

MISSISSIPPI DEPARTMENT OF CORRECTIONS

Jackson, Mississippi 39202



INVITATION TO BID

MS DEPT. OF CORRECTIONS
PURCHASING DEPARTMENT
633 N STATE STREET
JACKSON, MS 39202
PHONE: (601) 359-5606

BID NO. 17-004 / RFX # 3160001260
ROTATING DOUBLE RACK OVENS
FOR CMCF PEARL, MS AND SMCI
LEAKESVILLE, MS

BIDS WILL BE OPENED
NOVEMBER 1, 2016 @ 2:00 P.M.

GENERAL CONDITIONS

Prices must be entered ONLINE IN MAGIC, WITHIN INDICATED FIELDS.

MAGIC ALLOWS A MAXIMUM OF TWO DECIMAL PLACES WHEN ENTERING PRICES. PRICES SUBMITTED IN ANY OTHER FASHION WILL NOT BE ACCEPTED. ALL PRICES SUBMITTED MUST BE ROUNDED TO THE NEAREST CENT (TWO DECIMAL PLACES) TO BE ACCEPTABLE.

THE MISSISSIPPI DEPARTMENT OF CORRECTIONS RESERVES THE RIGHT TO ACCEPT OR REJECT ANY AND ALL BIDS DEPENDING ON THE AVAILABILITY OF FUNDS OR TO END THE BID PROCESS IF IT IS IN THE BEST INTEREST OF THE STATE OF MISSISSIPPI.

1. PRICES, TERMS AND PAYMENT: Firm prices shall be bid and include all packing, handling, shipping charges and delivery to the destination shown herein.

(a) TAXES: Mississippi Department of Corrections is a tax exempt entity. Our tax exemption number is 64-74-0123-K.

(b) DISCOUNTS: Cash discounts for prompt payment shall not be considered in determining the lowest net cost for bid evaluation purposes.

(c) MISTAKES: Bidders are expected to examine the specifications, delivery schedule, bid prices, extensions and all instructions pertaining to supplies and service. Failure to do so will be at bidder's risk. In case of mistake in extension, the unit price will govern.

(d) CONDITIONS AND PACKAGING: It is understood and agreed that any item offered or shipped as a result of this bid shall be a new, current standard production model available at the time of the bid. All containers shall be suitable for storage or shipment, and all prices shall include standard commercial packaging.

(e) SAFETY STANDARDS: Unless otherwise stipulated in the bid, all manufactured items and fabric Occupational Safety and Health Act and any standards thereunder.

f) INVOICING AND PAYMENT: The contractor shall be paid upon submission of properly certified invoices to the purchaser at the prices stipulated on the contract at the time the order is placed, after delivery and acceptance of goods, less deductions if any as provided. Invoices shall contain in the contract number, purchase order number and the contractor's Federal Employer Identification Number. An original and one (1) copy of the invoice shall be submitted. Failure to follow these instructions may result in delay in processing invoice for payment.

(g) ANNUAL APPROPRIATIONS: It shall be understood that any contracts entered into as a result of this bid that shall be in effect subsequent to June 30 of any calendar year is subject to the terms of the non-appropriation clause. This clause provides that any contract which extends past June 30 of any calendar year may be canceled for lack of funds. If this should become necessary MS Department of Corrections is not obligated to order or pay for any item which is not covered by a purchase order dated prior to June 30.

2. DELIVERY: Unless actual date is specified (or if specified delivery cannot be met), show number of days required to make delivery after receipt of purchase order in space provided. Delivery time may become a basis for making an award (see Special Conditions). Delivery shall be within the normal working hours of the user, Monday through Friday unless otherwise specified.

3. ADDITIONAL TERMS AND CONDITIONS: No additional terms and conditions included with the bid response shall be evaluated or considered and any and all such additional terms and conditions shall have no force and effect and are inapplicable to this bid. If submitted either purposely through intent or design or inadvertently appearing separately in transmittal letters, specifications, literature, price lists or warranties, it is understood and agreed the general and special conditions in this bid solicitation are the only conditions applicable to this bid and the bidder's authorized signature affixed to the bidder acknowledgment form attests to this.

4. MANUFACTURERS' NAME AND APPROVED EQUIVALENTS:

Any manufacturers' name, trade names, information and/or catalog numbers listed in specification are for information and not intended to limit competition. The bidder may offer any brand for which he is an authorized representative, which meets or exceeds the specifications for any item(s). **MEASUREMENTS:** Customary measurements appearing in these specifications are not intended to preclude bids for commodities with metric measurements. If bids are based on equivalent products, indicate on the bid form the manufacturer's name and number Bidder shall submit with his bid, cut sketches, and descriptive literature and/or complete specifications. Reference to literature submitted with a previous bid will not satisfy this provision. The State of Mississippi reserves the right to determine acceptance of item(s) as an approved equivalent. Bids which do not comply with these requirements are subject to rejection. Bids lacking any written indication of intent to bid an alternate brand will be received and considered in compliance with the specifications as listed on the bid form. The purchaser is to be notified of any proposed changes in (a) materials used, (b) manufacturing process, or (c) construction. However, changes shall not be binding upon the State unless evidenced by a Change of Notice issued and signed by the State.

5. INTERPRETATIONS/DISPUTES: Any questions concerning conditions and specifications shall be directed in writing to this office for receipt no later than five (5) days prior to the bid opening must reference the date of bid opening and bid number.

6. AMBIGUOUS BIDS: Ambiguous bids which are uncertain as to terms, delivery, quantity, or compliance with specifications may be rejected or otherwise disregarded.

7. AWARDS: As the best interest of the State may require, the right is reserved to make award(s) by individual item, group of items, all or none, or a combination thereof. When it is determined there is competition to the lowest responsible bidder, evaluation of other bids is not required. Bidders are cautioned to make no assumptions unless their bid has been evaluated as being responsive. All awards made as a result of this bid shall conform to applicable MS Statutes.

8. SAMPLE: Samples of items, when called for, must be furnished free of expense on or before bid opening time and date, and if not destroyed may upon request be returned at the bidder's expense. Each individual sample must be labeled with bidder's name, manufacturer's brand name and number, bid number and item reference. Request for return of samples shall be accompanied by instructions which include shipping authorization and name of carrier and must be received within 90 days after bid opening date. If instructions are not received within this time, the commodities shall be disposed of by the MS Department of Corrections. Bidder should be aware that in the process of evaluation, samples may be severely damaged. If this occurs, the MS Department of Corrections is not responsible to the vendor for reimbursement.

9. NONCONFORMANCE TO CONTRACT

CONDITIONS: Items may be tested for compliance with specifications. The data derived from any tests for compliance with specifications are public records and open to examination. Items delivered not conforming to specifications will be rejected and returned at vendor's expense. These items and items not delivered as per delivery date in bid and/or purchase order may result in bidder being found in default in which event any and all procurement costs may be charged against the defaulting contractor. Any violation of these stipulations will also result in:

- (a) Suppliers name being removed from the vendor mailing list.
- (b) The State Office of Purchasing and Travel shall be notified of such action taken.

10. INSPECTION, ACCEPTANCE AND TITLE:

Inspection and acceptance will be destination unless otherwise provided. Title and risk of loss or damage to all items shall be the responsibility of the supplier until accepted by the ordering agency, unless loss or damage results from negligence by the ordering agency. The contract supplier shall be responsible for filing, processing and collecting all damage claims. However, to assist him in the expeditious handling of damage claims, the ordering agency will:

- a) Record any evidence of visible damage on all copies of the delivering carrier's Bill of Lading.
- b) Report damage (visible and concealed) to the carrier and contract supplier, confirming such reports, in writing, within 5 days of delivery, requesting that the carrier inspect the damaged merchandise.
- c) Retain the item and its shipping container, including inner packing material, until inspection is performed by the carrier, and disposition given by the contract supplier.
- d) Provide the contract supplier with a copy of the carrier's Bill of Lading and damage inspection report.

11. SERVICE AND WARRANTY:

Unless otherwise specified, the bidder shall define any warranty service and replacement that will be provided during and subsequent to this contract. Bidder must explain on an attachment sheet to what extent warranty and service facilities are provided.

12. PATENTS AND ROYALTIES:

The bidder, without exception, shall indemnify and save harmless the purchaser and its employees from liability of any nature or kind, including cost and expense for or on account of any copyrighted, patented, or unpatented invention, process, or article manufactured by the bidder.

13. ASSIGNMENT: Any purchase order issued pursuant to this bid invitation and the monies which may become due hereunder are not assignable except with the prior written approval of the Ordering Agency.

14. LIABILITY: The supplier shall hold and save the State of Mississippi, its officers, agents and employees harmless against claims by third parties resulting from the supplier's breach of this contract or the supplier's negligence.

15. FACILITIES: The State reserves the right to inspect the bidder's facilities at any reasonable time with prior notice.

NOTE: Any and all special conditions and specifications attached hereto which vary from these general conditions shall have precedence.

NOTICE TO BIDDERS

THE MISSISSIPPI DEPARTMENT OF CORRECTIONS RESERVES THE RIGHT TO ACCEPT OR REJECT ANY AND ALL BIDS DEPENDING ON THE AVAILABILITY OF FUNDS

DIRECT QUESTIONS CONCERNING THIS BID OPENING TO:

**RITA TWINER
DIRECTOR OF PURCHASING
601-359-5606**

THE MISSISSIPPI DEPARTMENT OF CORRECTIONS IS REQUESTING SEALED BIDS FOR THE FOLLOWING KITCHEN EQUIPMENT LOCATED IN TWO DIFFERENT FACILITIES

This is an "All or None" Bid Solicitation

	ITEM	QUANTITY	UNIT PRICE	TOTAL PRICE
1	ROTATING DOUBLE RACK OVEN FOR CENTRAL MISSISSIPPI CORRECTIONAL FACILITY PEARL , MS	3		
2	ROTATING DOUBLE RACK OVEN FOR SOUTH MISSISSIPPI CORRECTIONAL INSTITUTION, LEAKESVILLE, MS	2		
	TOTAL			

SEE DESCRIPTION AND SPECIFICATION SHEETS ATTACHED

ANY QUESTIONS SHOULD BE ADDRESSED TO :
 ROGER DAVIS
 MDOC FOOD SERVICE DIRECTOR
 PARCHMAN, MS 38738
 662 745-6611 EXT 4266

**The Mississippi Department of Corrections;
is requesting sealed bids for Kitchen Equipment
for cooking in two different locations.
Specifications are as follows:**

Section I: Rotating Double Rack Oven, Gas, Energy Star Certified.

The oven shall be no larger than 72.0"w x 62.0"d x 104.5"h and be capable of holding either two single oven racks or one double oven rack in the bake chamber. An integral hood designed for Type I (grease) or Type II (steam) applications shall be included with the oven.

The rack oven will have a zero clearance rating to vertical walls as approved by UL. The rack oven will also bear the Underwriters Laboratory for safety, sanitation, and gas for the United States and Canada. The Type I version of this hood must be approved to UL710 standards by Underwriters Laboratory and compliant to NFPA-96.

The oven shall utilize a flush floor design for easy access without the need of a ramp. Ovens with an elevated floor and/or requiring a ramp that extends outside the face of the oven cavity will not be accepted

Construction:

The oven design shall utilize an interior wall shell and exterior wall panels in the construction of the rack oven and shall be constructed of no more than two fully welded main cavity sections. Ovens constructed of more than two main cavities such as shipped in independent wall and ceiling assemblies will not be acceptable.

With the exception of a steam-tight bolted seam that allows the oven to be split into 36" sections, the interior is fully welded. This seam shall be constructed with a fiberglass gasket at all section breaks. The insulation shall be sealed from steam penetration. Oven construction and designs using seams with tech screw assembly, wedge pin assembly, and/or silicone caulking for wall seam sealing from steam are not acceptable.

The oven interior shall exist as a shell that is independent from the outer walls and ceiling. The cavity between the interior and exterior walls shall be insulated at the factory. The 5" void shall be filled with fiberglass insulation, eliminating any possible areas of heat transfer.

Heat System:

Heat Exchanger:

The heat exchanger shall be designed for an input firing rate of 275,000 BTU's and be Energy Star Certified. The oven shall utilize an in-shot burner system and a high temperature, corrosion resistant stainless steel heat exchanger consisting of 18 independent tubes. The heat exchanger tube assembly shall be manufactured with weldless construction and utilize a swedge-lock design to preclude weld fatigue for increased life of the heat exchanger. Tube designs not provided with swedge-lock construction will not be accepted. Each heat exchanger tube will be fitted with a stainless steel turbulator. The heat exchanger shall be manufactured in sections for ease of service. The heat exchanger tubes shall make a 180° bend toward the front for flue collection and first pass to recirculate air. This bend must be cold formed to maintain the thickness of material throughout the entire bend, eliminating weak spots that could stress or break over time.

The tubes shall carry a 10-year parts & labor warranty and no preventative maintenance shall be required to support the 10-year warranty of the tubes.

Burner System:

The heat exchanger burner system shall be constructed utilizing in-shot burners with built-in crossovers. To ensure even heat distribution, all burners must be mounted vertically to each other in a straight line, firing horizontally into the heat exchanger from the front of the oven toward the rear of the oven. Ovens constructed utilizing an in-shot burner arrangement in any other configuration or with burners firing into the heat exchanger in any other fashion will not be accepted.

The in-shot burner system shall have no moving parts for maintenance and service simplicity. The igniter/spark assembly and flame sensor assembly must be easily accessible for service or replacement. The use of any type of power burner and/or individual burner utilizing a built-in fan will not be accepted.

Gas Supply Manifold:

The burner system shall be supplied by a single gas manifold, with a single ignition point and a single flame sensing point. Ovens constructed using multiple manifolds, ignition points, and/or flame sensing points will not be accepted. The gas burner manifold system will be factory installed with a drip-leg, gas valve/pressure regulator combination that accepts up to 14" w.c. gas pressure, and union.

Steam System:

airflow. The steam generator will be constructed using 30 individual triangular shaped castings, which interlock and mount vertically. The total weight of this steam generator will be greater than 500 lbs. Steam systems with a total weight of less than 500 lbs or systems using rebar or rolled steel stock as a steam-generating source will not be accepted.

A cascading drip system shall be used for maximum water conversion, during the steam cycle converting a minimum of 1 gallon of water into steam within 20 seconds at a temperature of 400°F or better. The steam system will be able to convert this water every 15 minutes. The oven shall have a temperature recovery rate of 6°F to 10°F per minute following steam cycles with the oven fully loaded with 30 pans of French bread. The water supply feeding the steam system will have factory installed union and flow regulator.

A powered steam vent operator shall be an integral part of oven construction. Manually operated vents are unacceptable.

Exhaust System:

The exhaust system shall require only one connection point to handle products of combustion, steam vapor, and/or grease-laden air. The oven shall have a factory-installed air proving switch to verify adequate hood exhaust operation.

The exhaust hood shall be supplied with the oven as an integral part of the oven. The hood shall be constructed to comply with NFPA-96 requirements and be UL listed for Type I applications and is supplied with UL classified grease filters. The hood shall come standard with condensate trough, removable drain cup and baffles. The hood shall be capable of meeting construction requirements of IMC.

Lift System:

An automatic lift system shall be a standard feature using one piece lifting framework and supported by the structural frame of the oven. The lift and rotator system shall incorporate a soft start rotation system and a rack jamb safety clutch that is self-adjusting. The oven rotation system will rotate no faster than 3.5 revolutions per minute; ensuring a quality result for the most delicate products.

The lifter/carrier system shall be designed to hold one standard double rack in a "B" rack style lift. The rack lift system shall be capable of lifting more than the maximum loaded capacity of the oven rack.

The oven rotation system will only operate if the oven control is in a timed cycle to extend motor life.

Features:

Controls:

An audible alarm as well as the display panel flashing is required to signal the operator at the conclusion of the bake cycle. A distinct audible alarm will also signal in the event of a rack jamb. The following controls may be programmed: automatic temperature set back, lighting intensity, maximum and minimum temperature set points, preheat temperature set point, and vent controls.

The control panel thermostat shall have °F and °C ability to increase versatility. The actual bake temperature and set temperature shall be digitally displayed. The digital control panel will also include bake/steam timers, vent/damper control, cool-down mode, four step bake/cook controls with 99 menu programmability, 24 hour auto on/off control, and fan delay control.

Loading Door:

The rack oven door shall be fully insulated and have a view window measuring 15.0"W x 54.5"H. The door shall be reversible at the job site for left or right door swing to match workflow. The view window shall contain a low-E coated, double-pane interior glass, a single exterior pane, and an air gap to ensure a safe-to-the-touch exterior. The exterior window pane must be hinged to allow cleaning access to the interior of the door window. The door handle shall utilize heavy-duty stainless steel. A tamper-resistant and reduced-friction design shall provide easy to use, reliable operation. An interior release mechanism must be included in the event a person is trapped inside the bake chamber.

Service/Maintenance/Installation:

The oven will be equipped with a total of 5 interior light assemblies utilizing standard halogen bulbs. The bulb shall be protected from the baking environment with an easy to remove glass shield. The bulbs shall be within easy reach from the interior of the oven cavity for replacement. As an energy savings, the oven shall also have an automatic light dim feature in which it shuts down the lights if the oven is in an idle mode for 30 minutes.

The rack oven shall be equipped with a diagnoses center with status indicator lights to communicate specific oven status information to a service company which may identify the specific problem.

The rack oven shall be equipped with wheels and levelers as a standard feature for ease of installation and be adjustable from the top to level the oven in place without special tools.

Correctional Package:

All safety features must comply with the American Correctional Food Service Association's standards for food service equipment. Tamper-proof fasteners shall be used on all exposed or exterior surfaces.

A lockable, hinged stainless steel cover with a lexan view window shall be supplied and installed over the oven operating controls. This cover shall limit access to set the oven without limiting access to view the oven operation status.

Keyed locks on all doors, service panels and control cover shall be supplied to restrict access to the bake chamber and service or operation locations.

The exterior panel of the view window in the loading door shall be replaced with expanded metal running its full length on the exterior of the loading door. This panel shall allow viewing into the bake chamber without external access to the tempered glass view window. Expanded metal shall also be used to protect the lights inside the bake chamber.

An emergency stop and alarm switch shall be located inside the bake chamber. The alarm switch shall be operated by kick to minimize metal contact within the bake chamber. To ensure the alarm cannot be disabled at the oven, power to the oven must be shut off at the main circuit breaker to silence alarm once it is sounded.

Energy Star®

The Rack oven must carry the Energy Star certification mark and meet the strict energy and greenhouse gas emission requirements set by the EPA.

Section II: Foodservice Racks

Versatile

Used for cooking and baking, the Foodservice rack holds sheet and hotel pans.

Construction

Assembled stainless steel with special laser-cut shelves create a more precise and sanitary fit for hotel pans.

Casters

4" (10.2cm) swivel type, with life-time lubricated wheel bearings. Rated for 515° (268°C), 250 lbs (113.4 kg) each.

Double Rack oven

Will accept 2 single Foodservice Racks – B-Lift

Prison Package Option

Assembled and fully welded for prisons

Capacity

The rack has 13 slides with 4.7" (11.9cm) spacing (side surface to side surface).

Accommodates the following pans:

(26) 12" X 20" 4" deep

Dimensions

20.3"D x 28.4"W x 69.8"H (51.6cm x 721.cm x 177.3cm)

Can be used in roll-in retarders with 70" (177.8 cm) door height and all Baxter proofers.

Section III: Installation

UNCRATE OVENS

STAND AND LEVEL OVENS

BOLT TOGETHER AND ANCHOR OVENS

FINAL CONNECTIONS OF ELECTRICAL WATER AND DRAINS

START UP OVENS

CHECK OPERATION OF ALL FUNCTIONS

*Installation of new equipment will include delivery, uncrating, set-in place, final hook-ups (within 5 feet) to existing utilities.

*Installation will also include start-up, and operator training, safety, cleaning, and light maintenance

*Training must be completed the day of installation.

FREIGHT MUST BE INCLUDED IN PRICE OF OVENS TO CMCF AND SMCI

*** The Ovens and existing exhaust system needs to be removed and replaced***
This will also need to be included in total price of ovens.

NOTICE TO BIDDERS

THE MISSISSIPPI DEPARTMENT OF CORRECTIONS RESERVES THE RIGHT TO ACCEPT OR REJECT ANY AND ALL BIDS DEPENDING ON THE AVAILABILITY OF FUNDS

DIRECT QUESTIONS CONCERNING THIS BID OPENING TO:

**RITA TWINER
DIRECTOR OF PURCHASING
601-359-5606**