

**REQUEST FOR PROPOSAL
#R17010**

**COMMERCIAL KITCHEN EQUIPMENT
SERVICE CONTRACT
December 18, 2017**

**Joliet Junior College
Request for Proposal
Commercial Kitchen Equipment Service Contract**

December 18, 2017

Background

Joliet Junior College is a comprehensive community college. The college offers pre-baccalaureate programs for students planning to transfer to a four-year university, occupational education leading directly to employment, adult education and literacy programs, work force and workplace development services, and support services to help students succeed. The College has a combined 15,383 full time and part time students enrolled in Fall 2016 classes on its main campus located within the city of Joliet, and its 5 extension campuses located in Romeoville, Morris, Frankfort, Weitendorf, and City Center in downtown Joliet.

Vision Statement

Joliet Junior College will be the first choice.

Mission Statement

Joliet Junior College is an innovative and accessible institution, dedicated to student learning, community prosperity, cultural enrichment, and inclusion. Joliet Junior College delivers quality lifelong learning opportunities empowering diverse students and the community through academic excellence, workforce training, and comprehensive support services.

OVERVIEW

The Board of Trustees of Joliet Junior College (hereinafter, "JJC") is requesting proposals from Providers for services relating to the preventative and corrective maintenance, inspection, testing and repair of Joliet Junior College commercial kitchen equipment All equipment must be maintained and serviced to meet all applicable health and safety regulations pertaining to operating a commercial food service facility.

Additional scope is discussed in the **SCOPE OF WORK** section of this proposal.

I. RFP SCHEDULE

Date	Event
November 17, 2017	Vendors contacted via email / advertised
December 1, 2017 @ 11:00 A.M.	Mandatory pre-proposal meeting at 214 North Ottawa Street, Joliet Illinois, Room 1036
December 6, 2017 @ 12:00 p.m. CST	Last date/time for submission of written questions via email to purchasing@jjc.edu
December 11, 2017 by 5:00 P.M. CST	Responses to questions emailed
December 18, 2017 @ 2:00 P.M. CST	Proposals must be submitted to the attention of: Janice Reedus, Director of Business & Auxiliary Service, Campus Center Building A, Room 3100, 1215 Houbolt Road, Joliet, IL 60431
December 18-22, 2017	JJC Evaluation Team reviews proposal
January 15, 2018	Notification of Award

II. INSTRUCTIONS TO VENDORS

ADVICE: The department responsible for this RFP is the Business and Auxiliary Services located at Campus Center, Building A, Room 3100, 1215 Houbolt Rd., Joliet, IL 60431-8938. The JJC contact will be Janice Reedus, Director of Business & Auxiliary Services, telephone (815) 280-6640; fax (815) 280-6631.

Please note there is a mandatory pre-proposal meeting on December 1, 2017 at 11:00 a.m. at 214 North Ottawa, Joliet, Illinois, Room 1036. Proposals The College will only accept proposals from those vendors who attended the mandatory pre-proposal meeting.

Questions concerning this RFP will be answered if sent to the Purchasing Department via email to purchasing@jjc.edu on or before **December 6, 2017 at 12:00 P.M.**

All questions and answers will be published and provided to all potential suppliers by end of business day on December 11, 2017.

SUBMISSION: the submission of a response shall be prima facie evidence that the supplier has full knowledge of the scope, nature, quality of work to be performed, the detailed requirements of the project, and the conditions under which the work is to be performed.

Faxed or emailed proposals ARE NOT acceptable. All RFPs must be submitted by the date and time of public opening (see above). RFPs must be submitted on the forms provided in a sealed envelope clearly marked (typed or blocking lettering only) with the vendor's name, return address, RFP for **COMMERCIAL EQUIPMENT SERVICE CONTRACT**, the opening date and time. An original and two (2) copies of the RFP, and a complete electronic copy (DVD or flash drive) of the proposal shall be provided. Each hard copy shall be submitted in a binder. RFPs must be addressed to: Joliet Junior College, Janice Reedus, Director of Business & Auxiliary Services, Campus Center Room A3102, 1215 Houbolt Rd., Joliet, IL 60431-8938.

RFPs not submitted in the format as instructed by this RFP will not be accepted. Addendums to this RFP, once filed, may be submitted in a sealed envelope only, and properly identified, prior to the opening hour.

Receipt of RFP / Late RFP: Sealed RFPs shall be received at the place and until the time indicated in this RFP. It is the sole responsibility of the vendors to ensure timely delivery of the RFP. JJC will not be responsible for failure of service on the part of the U.S. Postal Service, courier companies, or any other form of delivery service chosen by the vendor.

RFPs received after the date and time specified shall be considered LATE, and shall not be opened.

Accuracy of Proposals / Withdrawal of Proposals prior to RFP Opening: Proposals will represent a true and correct statement and shall contain no cause for claim of omission or error. Proposals maybe withdrawn in writing or by facsimile (provided that the facsimile is signed and dated by vendor's authorized representative) at any time prior to the opening hour. However, no proposal may be withdrawn for a period of one hundred twenty (120) days subsequent to the opening of the RFP without the prior written approval of the Director of Business and Auxiliary Services or Joliet Junior College.

ADDENDA: The only method by which any requirement of this solicitation may be modified is by written addendum.

PROPOSAL DUE DATE: The proposal must be received on or before **December 18, 2017 @ 2:00 P.M.** at the Business and Auxiliary Services Department, Campus Center, Room A3100, 1215 Houbolt Rd., Joliet, IL 60431-8938.

INSURANCE:

The supplier performing services for JJC shall:

Maintain worker's compensation insurance as required by Illinois statutes, for all employees engaged in the work.

Maintain commercial liability, bodily injury and property damage insurance against any claim(s), which might occur in carrying out the services, referenced in this RFP. Minimum coverage will be TWO MILLION DOLLARS (\$2,000,000) liability for bodily injury and property damage including product liability and completed operations.

Provide motor vehicle insurance for all owned, non-owned and hired vehicles that are used in carrying out the services described in this RFP. Minimum coverage shall be TWO MILLION DOLLARS (\$2,000,000) per occurrence combined single limit for automobile liability and property damage.

TAXES:

JJC is exempt from all federal excise, state and local taxes unless otherwise stated in this document. In the event taxes are imposed on the services purchased, JJC will not be responsible for payment of the taxes. The supplier shall absorb the taxes entirely. Upon request, JJC's Tax Exemption Certificate will be furnished.

INDEMNIFICATION:

The supplier shall protect, indemnify and hold JJC harmless against any liability claims and costs of whatsoever kind and nature for injury to or death of any person or persons and for loss or damage to any property occurring in connection with or in any incident to or arising out of occupancy, use, service, operations or performance of work in connection with the contract, resulting in whole or in part from the negligent acts or omissions of the supplier.

DISCLOSURE:

Vendor shall note any and all relationships that might be a conflict of interest and include such information with the bid.

TERM OF CONTRACT:

Any contract, which results from this RFP, shall be for a period of one (1) year from the date of the contract award. Assuming continued availability of funding and satisfactory service, JJC may, at its sole option and with the consent of the supplier renew the contract for up to an additional four (4) one -year terms.

BLACKOUT PERIOD:

After the College has advertised for proposals, no pre-proposal vendor shall contact any College officer(s) or employee(s) involved in the solicitation process, except for interpretation of specifications, clarification of bid submission requirements or any information pertaining to pre-bid conferences. Such vendors making such request shall email Janice Reedus, Director of Business & Auxiliary Services, at purchasing@jjc.edu No vendor shall visit or contact any College officers or an employee until after the proposal is awarded, except in those instances when site inspection is a prerequisite for the submission of a proposal. During the black-out period, any such visitation, solicitation or sales call by any representative of a prospective vendor in violation of this provision may cause the disqualification of such bidder's response

III. GENERAL TERMS AND CONDITIONS

Applicability: These general terms and conditions will be observed in preparing the proposal to be submitted.

Purchase: After execution of the contract, purchases will be put into effect by means of purchase orders or suitable contract documents executed by the Director of Business and Auxiliary Services.

Right to Cancel: JJC may cancel contracts resulting from this RFP at any time for a breach of any contractual obligation by providing the contractor with thirty-calendar days' written notice of such cancellation. Should JJC exercise its right to cancel, such cancellation shall become effective on the date as specified in the notice to cancel.

Governing Law and Venue: This contract shall be construed in and governed under and by the laws of the State of Illinois. Any actions or remedies pursued by either party shall be pursued in the State and Federal Courts of Will County, Illinois, only after Alternate Dispute resolution (ADR) has been exhausted.

Dispute Resolution: JJC and the contractor shall attempt to resolve any controversy or claim arising from any contractual matter by mediation. The parties will agree on a mediator and shall share in the mediation costs equally.

Costs: All costs directly or indirectly related to preparation of a response or oral presentation, if any, required to supplement and/or clarify a proposal shall be the sole responsibility of and shall be borne by the vendor.

Proprietary Information: Vendor should be aware that the contents of all submitted proposals are subject to public review and will be subject to the Illinois Freedom of Information Act. All information submitted with your proposal will be considered public information unless vendor identifies all proprietary information in the proposal by clearly marking on the top of each page so considered, "Proprietary Information." The Illinois Attorney General shall make a final determination of what constitutes proprietary information or trade secrets. While JJC will endeavor to maintain all submitted information deemed proprietary within JJC, JJC will not be liable for the release of such information.

Business Enterprise Program (BEP):

Minorities, Females, and Persons with Disabilities Participation and Utilization Plan:

Joliet Junior College will make every effort to use local business firms and contract with small, minority-owned, and/or women-owned businesses in the procurement process. This solicitation contains a goal to include businesses owned and controlled by minorities, females, and persons with disabilities in the College's procurement and contracting processes in accordance with the State of Illinois' Business Enterprise for Minorities, Females, and Persons with Disabilities Act (30 ILCS 575). Because these goals vary by business ownership status and category of procurement, we urge interested businesses to visit the Department of Central Management Services (CMS), [Business Enterprise Program \(BEP\)](#) web site to obtain additional details. To qualify, prime vendors or subcontractors must be certified by the CMS as BEP vendors prior to contract award. Go to (<http://www2.illinois.gov/cms/business/sell2/bep/Pages/default.aspx>) for complete requirements for BEP certification. For applicable projects, vendors may be asked to submit a [utilization plan](#) and [letter of intent](#) that meets or exceeds the identified goal. If a vendor cannot meet the goal, documentation and explanation of good faith efforts to meet the specified goal may be required within the utilization plan.

Negotiation: JJC reserves the right to negotiate all elements, which comprise the vendor's proposal to ensure the best possible consideration, be afforded to all concerned. JJC further reserves the right to waive any and all minor irregularities in the proposal, waive any defect, and/or reject any and all proposals, and to seek new proposals when such an action would be deemed in the best interest of JJC.

Award: The successful vendor, as determined by JJC, shall be required to execute a contract for the furnishing of all services and other deliverables required for successful completion of the proposed project. The supplier may not assign, sell, or otherwise transfer its interest in the contract award or any part thereof without written permission from JJC.

Retention of Documentation: All proposal materials and supporting documentation that is submitted in response to this proposal becomes the permanent property of JJC.

Opening of Proposals: Proposals will be opened in a manner that avoids disclosure of the contents to competing vendors. Contents for proposals will remain confidential during the negotiations period. Only the proposal number and the identity of the vendor submitting the proposal response will be made available to the public.

IV. FORMAT FOR RESPONSE

To achieve a uniform review process and obtain the maximum degree of comparability, it is required that the proposal be organized in the format specified.

An original and two (2) copies of the RFP and a complete electronic copy (DVD or flash drive) of the proposal shall be provided. Each hard copy shall be submitted in a binder. The original copy should be so noted and signed.

1. Title Page

Show the RFP subject, the name of the vendor's firm, address, telephone number, name of contact person, and date.

2. Table of Contents

Clearly identify the materials by sections and page number(s).

3. Letter of Transmittal

Limit to one or two pages.

- a. Briefly state the vendor's understanding of the scope of services to be provided and make a commitment to provide the services within the time period.
- b. List the names of the persons who will be authorized to make representations for the vendor, their titles, address, and telephone numbers.

4. Profile of the Vendor

- a. Indicate the number of people in the organization and their level of experience and qualification and the percentage of their time that will be dedicated to this process.
- b. Provide a list of the vendor's top five (5) current clients indicating the type of services the organization has performed for each client.
- c. Submit independently audited financial statements (one copy only). Such information will be considered in strict confidence.
- d. Indicate any third-party firms involved with your program and state their role(s).
- e. Provide contact information (name, phone number, and email address of at least three (3) references for contracts of similar size and scope.

5. Scope Section

Clearly describe the scope of services to be provided based upon the information in the scope section. Respond to each item listed.

6. Responses to Addendum

7. Prices Responses

8. Invoicing Procedure

- a. Describe the firm's invoicing procedures.
- b. Include documentation identifying all of the vendor's fees.

9. Proposed Contract

Please submit a draft contract for the services being offered.

10. Bidder's Certification Statement

V. EVALUATION

In evaluating the proposals submitted, JJC will apply the "Best Value" standard in selecting the supplier to be awarded a contract for this project. Purchase price is not the only criteria that will be used in the evaluation process. Any award resulting from this RFP will be made to that vendor whose offer conforms to the RFP and it is determined to be the most advantageous, of "best value" to JJC, in the sole judgment of JJC. The selection process will include, but not be limited to, the following considerations:

- 1. Qualifications and Experience
- 2. Personnel/Staffing
- 3. Quality of Proposal
- 4. Financial Proposal
- 5. **References: the proposer must provide three (3) independent references from two (2) different projects** of similar scope, nature, and complexity. Each of the references must include the following information:
 - a. Entity Name
 - b. Industry Type
 - c. Address, City, State
 - d. Contact Name, Title, Phone Number, and Email address
 - e. Year(s) service(s) provided
 - f. Comments (include details regarding the status of the service contractor is providing)

SCOPE OF WORK

- A. The contractor shall plan, design, and implement a preventive maintenance program for the Joliet Junior College Culinary Arts Program kitchen equipment to protect and preserve the operating systems of the kitchen equipment.
- B. The contractor shall furnish all labor, transportation, equipment, testing equipment, control equipment, supervision, and expertise necessary to maintain and provide quarterly preventive maintenance on kitchen equipment located at Joliet Junior College, 235 N. Chicago Street, Joliet, IL 60432. Service shall be performed quarterly. A complete list of kitchen equipment and systems to be maintained is listed on **Attachment A - Joliet Junior College Kitchen Equipment Maintenance Check List.**
- C. It will be the contractor's responsibility to ensure that all kitchen equipment presently being utilized is in satisfactory working condition for Joliet Junior College's Culinary Arts Program.
- D. All work shall be completed during the hours of 7:00 A.M through 4:00 P.M. unless otherwise scheduled by Joliet Junior College Maintenance Superintendent.
- E. All work required to correct any problems diagnosed by the contractor shall be approved by Joliet Junior College's Maintenance Superintendent prior to work being performed. A written estimate must be provided for work outside of the preventative maintenance contract.
- F. The contractor shall keep the work area clean while the service is provided and leave the work area clean and free of materials, debris and vendor equipment to the approval of the Joliet Junior College Maintenance Superintendent.
- G. The contractor shall remove and dispose of all defective materials in accordance with all applicable rules, regulations, codes, laws, ordinances, statutes, etc.
- H. The contractors' technicians responding to a service call shall report to the job site and have the appropriate service manuals, proper tools and test instruments and factory supplied repair parts.
- I. The contractors' technicians responding to a service call must immediately contact the Joliet Junior College Maintenance Superintendent or designee upon arrival at job site.
- J. In addition, the contractor shall Maintain or have access to an inventory of all-essential components and/or equipment to facilitate and ensure satisfactory operation of the Kitchen Equipment within a period of 24 hours of equipment malfunction.

- K. The contractor shall on a quarterly basis submit a report after testing the kitchen equipment operating system. Upon completion of inspection, the contractor shall provide cost estimates to repair any noted deficiencies.
- L. The contractor shall provide a detailed inspection report documenting the existence of any unsafe conditions that may compromise the safe performance of this equipment to the Joliet Junior College Maintenance Superintendent.
- M. The report shall be signed by the designated supervisor to indicate concurrence of repairs or necessary replacement parts.
- N. The contractor shall submit the report with his price information on the proposed repair program. This information shall include, but not be limited to detailed description of all necessary parts used.

QUANTITY

There is no guaranteed amount of services intended either expressly or implied, to be purchased or, contracted for by JJC. However, the supplier awarded the contract shall furnish all required services to JJC at the stated price, when and if required.

PROPOSED PRICING

The vendor should furnish a list of proposed prices for all services and materials to be used during the term of the contract. The list of proposed prices should be structured to allow for the calculation of unit cost analyses. The prices included herein are to be firm through the contract term, unless noted otherwise by the vendor.

CERTIFICATION OF CONTRACT/BIDDER

The below signed contractor/bidder hereby certifies that it is not barred from bidding on this or any other contract due to any violation of either Section 33E-3 or 33E-4 of Article 33E, Public Contracts, of the Illinois Criminal Code of 1961, as amended. This certification is required by Public Act 85-1295. This Act relates to interference with public contracting, bid rigging and rotating, kickbacks and bribery.

SIGNATURE OF CONTRACTOR/BIDDER

TITLE

DATE

THIS FORM **MUST** BE RETURNED WITH YOUR BID TO:

Joliet Junior College District #525
Director of Business & Auxiliary Services, A-3100
1215 Houbolt Road
Joliet IL 60431

JCTR-5001								
Halton Hood	Serial #	Pitco Fryer	Serial #	Jade	Serial #	Omni Temp	Serial #	
KVE	77941-081-51A	SSH55-JS	G15ME084326	JMRH-24GT	0000039576UC	OTM-8	67357	
KVE	77941-127-51B			C108942		OTM-8	67350	
KVE	77941-682-23C	Blast Freezer		JMRH-24B	0000039580UG	OTM-8	67358	
KVE	77941-676-23G	AP12BCF110-3	1215-102275	C108942		OTM-8	67330	
KVE	77941-035-23H			JTRH-36S	0000039575UC	OTM-8	67341	
KVE	77941-741-23D	Bradley Smkr		C108942		OTM-8	67346	
KVE	77941-562-23A	BTDS108P	1308014460210130			OTM-8	67353	
KVE	77941-803-23E			JTRH-18B	0000039010UA	OTM-8	67335	
KVE	77941-914-23F	Groen Kettle		C0189841		OTM-8	67340	
KVE	77941-620-23B	DHT/60	27760	JTRH-1HT-4-36C	0000039017VA	OTM-8	67348	
				C0189841		OTM-8	67356	
Insinkerator		Groen Eclipse		JTRH-1HT-4-36C	0000039018UA	OTM-8	67345	
SS300-25		BPM-40G	J173083-1-1	C0189841		OTM-8	67336	
Control				JSB-36-RM	0000039080UA	OTM-8	67337	
SS101K-8	15128708193	Alto Shaam		C0189841		OTM-8	67342	
		CTP10-20G	17781349-000	JSB-36-RM	0000039040UA			
				C0189841		Kolpak W/I Frig		
		Groen Kettle		JSB-36-RM	0000039042UA	AA28-106B-AE	E16A00737625002002	
		DHT/20	97556	C0189841				
				JSB-36-RM	0000039042UA			
		Garland		C0189841				
		G36-6C	1602100101549	JSB-36-RM	0000039037UA			
		G36C-C-0686		C0189841				
				JSB-36-RM	0000039039UA			
		Hobart		C0189841				
		AM15VLT	231177837	JSB-36-RM	0000039036UA			
				C0189841				
		Wells Hot table		JSB-36-RM	0000039035UA			
		Quantity 8		C0189841				
JCTR-5008								
Halton Hood	Serial #	Hobart DW	Serial #	Jade	Serial #			
KVE	77941-521-114F	AM15VLT	231177732	JSB-36-RM				
KVE	77941-238-114B			C0189841	0000039078UA			
KVE	77941-414-114E	Groen		JSB-36-RM				
KVE	77941-182-114A	HFP4	4259-HC	C0189841	0000039076UA			
KVE	77941-637-114H	DEE1/40	740C	JSB-36-RM				
KVE	77941-354-114D	TDH-40	97747	C0189841	0000039070UA			
KVE	77941-298-114C			JSB-36-RM				

KVE	77941-581-114G	Pitco Fryer		C0189841	0000039038UA				
KVE	77941-790-138C	SFSSH55-JS	G15ME084330	JSB-36-RM					
KVE	77941-697-138A	SSHBNB55 Q	F15ME084329	C0189841	0000039075UA				
KVE	77941-741-138B			JSB-36-RM					
		Rational		C0189841	0000039082UA				
		SCC62G	G62SE05112048300	JSB-36-RM					
Insinkerator		SCC62G	G62SE06032058947	C0189841	0000039081UA				
SS300-25	160391455239			JSB-36-RM					
Control		Garland Combo		C0189841	0000039077UA				
CC101K-8	15128708191	G36-6C	1602100101545	JMRH-24B					
				C0189841	0000039577UC				
Kolpak W/I FF		Well hot water stat.		JMRH-24GT					
AE26-92B-DE	E16A00737624008002	Total 8		C0189841	0000039579UC				
AA-36-145 BAE	E16A00737625004001			JMRH-36S					
				C0189841	0000039578UC				
4001									
Globe Mixer		Vac Master		Garland Combo		Convo Chill			
SP8		VP215	1281516120553	G36-6C	1602100101551	T14D	000N01 06153		
SP8	70-17709								
SP8	70-17537	Carpigiani		SUEBA DAHLENAB		Walk in			
SP8	70-17623	LB100B	IC42946	D-33N	M24017-2/1512	E16A0E737625003001	AA26-E71-DE		
SP8	70-17619	LB100B	IC113320	D-33N	M24D17-1/1512	AE26-92B-DE	E16A00737625005001		
SP8	70-17536								
SP8	70-17573	Varimiter		Baxter Proofer		Insinkerator			
SP8	70-17544	W20	4025060002	RPW2E	24-2022152	SS300-25	16039145825		
SP8	70-17636	W20	4025060001			Control			
SP8	70-17723	W60	4025060004	Gaylord Hood		CC101-K	15128708194		
SP8	70- no tag			PG-ND-BDL-0	GI-12-15 04592				
SP8	70-17538	Globe				American Panel			
SP8	70-17542	SP20	7231189	Baxter		AP12BCF110-3	1215-102273		
SP8	70-17539	SP20	7231198	OV500GI-EE	24-2022237				
SP8	70-17272	SP20	7231195			Somerset			
SP8	70-17265			Rondo Sheeter		CDR-500	1301D031		
SP8	70-17716	Hobart DW		SS0-615	C8A091030				
SP8	70-17709	LXEH130192	231174298			Antigriddle			
SP8	70-17537			Halton Hood		72800	E08500635		
		Doyon		KVE	798119-992-191R				
		DSF030	29210	KVE	798119-99--191L				

JTCR-4008									
Halton		Insinkerator		Hobart DW		Belshaw		Ice O Matic	
KVE	78119-146-272R	300-25	16039145238	LXEH-130192	231174133	718LCG	W4107CHOA	ICE0500HA6	16081280011766
	78119-099-272L	Control							
		CC101K-8	15128708197	HAUSSLER				True Temp F	
Globe Mixer		Globe		Alpha 2G	0362-1606B	Garland Combo		TG1DT-HS	5308649
SP8	70-17545	SP20	72-31178	Alpha 2G	0354-1606B	G36-6C	1602100101550	TG1DT-2HS	5308649
SP8	70-17715	SP20	72-31198	Alpha 2G	0367-1606B	Garland Broiler			
SP8	70-17615			Alpha 2G	0362-1606B			Carpigiani	
SP8	70-176**	Hobart		Alpha 2G	0359-1606B	Gemini Ovens		LB 100/B	IC118317
SP8	70-17540	AS-200-DT	11-042-260	Alpha 2G	0350-1606B	D-33N	M240171-4/1512	LB 100/B	IC42941
SP8	70-176**	AS-200-DT	11-431-995	Alpha 2G	0356-1606B	D-33N	M240171-3/1512		
SP8	70-17543			Alpha 2G	0351-1606B			Doyon Sheeter	
SP8	70-17718	Rondo Sheeter				Baxter Proofer		LMA624	P29853
SP8	70-17704	STM-5003	DOA451006			RPW2E	24-2022153		
SP8	70-17720					OV500G1-EE	24-2022236	A26-92B-DE	[Op0-p0-p0-
SP8	70-17622							AA-20106B-AE	E16A00737625002001
SP8	70-17521					Gaylord Hood			
SP8	70-17622					PG-ND-BDL-O-(BAX-SR)	GI-1-16 04713SR		
SP8	70-17717								
SP8	70-17518								
SP8	70-17714								
SP8	70-17610								
JCTR-4009									
Halton		Serial #	Rational	Serial #	Jade	Serial #			
KVE	78119-198-33OR	SCC62G	G62SG1101224366	JSP-18					
KVE	78119-243-33OR	SCC62G	G62SG1101224367	CO189842	0000039581UC				
Globe Mixer		Garland Combo		Hausler Mxr.					
SP8	70-17719	G36-6C	1602100100599	Alpha2GA	0360-1606B				
SP8	70-17711			Alpha2GA	0364-1606B				
SP8	70-17627	Hobart DW		Alpha2GA	0356-1606B				
SP8	70-17721	LXEH	130192	Alpha2GA	0353-1606B				
SP8	70-17706			Alpha2GA	0355-1606B				
SP8	70-17722	Delfield Freezer		Alpha2GA	0361-1606B				
		SSFR12-S	1407152001120	Alpha2GA	0358-1606B				
Bravo									

Carello Magic Carpet	713-4493	Bravo					
		Chocolat K24		7034528			
		Chocolat K24		7034527			
		Victory Frig.					
		VR3	G0401628				
JCTR-3001							
Halton Hood		Hobart DW					
KVL2	78315-592-623E	LXEH 130192		231174186			
KVL2	78315-558-623D						
KVL2	78315-524-623C	Traulsen					
KVL2	78315-490-623B	ALT23WUT-FHS	T14277L15				
KVL2	78315-456-623A	ARI332HUT-FHS	T14361L15				
DACOR Combo							
5 total							
JCTR-3002							
Globe Mixer	Serial #	Delfield Frig	Serial #	Garland Combo	Serial #	Kolpak W/I	
SP8	70-17614	SSRR12-S	14507152001122	M43	1602100103063	AA28-97BAE	E16A00737624007003
SP8	70-17611				1602100102936	AE26-751-DE	E16A00737624006001
SP8	70-17616	Ice O Matic					
SP8	70-17618	ICE0500HA6	16081280011781	Jade		Halton Hood	
SP8	70-17607			JTRH-24B	0000039583UC	KVE	78315-975-437
SP8	70-17624	Hobart DW				KVE	78315-227-440L
SP8	70-17605	LXEH	231174297	Garland Combo		KVE	78315-338-440R
SP8	70-17603			G36-6C	1602100101548		
SP8	70-17621	Insink er rator					
SP8	70-17605	SS300-25	16039145823	Groen			
SP8	70-17628	Control		DTH/60	97773		
SP8	70-17606	CC101K-8	16039145823				
SP8	70-17607			Enviro pak			
SP8	70-17610	Berkel Slicer		CVV-200E	16C-8338-131		
SP8	70-17620	919/1	9365-01111-10810				
SP8	70-17617			Alto Shaam			
		Mini Pack		CTP10-20G	1778136-000		

		MVS45X MV45IE37	4512051					
JCTR-2001								
Walk-in Frez	Serial #	Jade	Serial #	Halton	Serial #	Globe	Serial #	
AE26-751-DE	E16A09737624007001	JMRH36P	0000046256VA	KVE	78444-256-505L	SP8	70-17604	
AA26-87B-AE	E16A00737624003001	JMRH36B	0000046255VA	KVE	78444-316-505R			
				KVE	78444-192-492R			
Insinkerator				KVE	78444-134-134L	Omni Temp		
SS300-25	16039145824	Garland Combo				OTM 15	68048	
Control		G60-10GC	1608100123H3	Turbo Chef		OTM 13	68024	
CC101K-8	15128708195			HHD	HHDD00074	OTM13	68025	
		Garland Combo						
Hobart DW		G36-36C	160210010867	Southern Pride		Globe		
AW15VLT		G36-36C	16021001011967	Smoker		3850N	3850N 01766	
Freezer		Ice O Matic		Alto Shaam				
CRMF27-W	F50300D	ICE0500HA6	16081280011749	CTP-20G	1778137-000			
Deerfield Manitowc		Deerfield Manitowc		Woodstone rot.				
Steam Table		Steam Table		WS-GVR-10-NG	GVRB11NOV1502511		1512	
N8745-D	1611500000134							
		Globe Kettle						
		TDH-40	97755					
		TDH-40	97750					
JCTR-2002								
Halton Hood	Serial #	Traulsen Frig		Jade	Serial #	Omni Frig.	Serial #	
KVE	78444-964-599C2	AHT23WUT-FHS	Serial #	JTRH-18B		OTM-12	68059	
KVE	78444-022-599D2	AHT23WUT-FHS	T14276L15	C0191067	0000039698UC	OTM-12	68153	
KVE	78444-833-599A2	AHT23WUT-FHS	T14279L15	JTRH-6-36C		OTM-12	68060	
KVE	78444-901-599B2	AHT23WUT-FHS	T14280L15	C0191067	0000039694UC	OTM-12	68056	
KVE	78444-201-599C4	ALT23WUT-FHS	T14278L15	JTRH-18B		OTM-10	68066	
KVE	78444-259-599D4	ALT23WUT-FHS	T14281L15	C0191067	0000039697UC	OTM-12	69049	
KVE	78444-070-599A4	AHT23WUT-FHS	T14569L15	JTRH-6-36C		OTM-12	68061	
KVE	78444-138-599B4	AHT23WUT-FHS	T14446L15	C0191067	0000039693UC	OTM-12	68056	
KVE	78444-382-548	ALT23WUT-FHS	T14282L15	JTRH-18B		OTM-12	68057	
KVE	78444-445-556L	ARI333HUT-FHS	T14277L15	C0191067	0000039696UC	OTM-12	68058	
KVE	78444-505-556R	Insinkerator	T14361L15	JTRH-6-36C		OTM-12	68051	
KVE	78444-627-599B1	SS300-25		C0191067	0000039691UC	OTM-12	68062	
KVE	78444-569-599A1	Control	16039145715	JTRH-18B		OTM-12	68063	

KVE	78444-700-599C1	CC101K-8		C0191067	0000039695UC	OTM-12	68050	68064	
KVE	78444-768-599D1	SS300-25	15128708219	JTRH-6-36C		OTM-12	68064	68052	
		Control	16039145243	C0191067	0000039692UC	OTM-12	68052		
		CC101K-8		JTRH-18B					
Wells			15128708199	C0191067	00000039863UC				
10 Hot water basins		Globe Mixer		JTRH-6-36C					
		SP20		C0191067	0000039726UC				
		SP8	72-31185	JTRH-18B					
			70-17600	C0191067	0000039864UC				
		Hausler		JTRH-6-36C					
		ALPHA2G		C0191067	0000039727UC				
			0357-1606B	JTRH-18B					
		UltraVac		C0191067	0000039862UC				
		Ultravac 225		JTRH-6-36C					
			903225	C0191067	0000039725UC				
		Hobart		JTRH-18B					
		AW15VLT		C0191067	0000039861UC				
		SEFAA4	231177761	JTRH-6-36C					
				C0191067	0000038724UC				
		Convotherm		JSB-36-RM					
		22CGT3.1		C0191067	0000039729UC				
		OGS10.10	1407230000884	JSB-36-RM					
			1405230001502	C0191067	0000039728UC				
		Imperial		JSB-36-RM					
		1CRA-1		C0191067	0000039734UC				
			3160616	JSB-36-RM					
		Frymaster		C0191067	0000039735UC				
		FPPH255SC		JTRH-18B					
		FPPH255SC	1605ID0044	C0191067	0000039704UC				
			1605ID0043	JTHR-6-36C					
		Garland Combo		C0191067	0000039710UC				
		G36-6C		JTRH-18B					
			1608100102375	C0191067	0000039703UC				
		Groen Kettle		JTRH-6-36C					
		DHT/60		C0191067	0000039709UC				
		BPM-40G	97770	JTRH-18B					
			J173093-1-1	C0191067	0000039706UC				
		Bradley Smoker		JTRH-6-36C					
		BTDS108P		C0191067	0000039707UC				
			1308014470210110	JTRH-18B					
		Ice-o-matic		C0191067	0000039705UC				

		ICE0500HQA6		JTRH-6-36C				
			16091280011799	C0191067	0000039708UC			
		Walk-in F/R		JTRH-18B				
		AE26-52B-AE		C0191067	0000039718UU			
		AE28-134B-AE	E16A01737625005001	JTRH-6-36C				
			E16A00737624005001	C0191067	0000039711UC			
				JTRH-18B				
				C0191067	0000039717UC			
				JTRH-6-36C				
				C0191067	0000039712UC			
				JTRH-18B				
				C0191067	0000039751UC			
				JTRH-6-36C				
				C0191067	0000039714UC			
				JTRH-18B				
				C0191067	0000039716UC			
				JTHR-6-36C				
				C0191067	0000039713UC			
				JSB-36-RM				
				C0191067	0000039730UC			
				JSB-36-RM				
				C0191067	0000039733UC			
				JSB-36-RM				
				C0191067	0000039732UC			
				JSB-36-RM				
				C0191067	0000038731UC			
JCTR- 2003								
Hobart		Miele						
LXEH	130192	Induction cook top						
		CS1221-7141750						
Monogram FF			7141750055					
ZISS480NKBSS	VG03361	Dacor Oven						
		?						
Dacor Cook top			?					
EG366SCH/ng	S-C-16100011	AGA Marvel						
		MP24WDG4LS						
Viking			MP24WD1G4LS					
RVEWD330SS00	050316C10214691		20160519014H					

JCTR-1002									
UltraSource 5688	Serial #	Randell Cold Tables		Kolpak Frig.	Serial #				
Ultra Vac 225	903225	FX Series	Serial #	AA26-87B-AE	E16A00737624003002				
Ultra Vac 225	903225	9886SCA							
		9886SCA	W329318-1-1						
Insinkerator		9886SCA	W329320-1-1						
SS300-25	16039145821	9886SCA	W329319-1-2						
Control		9886SCA	W329317-1-2						
CC101K-8	15128708196	9886SCA	W329317-1-1						
		9886SCA	W329319-1-1						
		9886SCA	W329320-1-2						
			W329341-1-2						
JCTR-1001									
Omni Temp	Serial #	Carpigiani		Jade	Serial#				
OTM12	68054	LB100/B	Serial#						
OTM12	68440	Chromolox Tbl	IC11831	Jade					
OTM12	68439	AR-214-p		JTRH-6-36C					
OTM12	68558			CO191067	0000039736UC				
OTM12	68537	Woodstone Pizza		JTRH-6-36C					
OTM12	68438	GI0216-16004603		CO191067	0000039738UC				
OTM12	68068		SG-DBL-0-WS 47-FFPPA-AS	JTRH24B					
OTM10	68067	Food Warmer		CO191067	0000039742UC				
OTM8	68560	MT1200-6-6		JTRH24B					
			164951701	CO191067	0000039743UC				
Halton Hood		Globe Slicer							
KVE	78444-732-840C	3850N		JTRH4-36C					
KVE	78444-676-840B		3850N-01727	JSB-36-RM					
KVE	78444-615-840A	Groen Kettle		CO191067	0000039746UC				
KVE	78444-559-840D	TDH/40		JSB-36-RM					
		TDH/40	97731	CO191067	0000039745UC				
Traulsen Frig			97748						
AHT232WUT	T14449L15	Southern Pride Smk		Proofer FEW					
ALT232WUT	T14444L15			PHv12	164951601				
AHT232WUT-FHS	T14448L15	Alto Shaam							
ALT-232WUT-fhs	T14275L15	CTD10-20G		ARCO Baleno					
			1778138-000	AEX STE6LA	101358				
Proofer		Warmer							
PHU-12	164951601	HB-SS303	Advance Tabco	Hobart DW					
				CL44E	85-1093576				

Avantco Press		Globe Mixer							
177P84120	CK-150745R-226	SP20		Insinkerator					
			7231197	SS300-25	16039145242				
Ultra Source		Mini Pak		Control					
UltraVac225	5687	MVS20		CC101K-8	15128708190				
			MV20113363						
Ice-O-Matic		Kolpak W/I Frig							
B1000-48	J24877-225-16								
		Kolpak W/I Fre							