

RIVERSIDE DINING FACILITY BLDG. # 350 OVEN-STEAMER REPLACEMENT

Abstract

Salient Characteristics for the purchase of Oven-Steamer

15 August 2023

Building 350 Oven-Steamer

Oven -Steamer replacement for Riverside Dining Facility (RDF) building 350.

The current piece of equipment is no longer operable. The requested oven-steamer combination unit increases cooking efficiency by increasing batch sizes and decreasing cook time ensuring fresher food is delivered to the line. The capabilities of the requested oven-steamer unit allows the RDF to comply with Food Service standards requirements of progressive cooking and allows for shorter wait time in the food line.

SALIENT CHARACTERISTIC

Requirement to replace the old steamer with an Oven-Steamer combination unit.

Request Unit General Information

- Oven-Steamer, 10 level full size, gas, Boilerless,
- Allows for (10) 18"x 26"x1" full sheet pans or (20) 12"x 20"x 2.5" steam pan capacity or
- Should have (5) Wire racks
- Customizable recipes & factory pre-programed settings
- Automatic cleaning and descale
- Any chemicals or filter media needed must be non-proprietary
- LED lights
- Cool touch door for safety of staff
- Multi point food probe
- Drain water tempering
- 156,000 BTU, 120v/60/1-ph cord with plug
- 1-year limited parts & labor warranty
- Filtration System for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53
- Stand, with pan supports units
- Moveable gas connector



Fig 1:
Example of product (not brand) being
requested.