



RESOLUTION 2012 - 88

**A RESOLUTION OF THE CITY COUNCIL OF THE  
CITY OF SUNNYSIDE, WASHINGTON, AUTHORIZING  
DISPOSITION OF SURPLUS EQUIPMENT,  
AND ACCEPTING BID AND AUTHORIZING  
PURCHASE OF OVEN**

**WHEREAS**, the Corrections Department of the City of Sunnyside has changed procedures and providers used in the food service of the Jail and as a result has several pieces of kitchen equipment that are surplus to the needs and uses of the Department and the City of Sunnyside; and

**WHEREAS**, the City Council of the City of Sunnyside finds and determines that the property listed in Exhibit "A" attached hereto and incorporated herein by this reference, and as hereafter described, is surplus to the uses and needs of the City of Sunnyside and should be disposed of in accordance with law, including but not limited to, the sale of any such equipment to RECO Supply, or as determined appropriate by the Interim City Manager; and

**WHEREAS**, the Corrections Department has the need for a Convection Oven in order to cook meals for the Jail Inmates due to this change in procedures; and

**WHEREAS**, the meal provider, Correctional Industries (CI), has been supplying pre-packaged meals for the Jail in the form of breakfast and lunches since January 2012. These meals do not require cooking however the pre-packaged dinners require the use of a convection oven to re-heat the flash frozen meals; and

**WHEREAS**, the Corrections Department Director has received two quotes for Ovens and has determined the best option for the Department is a Royal Oven from

RECO out of Union Gap in the amount of \$3,213.00, plus applicable taxes (Exhibit "B");  
and

**WHEREAS**, the City Council finds and determines that such actions as authorized herein are in the best interests of residents of the City of Sunnyside and will promote the general health, safety and welfare.

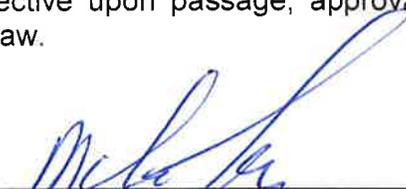
**NOW, THEREFORE, IT IS HEREBY RESOLVED BY THE CITY COUNCIL OF THE CITY OF SUNNYSIDE, WASHINGTON**, as follows:

**Section 1.** That the property listed and described in Exhibit "A" is hereby declared surplus to the uses and needs of the City of Sunnyside; and the Interim City Manager is hereby authorized to dispose of such surplus property in any manner deemed lawful and in the best interests of the City of Sunnyside, including but not limited to, the sale to RECO Supply, or other appropriate disposition.

**Section 2.** The acquisition of an oven described in the recitals above and included in Exhibit "B" attached hereto and included herein by this reference, from the dealer as provided by State law, and for the price stated therein, including applicable taxes, is hereby approved.

**Section 3.** This Resolution shall be effective upon passage, approval and signatures hereon in accordance with law.

**PASSED** this 10<sup>th</sup> day of December, 2012.

  
\_\_\_\_\_  
MIKE FARMER, MAYOR

**ATTEST:**

  
\_\_\_\_\_  
DELILAH SAENZ, CITY CLERK

**APPROVED AS TO FORM:**

  
\_\_\_\_\_  
KERR LAW GROUP, LLP  
Attorneys for the City of Sunnyside

EXHIBIT "A"

Items for Surplus:

Wells Steam Table

Curtis Coffee Maker

Berkell Food Slicer

Vulcan Snorkle Range

Market Force Kettle

Item #



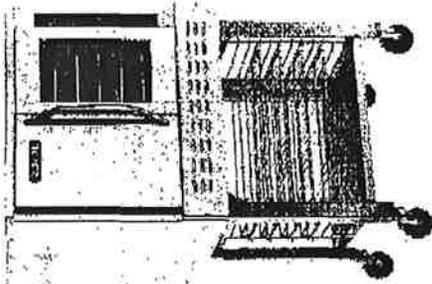
# RCO Convection Oven Series

### STANDARD FEATURES:

- \* Standard Depth, accommodates full size Sheet Pans side to side.
- \* Battery Depth, accommodates 1/2 size Sheet Pans front to back and side to side.
- \* 80,000 BTU oven burner in Bakery Design, 70,000 BTU in Standard Design for rapid heat up and recovery.
- \* Electric thermostat adjustable from 150° to 500° F.
- \* Two speed motor to select best air circulation for desired results.
- \* Air deflector strategically placed around the blower for efficient air circulation.
- \* Cool Touch Controlled back for protection.
- \* Electronic grill with 100% safety.
- \* Glass Window in the right hand door next to controls with two interior lights for the chef's easy observe food product.
- \* Oven interior is porcelain coated for protection from spills.
- \* Both doors feature stainless steel interior and exterior for durability and ease in cleaning.
- \* Oven door swings open 135 degrees for easier access for loading and removing pans.
- \* 5 Chrome plated racks standard with 11 positions.
- \* All S/S Front, sides and Top construction.
- \* Unique S/S table design requiring no additional flue extensions.

### OPTIONS:

- \* Stainless Steel Bottom Shelf Stand (Single Deck ovens only).
- \* Extra Rack Storage (Single Deck ovens only).
- \* Stacking Kit to stack (2) Single Deck units (includes 6" legs).
- \* Heavy Duty Casters, Set of 4 (2 locking, 2 non locking).
- \* Extra Oven Racks.
- \* Glass View Door for Left Side (right side is standard).
- \* Direct Connect Vent Kit.



**RCO-1 Shown  
With Optional  
Rack Guides,  
Racks, and Casters**

Royal Convection Ovens are engineered for outstanding performance, long life and maximum value. They are constructed with a rugged interior frame, stainless steel sides, top and front. The interior surfaces are porcelain coated for durability and easy cleaning. The single oven chamber accommodates full size sheet pans. Unlike many other brands we include as standard a glass viewing door on the right, adjacent to the controls for easier regulation while monitoring the food product inside. In addition, our unique design permits stacking two single ovens in the field with simple tools and requires no additional flue extension kit.



1



Ron Mykkel

From: Steve Clark/sales <sales@recoinc.com>  
Sent: Tuesday, November 20, 2012 2:15 PM  
To: ron@recoinc.com  
Subject: Fax Request for contact

Ron, time to serve the people in service

steve

----- Original Message -----  
From: "Steve Clark" <sales@recoinc.com>  
To: sales@recoinc.com  
Sent: Tuesday, November 20, 2012 1:59 PM  
Subject: Request for contact

I am contacting you from the City of Sunnyside's Police Department. We have some kitchen equipment needs and surplus equipment we would like to deal out. Please contact me at your earliest convenience. Thank you

Sgt. Andrew Castellucci  
Sunnyside Police Department  
Communications / Communications Division  
Taser ECD Instructor  
acastellucci@ci.sunnyside.wa.us  
401 Homer Street  
Sunnyside WA 98944  
Tel: 509.836.6211  
Fax: 509.836.6209

4 boxes 36 Grindic  
→ 1 CONV. 1 STD  
- 59AL Kettle  
- Street Table w/ waffle prep  
- Office Art no chair  
- metal stool



CONNECTIONS OWN

Disclaimer: This email and any files transmitted with it are confidential and intended solely for the recipient. If you are not the named addressee you should not disseminate, distribute, copy or alter this email. Any views or opinions presented in this email are solely those of the author and might not represent the City of Sunnyside. Warning: Although City of Sunnyside has taken reasonable precautions to ensure no viruses are present in this email, the company cannot accept responsibility for any loss or damage arising from the use of this email or attachments.

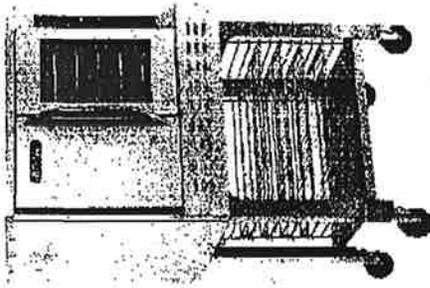


Item # **RCO**  
**Convection**  
**Oven Series**



**STANDARD FEATURES:**

- ▶ Standard Depth, accommodates full size Sheet Pans side to side.
- ▶ Bakery Depth, accommodates full size Sheet Pans front to back and side to side.
- ▶ 80,000 BTU oven burner Bakery Depth, 70,000 BTU in Standard Depth for rapid heat up and recovery.
- ▶ Electric thermostat adjustable from 150° to 500°F.
- ▶ Two speed motor to select heat as a function for desired results.
- ▶ Air circulation strategically placed around the blower for efficient circulation.
- ▶ Cool Touch Controls set back for protection.
- ▶ Electronic ignition with 100% safety.
- ▶ Glass Window in the right hand door next to controls with two interior lights let the chef easily observe food product.
- ▶ Oven interior is porcelain coated for protection from spills.
- ▶ Both doors feature stainless steel hinges and extenders for durability and ease in cleaning.
- ▶ Oven doors swing open 135 degrees for easier access for loading and removing pans.
- ▶ 5 Chrome plated racks standard with 11 positions.
- ▶ All SS Front, sides and Top construction.
- ▶ Unique Stackable design requiring no additional flue extensions.



**RCOS-1 Shown**  
**With Optional**  
**Rack Guides,**  
**Racks, and Casters**

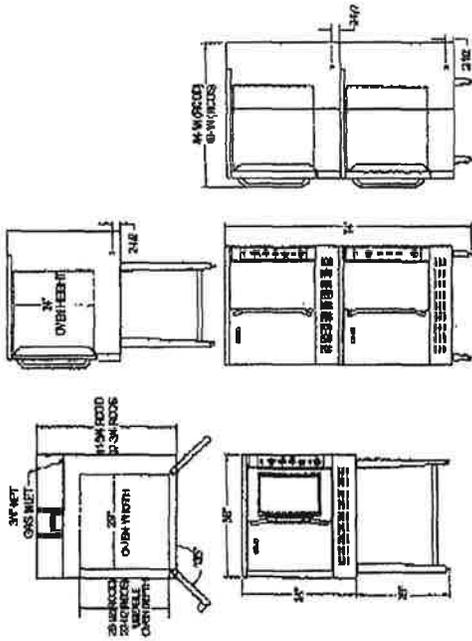
**OPTIONS:**

- ▶ Stainless Steel Bottom Shelf/Stand (Single Deck ovens only).
- ▶ Extra Rack Storage (Single Deck ovens only).
- ▶ Stacking Kit to stack (2) Single Deck units (includes 6" legs).
- ▶ Heavy Duty Casters, Set of 4 (2 locking, 2 non locking).
- ▶ Extra Oven Racks.
- ▶ Glass View Door for Left Side (right side is standard).
- ▶ Direct Connect Vent Kit.

Royal Convection Ovens are engineered for outstanding performance, long life and maximum value. They are constructed with a rugged interior frame, stainless steel sides, top and front. The interior surfaces are porcelain coated for durability and easy cleaning. The single oven chamber accommodates full size sheet pans. Unlike many other brands, we include as standard a glass viewing door on the right, adjacent to the controls for easier regulation while monitoring the food product inside. In addition, our unique design permits stacking two single ovens in the field with simple tools and requires no additional flue exhaust kit.



***RCO Connection Oven Specifications***



**Standard Depth**

| MODEL NO. | WIDTH | DEPTH   | NUMBER* OF BURNERS | TOTAL BTU | SHIP WEIGHT |
|-----------|-------|---------|--------------------|-----------|-------------|
| RCDS-1    | 38"   | 40-1/4" | 2                  | 70,000    | 500 Lbs.    |
| RCDS-2    | 38"   | 40-1/4" | 4                  | 140,000   | 1000 Lbs.   |

\* Note: \$3,000 BTU/Hr. each burner.

**Bakery Depth**

| MODEL NO. | WIDTH | DEPTH   | NUMBER* OF BURNERS | TOTAL BTU | SHIP WEIGHT |
|-----------|-------|---------|--------------------|-----------|-------------|
| RCOD-1    | 38"   | 44-1/4" | 2                  | 80,000    | 600 Lbs.    |
| RCOD-2    | 38"   | 44-1/4" | 4                  | 160,000   | 1100 Lbs.   |

\* Note: \$3,000 BTU/Hr. each burner.

Electrical requirements: 120VAC, 50-60Hz, Single phase.

8 amps per oven (single).

Two speed motor (1725 / 1140 RPM), 1/2 HP.

Provided with 6' power cord fitted with a standard three prong grounded plug.

Gas Connection: 3/4" NPT on the right hand rear of the appliance

The pressure regulator (supplied) is to be connected here by the installer.

Gas pressure: 5" W.C. - Natural Gas

10" W.C. - Propane

Combustible Clearances: 6 inches sides

6 inches rear

Non-combustible Clearances: 0 inches sides

0 inches rear

Specify type of gas and altitude, if over 2,000 feet, when ordering.

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

3245 CORRIDOR DR. MIRA LOMA, CA. 91752 951.368.1800 FAX 951.368.7511