Arlington Heights School District 25 **Food Service Equipment Bid Form**

South & Thomas Middle Schools

| **Item** | **Manufacturer** | **Model/Specifications** | **Qty** | **Per Unit Bid** | **Total Cost** |
| --- | --- | --- | --- | --- | --- |
| Cabinet, Enclosed, Bun/Food Pan | Cambro  Delivery\* Included | [Cambro Model No. PCU2000HH615](https://drive.google.com/file/d/1-lkS4blMghgL0JVR3I5aPRQiC0X024nF/view?usp=drive_link)  Pro Cart UltraTM Hot Food Pan Carrier, electric, touch screen, front loading, (2) active hot compartment, Nylon paddle‐style latches,spring loaded magnetic door catch, 30"W x 38"D x 68"H, (4) 6"heavy duty casters (2 fixed, 2 swivel with brakes), (20) 4" deep GN 1/1 food pans, 115V/50/60/1‐ph, 507 watts, 4.43 amps, cETLus, NSF  Pricing to include delivery off truck, uncrate, and set in place.  4 units to be delivered to South Middle School  4 units to be delivered to Thomas Middle School | 8 |  |  |
| Combi Oven | Rational | [RATIONAL Model No. ICP 10‐FULL NG 208/240V 1 PH (LM100EG](https://drive.google.com/file/d/1AXex_NHMnueDfKRrP3csNeCpk13tNuID/view?usp=drive_link)) (CE1GRRA.0000240) iCombi Pro® 10‐Full Size Combi Oven, natural gas,(10) 18" x 26" sheet pan or (20) 12" x 20" steam pan or (10) 2/1 GN pan capacity, (5) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature  range, quick clean, care control, eco mode, 6‐point core temperature probe, retractable hand shower, Ethernet interface, Wi‐Fi enabled, 152,000 BTU, 208/240v/60/1‐ph, 6 ft. cord, 1.5 kW, CE, IPX5, cCSAus, NSF, ENERGY STAR​®  ​​ICARESYSTEM AUTODOSE iCareSystem AutoDose, Integrated autonomous cleaning and storage system for iCombi Pro tabletop units. Uses RATIONAL Active Green and Care cartridges  56.01.912 Active Green Cleaner Cartridges, iCombi Pro Table Top units with AutoDose option /6 cartridges per box  56.01.914 Care Cartridges, iCombi Pro Table Top units with AutoDose option /6 cartridges per box | 4 |  |  |
|  | Rational Warranty | 2 years parts and labor, 5 years steam generator warranty  9999.4104 K‐12 Extended Warranty: Extends the warranty for 12 months beyond the Original Equipment Warranty to 3 years parts and labor. |  |  |  |
|  | Rational Install\* | 9999.2002 Pre‐Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip).  9999.2211 RCI RATIONAL Certified Installation, new certified  installation for each individual gas table‐top iCombi on a stand or counter, 100 miles (200 round‐trip) included. (Do not use for Combi‐ Duo, See attached installation flyer for details)  8720.1561US Installation Kit, for gas iCombi/SCC/CMP 102G (208‐240/60/1ph); gas iCombi/SCC/CMP 201G (120/60/1ph); gas iCombi/SCC/CMP 202G (208‐240/60/1ph)  1900.1154US Water Filtration Single Cartridge System, for any iVario, single Combi model, or XS or half‐size Combi‐Duos, includes: (1) single head with pressure gauge, R95‐CL filter & filter installation kit  9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit |  |  |  |
| Combi Oven, Stand | Rational | 60.31.092 Stand III Stationary Oven Stand, 26‐3/8"H, (14) supporting rails, side panels, rear panel and cover, stainless steel construction, for iCombi 6‐ and 10‐full size Classic/Pro | 4 |  |  |
| Total Cost | | | | |  |

\*Delivery & Install Information:

Thomas Middle School

1430 N. Belmont Ave

Arlington Heights, IL 60004

Delivery Door: 15 (enter drive near corner of Thomas & Belmont)  
No Dock - lift gate needed

South Middle School

400 S. Highland Ave.

Arlington Heights, IL 60004

Delivery Door: 11 (enter off W. South St.)

No Dock - lift gate needed

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Name and Title of Person Authorizing this Bid:

Company Name:

Authorized Signature:

Date: