





Bullitt County Public Schools

1040 Highway 44 East
Shepherdsville, Kentucky 40165

502-869-8000
Fax 502-543-3608
www.bullittschools.org

DATE: August 13, 2018

TO: Mr. Jesse Bacon, Superintendent 

FROM: Angela Voyles, Director of School Food Service 

RE: Request to Award Food Service Equipment Bid (2018-2019#8)

The Board of Education approved School Food Service's request to solicit bids for food service equipment awarded by the Kentucky Department of Education's FY 18 Equipment Assistance Awards at the May 2018, Board meeting. The bid opening was held at 1:00 PM on August 2, 2018, in the School Food Service office. Attached are the bid submissions. Only one bid submission was complete* therefore SFS is requesting to accept the bid by C & T Design and Equipment Company. The KDE grant award of \$22,000 (per item, totaling \$44,000) covers the entire cost of the equipment to be purchased.

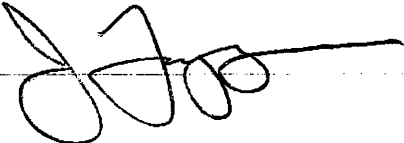
Please let me know if you need any additional information regarding this request.

* The bid submission received by Central Restaurant Products did not include a required Vendor Response form. However, even if Central Restaurant Products submitted a Vendor Response form, SFS would have recommended C& T Design and Equipment Company based on the lower price.



Vendor Response Form:

Invitation for Bid: Combi Steamer Ovens

Date: 7/31/18Vendors Complete Mailing Address: 6315 Midland Industrial Drive Shelbyville KY 40065Firm: C&T Design and Equipment Co.Signed by: Title: Sales / Project ManagerAddress: 6315 Midland Industrial Drive Shelbyville KY 40065Telephone: 502-633-8030 office or 502-931-2237cell

	Shepherdsville E.S.: SCC 102 natural gas (Including all accessories listed in IFB)	Brooks E.S.: SCC62 208V (Including all accessories listed in IFB)
Price:	\$20,943.49	\$14,378.36
Shipping/Delivery	Free	Free
Total Price	\$20,943.49	\$14,378.36
Warranty Information	2 year parts and labor thru Rational	2 year parts and labor thru Rational

Free Start-Up: YES

Free Initial Training: YES

Free Additional Training: YES


35-321-85

OK.
Harris

CERTIFICATION OF COMPLIANCE WITH SPECIFICATIONS

In compliance with the invitation to bid, and subject to all the conditions thereof, the undersigned hereby certifies that all items and/or services included in this bid shall be in compliance with all requirements and technical specifications included in this invitation to bid, except as noted below:

EXCEPTIONS:

NAME OF COMPANY CET Design & Equipment Co.
ADDRESS 6315 Midland Industrial Drive Shelbyville, KY ZIP CODE 40065
BY  (signature)
(PLEASE PRINT OR TYPE NAME) Joe Fussenecker
OFFICIAL TITLE SALES / Project Manager
TELEPHONE NUMBER 502-633-8030 FAX# 502-633-8031
DATE 7/31/18

NOTE: THIS COMPLIANCE SHEET MUST BE SIGNED AND ATTACHED TO BID FORM TO QUALIFY YOUR BID.

CONFLICT OF INTEREST

It shall be a breach of ethical standards for any employee with procurement authority to participate directly in any proceeding or application; request for ruling or other determination; claim or controversy; or other particular matter pertaining to any contract or subcontract, and any solicitation of proposal therefore, in which to his/her knowledge:

(a) (S)He, or any member of his/her immediate family, has a financial interest herein: or

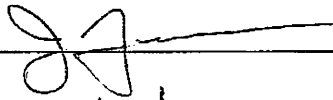
(b) a business or organization which (s)he or any member of his/her immediate family has a financial interest as an officer, director, trustee, partner or employee, is a party; or

(c) any other person, business, or organization with whom (s)he or any member of his/her immediate family is negotiating or had an arrangement concerning prospective employment is a party direct or indirect participation shall include, but not limited to, involvement through decision, approval, disapproval, recommendation, preparation of any part of a purchase request, influencing the content of any specification or purchase standard, rendering of advice, investigation, auditing or in any other advisory capacity.

It is a violation of Kentucky law for any board member or employee, or a member of their immediate family, to have a pecuniary interest either directly or indirectly in an amount exceeding \$25.00 per year in any purchase of goods or services by the board of education or any school thereof. Violation of this provision subjects the board member or employee to forfeiture of their position and/or employment with the school system.

I, hereby certify that no member of my immediate family is an employee or board member of the Bullitt County Board of Education.

Signature



Date

7/31/18

KRS 156.480

OAG 80 32

Model Procurement Code 45A.455

NOTE: THIS CERTIFICATION MUST BE SIGNED AND ATTACHED TO THE BID FORM IN ORDER FOR YOUR BID TO BE QUALIFIED.

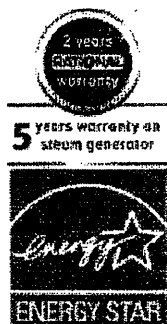
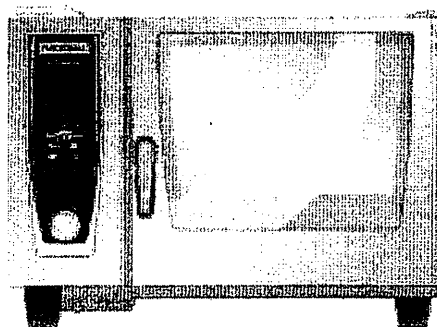
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Specification

Fri Apr 20 16:43:05 CEST 2018

SelfCookingCenter® SCC 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)



Capacity

- Six (6) full-size sheet pans (18"x26") or Twelve (12) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8" (68 mm)

Standard Features

- Electrically heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- Optical rack signaling function
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Optical rack signalling function
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system

- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- Height adjustable feet $\pm 3/8"$ (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking
- UL listed as Commercial Cooking Appliance with Integral Systems for Limiting the Emission of Grease-laden Air

Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode - determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Maximum rack height 5 1/4 ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

Ventilation approvals

- This appliance conforms to the EPA 202 test in accordance to the ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

Approval/Labels



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Specification

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SelfCookingCenter® SCC 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)

ConnectedCooking



For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

Combi-Steam mode



Steam °F/(°C) 85 to 265/(30 to 130)



Hot air °F/(°C) 85 to 575/(30 to 300)



Combi °F/(°C) 85 to 575/(30 to 300)

iCookingControl - Automatic cooking



7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

HiDensityControl®



Highest steam saturation, and dynamic air mixing for perfect and even cooking

Efficient CareControl



Efficient self-cleaning CareControl recognizes soiling and scale and removes it

iLevelControl



Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings.

Technical Specification

Dimensions	Width	Depth	Height
Exterior	42 1/8" (1,069 mm)	38 3/8" (976 mm)	30 3/4" (782 mm)
Incl. Vent/Handle	-	40 7/8" (1,038 mm)	32 3/4" (832 mm)
Shipping	45 5/8" (1,160 mm)	44 1/8" (1,120 mm)	39 3/8" (1,000 mm)

Weight

Max Per Shelf	66 lbs
Max Load Size	132 lbs
Net	327 lbs
Shipping	396.5 lbs

Size	Electric, 60 hz	Breaker	Cable connection	Running Amps
62	208V 3 PH	70A	#3	61.4 amps
62	240V 3 PH	80A	#3	70.8 amps
62	480V 3 PH	40A	#6	31.5 amps
62	440V 3 PH	35A	#8	29 amps

Not supplied with cable connection. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Special voltages available upon request. Do not use fuses. Supplied with an external data interface (splashwater proof LAN socket RJ45).

Thermal load and airflow requirements

Latent	958 W
Sensible	1236 W
Unit free standing	26945 ft³/h
One side against a wall	16986 ft³/h
Noise values	65 dBA

Connected load electric

Hot air connection:	21.6 kW
Steam connection:	18 kW
Connected load electric:	22.1 kW

Water Requirements

Connection	3/4" GHT
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21.57 psi (1.5-6 bar)
Average Treated Water	2.2 gal/h
Consumption	
Min/Max Flow Rate	3 gpm/6.6 gpm
Water Drain	2" OD (50 mm) hub

Connect only to 2" (XS = 1 5/8") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO or deionization

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

RATIONAL USA Inc.

1701 Golf Road, Suite C-120, Commerce
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

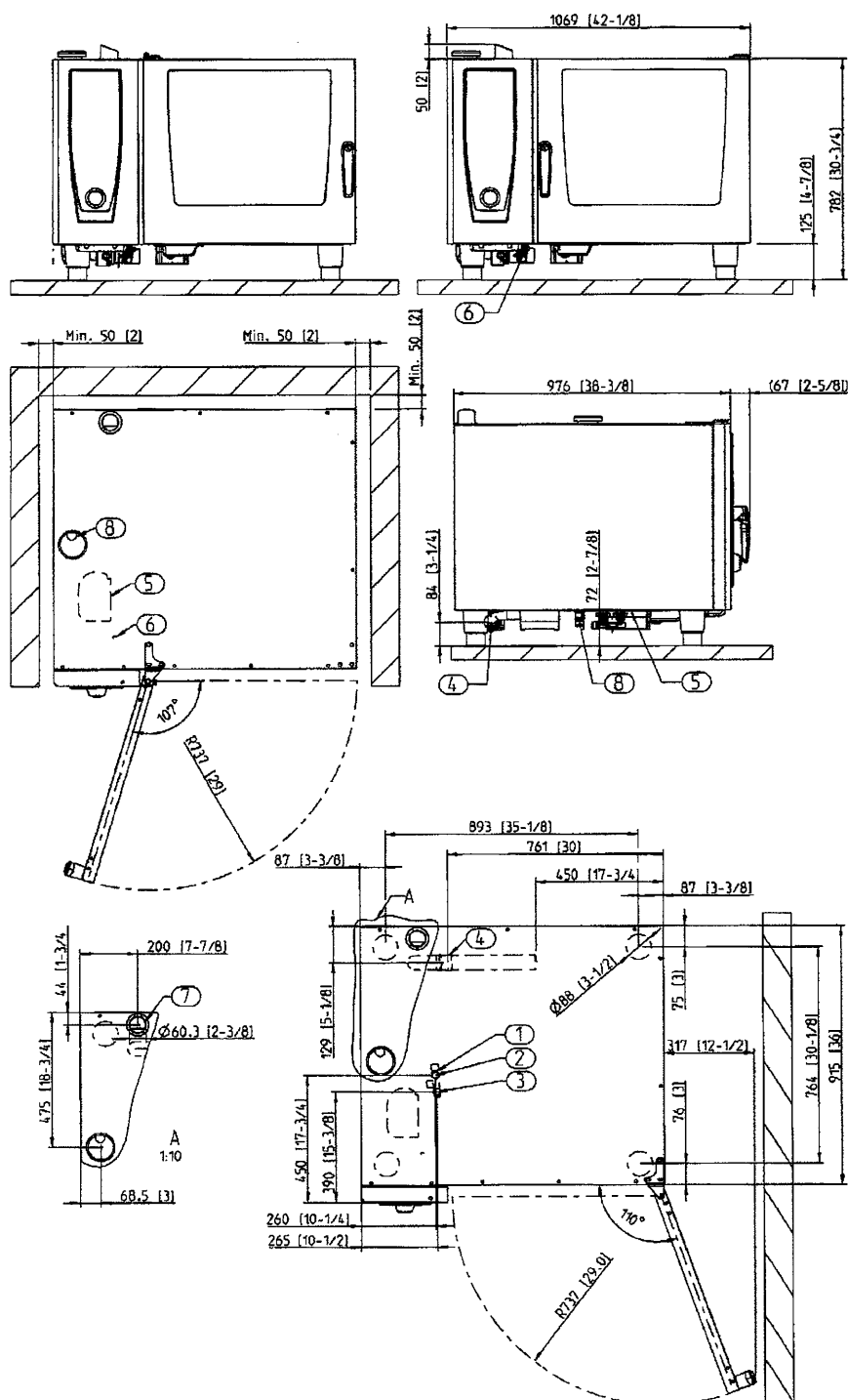
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Specification

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SelfCookingCenter® SCC 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)



1. Common water supply (cold water) "Single" water connection as shipped 2. Water supply cold water / condensate "Split" water connection 3. Water supply cold / Treated "Split" water connection 4. Water drain 5. Electrical connection wire entrance 6. Chassis Ground connection 7. Steam Vent pipe DN 2 3/8" / 60 mm 8. Splashwater-proof Ethernet socket RJ45; minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

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Specification

Fri Apr 20 16:43:05 CEST 2018

SelfCookingCenter® SCC 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)

ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps / AWG	Voltage / breaker / running amps / AWG
<input type="checkbox"/> 208V 3 Ph / 70 / 61.4 / #3 - field retrofittable to 240 V	<input type="checkbox"/> 240V 3 Ph / 80 / 70.8 / #3
<input type="checkbox"/> 480V 3 Ph / 40 / 31.5 / #8 - field retrofittable to 440 V	<input type="checkbox"/> 440V 3 Ph / 35 / 29.0 / #8

ACCESSORIES

<input type="checkbox"/> Installation Kits – include electrical, water and drainage connection	
<input type="checkbox"/> 208 or 240/60/3Ph	8720.1563US
<input type="checkbox"/> 480 or 440/60/3Ph	8720.1552US
<input type="checkbox"/> RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power	56.00.210A
<input type="checkbox"/> RATIONAL Care Tabs – prevents scale deposits	56.00.562
<input type="checkbox"/> Certified installation by RATIONAL SERVICE-PARTNERS	See document
<input type="checkbox"/> RATIONAL Single Water Filter- for all single models and Combi-Duo XS/XS, 61/61 and 61/101	1900.1154US
<input type="checkbox"/> RATIONAL Double Water Filter- for Combi-Duo 62/62 and 62/102 or if used for more than 2 units	1900.1150US
<input type="checkbox"/> Seven (7) shelf hinging rack	60.62.137
<input type="checkbox"/> Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs	87.00.521US
<input type="checkbox"/> Available stands – standard (stationary) and mobile (open or closed)	See accessories brochure
<input type="checkbox"/> Mobile catering stand – especially for heavy mobile catering usage	60.30.891
<input type="checkbox"/> Catering kit for mobile catering stand – support frame and feet	60.73.141
<input type="checkbox"/> Mobile oven racks and Finishing® plate racks – easier operation of full loads	See accessories brochure
<input type="checkbox"/> Run-in rail for mobile oven and plate racks	60.62.094
<input type="checkbox"/> Transport trolley for mobile oven and plate racks – standard and height adjustable	See accessories brochure
<input type="checkbox"/> Stackable Combi-Duo kit, – for stacking with 61 gas or electric - options: mobile or feet	See accessories brochure
<input type="checkbox"/> Heat shield – for installation next to heat source (e.g. range, grill)	60.70.392
<input type="checkbox"/> Condensation breaker – to divert steam from the unit into existing hood system	60.72.591
<input type="checkbox"/> UltraVent recirculating hood	60.74.972
<input type="checkbox"/> UltraVent Plus recirculating hood	60.74.976
<input type="checkbox"/> RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data	42.00.162
<input type="checkbox"/> VarioSmoker – for a large variety of smoked products	60.73.010
<input type="checkbox"/> For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more	See accessories brochure

FACTORY INSTALLED OPTIONS (special order)

- ☐ Left-hinged door 208V / 240V / 480V / 440V
- ☐ Door safety lock – handle is turned left then right before the door can be opened
- ☐ Sous-Vide core temperature probe, includes core temperature probe (both attach externally)
- ☐ Externally attached standard core temperature probe
- ☐ 3 Core temperature probes for iLevelControl includes core temperature probe (both attach externally)
- ☐ Lockable control panel cover
- ☐ Control panel protection
- ☐ Mobile oven rack package (mobile oven rack + run-in rail)
- ☐ Unit with special hinging racks for bakeries and supermarkets
- ☐ Integrated fat drain (only in conjunction with UG II or US IV stands)
- ☐ Marine version (electric units only)
- ☐ Security version

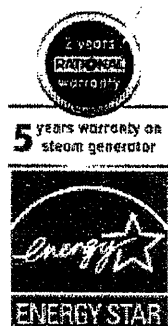
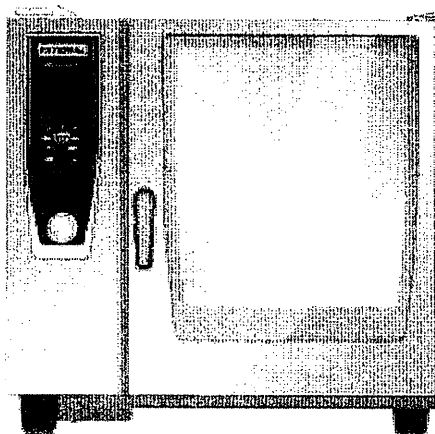
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Specification

Thu Oct 13 18:55:19 CEST 2016

SelfCookingCenter® 102 G (10 x 18 x 26 inch/20 x 12 x 20 inch)



Capacity

- Ten (10) full-size sheet pans (18"x26") or Twenty (20) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8" (68 mm)

Standard Features

- Gas heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- Optical rack signaling function
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification

- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system
- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- Height adjustable feet $\pm 3/8"$ (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking

Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode - determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

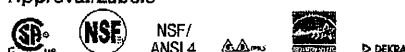
Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Maximum rack height 5 1/4 ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

Approval/Labels



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Specification

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SelfCookingCenter® 102 G (10 x 18 x 26 inch/20 x 12 x 20 inch)

iCookingControl - Automatic cooking



7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

Combi-Steam mode



Steam °F/(°C) 85 to 265/(30 to 130)



Hot air °F/(°C) 85 to 575/(30 to 300)



Combi °F/(°C) 85 to 575/(30 to 300)

HiDensityControl®



Highest steam saturation, and dynamic air mixing for perfect and even cooking

Efficient CareControl



Efficient self-cleaning CareControl recognizes soiling and scale and removes it

iLevelControl



Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings.

Technical Specification

Dimensions	Width	Depth	Height
Exterior	42 1/8" (1,069 mm)	38 1/4" (971 mm)	41" (1,042 mm)
Incl. Vent/Handle	-	40 7/8" (1,038 mm)	43 1/8" (1,096 mm)
Shipping	45 5/8" (1,160 mm)	44 1/8" (1,120 mm)	48 7/8" (1,240 mm)
Weight			
Max Per Shelf	66 lbs		
Max Load Size	198 lbs		
Net	448 lbs		
Shipping	491.5 lbs		

Size	Electric. 60 hz Breaker	Cable connection	Running Amps
102	208V 15 A	6-15P	3.85 amps
102	240V 15 A	6-15P	3.33 amps

All gas units are supplied with 8 ft. 14-3 AWG cord and plug. Dedicated 2 pole circuit breaker required. The 208/240v gas units are 1 Ph L1, L2, G (208v is field retrofittable to 240v) and come with 6-15P. The 120v gas units are 1Ph L1,N,G, and come with 5-15P. Due to GFCI having a 4-6mA tolerance, 208/240v is recommended. Do not use fuses. Special voltages available upon request.

Thermal load and airflow requirements

Latent	1764 W
Sensible	2152 W
Unit free standing	44391 ft³/h
One side against a wall	27969 ft³/h
Noise values	70 dBA

Rated thermal load

	Natural gas	Liquid gas LPG
Total	170,000 BTU	166,800 BTU
Steam	151,500 BTU	148,300 BTU
Hot air	170,000 BTU	166,800 BTU
Required gas pressure:	6.5" - 10" w.c.	10" - 13" w.c.

Connected load electric: 0.8 KW
Gas supply/connection: 3/4" NPT

Water Requirements

Connection	3/4" GHT
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Average Treated Water Consumption	2.9 gal/h
Min/Max Flow Rate	3 gpm/6.6 gpm
Water Drain	2" OD (50 mm) hub

Connect only to 2" (XS type 6 2/3 = 1 5/8") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the Inter-national Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl₂)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl⁻)	< 4.66 gr/gal (80 ppm)	RO or deionization

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

RATIONAL USA Inc.

1701 Golf Road, Suite C-120, Commerce
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

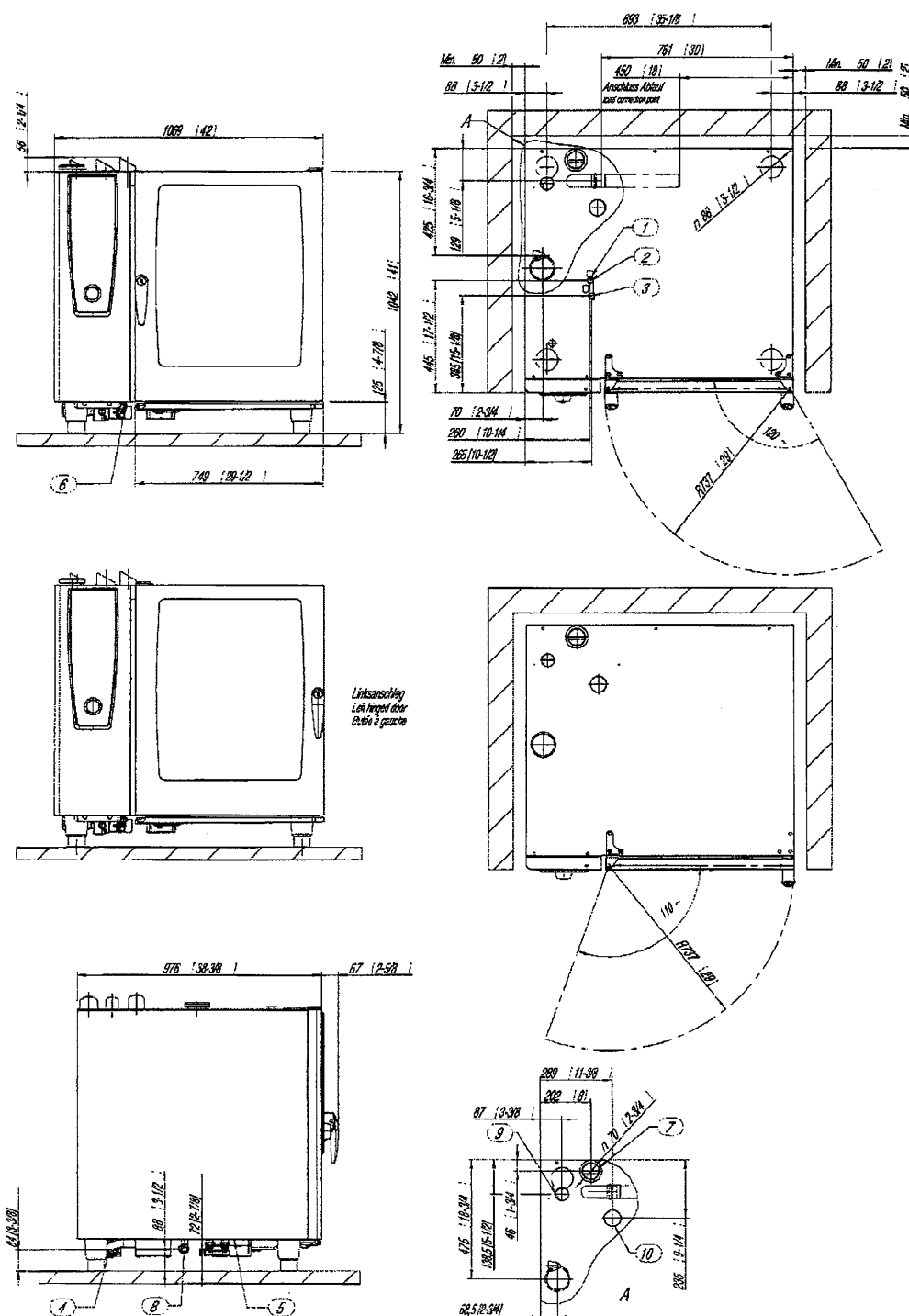
We reserve the right to make technical improvements



Specification

SelfCookingCenter® 102 G (10 x 18 x 26 inch/20 x 12 x 20 inch)

Thu Oct 13 18:55:19 CEST 2016



1. Common water supply (cold water) "Single" water connection as shipped 2. Water supply cold water / condensate "Split" water connection 3. Water supply cold / Treated "Split" water connection 4. Water drain 5. Electrical connection wire entrance 6. Chassis Ground connection 7. Steam Vent pipe DN 2 3/4" / 70 mm 8. Gas connection 3/4 NPT 9. Steam burner exhaust pipe 10. Hot-air burner exhaust pipe minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

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Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
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Specification

Thu Oct 13 18:55:19 CEST 2016

SelfCookingCenter® 102 G (10 x 18 x 26 inch/20 x 12 x 20 inch)

GAS OPTIONS

- ☐ Natural Gas
- ☐ Liquid Gas (LP)

ELECTRICAL CONNECTION ON GAS UNITS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps

- ☐ 208V 1 Ph / 15 / 3.85 / comes with 6-15P cord and plug -field retrofittable to 240 V
- ☐ 240V 1 Ph / 15 / 3.33 / comes with 6-15P cord and plug

ACCESSORIES

- ☐ Installation Kits – include electrical, water and drainage connection
 - ☐ Gas 208-240 V/60/1 Ph 8720.1561US
- ☐ RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power 56.00.210A
- ☐ RATIONAL Care Tabs – prevents scale deposits 56.00.562
- ☐ Certified installation by RATIONAL SERVICE-PARTNERS See document
- ☐ Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs 87.00.523US
- ☐ Available stands – standard (stationary) and mobile (open or closed) See accessories brochure
- ☐ Mobile catering stand – especially for heavy mobile catering usage 60.30.891
- ☐ Catering kit for mobile catering stand – support frame and feet 60.73.141
- ☐ Mobile oven racks and Finishing® plate racks – easier operation of full loads See accessories brochure
- ☐ Run-in rail for mobile oven and plate racks 60.62.094
- ☐ Transport trolley for mobile oven and plate racks – standard and height adjustable See accessories brochure
- ☐ Stackable Combi-Duo kit, – for stacking with 61 gas or electric - options: mobile or feet See accessories brochure
- ☐ Heat shield – for installation next to heat source (e.g. range, grill) 60.70.393
- ☐ Condensation breaker – to divert steam from the unit into existing hood system 60.72.592
- ☐ KitchenManagement System – RATIONAL software to operate units from your laptop / desktop 60.72.660
- ☐ RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data 42.00.162
- ☐ VarioSmoker – for a large variety of smoked products 60.73.010
- ☐ For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more See accessories brochure

FACTORY INSTALLED OPTIONS (special order)

- ☐ Left-hinged door natural gas
- ☐ Left-hinged door liquid gas (LP)
- ☐ Ethernet cable – for easy connection of LAN cable
- ☐ Door safety lock – handle is turned left then right before the door can be opened
- ☐ Sous-Vide core temperature probe, includes core temperature probe (both attach externally)
- ☐ Externally attached standard core temperature probe
- ☐ 3 Core temperature probes for iLevelControl includes core temperature probe (both attach externally)
- ☐ Lockable control panel cover
- ☐ Control panel protection
- ☐ Mobile oven rack package (mobile oven rack + run-in rail)
- ☐ Unit with special hinging racks for bakeries and supermarkets
- ☐ Integrated fat drain (only in conjunction with UG II or US IV stands)
- ☐ Security and prison version

8/2/2018

Bullitt County Public Schools Mail - Fwd: Bullitt County Board of Education IFB- Combi Steamer Ovens (C&T Design)



Murphy, Annette <annette.murphy@bullitt.kyschools.us>

Fwd: Bullitt County Board of Education IFB- Combi Steamer Ovens (C&T Design)

Angela Voyles <angela.voyles@bullitt.kyschools.us>
To: Annette Murphy <annette.murphy@bullitt.kyschools.us>

Wed, Aug 1, 2018 at 8:37 AM

----- Forwarded message -----

From: Amber Grieshaber <agrieshaber@c-t-design.com>
Date: Wed, Aug 1, 2018, 8:26 AM
Subject: Bullitt County Board of Education IFB- Combi Steamer Ovens (C&T Design)
To: <Angela.Voyles@bullitt.kyschools.us>
Cc: <joef@c-t-design.com>

Good Morning,
Please see the attached for your bid.

Thank you
Amber Grieshaber

Description: CT_letterhead_small copybigger
6315 Midland Industrial Drive
Shelbyville, Ky 40065
502-633-8030

3 attachments



C&T Design and Equipment Co. image001.png
11K



C&T Design and Equipment Co. image001.png
11K



Bullitt County Board of Education IFB- Combi Steamer Ovens.pdf
548K

Central[®]

RESTAURANT PRODUCTS

7750 Georgetown Rd • Indianapolis, IN 46268
Phone 800-222-5107 • Fax 800-882-0086

Quotation

Quotation# 38553473
Date 07/24/18
Customer# 068916
Page 1 of 2

Bullitt Co Schl Dist
1040 Hwy 44 E
Attn: Accts Payable
Shepherdsville, KY 40165

Ship To:
Shepherdsville Elmntry School
527 W. Blue Lick Road
Attn: Cafeteria/Food Service
Shepherdsville, KY 40165

Remit Payment To: PO Box 78070 Indianapolis, IN 46278-0070

Quote Date		Quote Expires	Payment Terms		Customer PO	Contact	
12/08/17		01/14/19	GOVT Net 15 Days			Angela Voyles	
Product Consultant			Ship Via		Freight Terms		
Chas Pressel ext 8252			US MAIL First Class		FOB	ORIGIN/PREPAID	AND ADD
Item	Product/Description		Quantity	Price	U/M	Extension	
1	W969-SCC62 Combi Oven/Steamer, (6 sheet 12 full pan capacity)		1	13726.70	EA	13726.70	
2	020-029 CLEANER TABLETS FOR SCC COMBI BUCKET OF 100 TABLETS		2	72.34	EA	144.68	
3	W20-19001154US WATER FILTRATION SYSTEM FOR RATIONAL COMBI		1	363.65	EA	363.65	
4	W969-SCC102 Electric Self Cooking Center Full Size		1	16744.72	EA	16744.72	
5	020-006 RATIONAL INSTALLATION KIT		1	340.19	EA	340.19	
6	020-029 CLEANER TABLETS FOR SCC COMBI BUCKET OF 100 TABLETS		2	72.41	EA	144.82	
7	W20-19001154US WATER FILTRATION SYSTEM FOR RATIONAL COMBI		1	364.02	EA	364.02	
Merchandise		Handling	Misc. Charge	Tax	Freight	Quote Total	
						(Continued)	

Accepted By (Printed): _____ Signature _____ Date: _____

By signing above you are agreeing all product and totals are accurate. If purchase is to be made via credit card, signature by cardholder is required indicating authorization to charge card and process order. All prices above are in US dollars. All payments to Central are required to be made in US dollars. * * * * Upon Receipt of your Merchandise * * * * Please inspect your delivery carefully. In the unfortunate event that something is damaged or has to be returned, please call your product consultant. Please save all shipping cartons and packaging. Claims must be reported within 15 days of receiving your delivery. All returns are subject to inspection before a credit is issued and may be assessed a restocking charge. Please return defective items promptly to avoid being charged for the replacement item. Custom manufactured, special orders and used items are not returnable.

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Central[®]

RESTAURANT PRODUCTS

7750 Georgetown Rd • Indianapolis, IN 46268
Phone 800-222-5107 • Fax 800-882-0086

Quotation

Quotation# 38553473
Date 07/24/18
Customer# 068916
Page 2 of 2

Bullitt Co Schl Dist
1040 Hwy 44 E
Attn: Accts Payable
Shepherdsville, KY 40165

Ship To:
Shepherdsville Elmntry School
527 W. Blue Lick Road
Attn: Cafeteria/Food Service
Shepherdsville, KY 40165

Remit Payment To: **PO Box 78070 Indianapolis, IN 46278-0070**

Quote Date	Quote Expires	Payment Terms	Customer PO	Contact	
12/08/17	01/14/19	GOVT Net 15 Days		Angela Voyles	
Product Consultant		Ship Via	Freight Terms		
Chas Pressel ext 8252		US MAIL First Class	FOB	ORIGIN/PREPAID AND ADD	
Item	Product/Description	Quantity	Price	U/M	Extension
8	W002-SERVICES CHARGES FOR WORK PERFORMED BY CENTRAL RESTAURANT SERVICES ** Building Relationships...One Order at a Time! **	1	4300.00	EA	4300.00
Merchandise	Handling	Misc. Charge	Tax	Freight	Quote Total
36,128.78	0.00	0.00	0.00	0.00	36,128.78

Accepted By (Printed): _____ Signature _____ Date: _____

By signing above you are agreeing all product and totals are accurate. If purchase is to be made via credit card, signature by cardholder is required indicating authorization to charge card and process order. All prices above are in US dollars. All payments to Central are required to be made in US dollars. **** Upon Receipt of your Merchandise **** Please inspect your delivery carefully. In the unfortunate event that something is damaged or has to be returned, please call your product consultant. Please save all shipping cartons and packaging. Claims must be reported within 15 days of receiving your delivery. All returns are subject to inspection before a credit is issued and may be assessed a restocking charge. Please return defective items promptly to avoid being charged for the replacement item. Custom manufactured, special orders and used items are not returnable.

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