



## Ocean County Board of Commissioners

OFFICE OF THE  
OCEAN COUNTY COMMISSIONERS

Director Joseph H. Vicari  
Deputy Director Gary Quinn  
Commissioner Barbara Jo Crea  
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Commissioner John P. Kelly

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### Board Meeting Agenda

Date: February 1, 2023 - 4:00 PM  
Location: Administration Building  
Room 119  
101 Hooper Avenue  
Toms River, NJ 08754

Agenda: Awarding a Contract for the FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT NO. II to Chef's Depot, the sole qualified bidder. (B2023-21)

<b>Official Resolution#</b>	<b>2023000166</b>						
Meeting Date	02/01/2023						
Introduced Date	02/01/2023						
Adopted Date	02/01/2023						
Agenda Item	n-5						
CAF #							
Purchase Req. #	B2023-21						
Result	Adopted						
<b>COUNTY COMMISSIONER</b>	<b>PRES.</b>	<b>ABS.</b>	<b>MOVE</b>	<b>SEC</b>	<b>AYE</b>	<b>NAY</b>	<b>ABST.</b>
Joseph H.	✓				✓		
Gary	✓			✓	✓		
Barbara Jo	✓				✓		
Virginia E.	✓		✓		✓		
John P.		✓					

I HEREBY CERTIFY THAT THIS DOCUMENT IS A TRUE, COMPLETE AND ACCURATE COPY OF THIS RESOLUTION, ADOPTED BY OCEAN COUNTY BOARD OF COMMISSIONERS, NJ AT THE MEETING REFERENCED THEREON

*Michelle I. Gunther*

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Clerk Of The Board

CONTRACT NO. MUST BE ON ALL  
PAPERS, DOCUMENTS, INVOICES, VOUCHERS  
No. B2023-21

RESOLUTION

February 1, 2023

WHEREAS, on January 10, 2023, pursuant to legal advertisements therefor, sealed bids were received for the FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT NO. II for the County of Ocean; and

WHEREAS, at the advertised time, one response was received from the following bidder:

<u>Name of Bidder</u>	<u>Address of Bidder</u>
Chef's Depot	67 Rt. 59 Spring Valley, NY 10977 (845) 414-2402

; and

WHEREAS, after the receipt and examination of same, the County Purchasing Agent has now recommended to this Board that the sole qualified bid, according to specifications, namely that of, CHEF'S DEPOT be accepted.

NOW, THEREFORE, BE IT RESOLVED by the BOARD OF COMMISSIONERS of the COUNTY OF OCEAN, STATE OF NEW JERSEY, as follows:

1. The Director and Clerk of this Board are hereby authorized and directed to enter into a contract accepting the bid for the Furnishing, Delivery and Installation of Kitchen Equipment for the Corrections Department No. II. The contract shall be in effect from date of award through January 31, 2024 a period of one (1) year, or until delivery is complete unless otherwise stated. The County reserves the right to extend the term of the contract pursuant to N.J.S.A. 40A:11-15 as follows:

CHEF'S DEPOT for one (1) item, to wit:

ITEM NO. 1.

For a Total Lump Sum Award Item No. 1 of \$63,978.40.

2. Payments for the equipment and services to be acquired by this contract shall be made upon the approval of vouchers submitted by the successful bidder in accordance with the requirements of the Board of Commissioners and subject to the Board of Commissioners customary procedures. Delivery shall be made upon receipt of a Purchase Order issued by the Ocean County Department of Purchase, upon which delivery locations and needed quantities shall be indicated.

3. Funds for the equipment and services shall be available within the following funding Source: Corrections Department O.E.

4. The contract number must be placed on all papers, documents, invoices and vouchers pertaining to said contract, the number being B2023-21.

5. Be it further resolved that certified copies of this Resolution shall be made available to the County Auditor, County Director of Purchase, Department of Finance, Corrections Department, and Chef's Depot, the successful bidder.

Bid No. TBD

FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT NO. II

FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT NO. II

Line Item	Description	Quantity	Unit of Measure	Unit Cost	Total Cost	Comments
1	Furnishing, Delivery and Installation of Kitchen Equipment for the Corrections Department, As Specified, or Equal	1	LS	\$63,978.40	\$63,978.40	
TOTAL					\$63,978.40	

**✓ ITEM #1 – FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT**

**COMPLIANCE**

**YES      NO**

**60", 10 OPEN BURNER GAS RANGE, SOUTHBEND MODEL 4601DD, AS SPECIFIED OR EQUAL**

**GENERAL**

Model: Southbend Ultimate Restaurant Range, or equal

Commercial gas range 60-3/4" wide with a 37" high cooking top

Ten (10) non-clog burners

Standard grates

Standing pilot

Two (2) standard ovens with battery spark ignition

Includes one (1) rack per oven

Stainless steel front, sides, shelf & 6" adjustable legs

420,000 BTU

4" Stainless steel front rail, stainless steel front and sides

Front located manual gas shut-off to entire range

Four (4) removable, cast iron grate tops (rear holds up to 14" stockpot)

Standing pilot for open top burners

Battery spark ignition for oven bases

**Exterior Finish:** Stainless steel front, sides and shelf standard.

**Range Top:** 27" deep cooking surface

Center-to-center measurements between burners not less than 12", side-to-side or front-to-back

Two (2) removable one-piece drip trays provided under burners to catch grease drippings.

**Flue Riser:** 22.5" high flue riser standard with heavy-duty shelf.

**Oven Door:** Spring assisted, counterweight door.

**Oven Interior:** Double sided, full porcelain enamel oven cavity, coved corners.

**Legs:** 6" stainless steel adjustable legs standard (with casters).

**Pressure Regulator:** Factory installed.

Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep.

Full sized pans fit both ways.

One (1) rack with two-position side rails.

**Warranty:** 1-year warranty

**ITEM #1 – FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT (CONT'D)**

**COMPLIANCE**  
**YES**      **NO**

**CONVECTION OVEN, GAS, BLODGETT MODEL ZEPHAIRE-100-G, AS SPECIFIED, OR EQUAL**

**GENERAL**

Natural Gas	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Double-deck	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Standard depth	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Capacity: Five (5) 18" x 26" pans per compartment	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Solid state infinite controls with 60 min. manual timer	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Two-speed fan	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Flue connector	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dependent glass doors	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Interior light	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Stainless steel front, sides & top	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6" stainless steel legs	<input checked="" type="checkbox"/>	<input type="checkbox"/>
100,000 BTU	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Two (2) 115v/60/1-ph, 6.0 amps	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2-wire with ground cord & plug	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1/2 hp	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Top Oven: Solid State infinite control with 60 min. manual timer	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Bottom Oven: Solid State infinite control with 60 min. manual timer	<input checked="" type="checkbox"/>	<input type="checkbox"/>
One (1) set of at least four (4) 6" legs, adjustable, stainless steel	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Awarded vendor shall be responsible for venting the machine	<input type="checkbox"/>	<input type="checkbox"/>

**Exterior Construction**

Stainless steel front, top, sides and legs	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dual pane thermal glass windows encased in stainless steel doorframes	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Powder coated door handle with simultaneous door operation	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Triple-mounted pressure lock door design with turnbuckle assembly	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Removable front control panel	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Solid mineral fiber insulation at top, back, sides and bottom	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**Interior Construction**

Double-sided porcelainized baking compartment liner (14 gauge)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Aluminized steel combustion chamber	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dual inlet blower wheel	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Five (5) chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing	<input type="checkbox"/>	<input type="checkbox"/>

**ITEM #1 – FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT (CONT'D)**

**COMPLIANCE**  
**YES**      **NO**

**CONVECTION OVEN, GAS, BLODGETT MODEL ZEPHAIRE-100-G, AS SPECIFIED, OR EQUAL (CONT'D)**

**Operation**

Dual Flow Gas system combines direct and indirect heat	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Electronic spark ignition control system	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Removable dual tube burners	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Pressure regulator and manual gas service cut-off valve located in front control area	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Air mixers with adjustable air shutters	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Solid-state thermostat with temperature control range of 200°F to 500°F	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Two-speed fan motor	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1/2 horsepower blower motor with automatic thermal overload protection	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Control area cooling fan	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Interior oven lights	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**ELECTRIC FOOD SLICER, GLOBE MODEL SG13, AS SPECIFIED, OR EQUAL**

**GENERAL**

Heavy Duty Advanced Slicer, Manual Operation	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Tilting carriage accommodates up to 13.75" H X 8" D X 11" W large products	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Carriage tilt interlock – prevents knife exposure when carriage is tilted and prevents slicer from operating	<input checked="" type="checkbox"/>	<input type="checkbox"/>
13" steel knife	<input checked="" type="checkbox"/>	<input type="checkbox"/>
LCD display	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4-hour cleaning notification	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Top-mounted removable sharpener with synthetic diamond surfaces	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Knife cover interlock	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Home start	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Close to stop	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Interlocked tilting carriage	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Auto on/off with adjustable timer	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Kickstand	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Seamless anodized aluminum base	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1/2 HP continuous knife motor	<input checked="" type="checkbox"/>	<input type="checkbox"/>
115v/60/1-ph, 2.0 amps	<input checked="" type="checkbox"/>	<input type="checkbox"/>
No Voltage Release prevents inadvertent reactivation of slicer in the event of interlock or power interruption	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Interlock prevents slicer operation without knife cover in place	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Made in USA	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2 year parts & labor slicer warranty	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Introduced on: February 1, 2023	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Automatic sharpening stop warranty	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**ITEM #1 – FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT (CONT'D)**

**COMPLIANCE**  
**YES**      **NO**

**ELECTRIC FOOD CUTTER, HOBART MODEL 84145, AS SPECIFIED OR EQUAL**

**GENERAL**

Food Cutter with #12 attachment hub

5-pound capacity

14" stainless steel bowl

1725 RPM knife rotation

Pull/push on/off switch

**Electrical:** 115/60/1 and 230/60/1

**Motor:** 1/2 H.P., fan cooled, permanently lubricated ball bearings and totally enclosed within the machine.

Single-phase is capacitor start, induction-run.

**Switches:** Single-phase is double-pole single throw.

The bowl cover and switch are interlocked so that the machine cannot be turned on until the bowl cover is locked in place, nor can the bowl cover be raised with the switch in the "ON" position.

**Cord and Plug:** 6 foot flexible cord with plug per NEMA configuration.

**Bowl:** Rotates at 22 RPM. 14 1/16" inside diameter. Forged from a single sheet of stainless steel and easily removed for cleaning.

**Knives:** Rotate at 1725 RPM. The blades, made of special cutlery grade stainless steel, are secured to a hub as a unit, which may be removed from the knife shaft without change of knife clearance adjustment.

Stainless steel knife comb included.

**Base:** One-piece burnished aluminum casting with plated steel of stainless steel and easily removed for cleaning.

**Standard Equipment:** Consists of Food Cutter with 14" stainless steel bowl, cutlery grade stainless steel knives with stainless steel knife comb and 3" stainless steel legs with rubber feet.

**Warranty:** 1-year warranty on parts and labor



**ITEM #1 – FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT (CONT'D)**

**COMPLIANCE**  
**YES**      **NO**

**7 QUART PLANETARY MIXER, VOLLRATH MODEL MIX1007, AS SPECIFIED OR EQUAL**

**GENERAL**

Planetary Mixer, countertop	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7 quart	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dimensions: 13-1/8" W x 17-3/4" D x 20-1/4" H	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5-speed direct drive transmission	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Digital timer with automatic stop	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Includes:	<input checked="" type="checkbox"/>	<input type="checkbox"/>
• safety guard		
• stainless steel bowl		
• flat beater		
• wire whisk		
• dough hook	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Non-skid rubber base	<input checked="" type="checkbox"/>	<input type="checkbox"/>
0-30 minute digital timer stops the mixer when timer ends	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1/3 HP	<input checked="" type="checkbox"/>	<input type="checkbox"/>
110-120v/60/1-ph	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6 amps	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6-foot corded plug	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2 year warranty on parts	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1 year warranty on labor	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5 year warranty on belt	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**60 QUART PLANETARY MIXER, GLOBE MODEL SP60, AS SPECIFIED OR EQUAL**

**GENERAL**

3-speed (fixed)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Cast iron body	<input checked="" type="checkbox"/>	<input type="checkbox"/>
60 qt. stainless steel bowl	<input checked="" type="checkbox"/>	<input type="checkbox"/>
#12 attachment hub	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Includes:		
• stainless steel removable bowl guard with built-in ingredient chute		
• stainless steel wire whip		
• aluminum flat beater		
• aluminum spiral dough hook		
• bowl truck	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Safety interlocked bowl lift	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Gear-driven	<input checked="" type="checkbox"/>	<input type="checkbox"/>
High torque transmission	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Heat-treated hardened steel alloy gears & shafts	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Adopted on: February 1, 2023  
 Original Resolution: 20230010

**ITEM #1 – FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT (CONT'D)**

**COMPLIANCE**

**YES**      **NO**

**60 QUART PLANETARY MIXER, GLOBE MODEL SP60, AS SPECIFIED OR EQUAL (CONT'D)**

Thermal overload protection	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Front-mounted digital touchpad controls with 60-minute digital timer & last batch recall	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Non-slip rubber feet	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Cast iron body	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Enamel gray finish	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3 HP motor	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6-foot cord and ground plug	<input checked="" type="checkbox"/>	<input type="checkbox"/>
220v/60/1-ph	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2 year parts & labor warranty	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1 year parts only warranty on agitator and hub accessories	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**BUN/SHEET PAN RACK, CHANNEL MANUFACTURING OR EQUAL**

**GENERAL**

Bun Pan Rack	<input checked="" type="checkbox"/>	<input type="checkbox"/>
All-Welded	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Economy Series	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dimensions: 20.5" W x 26" D x 70.25" H; 34 Lbs.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Aluminum Construction	<input checked="" type="checkbox"/>	<input type="checkbox"/>
End Load	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3" Angle Spacing	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Minimum of twenty (20) 18" x 26" pans (two (2) per shelf)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5" Swivel Stem Casters; Model # CSS450	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Made in USA	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Lifetime warranty against rust and corrosion.	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**ICE MAKER WIT ICE BIN, CRESCENT-CUBE STYLE, MODEL KM-1900S J (3), HOSHIZAKI, AS SPECIFIED, OR EQUAL**

**GENERAL**

Base Unit: 48"W	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Stackable	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Air-cooled	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Self-contained condenser	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Production capacity up to 1875 lb/24 hours at 70°/50°	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Stainless steel exterior	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Up to 1933 lbs. of ice production per 24 hours	<input checked="" type="checkbox"/>	<input type="checkbox"/>
R-404A refrigerant	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Water Filtration System (triple configuration, 19.15" H (manifold & cartridge))	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Introduced on: February 1, 2023

Official Resolution#: 2023000166

**ITEM #1 – FURNISHING, DELIVERY AND INSTALLATION OF KITCHEN EQUIPMENT FOR THE CORRECTIONS DEPARTMENT (CONT'D)**

	<u>COMPLIANCE</u>	
	<u>YES</u>	<u>NO</u>
<b><u>ICE MAKER WIT ICE BIN, CRESCENT-CUBE STYLE, MODEL KM-1900S J (3), HOSHIZAKI, AS SPECIFIED, OR EQUAL (CONT'D)</u></b>		
Minimum of 208v/60/1-ph	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14.5 amps	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Ice Bin:</b> 48"W, top-hinged front-opening door, 800-lb ice storage capacity, for top-mounted ice makers with stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
1-Year warranty on entire water filtration system & replaceable elements	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3-Year warranty for parts & labor on ice bin	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3-Year warranty for parts & labor on entire machine	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5-Year warranty for parts & labor on evaporator	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5-Year warranty for parts on compressor & air-cooled condenser	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**WORK TABLE WITH STAINLESS STEEL TOP, EAGLE GROUP, SPEC-MASTER SERIES, AS SPECIFIED OR EQUAL**

	<u>COMPLIANCE</u>	
	<u>YES</u>	<u>NO</u>
<b>GENERAL</b>		
Dimensions: 144"W x 30"D	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14/300 series stainless steel top, rolled edge on front & back	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Adjustable 18/300 series stainless steel undershelf with marine edge	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Uni-Lok, or equal, gusset system	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Eight (8) stainless steel legs & adjustable bullet feet	<input checked="" type="checkbox"/>	<input type="checkbox"/>