 p.m. - 6:30 p.m.

III. Moment of Silence

IV. Pledge of Allegiance

V. Agenda for November 4, 2024

VI. Regular Meeting Minutes for October 21, 2024

VII. Special Recognition

A. Employee of the Month

B. Athlete and Coaches Recognition - 2024 TSSAA Golf State Tournament

VIII. Consent Agenda Items

A. Board Chair's Report

1. Chair's Countersigned Warrants

B. Director's Report

C. Financial Report

D. ESSER Updates

E. Director's Monthly Attendance Report

IX. Items Requiring Board Action

A. Trip Request

1. EHHS Girls Basketball

B. LEA Compliance Report

C. Food Service Equipment Bids

D. Budget Amendments

E. Board Policies

1. Board Policy Review 1.806, 5.101--5.1101

X. Discussion

- A. Admission Costs to Athletic Events
- B. Discussion of Proposed/Draft Policy 3.218.2
- XI. Announcements
 - A. Regular Board Meeting for December 9, 2024
- XII. Closing Comments
 - A. Legislative Representatives
 - B. Board Chair, Board Members, Student Representatives and Director of Schools
- XIII. Adjourn

DOUG LANE
2059 Lake Drive, Centerville, TN 37033

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Superintendent of Schools
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CENTERVILLE, TN 37033

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450 Hwy. 50, Centerville, TN 37033

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JANE HERRON
PO Box 13, Nunnely, TN 37137

The Hickman County Board of Education will meet in regular session on Monday, November 4, 2024 at 6:30 p.m. in Room 203 of the Central Office Complex.

- I. Call to Order
- II. Public Comment
Citizens that would like an opportunity to speak to the Board of Education during public comment should sign-up on the sheet provided at the meeting location. Anyone desiring to speak on any subject may speak for 3 minutes without prior school board notification. The sign-up sheet will be available from 5:30 p.m. - 6:30 p.m.
- III. Moment of Silence
- IV. Pledge of Allegiance
- V. Agenda for November 4, 2024
- VI. Regular Meeting Minutes for October 21, 2024
- VII. Special Recognition
 - A. Employee of the Month—Jane Herron
 - B. Athlete and Coaches Recognition – 2024 TSSAA Golf State Tournament—Director of Schools
- VIII. Consent Agenda Items
 - A. Board Chair's Report
 1. Chair's Countersigned Warrants
 - B. Director's Report
 - C. Financial Report
 - D. ESSER Updates
 - E. Director's Monthly Attendance Report
- IX. Items Requiring Board Action
 - A. Trip Request
 1. EHHS Girls Basketball—Coach and Players
 - B. LEA Compliance Report—Deputy Director
 - C. Food Service Equipment Bids—Director of School Nutrition
 - D. Budget Amendments—Business Officer
 - E. Board Policies
 1. Board Policy Review 1.806, 5.101—5.1101 —Misty Shelton
- X. Discussion
 - A. Admission Costs to Athletic Events—Director of Schools
 - B. Discussion of Proposed/Draft Policy 3.218.2—Director of Schools
- XI. Announcements
 - A. Regular Board Meeting for December 9, 2024—Board Chair
- XII. Closing Comments
 - A. Legislative Representatives
 - B. Board Chair, Board Members, Student Representatives and Director of Schools
- XIII. Adjourn

HICKMAN COUNTY BOARD OF EDUCATION
REGULAR BOARD MEETING---October 21, 2024

The Hickman county Board of Education met on October 21, 2024, at 6:30 PM in Hickman County High School Library.

Present: Sherri Baker, Tabitha Cude, Ronald Gammons, Jane Herron, Tim Hobbs, Doug Lane, Christy Mays.

I. Call To Order

II. Public Comment

Citizens that would like an opportunity to speak to the Board of Education during public comment should sign up on the sheet provided at the meeting location. Anyone desiring to speak on any subject may speak for 3 minutes without prior school board notification. The sign-up sheet will be available from 5:30 p.m. - 6:30 p.m.

III. Moment of Silence

IV. Pledge of Allegiance

V. Thank You to Hickman County Retired Teachers' Association for hosting the retirement reception.

VI. Agenda for October 21, 2024

Motion to approve the agenda.

Motion made by Ronald Gammons.

Motion seconded by Tim Hobbs.

Motion Result: Passed

Sherri Baker: Yea

Tabitha Cude: Yea

Ronald Gammons: Yea

Jane Herron: Yea

Tim Hobbs: Yea

Doug Lane: Yea

Christy Mays: Yea

Yea: 7, Nay: 0

Motion for the full agenda with the addition of 10e TSA.

Motion made by Ronald Gammons.

Motion seconded by Tim Hobbs.

Motion Result: Passed

Sherri Baker: Yea

Tabitha Cude: Yea

Ronald Gammons: Yea

Jane Herron: Yea

Tim Hobbs: Yea

Doug Lane: Yea

Christy Mays: Yea

Yea: 7, Nay: 0

VII. Regular Meeting Minutes for September 9, 2024

HICKMAN COUNTY BOARD OF EDUCATION
REGULAR BOARD MEETING---October 21, 2024

Motion to approve the regular meeting minutes for September 9th.

Motion made by Tabitha Cude.

Motion seconded by Jane Herron.

Motion Result: Passed

Sherri Baker: Yea

Tabitha Cude: Yea

Ronald Gammons: Yea

Jane Herron: Yea

Tim Hobbs: Yea

Doug Lane: Yea

Christy Mays: Yea

Yea: 7, Nay: 0

VIII. Special Recognition

A. Employee of the Month

B. Recognition of Retiring Employees

Lonnie Mayberry - 48 yrs. - Christy Mays

Mark Delaney - 25 yrs. - Jane Herron

Carolyn Middleton - 28 yrs. - Doug Lane

Ella Lassan - 25 yrs. - Sherri Baker

Terri Perkins - 6 yrs. - John Mullins

Tracey Winters - 26 yrs. - Tim Hobbs

Bill Watts - 26 yrs. - Ron Gammons

Donna Barber - 33 yrs. - Tabitha Cude

C. HCHS Student Recognition

IX. Consent Agenda Items

Point of order about textbooks by Ron Gammons - moved to X.F. After the move to X.F and discussion occurred, textbooks do not have to be voted annually in regard to textbooks. Angie Manor contacted the state to confirm this information.

Motion to approve the consent agenda with changes.

Motion made by Sherri Baker.

Motion seconded by Christy Mays.

Motion Result: Passed

Sherri Baker: Yea

Tabitha Cude: Yea

Ronald Gammons: Yea

Jane Herron: Yea

Tim Hobbs: Yea

Doug Lane: Yea

Christy Mays: Yea

Yea: 7, Nay: 0

A. Board Chair's Report

HICKMAN COUNTY BOARD OF EDUCATION
REGULAR BOARD MEETING---October 21, 2024

1. Chair's Countersigned Warrants
 2. Approved/Signed Contracts/MOUs for 2024-2025
- B. Director's Report
- C. Financial Report
- D. ESSER Updates
- E. Director's Monthly Attendance Report
- F. Certification of Compliance of Textbooks
- G. 2024-2025 Science Textbook Selection Committee
- H. OPEB Quarterly Report

X. Items Requiring Board Action

A. Trip Request

1. HCMS Beta Convention

Motion to attend an overnight State BETA Club Convention November 24-26 in Nashville, TN.

Motion made by Christy Mays.

Motion seconded by Tabitha Cude.

Motion Result: Passed

Sherri Baker: Yea

Tabitha Cude: Yea

Ronald Gammons: Yea

Jane Herron: Yea

Tim Hobbs: Yea

Doug Lane: Yea

Christy Mays: Yea

Yea: 7, Nay: 0

B. TISA Accountability Report

Motion to approve the TISA Accountability Report.

Motion made by Ronald Gammons.

Motion seconded by Tim Hobbs.

Motion Result: Passed

Sherri Baker: Yea

Tabitha Cude: Yea

Ronald Gammons: Yea

Jane Herron: Yea

Tim Hobbs: Yea

Doug Lane: Yea

Christy Mays: Yea

Yea: 7, Nay: 0

C. Budget Amendments

Motion to approve the budget amendments 11, 12, 13, 14.

Motion made by Tim Hobbs.

HICKMAN COUNTY BOARD OF EDUCATION
REGULAR BOARD MEETING---October 21, 2024

Motion seconded by Christy Mays.

Motion Result: Passed

Sherri Baker: Yea
Tabitha Cude: Yea
Ronald Gammons: Yea
Jane Herron: Yea
Tim Hobbs: Yea
Doug Lane: Yea
Christy Mays: Yea

Yea: 7, Nay: 0

D. Board Policies

1. Revised Board Policy 1.200 (1st Reading)

Motion to approve X.D.1 1.200 on the 1st reading.

Motion made by Doug Lane.

Motion seconded by Christy Mays.

Motion Result: Passed

Ronald Gammons: Nay
Jane Herron: Nay
Tim Hobbs: Nay
Sherri Baker: Yea
Tabitha Cude: Yea
Doug Lane: Yea
Christy Mays: Yea

Yea: 4, Nay: 3

2. Revised Board Policies 4.400, 4.403, 4.600 (2nd Reading)

Motion to approve revised board policies 4.400, 4.403, 4.600 for 2nd reading.

Motion made by Doug Lane.

Motion seconded by Sherri Baker.

Motion Result: Passed

Sherri Baker: Yea
Tabitha Cude: Yea
Ronald Gammons: Yea
Jane Herron: Yea
Tim Hobbs: Yea
Doug Lane: Yea
Christy Mays: Yea

Yea: 7, Nay: 0

3. Board Policy Review 1.206--5.100

Any concerns about 1.206 question from Baker. Gammons stated the policy has not been followed to the nature of the rule.

Motion to approve review Board Policy of 4.607-5.100.

Motion made by Doug Lane.

HICKMAN COUNTY BOARD OF EDUCATION
REGULAR BOARD MEETING---October 21, 2024

Motion seconded by Sherri Baker.

Motion Result: Passed

Sherri Baker: Yea
Tabitha Cude: Yea
Ronald Gammons: Yea
Jane Herron: Yea
Tim Hobbs: Yea
Doug Lane: Yea
Christy Mays: Yea

Yea: 7, Nay: 0

Motion to suspend 1.206 for one year. 5 yea, Baker, Gammons, Hobbs,
Lane, Mays. 2 nay, Cude, Herron.

Motion made by Ronald Gammons.

Motion seconded by Tim Hobbs.

Motion Result: Passed

Tabitha Cude: Nay
Jane Herron: Nay
Sherri Baker: Yea
Ronald Gammons: Yea
Tim Hobbs: Yea
Doug Lane: Yea
Christy Mays: Yea

Yea: 5, Nay: 2

Motion to reinstate 1.206.

Motion made by Christy Mays.

Motion seconded by Tabitha Cude.

Motion Result: Passed

Sherri Baker: Yea
Tabitha Cude: Yea
Ronald Gammons: Yea
Jane Herron: Yea
Tim Hobbs: Yea
Doug Lane: Yea
Christy Mays: Yea

Yea: 7, Nay: 0

E. T.C.A. 2-3-1

Declare 2097 Vineyard Field Drive as a storage building that is not used for
student instruction and can be used for general election.

Motion made by Ronald Gammons.

Motion seconded by Tim Hobbs.

Motion Result: Passed

Sherri Baker: Yea
Tabitha Cude: Yea
Ronald Gammons: Yea

HICKMAN COUNTY BOARD OF EDUCATION
REGULAR BOARD MEETING---October 21, 2024

Jane Herron: Yea
Tim Hobbs: Yea
Doug Lane: Yea
Christy Mays: Yea

Yea: 7, Nay: 0

East Hickman High School can allow campaign signs to be placed on the entrance way during early voting.

Motion made by Ronald Gammons.

Motion seconded by Sherri Baker.

Motion Result: Failed

Tabitha Cude: Nay
Jane Herron: Nay
Tim Hobbs: Nay
Christy Mays: Nay
Sherri Baker: Yea
Ronald Gammons: Yea
Doug Lane: Yea

Yea: 3, Nay: 4

Motion to Review policy (it was reviewed in Feb) 1.806 on the next agenda, November 4.

Motion made by Christy Mays.

Motion seconded by Sherri Baker.

Motion Result: Passed

Sherri Baker: Yea
Tabitha Cude: Yea
Ronald Gammons: Yea
Jane Herron: Yea
Tim Hobbs: Yea
Doug Lane: Yea
Christy Mays: Yea

Yea: 7, Nay: 0

XI. Discussion

- A. CTE Updates
- B. Holiday Meals
- C. School Threats

XII. Announcements

- A. Regular Board Meeting for November 4, 2024
- B. 2024 TSBA Leadership Conference & Annual Convention - November 7-10

XIII. Closing Comments

Hobbs - Discussion around the ballgames and losing dollars as well as dogs in the school.

Gammons - Utrust is November 8th.

Baker was asked to invite the board to the November 14th EHIS, Reading Night

HICKMAN COUNTY BOARD OF EDUCATION
REGULAR BOARD MEETING---October 21, 2024

A. Legislative Representatives

B. Board Chair, Board Members, Student Representatives and Director of Schools

XIV. Adjourn

Motion to.

Motion made by Doug Lane.

Motion seconded by Tim Hobbs.

Motion Result: Passed

Sherri Baker: Yea

Tabitha Cude: Yea

Ronald Gammons: Yea

Jane Herron: Yea

Tim Hobbs: Yea

Doug Lane: Yea

Christy Mays: Yea

Yea: 7, Nay: 0

Bank Name **Bank Number**
 Cafeteria 143

<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>
43000354	Amazon	727	10/17/2024	143- -11140	\$3,069.61
43000355	AT & T	7542	10/17/2024	143- -11140	\$330.01
43000356	Gordon Food Service, Inc.	2488	10/17/2024	143- -11140	\$121,700.25
43000357	Matrix Mechanical Solutions, LLC	7974	10/17/2024	143- -11140	\$2,574.77
43000358	Murfreesboro Pure Milk Co, Inc.	7552	10/17/2024	143- -11140	\$3,074.40
43000359	Optimus Pest Solutions	47	10/17/2024	143- -11140	\$240.00
43000360	Pepsi Cola	6726	10/17/2024	143- -11140	\$2,858.08
43000361	Prairie Farms Dairy	18	10/17/2024	143- -11140	\$17,266.98
43000362	Prince Hardware, LLC	4321	10/17/2024	143- -11140	\$372.30
43000363	Rj Young Company	4691	10/17/2024	143- -11140	\$331.37
43000364	Hutchinson, Sherry	8545	10/17/2024	143- -11140	\$111.20
43000365	Trident Beverage	6307	10/17/2024	143- -11140	\$463.50
43000366	Volco	5841	10/17/2024	143- -11140	\$4,989.16
143 Total:					<u>\$157,381.63</u>
Bank Total:					\$157,381.63
Bank Payment Count:					13

Bank Name Bank Number
General Purpose 141

<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>
41001993	American Fidelity Assurance	637	10/17/2024	141- -11140	\$13,378.63
41001994	American Fidelity Assurance Co	636	10/17/2024	141- -11140	\$75,975.97
41001995	American Fidelity Assurance Co	652	10/17/2024	141- -11140	\$7,273.00
41001996	AT & T	7542	10/17/2024	141- -11140	\$2,046.77
41001997	BAM Flooring, Inc.	6578	10/17/2024	141- -11140	\$23,834.00
41001998	Hickman County Trustee	2937	10/17/2024	141- -11140	\$74.58
41001999	Jenkins, Michelle OTR/L	7423	10/17/2024	141- -11140	\$115.24
41002000	Managed Methods, Inc.	6827	10/17/2024	141- -11140	\$6,500.00
41002001	McCaleb, Rachel	7746	10/17/2024	141- -11140	\$127.65
41002002	Meriwether Lewis Electric Coop.	3694	10/17/2024	141- -11140	\$53,728.49
41002003	N2Y, LLC	4157	10/17/2024	141- -11140	\$164.99
41002004	Simmons, Nicholas	8550	10/17/2024	141- -11140	\$37.15
41002005	Pace Analytical National	2230	10/17/2024	141- -11140	\$658.60
41002006	Rj Young Company	4691	10/17/2024	141- -11140	\$4,352.50
41002007	Stellar Therapy Services, LLC	8260	10/17/2024	141- -11140	\$2,310.00
41002008	Tanner, Katelyn	6315	10/17/2024	141- -11140	\$63.65
41002009	The King's Daughter's School	7928	10/17/2024	141- -11140	\$3,100.00
41002010	Town Of Centerville	5315	10/17/2024	141- -11140	\$16,614.23
41002011	Verizon Wireless	5823	10/17/2024	141- -11140	\$68.04
41002012	Visa	8268	10/17/2024	141- -11140	\$448.90
141 Total:					\$210,872.39
Bank Total:					\$210,872.39
Bank Payment Count:					20

Bank Name **Bank Number**
General Purpose 141

<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>
41002013	King, Valerie A.	8554	10/21/2024	141- -11140	\$37.15
41002014	Amazon	727	10/21/2024	141- -11140	\$547.16
41002015	American Fidelity Administrative Services, LLC	802	10/21/2024	141- -11140	\$555.90
41002016	AT & T	7542	10/21/2024	141- -11140	\$579.68
41002017	BAM Flooring, Inc.	6578	10/21/2024	141- -11140	\$1,500.00
41002018	Daktronics, Inc	1878	10/21/2024	141- -11140	\$1,720.00
41002019	Dickson Electric System	1806	10/21/2024	141- -11140	\$36,318.02
41002020	Interpreters Unlimited, Inc.	6501	10/21/2024	141- -11140	\$245.00
41002021	Turpin, Jennifer	5444	10/21/2024	141- -11140	\$37.15
41002022	Kaplan	3381	10/21/2024	141- -11140	\$480.00
41002023	Main Street Emporium	7541	10/21/2024	141- -11140	\$419.95
41002024	Oriental Trading Co., Inc.	6258	10/21/2024	141- -11140	\$53.76
41002025	Porter, Savannah	8555	10/21/2024	141- -11140	\$500.00
41002026	Prince Hardware, LLC	4321	10/21/2024	141- -11140	\$353.39
41002027	Quill, LLC	4574	10/21/2024	141- -11140	\$426.46
41002028	Whitaker, Wesley	7554	10/21/2024	141- -11140	\$203.68
141 Total:					\$43,977.30
Bank Total:					\$43,977.30
Bank Payment Count:					16

Bank Name Bank Number
 Federal 142

<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>
42000537	Amazon	727	10/21/2024	142-401-11140	\$327.51
142-401 Total:					\$327.51
42000539	Savvas Learning Company LLC	7209	10/21/2024	142-933-11140	\$10,741.50
142-933 Total:					\$10,741.50
42000538	Bulk Bookstore	8165	10/21/2024	142-959-11140	\$1,550.80
142-959 Total:					\$1,550.80
Bank Total:					\$12,619.81
Bank Payment Count:					3

Hickman County Finance
Payment Register By Account Control

<u>Bank Name</u>		<u>Bank Number</u>				
Federal		142				
<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>	
42000522	American Fidelity Assurance Co	636	10/17/2024	142-010-11140	\$145.14	
42000530	Rj Young Company	4691	10/17/2024	142-010-11140	\$250.00	
					142-010 Total:	\$395.14
42000522	American Fidelity Assurance Co	636	10/17/2024	142-101-11140	\$857.62	
42000524	Brain Pop, Llc	1159	10/17/2024	142-101-11140	\$2,727.00	
42000530	Rj Young Company	4691	10/17/2024	142-101-11140	\$186.41	
42000533	Tn Assoc. of Health, Physical Education, Recreation & Dance	8540	10/17/2024	142-101-11140	\$470.00	
					142-101 Total:	\$4,241.03
42000522	American Fidelity Assurance Co	636	10/17/2024	142-201-11140	\$118.80	
					142-201 Total:	\$118.80
42000532	TETA	6332	10/17/2024	142-401-11140	\$2,500.00	
					142-401 Total:	\$2,500.00
42000522	American Fidelity Assurance Co	636	10/17/2024	142-801-11140	\$29.88	
					142-801 Total:	\$29.88
42000521	American Fidelity Assurance	637	10/17/2024	142-901-11140	\$150.00	
42000522	American Fidelity Assurance Co	636	10/17/2024	142-901-11140	\$1,235.24	
					142-901 Total:	\$1,385.24
42000520	Amazon	727	10/17/2024	142-933-11140	\$7,823.92	
42000522	American Fidelity Assurance Co	636	10/17/2024	142-933-11140	\$150.12	
42000523	American Paper & Twine Company	797	10/17/2024	142-933-11140	\$3,192.00	
42000525	Bulk Bookstore	8165	10/17/2024	142-933-11140	\$251.40	
42000526	Howard Industries, Inc.	2866	10/17/2024	142-933-11140	\$14,934.00	
42000527	Lyle-Cook-Martin	7919	10/17/2024	142-933-11140	\$11,435.99	
42000528	Matrix Mechanical Solutions, LLC	7974	10/17/2024	142-933-11140	\$32,286.00	
42000529	Quill, LLC	4574	10/17/2024	142-933-11140	\$4,619.10	
42000534	Trane U.S. Inc	5383	10/17/2024	142-933-11140	\$1,891.76	
42000535	Wenger Corp.	8517	10/17/2024	142-933-11140	\$1,486.12	
42000536	Worthington Direct Holdings, Inc.	6043	10/17/2024	142-933-11140	\$29,851.01	
					142-933 Total:	\$107,921.42
42000531	Swivl, Inc.	7649	10/17/2024	142-959-11140	\$1,700.00	
					142-959 Total:	\$1,700.00
					Bank Total:	\$118,291.51
					Bank Payment Count:	17

Bank Name Bank Number
 General Purpose 141

<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>
41002029	Amazon	727	10/24/2024	141- -11140	\$950.14
41002030	Brewer, Robert G.	7665	10/24/2024	141- -11140	\$206.36
41002031	Johnston, Kevin	6694	10/24/2024	141- -11140	\$37.15
41002032	Manor, Angie	4106	10/24/2024	141- -11140	\$451.58
41002033	Warren, Shelby	8530	10/24/2024	141- -11140	\$300.00
41002034	Skyward Accounting Dept	5111	10/24/2024	141- -11140	\$4,651.50
41002035	Water Authority Of Dickson Co.	5874	10/24/2024	141- -11140	\$2,919.75
141 Total:					<u>\$9,516.48</u>
Bank Total:					<u>\$9,516.48</u>
Bank Payment Count:					7

Hickman County Finance
 Payment Register By Account Control

<u>Bank Name</u>	<u>Bank Number</u>					
Federal	142					
<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>		<u>Amount</u>
42000541	Curriculum Associates, LLC	1418	10/24/2024	142-401-11140		\$6,820.00
					142-401 Total:	\$6,820.00
42000543	Jane Ross Tutoring	8551	10/24/2024	142-801-11140		\$4,000.00
					142-801 Total:	\$4,000.00
42000542	Hickman Co Board Of Ed.	2734	10/24/2024	142-911-11140		\$29,748.37
					142-911 Total:	\$29,748.37
42000540	Amplify Education, Inc.	6489	10/24/2024	142-933-11140		\$4,104.00
42000544	Worthington Direct Holdings, Inc.	6043	10/24/2024	142-933-11140		\$12,845.96
					142-933 Total:	\$16,949.96
					Bank Total:	\$57,518.33
					Bank Payment Count:	5

Bank Name Bank Number
Cafeteria 143

<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>
43000367	Wills, Donna	8557	10/24/2024	143- -11140	\$37.15
43000368	Fitts, Connie S.	185	10/24/2024	143- -11140	\$104.52
43000369	Mccutchen, Floy Ann	3955	10/24/2024	143- -11140	\$37.15
143 Total:					\$178.82
Bank Total:					\$178.82
Bank Payment Count:					3

Bank Name Bank Number
 General Purpose 141

<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>
41002036	Amazon	727	10/28/2024	141- -11140	\$1,661.50
41002037	Anderson, Belinda	8051	10/28/2024	141- -11140	\$422.40
41002038	Dickson Graphics	2002	10/28/2024	141- -11140	\$1,717.54
41002039	Gallaher & Associates, Inc.	7285	10/28/2024	141- -11140	\$4,331.98
41002040	Hickman Co Trustee	2722	10/28/2024	141- -11140	\$1,714.90
41002041	Howard Industries, Inc.	2866	10/28/2024	141- -11140	\$3,008.00
41002042	Kelsan, Inc.	3379	10/28/2024	141- -11140	\$7,112.17
41002043	Optimus Pest Solutions	47	10/28/2024	141- -11140	\$750.00
41002044	Republic Service, LLC #840	4739	10/28/2024	141- -11140	\$2,518.85
41002045	Southeastern Sound, Inc.	5053	10/28/2024	141- -11140	\$649.00
41002046	Superior Washing Service	8528	10/28/2024	141- -11140	\$6,979.00
41002047	Webb, Candace T.	8559	10/28/2024	141- -11140	\$37.15
41002048	UPS	8274	10/28/2024	141- -11140	\$68.93
141 Total:					\$30,971.42
Bank Total:					\$30,971.42
Bank Payment Count:					13

Hickman County Finance
 Payment Register By Account Control

Bank Name Bank Number
 Federal 142

<u>Payment Number</u>	<u>Vendor Name</u>	<u>Vendor ID</u>	<u>Payment Date</u>	<u>Cash Account</u>	<u>Amount</u>
42000547	King, Dalton Chevelle	8498	10/28/2024	142-101-11140	\$134.00
142-101 Total:					\$134.00
42000546	Apple, Inc.	774	10/28/2024	142-201-11140	\$3,294.00
42000548	NASP Convention Registration	7522	10/28/2024	142-201-11140	\$149.00
142-201 Total:					\$3,443.00
42000545	Amazon	727	10/28/2024	142-801-11140	\$62.78
142-801 Total:					\$62.78
42000549	Pro-Ed, Inc	4324	10/28/2024	142-901-11140	\$61.60
142-901 Total:					\$61.60
Bank Total:					\$3,701.38
Bank Payment Count:					5



John Mullins
Superintendent of Schools
115 MURPHREE AVENUE
CENTERVILLE, TN 37033

DOUG LANE
2059 Lake Drive, Centerville, TN 37033

RONALD GAMMONS
6419 Rice Ln., Lyles, TN 37098

TIM HOBBS
9220 Old Bon Aqua Rd., Bon Aqua, TN 37025

TABITHA CUDE
4141 Lewis Rd., Centerville, TN 37033

CHRISTY MAYS
450 Hwy. 50, Centerville, TN 37033

SHERRI BAKER
9037 E 40 Rd., Bon Aqua, TN 37025

JANE HERRON
PO Box 13, Nunnely, TN 37137

Memorandum

To: Board Members
From: John Mullins
Date: 10/28/2024
Re: November Director's Report

Leave of Absence

Professional

Support Staff

Hiring

Professional

William Patterson

HCHS Teacher

Support Staff

Candace Webb
Shelby Frizzell
Makayla Fernandez
Shenia Fowlkes
Halbrooke Warden
Donna Willis
Jayme Rowe
Makayla Felts

Substitute Teacher
Substitute Teacher
Substitute Teacher
Substitute Teacher
EHIS P/T Teacher Assistant
Food Service
Food Service
Food Service

Resignation

Professional

Joey Chilton

CTE Director

Support Staff

Retirement

Professional

Laura Love

EHMS Math Teacher

Support Staff

Transfers

Professional

Support Staff

Appointment

Professional

Support Staff

Open Positons

Bus Drivers
CTE Director
3rd Grade Sp Ed Teacher
6th Grade Math

*Denotes a relationship under board policy 1.108. Applicants are qualified for the positions

Hickman County Finance
 Summary Financial Statement
 October 2024

141 General Purpose School		Year-To-Date			Month-To-Date		
Account	Description	Budget Estimate	Actual	% of Budget	Estimate Avg/Mth	Actual	% of Avg
Revenues							
40110	Current Property Tax	3,032,648.00	(302,118.07)	9.96%	252,720.67	(301,974.75)	119.49%
40120	Trustee's Collections - Prior Year	65,000.00	(23,301.28)	35.85%	5,416.67	(8,911.73)	164.52%
40125	Trustee's Collections - Bankruptcy	500.00	(62.08)	12.42%	41.67	(3.39)	8.14%
40130	Cir Clk/Clk & Master Collections-Pr Yr	47,000.00	(10,967.22)	23.33%	3,916.67	(1,392.69)	35.56%
40140	Interest And Penalty	15,000.00	(2,635.95)	17.57%	1,250.00	(1,595.52)	127.64%
40161	Payments In Lieu Of Taxes - T. V. A.	4,000.00	(963.25)	24.08%	333.33	(240.81)	72.24%
40162	Payments In Lieu Of Taxes-Local	6,000.00	0.00	0.00%	500.00	0.00	0.00%
40210	Local Option Sales Tax	2,535,177.00	(793,467.26)	31.30%	211,264.75	(274,804.38)	130.08%
40270	Business Tax	35,000.00	(2,852.44)	8.15%	2,916.67	(1,460.27)	50.07%
41110	Marriage Licenses	1,300.00	(342.00)	26.31%	108.33	(133.00)	122.77%
43570	Receipts From Individual Schools	30,000.00	(722.94)	2.41%	2,500.00	0.00	0.00%
43582	Community Service Fees - Adults	200.00	(35.00)	17.50%	16.67	0.00	0.00%
44120	Lease/Rentals/PPP	10,000.00	(350.00)	3.50%	833.33	(200.00)	24.00%
44170	Miscellaneous Refunds	30,000.00	0.00	0.00%	2,500.00	0.00	0.00%
44530	Sale Of Equipment	15,000.00	(14,882.00)	99.21%	1,250.00	(14,882.00)	1,190.56%
44560	Damages Recovered From Individuals	3,000.00	(6,294.19)	209.81%	250.00	(5,936.19)	2,374.48%
44570	Contributions & Gifts	15,000.00	(53,200.00)	354.67%	1,250.00	(1,300.00)	104.00%
46175	On-Behalf Contributions For OPEB	35,000.00	0.00	0.00%	2,916.67	0.00	0.00%
46510	Tennessee Investment in Student	24,228,618.00	(7,335,379.01)	30.28%	2,019,051.50	(2,445,126.34)	121.10%
46515	Early Childhood Education	490,275.00	(58,517.67)	11.94%	40,856.25	(29,090.01)	71.20%
46520	School Food Service	22,000.00	0.00	0.00%	1,833.33	0.00	0.00%
46550	Driver Education	5,000.00	0.00	0.00%	416.67	0.00	0.00%
46590	Other State Education Funds	240,000.00	0.00	0.00%	20,000.00	0.00	0.00%
46610	Career Ladder Program	45,000.00	0.00	0.00%	3,750.00	0.00	0.00%
46790	Other Vocational	1,702,759.76	(1.00)	0.00%	141,896.65	0.00	0.00%
46851	State Revenue Sharing -T.V.A.	230,000.00	0.00	0.00%	19,166.67	0.00	0.00%
46980	Other State Grants	124,847.00	0.00	0.00%	10,403.92	0.00	0.00%
46990	Other State Revenues	258,804.00	0.00	0.00%	21,567.00	0.00	0.00%
47640	Rotc Reimbursement	70,000.00	(14,736.99)	21.05%	5,833.33	(14,736.99)	252.63%
48990	Other	165,000.00	(36,404.41)	22.06%	13,750.00	(15,132.07)	110.05%
49700	Insurance Recovery	10,000.00	0.00	0.00%	833.33	0.00	0.00%
49800	Transfers In	25,000.00	0.00	0.00%	2,083.33	0.00	0.00%
	Total Revenues	33,497,128.76	(8,657,232.76)	25.84%	2,791,427.40	(3,116,920.14)	111.66%
Expenditures							
71100	Regular Instruction Program	(16,193,159.00)	4,328,407.89	26.73%	(1,349,429.92)	1,777,157.88	131.70%
71150	Alternative Instruction Program	(297,165.00)	63,197.63	21.27%	(24,763.75)	22,140.17	89.41%
71200	Special Education Program	(3,873,641.00)	747,828.62	19.31%	(322,803.42)	254,631.94	78.88%

141 General Purpose School		Year-To-Date			Month-To-Date		
Account	Description	Budget Estimate	Actual	% of Budget	Estimate Avg/Mth	Actual	% of Avg
71300	Career and Technical Education	(1,840,162.00)	256,326.43	13.93%	(153,346.83)	79,697.94	51.97%
72110	Attendance	(221,255.00)	57,315.47	25.90%	(18,437.92)	17,840.07	96.76%
72120	Health Services	(850,892.00)	192,744.21	22.65%	(70,907.67)	60,819.17	85.77%
72130	Other Student Support	(1,248,128.00)	244,951.90	19.63%	(104,010.67)	76,377.21	73.43%
72210	Regular Instruction Program	(1,558,117.00)	347,231.29	22.29%	(129,843.08)	106,808.02	82.26%
72220	Special Education Program	(312,981.00)	79,158.59	25.29%	(26,081.75)	23,786.20	91.20%
72230	Career and Technical Education	(245,411.42)	63,201.86	25.75%	(20,450.95)	18,278.99	89.38%
72250	Technology	(463,782.00)	208,806.76	45.02%	(38,648.50)	28,370.57	73.41%
72290	Other Programs	(35,000.00)	0.00	0.00%	(2,916.67)	0.00	0.00%
72310	Board Of Education	(716,803.00)	349,142.62	48.71%	(59,733.58)	17,259.45	28.89%
72320	Director Of Schools	(330,801.00)	92,534.36	27.97%	(27,566.75)	22,271.45	80.79%
72410	Office Of The Principal	(2,090,218.00)	468,787.93	22.43%	(174,184.83)	123,333.54	70.81%
72510	Fiscal Services	(50,000.00)	0.00	0.00%	(4,166.67)	0.00	0.00%
72610	Operation Of Plant	(2,681,750.00)	991,476.95	36.97%	(223,479.17)	200,311.46	89.63%
72620	Maintenance Of Plant	(1,360,002.00)	473,327.28	34.80%	(113,333.50)	36,752.08	32.43%
72710	Transportation	(2,236,715.00)	534,761.70	23.91%	(186,392.92)	152,002.63	81.55%
72810	Central And Other	(327,528.90)	61,112.07	18.66%	(27,294.08)	37,011.01	135.60%
73100	Food Service	(44,809.00)	0.00	0.00%	(3,734.08)	0.00	0.00%
73300	Community Services	(115,277.00)	19,926.12	17.29%	(9,606.42)	6,354.51	66.15%
73400	Early Childhood Education	(519,555.00)	100,040.62	19.26%	(43,296.25)	29,905.30	69.07%
76100	Regular Capital Outlay	(1,668,254.00)	34,027.00	2.04%	(139,021.17)	0.00	0.00%
	Total Expenditures	(39,281,406.32)	9,714,307.30	24.73%	(3,273,450.53)	3,091,109.59	94.43%
Total	141 General Purpose School	(5,784,277.56)	1,057,074.54	18.27%	(482,023.13)	(25,810.55)	-5.35%

Hickman County Finance
 Summary Financial Statement
 October 2024

142 School Federal Projects		Year-To-Date			Month-To-Date		
Account	Description	Budget Estimate	Actual	% of Budget	Estimate Avg/Mth	Actual	% of Avg
Revenues							
44170	Miscellaneous Refunds	0.00	0.00	0.00%	0.00	0.00	0.00%
47131	Vocational Educ - Basic Grants To	72,275.00	(15,338.89)	21.22%	6,022.92	(15,338.89)	254.68%
47141	Title 1 Grants To Local Educ Agencies	1,308,138.98	(214,384.30)	16.39%	109,011.58	(147,466.09)	135.28%
47143	Special Education - Grants To States	1,145,418.92	(192,892.96)	16.84%	95,451.58	(115,804.89)	121.32%
47145	Special Education Preschool Grants	50,692.08	(1,813.01)	3.58%	4,224.34	29,748.37	-704.21%
47146	English Language Acquisition Grants	0.00	(15,382.56)	0.00%	0.00	0.00	0.00%
47148	Rural Education	120,160.42	0.00	0.00%	10,013.37	0.00	0.00%
47189	Eisenhower Prof Development State	204,129.71	(14,905.20)	7.30%	17,010.81	(8,675.10)	51.00%
47401	American Rescue Plan Act Grant #1	1,638,423.78	(792,240.77)	48.35%	136,535.32	(749,739.44)	549.12%
47590	Other Federal Through State	182,439.57	0.00	0.00%	15,203.30	0.00	0.00%
Total	Revenues	4,721,678.46	(1,246,957.69)	26.41%	393,473.21	(1,007,276.04)	256.00%
Expenditures							
71100	Regular Instruction Program	(1,572,127.02)	505,927.27	32.18%	(131,010.59)	55,499.72	42.36%
71150	Alternative Instruction Program	(7,865.50)	3,043.50	38.69%	(655.46)	0.00	0.00%
71200	Special Education Program	(964,579.57)	150,993.97	15.65%	(80,381.63)	54,277.06	67.52%
71300	Career and Technical Education	(67,519.70)	19,644.20	29.09%	(5,626.64)	2,472.51	43.94%
72110	Attendance	(2,338.00)	0.00	0.00%	(194.83)	0.00	0.00%
72120	Health Services	(11,555.00)	0.00	0.00%	(962.92)	0.00	0.00%
72130	Other Student Support	(78,789.81)	30,641.28	38.89%	(6,565.82)	4,000.00	60.92%
72210	Regular Instruction Program	(1,002,653.95)	252,697.70	25.20%	(83,554.50)	45,304.17	54.22%
72220	Special Education Program	(375,579.16)	82,366.39	21.93%	(31,298.26)	28,768.53	91.92%
72230	Career and Technical Education	(7,589.30)	0.00	0.00%	(632.44)	0.00	0.00%
72250	Technology	(68,604.09)	143,059.85	208.53%	(5,717.01)	0.00	0.00%
72320	Director Of Schools	(3,549.50)	0.00	0.00%	(295.79)	0.00	0.00%
72410	Office Of The Principal	(17,343.00)	0.00	0.00%	(1,445.25)	0.00	0.00%
72610	Operation Of Plant	(265,092.49)	177,025.76	66.78%	(22,091.04)	(18,168.24)	-82.24%
72620	Maintenance Of Plant	(8,245.50)	0.00	0.00%	(687.13)	0.00	0.00%
72710	Transportation	(54,180.00)	2,907.80	5.37%	(4,515.00)	1,005.00	22.26%
73100	Food Service	(73,389.50)	21,182.26	28.86%	(6,115.79)	(11.00)	-0.18%
73300	Community Services	(2,393.00)	0.00	0.00%	(199.42)	0.00	0.00%
73400	Early Childhood Education	(6,904.00)	0.00	0.00%	(575.33)	0.00	0.00%
76100	Regular Capital Outlay	(14,443.99)	11,435.99	79.17%	(1,203.67)	11,435.99	950.10%
99100	Transfers Out	(116,936.38)	0.00	0.00%	(9,744.70)	0.00	0.00%
Total	Expenditures	(4,721,678.46)	1,400,925.97	29.67%	(393,473.21)	184,583.74	46.91%
Total	142 School Federal Projects	0.00	153,968.28	100.00%	0.00	(822,692.30)	0.00%

143 Central Cafeteria		Year-To-Date			Month-To-Date		
Account	Description	Budget Estimate	Actual	% of Budget	Estimate Avg/Mth	Actual	% of Avg
Revenues							
43521	Lunch Payments - Children	0.00	5,520.13	0.00%	0.00	0.00	0.00%
43522	Lunch Payments - Adults	28,498.00	(3,730.01)	13.09%	2,374.83	0.00	0.00%
43523	Income From Breakfast	2,969.00	(366.00)	12.33%	247.42	0.00	0.00%
43525	A La Carte Sales	225,000.00	(56,087.65)	24.93%	18,750.00	111.20	-0.59%
43570	Receipts From Individual Schools	0.00	(26,062.23)	0.00%	0.00	(26,062.23)	0.00%
44110	Investment Income	1,000.00	(81.75)	8.18%	83.33	(23.68)	28.42%
47111	USDA School Lunch Program	1,700,000.00	(513,958.01)	30.23%	141,666.67	(168,449.20)	118.91%
47113	Breakfast	750,000.00	(193,910.84)	25.85%	62,500.00	(64,670.60)	103.47%
47114	USDA - Other	0.00	(1,724.25)	0.00%	0.00	(707.85)	0.00%
	Total Revenues	2,707,467.00	(790,400.61)	29.19%	225,622.25	(259,802.36)	115.15%
Expenditures							
73100	Food Service	(3,248,963.00)	1,243,700.66	38.28%	(270,746.92)	36,779.66	13.58%
	Total Expenditures	(3,248,963.00)	1,243,700.66	38.28%	(270,746.92)	36,779.66	13.58%
Total	143 Central Cafeteria	(541,496.00)	453,300.05	83.71%	(45,124.67)	(223,022.70)	-494.24%

HCBOE ESSER Report November 2024

Allocation Summary

	Allocation:	Must be obligated by:	Amount reimbursed:	Remaining:
ESSER 1.0	\$879,730.25	June 30, 2022	\$879,730.25	\$0.00
ESSER 2.0	\$3,497,160.67	September 30, 2023	\$3,497,160.67	\$0.00
ESSER 3.0	\$7,985,825.28	September 30, 2024	\$7,139,642.27	\$846,183.01
Total:	\$11,482,985.95		\$10,636,802.94	\$846,183.01

ESSER Recent Developments

ESSER Next Steps

ESSER Personnel Funding

Location	Position	Filled
Central Office	Tutoring Supervisor/Instructional Coach	Yes
Central Office	ESSER Manager	Yes (through Sept 2024)
District	Technology Specialist	Yes
CES CIS EES EIS	Tier 1 Instructor/Intervention 4	Yes 3.5 (1 PT)
CIS EHIS	STEM Teacher 2	Yes 2
Alt School	PT Alt School Tutor	Yes
Middle Schools	PT SpEd Tutors 2	Yes 1
All Schools	Part-time Spec. Ed. Assistants 8	Yes 5
High Schools	Math and Language Tutors 3	Yes 2
District	Summer Nurses 2	
District	Summer Social Workers 3	
District	Summer Teachers 39 and assistants 23	



Hickman County Schools Board Agenda Item Request

Date: 10.24.24

Name of School: E. H. H. S

Item Request: Request For overnight (12-26-12/30)

Explanation:

Requesting for an overnight trip for girls Basketball
for a Christmas Tournament Panama City, Florida. We have
9 players, 4 coaches. There will be 3/4 female chaperones.
We will raise all the money need for this trip We will
use this trip/tournament to help build a positive team culture
as well as team building while playing against good competition

Attachments (if necessary and appropriate):

Signature of Person requesting to be placed on the agenda:

[Handwritten Signature]

Signature of Building Principal:

[Handwritten Signature]

2024 Local Education Agency Compliance Report

Local education agencies (LEAs) are required to comply with all federal and state education laws and State Board of Education (SBE) rules. This annual compliance report is one mechanism the department uses to ensure education laws and rules are faithfully executed. The commissioner of education is charged with taking corrective action when an LEA is noncompliant with those laws and rules or is not following a department-approved compliance plan.

Each LEA must submit this report and, if applicable, the corresponding corrective action plan, to the department by **November 29, 2024**. During completion, an LEA should carefully check the status of its compliance with all federal and state education laws and SBE rules. The department monitors and verifies LEA compliance via multiple data sources (e.g., Education Information System, internal program managers) and will consider those sources in making a final determination of an LEA's compliance. Please be advised annual compliance report data may inform an LEA's approval classification.

- I certify that the LEA is in compliance with all federal and state education laws and SBE rules.
- I certify that, with the exception of areas indicated in the **attached corrective action plan**, the LEA is in compliance with all federal and state education laws and SBE rules.

LEA Name: Hickman County Schools

Director of Schools/Superintendent Name: John Mullins

Director of Schools/Superintendent Signature:

School Board Chair Name: Doug Lane

School Board Chair Signature:

Date of School Board Approval:

UPLOAD COMPLETED REPORT TO ePlan BY NOVEMBER 29, 2024

(including the corresponding corrective action plan if applicable).

Upload instructions are accessible [here](#).

NEWSPAPER

INVITATION TO BID: The Hickman County Board of Education will receive bids for multiple food service equipment: Sealed bids will be opened at 10:00am, September 18, 2024, at the Hickman County Finance Office.

All bidders will be required to submit a conflict-of-interest disclosure form that can be obtained at [www.hickman12.org requestforproposal](http://www.hickman12.org/requestforproposal). All bidders must comply with TCA-49-5-406 and all state, federal, local laws and regulations regarding employees and contractors working on school properties.

Sealed bids must be mailed, or hand delivered to the Hickman County Finance Office, 114 North Central Avenue, Suite 203, Centerville, TN 37033 and clearly marked on the outside of the envelope: Hickman County School Nutrition Equipment Bid. The Hickman County Board of Education reserves the right to accept or reject any and all bids or parts of bids.

This institution is an equal opportunity provider.

*Bids
are attached*

*Present Penny Mayberry
Sharon Burns*

Food Service Line Item Bid November 2024

Line Item	Discription	Chefs Deal	Matrix	Moble	Culinary	Recommendation	Price
				Fixture	Depot		
1	Double pass thru warmer	20,718.46	29,074.00	36,396.00	23,813.20	Chefs Deal	\$ 20,718.46
2	Double pass thru cooler	12,548.87	16,131.00	9,899.00	12,856.01	Mobile Fixture	\$ 9,899.00
3	Double/stack convection, electric	22,711.62	23,874.00	20,875.00	21,050.00	Mobile Fixture	\$ 20,875.00
4	Ice Machine w/filter	14,880.57	16,176.00	14,655.00	19,266.33	Mobile Fixture	\$ 14,655.00
5	Slicer, automatic, medium duty	3,411.01	5,220.00	3,935.00	4,002.98	Chefs Deal	\$ 3,411.01
6	Convection oven single,stand,gas	25,842.80	22,677.00	18,800.00	22,000.00	Mobile Fixture	\$ 18,800.00
7	Double reach-in freezer (2-door)	4,157.08	6,994.00	4,195.00	6,776.76	Chefs Deal	\$ 4,157.08
8	Dish Machine with built in booster	34,304.00	62,541.00	41,975.00	46,021.15	Chefs Deal	\$ 34,304.00
9	DoublesStack convection, gas	24,154.45	22,677.00	18,700.00	22,000.00	Mobile Fixture	\$ 18,700.00
10	Reach-in freezer, single door	3,324.57	4,574.00	3,355.00	5,380.00	Chefs Deal	\$ 3,324.57
11	Reach-in cooler, single door	3,155.32	4,035.00	3,025.00	4,985.80	Mobile Fixture	\$ 3,025.00
12	Steamer, double stack, electric	24,232.78	31,610.00	27,400.00	24,151.04	Culinary Depot	\$ 24,151.04
13	Stove with 2 burners, electric	7,022.74	8,543.00	5,896.00	6,756.31	Mobile Fixture	\$ 5,896.00
14	Single pass thru cooler	20,243.80	31,592.00	19,720.00	26,193.20	Mobile Fixture	\$ 19,720.00
15	Single pass thru warmer	27,265.36	33,114.00	21,738.00	25,117.48	Mobile Fixture	\$ 21,738.00
							\$ 223,374.16

Extremely Urgent

Chafe Deal

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Chef's Deal Restaurant Equipment Company
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Hickman County Schools Bid
- Sealed Envelope -

BID FORM *Chiefs Deal*

Line Item #	Item Name	Description	Approved Brands	School	Quantity	Brand Name Bid	Model # Bid	Price per Unit	Extended Price
1	Double pass thru warmer	attached specific	Traulsen	Hickman Cty High	2	Traulsen	G24304P	\$10,309.23	\$20,718.46
2	Double pass thru cooler	attached specific	Traulsen	Hickman Cty High	1	Traulsen	G21004P	\$12,548.87	\$12,548.87
3	Double stack convection oven - electric	attached specific	Blodgett	Centerville Elementary East Hickman Elem East Hickman High Hickman Cty Middle	1	Blodgett	MARK V-100 DBL	\$22,711.62	\$22,711.62
4	Ice Machine w/water filter	attached specific	Icetro	Hickman Cty Middle	3	Icetro	IM-0460-AH-22	\$4,960.19	\$14,980.57
5	Slicer, automatic, medium duty	attached specific	Globe	East Hickman Elementary	1	Globe	G12A	\$3,411.01	\$3,411.01
6	Convection oven, single w/stand - gas	attached specific	Blodgett	East Hickman Intermediate	2	Blodgett	DFG-100 SGL	\$12,921.40	\$25,842.80
7	Double reach-in freezer (2 door)	attached specific	Uline	East Hickman Intermediate	1	Uline	UCF2455-SS71A	\$4,157.08	\$4,157.08
8	Dish Machine with built in booster	attached specific	Jackson	East Hickman Middle	1	Jackson	RAKSTAR 66CE	\$34,364.00	\$34,364.00
9	Double stack convection oven - gas	attached specific	Blodgett	East Hickman Middle	1	Blodgett	NFC-100 DBL	\$24,154.45	\$24,154.45
10	Reach-in freezer, single door	attached specific	Uline	Centerville Intermediate	1	Uline	UCF2427-SS71A	\$3,324.57	\$3,324.57
11	Reach-in cooler, single door	attached specific	Uline	Centerville Intermediate	1	Uline	UCRF027-SS71A	\$3,155.32	\$3,155.32
12	Steamer, double stack, electric	attached specific	Crown	Hickman Cty Middle	2	Crown	CSE-6	\$12,116.39	\$24,232.78
13	Stove with 2 burners, electric	attached specific	Southbend	Hickman Cty Middle	1	Southbend	PE12C-B	\$7,022.74	\$7,022.74
14	Single pass thru cooler	attached specific	Uline	East Hickman Elementary	2	Uline	UCRP225-GSS31A	\$10,121.90	\$20,243.80
15	Single pass thru warmer	attached specific	Traulsen	East Hickman Elementary	2	Traulsen	AHF132WP-AH6	\$13,632.68	\$27,265.36

Billed to:
 Hickman County Schools
 Sharon Burns
 115 Murphree Avenue
 Centerville, TN 37033
 931-729-3391 ext. 2235 (Cell)
 sharon.burns@hickmank12.org

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 Hickman County Schools

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Item	Qty	Description	Sell	Sell Total
HICKMAN COUNTY HIGH SCHOOL				<Optional>
1	2 ea	PASS-THRU HEATED CABINET Traulsen Model No. G24304P Dealer's Choice Hot Food Holding Cabinet, Pass-thru, two-section, microprocessor control with LED display, control side half-height stainless steel doors (hinged left/right), other side half-height stainless steel doors (hinged left/right), anodized aluminum sides & interior, (3) clear coated shelves per section (factory installed), 6" high casters, 208-230/115v/60/1, 20 amps, Hard Wire, cETLus, ETL-Sanitation ENERGY STAR®.	\$10,253.33	\$20,506.66
	2 ea	6-year parts & labor, standard. Visit www.traulsen.com for details	\$105.90	\$211.80
	2 ea	LK2 Legs, 6"H, stainless steel, set of (4)		
			ITEM TOTAL:	\$20,718.46
2	1 ea	PASS-THRU REFRIGERATOR Traulsen Model No. G21004P Dealer's Choice Display Refrigerator, Pass-thru, two-section, 50.2 cu. ft., self-contained refrigeration, control side: (4) half-height glass doors, (hinged left/right), other side: (4) half-height glass doors (hinged left/right), (3) epoxy coated shelves per section (factory installed), microprocessor control with LED display, LED interior lights, stainless steel front, anodized aluminum sides & interior, 6" high casters, R290 Hydrocarbon refrigerant, 3/4 HP,	\$11,442.97	\$11,442.97

Item	Qty	Description	Sell	Sell Total
		115v/60/1, 7.9 amps, NEMA 5-15P, cETLus, ETL-Sanitation		
	1 ea	6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details		
	1 ea	LK2 Legs, 6"H, stainless steel, set of (4)	\$105.90	\$105.90
	2 ea	Installation	\$500.00	\$1,000.00
			ITEM TOTAL:	\$12,548.87
CENTERVILLE ELEMENTARY				<Optional>
3	1 ea	CONVECTION OVEN, ELECTRIC Blodgett (Middleby) Model No. MARK V-100 DBL Convection Oven, electric, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, (SSD) solid state digital controls, 2-speed fan, interior light, simultaneous operated doors with glass, stainless steel front, sides & top, vent connector, 6" stainless steel legs, vent connector, 11.0 kw each, 1/3 hp, cETLus, CE, NSF, ENERGY STAR® (Ships within 5 days)	\$22,211.62	\$22,211.62
	1 ea	3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard		
	2 ea	208v/60/3-ph, 11.0 kW, 31.0 amps, direct (per deck), standard		
	1 ea	SSI-M Top Oven: Solid State infinite control with 60 min. manual timer		
	1 ea	SSI-M Bottom Oven: Solid State infinite control with 60 min. manual timer		
	1 st	6" legs, adjustable, stainless steel (set), standard	\$500.00	\$500.00
	1 ea	Installation		
			ITEM TOTAL:	\$22,711.62
EAST HICKMAN ELEMENTARY, EAST HICKMAN HIGH, HICKMAN COUNTY MIDDLE				<Optional>
4	3 ea	ICE MAKER, CUBE-STYLE Icetro America (Middleby) Model No. IM-0460-AH-22 Maestro Modular Ice Maker, cube-style, 22"W, air-cooled, self- contained condenser, production capacity up to 443 lbs/24 hr at 70°/50° (327 lbs at 90°/70°), diagnostic control panel, auto cleaning cycle, ABS antimicrobial interior, 304 stainless steel exterior, half- size cubes, 115v/60/1-ph, NEMA 5-15P, CE, cETLus, ETL-Sanitation	\$2,995.00	\$8,985.00
	3 ea	Commercial warranty is 3 years parts & labor warranty, additional 2 year compressor warranty (parts only) standard		
	3 ea	Evaporator - 5 years parts & labor warranty, standard		
	3 ea	IB-026-22 Ice Bin, 22" W, approximately 265 lbs storage capacity, top-hinged door, plastic interior, stainless steel exterior, adjustable feet (up to 7.8")	\$1,120.19	\$3,360.57
	3 ea	Commercial warranty is 3 year parts & labor warranty, standard		
	3 ea	ICEPRO 400 IcePro Series Water Filtration System, for ice machines with ice production up to 400 lbs per day, Citryne based filtration,	\$245.00	\$735.00

Item	Qty	Description	Sell	Sell Total
		scale elimination, 1/2" FNPT, 5 micron, 125 psi, 2.8 gpm		
	3 ea	ICEPRO 2 year parts warranty, standard		
	3 ea	Installation	\$600.00	\$1,800.00
			ITEM TOTAL:	\$14,880.57
EAST HICKMAN ELEMENTARY				<Optional>
5	1 ea	FOOD SLICER, ELECTRIC Globe (Middleby) Model No. G12A (QUICK SHIP) Food Slicer, automatic, 12" diameter knife, extended chute and end weight accommodates 10-1/2"H product, pyramid-shaped end weight teeth & gripping teeth on underside of endweight, top mounted sharpener, ball bearing chute slide, attached knife ring guard, knob added to knife cover for installation and removal, knife cover interlock, automatic & independent 35° chute, metal bottom enclosure, removable slice deflector, power indicator light, motor overload protection, anodized aluminum construction, 1/2 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cETLus, ETL-Sanitation (Ships within 1-2 days)	\$3,411.01	\$3,411.01
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	2 year parts & labor warranty, standard		
			ITEM TOTAL:	\$3,411.01
EAST HICKMAN INTERMEDIATE				<Optional>
6	2 ea	CONVECTION OVEN, GAS Blodgett (Middleby) Model No. DFG-100 SGL Convection Oven, gas, single-deck, standard depth, capacity (5) 18" x 26" pans, (SSD) solid state digital controls, 2-speed fan, interior light, simultaneous operated doors with glass, stainless steel front, sides & top, 25" stainless steel legs, 1/2 HP, 55,000 BTU, cETL, NSF, CE	\$12,221.40	\$24,442.80
	2 ea	3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard		
	2 ea	Gas type to be determined		
	2 ea	115v/60/1-ph, 6.0 amps, 1/2 hp, 2-wire with ground, NEMA 5-15P, standard		
	2 ea	SSD Solid State digital with Pulse Plus® and Cook & Hold, standard		
	2 ea	Draft diverter or Draft hood must be selected below		
	2 ea	Draft diverter		
	2 st	25" legs, adjustable, stainless steel (set), standard		
	2 ea	Installation	\$700.00	\$1,400.00
			ITEM TOTAL:	\$25,842.80
7	1 ea	REACH-IN FREEZER	\$3,956.27	\$3,956.27

Item	Qty	Description	Sell	Sell Total
		U-Line Corporation (Middleby) Model No. UCFZ455-SS71A (QUICK SHIP) U-Line Commercial Freezer, Reach-In, self-contained refrigeration, two-section, (2) solid doors, 48 cu. ft., 14° F to -13° F temperature range, auto defrost, epoxy coated & sealed evaporator, includes (6) epoxy coated wire shelves, 115v/60/1-ph, 9.6 running amps, LED lighting, electronic digital temperature control with alarm, R290 refrigerant, casters included (maximum quantity = 2 per order)		
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	3 Year (parts & labor) / 5 year sealed system (parts), standard		
	1 ea	ULA80010380 (1) Lock kit includes lever, keys, and latch for reach-ins	\$200.81	\$200.81
			ITEM TOTAL:	\$4,157.08

EAST HICKMAN MIDDLE

<Optional>

			\$25,155.00	\$25,155.00
8	1 ea	DISHWASHER, CONVEYOR TYPE		
		Jackson WWS Model No. RACKSTAR 66CE RackStar® 66 Dishwasher, conveyor type, high temperature sanitizing with electric tank heat, single tank design, 22" pre-wash, approximately (223) racks/hour capacity (0.35 gallons per rack), fully automatic including auto-fill, digital temperature readout, double-wall insulated doors on front, EnergyGuard™ controls, Dual Rainbow Rinse™ - Econo (0.35 gpr) or Turbo (0.51 gpr), vent cowl collar with adjustable damper, vent fan control, strike plate table limit switch, splash shields, stainless steel construction, adjustable bullet feet, 3 HP pump, 1/4 HP conveyor, cETLus, ETL-Sanitation		
	1 ea	All new Jackson manufactured dishmachines are warranted to the original purchaser to be free from defects in material or workmanship, under normal use for 1 year from date of purchase.		
	1 ea	K-12 School Warranty Program: Eligible Jackson dishmachine models purchased by K-12 Schools automatically qualify for an additional one-year warranty on parts & labor, for a total of two years. Eligible units: Conveyor dishmachines, DynaStar models and TempStar models.		
	1 ea	Right to left operation		
	1 ea	Voltage to be verified with jobsite		
	1 ea	OBH-70 Onboard Booster Heater, 70° rise, 18kw	\$2,565.00	\$2,565.00
	1 ea	Dual point connection (one connection for heater, pumps, motors and controls; one connection for onboard booster heater), standard		
	1 ea	Voltage to be verified with jobsite		
	1 ea	Standard height hood, 19-3/4" clearance		
	1 ea	05700-002-88-07 Table limit switch with strike plate (unmounted)		

Item	Qty	Description	Sell	Sell Total
		(standard)		
	1 ea	04820-100-04-07 Pressure Regulator, 1/2"	\$121.50	\$121.50
	1 ea	04730-003-05-76 Scaltrol Water Treatment	\$247.50	\$247.50
	1 ea	DTC-S70-36L Dishtable, clean, straight design, 36"W, left side installation	\$1,485.00	\$1,485.00
	1 ea	DTS-S70-36R Dishtable, soiled, 36"W, straight, right side installation, 20" x 20" sink	\$2,340.00	\$2,340.00
	1 ea	Installation	\$2,450.00	\$2,450.00
			ITEM TOTAL:	\$34,364.00
9	1 ea	CONVECTION OVEN, GAS Blodgett (Middleby) Model No. DFG-100 DBL Convection Oven, gas, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, (SSD) solid state digital controls, 2-speed fans, interior light, simultaneous operated doors with glass, stainless steel front, sides & top, 6" stainless steel legs, flue connector, (2) 1/2 HP, 55,000 BTU each, cETL, NSF, CE	\$23,454.45	\$23,454.45
	1 ea	3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard		
	1 ea	Gas type to be determined		
	2 ea	115v/60/1-ph, 6.0 amps, 1/2 hp, 2-wire with ground, NEMA 5-15P (per deck), standard		
	1 ea	SSD Top Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard		
	1 ea	SSD Bottom Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard		
	1 ea	Draft diverter or Draft hood must be selected below		
	1 ea	Draft diverter		
	1 st	6" legs, adjustable, stainless steel (set), standard		
	1 ea	Installation	\$700.00	\$700.00
			ITEM TOTAL:	\$24,154.45



CENTERVILLE INTERMEDIATE

<Optional>

10	1 ea	REACH-IN FREEZER U-Line Corporation (Middleby) Model No. UCFZ427-SS01A (QUICK SHIP) U-Line Commercial Freezer, Reach-In, self-contained refrigeration, one-section, (1) solid door with field reversible hinge, 25 cu. ft., 14° F to -13° F temperature range, auto defrost, epoxy coated & sealed evaporator, 115v/60/1-ph, 6,2 running amps, includes (3) epoxy coated wire shelves, LED lighting, electronic digital temperature control with alarm, R290 refrigerant (maximum quantity = 2 per order), casters included	\$3,123.76	\$3,123.76
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	3 Year (parts & labor) / 5 year sealed system (parts), standard		



Item	Qty	Description	Sell	Sell Total
	1 ea	ULA80010380 (1) Lock kit includes lever, keys, and latch for reach-ins	\$200.81	\$200.81
			ITEM TOTAL:	\$3,324.57
11	1 ea	REACH-IN REFRIGERATOR U-Line Corporation (Middleby) Model No. UCRE427-SS01A (QUICK SHIP) U-Line Commercial Refrigerator, Reach-In, self-contained refrigeration, one-section, (1) solid door, 25 cu. ft., 28° F to 46° F temperature range, auto defrost, epoxy coated & sealed evaporator, includes (3) epoxy coated wire shelves, 115v/60/1-ph, 3.8 running amps, electronic digital temperature control with alarm, R290 refrigerant, High efficiency top mount compressor with 3.8 running amps, CFC-free high-density polyurethane insulated cabinet, (4) adjustable legs, casters included, AISI 441 stainless steel interior and exterior with lock, 11 ft cord and plug included NEMA 5-15P (maximum quantity = 2 per order)	\$2,794.41	\$2,794.41
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	3 Year (parts & labor) / 5 year sealed system (parts), standard	\$360.91	\$360.91
	1 ea	ULA80110300 Interior LED lighting kit for solid door reach-ins		
			ITEM TOTAL:	\$3,155.32
HICKMAN COUNTY MIDDLE SCHOOL				<Optional>
12	2 ea	COUNTERTOP PORTION STEAMER Crown (Middleby) Model No. CSE-6 Steamer, electric, countertop, 6-pan capacity, 4-Position cooking mode selector, auto fill, manual drain, 60-minute timer, clean water reservoir system, insulated door with hands free latch, stainless steel construction, cCSAus, NSF	\$10,153.13	\$20,306.26
	2 ea	Standard (1) year limited parts & labor warranty		
	2 ea	Extended (3) year warranty, for K-12 Schools and Universities only		
	2 ea	SEVS-5 380, 415, 440 or 480 volt (specify), 3 phase, 50 or 60 HZ (specify)	\$547.05	\$1,094.10
	2 ea	RL18X Double unit 18" high stacking stand, (2) 6 pan units	\$896.72	\$1,793.44
	2 ea	SK-1 Stacking kit for two units	\$19.49	\$38.98
	2 ea	Installation	\$500.00	\$1,000.00
			ITEM TOTAL:	\$24,232.78
13	1 ea	HD RANGE, 12", 2 HOTPLATES Southbend (Middleby) Model No. PE12C-B Platinum Heavy Duty Range, electric, 12", (2) round hotplates, 2.6 kW per plate, thermostatic controls, front rail, cabinet base with removable doors, stainless steel construction, 6" adjustable legs, cCSAus, NSF	\$4,377.18	\$4,377.18
	1 ea	One year limited parts & labor warranty		
	1 ea	480v/60/3-ph, 6.3 amps, 5.2 kW	\$1,095.56	\$1,095.56

Item	Qty	Description	Sell	Sell Total
	1 ea	NOTE: 5" flue riser, standard		
	1 ea	5" flue riser, standard		
	1 ea	Installation	\$1,550.00	\$1,550.00
			ITEM TOTAL:	\$7,022.74
EAST HICKMAN ELEMENTARY				<Optional>
14	2 ea	PASS-THRU REFRIGERATOR U-Line Corporation (Middleby) Model No. UCRP225-GS31A U-Line Commercial Refrigerator, pass-thru, one-section, 25 cu ft, 2 half glass front doors & 2 half solid back doors, temperature range: 28°F to 46°F, autodefrost, polyurethane insulated cabinet, electronic digital temperature control with alarms, led interior lighting, top mount compressor, R290 refrigerant: 3.5 oz (0.100 kg), includes (6) pairs L style tray guides (trays not included), self-lubricating cast iron evaporator fan motor, casters included, 11 ft cord and plug included NEMA 5-15P, AISI 304 stainless steel interior and exterior with locks, NSF, cULus	\$9,770.14	\$19,540.28
	2 ea	3 Year (parts & labor) / 5 year sealed system (parts), standard		
	2 ea	ULA89030400 Stainless steel adjustable leg kit includes 5 legs, 4-5/8" H to 7-1/8" H, M8 bolts	\$351.76	\$703.52
			ITEM TOTAL:	\$20,243.80
15	2 ea	PASS-THRU HEATED CABINET Traulsen Model No. AHF132WP-HHG Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior, aluminum interior, standard depth cabinet, half-height glass doors, with EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation	\$13,232.68	\$26,465.36
	2 ea	6-year parts & labor, standard. Visit www.traulsen.com for details		
	2 ea	208/115v/60/1-ph, 7.7 amps, standard		
	2 ea	Thermometer side door: hinged on right, standard		
	2 ea	Rear door hinged on right, standard		
	2 ea	Installation	\$400.00	\$800.00
			ITEM TOTAL:	\$27,265.36
			Subtotal	\$248,033.43
			Total	\$248,033.43

Prices Good Until: 10/06/2024

CHEF'S DEAL RESTAURANT EQUIPMENT COMPANY TERMS & CONDITIONS

PAYMENTS, EXCHANGES, RETURNS & REFUNDS

All payments are due in full at time of purchase. Past due balances are subject to 2.5% per month interest. CDRE retains a security interest in the property sold herein until paid in full and reserves the right to repossess the same. All return checks subject to a \$45.00 processing fee. All returned (unused) Stock Inventory must be accompanied by your sales receipt, within 3 days of purchase in original package with all accessories. No returns on special orders (not in stock items), smallwares and used equipment. Not any item can be returned without prior authorization. Items returned

to CDRE without authorization will not be processed. Any exchange of Stock Inventory is subject to inspection by Chef's Deal Restaurant Equipment Company (CDRE) to ensure merchandise is returned in its original condition. Returns that are not the result of manufacturer or CDRE error subject to restocking charge (35-50 %). The customer is responsible for all shipping charges on returned merchandise.

DELIVERY, PICKUP & STORAGE

All orders must be paid in full before delivery may be scheduled unless if it is instructed differently in the contract. Available delivery days are established by CDRE. Smallwares, glassware and some counter top items (less than 50 lb) are not available for delivery and must be taken by customer at the time of purchase. We will contact you prior to your delivery date to schedule your delivery. We will attempt to call you the day before your delivery to provide you with a time frame. We require a 48 hour notice for any changes to your delivery. All Stock Inventory must be scheduled for delivery or pick-up upon notification of arrival in our store. Otherwise, your merchandise may be released and made available for other customer demands. We will make our best effort to have your merchandise available at the time of an anticipated future delivery date. If an order is cancelled on Stock Inventory -before delivery-, any deposit will remain on account for future purchases. Delivery charge will be \$85.00 in a 10 mile radius per trip. Deliveries made outside the local delivery area will incur an additional delivery charge. See your sales associate for details. Delivery fees are not refundable. Delivery liabilities end at the customer's curbside. Purchaser will inspect the equipment before delivery and once condition is agreed upon CDRE will not be held liable. As a courtesy, CDRE may help the customer move the equipment in to the building at its own discretion. Entries must be cleared in preparation for your equipment delivery. Drivers cannot remove or move existing equipment. Difficult deliveries (such as narrow door entry) and deliveries above the first floor (without access to an elevator) that may result in damage to your property or merchandise will not hold CDRE liable. If property or merchandise is damaged in the process of delivery this is solely the responsibility of the purchaser. Any equipment paid for in part or wholly by a customer will be subject to monthly storage fees of at least 5% percent of the total purchase price of the equipment. A monthly finance charge of 10% will be applied to outstanding balances that exceed 30 days in length. Any equipment left at the store for a period of 90 days even paid in full will be owned by CDRE and no monies will be refunded.

CUSTOMER PICK-UP POLICY

Store pick-up is available at no cost. You should call prior to picking up your merchandise to ensure that the merchandise is at the location. Once the merchandise arrives at the store, a store associate will call to let you know it has arrived. Merchandise must be picked up within 24 hours of its arrival to the store. Some items require assembly and can be assembled by our store personnel at an additional cost; please contact your sales consultant for additional information. Our store associates will be happy to load your vehicle; however, the responsibility of safely transporting your equipment is yours. However, if you elect to do so, you act at your own peril and acknowledge that CDRE has informed you that if you choose to pick up your own equipment it is an unsafe and ill-advised activity. Customer will take full responsibility of the equipment while customer is loading, unloading and transporting the equipment. CDRE will not assume any responsibility on these issues and or matters at all. Under no circumstances will CDRE be responsible for loss/damage incurred once the merchandise leaves the loading dock, regardless of the means of transportation. Therefore, you must inspect all merchandise prior to leaving our premises to verify that the items meet with your expectations and there is no damage.

WARRANTY & LIABILITY

On new Equipment, all kinds of warranty will be started at the day of purchase. Customer acknowledges that all new equipment is sold with manufacturer's warranty only. Customer acknowledges that customer has inspected the equipment prior to taking thereof, and finds it suitable for customers needs. Customer acknowledges and assumes all risks inherent in the operation and use of the equipment by the customer and will take all necessary precaution to protect all person and property from injury or damage while in possession of the equipment. CDRE gives no warranty for the used equipment on the parts and/ or the whole equipment after it has been picked up/ shipped/ delivered to the customer. Customer pick-up voids any and all warranty on the used equipment. By picking up the equipment(s) from our showroom, customer assumes all responsibility for the condition of the equipment. All used equipment sales are final, as-is, with no warranty; expressed or implied. CDRE is not responsible for damaged items accepted and signed by customer or his/ her representative for at the time of delivery. CDRE takes full responsibility for the condition of the equipment purchased until it reaches the outside of the customer's property. CDRE will not be liable for any damages that occur to the equipment or the building as equipment is being moved into and inside the building.

INSTALLATION

Installation of all hood(s), fans, and welded duct work are to be the responsibility of the owner and General Contractor. All final connections including electrical, plumbing, HVAC, and refrigeration are to be performed by licensed contractors. By law, Chef's Deal Restaurant Equipment Company cannot perform these connections. Walk-in cooler / Freezer will be erected by CDRE it is charged for services.

SALES AGREEMENT

The total purchase price as well as the terms of repayment shall be reduced to writing subsequent to delivery and Buyer agrees to sign all additional paperwork required by CDRE and if not, Buyer shall be in default, subject to all rights and remedies retained by CDRE. However, the CDRE retains the title to and the Buyer grants a security interest in all collateral covered by this order, whether or not any additional paperwork is prepared or executed, until the purchase price is paid in full. It is further that the title to all collateral covered by this order shall remain in CDRE until paid for and that to secure payment of the purchase price, Seller shall have a security interest of 35% and stocking fee of up to 50% of total purchase amount therein together with all accessories and additions thereto now or hereafter acquired, and in any proceeds thereof. It is further agreed that the aforesaid security interest shall secure and cover and future extension of credit made by CDRE to Buyer for the purchase of goods, equipment, or services, and that Buyer will pay all costs of collecting or securing or attempting to collect or secure payment hereunder including a reasonable Attorney's fee and hereby waives as to this debt all Rights of Exemption under the Constitution and laws of Tennessee or any other State. It is agreed that upon any default in payment

hereunder, CDRE may require Buyer to assemble the aforesaid collateral and make it available to repossession by Seller at a place designated by CDRE, and that CDRE may upon default render the collateral unusable without removal of the same. This agreement is made pursuant to the terms of the Uniform Commercial Code of the state of Tennessee and of any other state applicable hereto. It is agreed that CDRE shall not be liable for consequential damages in any form, including but not limited to food spoilage, work shut down, loss of profit or personal injury. If Buyer is more than one, the obligations hereunder are joint and several.

This contract is the entire agreement between the parties and can only be modified in writing with both parties' signatures. The above encompass the entire terms and condition regarding the transaction with CDRE, and the customer understands no employee or agent of CDRE has authority to change these terms and condition. Time is of the essence of this contract. The contract shall be governed by the laws of Tennessee. Venue shall be Davidson County, Tennessee. In the event of default under this terms and condition by the failure to make a payment within five (5) business days of its due date, or upon death, bankruptcy, or insolvency of the maker, the entire amount then owing shall be due upon demand. If any one of the scheduled payments is past due over 7 (seven) days, the customer accepts to return all the equipments subject to payment, and forfeits all the rights to the equipments subject to this letter. Furthermore, the customer also accepts that there is lien on the equipments until all the payments are made, and customer accepts to let CDRE employees in to the building, during normal business hours, to pick up the equipments if the customer defaults on a payment. Furthermore, repossession of the equipment will not release the customer from the debt, if there is a balance due for the removal services of the equipment. This Terms and Condition is not assumable without the written consent of the customer. The borrower waives presentment, demand, protest, and notice. In the event of any default, the borrower shall be responsible for all reasonable attorneys' fees and costs.

ABOVE PRICES DO NOT INCLUDE Usage tax, utility connection or disconnections, parts or labor, including electrical, gas, plumbing, HVAC, etc. Walk-in utility connections including electrical service to condensing unit, evaporator coil, lights, door heater, pressure relief vent, drain line heater, etc. Also prices do not include installation of drain line condensate pan at evaporator coil. Installation of exhaust hood, balancing of exhaust hood system, duct work, curbs, roof penetrations for hood or refrigeration equipment, fire proof chase if required, installation of walk-in boxes. Wall covering: Provision & installation of wall covering, s/steel tile or galvanized hood or above. Behind sinks & dishwashing area. Installation of wall mount or ceiling mounted items & necessary backing in walls for support. Installation of shelves and work tables. Carpentry-millwork. Refrigeration work, parts or labor, including running lines, refrigerant, electric, plumbing & gas rough-in & hook-ups etc. Removal/relocation of existing equipment to allow setting in place of new equipment. Modifications to building to allow entry of equipment. Electrical cord or plug, Gas regulator, Sheet-metal work, Hanging of hood, Fire suppression system, components or installation, Enclosure panels from top of (hood)(walk-in) to ceiling, Permits or Licenses that may be required by State or local municipalities, Price protection for in stock orders placed within 10 days.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$248,033.43



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

DEALERS CHOICE G SERIES

G SERIES

2-Section Hot Food Holding Cabinets
 Pass-Thru, Solid Door(s)



STANDARD PRODUCT FEATURES

- High Performance, Heating System Operates At 140° to 180°F
- Reliable Microprocessor Control With LED Temperature Display
- Load-Sure™ Guard Prevents Problems From Improper Loading
- Durable All Metal Construction
- Stainless Steel Front & Doors, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ-Clean™ Door Gaskets
- Three (3) Plated Shelves Per Section (factory installed)
- 6" High Locking Casters

FIELD INSTALLED ACCESSORIES & OPTIONS

- Universal Trayslides (only) for 18" x 26" Sheet Pans
- Universal Trayslides (only) for 12" x 20" Food Pans
- Universal Trayslides (only) for 14" x 18" Sheet Pans
- Additional Shelves
- Set of (4) 4 1/8" Casters in Lieu of Standard
- 6" High Legs



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

***Please refer to the G Series Accessory Kit Guide for precise details. (Form TR35872)**

AVAILABLE CONFIGURATIONS

Model	Control Side Door Style/Hinging	Non Control Side Door Style/Hinging
G24304P	Half Height-Left/Right	Half Height-Left/Right
G24305P	Half Height-Left/Left	Half Height-Left/Left
G24307P	Half Height-Right/Right	Half Height-Right/Right
G24312P	Full Height-Left/Right	Full Height-Left/Left
G24314P	Full Height-Left/Right	Full Height-Left/Right
G24315P	Full Height-Left/Left	Full Height-Left/Left
G24317P	Full Height-Right/Right	Full Height-Right/Right
G24318P	Full Height-Left/Right	Full Height-Right/Right

-GUARANTEED FOR LIFE CAM-LIFT HINGES
-GUARANTEED FOR LIFE HORIZONTAL WORKFLOW DOOR HANDLES (SOLID DOORS ONLY)



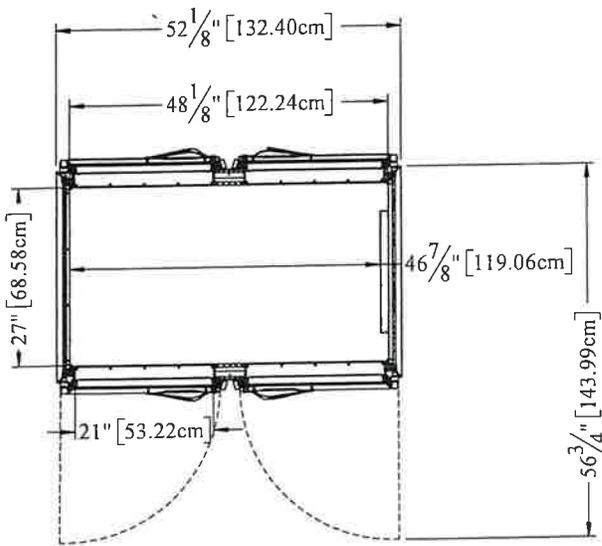
ENERGY STAR® Listed Commercial Hot Food Holding Cabinet
 For full listing visit energystar.gov

Approved by _____ Date _____ Approved by _____ Date _____

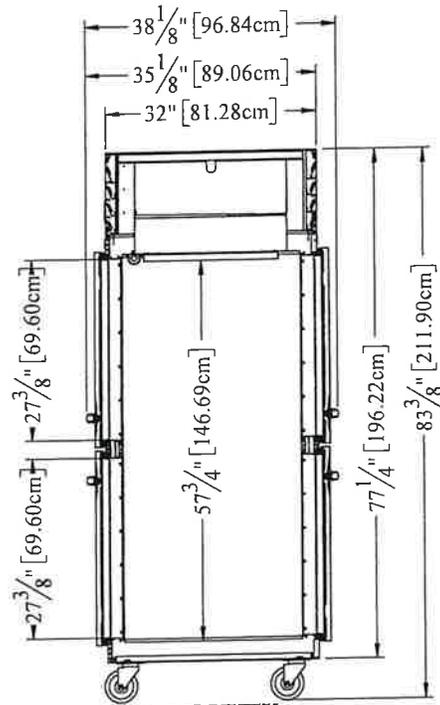


MODELS:

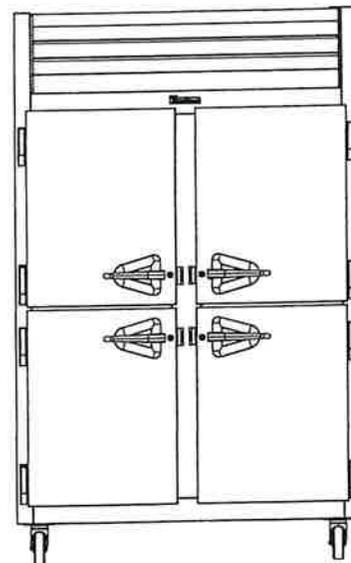
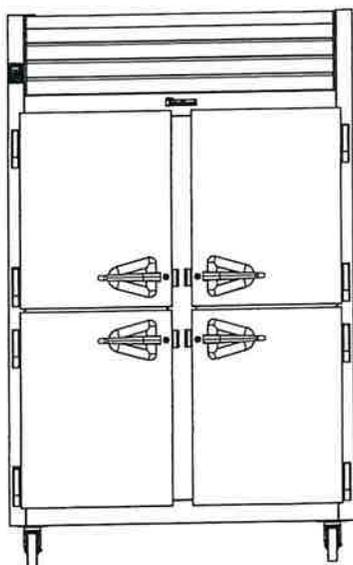
G24304P, G24305P, G24307P



TOP VIEW



SIDE VIEW



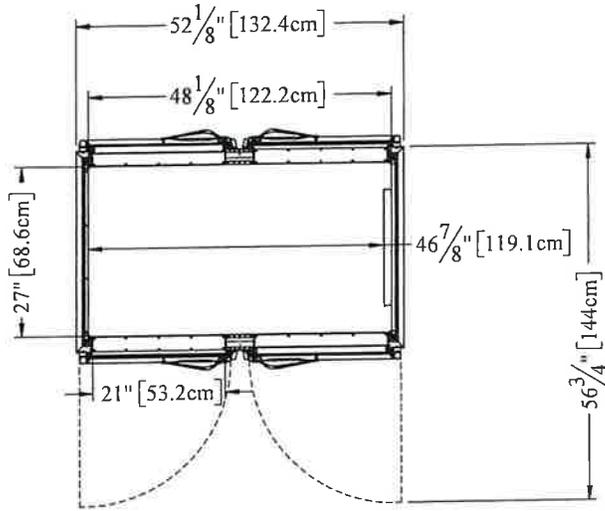
ELEVATION

G SERIES

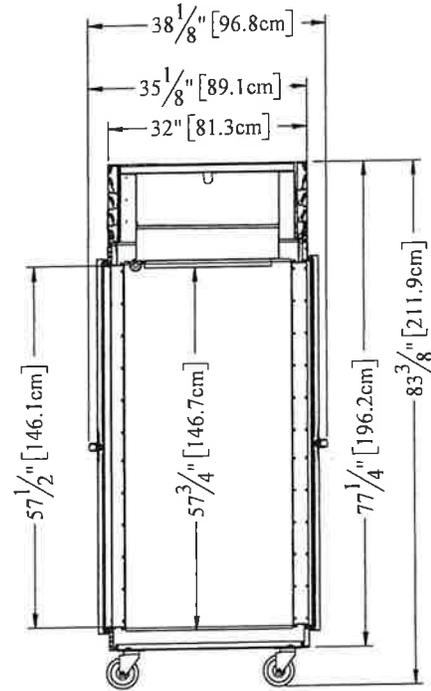
2-Section Hot Food Holding Cabinets Pass-Thru, Solid Door(s)

MODELS:

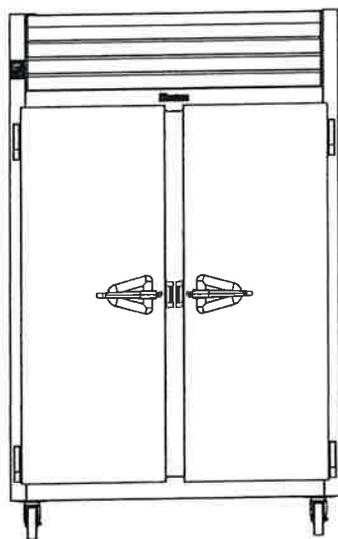
G24312P, G24314P, G24315P, G24317P, G24318P



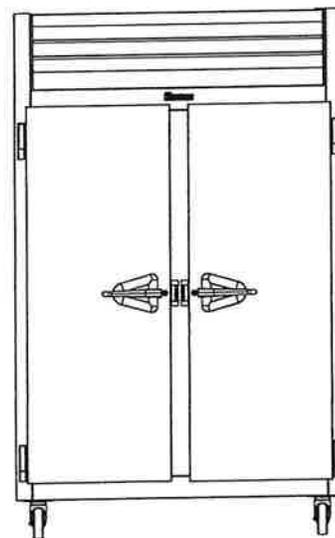
TOP VIEW



SIDE VIEW



ELEVATION





G SERIES

2-Section Hot Food Holding Cabinets Pass-Thru, Solid Door(s)

MODELS:

Half Height Door Models: G24304P, G24305P, G24307P

Full Height Door Models: G24312P, G24314P, G24315P, G24317P, G24318P

EQUIPMENT SPECIFICATIONS

MODELS	G243__P
DIMENSIONAL DATA	
Net Capacity cu. ft.	47.0 (1331 l)
L x D x H - Overall in. ¹	52½ (132.4 cm) x 35½ (96.8 cm) x 83¾ (211.9 cm)
Depth - over body in.	32 (81.3 cm)
Depth - door open 90° in.	56½ (144 cm)
Clear half-door W x H in.	21 (53.2 cm) x 27¾ (69.6 cm)
Clear full-door W x H in.	21 (53.2 cm) x 57½ (146.1 cm)
No. Standard Shelves	6
Shelf Area sq. ft. ²	34.6 (3.21 sq m)
ELECTRICAL DATA	
Voltage Plug	208-230/115/60/1 Hard Wire
Feed wires with ground	4
Wattage @ 208V	3000
Minimum Circuit Breaker Amperes	20
Maximum Over Current Protection Amperes	20
SHIPPING DATA	
L x D x H Crated in.	62 (157 cm) x 42 (107 cm) x 85 (216 cm)
Volume Crated cu. ft.	128 (3625 l)
Uncrated Crated Weight lbs.	390 (177 kg) 450 (204 kg)

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and doors are constructed of heavy gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways.

Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

HEATING SYSTEM

A low watt density, serpentine style, heater is employed for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct, where it is then evenly distributed throughout the cabinet, assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control. Standard operating temperature range 140° to 180°F.

CONTROL

The easy to use water resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) plated shelves, mounted on pilasters, installed at the factory. Recommended load limit per shelf should not exceed 225 lbs.

DOMESTIC WARRANTY

A six year parts and labor warranty is provided standard.

NOTES:

1. Height shown when mounted on standard 6" high casters.
2. Figure shown reflects the area of standard shelf compliment.

OPTIONAL ACCESSORY TRAY SLIDE VERSATILITY CHART	
TRAY SLIDE DRAWINGS	
TRAY SLIDE OFFERING	Universal (1) 18" x26" or (2) 14" x18" or (2) 12" x20"
SPACING CAPACITY DOOR SIZE	4" 14 Pairs Full Door & 04 Half ¹ 4" 14 Pairs Full Door & 07 Half ² 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half

- Upper Half Height Door¹
- Lower Half Height Door²

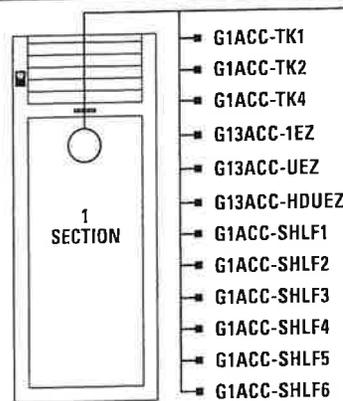
CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

G-SERIES ACCESSORY KITS

1 Section Models

G-SERIES ACCESSORY KIT LOCATION GUIDE:

Each kit includes all necessary mounting hardware except where noted. All G-Series accessory kits are pre-packaged for easy installation at the job site.



One Section Models

EZ-CHANGE KITS:

		HEATED CABINET	REFRIG. / FREEZER
G13ACC-1EZ	(4) pairs #1 tray slides with pilasters per 1/2 section (top or bottom)	Available	Available
G13ACC-UEZ	(3) pairs universal with pilasters per 1/2 section (top or bottom)	Available	Available
G13ACC-HDUEZ	(3) pairs heavy duty universal with pilasters per 1/2 section (top or bottom)	Available	Available

TRAY SLIDES:

		Available	Available
G1ACC-TK1	(8) pairs #1 tray slides includes pilasters per full section	Available	Available
G1ACC-TK2	(2) pairs #4 tray slides includes pilasters per full section	Available	Available
G1ACC-TK4	(7) pairs universal tray slides includes pilasters per full section	Available	Available

SHELVES:

		Not Available	Available
G1ACC-SHLF1	(3) epoxy coated shelves on pins	Not Available	Available
G1ACC-SHLF2	(3) epoxy coated shelves on pilasters	Not Available	Available
G1ACC-SHLF3	(3) plated shelves on pins	Not Available	Available
G1ACC-SHLF4	(3) plated shelves on pilasters	Not Available	Available
G1ACC-SHLF5	(1) epoxy coated shelf with pins & clips	Not Available	Available
G1ACC-SHLF6	(1) plated shelf with pins & clips	Available	Available

OPTIONS:

Optional remote G-Series one door models include TXV and solenoid valve only. Top mounted condensate evaporator is included, however, does not include the condensing unit. <i>Please designate by adding "R" at end of model number.</i>	Available
Export Crating	Available

OTHER ACCESSORY KITS – FOR ALL G-SERIES REFRIGERATOR, FREEZER & HEATED MODELS:

GSACC-LEGS	Set of (4) 6" high legs	Available
CK3	Set of (4) 4-5/8" high casters	Available
GSACC-#1TS	(1) pair #1 type tray slides (Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)	Available
GSACC-#4TS	(1) pair #4 type tray slides (Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)	Available
GSACC-UVTS	(1) pair universal type tray slides (Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.) (excludes 2 section heated cabinets only)	Available
GSACC-1EZ	(1) pair #1 type tray slides (Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)	Available
GSACC-UEZ	(1) pair universal type tray slides (Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)	Available
GSACC-HDUEZ	(1) pair heavy duty universal type tray slides (Must Order Pilasters. Consult factory for other tray slide and pilaster kit options.)	Available
GSACC-PLSTS	(1) set pilasters and clips for shelves (Not Applicable For Tray Slides)	Available



TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

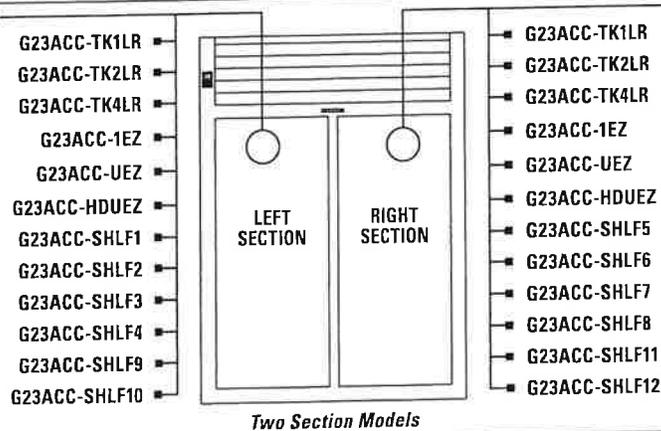
FT. WORTH, TX 76106
FAX-MKTG 1 (817) 624-4302

G-SERIES ACCESSORY KITS

2 Section Models

G-SERIES ACCESSORY KIT LOCATION GUIDE:

Each kit includes all necessary mounting hardware except where noted. All G-Series accessory kits are pre-packaged for easy installation at the job site.



EZ-CHANGE KITS:

		HEATED CABINET	REFRIG. / FREEZER
Left and Right Section:			
G23ACC-1EZ	(4) pairs #1 tray slides with pilasters per 1/2 section (<i>top and bottom</i>)	Available	Available
G23ACC-UEZ	(3) pairs universal with pilasters per 1/2 section (<i>top and bottom</i>)	Not Available	Available
G23ACC-HDUEZ	(3) pairs heavy duty universal with pilasters per 1/2 section (<i>top and bottom</i>)	Not Available	Available

TRAY SLIDES:

Left and Right Section:			
G23ACC-TK1LR	(8) pairs #1 tray slides (<i>with pilasters</i>) per full section	Available	Available
G23ACC-TK2LR	(2) pairs #4 tray slides (<i>with pilasters</i>) per full section	Available	Available
G23ACC-TK4LR	(7) pairs universal tray slides (<i>with pilasters</i>) per full section	Not Available	Available

SHELVES:

Left Section:			
G23ACC-SHLF1	(3) epoxy coated shelves on pins	Not Available	Available
G23ACC-SHLF2	(3) epoxy coated shelves on pilasters	Not Available	Available
G23ACC-SHLF3	(3) plated shelves on pins	Not Available	Available
G23ACC-SHLF4	(3) plated shelves on pilasters	Not Available	Available
G23ACC-SHLF9	(1) epoxy coated shelf with pins & clips	Not Available	Available
G23ACC-SHLF10	(1) plated shelf with pins & clips	Not Available	Available
Right Section:			
G23ACC-SHLF5	(3) epoxy coated shelves on pins	Not Available	Available
G23ACC-SHLF6	(3) epoxy coated shelves on pilasters	Not Available	Available
G23ACC-SHLF7	(3) plated shelves on pins	Not Available	Available
G23ACC-SHLF8	(3) plated shelves on pilasters	Not Available	Available
G23ACC-SHLF11	(1) epoxy coated shelf with pins & clips	Not Available	Available
G23ACC-SHLF12	(1) plated shelf with pins & clips	Not Available	Available
Left or Right Section:			
G23ACC-SHLF13	(1) plated shelf with pins & clips (<i>hot food cabinets only</i>)	Available	Not Available

OPTIONS:

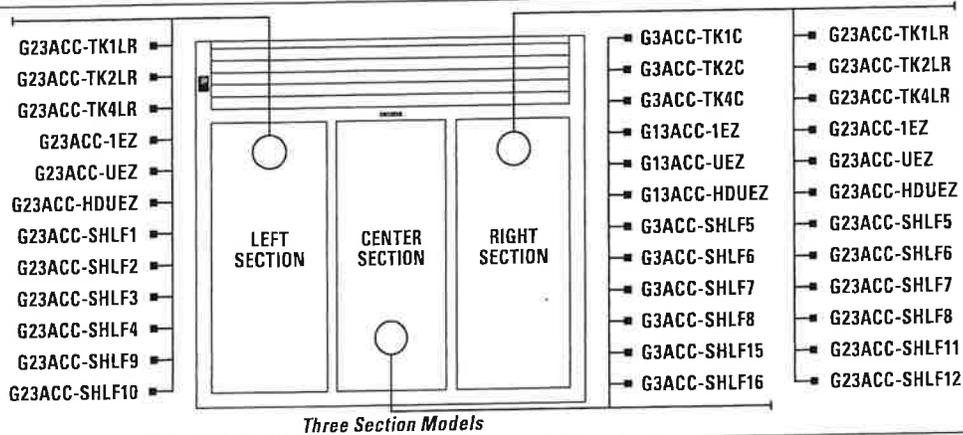
Optional remote G-Series two door models include TXV and solenoid valve only. Top mounted condensate evaporator is included, however, does not include the condensing unit. <i>Please designate by adding "R" at end of model number.</i>	Available
Export Crating	Available

G - SERIES ACCESSORY KITS

3 Section Models (Does not apply to G-Series Heated Cabinets)

G-SERIES ACCESSORY KIT LOCATION GUIDE:

Each kit includes all necessary mounting hardware except where noted. All G-Series accessory kits are pre-packaged for easy installation at the job site.



EZ-CHANGE KITS:

Left and Right Sections:		REFRIG. / FREEZER
G23ACC-1EZ	(4) pairs #1 tray slides with pilasters per 1/2 section (top and bottom)	Available
G23ACC-UEZ	(3) pairs universal with pilasters per 1/2 section (top and bottom)	Available
G23ACC-HDUEZ	(3) pairs heavy duty universal with pilasters per 1/2 section (top and bottom)	Available
Center Section:		Available
G13ACC-1EZ	(4) pairs #1 tray slides with pilasters per 1/2 section (top and bottom)	Available
G13ACC-UEZ	(3) pairs universal with pilasters per 1/2 section (top and bottom)	Available
G13ACC-HDUEZ	(3) pairs heavy duty universal with pilasters per 1/2 section (top and bottom)	Available

TRAY SLIDES:

Left and Right Sections:		Available
G23ACC-TK1LR	(8) pairs #1 tray slides (with pilasters) per full section	Available
G23ACC-TK2LR	(2) pairs #4 tray slides (with pilasters) per full section	Available
G23ACC-TK4LR	(7) pairs universal tray slides (with pilasters) per full section	Available
Center Section:		Available
G3ACC-TK1C	(8) pairs #1 tray slides (with pilasters) per full section	Available
G3ACC-TK2C	(2) pairs #4 tray slides (with pilasters) per full section	Available
G3ACC-TK4C	(7) pairs universal tray slides (with pilasters) per full section	Available

SHELVES:

Left Section:		Available
G23ACC-SHLF1	(3) epoxy coated shelves on pins	Available
G23ACC-SHLF2	(3) epoxy coated shelves on pilasters	Available
G23ACC-SHLF3	(3) plated shelves on pins	Available
G23ACC-SHLF4	(3) plated shelves on pilasters	Available
G23ACC-SHLF9	(1) epoxy coated shelf with pins & clips (for Left Section)	Available
G23ACC-SHLF10	(1) plated shelf with pins & clips (for Left Section)	Available
Center Section:		Available
G3ACC-SHLF5	(3) epoxy coated shelves on pins	Available
G3ACC-SHLF6	(3) epoxy coated shelves on pilasters	Available
G3ACC-SHLF7	(3) plated shelves on pins	Available
G3ACC-SHLF8	(3) plated shelves on pilasters	Available
G3ACC-SHLF15	(1) epoxy coated shelf with pins & clips (for Center Section)	Available
G3ACC-SHLF16	(1) plated shelf with pins & clips (for Center Section)	Available
Right Section:		Available
G23ACC-SHLF5	(3) epoxy coated shelves on pins	Available
G23ACC-SHLF6	(3) epoxy coated shelves on pilasters	Available
G23ACC-SHLF7	(3) plated shelves on pins	Available
G23ACC-SHLF8	(3) plated shelves on pilasters	Available
G23ACC-SHLF11	(1) epoxy coated shelf with pins & clips (for Right Section)	Available
G23ACC-SHLF12	(1) plated shelf with pins & clips (for Right Section)	Available

OPTIONS:

Optional remote G-Series three door models include TXV and solenoid valve only. Top mounted condensate evaporator is included, however, does not include the condensing unit. Please designate by adding "R" at end of model number.	Available
Export Crating	Available



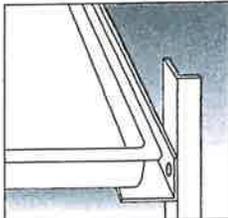
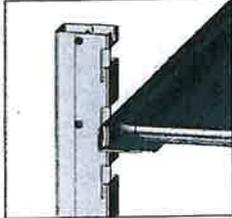
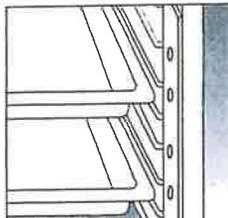
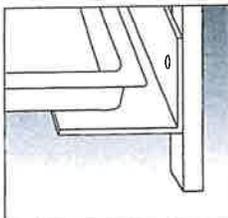
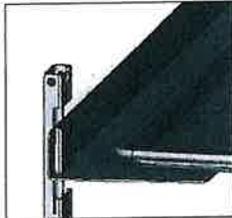
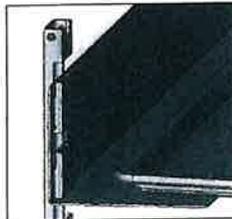
TRAULSEN
4401 BLUE MOUND RD
PHONE 1 (800) 825-8220
Website www.traulsen.com

FT WORTH, TX 76106
FAX-MKTG 1 (817) 624-4302

Tray Slide & Shelf Versatility Chart

All G-Series accessory kits are pre-packaged for easy installation at the job site.

TRAY SLIDES:

	SPACING					
	2"	3"	4"	5"		
#1 Tray Slides 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans						
Behind full height door – all models	28	19	14	11	#1 Tray Slides Standard	#1 Tray Slides EZ-Change
Behind upper half height door – all models	13	9	7	5		
Behind lower half height door – all models	13	9	7	5		
#1 Tray Slides – EZ-Change Interior (Heated cabinets decrease quantity by 1, not available for two section models)	2"		4"			
Behind full height door – all models			26	13		
Behind half height door – all models			12	6		
#4 Tray Slides – Standard Plated steel rod type for rim support of: (1) 18" x 26" Pan (One pair of #4 tray slides accommodates one half section)		1-1/2"				
Behind full height door – all models			38		#4 Tray Slides Standard	
Behind upper half height door – all models			18			
Behind lower half height door – all models			18			
Universal Tray Slides – Standard* 16 ga. stainless steel angle type for bottom support of: (1) 18" x 26" Pan or (2) 14" x 18" Pans or (2) 12" x 20" Pans (Heated cabinets decrease quantity by 1, not available for two section models)	4"	5"	6"			
Behind full height door – all models	14	11	9		Universal Tray Slides Standard	Universal Tray Slides EZ-Change
Behind upper half height door – all models	6	5	4			
Behind lower half height door – all models	7	5	4			
Universal Tray Slides – EZ-Change Interior* (Heated cabinets decrease quantity by 1, not available for two section models)	2-1/4"	4-1/2"				
Behind full height door – all models			22	11		
Behind half height door – all models			11	5		
Heavy-Duty Universal Tray Slides – EZ-Change Interior* (Heated cabinets decrease quantity by 1, not available for two section models)	4-1/2"	9"				
Behind full height door – all models			11	5		Heavy-Duty Universal Tray Slides EZ-Change
Behind half height door – all models			5	2		

SHELVES:

Capacity	Std.	Max.
Behind full height door mounted on standard shelf pins	3	9
Behind half height door mounted on standard shelf pins	3	8
Behind full height door mounted on optional pilasters	3	13 (4" spacing)
Behind half height door mounted on optional pilasters	3	12 (4" spacing)

Notes:

- For all after market parts call Traulsen parts department 800-825-8220.
- The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.
- Optional tray slides are not available for Compact Undercounter, Compact and Prep Tables models
- EZ-Change Interior Universal Tray Slides max weight 75 lbs. EZ-Change Heavy Duty Universal Tray Slides max weight 125 lbs.*
- Universal Tray Slides are not available for two section heated cabinets.*

Continued product development may necessitate specification changes without notice.

TR35872 (REV. 07-06-16)

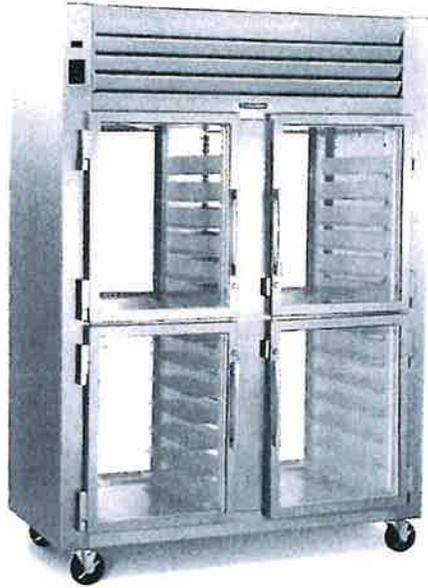


Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

DEALERS CHOICE G SERIES

G SERIES

2-Section Refrigerator Pass-Thru Self-Contained Hinged Glass Door(s)



STANDARD PRODUCT FEATURES

- High Performance, Energy Efficient Refrigeration System Using R-290
- Reliable Microprocessor Control With LED Temperature Display
- Evaporator Coil Outside Food Zone Provides More Usable Space
- Load-Sure™ Guard Prevents Problems From Improper Loading
- Durable All-Metal Construction
- Stainless Steel Front & Louver Panel, Glass Door, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ-Clean™ Door Gaskets
- Three (3) Epoxy Coated Shelves Per Section (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 6" High Locking Casters

FIELD INSTALLED ACCESSORIES & OPTIONS

- Trayslides for 18" x 26" Sheet Pans
- Trayslides for 12" x 20" Food Pans
- Trayslides for 14" x 18" Sheet Pans
- Trayslides for 18" x 26, 12" x 20" & 14" x 18" Pans
- Additional Shelves
- Set of (4) 4 1/8" Casters in Lieu of Standard
- 6" High Legs



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

AVAILABLE CONFIGURATIONS

Half-Height Door Models	Control Side Hinging	Non Control Side Hinging
G21004P	Left/Right	Left/Right
G21005P	Left/Left	Left/Left
G21006P	Right/Left	Right/Left
G21007P	Right/Right	Right/Right

Full-Height Door Models	Control Side Hinging	Non Control Side Hinging
G21014P	Left/Right	Left/Right
G21015P	Left/Left	Left/Left
G21016P	Right/Left	Right/Left
G21017P	Right/Right	Right/Right

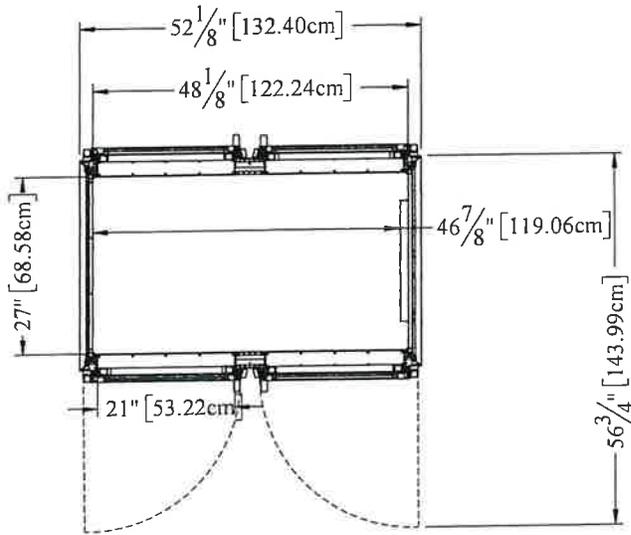
*Please refer to the G Series Accessory Kit Guide for precise details. (Form TR35872)

-GUARANTEED FOR LIFE CAM-LIFT HINGES

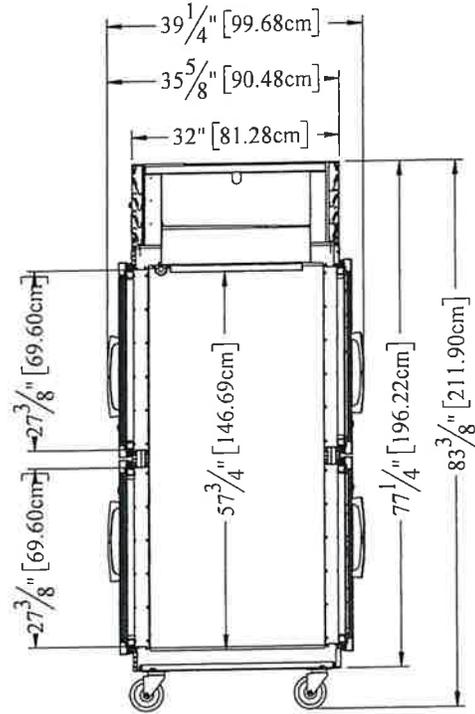
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MODELS:

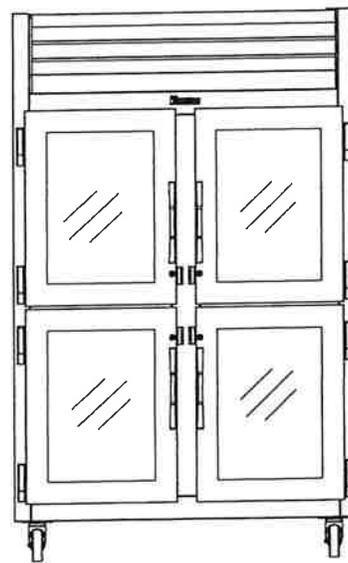
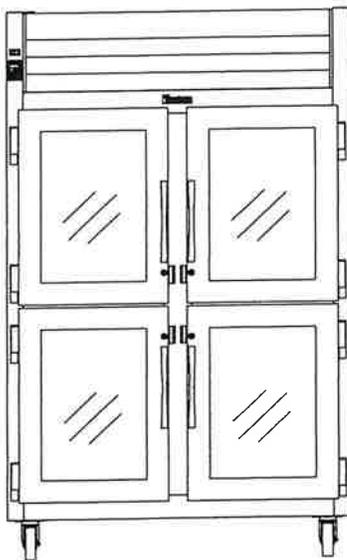
G21004P, G21005P, G21006P, G21007P



TOP VIEW



SIDE VIEW



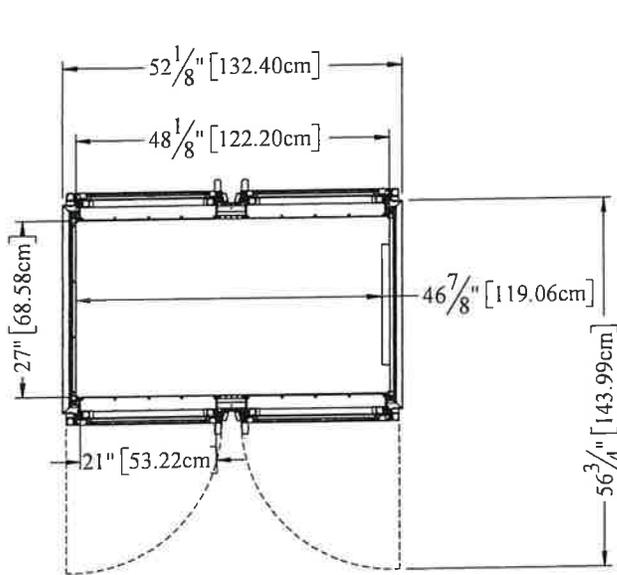
ELEVATION

G SERIES

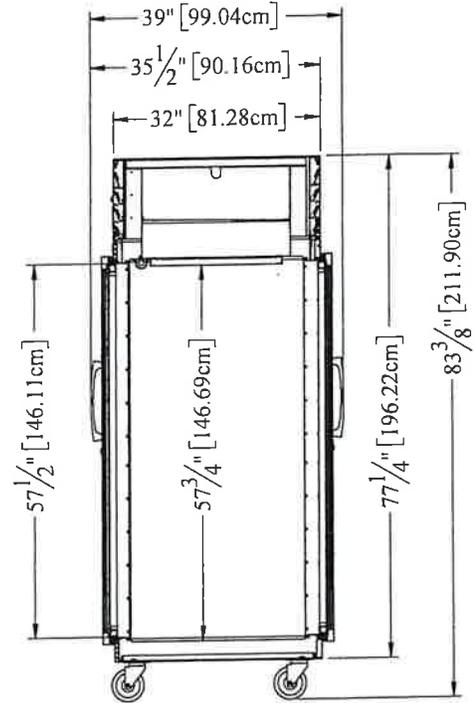
2-Section Refrigerator Pass-Thru Self-Contained Hinged Glass Door(s)

MODELS:

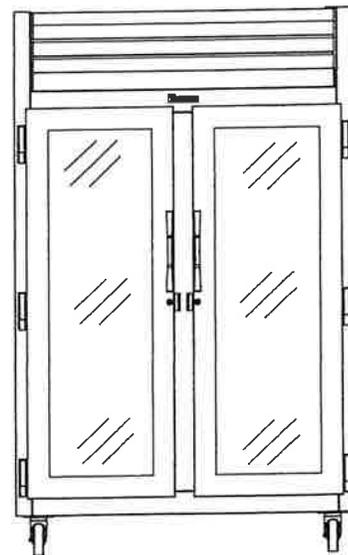
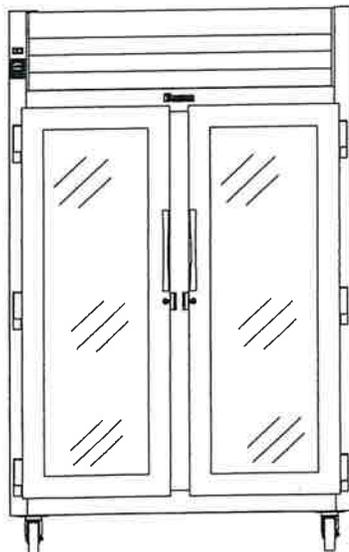
G21014P, G21015P, G21016P, G21017P



TOP VIEW



SIDE VIEW



ELEVATION



G SERIES

2-Section Refrigerator Pass-Thru Self-Contained Hinged Glass Door(s)

MODELS:

Half Height Door Models: G21004P, G21005P, G21006P, G21007P
 Full Height Door Models: G21014P, G21015P, G21016P, G21017P

EQUIPMENT SPECIFICATIONS

MODELS	G210__P
DIMENSIONAL DATA	
Net Capacity cu. ft. ¹	49.84 (1411 l) 50.63 (1434 l)
Length - overall in.	52 1/2" (132.4 cm)
Depth - overall in.	39" (99 cm)
Depth - over body in.	32 (81.3 cm)
Depth - door open 90° in.	56 1/2" (144 cm)
Clear door width in.	21" (53.2 cm)
Clear half-door height in.	27 3/8" (69.6 cm)
Clear full-door height in.	57 1/2" (146.1 cm)
Height - overall on 6" legs in. ²	83 3/8" (211.9 cm)
No. Standard Shelves	6
Shelf Area sq. ft. ³	34.6 (3.21 sq m)
ELECTRICAL DATA	
Voltage Plug	115/ 60/1 NEMA 5-15P [attached]
Full Load Amperes KWH/24HR ⁴	7.9 3.92
REFRIGERATION DATA	
Refrigerant	R-290
Refrigerant Charge oz.	4.5 (127.6 g)
BTU/HR H.P. ⁵	4100 3/4 HP
SHIPPING DATA	
Length - Crated in.	62" (157 cm)
Width - Crated in.	42" (107 cm)
Height - Crated in.	85" (216cm)
Volume Crated cu. ft.	128 (3625 l)
Weight - Crated lbs.	574 (260 kg)

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and doors are constructed of heavy gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" (15 cm) high casters are included.

Doors are equipped with removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. An external switch is provided to activate the interior LED lighting.

Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti-condensate heaters are located behind each door opening.

The cabinet is insulated with an average of 2" (5 cm) thick high density, non-CFC, foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, refrigeration system using environmentally-friendly, low GWP R-290 refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' (2.7 m) NEMA cord and 5-15P plug is provided. Standard operating temperature is 34° to 38°F (1° to 3°C).

CONTROL

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display with both a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs. (102kg).

DOMESTIC WARRANTY

Both a six year parts and labor warranty and a seven year compressor warranty (self-contained models only) are provided standard.

When ordering please specify: Voltage, Hinging, and Options.

Equipped with one NEMA 5-15P Plug



NOTES:

1. Net Capacity cu. ft. = Half Height Door | Full Height Door models.
2. 12" Top clearance preferred for optimum performance & service access.
3. Figure shown reflects the area of standard shelf compliment.
4. KWH/24HR = Kilowatt usage per 24 hours
5. Based on a 90°F ambient and 20°F evaporator.

OPTIONAL ACCESSORY TRAYSLIDE VERSATILITY CHART

TRAYSLIDE DRAWINGS						
TRAYSLIDE OFFERING	#1 (1) 18" x26" or (2) 14"x18"	#4 (Rod Type) (1) 18" x26"	Universal (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	#1 EZ-Change (1) 18" x26" or (2) 14"x18"	Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	HD Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"
SPACING CAPACITY DOOR SIZE	2" 28 Pairs Full Door & 13 Half 3" 19 Pairs Full Door & 09 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half	1 1/2" 38 Pairs Full Door (2 Pair) 1 1/2" 18 Pairs Half Door (1 Pair)	4" 14 Pairs Full Door & 06 Half ¹ 4" 14 Pairs Full Door & 07 Half ² 5" 11 Pairs Full Door & 05 Half 6" 09 Pairs Full Door & 04 Half	2" 26 Pairs Full Door & 12 Half 4" 13 Pairs Full Door & 06 Half	2 1/4" 22 Pairs Full Door & 11 Half 4 1/2" 11 Pairs Full Door & 05 Half	4 1/2" 11 Pairs Full Door & 05 Half 9" 05 Pairs Full Door & 02 Half

- Upper Half Height Door¹
- Lower Half Height Door²

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

BLODGETT

MARK V-100

Full-Size Standard Depth
Electric Convection Oven



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Control options

- SSI-M - Solid state infinite control w/manual timer
- SimpleTouch - NEW touchscreen control with ability to store and group recipes. Includes rack timing, Cook&Hold, Fan Delay, Fan Pulse, and HACCP storage capability

■ Legs, casters & stands

- 6" (152mm) seismic legs
- 6" (152mm) casters
- 4-1/4" (108mm) low profile casters (double only)
- 25" (635mm) stainless steel stand w/rack guides
- 29" (737mm) stainless steel, fully welded, open stand with pan supports
- VLF ventless hood
- Stainless steel oven liner
- Extra oven racks
- Solid stainless steel back
- 440 volt, 3 phase
- 480 volt, 3 phase
- Prison package (includes security control panel and stainless steel back)
- Vent connector

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions. All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy access
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge) for easy cleaning
- Aluminized blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior halogen lights

OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two halogen oven lamps

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.

NOTE: The company reserves the right to make substitutions of components without prior notice

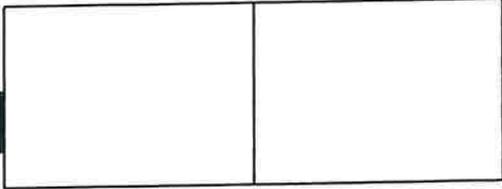


www.blodgett.com

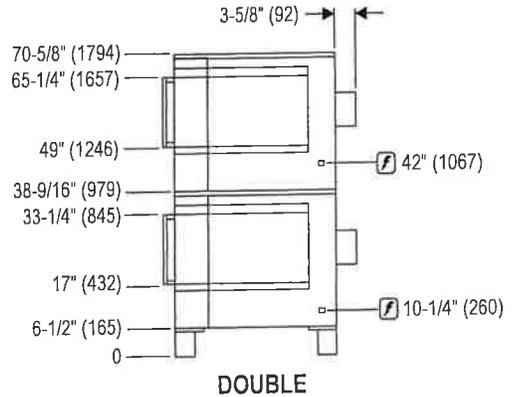
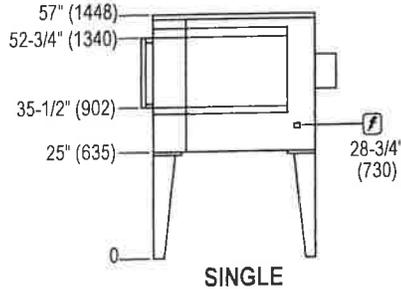
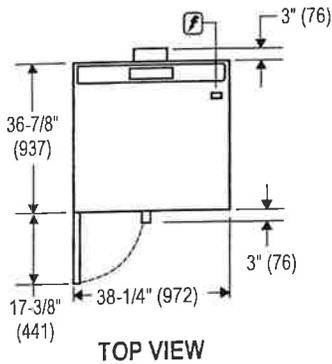
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



MARK V-100



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model MARK V-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Doors shall (be solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two halogen lamps, five chrome-plated removable racks and removable crumb trays. Control panel shall be recessed with solid state digital control with LED display, Cook & Hold and Pulse Plus. Provide three year parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

- Floor space 38-1/4" (972mm) W x 36-7/8" (936mm) L
- Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters
 - Single Add 4-1/2" (114mm) to height
 - Double Height dimensions remain the same
 - Double Low Profile Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

- From combustible and non-combustible construction 1/2" (13 mm)

MINIMUM ENTRY CLEARANCE

- Uncrated 28-7/8" (733mm)
- Crated 34-1/16" (876mm)

SHIPPING INFORMATION

- Approx. Weight
 - Single 490 lbs. (222 kg)
 - Double 1020 lbs. (463 kg)

Crate Size

- 37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

MAXIMUM INPUT

11 per oven section

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/240	60	3	11	26/24/24
440	60	3	11	15/14/14
480	60	3	11	14/13/13

1/2 H.P., 2 speed motor, 1120 and 1710 RPM (60Hz.)

VAC	Hz	Phase	kW	Amps (L1-L2-L3-N)
220/240	50	1	11	48/0/0/48
240/415	50	3	11	18/14/14/4
230/400	50	3	11	18/15/15/3



IM-0460-22 Ice Cube Machine

Models

- IM-0460-AC-22 IM-0460-AH-22



ICETRO IM-0460-22 Ice machine on a IB-026-22 bin

*Ice Machine and Bin sold separately

- Up to 443 lbs production capacity (70F/50F, 24 Hours)
- 304 stainless-steel exterior (durable & rust-resistant)
- Simple diagnostic panel to assist service & maintenance
- Cleaning switch for auto cleaning cycle
- Magnetic frame cleanable condenser air filters
- Adjustable flush time to reduce scale & cleaning cost
- ABS antimicrobial interior to reduce slime & cleaning cost
- Water distributor tube & water sump removed w/o tools
- Heavy duty water curtain, pins & hangers for easy removal
- Hinged front doors for easy access
- No screws on side or back panels for easy access
- Sides & top vents for optimal ventilation
- Improved evaporator section to reduce airborne bacteria
- Power cord with NEMA 5-15 plug
- R-404A refrigerant

Ice Shape



Half Cube
 $\frac{3}{8}$ " x $1\frac{1}{8}$ " x $\frac{7}{8}$ "
 (.95 x 2.86 x 2.22 cm)



Cube
 $\frac{7}{8}$ " x $\frac{7}{8}$ " x $\frac{7}{8}$ "
 (2.22 x 2.22 x 2.22 cm)

Factory Warranty

Parts & Labor

3 YR

Ice Maker

5 YR

Evaporator

Parts

5 YR

Compressor

Extend ice machine warranty 1 year by installing an IcePro 400 with ice machine.



* Applies only to new ice machines, at the time of original installation & start-up.

Specifications

BTU Per Hour:

5,405

Refrigerant:

R404A

- Ambient Temperature Range 50 to 100 F (10 to 37 C)
- Water Temperature Range 50 to 90 F (10 to 32 C)
- Potable Water Pressure Min. 20 psi (137 g kPA) Max. 80 psi (551.1 kPA)
- Condenser Water Pressure Min. 20 psi (1.38 bar) Max. 150 psi (10.34 bar)

Ice Machine Electric

115/60/1

Minimum circuit ampacity:

Air-cooled: 15 *1ph*

Maximum fuse size:

Air-cooled: 20 *1ph*

Accessories

Bin Adapter

IBT-2230B Center Mount 30" Bin*
 IBT-2230BV Center Mount 30" Bin

* Bins with S/N prior to VA/JJ

Bin-Stat Kit

IBO-150KIT
 Recommended when ice machine is installed on soda dispenser.



Water Filtration

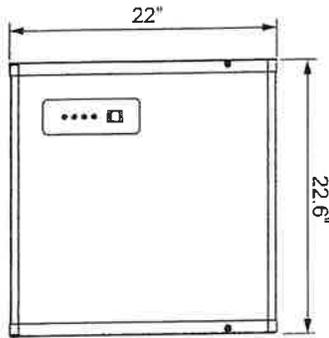
IcePro 400
 Reduces sediment and chlorine contaminants with the use of Citrine.



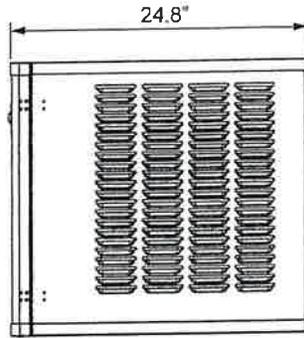


IM-0460-22 Ice Cube Machine

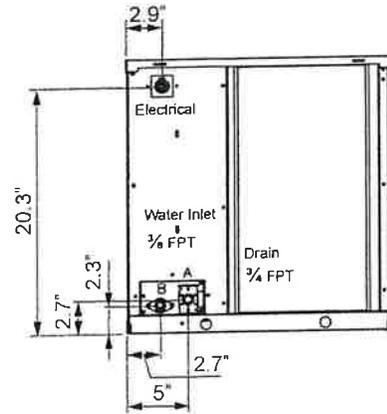
IM-0460-22 Air Cooled



FRONT VIEW



SIDE VIEW



BACK VIEW

Specifications

Dimensions		Width	Depth	Height	Weight
IM-0460-22 Machine		22"	24.8"	22.6"	143.3 lbs (Net) 168 lbs (Shipping)

Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°Air/70°F	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
		70°Air/ 50°F Water	90°Air/ 70°F Water		
AIR COOLED	cube	1 ph	1 ph	6.21	18 Gal.
		443 lbs	367 lbs		
	half-cube	1 ph	1 ph	6.21	18 Gal.
		443 lbs	367 lbs		



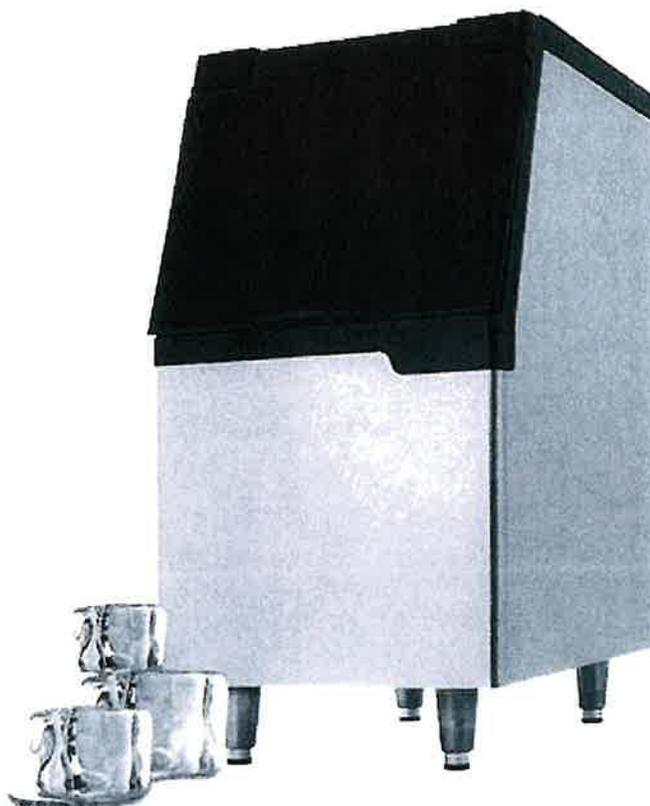


22" WIDE ICE
STORAGE BIN

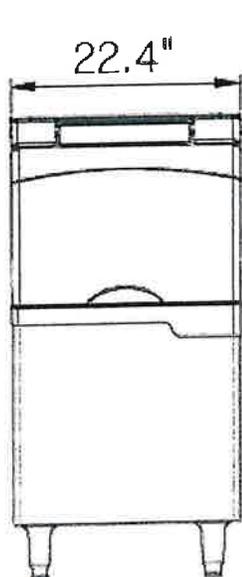
IB-026-22

KEY FEATURES:

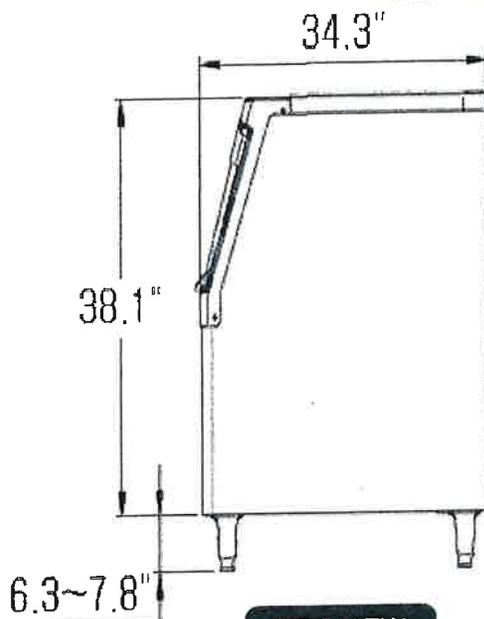
- High quality construction and components
- High quality 304 stainless-steel and ABS exterior (durable & rust-resistant)
- High density urethane insulation
- Convenient grip handle
- 265 lbs storage capacity
- (4) 6.3" ~ 7.8" height adjustable stainless steel legs
- For use with WM & IM-0460-22, IM-0350-22, IM-0550-22, and IM-0770



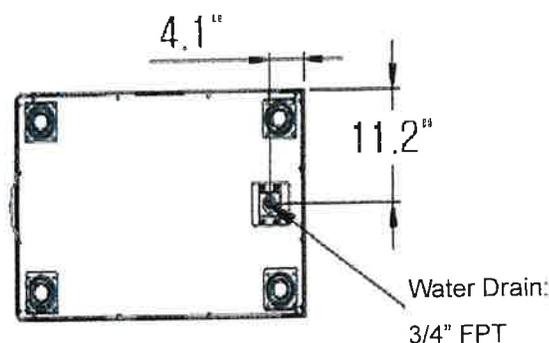
PLAN VIEW :



FRONT VIEW



SIDE VIEW



BOTTOM VIEW

MODEL	WIDTH	DEPTH	HEIGHT	WEIGHT	
IB-026-22	22.4"	34.4"	38.1"	99.2 lbs (Net)	113 lbs (Shipping)



* Design and specifications are subject to change without prior notice.



Model: IcePro 400
For 400 Lb./Day Ice Makers



ICETRO America utilizes the IcePro water treatment systems in providing built in pre-filtration to all of our systems as well as controlling scale with a patented blend called Citryne*. The IcePro series is a complete system without the need to add additional pre-filtration or scale control.



The IcePro 400 is a single cartridge water treatment system designed to reduce sediment, chlorine, taste and odors. The system filters to 5 micron and utilizes Citryne to eliminate water related problems caused by scale build up.

Benefits



- ▶ High quality activated carbon to greatly reduce corrosion, bad tastes and odors
- ▶ Reduces costly equipment maintenance
- ▶ Quick cartridge change out.
- ▶ Includes Citryne for true scale elimination
- ▶ Full port shut off valve
- ▶ Pressure line gauge



Application

Ice - Cubers up to 400 lbs
Flakers up to 600 lbs



**Activate your extended 1 Year warranty !!
(only for Cubers)**

<https://icetrowaterproducts.com/registration/>



Includes Citryne®, which is a patented blend to eliminate the effects of scale in food

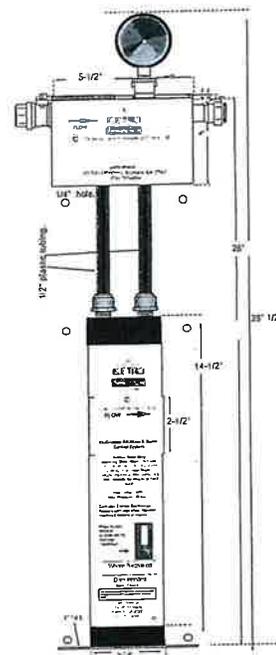




Model: IcePro 400
For 400 Lb./Day Ice Makers

Specifications

Dimensions	26" X 5.5" X 3.75"
Connection	1/2" FNPT
Max. PSI	125
Max Temp.	100°F
Flow Rate	2.8 gpm
Sediment Reduction	5 micron
Shipping Weight	9 lbs.



Replacement Cartridge

Model: IcePro 400R

All IcePro cartridges should be changed out every six months or when there is a reduction in water pressure. Filter life depends greatly upon the quality of water. This product is for commercial use only and must be installed and maintained according to manufacturers guidelines www.icetroamerica.com or the warranty can be voided.

Distributor/Dealer Info:

WARNING:

This product can expose you to chemicals including lead, which is known to the State of California to cause cancer. For more information, go to www.P65Warnings.ca.gov

(714) 215 - 4864
www.icetroamerica.com
1202 W Struck Ave, Orange, CA 92867
6432 Warren Drive Norcross, GA 30093



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



G-Series Medium Duty Automatic Slicer

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.



Model

G12A – 12" Diameter Knife

Standard Features

- Automatic or manual slicer operation
- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (1)
- Gripping teeth on underside of end weight for stability when slicing taller product (inset 2)
- Pyramid-shaped end weight teeth improve product hold during slicing (3)
- 0 to 1/2" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier (inset 4)
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

Optional items

- Large slicer cover
- Slaw tray
- Vegetable hopper

To select options, see complete list on back



AutoQuotes

Warranty

- Two years parts and labor

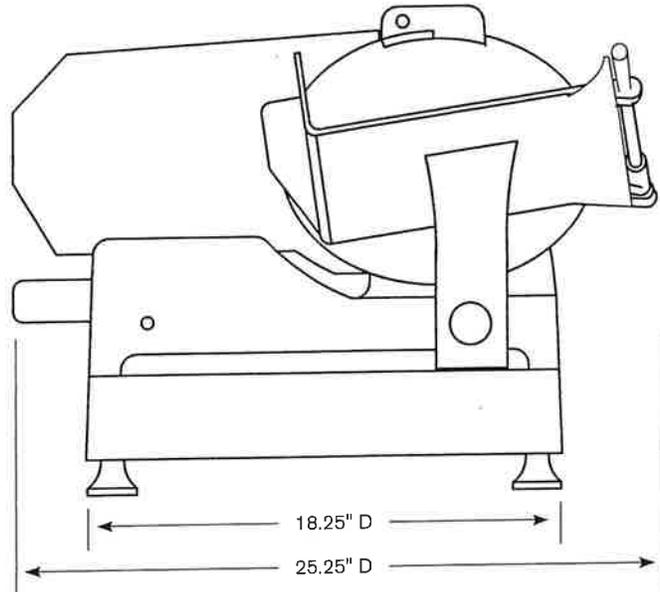
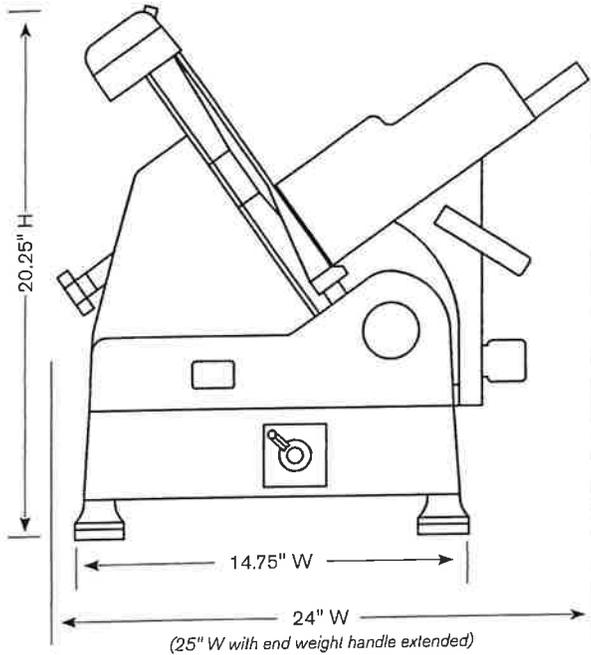
Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Front View

Side View



SPECIFICATIONS										Product Cutting Capacity		
Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	W (Width)	D (Diameter)	L (Length)
G12A	Both	1/2 HP	115-60-1	3	Belt	4 Hours		12" (30.48 cm)	1/2" (1.3 cm)	10" (25.4 cm)	8.75" (22.2 cm)	10.5" (26 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. **This product ships on a pallet. Freight class 85.**

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Ship Wt
G12A	25" w x 25.25" d x 20.25" h (64 cm x 64 cm x 51.4 cm)	81 lbs (37 kg)	25" w x 28" d x 32" h (64 cm x 71 cm x 81 cm)	93 lbs (42 kg)

Slicer is automatic or manual with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof with sealed splash zones. Slicer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL ITEMS:

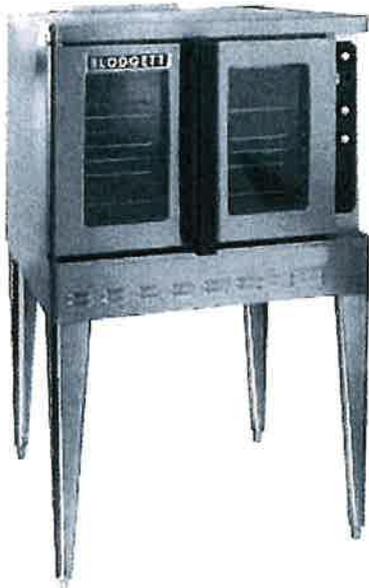
- SC-LARGE** Large slicer cover
- SLAWTRAY** Slaw tray
- 300014** Vegetable hopper
- M500A** Food fence (11" d x 1-1/8" h)

Available only at time of purchase.

BLODGETT

DFG-100

Full-Size, Standard Depth
Dual Flow Gas Convection Oven



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- **Legs, casters & stands**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device**
 - 48" (1219mm) hose
 - 36" (914mm) hose
- SSI-M - Solid state infinite control w/manual timer
- Stainless steel oven liner
- Extra oven racks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Prison package (includes security control panel and stainless steel back)
- Flue connector

- ### OPTIONS AND ACCESSORIES (AT NO ADDITIONAL CHARGE)
- Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions. All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*
- * For all international markets, contact your

* For all international markets, contact your local distributor.

NOTE: The company reserves the right to make substitutions of components without prior notice

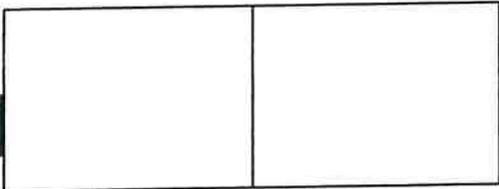


www.blodgett.com

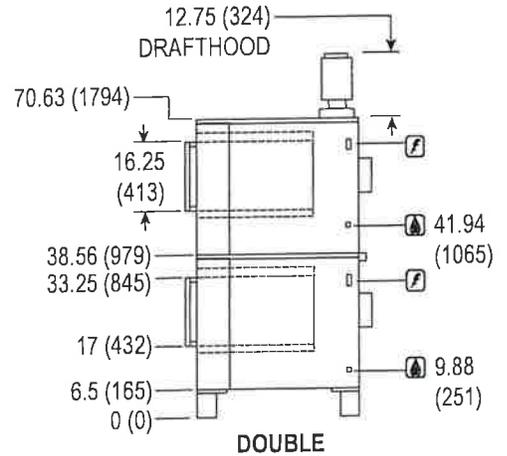
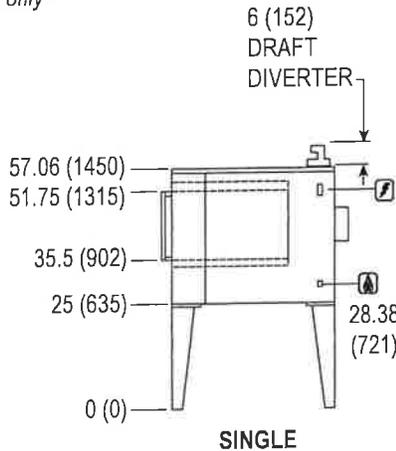
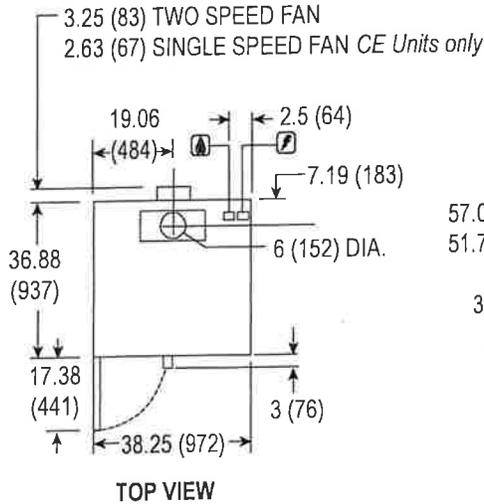
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



DFG-100



APPROVAL/STAMP



DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model DFG-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial oven lamps, and five chrome-plated removable racks. Control panel shall be recessed with solid state digital control with LED display, Cook & Hold and Pulse Plus. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

- Floor space 38-1/4" (972mm) W x 36-7/8" (937mm) D
- Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters
 - Single Add 4-1/2" (114mm) to height
 - Double Height dimensions remain the same
 - Double Low Profile Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction

- Oven sides 2" (51mm)
- Oven back 0" (0mm)

MINIMUM ENTRY CLEARANCE

- Uncrated 32-1/16" (814mm)
- Crated 37-1/2" (953mm)

SHIPPING INFORMATION

Approx. Weight

- Single 600 lbs. (273 kg)
- Double 1295 lbs. (589 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

GAS SUPPLY (per section)

- 3/4" NPT
- Inlet Pressure
 - Natural Gas 7.0" W.C. min. - 10.5" W.C. max.
 - Propane 11.0" W.C. min. - 13.0" W.C. max.
- Manifold Pressure
 - Natural Gas 3.5" W.C.
 - Propane 10" W.C.

MAXIMUM INPUT

55,000 BTU/hr (16.2 Kw) per oven section

POWER SUPPLY

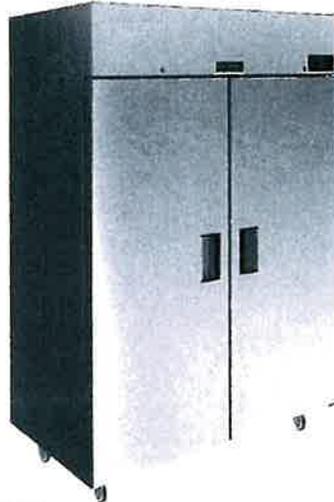
115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.



Product Specifications

49 cu ft Freezer, Reach-In

- Improve the flow and function of your space by having frozen items where you need them most
- Comfortably fits 18" x 26" sheet pans (not included)
- 4 casters included (2 locking) for easy mobility



UCFZ455-SS71A

Model	Description	Voltage/Hz/Phase/Amps	Shipping Weight
UCFZ455-SS71A	Freezer, Reach-In	115v / 60hz / 1 / 9.6	418 lb

Specifications

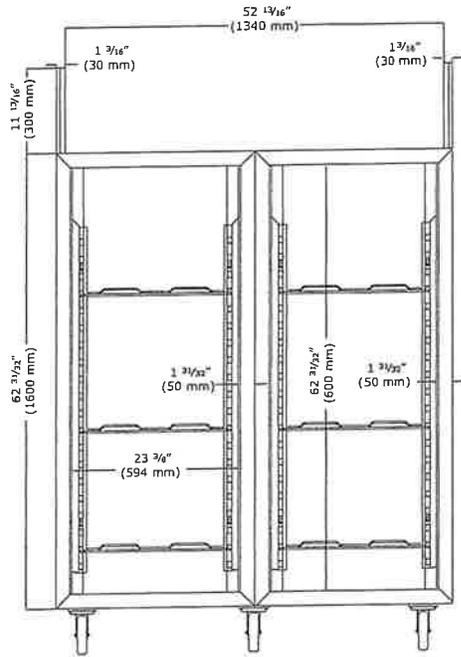
UCFZ455-SS71A dimensions: 80 ²³ / ₃₂ " H x 55 ¹ / ₈ " W x 31 ¹ / ₂ " D
AISI 441 stainless steel interior and exterior with locks
Autodefrost
CFC-free high-density polyurethane insulated cabinet
Electronic digital temperature control with alarms
Environmentally friendly R290 refrigerant: 4.2 oz (0.120kg)
Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P
High efficiency compressor, top mount
High efficiency evaporator coil & condenser
NSF/ANSI Standard 7 compliant
Self-lubricating, sealed cast iron evaporator fan motor with high volume airflow design
Temperature range: -13°F to 14°F
Volume of 49 cu ft
2 sections, includes 6 epoxy coated wire shelves

Accessories	Description	Shipping Weight
ULA4080584	Shelf Guide	.88 lb
ULAQ32-0002	Epoxy Coated Wire Shelf (20.85" x 25.6")	7 lb
ULA89030400	Adjustable Leg kit	11.02 lb
ULA80110300	Light Kit	2.2 lb

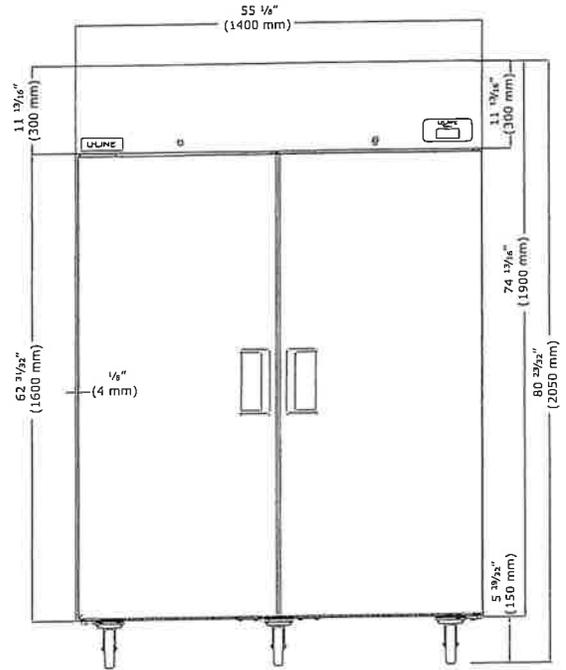


Product Specifications • 49 cu ft Freezer, Reach-In

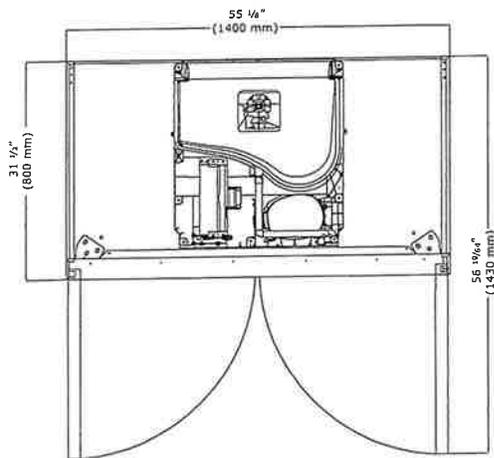
Front (Open)



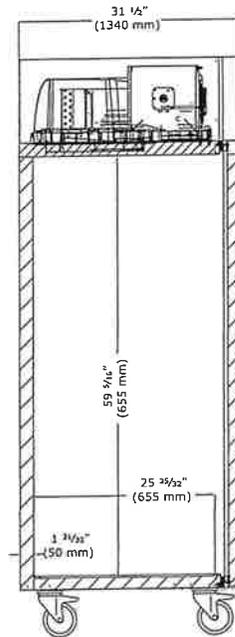
Front (Closed)



Top



Side



Commercial Warranty

3 Year (parts & labor) / 5 year sealed system (parts)
See complete warranty for details



RackStar® 66

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approval _____
 Date _____

RackStar® 66

Models
RackStar 66



Standard Features

- Adjustable Rinse System
- Rainbow Rinse™ with arched rinse arm design
- 19-3/4" (502 mm) clearance
- WISR® Cleaning System
- Double-wall insulated doors retain heat, keeping wash water hot & generating less heat in the dish room
- Self-cleaning wash arms
- 22" pre-wash
- Fully automatic, including auto-fill
- Adjustable vent cowl collars
- Exclusive EnergyGuard™ controls
- Self-draining stainless steel wash pump
- Digital LED control panel
- Strike plate table limit switch
- Large front access for ease of maintenance
- Stainless steel strainer pans
- Splash shields
- Stainless steel frame and legs
- Exhaust vent fan control
- 15kW wash tank heater
- Front dress panel
- Adjustable bullet feet

Mandatory Specs

Specify:

- Electric
 Steam

Specify Voltage _____

Specify Sanitizing Method:

- High Temperature
 Chemical Sanitizing

Specify Direction of Operation:

- Left to Right
 Right to Left

Options

- Higher than Standard Chamber Height
 Onboard Booster
 40° F (22.2° C) Rise
 70° F (38.9° C) Rise
 Single Point Connection with Onboard Booster
 Steam Booster Heater
 23" (584 mm) Unhooded Side Loader
 30" (762 mm) Unhooded Side Loader
 1/2" Pressure Regulator
 Flanged Feet
 Prison Package

Accessories

- 36-Compartment Rack
 4-1/8" tall (104 mm)
 5 - 5/8" tall (143 mm)
 7" tall (178 mm)
 Combination Rack
 Peg Rack
 Sheet Pan Rack
 Drain Water Tempering Kit*
 Scaltrol
 Water Hammer Arrestor

*Requires separate electrical connection

Specifications

Uses 0.35 gallons of water (1.32 liters) per rack in Econo Rinse mode

Uses 0.52 gallons of water (1.97 liters) per rack in Turbo Rinse mode

Cleans 223 racks per hour

22" (559 mm) pre-wash section has 3 upper and 1 lower pre-wash arms

Durable stainless steel construction



Intertek



Intertek

RackStar® 66

Left to Right

LEGEND

- A - Electrical Connection
- B - Main Water Inlet
(1/2" NPT, 110 °F MIN (18 kW Booster),
140 °F MIN (12 kW Booster), or 180 °F MIN
(No Booster or Supplied from Steam Booster))
- C - Drain Connection
(1 1/2" NPT)
- D - Vent Connections
(Including Dampers)
- E - Steam Connection
(3/4" NPT)

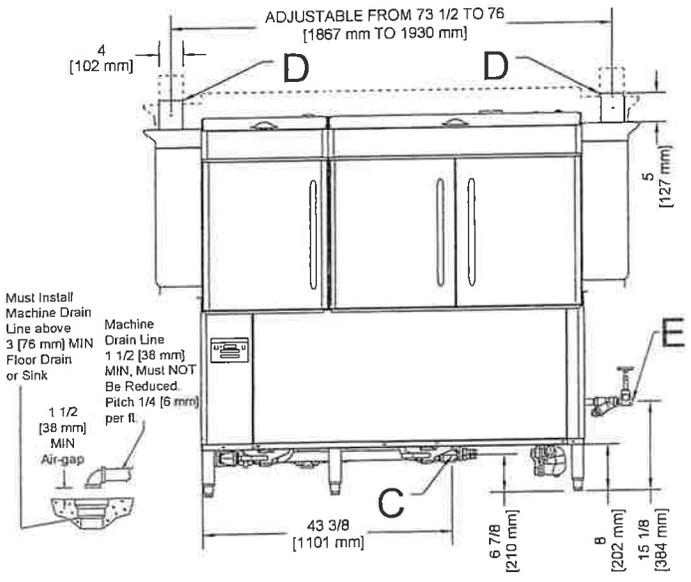
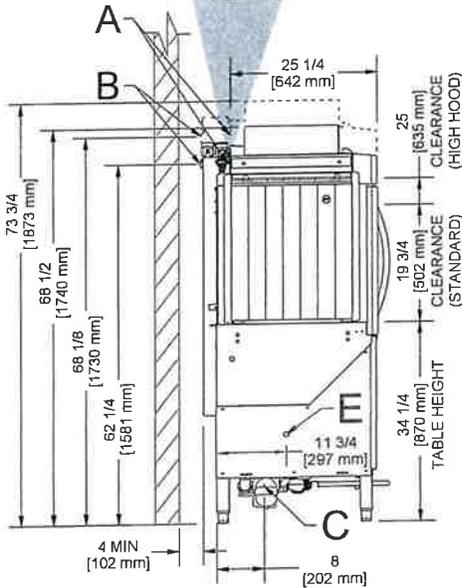
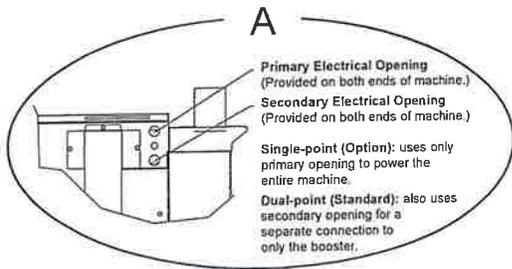
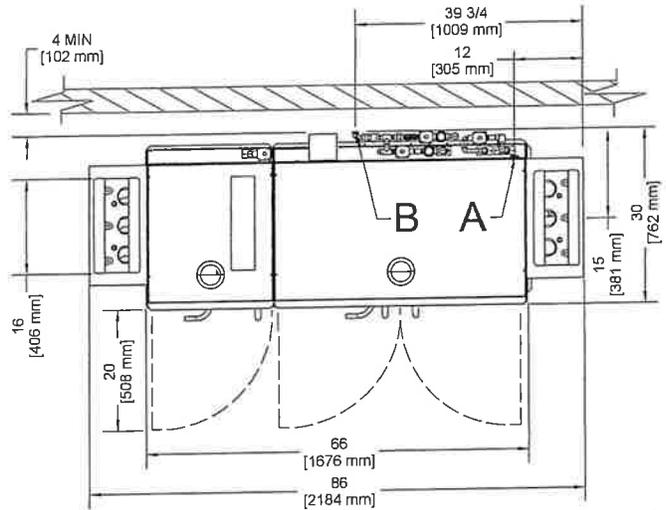
— — - Open Door

----- - High Hood Option

All dimensions from the floor can be increased 1 3/4" using the machine's adjustable feet.

Items in red are not supplied with the machine.

Items in blue are for the Steam option.



RECOMMENDED TABLE FABRICATION

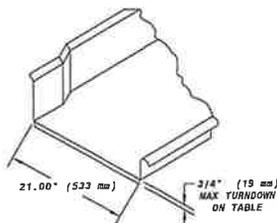
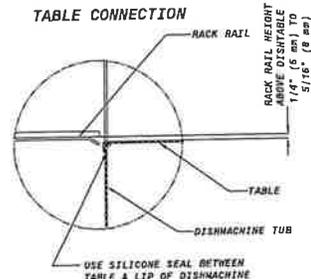


TABLE CONNECTION



LEGEND

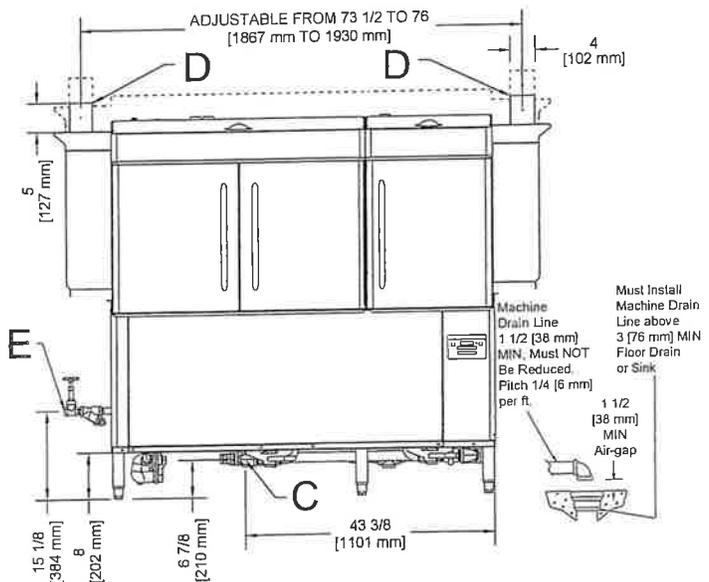
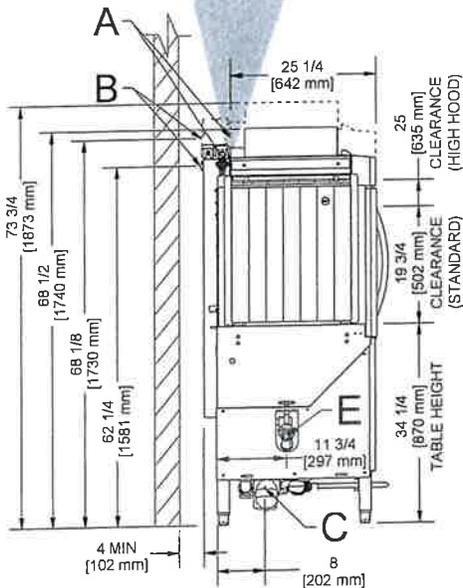
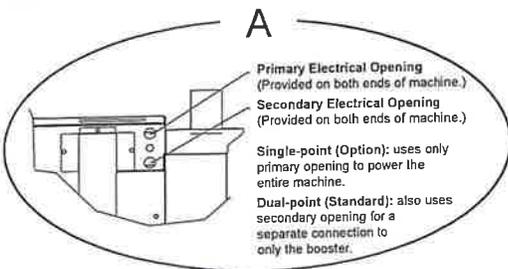
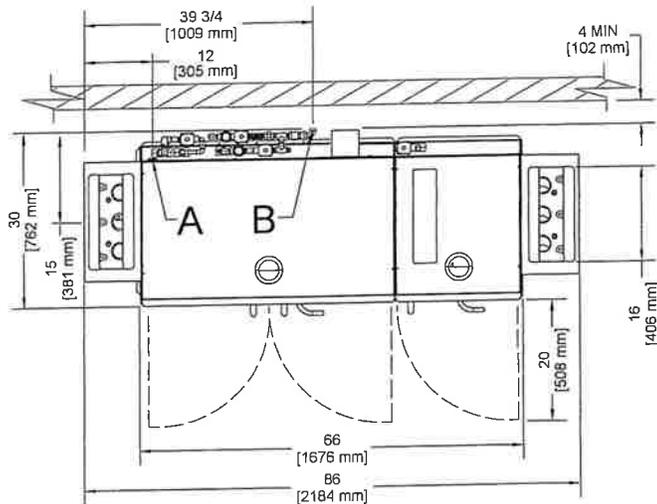
- A - Electrical Connection
- B - Main Water Inlet
(1/2" NPT, 110 °F MIN (18 kW Booster),
140 °F MIN (12 kW Booster), or 180 °F MIN
(No Booster or Supplied from Steam Booster))
- C - Drain Connection
(1 1/2" NPT)
- D - Vent Connections
(Including Dampers)
- E - Steam Connection
(3/4" NPT)

- — — — — Open Door
- - - - - High Hood Option

All dimensions from the floor can be increased 1 3/4" using the machine's adjustable feet.

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RECOMMENDED TABLE FABRICATION

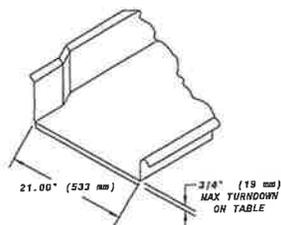
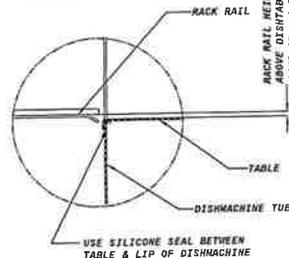


TABLE CONNECTION





Jackson
Warewashing Systems

RackStar® 66

MODEL NO.	MACHINE DIMENSIONS					DRAIN HEIGHT	SHIPPING INFORMATION				
	HEIGHT	LENGTH BETWEEN DISHTABLES	DEPTH	DEPTH WITH DOORS OPEN	WEIGHT		CLASS	CUBE	HEIGHT	WIDTH	DEPTH
RackStar 66	68-1/2" (1740 mm)	66" (1676 mm)	30" (762 mm)	50" (1270 mm)	6-7/8" (210 mm)	1,115 lbs (506 kg)	150	166.67 cu. ft.	75" (1905 mm)	96" (2439 mm)	40" (1016 mm)
RackStar 66 Tall Chamber	73-3/4" (1874 mm)	66" (1676 mm)	30" (762 mm)	50" (1270 mm)	6-7/8" (210 mm)	1,135 lbs (515 kg)	150	166.67 cu. ft.	75" (1905 mm)	96" (2439 mm)	40" (1016 mm)

OPERATING CAPACITY		
	High-Temperature	Chemical Sanitizing
Racks per Hour	223	223
Dishes per Hour	5,575	5,575
Glasses per Hour	8,028	8,028

OPERATING TEMPERATURES		
	High-Temperature	Chemical Sanitizing
Pre-Wash	110 - 140° F (43 - 60° C)	110 - 120° F (43 - 49° C)
Wash (minimum)	160° F (71° C)	120° F (49° C)
Rinse (minimum)	180° F (82° C)	120° F (49° C)

WATER REQUIREMENTS	
Inlet Temperature (minimum)	
With 40° F (22.2° C) Rise Booster Heater	140° F (60° C)
With 70° F (38.9° C) Rise Booster Heater	110° F (43° C)
Gallons per Hour (Econo Rinse / Turbo Rinse)	78 gal (295 L) / 116 gal (239.1 L)
Gallons per Rack (Econo Rinse / Turbo Rinse)	0.35 gal (1.3 L) / 0.52 gal (1.97 L)
Waterline Size IPS (minimum)	1/2"
Drainline Size IPS (minimum)	1-1/2"
Flow Pressure (PSI)	15
Flow Rate GPM (minimum)	1.30 (4.9 LPM)
Wash Tank Capacity	25 gal (95 L)

WASH PUMPS	
Pre-Wash Pump Motor	2 hp
Wash Pump Motor	3 hp
Pre-Wash Pump Capacity	220 GPM (833 LPM)
Wash Pump Capacity	270 GPM (1022 LPM)

CONVEYOR	
Conveyor Motor	1/4 hp
Conveyor Speed (feet per minute)	6.07 FPM (1.85 MPM)

VENTING REQUIREMENTS	
Input End	200 CFM
Output End	200 CFM
Total CFM	400 CFM

STEAM COIL TANK HEAT (STEAM MODELS ONLY)	
Steam Connection IPS	3/4"
Steam Flow Pressure (PSIG)	10-30
Consumption @ 15 PSIG (lbs/hr)	60

HOW TO SPECIFY: RackStar 66

ELECTRICAL REQUIREMENTS - SINGLE POINT CONNECTION			
Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
WITH 18kW/70° RISE ONBOARD BOOSTER			
208/60/3	106.0 A	108.3 A	115 A
230/60/3	93.8 A	95.9 A	100 A
460/60/3	47.1 A	48.2 A	50 A
208/60/1	183.7 A	187.1 A	200 A
230/60/1	157.7 A	160.7 A	170 A
WITH 12kW/40° RISE ONBOARD BOOSTER			
208/60/3	91.4 A	93.7 A	100 A
230/60/3	79.4 A	81.5 A	90 A
460/60/3	39.8 A	40.9 A	45 A
208/60/1	154.9 A	158.3 A	170 A
230/60/1	132.7 A	135.7 A	145 A
WITH NO BOOSTER			
208/60/3	58.1 A	60.4 A	65 A
230/60/3	50.5 A	52.6 A	60 A
460/60/3	25.4 A	26.5 A	30 A
208/60/1	97.2 A	100.6 A	110 A
230/60/1	82.6 A	85.7 A	95 A
STEAM TANK HEAT			
208/60/3	16.5 A	18.8 A	25 A
230/60/3	15.9 A	18.1 A	25 A
460/60/3	8.1 A	9.2 A	15 A
208/60/1	25.1 A	28.5 A	40 A
230/60/1	22.8 A	25.8 A	35 A

ELECTRICAL REQUIREMENTS - DUAL POINT CONNECTION			
Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
WITH 18kW/70° RISE ONBOARD BOOSTER			
208/60/3 - Machine	58.1 A	60.4 A	65 A
208/60/3 - 18kW Booster	47.9 A	49.2 A	50 A
230/60/3 - Machine	50.5 A	52.6 A	60 A
230/60/3 - 18kW Booster	43.3 A	44.6 A	45 A
460/60/3 - Machine	25.4 A	26.5 A	30 A
460/60/3 - 18kW Booster	21.7 A	23.0 A	25 A
208/60/1 - Machine	97.2 A	100.6 A	110 A
208/60/1 - 18kW Booster	86.5 A	87.8 A	90 A
230/60/1 - Machine	82.7 A	85.7 A	95 A
230/60/1 - 18kW Booster	75.0 A	76.3 A	80 A
WITH 12kW/40° RISE ONBOARD BOOSTER			
208/60/3 - Machine	58.1 A	60.4 A	65 A
208/60/3 - 12kW Booster	33.3 A	34.6 A	35 A
230/60/3 - Machine	50.5 A	52.6 A	60 A
230/60/3 - 12kW Booster	28.9 A	30.2 A	35 A
460/60/3 - Machine	25.4 A	26.5 A	30 A
460/60/3 - 12kW Booster	14.4 A	15.7 A	20 A
208/60/1 - Machine	97.2 A	100.6 A	110 A
208/60/1 - 12kW Booster	57.7 A	59.0 A	60 A
230/60/1 - Machine	82.7 A	85.7 A	95 A
230/60/1 - 12kW Booster	50.0 A	51.3 A	55 A

Jackson WWS, Inc.
 Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734
 Mailing Address: P.O. Box 1060, Barbourville, KY 40906
 Telephone: 888-800-5672 • Fax: 606-523-1799
 Email: info@jacksonwws.com
 07610-004-36-87 [07/26/21]

www.jacksonwws.com

We reserve the right to change specifications in this bulletin without incurring any obligation for equipment previously or subsequently sold.



Product Specifications

25 cu ft Freezer, Reach-In

- Improve the flow and function of your space by having frozen items where you need them most
- Comfortably fits 18" x 26" sheet pans (not included)
- 4 casters included (2 locking) for easy mobility



UCFZ427-SS01A

Model	Description	Voltage/Hz/Phase/Amps	Shipping Weight
UCFZ427-SS01A	25 cu ft Freezer, Reach-In, Field Reversible Hinge	115v / 60hz / 1 / 6.2	287 lb

Specifications

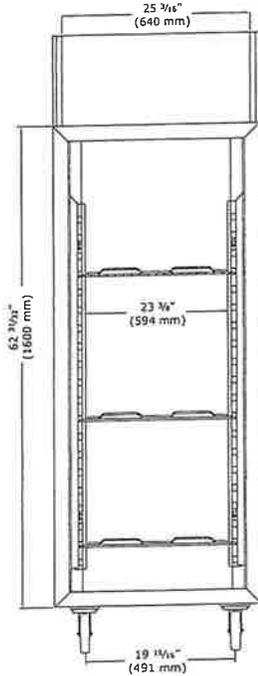
UCFZ427-SS01A dimensions: 80 23/32" H x 27 9/16" W x 31 1/2" D
AISI 441 stainless steel interior and exterior with lock
Autodefrost
CFC-free high-density polyurethane insulated cabinet
Electronic digital temperature control with alarms
Environmentally friendly R290 refrigerant: 3.9 oz (0.110 kg)
Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P
High efficiency compressor, top mount
High efficiency evaporator coil & condenser
NSF/ANSI Standard 7 compliant
Self-lubricating, sealed cast iron evaporator fan motor with high volume airflow design
Temperature range: -13°F to 14°F
Volume of 25 cu ft
1 section, includes 3 epoxy coated wire shelves

Accessories	Description	Shipping Weight
ULA4080584	(1) Stainless steel shelf guide for all reach-ins except UCRE553 & UCFZ553, 24 3/4"	.88 lb
ULAQ32-0002	(1) Epoxy coated wire shelf, 20 7/8" x 25 5/8" for reach-ins	7 lb
ULA89020410	Stainless steel adjustable leg kit includes 4 legs, 4 5/8" H to 7 1/8" H, M6 bolts	11.02 lb
ULA80110300	Interior LED lighting kit for solid door reach-ins	2.2 lb

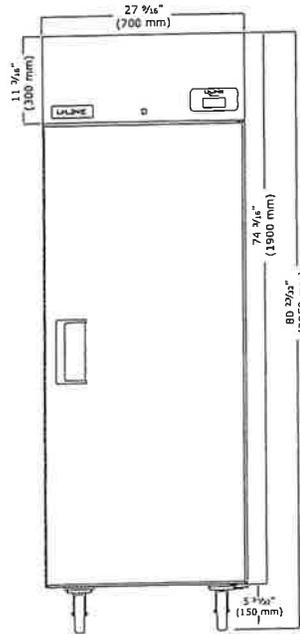


Product Specifications • 25 cu ft Freezer, Reach-In

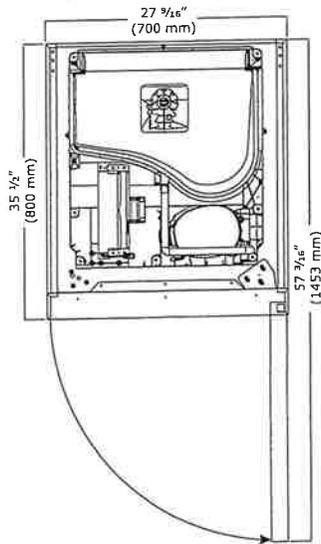
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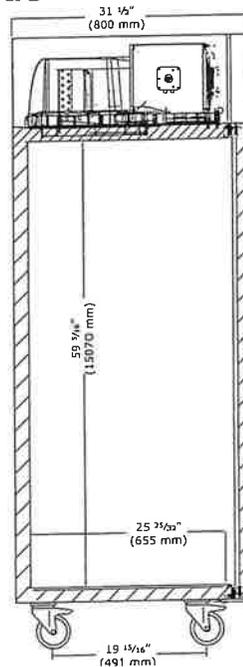
Front (Closed)



Top



Side



Commercial Warranty

3 Year (parts & labor) / 5 year sealed system (parts)
See complete warranty for details



25 cu ft Refrigerator, Reach-In

- Improve the flow and function of your space by having refrigerated items where you need them most
- Comfortably fits 18" x 26" sheet pans (not included)
- 4 casters included (2 locking) for easy mobility



UCRE427-SS01A

Model	Description	Voltage/Hz/Amps	Shipping Weight
UCRE427-SS01A	25 cu ft Refrigerator, Reach-In, Field Reversible Hinge	115v / 60hz / 3.8	287 lb

Specifications

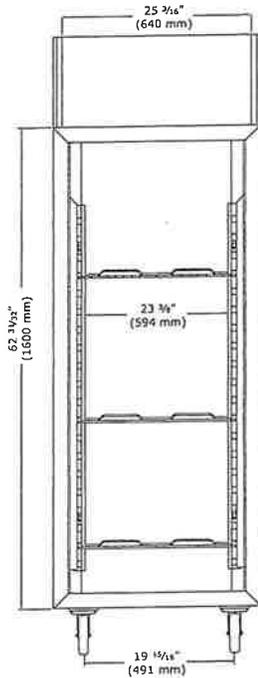
UCRE427-SS01A dimensions: 80 23/32" H x 27 9/16" W x 31 1/2" D
AISI 441 stainless steel interior and exterior with lock
Autodefrost
CFC-free high-density polyurethane insulated cabinet
Environmentally friendly R290 refrigerant: 3.2 oz (0.090kg)
Electronic digital temperature control with alarms
Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P
High efficiency compressor, top mount
High efficiency evaporator coil & condenser
NSF/ANSI Standard 7 compliant
Self-lubricating, sealed cast iron evaporator fan motor with high volume airflow design
Temperature range: 28°F to 46°F
Volume of 25 cu ft
1 section, includes 3 epoxy coated wire shelves

Accessories	Description	Shipping Weight
ULA4080584	(1) Stainless steel shelf guide for all reach-ins except UCRE553 & UCFZ553, 24 3/4"	.88 lb
ULAQ32-0002	(1) Epoxy coated wire shelf, 20 7/8" x 25 5/8" for reach-ins	7 lb
ULA89020410	Stainless steel adjustable leg kit includes 4 legs, 4 5/8" H to 7 1/8" H, M6 bolts	11.02 lb
ULA80110300	Interior LED lighting kit for solid door reach-ins	2.2 lb

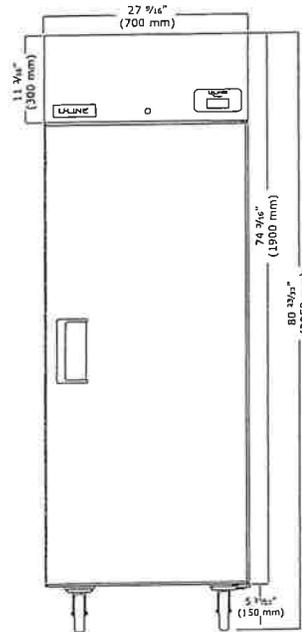


Product Specifications • 25 cu ft Refrigerator, Reach-In

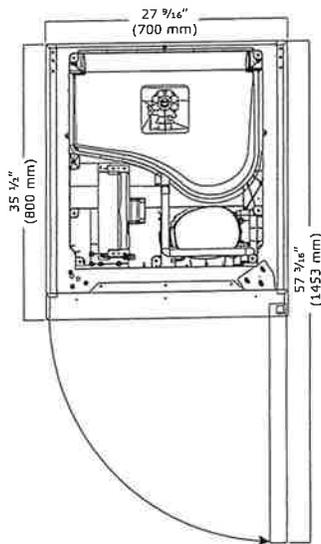
Front (Open)



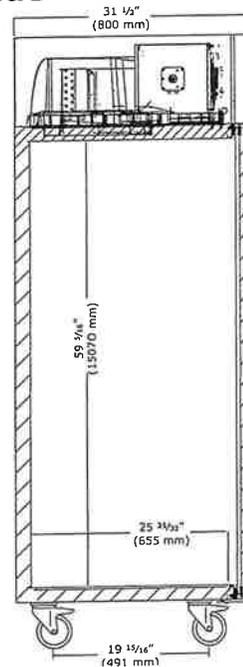
Front (Closed)



Top



Side



Commercial Warranty

3 Year (parts & labor) / 5 year sealed system (parts)
See complete warranty for details





Job: _____ Item# _____



CSE

COUNTER STEAMER ELECTRIC

Auto Fill, Manual Drain



CSE-4

CSE-4 (4 pan capacity)

CSE-6 (6 pan capacity)

STANDARD FEATURES:

Controls:

- 4-Position cooking mode selector: OFF and 3 mode steaming - soft poach, traditional steam, high heat steam: or can be set to custom specifications up to 230°F (110°C)
- Pulls out for easy service access
- Clean Probe Indicator Light
- Heating Indicator Light
- 60-Minute Timer

Construction:

- 304 Stainless, #4 Finish (Cabinet)
- 316 stainless steel cooking chambers with coved corners

Other:

- Energy Star Compliant (CSE-4)
- Manual Front Drain Valve
- Positive lock and seal mechanism with spring release door
- Clean Water Reservoir System Keeps Food Out of the Water
- Condensate Trough Plumbed to Drain at Rear
- Redundant Safety Systems
- One-Year Parts and Service
- Stackable for 8, 10 & 12 pan capacity

Doors:

- The door is insulated
- Hands free door latch
- Heavy gauge stainless steel door with full perimeter gasket
- Safety shut-offs are provided by door switch, high limit heat switch, temperature probe, water sensing probe and water-fill timer

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless steel stand 28" high for single unit (CSE-4/6, RL-28X)
- Stainless steel stand 23" high for double stacking (2) 4 pan units or (1) 4 pan on top of (1) 6 pan (CSE-4/6, RL-23X)

- Stainless steel stand 18" high for double stacking (2) 6 pan units (CSE-6, RL-18X)
- Stacking kit for 2 units
- Prison options, available lockable stainless steel hinged control cover, tamper proof screws.

STANDARD CONSTRUCTION SPECIFICATIONS

Unit shall be constructed of satin finish 304 stainless steel with 316 stainless steel cooking chambers with coved corners.

Door shall have a removable inner liner of stainless steel with full perimeter gasket seal, an outer liner of one-piece all welded stainless steel, and a positive lock and seal mechanism with spring release.

The steamer shall have removable stainless-steel pan supports and steam diffuser plate

The steamer cavity has a convection fan that increases steam velocity and provides efficient steam distribution throughout the cavity.

Door interlock switch shall interrupt steam generation when the door is open and shall be reactivated when the door is closed.

Provide options and accessories as indicated.

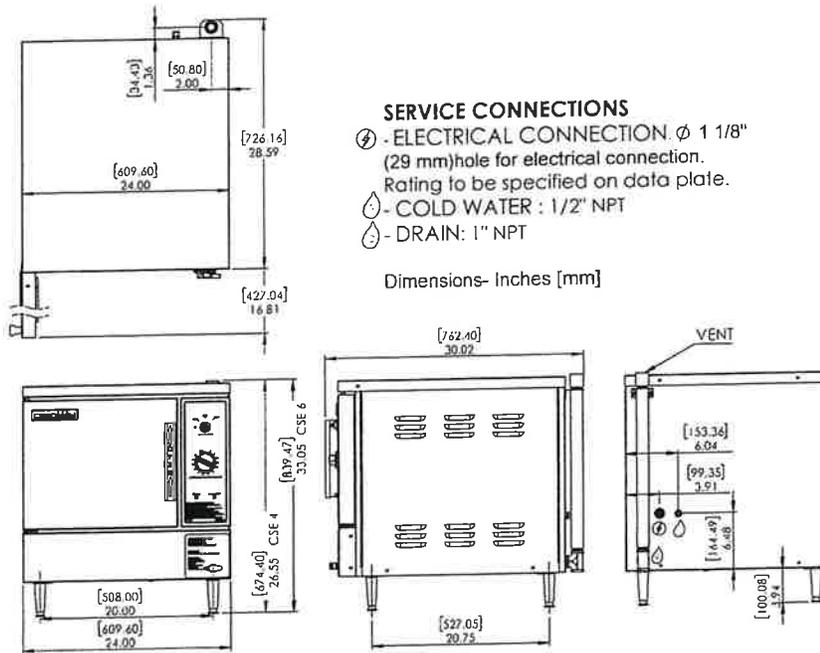
SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS



Approval Notes: _____

Models: CSE-4 CSE-6

CSE



ELECTRICAL CHARACTERISTICS

MODEL	KW	AMPS/PHASE						
		208V		220V		240V		480 V
		1 PH	3 PH	1 PH	3 PH	1 PH	3 PH	3 PH
CSE-4	9.8	47.1	27.2	44.5	25.7	40.8	23.6	11.8
CSE-6	9.8 15.8	47.1 N/A	27.2 44.0	44.5 N/A	25.7 41.5	40.8 N/A	23.6 38.0	11.8 19.3

COMPARTMENT PAN CAPACITY, WEIGHT, AND CLEARANCE

Model	Pan Depth			
	1"	2-1/2"	4"	6"
CSE-4	8	4	2	1
CSE-6	12	6	4	2

Model	Shipping Weight
CSE-4	160 lbs.
CSE-6	180.5 lbs.

WATER QUALITY STATEMENT

Water is the essential ingredient in steam equipment, water quality is the major factor affecting the performance of your appliance. Crown Steam Group offers a Comprehensive Water Treatment System which exceeds our minimum water requirements. Proof of installation and proper cartridges replacement is required for warranty coverage. Water supply to Crown Steam Group steamers must be within these guidelines.

Total dissolved solids.....	Less than 60 PPM	Chlorine	Less than 1.5 PPM
Total alkalinity	Less than 20 PPM	pH Factor	6.8 - 7.3
Silica.....	Less than 13 PPM		

Water which does not meet these standards should be treated with the installation of Middleby's Water Treatment System. Call 919-762-1000 if you have questions concerning your water meeting these parameters.

*Failure or malfunction of this appliance due to poor water quality is not covered under warranty.
Reference www.crownsteamgroup.com for complete warranty details and instructions.

DISCLAIMER

Terry System Cartridge Changes / Installation – "2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set."

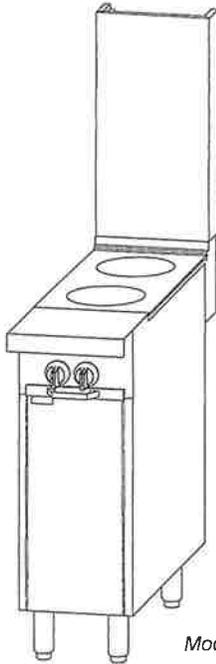
**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**





12" SECTIONAL RANGE ELECTRIC ROUND HOT PLATES

Platinum Series



Model PE12C-B

- PE12N-B (Modular Mount)
- PE12C-B (Cabinet Base)

Standard Features

- 12" wide sectional electric range with 2 round hot plates available with a cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Two 2.6 kW heating round hot plates with two control knobs
- 9-1/4" deep front rail
- Stainless steel front, sides, rear and exterior bottom
- Fully insulated lining and burner box
- 5" high stainless steel flue riser
- Free battery-design assistance
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).

Standard Features of Round Hot Plates **

- 9" Solid round hot plates are controlled by a 4-position, 3 heat switch with "High/Medium/Low" and "Off" settings.

Standard Features of Cabinet-Base Models

- Stainless steel cabinet with removable doors that open from the center

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|--|
| <input type="checkbox"/> External pressure regulator | <input type="checkbox"/> 1-1/4" front gas manifold | <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep) |
| <input type="checkbox"/> Front rail options: | <input type="checkbox"/> 1" rear gas connection | <input type="checkbox"/> Tray or tubular shelves (12" deep) |
| <input type="checkbox"/> Cutouts in front rail for sauce pans | <input type="checkbox"/> Casters (front two casters lock) | <input type="checkbox"/> Open-frame base with casters for battery |
| <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional) | <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters) | <input type="checkbox"/> Extra-deep rear-extending flue riser |
| <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail | <input type="checkbox"/> 24" or 36" high flue riser | <input type="checkbox"/> Removable shelf inside cabinet |

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, sides, rear and exterior bottom constructed of #3 polished 430 and 304 stainless steel.

Range: 12"-wide front-manifold sectional range includes two 2.6 kW round hot plates with stainless steel surface, rear splashers and grease drawer.

Front Rail: 9-1/4" deep front rail

Flue Riser 5" high stainless steel flue riser

Battery: Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a cover plate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

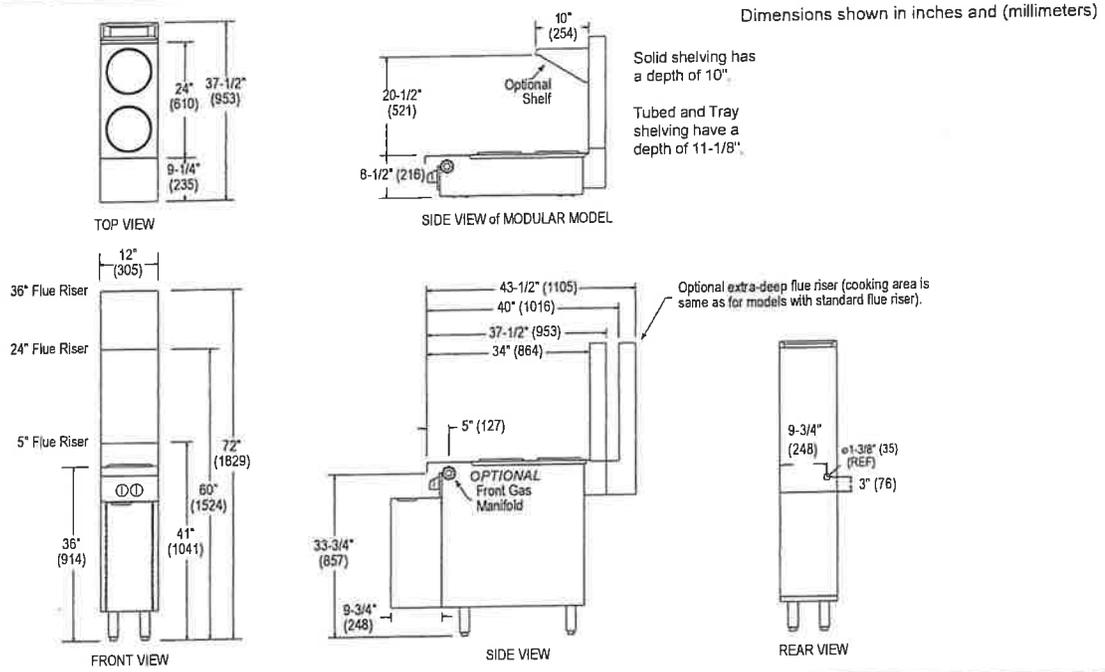
Model 24C: Stainless steel cabinet base with two removable doors that open from the center.



Approval Notes: _____

Models: PE12N-B PE12C-B

PE12-B



UTILITY INFORMATION

- Electrical Voltages:
 - 208 VAC 3 Phase
 - 240 VAC 3 Phase
 - 480 VAC 3 Phase

Unit has been designed to operate in both 50 Hz and 60 Hz applications.

MODEL	VOLTS	TOTAL KW	3 PHASE LOADING KW PER PHASE			NOM. AMP. PER LINE WIRE		
			X - Y	Y - Z	X - Z	3 PHASE		
						X	Y	Z
PE12N-B	208	5.2	2.6	2.6	0	12.5	21.7	12.5
PE12N-B	240	5.2	2.6	2.6	0	10.9	18.8	10.9
PE12N-B	480	5.2	2.6	2.6	0	5.5	9.4	5.5

DIMENSIONS

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
PE12N-B	20" (508)	21" (533)	44" (1118)	10.7 cu ft (0.30 cu m)	130 lbs (59 kg)
PE12C-B	20" (508)	45" (1143)	44" (1118)	33.3 cu ft (0.94 cu m)	200 lbs (90.7 kg)

MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 10" (254 mm) on sides and 12" (305 mm) on rear.
- Installation under a vented hood is recommended.
- Check local codes for fire and sanitary regulations.
- Amperage in table above is for the highest line. Consult wire schematic for breakdown per line.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

DISCLAIMER

1. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**





Product Specifications

25 cu ft Pass-Thru Refrigerators, Reach-In

- Key component to any high-volume cafeteria or commissary kitchen.
- Refill products from the back and serve from the front, creating efficiency in the kitchen or serving line.
- Available in solid door, glass door, and half-door combination options.



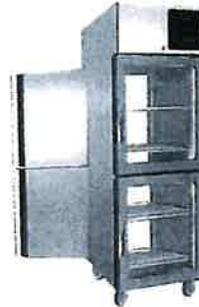
UCRP125-SS31A



UCRP125-GS31A



UCRP225-SS31A



UCRP225-GS31A



UCRP125-GG31A

Model	Description	Voltage/Hz/Phase/Amps	Shipping Weight
UCRP125-SS31A	25 cu ft Pass-Thru Refrigerator, 1 Front Door Solid, 1 Back Door Solid	115v / 60hz / 1 / 3.4	355 lb
UCRP125-GS31A	25 cu ft Pass-Thru Refrigerator, 1 Front Door Glass, 1 Back Door Solid	115v / 60hz / 1 / 3.4	355 lb
UCRP225-SS31A	25 cu ft Pass-Thru Refrigerator, 2 Half Front Door Solid, 2 Half Back Door Solid	115v / 60hz / 1 / 3.4	355 lb
UCRP225-GS31A	25 cu ft Pass-Thru Refrigerator, 2 Half Front Door Glass, 2 Half Back Door Solid	115v / 60hz / 1 / 3.4	355 lb
UCRP125-GG31A	25 cu ft Pass-Thru Refrigerator, 1 Front Door Glass, 1 Back Door Glass	115v / 60hz / 1 / 3.4	355 lb

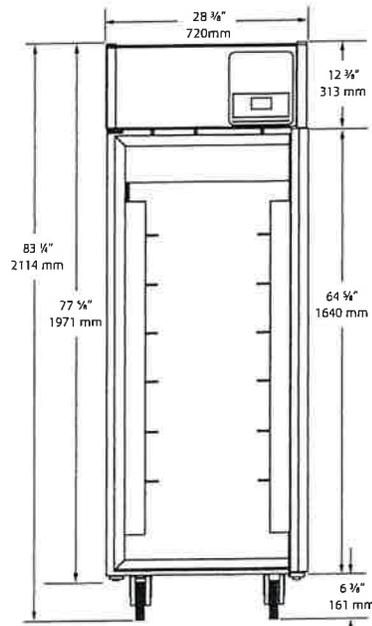
Specifications

Dimensions: 83 1/4" H x 28 3/8" W x 32" D (doors closed), 84 1/16" D (doors open)
AISI 304 stainless steel interior and exterior with locks
Autodefrost
CFC-free high-density polyurethane insulated cabinet
Environmentally friendly R290 refrigerant: 3.5 oz (0.100kg)
Electronic digital temperature control with alarms
Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P
High efficiency compressor, top mount
High efficiency evaporator coil & condenser
LED interior lighting
NSF/ANSI Standard 7 compliant
Self-lubricating, sealed cast iron evaporator fan motor with high volume airflow design
Temperature range: 28°F to 46°F
Volume of 25 cu ft 1 section, includes 6 pairs of L style tray guides (trays not included)

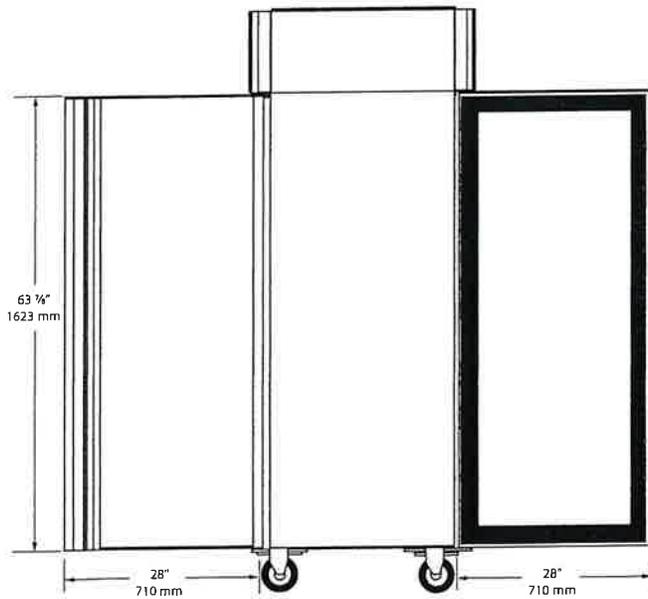


Product Specifications • 25 cu ft Pass-Thru Refrigerators, Reach-In

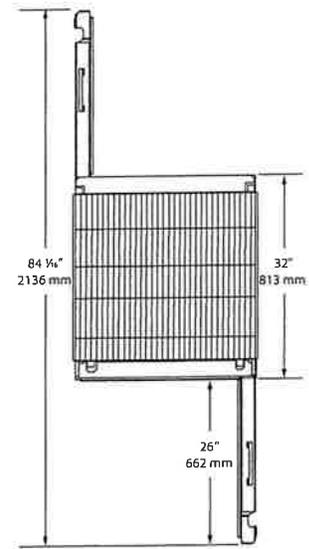
Front



Side



Top



Commercial Warranty

3 Year (parts & labor) / 5 year sealed system (parts)
See complete warranty for details

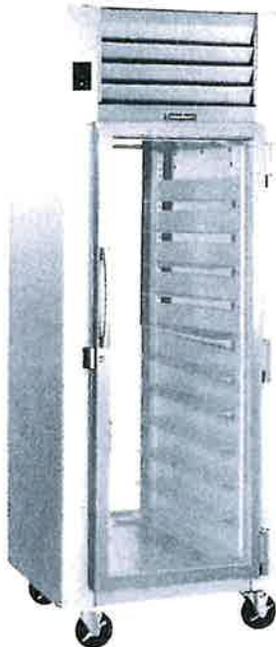




Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

R/A Series

Pass-Thru Heated Cabinet Model
 32" Deep, Glass Door, W-Width



STANDARD PRODUCT FEATURES

- R Series = Stainless Steel Exterior & Interior
- A Series = Stainless Steel Exterior/ANodized Aluminum Interior
- Traulsen's Smart Control™ with LED Display
- Ducted Fan Air Distribution System
- Standard Operating Temperature Range 140-180°F
- ON/OFF Switch Located on Control Face
- Full or Half-Height Glass Door(s) with Locks
- Self-Closing Doors with Stay Open Feature at 120 Degrees
- Stainless Steel Vertical Door Handles
- Standard Door Hinging F & R: 132WP = Right (other hings available)
- Automatically Activated LED Lights
- Stainless Steel Breaker Caps
- Three Adjustable Wire Shelves Per Section, Supported on Pilasters (factory installed)
- Magnetic Snap-In EZ-Clean™ Door Gasket(s)
- Stainless Steel One-Piece Louver Assembly - Front & Rear
- 9' Cord & Plug Attached
- Set of (4) 6" High Adjustable Stainless Steel Legs

ACCESSORIES & OPTIONS

- SmartConnect™ Monitoring App with Wi-Fi Connectivity
- Accommodates EZ-Clean™ Tray Racks
- #1 Type Trayslides to Accommodate either (1) 18" x 26" or (2) 14" x 18" Pans
- #4 Type Trayslides to Accommodate 18 to 19 Levels for 18" x 26" Pans
- Universal Type Trayslides to Accommodate Either (1) 18" x 26" or (2) 12" x 20" or (2) 14" x 18" Pans
- Additional Coated Wire or Optional Stainless Steel Shelves
- EZ-Open™ Foot Pedal (full height doors only)
- Locking Hasps (padlocks supplied by others)
- 115/60/1 or 208-230/60/1 Voltage
- Export 220/50/1 Voltage
- Kool Klad™ Exterior Laminate Decor
- Set of (4) 4 1/8" or 6" High Casters in Lieu of Legs
- Other Support Options: 4 1/2" High Base or 6" High Kickplate (for use with standard legs)
- Fluorescent Lights
- Prison/Correctional Facility Options



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

AVAILABLE CONFIGURATIONS

R Series Models

RHF132WP-FHG
 RHF132WP-HHG

Door(s)

Full Height Glass
 Half Height Glass

A Series Models

AHF132WP-FHG
 AHF132WP-HHG

Door(s)

Full Height Glass
 Half Height Glass

- GUARANTEED FOR LIFE CAM-LIFT HINGES

Approved by _____ Date _____ Approved by _____ Date _____

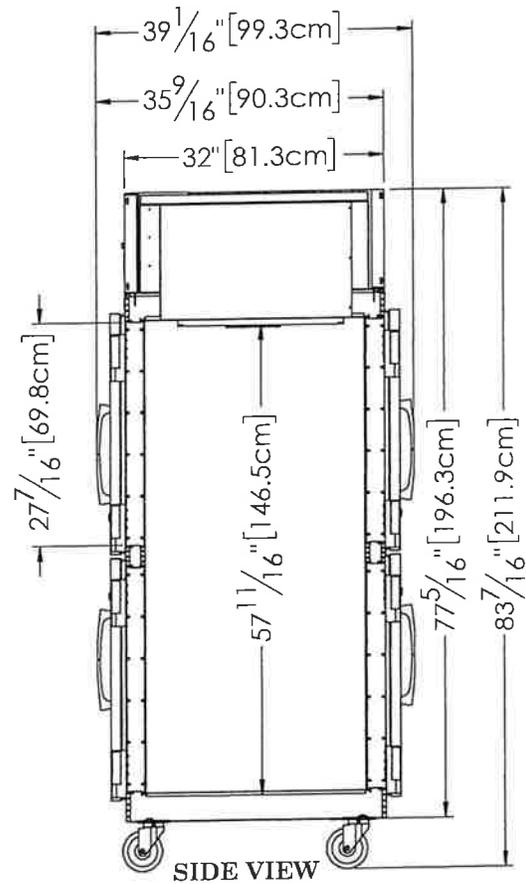
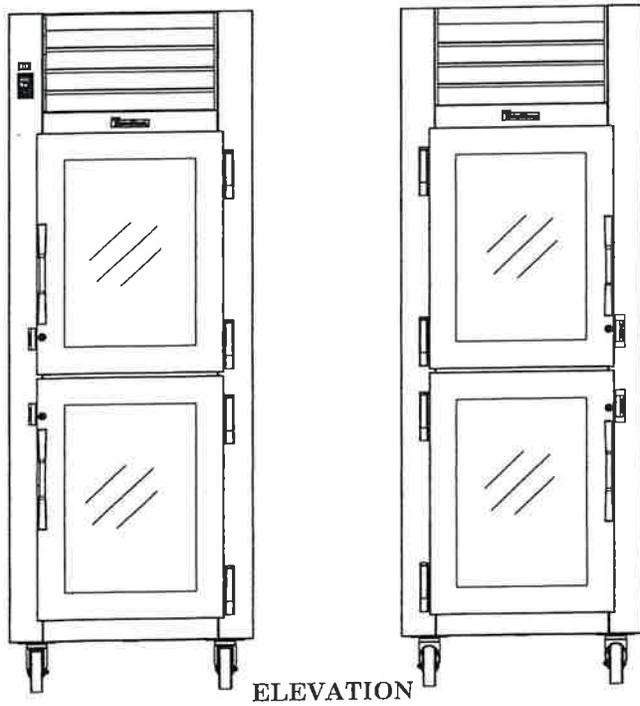
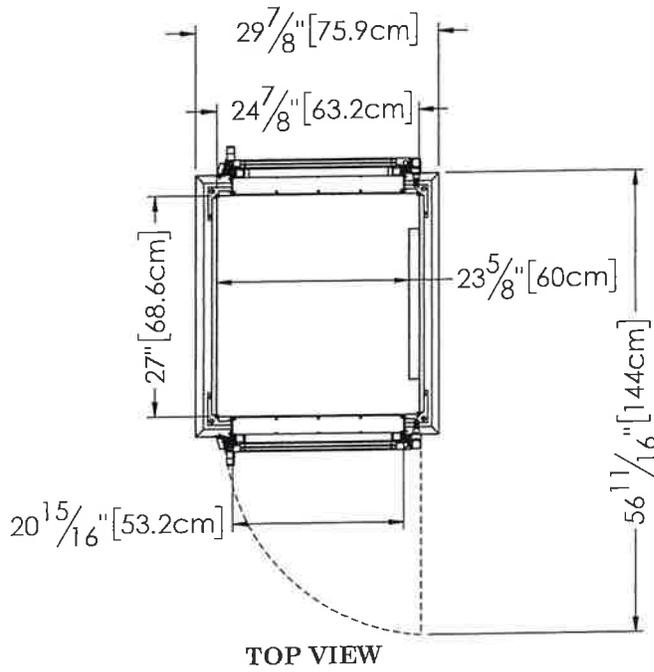


R/A Series

Pass-Thru Heated Cabinet Model
32" Deep, Glass Door, W-Width

MODELS:

RHF132WP-HHG, AHF132WP-HHG



CAD and/or Revit Files Available

<https://traulsen.klccad.com/>

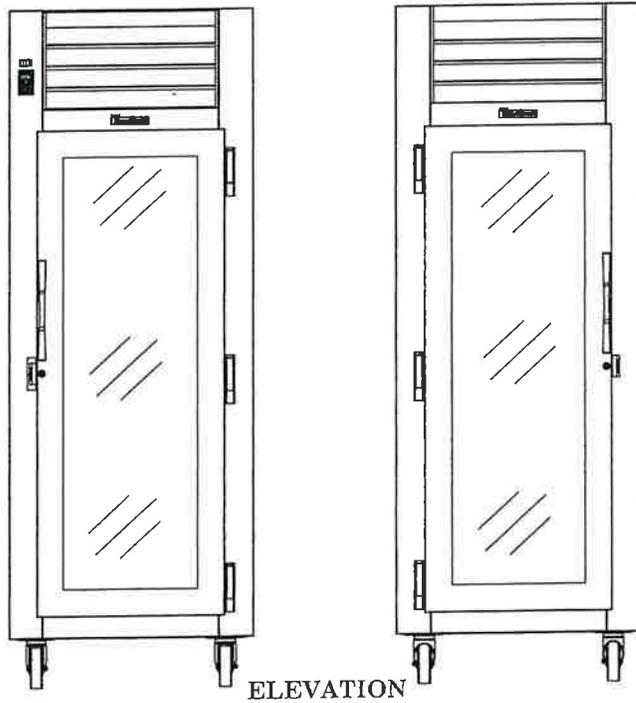
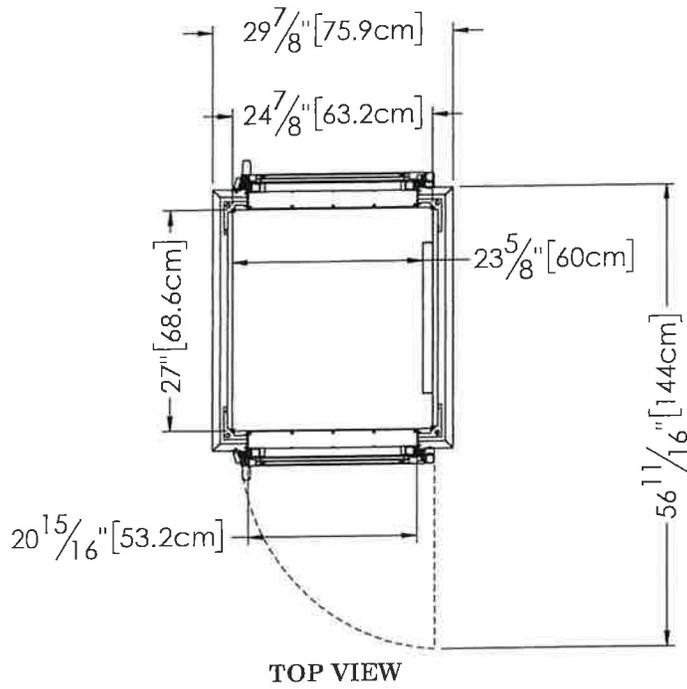


R/A Series

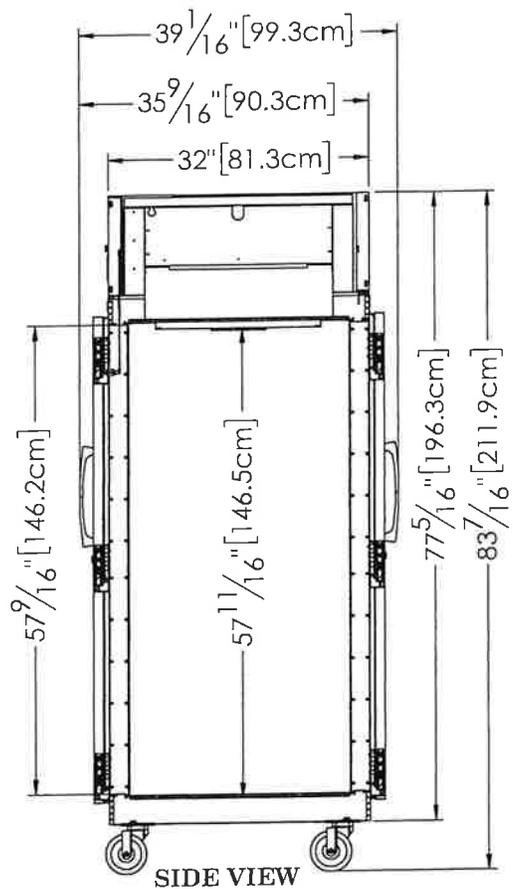
Pass-Thru Heated Cabinet Model
32" Deep, Glass Door, W-Width

MODELS:

RHF132WP-FHG, AHF132WP-FHG



ELEVATION



CAD and/or Revit Files Available

<https://traulsen.klccad.com/>



R/A Series

Pass-Thru Heated Cabinet Model
32" Deep, Glass Door, W-Width

MODELS:

RHF132WP-HHG, RHF132WP-FHG,
AHF132WP-HHG, AHF132WP-FHG

EQUIPMENT SPECIFICATIONS

MODELS	R/AHF132WP
DIMENSIONAL DATA	
Net capacity cu. ft.	25.73 (728.6 cu l)
Length - overall in.	29 7/8" (75.9 cm)
Depth - overall in.	39 1/16" (99.3 cm)
Depth - over body in.	32" (81.3 cm)
Depth - door open 90° in.	56 11/16" (144 cm)
Clear door width in. ¹	20 13/16" (53.2 cm)
Clear half-door height in.	27 7/16" (69.8 cm)
Clear full-door height in.	57 7/16" (146.2 cm)
Height - overall on 6" legs	83 7/16" (211.9 cm)
No. Standard Shelves	3
Shelf area sq. ft. ²	13.46 (1.25 sq. m)
ELECTRICAL DATA	
Voltage ³ Plug	208-230/115/60/1 NEMA L14-20P or NEMA 5-20P
Heater Wattage Full Load Amperes	@208V = 1500 7.7 @230V = 1836 8.5 @240V = 2000 8.8 @115V = 1500 14.2
SHIPPING DATA	
Length - Crated in.	48" (121.9 cm)
Depth - Crated in.	42" (106.7 cm)
Height - Crated in.	85" (215.9 cm)
Volume - Crated cu. ft.	99.17 (2808.2 cu l)
Weight - Crated lbs.	429 (194.6 kg)

NOTES: Figures in parentheses reflect metric equivalents.

1. Please note that the available cabinet width narrows for 5 7/8" from the top of the door frame to 20 13/16" in order to allow for the heater fans.
2. Area of standard shelf compliment only, does not include storage area of additional shelves or available on cabinet bottom.
3. Heater is capable of operation from 208V to 230V as supplied standard. Actual amp figure will change at any voltage other than 208V.
4. Figure shown for optional 115V.

When ordering please specify: Voltage, Hinging, Options and any additional warranties.

Equipped with one NEMA L14-20P Plug
(1 section models @ 208V only)



Equipped with one NEMA 5-20P Plug⁴
(1 section models @115V only)



CONSTRUCTION, HARDWARE, INSULATION

The R-Series interior is made from stainless steel while the A-Series interior is made from corrosion resistant anodized aluminum. For both series, the cabinet exterior front, one piece sides, louver assembly, door and door liner is constructed of heavy gauge steel. Included is a set of four adjustable 6" stainless steel legs.

Doors have a gasket-protecting metal door pan, removable plug cylinder locks & guaranteed for life gravity action, self-closing glide hinges that stay open at 120 degrees. An external switch is included to activate interior LED lighting.

The gasket design simplifies cleaning & enhances longevity. Anti-condensate heaters are located behind each door opening. The unit has seamless, polished metal corners & vertical stainless steel handles. The cabinet is insulated with high density, non-CFC, foamed in place polyurethane.

HEATING SYSTEM

The unit uses a low watt density, serpentine-style heater. Low velocity air is forced evenly across its large surface area to move heat through a down-air distribution duct without drying product. A vent is included at the top of the cabinet for positive humidity control. A 9' cord & plug are provided.

CONTROL

Traulsen's Smart Control™ features advanced control algorithms & sophisticated diagnostic capabilities to optimize performance. Utilizing smart sensors, it adapts the operation of the heating system to a variety of environments & usage patterns. The Smart Control™ also offers a complete set of visual alarms designed to alert the user to critical events such as power outages or a prolonged door opening. In the event of an alarm, a dedicated Alarm LED will illuminate, informing the user of the critical event and duration.

INTERIOR

The interior includes three factory installed pilaster-mounted, full-width coated wire shelves per section with no large gaps. Each shelf can support up to 225 lbs. Factory installed optional trayslides may be purchased in combination with, or in lieu of these.

WARRANTY

6-Year Parts & Labor Warranty

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

must obtain your correct taxpayer identification number (TIN), which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid).
- Form 1099-DIV (dividends, including those from stocks or mutual funds).
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds).
- Form 1099-NEC (nonemployee compensation).
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers).
- Form 1099-S (proceeds from real estate transactions).
- Form 1099-K (merchant card and third-party network transactions).
- Form 1098 (home mortgage interest), 1098-E (student loan interest), and 1098-T (tuition).
- Form 1099-C (canceled debt).
- Form 1099-A (acquisition or abandonment of secured property).

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

Caution: If you don't return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See *What is backup withholding*, later.

By signing the filled-out form, you:

1. Certify that the TIN you are giving is correct (or you are waiting for a number to be issued);
2. Certify that you are not subject to backup withholding; or
3. Claim exemption from backup withholding if you are a U.S. exempt payee; and
4. Certify to your non-foreign status for purposes of withholding under chapter 3 or 4 of the Code (if applicable); and
5. Certify that FATCA code(s) entered on this form (if any) indicating that you are exempt from the FATCA reporting is correct. See *What Is FATCA Reporting*, later, for further information.

Note: If you are a U.S. person and a requester gives you a form other than Form W-9 to request your TIN, you must use the requester's form if it is substantially similar to this Form W-9.

Definition of a U.S. person. For federal tax purposes, you are considered a U.S. person if you are:

- An individual who is a U.S. citizen or U.S. resident alien;
- A partnership, corporation, company, or association created or organized in the United States or under the laws of the United States;
- An estate (other than a foreign estate); or
- A domestic trust (as defined in Regulations section 301.7701-7).

Establishing U.S. status for purposes of chapter 3 and chapter 4 withholding. Payments made to foreign persons, including certain distributions, allocations of income, or transfers of sales proceeds, may be subject to withholding under chapter 3 or chapter 4 of the Code (sections 1441–1474). Under those rules, if a Form W-9 or other certification of non-foreign status has not been received, a withholding agent, transferee, or partnership (payor) generally applies presumption rules that may require the payor to withhold applicable tax from the recipient, owner, transferor, or partner (payee). See Pub. 515, *Withholding of Tax on Nonresident Aliens and Foreign Entities*.

The following persons must provide Form W-9 to the payor for purposes of establishing its non-foreign status.

- In the case of a disregarded entity with a U.S. owner, the U.S. owner of the disregarded entity and not the disregarded entity.
- In the case of a grantor trust with a U.S. grantor or other U.S. owner, generally, the U.S. grantor or other U.S. owner of the grantor trust and not the grantor trust.
- In the case of a U.S. trust (other than a grantor trust), the U.S. trust and not the beneficiaries of the trust.

See Pub. 515 for more information on providing a Form W-9 or a certification of non-foreign status to avoid withholding.

Foreign person. If you are a foreign person or the U.S. branch of a foreign bank that has elected to be treated as a U.S. person (under Regulations section 1.1441-1(b)(2)(iv) or other applicable section for chapter 3 or 4 purposes), do not use Form W-9. Instead, use the appropriate Form W-8 or Form 8233 (see Pub. 515). If you are a qualified foreign pension fund under Regulations section 1.897(f)-1(d), or a partnership that is wholly owned by qualified foreign pension funds, that is treated as a non-foreign person for purposes of section 1445 withholding, do not use Form W-9. Instead, use Form W-8EXP (or other certification of non-foreign status).

Nonresident alien who becomes a resident alien. Generally, only a nonresident alien individual may use the terms of a tax treaty to reduce or eliminate U.S. tax on certain types of income. However, most tax treaties contain a provision known as a saving clause. Exceptions specified in the saving clause may permit an exemption from tax to continue for certain types of income even after the payee has otherwise become a U.S. resident alien for tax purposes.

If you are a U.S. resident alien who is relying on an exception contained in the saving clause of a tax treaty to claim an exemption from U.S. tax on certain types of income, you must attach a statement to Form W-9 that specifies the following five items.

1. The treaty country. Generally, this must be the same treaty under which you claimed exemption from tax as a nonresident alien.
2. The treaty article addressing the income.
3. The article number (or location) in the tax treaty that contains the saving clause and its exceptions.
4. The type and amount of income that qualifies for the exemption from tax.
5. Sufficient facts to justify the exemption from tax under the terms of the treaty article.

Example. Article 20 of the U.S.–China income tax treaty allows an exemption from tax for scholarship income received by a Chinese student temporarily present in the United States. Under U.S. law, this student will become a resident alien for tax purposes if their stay in the United States exceeds 5 calendar years. However, paragraph 2 of the first Protocol to the U.S.–China treaty (dated April 30, 1984) allows the provisions of Article 20 to continue to apply even after the Chinese student becomes a resident alien of the United States. A Chinese student who qualifies for this exception (under paragraph 2 of the first Protocol) and is relying on this exception to claim an exemption from tax on their scholarship or fellowship income would attach to Form W-9 a statement that includes the information described above to support that exemption.

If you are a nonresident alien or a foreign entity, give the requester the appropriate completed Form W-8 or Form 8233.

Backup Withholding

What is backup withholding? Persons making certain payments to you must under certain conditions withhold and pay to the IRS 24% of such payments. This is called "backup withholding." Payments that may be subject to backup withholding include, but are not limited to, interest, tax-exempt interest, dividends, broker and barter exchange transactions, rents, royalties, nonemployee pay, payments made in settlement of payment card and third-party network transactions, and certain payments from fishing boat operators. Real estate transactions are not subject to backup withholding.

You will not be subject to backup withholding on payments you receive if you give the requester your correct TIN, make the proper certifications, and report all your taxable interest and dividends on your tax return.

Payments you receive will be subject to backup withholding if:

1. You do not furnish your TIN to the requester;
2. You do not certify your TIN when required (see the instructions for Part II for details);
3. The IRS tells the requester that you furnished an incorrect TIN;
4. The IRS tells you that you are subject to backup withholding because you did not report all your interest and dividends on your tax return (for reportable interest and dividends only); or
5. You do not certify to the requester that you are not subject to backup withholding, as described in item 4 under "By signing the filled-out form" above (for reportable interest and dividend accounts opened after 1983 only).

Certain payees and payments are exempt from backup withholding. See *Exempt payee code*, later, and the separate Instructions for the Requester of Form W-9 for more information.

See also *Establishing U.S. status for purposes of chapter 3 and chapter 4 withholding*, earlier.

What Is FATCA Reporting?

The Foreign Account Tax Compliance Act (FATCA) requires a participating foreign financial institution to report all U.S. account holders that are specified U.S. persons. Certain payees are exempt from FATCA reporting. See *Exemption from FATCA reporting code*, later, and the Instructions for the Requester of Form W-9 for more information.

Updating Your Information

You must provide updated information to any person to whom you claimed to be an exempt payee if you are no longer an exempt payee and anticipate receiving reportable payments in the future from this person. For example, you may need to provide updated information if you are a C corporation that elects to be an S corporation, or if you are no longer tax exempt. In addition, you must furnish a new Form W-9 if the name or TIN changes for the account, for example, if the grantor of a grantor trust dies.

Penalties

Failure to furnish TIN. If you fail to furnish your correct TIN to a requester, you are subject to a penalty of \$50 for each such failure unless your failure is due to reasonable cause and not to willful neglect.

Civil penalty for false information with respect to withholding. If you make a false statement with no reasonable basis that results in no backup withholding, you are subject to a \$500 penalty.

Criminal penalty for falsifying information. Willfully falsifying certifications or affirmations may subject you to criminal penalties including fines and/or imprisonment.

Misuse of TINs. If the requester discloses or uses TINs in violation of federal law, the requester may be subject to civil and criminal penalties.

Specific Instructions

Line 1

You must enter one of the following on this line; **do not** leave this line blank. The name should match the name on your tax return.

If this Form W-9 is for a joint account (other than an account maintained by a foreign financial institution (FFI)), list first, and then circle, the name of the person or entity whose number you entered in Part I of Form W-9. If you are providing Form W-9 to an FFI to document a joint account, each holder of the account that is a U.S. person must provide a Form W-9.

- **Individual.** Generally, enter the name shown on your tax return. If you have changed your last name without informing the Social Security Administration (SSA) of the name change, enter your first name, the last name as shown on your social security card, and your new last name.

Note for ITIN applicant: Enter your individual name as it was entered on your Form W-7 application, line 1a. This should also be the same as the name you entered on the Form 1040 you filed with your application.

- **Sole proprietor.** Enter your individual name as shown on your Form 1040 on line 1. Enter your business, trade, or "doing business as" (DBA) name on line 2.

- **Partnership, C corporation, S corporation, or LLC, other than a disregarded entity.** Enter the entity's name as shown on the entity's tax return on line 1 and any business, trade, or DBA name on line 2.

- **Other entities.** Enter your name as shown on required U.S. federal tax documents on line 1. This name should match the name shown on the charter or other legal document creating the entity. Enter any business, trade, or DBA name on line 2.

- **Disregarded entity.** In general, a business entity that has a single owner, including an LLC, and is not a corporation, is disregarded as an entity separate from its owner (a disregarded entity). See Regulations section 301.7701-2(c)(2). A disregarded entity should check the appropriate box for the tax classification of its owner. Enter the owner's name on line 1. The name of the owner entered on line 1 should never be a disregarded entity. The name on line 1 should be the name shown on the income tax return on which the income should be reported. For

example, if a foreign LLC that is treated as a disregarded entity for U.S. federal tax purposes has a single owner that is a U.S. person, the U.S. owner's name is required to be provided on line 1. If the direct owner of the entity is also a disregarded entity, enter the first owner that is not disregarded for federal tax purposes. Enter the disregarded entity's name on line 2. If the owner of the disregarded entity is a foreign person, the owner must complete an appropriate Form W-8 instead of a Form W-9. This is the case even if the foreign person has a U.S. TIN.

Line 2

If you have a business name, trade name, DBA name, or disregarded entity name, enter it on line 2.

Line 3a

Check the appropriate box on line 3a for the U.S. federal tax classification of the person whose name is entered on line 1. Check only one box on line 3a.

IF the entity/individual on line 1 is a(n) . . .	THEN check the box for . . .
• Corporation	Corporation.
• Individual or • Sole proprietorship	Individual/sole proprietor.
• LLC classified as a partnership for U.S. federal tax purposes or • LLC that has filed Form 8832 or 2553 electing to be taxed as a corporation	Limited liability company and enter the appropriate tax classification: P = Partnership, C = C corporation, or S = S corporation.
• Partnership	Partnership.
• Trust/estate	Trust/estate.

Line 3b

Check this box if you are a partnership (including an LLC classified as a partnership for U.S. federal tax purposes), trust, or estate that has any foreign partners, owners, or beneficiaries, and you are providing this form to a partnership, trust, or estate, in which you have an ownership interest. You must check the box on line 3b if you receive a Form W-8 (or documentary evidence) from any partner, owner, or beneficiary establishing foreign status or if you receive a Form W-9 from any partner, owner, or beneficiary that has checked the box on line 3b.

Note: A partnership that provides a Form W-9 and checks box 3b may be required to complete Schedules K-2 and K-3 (Form 1065). For more information, see the Partnership Instructions for Schedules K-2 and K-3 (Form 1065).

If you are required to complete line 3b but fail to do so, you may not receive the information necessary to file a correct information return with the IRS or furnish a correct payee statement to your partners or beneficiaries. See, for example, sections 6698, 6722, and 6724 for penalties that may apply.

Line 4 Exemptions

If you are exempt from backup withholding and/or FATCA reporting, enter in the appropriate space on line 4 any code(s) that may apply to you.

Exempt payee code.

- Generally, individuals (including sole proprietors) are not exempt from backup withholding.
- Except as provided below, corporations are exempt from backup withholding for certain payments, including interest and dividends.
- Corporations are not exempt from backup withholding for payments made in settlement of payment card or third-party network transactions.
- Corporations are not exempt from backup withholding with respect to attorneys' fees or gross proceeds paid to attorneys, and corporations that provide medical or health care services are not exempt with respect to payments reportable on Form 1099-MISC.

The following codes identify payees that are exempt from backup withholding. Enter the appropriate code in the space on line 4.

1—An organization exempt from tax under section 501(a), any IRA, or a custodial account under section 403(b)(7) if the account satisfies the requirements of section 401(f)(2).

- 2—The United States or any of its agencies or instrumentalities.
- 3—A state, the District of Columbia, a U.S. commonwealth or territory, or any of their political subdivisions or instrumentalities.
- 4—A foreign government or any of its political subdivisions, agencies, or instrumentalities.
- 5—A corporation.
- 6—A dealer in securities or commodities required to register in the United States, the District of Columbia, or a U.S. commonwealth or territory.
- 7—A futures commission merchant registered with the Commodity Futures Trading Commission.
- 8—A real estate investment trust.
- 9—An entity registered at all times during the tax year under the Investment Company Act of 1940.
- 10—A common trust fund operated by a bank under section 584(a).
- 11—A financial institution as defined under section 581.
- 12—A middleman known in the investment community as a nominee or custodian.
- 13—A trust exempt from tax under section 664 or described in section 4947.

The following chart shows types of payments that may be exempt from backup withholding. The chart applies to the exempt payees listed above, 1 through 13.

IF the payment is for . . .	THEN the payment is exempt for . . .
• Interest and dividend payments	All exempt payees except for 7.
• Broker transactions	Exempt payees 1 through 4 and 6 through 11 and all C corporations. S corporations must not enter an exempt payee code because they are exempt only for sales of noncovered securities acquired prior to 2012.
• Barter exchange transactions and patronage dividends	Exempt payees 1 through 4.
• Payments over \$600 required to be reported and direct sales over \$5,000 ¹	Generally, exempt payees 1 through 5. ²
• Payments made in settlement of payment card or third-party network transactions	Exempt payees 1 through 4.

¹ See Form 1099-MISC, Miscellaneous Information, and its instructions.

² However, the following payments made to a corporation and reportable on Form 1099-MISC are not exempt from backup withholding: medical and health care payments, attorneys' fees, gross proceeds paid to an attorney reportable under section 6045(f), and payments for services paid by a federal executive agency.

Exemption from FATCA reporting code. The following codes identify payees that are exempt from reporting under FATCA. These codes apply to persons submitting this form for accounts maintained outside of the United States by certain foreign financial institutions. Therefore, if you are only submitting this form for an account you hold in the United States, you may leave this field blank. Consult with the person requesting this form if you are uncertain if the financial institution is subject to these requirements. A requester may indicate that a code is not required by providing you with a Form W-9 with "Not Applicable" (or any similar indication) entered on the line for a FATCA exemption code.

- A—An organization exempt from tax under section 501(a) or any individual retirement plan as defined in section 7701(a)(37).
- B—The United States or any of its agencies or instrumentalities.
- C—A state, the District of Columbia, a U.S. commonwealth or territory, or any of their political subdivisions or instrumentalities.
- D—A corporation the stock of which is regularly traded on one or more established securities markets, as described in Regulations section 1.1472-1(c)(1)(i).
- E—A corporation that is a member of the same expanded affiliated group as a corporation described in Regulations section 1.1472-1(c)(1)(i).

- F—A dealer in securities, commodities, or derivative financial instruments (including notional principal contracts, futures, forwards, and options) that is registered as such under the laws of the United States or any state.
- G—A real estate investment trust.
- H—A regulated investment company as defined in section 851 or an entity registered at all times during the tax year under the Investment Company Act of 1940.
 - I—A common trust fund as defined in section 584(a).
 - J—A bank as defined in section 581.
 - K—A broker.
 - L—A trust exempt from tax under section 664 or described in section 4947(a)(1).
 - M—A tax-exempt trust under a section 403(b) plan or section 457(g) plan.

Note: You may wish to consult with the financial institution requesting this form to determine whether the FATCA code and/or exempt payee code should be completed.

Line 5

Enter your address (number, street, and apartment or suite number). This is where the requester of this Form W-9 will mail your information returns. If this address differs from the one the requester already has on file, enter "NEW" at the top. If a new address is provided, there is still a chance the old address will be used until the payor changes your address in their records.

Line 6

Enter your city, state, and ZIP code.

Part I. Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. If you are a resident alien and you do not have, and are not eligible to get, an SSN, your TIN is your IRS ITIN. Enter it in the entry space for the Social security number. If you do not have an ITIN, see *How to get a TIN* below.

If you are a sole proprietor and you have an EIN, you may enter either your SSN or EIN.

If you are a single-member LLC that is disregarded as an entity separate from its owner, enter the owner's SSN (or EIN, if the owner has one). If the LLC is classified as a corporation or partnership, enter the entity's EIN.

Note: See *What Name and Number To Give the Requester*, later, for further clarification of name and TIN combinations.

How to get a TIN. If you do not have a TIN, apply for one immediately. To apply for an SSN, get Form SS-5, Application for a Social Security Card, from your local SSA office or get this form online at www.SSA.gov. You may also get this form by calling 800-772-1213. Use Form W-7, Application for IRS Individual Taxpayer Identification Number, to apply for an ITIN, or Form SS-4, Application for Employer Identification Number, to apply for an EIN. You can apply for an EIN online by accessing the IRS website at www.irs.gov/EIN. Go to www.irs.gov/Forms to view, download, or print Form W-7 and/or Form SS-4. Or, you can go to www.irs.gov/OrderForms to place an order and have Form W-7 and/or Form SS-4 mailed to you within 15 business days.

If you are asked to complete Form W-9 but do not have a TIN, apply for a TIN and enter "Applied For" in the space for the TIN, sign and date the form, and give it to the requester. For interest and dividend payments, and certain payments made with respect to readily tradable instruments, you will generally have 60 days to get a TIN and give it to the requester before you are subject to backup withholding on payments. The 60-day rule does not apply to other types of payments. You will be subject to backup withholding on all such payments until you provide your TIN to the requester.

Note: Entering "Applied For" means that you have already applied for a TIN or that you intend to apply for one soon. See also *Establishing U.S. status for purposes of chapter 3 and chapter 4 withholding*, earlier, for when you may instead be subject to withholding under chapter 3 or 4 of the Code.

Caution: A disregarded U.S. entity that has a foreign owner must use the appropriate Form W-8.

Part II. Certification

To establish to the withholding agent that you are a U.S. person, or resident alien, sign Form W-9. You may be requested to sign by the withholding agent even if item 1, 4, or 5 below indicates otherwise.

For a joint account, only the person whose TIN is shown in Part I should sign (when required). In the case of a disregarded entity, the person identified on line 1 must sign. Exempt payees, see *Exempt payee code*, earlier.

Signature requirements. Complete the certification as indicated in items 1 through 5 below.

1. Interest, dividend, and barter exchange accounts opened before 1984 and broker accounts considered active during 1983. You must give your correct TIN, but you do not have to sign the certification.

2. Interest, dividend, broker, and barter exchange accounts opened after 1983 and broker accounts considered inactive during 1983. You must sign the certification or backup withholding will apply. If you are subject to backup withholding and you are merely providing your correct TIN to the requester, you must cross out item 2 in the certification before signing the form.

3. Real estate transactions. You must sign the certification. You may cross out item 2 of the certification.

4. Other payments. You must give your correct TIN, but you do not have to sign the certification unless you have been notified that you have previously given an incorrect TIN. "Other payments" include payments made in the course of the requester's trade or business for rents, royalties, goods (other than bills for merchandise), medical and health care services (including payments to corporations), payments to a nonemployee for services, payments made in settlement of payment card and third-party network transactions, payments to certain fishing boat crew members and fishermen, and gross proceeds paid to attorneys (including payments to corporations).

5. Mortgage interest paid by you, acquisition or abandonment of secured property, cancellation of debt, qualified tuition program payments (under section 529), ABLÉ accounts (under section 529A), IRA, Coverdell ESA, Archer MSA or HSA contributions or distributions, and pension distributions. You must give your correct TIN, but you do not have to sign the certification.

What Name and Number To Give the Requester

For this type of account:	Give name and SSN of:
1. Individual	The individual
2. Two or more individuals (joint account) other than an account maintained by an FFI	The actual owner of the account or, if combined funds, the first individual on the account ¹
3. Two or more U.S. persons (joint account maintained by an FFI)	Each holder of the account
4. Custodial account of a minor (Uniform Gift to Minors Act)	The minor ²
5. a. The usual revocable savings trust (grantor is also trustee)	The grantor-trustee ¹
b. So-called trust account that is not a legal or valid trust under state law	The actual owner ¹
6. Sole proprietorship or disregarded entity owned by an individual	The owner ³
7. Grantor trust filing under Optional Filing Method 1 (see Regulations section 1.671-4(b)(2)(i)(A))**	The grantor ⁴

For this type of account:	Give name and EIN of:
8. Disregarded entity not owned by an individual	The owner
9. A valid trust, estate, or pension trust	Legal entity ⁴
10. Corporation or LLC electing corporate status on Form 8832 or Form 2553	The corporation
11. Association, club, religious, charitable, educational, or other tax-exempt organization	The organization
12. Partnership or multi-member LLC	The partnership
13. A broker or registered nominee	The broker or nominee
14. Account with the Department of Agriculture in the name of a public entity (such as a state or local government, school district, or prison) that receives agricultural program payments	The public entity
15. Grantor trust filing Form 1041 or under the Optional Filing Method 2, requiring Form 1099 (see Regulations section 1.671-4(b)(2)(i)(B))**	The trust

¹List first and circle the name of the person whose number you furnish. If only one person on a joint account has an SSN, that person's number must be furnished.

²Circle the minor's name and furnish the minor's SSN.

³You must show your individual name on line 1, and enter your business or DBA name, if any, on line 2. You may use either your SSN or EIN (if you have one), but the IRS encourages you to use your SSN.

⁴List first and circle the name of the trust, estate, or pension trust. (Do not furnish the TIN of the personal representative or trustee unless the legal entity itself is not designated in the account title.)

* **Note:** The grantor must also provide a Form W-9 to the trustee of the trust.

**For more information on optional filing methods for grantor trusts, see the Instructions for Form 1041.

Note: If no name is circled when more than one name is listed, the number will be considered to be that of the first name listed.

Secure Your Tax Records From Identity Theft

Identity theft occurs when someone uses your personal information, such as your name, SSN, or other identifying information, without your permission to commit fraud or other crimes. An identity thief may use your SSN to get a job or may file a tax return using your SSN to receive a refund.

To reduce your risk:

- Protect your SSN,
- Ensure your employer is protecting your SSN, and
- Be careful when choosing a tax return preparer.

If your tax records are affected by identity theft and you receive a notice from the IRS, respond right away to the name and phone number printed on the IRS notice or letter.

If your tax records are not currently affected by identity theft but you think you are at risk due to a lost or stolen purse or wallet, questionable credit card activity, or a questionable credit report, contact the IRS Identity Theft Hotline at 800-908-4490 or submit Form 14039.

For more information, see Pub. 5027, Identity Theft Information for Taxpayers.

Victims of identity theft who are experiencing economic harm or a systemic problem, or are seeking help in resolving tax problems that have not been resolved through normal channels, may be eligible for Taxpayer Advocate Service (TAS) assistance. You can reach TAS by calling the TAS toll-free case intake line at 877-777-4778 or TTY/TDD 800-829-4059.

Protect yourself from suspicious emails or phishing schemes.

Phishing is the creation and use of email and websites designed to mimic legitimate business emails and websites. The most common act is sending an email to a user falsely claiming to be an established legitimate enterprise in an attempt to scam the user into surrendering private information that will be used for identity theft.

The IRS does not initiate contacts with taxpayers via emails. Also, the IRS does not request personal detailed information through email or ask taxpayers for the PIN numbers, passwords, or similar secret access information for their credit card, bank, or other financial accounts.

If you receive an unsolicited email claiming to be from the IRS, forward this message to phishing@irs.gov. You may also report misuse of the IRS name, logo, or other IRS property to the Treasury Inspector General for Tax Administration (TIGTA) at 800-366-4484. You can forward suspicious emails to the Federal Trade Commission at spam@uce.gov or report them at www.ftc.gov/complaint. You can contact the FTC at www.ftc.gov/idtheft or 877-IDTHEFT (877-438-4338). If you have been the victim of identity theft, see www.IdentityTheft.gov and Pub. 5027.

Go to www.irs.gov/IdentityTheft to learn more about identity theft and how to reduce your risk.

Privacy Act Notice

Section 6109 of the Internal Revenue Code requires you to provide your correct TIN to persons (including federal agencies) who are required to file information returns with the IRS to report interest, dividends, or certain other income paid to you; mortgage interest you paid; the acquisition or abandonment of secured property; the cancellation of debt; or contributions you made to an IRA, Archer MSA, or HSA. The person collecting this form uses the information on the form to file information returns with the IRS, reporting the above information. Routine uses of this information include giving it to the Department of Justice for civil and criminal litigation and to cities, states, the District of Columbia, and U.S. commonwealths and territories for use in administering their laws. The information may also be disclosed to other countries under a treaty, to federal and state agencies to enforce civil and criminal laws, or to federal law enforcement and intelligence agencies to combat terrorism. You must provide your TIN whether or not you are required to file a tax return. Under section 3406, payors must generally withhold a percentage of taxable interest, dividends, and certain other payments to a payee who does not give a TIN to the payor. Certain penalties may also apply for providing false or fraudulent information.



Certificate Number: 052118-08
Industry: Restaurant Equipment

The Governor's Office of Diversity Business Enterprise



for the State of Tennessee, having determined that

Chefs Deal Inc. DBA Horizon Trades

has successfully met the certification requirements as outlined in Tennessee Code Annotated Title 12, Chapter 3, Part 8, and the policies adopted thereunder hereby grants the designation of

Woman Business Enterprise

And is recognized as such until the expiration of registration and certification on

May 21, 2027

In Witness Whereof, the Governor of the State of Tennessee and the Commissioner of General Services hereto affix our hand and the Great Seal of the State.

Kim Henry

Kim Henry

Director, Governor's Office of Diversity Business Enterprise

ASSURANCE STATEMENT

This vendor hereby agrees that it will comply with:

- i. Title VI of the Civil Right Act of 1964 (42 U.S.C. 2000d et seq.);
- ii. Title IX of the Education Amendment of 1972 (20 U.S.C. 1681 et seq);
- iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.)
- v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
- vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
- viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
- ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under an program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
- x. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and polices, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discrimination based on race, color national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

Signature:  _____

Printed Name: FINN JONES _____

Title: Sales and Design Account Manager _____

Date: 09/16/2024 _____

STATEMENT OF NON-COLLUSION

By Submission of the Bid of Proposal, the Bidder Certifies that:

1. This bid or proposal has been independently arrived at without collusion with any other competitor or potential competitor;
2. This bid proposal has not been knowingly disclosed and will not be knowingly disclosed prior to the opening of bids or proposals for this project, to any other bidder, competitor, or potential competitor;
3. No attempt has been made to induce any other person, partnership or corporation to submit or not to submit a bid or proposal;
4. The person signing this bid or proposal certifies that he has fully informed himself regarding the accuracy of the statements contained in this certification, and under the penalties of perjury, affirms the truth thereof, such penalties being applicable to the bidder as well as to the person signing in its behalf;
5. That attached hereto (if a corporate bidder) is a certified copy of a resolution authorizing the execution of the certificate by the signatory of this bid or proposal on behalf of the corporate bidder.

Chiefs Next Restaurant Equipment Company
Company Name

705 Dickerson Pike, Nashville TN
Address

37207


Signature

Design and Sales Account Manager
Title

04/16/2024
Date



**Certification Regarding Debarment, Suspension, and Other Responsibility Matters
 Primary Covered Transactions**

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 CFR § 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal or civil fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

- A. The prospective primary participant certifies to the best of its knowledge and belief, that it and its principals:
1. Are not presently debarred, suspended, or proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
 2. Have not within a 3-year period preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or local) with commission of any of the offenses enumerated in paragraph (A.2.) of this certification; and
 4. Have not within a 3-year period preceding this application/proposal had one or more public transactions (Federal, State or local) terminated for cause or default.
- B. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME <i>Horizon Trades Inc dba Chef's Deal</i>	PR/AWARD NUMBER OR PROJECT NAME
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S) <i>Finn Jones / Design and Sales Manager</i>	
SIGNATURE 	DATE <i>9/16/2024</i>

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.

LOBBYING CERTIFICATION

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts exceeding \$100,000 in federal funds

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. 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 undersigned certifies, to the best of his or her knowledge and belief, 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 any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with awarding of a federal contract, the making of a federal grant, the making of a federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a 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 and officer or employee of any agency, a Member of Congress, an officer or employee of 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 covered sub awards exceeding \$100,000 in federal funds at all appropriate tiers and that all sub recipients shall certify and disclose accordingly.

Chef's Deal / 705 Dickerson Pike Nashville TN 37217 Hickman Grundy School Nutrition Equipment Bid # 1
Name/Address of Organization Award Number or Project Name

Finn Jones / Design and Sales Account Manager
Name/Title of Submitting Official

[Signature]
Signature

09/16/24
Date

Hickman County Government

Conflict of Interest Disclosure Form

The County Financial Management System of 1981 contains the most stringent conflict of interest provisions. TCA §5-21-121 provides:

- (a) The director, purchasing agent, members of the committee, members of the county legislative body or other officials, employees, or members of the board of education or highway commission shall not be financially interested or have any personal beneficial interest, either directly or indirectly, in the purchase of any supplies, materials, equipment or contractual services for the county.
- (b) No firm, corporation, partnership, association or individual furnishing any such supplies, materials, equipment or contractual services, shall give or offer, nor shall the director or purchasing agent or any assistant or employee accept or receive directly or indirectly from any person, firm, corporation, partnership or association to whom any contract may be awarded, by rebate, gift or otherwise, any money or other things of value whatsoever, or any promise, obligation or contract for future reward or compensation.

Date: 09/16/2024 Name: Finn Jones

Please describe below any relationships, transactions, positions you hold (volunteer or otherwise), or circumstances that you believe could contribute to a conflict of interest:

I have no conflict of interest to report.

____ I have the following conflict of interest to report (please specify any boards or committees you (and/or your spouse) sit on, the name of your employer and any businesses you or your spouse may own.

I hereby certify that the information set forth above is true and complete to the best of my knowledge.

Date: 09/16/2024 Signature: [Signature]

Matrix

10:00am

slh

Hickman County School Nutrition Equipment Bid
9-18-24 at 10:00 am

Matrix Mechanical Solutions, LLC
9743 Old Hillsboro Rd.
Bon Aqua, TN 37025
615-879-6420
daniel@matrixmechanicalsolutions.com

License # 76081
Type: CMC
Exp Date: 4/30/25
Limit: \$3,000,000

Received by Finance Office
9/18/24 9:59am Penny

BID FORM

Matrix

Line Item #	Item Name	Description	Approved Brands	School	Quantity	Brand Name Bid	Model # Bid	Price per Unit	Extended Price
1	Double pass thru warmer	See attached specifications	Traulsen	Hickman Cty High	2	Traulsen	G-24304P	\$14,537	\$29,074
2	Double pass thru cooler	See attached specifications	Traulsen	Hickman Cty High	1	Traulsen	G-21004P	\$16,131	\$16,131
3	Double stack convection oven - electric	See attached specifications	Blodgett	Centerville Elementary	1	Blodgett (Middleby)	Mack-V-100 DBL	\$23,874	\$23,874
4	Ice Machine w/water filter	See attached specifications	Icetro	East Hickman Elem East Hickman High Hickman Cty Middle	3	Icetro America (Middleby)	IM-0460-AH-18-02G-22-226W	\$5,392	\$16,176
5	Slicer, automatic, medium duty	See attached specifications	Globe	East Hickman Elementary	1	Globe (Middleby)	G-12A	\$5,220	\$5,220
6	Convection oven, single w/stand - gas	See attached specifications	Blodgett	East Hickman Intermediate	2	Blodgett (Middleby)	DFG-100SG4	\$11,338	\$22,677
7	Double reach-in freezer (2 door)	See attached specifications	U-Line	East Hickman Intermediate	1	U-Line (Middleby)	UCF2455-SS71A	\$6,994	\$6,994
8	Dish Machine with built in booster	See attached specifications	Jackson	East Hickman Middle	1	Jackson	Rockstar 66CE Energy Recovery	\$62,541	\$62,541
9	Double stack convection oven - gas	See attached specifications	Blodgett	East Hickman Middle	1	Blodgett (Middleby)	DFG-100 DBL	\$22,677	\$22,677
10	Reach-in freezer, single door	See attached specifications	U-Line	Centerville Intermediate	1	Blue Air FSE LLC	BSF23T-HC	\$4,574	\$4,574
11	Reach-in cooler, single door	See attached specifications	U-Line	Centerville Intermediate	1	Blue Air FSE	BSR23T-HC	\$4,035	\$4,035
12	Steamer, double stack, electric	See attached specifications	Crown	Hickman Cty Middle	1	Crown (Middleby)	CSE-6	\$15,805	\$31,610
13	Stove with 2 burners, electric	See attached specifications	Southbend	Hickman Cty Middle	1	Southbend (Middleby)	PE12C-B	\$8,543	\$8,543
14	Single pass thru cooler	See attached specifications	U-Line	East Hickman Elementary	2	U-Line (Middleby)	UCRP225-CS31A	\$15,796	\$31,592
15	Single pass thru warmer	See attached specifications	Traulsen	East Hickman Elementary	2	Traulsen	AHF/32WP-HHG	\$16,557	\$33,114

Hickman County Government

Conflict of Interest Disclosure Form

The County Financial Management System of 1981 contains the most stringent conflict of interest provisions. TCA §5-21-121 provides:

- (a) The director, purchasing agent, members of the committee, members of the county legislative body or other officials, employees, or members of the board of education or highway commission shall not be financially interested or have any personal beneficial interest, either directly or indirectly, in the purchase of any supplies, materials, equipment or contractual services for the county.
- (b) No firm, corporation, partnership, association or individual furnishing any such supplies, materials, equipment or contractual services, shall give or offer, nor shall the director or purchasing agent or any assistant or employee accept or receive directly or indirectly from any person, firm, corporation, partnership or association to whom any contract may be awarded, by rebate, gift or other otherwise, any money or other things of value whatsoever, or any promise, obligation or contract for future reward or compensation.

Date: 9-17-24 Name: Matrix Mechanical Solutions / Daniel D. Eubanks

Please describe below any relationships, transactions, positions you hold (volunteer or otherwise), or circumstances that you believe could contribute to a conflict of interest:

I have no conflict of interest to report.

I have the following conflict of interest to report (please specify any boards or committees you (and/or your spouse) sit on, the name of your employer and any businesses you or your spouse may own.

I hereby certify that the information set forth above is true and complete to the best of my knowledge.

Date: 9-17-24 Signature: 



**Certification Regarding Debarment, Suspension, and Other Responsibility Matters
Primary Covered Transactions**

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 CFR § 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal or civil fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

- A. The prospective primary participant certifies to the best of its knowledge and belief, that it and its principals:
1. Are not presently debarred, suspended, or proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
 2. Have not within a 3-year period preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or local) with commission of any of the offenses enumerated in paragraph (A.2.) of this certification; and
 4. Have not within a 3-year period preceding this application/proposal had one or more public transactions (Federal, State or local) terminated for cause or default.
- B. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME <i>Matrix Mechanical Solutions</i>	PR/AWARD NUMBER OR PROJECT NAME
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S) <i>Daniel D. Eubank / owner</i>	
SIGNATURE 	DATE <i>9-17-24</i>

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.

STATEMENT OF NON-COLLUSION

By Submission of the Bid or Proposal, the Bidder Certifies that:

1. This bid or proposal has been independently arrived at without collusion with any other competitor or potential competitor;
2. This bid proposal has not been knowingly disclosed and will not be knowingly disclosed prior to the opening of bids or proposals for this project, to any other bidder, competitor, or potential competitor;
3. No attempt has been made to induce any other person, partnership or corporation to submit or not to submit a bid or proposal;
4. The person signing this bid or proposal certifies that he has fully informed himself regarding the accuracy of the statements contained in this certification, and under the penalties of perjury, affirms the truth thereof, such penalties being applicable to the bidder as well as to the person signing in its behalf;
5. That attached hereto (if a corporate bidder) is a certified copy of a resolution authorizing the execution of the certificate by the signatory of this bid or proposal on behalf of the corporate bidder.

Matrix Mechanical Solutions

Company Name

9743 Old Hillsboro Rd

Address

Bon Aqua, TX 37025



Signature

owner

Title

9-17-24

Date

ASSURANCE STATEMENT

This vendor hereby agrees that it will comply with:

- i. Title VI of the Civil Right Act of 1964 (42 U.S.C. 2000d et seq.);
- ii. Title IX of the Education Amendment of 1972 (20 U.S.C. 1681 et seq);
- iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.)
- v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
- vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
- viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
- ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under an program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
- x. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and polices, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discrimination based on race, color national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

Signature:  _____

Printed Name: Daniel D. Erbach _____

Title: owner _____

Date: 9-17-24 _____

MOBILE FIXTURE & EQUIPMENT CO.
1155 MONTLIMAR DR. MOBILE, AL. 36609



Hickman County School
Nutrition Equipment Bid
9-18-24@10am

Received by Finance Office
CC: 9-18-24 9:15 am

BID FORM

mobile fixture

Line Item #	Item Name	Description	Approved Brands	School	Quantity	Brand Name Bid	Model # Bid	Price per Unit	Extended Price
1	Double pass thru warmer	See attached specifications	Traulsen	Hickman Cty High	2	Traulsen	AHF232NP-HHS-X <small>Model number changed due to spec sheet. In Bid packet.</small>	\$18,198.00	\$36,396.00
2	Double pass thru cooler	See attached specifications	Traulsen	Hickman Cty High	1	Traulsen	G210D4P	\$9,899.00	\$9,899.00
3	Double stack convection oven - electric	See attached specifications	Blodgett	Centerville Elementary	1	Blodgett	Mark V-100 DBL	\$20,875.00	\$20,875.00
4	Ice Machine w/water filter	See attached specifications	Icetro	East Hickman Elem East Hickman High Hickman Cty Middle	3	Icetro American	IM-0460-AH-22	\$4,885.00	\$14,655.00
5	Slicer, automatic, medium duty	See attached specifications	Globe	East Hickman Elementary	1	Globe	G12A	\$3,995.00	\$3,995.00
6	Convection oven, single w/stand - gas	See attached specifications	Blodgett	East Hickman Intermediate	2	Blodgett	DFG-100 SGL	\$9,400.00	\$18,800.00
7	Double reach-in freezer (2 door)	See attached specifications	Uline	East Hickman Intermediate	1	U-Line	UCF455-S571A	\$4,195.00	\$4,195.00
8	Dish Machine with built in booster	See attached specifications	Jackson	East Hickman Middle	1	Jackson WWS	RACKSTAR 66CE	\$41,975.00	\$41,975.00
9	Double stack convection oven - gas	See attached specifications	Blodgett	East Hickman Middle	1	Blodgett	DFG-100 DBL	\$18,700.00	\$18,700.00
10	Reach-in freezer, single door	See attached specifications	Uline	Centerville Intermediate	1	U-Line	UCF427-SS01A	\$3,355.00	\$3,355.00
11	Reach-in cooler, single door	See attached specifications	Uline	Centerville Intermediate	1	U-Line	UCRE427-SS01A	\$3,025.00	\$3,025.00
12	Steamer, double stack, electric	See attached specifications	Crown	Hickman Cty Middle	1	Crown	CSE-6	\$13,700.00	\$13,700.00
13	Stove with 2 burners, electric	See attached specifications	Southbend	Hickman Cty Middle	1	Southbend	PE12C-B	\$5,896.00	\$5,896.00
14	Single pass thru cooler	See attached specifications	Uline	East Hickman Elementary	2	U-Line	UCRP225-GS31A	\$9,860.00	\$19,720.00
15	Single pass thru warmer	See attached specifications	Traulsen	East Hickman Elementary	2	Traulsen	AHF132WP-HHG	\$10,869.00	\$21,738.00

Hickman County School Nutrition Equipment Bid # 1

Bid Release Date: August 19, 2024

Bid Due Date: September 18, 2024

Bid Opening Date: September 18, 2024

Bid Opening Time: 10:00am

Bid Opening Location: Hickman County Finance Office, 114 North Central Avenue, Centerville, TN 37033

Award Announcement Date: November 13, 2024

1. Introduction

Hickman County School Nutrition invites sealed bids from qualified vendors for the supply of school nutrition equipment. The objective of this bid is to procure high-quality, durable, and cost-effective nutrition equipment that meets the specific needs of our schools. Bidder must bid on items using attached bid form. Bidder should include any technical data sheets or statements that would be helpful in determining bid compliance with minimum specifications.

2. Bid Submission Guidelines

- Bids must be submitted in sealed envelopes marked with the bid title: Hickman County School Nutrition Equipment Bid.
- Bids must be received by 10:00am on September 18, 2024.
- Late bids will not be considered.
- All bids must be comprehensive and include pricing for all requested equipment and services.
- Bidders must provide detailed specifications and brochures for the equipment offered.

Required Forms:

- Bid Form
 - Exceptions/Deviations from Specifications
 - Bidder's Certification
 - Assurance Statement
 - Statement of Non-Collusion
 - Debarment Certification
 - Lobbying Certification
 - Hickman County Government Conflict of interest Disclosure Form
-

Wendy Miller

From: Wendy Miller
Sent: Tuesday, September 17, 2024 10:06 AM
To: sharon.burns@hickmank12.org
Subject: RE: Hickman Bid 9-18-24

Per our conversation on the phone 9-17-24, no Exceptions/deviations form was included in the packet.

We did speak about item #1. The specs in the bid do not match the model number. I have type on the Bid Form the correct model number to match specifications.

I'm just putting this in writing so we both have the information.

Thanks for you help today.

From: Wendy Miller
Sent: Monday, September 16, 2024 3:02 PM
To: sharon.burns@hickmank12.org
Subject: RE: Hickman Bid 9-18-24

I do not see 2 forms in Bid packet that are required, a Bidder's certification and Exceptions/deviations form. Please advise

From: Wendy Miller
Sent: Monday, September 16, 2024 9:30 AM
To: sharon.burns@hickmank12.org
Subject: Hickman Bid 9-18-24
Importance: High

Good morning, We are working on Equipment Bid #1. Items 1 and 2 Traulsen specifications for model numbers requested are not available with the door configurations listed. Would you like us to supply an alternate model series R and A which are a little more on the higher end?

Wendy L. Miller
Mobile Fixture and Equipment CO.
1155 Montlimar Dr
Mobile, AL 36609
Office: 251-342-0455
Cell: 251-305-5375

Bidder's Certification

Mobile Fixture and Equipment Co received Hickman County Nutrition Equipment Bid #1.

Hickman County School Nutrition Equipment Bid # 1

Bid Release Date: August 19, 2024

Bid Due Date: September 18, 2024

Bid Opening Date: September 18, 2024

Bid Opening Time: 10:00am

Bid Opening Location: Hickman County Finance Office, 114 North Central Avenue, Centerville, TN 37033

Award Announcement Date: November 13, 2024

Keith Murray has prepared the bid documents and bid pricing on behalf of Mobile Fixture and Equipment Company. We proposed to furnish and deliver all the goods and service named in our bid at the prices stated.

It is understood and agreed that this bid constitutes an offer which when accepted in writing by Hickman County School and subject to the terms and conditions of such acceptance, will constitute a valid and binding contract between the undersigned and the Hickman County School.

Keith Murray as COO of Mobile Fixture and Equipment Co. is certified to provide a quote for Hickman County School Bid.

Signature and Title:

 COO

Date: 9-16-24

Name and Address: Mobile Fixture and Equipment Co 1155 Montlimar Dr Mobile, AL 36609

Phone: 251-342-0455

Email: keith.murray@mobilefixture.com

ASSURANCE STATEMENT

This vendor hereby agrees that it will comply with:

- i. Title VI of the Civil Right Act of 1964 (42 U.S.C. 2000d et seq.);
 - ii. Title IX of the Education Amendment of 1972 (20 U.S.C. 1681 et seq);
 - iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
 - iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.)
 - v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
 - vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
 - vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
 - viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
 - ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under an program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
 - x. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and polices, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discrimination based on race, color national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).
-

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

Signature:  _____

Printed Name: Keith Murray _____

Title: COO _____

Date: 9-16-24 _____

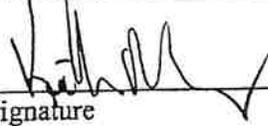
STATEMENT OF NON-COLLUSION

By Submission of the Bid or Proposal, the Bidder Certifies that:

1. This bid or proposal has been independently arrived at without collusion with any other competitor or potential competitor;
2. This bid proposal has not been knowingly disclosed and will not be knowingly disclosed prior to the opening of bids or proposals for this project, to any other bidder, competitor, or potential competitor;
3. No attempt has been made to induce any other person, partnership or corporation to submit or not to submit a bid or proposal;
4. The person signing this bid or proposal certifies that he has fully informed himself regarding the accuracy of the statements contained in this certification, and under the penalties of perjury, affirms the truth thereof, such penalties being applicable to the bidder as well as to the person signing in its behalf;
5. That attached hereto (if a corporate bidder) is a certified copy of a resolution authorizing the execution of the certificate by the signatory of this bid or proposal on behalf of the corporate bidder.

Mobile Fixture and Equipment Co.
Company Name

Address
1155 Montlimar Dr Mobile, AL 36609



Signature
COO

Title
9-16-24

Date



Certification Regarding Debarment, Suspension, and Other Responsibility Matters Primary Covered Transactions

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 CFR § 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal or civil fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

- A. The prospective primary participant certifies to the best of its knowledge and belief, that it and its principals:
1. Are not presently debarred, suspended, or proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
 2. Have not within a 3-year period preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or local) with commission of any of the offenses enumerated in paragraph (A.2.) of this certification; and
 4. Have not within a 3-year period preceding this application/proposal had one or more public transactions (Federal, State or local) terminated for cause or default.
- B. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME Mobile Fixture and Equipment Co.	PR/AWARD NUMBER OR PROJECT NAME Hickman County School Bid #1
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S) Keith Murray/COO	
SIGNATURE 	DATE 9-16-24

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.

LOBBYING CERTIFICATION

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts exceeding \$100,000 in federal funds

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. 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 undersigned certifies, to the best of his or her knowledge and belief, 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 any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with awarding of a federal contract, the making of a federal grant, the making of a federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a 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 and officer or employee of any agency, a Member of Congress, an officer or employee of 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 covered sub awards exceeding \$100,000 in federal funds at all appropriate tiers and that all sub recipients shall certify and disclose accordingly.

Mobile Fixture and Equipment Co.

Hickman County School Bid #1

Name/Address of Organization

Award Number or Project Name

Keith Murray/COO

Name/Title of Submitting Official

Signature

9-16-24

Date

Hickman County Government

Conflict of Interest Disclosure Form

The County Financial Management System of 1981 contains the most stringent conflict of interest provisions. TCA §5-21-121 provides:

- (a) The director, purchasing agent, members of the committee, members of the county legislative body or other officials, employees, or members of the board of education or highway commission shall not be financially interested or have any personal beneficial interest, either directly or indirectly, in the purchase of any supplies, materials, equipment or contractual services for the county.
- (b) No firm, corporation, partnership, association or individual furnishing any such supplies, materials, equipment or contractual services, shall give or offer, nor shall the director or purchasing agent or any assistant or employee accept or receive directly or indirectly from any person, firm, corporation, partnership or association to whom any contract may be awarded, by rebate, gift or other otherwise, any money or other things of value whatsoever, or any promise, obligation or contract for future reward or compensation.

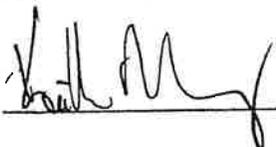
Date: 9-16-24 Name: Keith Murray

Please describe below any relationships, transactions, positions you hold (volunteer or otherwise), or circumstances that you believe could contribute to a conflict of interest:

I have no conflict of interest to report.

I have the following conflict of interest to report (please specify any boards or committees you (and/or your spouse) sit on, the name of your employer and any businesses you or your spouse may own.

I hereby certify that the information set forth above is true and complete to the best of my knowledge.

Date: 9-16-24 Signature: 

3. Line Item Bids

Bidders must submit prices for each line item separately. Each line item will be awarded based on the best and lowest price to the most responsive and responsible bidder. See index for Line Item information.

BID SPECIFICATIONS

Hickman County School Nutrition is seeking various nutrition equipment items for schools within the district and is open to receiving bids for products that are considered "approved equals" to the brands and models specified in this document. The objective of the "approved equals" clause is to ensure Hickman County School Nutrition obtains products that meet or exceed our standards for quality, durability and efficiency. "Approved equal" is defined as any product not specified by brand or model in the bid document but is of equal or superior quality, performance, and durability, and meets the specifications outlined in terms of functionality, size, standards compliance, warranty, and maintenance requirements.

Vendors wishing to propose alternative products as "approved equals" must adhere to the following submission requirements:

1. **Detailed Product Information:** Provide complete specifications, product brochures, and detailed descriptions highlighting how the proposed equipment meets or exceeds the specifications of the specified product.
2. **Proof of Equivalency:** Submit documentation or evidence supporting the claim of equivalency.
3. **Submission Deadline:** All proposals for "approved equals" must be submitted by September 2, 2024. Proposals submitted after this deadline may not be considered.

The decision regarding the acceptance of "approved equals" will be made by the School Nutrition Director. Submit request for approvals via email to the School Nutrition Director at sharon.burns@hickmank12.org. Vendors will be notified via email of the decision. Hickman County School Nutrition reserves the right to accept or reject any or all proposals for "approved equals" at its discretion.

4. Evaluation and Award Criteria

- **Bid Award** – Bids will be reviewed and awarded on the basis of the lowest and best bid as determined by the Director of School Nutrition. The cost will be the only factor in awarding the bid. **This is a line-item bid. Vendors can bid on any or all line items. The vendor with the lowest price per line item will be awarded that portion of the bid.**

The district reserves the right to reject any and all bids or to waive any informalities in the bidding. No bidder may withdraw his bid within 60 days of the actual bid opening.

5. Terms and Conditions

- The awarded vendor(s) will be required to adhere to all specified delivery and installation timelines.
- Payment terms will be net 30 days after delivery and satisfactory installation of the equipment.
- The successful bidder must comply with all applicable laws, regulations, and guidelines.

6. Submission of Bids

Please submit your sealed bid to:

Hickman County Finance Office
114 North Central Avenue, Centerville, TN 37033

TERMINATION FOR CAUSE

If the contractor fails to properly perform its obligations under this contract in a timely or proper manner, or if the Contractor violates any terms of this contract, Hickman County School Nutrition shall have the right to terminate the contract and withhold payments in excess of fair compensation for completed services. In the event the contract is terminated for due cause by Hickman County School Nutrition, Hickman County School Nutrition shall have the option of awarding the contract to the next lowest bidder or bid again.

BREACH

A party shall be deemed to have breached the contract if any of the following occurs:

1. Failure to provide products or services that conform to contract requirements; or
2. Failure to maintain/submit any report required hereunder; or
3. Failure to perform, in full or in part, any of the other conditions of the contract
4. Violation of any warranty

7. Questions

All questions regarding this bid should be directed to Sharon Burns, Director of School Nutrition at (931) 729-3391 ext. 2235.

8. Scope of Work

- Equipment will be delivered as it arrives at the dealer in order to facilitate Hickman County Schools maintenance department's schedule.
 - Winning vendors will deliver, uncrate and set equipment in place and remove any and all debris from the school. Winning vendor will install and make all electrical, gas and plumbing connections in order for equipment to be ready for start-up.
 - Winning vendor will coordinate with School Nutrition director on removal of existing equipment.
 - After installation is completed, a free start-up of the equipment is required by a Middle Tennessee service agent to ensure equipment is in good working order. Warranty will begin on date of start-up.
 - Dish machine – winning vendor to verify voltage. Slight duct modifications may be required.
-

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. **mail:**
U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. **fax:**
(833) 256-1665 or (202) 690-7442; or
3. **email:**
Program.Intake@usda.gov

This institution is an equal opportunity provider.

Page updated: February 15, 2023

Index of Equipment by Line Item

Specifications Attached

Line Item #1	Double Pass Thru warmer (2 ea)	Hickman Cty High
Line Item #2	Double Pass Thru cooler	Hickman Cty High
Line Item #3	Convection oven, double electric	Centerville Elementary
Line Item #4 H	Ice Machine (3 ea)	East Hickman Elem, East Hickman high, Hickman County Middle
Line Item #5	Slicer, automatic	East Hickman Elementary
Line Item #6	Convection oven, single, gas (2 ea)	East Hickman Intermediate
Line Item #7	Double Reach in freezer	East Hickman Intermediate
Line Item #8	Dish machine w/water filter	East Hickman Middle
Line Item #9	Double convection oven, gas	East Hickman Middle
Line Item #10	Reach in freezer, single	Centerville Intermediate
Line Item #11	Reach in cooler, single	Centerville Intermediate
Line Item #12	Steamer, double stack, electric	Hickman County Middle
Line Item #13	Stove with 2 burner, electric	Hickman County Middle
Line Item #14	Single pass thru cooler (2 ea)	East Hickman Elementary
Line Item #15	Single pass thru warmer (2 ea)	East Hickman Elementary

Line Item 1

ITEM 1

PASS-THRU HEATED CABINET

(2 REQ'D)

Model G24304P mfg by Traulsen

- Dimensions: 83.44(h) x 52.13(w) x 38.13(d) – must meet these dimensions (opening is 53" x 84")
- Dealer's Choice Hot Food Holding Cabinet, Pass-thru, two-section
- Microprocessor control with LED display
- Control side (Kitchen side) 4 - half-height glass doors (hinged left/right)
- Serving side 4 -half-height solid doors (hinged left/right)
- Anodized aluminum sides & interior
- (3) clear coated shelves per section (factory installed)
- 6" high casters
- cUL, NSF, ENERGY STAR®.

Provide unit with the following accessories:

- 2 ea - 6-year parts & labor, standard. Visit www.traulsen.com for details
 - 2 ea - 208-230/115v/60/1-ph, 20 amps, standard
 - 2 ea - 6" legs in lieu of casters
-

Line Item 2

ITEM 2

PASS-THRU REFRIGERATOR

(1 REQ'D)

Model G21004P mfg by Traulsen

- Dimensions: 83.25(h) x 52.13(w) x 39(d) – must meet these dimensions. Opening is 53" x 84"
- Dealer's Choice Display Refrigerator, Pass-thru, two-section
- 50.2 cu. ft., self-contained refrigeration
- Control side: (Kitchen side) (4) half-height glass doors, (hinged left/right)
- Other side: (Serving side) (4) half-height solid doors (hinged left/right)
- (3) epoxy coated shelves per section (factory installed)
- Microprocessor control with LED display
- LED interior lights
- Stainless steel front, anodized aluminum sides & interior
- 6" high casters
- R290 Hydrocarbon refrigerant, ETL, NSF

Provide unit with the following accessories:

- 1 ea - 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
 - 1 ea - 115v/60/1-ph, 9.6 amps, NEMA 5-15P, standard
 - 1 ea - 6" legs in lieu of casters
-

Line Item 3

ITEM 3

CONVECTION OVEN, ELECTRIC

(1 REQ'D)

Model MARK V-100 DBL mfg by Blodgett (Middleby)

- Dimensions: 70.63(h) x 38.25(w) x 36.88(d)
- Convection Oven
- Electric
- Double-deck, standard depth
- Capacity (5) 18" x 26" pans per compartment
- (SSD) solid state digital controls
- 2-speed fan, interior light, simultaneous operated doors with glass
- Stainless steel front, sides & top
- Vent connector
- 6" stainless steel legs
- 11.0 kw each, 1/3 hp
- cETLus, CE, NSF, ENERGY STAR® (Ships within 5 days)

Provide unit with the following accessories:

- 1 ea - 3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard
 - 2 ea - 208v/60/3-ph, 11.0 kW, 31.0 amps, direct (per deck), standard
 - 1 ea - Model SSI-M Top Oven: Solid State infinite control with 60 min. manual timer
 - 1 ea - Model SSI-M Bottom Oven: Solid State infinite control with 60 min. manual timer
 - 1 st - 6" legs, adjustable, stainless steel (set), standard
-

Line Item 4

ITEM 4

ICE MAKER, CUBE-STYLE

(3 REQ'D)

Model IM-0460-AH-22 mfg by Icetec America (Middleby)

- Dimensions: 22.6(h) x 22(w) x 24.8(d)
- Maestro Modular Ice Maker, cube-style, 22"W, air-cooled, self-contained condenser
- Production capacity up to 443 lbs/24 hr at 70°/50° (327 lbs at 90°/70°)
- Diagnostic control panel
- Auto cleaning cycle
- ABS antimicrobial interior
- 304 stainless steel exterior
- Half-size cubes
- 115v/60/1-ph, NEMA 5-15P
- CE, cETLus, ETL-Sanitation

Provide unit with the following accessories:

- 3 ea - Commercial warranty is 3 years parts & labor warranty, additional 2 year compressor warranty (parts only) standard
 - 3 ea - Evaporator - 5 years parts & labor warranty, standard
 - 3 ea - Model ICEPRO 400 IcePro Series Water Filtration System, for ice machines with ice production up to 400 lbs per day, Citryne based filtration, scale elimination, 1/2" FNPT, 5 micron, 125 psi, 2.8 gpm
 - 3 ea - ICEPRO 2 year parts warranty, standard
-

Line Item 5

ITEM 5

FOOD SLICER, ELECTRIC

(1 REQ'D)

Model G12A mfg by Globe (Middleby)

- Dimensions: 32(h) x 28(w) x 25(d)
- Food Slicer, automatic
- 12" diameter knife
- Extended chute and end weight accommodates 10-1/2"H product
- Pyramid-shaped end weight teeth & gripping teeth on underside of endweight
- Top mounted sharpener
- Ball bearing chute slide
- Attached knife ring guard
- Knob added to knife cover for installation and removal
- Knife cover interlock
- Automatic & independent 35° chute
- Metal bottom enclosure
- Removable slice deflector
- Power indicator light
- Motor overload protection
- Anodized aluminum construction
- 1/2 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P
- cETLus, ETL-Sanitation (Ships within 1-2 days)

Provide unit with the following accessories:

- 1 ea - Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
- 1 ea - 2 year parts & labor warranty, standard

Line Item 6

ITEM 6

CONVECTION OVEN, GAS

(2 REQ'D)

Model DFG-100 SGL mfg by Blodgett (Middleby)

- Dimensions: 57.06(h) x 38.25(w) x 36.88(d)
- Convection Oven, gas, single-deck, standard depth
- Capacity (5) 18" x 26" pans
- (SSD) solid state digital controls
- 2-speed fan, interior light, simultaneous operated doors with glass
- Stainless steel front, sides & top
- 25" stainless steel legs
- 1/2 HP, 55,000 BTU, cETL, NSF, CE

Provide unit with the following accessories:

- 2 ea - 3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard
 - 2 ea - Gas type to be determined
 - 2 ea - 115v/60/1-ph, 6.0 amps, 1/2 hp, 2-wire with ground, NEMA 5-15P, standard
 - 2 ea - Model SSD Solid State digital with Pulse Plus® and Cook & Hold, standard
 - 2 ea - Draft diverter or Draft hood must be selected below
 - 2 st - 25" legs, adjustable, stainless steel (set), standard
-

Line Item 7

ITEM 7
REACH-IN FREEZER
(1 REQ'D)

Model UCFZ455-SS71A mfg by U-Line Corporation (Middleby)

- Dimensions: 80.72(h) x 55.13(w) x 31.5(d)
- U-Line Commercial Freezer, Reach-In, self-contained refrigeration
- Two-section, (2) solid doors
- 48 cu. Ft
- 14° F to -13° F temperature range
- Auto defrost
- Epoxy coated & sealed evaporator
- Includes (6) epoxy coated wire shelves
- 115v/60/1-ph, 9.6 running amps
- LED lighting
- Electronic digital temperature control with alarm
- R290 refrigerant
- Casters included

Provide unit with the following accessories:

- 1 ea - Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
 - 1 ea - 3 Year (parts & labor) / 5 year sealed system (parts), standard
 - 1 ea - Model ULA80010380 Door Lock Kit
-

Line Item 8

ITEM 8

DISHWASHER, CONVEYOR TYPE

(1 REQ'D)

Model RACKSTAR 66CE mfg by Jackson WWS

- Dimensions: 68.5(h) x 86(w) x 30(d)
- RackStar® 66 Dishwasher, conveyor type
- High temperature sanitizing with electric tank heat
- Single tank design
- 22" pre-wash
- Approximately (223) racks/hour capacity (0.35 gallons per rack)
- Fully automatic including auto-fill
- Digital temperature readout
- Double-wall insulated doors on front, EnergyGuard™ controls
- Dual Rainbow Rinse™ - Econo (0.35 gpr) or Turbo (0.51 gpr)
- Vent cowl collar with adjustable damper
- Vent fan control
- Strike plate table limit switch
- Splash shields
- Stainless steel construction
- Adjustable bullet feet
- 3 HP pump
- 1/4 HP conveyor
- cETLus, ETL-Sanitation

Provide unit with the following accessories:

- 1 ea - All new Jackson manufactured dishmachines are warranted to the original purchaser to be free from defects in material or workmanship, under normal use for 1 year from date of purchase.
- 1 ea - K-12 School Warranty Program: Eligible Jackson dishmachine models purchased by K-12 Schools automatically qualify for an additional one-year warranty on parts & labor, for a total of two years. Eligible units: Conveyor dishmachines, DynaStar models and TempStar models.
- 1 ea - Right to left operation
- 1 ea - Voltage to be verified with jobsite
- 1 ea - Model OBH-70 Onboard Booster Heater, 70° rise, 18kw
- 1 ea - Dual point connection (one connection for heater, pumps, motors and controls; one connection for onboard booster heater), standard
- 1 ea - Voltage to be verified with jobsite
- 1 ea - Standard height hood, 19-3/4" clearance
- 1 ea - Model 05700-002-88-07 Table limit switch with strike plate (unmounted) (standard)
- 1 ea - Model 04820-100-04-07 Pressure Regulator, 1/2"
- 1 ea - Model 04730-003-05-76 Scaltrol Water Treatment
- 1 ea - Model DTC-S70-36L Dishtable, clean, straight design, 36"W, left side installation
- 1 ea - Model DTS-S70-36R Dishtable, soiled, 36"W, straight, right side installation, 20" x 20" sink
- Dealer to confirm voltage before ordering and slight duct modification may be needed.

Line Item 9

ITEM 9

CONVECTION OVEN, GAS

(1 REQ'D)

Model DFG-100 DBL mfg by Blodgett (Middleby)

- Dimensions: 70.63(h) x 38.25(w) x 36.88(d)
- Convection Oven, gas, double-deck, standard depth
- Capacity (5) 18" x 26" pans per compartment
- (SSD) solid state digital controls
- 2-speed fans
- Interior light
- Simultaneous operated doors with glass, stainless steel front, sides & top
- 6" stainless steel legs
- Flue connector
- (2) 1/2 HP, 55,000 BTU each
- cETL, NSF, CE

Provide unit with the following accessories:

- 1 ea - 3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard
 - 1 ea - Gas type to be determined
 - 1 ea - Model SSD Top Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard
 - 1 ea - Model SSD Bottom Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard
 - 1 ea - Draft diverter or Draft hood must be selected below
 - 1 st - 6" legs, adjustable, stainless steel (set), standard
-

Line Item 10

ITEM 10
REACH-IN FREEZER
(1 REQ'D)

Model UCFZ427-SS01A mfg by U-Line Corporation (Middleby)

- Dimensions: 80.72(h) x 27.56(w) x 31.5(d)
- U-Line Commercial Freezer, Reach-In, self-contained refrigeration
- One-section
- (1) solid door with field reversible hinge
- 25 cu. ft., 14° F to -13° F temperature range
- Auto defrost.
- Epoxy coated & sealed evaporator
- 115v/60/1-ph, 6,2 running amps
- Includes (3) epoxy coated wire shelves
- LED lighting
- Electronic digital temperature control with alarm
- R290 refrigerant
- Casters included

Provide unit with the following accessories:

- 1 ea - Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
 - 1 ea - 3 Year (parts & labor) / 5 year sealed system (parts), standard
 - 1 ea - Model ULA80010380 Door Lock Kit
-

Line Item 11

ITEM 11

REACH-IN REFRIGERATOR

(1 REQ'D)

Model UCRE427-SS01A mfg by U-Line Corporation (Middleby)

- Dimensions: 80.72(h) x 27.56(w) x 31.5(d)
- U-Line Commercial Refrigerator, Reach-In, self-contained refrigeration
- One-section
- (1) solid door
- 25 cu. ft., 28° F to 46° F temperature range
- Auto defrost
- Epoxy coated & sealed evaporator
- Includes (3) epoxy coated wire shelves
- 115v/60/1-ph, 3.8 running amps
- Electronic digital temperature control with alarm
- R290 refrigerant
- High efficiency top mount compressor with 3.8 running amps
- CFC-free high-density polyurethane insulated cabinet
- (4) adjustable leg
- AISI 441 stainless steel interior and exterior with lock
- 11 ft cord and plug included NEMA 5-15P

Provide unit with the following accessories:

- 1 ea - Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
- 1 ea - 3 Year (parts & labor) / 5 year sealed system (parts), standard
- 1 ea - Model ULA80010380 Door Lock Kit

Line Item 12

ITEM 12
COUNTERTOP PORTION STEAMER
(2 REQ'D)

Model CSE-6 mfg by Crown (Middleby)

- Steamer, electric
- Countertop, 6-pan capacity
- 4-Position cooking mode selector
- Auto fill
- Manual drain
- 60-minute timer
- Clean water reservoir system
- Unit to come standard with a water filter system
- Insulated door with hands free latch
- Stainless steel construction
- cCSAus, NSF

Provide unit with the following accessories:

- 2 ea - Standard (1) year limited parts & labor warranty
 - 2 ea - Extended (3) year warranty, for K-12 Schools and Universities only
 - 2 ea - Model SEVS-5 380, 415, 440 or 480 volt (specify), 3 phase, 50 or 60 HZ (specify)
 - 1 ea - Model RL18X Double unit 18" high stacking stand, (2) 6 pan units
 - 1 ea - Model SK-1 Stacking kit for two units
-

Line Item 13

ITEM 13

HD RANGE, 12", 2 HOTPLATES

(1 REQ'D)

Model PE12C-B mfg by Southbend (Middleby)

- Dimensions: 41(h) x 12(w) x 37.5(d)
- Platinum Heavy Duty Range, electric
- 12", (2) round hotplates
- 2.6 kW per plate, thermostatic controls
- Front rail
- Cabinet base with removable doors
- Stainless steel construction
- 6" adjustable legs
- cCSAus, NSF

Provide unit with the following accessories:

- 1 ea - One year limited parts & labor warranty
 - 1 ea - 480v/60/3-ph, 6.3-amps, 5.2 kW
 - 1 ea - NOTE: 5" flue riser, standard
 - 1 ea - 5" flue riser, standard
-

Line Item 14

ITEM 14

PASS-THRU REFRIGERATOR

(2 REQ'D)

Model UCRP225-GS31A mfg by U-Line Corporation (Middleby)

- Dimensions: 83.25(h) x 28.37(w) x 32(d)
- U-Line Commercial Refrigerator, pass-thru
- One-section
- 25 cu ft
- 2 half glass front doors & 2 half solid back doors
- Temperature range: 28°F to 46°F
- Autodefrost
- Polyurethane insulated cabinet
- Electronic digital temperature control with alarms
- Led interior lighting
- Top mount compressor
- R290 refrigerant: 3.5 oz (0.100 kg), includes (6) pairs L style tray guides (trays not included)
- Self-lubricating cast iron evaporator fan motor
- Casters included
- 11 ft cord and plug included NEMA 5-15P
- AISI 304 stainless steel interior and exterior with locks
- NSF, cULus

Provide unit with the following accessories:

- 2 ea - 3 Year (parts & labor) / 5 year sealed system (parts), standard
 - 6" Adjustable stainless steel legs
-

Line Item 15

ITEM 15

PASS-THRU HEATED CABINET

(1 REQ'D)

Model AHF132WP-HHG mfg by Traulsen

- Dimensions: 83.25(h) x 29.88(w) x 37.94(d)
- Spec-Line Heated Cabinet, Pass-thru, one-section
- Stainless steel exterior, aluminum interior, standard depth cabinet
- Half-height glass doors one side, solid half-height doors on the other, with EZ-Clean Gaskets
- (3) clear coated adjustable shelves per section
- Microprocessor controls
- 6" adjustable stainless steel legs
- cETLus, ETL-Sanitation

Provide unit with the following accessories:

- 1 ea - 6-year parts & labor, standard. Visit www.traulsen.com for details
 - 1 ea - 208/115v/60/1-ph, 7.8 amps, standard
 - 1 ea - Thermometer side door: hinged on right, standard
 - 1 ea - Rear door hinged on right, standard
-

Request for Taxpayer Identification Number and Certification

Give Form to the requester. Do not send to the IRS.

Go to www.irs.gov/FormW9 for instructions and the latest information.

1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank.
MOBILE FIXTURE AND EQUIPMENT CO INC

2 Business name/disregarded entity name, if different from above

3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only one of the following seven boxes.

Individual/sole proprietor or single-member LLC C Corporation S Corporation Partnership Trust/estate

Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ▶ **S**

Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is disregarded from the owner should check the appropriate box for the tax classification of its owner.

Other (see instructions) ▶

4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3):
 Exempt payee code (if any) _____
 Exemption from FATCA reporting code (if any) _____
(Applies to accounts maintained outside the U.S.)

5 Address (number, street, and apt. or suite no.) See instructions.
1155 MONTLIMAR DRIVE

6 City, state, and ZIP code
MOBILE AL 36609

7 List account number(s) here (optional)

Requester's name and address (optional)

See Specific Instructions on page 3.

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN*, later.

Note: If the account is in more than one name, see the instructions for line 1. Also see *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Social security number

				-					
--	--	--	--	---	--	--	--	--	--

or

Employer identification number

6	3	-	0	7	6	5	3	8	7
---	---	---	---	---	---	---	---	---	---

Part II Certification

- Under penalties of perjury, I certify that:
- The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
 - I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
 - I am a U.S. citizen or other U.S. person (defined below); and
 - The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.

Sign Here Signature of U.S. person ▶ *Marty Duvett*

Date ▶ *January 2, 2024*

General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid)

- Form 1099-DIV (dividends, including those from stocks or mutual funds)
 - Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
 - Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
 - Form 1099-S (proceeds from real estate transactions)
 - Form 1099-K (merchant card and third party network transactions)
 - Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
 - Form 1099-C (canceled debt)
 - Form 1099-A (acquisition or abandonment of secured property)
- Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.
- If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See *What Is backup withholding*, later.



Company ID Number: 508580

THE E-VERIFY PROGRAM FOR EMPLOYMENT VERIFICATION
MEMORANDUM OF UNDERSTANDING

ARTICLE I

PURPOSE AND AUTHORITY

This Memorandum of Understanding (MOU) sets forth the points of agreement between the Department of Homeland Security (DHS) and Mobile Fixture (Employer) regarding the Employer's participation in the Employment Eligibility Verification Program (E-Verify). This MOU explains certain features of the E-Verify program and enumerates specific responsibilities of DHS, the Social Security Administration (SSA), and the Employer. E-Verify is a program that electronically confirms an employee's eligibility to work in the United States after completion of the Employment Eligibility Verification Form (Form I-9). For covered government contractors, E-Verify is used to verify the employment eligibility of all newly hired employees and all existing employees assigned to Federal contracts or to verify the entire workforce if the contractor so chooses.

Authority for the E-Verify program is found in Title IV, Subtitle A, of the Illegal Immigration Reform and Immigrant Responsibility Act of 1996 (IIRIRA), Pub. L. 104-208, 110 Stat. 3009, as amended (8 U.S.C. § 1324a note). Authority for use of the E-Verify program by Federal contractors and subcontractors covered by the terms of Subpart 22.18, "Employment Eligibility Verification", of the Federal Acquisition Regulation (FAR) (hereinafter referred to in this MOU as a "Federal contractor with the FAR E-Verify clause") to verify the employment eligibility of certain employees working on Federal contracts is also found in Subpart 22.18 and in Executive Order 12989, as amended.

ARTICLE II

FUNCTIONS TO BE PERFORMED

A. RESPONSIBILITIES OF SSA

1. SSA agrees to provide the Employer with available information that allows the Employer to confirm the accuracy of Social Security Numbers provided by all employees verified under this MOU and the employment authorization of U.S. citizens.
2. SSA agrees to provide to the Employer appropriate assistance with operational problems that may arise during the Employer's participation in the E-Verify program. SSA agrees to provide the Employer with names, titles, addresses, and telephone numbers of SSA representatives to be contacted during the E-Verify process.
3. SSA agrees to safeguard the information provided by the Employer through the E-Verify program procedures, and to limit access to such information, as is appropriate by law, to individuals responsible for the verification of Social Security Numbers and for evaluation of the E-Verify program or such other persons or entities who may be authorized by SSA as governed



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by the Privacy Act (5 U.S.C. § 552a), the Social Security Act (42 U.S.C. 1306(a)), and SSA regulations (20 CFR Part 401).

4. SSA agrees to provide a means of automated verification that is designed (in conjunction with DHS's automated system if necessary) to provide confirmation or tentative nonconfirmation of U.S. citizens' employment eligibility within 3 Federal Government work days of the initial inquiry.

5. SSA agrees to provide a means of secondary verification (including updating SSA records as may be necessary) for employees who contest SSA tentative nonconfirmations that is designed to provide final confirmation or nonconfirmation of U.S. citizens' employment eligibility and accuracy of SSA records for both citizens and non-citizens within 10 Federal Government work days of the date of referral to SSA, unless SSA determines that more than 10 days may be necessary. In such cases, SSA will provide additional verification instructions.

B. RESPONSIBILITIES OF DHS

1. After SSA verifies the accuracy of SSA records for employees through E-Verify, DHS agrees to provide the Employer access to selected data from DHS's database to enable the Employer to conduct, to the extent authorized by this MOU:

- Automated verification checks on employees by electronic means, and
- Photo verification checks (when available) on employees.

2. DHS agrees to provide to the Employer appropriate assistance with operational problems that may arise during the Employer's participation in the E-Verify program. DHS agrees to provide the Employer names, titles, addresses, and telephone numbers of DHS representatives to be contacted during the E-Verify process.

3. DHS agrees to make available to the Employer at the E-Verify Web site and on the E-Verify Web browser, instructional materials on E-Verify policies, procedures and requirements for both SSA and DHS, including restrictions on the use of E-Verify. DHS agrees to provide training materials on E-Verify.

4. DHS agrees to provide to the Employer a notice, which indicates the Employer's participation in the E-Verify program. DHS also agrees to provide to the Employer anti-discrimination notices issued by the Office of Special Counsel for Immigration-Related Unfair Employment Practices (OSC), Civil Rights Division, U.S. Department of Justice.

5. DHS agrees to issue the Employer a user identification number and password that permits the Employer to verify information provided by employees with DHS's database.

6. DHS agrees to safeguard the information provided to DHS by the Employer, and to limit access to such information to individuals responsible for the verification of employees' employment eligibility and for evaluation of the E-Verify program, or to such other persons or entities as may be authorized by applicable law. Information will be used only to verify the accuracy of Social Security Numbers and employment eligibility, to enforce the Immigration and



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Nationality Act (INA) and Federal criminal laws, and to administer Federal contracting requirements.

7. DHS agrees to provide a means of automated verification that is designed (in conjunction with SSA verification procedures) to provide confirmation or tentative nonconfirmation of employees' employment eligibility within 3 Federal Government work days of the initial inquiry.

8. DHS agrees to provide a means of secondary verification (including updating DHS records as may be necessary) for employees who contest DHS tentative nonconfirmations and photo non-match tentative nonconfirmations that is designed to provide final confirmation or nonconfirmation of the employees' employment eligibility within 10 Federal Government work days of the date of referral to DHS, unless DHS determines that more than 10 days may be necessary. In such cases, DHS will provide additional verification instructions.

C. RESPONSIBILITIES OF THE EMPLOYER

1. The Employer agrees to display the notices supplied by DHS in a prominent place that is clearly visible to prospective employees and all employees who are to be verified through the system.

2. The Employer agrees to provide to the SSA and DHS the names, titles, addresses, and telephone numbers of the Employer representatives to be contacted regarding E-Verify.

3. The Employer agrees to become familiar with and comply with the most recent version of the E-Verify User Manual.

4. The Employer agrees that any Employer Representative who will perform employment verification queries will complete the E-Verify Tutorial before that individual initiates any queries.

A. The Employer agrees that all Employer representatives will take the refresher tutorials initiated by the E-Verify program as a condition of continued use of E-Verify.

B. Failure to complete a refresher tutorial will prevent the Employer from continued use of the program.

5. The Employer agrees to comply with current Form I-9 procedures, with two exceptions:

• If an employee presents a "List B" identity document, the Employer agrees to only accept "List B" documents that contain a photo. (List B documents identified in 8 C.F.R. § 274a.2(b)(1)(B)) can be presented during the Form I-9 process to establish identity.) If an employee objects to the photo requirement for religious reasons, the Employer should contact E-Verify at 888-464-4218.

• If an employee presents a DHS Form I-551 (Permanent Resident Card) or Form I-766 (Employment Authorization Document) to complete the Form I-9, the Employer agrees to make a photocopy of the document and to retain the photocopy with the employee's Form I-9. The photocopy must be of sufficient quality to allow for verification of the photo

E-Verify



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and written information. The employer will use the photocopy to verify the photo and to assist DHS with its review of photo non-matches that are contested by employees. Note that employees retain the right to present any List A, or List B and List C, documentation to complete the Form I-9. DHS may in the future designate other documents that activate the photo screening tool.

6. The Employer understands that participation in E-Verify does not exempt the Employer from the responsibility to complete, retain, and make available for inspection Forms I-9 that relate to its employees, or from other requirements of applicable regulations or laws, including the obligation to comply with the antidiscrimination requirements of section 274B of the INA with respect to Form I-9 procedures, except for the following modified requirements applicable by reason of the Employer's participation in E-Verify: (1) identity documents must have photos, as described in paragraph 5 above; (2) a rebuttable presumption is established that the Employer has not violated section 274A(a)(1)(A) of the Immigration and Nationality Act (INA) with respect to the hiring of any individual if it obtains confirmation of the identity and employment eligibility of the individual in good faith compliance with the terms and conditions of E-Verify; (3) the Employer must notify DHS if it continues to employ any employee after receiving a final nonconfirmation, and is subject to a civil money penalty between \$550 and \$1,100 for each failure to notify DHS of continued employment following a final nonconfirmation; (4) the Employer is subject to a rebuttable presumption that it has knowingly employed an unauthorized alien in violation of section 274A(a)(1)(A) if the Employer continues to employ an employee after receiving a final nonconfirmation; and (5) no person or entity participating in E-Verify is civilly or criminally liable under any law for any action taken in good faith based on information provided through the confirmation system. DHS reserves the right to conduct Form I-9 and E-Verify system compliance inspections during the course of E-Verify, as well as to conduct any other enforcement activity authorized by law.

7. The Employer agrees to initiate E-Verify verification procedures for new employees within 3 Employer business days after each employee has been hired (but after the Form I-9 has been completed), and to complete as many (but only as many) steps of the E-Verify process as are necessary according to the E-Verify User Manual, or in the case of Federal contractors with the FAR E-Verify clause, the E-Verify User Manual for Federal Contractors. The Employer is prohibited from initiating verification procedures before the employee has been hired and the Form I-9 completed. If the automated system to be queried is temporarily unavailable, the 3-day time period is extended until it is again operational in order to accommodate the Employer's attempting, in good faith, to make inquiries during the period of unavailability. Employers may initiate verification by notating the Form I-9 in circumstances where the employee has applied for a Social Security Number (SSN) from the SSA and is waiting to receive the SSN, provided that the Employer performs an E-Verify employment verification query using the employee's SSN as soon as the SSN becomes available.

8. The Employer agrees not to use E-Verify procedures for pre-employment screening of job applicants, in support of any unlawful employment practice, or for any other use not authorized by this MOU. Employers must use E-Verify for all new employees, unless an Employer is a Federal contractor that qualifies for the exceptions described in Article II.D.1.c. Except as provided in Article II.D, the Employer will not verify selectively and will not verify employees hired before the effective date of this MOU. The Employer understands that if the Employer

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uses the E-Verify system for any purpose other than as authorized by this MOU, the Employer may be subject to appropriate legal action and termination of its access to SSA and DHS information pursuant to this MOU.

9. The Employer agrees to follow appropriate procedures (see Article III. below) regarding tentative nonconfirmations, including notifying employees in private of the finding and providing them written notice of the findings, providing written referral instructions to employees, allowing employees to contest the finding, and not taking adverse action against employees if they choose to contest the finding. Further, when employees contest a tentative nonconfirmation based upon a photo non-match, the Employer is required to take affirmative steps (see Article III.B. below) to contact DHS with information necessary to resolve the challenge.

10. The Employer agrees not to take any adverse action against an employee based upon the employee's perceived employment eligibility status while SSA or DHS is processing the verification request unless the Employer obtains knowledge (as defined in 8 C.F.R. § 274a.1(l)) that the employee is not work authorized. The Employer understands that an initial inability of the SSA or DHS automated verification system to verify work authorization, a tentative nonconfirmation, a case in continuance (indicating the need for additional time for the government to resolve a case), or the finding of a photo non-match, does not establish, and should not be interpreted as evidence, that the employee is not work authorized. In any of the cases listed above, the employee must be provided a full and fair opportunity to contest the finding, and if he or she does so, the employee may not be terminated or suffer any adverse employment consequences based upon the employee's perceived employment eligibility status (including denying, reducing, or extending work hours, delaying or preventing training, requiring an employee to work in poorer conditions, refusing to assign the employee to a Federal contract or other assignment, or otherwise subjecting an employee to any assumption that he or she is unauthorized to work) until and unless secondary verification by SSA or DHS has been completed and a final nonconfirmation has been issued. If the employee does not choose to contest a tentative nonconfirmation or a photo non-match or if a secondary verification is completed and a final nonconfirmation is issued, then the Employer can find the employee is not work authorized and terminate the employee's employment. Employers or employees with questions about a final nonconfirmation may call E-Verify at 1-888-464-4218 or OSC at 1-800-255-8155 or 1-800-237-2515 (TDD).

11. The Employer agrees to comply with Title VII of the Civil Rights Act of 1964 and section 274B of the INA, as applicable, by not discriminating unlawfully against any individual in hiring, firing, or recruitment or referral practices because of his or her national origin or, in the case of a protected individual as defined in section 274B(a)(3) of the INA, because of his or her citizenship status. The Employer understands that such illegal practices can include selective verification or use of E-Verify except as provided in part D below, or discharging or refusing to hire employees because they appear or sound "foreign" or have received tentative nonconfirmations. The Employer further understands that any violation of the unfair immigration-related employment practices provisions in section 274B of the INA could subject the Employer to civil penalties, back pay awards, and other sanctions, and violations of Title VII could subject the Employer to back pay awards, compensatory and punitive damages. Violations of either section 274B of the INA or Title VII may also lead to the termination of its participation in E-



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Verify. If the Employer has any questions relating to the anti-discrimination provision, it should contact OSC at 1-800-255-8155 or 1-800-237-2515 (TDD).

12. The Employer agrees to record the case verification number on the employee's Form I-9 or to print the screen containing the case verification number and attach it to the employee's Form I-9.

13. The Employer agrees that it will use the information it receives from SSA or DHS pursuant to E-Verify and this MOU only to confirm the employment eligibility of employees as authorized by this MOU. The Employer agrees that it will safeguard this information, and means of access to it (such as PINS and passwords) to ensure that it is not used for any other purpose and as necessary to protect its confidentiality, including ensuring that it is not disseminated to any person other than employees of the Employer who are authorized to perform the Employer's responsibilities under this MOU, except for such dissemination as may be authorized in advance by SSA or DHS for legitimate purposes.

14. The Employer acknowledges that the information which it receives from SSA is governed by the Privacy Act (5 U.S.C. § 552a(i)(1) and (3)) and the Social Security Act (42 U.S.C. 1306(a)), and that any person who obtains this information under false pretenses or uses it for any purpose other than as provided for in this MOU may be subject to criminal penalties.

15. The Employer agrees to cooperate with DHS and SSA in their compliance monitoring and evaluation of E-Verify, including by permitting DHS and SSA, upon reasonable notice, to review Forms I-9 and other employment records and to interview it and its employees regarding the Employer's use of E-Verify, and to respond in a timely and accurate manner to DHS requests for information relating to their participation in E-Verify.

D. RESPONSIBILITIES OF FEDERAL CONTRACTORS WITH THE FAR E-VERIFY CLAUSE

1. The Employer understands that if it is a subject to the employment verification terms in Subpart 22.18 of the FAR, it must verify the employment eligibility of any existing employee assigned to the contract and all new hires, as discussed in the Supplemental Guide for Federal Contractors. Once an employee has been verified through E-Verify by the Employer, the Employer may not reverify the employee through E-Verify.

a. Federal contractors with the FAR E-Verify clause agree to become familiar with and comply with the most recent versions of the E-Verify User Manual for Federal Contractors and the E-Verify Supplemental Guide for Federal Contractors.

b. Federal contractors with the FAR E-Verify clause agree to complete a tutorial for Federal contractors with the FAR E-Verify clause.

c. Federal contractors with the FAR E-Verify clause not enrolled at the time of contract award: An Employer that is not enrolled in E-Verify at the time of a contract award must enroll as a Federal contractor with the FAR E-Verify clause in E-Verify within 30 calendar days of contract award and, within 90 days of enrollment, begin to use E-Verify to initiate verification of employment eligibility of new hires of the Employer who are working in the United States,

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whether or not assigned to the contract. Once the Employer begins verifying new hires, such verification of new hires must be initiated within 3 business days after the date of hire. Once enrolled in E-Verify as a Federal contractor with the FAR E-Verify clause, the Employer must initiate verification of employees assigned to the contract within 90 calendar days from the time of enrollment in the system and after the date and selecting which employees will be verified in E-Verify or within 30 days of an employee's assignment to the contract, whichever date is later.

d. Employers that are already enrolled in E-Verify at the time of a contract award but are not enrolled in the system as a Federal contractor with the FAR E-Verify clause: Employers enrolled in E-Verify for 90 days or more at the time of a contract award must use E-Verify to initiate verification of employment eligibility for new hires of the Employer who are working in the United States, whether or not assigned to the contract, within 3 business days after the date of hire. Employers enrolled in E-Verify as other than a Federal contractor with the FAR E-Verify clause, must update E-Verify to indicate that they are a Federal contractor with the FAR E-Verify clause within 30 days after assignment to the contract. If the Employer is enrolled in E-Verify for 90 calendar days or less at the time of contract award, the Employer must, within 90 days of enrollment, begin to use E-Verify to initiate verification of new hires of the contractor who are working in the United States, whether or not assigned to the contract. Such verification of new hires must be initiated within 3 business days after the date of hire. An Employer enrolled as a Federal contractor with the FAR E-Verify clause in E-Verify must initiate verification of each employee assigned to the contract within 90 calendar days after date of contract award or within 30 days after assignment to the contract, whichever is later.

e. Institutions of higher education, State, local and tribal governments and sureties: Federal contractors with the FAR E-Verify clause that are institutions of higher education (as defined at 20 U.S.C. 1001(a)), State or local governments, governments of Federally recognized Indian tribes, or sureties performing under a takeover agreement entered into with a Federal agency pursuant to a performance bond may choose to only verify new and existing employees assigned to the Federal contract. Such Federal contractors with the FAR E-Verify clause may, however, elect to verify all new hires, and/or all existing employees hired after November 6, 1986. The provisions of Article II.D, paragraphs 1.a and 1.b of this MOU providing timeframes for initiating employment verification of employees assigned to a contract apply to such institutions of higher education, State, local and tribal governments, and sureties.

f. Verification of all employees: Upon enrollment, Employers who are Federal contractors with the FAR E-Verify clause may elect to verify employment eligibility of all existing employees working in the United States who were hired after November 6, 1986, instead of verifying only new employees and those existing employees assigned to a covered Federal contract. After enrollment, Employers must elect to do so only in the manner designated by DHS and initiate E-Verify verification of all existing employees within 180 days after the election.

g. Form I-9 procedures for existing employees of Federal contractors with the FAR E-Verify clause: Federal contractors with the FAR E-Verify clause may choose to complete new Forms I-9 for all existing employees other than those that are completely exempt from this process. Federal contractors with the FAR E-Verify clause may also update previously completed Forms I-9 to initiate E-Verify verification of existing employees who are not completely exempt as long as that Form I-9 is complete (including the SSN), complies with

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Article II.C.5, the employee's work authorization has not expired, and the Employer has reviewed the information reflected in the Form I-9 either in person or in communications with the employee to ensure that the employee's stated basis in section 1 of the Form I-9 for work authorization has not changed (including, but not limited to, a lawful permanent resident alien having become a naturalized U.S. citizen). If the Employer is unable to determine that the Form I-9 complies with Article II.C.5, if the employee's basis for work authorization as attested in section 1 has expired or changed, or if the Form I-9 contains no SSN or is otherwise incomplete, the Employer shall complete a new I-9 consistent with Article II.C.5, or update the previous I-9 to provide the necessary information. If section 1 of the Form I-9 is otherwise valid and up-to-date and the form otherwise complies with Article II.C.5, but reflects documentation (such as a U.S. passport or Form I-551) that expired subsequent to completion of the Form I-9, the Employer shall not require the production of additional documentation, or use the photo screening tool described in Article II.C.5, subject to any additional or superseding instructions that may be provided on this subject in the Supplemental Guide for Federal Contractors. Nothing in this section shall be construed to require a second verification using E-Verify of any assigned employee who has previously been verified as a newly hired employee under this MOU, or to authorize verification of any existing employee by any Employer that is not a Federal contractor with the FAR E-Verify clause.

2. The Employer understands that if it is a Federal contractor with the FAR E-Verify clause, its compliance with this MOU is a performance requirement under the terms of the Federal contract or subcontract, and the Employer consents to the release of information relating to compliance with its verification responsibilities under this MOU to contracting officers or other officials authorized to review the Employer's compliance with Federal contracting requirements.

ARTICLE III

REFERRAL OF INDIVIDUALS TO SSA AND DHS

A. REFERRAL TO SSA

1. If the Employer receives a tentative nonconfirmation issued by SSA, the Employer must print the notice as directed by the E-Verify system and provide it to the employee so that the employee may determine whether he or she will contest the tentative nonconfirmation. The Employer must review the tentative nonconfirmation with the employee in private.

2. The Employer will refer employees to SSA field offices only as directed by the automated system based on a tentative nonconfirmation, and only after the Employer records the case verification number, reviews the input to detect any transaction errors, and determines that the employee contests the tentative nonconfirmation. The Employer will transmit the Social Security Number to SSA for verification again if this review indicates a need to do so. The Employer will determine whether the employee contests the tentative nonconfirmation as soon as possible after the Employer receives it.

3. If the employee contests an SSA tentative nonconfirmation, the Employer will provide the employee with a system-generated referral letter and instruct the employee to visit an SSA office within 8 Federal Government work days. SSA will electronically transmit the result of the referral to the Employer within 10 Federal Government work days of the referral unless it

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determines that more than 10 days is necessary. The Employer agrees to check the E-Verify system regularly for case updates.

4. The Employer agrees not to ask the employee to obtain a printout from the Social Security Number database (the Numident) or other written verification of the Social Security Number from the SSA.

B. REFERRAL TO DHS

1. If the Employer receives a tentative nonconfirmation issued by DHS, the Employer must print the tentative nonconfirmation notice as directed by the E-Verify system and provide it to the employee so that the employee may determine whether he or she will contest the tentative nonconfirmation. The Employer must review the tentative nonconfirmation with the employee in private.

2. If the Employer finds a photo non-match for an employee who provides a document for which the automated system has transmitted a photo, the employer must print the photo non-match tentative nonconfirmation notice as directed by the automated system and provide it to the employee so that the employee may determine whether he or she will contest the finding. The Employer must review the tentative nonconfirmation with the employee in private.

3. The Employer agrees to refer individuals to DHS only when the employee chooses to contest a tentative nonconfirmation received from DHS automated verification process or when the Employer issues a tentative nonconfirmation based upon a photo non-match. The Employer will determine whether the employee contests the tentative nonconfirmation as soon as possible after the Employer receives it.

4. If the employee contests a tentative nonconfirmation issued by DHS, the Employer will provide the employee with a referral letter and instruct the employee to contact DHS through its toll-free hotline (as found on the referral letter) within 8 Federal Government work days.

5. If the employee contests a tentative nonconfirmation based upon a photo non-match, the Employer will provide the employee with a referral letter to DHS. DHS will electronically transmit the result of the referral to the Employer within 10 Federal Government work days of the referral unless it determines that more than 10 days is necessary. The Employer agrees to check the E-Verify system regularly for case updates.

6. The Employer agrees that if an employee contests a tentative nonconfirmation based upon a photo non-match, the Employer will send a copy of the employee's Form I-551 or Form I-766 to DHS for review by:

- Scanning and uploading the document, or
- Sending a photocopy of the document by an express mail account (paid for at employer expense).

7. If the Employer determines that there is a photo non-match when comparing the photocopied List B document described in Article II.C.5 with the image generated in E-Verify, the Employer must forward the employee's documentation to DHS using one of the means described in the preceding paragraph, and allow DHS to resolve the case.



Company ID Number: 508580

ARTICLE IV

SERVICE PROVISIONS

SSA and DHS will not charge the Employer for verification services performed under this MOU. The Employer is responsible for providing equipment needed to make inquiries. To access E-Verify, an Employer will need a personal computer with Internet access.

ARTICLE V

PARTIES

A. This MOU is effective upon the signature of all parties, and shall continue in effect for as long as the SSA and DHS conduct the E-Verify program unless modified in writing by the mutual consent of all parties, or terminated by any party upon 30 days prior written notice to the others. Any and all system enhancements to the E-Verify program by DHS or SSA, including but not limited to the E-Verify checking against additional data sources and instituting new verification procedures, will be covered under this MOU and will not cause the need for a supplemental MOU that outlines these changes. DHS agrees to train employers on all changes made to E-Verify through the use of mandatory refresher tutorials and updates to the E-Verify User Manual, the E-Verify User Manual for Federal Contractors or the E-Verify Supplemental Guide for Federal Contractors. Even without changes to E-Verify, DHS reserves the right to require employers to take mandatory refresher tutorials. An Employer that is a Federal contractor with the FAR E-Verify clause may terminate this MOU when the Federal contract that requires its participation in E-Verify is terminated or completed. In such a circumstance, the Federal contractor with the FAR E-Verify clause must provide written notice to DHS. If an Employer that is a Federal contractor with the FAR E-Verify clause fails to provide such notice, that Employer will remain a participant in the E-Verify program, will remain bound by the terms of this MOU that apply to participants that are not Federal contractors with the FAR E-Verify clause, and will be required to use the E-Verify procedures to verify the employment eligibility of all newly hired employees.

B. Notwithstanding Article V, part A of this MOU, DHS may terminate this MOU if deemed necessary because of the requirements of law or policy, or upon a determination by SSA or DHS that there has been a breach of system integrity or security by the Employer, or a failure on the part of the Employer to comply with established procedures or legal requirements. The Employer understands that if it is a Federal contractor with the FAR E-Verify clause, termination of this MOU by any party for any reason may negatively affect its performance of its contractual responsibilities.

C. Some or all SSA and DHS responsibilities under this MOU may be performed by contractor(s), and SSA and DHS may adjust verification responsibilities between each other as they may determine necessary. By separate agreement with DHS, SSA has agreed to perform its responsibilities as described in this MOU.

Company ID Number: 508580

D. Nothing in this MOU is intended, or should be construed, to create any right or benefit, substantive or procedural, enforceable at law by any third party against the United States, its agencies, officers, or employees, or against the Employer, its agents, officers, or employees.

E. Each party shall be solely responsible for defending any claim or action against it arising out of or related to E-Verify or this MOU, whether civil or criminal, and for any liability wherefrom, including (but not limited to) any dispute between the Employer and any other person or entity regarding the applicability of Section 403(d) of IIRIRA to any action taken or allegedly taken by the Employer.

F. The Employer understands that the fact of its participation in E-Verify is not confidential information and may be disclosed as authorized or required by law and DHS or SSA policy, including but not limited to, Congressional oversight, E-Verify publicity and media inquiries, determinations of compliance with Federal contractual requirements, and responses to inquiries under the Freedom of Information Act (FOIA).

G. The foregoing constitutes the full agreement on this subject between DHS and the Employer.

H. The individuals whose signatures appear below represent that they are authorized to enter into this MOU on behalf of the Employer and DHS respectively.



Company ID Number: 508580

To be accepted as a participant in E-Verify, you should only sign the Employer's Section of the signature page. If you have any questions, contact E-Verify at 888-464-4218.

Employer Mobile Fixture	
Murray Keith Name (Please Type or Print)	Title
Electronically Signed Signature	02/22/2012 Date
<i>[Handwritten Signature]</i>	<i>2-22-12</i>
Department of Homeland Security – Verification Division	
USCIS Verification Division	
Name (Please Type or Print)	Title
Electronically Signed Signature	02/22/2012 Date

Information Required for the E-Verify Program

Information relating to your Company:

Company Name:	Mobile Fixture
Company Facility Address:	1155 Montlimar Drive
	Mobile, AL 36609
Company Alternate Address:	
County or Parish:	MOBILE
Employer Identification Number:	630765387



Project _____

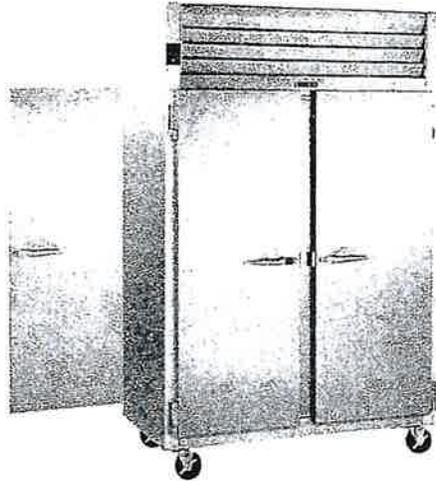
AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

SPEC LINE - R/A SERIES

R/A Series

Pass-Thru Heated Cabinet Model
32" Deep, W-Width



STANDARD PRODUCT FEATURES

- R Series = Stainless Steel Exterior & Interior
- A Series = Stainless Steel Exterior/Anodized Aluminum Interior
- Traulsen's Smart Control™ with LED Display
- Ducted Fan Air Distribution System
- Standard Operating Temperature Range 140-180°F
- ON/OFF Switch Located on Control Face
- Full or Half-Height Stainless Steel Doors with Locks
- Self-Closing Doors with Stay Open Feature at 120 Degrees
- Standard Door Hinging F & R: 232WP = Left/Right (other hings available)
- Automatically Activated LED Lights
- Stainless Steel Breaker Caps
- Three Adjustable, Coated Wire Shelves Per Section, Supported on Pilasters (factory installed)
- Magnetic Snap-In EZ-Clean™ Door Gaskets
- Gasket-Protecting Door Liners
- Stainless Steel One-Piece Louver Assembly - Front & Rear
- Set of (4) 6" High Adjustable Stainless Steel Legs

ACCESSORIES & OPTIONS

- SmartConnect™ Monitoring App with Wi-Fi Connectivity
- Re-Hinging Feature for Doors
- Accommodates EZ-Clean™ Tray Racks
- #1 Type Trayslides to Accommodate (1) 18" x 26" or (2) 14" x 18" Pans
- #4 Type Trayslides to Accommodate 18 to 19 Levels for 18" x 26" Pans
- Universal Type Trayslides to Accommodate Either (1) 18" x 26", (2) 14" x 18", or (2) 2" x 20" Pans
- Additional Coated Wire or Optional Stainless Steel Shelves
- EZ-Open™ Foot Pedal (full height doors only)
- Locking Hasps (padlocks supplied by others)
- Export 220/50/1 Voltage
- Kool Klad™ Exterior Laminate Decor
- Set of (4) 4 1/8" or 6" High Casters in Lieu of Legs
- Other Support Options: 4 1/2" High Base or 6" High Kickplate (for use with standard legs)
- Clear Glass Door(s) in Place of One or More Solid Door(s)
- Heat Shield
- Prison/Correctional Facility Options



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

AVAILABLE CONFIGURATIONS

R Series Models

RHF232WP-FHS
RHF232WP-HHS

Door(s)

Full Height Solid
Half Height Solid

A Series Models

AHF232WP-FHS
AHF232WP-HHS

Door(s)

Full Height Solid
Half Height Solid

- GUARANTEED FOR LIFE CAM-LIFT HINGES
- GUARANTEED FOR LIFE HORIZONTAL WORK FLOW DOOR HANDLES (SOLID DOORS ONLY)



ENERGY STAR® Listed Commercial Hot Food Holding Cabinet
For full listing visit energystar.gov

Approved by _____ Date _____ Approved by _____ Date _____

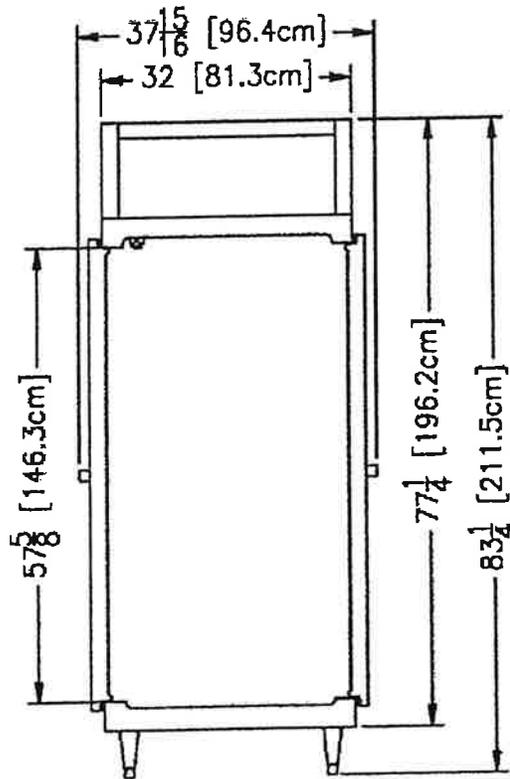
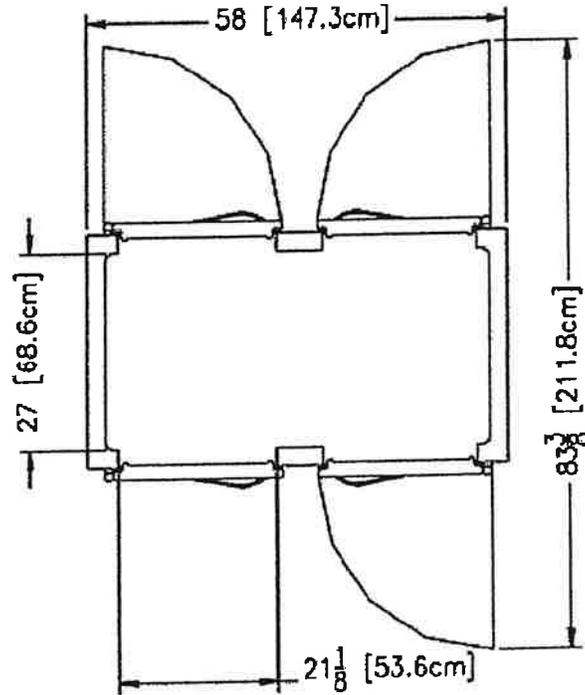
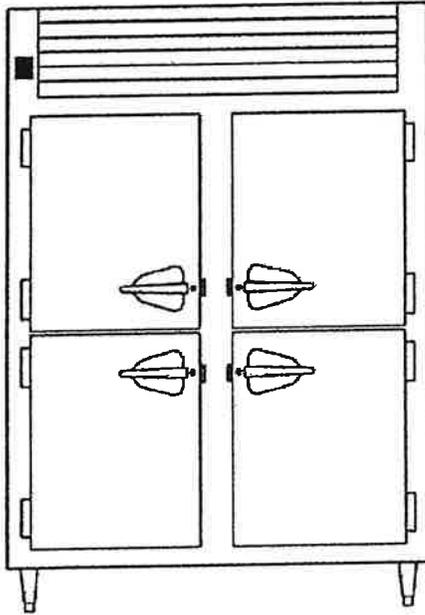


R/A Series

Pass-Thru Heated Cabinet Model
32" Deep, W-Width

MODELS:

RHF232WP-HHS, RHF232WP-FHS
AHF232WP-HHS, AHF232WP-FHS



CAD and/or Revit Files Available

<https://traulsen.kclcad.com/>



R/A Series

Pass-Thru Heated Cabinet Model
32" Deep, W-Width

MODELS:

RHF232WP-HHS, RHF232WP-FHS
AHF232WP-HHS, AHF232WP-FHS

EQUIPMENT SPECIFICATIONS

MODELS	R/AHF232WP
DIMENSIONAL DATA	
Net capacity cu. ft.	53.38 (1511.6 cu l)
Length - overall in.	58" (147.3 cm)
Depth - overall in.	37 15/16" (96.4 cm)
Depth - over body in.	32" (81.3 cm)
Depth - door open 90° in.	83 7/8" (211.8 cm)
Clear door width in. ¹	21 1/8" (53.6 cm)
Clear half-door height in.	27 1/2" (69.9 cm)
Clear full-door height in.	57 5/8" (146.3 cm)
Height - overall on 6" legs	83 1/4" (211.5 cm)
No. Standard Shelves	6
Shelf area sq. ft. ²	28.71 (2.67 sq. m)
ELECTRICAL DATA	
Voltage Plug	208-230/115/60/1 Hard Wired
Feed wires with Ground	4
Heater Wattage Full Load Amperes	@208V = 3000 15.5 @230V = 3672 17.1 @240V = 4000 17.7
SHIPPING DATA	
Length - Crated in.	62" (157.5 cm)
Depth - Crated in.	42" (106.7 cm)
Height - Crated in.	85" (215.9 cm)
Volume - Crated cu. ft.	128.09 (3627.1 cu l)
Weight - Crated lbs.	608 (275.8 kg)

NOTES: Figures in parentheses reflect metric equivalents.

- Please note that the available cabinet width narrows for 5 7/8" from the top of the door frame to 20 1/8" in order to allow for the heater fans.
- Area of standard shelf compliment only, does not include storage area of additional shelves or available on cabinet bottom.
- Heater is capable of operation from 208V to 230V as supplied standard. Actual amp figure will change at any voltage other than 208V.
- Traulsen does not offer or recommend a NEMA L14-20 plug for any 2 or 3-section hot food cabinet. We can offer a NEMA L14-30P plug through SPD as a special.

CONSTRUCTION, HARDWARE, INSULATION

The R-Series interior is made from stainless steel while the A-Series interior is made from corrosion resistant anodized aluminum. For both series, the cabinet exterior front, one piece sides, louver assembly, door and door liner is constructed of heavy gauge steel. A set of four (4) adjustable 6" high stainless steel legs are included.

Door(s) are equipped with a gasket protecting metal door pan, removable plug cylinder locks & guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways. Doors have seamless, polished metal corners.

Gasket profile & material simplify cleaning & increase overall gasket life. Both the cabinet & door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

HEATING SYSTEM

A low watt density, serpentine style, heater is employed for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct, where it is then evenly distributed throughout the cabinet, assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control.

CONTROL

Traulsen's Smart Control™ features advanced control algorithms & sophisticated diagnostic capabilities to optimize performance. Utilizing smart sensors, it adapts the operation of the heating system to a variety of environments & usage patterns. The Smart Control™ also offers a complete set of visual alarms designed to alert the user to critical events such as power outages or a prolonged door opening. In the event of an alarm, a dedicated Alarm LED will illuminate, informing the user of the critical event and duration.

INTERIOR

Standard interior arrangements include three (3) coated wire factory installed shelves per section, mounted on pilasters. Shelves are full-width & do not have any large gaps between them requiring the use of "bridge" or "junior" shelves. Recommended load limit per shelf should not exceed 225 lbs. Factory installed optional trayslides may be purchased in combination with, or in lieu of these.

WARRANTY

A six year parts and labor warranty is provided standard.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

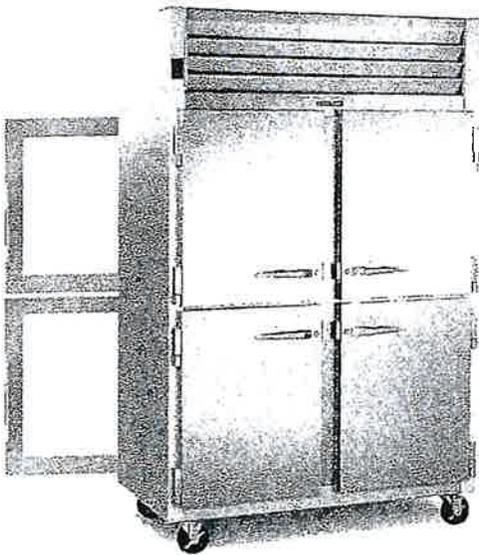


Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

DEALERS CHOICE G SERIES

G SERIES

2-Section Refrigerator Pass-Thru Self-Contained Hinged Glass/Solid Door Combinations



STANDARD PRODUCT FEATURES

- High Performance, Energy Efficient Refrigeration System Using R-290
- Reliable Microprocessor Control With LED Temperature Display
- Evaporator Coil Outside Food Zone Provides More Usable Space
- Load-Sure™ Guard Prevents Problems From Improper Loading
- Durable All-Metal Construction
- Stainless Steel Front & Louver Panel, Glass Door & Stainless Steel Door, Anodized Aluminum Sides & Interior
- Full or Half Height Door Models with a Variety of Hinging Configurations
- Long Life EZ-Clean™ Door Gaskets
- Three (3) Epoxy Coated Shelves Per Section (factory installed)
- Easy to Maintain Front Facing Condenser Coil
- 6" High Locking Casters

FIELD INSTALLED ACCESSORIES & OPTIONS

- Trayslides for 18" x 26" Sheet Pans
- Trayslides for 12" x 20" Food Pans
- Trayslides for 14" x 18" Sheet Pans
- Trayslides for 18" x 26, 12" x 20" & 14" x 18" Pans
- Additional Shelves
- Set of (4) 4 1/8" Casters in Lieu of Standard
- 6" High Legs



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

AVAILABLE CONFIGURATIONS

Model	Control Side Door Style/Hinging	Non Control Side Door Style/Hinging
G26004P	Solid Half/Left-Right	Glass Half/Left-Right
G26005P	Solid Half/Left-Left	Glass Half/Left-Left
G26006P	Solid Half/Right-Left	Glass Half/Right-Left
G26007P	Solid Half/Right-Right	Glass Half/Right-Right
G26014P	Solid Full/Left-Right	Glass Full/Left-Right
G26015P	Solid Full/Left-Left	Glass Full/Left-Left
G26016P	Solid Full/Right-Left	Glass Full/Right-Left
G26017P	Solid Full/Right-Right	Glass Full/Right-Right
G27004P	Glass Half/Left-Right	Solid Half/Left-Right
G27005P	Glass Half/Left-Left	Solid Half/Left-Left
G27006P	Glass Half/Right-Left	Solid Half/Right-Left
G27007P	Glass Half/Right-Right	Solid Half/Right-Right
G27014P	Glass Full/Left-Right	Solid Full/Left-Right
G27015P	Glass Full/Left-Left	Solid Full/Left-Left
G27016P	Glass Full/Right-Left	Solid Full/Right-Left
G27017P	Glass Full/Right-Right	Solid Full/Right-Right

*Please refer to the G Series Accessory Kit Guide for precise details. (Form TR35872)

-GUARANTEED FOR LIFE CAM-LIFT HINGES
-GUARANTEED FOR LIFE HORIZONTAL WORKFLOW DOOR HANDLES (SOLID DOORS ONLY)



ENERGY STAR® Listed Commercial Refrigerator
 For full listing visit energystar.gov

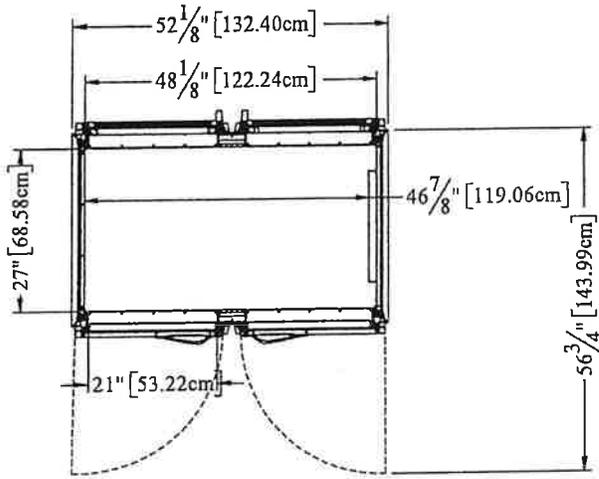
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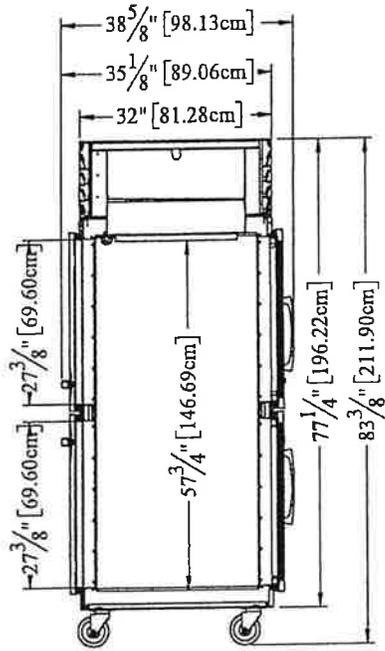
MODELS:

Half Height Door Models Solid & Glass Door Combinations:
G26004P, G26005P, G26006P, G26007P

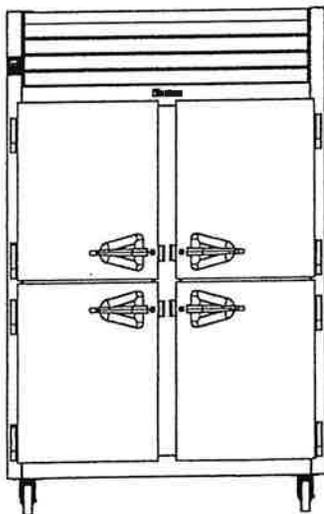
Half Height Door Models Glass & Solid Door Combinations:
G27004P, G27005P, G27006P, G27007P



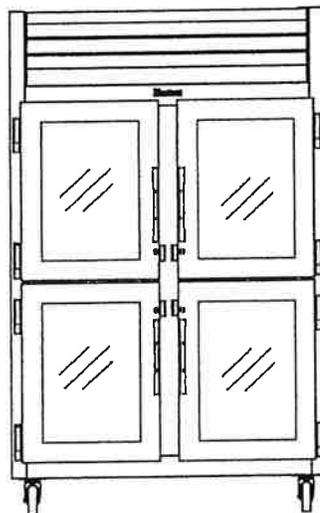
TOP VIEW



SIDE VIEW



ELEVATION

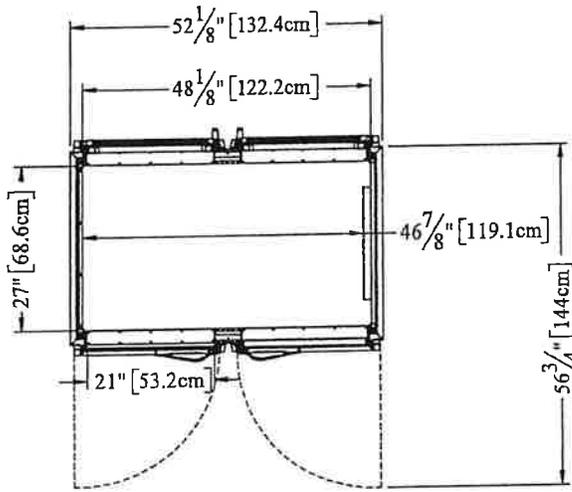


**2-Section Refrigerator Pass-Thru
Self-Contained Hinged Glass/Solid Door Combinations**

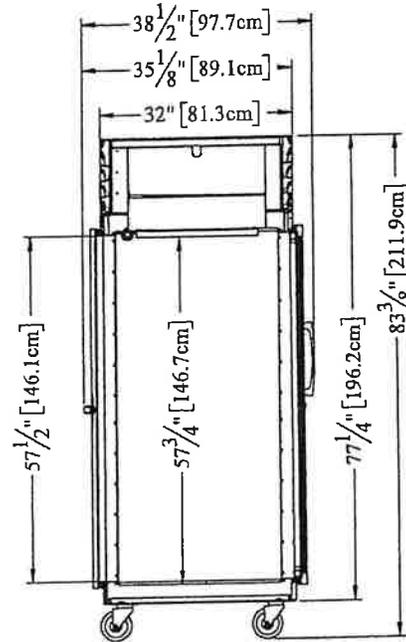
MODELS:

Full Height Door Models Solid & Glass Door Combinations:
G26014P, G26015P, G26016P, G26017P

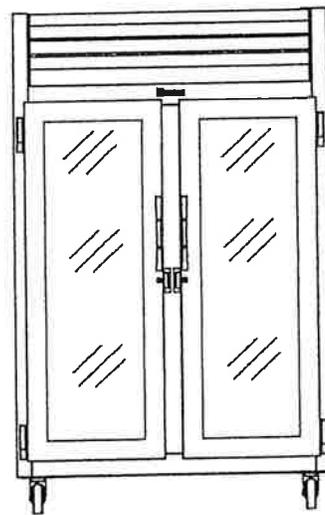
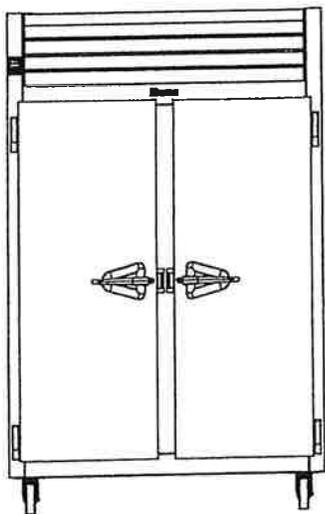
Full Height Door Models Glass & Solid Door Combinations:
G27014P, G27015P, G27016P, G27017P



TOP VIEW



SIDE VIEW



ELEVATION



G SERIES

2-Section Refrigerator Pass-Thru Self-Contained Hinged Glass/Solid Door Combinations

MODELS:

Half Height Door Models Solid & Glass Door Combinations:
G26004P, G26005P, G26006P, G26007P
Half Height Door Models Glass & Solid Door Combinations:
G27004P, G27005P, G27006P, G27007P
Full Height Door Models Solid & Glass Door Combinations:
G26014P, G26015P, G26016P, G26017P
Full Height Door Models Glass & Solid Door Combinations:
G27014P, G27015P, G27016P, G27017P

EQUIPMENT SPECIFICATIONS

MODELS	G260_P & G270_P
DIMENSIONAL DATA	
Net Capacity cu. ft. ¹	49.22 [1393.7 l] 49.75 [1408.8 l]
Length - overall in.	52 1/2" [132.4 cm]
Depth - overall in.	38 1/2" [97.7 cm]
Depth - over body in.	32" [81.3 cm]
Depth - door open 90° in.	56 1/2" [144 cm]
Clear door width in.	21" [53.2 cm]
Clear half-door height in.	27 3/4" [69.6 cm]
Clear full-door height in.	57 1/2" [146.1 cm]
Height - overall on 6" legs in. ²	83 3/8" [211.9 cm]
No. Standard Shelves	6
Shelf Area sq. ft. ³	34.6 [3.21 sq m]
ELECTRICAL DATA	
Voltage Plug	115/60/1 NEMA 5-15P (attached)
Full Load Amperes KWH/24HR ⁴	7.9 3.91
REFRIGERATION DATA	
Refrigerant	R-290
Refrigerant Charge oz.	4.5 [127.6 g]
BTU/HR H.P. ⁵	4100 3/4 HP
SHIPPING DATA	
Length - Crated in.	62" [157 cm]
Width - Crated in.	42" [107 cm]
Height - Crated in.	85" [216cm]
Volume Crated cu. ft.	128 [3625 l]
Weight - Crated lbs.	574 [260 kg]

CONSTRUCTION, HARDWARE, INSULATION

Cabinet exterior front, louver assembly and doors are constructed of stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" (15 cm) high casters are included.

Doors are equipped with removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. An external switch is provided to activate the interior LED lighting.

Gasket profile and durable long life material simplify cleaning and increase overall gasket life. Anti-condensate heaters are located behind each door opening.

The cabinet is insulated with an average of 2" (5 cm) thick high density, non-CFC, foamed in place polyurethane.

SELF-CONTAINED REFRIGERATION SYSTEM

A top mounted, self-contained, refrigeration system using environmentally-friendly, low GWP R-290 refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' (2.7 m) NEMA cord and 15-5P plug is provided. Standard operating temperature is 34° to 38°F (1° to 3°C).

CONTROL

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display with both a Fahrenheit or Celsius Temperature Scale Display Capability.

INTERIOR ARRANGEMENTS

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs. (102kg).

DOMESTIC WARRANTY

Both a six year parts and labor warranty and a seven year compressor warranty (self-contained models only) are provided standard.

NOTES:

1. Net Capacity cu. ft. = Half Height Door | Full Height Door models.
2. 12" Top clearance preferred for optimum performance & service access.
3. Figure shown reflects the area of standard shelf compliment.
4. KWH/24HR = Kilowatt usage per 24 hours
5. Based on a 90°F ambient and 20°F evaporator.

When ordering please specify: Voltage, Hinging, and Options.

Equipped with one NEMA 5-15P Plug



OPTIONAL ACCESSORY TRAYSIDE VERSATILITY CHART						
TRAYSIDE DRAWINGS						
TRAYSIDE OFFERING	#1 (1) 18" x26" or (2) 14"x18"	#4 (Rod Type) (1) 18" x26"	Universal (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	#1 EZ-Change (1) 18" x26" or (2) 14"x18"	Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"	HD Universal EZ-Change (1) 18" x26" or (2) 14"x18" or (2) 12"x20"
SPACING CAPACITY DOOR SIZE	2" 28 Pairs Full Door & 13 Half 3" 19 Pairs Full Door & 09 Half 4" 14 Pairs Full Door & 07 Half 5" 11 Pairs Full Door & 05 Half	1 1/2" 38 Pairs Full Door (2 Pair) 1 1/2" 18 Pairs Half Door (1 Pair)	4" 14 Pairs Full Door & 06 Half/ 4" 14 Pairs Full Door & 07 Half/ 5" 11 Pairs Full Door & 05 Half/ 6" 09 Pairs Full Door & 04 Half	2" 26 Pairs Full Door & 12 Half 4" 13 Pairs Full Door & 06 Half	2 1/4" 22 Pairs Full Door & 11 Half 4 1/2" 11 Pairs Full Door & 05 Half	4 1/2" 11 Pairs Full Door & 05 Half 9" 05 Pairs Full Door & 02 Half

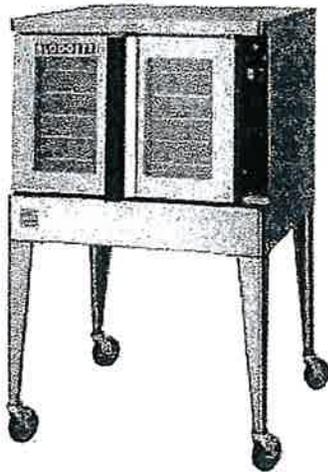
- Upper Half Height Door¹
- Lower Half Height Door²

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

BLODGETT

MARK V-100

Full-Size Standard Depth
Electric Convection Oven



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Control options

- SSI-M - Solid state infinite control w/manual timer
- SimpleTouch - NEW touchscreen control with ability to store and group recipes. Includes rack timing, Cook&Hold, Fan Delay, Fan Pulse, and HACCP storage capability

■ Legs, casters & stands

- 6" (152mm) seismic legs
- 6" (152mm) casters
- 4-1/4" (108mm) low profile casters (double only)
- 25" (635mm) stainless steel stand w/rack guides
- 29" (737mm) stainless steel, fully welded, open stand with pan supports
- VLF ventless hood
- Stainless steel oven liner
- Extra oven racks
- Solid stainless steel back
- 440 volt, 3 phase
- 480 volt, 3 phase
- Prison package (includes security control panel and stainless steel back)
- Vent connector

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions. All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy access
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge) for easy cleaning
- Aluminized blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior halogen lights

OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two halogen oven lamps

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.

NOTE: The company reserves the right to make substitutions of components without prior notice

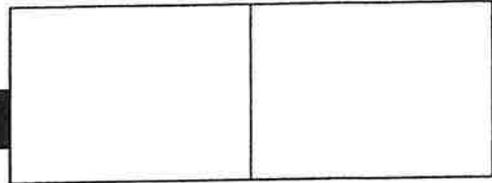


www.blodgett.com

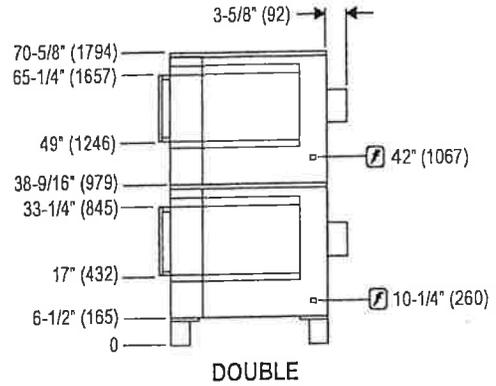
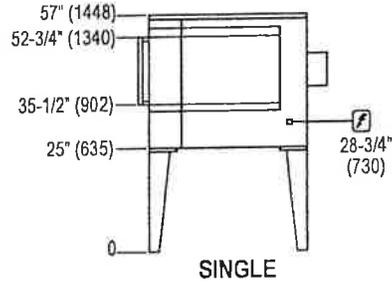
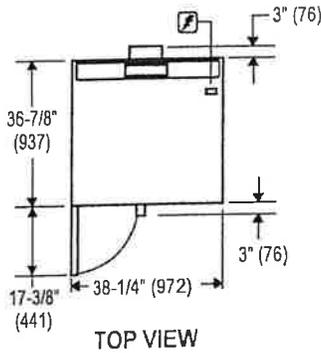
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



MARK V-100



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model MARK V-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Doors shall (be solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two halogen lamps, five chrome-plated removable racks and removable crumb trays. Control panel shall be recessed with solid state digital control with LED display, Cook & Hold and Pulse Plus. Provide three year parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

- Floor space** 38-1/4" (972mm) W x 36-7/8" (936mm) L
- Interior** 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters**
 - Single Add 4-1/2" (114mm) to height
 - Double Height dimensions remain the same
 - Double Low Profile Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction
1/2" (13 mm)

MINIMUM ENTRY CLEARANCE

- Uncrated** 28-7/8" (733mm)
- Crated** 34-1/16" (876mm)

SHIPPING INFORMATION

- Approx. Weight**
 - Single 490 lbs. (222 kg)
 - Double 1020 lbs. (463 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

MAXIMUM INPUT

11 per oven section

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/240	60	3	11	26/24/24
440	60	3	11	15/14/14
480	60	3	11	14/13/13

1/2 H.P., 2 speed motor, 1120 and 1710 RPM (60Hz.)

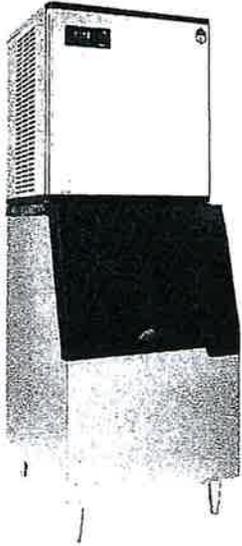
VAC	Hz	Phase	kW	Amps (L1-L2-L3-N)
220/240	50	1	11	48/0/0/48
240/415	50	3	11	18/14/14/4
230/400	50	3	11	18/15/15/3



IM-0460-22 Ice Cube Machine

Models

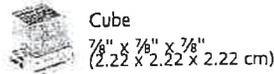
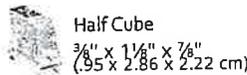
- IM-0460-AC-22 IM-0460-AH-22



ICETRO IM-0460-22 Ice machine on a IB-026-22 bin
*Ice Machine and Bin sold separately

- Up to 443 lbs production capacity (70F/50F, 24 Hours)
- 304 stainless-steel exterior (durable & rust-resistant)
- Simple diagnostic panel to assist service & maintenance
- Cleaning switch for auto cleaning cycle
- Magnetic frame cleanable condenser air filters
- Adjustable flush time to reduce scale & cleaning cost
- ABS antimicrobial interior to reduce slime & cleaning cost
- Water distributor tube & water sump removed w/o tools
- Heavy duty water curtain, pins & hangers for easy removal
- Hinged front doors for easy access
- No screws on side or back panels for easy access
- Sides & top vents for optimal ventilation
- Improved evaporator section to reduce airborne bacteria
- Power cord with NEMA 5-15 plug
- R-404A refrigerant

Ice Shape



Specifications

BTU Per Hour:

5,405

Refrigerant:

R404A

- Ambient Temperature Range: 50 to 100 F (10 to 37 C)
- Water Temperature Range: 50 to 90 F (10 to 32 C)
- Potable Water Pressure: Min. 20 psi (137.9 kPa) Max. 80 psi (551.1 kPa)
- Condenser Water Pressure: Min. 20 psi (1.38 bar) Max. 150 psi (10.34 bar)

Factory Warranty

Parts & Labor Parts

3 YR **5** YR **5** YR

Ice Maker Evaporator Compressor



Extend ice machine warranty 1 year by installing an IcePro 400 with ice machine.

* Applies only to new ice machines, at the time of original installation & start-up.

Ice Machine Electric

115/60/1

Minimum circuit ampacity:

Air-cooled: 15 *1ph*

Maximum fuse size:

Air-cooled: 20 *1ph*

Accessories

Bin Adapter
IBT-2230B Center Mount 30" Bin*
IBT-2230BV Center Mount 30" Bin
*Bins with S/N prior to VA/JJ

Bin-Stat Kit
IBO-150KIT
Recommended when ice machine is installed on soda dispenser.



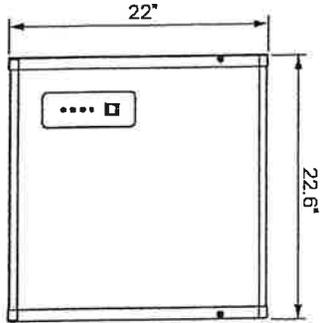
Water Filtration
IcePro 400
Reduces sediment and chlorine contaminants with the use of Citrine.



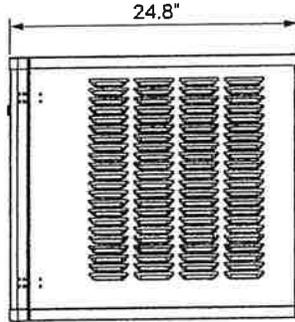


IM-0460-22 Ice Cube Machine

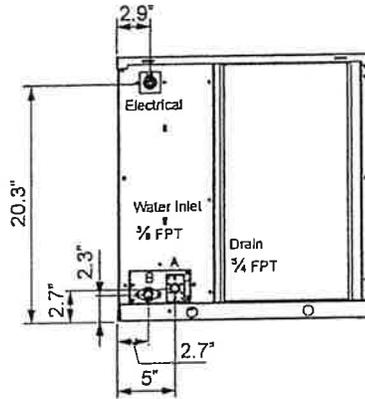
IM-0460-22 Air Cooled



FRONT VIEW



SIDE VIEW



BACK VIEW

Specifications

Dimensions		Width	Depth	Height	Weight
IM-0460-22 Machine		22"	24.8"	22.6"	143.3 lbs (Net) 168 lbs (Shipping)

Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°Air/70°F	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
		70°Air/ 50°F Water	90°Air/ 70°F Water		
AIR COOLED	cube	1 ph	1 ph	6.21	18 Gal.
		443 lbs 201 kgs	367 lbs 167 kgs		
	half-cube	443 lbs	367 lbs	6.21	18 Gal.
		201 kgs	167 kgs		





Model: IcePro 400
For 400 Lb./Day Ice Makers



ICETRO America utilizes the IcePro water treatment systems in providing built in pre-filtration to all of our systems as well as controlling scale with a patented blend called Citryne*. The IcePro series is a complete system without the need to add additional pre-filtration or scale control.

The IcePro 400 is a single cartridge water treatment system designed to reduce sediment, chlorine, taste and odors. The system filters to 5 micron and utilizes Citryne to eliminate water related problems caused by scale build up.

Benefits

- ▶ High quality activated carbon to greatly reduce corrosion, bad tastes and odors
- ▶ Reduces costly equipment maintenance
- ▶ Quick cartridge change out.
- ▶ Includes Citryne for true scale elimination
- ▶ Full port shut off valve
- ▶ Pressure line gauge



Application

Ice - Cubers up to 400 lbs
Flakers up to 600 lbs



Activate your extended 1 Year warranty !!
(only for Cubers)

<https://icetrowaterproducts.com/registration/>



Includes Citryne®, which is a patented blend to eliminate the effects of scale in food

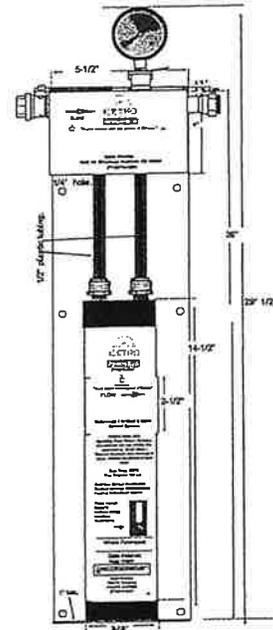




Model: IcePro 400
For 400 Lb./Day Ice Makers

Specifications

Dimensions	26" X 5.5" X 3.75"
Connection	1/2" FNPT
Max. PSI	125
Max Temp.	100°F
Flow Rate	2.8 gpm
Sediment Reduction	5 micron
Shipping Weight	9 lbs.



Replacement Cartridge

Model: IcePro 400R

All IcePro cartridges should be changed out every six months or when there is a reduction in water pressure. Filter life depends greatly upon the quality of water. This product is for commercial use only and must be installed and maintained according to manufacturers guidelines www.icetroamerica.com or the warranty can be voided.

Distributor/Dealer Info:

⚠ WARNING:

This product can expose you to chemicals including lead, which is known to the State of California to cause cancer. For more information, go to www.P65Warnings.ca.gov

(714) 215 - 4864
www.icetroamerica.com
 1202 W Struck Ave, Orange, CA 92867
 6432 Warren Drive Norcross, GA 30093



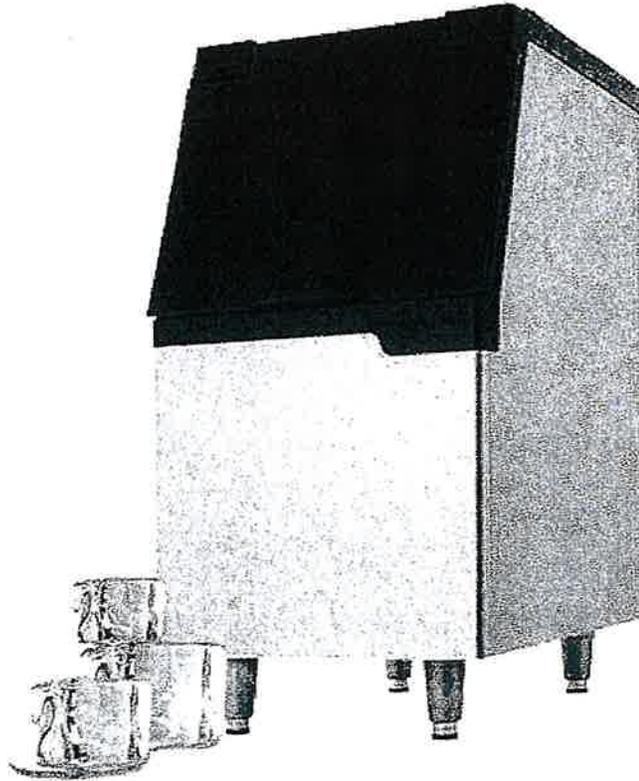


22" WIDE ICE
STORAGE BIN

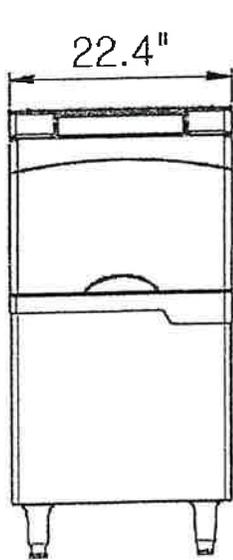
IB-026-22

KEY FEATURES:

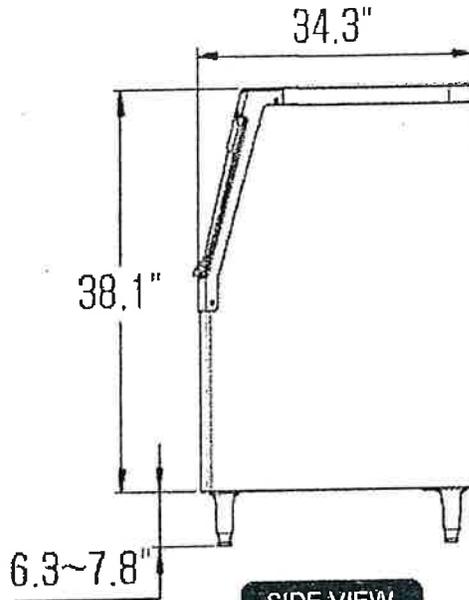
- High quality construction and components
- High quality 304 stainless-steel and ABS exterior (durable & rust-resistant)
- High density urethane insulation
- Convenient grip handle
- 265 lbs storage capacity
- (4) 6.3" ~ 7.8" height adjustable stainless steel legs
- For use with WM & IM-0460-22, IM-0350-22, IM-0550-22, and IM-0770



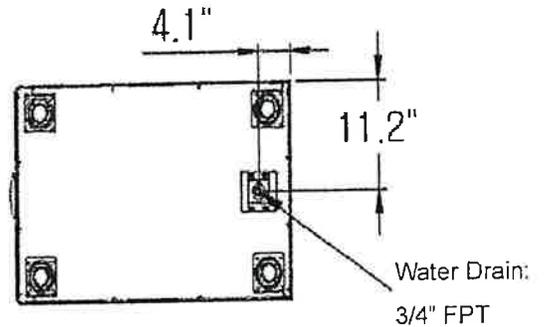
PLAN VIEW :



FRONT VIEW



SIDE VIEW



BOTTOM VIEW

MODEL	WIDTH	DEPTH	HEIGHT	WEIGHT	
IB-026-22	22.4"	34.4"	38.1"	99.2 lbs (Net)	113 lbs (Shipping)



* Design and specifications are subject to change without prior notice.

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

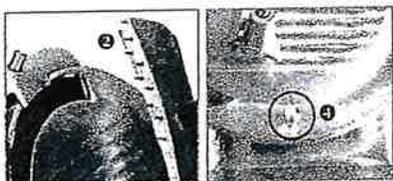
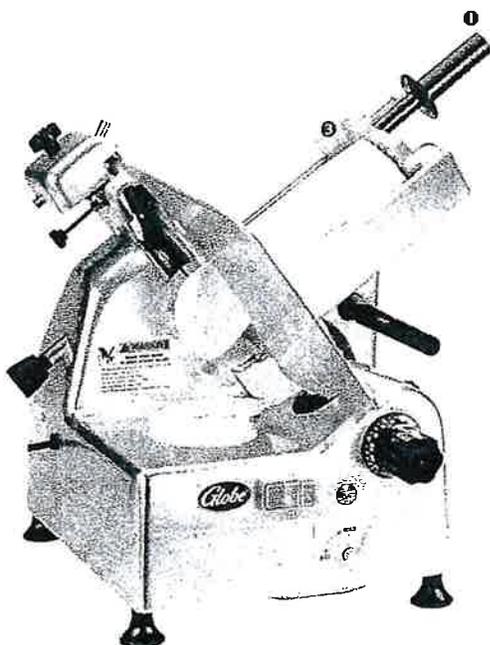
SIS#: _____ Item #: _____ Quantity: _____



G-Series Medium Duty Automatic Slicer

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.



Model

G12A — 12" Diameter Knife

Standard Features

- Automatic or manual slicer operation
- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (ⓐ)
- Gripping teeth on underside of end weight for stability when slicing taller product (inset ⓑ)
- Pyramid-shaped end weight teeth improve product hold during slicing (ⓑ)
- 0 to 1/2" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier (inset ⓓ)
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

Optional items

- Large slicer cover
- Slaw tray
- Vegetable hopper

To select options, see complete list on back



Warranty

- Two years parts and labor

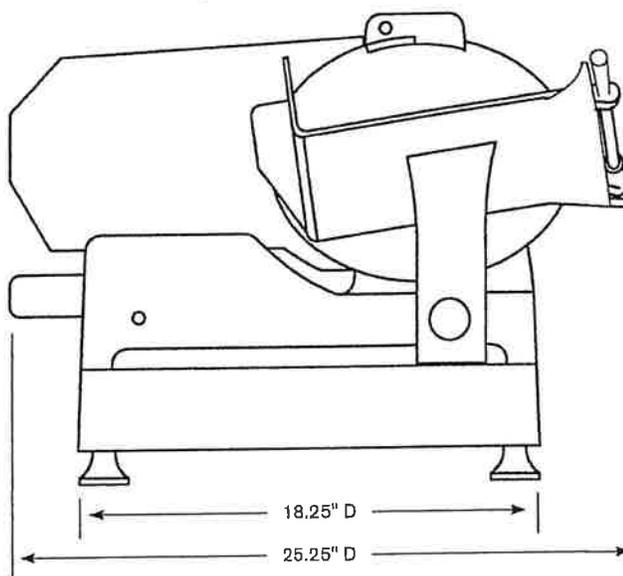
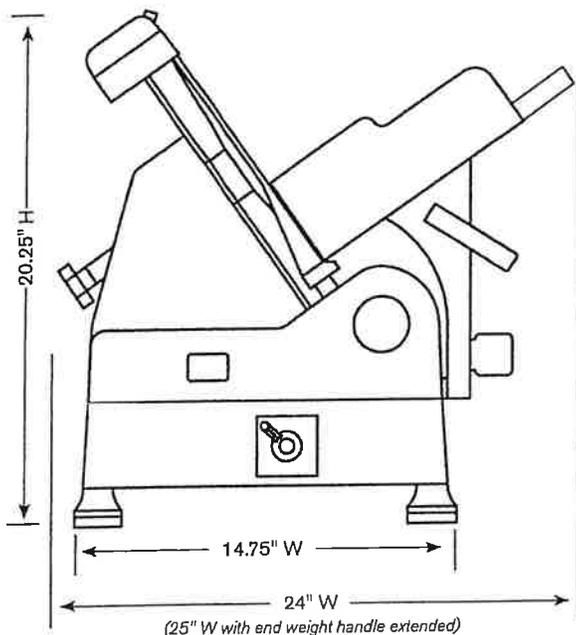
Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Front View

Side View



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										W (Width)	D (Diameter)	L (Length)
G12A	Both	1/2 HP	115-60-1	3	Belt	4 Hours		12" (30.48 cm)	1/2" (1.3 cm)	10" (25.4 cm)	8.75" (22.2 cm)	10.5" (26 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. **This product ships on a pallet. Freight class 85.**

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Ship Wt
G12A	25" w x 25.25" d x 20.25" h (64 cm x 64 cm x 51.4 cm)	81 lbs (37 kg)	25" w x 28" d x 32" h (64 cm x 71 cm x 81 cm)	93 lbs (42 kg)

Slicer is automatic or manual with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof with sealed splash zones. Slicer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL ITEMS:

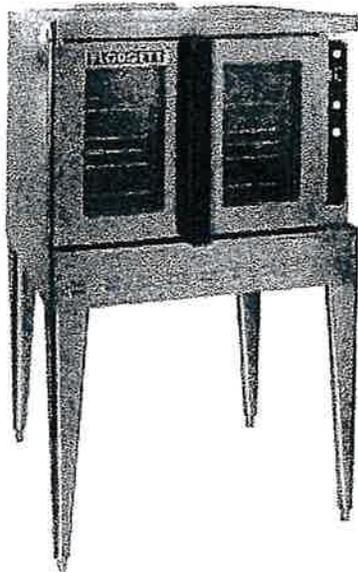
- SC-LARGE** Large slicer cover
 - SLAWTRAY** Slaw tray
 - 300014** Vegetable hopper
 - M500A** Food fence (11" d x 1-1/8" h)
- Available only at time of purchase.*



DFG-100

DFG-100

**Full-Size, Standard Depth
Dual Flow Gas Convection Oven**



Project _____
Item No. _____
Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions. All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*
- * For all international markets, contact your

** For all international markets, contact your local distributor.*

NOTE: The company reserves the right to make substitutions of components without prior notice



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

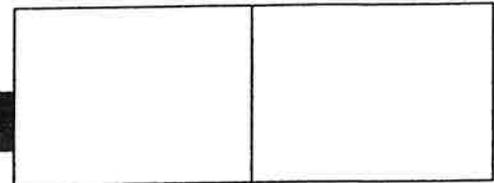
- **Legs, casters & stands**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device**
 - 48" (1219mm) hose
 - 36" (914mm) hose
- SSI-M - Solid state infinite control w/manual timer
- Stainless steel oven liner
- Extra oven racks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Prison package (includes security control panel and stainless steel back)
- Flue connector

OPTIONS AND ACCESSORIES (AT NO ADDITIONAL CHARGE)

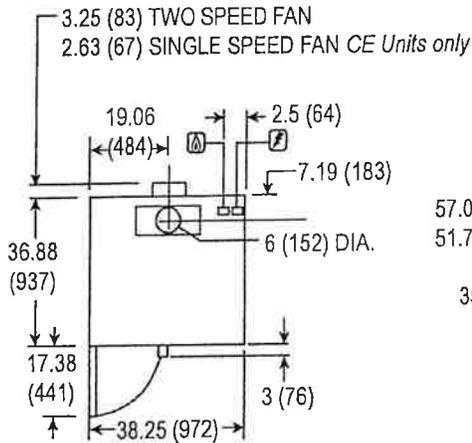
- Solid stainless steel doors



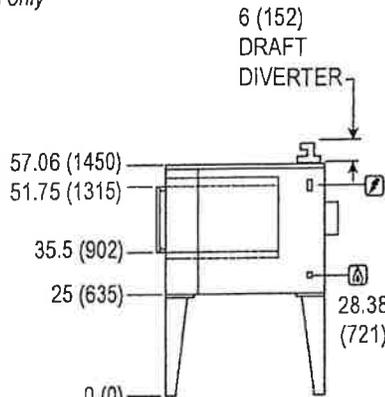
DFG-100



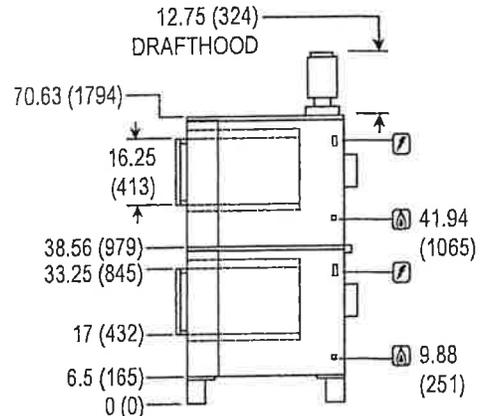
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model DFG-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial oven lamps, and five chrome-plated removable racks. Control panel shall be recessed with solid state digital control with LED display, Cook & Hold and Pulse Plus. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters	
Single	Add 4-1/2" (114mm) to height
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven sides	2" (51mm)
Oven back	0" (0mm)

MINIMUM ENTRY CLEARANCE

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION

Approx. Weight

Single	600 lbs. (273 kg)
Double	1295 lbs. (589 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas	7.0" W.C. min. - 10.5" W.C. max.
Propane	11.0" W.C. min. - 13.0" W.C. max.

Manifold Pressure

Natural Gas	3.5" W.C.
Propane	10" W.C.

MAXIMUM INPUT

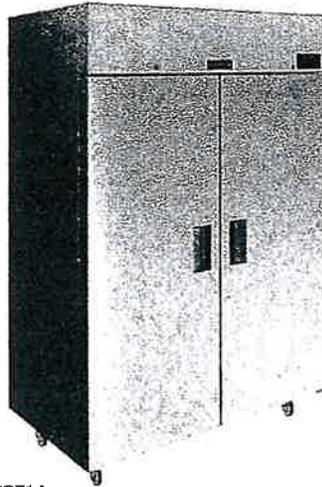
55,000 BTU/hr (16.2 Kw) per oven section

POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.

49 cu ft Freezer, Reach-In

- Improve the flow and function of your space by having frozen items where you need them most
- Comfortably fits 18" x 26" sheet pans (not included)
- 4 casters included (2 locking) for easy mobility



UCFZ455-SS71A

Model	Description	Voltage/Hz/Phase/Amps	Shipping Weight
UCFZ455-SS71A	Freezer, Reach-In	115v / 60hz / 1 / 9.6	418 lb

Specifications

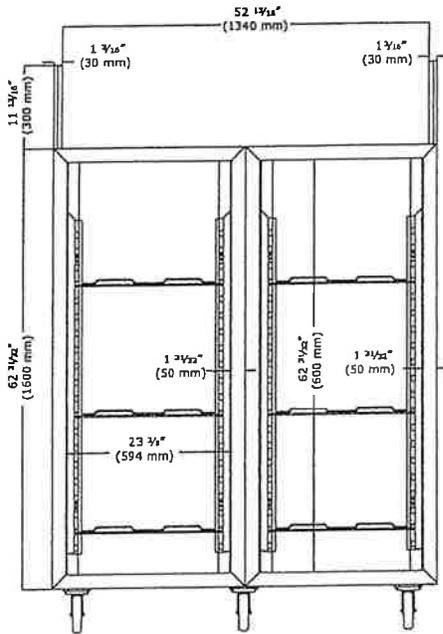
UCFZ455-SS71A dimensions: 80 23/32" H x 55 1/8" W x 31 1/2" D
AISI 441 stainless steel interior and exterior with locks
Autodefrost
CFC-free high-density polyurethane insulated cabinet
Electronic digital temperature control with alarms
Environmentally friendly R290 refrigerant: 4.2 oz (0.120kg)
Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P
High efficiency compressor, top mount
High efficiency evaporator coil & condenser
NSF/ANSI Standard 7 compliant
Self-lubricating, sealed cast iron evaporator fan motor with high volume airflow design
Temperature range: -13°F to 14°F
Volume of 49 cu ft
2 sections, includes 6 epoxy coated wire shelves

Accessories	Description	Shipping Weight
ULA4080584	Shelf Guide	.88 lb
ULAQ32-0002	Epoxy Coated Wire Shelf (20.86" x 25.6")	7 lb
ULA89030400	Adjustable Leg kit	11.02 lb
ULA80110300	Light Kit	2.2 lb

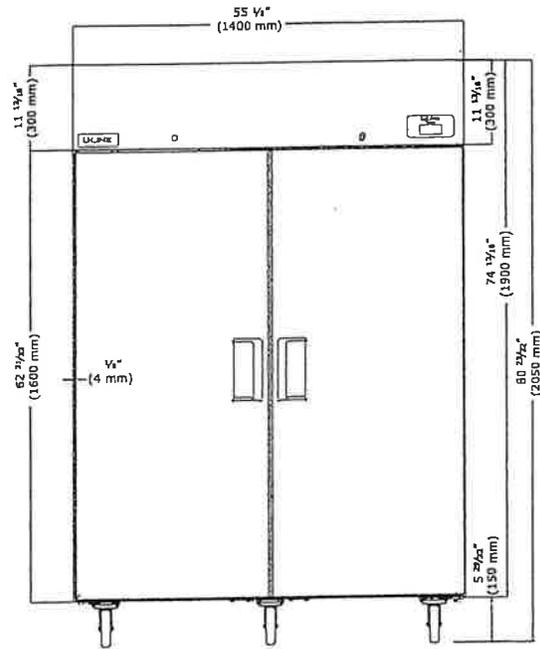


Product Specifications • 49 cu ft Freezer, Reach-In

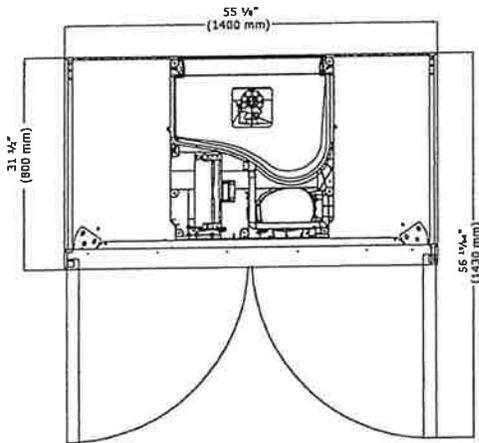
Front (Open)



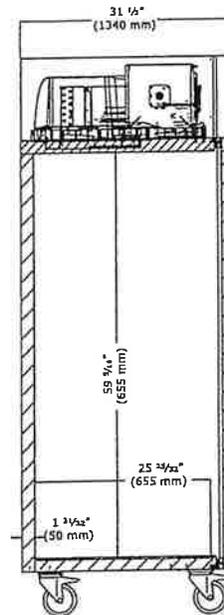
Front (Closed)



Top



Side



Commercial Warranty

3 Year (parts & labor) / 5 year sealed system (parts)
See complete warranty for details





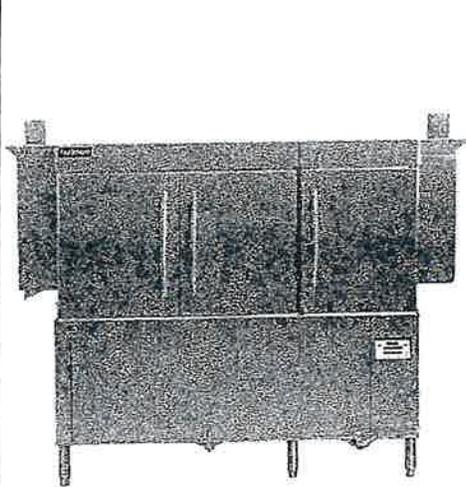
Warewashing Systems

RackStar® 66

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approval _____
 Date _____

RackStar® 66

Models
RackStar 66



Standard Features

- Adjustable Rinse System
- Rainbow Rinse™ with arched rinse arm design
- 19-3/4" (502 mm) clearance
- WISR® Cleaning System
- Double-wall insulated doors retain heat, keeping wash water hot & generating less heat in the dish room
- Self-cleaning wash arms
- 22" pre-wash
- Fully automatic, including auto-fill
- Adjustable vent cowl collars
- Exclusive EnergyGuard™ controls
- Self-draining stainless steel wash pump
- Digital LED control panel
- Strike plate table limit switch
- Large front access for ease of maintenance
- Stainless steel strainer pans
- Splash shields
- Stainless steel frame and legs
- Exhaust vent fan control
- 15kW wash tank heater
- Front dress panel
- Adjustable bullet feet

Mandatory Specs

- Specify:
- Electric
 Steam
- Specify Voltage _____
- Specify Sanitizing Method:
- High Temperature
 Chemical Sanitizing
- Specify Direction of Operation:
- Left to Right
 Right to Left

Options

- Higher than Standard Chamber Height
- Onboard Booster
- 40° F (22.2° C) Rise
 70° F (38.9° C) Rise
- Single Point Connection with Onboard Booster
- Steam Booster Heater
- 23" (584 mm) Unhooded Side Loader
 30" (762 mm) Unhooded Side Loader
- 1/2" Pressure Regulator
- Flanged Feet
- Prison Package

Accessories

- 36-Compartment Rack
- 4-1/8" tall (104 mm)
 5 - 5/8" tall (143 mm)
 7" tall (178 mm)
- Combination Rack
- Peg Rack
- Sheet Pan Rack
- Drain Water Tempering Kit*
- Scaltrol
- Water Hammer Arrestor

*Requires separate electrical connection

Specifications

- Uses 0.35 gallons of water (1.32 liters) per rack in Econo Rinse mode
- Uses 0.52 gallons of water (1.97 liters) per rack in Turbo Rinse mode
- Cleans 223 racks per hour
- 22" (559 mm) pre-wash section has 3 upper and 1 lower pre-wash arms
- Durable stainless steel construction



Intertek



Intertek

RackStar® 66

Left to Right

LEGEND

- A - Electrical Connection
- B - Main Water Inlet
(1/2" NPT, 110 °F MIN (18 kW Booster),
140 °F MIN (12 kW Booster), or 180 °F MIN
(No Booster or Supplied from Steam Booster))
- C - Drain Connection
(1 1/2" NPT)
- D - Vent Connections
(Including Dampers)
- E - Steam Connection
(3/4" NPT)

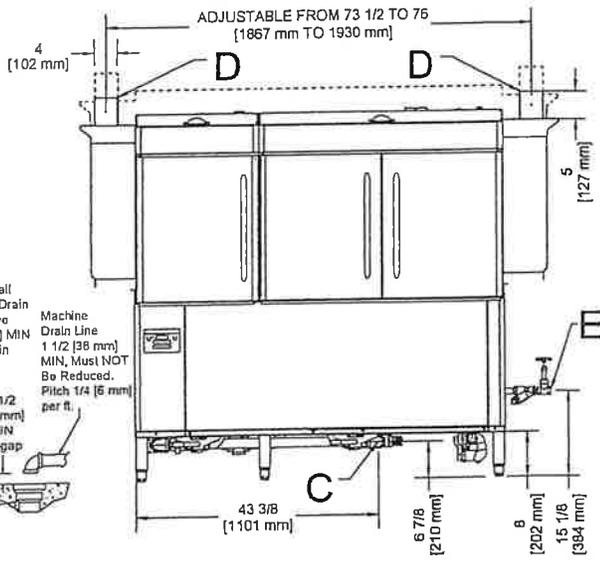
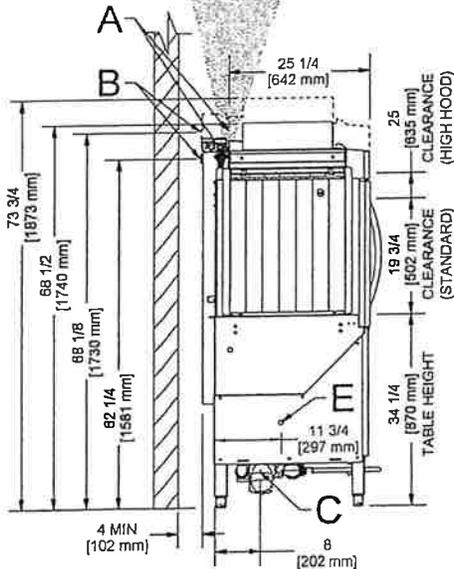
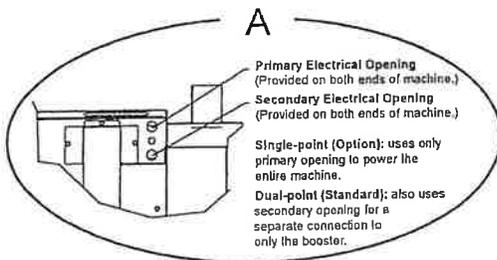
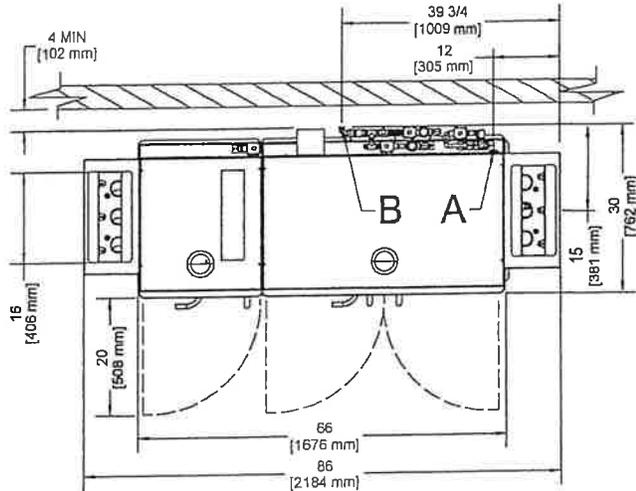
— - Open Door

----- - High Hood Option

All dimensions from the floor can be increased
1 3/4" using the machine's adjustable feet.

Items in red are not supplied with the machine.

Items in blue are for the Steam option.



RECOMMENDED TABLE FABRICATION

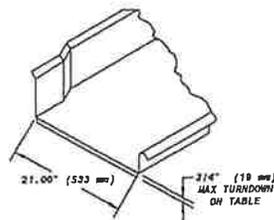
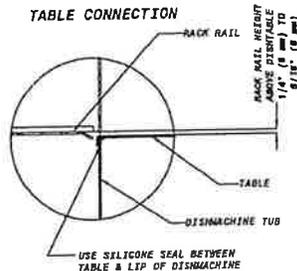


TABLE CONNECTION



LEGEND

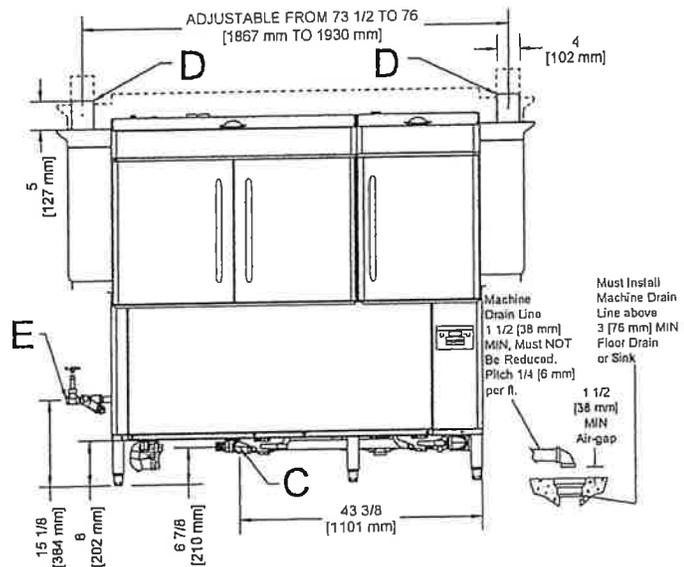
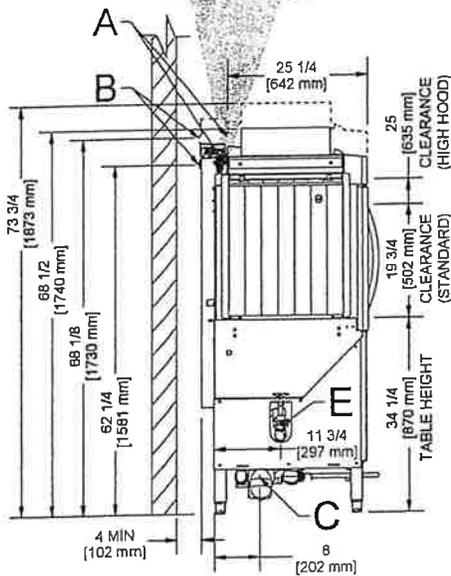
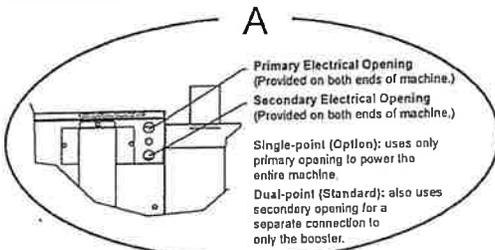
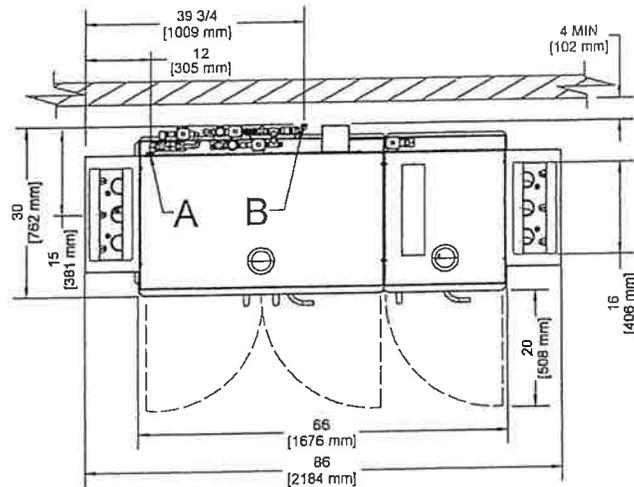
- A - Electrical Connection
- B - Main Water Inlet
- (1/2" NPT, 110 °F MIN (18 kW Booster), 140 °F MIN (12 kW Booster), or 180 °F MIN (No Booster or Supplied from Steam Booster))
- C - Drain Connection
- (1 1/2" NPT)
- D - Vent Connections
- (Including Dampers)
- E - Steam Connection
- (3/4" NPT)

- - Open Door
- - High Hood Option

All dimensions from the floor can be increased 1 3/4" using the machine's adjustable feet.

Items in red are not supplied with the machine.

Items in blue are for the Steam option.



RECOMMENDED TABLE FABRICATION

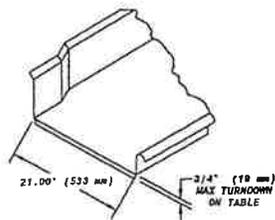
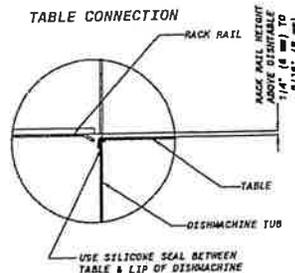


TABLE CONNECTION





Jackson
Warewashing Systems

RackStar® 66

MODEL NO.	MACHINE DIMENSIONS					DRAIN HEIGHT	SHIPPING INFORMATION				
	HEIGHT	LENGTH BETWEEN DISHTABLES	DEPTH	DEPTH WITH DOORS OPEN	WEIGHT		CLASS	CUBE	HEIGHT	WIDTH	DEPTH
RackStar 66	68-1/2" (1740 mm)	66" (1676 mm)	30" (762 mm)	50" (1270 mm)	6-7/8" (210 mm)	1,115 lbs (506 kg)	150	166.67 cu. ft.	75" (1905 mm)	96" (2439 mm)	40" (1016 mm)
RackStar 66 Tall Chamber	73-3/4" (1874 mm)	66" (1676 mm)	30" (762 mm)	50" (1270 mm)	6-7/8" (210 mm)	1,135 lbs (515 kg)	150	166.67 cu. ft.	75" (1905 mm)	96" (2439 mm)	40" (1016 mm)

OPERATING CAPACITY			ELECTRICAL REQUIREMENTS - SINGLE POINT CONNECTION			
	High-Temperature	Chemical Sanitizing	Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
Racks per Hour	223	223	WITH 18kW/70° RISE ONBOARD BOOSTER			
Dishes per Hour	5,575	5,575	208/60/3	106.0 A	108.3 A	115 A
Glasses per Hour	8,028	8,028	230/60/3	93.8 A	95.9 A	100 A
			460/60/3	47.1 A	48.2 A	50 A
			208/60/1	183.7 A	187.1 A	200 A
			230/60/1	157.7 A	160.7 A	170 A
			WITH 12kW/40° RISE ONBOARD BOOSTER			
			208/60/3	91.4 A	93.7 A	100 A
			230/60/3	79.4 A	81.5 A	90 A
			460/60/3	39.8 A	40.9 A	45 A
			208/60/1	154.9 A	158.3 A	170 A
			230/60/1	132.7 A	135.7 A	145 A
			WITH NO BOOSTER			
			208/60/3	58.1 A	60.4 A	65 A
			230/60/3	50.5 A	52.6 A	60 A
			460/60/3	25.4 A	26.5 A	30 A
			208/60/1	97.2 A	100.6 A	110 A
			230/60/1	82.6 A	85.7 A	95 A
			STEAM TANK HEAT			
			208/60/3	16.5 A	18.8 A	25 A
			230/60/3	15.9 A	18.1 A	25 A
			460/60/3	8.1 A	9.2 A	15 A
			208/60/1	25.1 A	28.5 A	40 A
			230/60/1	22.8 A	25.8 A	35 A

OPERATING TEMPERATURES			ELECTRICAL REQUIREMENTS - DUAL POINT CONNECTION			
	High-Temperature	Chemical Sanitizing	Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
Pre-Wash	110 - 140° F (43 - 60° C)	110 - 120° F (43 - 49° C)	WITH 18kW/70° RISE ONBOARD BOOSTER			
Wash (minimum)	160° F (71° C)	120° F (49° C)	208/60/3 - Machine	58.1 A	60.4 A	65 A
Rinse (minimum)	180° F (82° C)	120° F (49° C)	208/60/3 - 18kW Booster	47.9 A	49.2 A	50 A
			230/60/3 - Machine	50.5 A	52.6 A	60 A
			230/60/3 - 18kW Booster	43.3 A	44.6 A	45 A
			460/60/3 - Machine	25.4 A	26.5 A	30 A
			460/60/3 - 18kW Booster	21.7 A	23.0 A	25 A
			208/60/1 - Machine	97.2 A	100.6 A	110 A
			208/60/1 - 18kW Booster	86.5 A	87.8 A	90 A
			230/60/1 - Machine	82.7 A	85.7 A	95 A
			230/60/1 - 18kW Booster	75.0 A	76.3 A	80 A
			WITH 12kW/40° RISE ONBOARD BOOSTER			
			208/60/3 - Machine	58.1 A	60.4 A	65 A
			208/60/3 - 12kW Booster	33.3 A	34.6 A	35 A
			230/60/3 - Machine	50.5 A	52.6 A	60 A
			230/60/3 - 12kW Booster	28.9 A	30.2 A	35 A
			460/60/3 - Machine	25.4 A	26.5 A	30 A
			460/60/3 - 12kW Booster	14.4 A	15.7 A	20 A
			208/60/1 - Machine	97.2 A	100.6 A	110 A
			208/60/1 - 12kW Booster	57.7 A	59.0 A	60 A
			230/60/1 - Machine	82.7 A	85.7 A	95 A
			230/60/1 - 12kW Booster	50.0 A	51.3 A	55 A

WATER REQUIREMENTS	
Inlet Temperature (minimum)	
With 40° F (22.2° C) Rise Booster Heater	140° F (60° C)
With 70° F (38.9° C) Rise Booster Heater	110° F (43° C)
Gallons per Hour (Econo Rinse / Turbo Rinse)	78 gal (295 L) / 116 gal (239.1 L)
Gallons per Rack (Econo Rinse / Turbo Rinse)	0.35 gal (1.3 L) / 0.52 gal (1.97 L)
Waterline Size IPS (minimum)	1/2"
Drainline Size IPS (minimum)	1-1/2"
Flow Pressure (PSI)	15
Flow Rate GPM (minimum)	1.30 (4.9 LPM)
Wash Tank Capacity	25 gal (95 L)

WASH PUMPS	
Pre-Wash Pump Motor	2 hp
Wash Pump Motor	3 hp
Pre-Wash Pump Capacity	220 GPM (833 LPM)
Wash Pump Capacity	270 GPM (1022 LPM)

CONVEYOR	
Conveyor Motor	1/4 hp
Conveyor Speed (feet per minute)	6.07 FPM (1.85 MPM)

VENTING REQUIREMENTS	
Input End	200 CFM
Output End	200 CFM
Total CFM	400 CFM

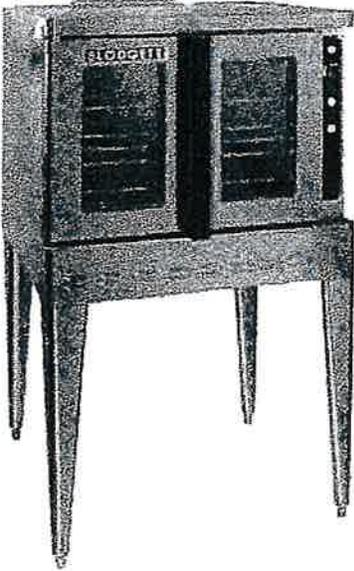
STEAM COIL TANK HEAT (STEAM MODELS ONLY)	
Steam Connection IPS	3/4"
Steam Flow Pressure (PSIG)	10-30
Consumption @ 15 PSIG (lbs/hr)	60

HOW TO SPECIFY: RackStar 66

Jackson WWS, Inc.
 Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734
 Mailing Address: P.O. Box 1060, Barbourville, KY 40906
 Telephone: 888-800-5672 • Fax: 606-523-1799
 Email: info@jacksonwws.com
 07610-004-36-87 [07/26/21]

www.jacksonwws.com

We reserve the right to change specifications in this bulletin without incurring any obligation for equipment previously or subsequently sold.

BLODGETT**DFG-100****Full-Size, Standard Depth
Dual Flow Gas Convection Oven****OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)**

- **Legs, casters & stands**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device**
 - 48" (1219mm) hose
 - 36" (914mm) hose
- SSI-M - Solid state infinite control w/manual timer
- Stainless steel oven liner
- Extra oven racks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Prison package (includes security control panel and stainless steel back)
- Flue connector

**OPTIONS AND ACCESSORIES
(AT NO ADDITIONAL CHARGE)**

- Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.
All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*
- * For all international markets, contact your

** For all international markets, contact your local distributor.*

NOTE: The company reserves the right to make substitutions of components without prior notice

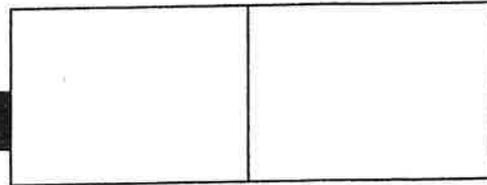


www.blodgett.com

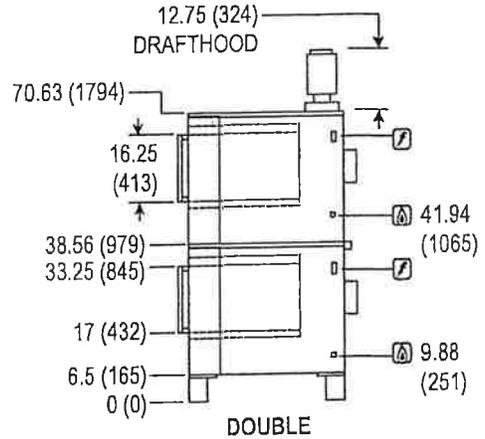
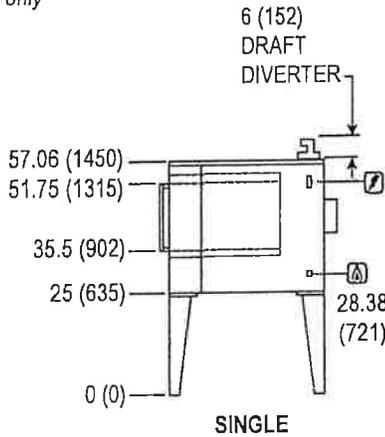
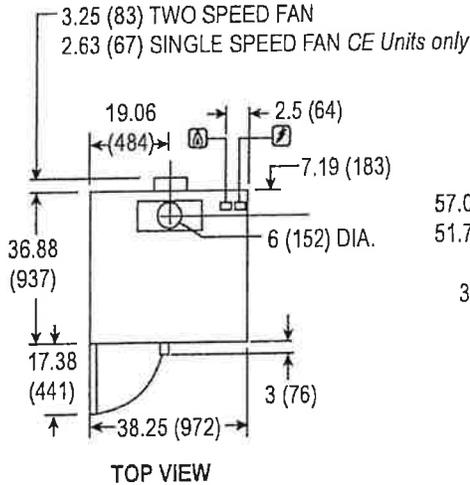
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



DFG-100



APPROVAL/STAMP



DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model DFG-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial oven lamps, and five chrome-plated removable racks. Control panel shall be recessed with solid state digital control with LED display, Cook & Hold and Pulse Plus. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters	
Single	Add 4-1/2" (114mm) to height
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven sides	2" (51mm)
Oven back	0" (0mm)

MINIMUM ENTRY CLEARANCE

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION

Approx. Weight

Single	600 lbs. (273 kg)
Double	1295 lbs. (589 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas	7.0" W.C. min. - 10.5" W.C. max.
Propane	11.0" W.C. min. - 13.0" W.C. max.

Manifold Pressure

Natural Gas	3.5" W.C.
Propane	10" W.C.

MAXIMUM INPUT

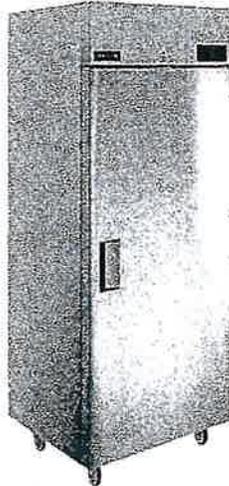
55,000 BTU/hr (16.2 Kw) per oven section

POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.

25 cu ft Freezer, Reach-In

- Improve the flow and function of your space by having frozen items where you need them most
- Comfortably fits 18" x 26" sheet pans (not included)
- 4 casters included (2 locking) for easy mobility



UCFZ427-SS01A

Model	Description	Voltage/Hz/Phase/Amps	Shipping Weight
UCFZ427-SS01A	25 cu ft Freezer, Reach-In, Field Reversible Hinge	115v / 60hz / 1 / 6.2	287 lb

Specifications

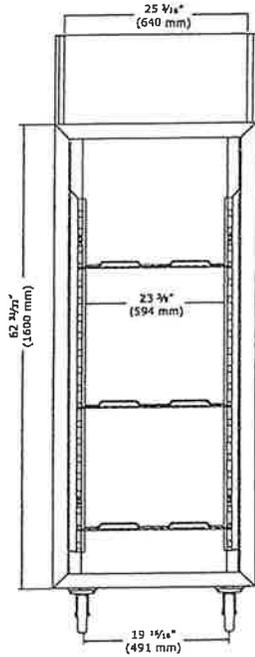
UCFZ427-SS01A dimensions: 80 ²³ / ₃₂ " H x 27 ⁹ / ₁₆ " W x 31 ¹ / ₂ " D
AISI 441 stainless steel interior and exterior with lock
Autodefrost
CFC-free high-density polyurethane insulated cabinet
Electronic digital temperature control with alarms
Environmentally friendly R290 refrigerant: 3.9 oz (0.110 kg)
Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P
High efficiency compressor, top mount
High efficiency evaporator coil & condenser
NSF/ANSI Standard 7 compliant
Self-lubricating, sealed cast iron evaporator fan motor with high volume airflow design
Temperature range: -13°F to 14°F
Volume of 25 cu ft
1 section, includes 3 epoxy coated wire shelves

Accessories	Description	Shipping Weight
ULA4080584	(1) Stainless steel shelf guide for all reach-ins except UCRE553 & UCFZ553, 24 ³ / ₄ "	.88 lb
ULAQ32-0002	(1) Epoxy coated wire shelf, 20 ⁷ / ₈ " x 25 ⁵ / ₈ " for reach-ins	7 lb
ULA89020410	Stainless steel adjustable leg kit includes 4 legs, 4 ⁵ / ₈ " H to 7 ¹ / ₈ " H, M6 bolts	11.02 lb
ULA80110300	Interior LED lighting kit for solid door reach-ins	2.2 lb

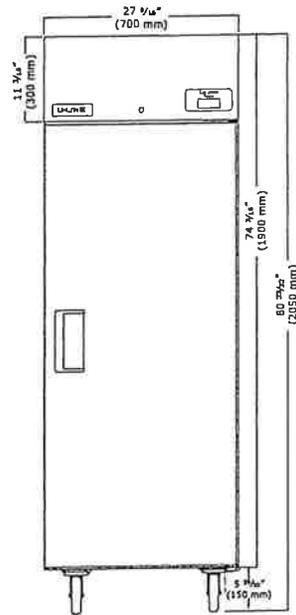


Product Specifications • 25 cu ft Freezer, Reach-In

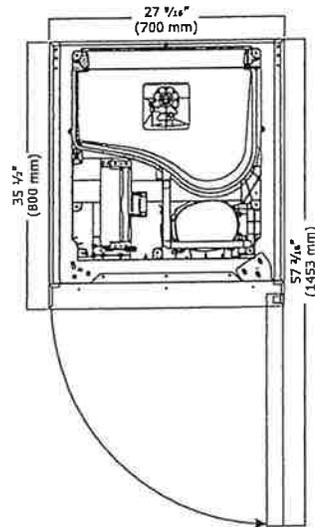
Front (Open)



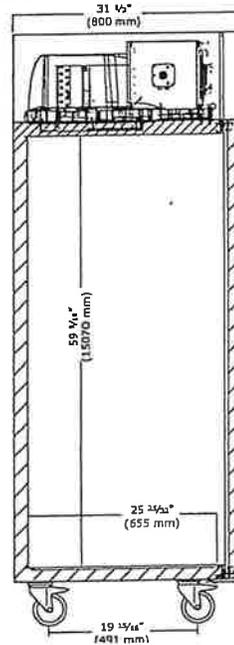
Front (Closed)



Top



Side



Commercial Warranty

3 Year (parts & labor) / 5 year sealed system (parts)
See complete warranty for details



25 cu ft Refrigerator, Reach-In

- Improve the flow and function of your space by having refrigerated items where you need them most
- Comfortably fits 18" x 26" sheet pans (not included)
- 4 casters included (2 locking) for easy mobility



UCRE427-SS01A

Model	Description	Voltage/Hz/Amps	Shipping Weight
UCRE427-SS01A	25 cu ft Refrigerator, Reach-In, Field Reversible Hinge	115v / 60hz / 3.8	287 lb

Specifications

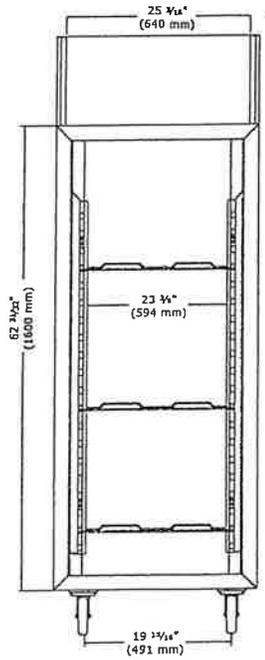
UCRE427-SS01A dimensions: 80 23/32" H x 27 9/16" W x 31 1/2" D
AISI 441 stainless steel interior and exterior with lock
Autodefrost
CFC-free high-density polyurethane insulated cabinet
Environmentally friendly R290 refrigerant: 3.2 oz (0.090kg)
Electronic digital temperature control with alarms
Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P
High efficiency compressor, top mount
High efficiency evaporator coil & condenser
NSF/ANSI Standard 7 compliant
Self-lubricating, sealed cast iron evaporator fan motor with high volume airflow design
Temperature range: 28°F to 46°F
Volume of 25 cu ft
1 section, includes 3 epoxy coated wire shelves

Accessories	Description	Shipping Weight
ULA4080584	(1) Stainless steel shelf guide for all reach-ins except UCRE553 & UCFZ553, 24 3/4"	.88 lb
ULAQ32-0002	(1) Epoxy coated wire shelf, 20 7/8" x 25 5/8" for reach-ins	7 lb
ULA89020410	Stainless steel adjustable leg kit includes 4 legs, 4 5/8" H to 7 1/8" H, M6 bolts	11.02 lb
ULA80110300	Interior LED lighting kit for solid door reach-ins	2.2 lb

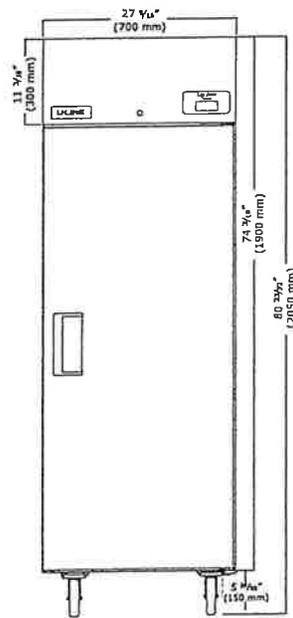


Product Specifications • 25 cu ft Refrigerator, Reach-In

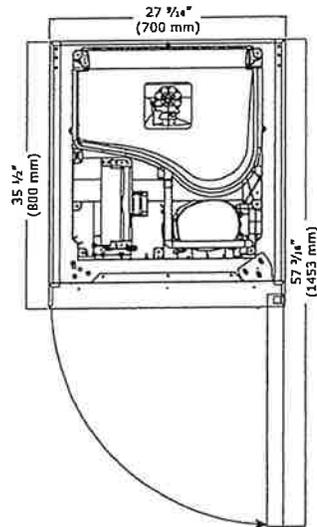
Front (Open)



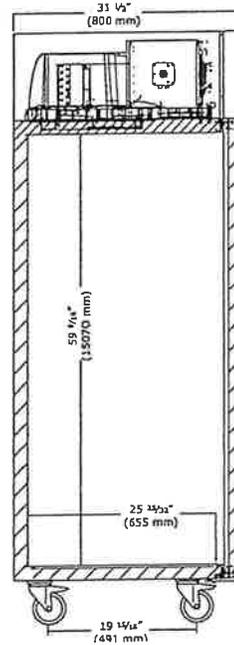
Front (Closed)



Top



Side



Commercial Warranty

3 Year (parts & labor) / 5 year sealed system (parts)
See complete warranty for details





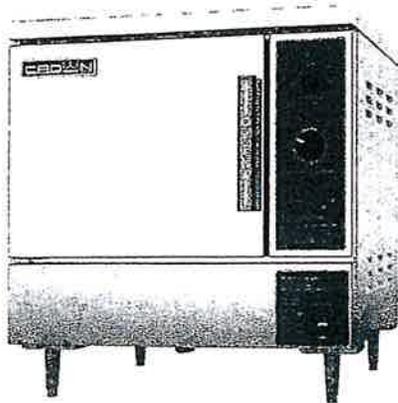
Job: _____ Item# _____



CSE

COUNTER STEAMER ELECTRIC

Auto Fill, Manual Drain



CSE-4

CSE-4 (4 pan capacity)

CSE-6 (6 pan capacity)

STANDARD FEATURES:

Controls:

- 4-Position cooking mode selector: OFF and 3 mode steaming - soft poach, traditional steam, high heat steam: or can be set to custom specifications up to 230°F (110°C)
- Pulls out for easy service access
- Clean Probe Indicator Light
- Heating Indicator Light
- 60-Minute Timer

Construction:

- 304 Stainless, #4 Finish (Cabinet)
- 316 stainless steel cooking chambers with coved corners

Other:

- Energy Star Compliant (CSE-4)
- Manual Front Drain Valve
- Positive lock and seal mechanism with spring release door
- Clean Water Reservoir System Keeps Food Out of the Water
- Condensate Trough Plumbed to Drain at Rear
- Redundant Safety Systems
- One-Year Parts and Service
- Stackable for 8, 10 & 12 pan capacity

Doors:

- The door is insulated
- Hands free door latch
- Heavy gauge stainless steel door with full perimeter gasket
- Safety shut-offs are provided by door switch, high limit heat switch, temperature probe, water sensing probe and water-fill timer

OPTIONS & ACCESSORIES AT ADDITIONAL COST

Stainless steel stand 28" high for single unit (CSE-4/6, RL-28X)

Stainless steel stand 23" high for double stacking (2) 4 pan units or (1) 4 pan on top of (1) 6 pan (CSE-4/6, RL-23X)

Stainless steel stand 18" high for double stacking (2) 6 pan units (CSE-6, RL-18X)

Stacking kit for 2 units

Prison options, available lockable stainless steel hinged control cover, tamper proof screws.

STANDARD CONSTRUCTION SPECIFICATIONS

Unit shall be constructed of satin finish 304 stainless steel with 316 stainless steel cooking chambers with coved corners.

Door shall have a removable inner liner of stainless steel with full perimeter gasket seal, an outer liner of one-piece all welded stainless steel, and a positive lock and seal mechanism with spring release.

The steamer shall have removable stainless-steel pan supports and steam diffuser plate

The steamer cavity has a convection fan that increases steam velocity and provides efficient steam distribution throughout the cavity.

Door interlock switch shall interrupt steam generation when the door is open and shall be reactivated when the door is closed.

Provide options and accessories as indicated.

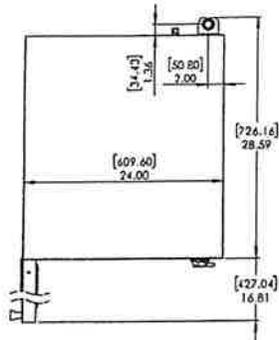
SEE REVERSE SIDE OF SPEC SHEET FOR WATER TREATMENT SYSTEM STATEMENTS



Approval Notes: _____

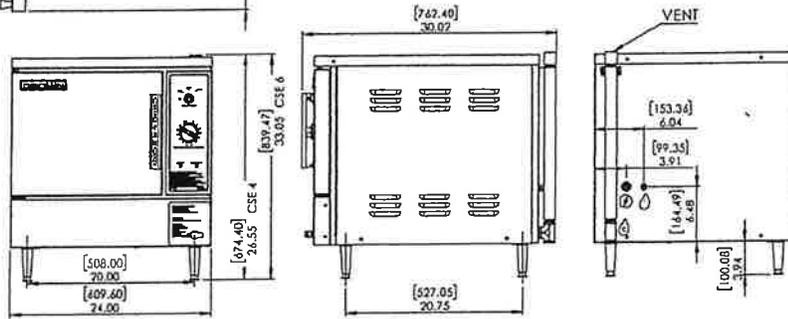
Models: CSE-4 CSE-6

CSE



SERVICE CONNECTIONS
 ⚡ - ELECTRICAL CONNECTION: \varnothing 1 1/8"
 (29 mm) hole for electrical connection.
 Rating to be specified on data plate.
 💧 - COLD WATER : 1/2" NPT
 🚰 - DRAIN: 1" NPT

Dimensions- Inches [mm]



ELECTRICAL CHARACTERISTICS

MODEL	KW	AMPS/PHASE						
		208V		220V		240V		480 V
		1 PH	3 PH	1 PH	3 PH	1 PH	3 PH	3 PH
CSE-4	9.8	47.1	27.2	44.5	25.7	40.8	23.6	11.8
CSE-6	9.8 15.8	47.1 N/A	27.2 44.0	44.5 N/A	25.7 41.5	40.8 N/A	23.6 38.0	11.8 19.3

COMPARTMENT PAN CAPACITY, WEIGHT, AND CLEARANCE

Model	Pan Depth			
	1"	2-1/2"	4"	6"
CSE-4	8	4	2	1
CSE-6	12	6	4	2

Model	Shipping Weight
CSE-4	160 lbs.
CSE-6	180.5 lbs.

WATER QUALITY STATEMENT

Water is the essential ingredient in steam equipment, water quality is the major factor affecting the performance of your appliance. Crown Steam Group offers a Comprehensive Water Treatment System which exceeds our minimum water requirements. Proof of installation and proper cartridges replacement is required for warranty coverage. Water supply to Crown Steam Group steamers must be within these guidelines.

Total dissolved solids.....Less than 60 PPM ChlorineLess than 1.5 PPM
 Total alkalinity Less than 20 PPM pH Factor6.8 - 7.3
 Silica..... Less than 13 PPM

Water which does not meet these standards should be treated with the installation of Middleby's Water Treatment System. Call 919-762-1000 if you have questions concerning your water meeting these parameters.

*Failure or malfunction of this appliance due to poor water quality is not covered under warranty.
 Reference www.crownsteamgroup.com for complete warranty details and instructions.

DISCLAIMER

Terry System Cartridge Changes / Installation – "2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set."

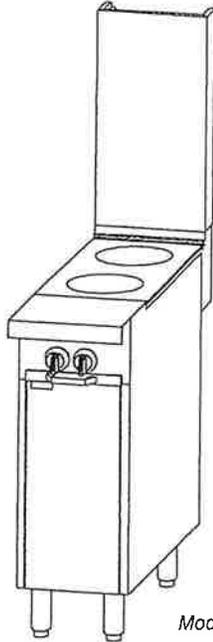
**INTENDED FOR COMMERCIAL USE ONLY.
 NOT FOR HOUSEHOLD USE.**





12" SECTIONAL RANGE ELECTRIC ROUND HOT PLATES

Platinum Series



Model PE12C-B

- PE12N-B (Modular Mount)
- PE12C-B (Cabinet Base)

Standard Features

- 12" wide sectional electric range with 2 round hot plates available with a cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Two 2.6 kW heating round hot plates with two control knobs
- 9-1/4" deep front rail
- Stainless steel front, sides, rear and exterior bottom
- Fully insulated lining and burner box
- 5" high stainless steel flue riser
- Free battery-design assistance
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).

Standard Features of Round Hot Plates **

- 9" Solid round hot plates are controlled by a 4-position, 3 heat switch with "High/Medium/Low" and "Off" settings.

Standard Features of Cabinet-Base Models

- Stainless steel cabinet with removable doors that open from the center

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|---|--|
| <input type="checkbox"/> External pressure regulator | <input type="checkbox"/> 1-1/4" front gas manifold | <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep) |
| <input type="checkbox"/> Front rail options: | <input type="checkbox"/> 1" rear gas connection | <input type="checkbox"/> Tray or tubular shelves (12" deep) |
| <input type="checkbox"/> Cutouts in front rail for sauce pans | <input type="checkbox"/> Casters (front two casters lock) | <input type="checkbox"/> Open-frame base with casters for battery |
| <input type="checkbox"/> 7-1/4" deep front rail | <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters) | <input type="checkbox"/> Extra-deep rear-extending flue riser |
| <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail | <input type="checkbox"/> 24" or 36" high flue riser | <input type="checkbox"/> Removable shelf inside cabinet |

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, sides, rear and exterior bottom constructed of #3 polished 430 and 304 stainless steel.

Range: 12"-wide front-manifold sectional range includes two 2.6 kW round hot plates with stainless steel surface, rear splashers and grease drawer.

Front Rail: 9-1/4" deep front rail

Flue Riser: 5" high stainless steel flue riser

Battery: Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a cover plate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

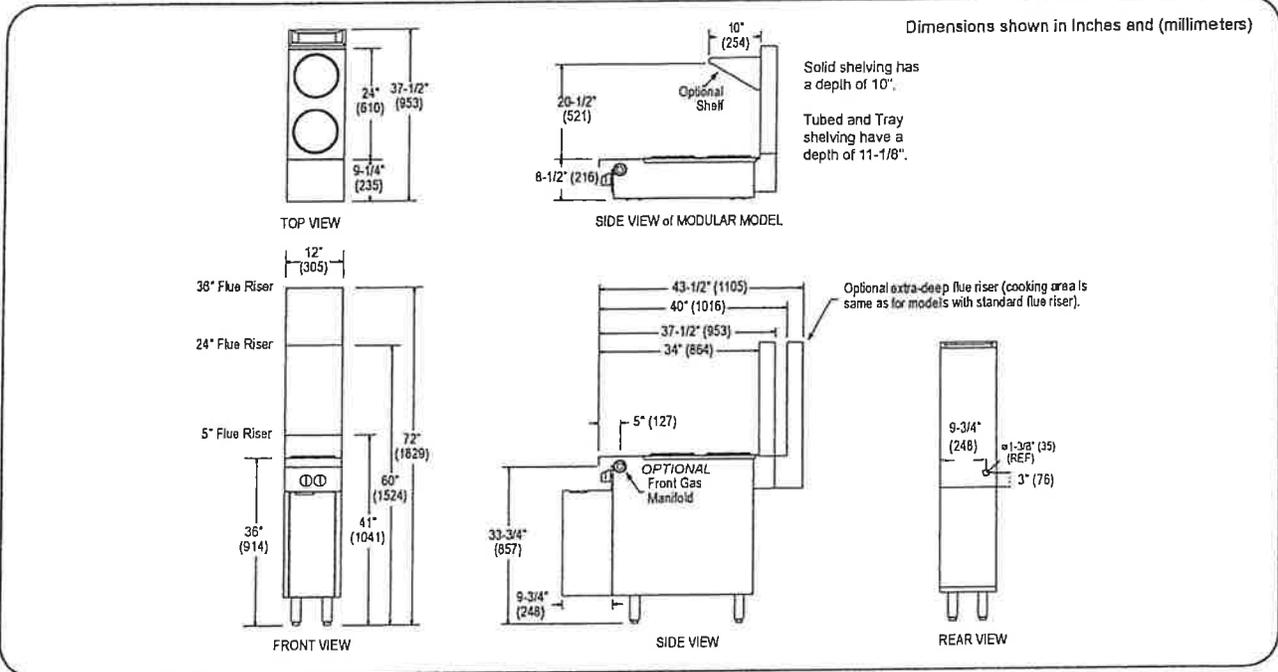
Model 24C: Stainless steel cabinet base with two removable doors that open from the center.



Approval Notes: _____

Models: PE12N-B PE12C-B

PE12-B



UTILITY INFORMATION

- Electrical Voltages:
 - 208 VAC 3 Phase
 - 240 VAC 3 Phase
 - 480 VAC 3 Phase

Unit has been designed to operate in both 50 Hz and 60 Hz applications.

MODEL	VOLTS	TOTAL KW	3 PHASE LOADING KW PER PHASE			NOM. AMP. PER LINE WIRE		
			X - Y	Y - Z	X - Z	3 PHASE		
						X	Y	Z
PE12N-B	208	5.2	2.6	2.6	0	12.5	21.7	12.5
PE12N-B	240	5.2	2.6	2.6	0	10.9	18.8	10.9
PE12N-B	480	5.2	2.6	2.6	0	5.5	9.4	5.5

DIMENSIONS

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
PE12N-B	20" (508)	21" (533)	44" (1118)	10.7 cu ft (0.30 cu m)	130 lbs (59 kg)
PE12C-B	20" (508)	45" (1143)	44" (1118)	33.3 cu ft (0.94 cu m)	200 lbs (90.7 kg)

MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 10" (254 mm) on sides and 12" (305 mm) on rear.
- Installation under a vented hood is recommended.
- Check local codes for fire and sanitary regulations.
- Amperage in table above is for the highest line. Consult wire schematic for breakdown per line.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

DISCLAIMER

1. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.



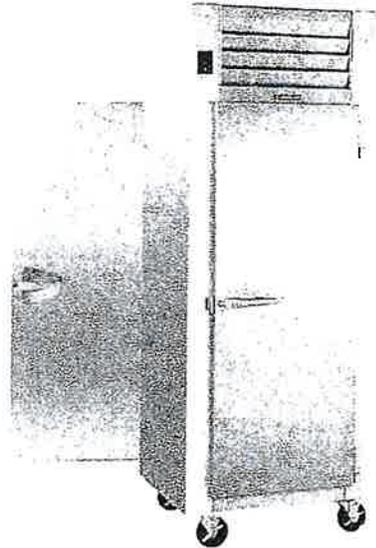


Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

SPEC LINE - R/A SERIES

R/A Series

Pass-Thru Heated Cabinet Model
 32" Deep, W-Width



STANDARD PRODUCT FEATURES

- R Series = Stainless Steel Exterior & Interior
- A Series = Stainless Steel Exterior/Anodized Aluminum Interior
- Traulsen's Smart Control™ with LED Display
- Ducted Fan Air Distribution System
- Standard Operating Temperature Range 140-180°F
- ON/OFF Switch Located on Control Face
- Full or Half-Height Stainless Steel Doors with Lock(s)
- Self-Closing Doors with Stay Open Feature at 120 Degrees
- Standard Door Hinging F & R: 132WP = Right (other hingsings available)
- Automatically Activated LED Lights
- Stainless Steel Breaker Caps
- Three Adjustable Wire Shelves Per Section, Supported on Pilasters (factory installed)
- Magnetic Snap-In EZ-Clean™ Door Gasket(s)
- Gasket-Protecting Door Liner(s)
- Stainless Steel One-Piece Louver Assembly - Front & Rear
- 9' Cord & Plug Attached
- Set of (4) 6" High Adjustable Stainless Steel Legs

ACCESSORIES & OPTIONS

- SmartConnect™ Monitoring App with Wi-Fi Connectivity
- Re-Hinging Feature for Door(s)
- Accommodates EZ-Clean™ Tray Racks
- #1 Type Trayslides to Accommodate (1) 18" x 26" or (2) 14" x 18" Pans
- #4 Type Trayslides to Accommodate 18 to 19 Levels for 18" x 26" Pans
- Universal Type Trayslides to Accommodate Either (1) 18" x 26", (2) 14" x 18", or (2) 12" x 20" Pans
- Additional Coated Wire or Optional Stainless Steel Shelves
- EZ-Open™ Foot Pedal (full height doors only)
- Locking Hasps (padlocks supplied by others)
- 115/60/1 or 208-230/60/1 Voltage
- Export 220/50/1 Voltage
- Kool Klad™ Exterior Laminate Decor
- Set of (4) 4 1/8" or 6" High Casters in Lieu of Legs
- Other Support Options: 4 1/2" High Base or 6" High Kickplate (for use with standard legs)
- Clear Glass Door(s) in Place of One or More Solid Door(s)
- Heat Shield
- Prison/Correctional Facility Options



Models listed to the applicable UL, CSA and NSF standards by an approved NRTL. Consult the factory or unit data plate for additional information.

AVAILABLE CONFIGURATIONS

R Series Models

RHF132WP-FHS
 RHF132WP-HHS

Door(s)

Full Height Solid
 Half Height Solid

A Series Models

AHF132WP-FHS
 AHF132WP-HHS

Door(s)

Full Height Solid
 Half Height Solid

- GUARANTEED FOR LIFE CAM-LIFT HINGES
- GUARANTEED FOR LIFE HORIZONTAL WORK FLOW DOOR HANDLES (SOLID DOORS ONLY)



ENERGY STAR® Listed Commercial Hot Food Holding Cabinet
 For full listing visit energystar.gov

Approved by _____ Date _____ Approved by _____ Date _____

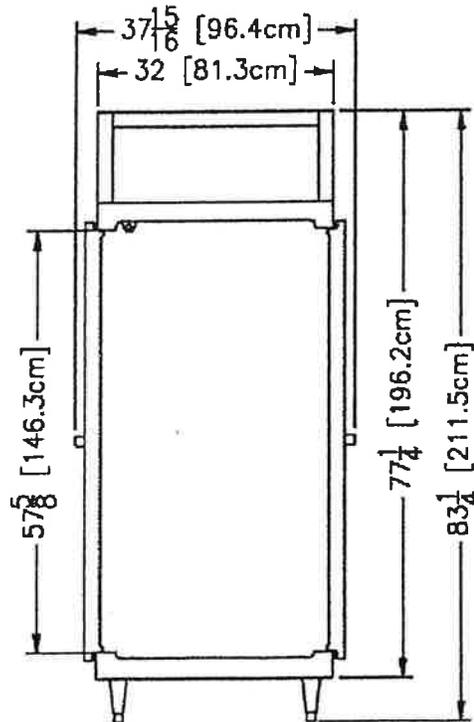
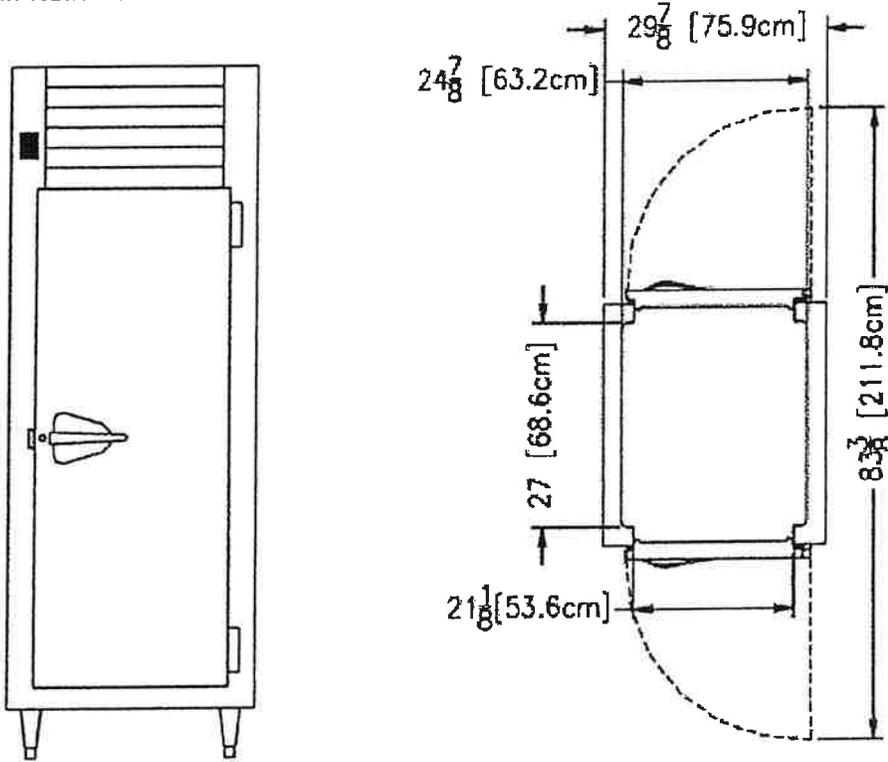


R/A Series

Pass-Thru Heated Cabinet Model
32" Deep, W-Width

MODELS:

RHF132WP-HHS, RHF132WP-FHS
AHF132WP-HHS, AHF132WP-FHS



CAD and/or Revit Files Available

<https://traulsen.kclcad.com/>



R/A Series

Pass-Thru Heated Cabinet Model
32" Deep, W-Width

MODELS:

RHF132WP-HHS, RHF132WP-FHS
AHF132WP-HHS, AHF132WP-FHS

EQUIPMENT SPECIFICATIONS

MODELS	R/AHF132WP
DIMENSIONAL DATA	
Net capacity cu. ft.	24.86 (704 cu l)
Length - overall in.	29 7/8" (75.9 cm)
Depth - overall in.	37 15/16" (96.4 cm)
Depth - over body in.	32" (81.3 cm)
Depth - door open 90° in.	83 3/8" (211.8 cm)
Clear door width in. ¹	21 1/8" (53.6 cm)
Clear half-door height in.	27 1/2" (69.9 cm)
Clear full-door height in.	57 5/8" (146.3 cm)
Height - overall on 6" legs	83 1/4" (211.5 cm)
No. Standard Shelves	3
Shelf area sq. ft. ²	13.46 (1.25 sq. m)
ELECTRICAL DATA	
Voltage ³ Plug	208-230/115/60/1 NEMA L14-20P or NEMA 5-20P
Heater Wattage Full Load Amperes	@208V = 1500 7.7 @230V = 1836 8.5 @240V = 2000 8.8 @115V = 1500 14.2
SHIPPING DATA	
Length - Crated in.	48" (121.9 cm)
Depth - Crated in.	42" (106.7 cm)
Height - Crated in.	85" (215.9 cm)
Volume - Crated cu. ft.	99.17 (2808.2 cu l)
Weight - Crated lbs.	429 (194.6 kg)

NOTES: Figures in parentheses reflect metric equivalents.

- Please note that the available cabinet width narrows for 5/8" from the top of the door frame to 20 7/8" in order to allow for the heater fans.
- Area of standard shelf compliment only, does not include storage area of additional shelves or available on cabinet bottom.
- Heater is capable of operation from 208V to 230V as supplied standard. Actual amp figure will change at any voltage other than 208V.

When ordering please specify: Voltage, Hinging, and Options

Equipped with one NEMA L14-20P Plug
(1 section models @ 208V only)



Equipped with one NEMA 5-20P Plug
(1 section models @ 115V only)



CONSTRUCTION, HARDWARE, INSULATION

The R-Series interior is made from stainless steel while the A-Series interior is made from corrosion resistant anodized aluminum. For both series, the cabinet exterior front, one piece sides, louver assembly, door and door liner is constructed of heavy gauge steel. A set of four (4) adjustable 6" high stainless steel legs are included.

Door(s) are equipped with a gasket protecting metal door pan, removable plug cylinder locks & guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways. Doors have seamless, polished metal corners.

Gasket profile & material simplify cleaning & increase overall gasket life. Both the cabinet & door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

HEATING SYSTEM

A low watt density, serpentine style, heater is employed for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct, where it is then evenly distributed throughout the cabinet, assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control.

CONTROL

Traulsen's Smart Control™ features advanced control algorithms & sophisticated diagnostic capabilities to optimize performance. Utilizing smart sensors, it adapts the operation of the heating system to a variety of environments & usage patterns. The Smart Control™ also offers a complete set of visual alarms designed to alert the user to critical events such as power outages or a prolonged door opening. In the event of an alarm, a dedicated Alarm LED will illuminate, informing the user of the critical event and duration.

INTERIOR

Standard interior arrangements include three (3) coated wire factory installed shelves per section, mounted on pilasters. Shelves are full-width & do not have any large gaps between them requiring the use of "bridge" or "junior" shelves. Recommended load limit per shelf should not exceed 225 lbs. Factory installed optional trayslides may be purchased in combination with, or in lieu of these.

WARRANTY

A six year parts and labor warranty is provided standard.

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

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Culinary Depot *slk*

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1 OF 1

1 LBS

SHIP TO:
FINANCE OFFICE
(931) 729-6124
HICKMAN COUNTY FINANCE OFFICE
114 NORTH CENTRAL AVENUE
CENTERVILLE TN 37033-1413

CU ELIP
CULINARY DEPOT
67 ROUTE 59
SPRING VALLEY NY 10977

TN 370 4-08

UPS NEXT DAY AIR EARLY 1+

TRACKING #: 12 9V2 R07 15 993.2 8535

BILLING: P/P

Reference # 1: elip
Reference # 2: Hickman County SN Equipment Bid #1

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8535

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CENTERVILLE TN 37033

129V2R07169932

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9/17/24 10:15am *Rummy*

Bid # 111 "Hickman County School Nutrition Bid # 111"

Culinary Dept

Line Item #	Item Name	Description	Approved Brands	School	Quantity	Brand Name	Model # Bid	Price per Unit	Extended Price
1	Double pass thru warmer	ee attached specification	Traulsen	Hickman Cty High	2	Traulsen	G72B01P	11,906.60	23,813.20
2	Double pass thru cooler	ee attached specification	Traulsen	Hickman Cty High	1	Traulsen	G21001P	12,836.01	12,836.01
3	Double stack convection oven - elec	ee attached specification	Budgett	Centerville Elementary	1	Budgett	MJ-1100	21,050	21,050
4	Ice Machine w/water filter	ee attached specification	Icetro	East Hickman Elem East Hickman High Hickman Cty Middle	3	Icetro	IM-0100- AH-22	6,422.11	19,266.33
5	Slicer, automatic, medium duty	ee attached specification	Globe	East Hickman Elementar	1	Globe	G12A	4,002.98	4,002.98
6	Convection oven, single w/stand - g	ee attached specification	Budgett	East Hickman Intermedia	2	Budgett	DEG-100 G9L	11,000	22,000
7	Double reach-in freezer (2 door)	ee attached specification	Uline	East Hickman Intermedia	1	U-Line	UE-2405- S571A	6,776.76	6,776.76
8	Dish Machine with built in booster	ee attached specification	Jackson	East Hickman Middle	1	Jackson	Backstar 660CF	46,021.15	46,021.15
9	Double stack convection oven - gas	ee attached specification	Budgett	East Hickman Middle	1	Budgett	DEG-100 DBL	22,000	22,000
10	Reach-in freezer, single door	ee attached specification	Uline	Centerville Intermediate	1	U-Line	UE-2477 S501A	9,380.09	9,380.09
11	Reach-in cooler, single door	ee attached specification	Uline	Centerville Intermediate	1	U-Line	UR-EH27 S501A	4,985.80	4,985.80
12	Steamer, double stack, electric	ee attached specification	Crown	Hickman Cty Middle	1	Crown	SE-6	12,076.52	12,076.52
13	Stove with 2 burners, electric	ee attached specification	Southbend	Hickman Cty Middle	1	Southbend	PE12C- P	6,756.31	6,756.31
14	Single pass thru cooler	ee attached specification	Uline	East Hickman Elementar	2	U-Line	UCPR225 G531A	13,096.60	26,193.20
15	Single pass thru warmer	ee attached specification	Traulsen	East Hickman Elementar	2	Traulsen	AHFB2- UP4HG	12,558.74	25,117.48

09/16/2024

KL587583

Quote

Project: Hickman County School Nutrition

From: Culinary Depot
Katherine Lebron
67 Route 59
Spring Valley, NY 10977
(888) 845-8200
(845)352-2700 (Fax)
katherinel@culinarydepot.com

Item	Qty	Description	Sell	Sell Total
1	2 ea	PASS-THRU HEATED CABINET Traulsen G24304P Dealer's Choice Hot Food Holding Cabinet, Pass-thru, two-section, microprocessor control with LED display, control side half-height stainless steel doors (hinged left/right), other side half-height stainless steel doors (hinged left/right), anodized aluminum sides & interior, (3) clear coated shelves per section (factory installed), 6" high casters, 208-230/115v/60/1, 20 amps, Hard Wire, cETLus, ETL-Sanitation ENERGY STAR®. Dimensions 83.44(h) x 52.13(w) x 38.13(d)	\$11,906.60	\$23,813.20
	2 ea	6-year parts & labor, standard. Visit www.traulsen.com for details		
	2 ea	Casters, 6"H, locking (set of 4), standard		
			Extended Total:	\$23,813.20
2	1 ea	PASS-THRU REFRIGERATOR Traulsen G21004P Dealer's Choice Display Refrigerator, Pass-thru, two-section, 50.2 cu. ft., self-contained refrigeration, control side: (4) half-height glass doors, (hinged left/right), other side: (4) half-height glass doors (hinged left/right), (3) epoxy coated shelves per section (factory installed), microprocessor control with LED display, LED interior lights, stainless steel front, anodized aluminum sides & interior, 6" high casters, R290 Hydrocarbon refrigerant, 3/4 HP, 115v/60/1, 7.9 amps, NEMA 5-15P, cETLus, ETL-Sanitation Dimensions 83.44(h) x 52.13(w) x 39(d)	\$12,856.01	\$12,856.01
	1 ea	6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details		
	1 ea	Casters, 6"H, locking (set of 4), standard		

Initial: _____
Page 1 of 7

Item	Qty	Description	Sell	Sell Total
			Extended Total:	\$12,856.01
3	1 ea	CONVECTION OVEN, ELECTRIC  Blodgett (Middleby) MARK V-100 DBL Convection Oven, electric, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, (SSD) solid state digital controls, 2-speed fan, interior light, simultaneous operated doors with glass, stainless steel front, sides & top, vent connector, 6" stainless steel legs, vent connector, 11.0 kw each, 1/3 hp, cETLus, CE, NSF, ENERGY STAR® (Ships within 5 days) Dimensions 70.63(h) x 38.25(w) x 36.88(d) 1 ea 3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard 2 ea 208v/60/3-ph, 11.0 kW, 31.0 amps, direct (per deck), standard 1 ea SSI-M Top Oven: Solid State infinite control with 60 min. manual timer 1 ea SSI-M Bottom Oven: Solid State infinite control with 60 min. manual timer 1 st 6" legs, adjustable, stainless steel (set), standard	\$21,050.00	\$21,050.00
			Extended Total:	\$21,050.00
4	3 ea	ICE MAKER, CUBE-STYLE  Icetro America (Middleby) IM-0460-AH-22 Maestro Modular Ice Maker, cube-style, 22"W, air-cooled, self-contained condenser, production capacity up to 443 lbs/24 hr at 70°/50° (327 lbs at 90°/70°), diagnostic control panel, auto cleaning cycle, ABS antimicrobial interior, 304 stainless steel exterior, half-size cubes, 115v/60/1-ph, NEMA 5-15P, CE, cETLus, ETL-Sanitation Dimensions 22.6(h) x 22(w) x 24.8(d) 3 ea Commercial warranty is 3 years parts & labor warranty, additonal 2 year compressor warranty (parts only) standard 3 ea Evaporator - 5 years parts & labor warranty, standard 3 ea IB-026-22 Ice Bin, 22" W, approximately 265 lbs storage capacity, top-hinged door, plastic interior, stainless steel exterior, adjustable feet (up to 7.8") 3 ea Commercial warranty is 3 year parts & labor warranty, standard 3 ea ICEPRO 400 IcePro Series Water Filtration System, for ice machines with ice production up to 400 lbs per day, Citryne based filtration, scale elimination, 1/2" FNPT, 5 micron, 125 psi, 2.8 gpm 3 ea ICEPRO 2 year parts warranty, standard	\$4,412.81	\$13,238.43
			Extended Total:	\$19,266.33
5	1 ea	FOOD SLICER, ELECTRIC	\$4,002.98	\$4,002.98

Item	Qty	Description	Sell	Sell Total
		Globe (Middleby) G12A (QUICK SHIP) Food Slicer, automatic, 12" diameter knife, extended chute and end weight accommodates 10-1/2"H product, pyramid-shaped end weight teeth & gripping teeth on underside of endweight, top mounted sharpener, ball bearing chute slide, attached knife ring guard, knob added to knife cover for installation and removal, knife cover interlock, automatic & independent 35° chute, metal bottom enclosure, removable slice deflector, power indicator light, motor overload protection, anodized aluminum construction, 1/2 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cETLus, ETL-Sanitation (Ships within 1-2 days) Dimensions 32(h) x 28(w) x 25(d)		
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	2 year parts & labor warranty, standard		
			Extended Total:	\$4,002.98
6	2 ea	CONVECTION OVEN, GAS Blodgett (Middleby) DFG-100 SGL Convection Oven, gas, single-deck, standard depth, capacity (5) 18" x 26" pans, (SSD) solid state digital controls, 2-speed fan, interior light, simultaneous operated doors with glass, stainless steel front, sides & top, 25" stainless steel legs, 1/2 HP, 55,000 BTU, cETL, NSF, CE Dimensions 57.06(h) x 38.25(w) x 36.88(d)	\$11,000.00	\$22,000.00
	2 ea	3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard		
	2 ea	Gas type to be determined		
	2 ea	115v/60/1-ph, 6.0 amps, 1/2 hp, 2-wire with ground, NEMA 5-15P, standard		
	2 ea	SSD Solid State digital with Pulse Plus® and Cook & Hold, standard		
	2 ea	Draft diverter or Draft hood must be selected below		
	2 ea	Draft diverter		
	2 st	25" legs, adjustable, stainless steel (set), standard		
			Extended Total:	\$22,000.00
7	1 ea	REACH-IN FREEZER U-Line Corporation (Middleby) UCFZ455-SS71A (QUICK SHIP) U-Line Commercial Freezer, Reach-In, self-contained refrigeration, two-section, (2) solid doors, 48 cu. ft., 14° F to -13° F temperature range, auto defrost, epoxy coated & sealed evaporator, includes (6) epoxy coated wire shelves, 115v/60/1-ph, 9.6 running amps, LED lighting, electronic digital temperature control with alarm, R290 refrigerant, casters included (maximum quantity = 2 per order) Dimensions 80.72(h) x 55.13(w) x 31.5(d)	\$6,449.41	\$6,449.41
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		

Item	Qty	Description	Sell	Sell Total
	1 ea	3 Year (parts & labor) / 5 year sealed system (parts), standard		
	1 ea	ULA80010380 (1) Lock kit includes lever, keys, and latch for reach-ins	\$327.35	\$327.35
			Extended Total:	\$6,776.76
8	1 ea	DISHWASHER, CONVEYOR TYPE Jackson WWS RACKSTAR 66CE RackStar® 66 Dishwasher, conveyor type, high temperature sanitizing with electric tank heat, single tank design, 22" pre-wash, approximately (223) racks/hour capacity (0.35 gallons per rack), fully automatic including auto-fill, digital temperature readout, double-wall insulated doors on front, EnergyGuard™ controls, Dual Rainbow Rinse™ - Econo (0.35 gpr) or Turbo (0.51 gpr), vent cowl collar with adjustable damper, vent fan control, strike plate table limit switch, splash shields, stainless steel construction, adjustable bullet feet, 3 HP pump, 1/4 HP conveyor, cETLus, ETL-Sanitation Dimensions 68.5(h) x 86(w) x 30(d)	\$36,524.70	\$36,524.70
	1 ea	All new Jackson manufactured dishmachines are warrantied to the original purchaser to be free from defects in material or workmanship, under normal use for 1 year from date of purchase.		
	1 ea	K-12 School Warranty Program: Eligible Jackson dishmachine models purchased by K-12 Schools automatically qualify for an additional one-year warranty on parts & labor, for a total of two years. Eligible units: Conveyor dishmachines, DynaStar models and TempStar models.		
	1 ea	Right to left operation		
	1 ea	Voltage to be verified with jobsite		
	1 ea	OBH-70 Onboard Booster Heater, 70° rise, 18kw	\$3,592.60	\$3,592.60
	1 ea	Dual point connection (one connection for heater, pumps, motors and controls; one connection for onboard booster heater), standard		
	1 ea	Voltage to be verified with jobsite		
	1 ea	Standard height hood, 19-3/4" clearance		
	1 ea	05700-002-88-07 Table limit switch with strike plate (unmounted) (standard)		
	1 ea	04820-100-04-07 Pressure Regulator, 1/2"	\$176.22	\$176.22
	1 ea	04730-003-05-76 Scaltrol Water Treatment	\$345.43	\$345.43
	1 ea	DTC-S70-36L Dishtable, clean, straight design, 36"W, left side installation	\$2,090.68	\$2,090.68
	1 ea	DTS-S70-36R Dishtable, soiled, 36"W, straight, right side installation, 20" x 20" sink	\$3,291.52	\$3,291.52
			Extended Total:	\$46,021.15
9	1 ea	CONVECTION OVEN, GAS Blodgett (Middleby) DFG-100 DBL Convection Oven, gas, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, (SSD) solid state digital controls, 2-speed fans, interior light, simultaneous operated doors with glass, stainless steel front, sides & top, 6" stainless steel legs, flue connector, (2) 1/2	\$22,000.00	\$22,000.00



Item	Qty	Description	Sell	Sell Total
		HP, 55,000 BTU each, cETL, NSF, CE Dimensions 70.63(h) x 38.25(w) x 36.88(d)		
	1 ea	3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard		
	1 ea	Gas type to be determined		
	2 ea	115v/60/1-ph, 6.0 amps, 1/2 hp, 2-wire with ground, NEMA 5-15P (per deck), standard		
	1 ea	SSD Top Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard		
	1 ea	SSD Bottom Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard		
	1 ea	Draft diverter or Draft hood must be selected below		
	1 ea	Draft diverter		
	1 st	6" legs, adjustable, stainless steel (set), standard		
			Extended Total:	\$22,000.00
10	1 ea	REACH-IN FREEZER	\$5,055.12	\$5,055.12
		 U-Line Corporation (Middleby) UCFZ427-SS01A (QUICK SHIP) U-Line Commercial Freezer, Reach-In, self-contained refrigeration, one-section, (1) solid door with field reversible hinge, 25 cu. ft., 14° F to -13° F temperature range, auto defrost, epoxy coated & sealed evaporator, 115v/60/1-ph, 6,2 running amps, includes (3) epoxy coated wire shelves, LED lighting, electronic digital temperature control with alarm, R290 refrigerant (maximum quantity = 2 per order), casters included Dimensions 80.72(h) x 27.56(w) x 31.5(d)		
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	3 Year (parts & labor) / 5 year sealed system (parts), standard		
	1 ea	ULA80010380 (1) Lock kit includes lever, keys, and latch for reach-ins	\$324.97	\$324.97
			Extended Total:	\$5,380.09
11	1 ea	REACH-IN REFRIGERATOR	\$4,651.54	\$4,651.54
		 U-Line Corporation (Middleby) UCRE427-SS01A (QUICK SHIP) U-Line Commercial Refrigerator, Reach-In, self-contained refrigeration, one-section, (1) solid door, 25 cu. ft., 28° F to 46° F temperature range, auto defrost, epoxy coated & sealed evaporator, includes (3) epoxy coated wire shelves, 115v/60/1-ph, 3.8 running amps, electronic digital temperature control with alarm, R290 refrigerant, High efficiency top mount compressor with 3.8 running amps, CFC-free high-density polyurethane insulated cabinet, (4) adjustable legs, casters included, AISI 441 stainless steel interior and exterior with lock, 11 ft cord and plug included NEMA 5-15P (maximum quantity = 2 per order) Dimensions 80.72(h) x 27.56(w) x 31.5(d)		
	1 ea	Quick Ship items have limited configurations & that standard		

Item	Qty	Description	Sell	Sell Total
		configuration may not apply. Contact factory for details		
	1 ea	3 Year (parts & labor) / 5 year sealed system (parts), standard		
	1 ea	ULA80010380 (1) Lock kit includes lever, keys, and latch for reach-ins	\$334.26	\$334.26
		Extended Total:		\$4,985.80
12	2 ea	COUNTERTOP PORTION STEAMER	\$11,095.83	\$22,191.66
		Crown (Middleby) CSE-6 Steamer, electric, countertop, 6-pan capacity, 4-Position cooking mode selector, auto fill, manual drain, 60-minute timer, clean water reservoir system, insulated door with hands free latch, stainless steel construction, cCSAus, NSF		
	2 ea	Standard (1) year limited parts & labor warranty		
	2 ea	Extended (3) year warranty, for K-12 Schools and Universities only		
	2 ea	SEVS-5 380, 415, 440 or 480 volt (specify), 3 phase, 50 or 60 HZ (specify)	\$533.19	\$1,066.38
	1 ea	RL18X Double unit 18" high stacking stand, (2) 6 pan units	\$874.00	\$874.00
	1 ea	SK-1 Stacking kit for two units	\$19.00	\$19.00
		Extended Total:		\$24,151.04
13	1 ea	HD RANGE, 12", 2 HOTPLATES	\$5,644.02	\$5,644.02
		Southbend (Middleby) PE12C-B Platinum Heavy Duty Range, electric, 12", (2) round hotplates, 2.6 kW per plate, thermostatic controls, front rail, cabinet base with removable doors, stainless steel construction, 6" adjustable legs, cCSAus, NSF Dimensions 41(h) x 12(w) x 37.5(d)		
	1 ea	One year limited parts & labor warranty		
	1 ea	480v/60/3-ph, 6.3 amps, 5.2 kW	\$1,112.29	\$1,112.29
	1 ea	NOTE: 5" flue riser, standard		
	1 ea	5" flue riser, standard		
		Extended Total:		\$6,756.31
14	2 ea	PASS-THRU REFRIGERATOR	\$13,096.60	\$26,193.20
		U-Line Corporation (Middleby) UCRP225-GS31A U-Line Commercial Refrigerator, pass-thru, one-section, 25 cu ft, 2 half glass front doors & 2 half solid back doors, temperature range: 28°F to 46°F, autodefrost, polyurethane insulated cabinet, electronic digital temperature control with alarms, led interior lighting, top mount compressor, R290 refrigerant: 3.5 oz (0.100 kg), includes (6) pairs L style tray guides (trays not included), self-lubricating cast iron evaporator fan motor, casters included, 11 ft cord and plug included NEMA 5-15P, AISI 304 stainless steel interior and exterior with locks, NSF, cULus Dimensions 83.25(h) x 28.37(w) x 32(d)		
	2 ea	3 Year (parts & labor) / 5 year sealed system (parts), standard		
		Extended Total:		\$26,193.20
15	1 ea	PASS-THRU HEATED CABINET	\$12,558.74	\$12,558.74

Initial: _____

Item	Qty	Description	Sell	Sell Total
		<p>Traulsen AHF132WP-HHG Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior, aluminum interior, standard depth cabinet, half-height glass doors, with EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation Dimensions 83.25(h) x 29.88(w) x 39(d)</p>		
	1 ea	6-year parts & labor, standard. Visit www.traulsen.com for details		
	1 ea	208/115v/60/1-ph, 7.7 amps, standard		
	1 ea	Thermometer side door: hinged on right, standard		
	1 ea	Rear door hinged on right, standard		
			Extended Total:	\$12,558.74
			Total	\$257,811.61

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$257,811.61

ASSURANCE STATEMENT

This vendor hereby agrees that it will comply with:

- i. Title VI of the Civil Right Act of 1964 (42 U.S.C. 2000d et seq.);
- ii. Title IX of the Education Amendment of 1972 (20 U.S.C. 1681 et seq);
- iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.)
- v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
- vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
- viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
- ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under an program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
- x. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and polices, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discrimination based on race, color national origin, religion, six, gender identity (including gender expression), sexual orientation, disability, age marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

Signature: Katherine Lebron

Printed Name: Katherine Lebron

Title: Gov. Sales

Date: 9/16/24

STATEMENT OF NON-COLLUSION

By Submission of the Bid of Proposal, the Bidder Certifies that:

1. This bid or proposal has been independently arrived at without collusion with any other competitor or potential competitor;
2. This bid proposal has not been knowingly disclosed and will not be knowingly disclosed prior to the opening of bids or proposals for this project, to any other bidder, competitor, or potential competitor;
3. No attempt has been made to induce any other person, partnership or corporation to submit or not to submit a bid or proposal;
4. The person signing this bid or proposal certifies that he has fully informed himself regarding the accuracy of the statements contained in this certification, and under the penalties of perjury, affirms the truth thereof, such penalties being applicable to the bidder as well as to the person signing in its behalf;
5. That attached hereto (if a corporate bidder) is a certified copy of a resolution authorizing the execution of the certificate by the signatory of this bid or proposal on behalf of the corporate bidder.

Chefs Depot
Company Name
67 NY-59, Spring Valley,
Address
NY, 10977

Katherine Yekion
Signature
Gov. Sales
Title
9/16/24
Date



**Certification Regarding Debarment, Suspension, and Other Responsibility Matters
Primary Covered Transactions**

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 CFR § 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal or civil fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

- A. The prospective primary participant certifies to the best of its knowledge and belief, that it and its principals:
1. Are not presently debarred, suspended, or proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
 2. Have not within a 3-year period preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or local) with commission of any of the offenses enumerated in paragraph (A.2.) of this certification; and
 4. Have not within a 3-year period preceding this application/proposal had one or more public transactions (Federal, State or local) terminated for cause or default.
- B. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME <i>Chefs Depot</i>	PR/AWARD NUMBER OR PROJECT NAME
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S) <i>Katherine Lebron Gov. Sales</i>	
SIGNATURE <i>Katherine Lebron</i>	DATE <i>9/16/24</i>

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov

USDA is an equal opportunity provider, employer, and lender.

Hickman County Government

Conflict of Interest Disclosure Form

The County Financial Management System of 1981 contains the most stringent conflict of interest provisions. TCA §5-21-121 provides:

- (a) The director, purchasing agent, members of the committee, members of the county legislative body or other officials, employees, or members of the board of education or highway commission shall not be financially interested or have any personal beneficial interest, either directly or indirectly, in the purchase of any supplies, materials, equipment or contractual services for the county.
- (b) No firm, corporation, partnership, association or individual furnishing any such supplies, materials, equipment or contractual services, shall give or offer, nor shall the director or purchasing agent or any assistant or employee accept or receive directly or indirectly from any person, firm, corporation, partnership or association to whom any contract may be awarded, by rebate, gift or otherwise, any money or other things of value whatsoever, or any promise, obligation or contract for future reward or compensation.

Date: 9/16/24 Name: Katherine Lebron

Please describe below any relationships, transactions, positions you hold (volunteer or otherwise), or circumstances that you believe could contribute to a conflict of interest:

I have no conflict of interest to report.

I have the following conflict of interest to report (please specify any boards or committees you (and/or your spouse) sit on, the name of your employer and any businesses you or your spouse may own.

I hereby certify that the information set forth above is true and complete to the best of my knowledge.

Date: 9/16/24 Signature: Katherine Lebron

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. **mail:**
U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. **fax:**
(833) 256-1665 or (202) 690-7442; or
3. **email:**
Program.Intake@usda.gov

This institution is an equal opportunity provider.

Page updated: February 15, 2023

Hickman County Board of Education
FOOD SERVICE
115 Murphree Avenue
Centerville, TN 37033

Sharon Burns: Food Service Director
Email: sharon.burns@hickmank12.org
Office: 931-729-3391 ext. 2235

Connie Fitts: School Nutrition Coordinator
Email: connie.fitts@hickmank12.org
Office: 931-729-3391 Ext. 2317

Centerville Elementary School
104 Mary Field Avenue
Centerville, TN 37033

East Hickman Elementary School
5191 Hwy. 100
Lyles, TN 37098

Centerville Intermediate School
110 Maryfield Avenue
Centerville, TN 37033

East Hickman Intermediate School
5198 East Eagle Drive
Lyles, TN 37098

Hickman County Middle School
1639 Bulldog Blvd.
Centerville, TN 37033

East Hickman Middle School
9414 East Eagle Drive
Lyles, TN 37098

Hickman County High School
1645 Bulldog Blvd.
Centerville, TN 37033

East Hickman High School
7700 Hwy. 7
Lyles, TN 37098

Index of Equipment by Line Item
Specifications Attached

Line Item #1	Double Pass Thru warmer (2 ea)	Hickman Cty High
Line Item #2	Double Pass Thru cooler	Hickman Cty High
Line Item #3	Convection oven, double electric	Centerville Elementary
Line Item #4 H	Ice Machine (3 ea)	East Hickman Elem, East Hickman high, Hickman County Middle
Line Item #5	Slicer, automatic	East Hickman Elementary
Line Item #6	Convection oven, single, gas (2 ea)	East Hickman Intermediate
Line Item #7	Double Reach in freezer	East Hickman Intermediate
Line Item #8	Dish machine w/water filter	East Hickman Middle
Line Item #9	Double convection oven, gas	East Hickman Middle
Line Item #10	Reach in freezer, single	Centerville Intermediate
Line Item #11	Reach in cooler, single	Centerville Intermediate
Line Item #12	Steamer, double stack, electric	Hickman County Middle
Line Item #13	Stove with 2 burner, electric	Hickman County Middle
Line Item #14	Single pass thru cooler (2 ea)	East Hickman Elementary
Line Item #15	Single pass thru warmer (2 ea)	East Hickman Elementary

Line Item 1

ITEM 1

PASS-THRU HEATED CABINET

(2 REQ'D)

Model G24304P mfg by Traulsen

- Dimensions: 83.44(h) x 52.13(w) x 38.13(d) – must meet these dimensions (opening is 53" x 84")
- Dealer's Choice Hot Food Holding Cabinet, Pass-thru, two-section
- Microprocessor control with LED display
- Control side (Kitchen side) 4 - half-height glass doors (hinged left/right)
- Serving side 4 -half-height solid doors (hinged left/right)
- Anodized aluminum sides & interior
- (3) clear coated shelves per section (factory installed)
- 6" high casters
- cUL, NSF, ENERGY STAR®.

Provide unit with the following accessories:

- 2 ea - 6-year parts & labor, standard. Visit www.traulsen.com for details
- 2 ea - 208-230/115v/60/1-ph, 20 amps, standard
- 2 ea - 6" legs in lieu of casters

Line Item 2

ITEM 2

PASS-THRU REFRIGERATOR

(1 REQ'D)

Model G21004P mfg by Traulsen

- Dimensions: 83.25(h) x 52.13(w) x 39(d) – must meet these dimensions. Opening is 53" x 84"
- Dealer's Choice Display Refrigerator, Pass-thru, two-section
- 50.2 cu. ft., self-contained refrigeration
- Control side: (Kitchen side) (4) half-height glass doors, (hinged left/right)
- Other side: (Serving side) (4) half-height solid doors (hinged left/right)
- (3) epoxy coated shelves per section (factory installed)
- Microprocessor control with LED display
- LED interior lights
- Stainless steel front, anodized aluminum sides & interior
- 6" high casters
- R290 Hydrocarbon refrigerant, ETL, NSF

Provide unit with the following accessories:

- 1 ea - 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
- 1 ea - 115v/60/1-ph, 9.6 amps, NEMA 5-15P, standard
- 1 ea - 6" legs in lieu of casters

Line Item 3

ITEM 3

CONVECTION OVEN, ELECTRIC

(1 REQ'D)

Model MARK V-100 DBL mfg by Blodgett (Middleby)

- Dimensions: 70.63(h) x 38.25(w) x 36.88(d)
- Convection Oven
- Electric
- Double-deck, standard depth
- Capacity (5) 18" x 26" pans per compartment
- (SSD) solid state digital controls
- 2-speed fan, interior light, simultaneous operated doors with glass
- Stainless steel front, sides & top
- Vent connector
- 6" stainless steel legs
- 11.0 kw each, 1/3 hp
- cETLus, CE, NSF, ENERGY STAR® (Ships within 5 days)

Provide unit with the following accessories:

- 1 ea - 3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard
- 2 ea - 208v/60/3-ph, 11.0 kW, 31.0 amps, direct (per deck), standard
- 1 ea - Model SSI-M Top Oven: Solid State infinite control with 60 min. manual timer
- 1 ea - Model SSI-M Bottom Oven: Solid State infinite control with 60 min. manual timer
- 1 st - 6" legs, adjustable, stainless steel (set), standard

Line Item 4

ITEM 4

ICE MAKER, CUBE-STYLE

(3 REQ'D)

Model IM-0460-AH-22 mfg by Icetco America (Middleby)

- Dimensions: 22.6(h) x 22(w) x 24.8(d)
- Maestro Modular Ice Maker, cube-style, 22"W, air-cooled, self-contained condenser
- Production capacity up to 443 lbs/24 hr at 70°/50° (327 lbs at 90°/70°)
- Diagnostic control panel
- Auto cleaning cycle
- ABS antimicrobial interior
- 304 stainless steel exterior
- Half-size cubes
- 115v/60/1-ph, NEMA 5-15P
- CE, cETLus, ETL-Sanitation

Provide unit with the following accessories:

- 3 ea - Commercial warranty is 3 years parts & labor warranty, additional 2 year compressor warranty (parts only) standard
- 3 ea - Evaporator - 5 years parts & labor warranty, standard
- 3 ea - Model ICEPRO 400 IcePro Series Water Filtration System, for ice machines with ice production up to 400 lbs per day, Cirtyne based filtration, scale elimination, 1/2" FNPT, 5 micron, 125 psi, 2.8 gpm
- 3 ea - ICEPRO 2 year parts warranty, standard

ADD TO LINE ITEM 4

Ice Storage Bin Icetco

IB-026-22

22" Wide Ice Storage Bin

High quality 304 Stainless-Steel and ABS Exterior (Durable and Rust-Resistant)

High Density Urethane Insulation

265 lbs Storage Capacity

(4) 6.3" – 7.8" Height Adjustable Stainless-Steel Legs

For Use with WM & IM-0460-22, IM-0350-22, IM-055-22, and IM-0770

Line Item 5

ITEM 5

FOOD SLICER, ELECTRIC

(1 REQ'D)

Model G12A mfg by Globe (Middleby)

- Dimensions: 32(h) x 28(w) x 25(d)
- Food Slicer, automatic
- 12" diameter knife
- Extended chute and end weight accommodates 10-1/2"H product
- Pyramid-shaped end weight teeth & gripping teeth on underside of endweight
- Top mounted sharpener
- Ball bearing chute slide
- Attached knife ring guard
- Knob added to knife cover for installation and removal
- Knife cover interlock
- Automatic & independent 35° chute
- Metal bottom enclosure
- Removable slice deflector
- Power indicator light
- Motor overload protection
- Anodized aluminum construction
- 1/2 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P
- cETLus, ETL-Sanitation (Ships within 1-2 days)

Provide unit with the following accessories:

- 1 ea - Quick Ship items have limited configurations & that standard configuration may not apply.
Contact factory for details
- 1 ea - 2 year parts & labor warranty, standard

Line Item 6

ITEM 6

CONVECTION OVEN, GAS

(2 REQ'D)

Model DFG-100 SGL mfg by Blodgett (Middleby)

- Dimensions: 57.06(h) x 38.25(w) x 36.88(d)
- Convection Oven, gas, single-deck, standard depth
- Capacity (5) 18" x 26" pans
- (SSD) solid state digital controls
- 2-speed fan, interior light, simultaneous operated doors with glass
- Stainless steel front, sides & top
- 25" stainless steel legs
- 1/2 HP, 55,000 BTU, cETL, NSF, CE

Provide unit with the following accessories:

- 2 ea - 3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard
- 2 ea - Gas type to be determined
- 2 ea - 115v/60/1-ph, 6.0 amps, 1/2 hp, 2-wire with ground, NEMA 5-15P, standard
- 2 ea - Model SSD Solid State digital with Pulse Plus® and Cook & Hold, standard
- 2 ea - Draft diverter or Draft hood must be selected below
- 2 st - 25" legs, adjustable, stainless steel (set), standard

Line Item 7

ITEM 7

REACH-IN FREEZER

(1 REQ'D)

Model UCFZ455-SS71A mfg by U-Line Corporation (Middleby)

- Dimensions: 80.72(h) x 55.13(w) x 31.5(d)
- U-Line Commercial Freezer, Reach-In, self-contained refrigeration
- Two-section, (2) solid doors
- 48 cu. Ft
- 14° F to -13° F temperature range
- Auto defrost
- Epoxy coated & sealed evaporator
- Includes (6) epoxy coated wire shelves
- 115v/60/1-ph, 9.6 running amps
- LED lighting
- Electronic digital temperature control with alarm
- R290 refrigerant
- Casters included

Provide unit with the following accessories:

- 1 ea - Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
- 1 ea - 3 Year (parts & labor) / 5 year sealed system (parts), standard
- 1 ea - Model ULA80010380 Door Lock Kit

Line Item 8

ITEM 8

DISHWASHER, CONVEYOR TYPE

(1 REQ'D)

Model RACKSTAR 66CE mfg by Jackson WWS

- Dimensions: 68.5(h) x 86(w) x 30(d)
- RackStar® 66 Dishwasher, conveyor type
- High temperature sanitizing with electric tank heat
- Single tank design
- 22" pre-wash
- Approximately (223) racks/hour capacity (0.35 gallons per rack)
- Fully automatic including auto-fill
- Digital temperature readout
- Double-wall insulated doors on front, EnergyGuard™ controls
- Dual Rainbow Rinse™ - Econo (0.35 gpr) or Turbo (0.51 gpr)
- Vent cowl collar with adjustable damper
- Vent fan control
- Strike plate table limit switch
- Splash shields
- Stainless steel construction
- Adjustable bullet feet
- 3 HP pump
- 1/4 HP conveyor
- cETLus, ETL-Sanitation

Provide unit with the following accessories:

- 1 ea - All new Jackson manufactured dishmachines are warranted to the original purchaser to be free from defects in material or workmanship, under normal use for 1 year from date of purchase.
- 1 ea - K-12 School Warranty Program: Eligible Jackson dishmachine models purchased by K-12 Schools automatically qualify for an additional one-year warranty on parts & labor, for a total of two years. Eligible units: Conveyor dishmachines, DynaStar models and TempStar models.
- 1 ea - Right to left operation
- 1 ea - Voltage to be verified with jobsite
- 1 ea - Model OBH-70 Onboard Booster Heater, 70° rise, 18kw
- 1 ea - Dual point connection (one connection for heater, pumps, motors and controls; one connection for onboard booster heater), standard
- 1 ea - Voltage to be verified with jobsite
- 1 ea Standard height hood, 19-3/4" clearance
- 1 ea - Model 05700-002-88-07 Table limit switch with strike plate (unmounted) (standard)
- 1 ea - Model 04820-100-04-07 Pressure Regulator, 1/2"
- 1 ea - Model 04730-003-05-76 Scaltrol Water Treatment
- 1 ea - Model DTC-S70-36L Dishtable, clean, straight design, 36"W, left side installation
- 1 ea - Model DTS-S70-36R Dishtable, soiled, 36"W, straight, right side installation, 20" x 20" sink
- Dealer to confirm voltage before ordering and slight duct modification may be needed.

Line Item 9

ITEM 9

CONVECTION OVEN, GAS

(1 REQ'D)

Model DFG-100 DBL mfg by Blodgett (Middleby)

- Dimensions: 70.63(h) x 38.25(w) x 36.88(d)
- Convection Oven, gas, double-deck, standard depth
- Capacity (5) 18" x 26" pans per compartment
- (SSD) solid state digital controls
- 2-speed fans
- Interior light
- Simultaneous operated doors with glass, stainless steel front, sides & top
- 6" stainless steel legs
- Flue connector
- (2) 1/2 HP, 55,000 BTU each
- cETL, NSF, CE

Provide unit with the following accessories:

- 1 ea - 3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard
- 1 ea - Gas type to be determined
- 1 ea - Model SSD Top Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard
- 1 ea - Model SSD Bottom Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard
- 1 ea - Draft diverter or Draft hood must be selected below
- 1 st - 6" legs, adjustable, stainless steel (set), standard

Line Item 10

ITEM 10
REACH-IN FREEZER
(1 REQ'D)

Model UCFZ427-SS01A mfg by U-Line Corporation (Middleby)

- Dimensions: 80.72(h) x 27.56(w) x 31.5(d)
- U-Line Commercial Freezer, Reach-In, self-contained refrigeration
- One-section
- (1) solid door with field reversible hinge
- 25 cu. ft., 14° F to -13° F temperature range
- Auto defrost
- Epoxy coated & sealed evaporator
- 115v/60/1-ph, 6,2 running amps
- Includes (3) epoxy coated wire shelves
- LED lighting
- Electronic digital temperature control with alarm
- R290 refrigerant
- Casters included

Provide unit with the following accessories:

- 1 ea - Quick Ship items have limited configurations & that standard configuration may not apply.
Contact factory for details
- 1 ea - 3 Year (parts & labor) / 5 year sealed system (parts), standard
- 1 ea - Model ULA80010380 Door Lock Kit

Line Item 11

ITEM 11

REACH-IN REFRIGERATOR

(1 REQ'D)

Model UCRE427-SS01A mfg by U-Line Corporation (Middleby)

- Dimensions: 80.72(h) x 27.56(w) x 31.5(d)
- U-Line Commercial Refrigerator, Reach-In, self-contained refrigeration
- One-section
- (1) solid door
- 25 cu. ft., 28° F to 46° F temperature range
- Auto defrost
- Epoxy coated & sealed evaporator
- Includes (3) epoxy coated wire shelves
- 115v/60/1-ph, 3.8 running amps
- Electronic digital temperature control with alarm
- R290 refrigerant
- High efficiency top mount compressor with 3.8 running amps
- CFC-free high-density polyurethane insulated cabinet
- (4) adjustable leg
- AISI 441 stainless steel interior and exterior with lock
- 11 ft cord and plug included NEMA 5-15P

Provide unit with the following accessories:

- 1 ea - Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details
- 1 ea - 3 Year (parts & labor) / 5 year sealed system (parts), standard
- 1 ea - Model ULA80010380 Door Lock Kit

Line Item 12

ITEM 12
COUNTERTOP PORTION STEAMER
(2 REQ'D)

Model CSE-6 mfg by Crown (Middleby)

- Steamer, electric
- Countertop, 6-pan capacity
- 4-Position cooking mode selector
- Auto fill
- Manual drain
- 60-minute timer
- Clean water reservoir system
- Unit to come standard with a water filter system
- Insulated door with hands free latch
- Stainless steel construction
- cCSAus, NSF

Provide unit with the following accessories:

- 2 ea - Standard (1) year limited parts & labor warranty
- 2 ea - Extended (3) year warranty, for K-12 Schools and Universities only
- 2 ea - Model SEVS-5 380, 415, 440 or 480 volt (specify), 3 phase, 50 or 60 HZ (specify)
- 1 ea - Model RL18X Double unit 18" high stacking stand, (2) 6 pan units
- 1 ea - Model SK-1 Stacking kit for two units

Line Item 13

ITEM 13

HD RANGE, 12", 2 HOTPLATES

(1 REQ'D)

Model PE12C-B mfg by Southbend (Middleby)

- Dimensions: 41(h) x 12(w) x 37.5(d)
- Platinum Heavy Duty Range, electric
- 12", (2) round hotplates
- 2.6 kW per plate, thermostatic controls
- Front rail
- Cabinet base with removable doors
- Stainless steel construction
- 6" adjustable legs
- cCSAus, NSF

Provide unit with the following accessories:

- 1 ea - One year limited parts & labor warranty
- 1 ea - 480v/60/3-ph, 6.3 amps, 5.2 kW
- 1 ea - NOTE: 5" flue riser, standard
- 1 ea - 5" flue riser, standard

Line Item 14

ITEM 14

PASS-THRU REFRIGERATOR

(2 REQ'D)

Model UCRP225-GS31A mfg by U-Line Corporation (Middleby)

- Dimensions: 83.25(h) x 28.37(w) x 32(d)
- U-Line Commercial Refrigerator, pass-thru
- One-section
- 25 cu ft
- 2 half glass front doors & 2 half solid back doors
- Temperature range: 28°F to 46°F
- Autodefrost
- Polyurethane insulated cabinet
- Electronic digital temperature control with alarms
- Led interior lighting
- Top mount compressor
- R290 refrigerant: 3.5 oz (0.100 kg), includes (6) pairs L style tray guides (trays not included)
- Self-lubricating cast iron evaporator fan motor
- Casters included
- 11 ft cord and plug included NEMA 5-15P
- AISI 304 stainless steel interior and exterior with locks
- NSF, cULus

Provide unit with the following accessories:

- 2 ea - 3 Year (parts & labor) / 5 year sealed system (parts), standard
- 6" Adjustable stainless steel legs

Line Item 15

ITEM 15

PASS-THRU HEATED CABINET

(1 REQ'D)

Model AHF132WP-HHG mfg by Traulsen

- Dimensions: 83.25(h) x 29.88(w) x 37.94(d)
- Spec-Line Heated Cabinet, Pass-thru, one-section
- Stainless steel exterior, aluminum interior, standard depth cabinet
- Half-height glass doors one side, solid half-height doors on the other, with EZ-Clean Gaskets
- (3) clear coated adjustable shelves per section
- Microprocessor controls
- 6" adjustable stainless steel legs
- cETLus, ETL-Sanititation

Provide unit with the following accessories:

- 1 ea - 6-year parts & labor, standard. Visit www.traulsen.com for details
- 1 ea - 208/115v/60/1-ph, 7.8 amps, standard
- 1 ea - Thermometer side door: hinged on right, standard
- 1 ea - Rear door hinged on right, standard

Hickman County School Nutrition Equipment Bid # 1

Bid Release Date: August 19, 2024

Bid Due Date: September 18, 2024

Bid Opening Date: September 18, 2024

Bid Opening Time: 10:00am

Bid Opening Location: Hickman Conty Finance Office, 114 North Central Avenue, Centerville, TN 37033

Award Announcement Date: November 13, 2024

1. Introduction

Hickman County School Nutrition invites sealed bids from qualified vendors for the supply of school nutrition equipment. The objective of this bid is to procure high-quality, durable, and cost-effective nutrition equipment that meets the specific needs of our schools. Bidder must bid on items using attached bid form. Bidder should include any technical data sheets or statements that would be helpful in determining bid compliance with minimum specifications.

2. Bid Submission Guidelines

- Bids must be submitted in sealed envelopes marked with the bid title: Hickman County School Nutrition Equipment Bid.
- Bids must be received by 10:00am on September 18, 2024.
- Late bids will not be considered.
- All bids must be comprehensive and include pricing for all requested equipment and services.
- Bidders must provide detailed specifications and brochures for the equipment offered.

Required Forms:

- Bid Form
- Exceptions/Deviations from Specifications
- Bidder's Certification
- Assurance Statement
- Statement of Non-Collusion
- Debarment Certification
- Lobbying Certification
- Hickman County Government Conflict of interest Disclosure Form

3. Line Item Bids

Bidders must submit prices for each line item separately. Each line item will be awarded based on the best and lowest price to the most responsive and responsible bidder. See index for Line Item information.

BID SPECIFICATIONS

Hickman County School Nutrition is seeking various nutrition equipment items for schools within the district and is open to receiving bids for products that are considered "approved equals" to the brands and models specified in this document. The objective of the "approved equals" clause is to ensure Hickman County School Nutrition obtains products that meet or exceed our standards for quality, durability and efficiency. "Approved equal" is defined as any product not specified by brand or model in the bid document but is of equal or superior quality, performance, and durability, and meets the specifications outlined in terms of functionality, size, standards compliance, warranty, and maintenance requirements.

Vendors wishing to propose alternative products as "approved equals" must adhere to the following submission requirements:

1. **Detailed Product Information:** Provide complete specifications, product brochures, and detailed descriptions highlighting how the proposed equipment meets or exceeds the specifications of the specified product.
2. **Proof of Equivalency:** Submit documentation or evidence supporting the claim of equivalency.
3. **Submission Deadline:** All proposals for "approved equals" must be submitted by September 2, 2024. Proposals submitted after this deadline may not be considered.

The decision regarding the acceptance of "approved equals" will be made by the School Nutrition Director. Submit request for approvals via email to the School Nutrition Director at sharon.burns@hickmank12.org. Vendors will be notified via email of the decision. Hickman County School Nutrition reserves the right to accept or reject any or all proposals for "approved equals" at its discretion.

4. Evaluation and Award Criteria

- **Bid Award** – Bids will be reviewed and awarded on the basis of the lowest and best bid as determined by the Director of School Nutrition. The cost will be the only factor in awarding the bid. **This is a line-item bid. Vendors can bid on any or all line items. The vendor with the lowest price per line item will be awarded that portion of the bid.**

The district reserves the right to reject any and all bids or to waive any informalities in the bidding. No bidder may withdraw his bid within 60 days of the actual bid opening.

5. Terms and Conditions

- The awarded vendor(s) will be required to adhere to all specified delivery and installation timelines.
- Payment terms will be net 30 days after delivery and satisfactory installation of the equipment.
- The successful bidder must comply with all applicable laws, regulations, and guidelines.

6. Submission of Bids

Please submit your sealed bid to:

Hickman County Finance Office
114 North Central Avenue, Centerville, TN 37033

TERMINATION FOR CAUSE

If the contractor fails to properly perform its obligations under this contract in a timely or proper manner, or if the Contractor violates any terms of this contract, Hickman County School Nutrition shall have the right to terminate the contract and withhold payments in excess of fair compensation for completed services. In the event the contract is terminated for due cause by Hickman County School Nutrition, Hickman County School Nutrition shall have the option of awarding the contract to the next lowest bidder or bid again.

BREACH

A party shall be deemed to have breached the contract if any of the following occurs:

1. Failure to provide products or services that conform to contract requirements; or
2. Failure to maintain/submit any report required hereunder; or
3. Failure to perform, in full or in part, any of the other conditions of the contract
4. Violation of any warranty

7. Questions

All questions regarding this bid should be directed to Sharon Burns, Director of School Nutrition at (931) 729-3391 ext. 2235.

8. Scope of Work

- Equipment will be delivered as it arrives at the dealer in order to facilitate Hickman County Schools maintenance department's schedule.
- Winning vendors will deliver, uncrate and set equipment in place and remove any and all debris from the school. Winning vendor will install and make all electrical, gas and plumbing connections in order for equipment to be ready for start-up.
- Winning vendor will coordinate with School Nutrition director on removal of existing equipment.
- After installation is completed, a free start-up of the equipment is required by a Middle Tennessee service agent to ensure equipment is in good working order. Warranty will begin on date of start-up.
- Dish machine – winning vendor to verify voltage. Slight duct modifications may be required.

Grady's Team

Did not return
Required forms
no Bid
slr

- Did not meet bid requirements

opened 10:00am
slr

4384
FYMA
114 N. CENTRAL AVE
CENTERVILLE TN
MON 09/16 06:47 PR:2D 3739178
37033-1413-99
G

625-4589FL

ETP: 1
1001909041980003703300778572734485



ORIGIN ID:PUBA (719) 542-8853
GRADYS TEAM
GRADYS
170 GREENHORN DR

SHIP DATE: 13SEP24
ACTWGT: 1.00 LB
CAD: 254793194/NET4535

PUEBLO, CO 81004
UNITED STATES US

BILL SENDER

TO HICKMAN COUNTY FINANCE OFFICE

114 NORTH CENTRAL AVENUE

CENTERVILLE TN 37033

(931) 729-3391 X 2235 REF:

INV:
PO:

DEPT:



FedEx Express



TUE - 17 SEP 5:00P

** 2DAY **

ASR

37033

TN-US BNA

TRK#
0201

7785 7273 4485

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07/07/24 23:40

RECYCLE

**Envelope
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Received by Finance Office

9/16/24 1:22 pm Perry

Hickman County School Nutrition Equipment Bid # 1

Bid Release Date: August 19, 2024

Bid Due Date: September 18, 2024

Bid Opening Date: September 18, 2024

Bid Opening Time: 10:00am

Bid Opening Location: Hickman County Finance Office, 114 North Central Avenue, Centerville, TN 37033

Award Announcement Date: November 13, 2024

1. Introduction

Hickman County School Nutrition invites sealed bids from qualified vendors for the supply of school nutrition equipment. The objective of this bid is to procure high-quality, durable, and cost-effective nutrition equipment that meets the specific needs of our schools. Bidder must bid on items using attached bid form. Bidder should include any technical data sheets or statements that would be helpful in determining bid compliance with minimum specifications.

2. Bid Submission Guidelines

- Bids must be submitted in sealed envelopes marked with the bid title: Hickman County School Nutrition Equipment Bid.
- Bids must be received by 10:00am on September 18, 2024.
- Late bids will not be considered.
- All bids must be comprehensive and include pricing for all requested equipment and services.
- Bidders must provide detailed specifications and brochures for the equipment offered.

Required Forms:

- Bid Form
- Exceptions/Deviations from Specifications
- Bidder's Certification
- Assurance Statement
- Statement of Non-Collusion
- Debarment Certification
- Lobbying Certification
- Hickman County Government Conflict of interest Disclosure Form

3. Line Item Bids

Bidders must submit prices for each line item separately. Each line item will be awarded based on the best and lowest price to the most responsive and responsible bidder. See index for Line Item information.

BID SPECIFICATIONS

Hickman County School Nutrition is seeking various nutrition equipment items for schools within the district and is open to receiving bids for products that are considered "approved equals" to the brands and models specified in this document. The objective of the "approved equals" clause is to ensure Hickman County School Nutrition obtains products that meet or exceed our standards for quality, durability and efficiency. "Approved equal" is defined as any product not specified by brand or model in the bid document but is of equal or superior quality, performance, and durability, and meets the specifications outlined in terms of functionality, size, standards compliance, warranty, and maintenance requirements.

Vendors wishing to propose alternative products as "approved equals" must adhere to the following submission requirements:

1. **Detailed Product Information:** Provide complete specifications, product brochures, and detailed descriptions highlighting how the proposed equipment meets or exceeds the specifications of the specified product.
2. **Proof of Equivalency:** Submit documentation or evidence supporting the claim of equivalency.
3. **Submission Deadline:** All proposals for "approved equals" must be submitted by September 2, 2024. Proposals submitted after this deadline may not be considered.

The decision regarding the acceptance of "approved equals" will be made by the School Nutrition Director. Submit request for approvals via email to the School Nutrition Director at sharon.burns@hickmank12.org. Vendors will be notified via email of the decision. Hickman County School Nutrition reserves the right to accept or reject any or all proposals for "approved equals" at its discretion.

4. Evaluation and Award Criteria

- **Bid Award** – Bids will be reviewed and awarded on the basis of the lowest and best bid as determined by the Director of School Nutrition. The cost will be the only factor in awarding the bid. **This is a line-item bid. Vendors can bid on any or all line items. The vendor with the lowest price per line item will be awarded that portion of the bid.**

The district reserves the right to reject any and all bids or to waive any informalities in the bidding. No bidder may withdraw his bid within 60 days of the actual bid opening.

5. Terms and Conditions

- The awarded vendor(s) will be required to adhere to all specified delivery and installation timelines.
- Payment terms will be net 30 days after delivery and satisfactory installation of the equipment.
- The successful bidder must comply with all applicable laws, regulations, and guidelines.

6. Submission of Bids

Please submit your sealed bid to:

Hickman County Finance Office
114 North Central Avenue, Centerville, TN 37033

TERMINATION FOR CAUSE

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2. Failure to maintain/submit any report required hereunder; or
3. Failure to perform, in full or in part, any of the other conditions of the contract
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- Dish machine – winning vendor to verify voltage. Slight duct modifications may be required.

Hickman County Government

Conflict of Interest Disclosure Form

The County Financial Management System of 1981 contains the most stringent conflict of interest provisions. TCA §5-21-121 provides:

- (a) The director, purchasing agent, members of the committee, members of the county legislative body or other officials, employees, or members of the board of education or highway commission shall not be financially interested or have any personal beneficial interest, either directly or indirectly, in the purchase of any supplies, materials, equipment or contractual services for the county.
- (b) No firm, corporation, partnership, association or individual furnishing any such supplies, materials, equipment or contractual services, shall give or offer, nor shall the director or purchasing agent or any assistant or employee accept or receive directly or indirectly from any person, firm, corporation, partnership or association to whom any contract may be awarded, by rebate, gift or otherwise, any money or other things of value whatsoever, or any promise, obligation or contract for future reward or compensation.

Date: 9/13/24 Name: Pueblo Hotel Supply dba Gradys

Please describe below any relationships, transactions, positions you hold (volunteer or otherwise), or circumstances that you believe could contribute to a conflict of interest:

I have no conflict of interest to report.

I have the following conflict of interest to report (please specify any boards or committees you (and/or your spouse) sit on, the name of your employer and any businesses you or your spouse may own.

I hereby certify that the information set forth above is true and complete to the best of my knowledge.

Date: 9/13/24 Signature: Summer Smiggle

To:
Hickman County Board of
Education
Sharon Burns
931-729-3391 (Contact)

Project:
Hickman County Board of
Education

From:
Pueblo Hotel Supply
Summer Smythe
dba Grady's
170 Greenhorn Drive
Pueblo, CO 81004
(719)542-8853

Job Reference Number: OPP20634

All quotes are valid within the same month quoted. If purchasing after the month of the quote, manufacturer increases may apply.

Due to current supply chain issues, and unpredictable freight increases, all freight quotes are **estimates only**. Exact freight charge will be calculated and added to invoice at time of actual shipment.

Orders paid by credit card will have a 3.9% processing fee added at time of transaction. This does NOT include customers paying with a government issued card.

Please note: All quotes are confidential not to be shared with anyone other than the intended organization.

Item	Qty	Description	Sell	Sell Total
1	1 ea	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, 120v/60/1-ph, 4 amp, 1/2 hp, cETLus, NSF (NET)	\$1,700.50	\$1,700.50
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
			ITEM TOTAL:	\$1,700.50
1	1 ea	FOOD SLICER, ELECTRIC Globe (Middleby) Model No. G12A (QUICK SHIP) Food Slicer, automatic, 12" diameter knife, extended chute and end weight accommodates 10-1/2"H product, pyramid-shaped end weight teeth & gripping teeth on underside of endweight, top mounted sharpener, ball bearing chute slide, attached knife ring guard, knob added to knife cover for installation and removal, knife cover interlock, automatic &	\$3,783.81	<Alternate>

Item	Qty	Description	Sell	Sell Total
		independent 35° chute, metal bottom enclosure, removable slice deflector, power indicator light, motor overload protection, anodized aluminum construction, 1/2 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cETLus, ETL-Sanitation (Ships within 1-2 days)		
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details	<Alternate>	
	1 ea	2 year parts & labor warranty, standard	<Alternate>	
ITEM TOTAL: <Alternate>				\$3,783.81
Total				\$1,700.50



FOR INSTANT QUOTES CLICK HERE:
[Restaurant Equipment Financing](#)

FOR MORE INFORMATION:
 e: sales@leaseq.com
 p: 781.328.9511

- **Fast** credit decisions
- **Minimal** up-front costs
- **Customizable** programs for regional, chain, and franchise accounts
- **Flexible** end-of-term options
- **Support** to start-ups and challenged credits

*Some exclusions apply.

SCAN TO APPLY FOR EQUIPMENT FINANCING



Any and all damaged item(s) should be marked as such on delivery ticket and or refused and Grady's Restaurant and Bar Equipment should be notified immediately as to the extent of the damage so that we can address and work toward a solution immediately.

All packaging materials must be retained from damaged item(s) for freight inspector/adjuster claim.

Custom fabricated item(s) are **not** returnable. Buy-out item(s) may be returnable less the manufacturer's restocking fee, freight too and from, as well as any damages that may be incurred. The returned item(s) **must be new and unused.**

Credits for returned item(s) will only be given once the factory has issued credit to Grady's Restaurant and Bar Equipment

Freight is **not** included unless otherwise specified.

Price does **not** included fees, taxes, bond, permit, or licenses unless otherwise specified.

WOSB

Woman-Owned
Small Business

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$1,700.50



EDGE12
Slicer



SPECIFIER STATEMENT

Specified slicer will be an NSF rated medium duty manual EDGE slicer with a 12" diameter chrome-plated carbon steel knife and a Poly-V belt drive system. Slicer offers a removable carriage system, a top-mounted, removable ceramic stone sharpener and a permanently mounted ring guard. Features a 1/2 HP motor, 1 speed and no-volt release. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy clean up.

Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

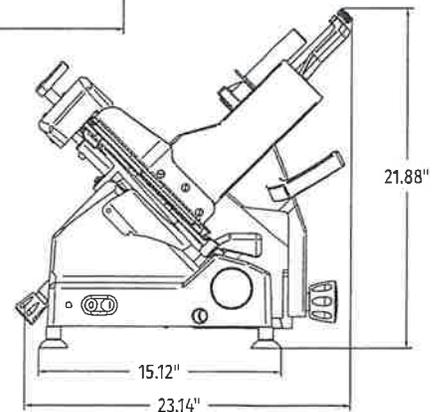
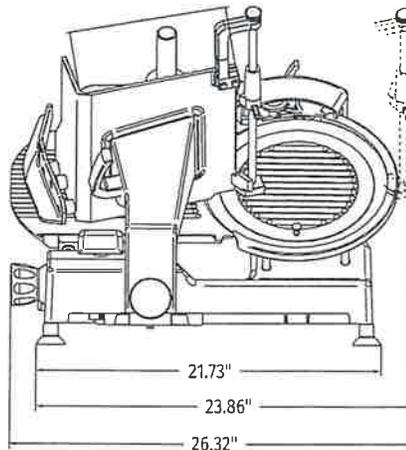
MODEL

EDGE12 Manual slicer with 12" knife diameter - 120/60/1

STANDARD FEATURES

- + 1-speed, 1/2 HP knife drive motor
- + Poly-V belt drive system
- + 45° product table
- + Sanitary anodized aluminum base
- + Anodized aluminum carriage and knife cover
- + No-volt release
- + Removable carriage system
- + 12" diameter chrome-plated carbon steel knife
- + Removable top-mounted ceramic simultaneous sharpener
- + Permanent knife ring guard
- + Removable product deflector
- + Rear-mounted removable meat grip with contoured handle

DETAILS AND DIMENSIONS



EDGE12 SLICER

Approved by _____ Date _____ Approved by _____ Date _____



EDGE12 Slicer

SOLUTIONS/BENEFITS

PERFORMANCE

½ HP Motor

12" Diameter Chrome-Plated Carbon Steel Knife

45° Product Table

- + Requires less mechanical pressure

Poly-V Belt Drive System

- + Design extends belt life while producing optimal slicing results
- + More economical for service and repairs with reduced parts and service time

EASE OF USE

Top-Mounted Ceramic Stone Sharpener

- + Single action sharpens and hones in 15 seconds
- + Removable and submersible for easy cleaning and sanitation
- + Two-stone, dual action system for a consistently sharp knife edge

Removable Meat Grip with Contoured Handle

- + Rear-mounted and removable

SANITATION & CLEANING

Removable Carriage System

- + Carriage has 11.5" manual travel

Sanitary Anodized Aluminum Base

Removable Product Deflector

- + Allows access for thorough cleaning
- + No tools required means easy removal

Anodized Aluminum Carriage and Knife Cover

- + Maximum sanitation and minimal clean up time

OPERATOR ASSURANCE

No-Volt Release

- + In the event of a power loss, slicer must be restarted before operation can continue

Permanently Mounted Ring Guard

- + Protects knife during operation and cleaning

Gauge-Plate Interlock

- + Gauge plate must be closed to remove carriage for cleaning and cannot be opened while carriage is removed

SPECIFICATIONS

Knife Motor: 1-speed, ½ HP motor. Totally enclosed, permanently lubricated ball bearings. Single phase capacitor-start, induction run.

Electrical: 120/60/1 – ETL listed, 4 amp.

Knife: Chrome-plated carbon steel knife; 12" diameter, hollow-ground, hardened, polished, forged and chromium-plated carbon steel knife. Anodized aluminum knife cover provides easy cleaning access. Gauge plate protects knife edge when index knob is turned to full clockwise position.

Cutting Capacity: Carriage handles food up to 10.0" wide by 6.0" high or 8.0" diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue to ⅛" or 14mm.

Finish: Anodized aluminum carriage, gauge plate, knife cover and base.

Start/Stop Button: Simple START/STOP button.

Cord and Plug: Attached 6-foot, flexible 3-wire cord and plug for grounded receptacle.

Warranty: All parts, service and travel coverage for one year excluding wear items.

Weight: Shipping – 85 lb.; Net – 68 lb.

Plugs and Receptacles:

Machine Voltages	
Service Current Requirement if Plug Connected	120/60/1
	15 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grounding
NEMA Plug Configuration	5-15P
Plug Configuration	
Molded Plug on Cord	Yes
Plug - Straight/Angle	Straight
NEMA Receptacle or Connector Configuration	5-15R

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

 CAD and/or Revit Files Available

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



G-Series Medium Duty Automatic Slicer

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.



Model

G12A — 12" Diameter Knife

Standard Features

- Automatic or manual slicer operation
- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (1)
- Gripping teeth on underside of end weight for stability when slicing taller product (inset 2)
- Pyramid-shaped end weight teeth improve product hold during slicing (3)
- 0 to 1/2" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier (inset 4)
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

Optional items

- Large slicer cover
- Slaw tray
- Vegetable hopper

To select options, see complete list on back



Warranty

- Two years parts and labor

Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com

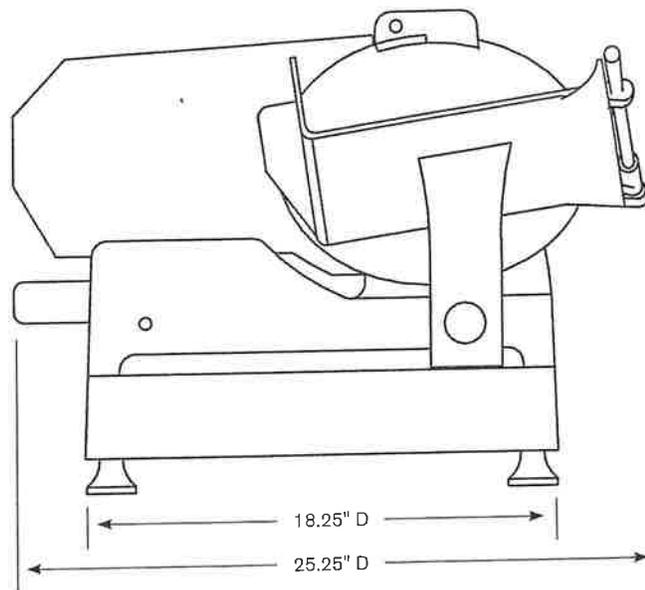
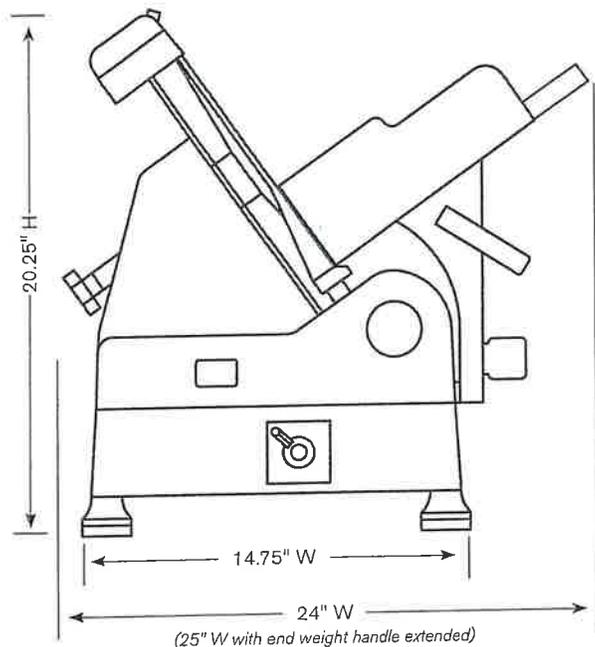


Medium Duty Automatic Slicer

G12A

Front View

Side View



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										W (Width)	D (Diameter)	L (Length)
G12A	Both	1/2 HP	115-60-1	3	Belt	4 Hours	 Time	12" (30.48 cm)	1/2" (1.3 cm)	10" (25.4 cm)	8.75" (22.2 cm)	10.5" (26 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15 

DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.
This product ships on a pallet. Freight class 85.

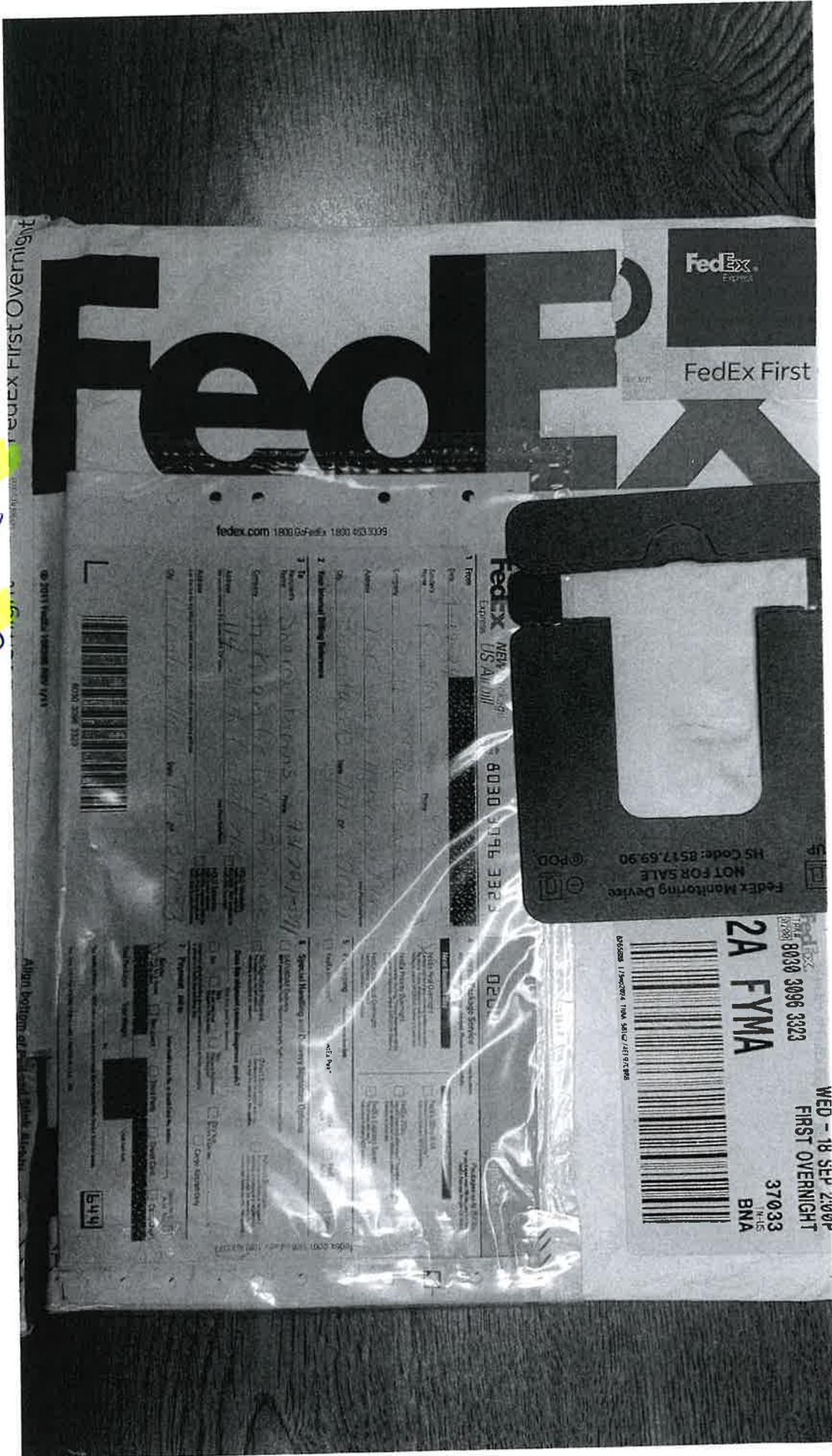
Model	Overall Dimensions	Net Wt	Shipping Dimensions	Ship Wt
G12A	25" w x 25.25" d x 20.25" h (64 cm x 64 cm x 51.4 cm)	81 lbs (37 kg)	25" w x 28" d x 32" h (64 cm x 71 cm x 81 cm)	93 lbs (42 kg)

Slicer is automatic or manual with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof with sealed splash zones. Slicer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL ITEMS:

- SC-LARGE** Large slicer cover
 - SLAWTRAY** Slaw tray
 - 300014** Vegetable hopper
 - M500A** Food fence (11" d x 1-1/8" h)
- Available only at time of purchase.

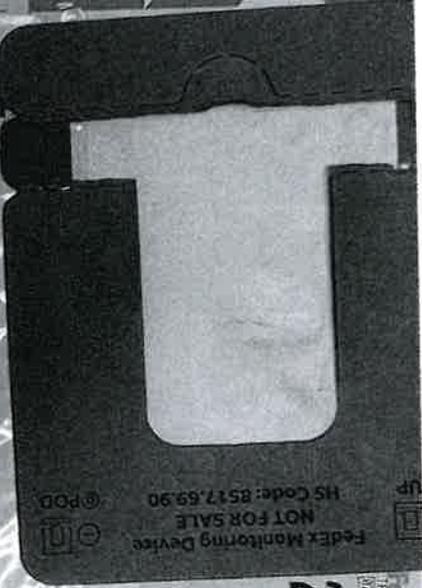
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FIRST OVERNIGHT

Did not receive in time for Bid opening
also

Rejected and returned
Bid did not arrive in time for bid opening

Dykes Food Service Solutions

DYKES
 FOODSERVICE SOLUTIONS, Inc.
 750 Old Hickory Blvd.
 Bldg. #2 Suite 140
 Brentwood, TN 37027

*Hickman County
 Equipment Bid*

FedEx EXPRESS EXCEPTION/SEND AGAIN
 Customer's package/shipment was delayed because

- Address is correct, recipient no longer at this address.
 - Inconsistent/incomplete recipient address.
 - Need apartment or suite number.
 - Recipient moved and left no forwarding address or phone number.
 - Not in business closed, not authorized to receive shipment without signature. 1st Attempt 2nd Attempt 3rd Attempt
 - Signature required, please contact sender for disposition.
 - Holiday - Client
 - Delivery not attempted in receipt
 - Delivery refused (reason) **NOT NEEDED**
 - Future delivery, next attempt on
 - Recipient requested held for pickup
 - Collect on delivery, payment not available. Reshipment to be made on
 - Bill recipient at pickup, payment not available. Reshipment to be made on
 - Other
- Date: 9-18 Employee #: 112227

IN-STATION USE ONLY

Package Restricted Defect Label

Comments: _____

UPDATE ALL INFORMATION AND POD AT DELIVERY. REMOVE LABEL BEFORE DELIVERY.

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Hickman County Board of Education
Budget Amendment - 15
General Purpose - Fund 141
November 4, 2024

Account	Description	Debit	Credit	Justification
71100 - 189 -	Other Salaries & Wages	\$ 360,000.00		
71100 - 189 - DP	Other Salaries & Wages		\$ 360,000.00	To Track Differentiated Pay Seperate
71100 - 201 -	Social Security	27,540.00		
71100 - 201 - DP	Social Security		27,540.00	
71300 - 499 -	Other Supplies	13,000.00		CTE Equipment Maintenance and Repair - Teacher Travel
71300 - 730 -	Vocational Equipment	5,000.00		
71300 - 336 -	Maintenance Repairs		11,000.00	
71300 - 355 -	Travel		7,000.00	
72710 - 146 -	Bus Drivers	96,000.00		To track SPED related expenditures
72710 - 146 - SE	Bus Drivers		96,000.00	
72710 - 201 -	Social Security	7,344.00		
72710 - 201 - SE	Social Security		7,344.00	
72710 - 204 -	State Retirement	11,376.00		
72710 - 204 - SE	State Retirement		11,376.00	
TOTALS		\$ 520,260.00	\$ 520,260.00	

Approved:

Attest:

Board Chair

John Mullins

Hickman County Board of Education
 Budget Amendment - 16
 General Purpose - Fund 141
 November 4, 2024

Account	Description	Debit	Credit	Justification
48990 - - SMH	Revenue	\$ 15,000.00		School Mental Health Grant - Acension St Thomas
72120 - 599 - SMH	Other Charges		\$ 15,000.00	
46980 - - PSS	Revenue	67,684.41		Public School Security Grant Carryover
72130 - 701 - PSS	Administration Equip		6,000.00	
72620 - 790 - PSS	Other Equipment		61,684.41	
46515 - - SSEP	Revenue	131,338.12		State Special Education Preschool Grant including carryover
71200 - 163 - SSEP	Educational Assistants		44,000.00	
71200 - 201 - SSEP	Social Security		2,728.00	
71200 - 204 - SSEP	State Retirement		5,214.00	
71200 - 207 - SSEP	Medical Insurance		15,800.00	
71200 - 212 - SSEP	Medicare		638.00	
71200 - 429 - SSEP	Instrucitonal Supplies		15,000.00	
71200 - 499 - SSEP	Other Supplies		7,958.12	
71200 - 725 - SSEP	SPED Equipment		40,000.00	
TOTALS		\$ 214,022.53	\$ 214,022.53	

Approved:

Attest:

Board Chair

John Mullins



Misty Shelton

VPK Supervisor/Licensure Coordinator/Board Policies

Hickman County Schools
115 Murphree Avenue
Centerville, Tennessee 37033

To: School Board Members

From: Misty Shelton

Date: November 2024

Up For Discussion:

3.218.2- Use of AKC-trained Dogs

The following policies are up for review.

Up for Review:

- 1.806 Advertising and Distribution of Materials in Schools
- 5.101 Line and Staff Relations
- 5.102 Personnel Classification and Qualifications
- 5.103 Job Descriptions
- 5.104 Equal Opportunity Employment
- 5.105 Recruitment
- 5.1051 Job Sharing Guidelines
- 5.106 Application and Employment
- 5.108 Supervision
- 5.109 Evaluation
- 5.110 Compensation Guides and Contracts
- 5.1101 Differentiated Pay Plan

Thank you for your careful consideration of these policies.

931-729-3391 ext. 2226

misty.shelton@hickmank12.org

fax 931-729-3834

Hickman County Board of Education

Descriptor Term: Advertising and Distribution of Materials in the Schools	Descriptor Code: 1.806	Issued Date: 02/05/24
	Rescinds: 1.806	Issued: 12/07/21

- 1 No part of the school system, including the facilities, the name, the staff, and the students, shall be
2 used for advertising or promoting the interests of any commercial, political or other non-school agency
3 or organization except that:
- 4 1. The school may cooperate in furthering the work of any non-profit, community-wide social
5 service agency, provided that such cooperation does not restrict or impair the educational
6 programs of the schools;
7
 - 8 2. The school may participate in radio or television programs under acceptable commercial
9 sponsorship when such programs are educationally beneficial;
10
 - 11 3. Community, educational, charitable, recreational and other similar civic groups may advertise
12 event pertinent to students' interests or involvement. Such advertisement, including the
13 distribution of materials, shall be subject to any procedures related to time, place and manner
14 established by the principal;
15
 - 16 4. The materials must be submitted to and screened by the principal five (5) working days prior to
17 the requested distribution date. The method of distribution will be passive distribution through
18 the designated school information center. The principal may prohibit materials that:
19
 - 20 a. would likely to cause substantial disruption of the operation of the school;
 - 21 b. violate the rights of others;
 - 22 c. are obscene, lewd or sexually explicit;
 - 23 d. students would reasonably believe to be sponsored or endorsed by the school;
 - 24 e. are libelous;
 - 25 f. promote unhealthy activities;
 - 26 g. promote illegal activities;
 - 27 h. infringe on copyright;
 - 28 i. are advertising or commercial;
 - 29 j. are constitutionally prohibited religious material; or
 - 30 k. are not age appropriate.
 - 31
 - 32 5. The school may, upon approval of the director of schools, cooperate with any governmental
33 agency in promoting activities which advance the education or other best interests of the
34 students;
35
 - 36 6. Political literature shall not be distributed through the school to students, nor sent home to
37 parents, nor placed in teachers' mail boxes, lounges, or on school premises;

- 1 7. Political signs for people who are running for public office shall not be allowed on school
2 property except those being held by poll workers on election day;¹ and
3
- 4 8. School publications may accept and publish paid advertising under procedures established by
5 the director of school.

Legal References

1. TCA 2-19-206(d)

Cross References

- Board-Community Relations 1.500
- Vendor Relations 2.809
- Staff Gifts and Solicitations 5.605
- Political Activities 5.606
- Student Publications 6.704

Hickman County Board of Education

	Descriptor Term: <h2 style="text-align: center;">Line and Staff Relations</h2>	Descriptor Code: 5.101	Issued Date: 10/03/22
		Rescinds: 5.101	Issued: 07/06/20

- 1 The director of schools shall establish lines of authority which shall be approved by the Board and
- 2 shown on the system organization chart.

- 3 All personnel are expected to keep the person to whom they are immediately responsible informed of
- 4 their activities and shall refer matters requiring administrative action to the administrator to whom they
- 5 are responsible. That administrator shall refer such matters to the next higher administrative authority
- 6 when necessary.

- 7 All personnel shall have the right to appeal any decision made by an administrative officer through
- 8 grievance procedures established through board policy.

- 9 Lines of authority do not restrict the cooperative, sensible working together of all staff members at all
- 10 levels. The established lines of authority represent direction of authority and responsibility and
- 11 avenues for a two-way flow of ideas to improve the program and operations of the school system.

Cross References

Assignment/Transfer 5.115
 Complaints and Grievances 5.501

Hickman County Board of Education			
	Descriptor Term: Classification and Qualifications	Descriptor Code: 5.102	Issued Date: 05/01/23
		Rescinds: 5.102	Issued: 10/03/22

1 **ADMINISTRATIVE AND SUPERVISORY PERSONNEL**

2 All administrative and supervisory positions in the school system are established initially by the Board,
3 by state law, or State Board Rule, Regulations, and Minimum Standards.

4 To be considered for certificated administrative or supervisory positions, the applicant must show the
5 following qualifications:

- 6 1. Professional teaching certification; and
- 7
- 8 2. Administrative or supervisory certification and experience in accordance with state law and
9 State Board Rules and Regulations in the appropriate area based on the minimum of a
10 master's degree.

11 Non-certified administrative and supervisory personnel shall possess sufficient training and experience
12 to perform the services required and such additional qualifications as the Board and director shall
determine.

14 **PROFESSIONAL PERSONNEL**

15 The professional staff members are the personnel whose employment status requires certification in
16 accordance with the rules and regulations of the State Board of Education.

17 It is the responsibility of the employee to secure a certificate and to maintain its validity and for
18 registering it with the Board. Teaching contracts are automatically invalid if a certificate is allowed to
19 lapse.

20 **SUPPORT PERSONNEL**

21 The non-certificated staff members are personnel whose regular employment does not require
22 certification in accordance with rules and regulations of the State Department of Education. Non-
23 certificated personnel include the following employees: bookkeepers, secretaries, clerks, maintenance
24 employees, custodial employees, cafeteria employees, teacher assistants and bus personnel.

25 **FULL TIME EMPLOYMENT**

26 Full time employment is defined as working a minimum of thirty hours per week for a minimum of
27 thirty-six weeks. Benefits are not available to part time employees except as recommended by the
28 director and approved by the Board.

Hickman County Board of Education

	Descriptor Term: Job Descriptions	Descriptor Code: 5.103	Issued Date: 02/06/23
		Rescinds: 5.103	Issued: 10/03/22

1 The Board will approve the broad purpose and function of the position in accord with state laws and
2 state regulations, approve a statement of duties as recommended by the director of schools, and
3 delegate to the director of schools the task or writing, or causing to be written, a job description for the
4 position.

5 A copy of each job description shall be provided to the employee, the immediate supervisor and
6 included in the employee's personnel record. A copy of all job descriptions shall be maintained in the
7 director of schools' office. Copies of position description shall be made available to the public upon
8 request. Job descriptions shall be used as guides in annual employee evaluations.

9 The director of schools shall maintain a comprehensive, coordinated set of job descriptions for all such
10 positions so as to promote efficiency and economy in the staff's operations. The director of schools
11 shall maintain job descriptions on the school system website.

Cross References

Supervision 5.108
Evaluation 5.109
Assignment/Transfer 5.115
Qualifications and Duties of the Director of Schools 5.802

Hickman County Board of Education

	Descriptor Term: Equal Opportunity Employment	Descriptor Code: 5.104	Issued Date: 10/03/22
		Rescinds: 5.104	Issued: 07/06/20

- 1 Opportunity for employment, as well as continuation and advancement in employment, shall be
2 afforded equally to members of all races, creeds, colors, sexes, religions, ages, national origins, and
3 individuals with disabilities or veteran status with regard only for qualifications for the positions
4 involved.¹

Legal References

- I. U.S. Constitution, Amendment XIV; Title VII, Civil Rights Act of 1964; Title VI, Civil Rights Act of 1964; Title IX, Education Amendments of 1972; Age Discrimination Act of 1967; Section 504 of the Rehabilitation Act of 1973; and 42 USCA § 12101-12213

Cross References

Section 504 & ADA Grievance Procedures 1.802
Discrimination/Harassment of Employees 5.500
Complaints and Grievances 5.501

Hickman County Board of Education

	Descriptor Term: <h2 style="text-align: center;">Recruitment of Employees</h2>	Descriptor Code: 5.105	Issued Date: 10/03/22
		Rescinds: 5.105	Issued:/ 07/06/20

- 1 The authorization of all school system positions rests with the Board. Personnel employment shall be
- 2 within the discretion of the director of schools.¹

- 3 The director of schools is responsible for the development of a program for the recruitment of licensed
- 4 personnel.²

- 5 Identification of personnel needs shall be the responsibility of the director of schools, supervisors, and
- 6 building principal. Effort shall be made to include representation of academic and professional
- 7 experience, age, ethnic backgrounds, race, and sex.

- 8 Vacancies will be advertised locally and through the closest placement offices. A deadline for
- 9 receiving applications will be established and disseminated with the vacancy notice.

Legal References

1. TCA 49-2-301(b)(1)(EE); TCA 49-2-203(a)(1)
2. TRR/MS 0520-01-02-.14

Cross References

- Equal Opportunity Employment 5.104
 Assignment/Transfer 5.115
 Staff Positions 5.116

Hickman County Board of Education

Descriptor Term: Job-Sharing Guidelines	Descriptor Code: 5.1051	Issued Date: 10/03/22
	Rescinds: 5.1051	Issued: 07/06/20

1 **BENEFITS**

2 State regulations do not allow a part-time employee to participate in the state insurance scheme. All
3 employees must work at least 30 hours a week in order to qualify for insurance benefits. Teachers who
4 job share will not meet this criteria.

5 **REQUIRED ATTENDANCE**

6 Each teacher will be paid for 100 days of work even though their attendance may be required for
7 additional time.

8 Each teacher will attend all required in-service days and both parent-teacher conferences. A
9 principal/supervisor may assign other days for required attendance outside of the scheduled paid days
10 if it is deemed in the best interest of the student, teacher, school, and/or the system. Each will
complete six (6) hours of optional in-service education.

12 **PERMISSION FROM BOARD**

13 Teachers must submit a proposal letter to the Board outlining their reasons for requesting job sharing.
14 This request will be accompanied by an outline of anticipated shared duties and responsibilities which
15 must be approved by the Board.

16 **APPROVAL PROCESS**

17 Job sharing for each team will be on a year-to-year approval basis by the Board. Request for
18 continuation of job sharing for the next school year must be submitted in writing by the June meeting
19 of the Board.

20 **RESIGNATIONS**

21 If one of the job sharing team members resigns during the year, the remaining teacher must agree to
22 work full time for the remainder of the school year if a suitable replacement cannot be found.

23 **REPLACEMENT TEACHER**

24 A teacher who is hired to fill the full-time position vacated by a tenured job-sharing teacher will do so
25 with the knowledge that the position is for one year only.

1 **TENURE**

2 A non-tenured teacher will receive half-a-year's credit toward tenure for each year of job sharing.

3 **CAREER LADDER**

4 Career Ladder teachers will receive half of the state supplement.

5 **RETIREMENT**

6 Each teacher will receive one-half year's service credit toward retirement with the Tennessee
7 Consolidated Retirement System.

8 **LICENSURE**

9 An apprentice teacher must work 100 days (based on payroll records) to be eligible to receive a year's
10 credit toward the next license level. The principal will be required to evaluate each teacher according
11 to state regulations for full-time teachers in order for the teacher to advance to the next license.

12 **HICKMAN COUNTY PAY SCHEDULE**

	Regular	Job Sharing
13		
14		
15	180	90
16	5	2 1/2
17	10	5
18	5	2 1/2
19	_____	_____
20	200 days	100 days

21

22 *Each teacher will receive one personal and five sick days per school year. State regulations require*
23 *one month of work for one sick day, and one hundred days for one personal day. Each teacher will*
24 *work five months or 100 days and thereby qualify for these days.*

Hickman County Board of Education

Descriptor Term:

Application and Employment

Descriptor Code:

5.106

Issued Date:

08/07/23

Rescinds:

5.106

Issued:

10/03/22

1 APPLICATION

2 An individual desiring a position shall make application to the Director of Schools on forms developed
3 by his/her office. To ensure the safety and welfare of students and staff, the district shall require
4 criminal history background checks and fingerprinting of applicants for teaching positions and any
5 other positions that require proximity to children.¹ If applying for a teaching position, the Director of
6 Schools shall also check the applicant's license status in the State Board of Education's database to
7 determine if there is a hold on that applicant's license, and if so, the reasoning behind the hold.²

8 Knowingly falsifying information shall be sufficient grounds for termination of employment and shall
9 also constitute a Class A misdemeanor which shall be reported to the District Attorney General for
10 prosecution.³

11 Any costs incurred to perform these background checks and fingerprinting shall be paid by the
12 applicant. The Board shall reimburse the applicant if a position is offered and accepted.⁴

13 *Professional Employees*

14 The application shall include a transcript of credits earned at the colleges or universities attended along
15 with references from persons such as previous employers, college professors, and supervisors of
16 student teachers. Other information shall include whether such applicant has been dismissed for cause
17 from a school district.⁵ If previously employed by a local board of education, the applicant shall
18 provide evidence of acceptable resignation.

19 No person shall be employed:

- 20 1. Who does not hold a valid license to teach or a temporary permit to teach from the State Board
21 of Education;⁶
- 22 2. Who has been identified by the Department of Children's Services as a perpetrator of child
23 abuse, severe child abuse, child sexual abuse, or child neglect or who poses an immediate threat
24 to the health, safety, or welfare of children;⁷
- 25 3. Who is listed on the state's abuse of vulnerable persons registry maintained by the Department
26 of Health, or on a similar registry in another jurisdiction;⁷
- 27 4. Who does not present a physician's certificate showing a satisfactory health record or has any
28 contagious or communicable disease in such form that might endanger the health of school
29 children;⁸
- 30 5. Who refuses to take and subscribe to an oath to support the Constitution of the State of
31 Tennessee and of the United States of America;⁹

- 1 6. Who fails to make a full disclosure of any prior criminal record and any prior dismissals from
2 employment for cause; or
3 7. Who does not receive a satisfactory background check.¹⁰

4 *Support Employees*

5 No person shall be employed:

- 6 1. Who has any contagious or communicable disease in such form that might endanger the health
7 of school children;⁸
8 2. Who has been identified by the Department of Children's Services as a perpetrator of child
9 abuse, severe child abuse, child sexual abuse, or child neglect or who poses an immediate threat
10 to the health, safety, or welfare of children;⁷
11 3. Who is listed on the state's abuse of vulnerable persons registry maintained by the Department
12 of Health;⁷
13 4. Who has not complied with the Immigration Reform and Control Act of 1986;¹¹
14 5. Who fails to make a full disclosure of any prior criminal record and any prior dismissals from
15 employment for cause; or
16 6. Who does not receive a satisfactory background check.¹⁰

17 **EMPLOYMENT**

18 After checking references and receiving written recommendations, the Director of Schools shall hire
19 and assign qualified applicants.

20 *Initial Employment for Professional Employees*

21 The Director of Schools shall notify such person, in writing, of the offer and conditions of
22 employment. Upon receipt of employment notification, such person shall respond within the timeline
23 established by state law.¹² From the date of the written acceptance, such person is considered to be
24 under employment with the district and is subject to all rights, privileges, and duties.

Legal References

1. TCA 49-5-406; TCA 49-5-413
2. State Board of Education Policy 5.501
3. TCA 49-5-406(a)(2)(A)
4. TCA 49-5-413(c)
5. TCA 49-2-131
6. TCA 49-5-403; TCA 49-5-101; TCA 49-5-106
7. TCA 49-5-413(e); Public Acts of 2023, Chapter No. 222
8. TCA 49-5-404
9. TCA 49-5-405
10. TCA 49-5-413(a), (f)
11. Immigration Reform and Control Act of 1986; Pub. L. No. 99-603, 100 Stat. 3359, 8 USCA § 1101 *et seq.*
12. TCA 49-5-406(b)

Cross References

Orientation and Probation 5.107
 Compensation Guides & Contracts 5.110
 Background Investigations 5.118
 Recommendations and File Transfers 5.203
 Interim Employees 5.700
 Qualifications and Duties of the Director of Schools 5.802

Hickman County Board of Education

	Descriptor Term: <h2 style="text-align: center;">Supervision</h2>	Descriptor Code: 5.108	Issued Date: 10/03/22
		Rescinds: 5.108	Issued: 07/06/20

- 1 Supervision of administrative and supervisory personnel shall be provided by the director of schools.
- 2 Apprentice teachers shall be assisted by supervising teachers in the development of competencies
- 3 required by the Board.¹
- 4 Professional supervision has two major purposes: to promote and insure the coordination, quality and
- 5 continuity necessary for the operation of a good school system and to provide staff members with
- 6 assistance designed to improve their job performance.
- 7 Supervision is provided from the building level in the person of the principal and from the system level
- 8 through the supervisory staff and the office of the director of schools.
- 9 Support personnel shall be supervised by the person designated on the approved job description.
- 10 The immediate supervisor and director of schools' office share the responsibility for providing
- 11 desirable orientation experience for newly hired employees. Periodic training sessions may be
- 12 provided for employees or employee groups as deemed necessary.
- 13 The immediate supervisor has the responsibility of assigning specific duties and for giving guidance to
- 14 the employee for the satisfactory performance of those duties.

Legal References

1. TCA 49-6-3004(c)(2)

Cross References

Nepotism 1.108
 Drug-Free Workplace 1.804
 Job Descriptions 5.103
 Staff Positions 5.116

Hickman County Board of Education

Descriptor Term: Evaluation	Descriptor Code: 5.109	Issued Date: 10/03/22
	Rescinds: 5.109	Issued: 07/06/20

1 The evaluation of performance and its effectiveness must be a cooperative and shared endeavor on the
2 part of the director of schools and administrative and supervisory personnel.

3 The Board shall use a state-approved model for evaluating administrative and supervisory personnel
4 and shall approve standard forms to be used in evaluating support personnel.

5 The director of schools is responsible for ensuring that all administrative and supervisory personnel are
6 evaluated annually.

7 **LICENSED TEACHING PERSONNEL**

8 The Board adopts the TEAM evaluation model. The director shall draft procedures to ensure that the
9 model is implemented throughout the school system. Additionally, the director shall provide
10 information to all licensed teaching personnel regarding the nature of the evaluation and the grievance
11 procedures prescribed by the Tennessee State Board of Education.¹

Local Level Grievance Procedure

13 The director of schools shall develop procedures, consistent with State law, for processing evaluation
14 grievances.²

15 **NON-LICENSED PERSONNEL**

16 Non-licensed administrative/support personnel shall be evaluated once during the evaluation period
17 and at least one (1) additional time following successful completion of the probation period during the
18 first year of employment. Support personnel employed for more than one (1) year shall be evaluated at
19 least once a year.

20 Evaluations shall be used as an aid in improving an employee's performance and as a basis for
21 continuing employment. Evaluation reports shall be discussed with the evaluated employee. Each
22 employee shall be given a copy of the evaluation and shall sign the supervisor's copy as evidence it has
23 been discussed.

Legal References

1. TRR/MS 0520-02-.01-.01; TRR/MS 0520-02-01-.02
2. TRR/MS 0520-02-.01-.01(4)

Cross References

Evaluations of Instructional Programs 4.702
Job Descriptions 5.103
Orientation and Probation 5.107

Hickman County Board of Education

	Descriptor Term: Compensation Guides & Contracts	Descriptor Code: 5.110	Issued Date: 10/03/22
		Rescinds: 5.110	Issued: 07/06/20

1 All licensed personnel must make a written contract with the Board at a fixed salary per month before
 2 entering upon their duties.¹

3 The director of schools shall establish the salary rating of each person employed and shall recommend
 4 such salary rating to the Board for its approval.²

5 Salaries of all employees, including substitute and supplemental pay, shall be paid by the Board. No
 6 payment to any employee for service performed on behalf of the school system shall be made from any
 7 source other than the Board.

8 Contracts for administrators and system-wide professional personnel shall include two-hundred (200)
 9 days of responsibility, plus twenty (20) days for each additional month assigned by the Board. Each
 10 contract shall provide:³

- 11 1. A minimum of one hundred and eighty (180) working days;
- 12 2. A minimum of five (5) days for in-service education;
- 13 3. Ten (10) annual days; and
- 14 4. Five (5) days as designated by the Board. (Teachers shall use one (1) day for parent
 15 teacher conferences.)

16 The school calendar adopted by the Board each year shall become part of each employee's contract.

17 Salaries and supplements may be paid from revenue derived from sources other than taxes, provided
 18 the revenue is deposited with and salaries paid through the Board. This includes donations or
 19 contributions from individual, civic or other non-school related sources of funds from individual
 20 school activity funds, such as gate receipts and concessions.^{1,4}

Legal References

1. TCA 49-2-203(a)(1); TCA 49-5-408
2. TCA 49-5-402
3. TCA 49-6-3004
4. TCA 49-6-2006(a)

Cross References

- School Calendar 1.800
- Revenues 2.400
- Payroll Procedures 2.802
- Salary Deductions 2.803
- Application and Employment 5.106

Hickman County Board of Education

	Descriptor Term:	Descriptor Code: 5.1101	Issued Date: 11/07/22
	Differentiated Pay Plan	Rescinds: 5.1101	Issued: 08/03/20

1 Annually, the director of schools shall recommend a differentiated pay plan to the board for approval.¹
2 The plan shall follow the guidelines established by the State Board of Education and will reflect the
3 needs of the district.

4 Whenever possible, the differentiated pay plan shall include an annual monetary bonus for high
5 performing teachers, based on performance metrics, such as evaluation scale level. This bonus plan
6 shall be effectively communicated to teachers immediately after the differentiated pay plan is
7 approved. This communication will include:

- 8 1. The formula used to determine the amount of the bonus.
- 9
- 10 2. What goals the teachers need to meet to achieve different levels of bonus, and what actions
11 they can take on their part to meet their goals.
- 12
- 13 3. The date the bonus will be paid to the teachers.

14 Once approved by the board, the differentiated pay plan shall be submitted to the Tennessee
15 Department of Education for review and approval.

Legal References

1. TCA 49-3-306(h)

Hickman County Board of Education

Monitoring:	Descriptor Term: Use of AKC trained Dogs	Descriptor Code: 3.218.2	Issued Date: Click here to enter a date.
		Rescinds:	Issued:

General:

The Hickman County School District recognizes the importance of creating a positive and supportive learning environment for all students, staff members, and visitors. We believe that the presence of an AKC (American Kennel Club) trained dog can provide numerous benefits to our school community, including enhancing the school culture, increasing attendance, and boosting morale among students and staff members. This policy outlines the guidelines for the use of an AKC trained dog in each school in the Hickman County School District.

Policy:

1. Each school in the Hickman County School District may have an AKC trained dog on the premises to support the school culture, encourage attendance, and boost morale among students and staff members. There shall be a limit of one dog per school campus.
2. The dog must be trained and certified by the American Kennel Club (AKC) as a good citizen.
3. The dog handler must be a staff member or volunteer who has completed a dog safety training program approved by the school district.
4. The dog must be current on all vaccinations and have regular check-ups by a licensed veterinarian. The dog must be at least two years of age.
5. The dog must be clean, well groomed, in good health, and housebroken.
6. The dog must be on a leash at all times while on school premises.
7. The dog may only interact with students or staff members with permission from the dog handler and under the supervision of the dog handler or a designated school staff member.
8. A permission form letter will be sent home at the start of each school year for parents and guardians to check for allergies and express any concerns regarding the school dog.
9. The school district will provide accommodations for students with disabilities who require the use of a service dog in compliance with federal laws, including the Americans with Disabilities Act (ADA) and the Individuals with Disabilities Education Act (IDEA).
10. ~~The school district shall not be responsible for any injuries or damages caused by the dog.~~ The dog handler will be responsible for any damages caused by the dog.
11. The use of all AKC trained dogs in the Hickman County School System will be managed and overseen by the Coordinated School Health Program. The dog handler

1 must apply to the Principal and Director of Schools for approval, and reapply every 5
2 years. The Director of Schools shall approve each dog on a case by case basis, and
3 provide notification to the Board when approved.

4 **Supervision and Care**

5
6 The Handler is solely responsible for the supervision and care of the dog, including any
7 feeding, exercising, and clean up while the animal is in a school building or on school
8 property. The school district is not responsible for providing any care, supervision, or
9 assistance for an AKC trained dog.

10 11 **Authorized Area(s)**

12
13 The Handler shall only allow the dog to be in areas in school buildings or on school property
14 that are authorized by Coordinated School Health and shall not be in areas where a parent
15 noted a concern or allergy on the permission form.

16 17 **Insurance**

18
19 The Hickman County School system provides liability coverage for injuries sustained by the
20 dog through HCSS insurance provider.

21 22 **Exclusion and Removal from School**

23
24 A school dog may be excluded from school property and buildings if:

- 25
26
- 27 1. A Handler does not have control of the dog;
 - 28 2. The dog is not housebroken;
 - 29 3. The dog presents a direct and immediate threat to others in the school; or
 - 30 4. The animal's presence otherwise interferes with the educational process. The Handler
31 shall be required to remove the dog from school premises immediately upon such
32 determination by the Principal.
- 33

34 **Allergic Reactions**

35
36 If any student or school employee assigned to a classroom in which a dog is permitted
37 suffers an allergic reaction, the Handler will be required to remove the animal to a different
38 location.
39

1
2
3
4 **Federal Laws Regarding Service Dogs for Students with Disabilities:**

5 The Hickman County School District is committed to complying with federal laws regarding
6 service dogs for students with disabilities. The Americans with Disabilities Act (ADA) and the
7 Individuals with Disabilities Education Act (IDEA) require schools to make reasonable
8 accommodations for students with disabilities who require the use of a service dog. If your
9 child requires the use of a service dog, please contact the school administration to discuss
10 the accommodations that will be provided.

11 **Conclusion:**

12 The use of an AKC trained dog in the Hickman County, TN school district will provide a
13 positive and welcoming environment for students and staff members, while also complying
14 with all applicable laws and regulations. The district will take all necessary steps to ensure
15 the proper care and training of the dog, as well as provide accommodations for students with
16 disabilities who require the assistance of a Service Dog.



**SCHOOL SUPPORT ORGANIZATIONS
PROPOSED FUNDRAISING ACTIVITIES**

*(Pursuant to Section 49-2-604, TCA,
To be submitted prior to scheduling any fundraising activity.)*

IN COMPLIANCE WITH SCHOOL BOARD POLICY 2.404 AND TCA SECTION 49-2-601 ET SEQ., OUR SCHOOL SUPPORT ORGANIZATION SUBMITS THIS PROPOSED FUNDRAISING ACTIVITY FOR THE DIRECTOR'S APPROVAL. WE REALIZE THAT THE DIRECTOR SHALL CONSIDER, AT A MINIMUM, THE FOLLOWING WHEN APPROVING OR DENYING A REQUEST BY A SCHOOL SUPPORT ORGANIZATION TO ENGAGE IN A FUNDRAISING ACTIVITY:

- 1) Whether the fundraising activity, as scheduled, conflicts with the fundraising activity of the school district or an individual school within the district, and
- 2) Whether the fundraising activity is consistent with the goals and mission of the school and/or the school district.

The undersigned submits that this fundraising activity is consistent with the goals and mission of the school and/or the school district, as well as the organization's mission, goals, and objectives.

ORGANIZATION: Back of the Net (Soccer)
DATE OF PROPOSED FUNDRAISING OCT 28th - NOV 13th
PROPOSED FUNDRAISING ACTIVITY: Krispy Kreme Donuts

PROPOSED USES OF FUNDS RAISED: soccer banquet for both boy and girl's teams, back packs for team, windbreakers for teams

OTHER COMMENTS/CONSIDERATIONS RELATED TO THE FUNDRAISER:

REQUESTED BY [Signature]
Signature/Title

DATE _____

REVIEWED BY [Signature]
School Principal/Designee

DATE 9-20-24

APPROVED BY [Signature]
Director of Schools/Designee

DATE 10-21-24

DOUG LANE
2059 Lake Drive, Centerville, TN 37033

RONALD GAMMONS
6419 Rice Ln., Lyles, TN 37098

TIM HOBBS
9220 Old Bon Aqua Rd., Bon Aqua, TN 37025

TABITHA CUDE
4141 Lewis Rd., Centerville, TN 37033



John Mullins
Superintendent of Schools
115 MURPHREE AVENUE
CENTERVILLE, TN 37033

CHRISTY MAYS
450 Hwy 50, Centerville, TN 37033

SHERRI BAKER
9037 E 40 Rd., Bon Aqua, TN 37025

JANE HERRON
PO Box 13, Nunnely, TN 37137

School Support Organization Request For Fundraising Activities

Organization General Basketball

Proposed Fundraising Activity Banner Advertisement Sales

Date(s) 11/1/24 - 11/29/24

Location(s) HCHS

Requested By [Signature] 10-21-24
President/Chair of Organization Date

Recommended By [Signature] 10-21-24
Principal Date

Approved [Signature] 10-21-24
Director of Schools or Designee Date

Not Approved _____
Director of Schools or Designee Date

**** A signed copy will be mailed to the organization and forwarded to the school****

DOUG LANE
2059 Lake Drive, Centerville, TN 37033

RONALD GAMMONS
6419 Rice Ln., Lyles, TN 37098

TIM HOBBS
9220 Old Bon Aqua Rd., Bon Aqua, TN 37025

TABITHA CUDE
4141 Lewis Rd., Centerville, TN 37033



John Mullins
Superintendent of Schools
115 MURPHREE AVENUE
CENTERVILLE, TN 37033

CHRISTY MAYS
450 Hwy 50, Centerville, TN 37033

SHERRI BAKER
9037 E 40 Rd., Bon Aqua, TN 37025

JANE HERRON
PO Box 13, Nunnely, TN 37137

School Support Organization Request For Fundraising Activities

Organization FTA

Proposed Fundraising Activity Poster Printing Sales

Date(s) 9/17/24 — end of school year

Location(s) HCHS

Requested By Matthew Dotson 9/17/24
President/Chair of Organization Date

Recommended By Robyn Emerson 9-18-24
Principal Date

Approved John Mullins 10-21-24
Director of Schools or Designee Date

Not Approved _____ Date
Director of Schools or Designee

**** A signed copy will be mailed to the organization and forwarded to the school****



DOUG LANE
2059 Lake Drive, Centerville, TN 37033

RONALD GAMMONS
6419 Rice Ln., Lyles, TN 37098

M HOBBS
9220 Old Bon Aqua Rd., Bon Aqua, TN 37025

TABITHA CUDE
4141 Lewis Rd., Centerville, TN 37033

CHRISTY MAYS
450 Hwy 50, Centerville, TN 37033

SHERRI BAKER
9037 E 40 Rd., Bon Aqua, TN 37025

JANE HERRON
PO Box 13, Munnely, TN 37137

John Mullins
Superintendent of Schools
115 MURPHREE AVENUE
CENTERVILLE, TN 37033

School Support Organization Request For Fundraising Activities

Organization Hickman County High School Baseball

Proposed Fundraising Activity Ask 20 people for \$20⁰⁰

Date(s) Nov. 11th, 2024 - Dec. 2nd, 2024

Location(s) Hickman Co. Community

Requested By Cody Douchane 10-16-24
President/Chair of Organization Date

Recommended By Robyn Emerso 10-17-24
Principal Date

Approved John Mullins 10-17-24
Director of Schools or Designee Date

Not Approved _____
Director of Schools or Designee Date

**** A signed copy will be mailed to the organization and forwarded to the school****

PROPOSED FUNDRAISING ACTIVITIES

Fund/account name Agriculture / FFA

Proposed fundraising activities: Annual Fruit Sale

Purposed Uses of funds raised

Proceeds will be used to fund class activities

AND CTSO events

Expected student involvement (school-wide or specific school organization) _____

club & class

Method by which school will receive profit \$ per unit

Requested by Ron Mayberry
Name/Title

Date OCT 15 2024

Approved by Robyn Emerson
Principal

Date 10-16-24

Approved by John Mullins
Director of Schools*

Date 10-16-24

* The Director of Schools must approve all fundraising activities that involve the participation of the general student population in the marketing process of the fundraising effort.

PROPOSED FUNDRAISING ACTIVITIES



East Hickman High School
7700 Hwy 7, Lyles, TN 37098
Phone 931-670-1366 Fax 931-670-1039

Fund/Account Name Graduation Fund

Account Number 822

Proposed fundraising activities: Lip Sync Battle

Purposed Uses of funds raised: Goes to Class of 2025 graduation fund to help pay for graduation

Expected Student involvement (school-wide or specific school organization): school-wide, parents, teachers, admin, school board members, "Director of schools"

Method by which school will receive profit: ticket sale - eve performance 12/19/25 daytime 12/20/25 (Eve. \$5⁰⁰ ; daytime \$2⁰⁰)

Requested by: Tracy Poth teacher 10/23/24
Name/Title Date

Acknowledge by: [Signature] 10/24/24
Bookkeeper Date

Approved by: [Signature] 10/25/24
Principal Date

Approved by: [Signature] 10/28/24
Director of Schools* Date

* The Director of Schools must approve all fundraising activities that involve the participation of the general student population in the marketing process of the fundraising effort.

PROPOSED FUNDRAISING ACTIVITIES



East Hickman High School
7700 Hwy 7, Lyles, TN 37098
Phone 931-670-1366 Fax 931-670-1039

Fund/Account Name East Hickman High School Class of 2028

Account Number _____

Proposed fundraising activities: Online popcorn sale through
Double Good

Purposed Uses of funds raised: Class awards and building the fund for
Homecoming supplies and future Senior Trip in 2028

Expected Student involvement (school-wide or specific school organization): Class of 2028 only

Method by which school will receive profit: A check from Double Good will be
sent 2-4 weeks after the sale for 50% of sales.

Requested by: Amy Mabrey / Class of 2028 sponsor 10-21-24
Name/Title Date

Acknowledge by: [Signature] 10/21/24
Bookkeeper Date

Approved by: [Signature] _____
Principal Date

Approved by: [Signature] 10-21-24
Director of Schools* Date

* The Director of Schools must approve all fundraising activities that involve the participation of the general student population in the marketing process of the fundraising effort.