



BID/PROPOSAL

COMMODITY: **CONVEYOR TOASTER & FRYER EQUIPMENT** DATE: **3/6/2024**

FORMAL BID NO. _____ PUBLIC BID NO. **101346**

BIDS ARE TO BE RECEIVED IN URI PURCHASING DEPARTMENT BY: DATE: **3/22/2024** TIME: **2:00 PM**
Eastern Time

BUYER: **CAMELY MACHADO/rlc** SURETY REQUIRED: YES: _____ NO: **X**

PRE-BID/PROPOSAL CONFERENCE: DATE: _____ TIME: _____

MANDATORY: YES: _____ NO: _____

LOCATION: _____

Questions concerning this solicitation must be received by: DATE: **3/13/2024** TIME: **2:00 PM**

Questions are to be submitted in a *Microsoft Word* document to: **URIPurchasing@uri.edu**

Please reference the Bid Number on all correspondence. Questions received, if any, will be posted on the internet as an addendum to the bid. It is the responsibility of all interested parties to download this information.

For Bid Solicitation Information visit: <http://web.uri.edu/purchasing/bid-information/>

STATEMENT REGARDING COVID-19

Effective immediately, we are suspending all in-person public bid openings until further notice.

Public Bid responses will be publicly read via Webex video conferencing. To participate in the bid opening, please visit the following site at the scheduled bid opening date and time:

* URL: <https://univofri.webex.com/meet/uripurchasing>

**No offer will be considered that is not accompanied by the attached
University of Rhode Island Bidder Certification Form/Contract Offer
completed and signed by the offeror.**

COMPANY NAME: _____

STREET AND NUMBER: _____

CITY, STATE & ZIP CODE: _____

Print Name and Title _____

Telephone Number/Facsimile Number _____

Signature _____

Date _____

E-mail address _____

THIS BID WILL NOT BE HONORED UNLESS SIGNED

University of Rhode Island Bidder Certification Form
Board of Trustees Procurement Regulations

ALL OFFERS ARE SUBJECT TO THE REQUIREMENTS, PROVISIONS AND PROCEDURES CONTAINED IN THIS CERTIFICATION FORM. Offerors are expected to read, sign and comply with all requirements. Failure to do so may be grounds for disqualification of the offer contained herein.

Rules for Submitting Offers

This Certification Form must be attached in its entirety to the front of the offer and shall be considered an integral part of each offer made by a vendor to enter into a contract with the University of Rhode Island. As such, submittal of the entire Bidder Certification Form, signed by a duly authorized representative of the offeror attesting that he/she (1) has read and agrees to comply with the requirements set forth herein and (2) to the accuracy of the information provided and the offer extended, is a mandatory part of any contract award.

To assure that offers are considered on time, each offer must be submitted with the specific Bid/RFP/LOI number, date and time of opening marked in the upper left hand corner of the envelope. Each bid/offer must be submitted in separate sealed envelopes.

A complete signed (in ink) offer package must be delivered to the University of Rhode Island Purchasing Office by the time and date specified for the opening of responses in a sealed envelope.

Bid responses must be submitted on the URI bid solicitation forms provided, indicating brand and part numbers of items offered, as appropriate. Bidders must submit detailed cuts and specs on items offered as equivalent to brands requested WITH THE OFFER. Bidders must be able to submit samples if requested.

Documents misdirected to other State or University locations or which are not present in the University of Rhode Island Purchasing Office at the time of opening for whatever cause will be deemed to be late and will not be considered. For the purposes of this requirement, the official time and date shall be that of the time clock in the reception area of the University of Rhode Island Purchasing Office. Postmarks shall not be considered proof of timely submission.

RIVIP SOLICITATIONS. To assure maximum access opportunities for users, public bid solicitations shall be posted on the RIVIP for a minimum of seven days and no amendments shall be made within the last five days before the date an offer is due. Except when access to the Web Site has been severely curtailed and it is determined by the Purchasing Agent that special circumstances preclude extending a solicitation due date, requests to mail or fax hard copies of solicitations will not be honored.

PRICING. Offers are irrevocable for sixty (60) days from the opening date (or such other extended period set forth in the solicitation), and may not be withdrawn, except with the express permission of the University Purchasing Agent. All pricing will be considered to be firm and fixed unless otherwise indicated. The University of Rhode Island is exempt from Federal excise taxes and State Sales and Use Taxes. Such taxes shall not be included in the bid price.

ALL PRICES QUOTED ARE FOB DESTINATION.

DELIVERY and PRODUCT QUALITY. All offers must define delivery dates for all items; if no delivery date is specified, it is assumed that immediate delivery from stock will be made. The contractor will be responsible for delivery of materials in first class condition. Rejected materials will be at the vendor's expense.

PREVAILING WAGE, OSHA SAFETY TRAINING and APPRENTICESHIP REQUIREMENTS. Bidders must comply with the provisions of the Rhode Island labor laws, including R.I. Gen. Laws §§ 37-13-1 et seq. and occupational safety laws, including R.I. Gen. Laws §§ 28-20-1 et seq. These laws mandate for public works construction projects the payment of prevailing wage rates, the implementation and maintenance of occupational safety standards, and for projects with a minimum value of \$1 Million, the employment of apprentices. The successful Bidder must submit certifications of compliance with these laws from each of its subcontractors prior to their commencement of any work. Prevailing wage rates, apprenticeship requirements, and other workforce and safety regulations are accessible at www.dlt.ri.gov.

PUBLIC RECORDS. Offerors are advised that all materials submitted to the University for consideration in response to this solicitation will be considered without exception to be Public Records pursuant to Title 38 Chapter 2 of the Rhode Island General Laws, and will be released for inspection immediately upon request once an award has been made. Offerors are encouraged to attend public bid/RFP openings to obtain information; however, bid/RFP response summaries may be reviewed after award(s) have been made by visiting the Rhode Island Vendor Information Program (RIVIP) at www.purchasing.ri.gov > Solicitation Opportunities > Other Solicitation Opportunities. Telephone requests for results will not be honored. Written requests for results will only be honored if the information is not available on the RIVIP.

Award will be made to the responsive and responsible offeror quoting the lowest net price in accordance with specifications, for any individual item(s), for major groupings of items, or for all items listed, at the University's sole option.

BID SURETY. Where bid surety is required, bidder must furnish a bid bond or certified check for 5% of the bid total with the bid, or for such other amount as may be specified. Bids submitted without a required bid surety will not be considered.

SPECIFICATIONS. Unless specified “no substitute”, product offerings equivalent in quality and performance will be considered (at the sole option of the University) on the condition that the offer is accompanied by detailed product specifications. Offers which fail to include alternate specifications may be deemed nonresponsive.

VENDOR AUTHORIZATION TO PROCEED. When a purchase order, change order, contract/agreement or contract/agreement amendment is issued by the University of Rhode Island, no claim for payment for services rendered or goods delivered contrary to or in excess of the contract terms and scope shall be considered valid unless the vendor has obtained a written change order or contract amendment issued by the University of Rhode Island Purchasing Office PRIOR to delivery.

Any offer, whether in response to a solicitation for proposals or bids, or made without a solicitation, which is accepted in the form of an order OR pricing agreement made in writing by the University of Rhode Island Purchasing Office, shall be considered a binding contract.

REGULATIONS, GENERAL TERMS AND CONDITIONS GOVERNING STATE AND THE UNIVERSITY OF RHODE ISLAND CONTRACTS. This solicitation and any contract or purchase order arising from it are issued in accordance with the specific requirements described herein, and the State’s [Purchasing Laws](#) and the [URI Board of Trustees Regulations and General Terms and Conditions of Purchase](#).

EQUAL EMPLOYMENT OPPORTUNITY. Compliance certificate and agreement procedures will apply to all awards for supplies or services valued at \$10,000 or more. Minority Business Enterprise policies and procedures, including subcontracting opportunities as described in Title 37 Chapter 14.1 of the Rhode Island General Laws also apply.

PERFORMANCE BONDS. Where indicated, successful bidder must furnish a 100% performance bond and labor and payment bond for contracts subject to Title 37 Chapters 12 and 13 of the Rhode Island General Laws. All bonds must be furnished by a surety company authorized to conduct business in the State of Rhode Island. Performance bonds must be submitted within 21 calendar days of the issuance of a tentative notice of award.

DEFAULT and NON-COMPLIANCE Default and/or non-compliance with the requirements and any other aspects of the award may result in withholding of payment(s), contract termination, debarment, suspension, or any other remedy necessary that is in the best interest of the state/University of Rhode Island.

COMPLIANCE Vendor must comply with all applicable federal, state and local laws, regulations and ordinances.

SPRINKLER IMPAIRMENT AND HOT WORK. The Contractor agrees to comply with the practices of the State’s Insurance carrier for sprinkler impairment and hot work. Prior to performing any work, the Contractor shall obtain the necessary information for compliance from the Risk Management Office at the Department of Administration or the Risk Management Office at the University of Rhode Island.

Each bid proposal for a *public works project* must include a “public copy” to be available for public inspection upon the opening of bids. **Bid Proposals that do not include a copy for public inspection will be deemed nonresponsive.**

For further information on how to comply with this statutory requirement, see [R.I. Gen. Laws §§ 37-2-18\(b\) and \(j\)](#). Also see State of Rhode Island Procurement Regulation 5.11 at : <https://ridop.ri.gov/about-us/procurement-statutes-and-regulations>

SECTION 2 – DISCLOSURES

ALL CONTRACT AWARDS ARE SUBJECT TO THE FOLLOWING DISCLOSURES & CERTIFICATIONS

Offerors must respond to every disclosure statement. A person authorized to enter into contracts must sign the offer and attest to the accuracy of all statements.

Indicate Yes (Y) or No (N):

____ 1 State whether your company, or any owner, stockholder, officer, director, member, partner, or principal thereof, or any subsidiary or affiliated company, has been subject to suspension or debarment by any federal, state, or municipal government agency, or the subject of criminal prosecution, or convicted of a criminal offense with the previous five (5) years. If Yes, then provide details below.

____ 2 State whether your company, or any owner, stockholder, officer, director, member, partner, or principal thereof, or any subsidiary or affiliated company, has had any contracts with a federal, state or municipal government agency terminated for any reason within the previous five (5) years. If Yes, then provide details below.

____ 3 State whether your company or any owner, stockholder, officer, director, member, partner, or principal thereof, or any subsidiary or affiliated company, has been fined more than \$5000 for violation(s) of Rhode Island environmental laws by the Rhode Island Department of Environmental Management within the previous five (5) years. If Yes, then provide details below.

____ 4 State whether any officer, director, manager, stockholder, member, partner, or other owner or principal of the Bidder is serving or has served within the past two calendar years as either an appointed or elected official of any state governmental authority or quasi-public corporation, including without limitation, any entity created as a legislative body or public or state agency by the general assembly or constitution of this state. If Yes, then provide details below.

IF YOU HAVE ANSWERED “YES” TO QUESTIONS #1 – 4 PROVIDE DETAILS/EXPLANATION IN AN ATTACHED STATEMENT. INCOMPLETE CERTIFICATION FORMS SHALL BE GROUNDS FOR DISQUALIFICATION OF OFFER.

SECTION 3 - OWNERSHIP DISCLOSURE

Vendors must provide all relevant information. Bid proposals submitted without a complete response may be deemed nonresponsive.

If the vendor is privately held, the vendor shall provide ownership information below.

List each officer, director, manager, stockholder, member, partner, or other owner or principle of the Bidder, and each intermediate parent company and the ultimate parent company of the Bidder. For each individual, provide his or her name, business address, principal occupation, position with the Vendor, and the percentage of ownership, if any, he or she holds in the Vendor, and each intermediate parent company and the ultimate parent company of the Vendor.

If the company is publicly held, the vendor may provide owner information about only those stockholders, members, partners, or other owners that hold at least 10% of the record or beneficial equity interests of the vendor; otherwise, complete ownership disclosure is required.

SECTION 4 - CERTIFICATIONS

Bidders must respond to every statement. Bid proposals submitted without a complete response may be deemed nonresponsive.

Indicate "Y" (Yes) or "N" (No), and if "No," provide details below.

THE VENDOR CERTIFIES THAT:

____ 1 I/we certify that I/we will immediately disclose, in writing, to the University Purchasing Agent any potential conflict of interest which may occur during the course of the engagement authorized pursuant to this contract.

____ 2 I/we acknowledge that, in accordance with (1) Chapter §37-2-54(c) of the Rhode Island General Laws "no purchase or contract shall be binding on the state or any agency thereof unless approved by the Department [of Administration] or made under general regulations which the Chief Purchasing Officer may prescribe," and (2) RIGL section §37-2-7(16) which identifies the URI Board of Trustees as a public agency and gives binding contractual authority to the University Purchasing Agent, including change orders and other types of contracts and under State Purchasing Regulation 8.2.B any alleged oral agreement or arrangements made by a bidder or contractor with any agency or an employee of the University of Rhode Island may be disregarded and shall not be binding on the University of Rhode Island.

____ 3 I/we certify that I or my/our firm possesses all licenses required by Federal and State laws and regulations as they pertain to the requirements of the solicitation and offer made herein and shall maintain such required license(s) during the entire course of the contract resulting from the offer contained herein and, should my/our license lapse or be suspended, I/we shall immediately inform the University of Rhode Island Purchasing Agent in writing of such circumstance.

____ 4 I/we certify that I/we will maintain required insurance during the entire course of the contract resulting from the offer contained herein and, should my/our insurance lapse or be suspended, I/we shall immediately inform the University of Rhode Island Purchasing Agent in writing of such circumstance.

____ 5 I/we certify that I/we understand that falsification of any information herein or failure to notify the University of Rhode Island Purchasing Agent as certified herein may be grounds for suspension, debarment and/or prosecution for fraud.

____ 6 I/we acknowledge that the provisions and procedures set forth in this form apply to any contract arising from this offer.

____ 7 I/we acknowledge that I/we understand the State's Purchasing Laws ([§37-2 of the General Laws of Rhode Island](#)) and the [URI Board of Trustees Regulations](#) apply as the governing conditions for any contract or purchase order I/we may receive from the University of Rhode Island, including the offer contained herein.

____ 8 I/we certify that the bidder: (i) is not identified on the General Treasurer's list, created pursuant to R.I. Gen. Laws § 37-2.5-3, as a person or entity engaging in investment activities in Iran described in § 37-2.5-2(b); and (ii) is not engaging in any such investment activities in Iran.

____ 9 If the product is subject to Department of Commerce Export Administration Regulations (EAR) or International Traffic in Arms Regulations (ITAR), please provide the Export Control Classification Number (ECCN) or the US Munitions List (USML)
Category: _____

____ 10 I/we certify that the above information is correct and complete.

IF YOU ARE UNABLE TO CERTIFY YES TO QUESTIONS #1 – 8 and 10 OF THE FOREGOING, PROVIDE DETAILS/EXPLANATION IN AN ATTACHED STATEMENT. INCOMPLETE CERTIFICATION FORMS SHALL BE GROUNDS FOR DISQUALIFICATION OF OFFER.

Signature below commits vendor to the attached offer and certifies (1) that the offer has taken into account all solicitation amendments where applicable, (2) that the above statements and information are accurate and that vendor understands and has complied with the requirements set forth herein.

Vendor/Company Name; _____

Vendor's Signature: _____ Bid Number: _____ Date: _____
(Person Authorized to enter into contracts; signature must be in ink) (if applicable)

Print Name and Title of Company official signing offer

COMMODITY: CONVEYOR TOASTER & FRYER EQUIPMENT
OPENING DATE & TIME: 3/22/24 2:00 PM

SHIP TO:
URI DINING SERVICES
Food Distribution Center
10 Tootell Rd
Kingston, RI 02881

BIDDER (NAME OF FIRM)

BIDDER (NAME OF FIRM)

BID NO: 101346

BID NO: 101346

ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
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INSTRUCTIONS:

IF BIDDING ON ANY ITEM, THE ENTIRE BID MUST BE RETURNED. THE PRICE COLUMN ON THE RIGHT WILL BE DETACHED TO CREATE A BID TABULATION SPREAD SHEET FOR THE "OFFICIAL BID ANALYSIS", THEREFORE:

- A. VENDOR NAME MUST APPEAR IN BOTH COLUMNS ON "EVERY" PAGE UNDER THE WORDS "BIDDER"
- B. PRICE COLUMNS MUST CONTAIN "EXACTLY" THE SAME INFORMATION.
- C. ANY SUPPLEMENTARY INFORMATION MUST BE REPEATED IN "BOTH" COLUMNS.
- D. TO ASSURE THAT OFFERS ARE CONSIDERED ON TIME, EACH OFFER MUST BE SUBMITTED WITH SPECIFIC BID/RFP NUMBER (PROVIDED ABOVE), DATE AND TIME OF OPENING MARKED IN THE UPPER LEFT HAND CORNER OF ENVELOPE. EACH BID/OFFER MUST BE SUBMITTED IN SEPARATE SEALED ENVELOPES:

MAIL TO:	COURIER:
UNIVERSITY OF RHODE ISLAND	UNIVERSITY OF RHODE ISLAND
P.O. BOX 1773	PURCHASING DEPARTMENT
PURCHASING DEPARTMENT	DINING SERVICES DISTRIBUTION CENTER
KINGSTON, RI 02881	10 TOOTELL ROAD
	KINGSTON, RI 02881-2010

DOCUMENTS MISDIRECTED TO OTHER STATE LOCATIONS OR WHICH ARE NOT PRESENT IN THE UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT AT THE TIME OF OPENING FOR WHATEVER CAUSE WILL BE DEEMED TO BE LATE AND WILL NOT BE CONSIDERED. FOR THE PURPOSE OF THIS REQUIREMENT, THE OFFICIAL TIME AND DATE SHALL BE THAT OF THE TIME CLOCK IN THE UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT. POSTMARKS SHALL NOT BE CONSIDERED PROOF OF TIMELY SUBMISSION.

FAILURE TO COMPLETE FORM AS INSTRUCTED MAY BE GROUNDS FOR "DISQUALIFICATION".

- GROUP PURCHASING ORGANIZATIONS (GPO):
THE UNIVERSITY OF RHODE ISLAND IS A MEMBER OF THE FOLLOWING:
- 1) Educational & Institutional Cooperative Purchasing (E&I)
 - 2) Provista

DO NOT ATTACH QUOTES. QUOTATIONS SUBMITTED WITH BID RESPONSES WILL NOT BE CONSIDERED. ALL BID RESPONSES ARE IN ACCORDANCE WITH THE ATTACHED BID SPECIFICATIONS AND THE BOARD OF TRUSTEES PROCUREMENT REGULATIONS:

COMMODITY: CONVEYOR TOASTER & FRYER EQUIPMENT
OPENING DATE & TIME: 3/22/24 2:00 PM

SHIP TO:
URI DINING SERVICES
Food Distribution Center
10 Tootell Rd
Kingston, RI 02881

BIDDER (NAME OF FIRM)

BIDDER (NAME OF FIRM)

BID NO: 101346

BID NO: 101346

ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
1	VULCAN FRYER #2GR45MF-1 Natural Gas including all standard features Accesssories to include: Stainless Steel tank Cover Flexible Gas hose with quick disconnect Micro filtration fabric conversion kits Micro Filtration Fabric refills (6)	1	EA	\$ _____ / \$ _____		\$ _____ / \$ _____		1
2	VOLLRATH CONVEYOR TOASTERS #CT4-2081000 Include all standard features	2	EA	\$ _____ / \$ _____		\$ _____ / \$ _____		2

SPEC SHEETS FOR ITEMS 1 & 2 ARE ATTACHED

NO HOOK-UPS REQUIRED

Delivery to:
Dining Services Food Distribution Center
10 Tootell Road
Kingston, RI 02881

NO AWARDS WILL BE MADE WITHOUT SPECIFICATION SHEETS

SPECIFICATIONS

ALL DIFFERENCES BETWEEN THE UNIVERSITY'S REQUIREMENT
AND EACH VENDOR'S BID MUST BE CLEARLY NOTED, ITEM BY ITEM.
IF NO DIFFERENCES ARE NOTED, BID WILL BE CONSIDERED EXACT.

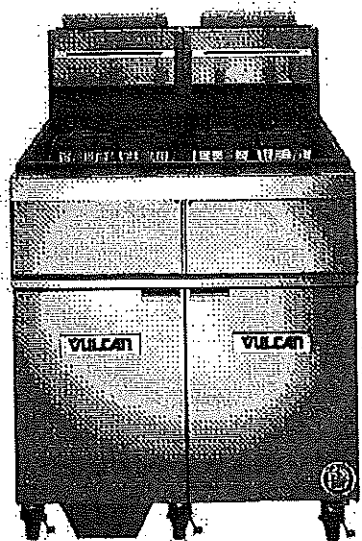
IF THE ITEM BEING BID IS OTHER THAN BRAND/MODEL SPECIFIED,
BIDDERS MUST INCLUDE LITERATURE FOR THE ITEMS
MARKED AND PAGES TABBED.

AWARD

AWARD WILL BE BASED ON TOTAL LOW.



GR KLEENSCREEN PLUS® FILTRATION SYSTEM BUILT-IN FILTER SYSTEM FOR 2GRMF, 3GRMF & 4GRMF FRYERS



SPECIFICATIONS

Built-in filter system, Vulcan-Hart Model No. (# of fryers 2, 3, 4) GR (45, 65, 85) (control type M) F (add suffix-F to fryer battery model No., i.e. 2GR45MF). Filter system accommodates maximum of four cabinets for GR45F and maximum of three for GR65F and GR85F. 1/3 H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a one touch push button switch. System provided standard with stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to .5 microns. Standard equipment comes on casters, has a tank brush, and clean-out rod. Hands free oil return line connection. Requires 120 volt, 60 Hz, 1 phase power supply.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☒ Natural Gas
☐ Propane Gas

SPECIFY ALTITUDE

- ☐ Natural Gas for above 2,000 ft.
☐ Propane Gas for above 3,500 ft.

STANDARD FEATURES

- Filter system accommodates maximum of four fryer cabinets (GR45F), maximum of three (GR65F or GR85F).
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.
- 6" Casters adjustable – 2 locking, 2 non-locking.
- 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on GR45F, 110 lbs. capacity on GR65 & GR85F.
- Stainless steel filter mesh screen filters from 2 sides.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- Tank brush and clean-out rod.
- 120 volt, 60 Hz, 1 phase (NEMA 5-15P).
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.
- High Temperature Discard Hose.

ACCESSORIES (Packaged & Sold Separately)

- ☒ Stainless steel tank cover – doubles as a work surface top.
- ☐ "Add-On" Frymate™ – VX15 or VX21S.
- ☐ Rear oil reclamation discard connection (Factory Installed).
- ☐ GR45F – Twin Basket Lifts (Factory Installed).
- ☐ GR65F & GR85F – Single and Twin Basket Lifts (Factory Installed).
- ☐ Prison Security Package (Factory Installed).
- ☒ Flexible gas hose with quick disconnect.
- ☒ Micro-Filtration Fabric Conversion Kits – hardware and 3 envelopes.
- ☒ Micro-Filtration Fabric Refill Envelopes – 6 filters/per package.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- See 1GR45M Spec Sheet F32630.
- See 1GR65M Spec Sheet F32631.
- See 1GR85M Spec Sheet F32632.
- See 1GRF Spec Sheet F32962 for single unit KleenScreen PLUS®.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

FRYERS**VULCAN****GR KLEENSCREEN^{PLUS}® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2GRMF, 3GRMF & 4GRMF FRYERS****INSTALLATION INSTRUCTIONS**

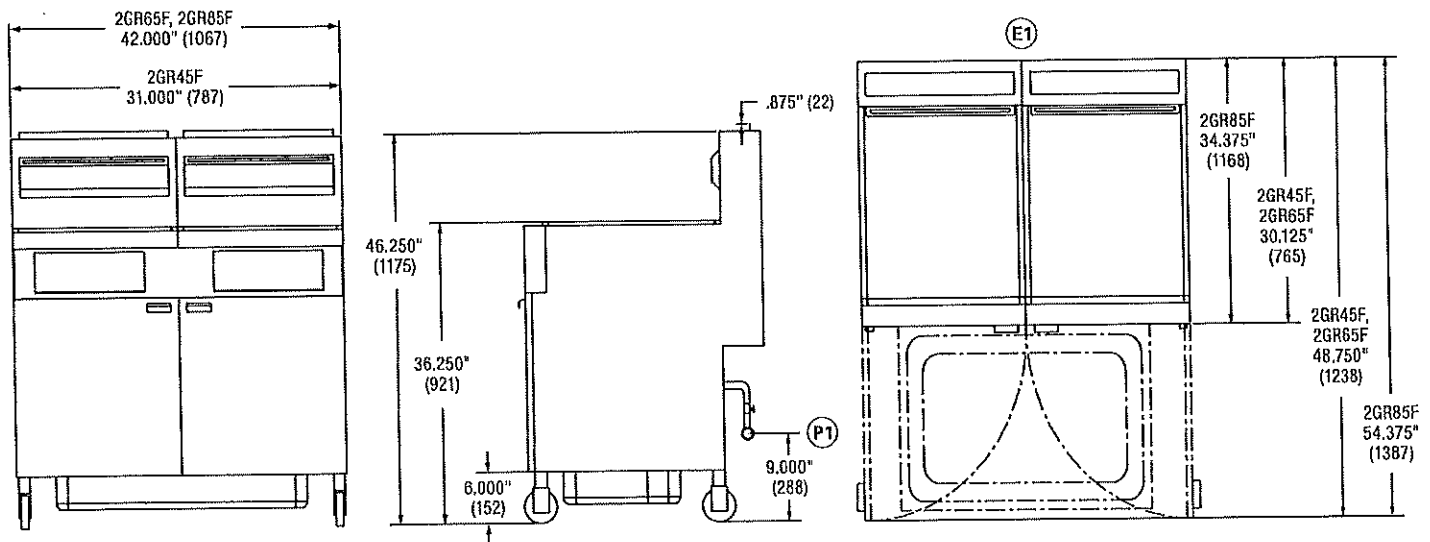
1. A combination valve with pressure regulator is provided with this unit.
 - Natural Gas 4.0" (102 mm) W.C.
 - Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.

5. This appliance is manufactured for commercial installation only and is not intended for home use.

Service Connections:

- Ⓟ 1 1/4" (32 mm) NPT common rear gas connection.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



Views
Front, Side and Top
2GR45F, 2GR65F, 2GR85F,

Model	Filter Pan Capacity	Filter Area / Fabric Envelope	Motor	Pump	Electric Amps	Electric Power	Battery Dimensions (Widths)		
							2 Fryers	3 Fryers	4 Fryers
GR45MF	70 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	31"	46 1/2"	62"
GR65MF	110 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	42"	63"	—
GR85MF									

This appliance is manufactured for commercial use only and is not intended for home use.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Vulcan warrants its new product(s) (the "Products") to be free from defects in material and workmanship for a period of one (1) year from the date of original installation.

Wolf is affiliated with Vulcan and thus Wolf products carry the same warranty as the Products. This warranty is subject to the following conditions and limitations:

1. This warranty is limited to Product(s) sold by Vulcan to the original user in the continental United States, Hawaii and Canada. Dealer shipments of Products outside the United States, Hawaii and Canada are not covered under this warranty agreement.
2. Original installation must occur within eighteen (18) months of the date of manufacture, and written proof of the installation date must be provided to Vulcan. The Products must be located at the original installation location.
3. Vulcan's sole liability shall be at Vulcan's option, for Vulcan to repair or replace any Product(s) found to be defective.
4. Vulcan will bear normal labor charges incurred in the repair or replacement of a warranted Product within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the Buyer requesting the service.
5. This warranty does not apply to any Product(s) which have not been used, maintained or installed in accordance with the directions published in the appropriate installation and operation manuals. Vulcan will bear no responsibility or liability for any Product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
6. Vulcan does not recommend or authorize the use of any Product(s) in a non-commercial application, including but not limited to residential use. The use or installation of Product(s) in non-commercial applications renders all warranties, expressed or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of Product(s) in any non-commercial setting.
7. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Vulcan.
8. Exceptions to the one-year part warranty period are as listed:
 - Fryer equipment is supplied with limited fry tank warranty based on model. (See separate warranty statement.)
 - Steam equipment supplied with ScaleBlocker® water filtration system. (See separate warranty statement.)
 - Pressure steam boilers—five years prorated warranty from the original equipment installation date.
(Boilers not properly maintained will not be considered for prorated warranty.)
 - Rubber seals, light bulbs and gaskets—90 days from the original equipment installation date.
 - Heating elements on drawer warmers, chip warmers, cook & hold ovens and holding & transport cabinets have a lifetime warranty. Drawer rollers in drawer warmers have a lifetime warranty. Drawer frame assemblies have a three-year warranty.
 - Heating elements on models 1024, 1036 and 1048—90 days from installation.
 - Refrigeration compressor part—five years from the date of installation, the date of end user invoice or the date of dealer invoice, whichever is later, but in any case, 5-year warranty will start no later than 18 months from dealer invoice date.
 - Thermostats on ranges must have a calibration attempt made before a replacement will be covered under warranty.
 - Flame Safety components on medium duty ranges—90 days from the original equipment installation date.
 - Labor, travel and mileage will be covered during the first year only.
9. Original purchased replacement parts manufactured by Vulcan will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, refrigeration appliance compressors and pressure steam boilers which will be warranted as stated in item 8. This warranty is for parts cost only, and does not include freight or labor charges.
10. This states the exclusive remedy against Vulcan relating to the Product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Vulcan shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, punitive or special or consequential damages or for any other loss of cost of similar type. In no event shall Vulcan's liability exceed the purchase price of the Products.
11. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VULCAN WITH RESPECT TO THE PRODUCT(S).

Ask your own question!

**NSF Listed**

This item meets the standards imposed by NSF International, which focuses on public safety, health, and the environment.

**Made in America**

This item was made in the United States of America.

**CSA Design Cert**

This item has been certified by the Canadian Standards Association (CSA) and meets applicable U.S. standards.

**CSA Blue Flame**

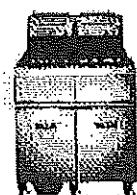
This item has been certified by the Canadian Standards Association (CSA) and meets applicable Canadian standards for appliances using gas or petroleum fuel.

**5-15P**

This unit comes with a NEMA 5-15P plug.

**1 1/4" Gas Connection**

This unit comes with a 1 1/4" gas connection.

Other Products from this Line*plus*

Vulcan 2GR65MF-1 Natural Gas 130-140 lb. 2 Unit Floor Fryer System with Millivolt Controls and KleenScreen

\$17,544.00 /Each

*plus*

Vulcan 2GR85MF-1 Natural Gas 170-180 lb. 2 Unit Floor Fryer System with Millivolt Controls and KleenScreen

\$18,224.00 /Each

Related Items



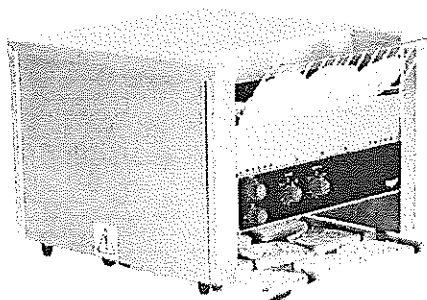
Outperform every day.™

Project:

Item Number:

Quantity:

CONVEYOR TOASTERS - 950-1,000 SLICES PER HOUR (MODELS JT3, JT3H)



DESCRIPTION

Vollrath's 950-1,000 slices per hour conveyor toasters feature easy-to-use conveyor control and variable top and bottom heat control to perfectly toast and warm a variety of bread products – bread, buns, rolls, bagels, waffles, pita bread, Texas toast and English muffins. They provide high-volume with the flexibility to toast a variety of bread products for breakfast and lunch menu items.

WARRANTY

- Warrantied parts: The warranty period is 2 year parts, 1 year labor.
- Heater tubes: The warranty period is 1 year parts and labor. Heater tube glass damage is not covered by this warranty.
- For full warranty details, please refer to www.vollrath.com.

Agency Listings



Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

Item No.	Model	Description
CT4-2081000		1,000 Slices Per Hour, 208V
CT4-2201000*	JT3	1,000 Slices Per Hour, 220V
CT4-2401000		1,000 Slices Per Hour, 240V
CT4H-208950		950 Slices Per Hour, 208V, High Clearance
CT4H-220950*	JT3H	950 Slices Per Hour, 220V, High Clearance
CT4H240950		950 Slices Per Hour, 240V, High Clearance

*Made to order item. Made to order items cannot be canceled or returned.

FEATURES

- Stainless steel and aluminized steel construction.
- Variable speed control.
- Variable top and bottom heat control.
- 14½" (36.8 cm) 3-slice wide conveyor is larger than industry standard for better toasting results.
- Product entry opening on high clearance models can be adjusted from 1½" - 3" (3.8 - 7.6 cm).
- Forced convection toasting promotes uniform results and energy efficiency.
- Energy efficient, fast reacting, quartz heaters.
- High-temperature, Teflon™ bearings ensure smooth operation and do not require lubrication.
- High-quality, Teflon™-impregnated wires help prevent against dry rotting and cracking.
- High-temperature thermoplastic terminal blocks with stainless steel clamping provides superior connections; designed for ease of serviceability.
- Industry's only maintenance-free drive system; stainless steel drive chain does not require lubrication.
- Standby mode saves up to 75 percent energy during slow periods when unit is not in use and allows machine to quickly return to full power.
- Fan safety switch senses temperature of unit and keeps fan running until machine is completely cool.
- Adjustable legs.
- 5 ft. (1.5 m) cord with plug.
- Made in the USA.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Do not place on surfaces or near walls, partitions or kitchen furniture unless they are made of non-combustible material or clad with non-combustible heat-insulating material. Toasters must not be used near or below curtains and other combustible materials.
- Maximum ambient temperature: 104° F (40 ° C).

Approvals	Date



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

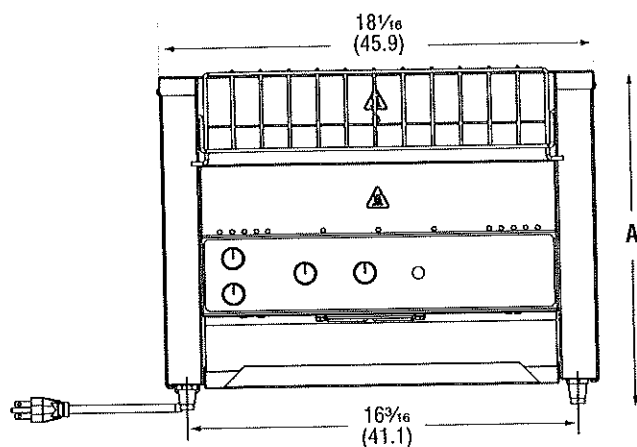
Technical Services
techservice@vollrathco.com
Toaster Products: 800.309.2250
All Other Products: 800.628.0832

Conveyor Toasters - 950-1,000 Slices Per Hour

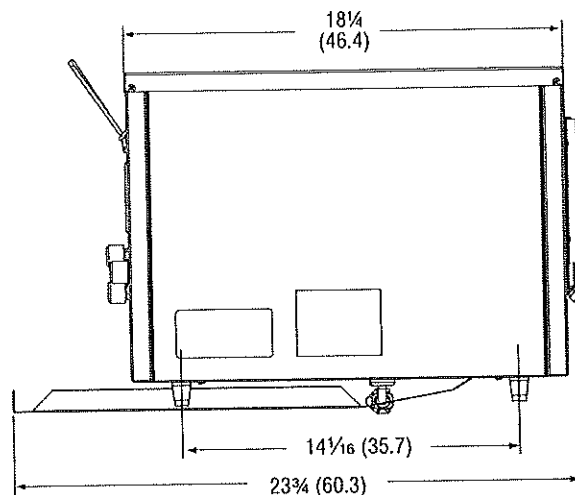
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CONVEYOR TOASTERS - 950-1,000 SLICES PER HOUR (MODELS JT3, JT3H)

DIMENSIONS (Shown in inches (cm))

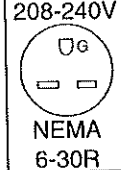


Front View



Side View

SPECIFICATIONS

Item No.	Model No.	Slices or Bun Halves per Hour	Dimensions IN (CM)		Voltage	Watts	Amps	Hz	Weight LB (KG)	Plug	Receptacle
			Product Clearance	(A) Height							
CT4-2081000	JT3	1,000	1½ (3.8)	14 (35.6)	208	3600	17.3	60	60 (27.2)	NEMA 6-30P	<div>208-240V</div> <div></div> <div>NEMA 6-30R</div>
CT4-2201000					220		16.4				
CT4-2401000					240		15.0				
CT4H-208950	JT3H	950	Adjustable 1½ - 3 (3.8 - 7.6)	15 (38)	208	3600	17.3		65 (29.5)		
CT4H-220950					220		16.4				
CT4H-240950					240		15.0				

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