



Form GSOP 1-PIN (04/98)

STATE OF CALIFORNIA
Department of General Services - Office of Procurement

PURCHASE ORDER

Purchase Order No. Rev. Date
62283 12/29/2008

Table with columns: Supplier No., Solicitation No., Delivery Date, FOB Point, Invoice Terms, Agency Billing, Agency Purchase Estimate, Purchase Estimate, Revision, Agency Contact, Phone, Date Received.

ARROW RESTAURANT EQUIPMENT
5061 ARROW HWY
MONTCLAIR, CA 91763
Attn: ERICA TAY

FAIRVIEW DEVELOP. CENTER
2501 HARBOR BLVD
COSTA MESA, CA 92626
Attn: SHIPPING ENTRANCE

FAIRVIEW DEV CENTER A-29
ACCOUNTING SECTION
1600 NINTH ST, RM 310
SACRAMENTO, CA 95814

Table header: Item No., Quantity, Unit, Commodity Code, Description, Unit Price, Extension

THE GENERAL PROVISIONS FOR NON-IT COMMODITIES ARE HEREBY INCORPORATED BY REFERENCE. THESE GENERAL PROVISIONS CAN BE OBTAINED BY PHONING (916) 375-4400 OR BY ACCESSING OUR WEBSITE AT:

www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf

THE FOLLOWING INFORMATION IS PROVIDED FOR AGENCY USE ONLY:

PRIME CONTRACTOR: NS

FISCAL YEAR: 2008/2009

Table row: 1 EA 7310-000-0017-1 KETTLE STEAM (AS DESCRIBED) 52,000.0000 52,000.00

STEAM KETTLE, 80 GALLONS AS DESCRIBED IN SPECIFICATIONS #7310-0135.

Total Value: 52,000.00

FOR THE PURPOSE OF THIS AWARD, ONLY F.O.B. Destination will be accepted.

This Purchase order has been registered into the state contact and procurement registration system (https://www.scprs.dgs.ca.gov/). The registration number is: 17601208350238.

NOTE: Attachments accompany this PO as follow:

SPECIFICATIONS ATTACHMENT(S)

SPECIFICATION/DRAWING #7310-0135 OF (4) FOUR PAGES, DATED AUGUST 8, 2008

CONTRACTOR'S LICENSE REQUIREMENTS OF (2) TWO PAGES

CHANGE ORDERS:

This Purchase Order may be amended, modified or terminated at any time

Sales and/or use tax to be extra unless noted above

Table with columns: Buyer, Phone, BOC Number. Buyer: Evonne Rogers, Phone: 916-375-4346.

Handwritten signature of Jon Chuy

PURCHASE ORDER CONTINUATION

Form GSOP 2-PIN (04/98)

<i>Purchase Order No.</i> 62283	<i>Revision</i>	<i>Date</i> 12/29/2008	<i>Supplier No.</i> 453498	<i>Supplier Name</i> ARROW RESTAURANT EQUIPMENT
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<i>Item No.</i>	<i>Quantity</i>	<i>Unit</i>	<i>Commodity Code</i>	<i>Description</i>	<i>Unit Price</i>	<i>Extension</i>
<p>by mutual agreement of the parties in writing. Change orders amending, modifying or terminating the Purchase Order, including any modifications of the compensation payable, may be issued only by the State Procurement Officer. All such change orders shall be in writing and issued only upon written concurrence of the supplier. Termination, as that term is used in this section, does not include termination for default of the supplier.</p>						



1. SCOPE

It is the intent of this specification to describe a new Cooker Mixer Kettle system consisting of two (2) kettles with minimum capacity of 80 Gallons and with a single mixing arm.

2. APPLICABLE SPECIFICATIONS / STANDARDS / CODES

Specifications, standards and codes referenced in this document in effect on the opening of the 'Invitation For Bid', form a part of this specification.

3. TECHNICAL SPECIFICATIONS

3.1 DESCRIPTION: The units shall be a stainless steel construction 2/3 steam jacketed unit operating from a direct steam source and complete with console-mounted tilt-out twinshaft scraper mixer.

3.2 CONSTRUCTION: Kettle interior shall be 316 stainless steel, solid one-piece welded construction. Kettle jacket shall be 304 stainless steel solid one piece construction. Unit shall be provided with a heavy-duty reinforced rim with a heavy-duty pouring lip for maximum sanitation and durability. Shall include 10-gallon etch markings, double pantry faucet and steam regulating system. Shall be tilting type with a positive locking worm and gear tilt mechanism enclosed in polished, drip-proof stainless steel housing. Shall be mounted on a polished, stainless steel tri-leg stand with stainless steel floor flanges.

3.3 AGITATOR ASSEMBLY: Enclosed power transfer case to be cast aluminum with a 3-to-1 gear ratio. Gear motor to be completely enclosed type, cast iron housing, right angle shaft down, helical bevel gearing, variable speed motor driven through a variable electronic speed control. Main agitator to be anchor-type, shaped to the contour of the kettle and provided with removable nylon finger scrapers. The secondary counter rotating agitator to be centrally located between the center shaft and the outside arms of the main agitator. Both agitators to be attached with bayonet connections for easy, quick removal for cleaning or when kettle is to be used as a without the mixing mechanism. Both agitators to be 304 stainless steel and either can be used alone. Agitator assembly and motor drive to be manually tilt able out to the back of the kettle.

3.4 FINISH: Kettle interior shall be polished to a 180 emery grit finish. Kettle exterior shall be finished to a bright semi-deluxe buff finish to ensure maximum ease in cleaning and maintaining brilliant appearance.

- 3.5 **ASME COMPLIANCE:** Unit shall be American Society of Mechanical Engineers (ASME) inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSIG.
- 3.6 **SANITATION:** Unit shall be designed and constructed to be NSF International (NSF) listed, (NSF was formerly known as National Sanitation Foundation).
- 3.7 **DRAWOFF:** Bottom outlet to be 2 inch flush mounted, sanitary, quick opening ball valve.
- 3.8 **STEAM PRESSURE:** Kettle shall operate dependably at steam pressure of 50 PSIG or below (to a minimum of 5 PSIG). Higher working pressure available. The steam supply shall be injected directly into the jacket through the trunnion and the condensate shall be removed through a tube contained in the jacket and connected to the opposite trunnion. No exposed steam piping or obstructions shall be on the kettle body.
- 3.9 **CONTROLS:** Agitator to be electronic, variable speed-control type, capable of operating at any RPM between maximum and minimum settings.
- 3.10 **TYPICAL LAYOUT:**
- 3.10.1 Figure 1 shows side view of typical layout of a single unit.
 - 3.10.2 Figure 2 shows top view of typical layout of a single unit.
 - 3.10.3 Figure 3. shows the system layout which consists of 2 units side by side as shown and using single mixing arm.
 - 3.10.4 Figure 4. shows typical installation with adjustable single mixing arm.
- 3.11 **INSTALLATION:**
- 3.11.1 Successful bidder shall install winning system at Fairview Development Center located at the following address:
2501 Harbor Boulevard
Costa Mesa CA 92626
 - 3.11.2 Installation shall be in accordance with scope as defined in document 67199CL attached to the solicitation.

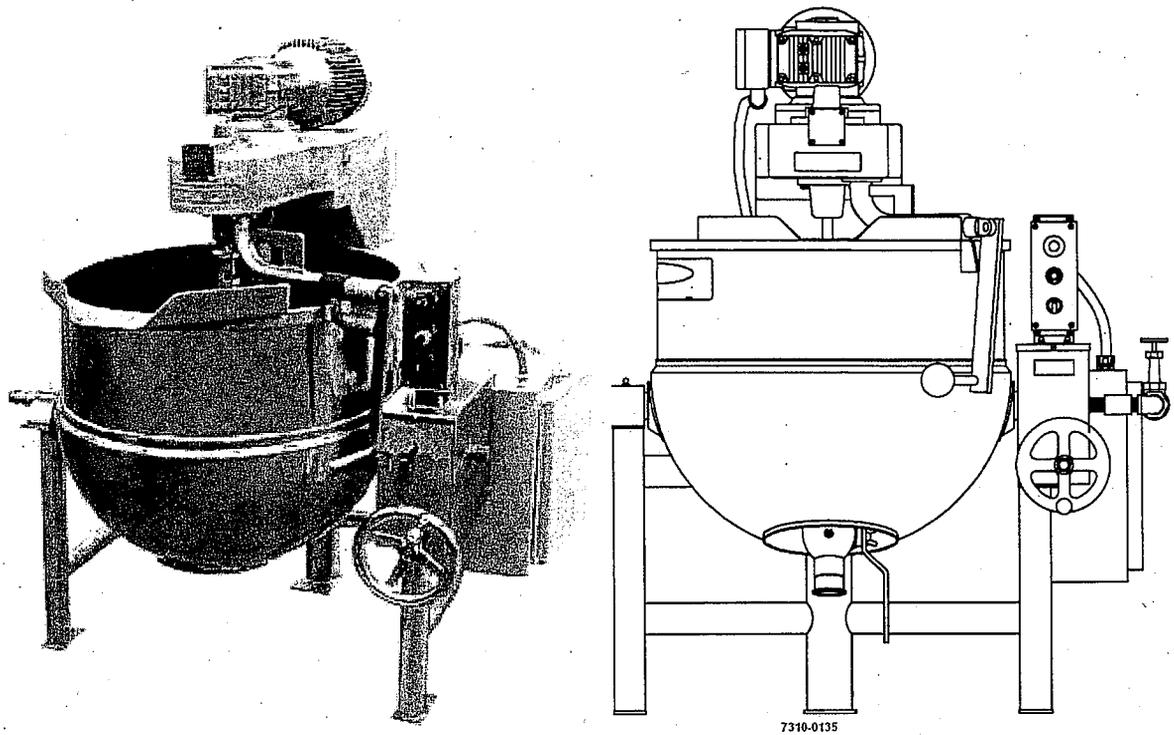
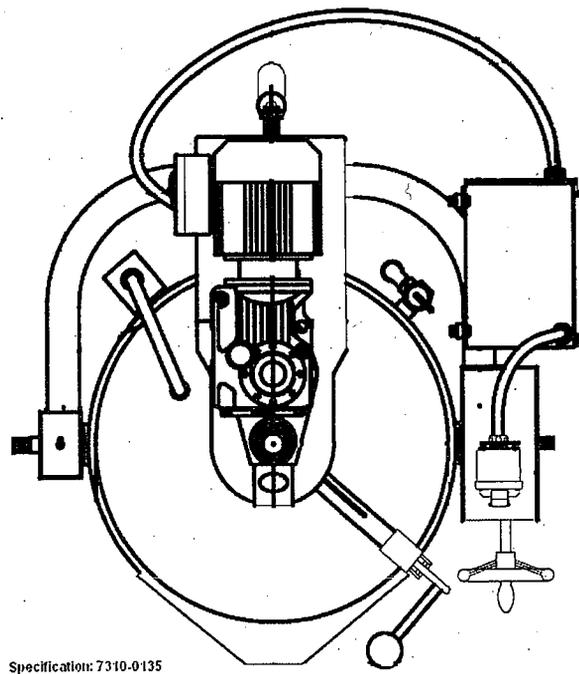


Figure 1. Typical Layout of a single unit (Side View).



Specification: 7310-0135

Figure 2. Typical Layout of a single unit (Top View).

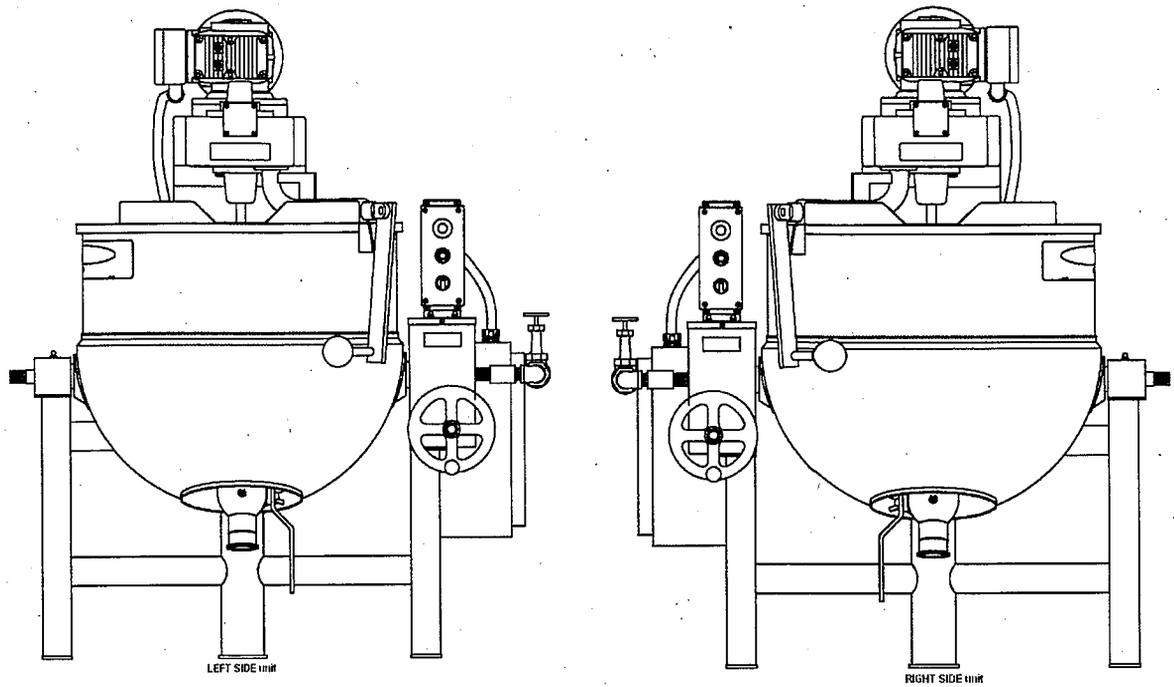


Figure 3. System to be bid consists of 2 units side by side as shown and using single mixing arm.

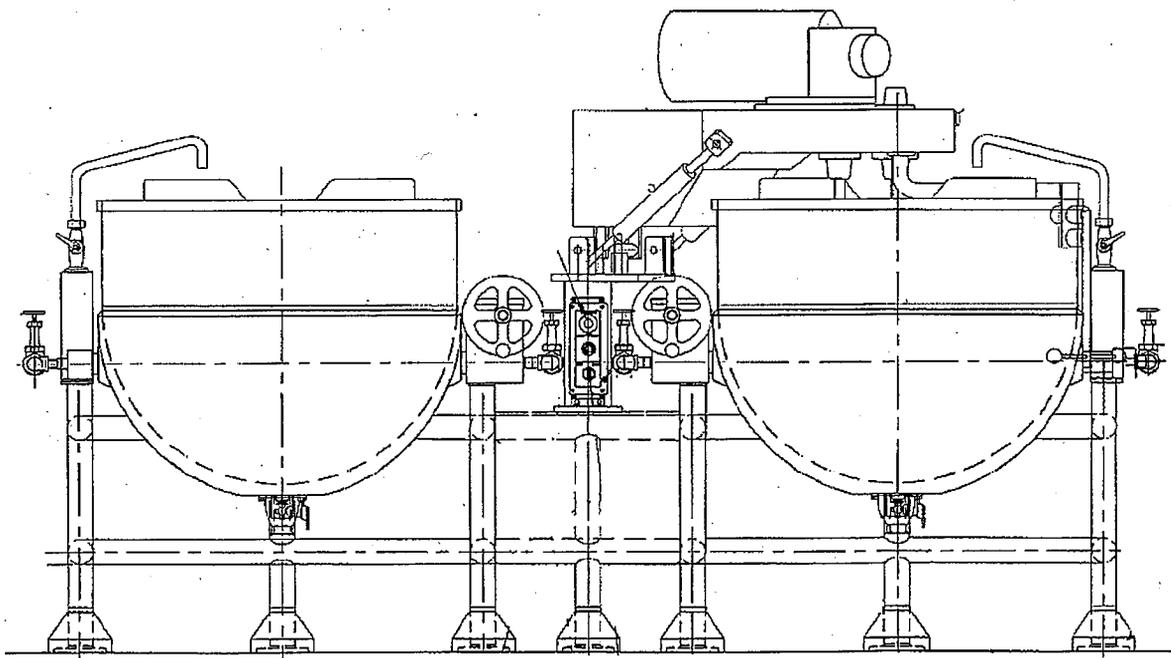


Figure 4. Typical installation showing adjustable single mixing arm in the middle.



STATE OF CALIFORNIA
CONTRACTOR'S LICENSE REQUIREMENTS
KETTLE, STEAM, 80 GALLONS

1 INTRODUCTION

This solicitation includes installation at the designated site. California law requires the prime contractor and their sub-contractor(s) to possess a valid Contractors License, of the proper classification, at the time of bid opening. (Business and Professions Code, B&P 7028.15)

2 STATEMENT OF WORK

The following describes the work to be performed and defines the responsible parties:

2.1 STATE RESPONSIBILITIES:

- 2.1.1 Provide open access to facility to contractor's personnel and vehicle to perform according to contract.
- 2.1.2 Provide utilities (power, water etc.) as required to perform according to contract.

2.2 CONTRACTOR'(S) RESPONSIBILITIES:

- 2.2.1 This will be Turnkey Operation
- 2.2.2 Removal and disposal of existing Two (2) steam kettles and One (1) mixing arm.
- 2.2.3 Installation of new Two (2) Steam Kettles and One (1) mixing arm.
- 2.2.4 See diagram in specifications of new kettles and mixing arm set.
- 2.2.5 Contractor will supply all parts and labor to remove and install new steam Kettles and mixing arms.
- 2.2.6 Installation on all Plumbing and Electrical will be certified Journeyman workers, all work will be in compliance of all codes: NEC, UPC and Title 24 California Building Standards.
- 2.2.7 Contractor shall be responsible for hooking up all service to the new steam kettles and mixing arms: electrical, steam, condensate, water and drains.
- 2.2.8 Electrical Service shall start at the circuit breaker panel located in the Main Kitchen, which is for the mixing arms.
- 2.2.9 Contractor will be responsible that all equipment installed shall be in compliance with all California Seismic regulations: Zone 4
- 2.2.10 Utilities for mixing arms: 208 volt, 3 ph, 10 amps, 40 psi. Circuit breaker in Kitchen.
- 2.2.11 1½" black iron pipe for steam and condensate, and hot water 1" copper pipe.
- 2.2.12 Drill any holes required for installation of unit to comply with Uniform Building Code, Title 22 Seismic Safety Commission Regulations, if apply.
- 2.2.13 Install new equipment in accordance with Federal and State laws, orders and regulations concerning the installation of such equipment.
- 2.2.14 Contractor to provide all power cables & wiring that comply with applicable codes.
- 2.2.15 Finished installation shall comply with California Administrative Code; Title8, Title 24, Title 17, National Electric code or others as they apply.

CONTRACTOR'S LICENSE REQUIREMENTS

3 LICENSE REQUIREMENTS

One (or more) of the following licenses is required for this solicitation:

C4 (BOILER, HOT WATER HEATING AND STEAM FITTING), **C-10** (ELECTRICAL), **C-36** (PLUMBER),

Contracting law states that prime contract cannot be awarded to a specialty contractor whose classification constitutes less than a majority of the project. B&P 7059(b). However, required work that is incidental and supplemental to the project may be undertaken by the specialty contractor even though that contractor does not hold those specific specialty licenses. Non-incidental work must be performed by a licensed subcontractor. A specialty contractor may use subcontractors to complete the incidental and supplemental work, or he may use his own employees to do so. (California Code of Regulations CCR 831)

4 PRIME CONTRACTOR (BIDDER)

Contractors License Number 868743

Licensee (issued to)? Arrow Restaurant Equipment & Supplies Inc

Relationship (Bidder to Holder) Owner

Classification B & C10

Expiration date 12/31/2009



ARROW RESTAURANT
 Equipment & Supplies, Inc
 5061 Arrow Hwy.
 Montclair CA 91763
 (909) 621-7428 Fax (909) 624-2453
 www.ArrowRestE.com

5 SUBCONTRACTORS

Name/Address	License No.	Classification	Expire date
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

6 OTHER

- Bidder shall comply with all Laws & Regulations governing the payment of prevailing wage.
- The bidder certifies that every employer is insured against liability for workman's compensation before commencing performance of the work.
- A joint bid (see definition in "General Provisions") requires a joint venture license.
- Contractors are legally required to maintain a form of security deposit as a guarantee that they will perform in a good and workmanlike manner. Specific requirements are outlined elsewhere in the solicitation.
- The state reserves the right to approve subcontractors.
- The bidder certifies the accuracy of the representations made on this form.