

Union County Community Action, Inc.

Central Center Kitchen RFP Q/A

- **What types of equipment/supplies are being used at your other commercial kitchens?**
 - **Union County Community Action, Inc. (UCCA) is not brand specific and is not requesting any specific brand as part of this RFP.** The equipment/supplies listed below are the equipment/supplies currently in use at our other commercial kitchens and are intended to be used as an example of the types of equipment that we may need for this RFP. The number next to the center name is the number of children served by these kitchens for scale. Central Center currently serves 117 children. The list below may not be exhaustive of all items used but does cover most major appliances and equipment/supplies.

Winchester Center: 169 children

Edlund 266 electric can opener.

Market Forge Industries ET-6E steamer.

Victory VR-2 commercial refrigerator.

Avantco 178SS2RHC commercial refrigerator.

Everest EBSF2 commercial freezer.

True TMC-58-S milk cooler.

Hobart AM15VL commercial dishwasher.

Metro C5 1 Series food warmer (2).

Duke E101-G gas oven.

CPG 60" gas range.

3 bay sink.

Small single sink.

Food preparation table with under storage.

Food preparation table with overhead hanger for cookware with under storage.

Dirty dish table with sink and overhead nozzle on right of dishwasher and clean table on left.

Exhaust hood with fire suppression system.

Mobile food carts.

South Hamlet Center: 86 Children

American Range 36" gas range.

Duke E101-E electric oven.
Hobart LXe commercial dishwasher.
Metro C5 1 Series 18 pan food warmer.
True T-23 commercial refrigerator.
Traulsen G20010 commercial refrigerator (2).
Traulsen G22010 commercial freezer.
3 bay sink with dirty and clean wings.
Sink with overhead nozzle and prep surface.
Food preparation table with under storage.
Food preparation table with overhead hanger for cookware with under storage.
Exhaust hood with fire suppression system.
Mobile food carts.

- **How many amps will the equipment be pulling from the kitchen?**

- The Central Kitchen will pull amperage based on the electrical appliances in the new kitchen. There are currently two commercial refrigerators at the Central Center. Below is a list of the electrical appliances in use at UCCA's other commercial kitchens. It is up to the contractor to determine what will best fit the space and kitchen design. Please note that if contractors elect to go with an electric stove instead of a gas range, this will add to the amperage of the kitchen. As UCCA utilizes gas ranges at the other two kitchens, there is no facsimile to pull from. UCCA also utilizes a gas oven at Winchester but has an electric oven at South Hamlet for reference.

Winchester Center: 169 Children

Edlund 266 electric can opener
Market Forge Industries ET-6E steamer
Victory VR-2 commercial refrigerator
Avantco 178SS2RHC commercial refrigerator
Everest EBSF2 commercial freezer
True TMC-58-S milk cooler
Hobart AM15VL commercial dishwasher
Metro C5 1 Series food warmer (2)

South Hamlet Center: 86 Children

Duke E101-E electric oven
Hobart LXe commercial dishwasher
Metro C5 1 Series 18 pan food warmer

True T-23 commercial refrigerator
Traulsen G20010 commercial refrigerator (2)
Traulsen G22010 commercial freezer

- **Do you have pictures of your other commercial kitchens and their equipment/supplies for design/layout reference?**
 - Below are pictures of both the Winchester and South Hamlet commercial kitchens.

Winchester: Larger of the two existing commercial kitchens.









South Hamlet: Smaller of the two existing commercial kitchens.



