

BIDDING REQUIREMENTS for PURCHASING

NOTICE AND INFORMATION FOR BIDDERS

Attachment A: Bid Breakdown & Schedule

Bidder: _____

DASNY Contact: Kevin Towle, Purchasing Coordinator, (518) 257-3209

Services/Product Required By: As soon as possible based on product lead times.

Description: Furnish and Deliver Cafeteria Equipment

Bid Open Location: DASNY, Corporate Headquarters, 515 Broadway, Albany, NY 12207

Bid Open Date and Time: Monday, October 21st, 2024 at 2:30PM EST.

Manufacturer	Make/Model	Description	Qty	UOM	Unit Price	Extended Price
BK Resources	STE-5-120 72"	Steam Table- (5 Well) 120v Electric Steam Table, 72.4 in. L x 30.5 in. D x 34 in. H	2	EA	\$	\$
Eagle Group	HT6CB-240-3	Spec Master Series Six Pan Open Well Electric Hot Food Table with Sliding Doors - 240V, 3 Phase, 94.5 in. L x 30 in. x D x 34 in. H	1	EA	\$	\$
Advance Tabco	DL-30-72	Stainless Steel Prep Table with Sinks, Drawer, Cutting Board, and Underself - 72", 72in. L 30in. W 45 1/2 in. H	1	EA	\$	\$
Sapphire	SMTB-3036S	Stainless Steel Worktable with Underself with 5" Backsplash, 30"D x 36"L	1	EA	\$	\$
Advance Tabco	PRB-24-83C	3 Compartment Prestige Series Underbar Sink with (2) 30" Drainboards and Deck Mount Faucet, 25" x 96"	1	EA	\$	\$
Prepline	PHSP	Hands Free Hand Sink with Pedestal Base, 6" gooseneck faucet, drain and foot water valves included, 14" X 10" X 5" Bowl Size	1	EA	\$	\$
Avantco	CPW-68-HC	Tub White Ice Cream Dipping Cabinet, 7 3/4" L x 12 Tub	1	EA	\$	\$
Estella Café	ECEMS	Three Group Automatic Espresso Machine - 220-240V	1	EA	\$	\$
Avantco	SS-CFT-60-HC	60" Stainless Steel Refrigerated Salad Bar / Cold Food Table	1	EA	\$	\$
Avantco	SS-CFT-48-HC	48" Stainless Steel Refrigerated Salad Bar / Cold Food Table	1	EA	\$	\$
2 Star Max	5136CF	Radiant Electric Charbroiler 208/240V	3	EA	\$	\$
Super Runner Econ	3m Dyeam SR114E	Electric Floor Fryer- 208V, 3 Phase, 40 lb.	4	EA	\$	\$
Vulcan	HEG36E	Electric Countertop Griddle with Snap-Action Thermostatic Controls- 240V, 3 Phase, 16.2 kW, 36"	1	EA	\$	\$
Benchmark		Soup Station Warmer W/ 2 Ladles / Lids	1	EA	\$	\$
Bottom Tools	ETL 10 KW, 1	Single Deck Full Size 240V Commercial Electric Convection	1	EA	\$	\$

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		Oven ETL 10 KW, 1 Phase with Casters & Glass Doors				
Imperial	IR-10 60" Gas	10 Burner Range With Two Standard Ovens, 60"	1	EA	\$	\$
Avantco	MX30H	30 Qt. Planetary Floor Mixer with Guard & Standard Accessories - 120V, 1 3/4 hp	1	EA	\$	\$
Hoodmart	STAINLESS_2	Replace existing Commercial Vent Baffle Grease Filter	5	EA	\$	\$
True	STG2RRI-2S 68"	Two Door Two Section Roll in Refrigerator, (2) Left/ Right Hinge Solid doors, 115v	2	EA	\$	\$
Beverage Air	FB27HC-1S 30"	One Section Reach in Freezer (1) Solid Door, 115v	2	EA	\$	\$
True	T-43-HC 47"	Two Section Reach In Refrigerator, (2) Left/Right Hinge	1	EA	\$	\$
<u>Servit</u>	CH1UFICD	Insulated Holding Cabinet with Clear Dutch Doors- 120V, 2000W	1	EA	\$	\$
		White Glove Inside Delivery		LS	\$	\$

If bidding or proposing commodities other than those specified, the bidder must, in every instance, give all information required in Section 2.0 (B) of the Notice and Information for Bidders. Products will only be considered if proof of comparability is provided to DASNY in writing. A determination that a commodity or product is an "or equal" will be determined by DASNY in its sole and absolute discretion and any such determination will be final.

TOTAL BID _____

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(The below questions 1) and 2) need only be answered if the above total bid is for one million dollars or more)

- 1. Does your firm anticipate the use of subcontractors and outside suppliers specific to this procurement
Yes No
- 2. Does your firm anticipate the creation of employment opportunities arising from this procurement?
Yes No

(The below information must be completed for all bids.)

Identify all subcontractors, if any: _____

STATE, PROVINCE FOR FOREIGN COUNTRY
THAT YOUR FIRM'S PRINCIPAL PLACE OF
BUSINESS IS LOCATED:

_____ BIDDER (FIRM NAME)

ADDRESS OF FACTORY OR PLANT WHERE
ITEMS ARE MANUFACTURED AND/OR
ASSEMBLED. *(Attach additional sheet(s) if more
than one manufacturer)*

_____ SIGNATURE

_____ NAME (TYPE/PRINTED)

_____ TITLE

_____ Date

_____ Email address

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Attachment B: Detailed Specifications

Line No.	Item Description	Mfr	SKU	Qty
Kitchen Equipment				
1	Radiant Electric Charbroiler 208/240V	2 Star Max	5136CF	3
2	3 Compartment Prestige Series Underbar Sink with (2) 30" Drainboards and Deck Mount Faucet, 25" x 96"	Advance Tabco	PRB-24-83C	1
3	Stainless Steel Prep Table with Sinks, Drawer, Cutting Board, and Undershelf - 72", 72in. L 30in. W 45 1/2 in. H	Advance Tabco	DL-30-72	1
4	30 Qt. Planetary Floor Mixer with Guard & Standard Accessories - 120V, 1 3/4 hp	Avantco	MX30H	1
5	48" Stainless Steel Refrigerated Salad Bar / Cold Food Table	Avantco	SS-CFT-48-HC	1
6	60" Stainless Steel Refrigerated Salad Bar / Cold Food Table	Avantco	SS-CFT-60-HC	1
7	Tub White Ice Cream Dipping Cabinet, 7 3/4" L x 12 Tub	Avantco	CPW-68-HC	1
8	Soup Station Warmer W/ 2 Ladles / Lids	Benchmark		1
9	One Section Reach in Freezer (1) Solid Door, 115v	Beverage Air	FB27HC-1S 30"	2
10	Steam Table- (5 Well) 120v Electric Steam Table, 72.4 in. L x 30.5 in. D x 34 in. H	BK Resources	STE-5-120 72"	2
11	Single Deck Full Size 240V Commercial Electric Convection Oven ETL 10 KW, 1 Phase with Casters & Glass Doors	Bottom Tools	ETL 10 KW, 1	1
12	Spec Master Series Six Pan Open Well Electric Hot Food Table with Sliding Doors - 240V, 3 Phase, 94.5 in. L x 30 in. x D x 34 in. H	Eagle Group	HT6CB-240-3	1
13	Three Group Automatic Espresso Machine - 220-240V	Estella Café	ECEMS	1
14	Replace existing Commercial Vent Baffle Grease Filter	Hoodmart	SKU: STAINLESS_2	5
15	10 Burner Range With Two Standard Ovens, 60"	Imperial	IR-10 60" Gas	1
16	Hands Free Hand Sink with Pedestal Base, 6" gooseneck faucet, drain and foot water valves included, 14" X 10" X 5" Bowl Size	Prepline	PHSP	1
17	Stainless Steel Worktable with Undershelf with 5" Backsplash, 30"D x 36"L	Sapphire	SMTB-3036S	1
18	Insulated Holding Cabinet with Clear Dutch Doors- 120V, 2000W	Servit	CH1UFICD	1
19	Electric Floor Fryer- 208V, 3 Phase, 40 lb.	Super Runner Econ	3m Dyeam SR114E	4
20	Two Door Two Section Roll in Refrigerator, (2) Left/ Right Hinge Solid doors, 115v	True	STG2RRI-2S 68"	2
21	Two Section Reach In Refrigerator, (2) Left/Right Hinge	True	T-43-HC 47"	1
22	Electric Countertop Griddle with Snap-Action Thermostatic Controls - 240V, 3 Phase, 16.2 kW, 36"	Vulcan	HEG36E	1
23	White Glove Inside Delivery			1

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Attachment C: Scope of Work and Site Logistics

Scope of Work

Awarded Bidder will furnish and deliver, including “white glove” delivery, unpacking, make ready for use, set in place and removal of debris for the specified equipment to the York College.

Bidder will be required to schedule and coordinate delivery with the point of contact provided on the Purchase Order prior to making deliveries.

Site Logistics

The delivery address York College Cafeteria, 94-20 Guy R Brewer Blvd, Jamaica, NY 11451

- Deliveries shall occur during normal business hours unless otherwise directed.
- There is a loading dock at the site.
- The delivery location is on the first floor located a short distance from the loading dock.
- There are no stairs or elevators.
- Project is on the first floor.

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