



Request for Proposals (RFP) for Operation of Airport Restaurant Concession Space in the Eagle County Airport Terminal



May 21, 2021
Eagle County Air Terminal Corporation
Mailing: P.O. Box 850, Eagle, CO 81631
Physical: 219 Eldon Wilson Rd, Gypsum, CO 81637
(970) 328 – 2680
Email: david.reid@eaglecounty.us
www.FlyVail.com

Table of Contents

Topic	Page #
Purpose	3
About EGE	4
Concession Spaces	5
Term	5
Compensation	5
Instructions for submitting a Proposal	6
Proposal Submittal Requirements	10
Concessionaire Responsibilities	12
Exhibits	
1. Concession Spaces Available for Lease	14
2. Existing Kitchen Equipment Inventory	
3. Existing Furniture Inventory	
4. Proposal Form	

Purpose and Summary of Request

The Eagle County Air Terminal Corporation (“ECAT”) is a Colorado non-profit corporation formed by Eagle County in 1996 to construct and operate the commercial passenger terminal building to accommodate commercial service at the Eagle County Regional Airport (“EGE” or the “Airport”). ECAT desires to enter into non-exclusive Concessionaire Agreement(s) for the purpose of providing for the operation of first class, retail, food and beverage concessions in the terminal building. Concessionaire(s) shall provide to the traveling public and Airport users retail, food, and beverage services as set forth herein. The term of any Concession Agreement is anticipated to be three years, with the possibility of two one-year extensions. Services in the concession spaces are anticipated to commence by July 1, 2021.

The purpose of this RFP document is to furnish general information to prospective respondents concerning the proposing and awarding of the non-exclusive concession privileges.

This RFP is not intended to completely define the proposed contractual relationship to be entered into by ECAT and the successful respondent(s).

ECAT reserves the right to reject all or portions of any or all proposals submitted in response to this RFP, to waive irregularities or technicalities in proposals received or RFP procedures, to re-advertise or to proceed to provide the services in any other manner as determined by ECAT to be in the best interest of Eagle County and ECAT, and to accept any portion of any proposal deemed to be in the best interest of ECAT to do so, or to further negotiate cost, terms or conditions of any proposal determined by ECAT to be in its best interests. ECAT may seek additional information or perform investigations as it deems necessary.

ECAT may, at its sole discretion, modify or amend any and all provisions herein. If it becomes necessary to revise any part of the RFP, addenda will be provided through posting at www.eaglecounty.us and sent directly to those firms who have expressed an interest in the RFP. ECAT reserves the right to extend the RFP submittal date or to postpone the award of an agreement.

ECAT will review and evaluate each proposal to determine whether the proposal has been submitted in accordance with this RFP. ECAT may in its sole discretion deem proposals not submitted in accordance with the RFP to be non-responsive, and may reject all non-responsive proposals. All responsive proposals will be reviewed by a selection committee and any other review as determined to be necessary. Respondents may be asked to supplement their initial proposals with additional written material. ECAT may short-list respondents based upon an evaluation of the written submittals, and ECAT may arrange for in-person interviews with the short-listed respondents for a detailed presentation.

The selected proposal(s) will be the one considered the most advantageous regarding price, quality of service, qualifications and capabilities of respondent to provide the specified service, respondent’s familiarity with Eagle County, Colorado and any other factors that ECAT may consider as determined by ECAT in its sole discretion. ECAT reserves the right to award an

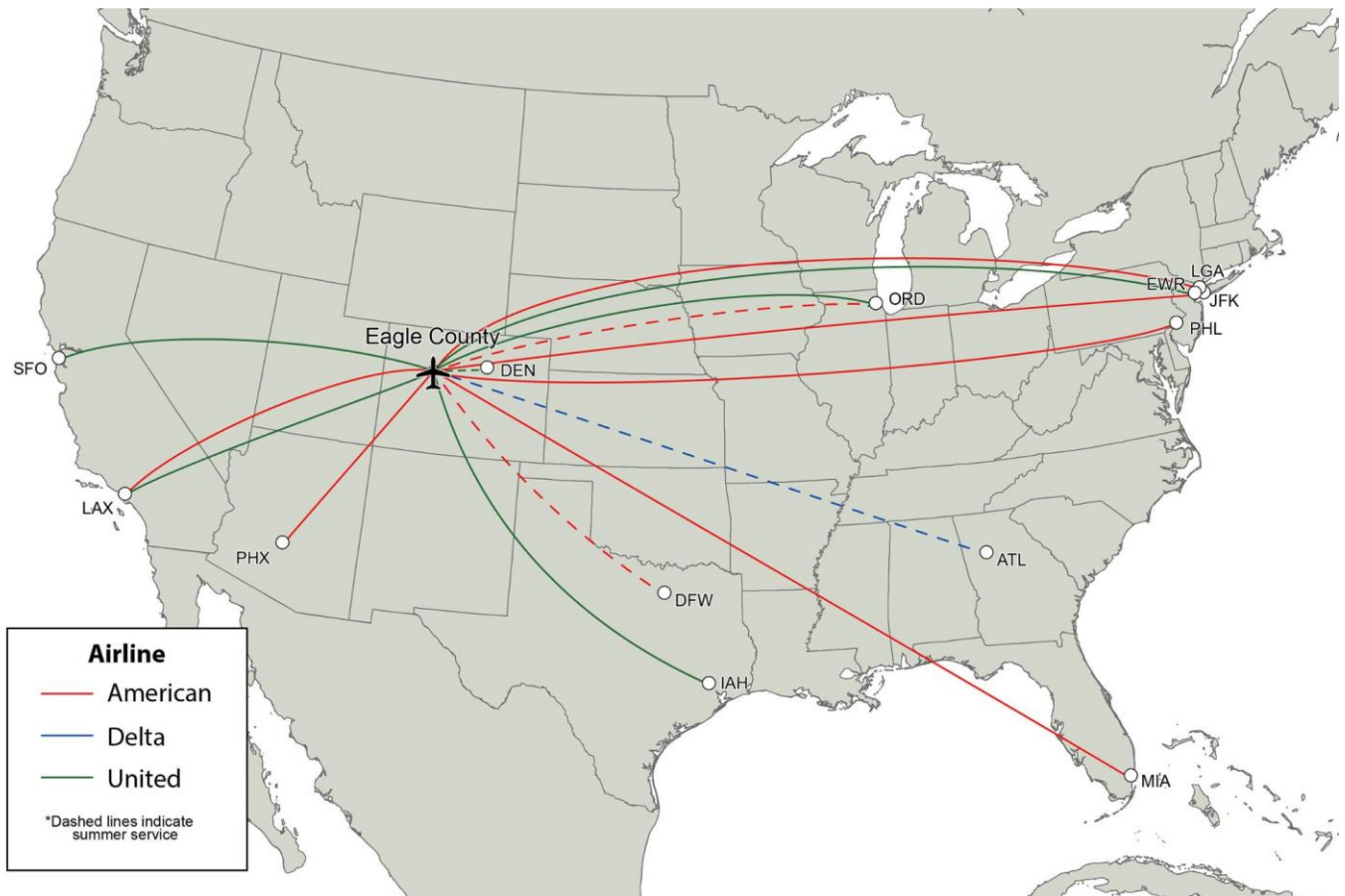
agreement to the respondent(s) that demonstrates the best ability to fulfill the requirements of the RFP based upon our evaluation of the selection criteria.

About EGE

Eagle County Airport is classified by the FAA as a non-hub commercial service airport averaging 170,000 enplanements the past five years. Peak season scheduled airline service, beginning in mid-December and ending in early April, is provided by American Airlines, Delta Air Lines, and United Airlines and represents approximately 80% of the annual passenger traffic. Off-Season scheduled service from early April through mid-December had traditionally been provided by American Airlines and United Airlines, and will include Delta beginning in June of 2021.

The commercial passenger terminal is owned and operated by the Eagle County Air Terminal Corporation (ECAT). It was constructed in 1996 and expanded in 2001 with another terminal expansion completing in December of 2019.

EGE serves 13 major cities, as can be seen below:



In addition to the airlines, on-site vendors presently serve guests and patrons with a broad range of services. In the commercial terminal these services include six rental car concessions, two ground transportation concessions, and baggage delivery services.

The Vail Valley Jet Center (VVJC) is a full-service FBO that handles all transient and much of the tenant based aircraft. The VVJC offers a wide array of services including fueling, self-fueling, deicing, catering, car rental, vehicle garages, hangar and ramp aircraft storage, customs, and general aircraft maintenance. In addition, the Colorado Air National Guard operates a high-altitude helicopter training facility at EGE; the only one like it in the world.

Concession Spaces

The terminal building offers a pre-security space, approximately 720+ square feet, which can be operated as a gift & news / retail and light food option venue with additional seating area.

The concession manager's office area is approximately 140 square feet, and the warehouse storage area with garage access to the loop roadway for deliveries is approximately 279 square feet.

The restaurant concession space includes a full commercial kitchen, bar, café/deli, comfortable seating area, and space for retail gifts, all in one location at approximately 1,600 square feet. Concessionaire(s) shall be responsible for the cost of any additional build-out of the concession space and for the cost of any new kitchen or other equipment necessary to operate a first-class concession. Concessionaire shall also be responsible for all existing kitchen equipment set forth on Exhibit 2, including the repair, maintenance, and replacement of such equipment and will take ownership of such equipment as part of any Concession Agreement. Respondents should include in their proposals an offer for the purchase of the existing kitchen equipment and furniture set forth on Exhibits 2 and 3, and the County will transfer and convey such equipment and furniture to the successful Respondent(s) upon execution of a Concession Agreement.

See Exhibits 1 – 3 attached hereto for depiction of Concession Spaces available for lease; existing equipment inventory and existing furniture inventory.

Term of Agreement

The term of any Concession Agreement shall commence in approximately July 2021 and continue for a **three year term, with the possibility of two one-year extensions**. The term shall be more specifically defined in the Concessionaire Agreement.

Compensation

Compensation to ECAT for use of each concession space will be the greater of (a) a sum equal to a percentage of Concessionaire's gross revenues or (b) the minimum annual guarantee (MAG). The MAG will assist in determining proposal selection.

Instructions to Proposers

1. All respondents are required to attend a pre-proposal meeting and site visit on June 2, 2021 at 11:00 am, MST at the Eagle County Airport, 0219 Eldon Wilson Road in Gypsum, CO.
2. Proposals must be placed in a sealed envelope and received by ECAT by FedEx, UPS, DHL, or hand delivered to the **Eagle County Airport, Attn: Concessions RFP, 0219 Eldon Wilson Road, Gypsum, CO 81637 on or before June 18, 2021 at 4:00 p.m., MST**. Any proposal received after this time will not be considered and will be returned to the respondent unopened unless good cause is shown as determined by ECAT in its sole discretion.
3. Any question, interpretation or clarification regarding this RFP must be submitted in writing to David Reid (david.reid@eaglecounty.us) no later than 5:00 p.m. MST, **June 9, 2021**. Responses, if any, will be issued by addenda. Please call to verify receipt of your questions. No additional questions will be accepted after the date and time referenced above unless good cause is shown as determined by ECAT in its sole discretion. Oral interpretations shall be of no force and effect.
4. **Three copies of your proposal are required.** If brochures or other supportive documents are requested, then it is required that the same number of sets be submitted with your proposal.
5. ECAT reserves the right, in its sole discretion, to reject any and all proposals submitted in response to this RFP, to waive or not waive informalities or irregularities in proposals received or RFP procedures. ECAT also reserves the right to re-advertise, or to otherwise provide the services as determined by ECAT to be in its best interest, and to accept any portion of the proposal deemed to be in the best interests of ECAT to do so, or further negotiate cost, terms or conditions of any proposal determined by ECAT to be in its best interests.
6. ECAT may, at its sole discretion, modify or amend any and all provisions herein. If it becomes necessary to revise any part of the RFP, addenda will be provided through posting on www.flyvail.com. ECAT reserves the right to extend the RFP submittal date or to postpone the award of an agreement.
7. All proposals will be reviewed by a selection committee and any other review as determined to be necessary. Respondents may be asked to supplement their initial proposals with additional written material. ECAT may short-list respondents based upon an evaluation of the written submittals. ECAT may arrange for in-person interviews with the short-listed respondents for a detailed presentation. ECAT will notify companies of their status after the review period.
8. The selected proposal will be the one considered the most advantageous regarding price, quality of service, qualifications and capabilities of respondent to provide the specified service, respondent's familiarity with Eagle County, Colorado and any other factors the ECAT may consider as determined by ECAT in its sole discretion. ECAT may award a contract even if not the highest priced proposal based upon a review of the identified factors.

9. Respondents are encouraged to clearly identify any proprietary or confidential data or information submitted with the proposal. Regardless of whether or not so marked, ECAT will endeavor to keep that information confidential, separate and apart from the proposal. Notwithstanding the foregoing, respondent acknowledges that ECAT may be required to release the information in accordance with state statute or order of the court.
10. ECAT will not pay for any information requested herein, nor is it liable for any costs incurred by the respondent in connection with its response to this RFP.
11. No work shall commence nor shall any invoices be paid until the successful respondent has entered into a fully executed agreement with ECAT and provides the requested proof of insurance.
12. Contractors must certify that they do not knowingly employ or contract with an illegal alien. If a contractor awarded contract violates this requirement ECAT may terminate the contract and the contractor will be liable for damages.
13. No email, telephone or oral proposals will be accepted.
14. Responsibility for timely submittal of proposals lies solely with the respondent. Proposals received after the closing time specified will not be considered unless good cause is shown as determined by ECAT in its sole discretion.
15. Respondent(s) who submit a proposal are responsible for becoming fully informed regarding all circumstances, information, laws and any other matters that might, in any way, affect the respondent's role and responsibilities. Any failure to become fully knowledgeable shall be at the respondent's sole risk. ECAT assumes no responsibility for any interpretations made by respondents on the basis of information provided in this RFP or through any other source.
16. All respondents must include a fully executed Proposal Form (Exhibit 4) with their proposal.
17. ECAT reserves the right to award an agreement to the respondent that demonstrates the best ability to fulfill the requirements of the project based upon our evaluation of the selection criteria.
18. This RFP is not intended to completely define the contractual relationship to be entered into with the successful respondent(s).
19. Upon identification by ECAT of the successful respondent, ECAT will give the successful respondent the first right to negotiate an agreement acceptable to ECAT. In the event that an agreement satisfactory to ECAT cannot be reached, ECAT may enter into negotiations with one or more of the remaining respondents. ECAT may choose to discard all proposals and re-issue another RFP.

20. The successful respondent will perform all of the work or services indicated in the proposal in compliance with the negotiated agreement.

21. The successful respondent(s) shall comply with the following insurance language which shall be included in the agreement to be awarded unless otherwise agreed to in writing by ECAT: “Consultant agrees to provide and maintain, at Consultant’s sole cost and expense, the following insurance coverage with limits of liability not less than those stated below:

a) Types of Insurance.

i) Workers’ Compensation insurance as required by law.

ii) Auto coverage with limits of liability not less than \$1,000,000 each accident combined bodily injury and property damage liability insurance, including coverage for owned, hired, and non-owned vehicles.

iii) Commercial General Liability coverage to include premises and operations, personal/advertising injury, products/completed operations, broad form property damage with limits of liability not less than \$1,000,000 per occurrence and \$2,000,000 aggregate limits.

iv) Professional Liability Insurance with prior acts coverage for all Services required hereunder, in a form and with an insurer or insurers satisfactory to ECAT, with limits of liability of not less than \$1,000,000 per claim and \$2,000,000 in the aggregate. In the event the professional liability insurance is on a claims-made basis, Consultant warrants that any retroactive date under the policy shall precede the effective date of this Agreement. Continuous coverage will be maintained during any applicable statute of limitations for the Services and Project.”

The successful respondent(s) shall comply with the following other insurance requirements which shall be included in the agreement to be awarded:

b) “Other Requirements.

i) The automobile and commercial general liability coverage shall be endorsed to include ECAT, its associated or affiliated entities, its successors or assigns, elected officials, employees, agents and volunteers as additional insureds.

ii) Concessionaire’s certificates of insurance shall include all sub-consultants as additional insureds under its policies or Concessionaire shall furnish to ECAT separate certificates and endorsements for each sub-consultant. All coverage(s) for sub-consultants shall be subject to the same minimum requirements identified above. Concessionaire and sub-consultants, if any, shall maintain the foregoing coverage in effect until the Services are completed. In addition, all such policies shall be kept in force by Concessionaire and its sub-consultants until the applicable statute of limitations for the Services has expired.

iii) Insurance shall be placed with insurers duly licensed or authorized to do business in the

State of Colorado and with an “A.M. Best” rating of not less than A-VII.

iv) Concessionaire’s insurance coverage shall be primary and noncontributory with respect to all other available sources. Concessionaire’s policy shall contain a waiver of subrogation against ECAT.

v) All policies must contain an endorsement affording an unqualified thirty (30) days’ notice of cancellation to ECAT in the event of cancellation of coverage.

vi) All insurers must be licensed or approved to do business within the State of Colorado and all policies must be written on a per occurrence basis unless otherwise provided herein.

vii) Concessionaire’s certificate of insurance evidencing all required coverage(s) is attached hereto. Upon request, Concessionaire shall provide a copy of the actual insurance policy and/or required endorsements required under this Agreement within five (5) business days of a written request from ECAT, and hereby authorizes Concessionaire’s broker, without further notice or authorization by Concessionaire, to immediately comply with any written request of ECAT for a complete copy of the policy.

viii) Concessionaire shall advise ECAT in the event the general aggregate or other aggregate limits are reduced below the required per occurrence limit. Concessionaire, at its own expense, will reinstate the aggregate limits to comply with the minimum limits and shall furnish to ECAT a new certificate of insurance showing such coverage.

ix) If Concessionaire fails to secure and maintain the insurance required by this Agreement and provide satisfactory evidence thereof to ECAT, ECAT shall be entitled to immediately terminate this Agreement.

x) The insurance provisions of this Agreement shall survive expiration or termination hereof.

xi) The parties hereto understand and agree that ECAT is relying on, and does not waive or intend to waive by any provision of this Agreement, the monetary limitations or rights, immunities and protections provided by the Colorado Governmental Immunity Act, as from time to time amended, or otherwise available to County, its affiliated entities, successors or assigns, its elected officials, employees, agents and volunteers.

xii) Concessionaire is not entitled to workers’ compensation benefits except as provided by Concessionaire, nor to unemployment insurance benefits unless unemployment compensation coverage is provided by Concessionaire or some other entity. Concessionaire is obligated to pay all federal and state income tax on any moneys paid pursuant to this Agreement.”

21. Further, the successful respondent(s) shall comply with the following indemnification language which shall be included in the agreement to be awarded:

“Indemnification. The Concessionaire shall indemnify and hold harmless ECAT, and any of its officers, agents and employees against any losses, claims, damages or liabilities for which ECAT

may become subject to, insofar as any such losses, claims, damages or liabilities arise out of, directly or indirectly, this Agreement, or are based upon any performance or nonperformance by Consultant or any of its sub-consultants hereunder; and Concessionaire shall reimburse ECAT for reasonable attorney fees and costs, legal and other expenses incurred by ECAT in connection with investigating or defending any such loss, claim, damage, liability or action. This indemnification shall not apply to claims by third parties against ECAT to the extent that ECAT is liable to such third party for such claims without regard to the involvement of the Concessionaire. This paragraph shall survive expiration or termination hereof.”

PROPOSAL SUBMITTAL REQUIREMENTS

1. **Proposal Form.** Must be signed and submitted with response.
2. **Qualifications.** Briefly explain your company’s qualifications to provide the services requested, e.g., years in business, staffing, vehicles to be utilized and experience. Please provide resumes of key personnel providing information, and copies of any licenses or certifications relevant to the requested services.

Please provide the following information:

1. Name of company
2. Point of contact name
3. Physical and mailing address
4. Phone number
5. E-mail addresses of contact person/company representative

3. **Experience.** Provide a detailed description of the type and scope of your company’s operations, and provide examples of services your company has performed that are similar in size and scope to that requested in this RFP.
4. **Proposed Operations.** Please provide a sample concession space site plan, including any relevant diagrams, illustrations, etc. relevant to a similar type operation.
5. **Schedule.** Discuss your company’s ability to provide the concessionaire services as required by this RFP
6. **Compensation:** As compensation for the right to operate the concession spaces as set forth in this RFP and any resulting agreement with ECAT, the successful respondent(s) shall pay ECAT the greater of (a) a sum equal to a percentage of successful respondent(s)’ gross revenues at a minimum of **twelve percent (12%)** or (b) the minimum annual guarantee (MAG). The MAG will assist in determining proposal selection. Please provide an outline of proposed compensation below, including the proposed percentage of gross revenue for each category identified below to be paid to ECAT and the estimated MAG to be paid to ECAT. The duration for percentage of gross will be through the term of any Concession Agreement.

Percentage of Gross Food/Retail: _____%

Percentage of Gross Alcohol: _____%

2021/2022 July 1 – June 30 Minimum Annual Guarantee: \$_____

2022/2023 July 1 – June 30 Minimum Annual Guarantee: \$_____

2023/2024 July 1 – June 30 Minimum Annual Guarantee: \$_____

7. **Familiarity with Eagle County.** Provide a narrative describing familiarity with Eagle County and Eagle County Regional Airport.

8. **References.** Please provide two (2) references from current customers receiving the same or similar service(s). Include name of entity, contact name and telephone number.

9. **Legal Issues.** Are there any lawsuits, federal, state or local tax liens, or any potential claims or liabilities against you, your company or the officers of the company at this time or within the last three years? If so, please explain.

10. **Evaluation Criteria.** ECAT will review responsive proposals and evaluate them based on the following minimum criteria (not listed in any order of priority):

- Benefit to commercial terminal users
- Financial return to ECAT
- Economic feasibility of the respondent
- Demonstrated ability to perform proposed services
- Experience/Quality of service
- Any other factors ECAT may consider as determined by ECAT in its sole discretion

Proposal Surety

Each respondent shall submit to ECAT with its proposal, a Proposal Surety, in the form of a certified check, payable to the Eagle County Air Terminal Corporation in the amount of Two Thousand Five Hundred (\$2,500.00) dollars.

Proposal sureties are required as a guarantee that successful respondent(s) will execute a formal Agreement with ECAT. Proposal sureties of all unsuccessful respondents shall be returned as soon as successful respondent(s) have been selected and Agreement(s) awarded, or, in the event that all proposals are rejected, within ten (10) days after the date of rejection.

Proposal sureties of each successful respondent will be held to guarantee execution of an Agreement and the furnishing of a Performance Bond. Proposal sureties may be retained by ECAT as liquidated damages in the event that such respondent fails to execute an Agreement or to furnish said Performance Bond. Proposal sureties will be returned to each successful respondent after execution of an Agreement and delivery of said Performance Bond.

Performance Bonds

Upon execution of any Concession Agreement, the successful respondent(s) shall deliver to ECAT, and maintain in effect at all times throughout the term of any Agreement, a valid corporate performance bond, or such other acceptable surety as approved in writing by ECAT, in an amount equal to six months of respondent’s MAG.

Estimated timeline:

Objective: Estimated date:

Advertise Proposal	May 21, 2021
Site Visit	June 2, 2021
Written question deadline (Answered via Addendum)	June 9, 2021
Final Addendum Posting to www.eaglecounty.us/rfp.cfm	June 11, 2021
Proposal deadline	June 18, 2021
Estimated status notification on or about	June 21, 2021

ECAT reserves the right to extend or modify any dates if needed.

CONCESSIONAIRE RESPONSIBILITIES

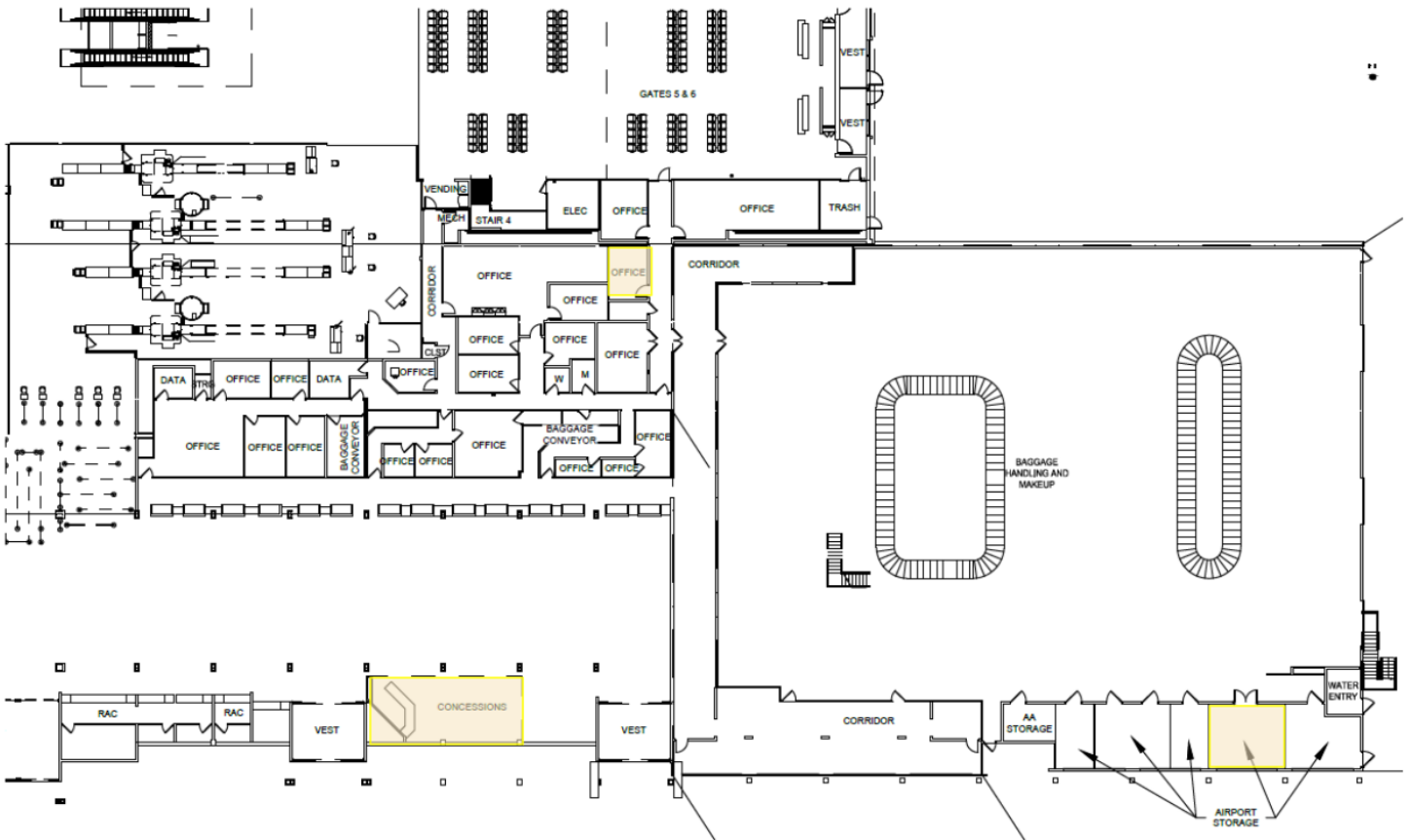
Concessionaire(s) shall provide good quality food, beverage and retail merchandise. Concessions shall be operated in a way that is convenient for passenger use and shall provide excellent customers service. Minimum Standards of Operations for the successful concessionaire as follows:

- Hours of operation:** Post security food, beverage and news/gift locations shall be available at least 90 minutes prior to all scheduled departure. The pre-security food and beverage location must be available a minimum of 60 minutes prior to all scheduled departures. The Concessionaire is expected to expand these hours to capture business during peak times such as holidays and summer tourism seasons. Any variance from these hours must be justified and approved by the Aviation Director. Beyond these hours, the post security food operation is expected to remain open during flight delays. In fact, many of the best grossing days have been during flight delays.
- Food Offered:** Menus shall include high quality food and beverages for each meal (breakfast, lunch and dinner). Offerings should provide sufficient variety to appeal to most passengers including some healthy options and items for special dietary needs such as gluten free. There should also be items on the menu for children. For example, offering snack nuts and healthier chips alongside traditional potato chips. Local products and Micro-brewed beer shall be available.
- Retail Merchandise:** The news gift location will offer relevant material for purchase including magazines, books and snacks. ECAT encourages the Concessionaire to offer locally made products.
- Staffing:** Staffing should be sufficient to efficiently operate the concessions locations during operating hours. Service should be prompt and courteous.

5. **Vending Machines:** Concessionaire(s) shall provide and service food and beverage vending machines. pre-security and inside security.

Exhibit 1 Concession Spaces

Level 1



**Storage, Gift Shop, and Office
Level 2
Bar, Kitchen, Restaurant and Seating Area**

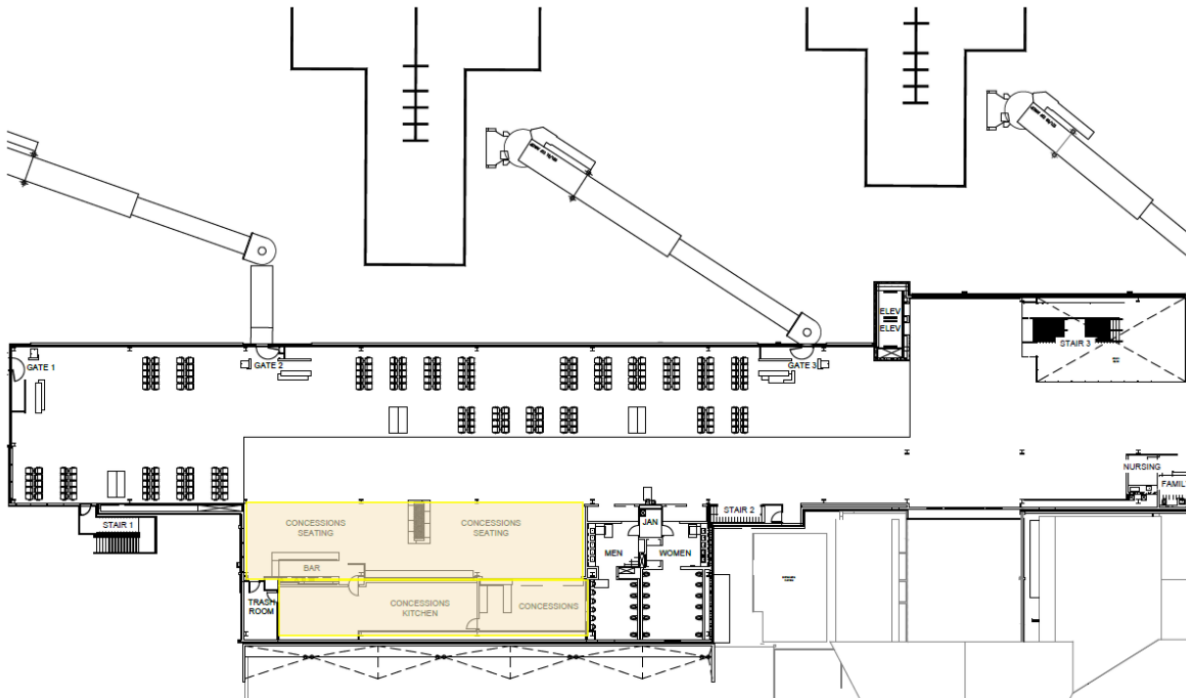


EXHIBIT 2
Existing Kitchen Equipment

Exhibit 2 Kitchen Equipment List.xlsx

ItemNo	Mfr	Model	Qty	Unit	Category	Spec
1	Lakeside	622	1	ea	Bussing Cart	Bussing Cart, enclosed back & sides, (3) shelf, shelf size 18" x 27", stainless steel angle frame with push handle, 500 lb. capacity, Made in USA
			1			Stainless steel finish:
			1			Casters, 4", all swivel, standard
2	Curtis	D1000GH13A000	1	ea	Coffee Brewer	G3 Airpot Coffee Brewer, automatic, tall, twin independently programmable brewing heads, 2.2-2.5 liter brew capacity per side, 14 gallons per hour, 3 gallon tank volume, digital LCD scroll-through programming, auto shut-off, includes: hot water faucet, stainless steel brew basket, stainless steel, 220v/50/60/1-ph, 5100 watts, 23.2 amps, 1 GPM, 3W+G, 20-90 psi, 1/4" flare fitting, UL, cUL, NSF (Special Order)
	Curtis	TLXA2201S000	8	ea	Airpot	ThermoPro® Airpot Dispenser, 2.2 liters (74 oz.) capacity, lever action with handle, removable top & pump, lockable lid, stainless steel exterior/interior, (priced per each, minimum order of 6 units required)
	Curtis	WR3B0000	1	ea	Airpot Serving Rack	Airpot Rack, (3) position side-by-side, single level, removable drip tray, 3" merchandising channel, wire, black powder coat finish, NSF
	Curtis	CSC10AC00	1	ea	Water Filtration System, for Coffee Espresso Tea Brewers	Water Filtration System, 10" filter, 10,000 gallon rated life, 35°-100°F temperature range, HydroBlend™ technology, chlorine/sediment/taste/odor removal, scale prevention, quick disconnect filter head, 10 micron, 1.7 GPM, 35-125 psi, 3/8" FNPT, NSF
3	Curtis	RSTB	1	ea	Iced Tea Brewer	G3 Tea Brewer, 3 gallon capacity per side, 12 gallon per hour, 1.6 gallon tank volume, digital LCD scroll-through programming, rotating for sweet tea, (2) dilution spouts for (2) teas on brewer, brew cone, stainless steel, 120v/50/60/1-ph, 1650 watts, 13.8 amps, 1 GPM, 2W+G, 20-90 psi, 1/4" flare fitting, UL, NSF
	Curtis	CSC10AC00	1	ea	Water Filtration System, for Coffee Espresso Tea Brewers	Water Filtration System, 10" filter, 10,000 gallon rated life, 35°-100°F temperature range, HydroBlend™ technology, chlorine/sediment/taste/odor removal, scale prevention, quick disconnect filter head, 10 micron, 1.7 GPM, 35-125 psi, 3/8" FNPT, NSF
	Curtis	TCN	4	ea	Tea Dispenser	Iced Tea Dispenser, narrow, 3-1/2 gallon capacity, oval, brew-through lid, welded stainless steel front handle, rear hand grip, 8-1/8" faucet clearance, sloped tank bottom, plastic liner not required, 18/8 stainless steel, NSF
4	Elkay Foodservice	WT30X84-BSX	2	ea	Work Table, Stainless Steel Top	Standard Work Table, with open base & backsplash, 84"W x 30"D, 16/300 series stainless steel top with 4"H backsplash, turned down edges, adjustable 1-1/4" stainless steel cross bracing, (6) stainless steel legs with adjustable stainless steel feet (NET PRICE - No additional discount available)
5	Elkay Foodservice	WMS-12-84	2	ea	Shelving, Wall Mounted	Shelf, wall-mounted, 84"W x 12"D, turned down on front & sides, 1-1/2"H rear up-turn, 18/300 series stainless steel, includes: (3) stainless steel wall brackets
6	Elkay Foodservice	EHS-18-SSX	3	ea	Hand Sink	Economy Hand Sink, wall mount, 18"L x 14-1/2"W x 11"H, 5" deep, 6"H backsplash, 18 gauge stainless steel top & bowl, includes left & right side splashes, gooseneck faucet, Z-clip mounting bracket & 1-1/2" basket strainer (NET PRICE - No additional discount available)
6.1	Elkay Foodservice	EHS-14X	1	ea	Hand Sink	Economy Hand Sink, wall mount, 14"W x 16-1/2"D x 11"H O.A., 18 gauge stainless steel top & bowl, 10" wide x 12" front-to-back x 5" deep bowl, 6"H backsplash, includes gooseneck faucet, Z-clip mounting bracket & 1-1/2" basket strainer (NET PRICE - No additional discount available)
			1			Welded side splash
	Elkay Foodservice	CT-226	1	ea		Right side
7			0		SpareNo	SpareNo
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
8	Howard-McCray	SKT-48-FA	1	ea	Reach-In Freezer	Freezer, reach-in, two-section, 50 cu. ft. capacity, 56-5/8"W x 34-1/2"D x 82-1/2"H, (2) solid hinged stainless steel doors, (6) epoxy coated shelves, control panel with temperature display, stainless steel exterior sides & floor, aluminum interior, top mounted self-contained refrigeration, 5" swivel casters, 1/2 HP, 115v/60/1-ph, 12.0 amps, cULus, UL EPH CLASSIFIED
			1			Three year limited parts and labor warranty, standard

Exhibit 2 Kitchen Equipment List.xlsx

			1			Five year compressor warranty, standard
9	Cambro	DCS1125480	2	ea	Dish Cart / Dolly	Versa Dish Caddy, holds up to 11-1/4" round plates or up to 9-1/2" square plates, holds (4) columns, non-adjustable, vinyl cover, (2) 5" swivel casters with brakes & (2) 10" rear wheels, polyethylene, speckled gray, NSF
10			0		SpareNo	SpareNo
11	Howard-McCray	SKT-74	1	ea	Reach-In Refrigerator	Refrigerator, reach-in, three-section, 77 cu. ft. capacity, 84-5/8"W x 34-1/2"D x 82-1/2"H, (3) solid hinged stainless steel doors, (9) epoxy coated shelves, control panel with temperature display, stainless steel exterior sides & floor, aluminum interior, top mounted self-contained refrigeration, 5" swivel casters, 1/2 HP, 115v/60/1-ph, 12.7 amps, cULus, UL EPH CLASSIFIED
			1			Three year limited parts and labor warranty, standard
			1			Five year compressor warranty, standard
12	Captive-Aire	ANSUL-3.0	1	ea	Fire Suppression System	ANSUL-3.0/3.0 Ansul 6 gallon Fire System in Utility Cabinet (includes pre-piped hood(s) with detection, tank(s), release mechanism, microswitches and pull station). Includes piping for hood 1 - GAS VALVE - 2" Mechanical Shutoff Valve (Ansul)(28-55610) - Includes Upstream Strainer assembly; SUPPLIED BY DISTRIBUTOR - HOSE - Rubber Hose - REMOTE PULL STATION - Red composite (without wire rope) 434618 (Old Macola #06-4835)
	Captive-Aire	FIRE SYSTEM	1			Fire System Hookup with Manual Pull Station
	Captive-Aire	434909 K	1			434909 K Class Extinguisher with Ansulex 434909 - HAZARDOUS MATERIAL
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
13	Captive-Aire	5430ND-2-PSP-F	1	ea	Exhaust Hood	Hood #1 - #31 - Job #3490562 5430ND-2-PSP-F - 15ft 6" Long Exhaust-Only Wall Canopy Hood with Front Perforated Supply Plenum with Built-in 3" Back Standoff - 430 SS Where Exposed - Fire Cabinet on the Right Side 12.00" Width x 54.00" Length x 30.00" Height (Additional charges may apply for cabinet if not sold with fire system) - (x12) FILTER - 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17. - (x5) L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others - (x2) EXHAUST RISER - Factory installed 14" X 4" Height - (x4) SUPPLY RISER - 12" x 28" Supply Riser with Volume Dampers - (x2) 1/2 Pint Grease Cup New Style, Flanged Slotted - FIELD WRAPPER 12.00" High Front, Left, Right - Electrical Package Installation in Utility Cabinet by Plant. - BACKSPLASH 128.00" High X 217" Long 430 SS Vertical (Includes End Caps & Divider Bars) - (x1) LEFT SIDESPLASH 128.00" High X 36.00" Long 430 SS Vertical (Includes End Caps & Divider Bars) - (x1) LEFT END STANDOFF (FINISHED) 1" Wide 54" Long Insulated - (x1) BACKSPLASH - INSIDE CORNER 80.00" High X 2.00" Leg Length 430 SS Vertical (Includes End Caps & Divider Bars) - (x1) STRUCTURAL FRONT PANEL - (x1) RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS

Exhibit 2 Kitchen Equipment List.xlsx

	Captive-Aire	DU85HFA	1		Exhaust Fan 1	<p>Fan #1 NCA24HPFA High Pressure Belt Drive Centrifugal Upblast Exhaust Fan with 24" wheel Exhaust Fan handles 4262 CFM @ -1.500" wc ESP, Fan runs at 1078 RPM.</p> <p>Exhaust Motor: 3.000 HP, 3 Phs, 208 V, 60Hz, 8.7 FLA, ODP, Premium (E-Plus3) Eff. x1</p> <ul style="list-style-type: none"> - Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (18 GA.) (Includes Down Spout) x1 - Extra Set of V-Belts. Only to be ordered as fan option at time fan is ordered. x1 - Gasketing - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - Max Temp 1500°F. To be applied between fan base and grease duct. Installed under fan base 1/2" from the inside edge of the base to match up with the curb top flanges. x1 - Curb CRB31.5x26E On Fan #1 Flat Curb x1 - Hinged Base for Curb. Heavy Duty Hinge attached to curb. Used on Fans with wheels 24-30 inches. x1 - Vented Base for Curb x1
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
	Captive-Aire	A2-D.250-20D	1		Make Up Air	<p>Fan #2 A2-D.250-20D - Heater - Job #3490562</p> <p>A2-D.250-20D Direct Gas Fired Heated Make Up Air Unit with 20" Direct Drive Fan Supply Fan handles 2880 CFM @ 0.500" wc ESP, Fan runs at 1348 RPM.</p> <p>Heater supplies 193202 BTUs. 80°F Temperature Rise. [Fuel: Natural Gas]</p> <p>Supply Motor: 2.000 HP, 3 Phase, 208 V, 60Hz, 6.1 FLA, ODP, Premium (E-Plus3) Eff. Down Discharge - Air Flow Right -> Left</p> <ul style="list-style-type: none"> - Size 3 Celdek Evaporative Cooler for Size # 2 Modular Make-Up Air Heater. 40.75" Wide x 38.125" Long x 43.375" High. For outdoor installation. Min. water pressure for optimal performance is 30 PSI. Max. water pressure should not exceed 50 PSI. Use with water softener recommended. - Sloped Filtered Intake for Size #3 Modular Heater. 37.25" Wide X 51.625" Long X 35.188" High. Includes 2" MV EZ Kleen Metal Mesh Filter. - RTC Solutions • 40-90°F Discharge Temp Control - Gas Manifold for DF2 GM - BTU 0 - 825001 - 7 in. w.c. - 14 in. w.c., No Insurance Requirement (ANSI), BV250-88 - Cooling Interlock Relay. 24VAC Coil. 120V Contacts. Locks out burner circuit when AC is energized. - Motorized Back Draft Damper 22.75" X 24" for Size 2 Standard & Modular Heater Units w/Extended Shaft, Standard Galvanized Construction, 3/4" Rear Flange, Low Leakage, LF120S Actuator Included - Control panel enclosure heater, includes 200w, 120v heater and thermostat (10 degree setting). Requires convenience outlet option (power by others). Recommended for winter design temperature less than 0°F. - GFCI 15 amp Convenience Outlet For Heater Enclosure. Power supply by others - Includes receptacle and J box.

Exhibit 2 Kitchen Equipment List.xlsx

	Captive-Aire	DCV-1111	1		Electrical System	<p>Electrical System #1 - Job #3490562</p> <p>DCV-1111 Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet. Includes 2 Duct Thermostat kits.</p> <ul style="list-style-type: none"> - ESV152N02YXB571 - Variable Frequency Drive - 2 HP Max., 200/240 V, Single or Three Phase Input, 7.0 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS - ESV402N02TXB571 - Variable Frequency Drive - 5 HP Max., 200/240 V, Three Phase, 16.5 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS - CASLink building monitoring system communications module. Requires internet & field wired ethernet connection or 3G cellular service. Includes Rev 3 Comm Module, RJ45 to modbus converter, 3 FT cat5 cable, and 1 FT of shielded twisted pair. - Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each.
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
	Captive-Aire	CUSTOM	1		Factory Services	<p>Factory Services</p> <p>Service Design Verification Building Surcharge Service Design Verification for CASLink Ethernet.</p> <p>Service Design Verification for Demand Control Ventilation Service Design Verification for Direct Fired Heater</p> <p>Service Design Verification for Evap Cooler Service Design Verification for Exhaust Fan Service Design Verification for Hood</p> <p>Service Design Verification Mileage Charge: (120) x 2 = 240 total miles</p>
			0			Note: Doesn't include; Ductwork, Fire Wrap Insulation, Mechanical Installation, patching, all electrical field wiring, start-up & balance, gas or electric shutdown for fire system hook-up.
	Captive-Aire	CUSTOM	1			<p>Factory Services</p> <p>Service Design Verification Building Surcharge Service Design Verification for CASLink Ethernet.</p> <p>Service Design Verification for Demand Control Ventilation Service Design Verification for Direct Fired Heater</p> <p>Service Design Verification for Evap Cooler Service Design Verification for Exhaust Fan Service Design Verification for Hood</p> <p>Service Design Verification Mileage Charge: (120) x 2 = 240 total miles</p>
14	Pitco	45C+S	2	ea	Gas Floor Fryer	Fryer, gas, floor model, 42-50 lb. oil capacity, millivolt control, stainless steel tank, door & front, 122,000 BTU, CSA, NSF
			2			1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
			1			Natural gas
	Pitco	P6072145	2		Fry Basket	Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
	Pitco	B3901501	2	st	Castors	Castors, 6" swivel, (2) locking & (2) non-locking, for economy, food/fish, donut fryers, (set of 4)

Exhibit 2 Kitchen Equipment List.xlsx

	Dormont	1675KIT48	2	kt	Safety System Moveable Gas Connector	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty
15	Royal Range of California	RTG-36	1	ea	Gas Countertop Griddle	Griddle, countertop, gas, 36" W cooking surface, 1" thick polished steel plate, thermostatic controls, 4" grease trough, stainless steel sides & front valve cover, 4" adjustable legs, 90,000 BTU, cETLus, ETL-Sanitation, NSF, Made in USA
			1			Two year limited parts and labor warranty, standard
			1			Natural gas (Must specify elevation if over 2000 ft)
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
	Dormont	1675KIT48	1	kt	Safety System Moveable Gas Connector	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty
16	Beverage Air	WTFCS60D-1	1	ea	Worktop Cook Stand Freezer	Worktop Cook Stand Freezer, one-section, 60"W, 14.5 cu. ft., (2) drawers, top drawer holds (3) 12" x 20" x 6" pans & bottom drawer holds (3) 12" x 20" x 6" pans (NOT included), digital display, fire- proof stainless steel top, front & sides (no heat shield required), full marine drip guard, stainless steel interior, expansion valve technology, self-contained refrigeration, 3/4 HP, UL, cULus, UL EPH Classified, UL-Sanitation, MADE IN USA
			1			3 years parts & labor warranty (excludes maintenance items)
			1			Self-contained refrigeration standard
			1			Additional 2 years compressor warranty, standard
			1			115v/60/1-ph, 10.6 amps, cord with NEMA 5-15P
			1			Contact factory for available options and accessories
			1			3" Casters, in lieu of standard 6" heavy duty casters, no charge when specified on order
17	Royal Range of California	RRB-24	1	ea	Broiler, Gas	Charbroiler, gas, countertop, 24", radiant type, manual controls with pilot, cast iron grates, stainless steel sides & front valve cover, 4" legs, 60,000 BTU, CSA Star, CSA Flame, NSF, Made in USA
			1			Two year limited parts and labor warranty, standard
			1			Natural gas (Must specify elevation if over 2000 ft)
	Dormont	1675KIT48	1	kt	Safety System Moveable Gas Connector	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty
18	Royal Range of California	RR-6	1	ea	Range, 36", 6 Open Burners	Restaurant Range, gas, 36", (6) 30,000 BTU lift off top burners, manual controls, standard oven, 12" x 12" cast iron grates, safety valve, stainless steel front, sides, valve cover, kickplate & 11" D high shelf, legs, 215,000 BTU, CSA Flame, CSA Star, NSF, Made in USA
			1			One year parts and labor warranty, standard
			1			Natural gas (Must specify elevation if over 2000 ft)
			1			Stub back, 6" high, stainless steel, in lieu of high riser
			1			(1) 26-1/2" Standard oven
			1			Castors, set of 4 (2 locking)
	Dormont	1675KIT48	1	kt	Safety System Moveable Gas Connector	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty
19			0		SpareNo	SpareNo
20			0		SpareNo	SpareNo

Exhibit 2 Kitchen Equipment List.xlsx

21	Royal Range of California	RCOS-2	1	ea	Convection Oven, Gas	Convection Oven, gas, double-deck, standard depth, thermostatic controls, temp range 150°F - 500°F, electronic ignition, 2-speed fan, porcelain interior, dual stainless steel doors with glass viewing window on right, stainless steel front, sides & top, legs, 140,000 BTU, cETLus, ETL-Sanitation, NSF, Made in USA
			1			One year parts and labor warranty, standard
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
			1			Natural gas (Must specify elevation if over 2000 ft)
			1			Single point gas connection, for stacked RCO
			1			Casters, heavy duty with 2 locking
	Dormont	1675KIT48	1	kt	Safety System Moveable Gas Connector	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty
22	Channel	401AC	1	ea	Bun / Sheet Pan Rack	Bun Pan Rack, Economy, mobile, 20-1/2"W x 26"D x 70-1/4"H, front load, open sides, 3" spacing, capacity (20) 18" x 26" bun pans, welded aluminum construction, 5" swivel casters, NSF, Made in USA (FLYER LIST PRICING) (published shipping weight does not reflect 50lb. pallet)
			1			2-year warranty on construction, standard
			1			Lifetime warranty against rust and corrosion
23	Vollrath	38003	1	ea	Serving Counter, Hot Food, Electric	ServeWell® Hot Food Table, (3) wells, 46"W x 32"D x 34"H, Thermoset fiber-reinforced resin wells with brass drain valves, individual capillary tube thermostatic controls for each well, cast-in dome heating elements, low-water indicator light, mechanical guards on all controls, open base with stainless steel undershelf, includes 7-1/2"D plate shelf & 8"D poly cutting board, stainless steel construction, adjustable legs, 10' cord with NEMA 5-15P, 1440 watts, 12.0 amps, 120v/60/1-ph, cULus, KD, cULus, NSF, Made in USA
	Vollrath	3809934	1	ea	Casters	Caster Kit for ServeWell® models, elevates foodpan to 34" height (ADA), works on all ServeWell models, Made in USA
23.1	Krowne	16-170L	1	ea	Single-Hole Faucet	Krowne Royal Series Single Wall Mount Faucet, 6" long swing spout, 1/2" NPS male inlets, 1/4" NPT union tailpiece, anti-splash aerator, low lead compliant, Includes internal check valves to prevent backflow and cross contamination
			1			1 year parts & labor warranty, standard
24	Beverage Air	SPE48HC-12	1	ea	Sandwich / Salad Preparation Refrigerator	Elite Series™ Sandwich Top Refrigerated Counter, two-section, 48"W, 9.8 cu. ft., (2) doors, stainless steel top with opening for (12) 1/6 size pans, 10" cutting board, (4) shelves, stainless steel exterior, aluminum interior, rear-mounted self-contained refrigeration, (pans furnished are 4" deep, tops will accommodate 6" deep pans), R290 Hydrocarbon refrigerant, 1/6 HP, UL, cULus, UL EPH Classified, UL-Sanitation, MADE IN USA
			1			3 years parts & labor warranty (excludes maintenance items)
			1			Self-contained refrigeration standard
			1			Additional 2 years compressor warranty, standard
			1			115v/60/1-ph, 2.0 amps, cord with NEMA 5-15P
			1			Left door hinged left, right door hinged right, standard
			1			6" Heavy duty casters, standard
25	Hatco	TPT-208	1	ea	Pop-Up Toaster	Pop-Up Toaster, (4) 1-1/4" wide self centering slots, individual toasting controls, removable crumb tray, stainless steel construction, cULus, UL EPH Classified, ANSI/NSF 4
			1			NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
			1			NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
			1			One year replacement warranty, contact Hatco service team for details
			1			208v/60/1-ph, 2600w, 12.5 amps, 6' cord with NEMA 6-15P
ItemNo	Mfr	Model	Qty	Unit	Category	Spec

Exhibit 2 Kitchen Equipment List.xlsx

26	Elkay Foodservice	WT30S96-STSX	1	ea	Work Table, Stainless Steel Top	Standard Work Table, with undershelf, 96"W x 30"D, 16/300 series stainless steel top, without backsplash, turned down edges, 18 gauge adjustable stainless steel undershelf, (6) stainless steel legs with adjustable stainless steel feet (NET PRICE - No additional discount available)
	Elkay Foodservice	CT-11-2020SX	1	ea	Drawer	Roller Bearing Single Drawer, stainless steel, with 20" x 20" x 5" deep stainless steel liner (NET PRICE - No additional discount available)
27	Merrychef	E4S	1	ea	Microwave Convection / Impingement Oven	eikon™ Convection, Air Impingement and Microwave Speed Oven, ventless cooking capability, quiet operation, EasyToUCH™ controls, USB memory, built-in diagnostic testing, bottom-hinged door, includes: (1) wire rack "DV0714", (1) paddle "SR310", (2) mesh bottom baskets "32Z4031", (1) cool down pan "32Z4028", (1) USB menu key & (1) cleaner kit "32Z4058", stainless steel construction, 6.2kW, 208/240v/60/1-ph, 30 amp, NEMA 6-30P, CE, cULus, NSF, ETL
			1			1 year parts & labor warranty, standard
28	Elkay Foodservice	CUSTOM	1	ea	Shelf, Pass-Thru	Custom Double Tier Pass Shelf, Up to 24" wide by 84" long, 16ga 300 series s/s construction bottom shelf with 16ga 300 series s/s mounting pan and 16ga galvanized inner supports, (4) 16ga 300 series s/s wall brackets (SHIPPED LOOSE), 24" wide by 84" long 16ga 300 series s/s top shelf, with heat lamp mounting provisions, (4) 1-5/8" 16ga s/s post with weld in bushings, KD
	Elkay Foodservice	NOTCH END	1			Notch end for clearance of item# 27. See plans
			0			Note: Verify width of pass thru shelf and half wall
29			0		SpareNo	SpareNo
30			0		SpareNo	SpareNo
31	Hatco	GRAH-60	1	ea	Heat Lamp	Glo-Ray® Infrared Foodwarmer, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 1400 watts, NSF, cUL, UL
			1			One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
			1			120v/60/1-ph
	Hatco	BLT TOG-1	1			(1) Built-in toggle control (remote recommended) (Available at time of purchase only)
			1			No Tandem selection
	Hatco	STANDARD	1			Clear Anodized Aluminum, standard (nc) (Available at time of purchase only)
32	Elkay Foodservice	CUSTOM	1	ea	Shelf, Pass-Thru	Custom Double Tier Pass Shelf, up to 24" wide by 108" long, 16ga 300 series s/s construction bottom shelf with 16ga 300 series s/s mounting pan and 16ga galvanized inner supports, (4) 16ga 300 series s/s wall brackets (SHIPPED LOOSE), up to 24" wide by 108" long 16ga 300 series s/s top shelf, with heat lamp mounting provisions, (4) 1-5/8" 16ga s/s post with weld in bushings, KD
			0			Note: Verify width of pass thru shelf and half wall
33	Hatco	GRAH-48	1	ea	Heat Lamp	Glo-Ray® Infrared Foodwarmer, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 1100 watts, NSF, cUL, UL
			1			NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
			1			NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
			1			One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
			1			120v/60/1-ph
	Hatco	BLT TOG-1	1			(1) Built-in toggle control (remote recommended) (Available at time of purchase only)
			1			No Tandem selection
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
	Hatco	STANDARD	1			Clear Anodized Aluminum, standard (nc) (Available at time of purchase only)
34	Elkay Foodservice	DDT-72-LX	1	ea	Soiled Dishtable	Soiled Dishtable, 1-1/2" rolled rim design, 72"W x 30"D (O.A.), 34" working height, 10-3/4"H backsplash, stainless steel legs, left-to right operation, 16 gauge 300 series stainless steel, NSF (NET PRICE - No additional discount available)
	Elkay Foodservice	CT-118	1	ea		Disposer ring weld

Exhibit 2 Kitchen Equipment List.xlsx

			1			Note: ring provided by customer
	Elkay Foodservice	CT-24	1	ea	Bracket	Disposer Control Bracket, 11" x 17"
	Elkay Foodservice	CT-26	1	st		Breaker holes (set of 2)
35	Elkay Foodservice	SLANT-42X	2	ea	Dishtable Sorting Shelf	Standard Slanted Rack Shelf, wall mount, 42"W, holds 2 glass/dish racks, 18/300 series stainless steel, includes wall brackets (NET PRICE - No additional discount available)
36	InSinkErator	SS-200-6-MRS	1	ea	Disposer	SS-200™ Complete Disposer Package, trough mount system, 6-5/8" diameter inlet, with #6 collar adaptor for trough installation, 2 HP motor, stainless steel construction, includes syphon breaker, solenoid valve, flow control valve, manual reverse switch, adjustable leg kit
			1	ea		(1) year parts & labor warranty from date of installation (standard)
			1			Standard height disposer body
			1			208v/60/1-ph, 7.7 amps
	InSinkErator	SYPHON STD	1	ea	Syphon Breaker	Syphon breaker standard, 1/2" (11477)
	Krowne	17-108WL	1	ea	Pre-Rinse Faucet Assembly	Krowne Royal Series pre-rinse Assembly, wall mount, 8" centers, spring action flexible gooseneck, 35"H stainless steel hose with 15" overhang & 1.2 GPM spray head, built in check valves, includes wall bracket & mounting kit, chrome plated brass base, low lead compliant, ships pre-assembled, NSF (interchangeable with most brands), Includes internal check valves to prevent backflow and cross contamination
37	Captive-Aire	4224VHB-G	1	ea	Condensate Hood #1	Hood #2 4224VHB-G - 4ft 0" Long Condensate Hood, w/ Full Perimeter Gutter x1 - 430 SS - 100% Application x1 - EXHAUST RISER - Factory installed 10" Diameter X 4" Height x1 - FIELD WRAPPER 12.00" High Front, Left, Right x1 - BACKSPASH 80.00" High X 48.00" Long 430 SS Vertical (Includes End Caps & Divider Bars) x1
	Captive-Aire	DU33HFA	1		EXHAUST FAN #1	Fan #3 DU33HFA - Exhaust Fan - Job #3566615 DU33HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (speed control included for single phase only), disconnect switch and 11-3/4" wheel. Exhaust Fan handles 600 CFM @ -0.500" wc ESP, Fan runs at 1392 RPM. Exhaust Motor: 0.333 HP, 1 Phs, 115 V, 60Hz, 4.4 FLA, ODP-ECM (Open Drip Proof Electronically Commutated Motor) x1 - ECM Wiring Package and Manual or 0-10VDC Control for Exhaust EC motors. RTC Controller (No harness when ordered as a part). **DO NOT ORDER UNDER WARRANTY, SEE PART NUMBER "ECM- VCU-RTC"**. x1 - Bird Screen - 1/2" X 1/2" (5" X 56") Wire Screen for Upblast & Downblast Fans DU/DR-25H/30H/33H, BDU/BDCR11, Galv after welded wire cloth. x1 - Gravity Back Draft Damper - with flange, damper is 15" sq., 2" deep, O.D. of flange is 17" sq. x1 - Curb CRB19.5X20E On Fan #3 Flat Curb x1 - Vented Base for Curb x1
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
			0			Note: Because this is a Type 2 hood, no fire system is required.
38	Champion	DH-2000 (40-70)	1	ea	Dishwasher, Door Type	Versa-Clean Dishwasher, door type, high temperature with built-in 40° & 70° F rise electric booster, self-draining pump, 55 racks/hour capacity, auto-fill, stainless steel construction, electric tank heat, NSF, cULus, 1hp, ENERGY STAR®
			1			1 year limited warranty, standard
			1			208v/60/3-ph, 40.0 amps
			1			Straight-through design application
			1			Side panels (set of 2)
	Champion	116751	1	ea		Drain water tempering kit, shipped loose (unmounted)
39			0		SpareNo	SpareNo
40			0		SpareNo	SpareNo

Exhibit 2 Kitchen Equipment List.xlsx

41	Elkay Foodservice	CDT-60-RX	1	ea	Clean Dishtable	Clean Dishtable, 1-1/2" rolled rim design, 60"W x 30"D (O.A.), 34" working height, 10-3/4"H backsplash, stainless steel legs, left-to-right operation, 16 gauge 300 series stainless steel, NSF (NET PRICE - No additional discount available)
42	Crown Brands	FF2460G	25	ea	Wire Shelving	Focus Foodservice™ - Wire Shelf, 24"W x 60"L, zinc underplated, green epoxy coated finish, NSF
	Crown Brands	FG080GN	8	ea	Post	Focus Foodservice™ - Post, 80"H, stationary, grooved at 1" increments, antimicrobial protection, zinc plated leveling feet, green epoxy finish, NSF
	Crown Brands	FTSSU	2	st	Track Shelving Parts	Focus Foodservice™ - High Density Stationary Kit, includes: (set of 4) locking collars, guide blocks, and triangular security feet
	Crown Brands	FGN074G	12	ea	Post	Focus Foodservice™ - Post, 74"H, mobile, grooved at 1" increments, antimicrobial protection, green epoxy finish, NSF
	Crown Brands	FTSMU24	3	st	Track Shelving Kit	Focus Foodservice™ - HDS-Plus™ High Density Mobile Unit Kit, 24" W, includes: 6" polyurethane casters - set of 4, caster channels - set of 2, and guide blocks (set of 4)
	Crown Brands	FTSTK12	1	st	Track Shelving Section	Focus Foodservice™ - HDS-Plus™ High Density Track Set, 12', includes: 1 pair of equal length track and track joiners
43	Crown Brands	FF1848C	4	ea	Wire Shelving	Focus Foodservice™ - Wire Shelf, 18"W x 48"L, chromate finish, NSF
	Crown Brands	FF1842C	4	ea	Wire Shelving	Focus Foodservice™ - Wire Shelf, 18"W x 42"L, chromate finish, NSF
	Crown Brands	FG074C	8	ea	Post	Focus Foodservice™ - Post, 74"H, stationary, grooved at 1" increments, zinc plated leveling feet, chromate finish, NSF
44	Elkay Foodservice	FLR-1X	1	ea	Mop Sink	Floor Mop Sink, floor mount, 24"W x 20"D x 10"H overall size, 16/300 series stainless steel tub, 20"W x 16" front-to-back x 6" deep bowl, 1-1/2" up-turn, marine edge front & sides, 3-1/2" no- caulk drain for use with 2" schedule 40 pipe, 18 gauge stainless steel skirt, NSF (NET PRICE - No additional discount available)
	Krowne	16-127	1	ea	Service Faucet	Krowne Royal Series Service Faucet, splash-mounted, 8" centers, 6-1/2" long heavy cast spout with bail hook & hose thread, bracket can mount above or below, vacuum breaker, rough brass, low lead compliant, NSF, Includes internal check valves to prevent backflow and cross contamination
			1			1 year parts & labor warranty, standard
45	Elkay Foodservice	EWMS-12-24X	1	ea	Shelving, Wall Mounted	Economy Shelf, wall-mounted, 24"W x 12"D x 10"H, (2) wall brackets included, 18/430 stainless steel construction, NSF (NET PRICE - No additional discount available)
46	Elkay Foodservice	3C18X18-2-24X	1	ea	Three (3) Compartment Sink	Sink, 3-compartment, 106" x 29-3/4" (O.A.), 36" working height, 18" x 18" bowl, 12" deep, 10- 3/4"H backsplash, left & right 24" drainboards, 8" on center faucet holes, stainless steel legs with adjustable feet, 16 gauge 300 series stainless steel, NSF (NET PRICE - No additional discount available)
			1			Waste drain options
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
	Elkay Foodservice	CT-117X	3	ea	Bracket	Rotary Waste Bracket Only
	Krowne	22-404	3	ea	Drain, Lever / Twist Waste	Krowne Lever Waste Drain, 3-1/2" sink opening, 2" NPS Drain Outlet, 1-1/2" Reducer with rubber washer, 4-1/2" flange, stainless steel strainer & handle, 1-1/4" overflow outlet with cap drain outlet: 2" NPS outer threads & 1-1/2" female inner threads (overflow outlet accepts overflow head model# 22-500 & overflow elbow model# 22-501)
	Krowne	14-812L	1	ea	Wall / Splash Mount Faucet	Krowne Royal Series Faucet, splash-mounted, 8" centers, 12" swing spout, quarter-turn ceramic cartridge valve, low lead compliant, NSF, Includes internal check valves to prevent backflow and cross contamination
			1			1 year parts & labor warranty, standard
47	Elkay Foodservice	WMS-12-96	1	ea	Shelving, Wall Mounted	Shelf, wall-mounted, 96"W x 12"D, turned down on front & sides, 1-1/2"H rear up-turn, 18/300 series stainless steel, includes: (3) stainless steel wall brackets
48	Elkay Foodservice	S/S FABRICATED	12	ea	Corner Guard	Corner guards, 60" long x 2" x 2", 16 gauge stainless steel, includes: adhesive tape backing
49			0		SpareNo	SpareNo
50			0		SpareNo	SpareNo

Exhibit 2 Kitchen Equipment List.xlsx

51	Elkay Foodservice	MS24S30-STSX	1	ea	Equipment Stand, for Mixer / Slicer	Standard Mixer Stand, with open base with bottom shelf, 30"W, 24"H, 16 gauge stainless steel top with marine edge, without backsplash, 18 gauge undershelf & legs with metal feet, NSF (NET PRICE No additional discount available)
	Elkay Foodservice	CT-19-4X	1	st	Casters	Stem Caster, 4", swivel, set of 4, 2 each locking (NET PRICE - No additional discount available)
52	Vollrath	40757	1	ea	Planetary Mixer	Planetary Mixer, bench model, 20 quart, 20-3/8"W x 20-3/8"D x 35-5/8"H, 3-speed belt driven transmission, #12 attachment hub, digital timer with automatic stop & audible shutoff signal, thermal overload protection, includes: dough hook, wire whisk, flat beater, stainless mixing bowl, safety bowl guard, 1/2 HP, 110-120v/60/1-ph, 10 amps, cord with NEMA 5-15P, NSF, cETLus, imported (MIX1020)
			1	ea		Warranty period is 2 years on parts, 1 year on labor & 5 years on belt
53	Elkay Foodservice	WT24S72-BSX	1	ea	Work Table, Stainless Steel Top	Standard Work Table, with undershelf & backsplash, 72"W x 24"D, 16/300 series stainless steel top with 4"H backsplash, turned down edges, 18 gauge adjustable stainless steel undershelf, stainless steel legs with adjustable stainless steel feet (NET PRICE - No additional discount available)
	Elkay Foodservice	CT-11-2020SX	1	ea	Drawer	Roller Bearing Single Drawer, stainless steel, with 20" x 20" x 5" deep stainless steel liner (NET PRICE - No additional discount available)
54	Vollrath	40952	1	ea	Food Slicer, Electric	Slicer, heavy duty, manual, 35° gravity feed, 12" blade with safe blade removal system, 22-9/16"W x 27-15/16"D x 22-9/16" H, belt drive, slice thickness up to 1", QuanTanium® coated non-stick plate, anodized aluminum body, non-skid rubber feet, 1/2 hp, 120v/60/1-ph, 2.0 amps, 6cord with NEMA 4" cord with NEMA 5-15P, cULus, UL EPH, UL-Sanitation, certified to NSF/ANSI 8, model #SLP300P/S (replaces discontinued items 40903 & 40904)
			1	ea		1 year on parts, 1 year on labor & 5 years on belt warranty
55	Elkay Foodservice	WMS-12-72	1	ea	Shelving, Wall Mounted	Shelf, wall-mounted, 72"W x 12"D, turned down on front & sides, 1-1/2"H rear up-turn, 18/300 series stainless steel, includes: (2) stainless steel wall brackets
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
56	Robot Coupe	R2 DICE ULTRA	1	ea	Food Processor, Benchtop / Countertop	Combination Food Processor, 3 liter stainless steel bowl with handle, vegetable prep attachment with external ejection, includes: (1) "S" blade (27263), (1) 2mm grating disc (27577), (1) 4mm slicing disc (27566), (1) 10mm dicing kit (27265), on/off & pulse switch, single speed, 1725 RPM, 120v/60/1-ph, 2 HP, 7 amps, NEMA 5-15P, cETLus, ETL-Sanitation
			1			1 year parts & labor warranty
			1			3 year motor warranty
57	Elkay Foodservice	2C18X18-2-18X	1	ea	Two (2) Compartment Sink	Sink, 2-compartment, 74" x 23-3/4" (O.A.), 36" working height, 18" x 18" bowl, 12" deep, 10-3/4"H backsplash, left & right 18" drainboards, 8" on center faucet holes, stainless steel legs with adjustable feet, 16 gauge 300 series stainless steel, NSF (NET PRICE - No additional discount available)
			1			Waste drain options
	Elkay Foodservice	CT-117X	2	ea	Bracket	Rotary Waste Bracket Only
	Elkay Foodservice	LK24RT	2	ea	Drain, Lever / Twist Waste	Twist handle waste outlet, 3 1/2" opening, 1-1/2" NPS, 4-1/8" stainless steel face flange, snap-in flat stainless steel strainer, capped overflow outlet, chrome plated brass 4"L tailpiece, nickel plated bronze body with stainless steel twist handle (NET PRICE - No additional discount available)
	Krowne	17-108WL	1	ea	Pre-Rinse Faucet Assembly	Krowne Royal Series pre-rinse Assembly, wall mount, 8" centers, spring action flexible gooseneck, 35"H stainless steel hose with 15" overhang & 1.2 GPM spray head, built in check valves, includes wall bracket & mounting kit, chrome plated brass base, low lead compliant, ships pre-assembled, NSF (interchangeable with most brands), Includes internal check valves to prevent backflow and cross contamination
58	Crown Brands	FF1424G	2	ea	Wire Shelving	Focus Foodservice™ - Wire Shelf, 14"W x 24"L, zinc underplated, green epoxy coated finish, NSF
	Crown Brands	FWB14SG	4	ea	Shelving Wall Mounts	Focus Foodservice™ - Direct Mount Wall Bracket, for wire shelving, 14"D, single, all welded construction, green epoxy finish, NSF (mounting hardware not included)
59			0		SpareNo	SpareNo

Exhibit 2 Kitchen Equipment List.xlsx

60			0		SpareNo	SpareNo
61	Manitowoc	IY0696N	1	ea	Ice Cuber	Indigo™ Series Ice Maker, cube-style, air-cooled, designed for remote refrigeration, 30"W x 24- 1/2"D x 21-1/2"H, production capacity up to 642 lb/24 hours at 70°/50° (565 lb AHRI certified at 90°/70°), DuraTech™ exterior, half-dice size cubes, NSF, cULus, ENERGY STAR®
			1			(-261) 208-230v/60/1-ph, 11.7 amps, standard
	Manitowoc	D570	1	ea	Ice Bin for Ice Machines	Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, AHRI certified 532 lb ice storage capacity (17.9 cu. ft.), for top-mounted ice maker, Duratech exterior, NSF
			1			Legs, 6" adjustable stainless steel, standard
62	OptiPure	QTT510-1	1	ea	Water Filtration System	QT Water Filter System, single 10", (1) PTS-Q cartridge with IsoNet® scale inhibitor, 5 micron sediment reduction, inhibits scale, mounting bracket, pressure gauge, inlet shut-off valve, for use with combination applications (secondary filtration) and ice makers (up to 800 lb. cuber/1,200 lb. flaker), cold water inlet, 3/8" NFPT, NSF (160-52090)
	OptiPure	WARRANTY-60	1	ea		All system components and assembly except for replacement filter cartridges, separation membranes and permeate pumps, electric motors, diaphragm pumps, and rotary vane pumps shall be warranted against defects in workmanship for a period of 60 months from the date of original shipment.
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
63	Beverage Air	WTRD48AHC-2	1	ea	Refrigerated Work Top	Worktop Refrigerator, two-section, 35-1/2"Working height, 48"W, 11.82 cu. ft., with (2) drawers & (1) door, (2) shelves, stainless steel exterior & top, 4" removable backsplash, aluminum interior, rear-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/6 HP, UL, cUL, UL EPH Classified, MADE IN USA
			1			3 years parts & labor warranty (excludes maintenance items)
			1			Self-contained refrigeration standard
			1			Additional 2 years compressor warranty, standard
			1			115v/60/1-ph, 2.0 amps, cord with NEMA 5-15P
			1			6" Heavy duty casters, standard
64	Elkay Foodservice	WMS-12-48	1	ea	Shelving, Wall Mounted	Shelf, wall-mounted, 48"W x 12"D, turned down on front & sides, 1-1/2"H rear up-turn, 18/300 series stainless steel, includes: (2) stainless steel wall brackets
			0			Note: Verify length required
65	Vollrath	71001	1	ea	Food Pan Warmer, Countertop	Cayenne® Food Warmer, countertop, full size, 13-3/4"W x 21-3/4"D x 9"H, 6" deep well, recessed controls, capillary tube thermostat, dome heating element, low-water indicator light, black interior, stainless steel exterior, non-skid feet, 120v/60/1-ph, 700 watts, 5.8 amps, 6cord with NEMA power cord with NEMA 5-15P, cULus, NSF, Made in USA
66	Fogel USA	SKT-48	1	ea	Reach-In Refrigerator	Refrigerator, reach-in, two-section, 50 cu. ft. capacity, 56-5/8"W x 34-1/2"D x 82-1/2"H, (2) solid hinged stainless steel doors, (6) epoxy coated shelves, control panel with temperature display, stainless steel exterior sides & floor, aluminum interior, top mounted self-contained refrigeration, 5" swivel casters, 1/2 HP, 115v/60/1-ph, 10.0 amps, cULus, UL EPH CLASSIFIED
			1			Three year limited parts and labor warranty, standard
			1			Five year compressor warranty, standard
67	Elkay Foodservice	WT30X36-BSX	1	ea	Work Table, Stainless Steel Top	Standard Work Table, with open base & backsplash, 36"W x 30"D, 16/300 series stainless steel top with 4"H backsplash, turned down edges, adjustable 1-1/4" stainless steel cross bracing, stainless steel legs with adjustable stainless steel feet (NET PRICE - No additional discount available)
68	Elkay Foodservice	WMS-12-36	1	ea	Shelving, Wall Mounted	Shelf, wall-mounted, 36"W x 12"D, turned down on front & sides, 1-1/2"H rear up-turn, 18/300 series stainless steel, includes: (2) stainless steel wall brackets
69			0		SpareNo	SpareNo
70			0		SpareNo	SpareNo

Exhibit 2 Kitchen Equipment List.xlsx

71	Hatco	FSHC-5W1-EE	1	ea	Mobile Heated Cabinet	Flav-R-Savor® Holding Cabinet, Mobile Heated, thermostatically-controlled heat, electrical components, water reservoir, insulated, (1) door, digital temperature readout, adjustable humidity & temperature, (5) adjustable removable slides for 18" x 26" or 12" x 20" pans, slides on 1-5/8" centers, casters, cULus, UL EPH Classified, ANSI/NSF 4, Made in USA
			1			NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
			1			NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
			1			One year on-site parts and labor warranty, plus one additional year parts only warranty on all Flav-R-Savor® metal sheathed air heating elements
			1			120v/60/1-ph, 1118 watts, 9.3 amps, NEMA 5-15P, ENERGY STAR® (Domestic voltage), standard
	Hatco	BLACK	1	ea		Black, designer side panel color (Available at time of purchase only)
	Hatco	BLACK	1	ea		Black, designer top color (Available at time of purchase only)
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
	Hatco	EE-LPCAST	1	st		Casters, low profile in lieu of standard casters (deduct 2-1/4 from height) (Available at time of purchase only)
72	Merrychef	E2S HIGH CLASSIC	1	ea	Microwave Convection / Impingement Oven	eikon™ Microwave Convection/Impingement Oven, high power, ventless, 12" cooking cavity, EasyTouch™ controls, USB memory, bottom-hinged door, built-in catalytic converter, 'Classic' finish, includes: (1) cook plate "PSB3108", (1) paddle "SR318", (1) solid bottom basket "32Z4080", (1) mesh bottom basket "32Z4081", (1) cool down pan "32Z4079", (2) sheet pan liners "32Z4088", (1) USB menu key & (1) cleaner kit "32Z4058", stainless steel construction, 208/240v/60/1-ph, 30 amps, NEMA 6-30P, NSF, UL EPH Classified, cULus
			1			1 year parts & labor warranty, standard
	Merrychef	3Z24058	1	ea		Merrychef Cleaner & Protector, (1) each
73	Beverage Air	UCR20HC	1	ea	Refrigerator, Undercounter, Reach-In Shallow Depth	Undercounter Refrigerator, one-section, 20"W, 2.28 cu. ft., shallow depth, (1) solid door, (2) shelves, stainless steel exterior & top, aluminum interior, rear-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/6 HP, UL, cULus, UL EPH Classified, UL-Sanitation, MADE IN USA
			1			3 years parts & labor warranty (excludes maintenance items)
			1			Self-contained refrigeration standard
			1			Additional 2 years compressor warranty, standard
			1			115v/60/1-ph, 2.0 amps, cord with NEMA 5-15P
			1			Door hinged on right standard
			1			Solid hinged stainless steel door, standard
			1			3" Casters, in lieu of standard 6" heavy duty casters, no charge when specified on order
74	Rancilio/Egno	CLASSE 5 USB2 COM TALL	1	ea	Espresso Cappuccino Machine	Classe 5 USB Espresso Machine, traditional automatic, 2 group compact tall, accommodates to-go cups, 5 liter boiler, soft-touch keypads with 4 programmable drink doses, built-in volumetric pump, boiler & pump pressure control gauges, (2) manual steam wand with C-lever steam control, manual push button, hot water dispenser, brushed stainless steel body, white LED backlights, scratchproof grid system drain tray, CE, cETLus, ETL-Sanitation
			1			1 year parts, 1 year labor warranty
			1			Installation
			1			208-220v/60/1-ph, 20 amp, 3000 watts, NEMA 6-20P, standard
	Rancilio/Egno	QTSX-2PG	1	ea	Water Filtration System, for Coffee Espresso Tea Brewers	OptiPure QTSX-2PG QT Filtration System, dual, (1) CTO-Q cartridge, (1) SCLX2-Q cartridge, reduces sediment, chlorine taste, odor & inhibits scale with ScaleX2®, 22.500 gallon capacity, 1.0 gpm, 0.5 micron sediment reduction, includes pressure gauge kit, mounting bracket, inlet shut-off valve, for use with coffee & tea and boiler-based steam generators, cold water inlet, 3/8" NFPT (160-52822) (NET PRICE - NO ADDITIONAL DISCOUNT AVAILABLE)

Exhibit 2 Kitchen Equipment List.xlsx

			1			Water filtration kit required for warranty, QTSX-2PG water filter is acceptable to most locations; Water hardness should be within 2-4 gpg (see RGNA Water Quality Statement); failure to comply with RGNA Water Quality Statement will void warranty.
			1			Anthracite Black
75	Winco	SCD-5	1	ea	Knock Box	Coffee Knock Box, 7"L x 6-3/4"W x 6-1/4"H, 23 gauge, stainless steel (Qty Break = 12 each)
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
76	Rancilio/Egro	MD 40 ST	1	ea	Coffee Grinder	MD Coffee Grinder, semi-automatic, 0.1 - 0.3 oz dose (5 - 10g) dispenser, 17.6 oz (500 grams) coffee beans capacity, 50 mm (1.9 inch) dia. burrs, 5.5 - 7.7 lbs production/hour, die cast aluminum & stainless steel construction with black plastic trim, CE
			1			1 year parts, 1 year labor warranty
			1			Installation
			1			110v/60/1-ph, 140 watts, standard
77	Rancilio/Egro	KRYO 65 OD	1	ea	Coffee Grinder	Kryo Coffee Grinder, on demand instant dosing grinder, 0.12 oz./shot (3.5 g) production, bean hopper capacity 2.9 lbs. (1.3 kg), 2-1/2" (64 mm) diameter burrs, (3) programmable doses (single, double & custom), Soft-Touch control panel, particle size adjustment button, micrometric grind adjustment knob, anti-accidental rotation lock, hands free height adjustable fork, removable collection tray, die-cast aluminum fins, ThermoSteel treated stainless steel mills, food-grade polycarbonate hopper, anthracite grey, 1350 rpm, CE
			1			1 year parts, 1 year labor warranty
			1			Installation
			1			110v/60/1-ph, 450 watts, in stock, standard
78	Vollrath	LBC	1	ea	Display Case, Pastry, Countertop (Clear)	Angled Front Bakery Case, countertop, self/full service, 28"W x 24"D x 28"H, accommodates (3) 18" x 26" trays, front & rear doors, clear acrylic, includes: (3) white 18" x 26" trays
79	Advance Tabco	D-12-IBL-X	1	ea	Drop-In Ice Bin	Ice Bin, drop-in, 23-lb ice capacity, 12"W x 18"D x 14" deep overall (bin size 8"W x 13-5/8"D x 11" deep), removable stainless steel sliding cover, insulated, 1" diameter drain, NSF (cutout size 9-5/8" x 15-1/4")
80	Advance Tabco	DI-1-10SP-EC-X	1	ea	Drop-In Sink	Special Value Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 6" tapered side splash, type 304 stainless steel, with deck mounted gooseneck faucet, basket drain, NSF
81	VFY	FE151	1	ea	Soda Maker	Coke FreeStyle machine- by the Vendor
82	Carlisle	38504	1	ea	Condiment Dispenser	Topping Rail Dispenser, 19-1/4"L x 7-3/4"W x 12-1/2"H, quad-unit, countertop design, (4) standard pumps, (4) removable 2-1/2 qt jars, (2) restrictor clips for 1/2 and 1 ounce portions, non-slip rubber footing, 18/8 stainless steel
83	Custom	FABRICATED	1	ea	Work Counters, Millwork	Provided by the G.C.
84	Carlisle	38850GEW	2	ea	Disposable Cup Dispenser	Cup Dispenser (only), 23-3/4"L x 6-3/4"W, tubular drop-in design, wall or countertop mounting, spring-loaded self-elevating tube with (4) interchangeable silicone release gaskets per tube (small, medium, large, and extra large), fits all standard foam, paper, or plastic cups from 8 to 48 oz., 18/8 stainless steel
85	Turbo Air	TGM-69RB-N	1	ea	Refrigerated Merchandiser	Refrigerated Merchandiser, three-section, 57.6 cu. ft., self-contained, black cabinet exterior with black trim, standard depth, double pane Low-E self-closing sliding glass doors, LED interior, LED advertising panel, energy conserving fan control, hot gas condensate system, (12) adjustable PE coated wire shelves, bottom mount compressor, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1- ph, 6.8 amps, NEMA 5-15P, ETL-Sanitation, cETLus
			1			Note: Contact factory representative for parts and accessories discounts
			1			2 year parts & labor warranty, standard
			1			Additional 3 year compressor warranty (5 year total), standard
	Turbo Air	G8F6500101	2		Casters	4" Caster non-brake, 1/2" dia. & 13 TPI, 5" height (ea)
ItemNo	Mfr	Model	Qty	Unit	Category	Spec

Exhibit 2 Kitchen Equipment List.xlsx

	Turbo Air	G8F6500201	2		Casters	4" Caster with brake, 1/2" dia. & 13 TPI, 5" height (ea)
86	Custom	FABRICATED	1	ea	Shelving, Millwork	Provided by the G.C.
B1	Glastender	C-HSA-12-D	1	ea	Hand Sink	CHOICE Underbar Hand Sink Unit, free standing, 12"W O.A., 9-1/4" wide x 11-1/2" front-to-back x 6" deep bowl, deck mounted gooseneck faucet (low lead compliant), soap dispenser, towel dispenser mounted on front skirt, one-piece seamless top & backsplash with radius corners, all welded stainless steel construction, adjustable stainless steel bullet feet, ETL-Sanitation, NSF/ANSI 61, Annex G
			1			Aerator, faucet, 2.0 GPM, standard
	Glastender	C-LSA-D	1	ea		CHOICE Side Splash, left, for 19" deep models with drain pan work surface, stainless steel
B2	Glastender	C-DBG3-24	2	ea	Glass Rack	CHOICE Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front base, corrugated work surface, holds (3) 20" x 20" glass racks, one-piece seamless top & backsplash with radius corners, stainless steel construction, adjustable thermoplastic bullet feet, ETL-Sanitation
B3	Glastender	C-SMHB-4	2	ea	Underbar Add-On Unit	CHOICE Soda Manifold Housing, 4"W x 24"D x 18"H, removable top cover, houses Wunder-Bar® or Schroeder America™ 8 to 14 button manifold (not included), soda drip cup not included, stainless steel construction, ETL-Sanitation (no legs, mounts to adjacent piece of underbar)
	Glastender	UMGH	2	ea	Underbar Ice Bin/Cocktail Station, Parts & Accessories	Undercounter Mount Soda Gun Holder, fits Wunder-Bar® or Schroeder America™ style soda guns, includes 10 feet of clear vinyl drain tube, stainless steel construction
B4	Glastender	C-CBA-36L-CP10	2	ea	Ice Bin with Bottle Wells	CHOICE Underbar Combo Ice Bin/Cocktail Unit, with bottle well storage, 36"W x 19"D, built-in 10- circuit cold plate, 67-lbs. ice capacity, 6-bottle insulated storage compartment on left, 10-1/2" deep bin liner, backsplash with open channel for beverage lines, PVC plastic breaker strip around ice bin liner, stainless steel construction, adjustable thermoplastic bullet feet, ETL-Sanitation
			2			With cover, no bottle racks
	Glastender	IBCA-24	2	ea	Ice Bin Cover	Underbar Ice Bin Sliding Cover, 24"W, two-piece, stainless steel (for use with 19"D ice bins)
			2			NOTE: Covers are for use with potable ice
	Glastender	BR3	4	ea	Speed Rail / Rack	Bottle Rack, 3-bottle, fits 19"D ice bins, vinyl-coated wire, (1) rack, for use with non potable ice in bottle storage ice bin (not for use with model C-IBA-6)
	Glastender	C-SR-36	2	ea	Speed Rail / Rack	CHOICE Single Speed Rail, 36"W x 5"D, stainless steel construction, ETL-Sanitation
			1	ea		1 year parts & labor warranty
B5	Glastender	DR-36L	2	ea	Drip Trough	Drink Rail, underbar mount, 36"W, drain on left with 1/2" welded tailpiece, 4"D removable perforated insert, stainless steel construction, ETL-Sanitation (installation kit includes: 10 ft. of clear vinyl drain tube, (1) 4" Ty-wrap, (3) #10 x 1/2" stainless steel wood screws, (3) cable clamps, (1) 1/2" x 1/2" x 1/2" plastic tee)
			2			1 year parts & labor warranty
			2			NOTE: This is a manufactured to order unit and is NOT returnable
B6	Glastender	UMRF	2	ea	Undercounter Mount Rinse Faucet	Undercounter Mount Rinsing Faucet, 5"W x 9"D, integrated C-channel sides, rear deck area with pre-punched screw holes for mounting to underside of bar top, water pressure regulator & plumbing installation kit included, welded 18 gauge stainless steel construction, ETL-Sanitation
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
B7	Glastender	C-SC-12	1	ea	Waste Cabinet	CHOICE Sink Cabinet, 12"W x 24"D, hinged door, 9-1/4" wide x 11-1/2" front-to-back x 6" deep sink bowl, 4"H backsplash, chemical storage area holds (3) 1-gallon containers, deck mount gooseneck faucet (low lead compliant), one-piece seamless top & backsplash with radius corners, (1) field-reversible hinged door with lock, all welded stainless steel construction, stainless steel legs with adjustable thermoplastic bullet feet, ETL-Sanitation
			1			Aerator, faucet, 2.0 GPM, standard

Exhibit 2 Kitchen Equipment List.xlsx

B8	Glastender	GT-24-CCW-208	1	ea	Glasswasher	Glasswasher, rotary type, 24-1/8"W, low temperature chemical sanitizing, counterclockwise rotation, washes (1000) 2-1/2" diameter glasses per hour, 10" maximum glass height, automatic chemical pumps, digital temperature gauges, prime switch, automatic chemical sensor, low-water cutoff, removable stainless steel wire conveyor, includes (3) curtains, removable top, front, & side panels, stainless steel construction, stainless steel legs with adjustable feet, 4.0 kW heater, 1/6 HP water pump, cETLus, ETL-Sanitation
			1			1 year parts & labor warranty, standard
			1			NOTE: Extra heavy-duty, non-foaming, commercial liquid dishwashing detergent is required - .30% concentration
			1			Switch panel in front (for Underbar applications)
			1			120/208v/60/1-ph, std
B9			0		SpareNo	SpareNo
B10			0		SpareNo	SpareNo
B11	Glastender	C-LD-18	1	ea	Bottle Display	CHOICE Underbar Liquor Bottle Display Unit, freestanding, 18"W x 24"D, (5) steps, integrated bottle retaining rails, stainless steel construction, adjustable thermoplastic bullet feet, ETL- Sanitation
B12	Glastender	C-BSA-12	1	ea	Blender Station	CHOICE Underbar Blender Station, freestanding with sink, 12"W x 24"D, backsplash, 6" deep sink bowl, splash mount faucet, 9"D blender shelf, power cord hole with grommet on front skirt, junction box for duplex outlet mounted underneath blender shelf (outlet not included), one-piece seamless top & backsplash, stainless steel construction, adjustable thermoplastic bullet feet, ETL-Sanitation
			1			Aerator, faucet, 2.0 GPM, standard
	Glastender	03000483	1	ea	Perforated Sink Strainer	Wet Waste Sink Strainer
	Glastender	C-LS15-F	1	ea	Splash	CHOICE Side Splash, left, 15", stainless steel, for 24"D blender station, stainless steel
B13	Glastender	C-IFC-24/24	1	ea	Corner Angle Filler	CHOICE Underbar Corner Drainboard, 24" x 24", corrugated work surface with radius corners, stainless steel construction, no legs, ETL-Sanitation (mounts between two adjacent underbar pieces)
B14	Glastender	BB60	1	ea	Back Bar Cabinet, Refrigerated	Refrigerated Back Bar Cabinet, two-section, 60"W, self-contained refrigeration, digital thermostat, LED interior lighting, front venting, automatic defrost timer & condensate evaporator, stainless steel interior, R134a, 1/4 HP, cETLus, ETL-Sanitation
			1			1 year parts & labor warranty, 5 year compressor warranty (NOTE: applies to units sold and installed within the US & Canada)
			1			120v/60/1-ph, 5.7 amps, NEMA 5-15P, standard
			1			Standard 34° to 40°F operation
			1			(R) Refrigeration compartment on right side
			1			Refrigeration compartment cover finish: Stainless steel
			1			Door style, first: Laminated or jeweled stainless steel glass
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
			1			Door hinge location, first: Left
			1			Shelving style, first: bottom floor rack & two adjustable shelves, standard
			1			Door handle, first: Polished stainless steel, standard
			1			Door style, second: Laminated or jeweled stainless steel glass
			1			Door hinge location, second: Right
			1			Shelving style, second: bottom floor rack & two adjustable shelves, standard
			1			Door handle, second: Polished stainless steel, standard
			1			No finished top - galvanized steel sub-top, standard
			1			Left side finish: Black vinyl-clad, standard
			1			Right side finish: Black vinyl-clad, standard
			1			Back finish: Galvanized steel, standard
			1			Bright White (7,000k), standard

Exhibit 2 Kitchen Equipment List.xlsx

			1			6" legs, stainless steel bullet feet
B15	Glastender	BB84	1	ea	Back Bar Cabinet, Refrigerated	Refrigerated Back Bar Cabinet, three-section, 84"W, self-contained refrigeration, digital thermostat, LED interior lighting, front venting, automatic defrost timer & condensate evaporator, stainless steel interior, R134a, 1/4 HP, cETLus, ETL-Sanitation
			1			1 year parts & labor warranty, 5 year compressor warranty (NOTE: applies to units sold and installed within the US & Canada)
			1			120v/60/1-ph, 5.7 amps, NEMA 5-15P, standard
			1			Standard 34° to 40°F operation
			1			(L) Refrigeration compartment on left side
			1			Refrigeration compartment cover finish: Black vinyl-clad, standard
			1			Door style, first: Black vinyl-clad, standard
			1			Door hinge location, first: Left
	Glastender	DC-KC	1	ea	Deduct for Factory Door Conversion	Factory door conversion to keg dispensing (DEDUCT), stainless steel keg rack replaces shelves, see spec sheet for keg capacities (NOTE: Standard size kegs require a minimum 17"W door opening)
			1			Door handle, first: Polished stainless steel, standard
			1			Door style, second: Black vinyl-clad, standard
			1			Door hinge location, second: Left
			1			Shelving style, second: bottom floor rack & two adjustable shelves, standard
			1			Door handle, second: Polished stainless steel, standard
			1			Door style, third: Black vinyl-clad, standard
			1			Door hinge location, third: Left
			1			Shelving style, third: bottom floor rack & two adjustable shelves, standard
			1			Door handle, third: Polished stainless steel, standard
			1			No finished top - galvanized steel sub-top, standard
			1			Left side finish: Black vinyl-clad, standard
			1			Right side finish: Black vinyl-clad, standard
			1			Back finish: Galvanized steel, standard
			1			Bright White (7,000k), standard
			1			6" legs, stainless steel bullet feet
ItemNo	Mfr	Model	Qty	Unit	Category	Spec
B16	Glastender	BT-8-MF	1	ea	Draft Beer / Wine Dispensing Tower	Bridge Tee Draft Dispensing Tower, countertop, 26"W x 15-5/8"H, air-cooled, (8) stainless steel faucets (handles not included), 10-1/4" faucet clearance, (2) 5"W insulated columns, 1/4" stainless steel shanks with 3/16" restriction lines, 12"D integral drain pan with removable perforated insert & 1/2" tailpiece, polished chrome finish, ETL-Sanitation
			1			1 year parts & labor warranty
			1			NOTE: This is a manufactured to order unit and is NOT returnable
	Glastender	06007067	1	kt	Blower Motor	Tower Cooling Kit with 12V DC blower motor (this accessory is only for use in conjunction with a Glastender back bar cooler)
			0			*Mounting plate to be shipped directly to millworker to be used as a template for the countertop cutout. Verify final location w/ owner.
B17	Glastender	BB60	1	ea	Back Bar Cabinet, Refrigerated	Refrigerated Back Bar Cabinet, two-section, 60"W, self-contained refrigeration, digital thermostat, LED interior lighting, front venting, automatic defrost timer & condensate evaporator, stainless steel interior, R134a, 1/4 HP, cETLus, ETL-Sanitation
			1			1 year parts & labor warranty, 5 year compressor warranty (NOTE: applies to units sold and installed within the US & Canada)
			1			120v/60/1-ph, 5.7 amps, NEMA 5-15P, standard
			1			Standard 34° to 40°F operation
			1			(L) Refrigeration compartment on left side

			1			Refrigeration compartment cover finish: Stainless steel
			1			Door style, first: Laminated or jeweled stainless steel glass
			1			Door hinge location, first: Left
			1			Shelving style, first: bottom floor rack & two adjustable shelves, standard
			1			Door handle, first: Polished stainless steel, standard
			1			Door style, second: Laminated or jeweled stainless steel glass
			1			Door hinge location, second: Right
			1			Shelving style, second: bottom floor rack & two adjustable shelves, standard
			1			Door handle, second: Polished stainless steel, standard
			1			No finished top - galvanized steel sub-top, standard
	Glastender	SS-L	1	ea	Left Side	Left side finish: Stainless steel
			1			Right side finish: Black vinyl-clad, standard
			1			Back finish: Galvanized steel, standard
			1			Bright White (7,000k), standard
			1			6" legs, stainless steel bullet feet
B18			0		SpareNo	SpareNo
B19			0		SpareNo	SpareNo

EXHIBIT 3 Existing Furniture Equipment

Exhibit 3 - Restaurant Furniture

Furniture Type	Quantity	Location
Dining Chair	37	Cafe
Dining Table	25	Cafe
Metal Stool, Polished Copper	2	Fireplace seating
Lasai Lounge Chair	4	Fireplace seating
Lounge Sofa	2	Fireplace seating
Coffee Table	2	Fireplace seating
Wood Stool	2	Fireplace seating
Rug	2	Fireplace seating
Barstool - Leather	10	Bar
Barstool - Upholstered	24	Bar
High Top Bar Table	6	Bar

High Top Table - Wood	3	FOH Cafe
Barstool - Wood	17	FOH Cafe



FINISHES



FINISHES



FINISHES



FINISHES



FINISHES



EXHIBIT 4 PROPOSAL FORM

The undersigned, in consideration of being allowed to respond to the RFP for Operation of Concessions Spaces in the Eagle County Airport Terminal, the sufficiency of which is acknowledged, hereby:

(a) Acknowledges the right of the Eagle County Air Terminal Corporation in its sole discretion to 1) reject any or all proposals submitted, 2) deem proposals not submitted in accordance with the RFP to be non-responsive, 3) waive any irregularities and technicalities, 4) re-advertise, 5) proceed to provide the services in any other matter deemed in the best interests of Eagle County and ECAT, and 6) modify or amend any and all provisions herein;

(b) Acknowledges and agrees that ECAT may, in its sole discretion, evaluate all criteria and is not bound to select the highest monetary respondent;

(c) Acknowledges having reviewed all terms and conditions of the RFP, including all disclaimers contained therein, and agreed to be bound by the same;

(d) Acknowledges and agrees that the discretion of ECAT in selection of the successful respondent(s) shall be final, not subject to review or attack;

(e) Acknowledges that this proposal is made with full knowledge of the foregoing and in full agreement thereto;

(f) Acknowledges that ECAT has the right to make any inquiry or investigation it deems appropriate to substantiate or supplement information contained in the proposal and related documents, and authorizes release to ECAT of any and all information sought in such inquiry or investigation.

By submission of this proposal, and signature below, the respondent acknowledges that he has the authority to sign this Proposal Form and bind the company named below.

Dated this _____ day of _____ 2021.

Signature of Respondent: _____

Title of Respondent: _____