



**OFFICE OF THE PURCHASING AGENT
COUNTY OF COOK**

118 NORTH CLARK ST. ROOM 1018
CHICAGO, ILLINOIS 60602-1375
(312) 603-5370

THIS PURCHASE ORDER NUMBER
MUST APPEAR ON ALL PACKAGES,
INVOICES, SHIPPING PAPERS AND
DROP SHIPMENTS.

PURCHASE ORDERED ISSUED TO
835074

Thompson & Little
933 Robeson St
Fayetteville NC 28305

DATE
12/28/2011
F.O.B. POINT

PURCHASE ORDER NO.
179475 - 000- OP
REQUISITION NO.
00099138 07

COOK COUNTY FEIN: 36-6006541
ILLINOIS SALES TAX EXEMPT: E-9998-2013-04
FEDERAL EXCISE TAX EXEMPT CERT: 36-75-D038K

SHIP TO Juvenile Temp. Detent. Ctr - Receiving RM
Juvenile Detention Complex and Court
1100 S. Hamilton Avenue
CHICAGO IL 60612-4284

DELIVERY INSTRUCTIONS

Vanessa Mason
5007

(312) 433-

DEPT NO

71700440 Page 1 of 2

LINE	FURNISH THE FOLLOWING SUPPLIES AND/OR SERVICE	QUANTITY/ UOM	UNIT PRICE	EXTENDED PRICE	ACCOUNT NUMBER
1.00	<p>Kitchen Equipment Boilerless Steamer 20-Pan Boilerless Convection Steamer (10) pans per cavity: 12 x 20 x 1 Double-Stacked, Stand-Mounted, Stainless Steel, Self-Contained, Gas Heated Each steamer shall have a self-contained atmospheric 62,000 BTU/hr gas steam generating reservoir. Steamer cavity, cabinet and stand shall be all stainless steel construction, with removable right and left-sided panels, providing access to internal components. Steamer shall have no side vents for increased water/spray resistance. Steamer doors shall be all stainless steel with a strong continuous hinge and field-reversible for left or right swing. Doors shall be insulated and provided with a one-piece, replaceable seal. Easy-open door handles and latches shall provide positive lock and seal. Cabinet exterior, including door, shall be a #3 uniform finish. Cavity interior shall be polished stainless steel. Control panel face plate shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintenance of an attractive appearance. Hidden magnetic door switch shall cut power to blower fan and shut down power to the steam generating reservoir when the door is opened. Pan support racks shall be stainless steel and removable for easy cleaning. A stainless steel condensate collection tray shall be positioned under each cavity door. Steamer shall be designed and manufactured to meet NSF requirements and all known health codes. Steamer shall be NSF listed.</p>	1.00 EA	15,770.0000	15,770.00	71700440.560421.8300

NOTE: VENDOR AGREES NOT TO EXCEED THE QUANTITY OR DOLLAR AMOUNT OF THIS ORDER WITHOUT WRITTEN AUTHORIZATION FROM THE PURCHASING AGENT

RECEIPT CERTIFICATION (FOR DEPARTMENT USE ONLY)

I hereby certify that I have received the goods/services reflected above and that the items referenced are in full conformity with the purchase order/contract.

I hereby certify that this purchase is in agreement with the requisition on file authorizing the expenditure and is properly approved.

PURCHASING AGENT

Date:

Authorized Signature: _____

Date: _____

Vanessa Mason
12/28/12 BL



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COUNTY OF COOK**

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Page 2 of 2

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LINE	FURNISH THE FOLLOWING SUPPLIES AND/OR SERVICE	QUANTITY/ UOM	UNIT PRICE	EXTENDED PRICE	ACCOUNT NUMBER
	<p>Steamer controls shall include an on-off rocker switch; electronic timer, with continuous steam timed steam and stop buttons. READY light which indicates when cavity is warm and ready for steaming.</p> <p>Cook County, Description Steamer cavities shall have powerful side-mounted blowers to increase steam velocity and provide efficient steam distribution throughout the cavity and between loaded pans. Steam generators shall deliver 12,400 BTU/hr of power input per 2-1/2" deep steam pan. Steamer shall have a steam lid positioned over each steam generating reservoir. 2010 CEPM - 11/19/09; ID # 3538 Cook County, Cook County,</p>				
***** Total Order *****				15,770.00	

Purchase Requisition
Office of the Purchasing Agent
Cook County of Illinois

81 BA NEW
Purchase Order Number
179475

Requisition # 07 99138 Contract # _____
Open Date 12/7

Ship To: 8000690 Juvenile Temp.Detent.Ctr - Rec
Juvenile Detention Complex and
1100 S. Hamilton Avenue
CHICAGO IL 60612-4284
Delivery Instructions: Vanessa Mason
(312) 433-5007
Supplier: 299999 TEAM LEAD MAILBOX

Buyer Number 724151 Supervisor 50
Bid/Sole Src Code BSP
Business Unit 71700440
Internal Req Number 54400026
Board Apr Date & Item
Requisition Date 9/2/2011
Date Needed 9/2/2011

One Time Purchase Yes No Covers Need for _____ months. Specific Period of time _____ thru _____ Prior Contract No. _____ Expiration Date _____ Emergency No. _____

Line #	Commodity Description	Bal. on Hand	Quantity	UOM	Est. Unit Cost	Extended Cost	Business Unit and Object Account
1.000 165	Kitchen Equipment Boilerless Steamer 20-Pan Boilerless Convection Steamer (10) pans per cavity: 12 x 20 x 1 Double-Stacked, Stand-Mounted, Stainless Steel, Self-Contained, Gas Heated Each steamer shall have a self-contained atmospheric 62,000 BTU/hr gas steam generating reservoir. Steamer cavity, cabinet and stand shall be all stainless steel construction, with removable right and left-sided panels, providing access to internal components. Steamer shall have no side vents for increased water/spray resistance. Steamer doors shall be all stainless steel with a strong continuous hinge and field-reversible for left or right swing. Doors shall be insulated and provided with a one-piece, replaceable sear. Easy-open door handles and latches shall provide positive lock and seal. Cabinet exterior, including door, shall be a #3 uniform finish. Cavity interior shall be polished stainless steel. Control panel face plate shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintenance of an attractive appearance. Hidden magnetic door switch shall cut power to blower fan and shut down power to the steam generating reservoir when the door is opened.	< >	1.00	EA	20,000.0000	20,000.00	71700440.560421.8300

CERTIFICATION

I hereby certify that the items and/or services above are necessary to this department (or institution) and that the dept. no., account & activity numbers indicated above accurately reflect the specific line item budget appropriation approved by the Board of County Commissioners and there is a sufficient unencumbered balance in the account to grant same.

CCA

APPROVED BUDGETARY ACCOUNT

PURCHASING USE ONLY

REQUISITIONER

BUREAU or DEPARTMENT HEAD

Denise Matzomy 12/6/11
980

ACCT # _____

DATE _____ BY _____

20-Plan Boilerless Convection Steamer- Juvenile Temporary Detention Center

DUE DATE: December 7, 2001 at 10:00A.M

QUOTE NUMBER -Q-99138-07-OR-BRENDA BEARD

VENDOR NAME	VENDOR ADDRESS	BID AMOUNT
01. Indi Enterprise	Carol Stream, IL 535 Chippewa Trail	\$ 17,882. ⁰⁹ (Late)
02. Business Services	Longboat Key, FL P.O. Box 8102	\$ 23,499. ⁹⁵
03. Lippert	South Molland, IL 600 WES 172 ⁵⁰	\$ 22,275. ⁰⁰
04. Samitell	Framingdale, NY 300 Smith Street	\$ 20,836. ⁶²
05. Culinary Depot	Monsey, NY 2 Melneek Dr.	\$ 19,227. ⁰⁰
06. Great Lakes Hotel	Detroit, Michigan 2901 Grand River Ave.	\$ 20,201. ⁰⁰
07. Thomas & Little	Fedville, NC 933 Roberson Street	\$ 15,770. ⁰⁰
08. Cook direct	Warrenville, IL 277 25 th Delhi Rd	\$ 21,519. ⁰⁰
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BID TABULATION

BID NAME: Kitchen Equipment											
BID NUMBER: 99138 07											
BID OPENING DATE: Wednesday, December 07, 2011											
BID OPENING TIME: 10:00AM											
BUYER NAME: BRENDA BEARD											
				VENDOR #1:		VENDOR #2:		VENDOR #3:			
				Thompson & Little		Culinary Depot		Sam Tell & Son, Inc.			
ITEM #	DESCRIPTION	QUANTITY	UNIT	UNIT PRICE	TOTAL PRICE	UNIT PRICE	TOTAL PRICE	UNIT PRICE	TOTAL PRICE		
1	Kitchen Equipment 20-Plan Bolierless Convection Steamer 10- pans per cavity: 12 x 20x 1 Double-Stacked, stand-mounted. Stainless steel Self-contained. Gas Heated	1	EA	\$ 15,770.00	\$ 15,770.00	\$ 19,227.09	\$ 19,227.09	\$ 20,036.62	\$ 20,036.62		
			Total:		\$ 15,770.00		\$ 19,227.09		\$ 20,036.62		
				VENDOR#4:		VENDOR#5:		VENDOR#6:			
				Great Lakes Hotel Supply		Cooks Direct Inc		Lippert, Inc.			
ITEM #	DESCRIPTION	QUANTITY	UNIT	UNIT PRICE	TOTAL PRICE	UNIT PRICE	TOTAL PRICE	UNIT PRICE	TOTAL PRICE		
1	Kitchen Equipment 20-Plan Bolierless Convection Steamer 10- pans per cavity: 12 x 20x 1 Double-Stacked, stand-mounted. Stainless steel Self-contained. Gas Heated	1	EA	\$ 20,201.00	\$ 20,201.00	\$ 21,519.00	\$ 21,519.00	\$ 22,295.00	\$ 22,295.00		
			Total:		\$ 20,201.00		\$ 21,519.00		\$ 22,295.00		
				VENDOR#7:							
				Business Enterprise							
ITEM #	DESCRIPTION	QUANTITY	UNIT	UNIT PRICE	TOTAL PRICE						
1	Kitchen Equipment 20-Plan Bolierless Convection Steamer 10- pans per cavity: 12 x 20x 1	1	EA	\$ 23,499.98	\$ 23,499.98						



RETURN THIS QUOTATION TO:

**OFFICE OF THE PURCHASING AGENT
COUNTY OF COOK**

118 NORTH CLARK ST. ROOM 1018 CHICAGO, ILLINOIS 60602-1375
SEALED BIDS FOR THE FOLLOWING SUPPLIES AND/OR SERVICES
WILL BE ACCEPTED AT THIS OFFICE UP TO 10:00 A.M.

QUOTATION

This is not an order - submit all quotations on this form.

DATE 11/23/2011	BUYER BEARD, BRENDA	BUYER PHONE 312 6035383	ORDER NO. 99138 07	RESPOND BY 12/7/2011	Quotes must be in Bid Box by 10:00 A.M.	Page 1 of 2
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Vendor Address 56 0680433
Thompson & Little
933 Roberson Street
Fayetteville, NC 28305

TERMS AND CONDITIONS

Acceptance: If this bid is accepted by the County within 30 days from date of opening, bidder offers and agrees to furnish any or all of the items upon which prices are quoted, at the price and delivery time stated, subject to all terms and conditions endorsed hereon.

Bidding: The right is reserved to reject any and all bids; to waive a formality in bids; to award by item or class. Bidders cannot limit the acceptance of bid to less than 30 days.

Errors in Bid: Bidders are cautioned to verify their bids before submission. No bid may be withdrawn or changed after it has been opened. In case of error in extension, unit price will govern.

Deliveries: Bid price must reflect any delivery charges to point designated. Title is to pass at delivery point.

Taxes: Materials and services purchased by Cook County are exempt from Federal Excise Tax by virtue of exemption certificate #36-75-0038K, from Illinois Retailers' Occupation Tax, Municipal Retailers' Occupation Tax and all Service Taxes.

In General: The prices quoted herein shall agree with all Federal Laws and Regulations.

Brand Names: Where brand names, model or part numbers are employed in the description, it is not intended that they are restrictive. Where a bidder proposes an "or equal", bidder shall fully describe the item proposed.

Product Delivery Point

Juvenile Temp. Detent. Ctr - Receiving RM
Juvenile Detention Complex and Court
1100 S. Hamilton Avenue
CHICAGO IL 60612-4284

INSTRUCTIONS ON MARKING BID ENVELOPE

Before returning bid, mark the envelope in which the bid will be enclosed with the following information: Order Number, Date and Time bid is to be opened. Mark envelope "BID". Vendor is responsible for having quotation in bid box before bid opening date and time.

DELIVERY IN WORKING DAYS 14
PHONE NUMBER 910-484-1128
SIGNED BY Melanie Gitlin
(PLEASE PRINT) Melanie Gitlin

DESCRIPTION	QUANTITY ORDERED	UNIT OF MEASURE	UNIT PRICE	EXTENDED PRICE
Kitchen Equipment Boilerless Steamer 20-Pan Boilerless Convection Steamer (10) pans per cavity: 12 x 20 x 1 Double-Stacked, Stand-Mounted, Stainless Steel, Self-Contained, Gas Heated Each steamer shall have a self-contained atmospheric 62,000 BTU/hr gas steam generating reservoir. Steamer cavity, cabinet and stand shall be all stainless steel construction, with removable right and left-sided panels, providing access to internal components. Steamer shall have no side vents for increased water/spray resistance. Steamer doors shall be all stainless steel with a strong continuous hinge and field-reversible for left or right swing. Doors shall be insulated and provided with a one-piece, replaceable sear. Easy-open door handles and latches shall provide positive lock and seal. Cabinet exterior, including door, shall be a #3 uniform finish. Cavity interior shall be polished stainless steel. Control panel face plate shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintenance of an attractive appearance. Hidden magnetic door switch shall cut power to blower fan and shut down power to the steam generating reservoir when the door is opened. Pan support racks shall be stainless steel and removable for easy cleaning. A stainless steel condensate collection tray shall be positioned under each cavity door. Steamer shall be designed and manufactured to meet NSF	1.00	EA	15,770 ⁰⁰	\$15,770 ⁰⁰

OFFICE USE ONLY	PURCHASE ORDER #	ADDITIONAL TERMS ON REVERSE SIDE	TOTAL \$15,770 ⁰⁰
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RETURN THIS QUOTATION TO:

**OFFICE OF THE PURCHASING AGENT
COUNTY OF COOK**

118 NORTH CLARK ST. ROOM 1018 CHICAGO, ILLINOIS 60602-1375

SEALED BIDS FOR THE FOLLOWING SUPPLIES AND/OR SERVICES WILL BE
ACCEPTED AT THIS OFFICE UP TO 10:00 A.M.

QUOTATION

This is not an order -
submit all quotations
on this form.

DATE 11/23/2011	BUYER BEARD, BRENDA	BUYER PHONE 312 6035383	ORDER NO. 9913807	RESPOND BY 12/7/2011		Page 2 of 2
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DESCRIPTION	QUANTITY ORDERED	UNIT OF MEASURE	UNIT PRICE	EXTENDED PRICE
<p>requirements and all known health codes. Steamer shall be NSF listed.</p> <p>Steamer controls shall include an on-off rocker switch; electronic timer, with continuous steam timed steam and stop buttons. READY light which indicates when cavity is warm and ready for steaming.</p> <p>Steamer cavities shall have powerful side-mounted blowers to increase steam velocity and provide efficient steam distribution throughout the cavity and between loaded pans. Steam generators shall deliver 12,400 BTU/hr of power input per 2-1/2" deep steam pan. Steamer shall have a steam lid positioned over each steam generating reservoir.</p> <p>2010 CEPM - 11/19/09; ID # 3538</p>				
OFFICE USE ONLY	PURCHASE ORDER #	ADDITIONAL TERMS ON REVERSE SIDE		

GROEN®

smartsteam™

BOILERLESS STEAMER 100

SmartSteam100 Boilerless Steamer model (2)SSB-5GF

Description

Steamer shall be a Groen Model (2)SSB-5GF double-stacked SmartSteam100™ stainless steel, boilerless, convection steamer. Each steamer shall have a self-contained atmospheric 62,000 BTU/hr gas steam generating reservoir.

Construction

Steamer cavity, cabinet and stand shall be all stainless steel construction, with removable right and left-side panels, providing access to internal components. Steamer shall have no side vents for increased water/spray resistance.

Steamer doors shall be all stainless steel with a strong continuous hinge and field-reversible for left or right swing. Doors shall be insulated and provided with a one-piece, replaceable seal. Easy-open door handles and latches shall provide positive lock and seal when doors are pushed or slammed shut.

A hidden magnetic door switch shall cut power to blower fan and shut down power to the steam generating reservoir when the door is opened. Pan support racks shall be stainless steel and removable for easy cleaning. A stainless steel condensate collection tray shall be positioned under each cavity door.

Finish

Cabinet exterior, including door, shall be a No. 4 uniform finish. Cavity interior shall be polished stainless steel. Control panel face plate shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintenance of an attractive appearance.

CSA Listing

Steamer shall be CSA (formerly CGA) design certified.

Sanitation

Steamer shall be designed and manufactured to meet NSF requirements and all known health codes. Steamer shall be NSF listed.

Controls

Steamer controls shall include an on-off rocker switch; electronic timer; with continuous steam, timed steam and stop buttons; READY light which indicates when cavity is warm and ready for steaming.

Performance Features

Steamer cavities shall have powerful, side-mounted blowers to increase steam velocity and provide efficient steam distribution throughout the cavity and between loaded pans. Steam generators shall deliver 12,400 BTU/hr of power input per 2-1/2" deep steam pan. Steamer shall have a steam lid positioned over each steam generating reservoir to ensure that adding/removing food does not lower the cavity or water temperature.

Heat up time to READY shall typically be 15 minutes or less. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required after READY light comes on.

Model (2)SSB-5EF shown



Atmospheric Steam Generating Reservoir

Each steamer shall have a gas-heated steam generating reservoir to provide atmospheric steam to the cavity at a temperature of approximately 212° F. The high-efficiency steam generating reservoirs shall have water level sensors. Gas heaters shall have infrared burners with a firing rate of 62,000 BTU/hr.

Acidic products and other commercial chemicals shall not be used to clean the steamer. A daily wipe down of the steamer cavity, steam lid and floats is sufficient to maintain optimal operation of the steamer. However, Groen Descaler or approved equal may be required.

Pan Capacity

Pan Size	Per Cavity	Total
12 x 20 x 1"	10	20
12 x 20 x 2 1/2"	5	10
12 x 20 x 4"	3	6

Installation

Steamer shall require natural or propane (specify) gas service via a 1/2" NPT gas supply line, or approved equivalent. Steamer shall be connected to a 3/4" NH cold water supply line and a 2-1/2" free venting drain. Steamer shall require two 115 Volt, single-phase electrical service connections.

Water Supply Requirements

Steamer must be connected to an on-site water supply. Water supply at 30 to 60 PSIG with flow at .75 - 1.5 GPM per cavity.

Options/Accessories

- Flanged Foot Kit (for support stand)
- Caster Kit (for support stand)
- High Altitude Kit (above 2000', specify)
- Heat Shield Kits

Origin of Manufacture

Steamer shall be designed and manufactured in the U.S.A.

**10-Pan Boilerless
Convection Steamer
(5 pans per cavity)**

**Double-Stacked,
Stand-Mounted,
Stainless Steel,
Self-Contained,
Gas Heated**

Short Form (2)SSB-5GF

Steamer shall be a Groen double-stacked SmartSteam100™ Boilerless Convection Steamer Model (2)SSB-5GF. Each steamer cavity shall have a self-contained, atmospheric, gas-heated steam generating reservoir. Construction shall be all stainless steel. Cavities shall have powerful side-mounted blowers to circulate steam. Standard operating controls shall include: an on-off rocker switch; electronic timer, with continuous steam, timed steam and stop buttons; READY light. Doors shall be field-reversible and shall be equipped with an easy-open latch and hidden magnetic door switch. The atmospheric steam generating reservoirs shall not require a pressure gauges or switches; shall have an automatic drain and shall have an infrared burner with 62,000 BTU/hr of heating capacity per cavity. Steamer shall come up to READY in 15 minutes from a cold start and shall provide warm cavity, instant steam capability. Gas, electric, water and drain connections shall conform to instructions provided on the back side of this sheet. CSA design-certified and NSF listed. Made in the USA.



Applications

- Pasta
- Rice
- Vegetables (Fresh & Frozen)
- Seafood (Fresh & Frozen)
- Poultry
- Potatoes
- Eggs
- Meats
- Reheat Cook-Chill & Prepared Foods

1055 Mendell Davis Drive, Jackson, MS 39272
888-994-7636, unifiedbrands.net

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.

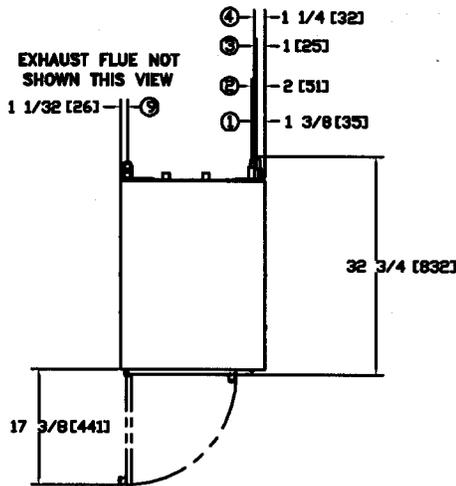
Groen SmartSteam100, Page 8

144871D
Revised 04/07

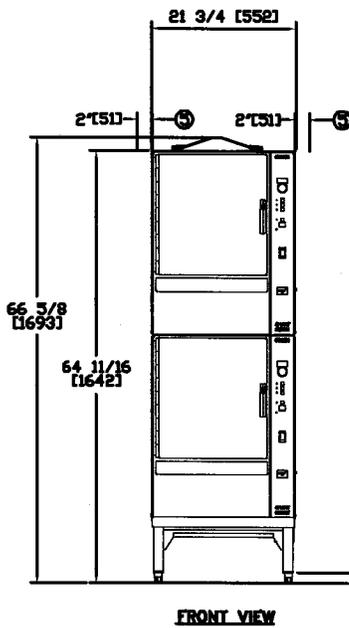
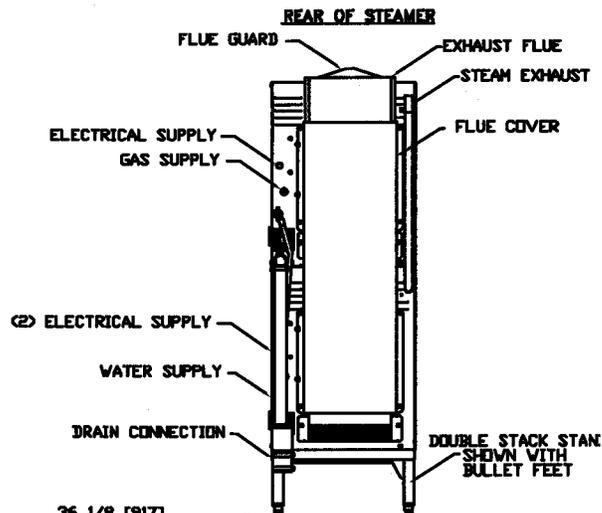
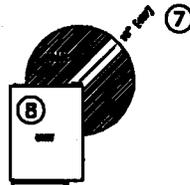
SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTION: 2-1/2" [64] TUBE (DRAIN FREE VENTING). DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW A 2" AIR GAP
- ② GAS CONNECTION: 1/2" FPT GAS SYSTEM MUST DELIVER 124,000 BTU'S MINIMUM AT UNIT.
- ③ WATER SUPPLY: 3/4" MALE HOSE CONNECTION 30 TO 60 PSIG WITH A FLOW RATE OF 1.50-3.00 GPM. PRESSURE REGULATION IS REQ'D FOR WATER PRESSURE OVER 60 PSI. DO NOT USE TREATED WATER.
- ④ ELECTRICAL CONNECTION: 120VAC, 60Hz, 15AMP CONDUIT SIZE: 13/16" HOLE
- ⑤ MINIMUM REAR AND SIDE CLEARANCES: EACH = 2" [50.8] REAR = 6" [152.4]
- ⑥ DIMENSIONS IN BRACKETS [] ARE MM.
- ⑦ IF THE FLOOR DRAIN ONLY SERVICES THIS STEAMER, THEN THE DRAIN MAY BE LOCATED WITHIN THE STEAM FREE ZONE. STEAM FREE ZONE MUST BE OBSERVED IF OTHER APPLIANCES CAUSE STEAM AT THE FLOOR DRAIN.
- ⑧ DO NOT INSTALL STEAMER DIRECTLY ABOVE STEAM VENTING FLOOR DRAINS
- ⑨ STEAM EXHAUST

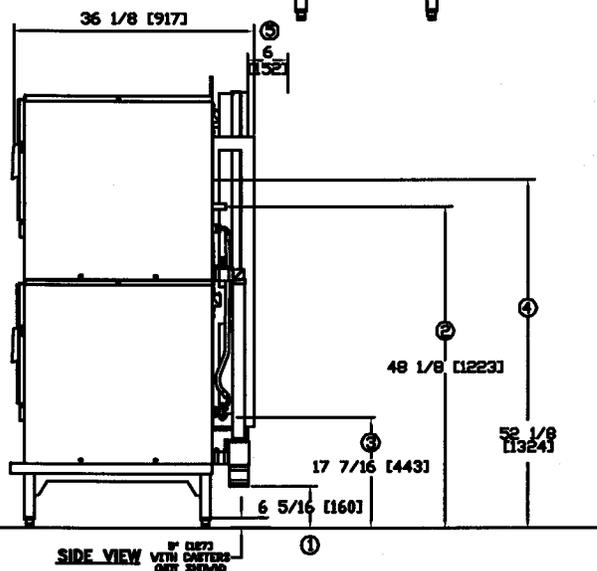
	NATURAL GAS	PROPANE GAS
RECOMMENDED INCOMING GAS FEED RATE	5" WC (1.2 KPa) MIN. 14" WC (3.5 KPa) MAX.	12" WC (3 KPa) MIN. 14" WC (3.5 KPa) MAX.
GAS OPERATING PRESSURE	4.25" W.C.	10.5" W.C.
MAX. INPUT BTU/HR	124,000	124,000



STEAM FREE ZONE
SEE NOTES



FRONT VIEW



SIDE VIEW

1 1/2 [38] MINIMUM
2 5/8 [67] MAXIMUM

