

**Question and Answers for ITB 19/20-012
Industrial Dish Washing Machine
Questions were due back on 10/8/2019**

Question	Answer
<p>As displayed in the picture attached (provided in the bid), it isn't possible to reach all the compartment area of these trays when they are placed in an upright belt configuration. The water spray comes directly from above and below and can't possibly reach the corner of the compartments due to the angle and blockage from adjacent trays. These belts are costly and because of their rigidity (subject to bending and distortion) cause jams. When the belt is loaded with upright trays, it acts like a pump impeller pushing water from one tank to the next causing the machine to continually call for soap and chemical (big expense). My recommendation is to go with a standard belt and lay the trays side-by-side flat, with the compartments pointed down. This will ensure a thorough cleaning and most importantly total sanitation of the trays. Laying the trays flat is easy for the person loading. These machines are rated at over 15,000 plates an hour and will more than keep up with the amount of trays. In addition, this will assist the drying process</p>	<p>We can look at this possibility but need to consider how much more time for the belt to run this way.</p>
<p>Steam heat machines. Today's electric machines are tremendously efficient. The booster for a 70 degree rise is less than 30KW and the machines consume only 57 gallons per hour (compared to almost 400 gallons per hour for the current machine). The Blakeslee machine is an Energy Star leader. The heat is controlled by the machine; meaning it is only on when the machine is on. Because steam is a harsh source of heat, it causes parts to fail much prematurely, making these machines a constant maintenance issue for engineering (James). Electric machines are inexpensive compared to steam machines. It would be a safer working environment without the hot steam piping in the room. Our electric machine will operate with a single 200 amp 208/60/3 service. The existing service is 60 amps and would require an upgrade. I believe there may be enough extra available. The amp draw would be half at 480/60/3.</p>	<p>We currently utilize steam in other food processing equipment so, we would continue to have a need for steam. I also don't believe we have an additional 140 amps in the electrical panel to run the electric machine. For the reasons listed, I am not in favor of using an electric machine</p>
<p>Are you accepting alternate manufacturers for this dishwasher?"</p>	<p>Yes</p>
<p>In terms of delivery, can the machine be delivered on-site and stored, until the location is ready for installation?</p>	<p>The machine can be delivered and stored on-site (outside at another building) but, we will not unload the machine or be responsible for any damages while in storage.</p>
<p>Do we need to provide our own forklift to unload the dish machine as the loading dock isn't deep enough to unload?</p>	<p>Yes</p>

<p>If Stero is the awarded manufacturer, can we re-use the duct work? This will reduce the overall cost of the installation.</p>	<p>Yes, we will leave the duct work in place. The selected vendor can remove or modify the duct work as needed.</p>
<p>If Stero is the awarded manufacturer, I don't think we will need to pull a permit as we are just replacing the existing dish machine (no moving of utilities, etc.) Again this will reduce the cost of installation but wanted to confirm.</p>	<p>A permit from the city is required for this project</p>