

NEIL ABERCROMBIE  
GOVERNOR



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**STATE OF HAWAII**  
DEPARTMENT OF HUMAN SERVICES  
HAWAII PUBLIC HOUSING AUTHORITY  
1002 NORTH SCHOOL STREET  
POST OFFICE BOX 17907  
Honolulu, Hawaii 96817

IN REPLY REFER TO:

July 9, 2014

TO: Interested Parties

FROM: Rick T. Sogawa   
Procurement Officer

SUBJECT: Request for Information (RFI) for 30" Slide-In Gas Range  
RFI No. PMB-2014-27

The Hawaii Public Housing Authority (HPHA) is seeking written comments regarding the attached minimum requirements and technical specifications of 30" slide-in gas range in preparation of a planned Invitation for Bids (IFB) to furnish 30" slide-in gas ranges for State and Federal public low income properties statewide. The IFB will be open to all business entities furnishing ranges to consumers.

Written comments, suggestions, feedback on the minimum requirements and technical specifications are appreciated by Thursday, July 17, 2014 via email or postal mail, and may be directed to:

Ms. Tammie Wong  
Contract and Procurement Office  
Hawaii Public Housing Authority  
1002 N. School Street  
Honolulu, Hawaii 96817  
Phone: (808) 832-6090  
Email: Tammie.Y.Wong@hawaii.gov

Responses received will assist the HPHA in issuing a solicitation with minimum requirements and technical specifications conforming to common industry standard so as to maximize and promote competition. The HPHA reserves the right to incorporate or not incorporate into the planned IFB any recommendations made in response to this RFI considering the best interest of the agency.

Participation to this RFI is optional and is not required in order to respond to any subsequent procurement solicitations issued by the HPHA. Neither the HPHA nor the interested parties responding has any obligation under this RFI.

Thank you for your attention to this request.

**Minimum Requirements and Technical Specifications**  
**30" Slide-In Gas Range**  
**RFI No. PMB-2014-27**

Company: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Please review the minimum requirements and technical specifications below and provide your comments and suggestions in the "Comments/Suggestion" column. Please feel free to attach additional write-up if your comments require additional space.

**Minimum and/or Mandatory Requirements for the Range**

		Comments/Suggestions
<b>1. Product Identification and Ordering</b>		
a.	Submit the catalog cut(s) and user manual for the make/model offered in the bid	
b.	Manufacturer's standard nameplate placed on the ranges according to the manufacturer's standard practice	
c.	Nameplate securely fastened to the main part of each range in an accessible place	
d.	Range bear a permanent record of the manufacturer's name and address, model, serial number, manufacturer's normal hourly BTU input rating for the oven, broiler and top burners	
<b>2. Product Literature Certifications</b>		
a.	Include one (1) printed copy of factory literature for the model offered in the bid	
b.	Energy Efficiency Ratings marked on all appliance documents submitted with the bid	
c.	Submit the UL Listing and a copy of UL labels in brochure with the bid. Brochure should include the model offered and noted by pen indicating the item(s) that are included in the bid	
<b>3. Product Quality and Workmanship</b>		
a.	Range offered shall be of a make and general type which has been manufactured for at least one (1) year	

**Technical Specifications for Free Standing Electric Ranges**

		Comments/Suggestions
<b>1. Ranges shall be:</b>		
a.	White or off-white in color	
b.	Cabinet type and free standing flush-to-wall with open cook top, oven and broiler below	
c.	Compliant with the construction and performance requirements of the American National standard Institute (ANSI) Z21.1 and Z21.20 as applicable (Latest Revision)	
c.	Equipped with anti-tipping device; Successful Bidder to provide if the anti-tipping device is not supplied by the manufacturer	
<b>2. Width, Height and Depth</b>		
a.	30 inches in width; actual width dimension may be plus or minus one inch (+/- 1") of normal size	
<b>3. Operating Services</b>		
a.	Certified by AGA or a third party certifier acceptable to the HPHA that range is tested and comply with the ANSI Z21.1 for operation with natural, mixed or liquid petroleum gas (LPG)	
b.	Provide acceptable certification/evidence of compliance with ANSI Z21.1 for operation with natural, mixed or liquid petroleum gas (LPG), which shall be a photocopy of the AGA Appliance Certificate or a list including the igniter device in the AGA "Directory of Certified Appliances and Accessories."	

Company: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

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4. Applicable Specifications	Comments/Suggestions
a. Includes oven light	
b. Gas valves shall either be 1) convertible orifice or 2) fixed orifice hood and provided with a convertible gas pressure regulator	
c. Minimum of four (4) burners	
d. Each burner shall be rated at no less than 7,000 BTU and no more than 14,000 BTU with simmer settings rated at no less than 5,000 BTU per hour	
e. Simmer settings shall be similar to a "high-low" type	
f. Equipped with oven and range controls on the front or back panel	
g. If the control switches are located on the front panel, the controls shall be below the cooking surface and above the oven door and designed so that the knobs will be protected from overheating when range is in used for broiling	
h. Each top burner shall be provided with a porcelain enamel cast iron or steel grate	
i. All burners shall be equipped with automatic ignition of the gas and shall meet applicable ANSI Z21.20 requirements	
j. Electric ignition system may be a spark, coil, glow bar or a combination of these features	
k. The oven burner ignition failure shall activate a mean for shutting off gas to the oven burner	
l. Range top shall be hinged at the back for easy cleaning and access to burners, valves, and pilot(s)	
m. Range top may have a supporting rod to hold the range top in raised position or be removable. The supporting rod, when in a raised position, shall be designed to prevent accidental closing of the range top. A counter-balanced top is also acceptable.	
n. Range top shall be designed to hold the burner grates in position when the range top is raised	
o. Blanket-type insulation shall be made of glass fiber, installed in a manner to prevent sagging, and of sufficient thermal efficiency to meet surface and handle temperature tests specified in American Standard Z21.1 (Latest Revision)	
p. Oven, burner box, and broiler section shall be porcelain enamel coated steel or stainless steel	
q. Broiler section shall be either of the pull-out type or of the swing-door type	
r. Stops shall be provided so that oven racks and broiler pans cannot be completely pulled out by accident	
s. Oven thermostat control shall be provided for controlling oven temperatures down to 140 degrees Fahrenheit	
t. Oven doors shall be of drop-shelf type, counter balanced and provided with a device which shall hold the door fully closed	
u. Range shall include oven window	
v. Oven door hinges shall permit removal and replacement of hinge brackets and parts subject to wear	
w. Oven doors shall provide means for adjusting a misaligned door	

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Contact Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

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		Comments/Suggestions
x.	Oven vent shall be designed to deflect moisture and fumes away from the wall behind the range	
y.	Aeration bowls shall be corrosion-resisting steel, plated steel, or steel coated with porcelain enamel	
z.	Exterior surface of gas range shall be porcelain enamel or stainless steel with exception of body sides, which may be finished in synthetic baked-on enamel capable of withstanding 250 degrees Fahrenheit and include trims in accordance with the manufacturer's standard practice	
aa.	Back guard, manifold shield, aeration bowls, and burners may be porcelain enamel	
ab.	Body of the range, back panel, legs, and/or base shall be porcelain enamel, backed-on enamel, galvanized or aluminized steel	
ac.	Ranges shall be provided with removable porcelain enameled or stainless steel drip pan(s) or shall be provided with a one (1) piece combination drip-pan and cook top.	
ad.	The pans shall have a minimum 1/8-inch vertical lip to collect spillovers and shall have a handle or other means so that it can be easily pulled out of the front of the range	
ae.	Oven door shall be removable oven door	
af.	Range shall have one (1) broiler rack and two (2) oven racks	
ag.	Range shall be equipped with at least two (2) leg levers	
ah.	Appliance connector shall be equal in performance and construction adhering to ANSI Z21.24 (Latest Revision). Fitting and line size shall match existing connector supplied in four feet (4') lengths	
ai.	Appliance connector shall be suitable for use with synthetic gas at operating pressure of existing gas system.	