

**Colby Community College – Fryer Replacement**  
(Submission deadline is 12 pm CST on March 24, 2022)

**Purpose**

This request for proposals (RFP) invites prospective vendors to submit a proposal for replacing the current Pitco Frialator split pot deep fryer in the kitchen at Colby Community College (CCC). The current unit does not function as needed and is past its useful life.

**Background/Overview**

The CCC kitchen provides three fresh meals to over 200 students each day. It is imperative that this commercial-grade fryer be able to withstand this type of volume to ensure that the demands of feeding students are met.

**CCC/Vendor Responsibilities**

CCC is open to vendor recommendations that would allow CCC to realize energy efficiency and/or cost savings. These recommendations will be considered as long as it does not dramatically alter the scope of work listed below:

CCC responsibilities:

- Providing clear unit specifications to the vendor.
- CCC will remove the current split top fryer unit and dispose of it. Please clearly include in the proposal if any vendor wants to offer a trade-in on the current unit.
- CCC will provide installation of the new unit.
  - Any vendor is welcome to include this as an optional item on the proposal.

Vendor responsibilities

- The vendor is responsible for ensuring the product meets or exceeds all product specifications.
- The vendor must include the cost for shipping (if any).
- The vendor must detail any cost for installation as an **optional** item in the quote.
- The vendor must include all warranty information.

## Current Fryer – Photos



**PITCO FRIALATOR, INC. CONCORD, N.H.**

MODEL NO. / MODELE / MODELO: **1000F S** SER. NO. / NÚMERO DE SERIE / NO. DE SERIE: **1225 / 420622**

EQUIPPED TO BURN COMBUSTIBLE: **NAT** MIN FAT CAP: **42** HOURLY B.T.U. INPUT: **1225**

LA PRESSION DE GAS D'OPERATION NORMALE DE LA TURBULENCE D'ADMISSION: **11"** W.C.

PRESSION DE GAS NORMAL PARA OPERACION DE DISTRIBUIDOR DEL QUEMADOR: **11"** W.C.

**CLEARANCES / DEGAGEMENTS / DISTANCIAS MINIMA**

	COMBUSTIBLE	NON-COMBUSTIBLE
BACK / ARRIERE / PARTE DE ATRAS	16"	16"
SIDE / COTES / LADOS	16"	16"

**CONSTRUCTION / CONSTRUCCION**

SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOORS / PEUT ETRE INSTALLE SUR DES PLANCHERS COMBUSTIBLES / PUEDE SER INSTALADO SOBRE PISOS COMBUSTIBLES

DESIGN AMERICAN GAS SOCIETY CERTIFIED

MODELS WITH ELECTRIC REQUIRE: **112** AMPS

LES MODELS EQUIPPES DE CONTROLS ELECTRONIC DEMANDENT / MODELS CON REQUERIMIENTO ELECTRICOS: **112** AMPERES

INTENDED FOR OTHER THAN HOUSEHOLD USE / NON RECOMMENDE POUR USAGE DOMESTIQUE / NO SE RECOMIENDA PARA USO DOMESTICO

ANSI Z63.13: **1** CAN/CSA-1.9: **1** DEEP FAT FRYERS / FRIEDORAS DE GRASA: **48049501**

**INSTRUCTIONS / INDICATIONS / INSTRUCCIONES**

### **Unit Specifications**

- Material: Stainless steel
- Color: Silver
- Number of tanks: 2
- Freestanding
- Total BTU: 240,000 (120,000 per pot)
- NSF, CSA, or UL certified/approved
- Four Fry Baskets
- Fuel Type: Natural Gas
- Capacity: 45-50 lbs. per tank
- Temperature Range: 200° - 400° F
- Volts: 120

### **Elements of Proposal**

A submission should, at a minimum, include the following elements:

1. The make and model of the recommended unit.
2. Warranty information of the recommended unit.
3. Estimated timeline for shipping/receiving of the unit.

### **Mandatory Disclosures**

#### **Tax-exempt**

Colby Community College (CCC) is a tax-exempt entity. Bids should not reflect sales tax included in the final submission.

#### **Exclusions**

If any exclusions exist as a part of this proposal, vendors must clearly define them in a section labeled *exclusions*.

#### **Sub-Contracted Work**

If any of the scope of the project will be outsourced to a third party, the vendor name and work to be completed must be included in the proposal. CCC reserves the right to request a different sub-contracted company.

#### **Physical Inspection**

This project does not require physical inspection.

**Point of Contact**

Vendors should only direct inquiries and questions to the following individuals at CCC.

Scott Williams  
Facility Supervisor  
[scott.williams@colbycc.edu](mailto:scott.williams@colbycc.edu)  
(785) 460-5471

or

Justin Villmer  
Vice President of Business Affairs/CFO  
[justin.villmer@colbycc.edu](mailto:justin.villmer@colbycc.edu)  
(785) 460-5407

**Submission Date**

All bids must be finalized and submitted by 12:00 p.m. on *March 24, 2022*, to Thomas Hall (CCC's Main Campus), attention: Justin Villmer. Electronic submissions are also accepted and may be sent to [justin.villmer@colbycc.edu](mailto:justin.villmer@colbycc.edu)

Bids will not be evaluated until after the submission deadline, regardless of delivery method.

**Award Notification**

The vendor awarded the contract will be notified on March 24, 2022.

**Performance Bond**

Pursuant to CCC institutional policies, all projects greater than \$100,000 will require the vendor to purchase a performance bond.

**Statement of Disclosure**

The board reserves the right to reject any or all bids, to accept that bid which appears to be in the best interest of the college, to waive any informalities in any part of any bid, and to reject any or all bids received after the date and time specified. Any bid may be withdrawn prior to the scheduled time for the opening of bids. The bidder to whom the award is made may be required to enter into a written contract with the college and provide a performance or public works bond as required by law or the Board of Trustees (where applicable).