

Request for Proposal (RFP)
Minooka Community High School District 111
New Commercial Kitchen Fryer and Steamer Units

The Minooka Community High School District No. 111 (hereinafter the "District") is issuing this Request for Proposals for the purchase of new commercial kitchen fryer and steamer units. It is understood that there are and will be differences between products, product features, and manufacturers.

PREPARATION OF PROPOSALS

No Bid forwarded by mail or messenger will be accepted unless received before the scheduled time for opening bids. Proposals will be publicly opened immediately after the deadline. The method of transmittal of the proposal is at the proposer's risk of untimely receipt by the district. The district will not be responsible for delays in delivery by UPS, FedEx, Airborne or any other carrier the vendor chooses. Faxed copies are not acceptable.

Proposal must be submitted in the format outlined in this section. Tabs must identify each section. Every proposal will be reviewed to determine if it is complete prior to actual evaluation. The District reserves the right to eliminate from further consideration any proposal deemed to be substantially or materially unresponsive to the requests for information contained herein.

DELIVERY OF PROPOSALS & OPENING OF BIDS

Proposals must be received in the District office at 201 S. Wabena Ave., Minooka, IL 60447 by July 31, 2025 at 10:30 am where they will be read and acknowledged. Late Bids will not be accepted and will be returned unopened.

Proposers and other interested parties are cordially invited to be present at the bid opening to be held at the time the sealed proposals are due.

GENERAL TERMS, CONDITIONS, AND INSTRUCTIONS

EVALUATION OF PROPOSALS

The District will be solely responsible for the evaluation of all proposals. A contract will be awarded not based solely on low dollar amount, but based on best overall value of proposals and desirable features. The District reserves the right to reject any and all proposals/bids received. The District shall compare, but not be limited to cost vs. quality, delivery, service, parts, availability location and reputation. The dealer is encouraged to submit as much data as possible to assist the District in their analysis and be readily available for questioning during the analysis process.

Completion date: Bidders must provide and commit to their most timely delivery date.

NON-DISCRIMINATION

No Bidder/contractor who is the recipient of the District's funds, or proposes to perform any work or furnish any goods under this agreement shall discriminate against any worker, employee or applicant or any member of the public because of religion, race, sex, color, or national origin, nor otherwise commit any unfair employment practice and that it fully complies with the requirements of federal and State civil rights laws, including but not limited to: the Illinois Civil Rights Act of 2003, P.A. 93-0425; Illinois Human Rights Act, 775 ILCS 5/1-101 et seq.; the Americans with Disabilities Act, 42 U.S.C.12101 et seq., and the Rehabilitation Act of 1973, as amended, 29 USC 701 et seq., as well as the rules and regulations promulgated there under. Bidder further agrees that this article will be incorporated by the Bidder into all contracts entered into with suppliers of materials or services, Bidder and subcontractors and all labor organizations furnishing skilled, unskilled, and craft union skilled labor, or who may perform any such labor or services in connection with this contract. Bidder acknowledges that the District may declare any contract awarded pursuant to this bid void if this certification proves false.

SEXUAL HARASSMENT POLICY

Every party to a public contract and every eligible Bidder must have a written sexual harassment policy that shall include, at a minimum, the following information: (i) the illegality of sexual harassment; (ii) the definition of sexual harassment under state law; (iii) a description of sexual harassment, utilizing examples; (iv) the recourse, investigative and complain process available through the Illinois Department of Human Rights and the Human Rights Commission; (v) directions on how to contact the Department and Commission; and (vi) protection against retaliation as provided by Section 6-101 of the Human Rights Act.

COLLUSIVE BIDDING

The Bidder certifies that his/her bid is made without any previous understanding, agreement or connection with any person, firm, or corporation making bid for the same project, and is in all respects fair, without outside control, collusion, fraud, or otherwise illegal action.

IDENTICAL BIDDING - EXECUTIVE ORDER NO. 10946

All identical bids submitted to the District as a result of advertised procurement for materials, supplies, equipment or services exceeding \$1,000.00 in total amount shall, at the discretion of the District, be reported to the Attorney General of the United States in accordance with Form DJ- 1510 and the Presidential Order dated April 24, 1961 for possible violation and enforcement of antitrust laws.

LAWS AND ORDINANCES

Bidder and Bidder subcontractors are required to follow and adhere to all Federal and State codes including local municipal building and zoning codes.

SPECIFICATIONS

The District would like bids for 1) a new commercial kitchen fryer and 2) a new commercial kitchen steamer.

1. Attached are sample specifications for the units desired. The specifications are just for way of illustration of the size of units requested - the district will consider other models. (Attachment 1 – Fryer; Attachment 2 – Steamer)

PROPOSAL

Fryer

Steamer

MAKE:

MODEL:

WARRANTY:

PRICE:

DELIVERY DATE:

SPECIFICATIONS: ATTACH COMPLETE SPECIFICATIONS TO BID

NEAREST SERVICE LOCATION ADDRESS: _____

Proposal submitted by:

DEALER OR COMPANY NAME: _____

Address

City, State, Zip Code

Authorized Representative

(printed) Signature

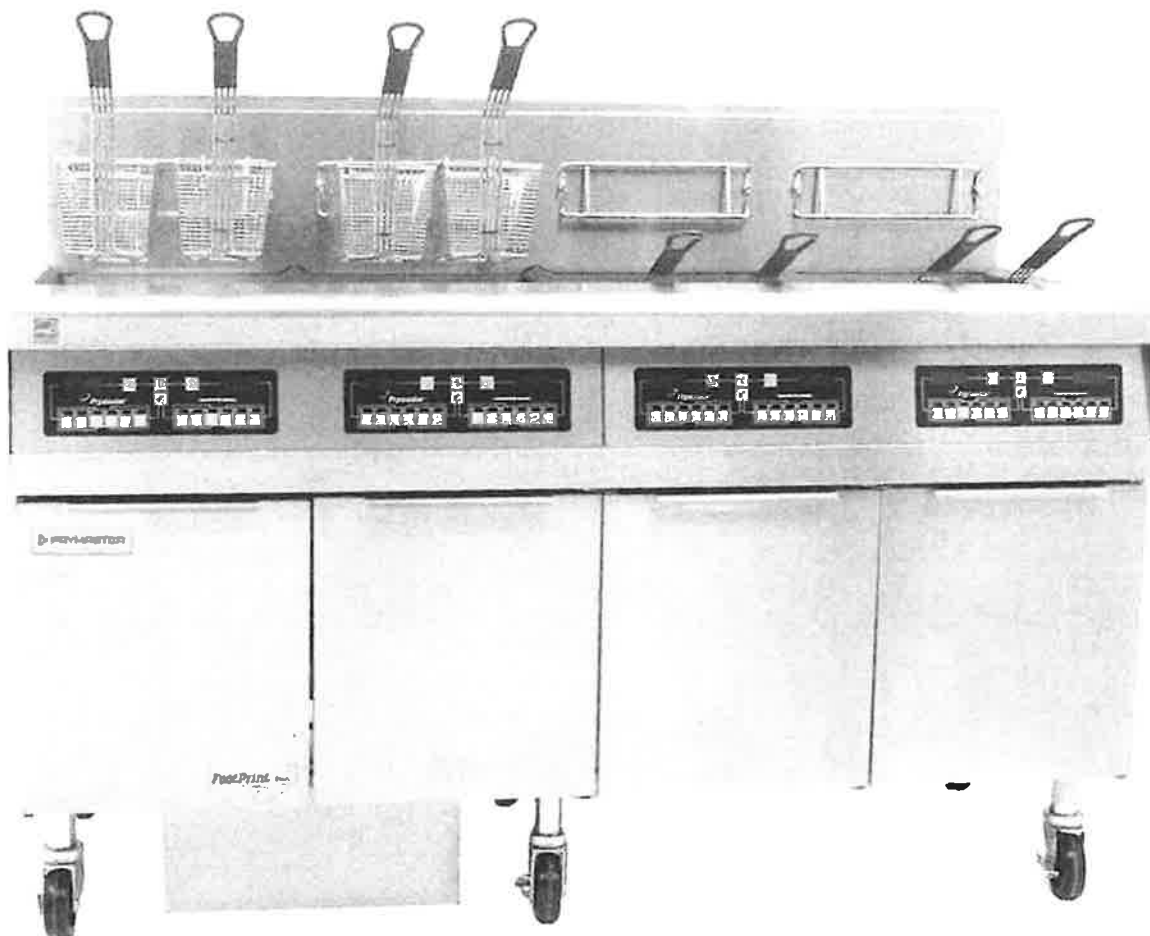
Telephone Number

Date

Attachment 1 - Fryer

Frymaster FPPH455 Gas Fryer - (4) 50 lb Vats, Floor Model, Natural Gas

Write a Review! KaTom #: 006-FPPH455NG • MPN: FPPH455 NG



New! Earn up to **\$1,200.81** back with a KaTom MasterCard® Rewards Credit Card

Selected Gas Type: **Natural Gas**



Liquid Propane



Natural Gas

Ship times may vary due to supply chain constraints. Please contact our Sales Team if you need this item in a specified time frame.



**White Glove Delivery**

Contact your sales rep for availability

⚠ Attention: Order by 05-01-2025 to save before the price increases!

Similar Products in Stock Now

MoTak MGF3-N-C
Gas Fryer - (1) 40 lb Vat, Floor
Model, Natural Gas

\$594.00

MoTak MGF4-N-C
Gas Fryer - (1) 50 lb Vat, Floor
Model, Natural Gas

\$629.00

Vulcan LG300
Gas Fryer - (1) 40 lb Vat, Floor
Model, Liquid Propane

\$1,049.00

Vulcan LG500
Gas Fryer - (1) 70 lb Vat, Floor
Model, Natural Gas

\$1,528.00

MoTak MGF4-P-C
Gas Fryer - (1) 50 lb Vat, Floor
Model, Liquid Propane

\$629.00

MoTak MGF
Gas Fryer - (1) 40
Model, Liquid

\$594.00**Frymaster FPPH455 Description**

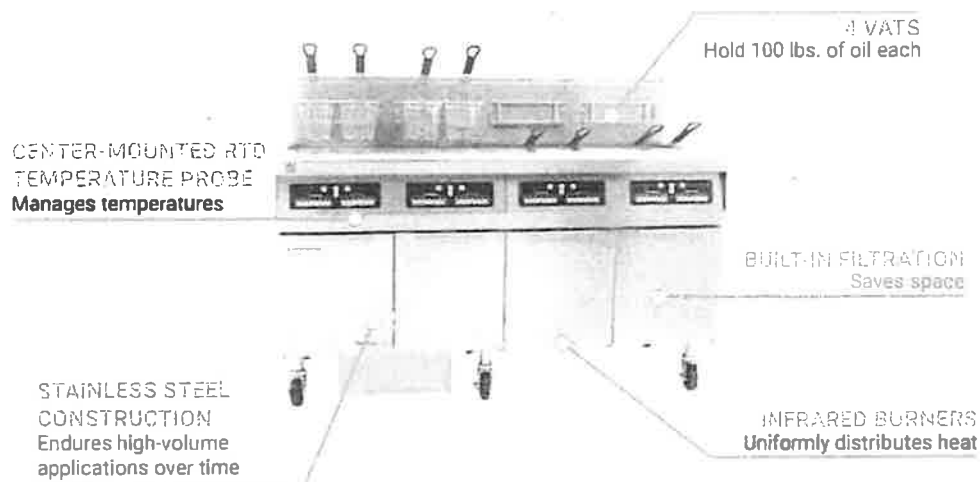
To support long-term use, the Frymaster FPPH455 high-efficiency commercial fryer's frypots, doors, and cabinets have a corrosion-resistant stainless steel construction. Each of the four frypots has a 14-inch-long by 15-inch-wide by 4¹/₂-inch-deep frying area with a 50-pound oil capacity to accommodate various product sizes and endure high-volume applications. Their easy-to-clean, open-pot structures include one set of twin baskets per vat, and the basket rack and hanger provide a sturdy mount to ensure products are secured during the frying process. Because it is mounted on casters, this unit can be repositioned for cleaning or maintenance.

To ensure uniform results, infrared burners heat the Frymaster FPPH455 commercial floor model fryer's frypots, and an automatic melt cycle helps prevent oil from heating too quickly. The center-mounted RTD compensating temperature probe helps ensure oil is at the correct temperature throughout operation. Beneath the vats, a deep cold zone contains trapped debris and sediment to ensure the oil's taste isn't ruined. The front-sloping structure simplifies removal through the 1¹/₄-inch drain valve. Located in the cabinet housing, the built-in filtration system helps reduce oil costs while keeping oil fresh; its round, three-inch drain line encourages smooth drainage.

Product Details

- Floor model
- 4 open-pot frypots (50-lb. capacity each)
- Heated with electronically ignited burners
- Center-mounted RTD compensating temperature probe
- Doors, frypots, and cabinets are made of stainless steel for durability
- Front-sloping cold zone
- Built-in filtration with sloping drain pan
- Automatic melt cycle and boil-out temperature control
- Drain safety switch
- 2 baskets per frypot
- Basket racks and hangers included
- Furnished with casters
- Front clearance: 24 in.
- Sides and rear clearances: 6 in.
- 320,000 BTU

Product Features



Dimensions & Utilities

- **Frying areas:** (4) 14 in. L x 15 in. W x 4¹/₂ in. D
- **Overall:** 62⁵/₈ in. W x 29⁵/₈ in. D x 45⁵/₈ in. H
- **Uses natural gas**
- **1¹/₂-in. kitchen main manifold gas supply line required**

**Free shipping on Frymaster FPPH455 within the 48 contiguous states.*

From The Manufacturer

Frymaster® Fryer Battery, natural gas, hi-efficiency, (4) 50 lb. capacity each, built-in filtration, open pot design, automatic melt cycle, boil-out temp control, electronic ignition, center mounted RTD, 1" compensating temperature probe, includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypots, doors & cabinet, casters, 320,000 BTU, NSF, CSA, cCSAus, ENERGY STAR®, Enerlogic®

**Image may not depict product color, inclusions or accessories.*

Resources



Commercial Deep Fryer Terms
Correctly Sizing Your Commercial Fryer

Frymaster

Frymaster FPPH455 Specifications

Manufacturer	Frymaster
Baskets	8
BTU per Fryer	80000
Capacity (lbs)	200
Food Type	Frozen
Frypot Style	Open Pot
Gas Type	NG

Number of Fry Pots	4
Oil Capacity (lb)	200
Oil Capacity/Fryer (lb)	50
Product	Gas Fryers
Product Type	Cooking Equipment
Rating	Better
Type	Floor Model
Warranty	1-year Parts & Labor, 7-year Parts & Labor Frypot Assembly
Width (in)	62.63
Weight	881.00



Spec Sheet



Warranty



Use & Care Guide



Manual



Installation Guide



Product Info



Buying Guide



Brochure



Residential Users: This unit is not to be installed or operated in a residential or other non-commercial setting. Check local codes to ensure your foodservice kitchen is properly equipped for this piece. Use in an improper setting will void the warranty and the manufacturer will not provide parts or labor coverage for damage, failure, or other issues with the product. While this product may be covered by a manufacturer's warranty, vendor assumes no liability for product failure or any damages/injuries

⚠ Important Prop 65 information for California residents.

Frymaster FPPH455 Accessories



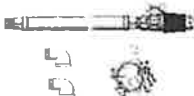
Frymaster CDC63
63 lb Cleaning Solution Caddy,
Stainless Steel

\$817.21



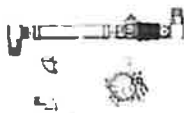
T&S HG-4E-48SK
48" Gas Connector Kit w/
Quick Disconnect, (2) 1/2" NPT Fittings

\$287.56



T&S HG-4E-48G-K
48" Gas Connector Hose w/
Quick Disconnect & 1/2" NPT Fittings

\$306.79




T&S HG-4E-48GS-K
48" Gas Connector Hose w/
Quick Disconnect, 90" Elbow, 1/2" NPT Fittings

\$433.60

Frymaster FPPH455 Comparable Products

Attachment 2 - Steamer

Item	Qty	Description
1	1 ea	 CONVECTION STEAMER, GAS Groen Model No. HY-6SG-24 HyPlus™ Pressureless Steamer, gas, (2) compartments, 24" cabinet base, (3) 12" x 20" x 2-1/2" deep pans /compartment, stainless steel construction, dual water connection, 200,000 BTU (CSD-1 compliant)
	1 ea	(1) year parts & labor, (5) year cavity warranty, standard
	1 ea	Gas type to be specified
	1 ea	120v/60/1-ph, 5.0 amps, .6 kW
	1 ea	ELEVO-2000 For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)
	2 ea	153119 PureSteam™ Water Treatment System, removes scale, chlorine & sediment, (for autofill units only) (Note: One system required per cavity)
	1 ea	139393 Pre-Filter System, reduces heavy sediment, use with Puresteam™ / Smartsteam™ models (for autofill units only)
	1 ea	Left hand door hinging (std.)



STEAMERS

HYPLUS PRESSURELESS WITH GAS BOILER MODEL HY-6SG WITH TDC/3-20

Stainless steel twin cavity, 6 pan pressureless steamer, with 20 quart tilting steam jacketed kettle, and cabinet mounted 200,000 BTU gas steam boiler.

Certifications:

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400



CONSTRUCTION: Steamer cavities and cabinet base are all stainless steel construction. Steamer unit has a unitized body with removable right side panel providing access to internal component. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors are insulated and provided with a one-piece, replaceable seal. Hidden magnetic door switch cuts power to blower and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors. Kettle shall have one piece welded construction of Type 304 stainless steel, with reinforced rim and butterfly shaped pouring lip. Kettle support legs shall be heavy tubular stainless steel. Flush mounted pouring sink with splash shield standard. Cabinet base shall have stainless steel frame and top deck, removable front access doors, with side and rear panels standard. Front and rear legs shall have adjustable bullet feet. Flanged feet are an available option.

FINISH: Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Kettle exterior shall be polished to a bright high buff finish.

ASME CODE & UL LISTING: Cabinet mounted boiler shall be ASME Code constructed and National Board Registered for operation up to 15 PSI. Kettle shall be coded and registered for operation up to 55 PSI. Kettle shall be coded and registered for operation up to 55 PSI. Gas boiler shall be designed certified by the American Gas Association and Steamer unit shall be UL listed.

SANITATION: Unit shall be designed and manufactured to meet NSF known health department and sanitation codes and be NSF listed.

CONTROLS: Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include a separate ON-OFF 60-minute timer control with a constant steam setting, for each cavity. Kettle

steam control valve and HOT/COLD water faucet handles will be front mounted with boiler controls. Gas boiler shall be provided with a gas control valve, power-ON switch, RESET light, start switch, low water sensor, pop safety valve, water level sight glass, and outside cabinet mounted pressure gauge.

PERFORMANCE FEATURES: Unit will shut off if water level is low or unit builds too much pressure. When power switch is turned "off," the boiler automatically drains to reduce sediment build-up, after water has cooled to 170°F. Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.

CABINET BASE STEAM SOURCE: Unit has gas heated, cabinet mounted pressure boiler to provide atmospheric steam to each chamber at a temperature of approximately 212°F and steam to kettle at approximately 10 PSI. The 200,000 BTU generator delivers 3.7 boiler horsepower. Unit comes standard with electronic ignition.

HOT & COLD WATER FAUCET: Unit shall be provided with hot and cold water faucet with swing spout standard.

PAN CAPACITY:

Pan Size/Type	Per cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2-1/2"	3	6
12 x 20 x 4"	2	4

INSTALLATION: Unit requires gas service via 1/2" NPT pipe. Unit requires two 1/2" NPT cold water supply line and 3/8" NPT hot water supply line for faucet; 1-1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load. Steam source for adjacent equipment: see SE model.

CONTINUED ON BACK...

OPTIONS/ACCESSORIES:

Flanged Feet

Independent Cold Water to
Condensate Spray

Cover and/or Basket Insert for
Kettle

Single Water Connection

ADDITIONAL RESOURCES:

[Request A Quote](#)

[Sales Tools](#)

[Find A Rep](#)

HyPlus
160180 RevE

02/25

**WATER QUALITY REQUIREMENTS:**

Containment
Water Supply

pH
7 to 9

Total Dissolved Solids (TDS)
30 to 60 ppm

Hardness
less than 60 ppm

Chlorine and Chloramine
less than .1 ppm

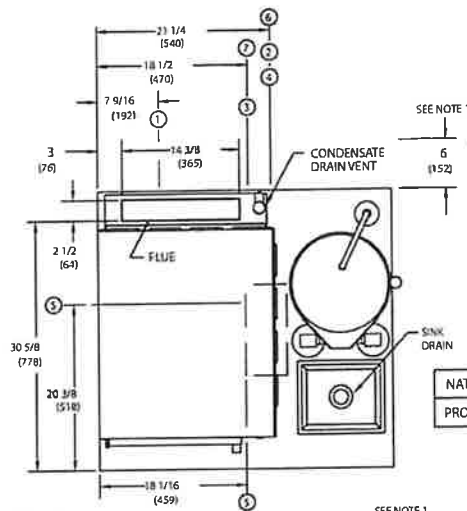
Chlorides
less than 30 ppm

Silica
less than 12 ppm

Undissolved Solids
less than 5 microns

In order to accurately choose the correct water treatment solution, a water quality test must be performed. If a "Free Start-up" is requested, the ASA will perform a water quality test and Groen will be able to suggest the best solution for your water quality. If it isn't, your local manufacturing representative can coordinate this for you.

After the "Free Start-up" is performed, Groen will add an additional 1-year parts and labor warranty. If Groen suggests a water treatment system, the system is purchased from Groen, installed, and maintained. Water related service issues will be covered for the duration of the warranty period.



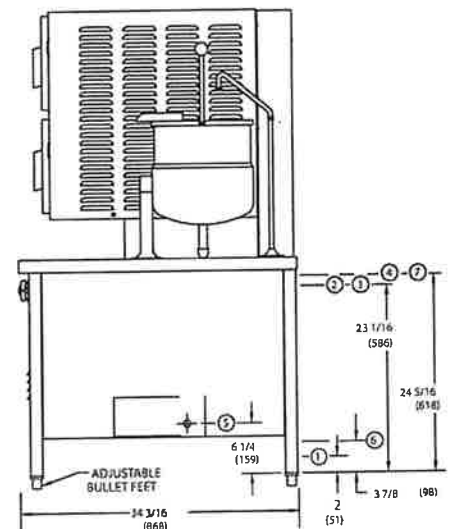
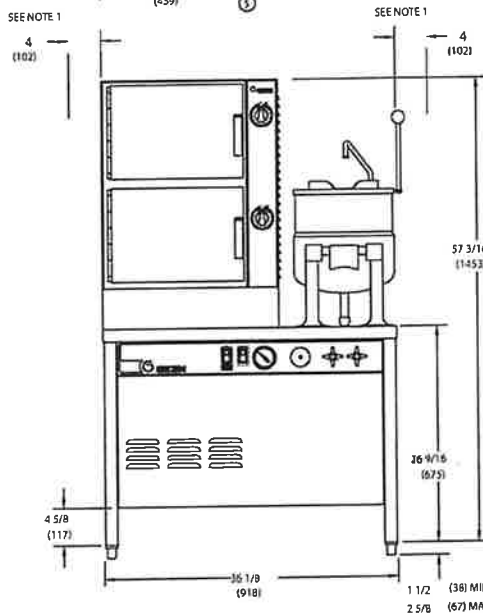
	RECOMMENDED INCOMING GAS PRESSURE *		OPERATING GAS PRESSURE *
NATURAL	5" W.C. (MIN.)	14" W.C. (MAX.)	3.5" W.C.
PROPANE	11" W.C. (MIN.)	14" W.C. (MAX.)	10.0" W.C.

* INCHES WATER COLUMN

INPUT RATE (BTU/HR.): 200,000

OUTPUT RATE (BTU/HR.): 120,000

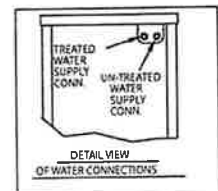
BOILER HORSEPOWER: 3.7

**SERVICE CONNECTIONS:**

- ① DRAIN CONNECTION: 1-1/4" NPT
(INCLUDES AUTOMATIC & MANUAL BOILER, STEAMERS, CONDENSATE SPRAY, KETTLE & SINK)
- ② TWO COLD WATER SUPPLIES: 1/2" NPT (BOILER, CONDENSATE SPRAY & FAUCET)
- ③ HOT WATER SUPPLY: 3/8" NPT (FOR FAUCET)
- ④ ELECTRICAL CONNECTION: 7/8" DIA. HOLE (1/2" CONDUIT KNOCK-OUT)
- ⑤ GAS CONNECTION: 1/2" NPT
- ⑥ STEAM POWER TAKE-OFF: 1/2" NPT

NOTES:

1. MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS
RIGHT SIDE 2" (51)
LEFT SIDE 4" (102)
REAR 6" (152)
2. DIMENSIONS IN BRACKETS () MILLIMETERS





PureSteam™ Water Treatment System model PS-S

Description

The Water Treatment system shall be a Groen PureSteam model# 153119, designed specifically for use with the Groen Model: _____ (insert Combo or steamer model number).

Construction

System shall consist of a mounting bracket with a single cartridge head and integrated manifold and water shutoff valve. Manifold head shall be designed for quick and easy cartridge replacement.

Replaceable Treatment Cartridges

System shall employ a single replaceable cartridge that locks into the matching manifold head. The Cartridge is a modified-molded block carbon type filter designed to remove silt, sediment and other suspended particles down to 0.5 micron (nominal) in size; and to reduce corrosive chlorine from inlet water for a capacity of 22,000 gallons. The Cartridge shall utilize IsoNet® (patented) scale and corrosion inhibitor technology to inhibit the formation and accumulation of scale (lime-scale) and to help protect against corrosion.

Cartridge Replacement Interval

The Cartridge should be replaced every six months, when capacity is reached or when effluent pressure or flow becomes inadequate. Cartridges must be replaced on a routine basis. The cartridge label includes a space for writing in the cartridge installation date, the initials of the service technician, and the "next replacement due" date. Long-term protection against costly water-related problems depends upon replacing the filter cartridge on a timely basis.

Installation

Install by connecting a suitable water line to the 3/8" FPT inlet of the full-flow ball valve on the inlet of the Treatment System. NOTE: All current production Combo, HyPerSteam and HyPlus models are shipped with dual incoming water connection fittings. One connection is for incoming treated steam generator/boiler makeup water. The other is for untreated condensate cooling water. Connect treated water from the PureSteam System to the treated steam generator/boiler makeup water connection only. Provide untreated municipal water to the condensate cooling water connection.

Mounting bracket to be secured to wall, post or bracket with two metal screws and wall anchors as needed to support 20 pounds. The unit must be vertically mounted to a wall. Allow a minimum of 3" under the housing to allow for filter cartridge removal and replacement.

Model PS-S & cartridge shown



Installation Location Recommendation

It is recommended that the PureSteam System be installed near the unit (combo/steamer etc.) to facilitate simple routine filter cartridge replacement. The system should not be installed in a location where there is excessive heat or where it could be damaged by moving equipment.

Options/Accessories

- ☐ Replacement Cartridge [Part No. 153120]

Origin of Manufacture

Treatment system and replaceable cartridge shall be made in the United States.

Multi-Stage, Replaceable Cartridge, In-Line Water Treatment System

For Use With:
Convection Combo™
HyPerSteam™
HyPlus™

Short Form

Water Treatment System shall be a Groen Model PS-S PureSteam™, designed for use with the Groen Model: _____ [Insert Combo or steamer model number], per Bulletin 143382 as follows. PS-S Treatment System to be a wall mounted treatment system, with replaceable carbon block filter to remove sediment and chlorine and a special treatment blend cartridge for treatment of the hard water deposits found in most water supplies. Cartridges to install without tools and provide up to 20,000 gallons of treated water. System requires wall mounting and simple plumbing. Water Treatment System and cartridges to be made in U.S.A.

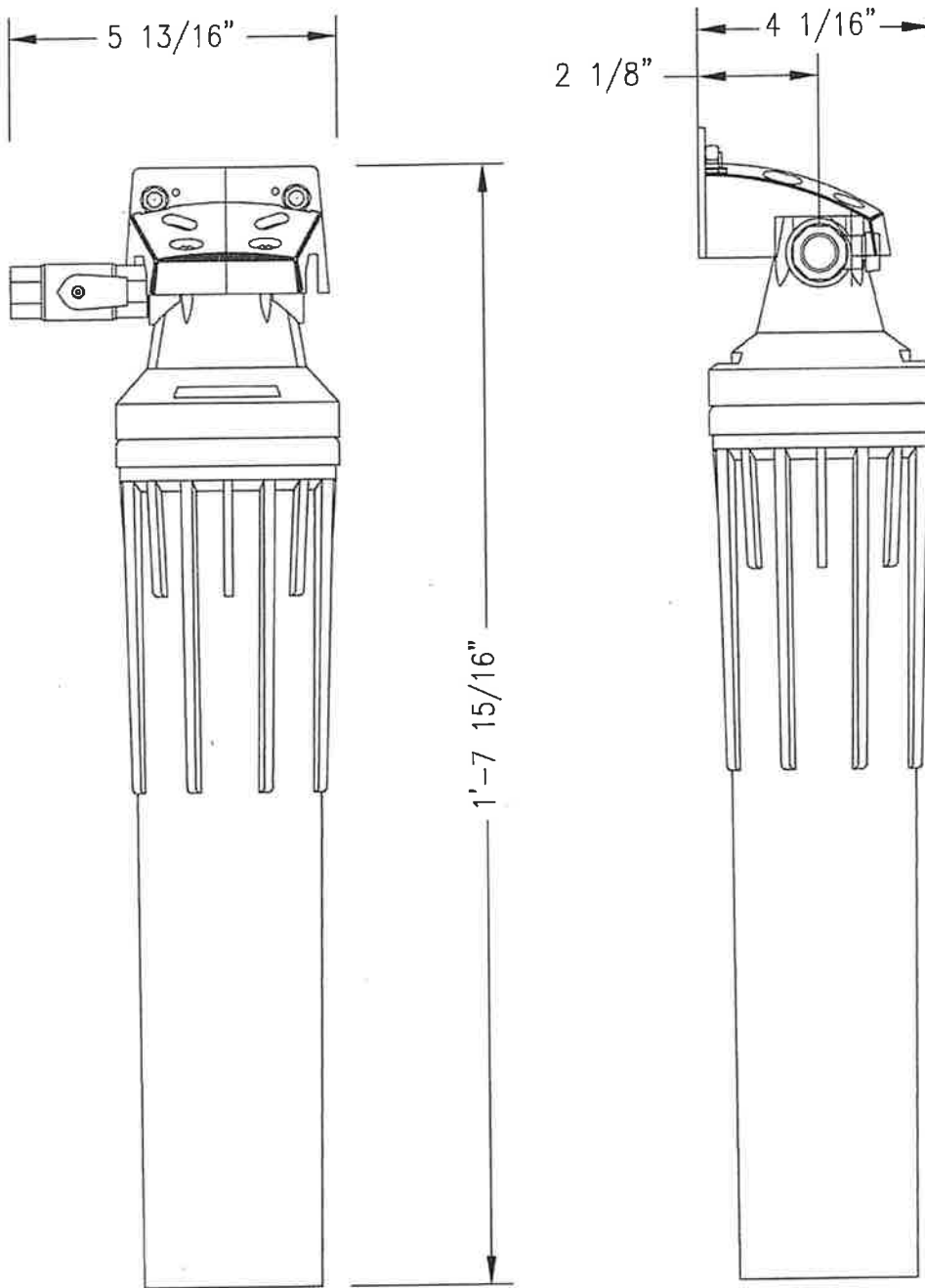
Applications

Treatment of Water
Containing:
Silt/sediment
Chlorine
Calcium
Iron
Magnesium

For use with Groen Model:
Convection Combo™
HyPerSteam™
HyCapacity HyPerSteam
HyPlus™ [NGB & NEB]
Generation 3™ Steamers



Model PS-S



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