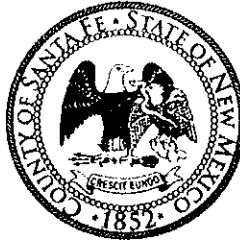


Daniel "Danny" Mayfield
Commissioner, District 1

Virginia Vigil
Commissioner, District 2

Robert A. Anaya
Commissioner, District 3



Kathy Holian
Commissioner, District 4

Liz Stefanics
Commissioner, District 5

Katherine Miller
County Manager

MEMORANDUM

TO: Santa Fe Board of County Commissioners

FROM: Steve Shepherd
Health & Human Services Division

VIA: Katherine Miller, Santa Fe County Manager

DATE: June 1, 2011

SUBJECT: Acceptance of Indefinite Quantity Price Agreement #2011-0186-CSD/TRV, a Price Agreement with Escudo Restaurant Solutions, dba Chef Link for the purchase, delivery and installation of kitchen equipment for the Santa Fe County Senior Centers.

ISSUE:

Santa Fe County is requesting to enter into Agreement #2011-0186-CSD/TRV with Escudo Restaurant Solutions, dba Chef Link for the purchase, delivery and installation of kitchen equipment for the Santa Fe County Senior Centers.

BACKGROUND:

On June 1, 2011 three bids were received for the Purchase, Delivery and Installation of Kitchen Equipment; Chef Link was selected as the lowest bidder.

RECOMMENDATION:

Santa Fe County requests award of Agreement #2011-0186-CSD/TRV, Indefinite Quantity Price Agreement with Escudo Restaurant Solutions, dba Chef Link to provide Kitchen Equipment for the Santa Fe County Senior Centers at the Tuesday, June 14, 2011 BCC Meeting. The Price Agreement will be for a term of two (2) years. Santa Fe County will enter into this Agreement utilizing the NMSA 1978 sec 13-1-103 Invitation for bids. This agreement may be used by other County Departments.



**SANTA FE COUNTY
PRICE AGREEMENT
FOR DELIVERY AND INSTALLATION OF
KITCHEN EQUIPMENT**

THIS AGREEMENT is made and entered into by and between Santa Fe County, New Mexico, a New Mexico political subdivision, (hereinafter "**County**") and Escudo Restaurant Solutions, LLC, dba Chef Link, authorized to do business in the State of New Mexico, (hereinafter "**Contractor**").

IT IS MUTUALLY AGREED BETWEEN THE PARTIES:

1. DEFINITIONS

- A. "**County**" shall mean the County of Santa Fe, New Mexico
- B. "**Using Department or Department**" shall mean a Department, Commission or Board of Santa Fe County.
- C. "**Purchase Order**" shall mean a fully executed Purchase Document issued by the County Purchasing Department that specifies the items and services to be provided by the Contractor.
- D. "**Price Agreement**" means this indefinite quantity Price Agreement which requires the Contractor to supply and install specified kitchen equipment to a Using Department which issues a Purchase Order.
- E. "**Price**" means the fixed rates and prices paid by the County and its Departments for the delivery and installation of certain kitchen equipment that is the subject of this Price Agreement and as specifically described in Attachment A.

2. GOODS TO BE PROVIDED

- A. **Purchase.** Attachment A of this Price Agreement are the prices for the Contractor's services and deliverables. Attachment A also indicates all the specifications included in the prices for all new items and services that are subject of this Price Agreement.
- B. **Items Listed on Attachment A.** The County may issue Purchase Orders for the purchase of the services and items listed on Attachment A. Any item ordered by the County must be a listed item and service described on Attachment A. All orders issued hereunder must bear both an order number and the number of this Price Agreement (No. 2011-0186-CSD/TRV).
- C. **Quantities.** It is understood that this is an indefinite quantity Price Agreement and the County may purchase any quantity of the items and services listed on Attachment A on an as needed basis. No guarantee or warranty is made or implied that any order for any definite quantity will be issued under this Price Agreement. The Contractor is required to accept the Purchase Order and furnish the item(s) and service.
- D. **Specifications.** The items and services furnished under this Price Agreement shall meet or exceed the specifications provided in the Information for Bidders, IFB# 2011-0186-CSD/TRV including all Addenda. Orders issued pursuant to this Agreement must show the applicable Price Agreement item(s), number(s) and prices.
- E. **Delivery Instructions, Late Delivery and Installation Liquidated Damages; Acceptance and Return of Items.**

1. The Contractor shall provide with each item delivered an invoice listing the order number and Price Agreement number.
2. The Contractor shall deliver items ordered by the County no later than fourteen (14) calendar days of the date of the Contractor's receipt of a Purchase Order. Any requested installation of items shall be completed within thirty (30) calendar days from the date the item is delivered to the requested site. Unless otherwise agreed to or waived by the parties, any item or service not delivered or completed within the times stated herein will be considered late delivery or late performance.
3. Timely delivery and installation of the items are of the essence in the performance of this Price Agreement. Because damage or costs incurred by the County or its Using Departments due to late delivery and installation of an item(s) cannot be accurately assessed, Contractor agrees to pay as liquidated damages to the County \$100 per day that an item(s) is delivered or installed late based on the delivery and installation times described in Paragraph 2 above.
4. Whenever the Department does not accept any item and returns it to the Contractor, all related documentation furnished by the Contractor shall also be returned.
5. The Department will inform the Contractor within five (5) business days that a delivered item(s) is unacceptable by the Department.
6. Prices listed in Attachment A, for each item, shall be the fixed prices and rates for the items and services.

F. Warranties and Operating Manuals

1. Contractor warrants that the items and services provided under this Price Agreement are covered by the most favored commercial warranties the Contractor gives to any customer for such items and services. The Contractor shall not disclaim any warranties of fitness for a particular purpose or warranty of merchantability.
2. For all items provided, delivered and/or installed by Contractor, Contractor shall furnish a written warranty for workmanship and parts and service for a minimum period of one (1) year from the date of delivery and/or installation. Contractor's installation shall include prompt follow-up service by the Contractor for items delivered and/or installed.
3. For all item(s) provided, delivered and/or installed by Contractor, upon delivery and/or installation of item(s) the Contractor shall furnish the County and the County Purchasing Division with a set of all operating manuals, warranty information, maintenance instructions and the names and phone numbers of contacts for all services and maintenance information.

3. INSURANCE

- A. General Conditions. The Contractor shall submit evidence of insurance as is required herein. Policies of insurance shall be written by companies authorized to write such insurance in New Mexico.
- B. General Liability Insurance, Including Automobile. The Contractor shall procure and maintain during the life of this Agreement a comprehensive general liability and automobile insurance policy with liability limits in amounts not less than \$1,050,000 combined single limits of liability for bodily injury, including death, and property damage for any one occurrence. Said policies of insurance shall include coverage for all operations performed for the County by the Contractor; coverage for the use

of all owned, non-owned, hired automobiles, vehicles and other equipment, both on and off work; and contractual liability coverage under which this Agreement is an insured contract. The County of Santa Fe shall be a named additional insured on the policy.

- C. Workers' Compensation Insurance. If applicable, Contractor shall comply with the provisions of the Workers' Compensation Act.
- D. Increased Limits. If, during the life of this Agreement, the Legislature of the State of New Mexico increases the maximum limits of liability under the Tort Claims Act (NMSA 1978, Sections 41-4-1 through 41-4-29, as amended), the Contractor shall increase the maximum limits of any insurance required herein.

4. PAYMENT. All payments under this Price Agreement are subject to the following provisions:

- A. **Inspection.** Final inspection and acceptance of a delivered item(s) shall be made by the Using Department.
- B. **Acceptance.** In accordance with NMSA 1978, Section 13-1-158, the Using Department shall determine if the services and deliverables meet specifications and will accept the items and service if they meet specifications and are as ordered by the Department. No payment shall be made for any item until the item has been accepted in writing by the Using Department. Unless otherwise agreed upon, between the Department and the Contractor within thirty (30) days from the delivery and receipt of items, the Using Department shall issue a written certification of complete or partial acceptance or rejection of any item(s) or service. Unless the Using Department gives notice of partial acceptance or rejection within the time specified in Paragraph 2 above, the items and services will be deemed to have been accepted.
- C. **Issuance of Orders.** Only written, signed and properly executed Purchase Orders are valid under this Price Agreement.
- D. **Payment.** County shall pay Contractor on an invoice received from Contractor within thirty (30) days from the date the County approves the invoice. Full payment for all accepted items and services will be issued by the County. No payment under this Agreement shall be conclusive evidence of the Contractor's performance of the Price Agreement, either wholly or in part. No payment made by the County shall be construed as an acceptance of defective or unacceptable items or service and shall not relieve the Contractor from correcting any defects or curing any unacceptable items or service. Should any such circumstances become evident, the County shall have the right, notwithstanding acceptance and payment, to cause the properly working new items to be delivered or installed by the Contractor at the Contractor's expense.
- E. **Contractor to Replace Defective items** Any item delivered by Contractor that is deemed defective in that the item(s) does not meet the specifications shall be timely replaced by the Contractor at no cost to the County.
- F. **Taxes.** Applicable gross receipts taxes or local option tax(es) shall be included on each invoice and shown as a separate item on each invoice. The payment of taxes for any money received under this Agreement shall be the Contractor's sole responsibility and must be reported under the Contractor's federal and county tax identification number(s). If the Using Department is exempt from the New Mexico gross receipts tax or local option taxes for the transaction, the Using Department shall provide the Contractor written evidence of such exemption(s).

5. TERM OF THIS AGREEMENT. This Price Agreement shall not become effective until approved in writing by all the parties as shown by their signatures below. The term of this Agreement shall be two (2) years from the Effective Date.

6. CANCELLATION.

- A. The County reserves the right to cancel without cost to the County all or any part of any order placed under this Price Agreement if the items or service fail to meet the requirements of this Price Agreement.
- B. The failure of the Contractor to perform its obligations under this Price Agreement shall constitute a default of this Agreement.
- C. The Contractor may be excused from performance if the Contractor's failure to perform arises out of causes beyond the control and without the fault or negligence of the Contractor, unless the County shall determine that the item, to be furnished by a sub-contractor, is obtainable from other sources in sufficient time to permit the Contractor to meet the required delivery schedule.
- D. Such causes of excuse include, but are not limited to, acts of God or the public enemy, acts of the County or Federal government, fires, floods, epidemics, quarantine restrictions, strikes, freight embargoes, unusually severe weather and defaults of sub-contractors due to any of the above.
- E. The County may cancel all, or any part, of any order without cost to the County if the Contractor fails to meet material provisions of the order and the Contractor shall be liable for any excess costs incurred by the County that is associated with such default.
- F. It shall not be considered a cancellation of this Price Agreement if the County determines that due to emergency circumstances, the County must order items from another source.

7. TERMINATION.

- A. **For Convenience.** Consistent with applicable New Mexico laws, this Price Agreement may be terminated by the County, without penalty, at any time prior to the Termination date of this Price Agreement. County will provide at least twenty (20) days prior written notice to the Contractor of the date of termination. Notice of Termination of this Price Agreement shall not affect any outstanding order(s) issued under this Price Agreement prior to the effective date of termination for convenience by the County.
- B. **For Cause.** Either party may terminate this Agreement for cause based upon material breach of this Agreement by the other party, provided that the non-breaching party shall give the breaching party written notice specifying the breach and shall afford the breaching party a reasonable opportunity to correct the breach. If, within thirty (30) days, after receipt of a written notice, the breaching party has not corrected the breach or, in the case of a breach which cannot be corrected in thirty (30) days, begin and proceed in good faith to correct the breach, the non-breaching party may declare the breaching party in default and terminate the Agreement effective immediately. The non-breaching party shall retain any and all other remedies available to it under the law.

8. AMENDMENT. Except for amendment affecting price(s), this Price Agreement may be amended by mutual agreement of the County and the Contractor upon written notice by either party to the other. Any such amendment shall be in writing and signed by the parties hereto. Unless

otherwise agreed to by the parties, an amendment shall not affect any outstanding Purchase Order(s) issued, by the County, prior to the effective date of the amendment.

9. ASSIGNMENT. Contractor shall not sell, assign, pledge, transfer, or otherwise convey any of its rights or interests in this Agreement.

10. NON-COLLUSION. In signing this Agreement, the Contractor certifies it has not, either directly or indirectly, entered into action in restraint of free competitive bidding in connection with its offer and this Agreement.

11. RECORDS. During the term of this Agreement and for three (3) years thereafter, the Contractor shall maintain detailed records pertaining to the items delivered and service provided. These records shall be subject to inspection by the Department, the County and State Auditor and other appropriate County authorities. The County shall have the right to audit billings both before and after payment. Payment under this Agreement shall not foreclose the right of the Department to recover excessive or illegal payments.

12. APPROPRIATIONS. The terms of this Price Agreement, and any orders placed under it, are contingent upon sufficient appropriations and authorization being made by the Board of County Commissioners for the performance of this Agreement. If sufficient appropriations and authorization are not made, this Price Agreement, and any orders placed under it, shall terminate upon written notice being given to the Contractor. The County's decision as to whether sufficient appropriations are available shall be accepted by the Contractor and shall be final.

13. CONFLICT OF INTEREST. The Contractor warrants that it presently has no interest and shall not acquire any interest, direct or indirect, which would conflict in any manner or degree with any performance required under this Agreement. The Contractor shall comply with any applicable provisions of the New Mexico Governmental Conduct Act and the New Mexico Financial Disclosures Act.

14. APPROVAL OF CONTRACTOR'S REPRESENTATIVES. The County reserves the right to require a change in Contractor representatives if the assigned representatives are not, in the opinion of the County, serving the needs of the County adequately.

15. SCOPE OF AGREEMENT, MERGER. This Agreement incorporates all the agreements, covenants, and understandings between the parties hereto concerning the subject matter hereof and all such covenants, agreements and understandings have been merged into this written Agreement. No prior agreement or understandings, verbal or otherwise, of the parties or their agents shall be valid or enforceable unless embodied in this Agreement.

16. NOTICE. The New Mexico Procurement Code, NMSA 1978, Sections 13-1-28 through 13-1-199 imposes civil misdemeanor criminal penalties for its violation. In addition, the New Mexico criminal statutes impose penalties for bribes, gratuities and kickbacks.

17. INDEMNIFICATION. The Contractor shall hold the County and its Departments, agencies and employees harmless and shall indemnify the County and its agencies and employees against

any and all claims, suits, actions, liabilities and cost of any kind, including attorney's fees for personal injury or damage to property arising from the acts or omissions of the Contractor, its agents, officers, employees, or sub-contractors. The Contractor shall not be liable for any injury or damage as a result of any negligent act or omission committed by the Department, its officers or employees.

18. THIRD PARTY BENEFICIARY. This Price Agreement was not intended to and does not create any rights in any persons not a party hereto.

19. NEW MEXICO TORT CLAIMS ACT. No provision of this Agreement modifies or waives any sovereign immunity or limitation of liability enjoyed by the County and its Departments or its "public employees" at common law or under the New Mexico Tort Claims Act, NMSA 1978, Section 41-4-1, et seq.

20. APPLICABLE LAW. This Agreement shall be governed by the laws of the State of New Mexico.

21. CHOICE OF LAW. This Agreement shall be governed by and construed in accordance with the laws of the State of New Mexico. The parties agree that the exclusive forum for any litigation between them arising out of or related to this Agreement shall be in the First Judicial District Court of New Mexico, located in Santa Fe County, New Mexico.

22. INVALID TERM OR CONDITION/SEVERABILITY. The provisions of this Price Agreement are severable, and if for any reason, a clause, sentence or paragraph of this Agreement is determined to be invalid by a court or department or commission having jurisdiction over the subject matter hereof, such invalidity shall not affect other provisions of the Agreement, which can be given effect without the invalid provision.

23. ENFORCEMENT OF AGREEMENT. A party's failure to require strict performance of any provision of this Agreement shall not waive or diminish that party's right thereafter to demand strict compliance with that or any other provision. No waiver by party or any of its rights under this Agreement shall be effective unless express and in writing, and not effective waiver by a party of any of its right shall be effective to waive any other rights.

24. SURVIVAL. The Provisions of the following listed paragraphs shall survive termination of this Agreement: Delivery & Billing Instructions; Records and Audit; Indemnification; Applicable Law; and Survival.

25. NOTICES. Either party may give written notice to the other party in accordance with the terms of this Price Agreement. Any written notice required or permitted to be given hereunder shall be deemed to have been given on the date of delivery if delivered by personal service or hand delivery or three (3) business days after being mailed.

To the County:
Santa Fe County
102 Grant Avenue

PO Box 276
Santa Fe, NM 87504-0276

To the Contractor:
Escudo Restaurant Solutions LLC
dba Chef Link
Emily Gillette
3221 A Richards Ln
Santa Fe, NM 87507

Either party may change its representative or address above by written notice to the other in accordance with the terms of this Agreement. The carrier for mail delivery and notices shall be the agent of the sender.

IN WITNESS WHEREOF, the parties have executed this Agreement as of the date of execution by:

SANTA FE COUNTY

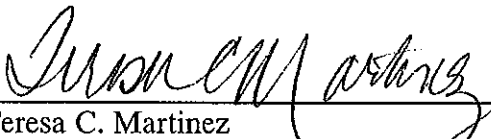
Virginia Vigil, Chair
Santa Fe Board of County Commissioners

Date


ATTEST TO:

Valerie Espinoza, Santa Fe County Clerk

FINANCE DEPARTMENT APPROVAL

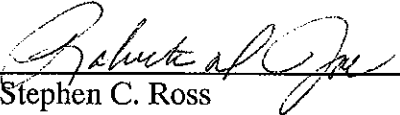


Teresa C. Martinez
Santa Fe County Finance Director



Date

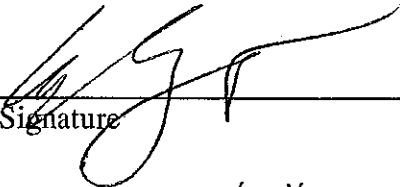
APPROVED AS TO FORM



Stephen C. Ross
Santa Fe County Attorney

June 2, 2011
Date

CONTRACTOR



Signature

6/3/11
Date

Emily Gillette partner

Print Name and Title

FEDERAL TAX I.D. NUMBER: 26-0101539

Santa Fe County
Administrative Services Department
142 W. Palace Ave.
2nd Floor
Santa Fe, NM 87501

IFB #2011-0186-CSD/TRV

Please offer your best price, for each item as outline below. The Bidders shall complete the following bid sheets in full, for Bid No. 2011-0186-CSD/TRV, including signature at the bottom as stated. Be advised that award may be made without discussion with Bidders on offers received. Offers will be accepted until 10:00 am on the bid due date specified.

Item #1

Commercial Grade Water Softener

Countercurrent Regeneration
Non-Electric
Twin Tank
Metered Regeneration
Soft Water Rinse

MAKE: HAGUE

MODEL: 3500 RD

ITEM NO.: 1

PRICE PER ITEM \$ 2237.50

PRICE (WRITTEN IN WORDS) TWO THOUSAND TWO HUNDRED THIRTY SEVEN AND FIFTY CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 395.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

THREE HUNDRED NINETY FIVE AND ZERO DOLLARS

#1

Good Water Company
933 Baca Street
Santa Fe, NM 87505



Phone 505-471-9036
Fax 505-471-8068
www.goodwatercompany.com

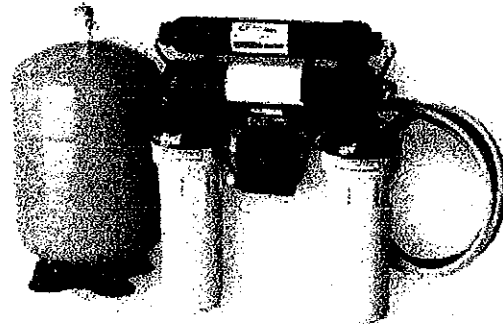
Improving the quality of water in your life

CHEF LINK KITCHEN SUPPLY, LLC
3221 A RICHARDS LANE
SANTA FE, NM 87507

MAY 27, 2011
IFB #2011-0186-CSD/TRV
ALTERNATIVE EQUIPMENT

**Hague 3500™ Reverse Osmosis
Water Filtration System, Uninstalled**

- WQA-certified as a unit and certified for contamination reduction.
- Generates up to 50 gallons per day with a larger capacity membrane.
- Requires less water for processing than any other reverse osmosis system on the market.
- The Hague 3500™ is the *only* reverse osmosis system with sufficient pressure to accommodate Sub-Zero refrigerators, ice makers and multiple spigots.
- System includes particulate filtration as well as multiple carbon filters to improve the taste and odor of the water.
- Uses no electricity; it operates on a permeate pump using water pressure.
- Fills holding tank up to five times faster than conventional reverse osmosis systems.
- Protected by a 25-year limited warranty.



Hague 3500 RO System with 50 GPD Membrane
 Upgrade to 50 Gallon RO Water Storage Tank, 22" X 44"
Subtotal
 City of Santa Fe Sales Tax, 8.1875%
Total

Thank you for your purchase. You are

Item #2**Commercial Gas Range**
Four Burner w/two Standard Ovens & Grills

All Outer Stainless Steel	Minimum one rack with four rack Positions
Backsplash	per oven
Cast Iron Top	26 1/4"W x 22"D x 14 1/2 H interior
High shelf & legs	Griddle minimum 20,000 BTU
45-50"W x 32"D x 52"H	Minimum 5/8" steel surface with grease
Natural Gas	trough
Oven Minimum 33,000 BTU Burners	Manual Controls
4" to 6" adjustable legs	Top Burners 28,000 BTU
Low to +500 F thermostat	Full width pull out crumb tray
Galvanized Steel Interior	Removable 12"W x 12"D cast grates
Black Painted Rack Guides & Oven Bottom	Finished with matte black porcelain

MAKE: ROYAL RANMODEL: RR-4624ITEM NO.: 2PRICE PER ITEM \$ 3707.71PRICE (WRITTEN IN WORDS) THREE THOUSAND SEVEN HUNDRED SEVEN DOLLARS
AND SEVENTY ONE CENTSLABOR & INSTALLATION FOR ABOVE ITEM \$ 320.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

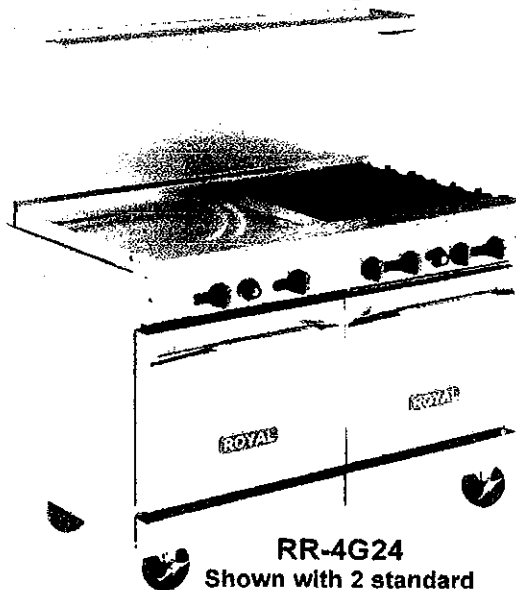
THREE HUNDRED TWENTY DOLLARS AND ZERO CENTS

Item # 2

Range Series 48

STANDARD FEATURES:

- ◆ Frame constructed of heavy gauge metal solidly welded.
- ◆ All stainless steel front, sides, valve cover and kick plate.
- ◆ Heavy gauge stainless steel plate ledge.
- ◆ 11" deep stainless steel high shelf on standard backguard with stainless steel splash panel.
- ◆ Cast iron top grates, 12" x 12", for open burners.
- ◆ Two piece, heavy duty lift off cast iron burner heads, rated at 30,000 BTU/hr.
- ◆ Spill protected standing pilot on each open burner for instant safe ignition.
- ◆ Oven contact surfaces have porcelain finish for easy maintenance.
- ◆ Oven door constructed for heavy use, easily removable for cleaning.
- ◆ Oven safety valve provides 100% shut down if pilot flame goes out.
- ◆ Piezo type, push button (matchless) ignition to light the standing pilot on the oven.
- ◆ "U" shape Oven Burner provides 27,000 BTU/hr for consistent heating. Oven design enhances airflow.
- ◆ Dual 20" wide ovens are standard.
- ◆ 5/8" thick griddle plate, highly polished, with 3" wide grease trough.
- ◆ Full width removable crumb/drip trays under open burners.



RR-4G24
Shown with 2 standard
20-1/2" wide ovens
with optional casters

OPTIONS:

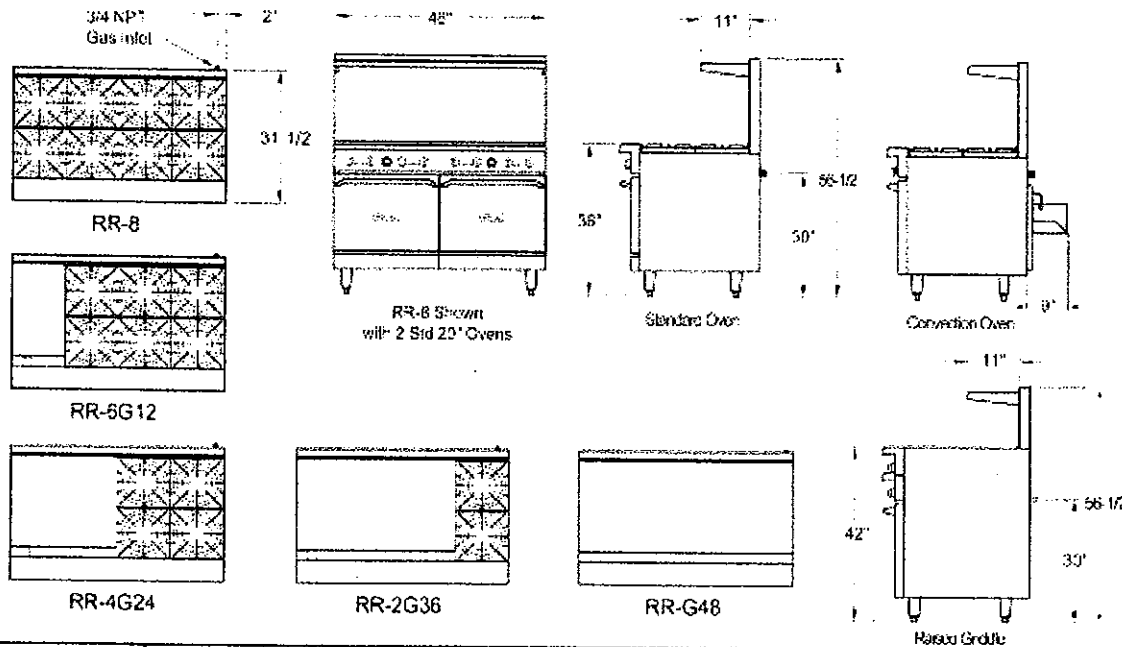
- ◆ Griddle section. Highly polished 3/4" thick plate from 12" to 48" wide.
Note: Each 12" of griddle replaces one pair of open burners.
- ◆ Thermostatic control for the griddle (3/4" thick plate).
- ◆ Extra oven rack (One per oven is standard).
- ◆ 6" High Casters (2 locking, 2 swivel).
- ◆ 6" High stainless steel stub back in lieu of the high shelf assembly.
- ◆ Saute or wok style burner heads.
- ◆ 10" diameter stainless steel wok ring (fits over top grate).
- ◆ One Standard 26-1/2" wide oven with storage space on the right door and shelf are optional.
- ◆ Convection oven in 26-1/2" width with storage space on right (add suffix -C).
- ◆ Hot Top sections 12" wide x 24" deep each.
- ◆ Seismic Flanged Feet.

Royal Restaurant ranges have been designed to give the most useful features at an affordable cost. All stainless steel sides, and front panels, including the oven doors and kick plate are easily cleaned and rugged enough to withstand the constant heavy usage of a busy kitchen. Oven interiors are porcelain coated on all contact surfaces for fast and easy cleanup. The ovens are thermostatically controlled with 100% safety on the pilots to shut off the oven gas flow if the flame should go out. There is a push button ignitor for easy lighting of the oven pilot. 12" x 12" heavy cast iron grates cover the unique two piece lift off burners, rated at 30,000 BTU/hr. each.

ROYAL RANGE OF CALIFORNIA, INC.
3245 CORRIDOR DRIVE, MIRA LOMA, CA 91752
(800) 769-2414 In the U.S. (951) 360-1600 Fax: (951) 360-7500
www.royalranges.com E-mail: royorange@dslextreme.com
PRINTED IN THE U.S.A. (52/11)



48" Range Series Specifications



MODEL NUMBER ^{1,2}	OPEN BURNERS ³	GRIDDLE BURNERS ³	OVEN BURNERS ^{7,6,1,2}	TOTAL BTU	SHIP WEIGHT
RR-8	8	0	2	294,000	800 Lbs.
RR-6G12	6	1	2	254,000	820 Lbs.
RR-4G24	4	2	2	214,000	830 Lbs.
RR-2G36	2	3	2	174,000	850 Lbs.
RR-G48	0	4	2	134,000	870 Lbs.
RR-4RG24	4	2	2	214,000	910 Lbs.
RR-8SU	8	0	2	294,000	810 Lbs.

NOTES:

1. For Single Standard Oven (26-1/2") with open storage base add Suffix "-126" (See also note 6).
2. For open storage with no ovens, add suffix "-XB", deduct 54,000 BTU.
3. For open storage base with one 20" wide oven. add suffix -120-XB, deduct 27,000 BTU.
4. Open Burners @ 30,000 BTU/HR. each.
5. Griddle Burners: 1 per 12" @ 20,000 BTU/HR. each.
6. Oven Burners @ 27,000 BTU/HR. each oven.
For single 26-1/2" oven (-126) change oven burners to 1 @ 35,000 BTU/hr.
7. For one 26-1/2" wide convection oven, add suffix "-126C" and deduct 24,000 BTU.

Electrical requirements Convection Oven: 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:

15 inches sides
4 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

ROYAL RANGE OF CALIFORNIA, INC. 3245 CORRIDOR DR. MIRA LOMA, CA 91752 www.royalranges.com

(800) 769-2414, in the U.S. (951) 360-1600, Fax: (951) 360-7500, E-mail: royalrange@dslextreme.com PRINTED IN THE U.S.A. 10/21/11

Item #3

Commercial Gas Range
Six Burner w/two Standard Ovens & Grills (Item #3)

All Outer Stainless Steel
Backsplash
Cast Iron Top
High shelf & legs
60"W x 32"D x 52"H
Natural Gas
Oven Minimum 35,000 BTU Burners
4" to 6" adjustable legs
Low to +500 F thermostat
Galvanized Steel Interior
Black Painted Rack Guides & Oven Bottom

Minimum one rack with four rack Positions
per oven 26 1/4"W x 22"D x 14 1/2 H interior
Griddle minimum 30,000 BTU
Minimum 5/8" steel surface with grease
trough
Manual Controls
Top Burners 28,000 BTU
Full width pull out crumb tray
Removable 12"W x 12"D cast grates
Finished with matte black porcelain
****Like or equal to Vulcan Model V60F-1**

MAKE: V60F-1 VULCAN

MODEL: V60F-1

ITEM No.: 3

PRICE PER ITEM \$ 3982.50

PRICE (WRITTEN IN WORDS) THREE THOUSAND NINE HUNDRED EIGHTY TWO
DOLLARS AND FIFTY CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 320.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

THREE HUNDRED TWENTY DOLLARS AND ZERO CENTS

Item # 3

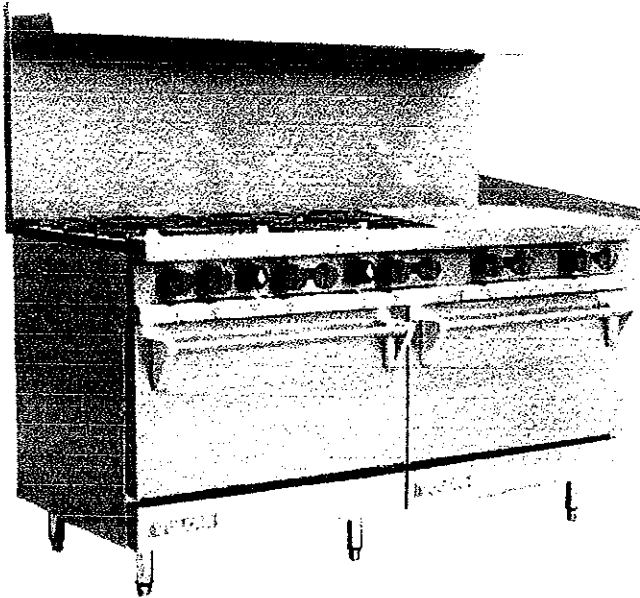
C.S.I. Section 11420

VULCAN VALUE SERIES

VULCAN

60" GAS RESTAURANT RANGE

6 OPEN BURNERS & 24" GRIDDLE



Model V60F-1

- V60F-1 Natural Gas / 2 Standard Ovens / 24" Griddle
- V60F-2 Propane / 2 Standard Ovens / 24" Griddle

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, backriser, lift-off high shelf
- 6" Stainless steel adjustable legs
- 28,000 BTU/hr open top burners with lift-off heads
- Individual pilot for each burner
- 12" x 12" cast top grates with aeration bowls
- Welded crumb tray
- 35,000 BTU/hr standard oven cavity measures 26 1/4"d x 22"w x 14 1/2"h
- Oven thermostat adjusts from Low to 500°F
- One oven rack and four rack positions for each oven
- 5/8" thick x 24"w griddle, 30,000 BTU/hr.
- 1" rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack
- Extra rack guides (set of two)
- Reinforced backriser and high shelf for mounting salamander broiler
- Set of six casters (two locking)
- 11" high stainless steel flue riser in place of standard backriser and high shelf

SPECIFICATIONS

60" wide gas restaurant range, Vulcan Model No. V60F-1. Stainless steel front, sides, backriser, high shelf, oven handle and bullnose. High temperature burner T knobs with set screw. Nickel plated bullet feet. Porcelain door liner and oven bottom. Six 28,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Heavy duty top grates and burner heads. 5/8" thick x 24"w griddle, 30,000 BTU/hr. Compression spring door hinge system for durability. 35,000 BTU/hr. Two standard ovens each measure 26 1/4"w x 22"d x 14 1/2"h. Thermostat adjusts from Low to 500 degrees F. One oven rack with four rack positions for each oven. 1" rear gas connection and gas pressure regulator. Total input: 268,000 BTH/hr.

Exterior Dimensions:

32"d x 60"w x 58"h on 6" adjustable legs



VULCAN

Vulcan & Wolf Range
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

F-37397 (07/08)

#3

VULCAN VALUE SERIES



60" GAS RESTAURANT RANGE
6 OPEN BURNERS & 24" GRIDDLE

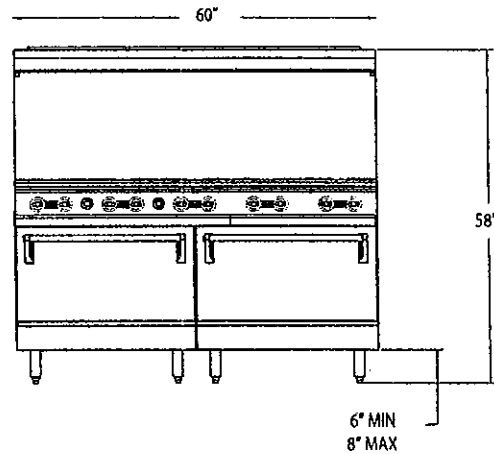
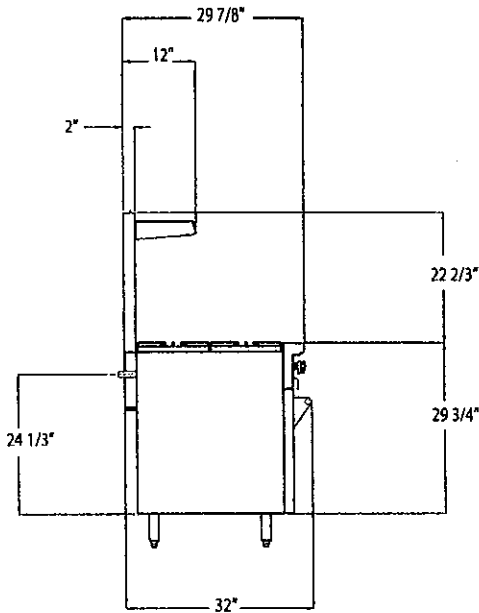
INSTALLATION INSTRUCTIONS

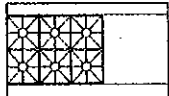
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

- | | | |
|---------------------------------|-------------|--------------|
| 5. Clearances | Rear | Sides |
| Combustible | 6" | 10" |
| Standard Oven Non-combustible | 0" | 0" |
| Convection Oven Non-combustible | Min. 4" | 0" |
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
 7. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering. Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V60F-1	6 Burners / 2 Standard Ovens / 24" Griddle / Natural Gas	268,000	815 / 370
	V60F-2	6 Burners / 2 Standard Ovens / 24" Griddle / Propane	268,000	815 / 370

This appliance is manufactured for commercial use only and is not intended for home use.



Vulcan & Wolf Range
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

Item #4

Commercial Grade Freezer
Two Door

54 3/8"L x 30 3/8"D x 78 1/4"H
 +- 49 Cubic Feet Storage
 High Efficiency
 Nine Shelves
 Digital Temperature Control System
 Exterior Temperature Gauge
 Open Door Warning Monitor
 CFC Free R-404A Refrigeration System
 Efficient Evaporators & Condensers
 Automatic Evaporative Fan Motor Delays
 Stainless Steel Cabinet Construction
 Stainless Steel Shelving
 High Density CFC Free Polyurethane
 Insulation

Ergonomically Designed Doors (self
 closing/stay open)
 Magnetic Door Gaskets
 Bottom Mount Compressor Units
 Holds Food at -10 F - 0F Temperature
 Manual Defrost
 Lockable Doors
 Frame Rail Fitted 4" Castors w/front locks
 Incandescent Interior Lighting
 Electronic Prewired at Factory
 115/60/1 NEMA-5-15R
 UL NSF Compliant
****Like or equal to Turbo-Air TSF-49SD
 or True TS-49F**

MAKE: NORLAKE

MODEL: NLF-49-S

ITEM No.: 4

PRICE PER ITEM \$ 3125.91

PRICE (WRITTEN IN WORDS) THREE THOUSAND ONE HUNDRED TWENTY FIVE AND ^{DOLLARS}
SEVENTY ONE CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 160.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

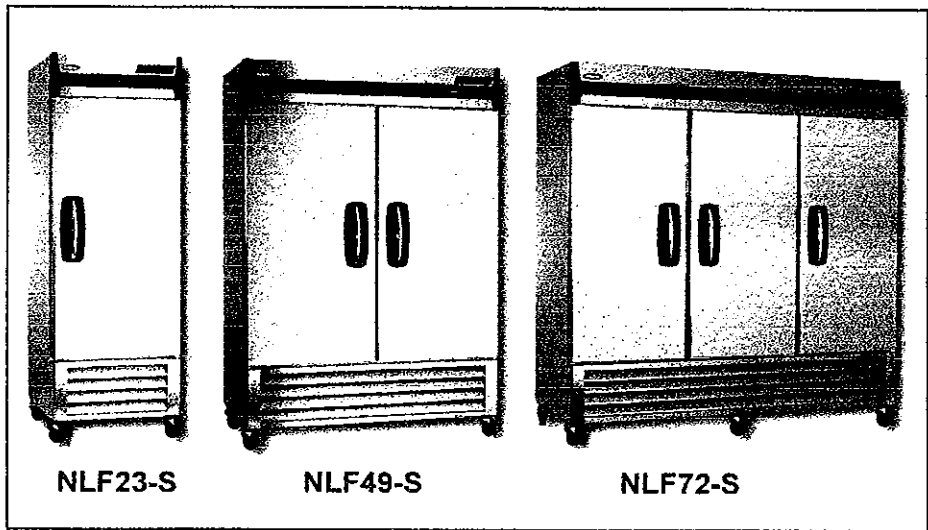
ONE HUNDRED SIXTY DOLLARS AND ZERO CENTS



NOR-LAKE, INCORPORATED
727 Second Street
P.O. Box 248
Hudson, Wisconsin 54016

800-956-5253
715-386-2323
866-961-5253 Parts
800-388-5253 Service
715-386-6149 FAX
www.norlake.com

ADVANTEDGE BASEMOUNT REACH-IN FREEZERS



PROJECT:
ITEM NUMBER:
MODEL NUMBER:

1, 2 & 3 DOOR ADVANTEDGE BASEMOUNT FREEZERS

SPECIFICATIONS FOR: NLF23-S, NLF49-S, NLF72-S

- Exterior finish:** Exterior front, sides and doors are stainless steel. The exterior top, bottom and back are galvanized steel.
- Interior finish:** Interior liner and interior door panel are stainless steel.
- Insulation:** The complete cabinet and door(s) are foamed-in-place with polyurethane foam insulation.
- Hardware:** Heavy duty, pivot hinges; key locks; curved handle with recessed pocket; self adjusting magnetic gaskets; 4" dia. casters (4 casters on one and two door models and 6 casters on three door model). 4 vinyl coated shelves per door section - standard.
- Electrical:** All models are standard with complete perimeter, anti-condensate door frame heater wires. An interior incandescent light is activated by a switch for each door.
- Instrumentation:** Microprocessor with digital display allows temperature adjustment at control panel.
- Refrigeration:** Complete bottom mounted refrigeration system with a copper tube, ceiling mount aluminum fin evaporator. The condensate is collected and automatically evaporated from an energy efficient air over wick style vaporizer. Refrigerant flow is controlled by a capillary tube. R-404A refrigerant. Operating temperature: 0°F.
- Approvals:** UL listed
C-UL listed **
ETL Sanitation

STANDARD FEATURES

- Air-cooled condensing unit
- Automatic condensate vaporizer
- Automatic defrost
- Casters
- Capillary tube system
- Curved handle with recessed pocket
- Door open alarm
- Door opening heaters
- Interior light
- Key locks
- Magnetic gasket
- Microprocessor with digital display

OPTIONAL FEATURES

- Operating temperature: 0°F
- Polyurethane insulation
- R-404A refrigerant
- Stainless steel interior and exterior
- Vinyl coated shelves
- UL, C-UL & ETL Sanitation
- Warranties: 1 year parts/labor/service
5 year compressor
- Extra shelves
- Pan slide rack (part # 146515)

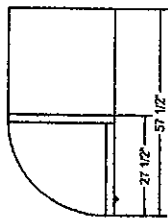


Nor-Lake, Inc.
Registered to ISO 9001:2008
File No. 10001816

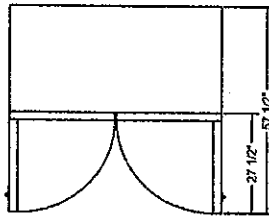
** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

SPECIFICATION
GUIDE

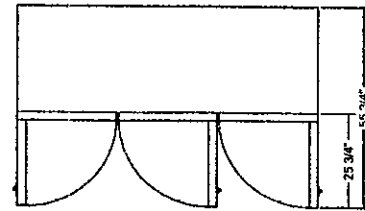
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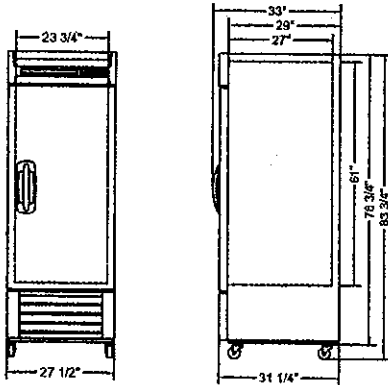
NLF23-S Top View



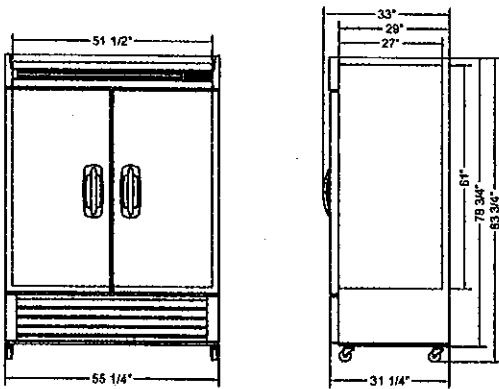
NLF49-S Top View



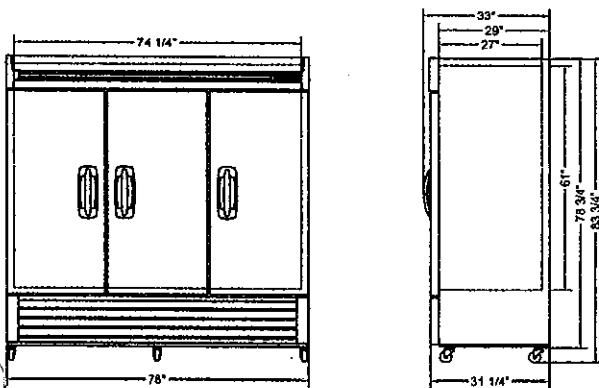
NLF72-S Top View



NLF23-S Front and Side Views



NLF49-S Front and Side Views



NLF72-S Front and Side Views

SPECIFICATIONS

	NLF23-S	NLF49-S	NLF72-S
Crated Height	84-1/4"	84-1/4"	84-1/4"
Crated Width	29-1/8"	56-3/4"	78-3/8"
Crated Depth	33-1/2"	33-1/2"	33-1/2"
Crated Weight (lbs)	309	504	636
Interior Height (in)	61"	61"	61"
Interior Width (in)	23-3/4"	51-1/2"	74-1/4"
Interior Depth (in)	27"	27"	27"
Overall Height (in)	83-3/4"	83-3/4"	83-3/4"
Overall Width (in)	27-1/2"	55-1/4"	78"
Overall Depth (in)	33"	33"	33"
Gross Cubage (ft. ³)	23	49	70
Number of Shelves	4	8	12
Number of Casters	4	4	6
Condensing Unit Size	1/2 HP	3/4 HP	1.1 HP
Refrigerant	R-404A	R-404A	R-404A
Electrical Characteristics	115/60/1	115/60/1	115/208-230/60/1
Cord & Plug Furnished*	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	14-20P
Total Amp Draw	8.5	9.5	9.0

* The overall heights shown in the table and drawings are with casters.
Specifications subject to change without notice.

NORLAKE

Revision Date: 5/10
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Printed in the U.S.A.
Part Number: 138687



Item #5**Commercial Grade Freezer**
Three Door

81 7/8"L x 30 3/8"D x 78 1/4"H
 +-72 cubic feet storage
 High Efficiency
 Nine Shelves
 Digital Temperature Control System
 Exterior Temperature Gauge
 Open door warning monitor
 CFC free R-404A refrigeration system
 Efficient evaporators & condensers
 Automatic evaporative fan motor delays
 Stainless steel cabinet construction
 Stainless steel shelving
 High density CFC free polyurethane insulation

Ergonomically designed doors self-closing, stay open
 Magnetic door gaskets
 Bottom mount compressor units
 Holds food at -10F - 0F temperature
 Manual defrost
 Lockable doors
 Frame rail fitted 4" castors w/front locks
 Incandescent interior lighting
 Electronic prewired at Factory
 115/60/1 NEMA-5-15R
 UL NSF compliant
 **Like or Equal to Turbo-Air TSF-72SD or True TS-72F

MAKE: NORLAKMODEL: NLF72-5ITEM No.: 5PRICE PER ITEM \$ 4286.82PRICE (WRITTEN IN WORDS) FOUR THOUSAND TWO HUNDRED EIGHTY SIX DOLLARS AND EIGHTY TWO CENTSLABOR & INSTALLATION FOR ABOVE ITEM \$ 160.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

ONE HUNDRED SIXTY DOLLARS AND ZERO DOLLARS

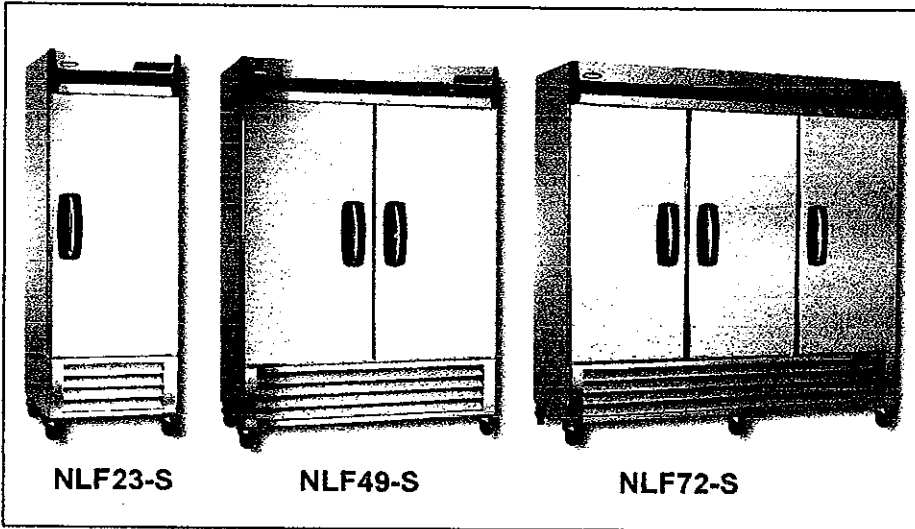
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NOR-LAKE, INCORPORATED
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715-386-6149 FAX
www.norlake.com

NORLAKE

ADVANTEDGE BASEMOUNT REACH-IN FREEZERS



PROJECT: _____
 ITEM NUMBER: _____
 MODEL NUMBER: _____

SPECIFICATIONS FOR: NLF23-S, NLF49-S, NLF72-S

- **Exterior finish:** Exterior front, sides and doors are stainless steel. The exterior top, bottom and back are galvanized steel.
- **Interior finish:** Interior liner and interior door panel are stainless steel.
- **Insulation:** The complete cabinet and door(s) are foamed-in-place with polyurethane foam insulation.
- **Hardware:** Heavy duty, pivot hinges; key locks; curved handle with recessed pocket; self adjusting magnetic gaskets; 4" dia. casters (4 casters on one and two door models and 6 casters on three door model). 4 vinyl coated shelves per door section - standard.
- **Electrical:** All models are standard with complete perimeter, anti-condensate door frame heater wires. An interior incandescent light is activated by a switch for each door.
- **Instrumentation:** Microprocessor with digital display allows temperature adjustment at control panel.
- **Refrigeration:** Complete bottom mounted refrigeration system with a copper tube, ceiling mount aluminum fin evaporator. The condensate is collected and automatically evaporated from an energy efficient air over wick style vaporizer. Refrigerant flow is controlled by a capillary tube. R-404A refrigerant. Operating temperature: 0°F.
- **Approvals:** UL listed
C-UL listed **
ETL Sanitation

STANDARD FEATURES

- Air-cooled condensing unit
- Automatic condensate vaporizer
- Automatic defrost
- Casters
- Capillary tube system
- Curved handle with recessed pocket
- Door open alarm
- Door opening heaters
- Interior light
- Key locks
- Magnetic gasket
- Microprocessor with digital display

OPTIONAL FEATURES

- Operating temperature: 0°F
- Polyurethane insulation
- R-404A refrigerant
- Stainless steel interior and exterior
- Vinyl coated shelves
- UL, C-UL & ETL Sanitation
- Warranties: 1 year parts/labor/service
5 year compressor

- Extra shelves
- Pan slide rack (part # 146515)



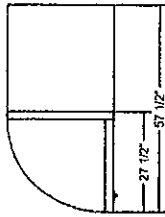
Nor-Lake, Inc.
Registered to ISO 9001:2008
File No. 10001816

** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

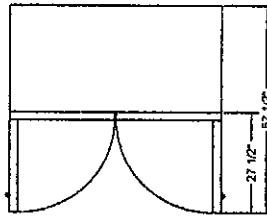
1, 2 & 3 DOOR ADVANTEDGE BASEMOUNT FREEZERS

SPECIFICATION
GUIDE

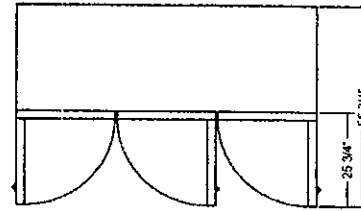
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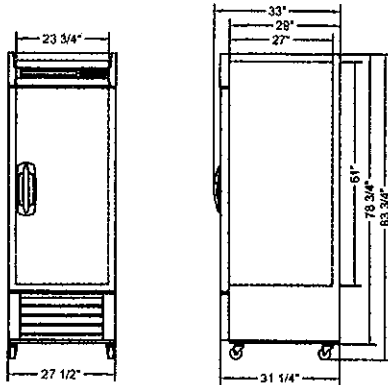
NLF23-S Top View



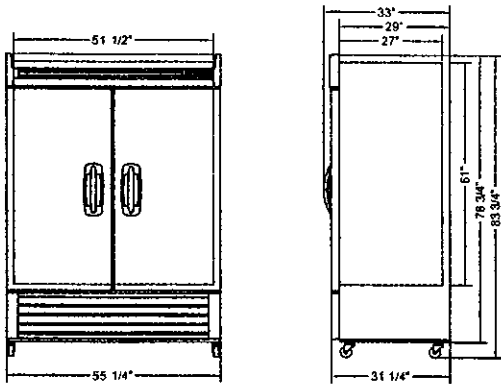
NLF49-S Top View



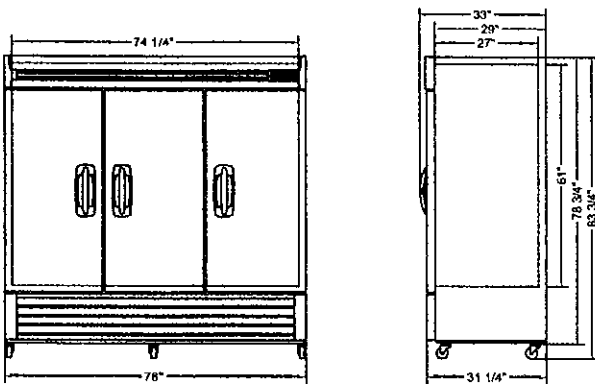
NLF72-S Top View



NLF23-S Front and Side Views



NLF49-S Front and Side Views



NLF72-S Front and Side Views

SPECIFICATIONS

	NLF23-S	NLF49-S	NLF72-S
Crated Height	84-1/4"	84-1/4"	84-1/4"
Crated Width	29-1/8"	56-3/4"	78-3/8"
Crated Depth	33-1/2"	33-1/2"	33-1/2"
Crated Weight (lbs)	309	504	636
Interior Height (in)	61"	61"	61"
Interior Width (in)	23-3/4"	51-1/2"	74-1/4"
Interior Depth (in)	27"	27"	27"
Overall Height (in)	83-3/4"	83-3/4"	83-3/4"
Overall Width (in)	27-1/2"	55-1/4"	78"
Overall Depth (in)	33"	33"	33"
Gross Cubage (ft. ³)	23	49	70
Number of Shelves	4	8	12
Number of Casters	4	4	6
Condensing Unit Size	1/2 HP	3/4 HP	1.1 HP
Refrigerant	R-404A	R-404A	R-404A
Electrical Characteristics	115/60/1	115/60/1	115/208-230/60/1
Cord & Plug Furnished*	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	14-20P
Total Amp Draw	8.5	9.5	9.0

* The overall heights shown in the table and drawings are with casters. Specifications subject to change without notice.

NORLAKE

Revision Date: 5/10
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Printed in the U.S.A.
Part Number: 138687



Item #6

Commercial Grade
Walk-In Freezer/Cooler

Freezer

10' x 10' x 8' Freezer Box Interior (without floor)
5 1/2" Freezer Wall Panel Thickness
Insulated Modular Floor (finished w/smooth aluminum)
Heater Cable on Freezer Door Only

Outdoor Air Cooled Condensing Unit

Air Defrost Timer
Mounted Fused Disconnect
Liquid Line Drier
Sight - Glass and Shut Off Valve
Suction Line Filter

Outdoor Air Cooled Condensing Unit

Air Defrost Timer
Mounted Fused Disconnect
Liquid Line Drier
Sight - Glass and Shut Off Valve
Suction Line Filter

Unit Cooler

TXV Mounted and Installed Solenoid Valve
Room Thermostat
EC Motor

Unit Cooler

TXV Mounted and Installed Solenoid Valve
Room Thermostat
EC Motor Smart Defrost Kit

Both Freezer and Cooler

Stucco Galvanized on Interior/Exterior
NSF Approved
Ceiling Panels - Lag Down
36" x 84" Insulated Doors
Spring Action Door Closer
9" Kickplates on Interior/Exterior
Two (2) VT Lamps
Two (2) Switch w/Pilot Light
Two (2) 2" Dial Thermometers
One (1) Non Heated Pressure Vent
One (1) Heted Pressure Vent

Cooler

10' x 10' x 8' Cooler Box Interior (without floor)
3 1/2" Cooler Wall Panel Thickness

MAKE: AMERICAN PANEL

MODEL: N/A

ITEM No.: 6

PRICE PER ITEM \$ 21838.98

PRICE (WRITTEN IN WORDS) TWENTY ONE THOUSAND GREAT HUNDRED THIRTY EIGHT DOLLARS AND NINETY EIGHT CENTS.

LABOR & INSTALLATION FOR ABOVE ITEM \$ 1420

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

ONE THOUSAND FOUR HUNDRED TWENTY DOLLARS AND ZERO CENTS

Walk-In Details - Two Compartment Rectangular Walk-In

126

Actual Ext. Dimensions: 19' - 3" x 9' - 8" x 8' - 0" high
Freezer Int. Dimensions: 9' - 0" x 9' - 1.5" x 7' - 4.25" high
Cooler Int. Dimensions: 9' - 0" x 9' - 1.5" x 7' - 8" high

Temperature

-10° F Freezer
35° F Cooler

Floor Configuration

Freezer: Foamed-in-Place 4" Urethane Floor Panels
Cooler: Floorless on Vinyl Screed

Finish

.100 Smooth Aluminum
N/A

Metal Finishes

Exposed Exterior: 26 ga. stucco acrylume

Unexposed Exterior: 26 ga. stucco acrylume

Interior Walls: 26 ga. stucco acrylume

Interior Ceiling: 26 ga. stucco acrylume

All panels are NSF 4" foamed-in-place urethane, UL classified with flame spread rating of 20.

Door Details

Hinged Walk-In Door(s)

Qty. Description

- 2 36" X 84" flush mount magnetic infitting door with cam-rise hinges, padlockable deadbolt handle (exterior doors only), closer, brushed hardware, fully programmable WALK-IN MONITORING SYSTEM 100 featuring audio/visual temperature alarm with digital thermometer, high & low set points, 115V output, energy saving door frame heater wire, vapor proof light & switch with pilot light.

Walk-In Accessories

Qty. Description

- 1 Heated Pressure Relief Vent, Model 1825 (3" diam.), 120 volt
- 320 Upcharge for 5" wall panels replacing 4" wall panels
- 100 Upcharge for 5" roof panels replacing 4" roof panels
- 100 Upcharge for 4" floor panels for 5" walls panels repl. floor panels for 4" walls
- 1 Upcharge for 5" door frame (4" thick door plug) replacing 4" door frame
- 1 Floor Ramp, Interior (24" deep) for up to 42" door
- 2 Door frame electrical conduit stubbed out roof panel to bell box
- 2 Flex. Strip Curtain, up to 36" x 77" Opening
- 2 Door Closer, Kason #1095 spring action
- 4 Door Kickplate, 1/10" aluminum treadplate, 18" High, <37" Door

Walk-In Accessories cont'd

146
APC Quote #: 120855

- 1 Heated Pressure Relief Vent, 120 volt, for Cooler Compartment

Refrigeration Design Criteria

Freezer Refrigeration

Walk-In Location: Indoors
Ambient Temp: 90° F
Walk-In Temp: -10° F Freezer
Walk-In Heatload: 5,273 BTUH

Cond. Unit Location: Outdoors
Ambient Temp: 90° F
System Capacity: 7,156 BTUH
Located at altitude 6300 ft. above sea level

Cooler Refrigeration

Walk-In Location: Indoors
Ambient Temp: 90° F
Walk-In Temp: 35° F Cooler
Walk-In Heatload: 6,606 BTUH

Cond. Unit Location: Outdoors
Ambient Temp: 90° F
System Capacity: 7,702 BTUH
Located at altitude 6300 ft. above sea level

Refrigeration

Qty.	Description	Temperature	Electrical
1	2.50 HP hermetic air cooled refrigeration system Includes standard low-profile evaporator coil Includes 5-Year Compressor Warranty Condensing Unit Model #: AVA2510ZXTXC(2C2117)- Amp Draw: 13.7A Evaporator Model #: AE26-75 Amp Draw: 1.3A (Fans)/ 7.4A (Htr),(Each) Quoting a "Pre-Assembled Remote" refrigeration system. All controls are factory mounted. Refrigeration lines and refrigerant by others. Labor warranty provided by others.	-10° F Freezer	208/230/60/3
1	1.00 HP hermetic air cooled refrigeration system Includes standard low-profile evaporator coil Includes 5-Year Compressor Warranty Condensing Unit Model #: FJAF-0106-CAV-020 Evaporator Model #: AA28-76 Amp Draw: 12.7A Amp Draw: 0.9A (Fans)/ 0A (Htr),(Each) Quoting a "Pre-Assembled Remote" refrigeration system. All controls are factory mounted. Refrigeration lines and refrigerant by others. Labor warranty provided by others.	35° F Cooler	208/230/60/1

Refrigeration Accessories

Qty.	Description
2	Galv Weather Cover
2	Steel Compressor Mounting Stand
2	LASA Winterization Controls, Package
2	Mnt'd. Non-Fused Elec. Disc. for Std. Pre-Assem. Rem. (requires stand)
2	Defrost Timer, Package Unit

Item #7

Commercial Refrigerator
Three Door

77 3/4"L x 30 3/4"D x 78"H
+-72 cubic feet storage
High Efficiency
Nine Shelves
Digital Temperature Control System
Exterior Temperature Gauge
Open door warning monitor
CFC free R-404A refrigeration system
Efficient evaporators & condensers
Automatic evaporative fan motor delays
Stainless steel cabinet construction
Stainless steel shelving
High density CFC free polyurethane insulation

Ergonomically designed doors self-closing stay open
Magnetic door gaskets
Hot gas condensate system
Top mount compressor units
Holding temperature of 33F - 38F
Lockable doors
Frame rail fitted 4" castors w/front locks
Incandescent interior lighting
Electrical/prewired at factory
Connection to 115/60/1 NEMA-5-15R
UL NSF compliant
****Like or equal to Turbo-Air M3R72-3 or True TS-72**

MAKE: 7

MODEL: NLR 72-5

ITEM No.: 7

PRICE PER ITEM \$ 3641.62

PRICE (WRITTEN IN WORDS) THREE THOUSAND SIX HUNDRED FORTY ONE DOLLARS AND SIXTY TWO CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 160.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

ONE HUNDRED SIXTY DOLLARS AND ZERO DOLLARS

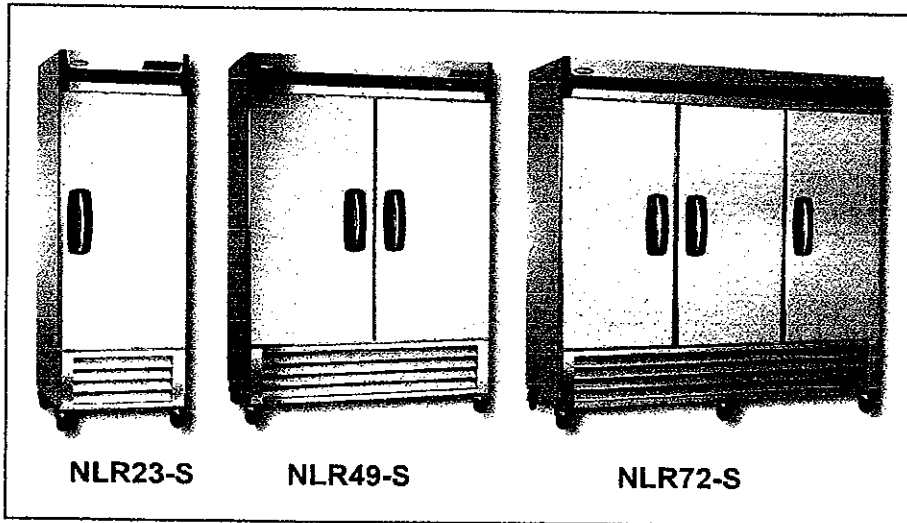
127

NOR-LAKE, INCORPORATED
727 Second Street
P.O. Box 248
Hudson, Wisconsin 54016

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715-386-2323
866-961-5253 Parts
800-388-5253 Service
715-386-6149 FAX
www.norlake.com

NORLAKE

ADVANTEDGE BASEMOUNT REACH-IN REFRIGERATORS



PROJECT:

ITEM NUMBER:

MODEL NUMBER:

1, 2 & 3 DOOR ADVANTEDGE BASEMOUNT REFRIGERATOR

SPECIFICATIONS FOR: NLR23-S, NLR49-S, NLR72-S

- **Exterior finish:** Exterior front sides and doors are stainless steel. The exterior top, bottom and back are galvanized steel.
- **Interior finish:** Interior liner and interior door panel are stainless steel
- **Insulation:** The complete cabinet and door(s) are foamed-in-place with polyurethane foam insulation.
- **Hardware:** Heavy duty, pivot hinges; key locks; curved handle with recessed pocket; self adjusting magnetic gaskets; 4" dia. casters (4 casters on one and two door models and 6 casters on three door model). 4 vinyl coated shelves per door section - standard.
- **Electrical:** An interior incandescent light is activated by a switch for each door.
- **Instrumentation:** Microprocessor with digital display allows temperature adjustment at control panel.
- **Refrigeration:** Complete bottom mounted refrigeration system with a copper tube, ceiling mount aluminum fin evaporator. The condensate is collected and automatically evaporated from an energy efficient air over wick style vaporizer. Drain line is recessed in cabinet back. Refrigerant flow is controlled by a capillary tube. R-134a refrigerant. Operating temperature: 38°F.
- **Approvals:**
 - UL listed
 - C-UL listed **
 - ETL Sanitation

STANDARD FEATURES

- Air-cooled condensing unit
- Automatic condensate vaporizer
- Automatic defrost
- Casters
- Capillary tube system
- Curved handle with recessed pocket
- Door open alarm
- Interior light
- Key locks
- Magnetic gasket

OPTIONAL FEATURES

- Microprocessor with digital display
- Operating temperature: 38°F
- Polyurethane insulation
- R-134a refrigerant
- Stainless steel interior and exterior
- Vinyl coated shelves
- UL, C-UL & ETL Sanitation
- Warranties: 1 year parts labor/service
5 year compressor
- Extra shelves
- Pan slide rack (part # 146515)

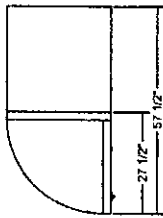


Nor-Lake, Inc.
Registered to ISO 9001:2008
File No. 10001816

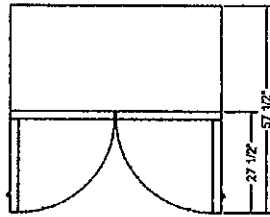
** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

**SPECIFICATION
GUIDE**

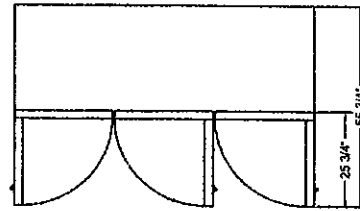
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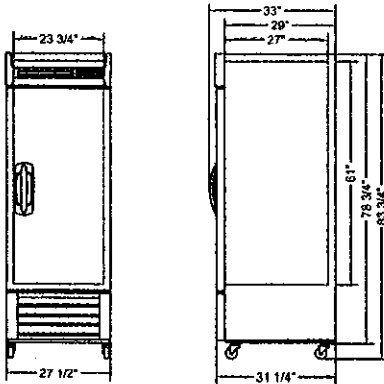
NLR23-S Top View



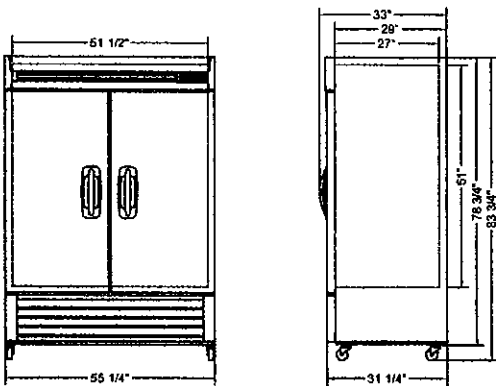
NLR49-S Top View



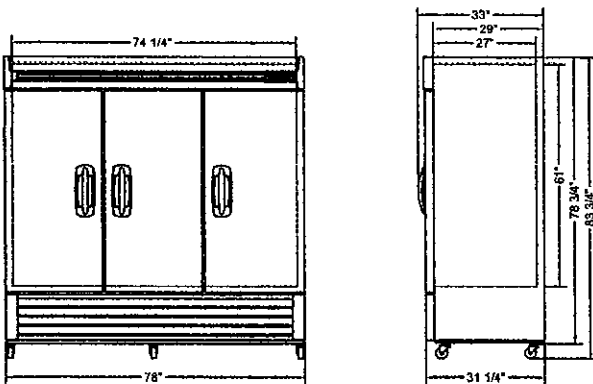
NLR72-S Top View



NLR23-S Front and Side Views



NLR49-S Front and Side Views



NLR72-S Front and Side Views

SPECIFICATIONS			
	NLR23-S	NLR49-S	NLR72-S
Crated Height	84-1/4"	84-1/4"	84-1/4"
Crated Width	29-1/8"	56-3/4"	78-3/8"
Crated Depth	33-1/2"	33-1/2"	33-1/2"
Crated Weight (lbs)	290	482	632
Interior Height (in)	61"	61"	61"
Interior Width (in)	23-3/4"	51-1/2"	74-1/4"
Interior Depth (in)	27"	27"	27"
Overall Height (in)	83-3/4"	83-3/4"	83-3/4"
Overall Width (in)	27-1/2"	55-1/4"	78"
Overall Depth (in)	33"	33"	33"
Gross Cubage (ft. ³)	23	49	70
Number of Shelves	4	8	12
Number of Casters	4	4	6
Condensing Unit Size	3/8 HP	3/8 HP	1/2 HP
Refrigerant	R-134a	R-134a	R-134a
Electrical Characteristics	115/60/1	115/60/1	115/60/1
Cord & Plug Furnished	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	5-15P
Total Amp Draw	7.5	7.5	10

* The overall heights shown in the table and drawings are with casters.

Specifications subject to change without notice.

NORLAKE

Revision Date: 5/10
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 Part Number: 138688



Item #8

Commercial Refrigerator
Two Door

54 3/8"L x 30 3/4"D x 78 1/4"H
+-49 cubic feet storage
High Efficiency
Nine Shelves
Digital Temperature Control System
Exterior Temperature Gauge
Open door warning monitor
CFC free R-404A refrigeration system
Efficient evaporators & condensers
Automatic evaporative fan motor delays
Stainless steel cabinet construction
Stainless steel shelving
High density CFC free polyurethane insulation

Ergonomically designed doors self- closing stay open
Magnetic door gaskets
Hot gas condensate system
Top mount compressor units
Holding temperature of 33F - 38F
Lockable doors
Frame rail fitted 4" castors w/front locks
Incandescent interior lighting
Electrical/prewired at factory
Connection to 115/60/1 NEMA-5-15R
UL NSF compliant
****Like or equal to Turbo-Air M3R49-3 or True TSR-49SD**

MAKE: NORLAK

MODEL: NLR49-S

ITEM No.: 8 8

PRICE PER ITEM \$ 2475.68

PRICE (WRITTEN IN WORDS) TWO THOUSAND FOUR HUNDRED SEVENTY FIVE DOLLARS AND SIXTY EIGHT CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 160.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)
ONE HUNDRED SIXTY DOLLARS AND ZERO CENTS

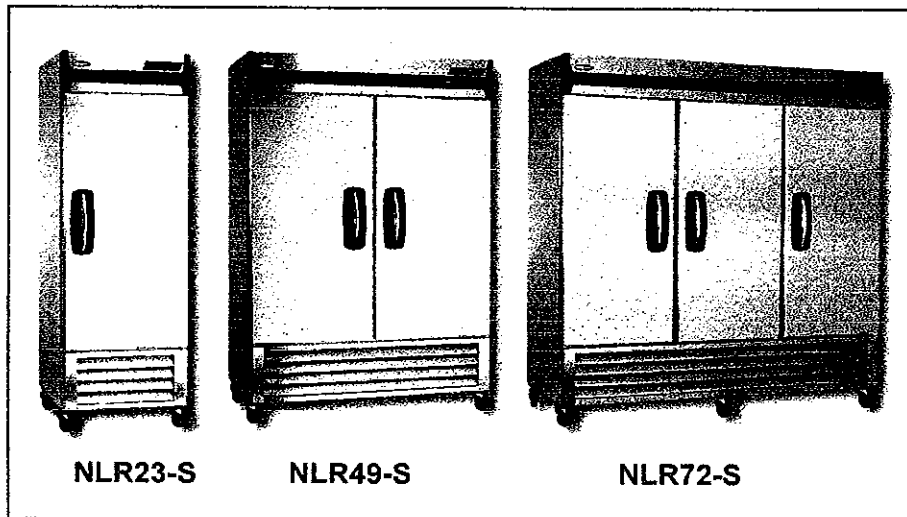
Rg

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800-388-5263 Service
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NORLAKE

ADVANTEDGE BASEMOUNT REACH-IN REFRIGERATORS



PROJECT:

ITEM NUMBER:

MODEL NUMBER:

1, 2 & 3 DOOR ADVANTEDGE BASEMOUNT REFRIGERATOR

SPECIFICATIONS FOR: NLR23-S, NLR49-S, NLR72-S

- Exterior finish:** Exterior front sides and doors are stainless steel. The exterior top, bottom and back are galvanized steel.
- Interior finish:** Interior liner and interior door panel are stainless steel
- Insulation:** The complete cabinet and door(s) are foamed-in-place with polyurethane foam insulation.
- Hardware:** Heavy duty, pivot hinges; key locks; curved handle with recessed pocket; self adjusting magnetic gaskets; 4" dia. casters (4 casters on one and two door models and 6 casters on three door model). 4 vinyl coated shelves per door section - standard.
- Electrical:** An interior incandescent light is activated by a switch for each door.
- Instrumentation:** Microprocessor with digital display allows temperature adjustment at control panel.
- Refrigeration:** Complete bottom mounted refrigeration system with a copper tube, ceiling mount aluminum fin evaporator. The condensate is collected and automatically evaporated from an energy efficient air over wick style vaporizer. Drain line is recessed in cabinet back. Refrigerant flow is controlled by a capillary tube. R-134a refrigerant. Operating temperature: 38°F.
- Approvals:** UL listed
C-UL listed **
ETL Sanitation

STANDARD FEATURES

- Air-cooled condensing unit
- Automatic condensate vaporizer
- Automatic defrost
- Casters
- Capillary tube system
- Curved handle with recessed pocket
- Door open alarm
- Interior light
- Key locks
- Magnetic gasket

OPTIONAL FEATURES

- Microprocessor with digital display
- Operating temperature: 38°F
- Polyurethane insulation
- R-134a refrigerant
- Stainless steel interior and exterior
- Vinyl coated shelves
- UL, C-UL & ETL Sanitation
- Warranties: 1 year parts labor/service
5 year compressor
- Extra shelves
- Pan slide rack (part # 146515)

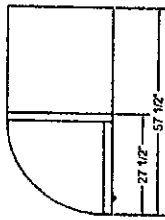


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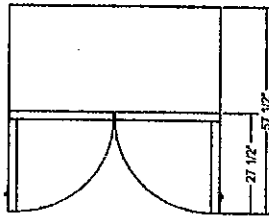
** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

SPECIFICATION
GUIDE

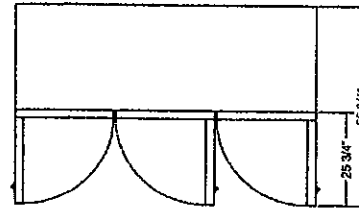
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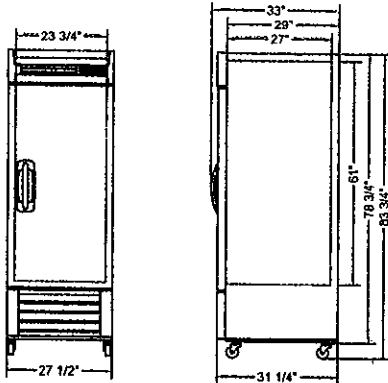
NLR23-S Top View



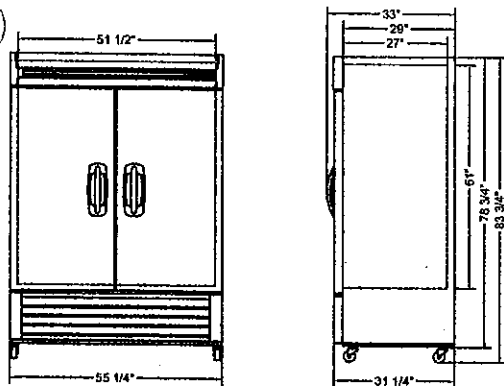
NLR49-S Top View



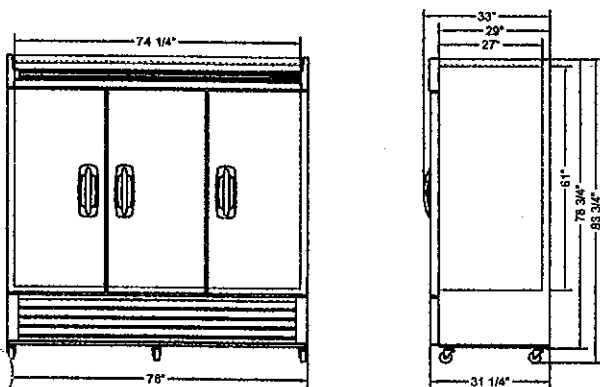
NLR72-S Top View



NLR23-S Front and Side Views



NLR49-S Front and Side Views



NLR72-S Front and Side Views

SPECIFICATIONS

	NLR23-S	NLR49-S	NLR72-S
Crated Height	84-1/4"	84-1/4"	84-1/4"
Crated Width	29-1/8"	56-3/4"	78-3/8"
Crated Depth	33-1/2"	33-1/2"	33-1/2"
Crated Weight (lbs)	290	482	632
Interior Height (in)	61"	61"	61"
Interior Width (in)	23-3/4"	51-1/2"	74-1/4"
Interior Depth (in)	27"	27"	27"
Overall Height (in)	83-3/4"	83-3/4"	83-3/4"
Overall Width (in)	27-1/2"	55-1/4"	78"
Overall Depth (in)	33"	33"	33"
Gross Cubage (ft. ³)	23	49	70
Number of Shelves	4	8	12
Number of Casters	4	4	6
Condensing Unit Size	3/8 HP	3/8 HP	1/2 HP
Refrigerant	R-134a	R-134a	R-134a
Electrical Characteristics	115/60/1	115/60/1	115/60/1
Cord & Plug Furnished	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	5-15P
Total Amp Draw	7.5	7.5	10

* The overall heights shown in the table and drawings are with casters.

Specifications subject to change without notice.

NORLAKE

Revision Date: 5/10
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 Printed in the U.S.A.
 Part Number: 138688



Item #9

Commercial Ice Machine
(under counter w/bin)

- Minimum 200 lbs daily ice production
- Up to CEE Tier 2 energy and water use rating
- At least 80 lb ice storage capacity
- Stainless steel exterior
- R-404A CFC-free refrigerant
- Primary power input rating 115-120/60/1
- Energy Star Rated
- UL NSF compliant
- Factory pre-wired
- +7' power cord
- *Five year parts & five year labor on ice machine evaporator
- *Five year parts and three year labor coverage
- *Three year parts and labor coverage on all other components
- **Like or equal to Hoshizaki KM-201BAH

MAKE: MANITOWOC

MODEL: QD-0812A

ITEM No.: 9

PRICE PER ITEM \$ 2161.72

PRICE (WRITTEN IN WORDS) TWO THOUSAND ONE HUNDRED SIXTY ONE DOLLARS AND SEVENTY TWO CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 290.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

TWO HUNDRED NINETY DOLLARS AND ZERO CENTS

19

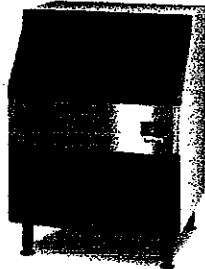


Q-210/270 Ice Cube Machines

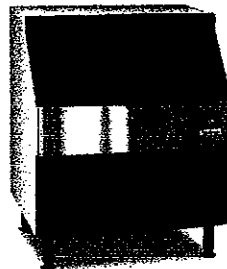
Q-210/270 Ice Cube Machines

Models

- | | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> QD-0212A | <input type="checkbox"/> QY-0214A | <input type="checkbox"/> QD-0272A | <input type="checkbox"/> QY-0274A |
| <input type="checkbox"/> QD-0213W | <input type="checkbox"/> QY-0215W | <input type="checkbox"/> QD-0273W | <input type="checkbox"/> QY-0275W |



Q-210



Q-270

Refreshing! The New Manitowoc Undercounters

- | | |
|--|---|
| <ul style="list-style-type: none"> Up to 220 lbs. (100 kgs) daily ice production Up to CEE Tier 2 energy and water use rating Only 26" (66.04 cm) wide, 26.50" (67.31 cm) deep, and 38.50" (82.55 cm) high on 6" (15.24 cm) legs 80 lb. (36.6 kg) ice storage capacity | <ul style="list-style-type: none"> Up to 290 lbs. (132 kgs) daily ice production Up to CEE Tier 2 energy and water use rating Only 30" (76.2 cm) wide, 28.16" (71.52 cm) deep, and 38.50" (97.79 cm) high on 6" (15.24 cm) legs 100 lb. (45.45 kg) ice storage capacity |
|--|---|

Standard Features

- Wide assortment - undercounter sizes to meet every ice need
- Updated Aesthetics - Clean, crisp coordinated bin interior
- Convenient Access to Ice - Ergonomic angled bin door providing visibility and easy access to ice without bending over
- Enhanced Function - EZ slide door elevates the user experience and improves product reliability
- Improved Sanitation - AlphaSan® added to key internal components to extend time between cleanings
- Simplified Installation - New flat right angle plug for easier installation in tight spaces
- Manitowoc proven vertical evaporator using proprietary technology - made in Manitowoc, WI.
- Bin door slides up and out of the way for maximum access
- Stainless steel exterior
- Patented cleaning and sanitizing technology
- R-404A CFC-free refrigerant

Warranty

- 5-year parts and 5-year labor coverage on ice machine evaporator
- 5-year parts and 3-year labor coverage on ice machine compressor
- 3-year parts-and-labor coverage on all other ice machine, dispenser, and storage bin components

Specifications

- | | |
|---|---|
| <p>BTU Per Hour:</p> <p>Q-210: 2,400 (average)
3,400 (peak)</p> <p>Q-270: 3,800 (average)
6,000 (peak)</p> <p>Compressor:
Nominal rating: 1/3 HP</p> <p>Cupra-Nickel Condenser:
(Water-cooled models)
Adds protection from corrosive water elements.</p> | <p>Operating Limits:</p> <ul style="list-style-type: none"> Ambient Temperature Range: 40° to 110°F (4.4° to 43.3°C) Water Temperature Range: 45° to 90°F (4.4° to 32.2°C) Water Pressure Ice Maker Water In: Min. 20 psi (137.9 kPa) Max. 80 psi (551.1 kPa) Condenser Inlet Water In: (Water-cooled only) Min. 20 psi (137.9 kPa) Max. 150 psi (1,034.2 kPa) |
|---|---|

Ice Shape

- | | |
|--|---|
| <p>Half Dice
3/4" x 1 1/8" x 7/8"
(1.95 x 2.86 x 2.22 cm)</p> | <p>Dice
3/8" x 3/8" x 3/8"
(2.22 x 2.22 x 2.22 cm)</p> |
|--|---|

Ice Machine Electric

115/60/1, (208-230/60/1 and 230/50/1 available.) 115/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord and NEMA 5-15P-plug configuration. 208-230/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord only, no plug is supplied.

- Total Amps:**
- Q-210: 115/60/1: Air-cooled: 6.5 amps / Water-cooled: 6.1 amps
208-230/60/1: Air-cooled: 3.6 amps / Water-cooled: 3.1 amps
- Q-270: 115/60/1: Air-cooled: 10.7 amps. / Water-cooled: 9.9 amps.
208-230/60/1: Air-cooled: 5.2 amps / Water-cooled: 4.7 amps

Maximum fuse size:
Air and Water-cooled: 15 amps
HACR-type circuit breakers can be used in place of fuses.



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www.manitowocice.com



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Q-210/270 Ice Cube Machines

Q-210

Q-270

Installation Note
 Recommended clearance for top, sides, and back is 5" (12.7 cm) however, there is no minimum clearance required.

(A) Electrical Entrance (2) Options
 (B) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
 (C) 1/2" (1.27 cm) F.P.T. Minimum Water Condenser Outlet (water-cooled units)
 (D) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
 (E) 1/2" (1.27 cm) F.P.T. Ice Bin Drain

(A) Electrical Entrance (2) Options
 (B) 1/2" (0.95 cm) F.P.T. Ice Making Water Inlet
 (C) 1/2" (1.27 cm) F.P.T. Minimum Water Condenser Outlet (water-cooled units)
 (D) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
 (E) 1/2" (1.27 cm) F.P.T. Ice Bin Drain

Specifications

Model	Ice Shape	Ice Production 24 hours				Power kWh/100lbs. @ 90°/70°F	CEE* Rating	ENERGY STAR
		70° F Air 50° F Water		90° F Air 70° F Water				
		lbs.	kgs	lbs.	kgs			
QD-0212A	dice	215	98	155	70	9.9	Tier 2	★
QD-0213W	dice	220	100	190	86	6.8	Tier 2	
QY-0214A	half-dice	215	98	155	70	9.9	Tier 2	★
QY-0215W	half-dice	220	100	190	86	6.8	Tier 2	
QD-0272A	dice	280	127	215	98	9	Tier 2	★
QD-0273W	dice	290	132	245	111	7.3	Tier 1	
QY-0274A	half-dice	280	127	215	98	9	Tier 2	★
QY-0275W	half-dice	290	132	245	111	7.3	Tier 1	

Water usage/100 lbs./45.4 kgs of Ice

Potable Water: Q-210: 33.5 gallons / 127 liters • Q-270 32.4 gallons / 123 liters

Water-cooled Condenser:
 Q-210: 142 gal. / 537 liters • Q-270: 167 gal. / 632 liters

*Consortium for Energy Efficiency (CEE) is a North American nonprofit organization that promotes energy-efficient products, technologies and services; also the principal entity for the development of ice maker efficiency standards.

Air Flow Top View

Air In left, air out right, no side vents. Great for installation under countertops and next to other equipment.

Front Access

Initiate ice, off and clean operations with simple upfront selector switch. No need to remove front panel.

Air Filter

Slides out from left side front without tools, easy to clean, reusable filter protects condenser from lint, grease and dust.

4674 ©2010 Manitowoc S710 Continuing product improvement may necessitate change of specifications without notice.

2110 South 26th Street
 PO Box 1720
 Manitowoc, WI 54221-1720 USA

Tel: 1.920.682.0161
 Fax: 1.920.683.7589
 www.manitowoc.com



Item #10**Commercial Dishwasher**

Door actuated start
 Minimum 20 inch high door opening
 Multiple choice minute cycles
 Maximum one gallon of water per rack wash
 Self draining stainless steel pump and
 impeller
 Built in booster heater
 Detergent pump included
 Single phase?
 Revolving inter changeable upper & lower
 rinse & wash arms covers entire rack area
 Field convertible from high-temp sanitizing
 to low-temp sanitizing
 De-lime cycle

Digital status indicators with easy to use
 controls
 Stainless steel construction
 Low water use
 Single Rack
 Low Temperature
 Self Draining
 Minimum 30 Racks per hour?
 Maximum 40 gallons per hour?
 Energy Star rated
 UL NSF compliant
****Like or equal to American Dishwasher
 Service AF-CS AFC-ES Series**

MAKE: CIMA DISH

MODEL: E-AH

ITEM No.: 10

PRICE PER ITEM \$ 4106.70

PRICE (WRITTEN IN WORDS) FOUR THOUSAND ONE HUNDRED SIX DOLLARS
 AND SEVENTY CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 290.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

TWO HUNDRED NINETY DOLLARS AND ZERO CENTS

#10

CMA

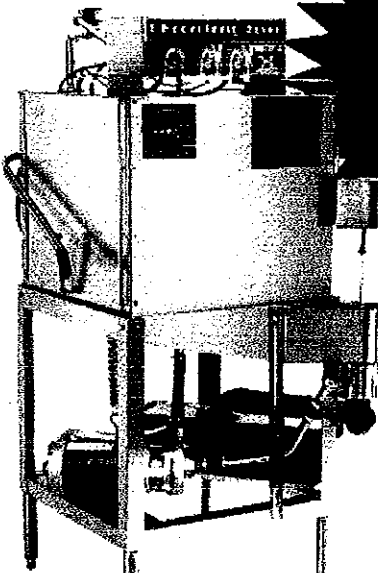
DISHMACHINES

MODEL E ENERGY SAVER

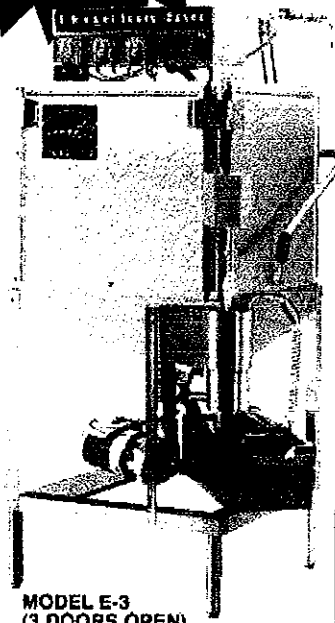
LOW WATER MACHINES

USES ONLY

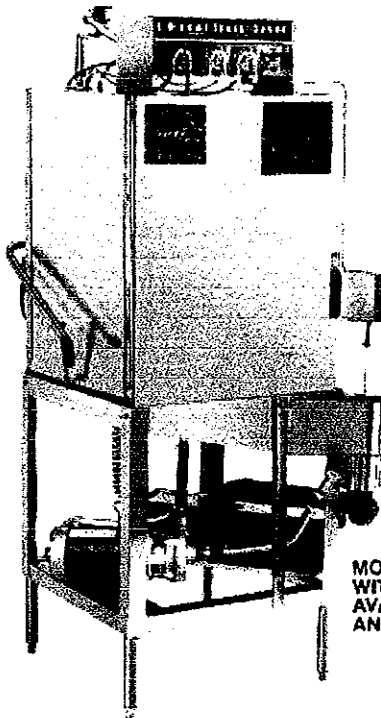
.93
Gallons Of Water
Per Cycle!



MODEL E
AVAILABLE IN STRAIGHT
AND CORNER MODEL



MODEL E-3
(3 DOORS OPEN)



MODEL E EXT
WITH 20-1/2" DOOR OPENING
AVAILABLE IN STRAIGHT
AND CORNER MODEL

FEATURES AND FACTS:

- **Energy Star Qualified.**
- 40 racks / 160 covers per hour.
- Economical to operate. **Uses only .93 gallons of water per cycle.**
- All stainless steel construction assures long life and years of trouble free operation.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps.
- Top mounted controls include built-in chemical pumps and delimiting system for dealing with scale.
- Auto start/stop makes operation safe and easy.
- New integrated scrap tray prevents food soil from entering drain system.
- Airgap fill system.

**CONVERTIBLE CORNER TO
STRAIGHT AND STRAIGHT TO
CORNER.**

Available Options

- Sanitizer Alarm
- Alternative cycle times
- Pull Pins
- Stainless Steel Scrap Trap Up Grade
- CMA Temp-Sure (Self Contained 12 kW Heater)
- 3 Doors open
- Extended (Tall) version



Intertek



CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

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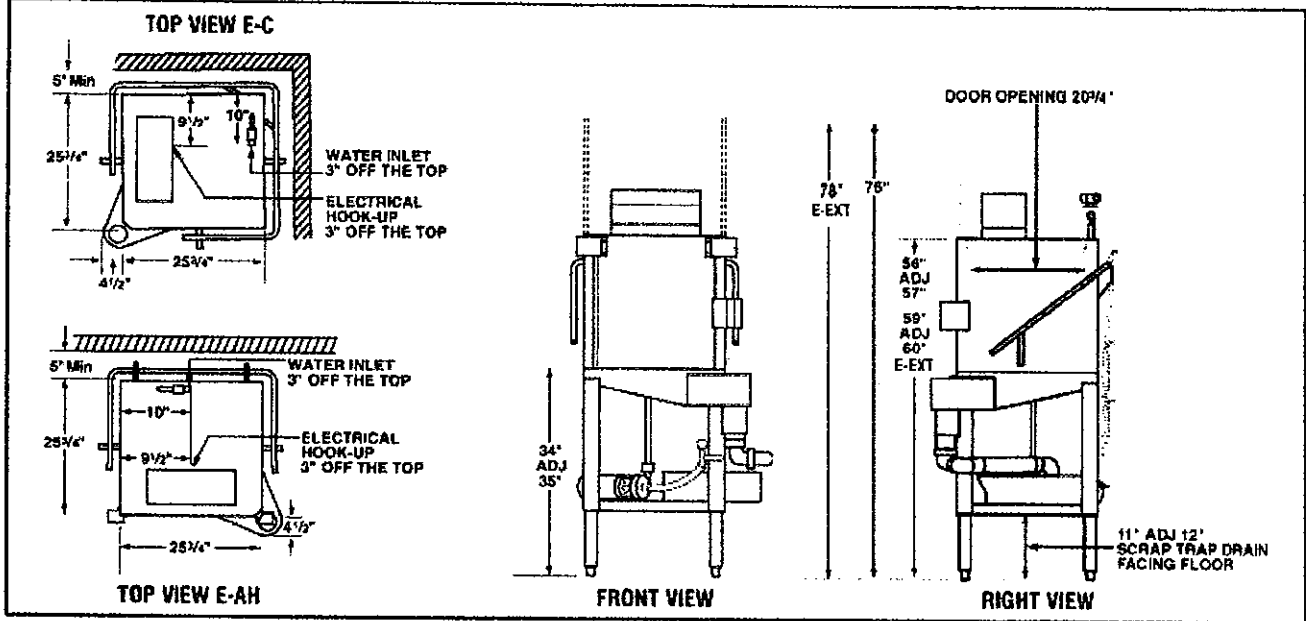
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MODEL E ENERGY SAVER

LOW WATER MACHINES

WARNING: Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.



Specifications:

MODEL E/E-3/E-EXT	USA	METRIC	USA	METRIC
OPERATING CAPACITY				
RACKS PER HOUR (NSF RATED)	40	40		
OPERATING CYCLE				
WASH TIME-SEC	45	45		
RINSE TIME-SEC	30	30		
DWELL TIME-SEC	15	15		
TOTAL CYCLE TIME	90	90		
PUMP CAPACITY	52 GPM	(197 LPM)		
OPERATING TEMPERATURE				
REQUIRED	120°F	(49°C)		
RECOMMENDED	140°F	(60°C)		
WATER CONSUMPTION				
PER RACK PER HOUR	93 GAL	(3.53 L)		
	37 GPH	(130 LPH)		
WATER REQUIREMENTS				
WATER INLET	1 1/2"	(3.8cm)		
DRAIN I.P.S.	2"	(5.1cm)		
WASH PUMP MOTORS HP			1	1
DIMENSIONS				
DEPTH	25-3/4"	(65.4cm)		
WIDTH	25-3/4"	(65.4cm)		
HEIGHT	55'-57"	(142.2cm-144.8cm)	E-EXT 59'-60"	(150cm-162cm)
STANDARD TABLE HEIGHT	34"	(86cm)		
MAXIMUM CLEARANCE FOR DISHES	17"	(43cm)	E-EXT 20-1/2"	(52cm)
STANDARD DISHRACK DIMENSIONS	19-3/4" X 19-3/4"	(50 X 50cm)		
ELECTRICAL RATING			VOLTS	AMPS
			115	16
SHIPPING WEIGHT APPROXIMATE			219#	(99.7kg)
			E-EXT 1 260#	(117.8kg)

Summary Specifications: Model E/E-3/E-EXT

CMA Energy Miser model E/E-3/E-EXT(Extended 20-1/2" door opening) low temperature, chemical sanitizing commercial dishwashers meet ETL, UL, and CUL sanitation and construction standards WITHOUT the use of BOOSTER or TANK HEATERS. The model E/E-3/E-EXT is constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes utensils in standard 19-3/4"x19-3/4" racks. Units come with standard upper and lower stainless steel wash arms.



CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification

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Item #11

Commercial Steam Table

Stainless steel sealed wells
 Built-in drains
 Should have 8 1/2" dish shelve
 Integral carving/work surface 34" deep
 Stationary
 Thermostatic Temperature Controls
 Stainless Steel Display with Glass Sneeze guard
 120 volt
 Single phase
 Stainless Steel Body
 UL NSF compliant
****Like or equal to Duke Deluxe 700-188**

MAKE: DUKE

MODEL: E-4-DLSS

ITEM No: 11

PRICE PER ITEM \$ 7346.70

PRICE (WRITTEN IN WORDS) SEVEN THOUSAND THREE HUNDRED FORTY SIX DOLLARS AND SEVENTY CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 160.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

ONE HUNDRED SIXTY DOLLARS AND ZERO CENTS

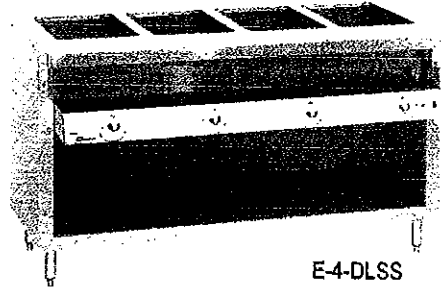
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"Your Solutions Partner"

Specifications

F.O.B Sedalia, Missouri 65301



E-4-DLSS

OPTIONS:

- 14 gauge tops
- Heated base module - HTD-BASE-M
- Sliding Doors
- 3-phase wiring
- Cord and plug - T-CORD
- Special height legs - T-SP-HT-LEGS
- Overhead fluorescent lights - T-FL-LIGHTS
- Radiant heat rods under shelf - T-HEAT-RODS
- Electrical duplex outlet with junction box,
- Serving shelves - T956-x, T956-460-x, T956-461-x
- Adaptor plates - T31, T32, T33
- Telescope covers - 546, 548
- 3 bar tray slides - TS3BTS-FX/HD-x
- Solid tray slide - TSOLID-FX/HD-x
- Casters (add cord and plug), 5" swivel with locks - TCA-SW-L
- Casters (add cord and plug), 5" swivel no lock - TCA-SW
- Veneered panels - T-x-P
- Powder coat paint colors
- Designer series food shields - TS530, TS540, TS550, TS560, TS570, TS580

AGENCY LISTINGS:



DUKE MANUFACTURING CO.

2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Thurmaduke™ Steamtables

Hot Food Units - Electric - Deluxe

- E-2-DLPG/E-2-DLSS** 2 top openings
- E-3-DLPG/E-3-DLSS** 3 top openings
- E-4-DLPG/E-4-DLSS** 4 top openings
- E-5-DLPG/E-5-DLSS** 5 top openings
- E-6-DLPG/E-6-DLSS** 6 top openings

TOP:

- One piece, 16 gauge, 300 Series stainless steel
- Top openings die-stamped, 12" x 20"
- Integral carving/work surface

HEAT COMPARTMENTS:

- Sealed wells with drains copper manifolds and brass master valve
- 750 watt element at 120, 208 or 240 volt/single or 3-phase
- Robertshaw thermostat w/indicator light per section
- Master toggle switch w/indicator light - entire unit
- 12" x 20" stainless steel liner, 6-1/2 deep

BODY AND INTERIOR SHELF:

- 300 Series stainless steel or paint grip steel
- End panels die-stamped
- 6" polished stainless steel control panels

INTEGRAL DISHSHELF:

- Heavy Gauge, One Piece Stainless Steel - 8-1/2" wide
- Housing for control knobs, thermostats and master switch
- Wire knob guards

SHORT FORM SPECIFICATIONS:

Thurmaduke™ Steamtables - Hot Food - Electrical - Deluxe. Top shall be constructed of one piece 16 gauge, 300 Series stainless steel, extended on operator's side to provide integral carving or work surface. Each top opening shall be die-stamped with raised beaded edges, measuring 12" x 20". Each sealed well compartment shall have (1) 750 watt element fitted below warming compartment, with drain and copper manifolded to brass master valve. Wired to operate on 120, 208 or 240 volts, single or 3-phase, as specified. Each section to be controlled by Robertshaw thermostat with indicator light. Complete unit to be wired to master toggle switch with indicator light. Each heat compartment liner shall be die-formed, fabricated of heavy gauge stainless steel. Body to be constructed of 20 gauge, 300 Series stainless steel or paint grip steel with powder coat finish, as specified. Body parts made into panels by forming edges into angles and channels which are welded together to provide structural strength. End panels die-stamped with square corners, side opposite operator fully enclosed. Bottom shelf to be of heavy gauge steel, same as body panels, with edges flanged down at back and ends. Bottom shelf has clearance of 15-1/2". Integral dish shelf shall be made of heavy gauge, one piece stainless steel, 8-1/2" wide with rail on operator's side. Canted, easy-to-reach control knobs and housing for thermostats, etc. 6-1/2" clearance between bottom edge of work surface and dish shelf. Units to be mounted on 6" polished stainless steel legs, adjustable to 7-1/4". Complies with NSF Standard 4.

THURMADUKE™ STEAMTABLES - HOT FOOD - ELECTRIC - DELUXE

Catalog No. TST-DELECHOT

A.I.A. File No. 35-C-13

TST-3

A.I.A. File No. 35-C-13

Catalog No. TST-DTELECHOT

THURMADUKE™ STEAMTABLES - HOT FOOD - ELECTRIC - DELUXE

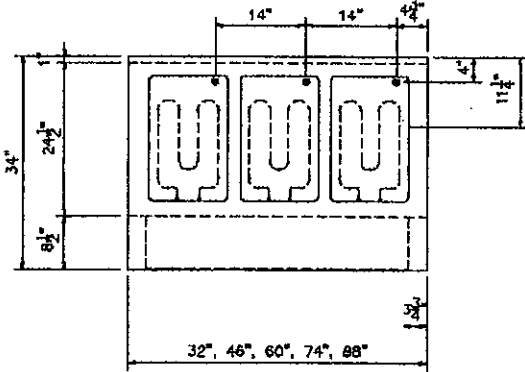
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Thurmaduke

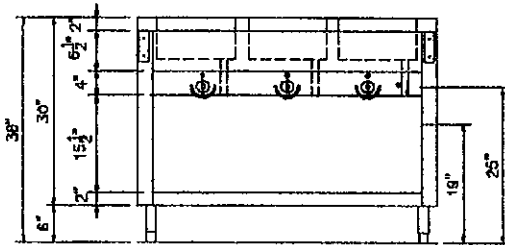
MODEL:

**Thurmaduke™ Steamtables
Hot Food Units - Electric - Deluxe**

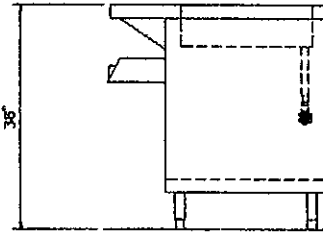
- E-2-DLPG/E-2-DLSS 2 top openings
- E-3-DLPG/E-3-DLSS 3 top openings
- E-4-DLPG/E-4-DLSS 4 top openings
- E-5-DLPG/E-5-DLSS 5 top openings
- E-6-DLPG/E-6-DLSS 6 top openings



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS:

FREIGHT CLASS: 150

Model		Length		Width		Height		Top Openings	Cube ft. Crated	Weight	
Enameled	Stainless	in.	cm	in.	cm	in.	cm			lbs.	kg
E-2-DLPG	E-2-DLSS	32	81.3	34	86.4	36	91.4	2	27.0	255	115.9
E-3-DLPG	E-4-DLSS	46	116.8	34	86.4	36	91.4	3	38.1	335	152.3
E-4-DLPG	E-4-DLSS	60	152.4	34	86.4	36	91.4	4	49.2	410	186.4
E-5-DLPG	E-5-DLSS	74	188.0	34	86.4	36	91.4	5	60.2	495	225.0
E-6-DLPG	E-6-DLSS	88	223.5	34	86.4	36	91.4	6	71.3	595	270.5

ELECTRICAL SPECIFICATIONS:

Model	120 Volt - 750 watt elements			208 Volt - 750 watt elements			240 Volt - 750 watt elements		
	Watts	Amps	NEMA	Watts	Amps	NEMA	Watts	Amps	NEMA
E-2-DLPG/SS	1500	12.5	5-15	1500	7.2	6-20	1500	6.4	6-20
E-3-DLPG/SS	2250	18.8	L5-30	2250	10.8	6-20	2250	9.4	6-20
E-4-DLPG/SS	3000	25.0	5-50	3000	14.4	6-20	3000	12.5	6-20
E-5-DLPG/SS	3750	31.3	5-50	3750	18.0	L6-30	3750	15.9	6-20
E-6-DLPG/SS	N/A			4500	21.6	L6-30	4500	18.8	L6-30

Cord and NEMA plug NOT included



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com

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Specification subject to change

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Item #12

Commercial Convection Gas Steamer

- Two compartment
- Pressure-less
- Direct steam
- Heavy Duty
- Stainless Steel
- With Drain
- Mechanical Dial
- MCS 60 minute electro-mechanical timer
- Stainless steel base frame
- VOS 115 volts, 60 hz, 1 phase for controls
- *Five year parts/labor warranty
- **Like or equal to Cleveland Classic Series Model 24-CGM200

MAKE: VOLLAN

MODEL: C24GAB-BSC

ITEM No.: 12

PRICE PER ITEM \$ 13,776.57

PRICE (WRITTEN IN WORDS) TWELVE THOUSAND SEVENTY HUNDRED SEVENTY SIX DOLLARS AND FIFTY SEVEN CENTS

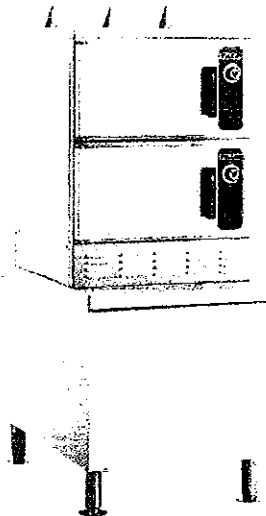
LABOR & INSTALLATION FOR ABOVE ITEM \$ 370.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

THREE HUNDRED SEVENTY DOLLARS AND ZERO CENTS.

Item # 12 C.S.I. Section 11420

S T E A M

VULCAN**C24GA SERIES
GAS CONVECTION STEAMER
ON CABINET BASE**

Model C24GA6

**SPECIFICATIONS**

Two compartment gas convection steamer on cabinet base, Vulcan-Hart Model No. (C24GA6-BSC) (C24GA10-BSC), Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. SuperHeated steam delivered from the 125,000 BTU/hr. high output stainless steel steam generator with staged water fill. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base. 6" adjustable stainless steel legs with flanged feet. 3/4" rear gas connection and gas pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Split water line connection. Treated and untreated water connections. 1/2" NPT drain connection.

Exterior dimensions:

6 pan: 24"w x 35.4"d x 59"h on 6" legs.

10 pan: 24"w x 35.4"d x 72"h on 6" legs.

CSA design certified. Certified to NSF Standard #4.

SPECIFY TYPE OF GAS WHEN ORDERING.

- C24GA6-BSC 6 pan capacity basic controls
- C24GA6-DLX 6 pan capacity professional controls
- C24GA10-BSC 10 pan capacity basic controls
- C24GA10-DLX 10 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- 125,000 BTU/hr. stainless steel steam generator with SuperHeated steam delivery system, staged water fill.
- Separate 60 minute timer with constant steam feature for each compartment.
- Heavy duty doors and door latch mechanisms.
- Stainless steel water resistant cabinet base.
- 6" adjustable stainless steel legs with flanged feet.
- 3/4" rear gas connection and gas pressure regulator.
- Elevation from sea level to 8,999 feet standard.
- Requires 120/60/1 power supply, 2.0 amps maximum draw.
- Split water line connection. Treated and untreated water connections. 1/2" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- Professional Control Package includes:
 - Superheated Steam System
- Second year extended limited parts and labor warranty contract.
- Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.

ACCESSORIES (Packaged & Sold Separately)

- 12" x 20" stainless steel pans:
 - 1" deep (solid)(perforated) Qty. _____.
 - 2 1/2" deep (solid)(perforated) Qty. _____.
 - 4" deep (solid)(perforated) Qty. _____.
- Stainless steel pan cover. Qty. _____.
- Removable sliding shelf. Qty. _____.
- Water treatment system.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

F-32620 (03/10)

Item #13

Commercial Electric Steamer
Two Bay w/Stand

Two compartment
Pressure-less
Direct steam
Heavy Duty
Stainless Steel
With Drain
Mechanical Dial
Stainless steel base frame

****Like or equal to Cleveland Classic Series Model 24-CDM**

MAKE: GREEN

MODEL: HY-65M

ITEM No.: 13

PRICE PER ITEM \$ 14269.64

PRICE (WRITTEN IN WORDS) FOURTEEN THOUSAND TWO HUNDRED SIXTY NINE
AND SIXTY FOUR CENTS.

LABOR & INSTALLATION FOR ABOVE ITEM \$ 420.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

FOUR HUNDRED TWENTY DOLLARS AND ZERO CENTS






R13

STEAM

VULCAN

C24GA SERIES GAS CONVECTION STEAMER ON CABINET BASE

SERVICE CONNECTIONS:

-  Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.
-  **DRAIN:** Condenser box, compartment and generator, 1/2" NPT. (Provide an open air gap type drain within 12" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)
-  **GAS CONNECTION:** 3/4" NPT. O.D. supply line required.
-  **GENERATOR WATER SUPPLY:** 3/4" Hose Bib fitting at 20-60 PSI (136-480 kPa).
-  **CONDENSING WATER SUPPLY:** 3/4" Hose Bib fitting at 20-60 PSI (136-480 kPa).

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment

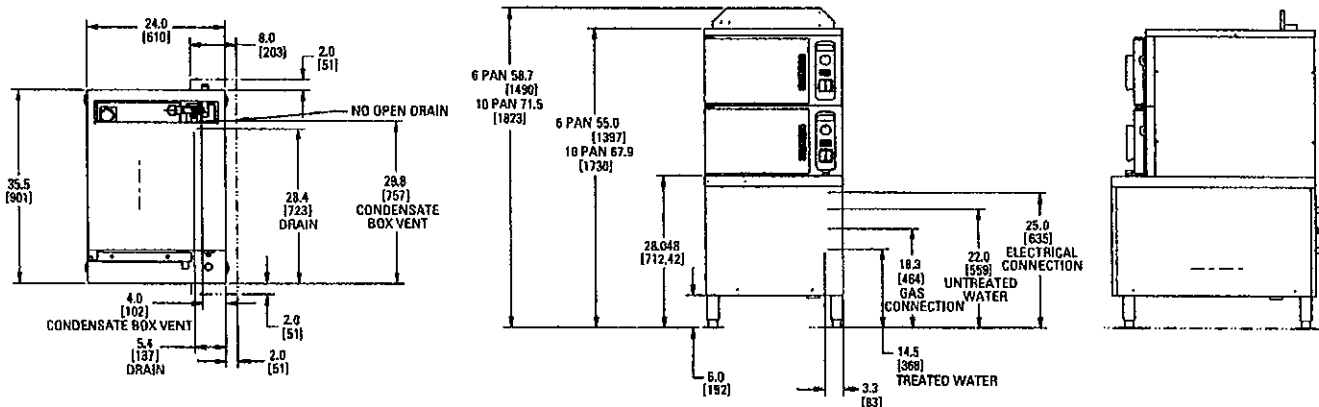
IMPORTANT:

1. A combination valve with pressure regulator is provided with this unit. Supply gas pressure should be a minimum: Natural gas 5" - 10.5" W.C., propane gas 11" - 13" W.C.
2. Gas line connecting to unit must be 3/4" or larger. If flexible connectors are used, the inside diameter must be at least the same as the 3/4" iron pipe.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
5. Clearance:

	Combustible	Non-Combustible
Rear	6"	0"
Left Side	0"	0"
Right Side	0"	0"

NOTE:

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in () are in millimeters.
- Installation of backflow preventer's, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.



VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

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GROEN®**HyPerSteam Pressureless Steamer** model HY-6SM**Description**

Kettle shall be a direct steam powered Groen HyPLUS Model HY-6SM, stainless steel twin cavity, 6 pan cabinet mounted pressureless steamer, per Bulletin 76Ca and as follows:

Construction

Steamer cavities and cabinet base shall be all stainless steel construction. Steamer unit shall have a unitized body with removable right side panel providing access to internal components. Steamer doors are all stainless steel with strong continuous hinge and are field reversible for left or right swing. Doors shall be insulated and provided with a one piece, replaceable seal. Easy open handle and latch shall provide positive lock and seal when door is pushed or slammed shut.

Hidden magnetic door switch cuts power to blower and steam flow to that cavity, when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. Wide drip sink with condensate drain is positioned under cavity doors.

24" wide cabinet base shall have stainless steel frame with all stainless steel top deck, removable access door, with side and rear panels standard. Front and rear legs shall have adjustable bullet feet.

Finish

Cabinet exterior including doors shall be finished to a No. 4 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

UL Listed

Steamer units shall be UL listed.

Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes, and be NSF listed.

Controls

Steamer cavity controls shall be mounted on the front panel for easy replacement or repair and will include a separate ON-OFF/60 minute timer control with constant steam setting, for each cavity. Cabinet mounted power-ON switch shall activate steamer electronics.

Performance Features

Each steamer cavity shall have a powerful side mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans.

Remote Steam Source

HY-6SM requires food safe steam delivered at a minimum of 52 lbs. per hr., at a maximum working pressure of 15 PSI. Operator must verify steam doesn't contain caustic boiler cleaning compounds or contaminants unsuitable for direct contact with food.

**Pan Capacity**

Pan Size	Per Cavity	Number
12 x 20 x 1"	6	12
12 x 20 x 2 1/2"	3	6
12 x 20 x 4"	2	4

Installation

Unit requires steam connection via 1/2" NPT pipe. Unit requires 3/8" NPT cold water supply line, 1 1/4" NPT free venting drain; and 115 volt, single phase, 60 cycle 15 AMP electric service, 4 AMP maximum load.

Water Supply Requirements

To minimize service problems, a water treatment (softening) system is recommended when water quality is found to exceed limits stated below and in operator manual. Recommended MINIMUM water quality standards are: Total dissolved solids (TDS) content should not exceed 30 parts per million, and the water pH should be 7.0 or higher.

Options/Accessories

- Steamer pans
- Flanged mounting feet

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

**6 Pan Capacity
Stainless Steel
Pressureless Steamer**

**Direct Steam
Powered
(Remote Source)
On Cabinet Base**

Short Form

Unit shall be a Groen HyPLUS pressureless steamer Model HY-6SM, designed for operation with remote source food safe direct steam and mounted on 24" wide cabinet base, per Bulletin 76Ca. All stainless steel construction with two independent steamer chambers, each with powerful blower to circulate steam within cavity and individual 60 minute timer with constant steam setting. Doors are insulated, field reversible, with easy open latch and hidden magnetic door switch. Drip sink with condensate drain is provided under cavity doors. Three (2 1/2" deep) pan capacity per chamber. Cabinet base has stainless steel frame, all stainless steel exterior with removable access door and adjustable bullet feet. See other side for water, drain, electric and steam connections required. Made in U.S.A.

**Applications**

Pasta
Rice
Vegetables (Fresh & Frozen)
Seafood (Fresh & Frozen)
Poultry
Potatoes
Eggs
Meats
Reheat Cook-Chill &
Prepared Foods

1055 Mendell Davis Drive, Jackson, MS 39272

888-994-7636, unifiedbrands.net

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.

Groen HyPerSteam, Page 15

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Revised 03/06

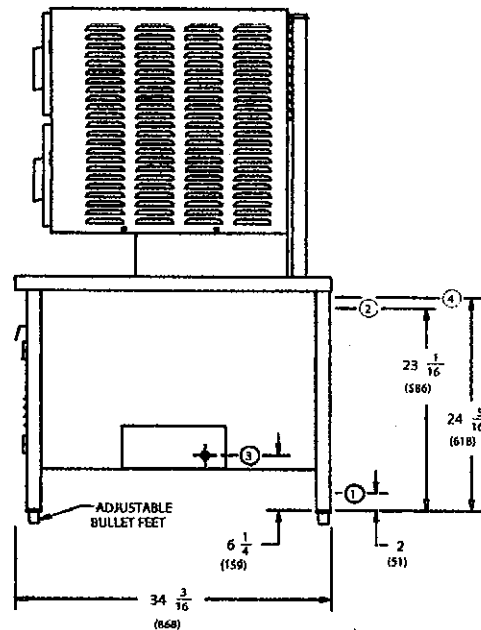
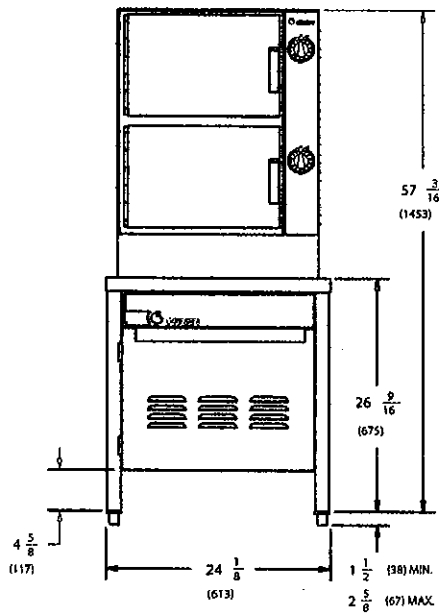
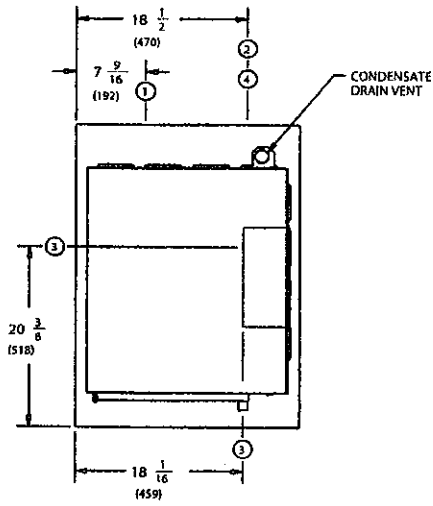
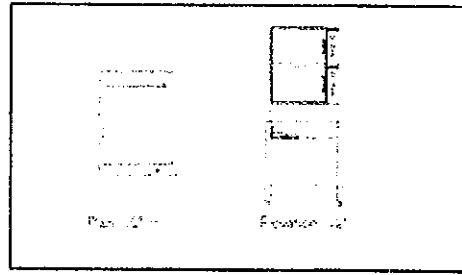
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GROEN.

Model HY-6SM

Groen AutoCAD Library Plot

P/N C-9390-191/3



DIMENSIONS: INCHES (MILLIMETERS)

SERVICE CONNECTIONS:

- ① DRAIN CONNECTION: 1-1/4" NPT (INCLUDES STEAMERS, & CONDENSATE SPRAY)
- ② COLD WATER SUPPLY: 3/8" NPT (FOR CONDENSATE SPRAY)
- ③ ELECTRICAL CONNECTION: 7/8" DIA. HOLE (REF. 1/2" CONDUIT KNOCK-OUT)
- ④ STEAM CONNECTION: 1/2" NPT - 52 LBS/HR (MIN.) @ 15 PSI (MAX.)

NOTE: STEAM MUST BE "CLEAN" AND SUITABLE FOR FOOD CONTACT.



1055 Mendell Davis Drive, Jackson, MS 39272
 888-994-7636, unifiedbrands.net
 of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.

Item #14**Commercial Convection Gas Oven****Exterior:**

Full 40"W x 42 1/2"D x 56 1/2"H
 Angle iron frame
 Stainless steel front, top, sides & legs
 Dual pane thermal glass windows encased in stainless steel door frames
 Porcelain door handle with simultaneous door operation
 Triple-mounted pressure lock door design with turnbuckle assembly
 Removable front control panel
 Solid mineral fiber insulation at top, back, sides & bottom

Interior

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

Operation

Dual flow gas system with direct and indirect heat
 Electronic spark ignition control system
 Removable dual tube burners
 Pressure regulator and manual gas service cut-off valve located in front control area
 Air mixers with adjustable air shutters
 Solid state thermostat with temperature control range of 200F to 500F
 60,000 BTU
 MCS 60 minute electro-mechanical timer
 Two speed fan motor
 1/2 H.P. two speed oven blower-motor with automatic thermal overload protection
 Control area cooling fan
 Two fifty watt commercial bake oven lamps
 120/60/1 with 6' cord and plug 9amps
 Oven cool switch

Standard Features

Solid state manual controls with separate dials for thermostat and timer
 25 inch adjustable stainless steel legs
 At least five nickel plated oven racks with at least eleven rack positions
 3/4 rear gas connection with combination gas pressure regulator and safety solenoid system
 Draft diverter or draft hood
 60 minute electric timer with buzzer
 Porcelainized oven liner
 NSF & Energy Star compliant

VOS 115, 115volts, 60 hz, 1 phase for controls
*Five year limited oven door warranty
**Like or equal to Blodgett Model Zephaire-240G Plus

MAKE: Volcano

MODEL: VC461

ITEM No.: 14

PRICE PER ITEM \$ 3415.50

PRICE (WRITTEN IN WORDS) THREE THOUSAND FOUR HUNDRED FIFTEEN
DOLLARS AND FIFTY CENTS.

LABOR & INSTALLATION FOR ABOVE ITEM \$ 600.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

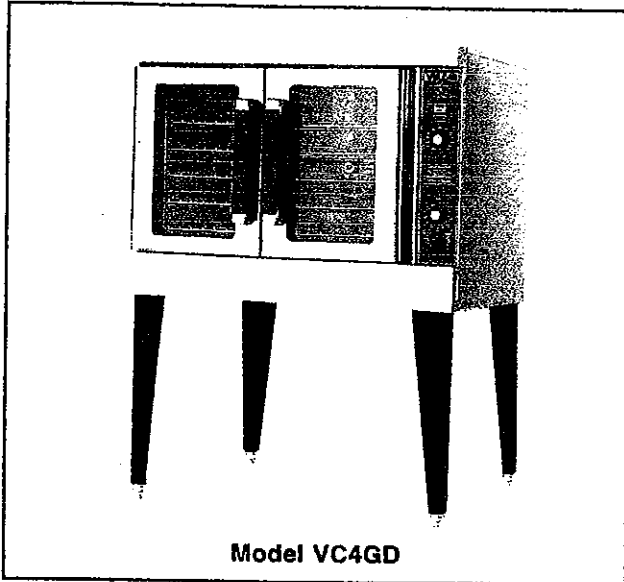
SIX HUNDRED DOLLARS AND ZERO CENTS.

VULCAN

Item # 14

C.S.I. Section 11420

VC4G SERIES SINGLE DECK GAS CONVECTION OVENS



Model VC4GD



SPECIFICATIONS:

Single section gas convection oven, Vulcan-Hart Model No. (VC4GD) (VC4GC). Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29" w x 22 1/8" d x 20" h. Two interior oven lights. Five nickel plated oven racks measure 28 1/4" x 20 1/2". Eleven position nickel plated rack guides with positive rack stops. One 44,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed 1/2 H.P. oven blower-motor. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 9 amps total draw.

Exterior dimensions: 40" w x 42 1/4" d x 56 3/4" h on 25 3/4" legs. Depth measurement includes door handles.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- VC4GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC4GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. Six preset menu selections. Shelf I.D. programming.

STANDARD FEATURES

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 44,000 BTU/hr. burner.
- Electronic spark igniter.
- 1/2 H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 9 amps.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- Stainless steel legs.
- Casters.
- Five hour timer in place of 60 minute timer (Model VC4GD).
- Roast & Hold control (Model VC4GD).
- Stainless steel open stand with storage rack.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Stainless steel rear enclosure.
- Extra oven rack(s).
- Rack hanger.
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- Down draft flue diverter for direct vent connection.
- Stacking kit.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201. TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-32433 (03-08)

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VULCAN-HART CO.

#14

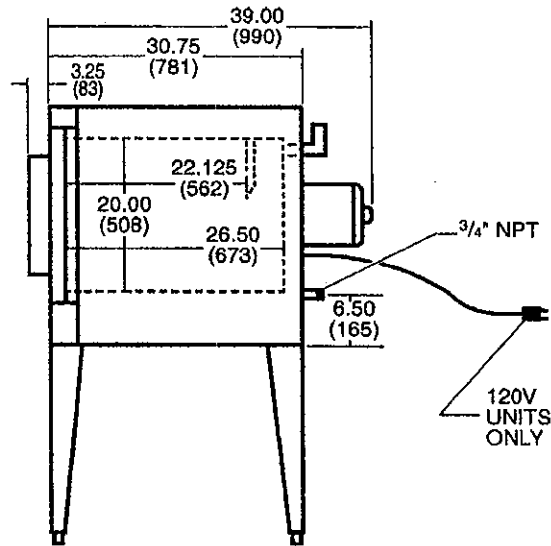
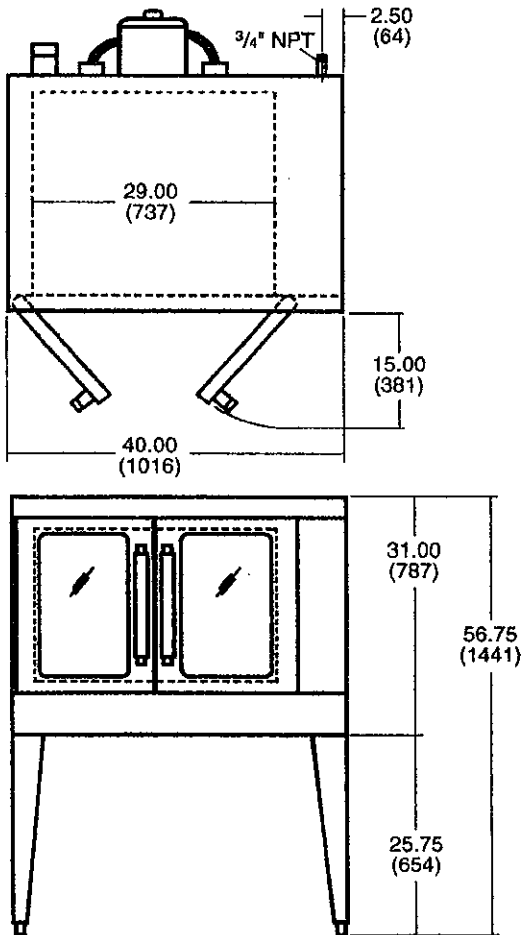
VULCAN

VC4G SERIES SINGLE DECK GAS CONVECTION OVENS

IMPORTANT

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 3.5" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
4. Clearances:

	Combustible	Non-combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	APPROX. SHP. WT.	
							LBS.	KG
VC4G	40"	42 1/4"	56 3/4"	44,000	44,000	120/60/1	497	225

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-32433 (03-08)

Printed On Recycled Paper

Item #15**Convection Gas Oven****Exterior:**

40"W x 42 1/2"D x 56 1/2"H

Angle iron frame

Stainless steel front, top & sides

Dual pane thermal glass windows encased in stainless steel door frames

Interior

Porcelain enamel on steel oven interior

Five chrome-plated racks, eleven rack positions

Operation

Electronic spark igniter

Solid state thermostat with temperature control range of 150F to 500F

44,000 BTU

60 minute mechanical timer with audible alarm

1/2 H.P. two speed oven blower-motor

120/60/1 with 6' cord and plug 9amps

Oven cool switch

Standard Features

At least five nickel plated oven racks with at least eleven rack positions

3/4 rear gas connection with combination gas pressure regulator and safety solenoid system

60 minute electric timer with buzzer

NSF & Energy Star compliant

*Five year limited oven door warranty

MAKE: VOLCANMODEL: VC461ITEM No.: 15PRICE PER ITEM \$ 3415.50PRICE (WRITTEN IN WORDS) THREE THOUSAND FOUR HUNDRED FIFTY
DOLLARS AND FIFTY CENTS.LABOR & INSTALLATION FOR ABOVE ITEM \$ 600.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

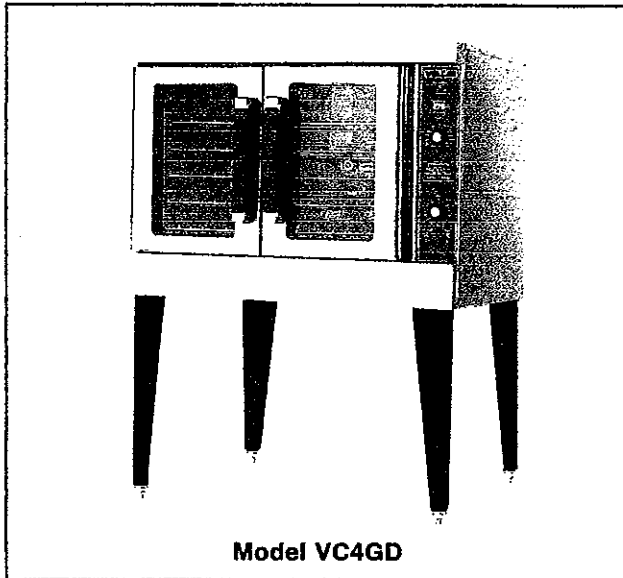
SIX HUNDRED DOLLARS AND ZERO CENTS

VULCAN

Item # 15

C.S.I. Section 11420

VC4G SERIES SINGLE DECK GAS CONVECTION OVENS



Model VC4GD



SPECIFICATIONS:

Single section gas convection oven, Vulcan-Hart Model No. (VC4GD) (VC4GC). Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29" w x 22 1/8" d x 20" h. Two interior oven lights. Five nickel plated oven racks measure 28 1/4" x 20 1/2". Eleven position nickel plated rack guides with positive rack stops. One 44,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed 1/2 H.P. oven blower-motor. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 9 amps total draw.

Exterior dimensions: 40" w x 42 1/4" d x 56 3/4" h on 25 3/4" legs. Depth measurement includes door handles.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- VC4GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC4GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. Six preset menu selections. Shelf I.D. programming.

STANDARD FEATURES

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 44,000 BTU/hr. burner.
- Electronic spark igniter.
- 1/2 H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 9 amps.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- Stainless steel legs.
- Casters.
- Five hour timer in place of 60 minute timer (Model VC4GD).
- Roast & Hold control (Model VC4GD).
- Stainless steel open stand with storage rack.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Stainless steel rear enclosure.
- Extra oven rack(s).
- Rack hanger.
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- Down draft flue diverter for direct vent connection.
- Stacking kit.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-32433 (03-06)

VULCAN



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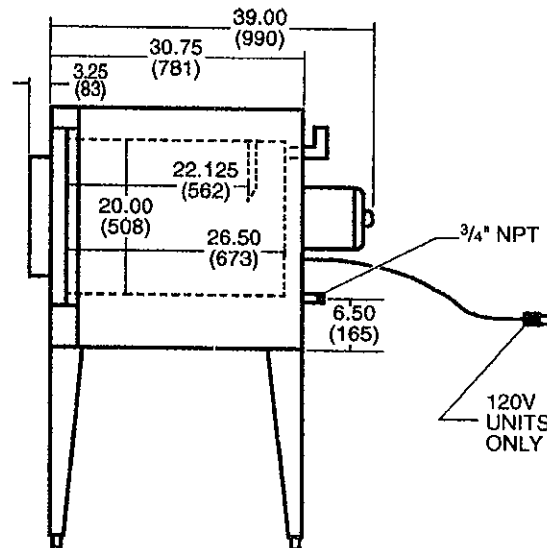
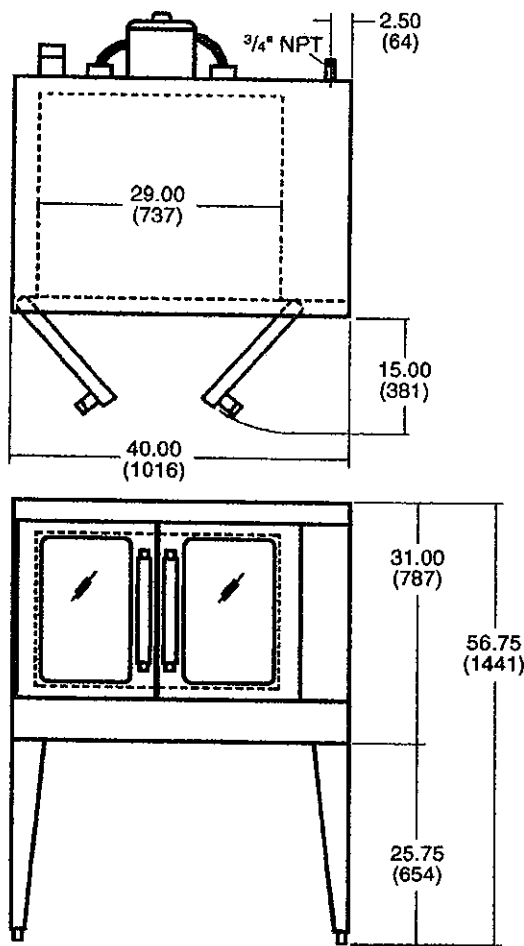
VULCAN

VC4G SERIES SINGLE DECK GAS CONVECTION OVENS

IMPORTANT

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 3.5" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
4. Clearances:

	Combustible	Non-combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	APPROX. SHP. WT.	
							LBS.	KG
VC4G	40"	42 1/4"	56 3/4"	44,000	44,000	120/60/1	497	225

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028

502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-32433 (03-08)

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Item #16

Commercial Tabletop Mixer

Gear Driven
Variable Speed
Stainless Steel Bowl
Aluminum Flat Beater
Stainless Steel Wire Whip
Aluminum Dough Hook
Stainless Steel bowl Guard
Thirty Minute Timer

MAKE: BAKEMAX

MODEL: BMPM020

ITEM No.: 16

PRICE PER ITEM \$ 2203.20

PRICE (WRITTEN IN WORDS) TWO THOUSAND TWO HUNDRED THREE DOLLARS AND TWENTY CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 40.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

FORTY DOLLARS AND ZERO CENTS

BakeMax®

www.bakemax.com

Features:

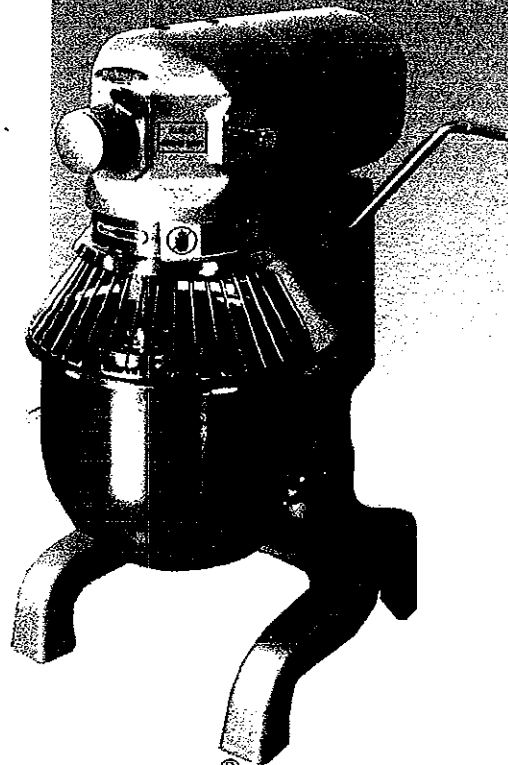
- Gear driven.
- Professional table top model.
- ½ HP motor offers enough power to mix stiffer dough and larger batches.
- All metal and die-cast aluminum body.
- Transmission is made of hardened alloy steel gears.
- All shafts are mounted in ball bearings.
- Automatic electronic 3 speed control.
- Planetary mixing action ensures perfect results.
- Simple hand lift for tool change and bowl removal.

Other specifications:

- 20qt stainless steel bowl.
- 30 Minute digital timer.
- Includes dough hook, flat beater and wire whip.
- Safety guard is standard for model BMPM007 and provides with automatic shut-off when guard is opened at any speed.
- Plug N' Go electrical for easy installation.

Item No. _____

20qt PLANETARY MIXER
BMPM020



BakeMax® Planetary Mixers provide durability, long life and excellent mixing performance. A wide range of sizes to choose from provides clients with the exact mixer for their particular needs. They are safe, easy to use and capable of a broad range of dough and food mixing applications.



Think Quality Value Service Think

BakeMax®

20qt PLANETARY MIXER BMPM020

Volume

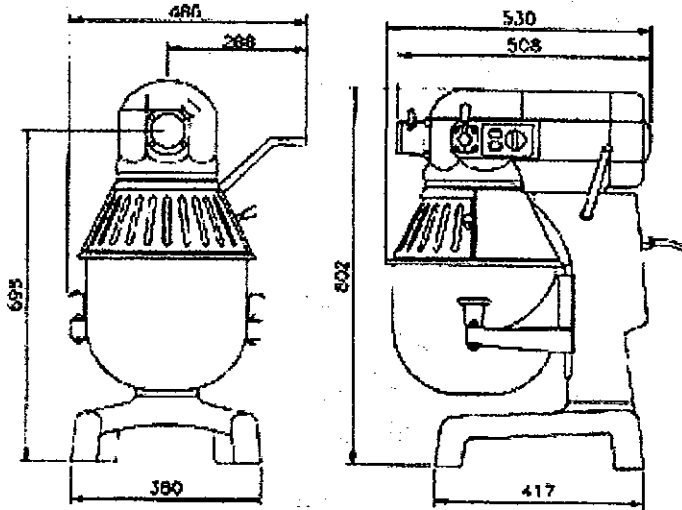
External and Internal Dimensions (D x W x H)

Model	External
BMPM020	19" x 14.5" x 25.5"

Capacity Chart (approx.)

Product	Tool	Amount
Egg White	Whip	1 qt
Whipping Cream	Whip	4 qts
Mayonnaise (oil)	Whip	10 qts
Layer cake (egg/sugar)	Beater	20 lbs
Mashed Potatoes	Beater	15 lbs
Pound Cake	Beater	21 lbs
Bread Dough (Light)	Hook*	10 lbs (Flour)
Bread Dough (Heavy)	Hook*	8 lbs Flour
Whole Wheat Dough	Hook**	10 lbs Flour

- *1st speed only ** 1st and 2nd speed only
- 1 gallon of water weights 8.33 lbs.
- If high gluten flour is used, reduce above dough batch size by 10 %



Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMPM020	120	1	9.31	1117	60	5-15P



Authorized Dealer:

BakeMax Manufacturing, Inc.
 170 Millenium Blvd, Moncton, NB, E1C 1M8
 Toll Free: 1-800-565-BAKE
 Telephone: 1-506-858-8990
 Fax: 1-506-859-6929

Think Quality Value Service Think



Toll Free: 1-800-565-BAKE Web Site: www.bakemax.com E-mail: sales@bakemax.com

Printed in Canada

Item #17

Commercial Grade Slicer

Heavy Duty
Stainless Steel
Gear Driven
Knife Cover

MAKE: BakeMAX

MODEL: BMM5M05

ITEM No.: 17

PRICE PER ITEM \$ 855.90

PRICE (WRITTEN IN WORDS) EIGHT HUNDRED FIFTY FIVE DOLLARS AND NINETY CENTS

LABOR & INSTALLATION FOR ABOVE ITEM \$ 40.00

COST OF LABOR & INSTALLATION (WRITTEN IN WORDS exclusive of tax)

Forty DOLLARS AND zero CENTS.

Bidder's Name: _____

Bidder's Phone: _____ Fax #: _____

Signature of Authorized Bidder's Agent: _____

Title: _____



Item No. _____

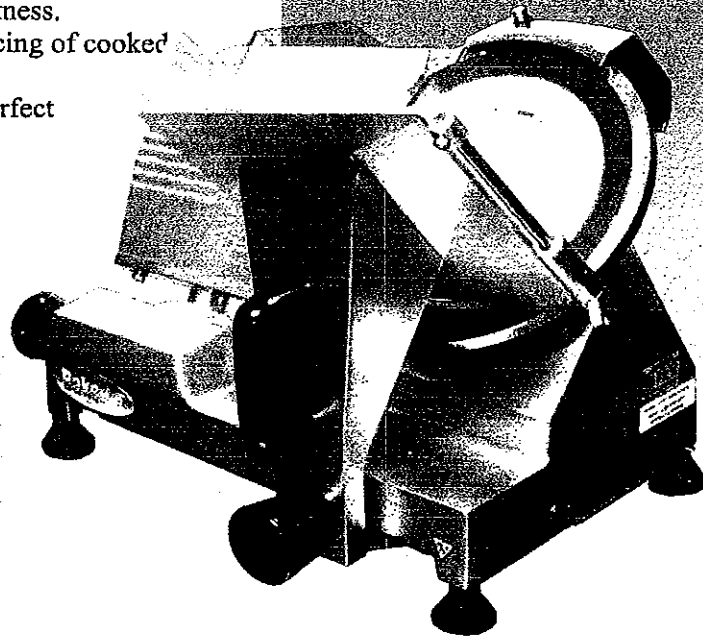
MEAT SLICER BMMSM01/05

Features:

- Precisely cuts salami, meats, hard cheeses, and firm vegetables to the thickness you select.
- Adjustable from 0.008" to 0.59" (BMMSM01) or 0.008" to 0.63" (BMMSM05) slice thickness.
- Durable and robust, ideal for volume slicing of cooked and cold meat.
- Designed for safety, convenience and perfect performance!

Other specifications:

- (BMMSM01) Blade Dia: 10".
- (BMMSM05) Blade Dia: 12".



The BakeMax® Meat Slicer is constructed of stainless steel, precisely cuts salami, meats, and firm vegetables to the thickness you select. Ideal for volume slicing of cooked and cold meat. Designed for safety, convenience and perfect performance.



Think Quality Value Service Think



17

MEAT SLICER

BMMSM01

Volume

External and Internal Dimensions (D x W x H)

Model	External
BMMSM01	15" x 19" x 14.5" 38 x 48 x 37cm
BMMSM05	19.5" x 23.5" x 20.5" 49.53 x 59.69 x 52cm

Slice Thickness

Model	Slice Thickness
BMMSM01	0.008" to 0.59" 0.2mm to 14.98mm
BMMSM05	0.008" to 0.63" 0.2mm to 16mm

Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMMSM01	110	1	1	120	60	5-15P
BMMSM05	110	1	3	330	60	5-15P



Authorized Dealer:

BakeMax Manufacturing, Inc.
 170 Millenium Blvd, Moncton, NB, E1C 1M8
 Toll Free: 1-800-565-BAKE
 Telephone: 1-506-858-8990
 Fax: 1-506-859-6929

ink Quality Value Service Think

Toll Free: 1-800-565-BAKE Web Site: www.bakemax.com E-mail: sales@bakemax.com

Printed in Canada

