For any Custom made items, please submit a copy of your invoice from the Manufacturer or a list/catalog price document with your quote for review purposes.

Please note, the equipment, and freight (if applicable), is line 1 of the solicitation and installation is line 2. Please make sure to quote the installation separately from the equipment.

Item	Qty	Description
		ROTOR WASH
1	1 ea	**TILTING SKILLET BRAISING PAN, ELECTRIC**
		Vulcan Model No. VE30 Braising Pan, electric, 30-gallon capacity, 12 kW FastBatch™ embedded heating technology, 36" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, pan holder, spring assist cover with drip edge, water tight solid state controls, includes L faucet bracket, 12" stainless steel legs with adjustable flanged feet, cULus, UL EPH Classified Dimensions 40.5(h) x 36(w) x 35.5(d)
	1 ea	208v/60/3-ph, 12 kW, 33.0 amps, direct wire

Please verify proper operating voltage prior to submitting an order for this equipment

1 ea DBFCTTS WSHDWN DOUBLE Pantry Deck Mount Faucet, with backflow preventer, washdown hose, wall hook, NSF & Lead Reduction Compliant (Note: water connection required)

1 ea BPDOV-2 2" draw-off valve, left front 90° left with strainer (pan support not available on 30-gallon)

1 ea Vulcan export sales: replace any defective parts, FOB factory, that are normally subject to warranty. The warranty period is one (1) year from the date of original installation, not to exceed eighteen (18) months from the date of shipment from the factory. Please note that this warranty excludes ancillary costs such as packaging, freight, and labor, which remain the sole responsibility of the customer.

2

2 ea **HOT FOOD SERVING COUNTER / TABLE**

Advance Tabco Model No. HDSW-6-240-BS

Heavy Duty Sealed Well Hot Food Table, electric, 93-1/8"W x 35-3/4"D x 35-1/2"H, (6) 12" x 20" hot food insulated wells (accommodates pan inserts up to 6-1/4" deep), individual thermostatic controls, manifold drain, stainless steel dish shelf with 3/8" thick poly cutting board, enclosed front & sides with rear open storage, removable front panel, UL, NSF (208-240v) Dimensions 35.5(h) x 93.06(w) x 35.75(d)

2 ea 208/240v/60/1-ph, 23.82/27.48 amp, cord with NEMA L6-30P, standard

Please verify proper operating voltage prior to submitting an order for this equipment.

2 ea SU-P-233 Additional plug to convert to two circuits

2 ea SU-61A Cost for modification of electrical to two 20 amp circuits with plugs.

2 ea TSS-6 Serving Shelf With Breath Guard, single sided, full-service, 93-1/8"W x 10"D x 15"H, acrylic shield, stainless steel shelf & sides, for (6) well hot & cold food units

2 st TA-255P Casters, 5", threaded stem, for cabinet base units, 300 lb capacity per caster, set of (4) (2 with brakes), 1/2-13 x 3/4" thread, blue polyurethane, non-marking, roller bearing wheel

2 st TA-255PB For Brakes on All Wheels (enclosed base casters, blue polyurethane, non-marking, roller bearing wheel, set of (4) TA-255P or set of (6) TA-255AP) (upgrade only, must order casters separately)

3

1 ea **HOT FOOD SERVING COUNTER / TABLE**

Advance Tabco Model No. HDSW-6-240-BS
Heavy Duty Sealed Well Hot Food Table, electric, 93-1/8"W x 35-3/4"D x 35-1/2"H, (6) 12" x 20" hot food insulated wells (accommodates pan inserts up to 6-1/4" deep), individual thermostatic controls, manifold drain, stainless steel dish shelf with 3/8" thick poly cutting board, enclosed front & sides with rear open storage, removable front panel, UL, NSF (208-240v)
Dimensions 35.5(h) x 93.06(w) x 35.75(d)

1 ea 208/240v/60/1-ph, 23.82/27.48 amp, cord with NEMA L6-30P, standard

Please verify proper operating voltage prior to submitting an order for this equipment.

1 ea TSS-6 Serving Shelf With Breath Guard, single sided, full-service, 93-1/8"W x 10"D x 15"H, acrylic shield, stainless steel shelf & sides, for (6) well hot & cold food units

1 st TA-255P Casters, 5", threaded stem, for cabinet base units, 300 lb capacity per caster, set of (4) (2 with brakes), 1/2-13 x 3/4" thread, blue polyurethane, non-marking, roller bearing wheel

1 st TA-255PB For Brakes on All Wheels (enclosed base casters, blue polyurethane, non-marking, roller bearing wheel, set of (4) TA-255P or set of (6) TA-255AP) (upgrade only, must order casters separately)

4

2 ea **SERVING COUNTER, COLD FOOD**

Advance Tabco Model No. HDRCP-5-BS
Refrigerated Cold Pan, 77-3/4"W x 36-1/4"D x 35"H (overall), accommodates (5) 12" x 20" pans up to 6-1/4" deep, with additional space below for cold air circulation, 18/304 stainless steel top with black polyethylene thermal breaker marine edge, 18/304 stainless steel liner with 3" recessed top, programmable digital thermostat, stainless steel shelf with 8"D x 3/8” thick poly cutting board, fully insulated 18/304 stainless steel body, self contained refrigeration, 1/3 HP, 120v/60/1-ph, 8 amp, cord with NEMA 5-15P, ETLus, ETL-Sanitation
Dimensions 35(h) x 77.75(w) x 36.25(d)

4 ea TTS-5D Tray Slide, drop down design, solid, 77-3/4"W x 10"D, 18 gauge stainless steel shelf, 10 gauge stainless steel brackets, for (5) well hot & cold food units

2 ea TBS-5 Buffet Shelf With Breath Guard, double sided, self-serve, 78"W x 19-1/4"H, acrylic shields, stainless steel shelf & sides, for (5) well hot & cold food units

2 st TBP-2 End panel for TBS series buffet shelf, acrylic (set of (4) for both end)

	2 ea	LED-H-5 LED lighting, 60", for STOS, TOS overshelves or TBS, TSS, NSG or NSGC food shields over 5 well buffet units, 3500k warm white light, aluminum finish (black or white finish on request), includes remotely mounted low voltage transformer (mounts under counter below food shield), mounting provision under thermoplastic top, requires 120v/277v power supply, NSF, UL (factory installation only) (print required for proper LED location)
	2 st	TA-255P Casters, 5", threaded stem, for cabinet base units, 300 lb capacity per caster, set of (4) (2 with brakes), 1/2-13 x 3/4" thread, blue polyurethane, non-marking, roller bearing wheel

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5	1 ea	**TILTING SKILLET BRAISING PAN, ELECTRIC** Vulcan Model No. VE30 Braising Pan, electric, 30-gallon capacity, 12 kW FastBatch™ embedded heating technology, 36" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, pan holder, spring assist cover with drip edge, water tight solid state controls, includes L faucet bracket, 12" stainless steel legs with adjustable flanged feet, cULus, UL EPH Classified Dimensions 40.5(h) x 36(w) x 35.5(d)
	1 ea	208v/60/3-ph, 12 kW, 33.0 amps, direct wire **Please verify proper operating voltage prior to submitting an order for this equipment**
	1 ea	DBFCTTS WSHDWN DOUBLE Pantry Deck Mount Faucet, with backflow preventer, washdown hose, wall hook, NSF & Lead Reduction Compliant (Note: water connection required)
	1 ea	BPDOV-2 2" draw-off valve, left front 90° left with strainer (pan support not available on 30-gallon)
	1 ea	Vulcan export sales: replace any defective parts, FOB factory, that are normally subject to warranty. The warranty period is one (1) year from the date of original installation, not to exceed eighteen (18) months from the date of shipment from the factory. Please note that this warranty excludes ancillary costs such as packaging, freight, and labor, which remain the sole responsibility of the customer.

6 1 ea **RANGE, 36", 3 HOT TOPS**

Vulcan Model No. EV36S-3HT208
Restaurant Range, electric, 36", (3) hot tops, thermostatic controls, standard oversized oven, includes (1) rack, stainless steel front, sides, single-deck high shelf, 6" legs, cCSAus, NSF, 208v
Dimensions 58(h) x 36(w) x 34(d)

1 ea 208v/50-60/3-ph, 20.0kW, 62.5 amps, direct wire, standard
Please verify proper operating voltage prior to submitting an order for this equipment
1 ea Single deck stainless steel high shelf, standard
1 ea CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)
1 ea 1 year limited parts & labor warranty, standard
Weight: 450 lbs total

CASEY MAIN

7 2 ea **PASS-THRU HEATED CABINET**

Traulsen Model No. RHF232WP-FHS
Spec-Line R Series Heated Cabinet, Pass-thru, two-section, stainless steel exterior and interior, standard depth cabinet, full-height doors, with EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, microprocessor controls, 6' adjustable stainless steel legs, cETLus, ETL-Sanitation, ENERGY STAR®
Dimensions 83.25(h) x 58(w) x 37.94(d)

2 ea 208-230/115v/60/1-ph, hard wired, standard
Please verify proper operating voltage prior to submitting an order for this equipment
2 ea Front full height solid door(s) - L, standard
2 ea Front full height solid door(s) - R, standard
2 ea Rear full height solid door(s) - L, standard
2 ea Rear full height solid door(s) - R, standard
2 st Casters, 6" high (set of 4)
2 ea Export crating
2 ea 6-year parts & labor, standard. Visit www.traulsen.com for details

8 2 ea **TILTING SKILLET BRAISING PAN, ELECTRIC**

Vulcan Model No. VE40
Braising Pan, electric, 40-gallon capacity, 16 kW FastBatch™ embedded heating technology, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, water tight solid state controls, includes L faucet bracket, 12"

stainless steel legs with adjustable flanged feet, cULus, UL EPH Classified
Dimensions 40.5(h) x 46(w) x 35.5(d)

2 ea 208v/60/3-ph, 16 kW, 46.0 amps, direct wire

Please verify proper operating voltage prior to submitting an order for this equipment

208v/60/3-ph, 16 kW, 46.0 amps, direct wire

2 ea SGLTS 12NZL SINGLE Pantry Deck-Mount Faucet, 12" swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required)

2 ea BPDOV-2 2" draw-off valve, left front 90° left with strainer (pan support not available on 30-gallon)

2 ea CASTERS BP Set of 4 adjustable casters - 2 locking

2 ea Vulcan export sales: replace any defective parts, FOB factory, that are normally subject to warranty. The warranty period is one (1) year from the date of original installation, not to exceed eighteen (18) months from the date of shipment from the factory. Please note that this warranty excludes ancillary costs such as packaging, freight, and labor, which remain the sole responsibility of the customer.

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1 ea **HOT FOOD SERVING COUNTER / TABLE**

Advance Tabco Model No. HDSW-6-240-BS
Heavy Duty Sealed Well Hot Food Table, electric, 93-1/8"W x 35-3/4"D x 35-1/2"H, (6) 12" x 20" hot food insulated wells (accommodates pan inserts up to 6-1/4" deep), individual thermostatic controls, manifold drain, stainless steel dish shelf with 3/8" thick poly cutting board, enclosed front & sides with rear open storage, removable front panel, UL, NSF (208-240v)
Dimensions 35.5(h) x 93.06(w) x 35.75(d)

1 ea 208/240v/60/1-ph, 23.82/27.48 amp, cord with NEMA L6-30P, standard

Please verify proper operating voltage prior to submitting an order for this equipment.

1 ea SU-P-233 Additional plug to convert to two circuits

1 ea SU-61A Cost for modification of electrical to two 20 amp circuits with plugs.

1 ea TSS-6 Serving Shelf With Breath Guard, single sided, full-service, 93-1/8"W x 10"D x 15"H, acrylic shield, stainless steel shelf & sides, for (6) well hot & cold food units

1 st TA-255P Casters, 5", threaded stem, for cabinet base units, 300 lb capacity per caster, set of (4) (2 with brakes), 1/2-13 x 3/4" thread,

blue polyurethane, non-marking, roller bearing wheel

1 st TA-255PB For Brakes on All Wheels (enclosed base casters, blue polyurethane, non-marking, roller bearing wheel, set of (4) TA-255P or set of (6) TA-255AP) (upgrade only, must order casters separately)

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10 2 ea **HOT FOOD SERVING COUNTER / TABLE**

Advance Tabco Model No. HDSW-6-240-BS
Heavy Duty Sealed Well Hot Food Table, electric, 93-1/8"W x 35-3/4"D x 35-1/2"H, (6) 12" x 20" hot food insulated wells (accommodates pan inserts up to 6-1/4" deep), individual thermostatic controls, manifold drain, stainless steel dish shelf with 3/8" thick poly cutting board, enclosed front & sides with rear open storage, removable front panel, UL, NSF (208-240v)
Dimensions 35.5(h) x 93.06(w) x 35.75(d)

2 ea 208/240v/60/1-ph, 23.82/27.48 amp, cord with NEMA L6-30P, standard

Please verify proper operating voltage prior to submitting an order for this equipment.

2 ea TSS-6 Serving Shelf With Breath Guard, single sided, full-service, 93-1/8"W x 10"D x 15"H, acrylic shield, stainless steel shelf & sides, for (6) well hot & cold food units

2 st TA-255P Casters, 5", threaded stem, for cabinet base units, 300 lb capacity per caster, set of (4) (2 with brakes), 1/2-13 x 3/4" thread, blue polyurethane, non-marking, roller bearing wheel

2 st TA-255PB For Brakes on All Wheels (enclosed base casters, blue polyurethane, non-marking, roller bearing wheel, set of (4) TA-255P or set of (6) TA-255AP) (upgrade only, must order casters separately)

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11 3 ea **SERVING COUNTER, COLD FOOD**

Advance Tabco Model No. HDRCP-6-BS
Refrigerated Cold Pan, 93-1/8"W x 36-1/4"D x 35"H (overall), accommodates (6) 12" x 20" pans up to 6-1/4" deep, with additional space below for cold air circulation, 18/304 stainless steel top with black polyethylene thermal breaker marine edge, 18/304 stainless steel liner with 3" recessed top, programmable digital thermostat, stainless steel shelf with 8"D x 3/8” thick poly cutting board, fully insulated 18/304 stainless steel body, self contained refrigeration, 1/3 HP, 120v/60/1-ph, 8 amp, cord with NEMA 5-15P, ETLus, ETL-Sanitation
Dimensions 35(h) x 93.13(w) x 36.25(d)

3 ea TTS-6D Tray Slide, drop down design, solid, 93-1/16"W x 10"D, 18 gauge stainless steel shelf, 10 gauge stainless steel brackets, for (6) well hot & cold food units

3 ea TBS-6 Buffet Shelf With Breath Guard, double sided, self-serve, 93-1/8"W x 19-1/4"H, acrylic shields, stainless steel shelf & sides, for (6) well hot & cold food units

3 st TA-255P Casters, 5", threaded stem, for cabinet base units, 300 lb capacity per caster, set of (4) (2 with brakes), 1/2-13 x 3/4" thread, blue polyurethane, non-marking, roller bearing wheel

3 st TA-255PB For Brakes on All Wheels (enclosed base casters, blue polyurethane, non-marking, roller bearing wheel, set of (4) TA-255P or set of (6) TA-255AP) (upgrade only, must order casters separately)

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1 ea **RANGE, 36", 3 HOT TOPS**

Vulcan Model No. EV36S-3HT208
Restaurant Range, electric, 36", (3) hot tops, thermostatic controls, standard oversized oven, includes (1) rack, stainless steel front, sides, single-deck high shelf, 6" legs, cCSAus, NSF, 208v
Dimensions 58(h) x 36(w) x 34(d)

1 ea 208v/50-60/3-ph, 20.0kW, 62.5 amps, direct wire, standard
Please verify proper operating voltage prior to submitting an order for this equipment

1 ea Single deck stainless steel high shelf, standard

1 ea CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)

1 ea 1 year limited parts & labor warranty, standard

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1 ea **HOT FOOD SERVING COUNTER / TABLE**

Advance Tabco Model No. HDSW-6-240-BS
Heavy Duty Sealed Well Hot Food Table, electric, 93-1/8"W x 35-3/4"D x 35-1/2"H, (6) 12" x 20" hot food insulated wells (accommodates pan inserts up to 6-1/4" deep), individual thermostatic controls, manifold drain, stainless steel dish shelf with 3/8" thick poly cutting board, enclosed front & sides with rear open storage, removable front panel, UL, NSF (208-240v)
Dimensions 35.5(h) x 93.06(w) x 35.75(d)

1 ea 208/240v/60/1-ph, 23.82/27.48 amp, cord with NEMA L6-30P, standard
Please verify proper operating voltage prior to submitting an order for this equipment.

	1 ea	TSS-6 Serving Shelf With Breath Guard, single sided, full-service, 93-1/8"W x 10"D x 15"H, acrylic shield, stainless steel shelf & sides, for (6) well hot & cold food units
	1 st	TA-255P Casters, 5", threaded stem, for cabinet base units, 300 lb capacity per caster, set of (4) (2 with brakes), 1/2-13 x 3/4" thread, blue polyurethane, non-marking, roller bearing wheel
	1 st	TA-255PB For Brakes on All Wheels (enclosed base casters, blue polyurethane, non-marking, roller bearing wheel, set of (4) TA-255P or set of (6) TA-255AP) (upgrade only, must order casters separately)

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14 1 ea **INSTALLATION AND PROJECT SUPPORT**

1. Scope of Work:

The Contractor shall provide all labor necessary to install Government-furnished Food Equipment at designated dining facility locations within Camp Casey, Dongducheon City, Gyeonggi Province (Gyeonggi-do), Republic of Korea.
Installation activities may occur at multiple facilities across the installation, and successful execution will require close coordination with Government personnel and facility representatives to ensure proper access, scheduling, and operational continuity.
Installation services shall include the following:

- Disconnect and decommission existing Food Equipment at the point of connection, if applicable. Existing equipment shall be relocated to a Government-designated staging area for disposal by the Government.
- Transport the new Food Equipment from the on-base Government storage location to the designated installation site(s).
- Uncrate, assemble, position, level, and secure the equipment in accordance with manufacturer installation instructions and approved layout requirements.
- Connect the equipment to existing utilities including steam, electrical, and water, at the installation location. Utility capacity, termination points, and activation shall be Government-furnished.
- Perform operational start-up and functional testing to verify the equipment is fully operational.
- Participate in a joint post-installation inspection with the Government for acceptance and verification of proper operation.

Government-Furnished Utilities (GFU)
All required utilities, including but not limited to electrical

service, steam supply, water connections, shutoff valves, and properly sized termination points, shall be provided and made operational by the Government prior to installation. The Contractor will verify the presence of utilities at the point of connection; however, the Contractor is not responsible for providing, upgrading, modifying, or activating utilities beyond the final equipment connection.

2. Coordination and Schedule

Due to installations occurring at multiple locations across Camp Casey, coordination with Government representatives will be critical to ensure proper access, sequencing, and minimal disruption to facility operations.

- The Contractor shall coordinate installation scheduling with the designated Government Point of Contact (POC).
- The Contractor shall participate in a pre-installation coordination meeting with the Government prior to commencement of work.
- Installation shall be performed during normal Government working hours, Monday through Friday, excluding Federal holidays, unless otherwise coordinated and approved.

The Government shall ensure that all required Government-Furnished Utilities (GFU) are available, properly sized, and activated at the installation location prior to the scheduled installation date.

3. Safety

- The Contractor shall comply with all installation safety requirements, base access procedures, and applicable manufacturer installation guidelines.
- Any damage to Government property caused by the Contractor during performance of this work shall be reported immediately and repaired at the Contractor's expense.

4. Cleanup

- The Contractor shall remove installation debris generated during the installation process and place it in a Government-designated disposal location.
- Final disposal of removed equipment and packaging materials shall be the responsibility of the Government.

5. Exclusions

This scope of work does not include the following:

- Ventilation hood, ductwork, or fire suppression system modifications
- Electrical service upgrades, panel modifications, voltage conversions, or water treatment systems
- Building, structural, floor, wall, or utility infrastructure modifications
- Correction of pre-existing site conditions or utility deficiencies