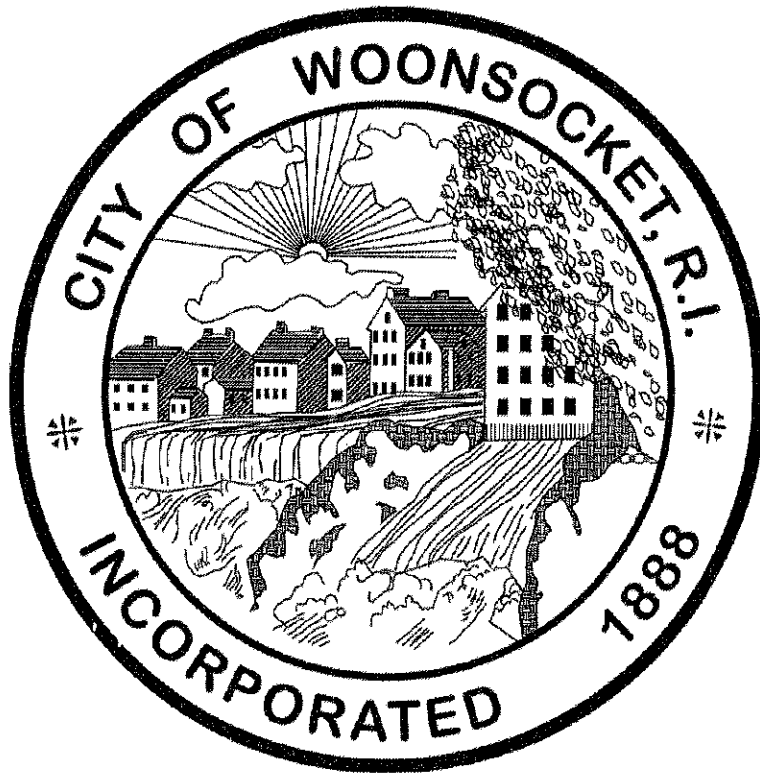


City of Woonsocket



SENIOR CENTER PIZZA DECK OVEN

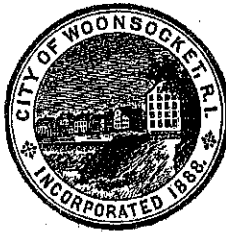
BID No. 6147

Bid Specifications

Prepared By: City of Woonsocket

Finance Department

May 2023



CITY OF WOONSOCKET, RHODE ISLAND

INVITATION TO BID FOR:

“SENIOR CENTER PIZZA DECK OVEN”

BID# 6147

FOR DEPARTMENT OF FINANCE

Sealed bids must be received, and date/time stamped by the City of Woonsocket, in the Finance Department, **Office of Purchasing**, City Hall, 169 Main Street, Woonsocket, RI 02895 no later than **Tuesday, June 6, 2023 at 2:00 p.m.** Then in the **2nd Floor Conference Room**, at the same address, at the aforementioned date and time, on-time bids will be publicly opened and read aloud.

Specifically, the work shall include the purchase, delivery and installation of a gas pizza deck oven.

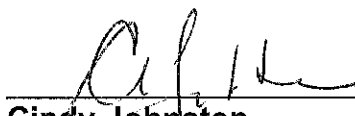
Two (2) copies of the bid are required and must be submitted in a sealed envelope. The following information **“SENIOR CENTER PIZZA DECK OVEN – BID# 6147”** must be clearly printed, visible and legible on the outside of the sealed envelope.

Unless otherwise specified, the City reserves the right to accept or reject Bids/Proposals, in whole or in part, and to waive any informalities or irregularities not affecting substantial rights which is in the best interest of the City. The award will be based on the lowest, most responsible and responsive bidder.

No bidder may withdraw their bid within sixty (60) days after the bid opening date and time.

Individuals requesting interpreter services for the hearing impaired should call the Finance Director at 401-762-6400 seventy-two (72) hours in advance of the bid opening date and time.

Published: May 25, 2023



Cindy Johnston,
Finance Director

INFORMATION TO BIDDERS

CITY OF WOONSOCKET

FINANCE DEPARTMENT

(401) 762-6400

RECEIPT AND OPENING OF PROPOSALS

Sealed bids/proposals will be accepted, and time stamped upon receipt in the Finance Department, Office of Purchasing, City of Woonsocket, 169 Main Street, Woonsocket, Rhode Island, 02895. Bids will be accepted up until the time indicated on the attached Invitation to Bid, for the equipment and services listed in the specifications after which time will be publicly opened and read aloud.

FORM OF BID

Proposals must be submitted in duplicate. Supplemental information, such as drawings, warranties, literature and materials you intend to provide with your bid, must be on the bidder's own forms.

SUBMISSION OF BIDS

Envelopes containing bids must be sealed and addressed as per Section 1. In addition to that requirement, all bid envelopes must also be clearly marked with the bid name, the bid number and the name and address of the firm submitting the bid.

Telephone bids, faxed bids or emailed bids will not be accepted and automatically rejected. At the discretion of the Purchasing Agent, those bidders may be subject to being disqualified from further participating in the bidding process.

The Purchasing Agent will decide when the specified time has arrived to open bids and no bid thereafter will be considered.

Any bidder may withdraw his bid by written request at any time prior to the advertised time for opening.

Unless otherwise specified, no bid may be withdrawn for a period of sixty (60) days from the time of bid opening.

Negligence on the part of the bidder in preparing the bid confers no rights for the withdrawal of the bid after it has been opened.

Proposals received prior to the time of opening will be securely kept unopened. No responsibility will be attached to an officer or person for the premature opening of a proposal not properly addressed and identified.

Any deviation from the Specifications **MUST BE NOTED IN WRITING AND ATTACHED AS PART OF THE BID PROPOSAL**. The bidder will indicate how the bid will deviate from Specifications.

RHODE ISLAND SALES TAX

The City is exempt from the payment of the Rhode Island Sales Tax under the 1956 General Laws of the State of Rhode Island, 44-18-30, Paragraph 1, as amended.

FEDERAL EXCISE TAXES

The City is exempt from the payment of any excise tax or federal transportation taxes. The price of the bid must be exclusive of taxes and will be so constructed.

QUALIFICATION OF BIDDERS

The City will make investigations, as it deems necessary, to determine the ability of the bidder to perform the work. The bidder will furnish the City with all such information and data for the purpose as may be requested. Insurance certificates listing other subcontracting or related firms other than the actual bidder are not acceptable.

ADDENDA AND INTERPRETATIONS

No interpretation of the meaning of the Specifications or other Contract Document will be made to any bidder verbally. Every request for such interpretation should be in writing, addressed to the Purchasing Agent at kaallaire@woonsocketri.org. To be given consideration those questions must be received by the deadline as specified in the Invitation to Bid. If no deadline is specified, then requests must be received by the Purchasing Agent at least seven (7) calendar days prior to the bid opening deadline.

Any and all interpretations and supplemental instructions, which if issued, will be posted as addenda with the effective date. All addenda so issued will become part of the Contract Document.

It is the responsibility of each prospective bidder to download, print and read all bid documents for review and to verify the completeness of those documents before submitting a bid. It is the responsibility of each prospective bidder to check the website postings regularly up until the bid opening deadline for any applicable addenda or updates. Information regarding this bid may change without notice to prospective bidders. The City of Woonsocket does not assume any liability or responsibility for bid proposals based on outdated information, nor based on any defective or incomplete copying, excerpting, scanning, faxing, downloading or printing of the bid documents.

OR EQUIVALENT

When the name of a manufacturer, a brand name or manufacturer's catalogue number is issued as the RFP or ITB standard in describing an item followed by "Or Approved Equal", this description is used to indicate quality, performance and other essential characteristics of the item required.

If proposing on other than the make, model, brand, or sample specified, but equal thereto, Bidder must so state by giving the manufacturer's name, catalogue number and any other

information necessary to prove that his intended substitution of a commodity is equal in all essential respects to the RFP or ITB standard provided.

The Bidder must prove to the satisfaction of the City Department Director, or by person or persons designated by him, that the Bidder's designated substitute is equal to the RFP or ITB standard; otherwise, his RFP or ITB will be rejected.

The City reserves the right to determine if equipment or materials, which comply substantially in quality and performance with the specifications, are acceptable to the City and if any variance listed by the Bidder in his/her RFP or ITB is material or immaterial.

It is the intent of the City, if accepting any substitutes, to accept them in the order in which they are listed in the RFP or ITB form. The City has the right to accept substitutes in any order or combination and to determine the lowest Bidder on the basis of the sum of the base RFP or ITB and the substitutes accepted.

DELIVERY

All bids must be based on Incoterms DDP (Delivered Duty Paid) Woonsocket, RI. Delivery locations will be identified in the specification and will be on the Purchase Order once the bid has been awarded.

The Bidder will assume all costs, risks, and obligations, including import duties, taxes, clearance fees etc., if applicable, up to the destination point. At the destination point the loading or unloading the shipment is as set forth in the in the Contract, otherwise it will be at the discretion of the Department Director.to be supplied with the Purchase Order.

No extra charges for delivery, handling or other services will be honored. Only inside delivery and set-up, where required, will be accepted. **TAILGATE DELIVERIES WILL BE REFUSED.** The vendor must notify the City of Woonsocket 24 hours prior to delivery. All claims for damage in transit will be the responsibility of the successful bidder. The City will not make payment on damaged goods, they must be replaced, or adjustments made at the option of the City. The City of Woonsocket is represented by the Purchasing Agent or the Finance Director in these matters. They are the only representatives of the City authorized to negotiate any settlements. Deliveries must be made during normal working hours.

Bid price is to include the cost of uncrating and setting in place where noted.

Bid price is to include installation where noted.

The successful bidder must have all current taxes paid which are owed to the City of Woonsocket.

**CITY OF WOONSOCKET
RHODE ISLAND**

**FINANCE DEPARTMENT, OFFICE
OF PURCHASING**

Although the specifications provided are for a BLODGETT, MODEL# 1060SINGLE GAS PIZZA DECK OVEN, or equivalent, they are intended to be generic in nature. Compatible single gas pizza deck ovens will be given full consideration.

SPECIFICATIONS

SECTION 1

GENERAL:

The undersigned Bidder proposes to furnish and install a BLODGETT, MODEL# 1060SINGLE, or equivalent, GAS PIZZA DECK OVEN for the Woonsocket Senior Center according to this bid proposal.

The gas pizza oven shall be delivered assembled and installed at:

**Woonsocket Senior Center
84 Social St.
Woonsocket, RI 02895**

SECTION 2

TECHNICAL

All bids suggesting an equivalent or alternative to the Blodgett Model#1060single gas pizza oven, must be accompanied with the proposed manufacturer's brochure and specification sheets. Any deviations from the specifications contained herein shall be clearly identified with an explanation as to why those deviations would be an acceptable alternative.

See Exhibit A for the Blodgett, Model# 1060single technical specification brochure and by which all other proposed equivalents will be compared.

SECTION 3

PERMITS

The firm shall be responsible for acquiring all permits and licenses required to perform the scope of the installation in its entirety. All City of Woonsocket Permits will be issued at no cost to the Firm, so long as a copy of the contract's signature page is provided at the time of permit issuance.

Permits can be secured through the City of Woonsocket's Online Permitting System at:
<https://woonsocketri.viewpointcloud.com> or in person at City Hall, 169 Main St., Woonsocket, RI 02895.

SECTION 4

ASSEMBLY & INSTALLATION

The bidder will be responsible for the full assembly and standard installation of the awarded pizza oven. Included but not limited to leg attachment, caster attachment and proper placement of flue plates, canopy hood draft diverter and steel deck.

The bidder will prepare the pizza oven for use with Natural Gas.

The bidder will furnish a 36" flexible gas hose, with quick disconnect and retaining device, to connect the pizza oven to the gas supply and will be included as part of the bid proposal.

The connector must comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.

Adequate means must be provided to limit the movement of the appliance without depending on the connection and the quick disconnect device or its associated piping.

The bidder is responsible for the installation and initial set up adjustments of the pizza oven.

The installation must be performed by qualified installation and service personnel only.

Qualified installation personnel are individuals, a firm, a corporation, or a company which either in person or through a representative are engaged in, and responsible for: the installation or replacement of gas piping and the connection, installation, repair or servicing of equipment.

Qualified installation personnel must be experienced in such work, familiar with all precautions required, and have complied with all requirements of state or local authorities.

Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, NFPA54/ANSI Z223.1-Latest Edition, the Natural Gas Installation Code CAN/CGA-B149.1.

Installation may include but not limited to the following: Gas connection, deck seal, flue plates and the canopy hood draft diverter.

Adjustments for initial set up include but are not limited to the following: Calibration of the thermostat, adjustment of the doors, burner adjustments, testing of gas pressure, tightening of fasteners and leveling.

All other assembly and installation instructions will be adhered to as per the manufacturer's installation, operation, and maintenance manual for the awarded pizza oven's specific model.

SECTION 5

TRAINING

To consider the contract complete and approved for payment, It is the responsibility of the bidder to provide training and proper use of the pizza oven. The training will be held only 1 time, must include 2 individuals chosen by the City and should be no more than 30 minutes in length.

The training will include, but is not limited to Safety Information, Functional Operation, Proper Cleaning, Preventative Maintenance and allow for Questions & Answer.

SECTION 6

WARRANTY

The warranty for parts and labor for the Blodgett Model# 1060single gas pizza oven will be warranted as outlined in Exhibit B.

Parts and labor warranty for a proposed equivalent pizza oven must be included with the proposed bid.

Regardless of the model# of the pizza oven awarded as part of this bid, the bidder will warrant his workmanship as conducted in the assembly and installation of the pizza over for 1 year after the actual date of installation.

SECTION 7

PAYMENT

All Payment Terms with the City are Net 30 (thirty) days after the date of installation.

The bidder will invoice the City for the total amount under one invoice only after the installation and training is complete.

Complete means that all the specifications have been met and a city representative has accepted the work as completed.

PROPOSAL

Senior Center Pizza Deck Oven – Bid# 6147

(MFG NAME, MODEL, DESCRIPTION)	TOTAL BID PRICE
BLODGETT #1060SINGLE SINGLE DECK GAS PIZZA OVEN (INCLUDES: ASSEMBLY, INSTALLATION & TRAINING)	\$
RECOMMENDED EQUIVALENT – BELOW (ONLY IF APPLICABLE)	
MFG NAME, MODEL, DESCRIPTION)	TOTAL BID PRICE
	\$
	\$

Total Bid Price Written in Words (Bid# 1):

Total Bid Price Written in Words (Bid#2 – if applicable)

CERTIFICATION SUMMARY: I hereby certify that I have read all of the above specifications and understand that it affects the acceptability of my bid(s).

The undersigned bidder declares that this Proposal is made without connection with any other person or persons making proposals for the same work and is in all respects fair and without collusion or fraud.

Name of Duly Authorized Signatory & Title:

Submitted By:

Company Name:
Contact Name:
Address:
Telephone:
Email:



1060

Single and Double Gas Pizza Deck Oven



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Flexible gas hose with quick disconnect and restraining device**
 - ☐ 36" (914 mm)
 - ☐ 48" (1219mm)
- ☐ Stainless steel stacking crown angle leg frame assembly
- ☐ Meteorite deck
- ☐ Black legs with casters
- ☐ Stainless steel crown angle trim
- ☐ Flue connector
- ☐ Vent kit

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Centigrade dial, 150°C to 340°C
- ☐ No. 12 gauge (3.02mm) press-formed, reinforced and flanged aluminized steel deck (1048-S)

Project _____

Item No. _____

Quantity _____

Ovens consist of basic sections and are a complete and separate unit capable of operating alone or in combination. All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and back
- Spring assist doors with concealed hinges
- Heavy chrome plated tubular steel door handle
- 32" (794mm) stainless steel legs (for single units)
- 12" (273mm) stainless steel legs (for double units)
- Burner door opens easily for ignition, cleaning or adjustment, without removal of any fastenings
- Vitreous fiber insulation at top, back, sides, bottom and doors

INTERIOR CONSTRUCTION

- 60" x 36" x 10" (1524mm x 914mm x 254mm) oven compartment interior.
- Aluminized steel baking compartment liner
- Aluminized steel combustion chamber
- QHT Rokite deck supported by an angle iron frame

OPERATION

- Two free-floating, easily removable duplex-tube burners
- Removable fixed orifices on main and pilot burners
- Main gas valve, temperature control valve and safety pilot valve fully within section body and are accessible through a covered and ventilated compartment in front
- Air mixers with adjustable air shutters and locking device
- Snap throttle thermostat with temperature control range of 300°F (150°C) to 650°F (340°C)

STANDARD FEATURES

- Fahrenheit dial 300°F to 650°F
- QHT (Quick Heat Technology) Rokite deck
- Two year parts and one year labor warranty
- Five year limited oven door warranty*

** For all international markets, contact your local distributor.*

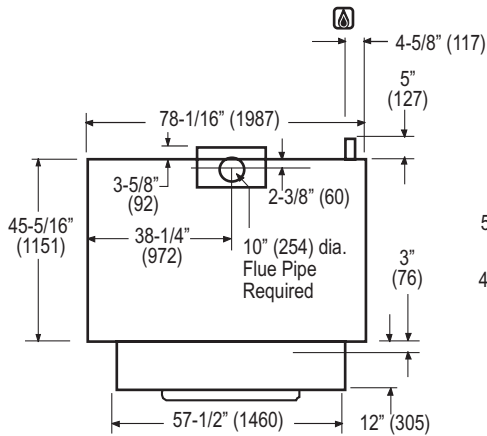
NOTE: The company reserves the right to make substitutions of components without prior notice



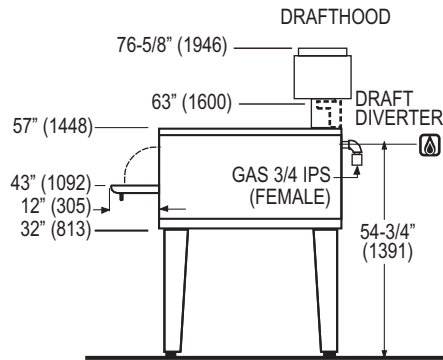
1060 PIZZA DECK OVEN

APPROVAL/STAMP

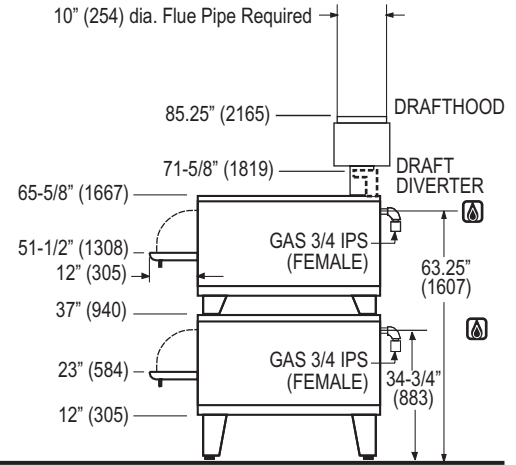
DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



1060 SINGLE



1060 DOUBLE

SHORT FORM SPECIFICATIONS Provide Biodgett (single/double) deck oven, model 1060. Construction shall be stainless steel on front, top, back and sides, and shall be fully insulated on all sides. Oven shall be supported by formed adjustable legs. Door(s) shall be spring assisted with concealed hinges and chrome plated tubular steel handles. Separate burner door provided for ignition, cleaning and adjustment. Each baking compartment shall be 60" W x 10" H x 36" D and shall be lined with aluminized steel. Deck shall QHT rokit. Unit shall be gas heated by two (2) free-floating, easily removable, duplex-type burners controlled by a snap throttle thermostat with range of 300°F to 650°F. Each compartment provided with flue vent. Provide with two year parts and one year labor warranty. Provide with options and accessories as indicated.

DIMENSIONS

Floor space 78-1/4" (1988mm) W x 46-5/16" (1176mm) D

Cooking Compartment (per section)

Size 60" (1524mm) W x 10" (254mm) H x 36" (914mm) D

Area 14.6 sq. ft. (1.4m²)

SECTION DETAILS

SECTION DETAILS	Single	Double
Number of section	1	2
Number of controls	1	2
Number of compartments	1	2

PRODUCT CLEARANCE

From combustible and non-combustible construction

6" (152 mm)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas 7.0" W.C. min. – 10.5" W.C. max.

Propane	11.0" W.C. min. – 13.0" W.C. max.
---------	-----------------------------------

Manifold Pressure

Natural Gas 5" W.C.

Propane 10" W.C.

MAXIMUM INPUT

1608B 85,000 BTU/hr per oven section

CE oven Hs - 35 kW Hi - 31.5 kW

MINIMUM ENTRY CLEARANCE

Uncrated 26" (660mm)

Crated 31" (787mm)

SHIPPING INFORMATION

Approx. Weight

Single 1050 lbs. (476kg)

Single	1000 lbs. (453kg)
Double	2100 lbs. (952kg)

Crate Size

84" (2134mm) x 54.5" (1384mm) x 31" (787mm)
(1 crate per section)

BLODGETT & SVEBA DAHLEN ORIGINAL EQUIPMENT WARRANTY

(For U.S. & Canada)

CONVECTION, RACK OVENS, HYDROVECTION & DECK

Blodgett warrants to each original Buyer that its electrically-heated or gas-fired units will be free from defects in material and workmanship for the period specified below. Blodgett's obligation under this warranty shall be limited to replacing or repairing, at its option, any part found to be defective within the specified warranty period.

PRODUCTS COVERED	PARTS	LABOR	DOOR
DFG Series, Mark V Series, CTB Series	3 year	2 year	2 additional years*
XR8 Series and Deck Ovens	2 year	1 year	3 additional years*
Zephaire Series	2 year	2 year	1 additional years*
All Hydrovection and Flavorsmoke 450	1 year**	1 year	No additional years
Sveba Dahlen P Series Deck Ovens	2 year	1 year	No additional years

* Parts only, excluding glass

** 6 month limited warranty on gaskets

The warranty period begins upon the earlier of the date of installation or 90 days after shipment of the covered product. Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user. Blodgett agrees to only pay the authorized Blodgett service agency within the United States or Canada for any labor required to repair or replace, at Blodgett's option, any part which proves to be defective due to defects in material or workmanship during the warranty period. This warranty includes travel time not to exceed two (2) hours and mileage not to exceed one hundred (100) miles, round trip.

This warranty does not cover any defect due to, or resulting from, ordinary wear and tear, handling, abuse, misuse, improper ventilation, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing connections normally associated with original installation are the responsibility of the dealer or installer and not that of Blodgett.

Blodgett, or its suppliers, shall not be liable, directly or indirectly, under any circumstances for consequential or incidental damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other charges, claims losses or damages incurred or suffered from, in connection with or in consequence of the working upon, alteration, or repair of any such defective products or parts by persons or firms other than Blodgett.

For any oven that connects to a water source, the use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Preventive maintenance records must be available showing descaling performed at recommended intervals.

WATER QUALITY RECOMMENDATIONS

- Total dissolved solids: 40-125 ppm
- Hardness: 35-100 PPM
- Silica: < 13 PPM
- Chlorides: < 25 PPM
- pH Factor: 7.0 - 8.5
- Chlorine: < 0.2 PPM
- Chloramine: < 0.2 PPM

THIS WARRANTY AND THE OBLIGATIONS ASSUMED BY BLODGETT ARE EXCLUSIVE AND IN LIEU OF ALL OTHER LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED. BLODGETT MAKES NO REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, AS TO MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER MATTER WITH RESPECT TO THE PRODUCTS SOLD HEREUNDER, WHETHER USED ALONE OR IN COMBINATION WITH OTHER EQUIPMENT. This warranty gives buyer specific legal rights, and buyer may have other rights which vary from state to state.

IMPORTANT NOTICE

The end-user purchasing a Blodgett product to which this warranty applies is urged to register their product online at www.blodgett.com. Upon registration, the warranty period will commence as provided above. If the product is not registered, then the warranty period will be deemed to have commenced on the date of invoice for the particular unit to the dealer or other intermediate customer, which may have the effect of reducing substantially the duration of the warranty period. Blodgett equipment is designed to operate in a commercial application only. The warranty does not apply when installed in a residential setting.