



**TOWN OF STRATFORD  
PURCHASING DEPARTMENT  
STRATFORD, CONNECTICUT**

BID No. 2009-005

Issued : January 22, 2009

Subject : Commercial Natural Gas Kitchen Range

The Town of Stratford through the Office of the Purchasing Agent, will receive SEALED BIDS for furnishing the equipment described in the accompanying specifications, in accordance with the instructions, conditions and reservations that follow:

**A. CLOSING DATE:**

Bids will be received until 3:00 pm February 5, 2009, at which time they will be publicly opened and read. All bidders are invited to attend this public opening, which will be held immediately following the closing time specified above, in the Office of the Purchasing Agent, Room 202, Town Hall, 2725 Main Street, Stratford, CT 06615.

Any bid may be withdrawn prior to the above-scheduled time for receiving bids or authorized postponement thereof. Any bids received after the date and time specified shall NOT be considered. No bidder may withdraw a bid within 45 days after the actual opening thereof.

**B. INSTRUCTIONS:**

All proposals must be addressed to the attention of the Purchasing Agent, in a sealed envelope with bid subject and number on the face thereof. Proposals may be mailed or submitted in person. FAXED PROPOSALS ARE NOT ACCEPTED.

### **C. CONDITIONS:**

Bidders must state specifically what equipment they propose to supply, giving manufacturer's name, model number, etc. A detailed description should accompany your bid. Any exceptions to Town Specifications should be listed in your bid response.

#### **Bid Surety:**

A Certified Check, Cashier's Check or Bid Bond in the amount of \$ 1,500.00 must accompany each proposal, made payable to the Town of Stratford. No bid will be considered without this surety. Upon award or rejection of the bid, all Certified Checks or Cashier's Checks received in lieu of Bid Bonds will be returned to the bidders.

#### **Performance Bond**

No Performance Bond is required for this bid.

The following information should also be covered in your bid:

**Payment:** Final payment will be made upon the acceptance of the completed work by an authorized representative of the Town of Stratford. NO partial payments will be made. Invoices covering the work specified herein should be forwarded to the Purchasing Department upon completion of the project.

**Delivery:** Please state as accurately as possible how long it will take to complete delivery after receipt of order, if you are the successful bidder.

**Warranty:** All proposals must state the exact nature and duration of any warranty applicable to the equipment you propose to sell to the Town.

**Taxes:** The Town of Stratford is exempt from all State and Federal taxes. Do not include these amounts in your quotation.

**Bid Award:** The bid award will be determined by a combination of price, references and equipment proposed.

### **D. RESERVATIONS:**

The Town of Stratford may consider informal any proposal not prepared and submitted to the Town in accordance with the provisions herein stated. The Town of Stratford reserves the right to reject any or all proposals or parts of proposals; to waive defects in same proposals; or to accept any proposal or part thereof deemed to be in the best interests of the Town of Stratford.

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Michael Bonnar, Purchasing Agent

**SPECIFICATIONS:** See next page.

TOWN OF STRATFORD  
BID #2009-005  
Commercial Natural Gas Kitchen Range

Specifications

The stove will replace an existing gas stove located in the kitchen of the Dinning Hall at Booth Memorial Park.

The stove will be natural gas, with a hook up to the line that is presently about the floor.

Each bidder is required to do a walk through.

Bid must include cost for full installation of range, hood, vent fans, hookup, and removal of old stove

Commercial range ventilation exhaust:

Range ventilation system should include an exhaust hood, ductwork, fan system, and a means of providing adequate make-up air (air that is lost through the ventilation process). The entire system must constitute a fire-safe assembly within the building.

- All hoods are 18 gauge stainless steel
- All joints are welded liquid tight, without seams by an automatic wire fed mig welder
- All designs for a commercial kitchen hood system shall conform to section 506 through 509 of the 2003 edition of the ICC International Machine Code.
- Grease trough is made to receive grease extracted by filters
- Grease filters are of baffle type (20" wide) and carry a U.L. listing. They are made from a light weight aluminum steel

An automatic fire extinguishing system shall be installed over the cooking appliances and shall comply with the standard UL 300, Fire Testing of Fire Extinguishing Systems for Protection of Restaurant Cooking Areas.

Automatic fire extinguishing systems shall be installed in accordance with the terms of their listing, the manufacturer's instructions, and the standard NFPA 17A, Standard for Wet Chemical Extinguishing Systems.

A portable fire extinguisher shall be installed in the kitchen area in accordance with the standard NFPA 10, standard for Portable Fire Extinguishers. The extinguishers shall be a K Class type to meet the requirements of the UL 300.

The bidder shall bid an American Range AR24G-6B 60" Restaurant Range 24" Griddle AR24G-6B or equivalent:

- Heavy duty cast iron burners: 6.
- Griddle width: 24".
- Oven width: (2) 26.5" wide standard ovens.
- Total BTU (Burners/Griddle + Ovens): 302,000.
- One year parts and labor warranty.

### Standard Features:

- Stainless steel rugged exterior body.
- Heavy gauge welded frame construction provides stability.
- 6" deep front stainless steel bullnose landing ledge/work space.
- 20" stainless steel high rise with shelf standard;
- 12" x 12" sectioned cast iron top grates.
- 32,000 BTU lift off top open burners.
- Range top working height of 36".
- 6" polished-chrome adjustable legs.
- Optional casters shown in picture, choose in options below.
- AGA and CGA design certified and NSF listed.
- One year limited warranty on parts and labor.

### Griddle:

- Highly polished griddle plate.
- 3" wide spatula size grease trough with deep grease drawer.
- Burner rated at 20,000 BTU for every 12" of griddle surface.
- Manual control gas valves standard.
- Thermostatic controls available choose in options below.

### Standard Ovens:

- Sturdy, welded front frame provides stability to the range.
- Pull off stainless door for easy cleaning.
- Oven dimensions: 26.5" wide x 22.5" deep x 13.5" high.
- Thermostat control from 150°F to 500°F.
- (1) Chrome plated oven rack per oven.
- (Additional racks available, call for details).
- Porcelain enamel finish inside oven bottom, sides, back, and door liner.
- Steel burner rated at 35,000 BTU/hr.
- 100% safety gas shut off.
- Matchless push button ignition to light a standing pilot.
- Convection ovens instead of standard ovens available, call for details.

### Desired additions:

6" (152) stub back.  
Casters (Set of four).  
(2) Extra Chrome Oven Rack.  
Thermostat Control Griddle.

Gas: Manifold pressure is 5.0" W.C. for natural gas

Clearances: For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear.

**TOWN OF STRATFORD  
BID SHEET**

BID # 2009-005 DESCRIPTION: Commercial Natural Gas  
Kitchen Range

Kitchen Range – Make & Model : \_\_\_\_\_

UNIT PRICE

Kitchen Range (includes install/hookup): \_\_\_\_\_

Ventilation System (includes install): \_\_\_\_\_

Fire Extinguishing System (includes install): \_\_\_\_\_

TOTAL PRICE: \_\_\_\_\_

All bids must include detailed description of materials and specifications of :  
Kitchen Range, Ventilation System, and Fire Extinguishing System.

All bids must include three (3) references(contact name and phone) for like  
equipment and installation.

Failure to provide sufficient information requested above or failure to match  
specifications requested in this bid, will disqualify the bid from consideration.

Days to delivery: \_\_\_\_\_

Bidder's Name : \_\_\_\_\_

Address : \_\_\_\_\_

\_\_\_\_\_

Phone : \_\_\_\_\_ Date : \_\_\_\_\_

Authorized Signature : \_\_\_\_\_

Printed Name : \_\_\_\_\_

Title : \_\_\_\_\_