



Agenda

Mangum City Hospital Authority

August 31, 2021 at 5:00 PM

City Administration Building at 130 N Oklahoma Ave.

The Trustees of the Mangum City Hospital Authority will meet in special session on August 31, 2021, at 5:00 PM, in the City Administration Building at 130 N. Oklahoma Ave, Mangum, OK for such business as shall come before said Trustees.

CALL TO ORDER

ROLL CALL AND DECLARATION OF A QUORUM

OTHER ITEMS

1. Discussion and possible action on approval of dishwasher replacement.
2. Discussion and possible action on approval of replacing Cintas with Aramark.

ADJOURN

Duly filed and posted at 3:15 p.m. on the 27th day of August 2021, by the Secretary of the Mangum City Hospital Authority.

Billie Chilson, Secretary



MLB Welding LLC
2112 North Canary Lane
Altus, OK 73521 US
(580) 481-0852

Estimate

Item 1.

ADDRESS

Magnum Regional Medical Center

ESTIMATE #	DATE	
1139	08/12/2021	

ACTIVITY	QTY	RATE	AMOUNT
Modify dishwasher tables to allow for installation of new dishwasher.			
Remove stainless wall between wash room and kitchen. Do while the old machine is moved out before the new one is placed in.			
LABOR - TIG WELDER PORTABLE	5	80.00	400.00
TOTAL			\$400.00

Accepted By

Accepted Date



Standard Equipment Installation Quotation

Quote Created: 8/18/2021 1:54 PM	Quote Expires: 11/18/2021
Quotation For: Epi Location: Mangum Regional Medical Center 1 Wickersham St cclark@mangumregional.org Mangum, OK 73554-9117	Quote Prepared By: Gordon Dodson Telephone: 405-686-1031 ext 2222 Email: Gordon.Dodson@hobartservice.com

Service Product	Price (excludes tax)	Qty.	Total Amount (excludes tax)
Door Type Dishwashers (AMVLT/AMSCB)	\$1,379.00	1.00000	\$1,379.00
Plumbing	\$250.00	1.00000	\$250.00
Additional Travel Expenses	\$200.00	1.00000	\$200.00
drain water tempering kit install	\$350.00	1.00000	\$350.00
Total Quote Amount:			\$2,179.00 (excludes tax)

Statement of Work:

we will deliver and install new AM16 ventless Tall unit , plumbing and electrical will need to be modified , and probably table - SST work will need to be done - not included in this quote.

we will remove existing AM14 (208/60/3) - customer will need either 2 30 amp circuits or 1 60 amp circuit. We will reconnect to incoming water and drain , unit will have a 18 month warranty.

Included:

- New equipment must match the location's current specifications: electrical, gas lines, plumbing/drains, and venting.
- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm.
- Receipt of equipment at local installer's office or delivery to customer's facility at a pre-scheduled time.
- Uncrating and set-in place in existing location on the ground level.
- Final hook-ups (within 5 feet) to existing utilities.
- Validation equipment is working properly upon completion of installation.
- Removal of packaging materials and rubbish.

Optional Service Offered: *

- Disposal of existing equipment.
 - Disposal of existing equipment is available at an additional flat cost.
- Any utility or mechanical upgrades, stainless steel modifications or upgrades, or floor, wall, or ceiling/roof modifications.
- New shut off valves, pressure regulators, gas hoses, other misc. parts.
- Permits or tax, if applicable.
- Refrigerant recovery fees, if applicable.
- More than one trip to the location.
- Union or prevailing wage labor.
- Venting, stainless steel fabrication / modification, or utility upgrades are not included.
- Hallway or doorway modifications are not included.
- Other existing kitchen equipment that must be moved (and re-installed) in order to set new unit in place.

\$22,775.91 w/install

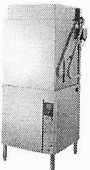
08/03/2021

To:
Hobart Sales-Okc
Gordon Dodson
Okc, Ok
405-686-1031 (Contact)

Project:
Hobart Service
Mangum Hospital

From:
Oswalt Restaurant Supply
Mike Potter
1015 Northwest 68th Street
Oklahoma City, OK 73116-7201
(405)843-9000

THANK YOU FOR ALLOWING OSWALT RESTAURANT SUPPLY THE
OPPORTUNITY TO QUOTE THE FOLLOWING:

Item	Qty	Description	Sell	Sell Total
42	1 ea	DISHWASHER, DOOR TYPE, VENTLESS  Hobart Model No. AM16VLT-BAS-2 Ventless Dishwashing Machine, tall chamber (27"), door type, energy recovery, high temp sanitizing, 208-240/60/3 (field convertible to single phase), internal condensing system, 40 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Sense-A-Temp™ booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, door lock, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; installation beyond 100 miles will be quoted by Service.	\$19,909.61	\$19,909.61
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
	1 ea	DWT2-AM16 Drain water tempering (dual valve) kit with Pumped Drain Air Gap for VL-BAS and VLT-BAS models	\$687.30	\$687.30
	1 ea	SELF-INSTALL Installation by others - Qualified Technicians or Contractors only. Hobart not responsible for damages to equipment during installation by others or any resulting warranty issues.		
ITEM TOTAL:				\$20,596.91
Total				\$20,596.91

PRICES QUOTED ARE VALID FOR 30 DAYS FROM DATE OF QUOTE.
ALL QUOTED PRICES ARE SUBJECT TO APPLICABLE SALES TAX.

Acceptance: _____ Date: _____
Printed Name: _____
Project Grand Total: \$20,596.91

08/10/2021

Project:
Mangum City Hospital
Premier
Mangum, OK 73554

From:
US Foods - Oklahoma City
Autumn Mayo
10211 N. I-35 Service Rd.
Oklahoma City, OK 73131
405-475-4660

Job Reference Number: 10793716

Consultant: US Foods Culinary Equipment
& Supplies (Jessica Ross)

PRICES REFLECT PREMIER CUSTOMER PRICING

SPECIAL NOTE: The product in this quote qualifies for the applicable USF operational incentive and fast pay rebates for which you may qualify.

Item	Qty	Description	Sell	Sell Total
2	1 ea	DISHWASHER, DOOR TYPE, VENTLESS Hobart Model No. AM16VLT-BAS-2 Ventless Dishwashing Machine, tall chamber (27"), door type, energy recovery, high temp sanitizing, 208-240/60/3 (field convertible to single phase), internal condensing system, 40 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Sense-A-Temp™ booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, door lock, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; installation beyond 100 miles will be quoted by Service.	\$21,610.15	\$21,610.15
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
	1 ea	Hobart Care Unlimited: M-F, 8am - 5pm, weekday coverage for all calls, unlimited number of calls, (1) business day response for emergency calls, (3) business day response for non-emergency calls (2nd year extended warranty preference) (NET)	\$1,152.00	\$1,152.00
	1 ea	Service Contract prices represent 1 Year of specified coverage plan and are valid until 12.31.2021		
	1 ea	DWT2-AM16 Drain water tempering (dual valve) kit with Pumped Drain Air Gap for VL-BAS and VLT-BAS models	\$746.00	\$746.00
	1 ea	SELF-INSTALL Installation by others - Qualified Technicians or Contractors only. Hobart not responsible for damages to equipment during installation by others or any resulting warranty issues.		
	2 ea	RACK-6PAN 6 pan rack to hold sheet pans (Tall only)	\$274.13	\$548.26
	1 ea	CES PPV Standard Shipping & Handling Is Prepaid By Vendor		
ITEM TOTAL:				\$24,056.41
Total				\$24,056.41

NO install

Mangum City Hospital

Initial: _____
Page 1 of 3 5

Prices Good Until: 09/01/2021

*****IMPORTANT NOTES*****

1. Quote valid through date shown above.
2. Any changes will negate this quote (including freight). Changes include but are not limited to quantities and omission/addition of an item.
3. Prices quoted are per manufacturer's standard spec and do not include any optional accessories unless specified.
4. Order/Quote May be subject to credit approval and may require deposit
5. Shipping & handling, lift gate, installation, delivery, "set in place" or applicable sales taxes are not included unless noted.
6. If you are not ordering lift gate/white glove delivery, please have a plan in place to remove the equipment from the truck.
7. Please have a plan for storage if items need to be held for installation.
8. Any changes to delivery time and location may impact additional shipping and storage fees.
9. All returns are subject to restock fee plus freight.
10. Images may not accurately represent items being quoted.
11. This order is subject to an applicable deposit and payment terms as defined by the US Foods Credit Policy.

THANK YOU FOR YOUR ORDER!***Receiving Your Equipment and Supplies Delivery**

Congratulations on the purchase of your new equipment!

Thank you for choosing US Foods Culinary Equipment and Supplies as your E&S source.

To promote a smooth delivery process, please ensure that these easy steps are shared with the appropriate personnel who will be receiving your delivery.

BEFORE signing the Freight Bill:

- Confirm the pieces received match the Freight Bill and note any discrepancies on the freight bill such as shortages/overages.
- Check for any visible product, packaging, or pallet damage and notate on the freight bill. Look for:
 - Crushed corners
 - Puncture holes
 - Broken pallets
- If possible, open the carton(s) to check that the product is in good condition.
- If you find even slight damage to the packaging and/or pallet, note "DAMAGED SHIPMENT" on the freight bill and have the driver acknowledge the damage by signing all copies.
- Call US Foods CES Customer Support immediately - 1-888-909-2080.

AFTER signing the Freight Bill:

- Un-crate as soon as possible to check for concealed damage.
- Packaging must be free of any visible damage and must be saved for inspection purposes.
- Product should not be moved to a different location.
- Report the concealed damage immediately but no later than 5 days from delivery by calling US Foods CES Customer Support – 1-888-909-2080.

*Note – It is good practice to take clear pictures of any damage, including packaging/pallet, as the carrier and manufacturer will request them.

US Foods - Oklahoma City

Thank you again for your business,
US Foods Culinary Equipment and Supplies

08/ Item 1.

Acceptance: _____ Date: _____
Printed Name: _____
Project Grand Total: \$24,056.41



Quote

Item 1.

08/04/2021


To:
Mangum Regional Medical Center
Sarah Dillahunty
sdillahunty@mangumregional.org

Project:
Mangum Reg Med Ctr Dishwasher

From:
Markham Restaurant Supply, Inc.
Greg Williams
420 South Fresno Street
P. O. Box 6356 (72906-6356)
Ft. Smith, AR 72906-
(479)782-3233
(479)782-3233 (Contact)
(479)782-3433 (Fax)
greg@markhamrs.com

Job Reference Number: 7245

THANK YOU FOR THE OPPORTUNITY TO QUOTE

Item	Qty	Description	Sell	Sell Total
1	1 ea	DISHWASHER, DOOR TYPE, VENTLESS  Hobart Model No. AM16VLT-BAS-2 Ventless Dishwashing Machine, tall chamber (27"), door type, energy recovery, high temp sanitizing, 208-240/60/3 (field convertible to single phase), internal condensing system, 40 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Sense-A-Temp™ booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, door lock, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; installation beyond 100 miles will be quoted by Service.	\$23,485.00	\$23,485.00
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
	1 ea	Hobart Care Unlimited: M-F, 8am - 5pm, weekday coverage for all calls, unlimited number of calls, (1) business day response for emergency calls, (3) business day response for non-emergency calls (2nd year extended warranty preference) (NET)		
	1 ea	Service Contract prices represent 1 Year of specified coverage plan and are valid until 12.31.2021		
	1 ea	DWT2-AM16 Drain water tempering (dual valve) kit with Pumped Drain Air Gap for VL-BAS and VLT-BAS models		
	1 ea	SELF-INSTALL Installation by others - Qualified Technicians or Contractors only. Hobart not responsible for damages to equipment during installation by others or any resulting warranty issues.		
	2 ea	RACK-6PAN 6 pan rack to hold sheet pans (Tall only)		

ITEM TOTAL: \$23,485.00

install included
Mangum Reg Med Ctr Dishwasher

Mangum Regional Medical Center

Initial:
Page 1 of 8

Markham Restaurant Supply, Inc.

08/04 Item 1.

Merchandise	\$23,485.00
Tax 9.5%	\$2,231.08
Total	\$25,716.08

We have not finished pricing the custom stainless steel work that will be required for installation of dishwasher. We hope to have pricing by end of week.

Dishmachine to ship direct to facility from vendor.

Thank you,
Greg Williams

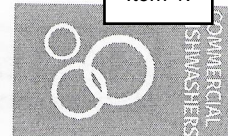
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Printed Name: _____

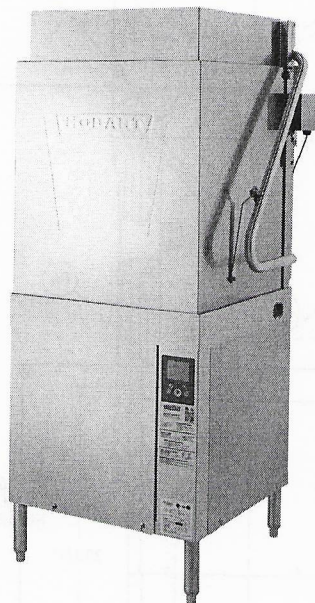
Project Grand Total: \$25,716.08

HOBART

Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



AM16VLT-BAS TALL BASE ELECTRIC High Temperature Ventless Door-Style Dishwashing Machine



SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall Base electric high temperature ventless dishwashing machine. Features include 3-sided pillarless hood, ventless operation & energy recovery, door lock, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, delime cycle, advanced diagnostics and service connection, up to 40 racks per hour, .67 U.S. gallons per rack pumped final rinse.

1 year parts and labor warranty.

STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 40 racks per hour – hot water sanitizing
- + Ventless energy recovery
- + User-friendly smart touchscreen controls
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Two stage filtration
- + Pillarless opening
- + 3-sided hood
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Pumped drain
- + Door lock
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + NSF pot and pan rating for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + 27" door opening for 18" x 26" sheet pans or 60-quart mixing bowl
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with UHMW guides
- + X-shaped revolving, interchangeable upper and lower anticlogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + AutoClean
- + Factory startup
- + Service diagnostics
- + Straight-through or corner installation
- + Delime cycle with notification (field activated)
- + Sheet pan rack

OPTIONS & ACCESSORIES (Available at extra cost)

- ☐ Peg, combination and wine rack
- ☐ Chemical pumps
- ☐ Splash shield for corner installations
- ☐ Flanged and seismic feet
- ☐ Water hammer arrestor kit
- ☐ Rapid fill kit
- ☐ Sink integration kit
 - Sink saddle & 3" leg extension
 - Sink rail kit
 - Fold down table
- ☐ Drain water tempering kit
- ☐ Prison package
- ☐ Marine package
- ☐ Pumped drain air gap kit

AM16 SERIES – AM16VLT-BAS TALL BASE ELECTRIC VENTLESS

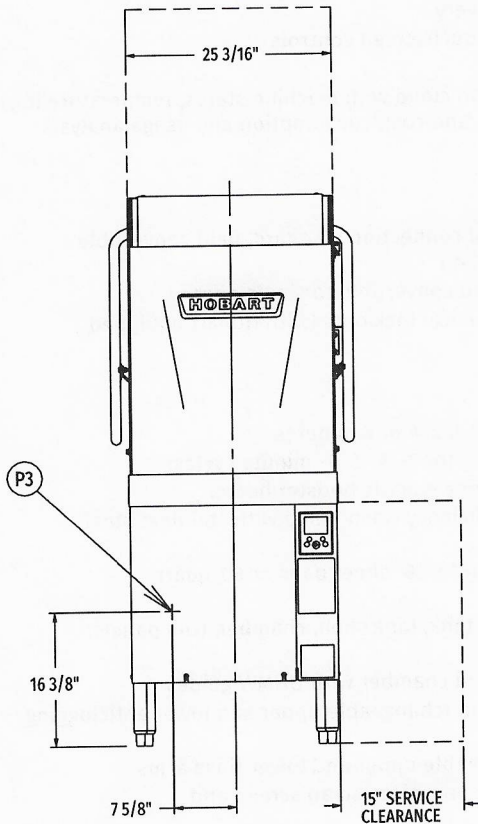
Approved by _____ Date _____ Approved by _____ Date _____

HOBART

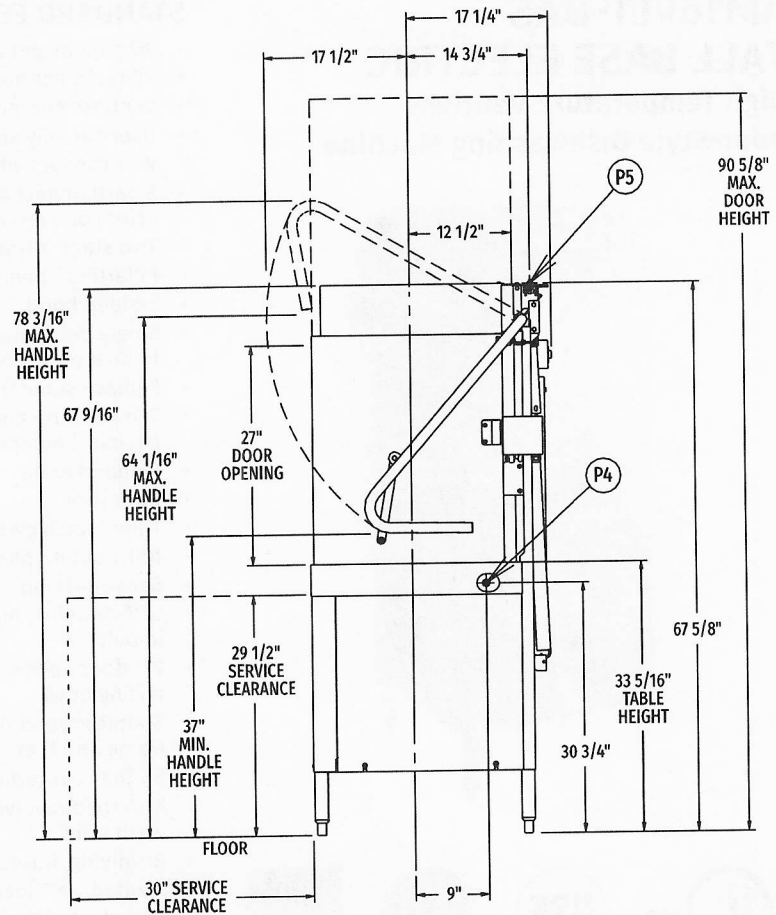
AM16VLT-BAS TALL BASE ELECTRIC

High Temperature Ventless

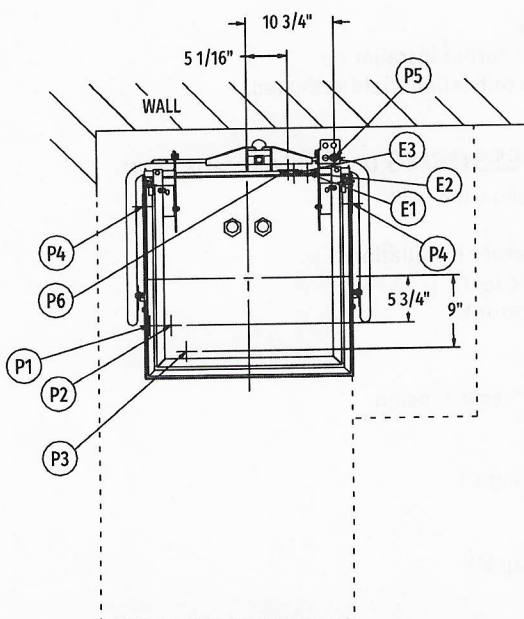
Door-Style Dishwashing Machine



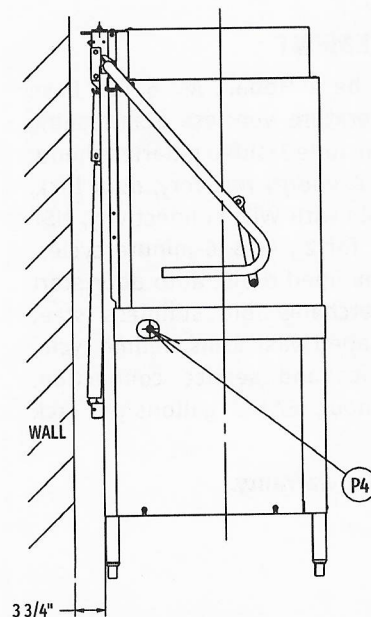
Front View



Right Side View



Top View



Left Side View

MODEL:
AM16VLT-BAS
E-950440

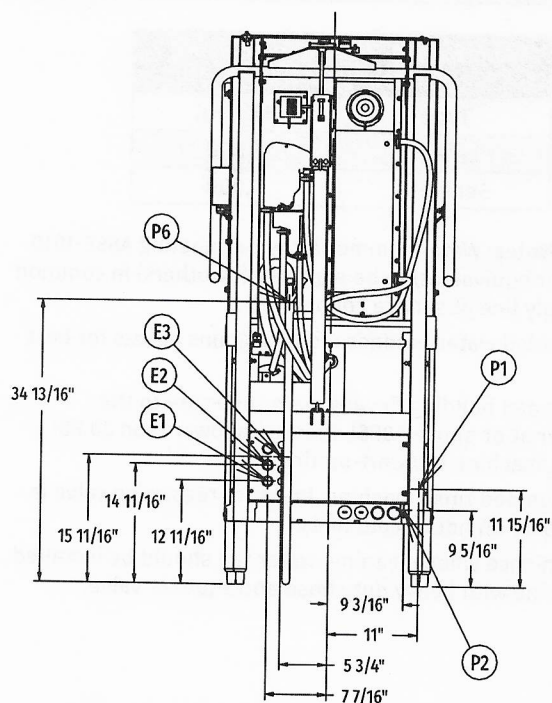
HOBART

AM16VLT-BAS TALL BASE ELECTRIC

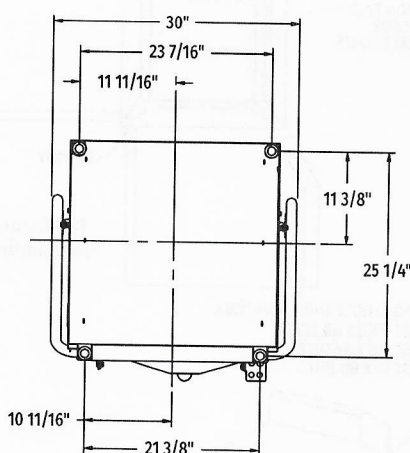
High Temperature Ventless Door-Style Dishwashing Machine

WARNING: Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.



Rear View



Bottom View

LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 55°F water minimum; 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" AFF.
P2	Optional – hot water connection: 110°F water minimum (rapid fill accessory - when ordered); 3/4" female garden hose fitting on 6' long hose; 9-5/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P4	Detergent feeder: two locations available. Remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 67-5/8" AFF.
P6	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine; 34-13/16" AFF. Maximum height 40" AFF.

SPECIFICATIONS

Capacities

Racks Per Hour (maximum)	40
Dishes per Hour (average 25 per rack)	1,000
Glasses per Hour (average 45 per rack)	1,800
Wash Tank (U.S. gallons)	10.5

Motor Horsepower

Rinse Pump	0.18
Wash Pump	2
Drain Pump	0.21
Blower	0.05

Rinse

Gallons per Rack	0.67
Gallons per Hour (maximum consumption)	26.8

Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	18.5
--	------

Heating

Electric Booster (kW)	7.1
Electric Heating Unit (kW)	5.4

Shipping Weight (approximate) 372 lbs.

Crated Dimensions 73.75"H x 36.5"W x 36.5"L

HOBART**AM16VLT-BAS TALL BASE ELECTRIC****High Temperature Ventless
Door-Style Dishwashing Machine**

E1 AM16 with Electric Heat (When Field Converted to Dual Point)			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	39.6	50	50
208-240/60/3	26.9	30	30
480/60/3	10.5	15	15

E2 9.5 kW Booster & Controls Ampacity Ratings (When Field Converted to Dual Point)			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	43.5	50	50
208-240/60/3	26.8	30	30
480/60/3	13.5	15	15

E2 AM16 Single Point Electrical Service Connection as Shown Below			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	53.7	60	60
480/60/3	24.0	30	30

Approximate Heat Gain to Space without Vent Hood	
Type	BTU/Hr.
Latent	6,800
Sensible	5,000

Miscellaneous Notes: All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.

Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 355 lbs.

Domestic shipping weight including booster: 375 lbs.

Size of racks – 19³/₄" x 19³/₄".

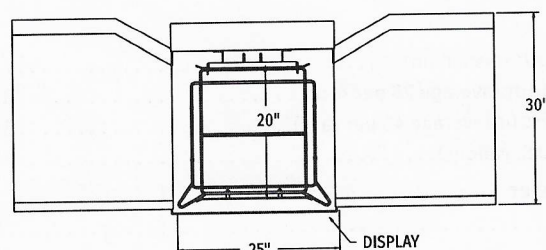
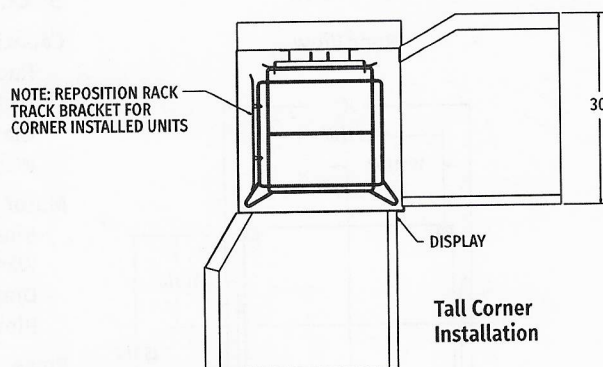
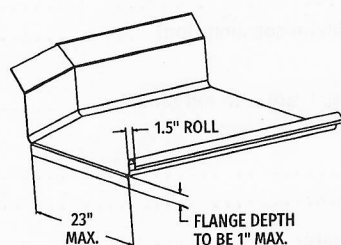
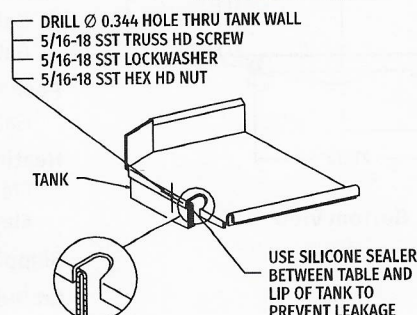
Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

Recommended building flowing water pressure to the dishwasher at or above 20PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.

This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

AM16VLT-BAS TABLING CONFIGURATIONS AND TRACK DESIGN**Pass Thru Installation****Tall Corner Installation****Suggested Table Design**

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.