

**SPECIFICATIONS
FOR
KITCHEN EQUIPMENT
FOR
MERCY HOUSE / MANNA HOUSE PROJECT**

**Funded by:
CDBG-CV Grant No. CV-NC-20-054
to Montgomery County Commission**

**Prepared by:
Ken Austin
Executive Director
Mercy House**

Mercy House Bid

INVITATION TO BID Kitchen Equipment for Mercy House

Bid Date: October 7, 2022	Mandatory Pre-bid Meeting: October 18, 2022 10:00 a.m. CST	Bid Number: 2022-101B	Return Quotation By: October 25, 2022 10:00 a.m. CST
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Please submit a sealed price quotation on the items listed herein. (CDBG-CV Grant # CV-NC-20-054) (**Faxed bids will not be accepted.**) The submissions will be received at the Mercy House office located at 2412 Council Street Montgomery Alabama 36108 until the date and time shown above, and publicly opened as soon thereafter as practicable. If unable to quote, write "NO BID" and return. The kitchen equipment bid is for the Mercy House Project, Manna House.

Complete specifications on items not fully described can be obtained on request. Brand names and catalog numbers are used to indicate levels of quality. If you are unable to furnish an item as specified and desire to furnish a substitute, give full description of the item. Final determination as to equal quality of substitution will be made by Executive Director Ken Austin.

The Mercy House reserves the right to award this bid based on the base bid, base bid plus alternate 1, base bid plus alternate 1 and 2, to refuse all bids, and to waive technicalities.

Questions regarding this bid should be directed to Executive Director Ken Austin at 2412 Council Street Montgomery, Alabama 36108. Phone number (334) 676-1377.

Ken Austin
Executive Director Mercy House

GENERAL CONDITIONS AND INSTRUCTIONS

1. Bid Number 2022-101B for CDBG-CV Grant #CV-NC-20-054 must appear on the outside of the bid envelope.
2. No oral, telephonic, facsimile, modifications or alternate bids will be considered. Bids from firms, individuals, or the same owners of separate companies submitting more than one bid will not be considered.
3. Bidders must submit an original and one (1) copy of its bid. The attached bid form must be completed in its entirety, signed by an authorized agent of the company, and submitted with the bid response. **Bid forms that are not signed will be disqualified.**
4. All pricing shall be F.O.B., Montgomery, Alabama. Delivery will be to 911 South Court Street, Montgomery, Alabama with all freight charges paid by the vendor. Freight cost will be included in the bid price.
5. The successful bidder awarded the contract/purchase order must provide documentation of its enrollment in the E-Verify program.
6. The successful bidder must not be debarred from being awarded any government funded project.

DISPUTE RESOLUTION

If a dispute arises out of or relates to this agreement or its breach, the parties shall endeavor to settle the dispute first through direct discussions and negotiations. If the dispute cannot be settled through direct discussions or negotiations, the parties shall endeavor to settle the dispute by non-binding mediation. The location of the mediation shall be Montgomery, Alabama. Either party may terminate the mediation at any time after the session, but the decision to terminate must be delivered in person to the other party and the mediator. Engaging in mediation is a condition precedent to any other form of binding dispute resolution. If the parties cannot agree on a mutual resolution, any disputes not resolved by mediation shall be decided in the Circuit Court of Montgomery County, Alabama, governed by the laws of the state of Alabama.

BID PROTEST PROCEDURE

A formal written protest shall be submitted to the Executive Director Ken Austin by 5:00 p.m. CST, October 21, 2022 or within five (5) working days after award. The formal written protest may be hand delivered to Executive Director Ken Austin's office at 2412 Council Street, Montgomery, Alabama 36108 and/or mailed to P.O. Box 10036, Montgomery, Alabama 36108 by registered certified mail. The bidder and/or his authorized agent or legal representative must sign the formal written protest or it will not be accepted.

The formal written protest shall state with particularity the facts and law upon which the protest is based within 30 calendar days of receipt of the timely filed formal written protest. **The County Administrator Administrator/Purchasing Agent shall issue a written decision with respect to the protest. Should the decision by the Administrator/Purchasing Agent be adverse to the bidder, the bidder may seek relief in accordance with the *Code of Alabama 41-16-31*, (if someone does file a written protest).**

Failure to file the notice of protest within the time limit prescribed herein shall constitute a waiver of any protest to the bid and/or request for proposal process.

HOLD HARMLESS

The selected vendor agrees to protect, defend, indemnify and hold the Mercy House and its employees, agents, officers and servants free and harmless from any and all losses, claims, liens, not limited to, the amounts of judgments, penalties, interests, court costs, legal fees, and all other expenses incurred by the Mercy House arising in favor of any party, including employees of the successful vendor, death or damages to property and without limitation by enumeration, all other claims or demands of every character but only on the proportion of and to the extent such losses, claims, liens, demands and causes of action arise out of the negligent acts or omissions of contractor, its employees, agents and officers. The successful vendor agrees to investigate, handle, respond to, provide defense for and defend any such claims, demand, or suite at its sole expense. The successful vendor also, agrees to bear all other costs and expense related thereto, even if the claim or claims alleged are groundless, false or fraudulent.

SPECIAL PROVISIONS

The Mercy House desires to purchase new kitchen equipment as per the following vendor and owner responsibilities:

1. A **mandatory pre-bid meeting will be held October 18, 2022 at 10:00 a.m. CST**, at 911 South Court Street, Montgomery, Alabama 36104.
2. Successful vendor will provide any assembly necessary to make sure new kitchen equipment is ready for installation and in accordance to manufacturer's specifications. All work will be done in a professional workman like manner. Delivery location is 911 South Court Street, Montgomery, Alabama 36104.
3. All products must carry the full standard warranty provided by the manufacturer.
4. If the item(s) bid are not the manufacturer and model number listed, bidders must clearly state the manufacturer and model number for all items submitted and include sufficient additional documentation to verify minimum requirements are satisfied.
5. All employees shall be identified with company I.D. badges or uniforms.
6. During delivery, successful vendor will be responsible for damage done to floors, walls and other items in areas where work will be performed.
7. Delivery and vendor's responsibilities will be completed by 5:00 p.m. CST January 24, 2023.
8. Payment will be made net 30 days upon completion and delivery of equipment.

Vendor responsibility is to:

1. Bid all equipment to be delivered, un-crated, set in place, assembled, leveled, ready for utility connections to be made by other trades subcontracted by the owner.
2. Remove all shipping debris on a daily basis and may not use owner's dumpster.
3. Erect walk-in, run freon lines (hard copper only), charge, insulate and make a fully operational system less utility connections. Vendor to run cooler and freezer condensate drain lines, run heater wire around freezer drain line only and insulate. All condensate drain lines are to be copper. Provide if the walk-in remains in the bid.
4. Pull refrigeration permit. Provide if the walk-in remains in the bid.

5. Deliver hood with fans for owner hired mechanical contractor to completely install hood, install fans, etc., less electrical and fire system.
6. Not provide any electrical, mechanical and plumbing material or labor on this project other than what is specified with the equipment. Other trades are responsible.
7. Not provide any construction of any type, core-drilling, etc.
8. Provide all equipment no later than January 24, 2023 as long as all equipment is immediately ordered after bid.

Owner responsibility is to:

1. Ensure building infrastructure is sound with upgraded utilities to handle all equipment.
2. Ensure building structure is strong enough to hold hood, exhaust and supply fans and condensing units on top of building.
3. Hire other subs to provide all materials and labor to connect all utilities and make all connections.
4. Owner furnished mechanical contractor to pull mechanical permit to install the hood, hang the hood, cut holes in roof for fans, and set fans.
5. Owner shall hire fire system subcontractor once hood has been installed.

BID FORM

Base Bid

Item	Quantity	Description	Unit Price	Extended Amount
1.	2 Each	Reach-In- Freezer Falcon Food Service Equipment Model: No. AF-49 or approved equal per specifications	\$ _____	\$ _____
2.	2 Each	Reach-In- Refrigerator Falcon Food Service Equipment Model: AR-49 or approved equal per specifications	\$ _____	\$ _____
3.	1 Each	Convection Oven, Gas Vulcan Model No VC44GD or approved equal per specifications	\$ _____	\$ _____
4.	1 Kit	Blue Hose Gas Connector Kit Dormont Manufacturing Model No. 1675KIT48 or approved equal per specifications	\$ _____	\$ _____
5.	1 Each	Mobile Heated Cabinet Metro Model No. C539-HFC-4 or approved equal per specifications	\$ _____	\$ _____
6.	1 Each	Hot Food Serving Counter / Table Vollrath Model No. 38118 or approved equal per specifications	\$ _____	\$ _____
7.		Spare Number – Item Removed		

8.	4 Each	Work Table, 72" Stainless Steel Top John Boos Model No. ST4-3072SBK or approved equal per specifications	\$ _____	\$ _____
9.	4 Each	Work Table, 72" W Falcon Food Service Equipment Model WT3072SSU16 or approved equal per specifications	\$ _____	\$ _____
10.	1 Each	Range, 60", 6 Burners, 24" Griddle Atosa USA, INC. Model No AGR-6B24GR-NG or approved equal per specifications	\$ _____	\$ _____
11.	1 Each	Three (3) Compartment Sink Falcon Food Service Equipment Model No. E3C-18X18-2-18 or approved equal per specifications	\$ _____	\$ _____
12.	1 Each	Hand Sink Falcon Food Service Equipment Model No. HS-17SS or approved equal per specifications	\$ _____	\$ _____
13.	1 Each	Convection Steamer, Gas Cleveland Range Model 24CGA10.2 or approved equal per specifications	\$ _____	\$ _____
13.1	1 Each	Water Filtration System, For Steam Equipment Everpure Model EV979722 or approved equal per specifications	\$ _____	\$ _____
13.2	1 Each	Blue Hose Gas Connector Kit Dormont Manufacturing Model 1675KIT48 or approved equal per specifications	\$ _____	\$ _____

14.		Spare Number – Item Removed	\$ _____	\$ _____
15.		See Alternate 2	\$ _____	\$ _____
16.		See Alternate 1	\$ _____	\$ _____
17.	2 Each	Exhaust Hood With Exhaust and Make Up Fans Custom Model 5424EX-2-PSP-F or approved equal per specifications	\$ _____	\$ _____
18.	1 Each	Hood Fire Extinguisher System Custom Model Custom	\$ _____	\$ _____
19.	1 Each	Work Table, with Prep Sink(s) John Boos Model EPT6RS-3072SSK-R-X or approved equal per specifications	\$ _____	\$ _____
20.	32 Each	Wire Shelving Falcon Food Service Equipment Model MA1848Z or approved equal per specifications	\$ _____	\$ _____

Base Bid - Total Cost of items 1-20

\$ _____

Alternates

Item	Quantity	Description	Unit Price	Extended Amount
Alternate No. 1 (See Item 16 Specifications)	16 Each	Wire Shelving Falcon Food Service Equipment Model MA1854G or approved equal per specifications	\$ _____	\$ _____
Alternate No. 2 (See Item 15 Specifications)	1 Each	Walk-In Cooler/Freezer Combination Custom Model Custom	\$ _____	\$ _____

RESPONSE FORM TO BE ATTACHED TO BID

Company Name _____

Federal I.D. # _____

Mailing Address _____

Phone Number _____

Email Address _____

Quote F.O.B.: 911 South Court Street, Montgomery, Alabama 36104

Terms of Payment: Net 30 Days

Delivery Date: _____

Addenda: The bidder acknowledges receipt of Addenda Nos. _____ through _____ inclusively.

Official Signature

Printed Name and Title

EQUIPMENT SPECIFICATIONS

Specifications

10/06/2022

Project From
 Mana House
 907 South Court Street
 Montgomery, AL 36105

ITEM 1 - REACH-IN FREEZER (2 REQ'D)

Falcon Food Service Equipment Model AF-49 Dimensions: 82.5(h) x 54(w) x 32.25(d)

Freezer, reach-in, two-section, 54"W, 41.3 cu. ft. capacity, digital thermostat, automatic defrost, -5° to -2°F temperature range, self-contained bottom mounted, (2) self-closing solid hinged doors with stay open feature, (6) epoxy-coated steel shelves with shelf slides (holds full size food pans), painted aluminum interior, 430 stainless steel exterior, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 4.56 amps, cord, NEMA 5-15P, ETL, ETL-Sanitation

2 ea 2 year parts & labor, 5 year compressor warranty, standard



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4.56		1/4		

ITEM 2 - REACH-IN REFRIGERATOR (2 REQ'D)

Falcon Food Service Equipment Model AR-49 Dimensions: 82.5(h) x 54(w) x 32.25(d)

Refrigerator, upright, reach-in, 54"W, 48 cu. ft. capacity, self-contained bottom mounted compressor, digital thermostat, automatic defrost, 33° to 40°F temperature range, (2) self closing solid hinged doors with stay open feature, (6) epoxy coated steel shelves, painted aluminum interior, 430 stainless steel exterior, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 4.0 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation

2 ea 2 year parts & labor, 5 year compressor warranty, standard



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4		1/4		

ITEM 3 - CONVECTION OVEN, GAS (1 REQ'D)

Vulcan Model VC44GD Dimensions: 70(h) x 40(w) x 42.25(d)

Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, 8" high legs, stainless steel front, top & sides, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®

1 ea 1 year limited parts & labor warranty, standard
 1 ea Natural gas (specify elevation if over 2,000 ft.)
 1 ea (2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard
 1 ea Gas manifold piping included with stacking kit to provide single point gas connection



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			7.7				
2	120	60	1	Cord & Plug			7.7				

GAS

	SIZE	MBTU	KW	CONN
1	3/4"	100		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 4 - BLUE HOSE GAS CONNECTOR KIT (1 kt REQ'D)**Dormont Manufacturing Model 1675KIT48**

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

**ITEM 5 - MOBILE HEATED CABINET (1 REQ'D)****Metro Model C539-HFC-4 Dimensions: 71(h) x 27.63(w) x 31.5(d)**

C5™ 3 Series Heated Holding Cabinet, with Red Insulation Armour™, mobile, full height, insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 200°F, fixed wire slides on 3" centers (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, cULus, NSF

1 ea 1 year warranty against manufacturing defects



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-20P	16.7	2.0			

ITEM 6 - HOT FOOD SERVING COUNTER / TABLE (1 REQ'D)**Vollrath Model 38118 Dimensions: 34(h) x 60.69(w) x 32(d)**

ServeWell® Hot Food Table, (4) wells, 60-11/16"W x 32"D x 34"H, Thermoset fiber-reinforced resin wells with brass drain valves, individual capillary tube thermostatic controls for each well, cast-in dome heating elements, low-water indicator light, mechanical guards on all controls, open base with stainless steel undershelf, includes 7-1/2" wide plate shelf & 8" wide x 3/8" thick poly cutting board, stainless steel construction, adjustable legs, 10' cord with NEMA 6-20P, 2400-3200 watts, 13.3 amps, 208-240v/60/1-ph, KD, cULus, NSF, Made in USA, made to order, cannot be cancelled or returned

1 ea HAWK Model DRAIN MANIFOLD Drain manifold for steam table

1 ea Model 38034 ServeWell® double-deck Overshelf, 61-1/4"W x 10"D x 26"H, Stainless Steel-300 series, heavy gauge, Made in USA (38034), made to order, cannot be cancelled or returned (Refer to vollrathfoodservice.com for full warranty policy)



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Cord & Plug		6-20P	13.3	2.4-3.2			

ITEM 7 - SPARE NUMBER (1 REQ'D)**Custom Model SPARE NUMBER****ITEM 8 - WORK TABLE, 72", STAINLESS STEEL TOP (4 REQ'D)****John Boos Model ST4-3072SBK Dimensions: 35.75(h) x 72(w) x 30(d)**

Work Table, 72"W x 30"D, 14/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs, side & rear adjustable bracing, adjustable bullet feet, NSF, CSA-Sanitation, KD

4 ea Model DP2020-S30 Drawer, for 30"D work tables, 20"W x 20"D x 4-3/4" deep, stainless steel construction, poly friction slides, for stainless steel table tops only, NSF

4 ea Model X-0005A Centered (modification)

4 ea



Model PRB01 Pot Rack, table mount, boat-shaped, 43-1/4"W x 18-1/8"D x 48"H overall size, 3/16" x 2" stainless steel flat bar, includes (12) stainless steel double hooks, 16/300 stainless steel construction, NSF, CSA-Sanitation

ITEM 9 - WORK TABLE, 72"W (4 REQ'D)

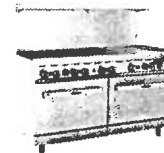
Falcon Food Service Equipment Model WT3072SSU16 Dimensions: 34(h) x 72(w) x 30(d)

Heavy Duty Work Table, 72"W x 30"D x 34"H, open base with adjustable stainless steel undershelf, 640 lb top shelf capacity & 410 lb undershelf capacity, 16 gauge 304 stainless steel surface, (4) stainless steel legs & adjustable plastic feet, NSF

ITEM 10 - RANGE, 60", 6 BURNERS, 24" GRIDDLE (1 REQ'D)

Atosa USA, Inc. Model AGR-6B24GR-NG Dimensions: 57.38(h) x 60(w) x 31(d)

CookRite Range, Natural gas, 60"W x 31"D x 57-3/8"H, (6) 32,000 BTU open burners with standing pilots, (1) 24"W 3/4" thick polished steel griddle on the right, (2) 26-1/2"W oven, oven pilot with safety shut off, (4) adjustable chrome oven rack, drip tray, stainless steel front, back sides, kick plate, back guard & over shelf, casters, 294,000 total BTUs, cETL, ETL-Sanitation



- 1 ea 1 year parts & labor warranty (US only)
- 1 ea Surcharge 22%
- 1 ea Dormont Model 1675KIT48 Safety System Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty

GAS

	SIZE	MBTU	KW	CONN
1	3/4"	294		

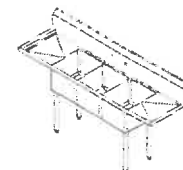
STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 11 - THREE (3) COMPARTMENT SINK (1 REQ'D)

Falcon Food Service Equipment Model E3C-18X18-2-18 Dimensions: 45(h) x 90(w) x 23.5(d)

Sink, three-compartment, 1-1/2" rounded working edges, 10-1/2"H backsplash with 45° top, (1) set of splash mount faucet holes with 8" centers, 18"W x 18"D x 14"H bowl, (2) 18" drainboards (left & right), 18 gauge 304 stainless steel top and bowl, polished brushed finish, removable 1-5/8" galvanized steel tubing legs, 1" adjustable plastic bullet feet, NSF



- 1 ea T&S Brass Model B-0133-ADF12 EasyInstall Pre-Rinse Unit, with mixing faucet, wall mount base, 8" centers, B-0044-H stainless steel flexible hose with polyurethane inner hose, overhead spring body & (B-0107) spray valve, 18" riser, add-on faucet with (062X) 12" swing nozzle, Eterna cartridges with spring checks, lever handles, 1/2" NPT female inlets
- 1 kt T&S Brass Model B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "Ell" 1/2" NPT female x male
- 1 kt T&S Brass Model B-0230-KIT Inlet Kit, 1/2" NPT nipple, close elbows, 24" flex supply hoses
- 3 ea Component Hardware Model D50-7100 Encore® Twist Handle Waste Outlet, with capped overflow outlet, 3-1/2" sink opening, 15 gpm max flow rate, flat strainer, 4-1/2" self-centering stainless steel face flange, stainless steel twist handle, nickel plated cast bronze body, 1-1/2" NPT
- 3 ea Component Hardware 2 year parts warranty, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									
2	1/2"			1/2"					
3									

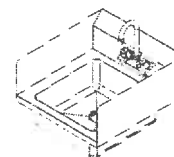
WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(3) 2"	
2		
3	1-1/2"	

ITEM 12 - HAND SINK (2 REQ'D)

Falcon Food Service Equipment Model HS-17SS Dimensions: 10(h) x 12(w) x 17(d)

Hand Sink, wall mounted, 8" gooseneck faucet, 4" center pre-drilled faucet holes, 8" backsplash, stamped with side splash, 20 gauge 304 stainless steel construction, NSF

**ITEM 13 - CONVECTION STEAMER, GAS (1 REQ'D)****Cleveland Range Model 24CGA10.2 Dimensions: 65.5(h) x 24(w) x 33(d)**

Steamcraft® Gemini™ 10 Convection Steamer, pressureless, gas, 2 compartments with individual generators, (5) 12 x 20 x 2-1/2 pans/compartiment capacity, SureCook controls, 60-minute mechanical timer & manual (continuous steaming) bypass switch, left-hand hinged door, controls on right, 1 standard treated & tap water connection, stainless steel construction, 6" adjustable legs with flanged feet, 144,000 BTU total



- 1 ea 1-year parts & labor warranty, standard
- 1 ea 5 year pro-rated parts warranty on boilers & steam generators
- 2 ea 3 year Convection Steamer Door Warranty, standard
- 1 ea Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)
- 1 ea Natural Gas
- 1 ea (VOS115) 120v/60/1-ph, 2 blowers & controls, 150 watts each (DO NOT connect to GFI outlet)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				2.0				

GAS

	SIZE	MBTU	KW	CONN
1	3/4"	144.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					
2				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2	1-1/2"	

PLUMBING 1 REMARKS

C2 for Condenser

PLUMBING 2 REMARKS

C1 for Steam Generator, Common Drain for C1 & C2

ITEM 13.1 - WATER FILTRATION SYSTEM, FOR STEAM EQUIPMENT (1 REQ'D)**Everpure Model EV979722 Dimensions: 25.5(h) x 20.5(w) x 7(d)**

KleenSteam II Twin System, 20,000 gallon capacity, 5.0 gpm flow rate, total system for steamers prevents limescale formation, (2) 7CB5 carbon filters, (1) SS-10 scale inhibitor Cartridge, dip tube, (2) 2.2 lbs. canisters ScaleKleen® (EV979722)



- 1 ea Model ZSURCHARGE1 Energy/Transportation Surcharge 7%
- 1 ea This system requires (2) cartridges.

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

ITEM 13.2 - BLUE HOSE GAS CONNECTOR KIT (1 kt REQ'D)**Dormont Manufacturing Model 1675KIT48**

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty



ITEM 14 - SPARE NUMBER (1 REQ'D)

Custom Model SPARE NUMBER

ITEM 15 - WALK-IN COOLER/FREEZER COMBINATION (1 REQ'D)

Custom Model CUSTOM

Walk-in Cooler/Freezer Combination, 7'10" x 19' 7 1/2" x 7'7", 7'2" x 9' 3 3/4" x 6' 11" interior freezer with .050 smooth aluminum with .090" aluminum diamond overlay floor with interior 24" x 36" wide floor ramp, 4" thick AK-XPS4 extruded foam with R-values of R-32 with a 50 year thermal warranty, UL classified core flame spread 15, smoke rating less than 165, 15 year panel warranty and 1 year parts warranty. Finish to be 26 ga stucco embossed acrylume. Door to be 36" x 76" left hinged with 36" kickplates to interior and exterior of door and door frame. Energy saving temperature regulating thermostat heater wire and heated relief vent. Heavy deadbolt handle latch. Digital LED thermometer with pilot light switch. 1807 11 watt vapor proof 120 LED fixture - 82 lumens/watt angled face - requires 2.2 amps. Includes 1 48" LED light strip fixture 96 lumens/watt 120 vac, 0.33 amps - temp range: -30 degrees F, with clear vu flexible bi parting door, floorless 7' 2" x 9' 3 3/4" x 7'3" cooler with 5 ea NSF vinyl floor screeds, 35 degree F, 4" thick AK-SPS4 extruded foam with R-values of R-29. Cooler to have all finishes, door, etc., as freezer listed above. Walk-in combo to include the following refrigeration systems - Freezer - 2 HP Bohn Hermetic Air Cooled R404 CH0025LBACHA0200 DOE Compliant Outdoor Condensing unit - 208/230/60/1, MCA 37.5 amps, low temp(8978 Btu/hr @ -10 degree F room temp and 95 degree ambient with Bohn DOE compliant BELO090BS4EEAB0400 low profile electric defrost evaporator - 1 fan amp with fixed speed EC motor. Cooler - .75 HP Bohn Scroll Air Cooled R404 BCH008MBACZOOO DOE Compliant Outdoor Condensing unit - 208/230/60/1, MCA 15 amps, BTUH 8980, Medium temp with Bohn DOE compliant BECO130AS7AMAB0400 center mount air defrost Evaporator - 1.7 fan amp with 2 speed EC motor. Refrigeration system to include 1 year parts and labor warranties and 5 year compressor warranties.

ITEM 16 - WIRE SHELVING (16 REQ'D)

Falcon Food Service Equipment Model MA1854G Dimensions: 54(w) x 18(d)

Wire Shelf, 54"W x 18"D, 450 lb. weight capacity, green epoxy coated finish, for moist & dry storage, NSF (pack of 2)

- | | |
|-------|---|
| 16 ea | Model MA1860G Wire Shelf, 60"W x 18"D, 450 lb. weight capacity, green epoxy coated finish, for moist & dry storage, NSF (pack of 2) |
| 32 ea | Model MG072G Shelving Post, 74"H, with leveling foot, green epoxy coated, NSF (pack of 4) |

ITEM 17 - EXHAUST HOOD WITH EXHAUST AND MAKE UP FANS (2 REQ'D)

Custom Model 5424EX-2-PSP-F

10'0" long exhaust only wall canopy hood with 16" wide front perforated supply plenum with 3" built in back standoff, 430 SS where exposed, utility cabinet on the right side - 12" x 54" x 24" high, with 7 each grease filters, 3 each L55 series E26 Canopy light fixtures with bulbs inclusive of clear thermal and shock resistant globes, 16" field wrapper, electrical package - remote mounted, and 80" high x 186" long 430 SS vertical SS hood backsplash with end caps and divider bars, top and back of hood to be insulated if needed, 1 each per hood @ .75 HP EADU180H high speed direct drive centrifugal upblast exhaust fan with disconnect switch and 15 3/4" wheel - handling 2250 cfm @ -0.750" wc ESP running at 1429 RPM - 208/60/3. 2.6 FLA, ODP, Premium (E-Plus) Eff. with grease cup with CRB23x20E roof curb and vented base.(1 for fan # 1 and 1 for fan # 2) Provided with 1 each 1.5 HP EA-A2-20D Direct Drive Untempered Supply unit with 20" blower in size # 2 housing with speed control, disconnect switch,, handling 3600 CFM x 0.50" wc ESP" with fan running at 1265 RPM - 208/60/3, 6.6 FLA, QDP, Premium (E-Plus 3) eff down discharge(air flow right to left) amp with sloped intake - 26.813" wide x 53.625 long x 31.313" high inclusive of 2" MV EZ Kleen metal mesh filters, down discharge for size 2 un-tempered belt drive AHUs, gravity back draft damper, 22" wide x 24" high, standard galvanized construction - 1 1/4" rear flange for size 2 un-tempered fan housing(5181), ECM wiring package for supply motors with PWM signal from ECPM03 prewire with CRB21x14 curb on fan # 2 flat curb. Hood includes

1 each SC-321110MA 3 phase with control for 2 Exhaust fans, 1 Supply Fan, exhaust on in fire, lights out in fire, relay on/off with supply fan, fans(s) on/off thermostatically controlled. Room temp sensor shipped loose for installation by electrical sub. Inverter Duty 3 phase motor required for use with VFD inclusive of 2 duct thermostat kits - 2 each ESV751N02YXB571 - Variable frequency drive - 1 HP max, 200/240/ 1 or 3 phase, 4.2 amps maximum, NEMA 1 enclosure, with 2RJ-45 for MODBUS and 1 each ESV152N02YXB571 Variable frequency drive - 2 HP, 200/240 1 or 3 phase, 7.0 amps maximum, NEMA 1 Enclosure, with 2RJ-45 for MODBUS. Digital Pre-wire lighting relay kit. Includes hood lighting relay and terminal blocks. Allows for up to 1400W of lighting each.

ITEM 18 - HOOD FIRE EXTINGUISHER SYSTEM (1 REQ'D)

Custom Model CUSTOM

Includes hood fire extinguisher system with remote pull stations. Complete installation is included with this quote with except to electrical subcontractor connecting all and provide all wiring, components, etc., to make a complete operating system.

ITEM 19 - WORK TABLE, WITH PREP SINK(S) (1 REQ'D)

John Boos Model EPT6R5-3072SSK-R-X Dimensions: 40.75(h) x 72(w) x 30(d)

Work Table With Prep Sink, 72"W x 30"D x 40-3/4"H overall size, (1) 16"W x 20" front-to-back x 12" deep sink bowl on right, 5"H backsplash, includes 10" swing spout faucet 4" O.C., 16/300 stainless steel top, stainless steel legs & adjustable undershelf, 1" stainless steel adjustable bullet feet, NSF, CSA-Sanitation, KD (available in Effingham and Nevada)



- 1 ea Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
- 1 ea Model DR2020SC-S30-X Drawer, for 30"D work tables, 20"W x 20" front-to-back x 5" deep, stainless steel front & drawer pan, self-closing, roller bearing slides, NSF, for stainless steel table tops only (Available in Effingham and Nevada)
- 1 ea Component Hardware Model D50-7100 Encore® Twist Handle Waste Outlet, with capped overflow outlet, 3-1/2" sink opening, 15 gpm max flow rate, flat strainer, 4-1/2" self-centering stainless steel face flange, stainless steel twist handle, nickel plated cast bronze body, 1-1/2" NPT
- 1 ea Component Hardware 2 year parts warranty, standard

WATER										WASTE	
	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE	INDIRECT SIZE	DIRECT SIZE
1	1/2"			1/2"						1	
2										2	1-1/2"

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 8" centers, 3-1/2" drain opening

ITEM 20 - WIRE SHELVING (32 REQ'D)

Falcon Food Service Equipment Model MA1848Z Dimensions: 48(w) x 18(d)

Wire Shelf, 48"W x 18"D, 600 lb. weight capacity, chrome plated finish, for dry storage, heated areas, warehouse & retail, NSF (pack of 4)

- 32 ea Model MG072Z Shelving Post, 74"H, with leveling foot, chrome, NSF (pack of 4)

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Item Description Sheet

10/06/2022

ITEM# 1 - REACH-IN FREEZER (2 EA REQ'D)

Falcon Food Service Equipment AF-49

Freezer, reach-in, two-section, 54"W, 41.3 cu. ft. capacity, digital thermostat, automatic defrost, -5° to -2°F temperature range, self-contained bottom mounted, (2) self-closing solid hinged doors with stay open feature, (6) epoxy-coated steel shelves with shelf slides (holds full size food pans), painted aluminum interior, 430 stainless steel exterior, R290 Hydrocarbon refrigerant, 1/4 HP, cord, , ETL, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Falcon Food Service Equipment	2		2 year parts & labor, 5 year compressor warranty, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4.56		1/4		

Falcon Food Service Equipment



AF-49

Item #1

www.falconequipment.com

879 South 4400 West

Salt Lake City, UT 84104

Phone: 888.987.7894



Model #AF-49

Cooling

Temperature Range	-5°F - 2°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic

Temperature Controller	Digital
Horsepower	1

Electrical

Voltage	115
Amps	10.7
Hz	60
Phase	1
Plug Type	NEMA-5-15P
Electrical Cord Length	96"

Standard Features

- Self-closing doors with convenient stay-open feature
- Easy-to-clean 430 series stainless steel exterior
- Painted aluminum interior
- Temperature range of -5-2°F
- 6 shelves included
- Environmentally-safe R290 refrigerant
- Digital temperature controller with automatic defrost function
- 115V; 1 HP
- ETL Safety & Sanitation Listed

Construction

Exterior Material	430 Stainless Steel
Interior Material	Painted Aluminum
Insulation Material	Foamed-In-Place Polyurethane
Shelf Size	(6) 23-5/8"W x 23-1/4"D
Shelf Material	Epoxy-Coated Steel
Shelf Load Capacity	90 lbs.

Dimensions

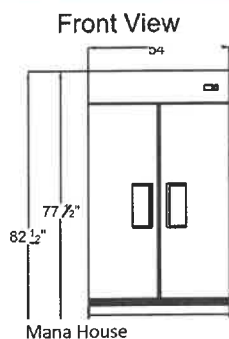
Exterior Dimensions	54"W x 32 1/4"D x 82 1/2"H
Interior Dimensions	49 3/8"W x 27 1/8"D x 53 1/4"H
Shipping Dimensions	56 1/4"W x 34 3/4"D x 85 1/2"H

Net Volume	48 cu. ft.
Net Weight	439 lbs.

Gross Weight	519 lbs.
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PLAN VIEW

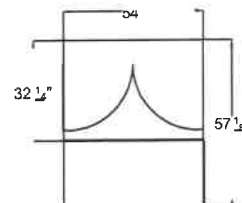


Mana House

Side View



Top View



Page: 2

Item Description Sheet

10/06/2022

ITEM# 2 - REACH-IN REFRIGERATOR (2 EA REQ'D)

Falcon Food Service Equipment AR-49

Refrigerator, upright, reach-in, 54"W, 48 cu. ft. capacity, self-contained bottom mounted compressor, digital thermostat, automatic defrost, 33° to 40°F temperature range, (2) self closing solid hinged doors with stay open feature, (6) epoxy coated steel shelves, painted aluminum interior, 430 stainless steel exterior, R290 Hydrocarbon refrigerant, 1/4 HP, cord, , cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Falcon Food Service Equipment	2		2 year parts & labor, 5 year compressor warranty, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4		1/4		

Falcon Food Service Equipment



AR-49

Item #2

www.falconequipment.com

879 South 4400 West

Salt Lake City, UT 84104

Phone: 888.987.7894



Model #AR-49

Cooling

Temperature Range	33°F - 40°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic

Temperature Controller	Digital
Horsepower	1/4

Electrical

Voltage	115
Amps	4.0
Hz	60
Phase	1
Plug Type	NEMA-5-15P
Electrical Cord Length	96"

Standard Features

- Self-closing doors with convenient stay-open feature
- Easy-to-clean 430 series stainless steel exterior
- Painted aluminum interior
- Temperature range of 33-40°F
- 6 shelves included
- Environmentally-safe R290 refrigerant
- Digital temperature controller with automatic defrost function
- 115V; 1/4 HP
- ETL Safety & Sanitation Listed

Construction

Exterior Material	430 Stainless Steel
Interior Material	Painted Aluminum
Insulation Material	Foamed-In-Place Polyurethane
Shelf Size	(6) 23-5/8"W x 23-1/4"D
Shelf Material	Epoxy-Coated Steel
Shelf Load Capacity	90 lbs.

Dimensions

Exterior Dimensions	54"W x 32 1/4"D x 82 1/2"H
Interior Dimensions	49-3/8"W x 27-1/8"D x 53-1/2"H
Shipping Dimensions	56 1/4"W x 34 3/4"D x 85 1/2"H

Net Volume	48 cu. ft.
Net Weight	439 lbs.

Gross Weight	519 lbs.
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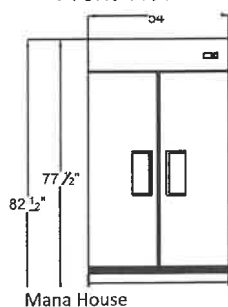


Parts & Labor

Compressor

PLAN VIEW

Front View

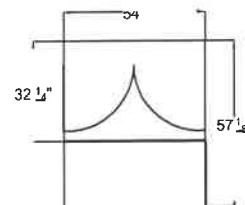


Mana House

Side View



Top View



Item Description Sheet

10/06/2022

ITEM# 3 - CONVECTION OVEN, GAS (1 EA REQ'D)

Vulcan VC44GD

Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, 8" high legs, stainless steel front, top & sides, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Natural gas (specify elevation if over 2,000 ft.)
Vulcan	1		(2) total, (2) cords with plugs, standard
Vulcan	1		Gas manifold piping included with stacking kit to provide single point gas connection

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			7.7				
2	120	60	1	Cord & Plug			7.7				

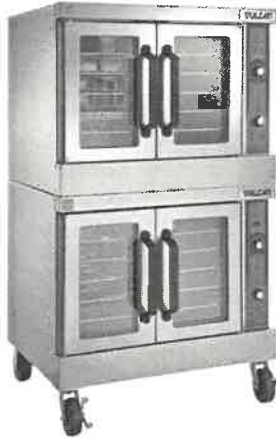
GAS

	SIZE	MBTU	KW
1	3/4"	100	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

O V E N S

VULCAN**VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS**

Model VC44GD
shown with optional casters

**SPECIFICATIONS**

Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and 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 interiors measures 29"w x 22½"d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¼" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed ½ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40¼"w x 41½"d (includes motor & door handles) 37¾"d (includes motor only) x 70"h on 8" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- ☐ **VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total.
- Electronic spark igniters.
- ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps per section. 15.4 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- ¾" rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Kosher friendly control package.
- ☐ Complete prison package.
 - ☐ Security screws only.
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ Control panel mounted on left side of oven.
- ☐ Stainless steel rear enclosure.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ 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.

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

OVENS

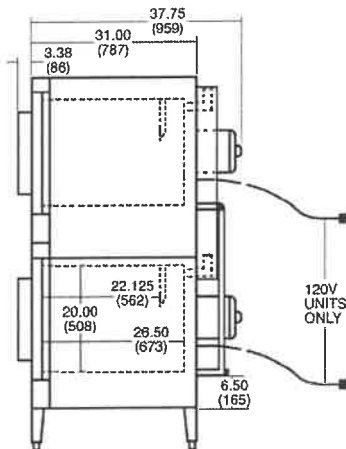
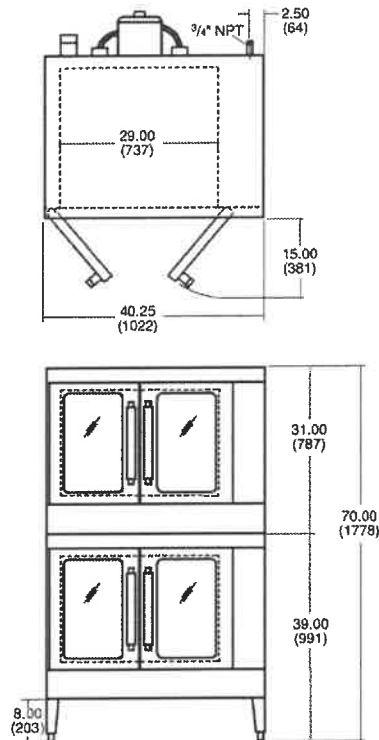
VULCAN**VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS****INSTALLATION INSTRUCTIONS**

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" 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 ANSI Z223.1 (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	0"	0"
Right Side	2"	0"
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	WEIGHT			
							WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
							LBS.	KG	LBS.	KG
VC44G	40 1/4"	41 1/8"	70"	50,000	100,000	120/60/1	928	422	820	372

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.

Item Description Sheet

10/06/2022

ITEM# 4 - BLUE HOSE GAS CONNECTOR KIT (1 KT REQ'D)

Dormont 1675KIT48

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

Engineering Specification

Job Name _____	Contractor _____
Job Location _____	Approval _____
Engineer _____	Contractor's P.O. No. _____
Approval _____	Representative _____
	SKU _____

SnapFast® Quick-Disconnect Assemblies

Sizes: ½" to 1¼"

SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C).

Features

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect Brass body, aluminum collar
Thermal Shut-off Shuts off gas when internal temperatures exceed 350°F (177°C)

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
Valve Full port, brass body
Elbow Malleable iron
*Deluxe Kits Include The Dormont Blue Hose, valve, restraining device, elbows, SnapFast, display box

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
Braiding Multi-strand, stainless steel wire
Coating Blue antimicrobial PVC, melts at 350 F (177°C); coating will not hold a flame
End Fittings Carbon steel; zinc trivalent chromate
Stress Guard® 360° rotational end fitting at both ends

Safety System™ The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

NOTICE

The information contained herein is not intended to replace the full product installation and safety information available or the experience of a trained product installer. You are required to thoroughly read all installation instructions and product safety information before beginning the installation of this product.

Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.



Dormont
A WATTS Brand

Approvals & Certifications



NSF/ANSI 169 – Special-purpose food equipment and devices

ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances

ANSI Z21.41 / CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances

ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

CONFIGURATION	SIZE I.D.	24" (607MM)	36" (914MM)	48" (1,219MM)	60" (1,524MM)	72" (1,829MM)
Deluxe Kit*	½"	1650KIT24	1650KIT36	1650KIT48	1650KIT60	1650KIT72
Basic Kit**		1650BPQR24	1650BPQR36	1650BPQR48	1650BPQR60	1650BPQR72
Hose Assembly***		1650BPQ24	1650BPQ36	1650BPQ48	1650BPQ60	1650BPQ72
Deluxe Kit*	¾"	1675KIT24	1675KIT36	1675KIT48	1675KIT60	1675KIT72
Basic Kit**		1675BPQR24	1675BPQR36	1675BPQR48	1675BPQR60	1675BPQR72
Hose Assembly***		1675BPQ24	1675BPQ36	1675BPQ48	1675BPQ60	1675BPQ72
Deluxe Kit*	1"	16100KIT24	16100KIT36	16100KIT48	16100KIT60	16100KIT72
Basic Kit**		16100BPQR24	16100BPQR36	16100BPQR48	16100BPQR60	16100BPQR72
Hose Assembly***		16100BPQ24	16100BPQ36	16100BPQ48	16100BPQ60	16100BPQ72
Deluxe Kit*	1¼"	16125KIT24	16125KIT36	16125KIT48	16125KIT60	16125KIT72
Basic Kit**		16125BPQR24	16125BPQR36	16125BPQR48	16125BPQR60	16125BPQR72
Hose Assembly***		16125BPQ24	16125BPQ36	16125BPQ48	16125BPQ60	16125BPQ72

BTU/hr Flow Capacity Natural Gas

(Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

MODEL	SIZE I.D.	LENGTH				
		24" (607MM)	36" (914MM)	48" (1,219MM)	60" (1,524MM)	72" (1,829MM)
1650BPQ	½"	87,000	77,000	68,000	60,000	55,000
1675BPQ	¾"	232,000	218,000	180,000	158,000	139,000
16100BPQ	1"	414,000	379,000	334,000	294,000	279,000
16125BPQ	1¼"	699,000	615,000	541,000	476,000	419,000

* **Deluxe Kits include:** The Dormont Blue Hose and restraining device, full port valve and (2) street elbows

****Basic Kits include:** The Dormont Blue Hose and restraining device, street elbow and SnapFast

*****Hose Assemblies include:** The Dormont Blue Hose, SnapFast and street elbow

Typical Installation



Options

The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Safety-Set®

Benefits

- Can be used with all caster-mounted equipment including cooking appliances, warming carts, salad bars, and refrigerators
- Crush Resistant
- Resistant to oils and greases
- Open-floor design allows appliance to rest level on the floor to ensure even cooking



Features

- Compatible with 4", 5", and 6" casters
- Certified to NSF/ANSI Standard 169 – Special Purpose Food Equipment & Devices
- Flexible, tough injection molded Thermoplastic Polyurethane (TPU)
- Able to withstand 1,000 PSI of crush pressure

Ordering Instructions:

The Safety-Set wheel positioning product can be ordered individually or with the Blue Hose Kit.

The Safety-Set model name is "PS" and the ordering number is 0241002.

When ordering the Safety-Set with the Blue Hose kit, simply add the letters "PS" to the end of the model number.

Dormont®
A WATTS Brand

USA: T: (800) 367-6668 • F: (724) 733-4808 • Dormont.com

Item Description Sheet

10/06/2022

ITEM# 5 - MOBILE HEATED CABINET (1 EA REQ'D)

Metro C539-HFC-4

C5™ 3 Series Heated Holding Cabinet, with Red Insulation Armour™, mobile, full height, insulated, clear polycarbonate door, removable bottom mount control module, thermostat to 200°F, fixed wire slides on 3" centers (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, , cULus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	1		1 year warranty against manufacturing defects

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-20P	16.7	2.0			



We put space to work

Item # _____

Job _____

Metro C5® 3 Series Insulation Armour® Heated Holding and Proofing Cabinets

- **Insulation Armour®:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ¾ Height (59", 1499mm), ½ Height (44", 1118mm), and Under Counter (32", 813mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



Red Full
Height
Dutch
Clear Doors



Red
Under
Counter
Solid Door

Blue
1/2 Height
Full Solid
Door

Gray
3/4 Height
Full Clear
Door

Blue
Full Height
Full Clear
Door



3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.*
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).

* Note: Cabinets with holding module do not include the water pan.

All Metro Catalog Sheets are available on our website: www.metro.com

Metro Heated cabinets are for
hot food holding applications only.



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information: U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

Printed in U.S.A. L03-270
Rev. 11/18

Information and specifications are subject to
change without notice. Please confirm at time of order.

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C5® 3 Series Insulation Armour® Heated Holding and Proofing Cabinets

13.93

Metro

C539-HFC-4

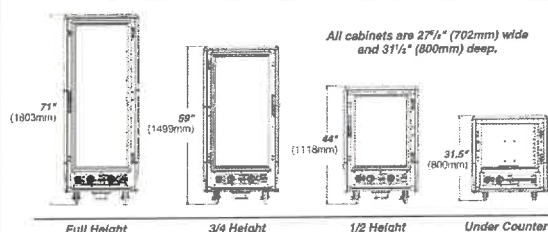
Item #5

Job



We put space to work

C5[®] 3 Series Insulation Armour[®] Heated Holding and Proofing Cabinets



- Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
 - Insulation Armour[®]:** High Density Polyethylene (HDPE).
 - Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axle, nickel plated, two with brake. 3" rubber casters on Under Counter models.
 - Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
 - Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
 - Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
 - Gaskets:** High temperature, door mounted, Santoprene gaskets.
 - Latches:** Polymer high-strength magnetic pull latch with lever-action release.
 - Hand Holds:** Molded into the Insulation Armour[®] on all four corners.
 - Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
 - Lip Load Slides:** 1 1/2" x 1/2" x .063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
 - Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing. Not offered in Under Counter models.
 - Drip Trough:** Smooth polymer drip trough with catch pan.
 - Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2" cord, UL, CUL, and NSF Listed.
- Electrical and Performance:**
- Holding Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. Available: 120V 2000W & 1440W, 220-240V 1681-2000W.
 - Moisture Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 35% RH at 160°F (71°C), 95% RH at 95°F (35°C). Available: 120V 2000W, 220-240V 1681-2000W.
 - Combination Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 95% RH at 95°F (35°C). Available: 120V 2000W & 1440W, 220-240V 1681-2000W.
 - Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides and back, 1/2" (12.7mm) on top.

Cabinet Size	Universal Wire Slide					Lip Load Slide		Fixed Wire Slide	
	Slide Pairs	Sheet Pans	Steam Pans			Sheet Pans	Sheet Pans	Steam Pans	
			12"x20"x2.5" GN 1/1 65mm	12"x20"x4" GN 1/1 100mm	12"x20"x6" GN 1/1 150mm				
Full Height	18	18	34	24	14	35	18	34	
Full Height Dutch	18	17	32	22	12	34	17	32	
3/4 Height	14	14	26	16	10	27	14	26	
1/2 Height	9	8	16	10	6	17	8	16	
Under Counter	5	5	10	6	4	10	N/A	N/A	

an Ali Group Company



The Spirit of Excellence

Mana House

C539-CDC-U

Low Watt Model Number Description
C539-CLDC-U

Export Model Number Description
C539-CXDC-U

Blue or Gray Model Description
C539-CDC-U-BU

Models with Accessories or Options
C539-CDC-UA
C539-CDC-U-BUA

Options/Accessories*

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1*)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

*Please note: (2) handles required for dutch door models

Item Description Sheet

10/06/2022

ITEM# 6 - HOT FOOD SERVING COUNTER / TABLE (1 EA REQ'D)

Vollrath 38118

ServeWell® Hot Food Table, (4) wells, 60-11/16"W x 32"D x 34"H, Thermoset fiber-reinforced resin wells with brass drain valves, individual capillary tube thermostatic controls for each well, cast-in dome heating elements, low-water indicator light, mechanical guards on all controls, open base with stainless steel undershelf, includes 7-1/2" wide plate shelf & 8" wide x 3/8" thick poly cutting board, stainless steel construction, adjustable legs, 10' cord with , 2400-KD, cULus, NSF, Made in USA, made to order, cannot be cancelled or returned

ACCESSORIES

Mfr	Qty	Model	Spec
HAWK	1	DRAIN MANIFOLD	Drain manifold for steam table
Vollrath	1	38034	ServeWell® double-deck Overshelf, 61-1/4"W x 10"D x 26"H, Stainless Steel-300 series, heavy gauge, Made in USA (38034), made to order, cannot be cancelled or returned (Refer to vollrathfoodservice.com for full warranty policy)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Cord & Plug		6-20P	13.3	2.4-3.2			



Outperform every day.™

Project:

Item Number:

Quantity:

SERVEWELL® HOT FOOD TABLE



ServeWell® 3-Well Hot Food Table

DESCRIPTION

We build each ServeWell® unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. Features

- **Thermoset Fiber-Reinforced Resin Wells** – self-insulating and maximum energy efficiency. Will not rust or pit. Clean easily by wiping off water deposits from the non-metallic surface.
- **Thermostatic Heat Controls** – automatically adjust for water temperature and food volume changes to reduce food waste.
- **Capillary Tube Thermostats** – control supply power only when needed for maximum power efficiency.
- **Low-water indicator light** – eliminates guesswork.
- **Dome Heating Elements** – use up to 25% less energy and concentrate energy into the wells. Non-stick surface prevents scale build-up for easy cleaning and longer operating life. Cast-in elements for longer service life and greater energy transfer.
- **Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- 20 gauge stainless steel top and undershelf, 16 gauge legs.
- Operator side plate shelf and cutting board are standard on hot food table.
- Mechanical guards on all controls and power switch for safety and reliability.
- Accepts full-size or fractional pans up to 6" (15.2 cm) deep, and standard adapter plates and insets.
- Recommend using up to 4" (10.2 cm) deep food pans.
- Standard adjustable stationary legs or optional caster set.
- 10ft. (3 m) bottom-mounted power cord.
- Ships knocked down.

NOTE: ServeWell® Hot Food Table orders cannot be canceled or returned.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

AGENCY LISTINGS



Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

Item No.	Description	Item No.	Description
38102	700W/120V 2 Well	38004	480W/120V 4 Well
38103	700W/120V 3 Well	38005	480W/120V 5 Well
38104	700W/120V 4 Well	38116	600-800W/208-240V 2 Well
38105	700W/120V 5 Well	38117	600-800W/208-240V 3 Well
38002	480W/120V 2 Well	38118	600-800W/208-240V 4 Well
38003	480W/120V 3 Well	38119	600-800W/208-240V 5 Well

PERFORMANCE CRITERIA

ServeWell® Hot Food Table are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

OPTIONS AND ACCESSORIES Dimensions in inches (cm)

Work/Overshelf w/o Acrylic Panel



Item	Length x Width x Height
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	60 1/4 x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

Double-Deck Overshelf

w/o Acrylic Panel (Not pictured)

Item	Length x Width x Height
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	60 1/4 x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

Single Deck Cafeteria Guard



Item	Length x Width x Height
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	60 1/4 x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

Buffet Breath Guards



4 holes per side for breath guard attachment.

Item	Length x Width x Height
38062	32 x 35 3/4 x 23 1/2 (81.2 x 89.8 x 59.7)
38063	46 x 35 3/4 x 23 1/2 (116.8 x 89.8 x 59.7)
38064	60 1/4 x 35 3/4 x 23 1/2 (155.6 x 89.8 x 59.7)
38065	76 x 35 3/4 x 23 1/2 (193 x 89.8 x 59.7)

Customer Side Poly Cutting Board Customer Side Plate Rest



Item	Length x Width x Height
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	60 1/4 x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)



Item	Length x Width x Height
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	60 1/4 x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

Caster Set



Item	Description
38089	4" (10.2) swivel wheels, two with brakes, 35 3/4 (90.8) countertop height.
3809934	4" (10.2) swivel wheels, two with brakes, 34 (86.4) ADA countertop height.



Outperform every day.™

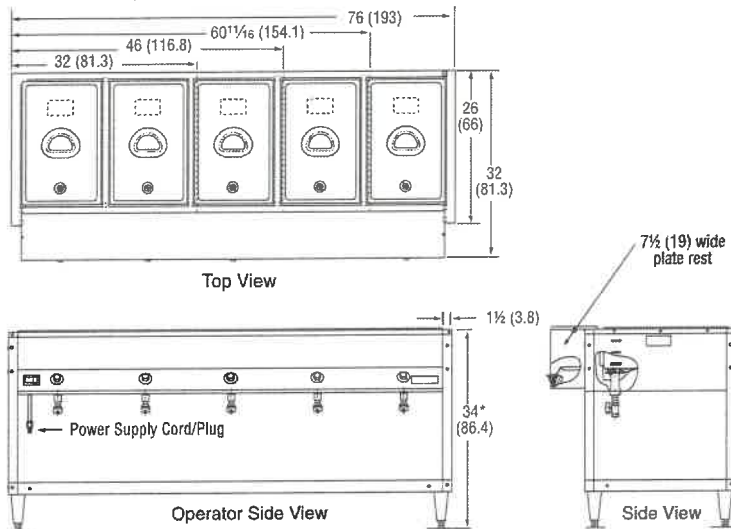
www.vollrath.com
Mana House

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservices@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

ServeWell® Hot Food Table

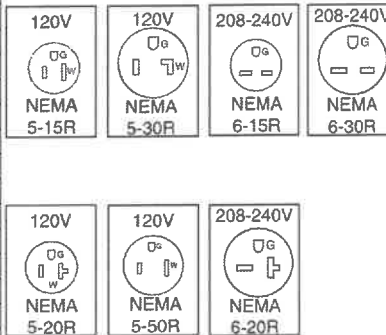
The Vollrath Company, L.L.C.

SERVEWELL® HOT FOOD TABLE**DIMENSIONS** (Shown in inches (cm)).

Note: Caster set option 38099 increases countertop height to 35 3/4" (90.8)

SPECIFICATIONS

Item No.	Description	Volts (Single Phase Only)	Watts Per Well	Watts Total	Electrical Service Amps	Amps	Plug
700W/120V							
38102	2-well	120	700	1400	15	11.7	NEMA 5-15P
38103	3-well			2100	30	17.5	NEMA 5-30P
38104	4-well			2800	30	23.3	NEMA 5-30P
38105	5-well			3500	50	29.2	NEMA 5-50P
480W/120V							
38002	2-well	120	480	960	15	8	NEMA 5-15P
38003	3-well			1440	15	12	NEMA 5-15P
38004	4-well			1920	20	16	NEMA 5-20P
38005	5-well			2400	30	20	NEMA 5-30P
600-800W/208-240V							
38116	2-well	208-240	600-800	1200-1600	15	6.7	NEMA 6-15P
38117	3-well			1800-2400	15	10	NEMA 6-15P
38118	4-well			2400-3200	20	13.3	NEMA 6-20P
38119	5-well			3000-4000	30	16.6	NEMA 6-30P

Receptacles

Notes: Dedicated circuit may be required for higher currents. ServeWell® Hot Food Table orders cannot be canceled or returned.



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.
 1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

Technical Services
techservices@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832

Hot Food Tables*

- Thermoset wells cannot be painted or rusted
- Use standard adaptor plates and inserts for serving flexibility
- 3809E: Optional Caster Set has four 4" (10.2 cm) casters - two with brakes
- Recommended for use with up to 4" (10.2 cm) deep full or fractional size pans; well depth is 6 1/4"

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
700W/120V								
38102	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	120V	700	1400	15	11.7	5-15P
38103	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	120V	700	2100	30	17.5	5-30P
38104	4-well hot food table	61 x 32 x 34 (155.6 x 81 x 86)	120V	700	2800	30	23.3	5-30P
38105	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	120V	700	3500	50	29.2	5-50P
450W/120V								
38002	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	120V	480	960	15	9	5-15P
38003	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	120V	480	1440	15	12	5-15P
38004	4-well hot food table	61 x 32 x 34 (155.6 x 81 x 86)	120V	480	1920	20	16	5-25P
38005	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	120V	480	2400	30	20	5-30P
600-800W/208-240V								
38116	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	208-240V	600-800	1200-1600	15	9.7	5-15P
38117	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38118	4-well hot food table	61 x 32 x 34 (155.6 x 81 x 86)	208-240V	600-800	2400-3200	20	13.3	6-25P
38119	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	208-240V	600-800	3000-4000	30	16.6	6-30P

With a heating element in direct contact with the water and Vollrath's exclusive thermoset fiber-reinforced resin wall, little heat is lost and the need for vents is eliminated.

Dome elements transfer energy directly into water bath, eliminating the need for spillage pans.

Four girth holes per side
for breath guard attachment

Equipped with standard 480W, 700W, or 800W elements

Each well is equipped with a 1000 ml. graduated cylinder for measuring the volume of water.

Plate shelf and cutting board
standard on hot food unit

2" wide cutting board

Stainless steel construction includes legs and underfeet

Thermostable controls

$\frac{1}{3}$ " thick
cutting board

The wide
plate shelf

Low-water indicator light eliminates guesswork

Standard 10
power cord



Standard adjustable stationary legs or optional caster set



Outperform every day.™

Project:

Item Number:

Quantity:

SERVEWELL® HOT FOOD TABLE



ServeWell® 3-Well Hot Food Table

DESCRIPTION

We build each ServeWell® unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. The complete line of ServeWell® food tables are designed to eliminate the frustrations you have had with traditional food service units.

Each well will accept full-size or fractional pans to 6" (15.24 cm) deep, and can be used with standard adaptor plates and insets for serving flexibility.

FEATURES

- **Thermoset Fiber-Reinforced Resin Wells** – self-insulating and maximum energy efficiency. Will not rust or pit. Clean easily by wiping off water deposits from the non-metallic surface.
- **Thermostatic Heat Controls** – automatically adjust for water temperature and food volume changes to reduce food waste.
- **Capillary Tube Thermostats** – control supply power only when needed for maximum power efficiency.
- **Low-water Indicator Light** – eliminates guesswork.
- **Dome Heating Elements** – use up to 25% less energy and concentrate energy into the wells. Non-stick surface prevents scale build-up for easy cleaning and longer operating life. Elements are cast-in for longer service life and greater energy transfer.
- **Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- Recommend using up to 4" (10.2 cm) deep food pans – standard and fractional sizes.
- Operator side plate shelf and cutting board standard on hot food unit.
- Optional customer side plate rest available.
- Mechanical guards on all controls and power switch for safety and reliability.
- 10ft. (3 m) power cord bottom-mounted to stay out of the way.
- 20 gauge stainless steel top and undershelf, 16 gauge legs.
- Standard adjustable stationary legs or optional caster set.
- Shipped knocked down.

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Agency Certifications



Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

Item	Description	Item	Description
38102	700W/120V 2 Well	38004	480W/120V 4 Well
38103	700W/120V 3 Well	38005	480W/120V 5 Well
38104	700W/120V 4 Well	38116	600-800W/208-240V 2 Well
38105	700W/120V 5 Well	38117	600-800W/208-240V 3 Well
38002	480W/120V 2 Well	38118	600-800W/208-240V 4 Well
38003	480W/120V 3 Well	38119	600-800W/208-240V 5 Well

PERFORMANCE CRITERIA

ServeWell® Hot Food Table are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

ACCESSORIES Dimensions in inches (cm)

Work/Overshelf w/o Acrylic Panel



Item	Length x Width x Height
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	61 1/4 x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

Double-Deck Overshelf

w/o Acrylic Panel (Not pictured)

Item	Length x Width x Height
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	61 1/4 x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

Single Deck Cafeteria Guard



Item	Length x Width x Height
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	61 1/4 x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

Buffet Breath Guards



4 holes per side for breath guard attachment.

Item	Length x Width x Height
38062	32 x 35 3/4 x 23 1/4 (81.2 x 89.8 x 59.7)
38063	46 x 35 3/4 x 23 1/4 (116.8 x 89.8 x 59.7)
38064	61 1/4 x 35 3/4 x 23 1/4 (155.6 x 89.8 x 59.7)
38065	76 x 35 3/4 x 23 1/4 (193 x 89.8 x 59.7)

Operator Side Poly Cutting Board



Item	Length x Width x Height
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	61 1/4 x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)

Customer Side Plate Rest



Item	Length x Width x Height
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	61 1/4 x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

Caster Set



Item	Description
38099	4 (10.2) swivel wheels, two with brakes
3809934	4 (10.2) swivel wheels, two with brakes, ADA HT

Approvals

Date

ServeWell® Hot Food Table

The Vollrath Company, L.L.C.



Outperform every day.™

www.vollrath.com

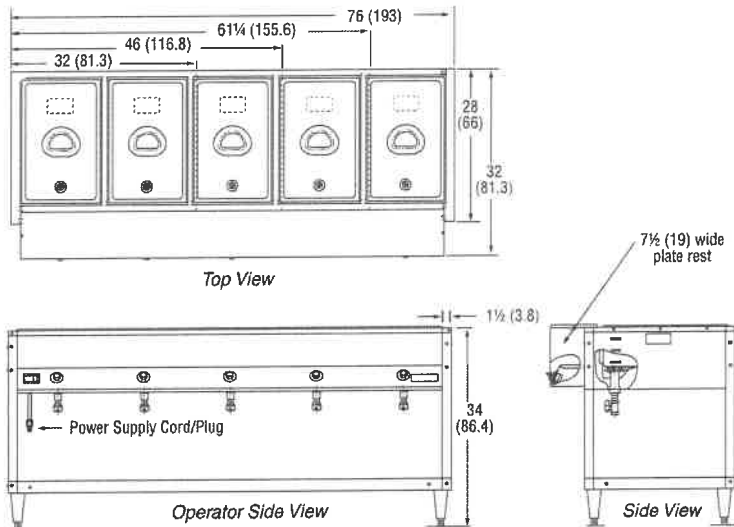
Mana House

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

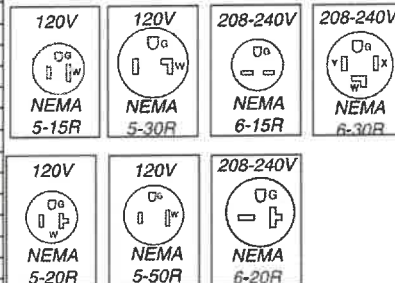
SERVEWELL® HOT FOOD TABLE**DIMENSIONS**

Dimensions shown in inches (cm).

**SPECIFICATIONS**

Item No.	Description	Volts (Single Phase Only)	Watts Per Well	Watts Total	Electrical Service (A)	Amps	Plug
700W/120V							
38102	2-well	120V	700	1400	15	11.7	NEMA 5-15P
38103	3-well			2100	30	17.5	NEMA 5-30P
38104	4-well			2800	30	23.3	NEMA 5-30P
38105	5-well			3500	50	29.2	NEMA 5-50P
480W/120V							
38002	2-well	120V	480	960	15	8	NEMA 5-15P
38003	3-well			1440	15	12	NEMA 5-15P
38004	4-well			1920	20	16	NEMA 5-20P
38005	5-well			2400	30	20	NEMA 5-30P
600-800W/208-240V							
38116	2-well	208-240V	600-800	1200-1600	15	6.7	NEMA 6-15P
38117	3-well			1800-2400	15	10	NEMA 6-15P
38118	4-well			2400-3200	20	13.3	NEMA 6-20P
38119	5-well			3000-4000	30	16.6	NEMA 6-30P

Notes: Dedicated circuit may be required for higher currents.
 ServeWell® Hot Food Table orders cannot be cancelled or returned.

Receptacles

Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.
 1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560
 Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
 Technical Services Fax: 920.459.5462

Food Table Accessories



Note: Plate strips are not an option.

WORK/SINGLE OVERSHELF WITHOUT ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	61 x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

DOUBLE-DECK OVERSHELF WITHOUT ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	61 x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

*For carts only, with 4" casters, not 5" casters.

SINGLE-DECK CAFETERIA GUARDS WITH ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	61 x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

OPTIONAL CUSTOMER SIDE POLY CUTTING BOARDS WITH MOUNTING KIT**

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	61 x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)

**Replacement part.

BUFFET BREATH GUARDS*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38062	32 x 35 1/2 x 23 1/2 (81.3 x 89.8 x 59.7)
38063	46 x 35 1/2 x 23 1/2 (116.8 x 89.8 x 59.7)
38064	61 x 35 1/2 x 23 1/2 (155.6 x 89.8 x 59.7)
38065	76 x 35 1/2 x 23 1/2 (193 x 89.8 x 59.7)

PLATE RESTS

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38092	12 x 8 x 1 (31.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	61 x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

CASTER SETS

ITEM #	DESCRIPTION
38059	4" caster set, two w/brakes
3809934	4" caster set, two w/brakes, ADA HT

Custom

SPARE NUMBER

Item #7

Item Description Sheet

10/06/2022

ITEM# 7 - SPARE NUMBER (1 EA REQ'D)
Custom SPARE NUMBER

Item Description Sheet

10/06/2022

ITEM# 8 - WORK TABLE, 72", STAINLESS STEEL TOP (4 EA REQ'D)

John Boos ST4-3072SBK

Work Table, 72"W x 30"D, 14/300 stainless steel flat top, with Stallion Safety Edge front & back, 90° turndown on sides, stainless steel legs, side & rear adjustable bracing, adjustable bullet feet, NSF, CSA-Sanitation, KD

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	4	DP2020-530	Drawer, for 30"D work tables, 20"W x 20"D x 4-3/4" deep, stainless steel construction, poly friction slides, for stainless steel table tops only, NSF
John Boos	4	X-0005A	Centered (modification)
John Boos	4	PRB01	Pot Rack, table mount, boat-shaped, 43-1/4"W x 18-1/8"D x 48"H overall size, 3/16" x 2" stainless steel flat bar, includes (12) stainless steel double hooks, 16/300 stainless steel construction, NSF, CSA-Sanitation



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

081619

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"ST4-SBK" STAINLESS STEEL TOP WORK TABLES **14GA TOP AND STAINLESS STEEL LEGS AND ADJUSTABLE BRACING**



FEATURES:

- 14 GAUGE STAINLESS STEEL TOP
- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- TOP IS SOUND DEADENED
- REINFORCED WITH 1"X2" CHANNEL RUNNING ENTIRE LENGTH OF TABLE
- 1-1/2" STALLION EDGE ON FRONT AND REAR WITH SIDE EDGES 90 DEGREE BEND DOWN FOR TABLE LINE-UP
- STAINLESS STEEL BASE WITH ADJUSTABLE BRACING
- SHIPPED KNOCKED-DOWN, EASY - TO - ASSEMBLE
- NSF AND CSA CERTIFIED



ST4-3048SBK

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

- TOP: 14 GAUGE STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- BRACING: 1-1/4" ROUND O.D. 18 GAUGE STAINLESS STEEL
- LEGS: 1-5/8" ROUND O.D., 16 GAUGE TUBULAR STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

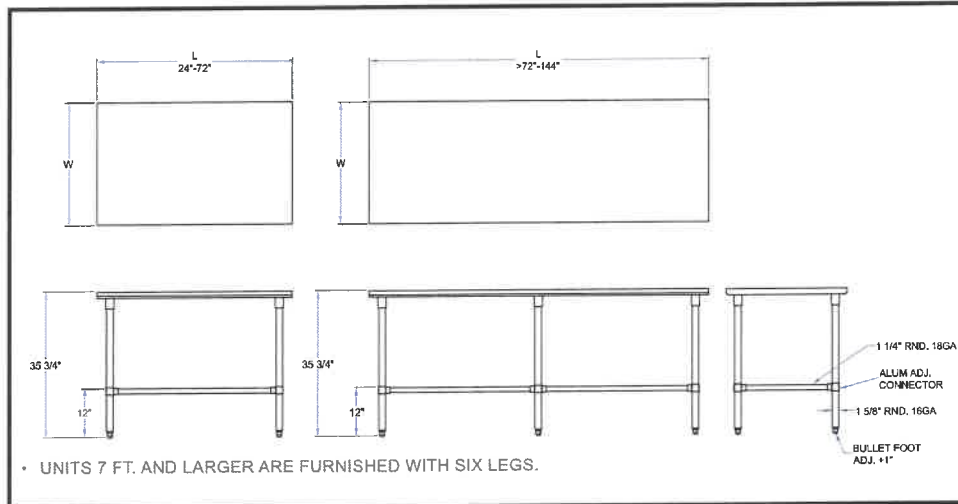
OPTIONAL ACCESSORIES

DESCRIPTION	QTY
DRAWER	
DRAWER LOCK	
CASTERS	
OVERSHELVES	
SINKS	
POT RACK	

14 GAUGE TOP W/ ADJUSTABLE BRACING

24" WIDE	QTY	30" WIDE	QTY	36" WIDE	QTY	48" WIDE	QTY
ST4-2424SBK		ST4-3024SBK		ST4-3624SBK		-	
ST4-2430SBK		ST4-3030SBK		ST4-3630SBK		-	
ST4-2436SBK		ST4-3036SBK		ST4-3636SBK		-	
ST4-2448SBK		ST4-3048SBK		ST4-3648SBK		ST4-4848SBK	
ST4-2460SBK		ST4-3060SBK		ST4-3660SBK		ST4-4860SBK	
ST4-2472SBK		ST4-3072SBK		ST4-3672SBK		ST4-4872SBK	
ST4-2484SBK		ST4-3084SBK		ST4-3684SBK		ST4-4884SBK	
ST4-2496SBK		ST4-3096SBK		ST4-3696SBK		ST4-4896SBK	
ST4-24108SBK		ST4-30108SBK		ST4-36108SBK		ST4-48108SBK	
ST4-24120SBK		ST4-30120SBK		ST4-36120SBK		ST4-48120SBK	
ST4-24132SBK		ST4-30132SBK		ST4-36132SBK		ST4-48132SBK	
ST4-24144SBK		ST4-30144SBK		ST4-36144SBK		ST4-48144SBK	

DETAILED SPECIFICATIONS



14 GAUGE TOP W/ ADJUSTABLE BRACING

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)	48" WIDE	WT. (LBS)
24"	ST4-2424SBK	42	ST4-3024SBK	47	ST4-3624SBK	53	-	-
30"	ST4-2430SBK	47	ST4-3030SBK	52	ST4-3630SBK	60	-	-
36"	ST4-2436SBK	52	ST4-3036SBK	59	ST4-3636SBK	67	-	-
48"	ST4-2448SBK	63	ST4-3048SBK	70	ST4-3648SBK	80	ST4-4848SBK	90
60"	ST4-2460SBK	73	ST4-3060SBK	82	ST4-3660SBK	93	ST4-4860SBK	109
72"	ST4-2472SBK	83	ST4-3072SBK	93	ST4-3672SBK	106	ST4-4872SBK	129
84"	ST4-2484SBK	102	ST4-3084SBK	115	ST4-3684SBK	130	ST4-4884SBK	160
96"	ST4-2496SBK	112	ST4-3096SBK	127	ST4-3696SBK	144	ST4-4896SBK	181
108"	ST4-24108SBK	121	ST4-30108SBK	138	ST4-36108SBK	158	ST4-48108SBK	198
120"	ST4-24120SBK	133	ST4-30120SBK	150	ST4-36120SBK	172	ST4-48120SBK	215
132"	ST4-24132SBK	143	ST4-30132SBK	162	ST4-36132SBK	185	ST4-48132SBK	232
144"	ST4-24144SBK	154	ST4-30144SBK	175	ST4-36144SBK	201	ST4-48144SBK	250

MODEL # STRUCTURE

24 = WIDTH OF WORK SURFACE
 4 = 14GA WORK SURFACE
 ST = STAINLESS STEEL TOP

30 = LENGTH OF WORK SURFACE
 SB = STAINLESS LEGS & BRACING
 K = K.D. W/ ADJUSTABLE BRACING

ST4-2430SBK

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"
 John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



3601 S. Banker St. • Effingham, IL 62401 • PO BOX 608 • quotes@johnboos.com

www.johnboos.com

Q81619

938



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

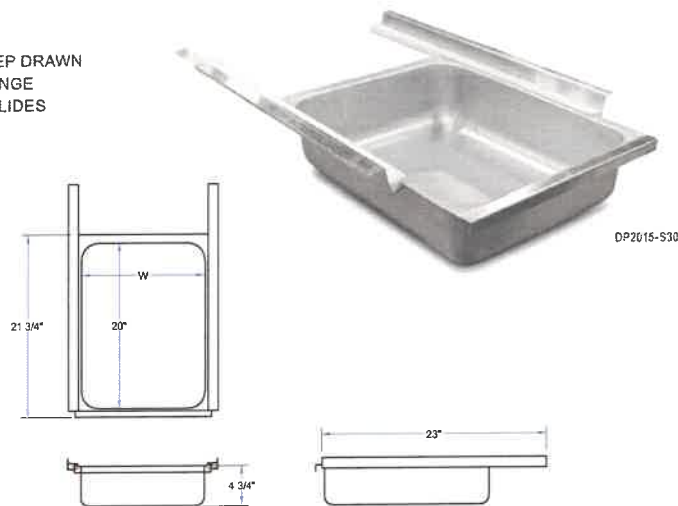
090319

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"DP" FRICTION SLIDE DRAWERS - POLY

FEATURES:

- STAINLESS STEEL DEEP DRAWN DRAWER W/ PULL FLANGE
- POLYMER FRICTION SLIDES



FRICTION SLIDE DRAWERS - POLY

WOOD TOP / SBO & SBS TABLES	QTY	STAINLESS STEEL TOP / POLY TOP TABLES	QTY	DESCRIPTION	WIDTH	DEPTH	WEIGHT (LBS)
DP2015-W		-		FOR WOOD TOP TABLES	15"	20"	6
-		DP2015-S24		FOR S/S AND POLY TOP TABLES 24" WIDE	15"	20"	6
-		DP2015-S30		FOR S/S AND POLY TOP TABLES 30" WIDE	15"	20"	6
-		DP2015-S36		FOR S/S AND POLY TOP TABLES 36" WIDE	15"	20"	6
DP2020-W		-		FOR WOOD TOP TABLES	20"	20"	8
-		DP2020-S24		FOR S/S AND POLY TOP TABLES 24" WIDE	20"	20"	8
-		DP2020-S30		FOR S/S AND POLY TOP TABLES 30" WIDE	20"	20"	8
-		DP2020-S36		FOR S/S AND POLY TOP TABLES 36" WIDE	20"	20"	8

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ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

022719

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"PRB" BOAT SHAPED POT RACKS - STAINLESS STEEL



TABLE MOUNT & STAINLESS STEEL HOOKS

FEATURES:

- TYPE 300 STAINLESS STEEL
- ALL RACKS PROVIDED W/ TYPE 300 STAINLESS STEEL HOOKS (SEE CHART FOR QUANTITY PER SIZE)
- WELDED SETUP
- STANDARD TABLE MOUNT
- NSF AND CSA CERTIFIED

MATERIAL:

- MADE OF 3/16" X 2" STAINLESS STEEL FLAT BAR
- UPRIGHTS: 1-5/8" OD ROUND TUBE, 16GA TYPE 300 STAINLESS STEEL

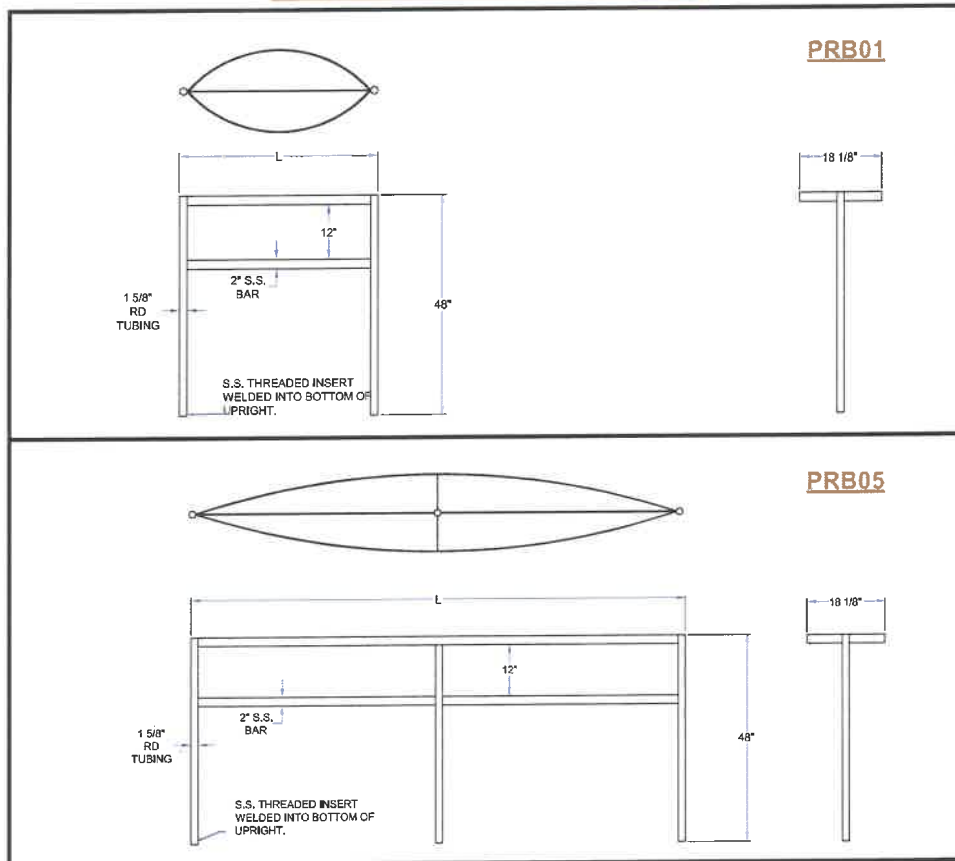


BOAT SHAPED POT RACKS - STAINLESS STEEL

TABLE LENGTH	L	MODEL #	QTY
36"	31-1/4"	PRB01A	
48"	43-1/4"	PRB01	
60"	55-1/4"	PRB02	
72"	67-1/4"	PRB03	
84"	79-1/4"	PRB03A *	
96"	91-1/4"	PRB04 *	
108"	103-1/4"	PRB04A *	
120"	115-1/4"	PRB05 *	
132"	127-1/4"	PRB06 *	
144"	139-1/4"	PRB07 *	

* Furnished w/ 3 legs

DETAILED SPECIFICATIONS



BOAT SHAPED POT RACKS - STAINLESS STEEL

TABLE LENGTH	L	MODEL #	HOOKS	WEIGHT (LBS)
36"	31-1/4"	PRB01A	9	20
48"	43-1/4"	PRB01	12	27
60"	55-1/4"	PRB02	15	33
72"	67-1/4"	PRB03	18	40
84"	79-1/4"	PRB03A *	21	46
96"	91-1/4"	PRB04 *	24	53
108"	103-1/4"	PRB04A *	27	60
120"	115-1/4"	PRB05 *	30	67
132"	127-1/4"	PRB06 *	33	73
144"	139-1/4"	PRB07 *	36	80

* Furnished w/ 3 legs

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

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040419

511

Item Description Sheet

10/06/2022

ITEM# 9 - WORK TABLE, 72"W (4 EA REQ'D)

Falcon Food Service Equipment WT3072SSU16

Heavy Duty Work Table, 72"W x 30"D x 34"H, open base with adjustable stainless steel undershelf, 640 lb top shelf capacity & 410 lb undershelf capacity, 16 gauge 304 stainless steel surface, (4) stainless steel legs & adjustable plastic feet, NSF


www.falconequipment.com

879 South 4400 West
Salt Lake City, UT 84104
Phone: 888.987.7894

HEAVY DUTY STAINLESS WORK TABLES

16 GAUGE STAINLESS STEEL

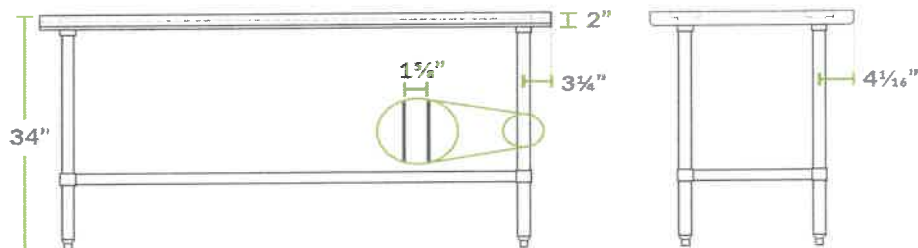


FEATURES

- 304 Stainless Steel Surface
- Stainless Steel Legs
- Adjustable Stainless Undershelf
- Plastic adjustable feet

MODEL NUMBER	WIDTH	LENGTH	WORK HEIGHT	TOP SHELF CAPACITY	UNDERSHELF CAPACITY	WEIGHT
WT2424SSU16	24"	24"	34"	500 lb.	300 lb.	35 lb.
WT2430SSU16	24"	30"	34"	500 lb.	300 lb.	40 lb.
WT2436SSU16	24"	36"	34"	530 lb.	320 lb.	46 lb.
WT2448SSU16	24"	48"	34"	560 lb.	340 lb.	59 lb.
WT2460SSU16	24"	60"	34"	580 lb.	360 lb.	70 lb.
WT2472SSU16	24"	72"	34"	600 lb.	380 lb.	87 lb.
WT2484SSU16	24"	84"	34"	650 lb.	400 lb.	90 lb.
WT2496SSU16	24"	96"	34"	760 lb.	450 lb.	110 lb.
WT3030SSU16	30"	30"	34"	550 lb.	330 lb.	47 lb.
WT3036SSU16	30"	36"	34"	570 lb.	350 lb.	51 lb.
WT3048SSU16	30"	48"	34"	600 lb.	370 lb.	66 lb.
WT3060SSU16	30"	60"	34"	620 lb.	390 lb.	80 lb.
WT3072SSU16	30"	72"	34"	640 lb.	410 lb.	99 lb.
WT3084SSU16	30"	84"	34"	780 lb.	460 lb.	113 lb.
WT3096SSU16	30"	96"	34"	800 lb.	480 lb.	126 lb.

NOTE: 84" & 96" Work Tables Feature (6) Legs for Added Stability



Item Description Sheet

10/06/2022

ITEM# 10 - RANGE, 60", 6 BURNERS, 24" GRIDDLE (1 EA REQ'D)

Atosa USA, Inc. AGR-6B24GR-NG

CookRite Range, Natural gas, 60"W x 31"D x 57-3/8"H, (6) 32,000 BTU open burners with standing pilots, (1) 24"W 3/4" thick polished steel griddle on the right, (2) 26-1/2"W oven, oven pilot with safety shut off, (4) adjustable chrome oven rack, drip tray, stainless steel front, back sides, kick plate, back guard & over shelf, casters, 294,000 total BTUs, cETL, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Atosa USA, Inc.	1		1 year parts & labor warranty (US only)
Atosa USA, Inc.	1		Surcharge 22%
Dormont	1	1675KIT48	Safety System Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty

GAS

	SIZE	MBTU	KW
1	3/4"	294	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



"TO COOK NICELY!"

Toll Free: 855-855-0399 Email: info@atosausa.com
www.atosa.com | www.atosausa.com
 California, Colorado, Florida, Georgia, Illinois,
 Massachusetts, New Jersey, Ohio, Texas, Washington

60" Combination Gas Ranges

MODELS:

AGR-6B24GR/AGR-4B36GR

Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- 60" combination ranges standard with either a 24" or 36" griddle top with 6 or 4 burners
- Heavy duty 3/4" thick polished steel griddle plate
- Drip tray provided under burners to catch grease drippings
- 32,000 BTU top burners, 27,000 BTU griddle & 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- Two(2) chrome oven rack per oven standard
- AGR-6B24GR and AGR-4B36GR are available in Natural and Propane
- 3/4" NPT rear gas connection and regulator provided
- Four(4) casters standard

Optional Accessories

- Leg kit part #: 301110006
- Extra oven rack part #: 301100012

AGR-6B24GR



AGR-4B36GR



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



ETL Intertek
 ETL Intertek
 ETL Intertek



Atosa USA, Inc.

AGR-6B24GR-NG

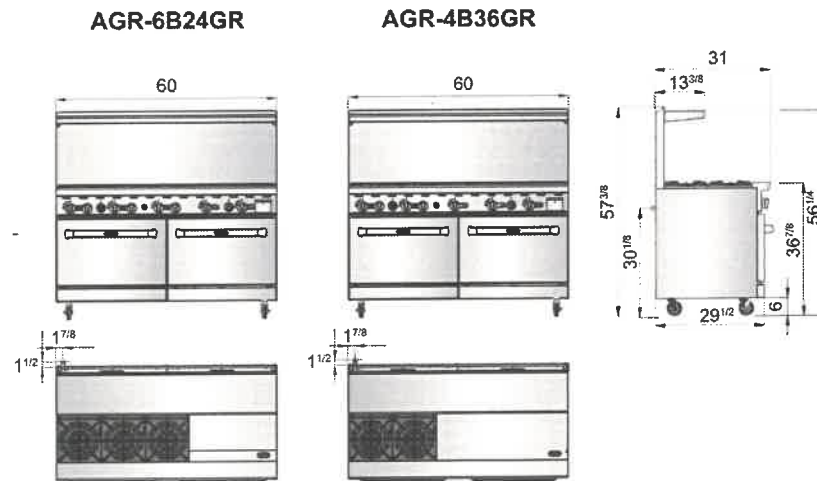
Item #10

**"TO COOK NICELY!"**Toll Free: 855-855-0399 Email: info@atosausa.comwww.atosa.com | www.atosausa.comCalifornia, Colorado, Florida, Georgia, Illinois,
Massachusetts, New Jersey, Ohio, Texas, Washington
**Cheese Melter &
Salamander Broilers**

SPECIFICATIONS

Models	Gas Type	Burner Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Oven Size (inch)	Hot Plates Working Area (inch)	Griddle Working Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
AGR-6B24GR	NG	Hot plates	192,000	6	Pilot light	26 ^{1/2} ×26×14	6pcs 11 ^{4/5} ×11 ^{4/5}	24×20 ^{3/8}	60×31×57 ^{3/8}	775	941
		Griddle	48,000	2							
		Oven	54,000	2							
	LP	Hot plates	138,000	6							
		Griddle	48,000	2							
		Oven	54,000	2							
AGR-4B36GR	NG	Hot plates	128,000	4	Pilot light	26 ^{1/2} ×26×14	4pcs 11 ^{4/5} ×11 ^{4/5}	36×20 ^{3/8}	60×31×57 ^{3/8}	792	949
		Griddle	75,000	3							
		Oven	54,000	2							
	LP	Hot plates	92,000	4							
		Griddle	75,000	3							
		Oven	54,000	2							

PLAN VIEW

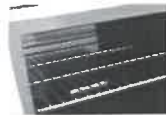


Heavy duty burners

Chrome oven rack

Stainless steel knobs

Stainless steel drip tray

Atosa International
www.atosa.com

Mana House

Atosa USA
www.atosausa.com

*Atosa is continuously improving products. Specifications are subject to change without notice. 116

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Item Description Sheet

10/06/2022

ITEM# 11 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)

Falcon Food Service Equipment E3C-18X18-2-18

Sink, three-compartment, 1-1/2" rounded working edges, 10-1/2"H backsplash with 45° top, (1) set of splash mount faucet holes with 8" centers, 18"W x 18"D x 14"H bowl, (2) 18" drainboards (left & right), 18 gauge 304 stainless steel top and bowl, polished brushed finish, removable 1-5/8" galvanized steel tubing legs, 1" adjustable plastic bullet feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0133-ADF12	EasyInstall Pre-Rinse Unit, with mixing faucet, wall mount base, 8" centers, B-0044-H stainless steel flexible hose with polyurethane inner hose, overhead spring body & (B-0107) spray valve, 18" riser, add-on faucet with (062X) 12" swing nozzle, Eterna cartridges with spring checks, lever handles, 1/2" NPT female inlets
T&S Brass	1	B-0230-K	Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "Ell" 1/2" NPT female x male
T&S Brass	1	B-0230-KIT	Inlet Kit, 1/2" NPT nipple, close elbows, 24" flex supply hoses
Component Hardware	3	D50-7100	Encore® Twist Handle Waste Outlet, with capped overflow outlet, 3-1/2" sink opening, 15 gpm max flow rate, flat strainer, 4-1/2" self-centering stainless steel face flange, stainless steel twist handle, nickel plated cast bronze body, 1-1/2" NPT
Component Hardware	3		2 year parts warranty, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					
2									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(3) 2"	
2	1-1/2"	


www.falconequipment.com

879 South 4400 West
Salt Lake City, UT 84104
Phone: 888.987.7894

3 COMPARTMENT SINKS

FEATURES & CONSTRUCTION:

- Top is fabricated with 1-1/2" rounded edge on working sides and 10-1/2" high backsplash
- All exposed welded areas smooth polished to brush finish sanitary #4.
- Welded stainless steel leg socket for removable legs.

MATERIAL:

Top & Bowls: 18 Ga. stainless steel - 304
Leg set: 1 5/8" galvanized steel tubing, Stainless steel leg socket, 1" adjustable plastic bullet feet.

	MODEL#	UNIT SIZE			BOWL SIZE			DRAINBOARD	
		L	D	H	A	B	C	LEFT	RIGHT
	E3C-10X14-0	36"	20"	45"	10"	14"	11"	0	0
	E3C-16X20-0	53.5"	26"		16"	20"			
	E3C-18X18-0	59"	23.5"		18"	18"			
	E3C-24X24-0						14"		

NSF Certified

	MODEL#	UNIT SIZE			BOWL SIZE			DRAINBOARD	
		L	D	H	A	B	C	LEFT	RIGHT
	E3C-10X14-L-15	47.5"	19.5"	45"	10"	14"	11"	15"	0
	E3C-16X20-L-18	69"	26"		16"	20"		18"	
	E3C-18X18-L-18	74.5"	23.5"		18"	18"	14"	18"	
	E3C-24X24-L-24	98.5"	29.5"		24"	24"		24"	

45° Slanted
Backsplash
Reinforced With
Hemmed Edge

	MODEL#	UNIT SIZE			BOWL SIZE			DRAINBOARD	
		L	D	H	A	B	C	LEFT	RIGHT
	E3C-10X14-R-15	47.5"	19.5"	45"	10"	14"	11"	0	15"
	E3C-16X20-R-18	69"	26"		16"	20"			18"
	E3C-18X18-R-18	74.5"	23.5"		18"	18"			18"
	E3C-24X24-R-24	98.5"	29.5"		24"	24"	14"		24"

Rolled Rim Edge
Front And Two
Sides

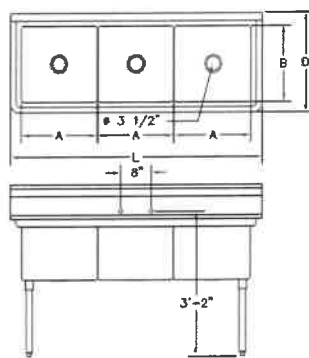
	MODEL#	UNIT SIZE			BOWL SIZE			DRAINBOARD	
		L	D	H	A	B	C	LEFT	RIGHT
	E3C-10X14-2-15	60"	19.5"	45"	10"	14"	11"	15"	15"
	E3C-16X20-2-18	84"	26"		16"	20"		18"	18"
	E3C-18X18-2-18	90"	23.5"		18"	18"	14"	18"	18"
	E3C-24X24-2-24	120"	29.5"		24"	24"		24"	24"

Plastic Bullet Feet
1" Adjustable

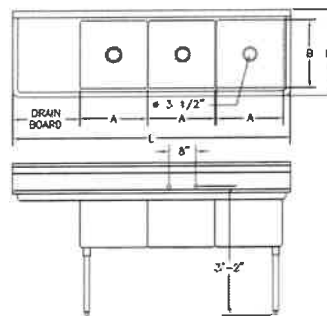


3 COMPARTMENT SINKS

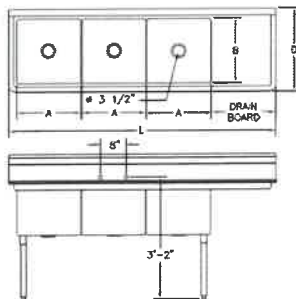
NO DRAIN BOARD



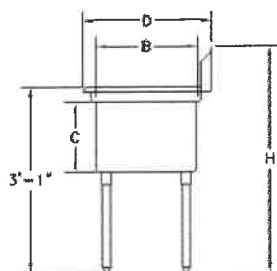
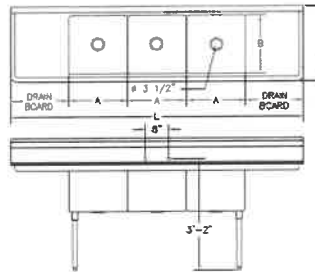
DRAIN BOARD: LEFT



DRAIN BOARD: RIGHT



DRAIN BOARD: L & R



Common End View

FALCON EQUIPMENT
www.falconequipment.com
 888.987.7894

**T&S BRASS AND BRONZE WORKS, INC.**2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0133-ADF12

Item No.

This Space for Architect/Engineer Approval

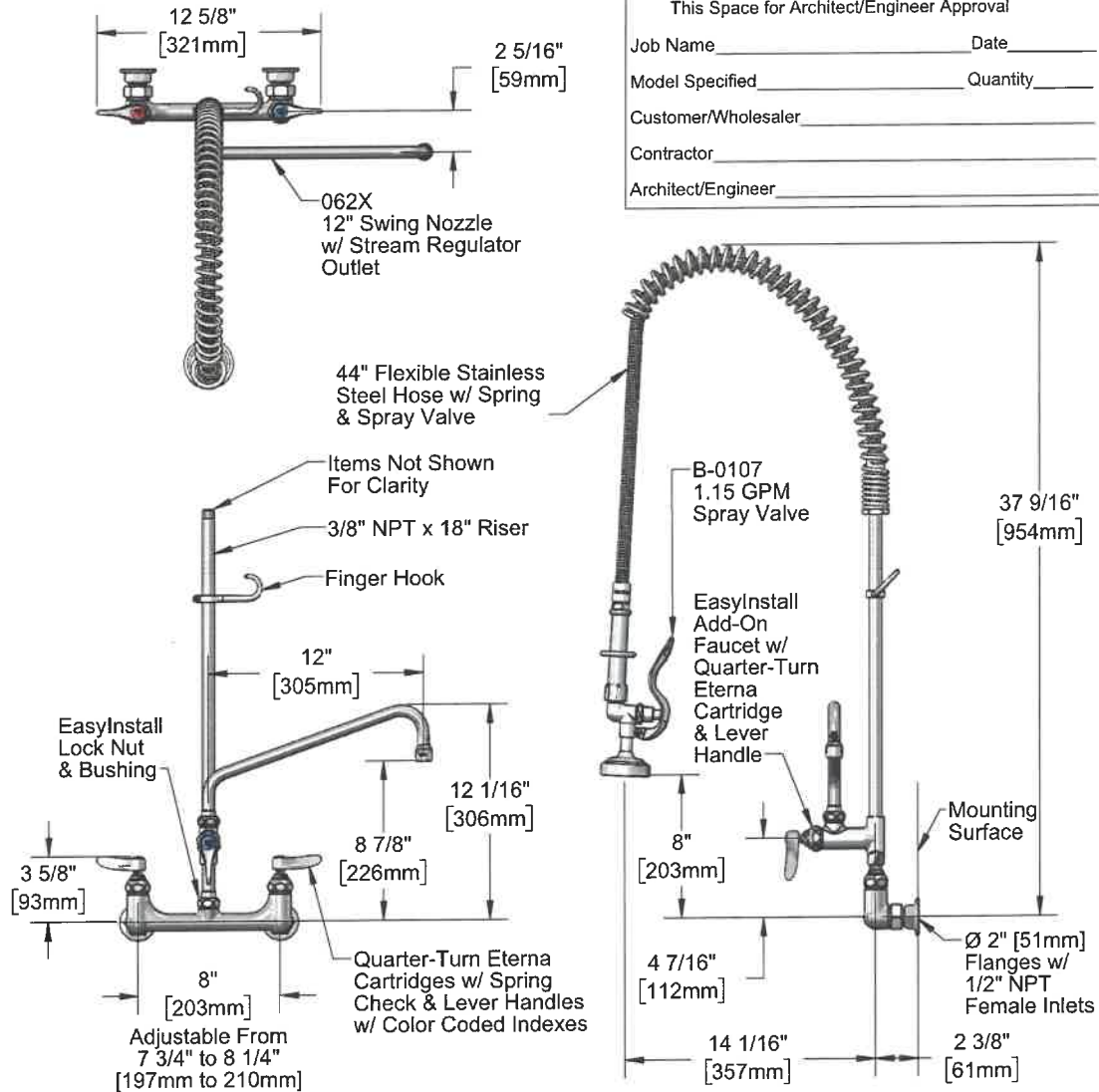
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

**Product Specifications:**

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

Drawn: JRM Checked: KJG Approved: JHB Date: 10/08/19 Scale: 1:8 Sheet: 1 of 2


T&S BRASS AND BRONZE WORKS, INC.

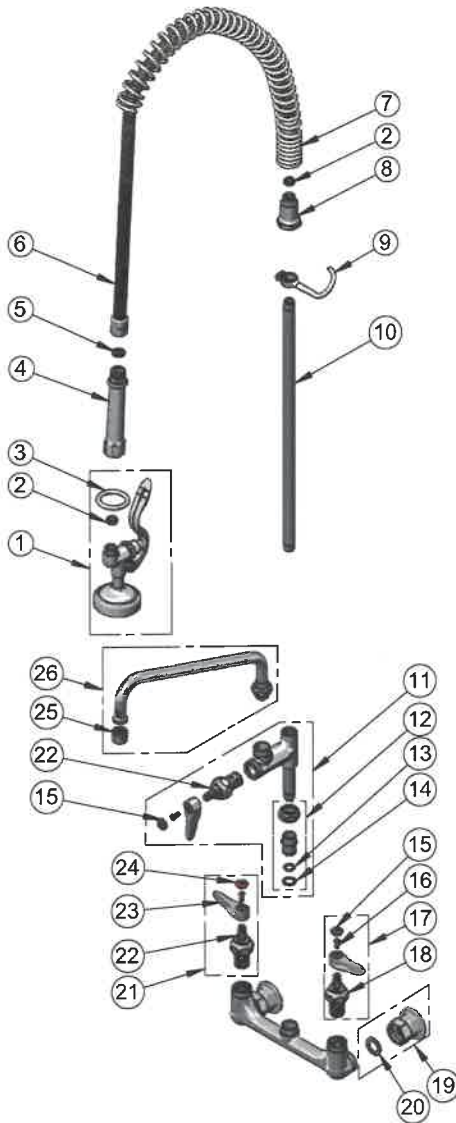
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-ADF12

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	004R	Finger Hook
10	000369-40	3/8" NPT x 18" Riser
11	B-0155-LNEZ	Add-On Faucet w/ Quarter-Turn Eterna Cartridge, RTC & Lever Handle (Less Nozzle)
12	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
13	001065-45	O-Ring
14	014200-45	Star Washer, Anti-Rotation
15	018506-19NS	Blue Button Index, Press-in
16	000925-45	Lab Handle Screw
17	002711-40NS	Quarter-Turn Eterna Cartridge, LTC w/ Spring Check, Handle, Index & Screw
18	012442-40NS	Quarter-Turn Eterna Cartridge, LTC w/ Spring Check
19	00AA	1/2" NPT Female Eccentric Flange
20	001019-45	Coupling Nut Washer
21	002712-40NS	Quarter-Turn Eterna Cartridge, RTC w/ Spring Check, Handle, Index & Screw
22	012443-40NS	Quarter-Turn Eterna Cartridge, RTC w/ Spring Check
23	001638-45NS	Lever Handle (New Style)
24	001193-19NS	Red Button Index, Press-in
25	B-PT	Full Flow Stream Regulator, 55/64-27
26	062X	12" Swing Nozzle w/ Stream Regulator Outlet

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

Drawn: JRM Checked: KJG Approved: JHB Date: 10/08/19 Scale: NTS Sheet: 2 of 2


T&S BRASS AND BRONZE WORKS, INC.

 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0230-K

Item No.

This Space for Architect/Engineer Approval

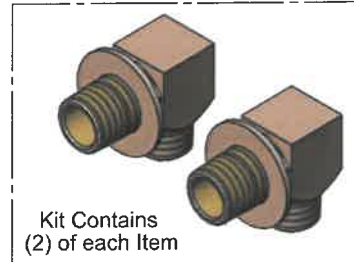
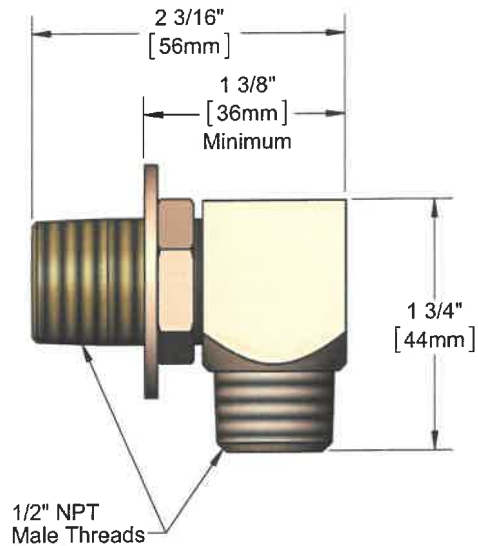
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____


 $\phi 1 \frac{5}{8}$ "
 [41mm]


Product Specifications:

1/2" NPT Male Elbow Kit w/ Lock Nut & Washer

Product Compliance:

 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)

Drawn: DHL Checked: JRM Approved: JHB Date: 03/13/14 Scale: 1:1 Sheet: 1 of 2

**T&S BRASS AND BRONZE WORKS, INC.**2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

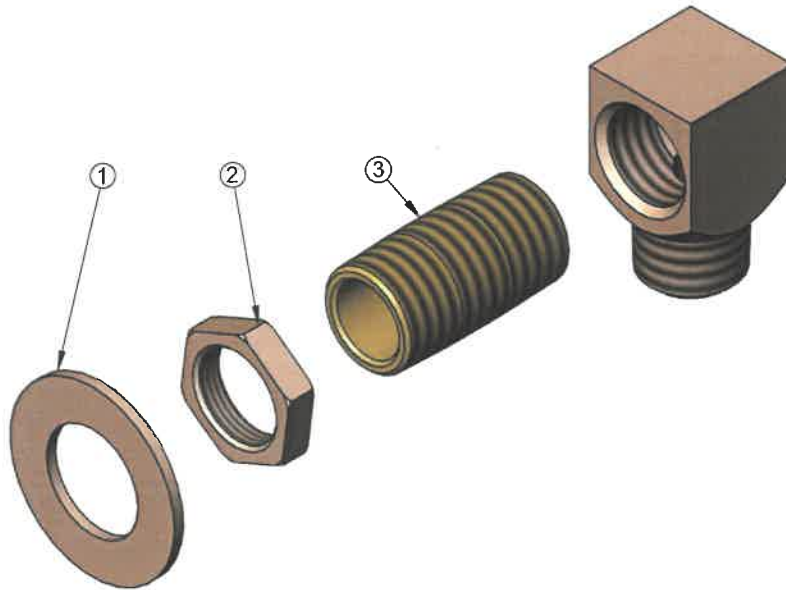
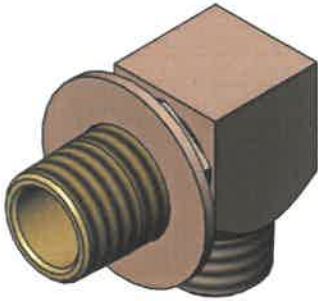
Model No.

B-0230-K

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	000999-45	Brass Lock Washer
2	002954-45	Shank Lock Nut
3	013357-20	1/2" NPT x 1-5/8" Lg. Close Nipple



Product Specifications:

1/2" NPT Male Elbow Kit w/ Lock Nut & Washer

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn: DHL Checked: JRM Approved: JHB Date: 03/13/14 Scale: NTS Sheet: 2 of 2


T&S BRASS AND BRONZE WORKS, INC.

 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.

B-0230-KIT

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

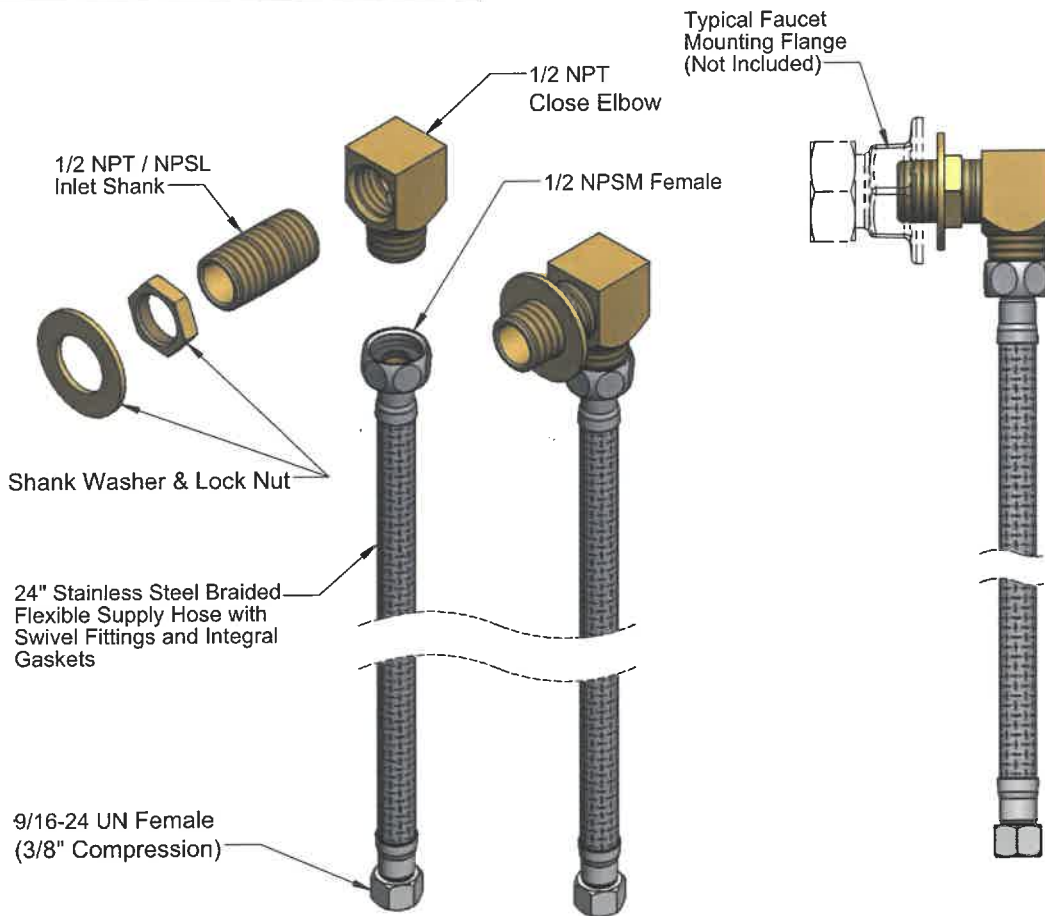
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



(2) Sets Supplied per Kit

Product Specifications:
Inlet Kit:
 1/2" Inlet Shanks, Close Elbows
 and 24" Flexible Supply Hoses

Product Compliance:

 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)

Drawn: JBC | Checked: JRM | Approved: JHB | Date: 02/23/16 | Scale: 1:4 | Sheet: 1 of 2

**T&S BRASS AND BRONZE WORKS, INC.**2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

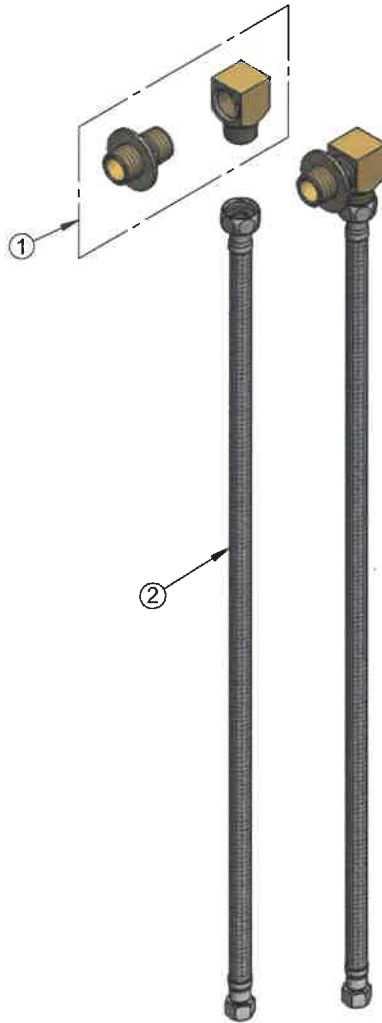
Model No.

B-0230-KIT

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	B-0230-K	1/2" Inlet Assembly Kit (2 Sets per Kit)
2	017420-45	24" Flexible Supply Hose (Sold Individually)



Product Specifications:

Inlet Kit:
1/2" Inlet Shanks, Close Elbows
and 24" Flexible Supply Hoses

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn: JBC Checked: JRM Approved: JHB Date: 02/23/16 Scale: NTS Sheet: 2 of 2



Component Hardware
1890 Swarthmore Avenue, PO Box 2020, Lakewood, NJ 08701
Phone: 800-526-3694, 732-363-4700, Fax: 732-364-8110
www.encoreplumbing.com • www.componenthardware.com

D50-7100

Item #11

LOCATION: _____

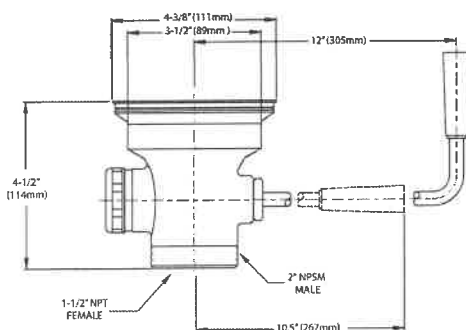
SPECIFIER ITEM NO. _____ QTY: _____

ENCORE PART NO. _____

Encore® Twist Handle Waste Outlet with
Overflow Outlet

D50-xxxx Series

D50-4150	2" NPS, 3" Sink
D50-4151	1-1/2" NPS, 3" Sink
D50-7200	2" NPS, 3-1/2" Sink
D50-7100	1-1/2" NPS, 3-1/2" Sink



Dimensions shown in inches (mm) are for reference only
and are subject to change.

2" and 1-1/2" NPS Male waste outlet
Flow Rate: Max 15gpm

Approximate shipping weight - 4 lbs
Warranty - 2 years parts

Solid heavy duty cast body is specification and commercial quality

Commercial Quality Features

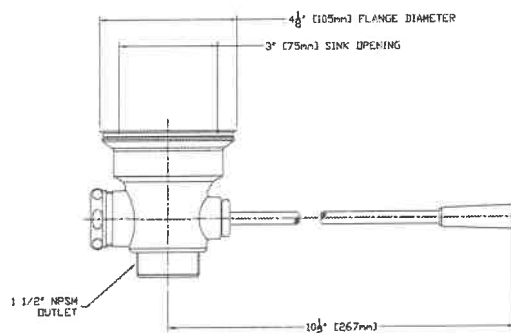
- Nickel plated cast brass drain body
- Self-centering stainless steel face flange
- Stainless steel twist handle
- Overflow outlet port

SPECIFICATIONS:

Lever handle waste outlet to be Encore D50 Series
in the following configuration:

_____ D50-4150	2" NPS, 3" Sink Opening Diameter
_____ D50-4151	1-1/2" NPS, 3" Sink Opening Diameter
_____ D50-7200	2" NPS, 3-1/2" Sink Opening Diameter
_____ D50-7100	1-1/2" NPS, 3-1/2" Sink Opening Diameter

Drain to have nickel plated solid all metal construction. Drain to have self-centering stainless steel face flange with snap-in flat stainless steel strainer. Drain to be designed for trouble free fast drainage when the stainless steel lever handle is in the open position and has a positive sealing action when closed. Drain to have 1-1/4" overflow outlet to accept 1-1/4" OD overflow elbow tube.



Item Description Sheet

10/06/2022

ITEM# 12 - HAND SINK (2 EA REQ'D)

Falcon Food Service Equipment HS-17SS

Hand Sink, wall mounted, 8" gooseneck faucet, 4" center pre-drilled faucet holes, 8" backsplash, stamped with side splash, 20 gauge 304 stainless steel construction, NSF


www.falconequipment.com

879 South 4400 West
Salt Lake City, UT 84104
Phone: 888.987.7894

WALL MOUNTED HAND SINKS WITH GOOSE NECK FAUCETS

FEATURES & CONSTRUCTION:

- Single Bowl with 1-1/2 IPS drain Basket
- Easy-to-install 8" gooseneck faucet included
- Holes Punched on 4" centers
- 8" backsplash
- 20 gauge type 304 stainless steel
- NSF Listed



MODEL #	SPEC	UNIT SIZE			BOWL SIZE			Shipping Weight
		L	D	H	A	B	C	
HS-17	STAMPED	12"	17"	13.5	14"	10"	5.5"	15 lbs.
HS-12	STAMPED	12"	12"	10"	9"	9"	4"	10 lbs.
HS-17-W	WELDED	12"	17"	10"	14"	10"	5.5"	15 lbs.
HS-12-W	WELDED	12"	12"	10"	9"	9"	4"	10 lbs.
HS-17-SS	STAMPED W/SIDE SPLASH	12"	17"	10"	14"	10"	5.5"	15 lbs.
HS-12SS	STAMPED W/SIDE SPLASH	12"	12"	10"	9"	9"	4"	10 lbs.

FALCON EQUIPMENT

www.falconequipment.com

888.987.7894

Item Description Sheet

10/06/2022

ITEM# 13 - CONVECTION STEAMER, GAS (1 EA REQ'D)

Cleveland 24CGA10.2

Steamcraft® Gemini™ 10 Convection Steamer, pressureless, gas, 2 compartments with individual generators, (5) 12 x 20 x 2-1/2 pans/compartment capacity, SureCook controls, 60-minute mechanical timer & manual (continuous steaming) bypass switch, left-hand hinged door, controls on right, 1 standard treated & tap water connection, stainless steel construction, 6" adjustable legs with flanged feet, 144,000 BTU total

ACCESSORIES

Mfr	Qty	Model	Spec
Cleveland	1		1-year parts & labor warranty, standard
Cleveland	1		5 year pro-rated parts warranty on boilers & steam generators
Cleveland	2		3 year Convection Steamer Door Warranty, standard
Cleveland	1		Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)
Cleveland	1		Natural Gas
Cleveland	1		(VOS115) 2 blowers & controls, each (DO NOT connect to GFI outlet)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCp
1	120	60	1				2.0				

GAS

	SIZE	MBTU	KW
1	3/4"	144.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					
2				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2	1-1/2"	

PLUMBING 1 REMARKS

C2 for Condenser

PLUMBING 2 REMARKS

C1 for Steam Generator, Common Drain for C1 & C2



SteamCraft® Gemini™ 10

TWO COMPARTMENT FLOOR MODEL DESIGN. PRESSURELESS
CONVECTION STEAMER, TWIN, INDEPENDENT GAS-FIRED GENERATORS

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

SteamCraft® Generator Style High Speed Convection Steamers

Models

- 24-CGA-10.2



Short Form Specifications

Shall be Two Compartments, Cleveland Convection Steamer series SteamCraft® Gemini™ 10, Model 24-CGA-10.2, Twin Gas Atmospheric Steam Generator, 72M BTU's input per compartment. Independent steam generator, gas valve and water level control system. Automatic Generator Blowdown. Steam Generator with Automatic Water Fill on start up. Exclusive remote probe-type water level controls. Exclusive Brass "Steam Jet" distribution system. Two-piece free-floating compartment door. Type 430 Stainless Steel exterior and cooking compartments. Pullout service drawer for controls and Gemini Drain/Power Control System. Exclusive Cold Water Condenser design. Choice of Compartment Controls. Manual By Pass for continuous steaming.

Standard Features

- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Totally independent cooking compartments, each has its' own generator, gas valve and water level controls - no shared components
- Exclusive High Efficiency Gas Power Burner (forced air) Generator: Produces more steam for faster cooking while lowering operating costs (72M BTU's per compartment)
- Easy Access Cleaning Port: Each generator has a deliming port located on the outside, top of the unit
- Generator Steam Standby Mode: Holds generator at a steaming temperature, allows unit to start cooking quickly
- Each compartment has one, 60-Minute Electro-Mechanical Timer with "SureCook" load compensating feature. Manual Bypass Switch for constant steaming.
- Durable 14 Gauge, 304 Stainless Steel construction for cooking cavity and steam generator
- Exclusive Two-Piece Compartment door: Slammable, self-adjusting door provides and airtight seal, reversable door gasket for extended life
- Exclusive Gemini Drain/Power Control System: Simple, reliable 1/2" ball valve style drain automatically turns power ON/OFF
- Exclusive Brass Steam Jets distribute even-high velocity steam throughout cooking compartment for faster cooking times
- Easy, Front -Access Generator Controls comes with a pullout drawer for simple servicing of unit
- 6" Stainless Steel Adjustable Legs with Flanged Feet
- Approvals: CSA (AGA, CSA) and U.L./NSF#4
- Compartment Steam Shut-Off Switch when compartment door is opened

Options & Accessories

- Electronic Timer with Compensating Feature (ETC)
- Propane Gas (PG)
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Water Filters
- Hinged Right Door, controls on right

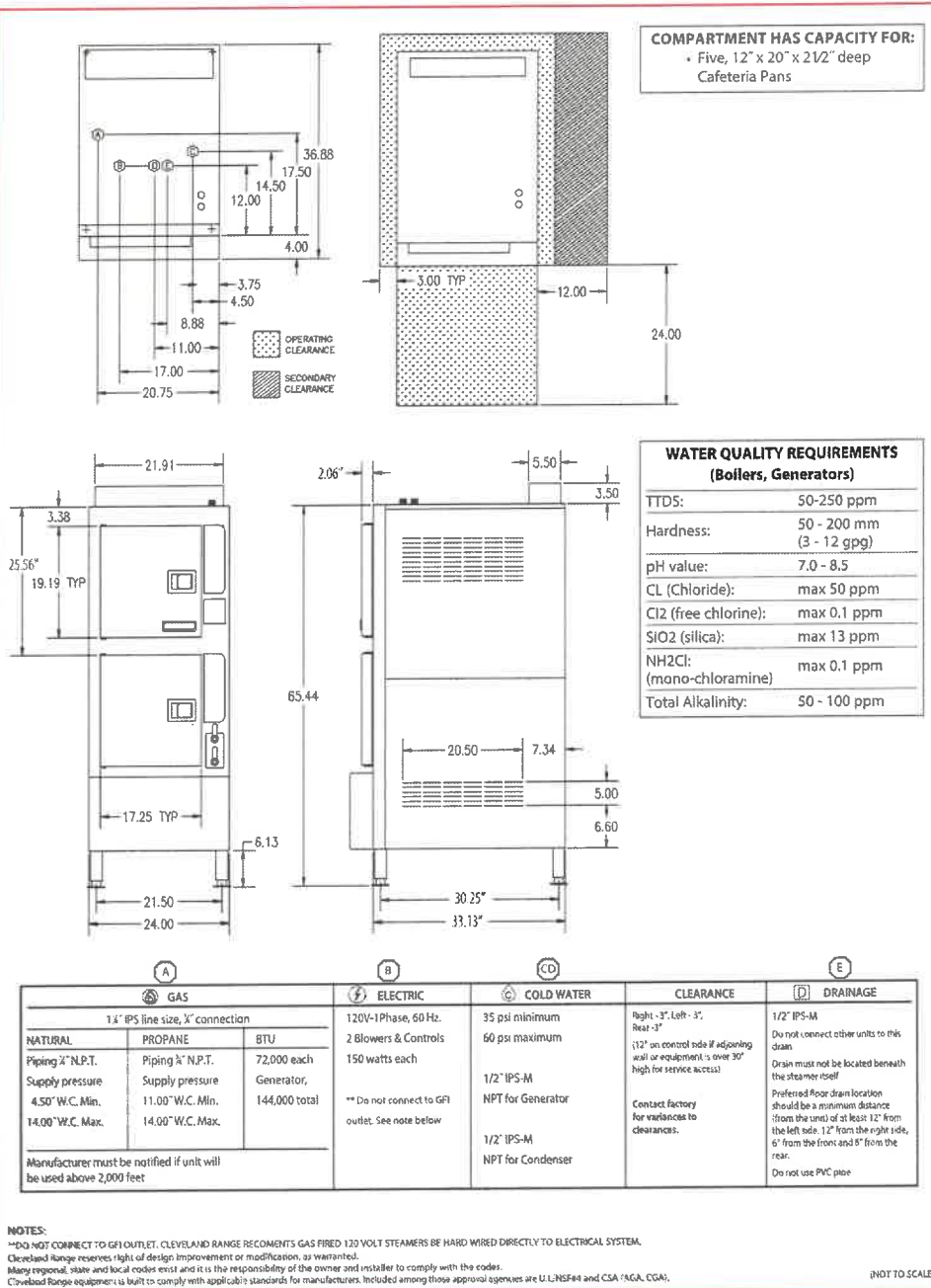
KE004046-23

760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

www.clevelandrange.com
Section 3, Page 11
5594A 06 / 2021





760 Beta Drive, Unit D
Mayfield Village, Ohio 44143

Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

www.clevelandrange.com
Section 3, Page 12
06 / 2021



Item Description Sheet

10/06/2022

ITEM# 13.1 - WATER FILTRATION SYSTEM, FOR STEAM EQUIPMENT (1 EA REQ'D)

Everpure EV979722

KleenSteam II Twin System, 20,000 gallon capacity, 5.0 gpm flow rate, total system for steamers prevents limescale formation, (2) 7CB5 carbon filters, (1) SS-10 scale inhibitor Cartridge, dip tube, (2) 2.2 lbs. canisters ScaleKleen® (EV979722)

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	1	ZZSURCHARGE1	Energy/Transportation Surcharge 7%
Everpure	1		This system requires (2) cartridges.

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



EVERPURE® KLEENSTEAM® II TWIN SYSTEM

EVERPURE'S SECOND GENERATION OF TOTAL WATER TREATMENT SYSTEM FOR STEAM APPLICATIONS

Kleensteam II Twin System: EV9797-22
7CB5 Replacement Cartridge: EV9619-11
SS-10 Cartridge: EV9799-02



APPLICATIONS

Commercial Steam Combi Oven
Foodservice Steamer

FEATURES • BENEFITS

Sophisticated Hydroblend compound prevents limescale formation in high temperature steam applications

A total system delivering high quality filtered water with cleaning and deliming capabilities

Filters incoming water to improve the performance, maximize energy efficiency and increase the life of steam equipment

New dual cartridge design provides enhanced performance for low or high flow capacity steamers and flexibility for expanding to meet future needs

Reduces chlorine-induced corrosion

System is simple to install, operate and maintain

The Kleensteam II Twin System is shipped with two 7CB5 cartridges and no filter head plug

Longer lasting SS-10 Cartridge is more effective in higher alkalinity/hardness/TDS/temperature installations

ScaleStick is NSF® Certified under NSF/ANSI Standard 42 for materials

Easy deliming with Everpure ScaleKleen, which is fed directly into the boiler through the SR-X Bowl without use of hazardous chemicals or special piping

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Use minimum 1/2" inlet water line (3/4" preferred).

Connect the system to the boiler water only. Do not connect system to the condenser.

Install vertically with cartridges hanging down.

Allow 2 1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement.

Flush cartridges by running water through system for five (5) minutes at full flow.

OPERATION TIPS

Change 7CB5 Cartridge on a regular six (6) month preventative maintenance program, when capacity is reached or when pressure falls below 10 psi (0.7 bar).

Change SS-10 Cartridge before Hydroblend™ compound is completely used up

Service flow rate must not exceed 2.5 gpm (9.46 Lpm) for single cartridge systems or 5.0 gpm (18.92 Lpm) for dual cartridge systems.

Always flush the filter cartridge at time of installation and cartridge change.

Use for periodic deliming as needed by installing the dip tube assembly in place of the SS-10 and dissolving ScaleKleen in SR-X housing. Full deliming instructions are provided with the system.

SIZING

Service Flow Rate:

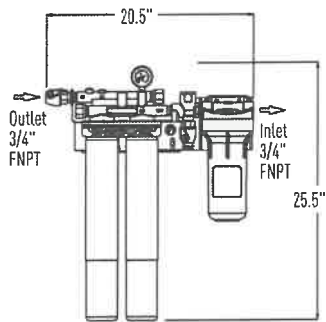
Maximum 2.5 gpm (9.5 Lpm) single cartridge

Maximum 5.0 gpm (18.9 Lpm) dual cartridge

FOODSERVICE | EV9797-22 SPECIFICATION SHEET

EVERPURE® KLEENSTEAM II TWIN SYSTEM

EV9797-22



SPECIFICATIONS

Service Flow Rate

Maximum 2.5 gpm (9.5 Lpm) single cartridge

Maximum 5.0 gpm (18.9 Lpm) dual cartridge

Pressure Requirements

10 - 125 psi (0.7 - 8.6 bar), non-shock

Maximum Water Temperature at Inlet

100°F (38°C)

Overall Dimension

25.5" H x 20.5" W x 7" D
(64.7 cm x 52.0 cm x 17.7 cm)

Inlet Connection

3/4" FNPT

Outlet Connection

3/4" FNPT

Operating Weight

35 lbs (15.8 kgs)

Shipping Weight

28 lbs (12.7 kgs)

Electrical Connection

None required

Alkalinity Range

2 to 12 grains per gallon

WARRANTY

Everpure warrants that the Everpure KLEENSTEAM II TWIN SYSTEM will be free from defects in materials and workmanship under normal use and service for a period of 12 months from the date of purchase. Everpure shall not be liable for damages, including consequential damages, for any loss of water or other property resulting from the use of the Everpure KLEENSTEAM II TWIN SYSTEM. Everpure shall not be liable for any loss of water or other property resulting from the use of the Everpure KLEENSTEAM II TWIN SYSTEM. Everpure shall not be liable for any loss of water or other property resulting from the use of the Everpure KLEENSTEAM II TWIN SYSTEM.



WATER QUALITY SYSTEMS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1840 HUNTERFIELD DRIVE, HANOVER PARK, IL 60139 USA • FOODSERVICE@PENTAIR.COM
630.942.1151 (US ONLY) • 430.927.0500 MAIN • 630.367.7050 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA, 11 MOCHER DRIVE, CARLISLEVILLE SOUTH, VIC 3170 AUSTRALIA
03 9300 5511 (AU TEL) • 03 9300 5512 (AU FAX) • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO CHINA, 2/F CLOUD 9 PLAZA, NO. 1118, SHANGHAI, 200135, CHINA
86 21 5211 4589 TEL • 86 21 3211 4589 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN HILLS ESTATE, P. O. BOX 178, CLAPTON, TOWN & SECTOR 10, NEW DELHI 110016 INDIA
91 11 2611 4589 TEL • 91 11 2611 4589 FAX • INDIA.CUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, NOUSTRIPARK WOLPOTTE, TOEKWEG 1, 11 B-1200 HERENTALS, BELGIUM
+32 3 733 1111 FAX • +32 3 733 1112 FAX • SALES-EVERPURE@EUROPE.COM EMAIL

EVERPURE-SHURFLO JAPAN INC., KASHIMOTO KIN BLDG 1F, 1-15-1, KASHIMOTO, KANAGAWA 242-0212 JAPAN
81 4261 7711 (JPN TEL) • 81 4261 7711 FAX • INFO@EVERPURE.COM EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, 170 HAVELOCK ROAD, #04-01 KING'S CENTRE, SINGAPORE 049601
65 4345 8011 TEL • 65 4345 8127 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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EV9797-22 JA17

Item Description Sheet

10/06/2022

ITEM# 13.2 - BLUE HOSE GAS CONNECTOR KIT (1 KT REQ'D)

Dormont 1675KIT48

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

Engineering Specification

Job Name _____	Contractor _____
Job Location _____	Approval _____
Engineer _____	Contractor's P.O. No. _____
Approval _____	Representative _____
	SKU _____

SnapFast® Quick-Disconnect Assemblies

Sizes: ½" to 1¼"

SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C).

Features

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect Brass body, aluminum collar
Thermal Shut-off Shuts off gas when internal temperatures exceed 350°F (177°C)

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
Valve Full port, brass body
Elbow Malleable iron
*Deluxe Kits Include The Dormont Blue Hose, valve, restraining device, elbows, SnapFast, display box

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
Braiding Multi-strand, stainless steel wire
Coating Blue antimicrobial PVC, melts at 350 F (177 C); coating will not hold a flame
End Fittings Carbon steel; zinc trivalent chromate
Stress Guard® 360° rotational end fitting at both ends

Safety System™ The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

NOTICE

The information contained herein is not intended to replace the full product installation and safety information available or the experience of a trained product installer. You are required to thoroughly read all installation instructions and product safety information before beginning the installation of this product.

Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.



Dormont
A WATTS Brand

Approvals & Certifications



NSF/ANSI 169 – Special-purpose food equipment and devices

ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances

ANSI Z21.41 / CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances

ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

CONFIGURATION	SIZE I.D.	24" (607MM)	36" (914MM)	48" (1,219MM)	60" (1,524MM)	72" (1,829MM)
Deluxe Kit*	½"	1650KIT24	1650KIT36	1650KIT48	1650KIT60	1650KIT72
Basic Kit**		1650BPQR24	1650BPQR36	1650BPQR48	1650BPQR60	1650BPQR72
Hose Assembly***		1650BPQ24	1650BPQ36	1650BPQ48	1650BPQ60	1650BPQ72
Deluxe Kit*	¾"	1675KIT24	1675KIT36	1675KIT48	1675KIT60	1675KIT72
Basic Kit**		1675BPQR24	1675BPQR36	1675BPQR48	1675BPQR60	1675BPQR72
Hose Assembly***		1675BPQ24	1675BPQ36	1675BPQ48	1675BPQ60	1675BPQ72
Deluxe Kit*	1"	16100KIT24	16100KIT36	16100KIT48	16100KIT60	16100KIT72
Basic Kit**		16100BPQR24	16100BPQR36	16100BPQR48	16100BPQR60	16100BPQR72
Hose Assembly***		16100BPQ24	16100BPQ36	16100BPQ48	16100BPQ60	16100BPQ72
Deluxe Kit*	1¼"	16125KIT24	16125KIT36	16125KIT48	16125KIT60	16125KIT72
Basic Kit**		16125BPQR24	16125BPQR36	16125BPQR48	16125BPQR60	16125BPQR72
Hose Assembly***		16125BPQ24	16125BPQ36	16125BPQ48	16125BPQ60	16125BPQ72

BTU/hr Flow Capacity Natural Gas

(Flow rating BTU/hr 0.64 SP, GR. @ 0.5 inch WC pressure drop)

MODEL	SIZE I.D.	LENGTH				
		24" (607MM)	36" (914MM)	48" (1,219MM)	60" (1,524MM)	72" (1,829MM)
1650BPQ	½"	87,000	77,000	68,000	60,000	55,000
1675BPQ	¾"	232,000	218,000	180,000	158,000	139,000
16100BPQ	1"	414,000	379,000	334,000	294,000	279,000
16125BPQ	1¼"	699,000	615,000	541,000	476,000	419,000

* **Deluxe Kits include:** The Dormont Blue Hose and restraining device, full port valve and (2) street elbows

****Basic Kits include:** The Dormont Blue Hose and restraining device, street elbow and SnapFast

*****Hose Assemblies include:** The Dormont Blue Hose, SnapFast and street elbow

Typical Installation



Options

The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector

Safety-Set®

Benefits

- Can be used with all caster-mounted equipment including cooking appliances, warming carts, salad bars, and refrigerators
- Crush Resistant
- Resistant to oils and greases
- Open-floor design allows appliance to rest level on the floor to ensure even cooking



Features

- Compatible with 4", 5", and 6" casters
- Certified to NSF/ANSI Standard 169 – Special Purpose Food Equipment & Devices
- Flexible, tough injection molded Thermoplastic Polyurethane (TPU)
- Able to withstand 1,000 PSI of crush pressure

Ordering Instructions:

The Safety-Set wheel positioning product can be ordered individually or with the Blue Hose Kit.

The Safety-Set model name is "PS" and the ordering number is 0241002.

When ordering the Safety-Set with the Blue Hose kit, simply add the letters "PS" to the end of the model number.



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont
A WATTS Brand

USA: T: (800) 367-6668 • F: (724) 733-4808 • Dormont.com

Custom

SPARE NUMBER

Item #14

Item Description Sheet

10/06/2022

ITEM# 14 - SPARE NUMBER (1 EA REQ'D)
Custom SPARE NUMBER

Item Description Sheet

10/06/2022

ITEM# 15 - WALK-IN COOLER/FREEZER COMBINATION (1 EA REQ'D)

Custom CUSTOM

Walk-in Cooler/Freezer Combination, 7'10" x 19' 7 1/2" x 7'7", 7'2" x 9' 3 3/4" x 6' 11" interior freezer with .050 smooth aluminum with .090" aluminum diamond overlay floor with interior 24" x 36" wide floor ramp, 4" thick AK-XPS4 extruded foam with R-values of R-32 with a 50 year thermal warranty, UL classified core flame spread 15, smoke rating less than 165, 15 year panel warranty and 1 year parts warranty. Finish to be 26 ga stucco embossed acrylume. Door to be 36" x 76" left hinged with 36" kickplates to interior and exterior of door and door frame. Energy saving temperature regulating thermostat heater wire and heated relief vent. Heavy deadbolt handle latch. Digital LED thermometer with pilot light switch. 1807 vapor proof 120 LED fixture - 82 lumens/watt angled face - requires . Includes 1 48" LED light strip fixture 96 lumens/watt 120 vac, - temp range: -30 degrees F, with clear vu flexible bi parting door, floorless 7' 2" x 9' 3 3/4" x 7'3" cooler with 5 ea NSF vinyl floor screeds, 35 degree F, 4" thick AK-SPS4 extruded foam with R-values of R-29. Cooler to have all finishes, door, etc., as freezer listed above. Walk-in combo to include the following refrigeration systems - Freezer - 2 HP Bohn Hermetic Air Cooled R404 CH0025LBACHA0200 DOE Compliant Outdoor Condensing unit - 208/MCA low temp(8978 Btu/hr @ -10 degree F room temp and 95 degree ambient with Bohn DOE compliant BEL0090BS4EEAB0400 low profile electric defrost evaporator - 1 fan amp with fixed speed EC motor. Cooler - .75 HP Bohn Scroll Air Cooled R404 BCH008MBACZ0000 DOE Compliant Outdoor Condensing unit - 208/MCA BTUH 8980, Medium temp with Bohn DOE compliant BEC0130AS7AMAB0400 center mount air defrost Evaporator - 1.7 fan amp with 2 speed EC motor. Refrigeration system to include 1 year parts and labor warranties and 5 year compressor warranties.

SPECIFICATION SHEET AND SHOP DRAWING ARE NOT AVAILABLE

Item Description Sheet

10/06/2022

ITEM# 16 - WIRE SHELVING (16 EA REQ'D)

Falcon Food Service Equipment MA1854G

Wire Shelf, 54"W x 18"D, 450 lb. weight capacity, green epoxy coated finish, for moist & dry storage, NSF (pack of 2)

ACCESSORIES

Mfr	Qty	Model	Spec
Falcon Food Service Equipment	16	MA1860G	Wire Shelf, 60"W x 18"D, 450 lb. weight capacity, green epoxy coated finish, for moist & dry storage, NSF (pack of 2)
Falcon Food Service Equipment	32	MG072G	Shelving Post, 74"H, with leveling foot, green epoxy coated, NSF (pack of 4)



GREEN EPOXY WIRE SHELVING



FEATURES

- NSF Listed
- Easy assembly no tools required
- Snap fit slit sleeves included with shelves
- 600 lb. per shelf weight capacity up to 48"
- 450 lb. per shelf weight capacity for 54" and above
- Suitable for use in Moist and dry storage
- Epoxy coated post with leveling foot

WIRE SHELVING EPOXY Packed 4 pc. per pack, 2 pc per pack on 54", 60" and 72"

MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT	MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT
MA1424G	14 x 24	5.40 lbs.	MA2130G	21 x 30	7.72 lbs.
MA1430G	14 x 30	6.39 lbs.	MA2136G	21 x 36	9.04 lbs.
MA1436G	14 x 36	7.50 lbs.	MA2142G	21 x 42	10.14 lbs.
MA1448G	14 x 48	8.49 lbs.	MA2148G	21 x 48	11.35 lbs.
MA1460G	14 x 60	12.24 lbs.	MA2154G	21 x 54	12.90 lbs.
MA1472G	14 X 72	14.11 lbs.	MA2160G	21 x 60	14.22 lbs.
MA1824G	18 X 24	6.06 lbs.	MA2172G	21 x 72	18.74 lbs.
MA1830G	18 X 30	7.17 lbs.	MA2424G	24 X 24	7.61 lbs.
MA1836G	18 X 36	8.27 lbs.	MA2430G	24 X 30	8.93 lbs.
MA1842G	18 X 42	9.37 lbs.	MA2436G	24 X 36	10.36 lbs.
MA1848G	18 X 48	10.58 lbs.	MA2442G	24 X 42	11.79 lbs.
MA1854G	18 X 54	12.35 lbs.	MA2448G	24 X 48	12.35 lbs.
MA1860G	18 X 60	13.45 lbs.	MA2454G	24 X 54	15.21 lbs.
MA1872G	18 X 72	15.87 lbs.	MA2460G	24 X 60	17.86 lbs.
MA2124G	21 x 24	6.50 lbs.	MA2472G	24 X 72	21.83 lbs.

EPOXY POSTS

WITH LEVELING FOOT
Packed 4 pc. Per box



MODEL NUMBER	SIZE	WEIGHT
MG008G	8"	0.61 lbs.
MG014G	14"	0.80 lbs.
MG034G	33"	1.40 lbs.
MG054G	54"	2.39 lbs.
MG063G	63"	2.39 lbs.
MG072G	74"	2.63 lbs.
MG086G	86"	3.10 lbs.



GREEN EPOXY WIRE SHELVING



FEATURES

- NSF Listed
- Easy assembly no tools required
- Snap fit slit sleeves included with shelves
- 600 lb. per shelf weight capacity up to 48"
- 450 lb. per shelf weight capacity for 54" and above
- Suitable for use in Moist and dry storage
- Epoxy coated post with leveling foot

WIRE SHELVING EPOXY Packed 4 pc. per pack, 2 pc per pack on 54", 60" and 72"

MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT	MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT
MA1424G	14 x 24	5.40 lbs.	MA2130G	21 x 30	7.72 lbs.
MA1430G	14 x 30	6.39 lbs.	MA2136G	21 x 36	9.04 lbs.
MA1436G	14 x 36	7.50 lbs.	MA2142G	21 x 42	10.14 lbs.
MA1448G	14 x 48	8.49 lbs.	MA2148G	21 x 48	11.35 lbs.
MA1460G	14 x 60	12.24 lbs.	MA2154G	21 x 54	12.90 lbs.
MA1472G	14 X 72	14.11 lbs.	MA2160G	21 x 60	14.22 lbs.
MA1824G	18 X 24	6.06 lbs.	MA2172G	21 x 72	18.74 lbs.
MA1830G	18 X 30	7.17 lbs.	MA2424G	24 X 24	7.61 lbs.
MA1836G	18 X 36	8.27 lbs.	MA2430G	24 X 30	8.93 lbs.
MA1842G	18 X 42	9.37 lbs.	MA2436G	24 X 36	10.36 lbs.
MA1848G	18 X 48	10.58 lbs.	MA2442G	24 X 42	11.79 lbs.
MA1854G	18 X 54	12.35 lbs.	MA2448G	24 X 48	12.35 lbs.
MA1860G	18 X 60	13.45 lbs.	MA2454G	24 X 54	15.21 lbs.
MA1872G	18 X 72	15.87 lbs.	MA2460G	24 X 60	17.86 lbs.
MA2124G	21 x 24	6.50 lbs.	MA2472G	24 X 72	21.83 lbs.

EPOXY POSTS

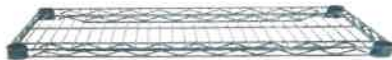
WITH LEVELING FOOT
Packed 4 pc. Per box



MODEL NUMBER	SIZE	WEIGHT
MG008G	8"	0.61 lbs.
MG014G	14"	0.80 lbs.
MG034G	33"	1.40 lbs.
MG054G	54"	2.39 lbs.
MG063G	63"	2.39 lbs.
MG072G	74"	2.63 lbs.
MG086G	86"	3.10 lbs.



GREEN EPOXY WIRE SHELVING



FEATURES

- NSF Listed
- Easy assembly no tools required
- Snap fit slit sleeves included with shelves
- 600 lb. per shelf weight capacity up to 48"
- 450 lb. per shelf weight capacity for 54" and above
- Suitable for use in Moist and dry storage
- Epoxy coated post with leveling foot

WIRE SHELVING EPOXY Packed 4 pc. per pack, 2 pc per pack on 54", 60" and 72"

MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT	MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT
MA1424G	14 x 24	5.40 lbs.	MA2130G	21 x 30	7.72 lbs.
MA1430G	14 x 30	6.39 lbs.	MA2136G	21 x 36	9.04 lbs.
MA1436G	14 x 36	7.50 lbs.	MA2142G	21 x 42	10.14 lbs.
MA1448G	14 x 48	8.49 lbs.	MA2148G	21 x 48	11.35 lbs.
MA1460G	14 x 60	12.24 lbs.	MA2154G	21 x 54	12.90 lbs.
MA1472G	14 X 72	14.11 lbs.	MA2160G	21 x 60	14.22 lbs.
MA1824G	18 X 24	6.06 lbs.	MA2172G	21 x 72	18.74 lbs.
MA1830G	18 X 30	7.17 lbs.	MA2424G	24 X 24	7.61 lbs.
MA1836G	18 X 36	8.27 lbs.	MA2430G	24 X 30	8.93 lbs.
MA1842G	18 X 42	9.37 lbs.	MA2436G	24 X 36	10.36 lbs.
MA1848G	18 X 48	10.58 lbs.	MA2442G	24 X 42	11.79 lbs.
MA1854G	18 X 54	12.35 lbs.	MA2448G	24 X 48	12.35 lbs.
MA1860G	18 X 60	13.45 lbs.	MA2454G	24 X 54	15.21 lbs.
MA1872G	18 X 72	15.87 lbs.	MA2460G	24 X 60	17.86 lbs.
MA2124G	21 x 24	6.50 lbs.	MA2472G	24 X 72	21.83 lbs.

EPOXY POSTS

WITH LEVELING FOOT
Packed 4 pc. Per box



MODEL NUMBER	SIZE	WEIGHT
MG008G	8"	0.61 lbs.
MG014G	14"	0.80 lbs.
MG034G	33"	1.40 lbs.
MG054G	54"	2.39 lbs.
MG063G	63"	2.39 lbs.
MG072G	74"	2.63 lbs.
MG086G	86"	3.10 lbs.

Item Description Sheet

10/06/2022

ITEM# 17 - EXHAUST HOOD WITH EXHAUST AND MAKE UP FANS (2 EA REQ'D)

Custom 5424EX-2-PSP-F

10'0" long exhaust only wall canopy hood with 16" wide front perforated supply plenum with 3" built in back standoff, 430 SS where exposed, utility cabinet on the right side - 12" x 54" x 24" high, with 7 each grease filters, 3 each L55 series E26 Canopy light fixtures with bulbs inclusive of clear thermal and shock resistant globes, 16" field wrapper, electrical package - remote mounted, and 80" high x 186" long 430 SS vertical SS hood backsplash with end caps and divider bars, top and back of hood to be insulated if needed, 1 each per hood @ .75 HP EADU180H high speed direct drive centrifugal upblast exhaust fan with disconnect switch and 15 3/4" wheel - handling 2250 cfm @ -0.750" wc ESP running at 1429 RPM - . ODP, Premium(E-Plus) Eff. with grease cup with CRB23x20E roof curb and vented base.(1 for fan # 1 and 1 for fan # 2) Provided with 1 each 1.5 HP EA-A2-20D Direct Drive Untempered Supply unit with 20" blower in size # 2 housing with speed control, disconnect switch,, handling 3600 CFM x 0.50" wc ESP" with fan running at 1265 RPM - QDP, Premium (E-Plus 3) eff down discharge(air flow right to left) amp with sloped intake - 26.813" wide x 53.625 long x 31.313" high inclusive of 2" MV EZ Kleen metal mesh filters, down discharge for size 2 un-tempered belt drive AHUs, gravity back draft damper, 22" wide x 24" high, standard galvanized construction - 1 1/4" rear flange for size 2 un-tempered fan housing(5181), ECM wiring package for supply motors with PWM signal from ECPM03 prewire with CRB21x14 curb on fan # 2 flat curb. Hood includes 1 each SC-321110MA 3 phase with control for 2 Exhaust fans, 1 Supply Fan, exhaust on in fire, lights out in fire, relay on/off with supply fan, fans(s) on/off thermostatically controlled. Room temp sensor shipped loose for installation by electrical sub. Inverter Duty 3 phase motor required for use with VFD inclusive of 2 duct thermostat kits - 2 each ESV751N02YXB571 - Variable frequency drive - 1 HP max, 200/240/ 1 or 3 phase, maximum, NEMA 1 enclosure, with 2RJ-45 for MODBUS and 1 each ESV152N02YXB571 Variable frequency drive - 2 HP, 200/240 1 or 3 phase, maximum, NEMA 1 Enclosure, with 2RJ-45 for MODBUS. Digital Pre-wire lighting relay kit. Includes hood lighting relay and terminal blocks. Allows for up to of lighting each.

SPECIFICATION SHEET AND SHOP DRAWING ARE NOT AVAILABLE

Custom

CUSTOM

Item #18

Item Description Sheet

10/06/2022

ITEM# 18 - HOOD FIRE EXTINGUISHER SYSTEM (1 EA REQ'D)

Custom CUSTOM

Includes hood fire extinguisher system with remote pull stations. Complete installation is included with this quote with except to electrical subcontractor connecting all and provide all wiring, components, etc., to make a complete operating system.

SPECIFICATION SHEET AND SHOP DRAWING ARE NOT AVAILABLE

Item Description Sheet

10/06/2022

ITEM# 19 - WORK TABLE, WITH PREP SINK(S) (1 EA REQ'D)

John Boos EPT6R5-3072SSK-R-X

Work Table With Prep Sink, 72"W x 30"D x 40-3/4"H overall size, (1) 16"W x 20" front-to-back x 12" deep sink bowl on right, 5"H backsplash, includes 10" swing spout faucet 4" O.C., 16/300 stainless steel top, stainless steel legs & adjustable undershelf, 1" stainless steel adjustable bullet feet, NSF, CSA-Sanitation, KD (available in Effingham and Nevada)

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1		Standard flyer accessories only, NO modifications to flyer items allowed or their accessories
John Boos	1	DR2020SC-S30-X	Drawer, for 30"D work tables, 20"W x 20" front-to-back x 5" deep, stainless steel front & drawer pan, self-closing, roller bearing slides, NSF, for stainless steel table tops only (Available in Effingham and Nevada)
Component Hardware	1	D50-7100	Encore® Twist Handle Waste Outlet, with capped overflow outlet, 3-1/2" sink opening, 15 gpm max flow rate, flat strainer, 4-1/2" self-centering stainless steel face flange, stainless steel twist handle, nickel plated cast bronze body, 1-1/2" NPT
Component Hardware	1		2 year parts warranty, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 8" centers, 3-1/2" drain opening



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

071017

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"EPT6R5-SSK" STAINLESS STEEL PREP TABLE W/ SINK

- WITH 16GA STAINLESS STEEL WORK TOP
- WITH STAINLESS BASE & ADJUSTABLE UNDERSHELF



FEATURES:

- 16 GAUGE STAINLESS STEEL TOP W/ 5" RISER & TURNDOWN
- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- 1 1/2" STALLION EDGE ON FRONT WITH SIDE EDGES 90 DEGREE BEND DOWN FOR TABLE LINE-UP
- (1) 16" X 20" X 12" BOWL
- STAINLESS STEEL BASE WITH ADJUSTABLE UNDERSHELF
- ADJUSTABLE BULLET FEET
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE
- NSF CERTIFIED
- ** INCLUDES (1) DECK MOUNTED FACUET 4" O/C W/ 10" SWING SPOUT

ADJUSTABLE SHELF



L = LEFT BOWL
R = RIGHT BOWL

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

- TOP: 16 GAUGE STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- SHELF: 18 GAUGE STAINLESS STEEL,
- LEGS: 1 5/8" ROUND O.D. 16 GAUGE TUBULAR STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS BULLET FEET



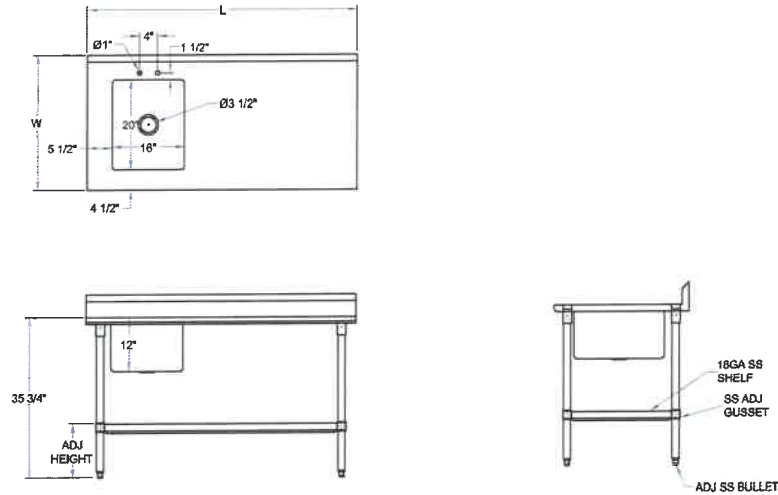
PBF-4DM-10LF

STAINLESS STEEL PREP TABLE W/ SINK

30" WIDE	QTY
EPT6R5-3048SSK-L	
EPT6R5-3048SSK-R	
EPT6R5-3060SSK-L	
EPT6R5-3060SSK-R	
EPT6R5-3072SSK-L	
EPT6R5-3072SSK-R	



DETAILED SPECIFICATIONS



- ALL UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST.
- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.
- ALL DIMENSIONS ARE TYPICAL.
- TOLERANCE +/- .500".
- FINISHED SIZE OF UNDERSHELF:
SHELF LENGTH = LENGTH MINUS 4.875"
SHELF WIDTH = WIDTH MINUS 4.25"

STAINLESS STEEL PREP TABLE W/ SINK

LENGTH	30" WIDE	WT. (LBS)
48"	EPT6R5-3048SSK-L	145
48"	EPT6R5-3048SSK-R	145
60"	EPT6R5-3060SSK-L	171
60"	EPT6R5-3060SSK-R	171
72"	EPT6R5-3072SSK-L	202
72"	EPT6R5-3072SSK-R	202

MODEL # STRUCTURE

30 = WIDTH OF WORK SURFACE
 5 = HT. OF RISER W/ TURNDOWN
 R = RISER TOP WORK TABLE
 6 = 16GA WORK SURFACE
 EPT = ECONOMY PREP TABLE
 60 = LENGTH OF WORK SURFACE
 SS = STAINLESS LEGS & SHELF
 K = K.D. W/ ADJUSTABLE SHELF
 L = BOWL LOCATION

EPT6R5-3060SSK-L

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"
 John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



3601 S. Banker St. • Effingham, IL 62401 • PO BOX 608 • quotes@johnboos.com

www.johnboos.com

071017

525



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

090418

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

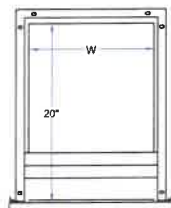
"DRSC" ROLLER BEARING DRAWERS - STAINLESS STEEL SELF CLOSING

FEATURES:

- STAINLESS STEEL FRONT AND DRAWER PAN
- STAINLESS STEEL ROLLER BEARING SLIDES
- SELF CLOSING DRAWER



DR2015-S30

SELF-CLOSING
DRAWER GLIDES

ROLLER BEARING DRAWERS - STAINLESS STEEL

WOOD TOP / SBO & SBS TABLES	QTY	STAINLESS STEEL TOP / POLY TOP TABLES	QTY	DESCRIPTION	WIDTH	DEPTH	WEIGHT (LBS)
DR2015SC-W		-		FOR WOOD TOP TABLES	15"	20"	20
-		DR2015SC-S24		FOR S/S AND POLY TOP TABLES 24" WIDE	15"	20"	20
-		DR2015SC-S30		FOR S/S AND POLY TOP TABLES 30" WIDE	15"	20"	20
-		DR2015SC-S36		FOR S/S AND POLY TOP TABLES 36" WIDE	15"	20"	20
DR2020SC-W		-		FOR WOOD TOP TABLES	20"	20"	25
-		DR2020SC-S24		FOR S/S AND POLY TOP TABLES 24" WIDE	20"	20"	25
-		DR2020SC-S30		FOR S/S AND POLY TOP TABLES 30" WIDE	20"	20"	25
-		DR2020SC-S36		FOR S/S AND POLY TOP TABLES 36" WIDE	20"	20"	25

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"
 John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



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www.johnboos.com



Component Hardware
1890 Swarthmore Avenue, PO Box 2020, Lakewood, NJ 08701
Phone: 800-526-3694, 732-363-4700, Fax: 732-364-8110
www.encoreplumbing.com • www.componenthardware.com

D50-7100

Item #19

LOCATION: _____

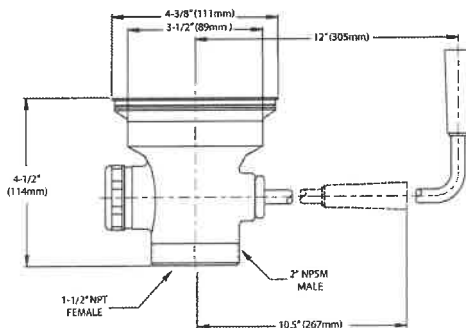
SPECIFIER ITEM NO. _____ QTY: _____

ENCORE PART NO. _____

Encore® Twist Handle Waste Outlet with
Overflow Outlet

D50-xxxx Series

D50-4150	2" NPS, 3" Sink
D50-4151	1-1/2" NPS, 3" Sink
D50-7200	2" NPS, 3-1/2" Sink
D50-7100	1-1/2" NPS, 3-1/2" Sink



Dimensions shown in inches (mm) are for reference only
and are subject to change.

2" and 1-1/2" NPS Male waste outlet
Flow Rate: Max 15gpm

Approximate shipping weight - 4 lbs
Warranty - 2 years parts

Solid heavy duty cast body is specification and commercial quality

Commercial Quality Features

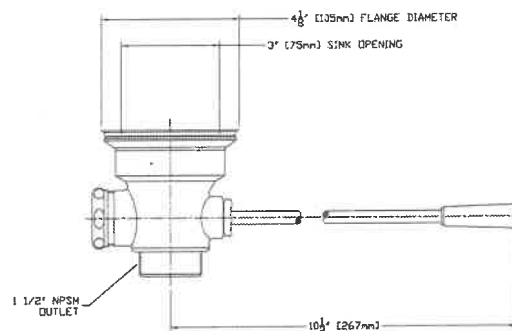
- Nickel plated cast brass drain body
- Self-centering stainless steel face flange
- Stainless steel twist handle
- Overflow outlet port

SPECIFICATIONS:

Lever handle waste outlet to be Encore D50 Series
in the following configuration:

_____ D50-4150	2" NPS, 3" Sink Opening Diameter
_____ D50-4151	1-1/2" NPS, 3" Sink Opening Diameter
_____ D50-7200	2" NPS, 3-1/2" Sink Opening Diameter
_____ D50-7100	1-1/2" NPS, 3-1/2" Sink Opening Diameter

Drain to have nickel plated solid all metal construction. Drain to have self-centering stainless steel face flange with snap-in flat stainless steel strainer. Drain to be designed for trouble free fast drainage when the stainless steel lever handle is in the open position and has a positive sealing action when closed. Drain to have 1-1/4" overflow outlet to accept 1-1/4" OD overflow elbow tube.



Item Description Sheet

10/06/2022

ITEM# 20 - WIRE SHELVING (32 EA REQ'D)

Falcon Food Service Equipment MA1848Z

Wire Shelf, 48"W x 18"D, 600 lb. weight capacity, chrome plated finish, for dry storage, heated areas, warehouse & retail, NSF (pack of 4)

ACCESSORIES

Mfr	Qty	Model	Spec
Falcon Food Service Equipment	32	MG072Z	Shelving Post, 74"H, with leveling foot, chrome, NSF (pack of 4)


www.falconequipment.com

879 South 4400 West
Salt Lake City, UT 84104
Phone: 888.987.789

CHROME PLATED WIRE SHELVING



FEATURES

- NSF Listed
- Easy assembly no tools required
- Snap fit slit sleeves included with shelves and units
- 600 lb. per shelf weight capacity up to 48"
- 450 lb. per shelf weight capacity for 54" and above
- Suitable for use in dry storage, heated areas, warehouse and retail
- Chrome plated post with leveling foot

SHELVING UNITS CHROME

MODEL NUMBER	WIDTH x LENGTH (in")	HEIGHT	CASE PACK	WEIGHT
SS183672Z	18 X 36	72	4 pc. // 3" caster	35 lb.
SS184872Z	18 X 48	72	4 pc. // 3" caster	40 lb.
SS184872-6	18 X 48	72	6 pc. Set	46 lb.
SS186072-5	18 X 60	72	6 pc. Set	59 lb.
SS244872Z	24 X 48	72	4 pc. // 5" caster	70 lb.
SS246072Z	24 X 60	72	4 pc. // 5" caster	87 lb.
SS247272Z	24 X 72	72	4 pc. // 5" caster	90 lb.

WIRE SHELVING CHROME Packed 4 pc. per pack, 2 pc per pack on 54", 60" and 72"

MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT	MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT
MA1424Z	14 x 24	5.40 lbs.	MA2130Z	21 x 30	7.72 lbs.
MA1430Z	14 x 30	6.39 lbs.	MA2136Z	21 x 36	9.04 lbs.
MA1436Z	14 x 36	7.50 lbs.	MA2142Z	21 x 42	10.14 lbs.
MA1448Z	14 x 48	8.49 lbs.	MA2148Z	21 x 48	11.35 lbs.
MA1460Z	14 x 60	12.24 lbs.	MA2154Z	21 x 54	12.90 lbs.
MA1472Z	14 X 72	14.11 lbs.	MA2160Z	21 x 60	14.22 lbs.
MA1824Z	18 X 24	6.06 lbs.	MA2172Z	21 x 72	18.74 lbs.
MA1830Z	18 X 30	7.17 lbs.	MA2424Z	24 X 24	7.61 lbs.
MA1836Z	18 X 36	8.27 lbs.	MA2430Z	24 X 30	8.93 lbs.
MA1842Z	18 X 42	9.37 lbs.	MA2436Z	24 X 36	10.36 lbs.
MA1848Z	18 X 48	10.58 lbs.	MA2442Z	24 X 42	11.79 lbs.
MA1854Z	18 X 54	12.35 lbs.	MA2448Z	24 X 48	12.35 lbs.
MA1860Z	18 X 60	13.45 lbs.	MA2454Z	24 X 54	15.21 lbs.
MA1872Z	18 X 72	15.87 lbs.	MA2460Z	24 X 60	17.86 lbs.
MA2124Z	21 x 24	6.50 lbs.	MA2472Z	24 X 72	21.83 lbs.

CHROME POSTS

WITH LEVELING FOOT

Packed 4 pc. Per box



Mana House

MODEL NUMBER	SIZE	WEIGHT
MG008Z	8"	0.61 lbs.
MG014Z	14"	0.80 lbs.
MG034Z	33"	1.40 lbs.
MG054Z	54"	2.39 lbs.
MG063Z	63"	2.39 lbs.
MG072Z	74"	2.63 lbs.
MG086Z	86"	3.10 lbs.


www.falconequipment.com

879 South 4400 West
Salt Lake City, UT 84104
Phone: 888.987.789

CHROME PLATED WIRE SHELVING



FEATURES

- NSF Listed
- Easy assembly no tools required
- Snap fit slit sleeves included with shelves and units
- 600 lb. per shelf weight capacity up to 48"
- 450 lb. per shelf weight capacity for 54" and above
- Suitable for use in dry storage, heated areas, warehouse and retail
- Chrome plated post with leveling foot

SHELVING UNITS CHROME

MODEL NUMBER	WIDTH x LENGTH (in")	HEIGHT	CASE PACK	WEIGHT
SS183672Z	18 X 36	72	4 pc. // 3" caster	35 lb.
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SS244872Z	24 X 48	72	4 pc. // 5" caster	70 lb.
SS246072Z	24 X 60	72	4 pc. // 5" caster	87 lb.
SS247272Z	24 X 72	72	4 pc. // 5" caster	90 lb.

WIRE SHELVING CHROME Packed 4 pc. per pack, 2 pc per pack on 54", 60" and 72"

MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT	MODEL NUMBER	WIDTH x LENGTH (in")	WEIGHT
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MA1436Z	14 x 36	7.50 lbs.	MA2142Z	21 x 42	10.14 lbs.
MA1448Z	14 x 48	8.49 lbs.	MA2148Z	21 x 48	11.35 lbs.
MA1460Z	14 x 60	12.24 lbs.	MA2154Z	21 x 54	12.90 lbs.
MA1472Z	14 X 72	14.11 lbs.	MA2160Z	21 x 60	14.22 lbs.
MA1824Z	18 X 24	6.06 lbs.	MA2172Z	21 x 72	18.74 lbs.
MA1830Z	18 X 30	7.17 lbs.	MA2424Z	24 X 24	7.61 lbs.
MA1836Z	18 X 36	8.27 lbs.	MA2430Z	24 X 30	8.93 lbs.
MA1842Z	18 X 42	9.37 lbs.	MA2436Z	24 X 36	10.36 lbs.
MA1848Z	18 X 48	10.58 lbs.	MA2442Z	24 X 42	11.79 lbs.
MA1854Z	18 X 54	12.35 lbs.	MA2448Z	24 X 48	12.35 lbs.
MA1860Z	18 X 60	13.45 lbs.	MA2454Z	24 X 54	15.21 lbs.
MA1872Z	18 X 72	15.87 lbs.	MA2460Z	24 X 60	17.86 lbs.
MA2124Z	21 x 24	6.50 lbs.	MA2472Z	24 X 72	21.83 lbs.

CHROME POSTS

WITH LEVELING FOOT
Packed 4 pc. Per box



Mana House

MODEL NUMBER	SIZE	WEIGHT
MG008Z	8"	0.61 lbs.
MG014Z	14"	0.80 lbs.
MG034Z	33"	1.40 lbs.
MG054Z	54"	2.39 lbs.
MG063Z	63"	2.39 lbs.
MG072Z	74"	2.63 lbs.
MG086Z	86"	3.10 lbs.

EQUIPMENT SUBSTITUTION FORM

EQUIPMENT SUBSTITUTION FORM

Project: Mercy House, Manna House Project

A separate form should be completed for each substituted item.

From: _____ Date: _____

Specified Item: _____
(Item Number) (Description)

We believe that the following product is equal or superior to the specified product in appearance, durability, performance, and in every other respect, and we hereby submit it for your consideration as a substitute for the specified item for the above-mentioned project:

A. Proposed Substitution (manufacturer & model number): _____

B. Reason for Substitution: _____

C. List differences between proposed substitution and specified item: _____

D. Manufacturer's warranties of the proposed and specified items are: ☐ Same ☐ Different

E. List information on availability of maintenance service and source of replacement materials: _____

F. Certification of, and Assumption of Liability for, Equivalent Performance:

The undersigned states that the function, appearance and quality of the proposed substitution is equivalent or superior to the specified item and is in compliance with the bid.

Supplier Signature

Telephone Date

REVIEW AND ACTION (to be filled-in by Executive Director Ken Austin)

☐ Substitution Proposal Rejected because Not Complete

☐ Substitution Accepted

☐ Substitution Accepted as Noted

☐ Substitution Rejected

By: _____

Date: _____

Remarks: _____