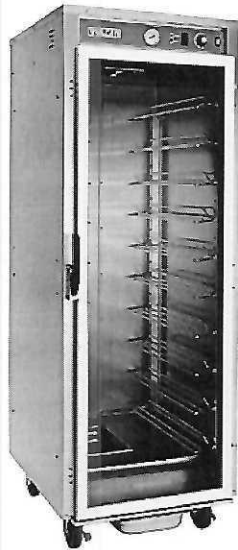


INVITATION FOR BIDS

Notice is hereby given that pursuant to Chapter 103D, Hawaii Revised Statutes (HRS), The Department of Corrections and Rehabilitation, Food Service Branch will be accepting bids to provide one (1) 18 Pan Non-Insulated Heated Holding and Proofing Cabinet to the Women's Community Correctional Center (WCCC) Food Service Unit.

The CONTRACTOR shall furnish the following:

- One (1) Vulcan Model #VP18 18 Pan Non-Insulated Heated Holding and Proofing Cabinet.
- The units shall be delivered to the Women's Community Correctional Center Food Service Unit, located at 42-477 Kalaniana'ole Highway, Kailua, Hawaii, 96734.
- The contractor shall make prior arrangements with the WCCC Food Services Manager for delivery date, time, and clearances.
- Optional equipment such as a corrections package, etc. are not needed.

HEATED HOLDING**VULCAN****VP18
18 PAN NON-INSULATED
HEATED HOLDING & PROOFING CABINET**

Model VP18

**SPECIFICATIONS**

Eighteen level heated holding and proofing cabinet, Vulcan Model No. VP18. Heavy duty 20 gauge polished stainless steel cabinet. Four 5" casters, two swivel with brakes, two rigid. Glass door with heavy duty hinges, door latch mechanism and gaskets. Adjustable interior pan supports adjust on 3" centers and are removable for easy cleaning. Accommodates up to eighteen 18" x 26" sheet pans and thirty six 12" x 20" x 2 $\frac{3}{4}$ " steam table pans. Includes $\frac{1}{2}$ gallon water pan for proofing, drip trough and removable condensation pan on the bottom of cabinet. Top mounted, control panel includes fan on/off switch, dial thermostat adjustable from ambient to 190°F, cabinet temperature thermometer, and switch to change from proofing to holding. 2,000 total watt heating elements with stainless steel cover, 16.7 total amp draw. One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements. Requires 120 volt single phase power supply. Furnished with top mounted power cord with strain relief and NEMA 5-20 plug.

Exterior Dimensions:25 $\frac{1}{4}$ " W x 30 $\frac{3}{4}$ " D x 71" H

UL Listed. Classified by UL to NSF Std. #4.

STANDARD FEATURES

- Eighteen level heated holding and proofing cabinet accepts eighteen 18" x 26" pans or thirty-six 12" x 20" pans.
- Heavy duty 20 gauge polished stainless steel cabinet.
- Set of 5" casters, two swivel with brakes and two rigid.
- Full size glass door with field reversible heavy duty hinges, door latch mechanism, and gaskets provide visibility of the contents in the cabinet.
- Adjustable interior pan supports adjust on 3" centers and are removable for easy cleaning.
- Top mounted, control panel includes fan on/off switch, dial thermostat adjustable from ambient to 190°F, cabinet temperature thermometer, and switch to change from proofing to holding.
- Top mounted control panel is easy to use and out of the way of brooms, mops, and feet. Control panel on top eliminates removing control panel for cleaning.
- Fan and air tunnel provide even heat distribution.
- 2,000 total watt heating elements with stainless steel cover, 16.7 amps total draw.
- Requires 120 volt, single phase power supply.
- Furnished with top mounted power cord with strain relief and NEMA 5-20 plug (except for Canada which comes with a 5-30 plug).
- Furnished with ten pairs of tray slides.
- Includes $\frac{1}{2}$ gallon water pan for proofing, drip trough and removable condensation pan on the bottom of cabinet.
- One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements.

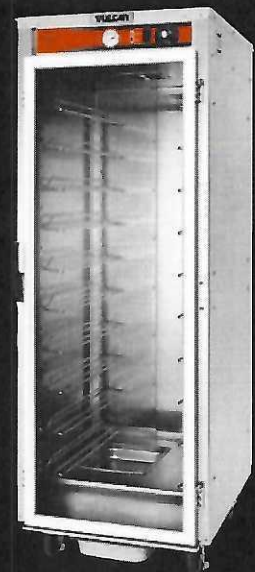
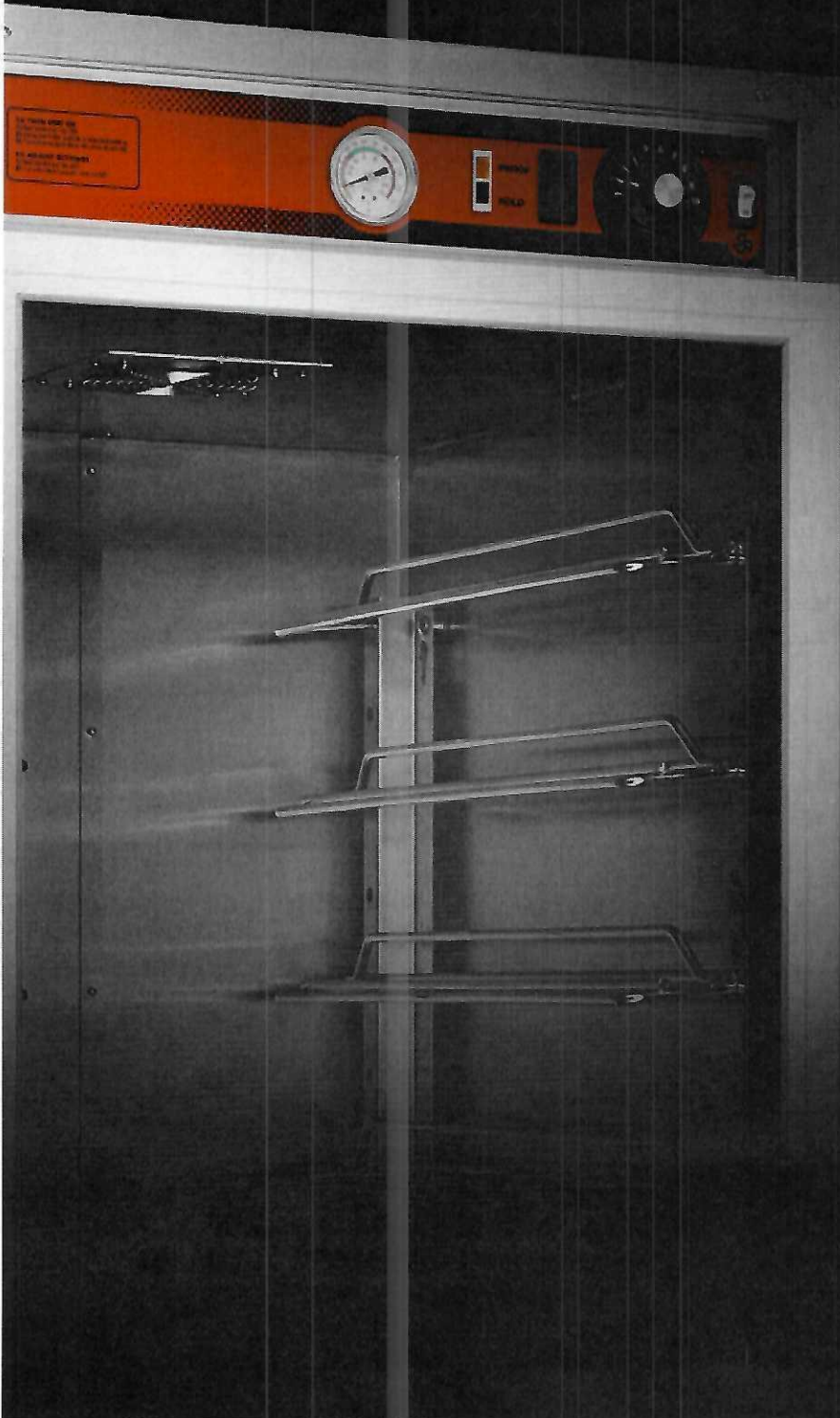
VULCAN

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



- *Energy efficient. Uses 33% less energy.*
- *Reaches holding temperature 16% faster.*
- *Cooler to the touch. Stainless Steel construction.*

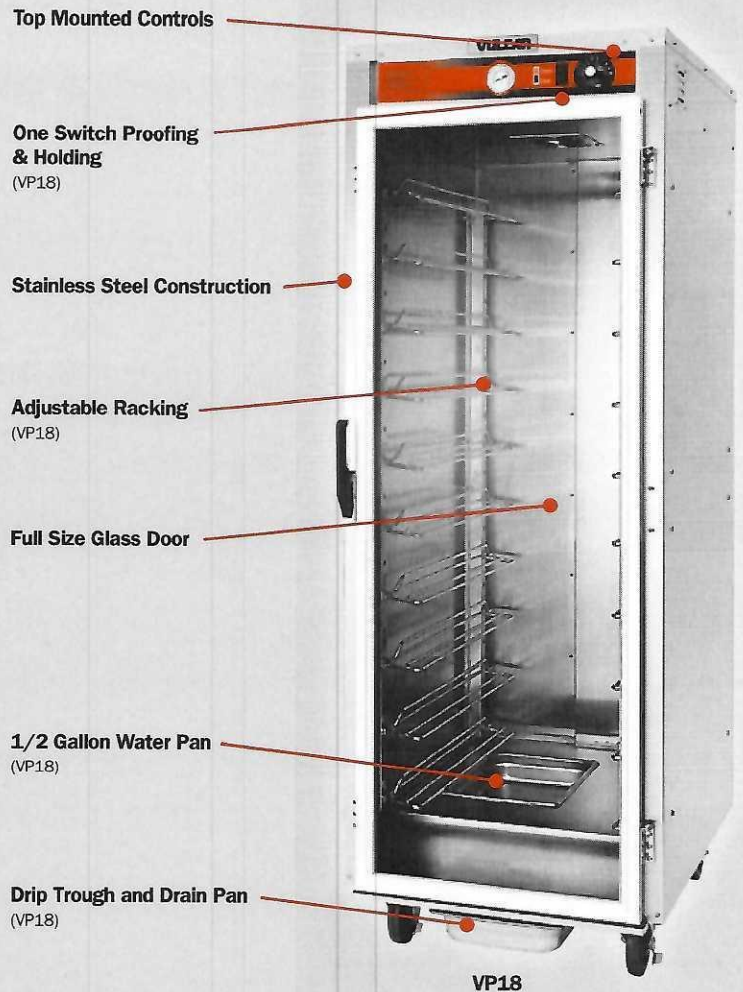


VULCAN

DONE TO PERFECTION.

VULCAN HOLDING & PROOFING CABINETS

Vulcan non-insulated cabinets maintain and distribute heat evenly to help you successfully proof and hold your products. Their stainless steel construction holds the heat better and keeps the outside of the cabinet cooler. A flip of the proof/hold switch changes the VP18 from a proofer to a holding cabinet. The VP18 offers adjustable racking providing flexibility to hold a variety of products and all Vulcan non-insulated cabinets have glass doors that make it easy to see inside while offering great durability. Top mounted controls are easy to see and use while keeping them out of the way of brooms, mops, and feet.



Why Vulcan?

Vulcan cabinets use **33% Less Energy** than the competition

Vulcan cabinets reach holding temperature **16% Faster**

Cooler To The Touch since stainless steel helps keep the heat in and not on the outside of the cabinet

PRODUCT FEATURES	VP18	VHFA18	VHFA9
Top Mounted Controls	•	•	•
Stainless Steel Construction	•	•	•
Glass Door	•	•	•
Adjustable Racking	•	—	—
Fixed Tray Slides	—	•	•
1/2 Gallon Water Pan	•	—	—
Drip Trough and Drain Pan	•	—	—
Proof and Hold	•	—	—
Holding Only	—	•	•

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.

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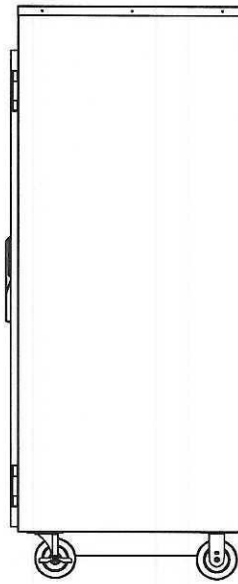
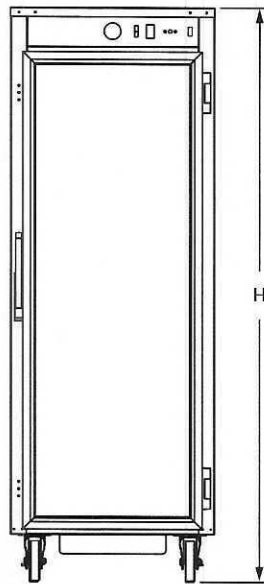
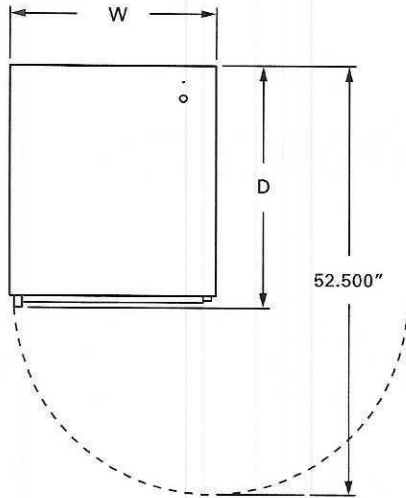
1-866-988-5226



DONE TO PERFECTION.



VP18
18 PAN NON-INSULATED
HEATED HOLDING & PROOFING CABINET



CAPACITY		DIMENSIONS	ELECTRICAL			SHIPPING WEIGHTS
18" X 26" PANS	12" X 20" PANS	EXTERIOR	VOLTS	WATTS	AMPS	LBS / KG
18	36	25 1/4" W x 30 3/4" D x 71" H	120	2,000	16.7	236 lbs. / 107 kg.



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