

Tabulation Sheet – Kitchen equipment, service and parts RFP #20-011

Item #	Item Description	Percentage Discount/Price on Repair Services	Percentage Discount/Price on Parts
		Exothermic	Exothermic
1.	Walk in cooler and freezer accessories	\$76.50/per hr.	25% off
2.	Outside walk in cooler and freezer accessories	\$76.50/per hr.	25% off
3.	Automatic Food slicer and accessories	\$76.50/per hr.	25% off
4.	60 & 20 Qt. mixers/repairs/accessories	\$76.50/per hr.	25% off
5.	Conventional ovens & Accessories	\$76.50/per hr.	25% off
6.	Steamer w/stand and accessories	\$76.50/per hr.	25% off
7.	Ice Maker	\$76.50/per hr.	25% off
8.	Milk box	\$76.50/per hr.	25% off
9.	Table top refrigerated unit	\$76.50/per hr.	25% off
10.	Pass-thru hot food cabinets	\$76.50/per hr.	25% off
11.	Pass-thru cold food cabinets	\$76.50/per hr.	25% off
12.	Ice cream Freezer	\$76.50/per hr.	25% off
13.	Grill Top Oven	\$76.50/per hr.	25% off
14.	Roll Through Refrigerated and warming cabinets/accessories	\$76.50/per hr.	25% off
15.	40 & 23 Gallon Braisers & accessories	\$76.50/per hr.	25% off
16.	Vertical cutter mixer and accessories	\$76.50/per hr.	25% off
17.	Jacketed kettle	\$76.50/per hr.	25% off
18.	Griddle	\$76.50/per hr.	25% off

Item #	Item Description	Percentage Discount/Price on Repair Services	Percentage Discount/Price on Parts
		Exothermic	Exothermic
18.	Griddle	\$76.50/per hr.	25% off
19.	Exhaust System/Hooded Vents	\$76.50/per hr.	25% off
20.	Hydro Treatment Water System	\$76.50/per hr.	25% off
21.	Air Condition Service and Repair	\$76.50/per hr.	25% off
22.	Other Kitchen Related Equipment	\$76.50/per hr.	25% off

Preventative Maintenance Service

Submit price quote on preventative maintenance to be conducted 3 times a year at each campus. PM to include all items from 1-13 listed on page 6. PM will include applying oil to kitchen equipment, clean vents, change filters, drain pans, drain lines and cleaned, check amperage loads on compressors and motors, test performed on low and high pressure switches, contact systems will be inspected, coils to be cleaned and any other relevant PM service not already included in this section.

- *Vendor shall log in with the kitchen staff upon arrival and departure for all services provide in the kitchen department.*
- *The District's daily hourly log must match the vendor's invoice for payment.*
- *On the invoice, the vendor must provide the labor hours of work performed on preventative maintenance equipment*
- *Service must be completed during the hours of 2:00 p.m. and 5:00 p.m. weekdays.*

Exothermic - Hourly rate on preventative maintenance for line items 1-13 on page 6, [\\$76.50 hr.](#)