

Food Service Equipment

Phone: (800) 632-4572 | Fax: (269) 795-1189



10/25/2024

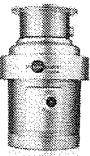

MM128438

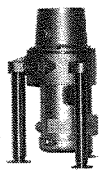
Quote

To: Genesee Co. Community Action
Resource Dept. #1153
Garey West
601 N. Saginaw St
Flint, MI 48502
(810) 232-2185 (Contact)
GWest@geneseecountymi.gov

From: HPS
Michelle Michalski-Thompson
3275 N M-37 Hwy
Middleville, MI 49333
800-632-4572 (Contact)
mthompson@hpsnet.com

Project: Genesee Co. Community Action
Resource Dept. #1153
disposer
Flint, MI 48502

Item	Qty	Description	Sell	Sell Total
1	1 ea	DISPOSER  InSinkErator SS-200 SS-200™ Disposer, basic unit only, 2 HP motor, stainless steel construction, includes mounting gasket, adjustable leg kit Dimensions 18.5(h)	\$2,250.60	\$2,250.60
	1 ea	Standard height disposer body		
	1 ea	**REPLACING EXISTING ISE SS-200-29 208/230/460V 3PH Weight: 70 lbs total		
			Extended Total:	\$2,250.60
2	1 ea	DISPOSER  Salvajor 200 Disposer, basic unit only, 2 Hp motor, heat treated aluminum alloy housing, UL, CE	\$2,350.00	\$2,350.00
	1 ea	208/230/460v/60/3-ph Be Sure to add adaptor kit #3900 to PO at no charge. Weight: 85 lbs total		

Item	Qty	Description	Sell	Sell Total
			Extended Total:	\$2,350.00
3	1 ea	DISPOSER	\$3,377.38	\$3,377.38
		 Red Goat Disposers A2P-R7 "A" Series Disposer, 2 HP 3-ph motor, 8" dia. rotor with (2) bolt-on reversible impact bars, cast gray iron body, stainless steel adjustable legs, thermal overload with manual reset button, 7" throat with neoprene connector sleeve & stainless steel clamps		
	1 ea	ELE00J 208-230v/60/3-ph		
	1 ea	Red Goat controls recommended. Use of other disposer controls that cause malfunction could void warranty. Any additional equipment provided by others (solenoid, etc.)		
	1 ea	RAC2-KP Disposer Control Panel, auto-reversing magnetic controls, with lighted start/stop push buttons, front disconnect switch, time delay, NEMA 4X watertight fiberglass enclosure	\$2,225.97	\$2,225.97
	1 ea	05-5-154 Solenoid Valve, 1/2" pipe size, 24v coil (for RAC1 & RAC2 only)		
	1 ea	BASIC-DISP Disposer only, no options or accessories		
	1 ea	06-ABC-900K Universal Adapter Sleeve, connects 4-1/2", 6-1/2"-6-5/8", or 7" to 8-1/4" or 9" connection	\$227.01	\$227.01
		Weight: 157 lbs total		
			Extended Total:	\$5,830.36

Thank you for the opportunity to quote the above item(s). If you have any questions, need more information or would like to place an order, please call me at the HPS office.

Michelle Thompson
 HPS Customer Service
 mthompson@hpsnet.com

Invoices paid with credit card are subject to a 3% processing fee*

Pricing does not include freight charges unless noted otherwise.

LIMITED ACCESS FEE & FUEL SURCHARGES MAY APPLY AT TIME OF INVOICE.
 PRICING SUBJECT TO MANUFACTURE'S PRICE INCREASES.

Please verify all Dimensions and any Voltage & Phase or Gas types before placing an order. Verify equipment will fit through all doorways and sufficient turning room exists at all points along route to final destination inside building.

PRICE INCREASES / AVAILABILITY / LEAD TIMES

This quote is based upon the manufacturer's current published price list.

Freight delays and/or periodic shortages of raw materials and parts due to the worldwide pandemic may result in extended lead times and increased cost after your order is placed, which is out of our control.

HPS cannot be held responsible for any manufacturer cost increases or production delays to orders. We will communicate with you as soon as we are notified should any changes occur.

Important Information about your Delivery!

NOTE: If facility will be receiving delivery of order than they will be responsible for the below. If order is being sent to an Installer to receive, than they will be responsible for the below.

You are responsible for:

- Removing the shipment from the truck unless a lift gate delivery is required to get equipment to ground level (Must be noted on PO and there will be an additional charge for lift gate service)
- Bringing it into your location (Delivery drivers do not bring equipment into building)
- Noting damaged or missing items on the carrier's delivery receipt

Upon inspection, if any piece of the shipment is damaged or missing:

- Note it clearly on the delivery receipt before signing (ie - "missing 3 pieces", "holes in packaging", "multiple dents on table", etc).
- Keep your copy of the delivery receipt
- Contact us within 1 business day
- Keep the damaged packing materials for inspection
- Take pictures of the damaged items and packaging

If you do not make note of these issues in any way on the delivery receipt, we cannot guarantee any compensation for damaged or missing items. By signing your name on the delivery receipt without declaring these exceptions, you are stating that you have received your shipment in acceptable condition.

Acceptance: _____ Date: _____
Printed Name: _____

PROJECT: _____ ITEM NO.: _____



SS SERIES FOOD WASTE DISPOSERS

Food waste disposers are a hygienic and environmentally sustainable way to manage pre- and post-consumer scraps in a foodservice establishment. The SS Series disposers are ideal for heavy-duty applications such as restaurants, schools and universities, healthcare facilities and hospitals, and government facilities.

PRODUCT FEATURES & SPECIFICATIONS

SS-SERIES

- Whether you serve 25 or 2,500 people, there is an InSinkErator disposer that's designed for your operation. From the small-capacity SS-100™ model to our large-capacity SS-1000™ workhorse, InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and reliable service.

SYSTEM OVERVIEW

- Stainless steel and chrome-plated finish
- Corrosion-resistant, stainless steel grind chamber
- Heavy-duty induction motor with built-in thermal overload protection
- Enclosure provides protection against outside moisture with controlled power air flow to cool motor
- Extremely durable shredding elements
- Double-tapered Timken roller bearings provide a shock-absorbing cushion
- Triple lip seal protects motor from water damage
- Secondary spring-loaded oil seal provides double protection against water and loss of grease

CLEANING

- Disposers are easy to clean and maintain
- Wipe down exterior surfaces with a wet cloth
- Use warm soapy water on the splashguard



1
YEAR
ON-SITE
PARTS & LABOR
WARRANTY

Commercial Disposer Sizing Chart

To determine the proper size disposer, use this recommended sizing chart. Sizing recommendations are given in general terms; actual capacities vary depending on the volume and type of food waste.

Volume Processed / Application		Food Waste Composition				
		Light Majority Fruits & Vegetables	Medium 50/50 Mixture	Heavy Majority Meats & Seafood		
High Buffet/Cafeteria Government	Medium Full Service Restaurant	SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000	SS-500/ SS-1000
		SS-200	SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000
		SS-100	SS-200	SS-300	SS-300/ SS-500	SS-1000
Low Limited Service Restaurant/Cafe/ Fast Casual		SS-100	SS-100	SS-200	SS-300	SS-300/ SS-500
		100 MEALS				2,500 MEALS

A complete collection of our product drawings is available for download at the InSinkErator Revit/CAD Library, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on *The KCL CADalog*. More information is available from KCL at www.kclcad.com.



1250 International Drive
Mount Pleasant, WI 53177
TEL: 800-845-8345

www.insinkerator.com/foodservice



WHAT'S INCLUDED

- Base disposer: 1 mounting gasket
- Disposer packages: 1 mounting/bowl assembly, 1 electrical control, 1 syphon breaker, 1 solenoid valve, and 1 flow control valve (the standard flow control valve will be sent with the unit unless the optional valve is specified)

MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS (CHOOSE ONE)

Small Capacity Disposers



☐ **SS-100**
1 HP

☐ 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, **cULus**
☐ 208-230/460V, 60 Hz, 3 Ph, 2.0/2.4/1.2 amps, **cULus**

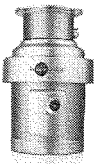
☐ 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, **NOM**
☐ 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps

Water Usage:

☐ 5 GPM (18.9 LPM) standard water flow

☐ 3 GPM (11.4 LPM) reduced water flow (optional)

Medium Capacity Disposer



☐ **SS-200**
2 HP

☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, **cULus**
☐ 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, **cULus**
☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, **cULus, short body**

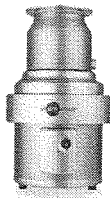
☐ 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, **cULus, short body**
☐ 208-240/460V, 60 Hz, 3 Ph, 3 Ph, 3.6/4.4/2.2 amps, **NOM**
☐ 380V, 50/60 Hz, 3 Ph, 2.3 amps

Water Usage:

☐ 7 GPM (26.5 LPM) standard water flow

☐ 5 GPM (18.9 LPM) reduced water flow (optional)

Large Capacity Disposers



☐ **SS-300**
3 HP

☐ 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, **CUL**
☐ 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, **CUL, short body**
☐ 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, **NOM**

☐ 415V, 50 Hz, 3 Ph, 4.9 amps
☐ 220V, 50 Hz, 3 Ph, 7.2 amps
☐ 380V, 50/60 Hz, 3 Ph, 4.1 amps

Water Usage:

☐ 8 GPM (30.3 LPM) standard water flow

☐ 7 GPM (26.5 LPM) reduced water flow (optional)

☐ **SS-500**
5 HP

☐ 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, **CUL**
☐ 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, **CUL, short body**
☐ 230/460V, 50 Hz, 3 Ph, 9.0/4.5 amps

☐ 415V, 50 Hz, 3 Ph, 6.0 amps
☐ 380V, 50 Hz, 3 Ph, 8.9 amps

Water Usage:

☐ 8 GPM (30.3 LPM) standard water flow

☐ 7 GPM (26.5 LPM) reduced water flow (optional)

☐ **SS-1000**
10 HP

☐ 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, **CUL**
☐ 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, **CUL, short body**

Water Usage:

☐ 10 GPM (37.9 LPM) standard water flow

DISPOSER MOUNTING ASSEMBLIES (CHOOSE ONE)

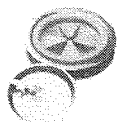
Sink Collar Mounts



- ☐ **#5 Sink Flange Kit**
for 3-1/2" - 4" (88.9 mm - 101.6 mm) sink opening (support legs are recommended)
#5 adaptors only available on small and medium capacity disposers.



- ☐ **#6 Collar Adaptor Kit**
for welding into trough, for 6-5/8" (168.3 mm) opening, includes splash baffle



- ☐ **#7 Collar Adaptor Kit**
for welding into sink, for 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

Sink Bowl Mounts

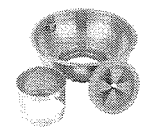
Bowl Size

- ☐ 12" (304.8 mm) with one adjustable water nozzle
☐ 15" (381.0 mm) with one adjustable water nozzle
☐ 18" (457.2 mm) with two adjustable water nozzles

Kit Type



- ☐ **Type A Sink Bowl Assembly**
- bowl
 - water nozzle(s)
 - bowl cover
 - splash baffle



- ☐ **Type B Sink Bowl Assembly**
- bowl
 - water nozzle(s)
 - silver guard
 - splash baffle

ELECTRICAL CONTROLS (CHOOSE ONE)

☐ **AS-101 Control Center**
AquaSaver®


- Automatically changes direction
- Stainless-steel housing
- Automatic shut-off with power loss
- Line disconnect
- Programmable post-flush
- Timed run
- Automatically regulates water flow to grind load

☐ **CC-101 Control Center**

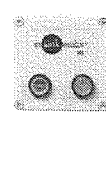

- Automatically changes direction
- Stainless-steel housing
- Automatic shut-off with power loss
- Line disconnect
- Programmable post-flush
- Timed run

☐ **CC-202 Control Center**


- Automatically changes direction
- Stainless-steel housing
- Automatic shut-off with power loss

☐ **Manual Reverse Switch**

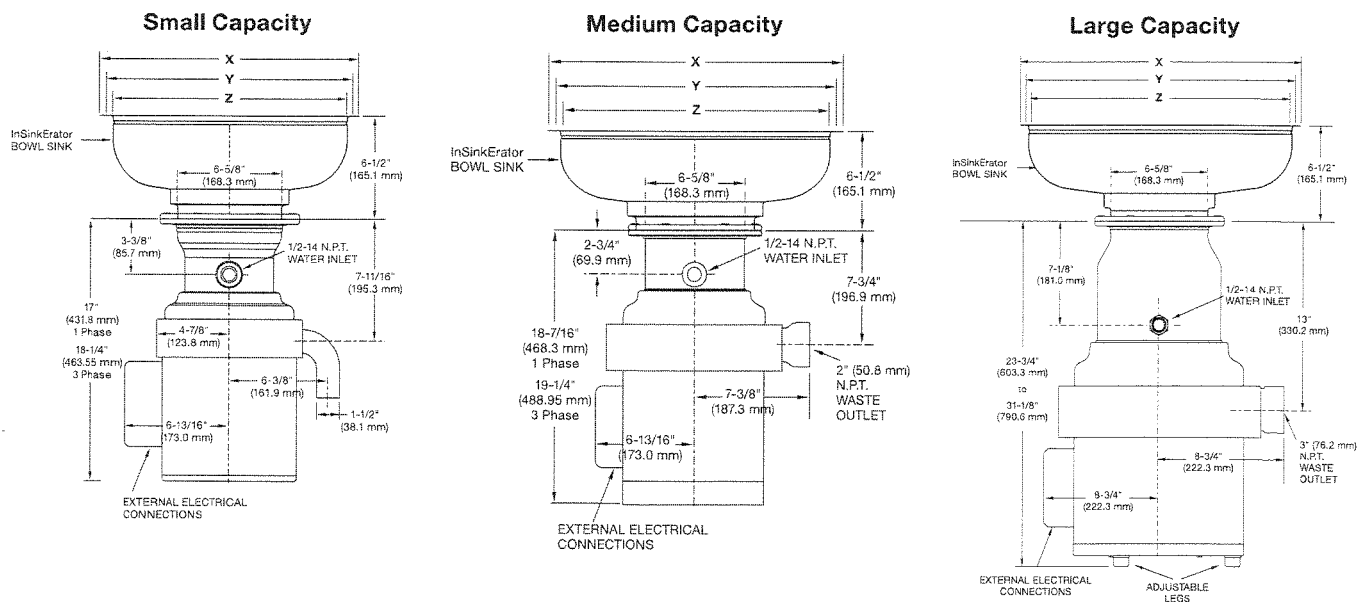

- Manually changes direction
- Stainless-steel housing
- Automatic shut-off with power loss

☐ **Manual Switch**


- Single direction
- Polycarbonate housing
- Automatic shut-off with power loss

DISPOSER DIMENSIONS

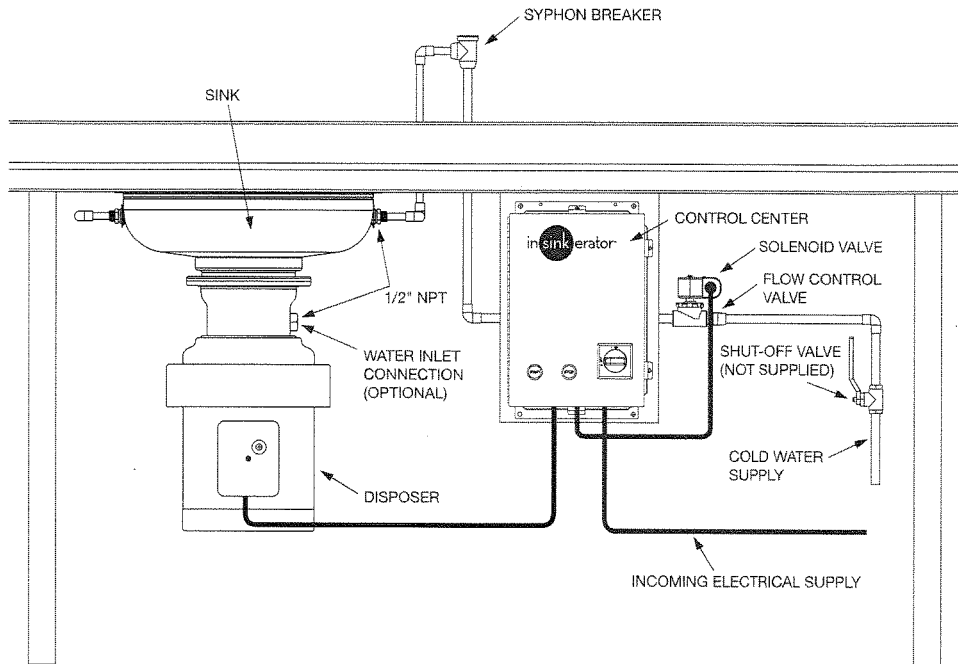
Standard models shown. A short body model is available on medium and large capacity disposers. Short body models reduce overall height by 1" (25.4 mm) on medium capacity disposers and by 3" (76.2 mm) on large capacity disposers.



If mounting directly to a sink, use dimension chart below for adaptor height in place of InSinkErator bowl sink height.
IMPORTANT: #5 adaptors only available on small and medium capacity disposers.

Bowl Mounts	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Collar Mounts	X	Y	Z	Height
#5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
#6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.2 mm)
#7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

TYPICAL INSTALLATION - BOWL



REPLACING A COMPETITIVE DISPOSER

- Refer to the Mounting Adaptor Guide or Video for adaptors that fit competitor sink bowls or cones.
- Have sink bowl/cone type with appropriate dimensions available when contacting Customer Service with questions or to place an order.

SAMPLE SPECIFICATION

InSinkErator Food Waste Disposer. Food waste grinding system with _____ HP disposer, _____ control panel. _____ Volts, _____ Hz, _____ Phase operation. _____ disposer mount. Syphon breaker with 1/2" NPT connections; flow control valve; (1) 24V water solenoid.

PROJECT INFORMATION

Item Number: _____

Model Number: _____

Quantity: _____

Electrical

Manufacturer: InSinkErator

Requirements:

_____ volts _____ phase

Project: _____

Dealer: _____

Address: _____

City/State/Zip: _____

City/State/Zip: _____

Contact: _____

Contact: _____

Phone: _____

Phone: _____

Installer: _____

Consultant: _____

Contact: _____

Contact: _____

Phone: _____

Phone: _____

SALVAJOR Food Waste Disposer

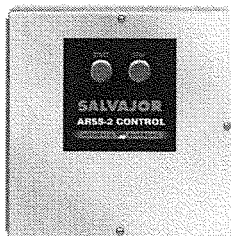
2 HP - Model 200

JOB: _____

Item No.: _____



NEMA 4 Watertight Controls

**MSS****MRSS****ARSS-2****ARSS**

Optional Line Disconnect (LD) available on MSS, MRSS, & ARSS

SPECIFICATIONS:

CORROSION RESISTANT BODY

Permanent molded from heat treated aluminum alloy.

EXTENDED LIP WATER SEAL

Protects the motor from damage by water.

TAPERED ROLLER BEARING

Provides longer motor life, quiet operation and shock absorbing.

WATER COOLED MOTOR

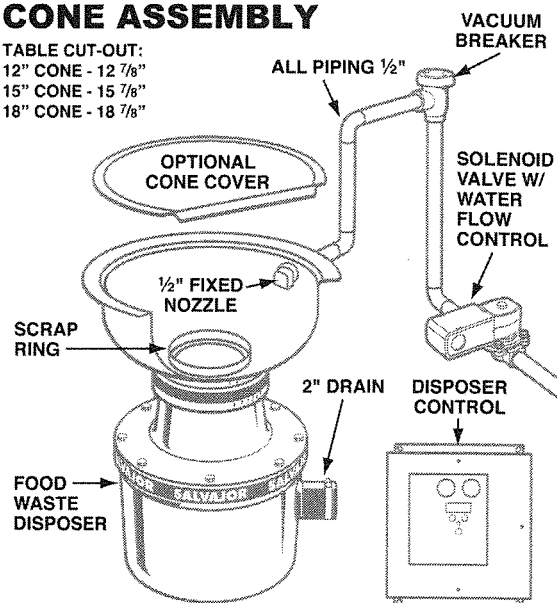
Provides maximum efficiency and longer life.

QUIET OPERATION

Extra thick rubber mounting adaptor and drain outlet isolates sound and eliminates vibration.

CONE ASSEMBLY

TABLE CUT-OUT:
12" CONE - 12 7/8"
15" CONE - 15 7/8"
18" CONE - 18 7/8"



NOTE: INSTALL PER ALL APPLICABLE CODES

FULL LOAD AMPS

<input type="checkbox"/>	115 Volts	1 Phase	24 Amps
<input type="checkbox"/>	208 Volts	1 Phase	12.1 Amps
<input type="checkbox"/>	230 Volts	1 Phase	12.0 Amps
<input type="checkbox"/>	208 Volts	3 Phase	6.6 Amps
<input type="checkbox"/>	230 Volts	3 Phase	6.0 Amps
<input type="checkbox"/>	460 Volts	3 Phase	3.0 Amps

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

Model 200 Food Waste Disposer

2 HP - 1 Phase & 3 Phase

SPECIFICATIONS:

MOUNTING – Rubber adaptor above grind chamber and rubber drain outlet isolates sound and eliminates vibration. No metal to metal contact.

EXTERIOR HOUSING – Permanent molded from heat treated, corrosion resistant aluminum alloy then computer machined to a smooth polished finish. Paint free.

SHREDDER – 8 inch diameter, machined high strength, wear resistant hardened carbide alloy.

ROTOR – 8 inch diameter with 2 cutter bars, machined high strength, wear resistant hardened carbide alloy.

MOTOR – 1 HP totally enclosed. Water cooled for efficiency and longer life. Built-in manual reset thermal overload protection. Available in 208 volts or 115/230 volts, 60 cycle, 1 phase and 208-230/460 volts, 60 cycle, 3 phase.

BEARINGS – Tapered roller (top)
Sealed ball (bottom)

SEAL – Extended Lip Water Seal.

WATER REQUIREMENT – 5 gallons of cold water per minute.

WASTE OUTLET – Rubber drain accepts 2" piping.

DUAL DIRECTION GRINDING – Designed to operate in either direction. Direction of rotation can be controlled when installed with automatic reversing controls. *Reversing rotation can double cutting teeth life.*

LEG SUPPORT (Optional) – Single leg, adjustable.

ASSEMBLIES: (See Specification Sheet)

CA – Cone Assembly with 12", 15" or 18" Cone

SA – Sink Assembly with 3 1/2" or 6 1/2" Sink Collar

DISPOSER CONTROLS: (See Specification Sheet)

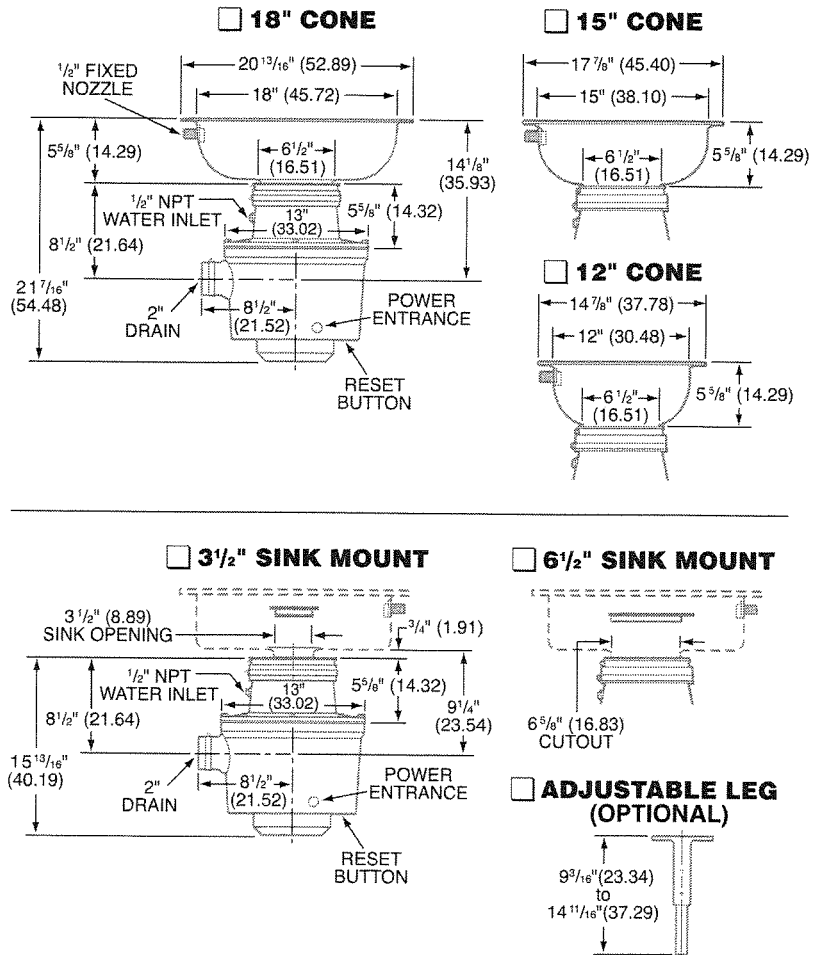
MSS: (Non Reversing)

MRSS: (Manual Reversing)

ARSS-2: (Automatic Reversing)

ARSS: (Automatic Reversing with Water Saver)

DIMENSIONS



NOTE: Dimensions in parenthesis are in centimeters
(Specifications subject to change without notice)
Current specification details may be found online at www.salvajor.com

SAMPLE SPECIFICATION

200-CA-18	MSS	(230/60/3)
Model	Cone Size	Disposer Control
Assembly		Electrical Specs.

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

SALVAJOR.

Manufacturers of Commercial Food Waste Solutions - Since 1944

4530 East 75th Terrace Kansas City, MO 64132-2081, USA

816.363.1030 | Toll Free: 1.800.725.8256 | Service: 1.888.725.8256 | Fax: 1.800.832.9373

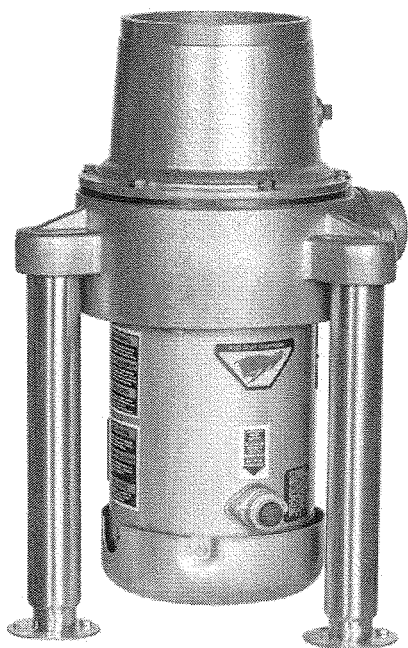
sales@salvajor.com | service@salvajor.com | www.salvajor.com



Printed in USA
Form No. S200 (05-18)



MODEL A DISPOSER



"A" Series Regular Design 7" Throat Size (Shown)
Also available with:
4.5" Throat Size or Offset Design with 7" Throat

"A" SERIES - BASIC DISPOSER				
Type	Model No.	HP	PH	Throat Size
REGULAR	A112S-R4	1½	1	4½"
	A112S-R7	1½	1	7"
	A112P-R4	1½	3	4½"
	A112P-R7	1½	3	7"
	A2S-R4	2	1	4½"
	A2S-R7	2	1	7"
	A2P-R4	2	3	4½"
	A2P-R7	2	3	7"
	A3P-R4	3	3	4½"
	A3P-R7	3	3	7"
	A5P-R4	5	3	4½"
OFFSET	A5P-R7	5	3	7"
	A112S-07	1½	1	7"
	A112P-07	1½	3	7"
	A2S-07	2	1	7"
	A2P-07	2	3	7"
	A3P-07	3	3	7"
	A5P-07	5	3	7"

APPLICATION:

Medium size restaurant kitchen. Ideal for vegetable preparation, salad and pot sink areas of large kitchens. Complies with military specifications, including shipboard use. Can be used with salt water applications (specify HC option).

DESIGN AND CONSTRUCTION:

- Waste chamber design permits dual directional operation when used with reversing control or switch, doubling the life cycle of the shattering mechanism. Regular waste chamber available with either a 4½" or 7" throat size.
- Tight tolerance in the cutting mechanism allows for approximately ⅛" or 3.175 mm or less of waste to pass through to sanitary.
- Basic body components are cast gray iron, machined, primed and powder coated. 8" diameter rotor with (2) bolt-on reversible impact bars and sizing ring are cast ductile iron, machined, balanced and heat treated.
- Bolt-on, threaded discharge flange for easy removal and ridged drain connection. Also includes flexible drain connector that slips over flange and fastens quickly to either metal or PVC drain line (2" pipe size). This allows installer options that best fit their need.
- Stainless steel legs and feet, adjustable from 0" to 2".
- Disposer connects to Cone or Sink Assembly by means of a neoprene isolation sleeve and (2) stainless steel clamps.
- Offset Design: For maximum space utilization, disposer is also available with an 8" offset waste chamber for both Cone and Sink attachments. (Available with 7" diameter throat size only)

MOTOR:

- Reversing, heavy duty, T.E.F.C., 1725 RPM (1425 RPM, 50 Hz), full rated horsepower, double sealed, permanently lubricated ball bearings.
- Thermal overload protection with manual reset button.
- Available for single phase or three phase installations.
- Available in 1½ HP for light waste, 2 HP for standard use, 3 & 5 HP for heavy duty use.
- Dual voltage windings allow multi-voltage operation by motor lead connection (see motor wiring diagram). 115-230V, 60Hz; 110/220V, 50 Hz, 1 Ph; 208-230/460V, 60 Hz; 208/415V, 50 Hz, 3 Ph.

CONTROLS:

NOTE: Electrical switches or control centers not included, must be selected as required.

PLUMBING:

- 8 GPM @ 20 PSIG, ½" NPT
- 2" drain line with trap
- Not grease trap compliant

ELECTRICAL:

- Please refer to electrical requirements on page 2.

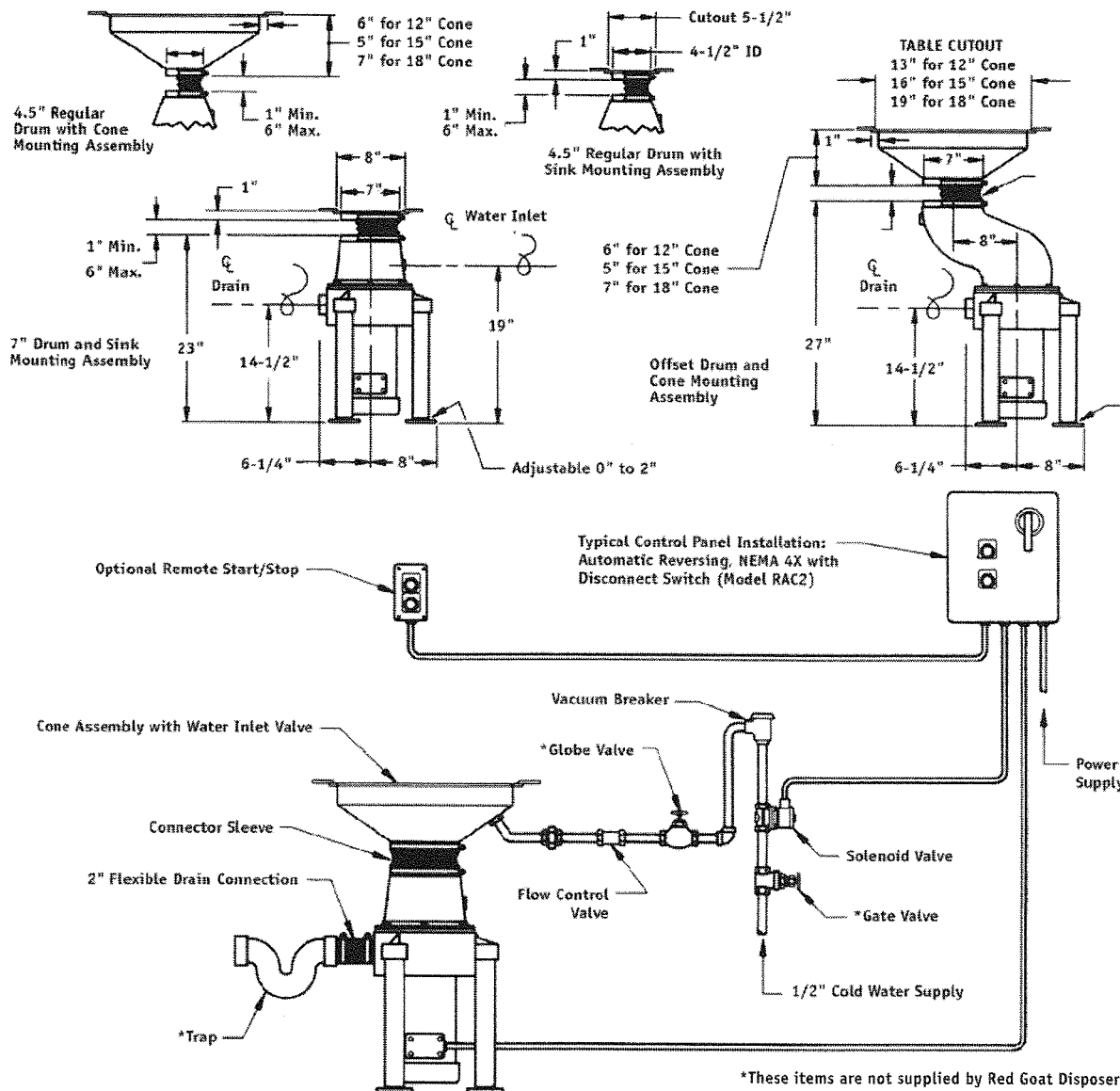
OPTIONAL FEATURES:

- For Hard Chrome option, add HC to the end of the disposer model number.
- Adaptor Kits: Adaptor kits are available to allow installation of Red Goat Disposers to virtually any sink or cone size or configuration. Refer to "Adaptor Kit Selection Guide" for specific kit model numbers.

MODEL A DISPOSER



NOTE: All dimensions shown at 0" foot height adjustment.



*These items are not supplied by Red Goat Disposers.

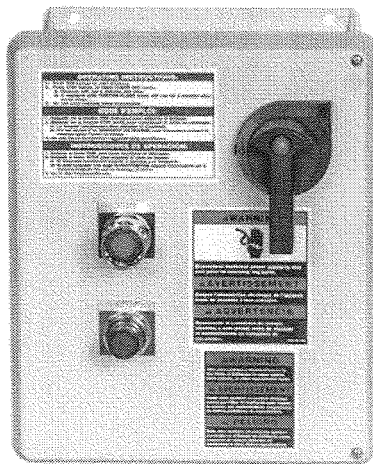
HP	THREE PHASE		THREE PHASE		SINGLE PHASE		SINGLE PHASE	
	Volts/60 Hz	Amps	Volts/50 Hz	Amps	Volts/60 Hz	Amps	Volts/50 Hz	Amps
1 1/2	208	4.4	208	4.8	115	16	110	15
	230	4.2			230	8	220	7.5
	460	2.1	415	2.4				
2	208	6	208	6.3	115	17.6	110	19
	230	5.8			230	8.8	220	9.5
	460	2.9	415	3.3				
3	208	9.9	208	10.4	N/A		N/A	
	230	9						
	460	4.5	415	5.2				
5	208	14.8	N/A		N/A		N/A	
	230	14						
	460	7						

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

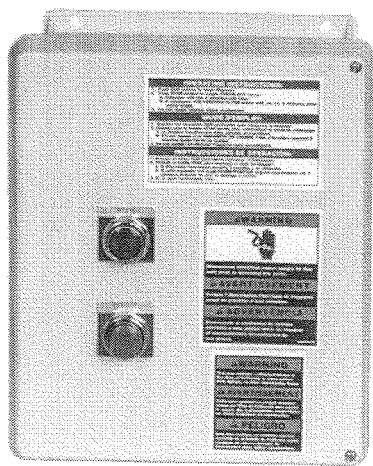


RAC1 & RAC2 SERIES

AUTOMATIC REVERSING MAGNETIC CONTROLS



RAC 2



RAC 1

INCLUDES:

- PF: Positive flush.
- EM: The **Eco-Mizer™** Electricity and Water Saver.

APPLICATION:

- Provides automatic reversing of motor (the motor runs in the opposite direction each time it is started) which doubles the life of the shattering mechanism.

DESIGN AND CONSTRUCTION:

- High strength compression molded glass fiber reinforced polyester, NEMA4X (watertight, corrosion resistant) enclosure. Reversing magnetic contactors with built-in automatic reset overload relays to protect against low voltage, overloads and phase failure. Clearly marked terminal strip for easy connection of incoming power, solenoid valve and remote switch.

DESIGN FEATURES:

- Encapsulated solid state control circuit board with self-diagnostic circuitry and indicator lights. Front mounted, heavy duty Start and Stop pushbuttons. RAC2 Series features illuminated pushbuttons to indicate mode of operation, built-in clean out cycle (2 minute time delay for flushing of disposer and waste lines) and disconnect switch with heavy duty front mounted "pistol grip" handle with provision for lockout. Antiplug relay to prevent motor reversing while running or coasting.
- The **Eco-Mizer™** Electricity and Water Saver conserves water and electricity usage by limiting disposer run time to a preset interval. Specify 5 to 15 minutes.

WARRANTY:

- One full year from date of purchase by end user, covering defects in material or workmanship; parts and labor included.

OPTIONAL:

- RS: Remote Start/Stop switch.



Underwriters Laboratories Inc. LISTED

RAC1 & RAC2 AUTOMATIC REVERSING MAGNETIC CONTROLS						
Model No. RAC1 Series	Model No. RAC2 Series	HP Range	Voltages			PH
			L	H	Hertz	
RAC1-KP	RAC2-KP	1/2, 3/4, 1 1/4, 1 1/2, 2, 3, 5	200-240/440-480		50/60	3
RAC1-BE	RAC2-BE	1/2, 3/4, 1 1/4, 1 1/2, 2, 3, 5	380-415		50	3
RAC1-SL	RAC2-SL	1/2, 3/4, 1 1/4, 1 1/2, 2	110-120		50/60	1
RAC1-SH	RAC2-SH	1/2, 3/4, 1 1/4, 1 1/2, 2	200-240		50/60	1
RAC1-7*	RAC2-7*	7	200-240	440-480	60	3
RAC1-10*	RAC2-10*	10	200-240	440-480	60	3

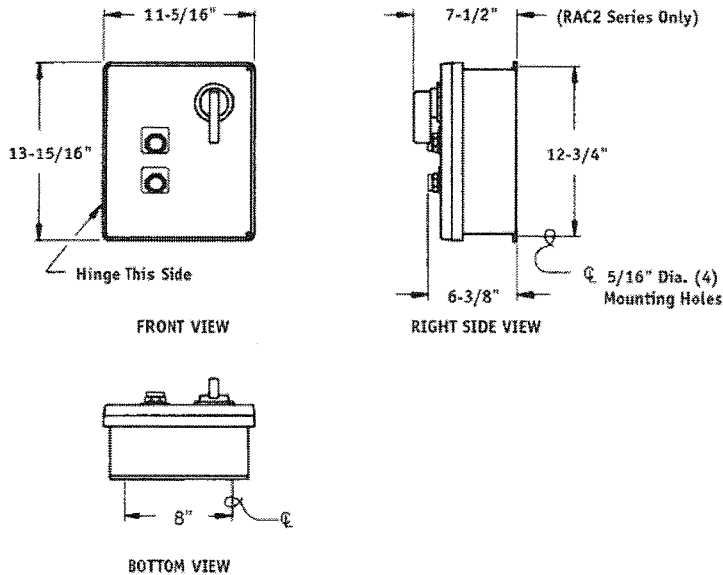
*Indicate voltage by adding L or H to the end of model number.

RAC1 & RAC2 SERIES

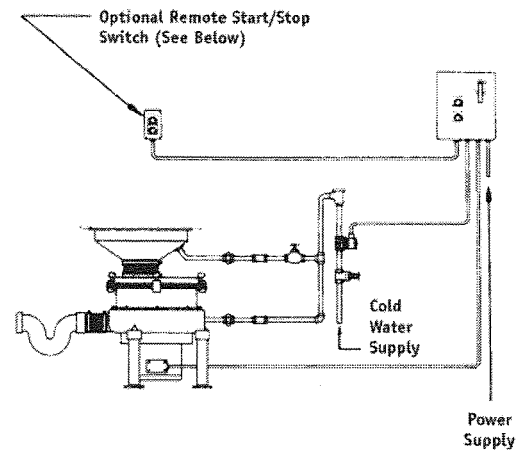
AUTOMATIC REVERSING MAGNETIC CONTROLS



DIMENSIONS:



TYPICAL INSTALLATION:



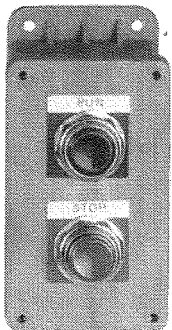
SHIPPING DIMENSIONS AND WEIGHTS:

Model No.	WIDTH		DEPTH		HEIGHT		WEIGHT		VOLUME	
	in.	mm.	in.	mm.	in.	mm.	lbs.	kg.	cu. ft.	cu. m.
RAC1	12	305	14	356	11	279	25	11	1.1	.03
RAC2	12	305	14	356	11	279	28	13	1.1	.03

Construction: Shall be NEMA4X watertight, corrosion resistant, molded glass fiber reinforced polyester enclosure. Reversing magnetic contactors with overload relay to protect against low voltage, motor overload and phase failure. Front mounted heavy duty illuminated pushbuttons. Built-in front-mounted disconnect switch with heavy duty pistol grip handle with provision for lockout. Encapsulated (moisture resistant) solid state low voltage control circuit with self-diagnostic indicator lights. Antiplug relay to prevent motor reversing while running or coasting. Clean out cycle 2 minute time delay. Shall include the **Eco-Mizer™** Electricity and Water Saver preset at factory to customer requirements, 5 to 15 minutes, at no additional cost.

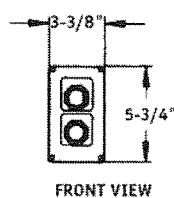
Approvals and Warranty: Shall be UL (Underwriters Laboratories, Inc.) listed. Warranty shall cover parts, labor and mileage on all components for one year.

OPTIONS: (Additional Cost)

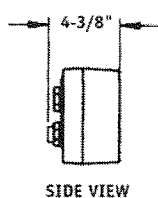


MODEL RS: REMOTE START/STOP SWITCH

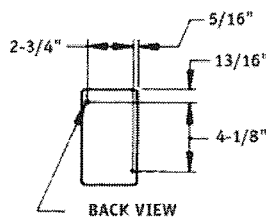
Allows control panel to be located a distance away while Start/Stop switch can be mounted near disposer. NEMA4X enclosure.



FRONT VIEW



SIDE VIEW



BACK VIEW

MODEL PF: POSITIVE FLUSH

Leaves water running for flushing of waste chamber and drainline for two minutes after motor stops.

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

Food Service Equipment

Phone: (800) 632-4572 | Fax: (269) 795-1189



10/25/2024

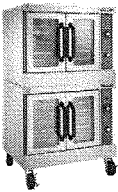
MM128511

Quote


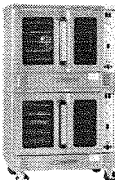
To: Genesee Co. Community Action
Resource Dept. #1153
Garey West
601 N. Saginaw St
Flint, MI 48502
(810) 232-2185 (Contact)
GWest@geneseecountymi.gov

From: HPS
Michelle Michalski-Thompson
3275 N M-37 Hwy
Middleville, MI 49333
800-632-4572 (Contact)
mthompson@hpsnet.com

Project: Genesee Co. Community Action
Resource Dept. #1153
convection ovens

Item	Qty	Description	Sell	Sell Total
1	1 ea	CONVECTION OVEN, GAS  Vulcan VC44GD Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR® Dimensions 70(h) x 40(w) x 42.25(d) 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 1 st Casters, set of (4) in lieu of standard legs 1 ea FREIGHT Free freight to ship unit. 1 ea LIFT GATE Estimated cost of lift gate if required at delivery. Does not include inside delivery, that is an upcharge. 1 kt T&S Brass HG-2D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity	\$11,581.56	\$11,581.56

3-STACK
ABLE

Item	Qty	Description	Sell	Sell Total
	1 ea	T&S Brass FREIGHT Freight estimate for T&S Brass gas connector kit. Weight: 935 lbs total	\$25.00	\$25.00
			Extended Total:	\$11,989.76
2	1 ea	CONVECTION OVEN, GAS  Blodgett ZEPH 100-G DBL Zephraire Convection Oven, gas, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, (SSI-M) solid state infinite controls with 60 min. manual timer, two speed fan, flue connector, dependent glass doors, interior light, stainless steel front, sides & top, 6" stainless steel legs, 100,000 BTU, ETL, NSF Dimensions 70.63(h) x 38.25(w) x 36.88(d)	\$12,221.50	\$12,221.50
	1 ea	2 year parts, 2 year labor and 1 additional year door warranty (parts only), standard		
	1 ea	Natural gas		
	1 ea	(2) 115v/60/1-ph, 6.0 amps, 2-wire with ground, cord & plug, 1/2 hp, standard		
	1 ea	SSI-M Top Oven: Solid State infinite control with 60 min. manual timer		
	1 ea	SSI-M Bottom Oven: Solid State infinite control with 60 min. manual timer		
	1 ea	Draft diverter, stainless steel, standard		
	1 st	6" plate casters (set)	\$188.83	\$188.83
	1 ea	Gas manifold for double ovens	\$188.82	\$188.82
	1 ea	FREIGHT Estimated freight cost with lift gate delivery. Does not include inside delivery, that is an upcharge.	\$450.00	\$450.00
	1 kt	T&S Brass HG-2D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity	\$140.04	\$140.04
	1 ea	T&S Brass FREIGHT Freight Estimate for T&S Brass gas connector kit. Weight: 1077 lbs total	\$25.00	\$25.00
			Extended Total:	\$13,214.19
3	1 ea	CONVECTION OVEN, GAS  Southbend (Middleby) PCG140S/SD (QUICK-SHIP) Platinum Double Convection Oven, Gas 70,000 BTU's each, Standard Depth, Standard Controls, Dependent Doors Dimensions 64.8(h) x 38(w) x 38.5(d)	\$9,949.80	\$9,949.80
	1 ea	Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details		
	1 ea	Standard (1) year limited parts and labor warranty (reference warranty document for details)		
	1 ea	Natural Gas		

Item	Qty	Description	Sell	Sell Total
	1 ea	Standard power system		
	1 ea	Voltage to be specified		
	1 ea	6" Casters in lieu of legs	\$54.08	\$54.08
	1 ea	FREIGHT Estimated freight cost with lift gate and call ahead services. Does not include inside delivery, that is an upcharge.	\$525.00	\$525.00
	1 kt	T&S Brass HG-2D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (2) Swivelink fittings, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity	\$140.04	\$140.04
	1 ea	T&S Brass FREIGHT Freight Estimate for T&S Brass gas connector kit. Weight: 1082 lbs total	\$25.00	\$25.00
			Extended Total:	\$10,693.92

Thank you for the opportunity to quote the above item(s). If you have any questions, need more information or would like to place an order, please call me at the HPS office.

Michelle Thompson
HPS Customer Service
mthompson@hpsnet.com

Invoices paid with credit card are subject to a 3% processing fee*

Pricing does not include freight charges unless noted otherwise.

LIMITED ACCESS FEE & FUEL SURCHARGES MAY APPLY AT TIME OF INVOICE.
PRICING SUBJECT TO MANUFACTURE'S PRICE INCREASES.

Please verify all Dimensions and any Voltage & Phase or Gas types before placing an order. Verify equipment will fit through all doorways and sufficient turning room exists at all points along route to final destination inside building.

PRICE INCREASES / AVAILABILITY / LEAD TIMES

This quote is based upon the manufacturer's current published price list.

Freight delays and/or periodic shortages of raw materials and parts due to the worldwide pandemic may result in extended lead times and increased cost after your order is placed, which is out of our control.

HPS cannot be held responsible for any manufacturer cost increases or production delays to orders. We will communicate with you as soon as we are notified should any changes occur.

Important Information about your Delivery!

NOTE: If facility will be receiving delivery of order than they will be responsible for the below. If order is being sent to an Installer to receive, than they will be responsible for the below.

You are responsible for:

- Removing the shipment from the truck unless a lift gate delivery is required to get equipment to ground level (Must be noted on PO and there will be an additional charge for lift gate service)
- Bringing it into your location (Delivery drivers do not bring equipment into building)
- Noting damaged or missing items on the carrier's delivery receipt

Upon inspection, if any piece of the shipment is damaged or missing:

- Note it clearly on the delivery receipt before signing (ie - "missing 3 pieces", "holes in packaging", "multiple dents on table", etc).
- Keep your copy of the delivery receipt
- Contact us within 1 business day
- Keep the damaged packing materials for inspection
- Take pictures of the damaged items and packaging

If you do not make note of these issues in any way on the delivery receipt, we *cannot* guarantee any compensation for damaged or missing items. By signing your name on the delivery receipt without declaring these exceptions, you are stating that you have received your shipment in acceptable condition.

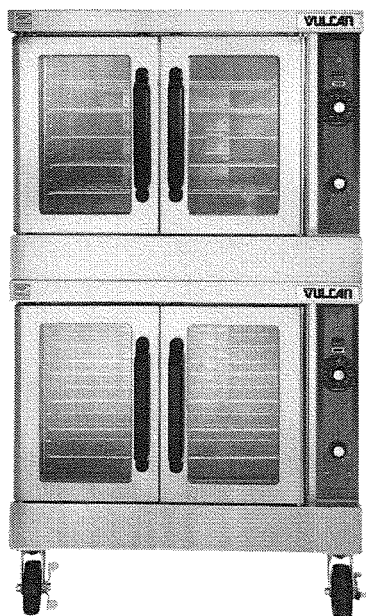
Acceptance: _____ Date: _____

Printed Name: _____



VC44G SERIES

Double Deck Gas Convection Ovens



SELL SHEET

Model VC44GD

Shown on optional casters



SPECIFIER STATEMENT

Double section gas convection oven, Vulcan 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 28½" 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 40" D (includes motor & door handles)

40¼" W x 37¼" D (includes motor only)

70" H on 8" legs

CSA design certified. NSF listed.

Specify type of gas when ordering.

Specify altitude when above 2,000 FT.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **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 grab-and-go oven racks with eleven rack positions per section (10 total racks)
- 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 (PACKAGED AND SOLD SEPARATELY)

- ☐ 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

Approved by _____ Date _____ Approved by _____ Date _____



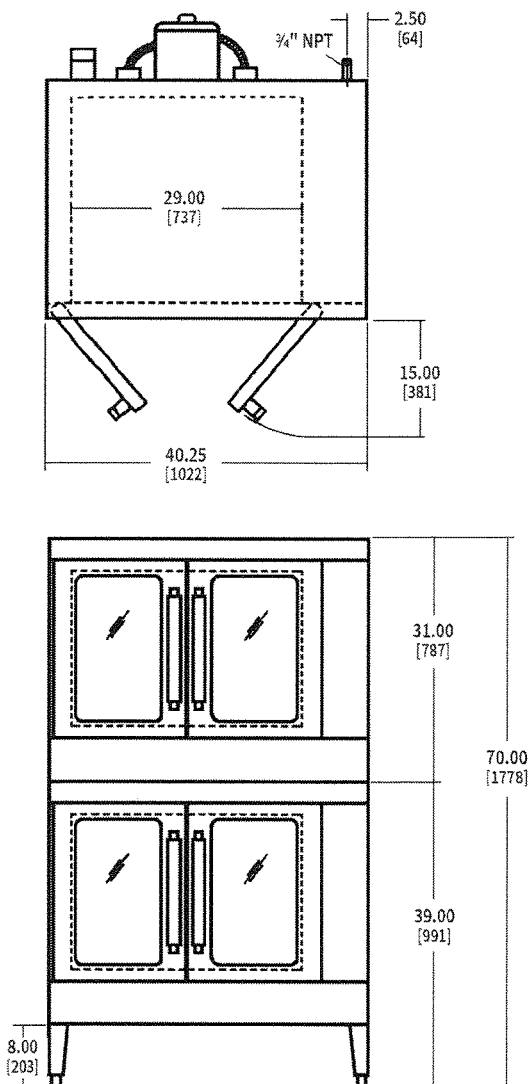
VC44G SERIES

Double Deck Gas Convection Ovens

INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid valve 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 visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.
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.
6. The installation location should not experience temperatures below -20°C (-4°F).

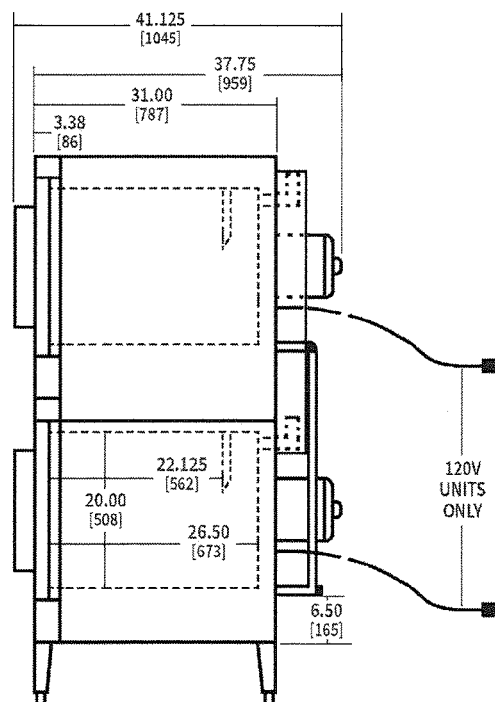


CAD and/or Revit Files Available

INSTALLATION MANUAL

40 1/4" W x 41 1/8" D (includes motor & door handles)
 40 1/4" W x 37 3/4" D (includes motor only)
 70" H on 8" legs

Oven interior: 29" W x 22 1/2" D x 20" H



Model	Width	Depth w/handles	Height	Per Oven BTU/hr.	Total BTU/hr.	Electrical	Weight
VC44G	40 1/4"	41 1/8"	70"	50,000	100,000	120/60/1	820 lbs (372 KG) without skids/packaging 928 lbs (422 KG) with skids/packaging

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.


T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

HG-2-SK Series

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

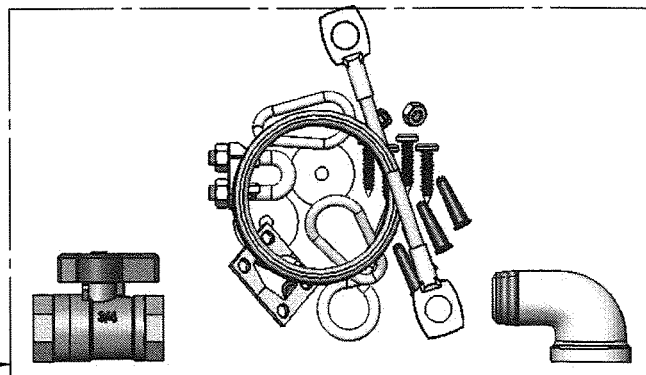
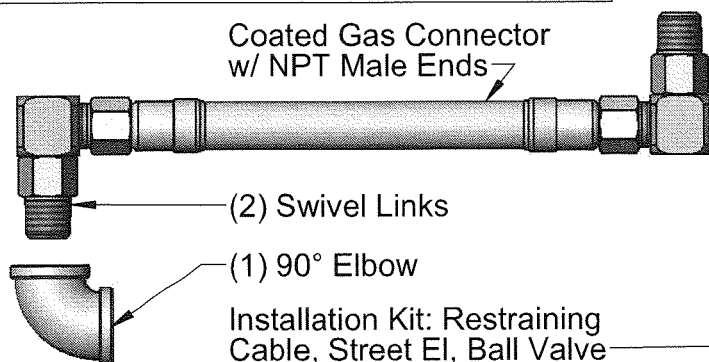
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



"L" = Length	1/2" NPT
12"	HG-2C-12SK
24"	HG-2C-24SK
36"	HG-2C-36SK
48"	HG-2C-48SK
60"	HG-2C-60SK
72"	HG-2C-72SK

"L" = Length	3/4" NPT
12"	HG-2D-12SK
24"	HG-2D-24SK
36"	HG-2D-36SK
48"	HG-2D-48SK
60"	HG-2D-60SK
72"	HG-2D-72SK

"L" = Length	1" NPT
12"	HG-2E-12SK
24"	HG-2E-24SK
36"	HG-2E-36SK
48"	HG-2E-48SK
60"	HG-2E-60SK
72"	HG-2E-72SK

"L" = Length	1 1/4" NPT
12"	HG-2F-12SK
24"	HG-2F-24SK
36"	HG-2F-36SK
48"	HG-2F-48SK
60"	HG-2F-60SK
72"	HG-2F-72SK

HG-2-SK Series Product Configurator:
HG - 2 - SK

 Ex: HG - 2 - SK

Gas Hose, 3/4" NPT Male Ends, 36" Length, (2) Swivel Links, (1) 90° Elbow, (1) Installation Kit

Product Specifications:

Safe-T-Link Gas Appliance Connector: Coated Hose w/ NPT Male Ends, Swivel Links, 90° Elbow & Installation Kit

Product Compliance:

 ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54

Drawn: KJG | Checked: JRM | Approved: JHB | Date: 10/14/15 | Scale: NTS | Sheet: 1 of 1

Food Service Equipment

Phone: (800) 632-4572 | Fax: (269) 795-1189



11/18/2024

132526


Quote



To: Genesee Co. Community Action
Resource Dept. #1153
Garey West
601 N. Saginaw St
Flint, MI 48502
(810) 232-2185 (Contact)
GWest@geneseecountymi.gov

From: HPS
Nikol Newton
3275 N M-37 Hwy
Middleville, MI 49333
800-632-4572 (Contact)
269-795-1189 (Fax)
nnewton@hpsgpo.com

Project: Genesee Co. Community Action
Resource Dept.
Range

DUE TO INCREASE IN DELIVERY DAMAGE, PLEASE READ IMPORTANT
INFORMATION ABOUT YOUR DELIVERY AT BOTTOM OF QUOTE.

Item	Qty	Description	Sell	Sell Total
1	1 ea	RANGE, 24", 4 OPEN BURNERS  Vulcan 24S-4B (Quick Ship) Endurance™ Restaurant Range, gas, 24", (4) 30,000 BTU burners, standard oven, stainless steel front, sides, backriser & lift-off high shelf, fully MIG welded frame, 6" adjustable legs, 143,000 BTU, CSA, NSF Dimensions 58(h) x 24(w) x 34(d)	\$3,881.50	\$3,881.50
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	Stainless steel backriser & lift-off high shelf, standard		
	1 ea	CASTERS-RR4 Casters, 5" (set of 4) (2 with locks)	\$491.61	\$491.61
	1 ea	FREIGHT Free freight to Vulcan unit.		
	1 ea	FREIGHT Estimated cost of lift gate if required at delivery. Does not include inside delivery, that is an upcharge.	\$133.00	\$133.00
	1 kt	T&S Brass HG-4D-48SK Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5', 180,000 BTU / hr minium flow capacity	\$204.96	\$204.96

Item	Qty	Description	Sell	Sell Total
	1 ea	T&S Brass FREIGHT Freight estimate for T&S gas hose connector kit. **Vulcan will have a price increase starting 1/1/25. Orders must be received by 12/26/24 to ensure current pricing**	\$25.00	\$25.00
			Extended Total:	\$4,736.07
2	1 ea	HD RANGE, 24", 4 OPEN BURNERS  Montague Company 124-5 Legend™ Heavy Duty Range, gas, 24", (4) 12" 30,000 BTU open burners, oven interior 16-1/4" W x 28-1/4" D x 14-3/4" H, stainless steel front, black sides, 4" back flue riser, 6" high adjustable legs, 140,000 BTU, NSF, cETLus, CE Dimensions 14.75(h) x 24(w) x 37.25(d)	\$7,816.98	\$7,816.98
	1 ea	Natural gas		
	1 ea	1" Right rear manifold with pressure regulator (up to 500,000 BTU/hr)	\$445.80	\$445.80
	1 ea	Casters with 5" wheel 6" OA (set of 4)	\$360.14	\$360.14
	1 ea	FREIGHT Estimated cost of freight to ship Montague oven.	\$394.00	\$394.00
	1 ea	LIFT GATE Estimated cost of lift gate if required at delivery. Does not include inside delivery, that is an upcharge.	\$60.00	\$60.00
			Extended Total:	\$9,076.92
3	1 ea	HD RANGE, 24", 4 OPEN BURNERS  Southbend (Middleby) P24C-BB Platinum Heavy Duty Range, gas, 24", (4) 35,000 BTU open burners, manual controls, cabinet base, stainless steel front sides, rear, exterior bottom & 6" adjustable legs, 140,000 BTU, cCSAus, CSA Flame, CSA Star, NSF Dimensions 41(h) x 24(w) x 37.5(d)	\$6,252.16	\$6,252.16
	1 ea	Standard (1) year limited parts and labor warranty (reference warranty document for details)		
	1 ea	NOTE: 5" flue riser, standard		
	1 ea	Natural Gas		
	1 ea	1167782 1" gas pressure regulator (shipped loose) Natural gas - preset @ 6" - maximum capacity 600,000 BTU	\$160.70	\$160.70
	1 ea	1130195 1" NPT quick disconnect flex hose assembly, 48"	\$676.44	\$676.44
	1 ea	1176867 Restraining device kit	\$69.00	\$69.00
	1 ea	Casters, 2 locking & 2 standard, in lieu of legs	\$439.32	\$439.32
	1 ea	FREIGHT Estimated freight to ship Southbend unit.	\$285.00	\$285.00
	1 ea	LIFT GATE Estimated cost of lift gate if required at delivery. Does not include inside delivery, that is an upcharge.	\$150.00	\$150.00
			Extended Total:	\$8,032.62

Thank you for the opportunity to quote the above item(s). If you have any questions, need more information or would like to place an order, please call me at the HPS office.

*Invoices paid with credit card are subject to a 3% processing fee**

Pricing does not include freight charges unless noted otherwise.

LIMITED ACCESS FEE & FUEL SURCHARGES MAY APPLY.

* PRICING SUBJECT TO MANUFACTURE'S PRICE INCREASES.

Please verify all Dimensions and any Voltage & Phase or Gas types before placing an order. Verify equipment will fit through all doorways and sufficient turning room exists at all points along route to final destination inside building.

Important Information about your Delivery!

You are responsible for:

- Removing the shipment from the truck
- Bringing it into your location
- Noting damaged or missing items on the carrier's delivery receipt

Upon inspection, if any piece of the shipment is damaged or missing:

- Note it clearly on the delivery receipt before signing (ie - "missing 3 pieces", "holes in packaging", "multiple dents on table", etc).
- Keep your copy of the delivery receipt
- Contact us within 1 business day
- Keep the damaged packing materials for inspection
- Take pictures of the damaged items and packaging

If you do not make note of these issues in any way on the delivery receipt, we *cannot* guarantee any compensation for damaged or missing items. By signing your name on the delivery receipt without declaring these exceptions, you are stating that you have received your shipment in acceptable condition.

PRICE INCREASES / AVAILABILITY / LEAD TIMES

This quote is based upon the manufacturer's current published price list.

Freight delays and/or periodic shortages of raw materials and parts due to the worldwide pandemic may result in extended lead times and increased cost after your order is placed, which is out of our control.

HPS cannot be held responsible for any manufacturer cost increases or production delays to orders. We will communicate with you as soon as we are notified should any changes occur.

Nikol Newton
HPS Customer Service
800-632-4572
nnewton@hpsnet.com

Acceptance: _____ Date: _____
Printed Name: _____

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE
4 OPEN BURNERS
24" WIDE GAS RANGE**

Model 24S-4N
(shown with optional casters)

**SPECIFICATIONS**

24" wide gas restaurant range, Vulcan Model No. 24S-4BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Four 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 23,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 26¼"d x 20¼"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 143,000 BTU/hr.

Exterior Dimensions:

34"d x 24"w x 58"h on 6" adjustable legs

- ☐ **24S-4BN** 1 Standard Oven / Natural Gas
- ☐ **24S-4BP** 1 Standard Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Four open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of four)
- ☐ Leveling casters (set of four)
- ☐ Flanged feet (set of four)
- ☐ 10" stainless steel stub back

OPTIONS (Factory Installed)

- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- ☐ Hot tops

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

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
4 OPEN BURNERS
24" WIDE GAS RANGE**INSTALLATION INSTRUCTIONS**

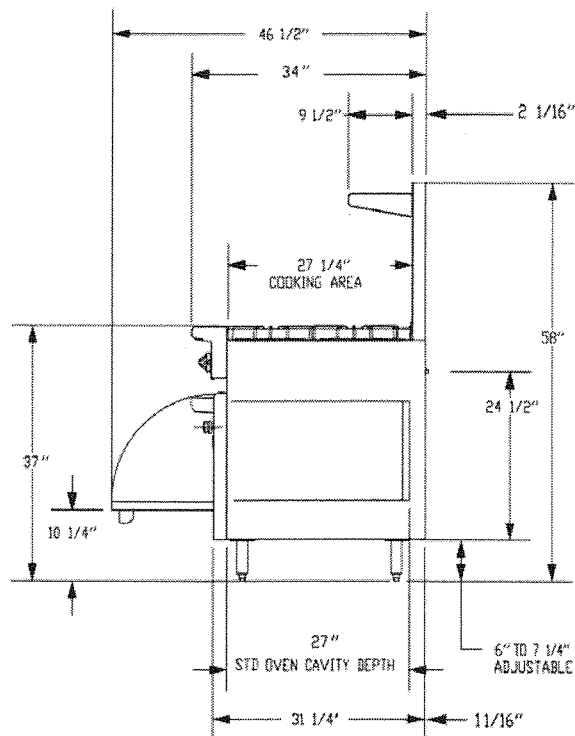
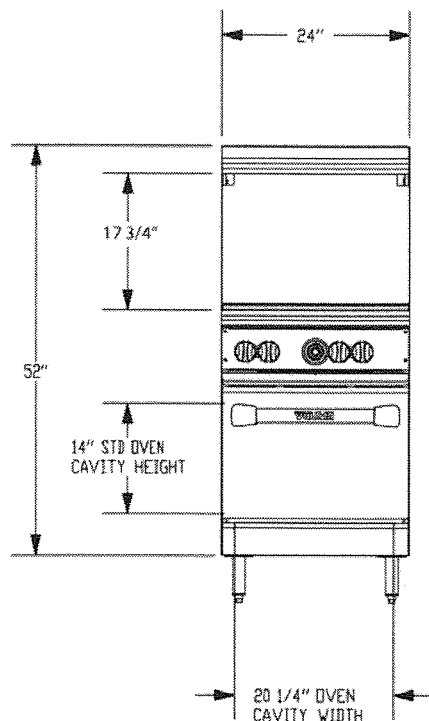
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be $\frac{3}{4}$ " or larger. If flexible connectors are used, the inside diameter must be $\frac{3}{4}$ " or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSI Z223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

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

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

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



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	24S-4BN	1 Standard Oven / 4 Burners / Natural Gas	143,000	350 / 159
	24S-4BP	1 Standard Oven / 4 Burners / Propane	143,000	350 / 159

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

VULCAN

a division of ITW Food Equipment Group LLC

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

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


T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

HG-4-SK Series

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 _____

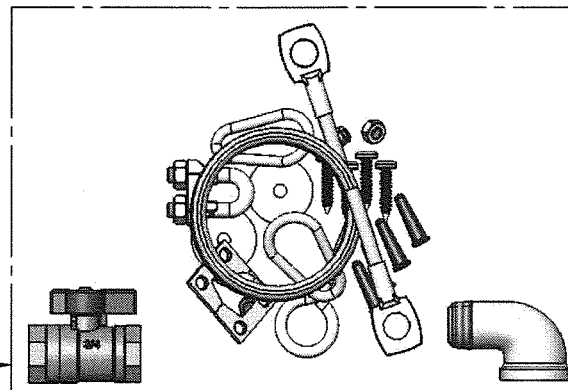
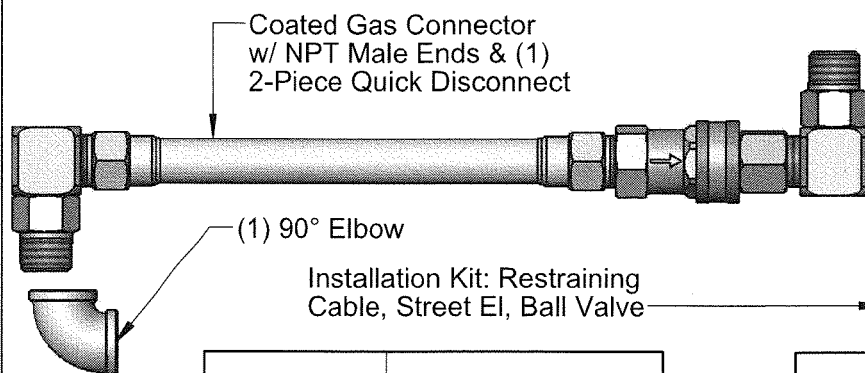
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

SAFE-T-LINK



"L" = Length	1/2" NPT
12"	HG-4C-12SK
24"	HG-4C-24SK
36"	HG-4C-36SK
48"	HG-4C-48SK
60"	HG-4C-60SK
72"	HG-4C-72SK

"L" = Length	3/4" NPT
12"	HG-4D-12SK
24"	HG-4D-24SK
36"	HG-4D-36SK
48"	HG-4D-48SK
60"	HG-4D-60SK
72"	HG-4D-72SK

"L" = Length	1" NPT
12"	HG-4E-12SK
24"	HG-4E-24SK
36"	HG-4E-36SK
48"	HG-4E-48SK
60"	HG-4E-60SK
72"	HG-4E-72SK

"L" = Length	1 1/4" NPT
12"	HG-4F-12SK
24"	HG-4F-24SK
36"	HG-4F-36SK
48"	HG-4F-48SK
60"	HG-4F-60SK
72"	HG-4F-72SK

HG-4-SK Series Product Configurator: HG - 4 - SK
Ex: HG - 4 - SK
 Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
 (1) 90° Elbow, (2) Swivel Links, (1) Installation Kit

Product Specifications:

 Safe-T-Link Gas Appliance Connector: Coated Hose w/ NPT Male Ends,
 Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit

Product Compliance:

 ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54

Drawn: KJG Checked: JRM Approved: JHB Date: 10/09/15 Scale: NTS Sheet: 1 of 1


LEGEND™

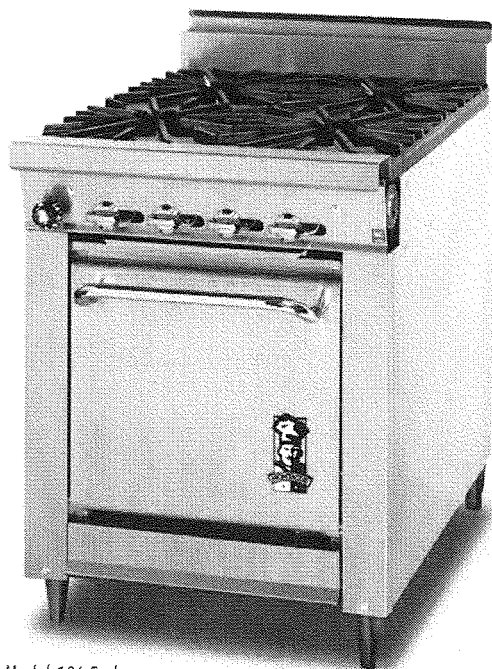
Heavy-Duty 24" (610mm) Gas Range

Item No. _____

Project _____

Quantity _____

(-5,-559, S) Top Series



Model 124-5 shown

SHORT/BID SPECIFICATION

Range shall be a Montague **Legend** Model [Specify one]:

- ☐ **124-5**, with two 12" x 31" (305 x 787mm) heavy-duty cast iron, precision ground open top grates, over two 30,000 BTU/hr lift off star burners, with individual burner controls and automatic standing pilots
- ☐ **124-559**, with two 12" (305mm) combination open burner/hot tops, with heavy-duty cast iron, precision ground open top grate, over a 30,000 BTU/hr lift off star burner and two rear 15,000 BTU/hr solid cast iron hot tops, with individual burner controls and automatic standing pilots
- ☐ **124-8T**, with 24" x 28" (610 x 711mm) griddle top with 3/4" (19mm) thick precision-ground cook surface, 4" (102mm) high splash, 2-5/8" (67mm) wide front grease trough with drop to grease receptacle and Three 15,000 BTU/hr burners with thermostatic control and automatic standing pilots
- ☐ **124-5S**, with 16-gauge stainless steel work top

...on a 24" (610mm) wide heavy duty gas-fired unit with front vented 20,000 BTU/hr conventional oven with counterweighted door, porcelainized steel interior, four-position rack guides and one wire pan rack standard; with stainless steel front and exterior bottom, black painted sides and back, 4" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

MODEL 124-5 TOP FEATURES:

Two 12" wide x 31" deep (305 x 787mm) open burner tops, with:

- Heavily ribbed cast iron, surface-ground top grates
- Four large-diameter 30,000 BTU/hr lift off star burners with raised ports
- Automatic standing pilots
- Drip pan positioned under open burners

MODEL GUIDE

Model No.	Range Top	
124-5	Four 12" (305 mm) Open Burners	
124-559	Two Front Open burners, two Rear Hot Tops	
124-8T	24" Thermostatically controlled griddle	
124-S	Stainless Work Surface	

MODEL 124-559 TOP FEATURES:

Two 12" wide x 15-1/2" deep (305 x 394mm) open burner tops in front, with:

- Heavily ribbed cast iron, surface-ground top grates
- Two large diameter 30,000 BTU/hr lift off star burners with raised ports in front
- Automatic, standing pilots
- Drip pans positioned under open burners
- Solid hot top in back over 15,000 BTU/hr burner

MODEL 124-8T TOP FEATURES:

One 24" wide x 28" deep (610 x 711mm) griddle top with Thermostats:

- 3/4" (19mm) thick precision-ground steel cook surface
- 2" (51mm) high backsplash and tapered side-splashes
- 2-5/8" (67mm) wide front grease trough pitched to grease receptacle
- Built-in 2-1/8" (54mm) hanging grease receptacle
- Three 15,000 BTU/hr gas burners with standing pilots & gas control valves
- Adjusting bolts for changing griddle forward pitch

MODEL 124S TOP FEATURES:

- 16-gauge stainless steel work surface

STANDARD OVEN FEATURES [All Models]:

- 16-1/4" wide x 28" deep x 15" (410 x 711 x 381mm) high cooking compartment
- Front venting oven design for more even cooking
- Heavy-duty counterweighted oven door — no springs
- Four-position adjustable nickel-plated rack supports, with one rack standard
- Interior panels and door porcelain-lined for long life & easy cleaning
- Low-to-500°F (260°C) thermostat mounted in insulated cool zone
- 20,000 BTU/hr cast iron burner with automatic ignition safety pilot

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front with 3" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) adjustable stainless steel legs standard
- 1-1/4" NPT front gas manifold with 1/2 union on each end

AGENCY APPROVALS:

- NSF Listed
- ETL Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1



HDS-1 [Rev. 2/17]

THE MONTAGUE COMPANY • 1830 Stearman Avenue, Hayward, CA 94545 • 800 345-1830 • Fax: 510 785-3342 • montaguecompany.com

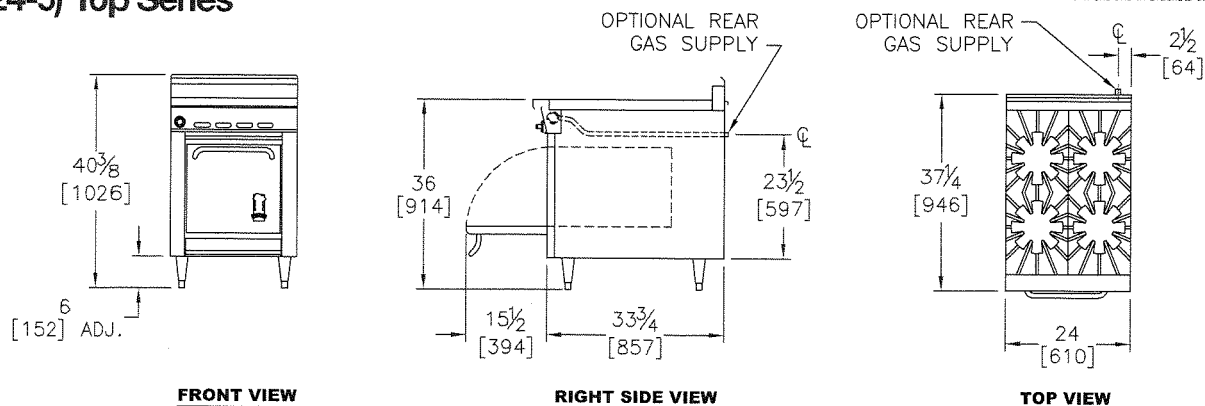
Item No. _____

Project _____

Quantity _____

LEGEND™ Heavy-Duty 24" (610mm) Gas Range**(124-5) Top Series**

Dimensions in brackets are millimeters

**OPTIONS GUIDE:****Open Burner Top Sections:**

Cast Iron Ribbon Grate, 12" (28.8mm) sections, (for use with 20,000 BTU/hr burners only) positioned:

☐ Right (1) ☐ Left (1) ☐ Left & Right (2)

20,000 BTU/hr star burner, positioned:

☐ Right (2) ☐ Left (2)

☐ 42" (1067mm) range depth [Add Suffix -40]

☐ 304 stainless steel burner box assembly

Back Panels/Shelves:

☐ 18" (457mm) high back

☐ Single high shelf

☐ Double high shelf

☐ 6" (152mm) wide stainless steel plate shelf

☐ 8" (203mm) wide stainless steel plate shelf

☐ Stainless steel back

Oven:

☐ Extra oven racks: ____ ea.

Manifolds: [right rear with pressure regulator]:

☐ 1" NPT up to 400,000 BTU/hr

Manifold Cap:

☐ left side ☐ right side

Stainless Manifold Cover:

☐ left side ☐ right side

Controls: *Options include 304 stainless steel burner assembly with lift out burner pans (pans for open tops only) [see Heavy Duty option page HDS-48]

☐ *Electronic rangetop pilot ignition

☐ *Flame failure rangetop safety valves

☐ *Electronic rangetop pilot ignition & flame failure rangetop safety valves

Finish:

☐ Stainless steel left side panel

☐ Stainless steel right side panel

☐ Stainless steel back panel

Special Finish: [Consult Factory]**General:**

☐ Casters — set of four 5" (127mm) casters

☐ Flanged feet with holes

Flex Connector Kit ☐ [1" NPT:

☐ 3' (914mm) ☐ 4' (1219mm)

Security Options/Prison Package

[Consult Factory]

International Approvals:

☐ CE - Conformance Européenne - EN203-1

☐ Includes flame failure valve option

☐ Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens & ranges must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Gas and Propane Installation Code, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2,000 ft (610m).
- GAS INLET SIZE (All Models): 1-1/4 (32mm) front manifold with 1/2 union on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall*	2" (51mm)	0"
Left & Right Side	15" (381mm)	15"
With 6" (152mm) legs	Suitable for installation on combustible floors	

Curb installation requires a minimum toe space depth of 2" (51mm). Consult factory for details on installing convection oven range bases on curbs.

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	<input type="checkbox"/> FFV †	Shipping Weight	Shipping Class	Cube (Crated) ft³/m³
Gas Delivery Pressure:		6.0" WC	10.0" WC	Natural/Propane			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)			
124-5	5	140,000 (41)	140,000 (41)	140,000 (41)	370 lbs (168 kg)	85	17/.48
124-559	5	110,000 (32.2)	110,000 (32.2)	110,000 (32.2)	400 lbs (181 kg)	85	17/.48
124S	1	20,000 (5.9)	20,000 (5.9)	20,000 (5.9)	270 lbs (122 kg)	85	17/.48

Entry Clearance: 24" (610mm) uncrated

**THE MONTAGUE COMPANY**

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com

Due to continuous product improvements, specifications are subject to change without notice.



HDS-1 [Rev. 2/17]

Job: _____ Item#: _____

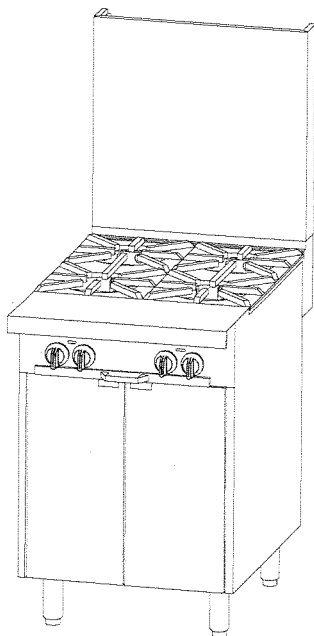


P24-BB

24" SECTIONAL RANGE

FOUR 35,000 BTU OPEN-TOP BURNERS

Platinum Series



Model P24C-BB with optional 24" flue riser

- ☐ P24N-BB (Modular Mount)
- ☐ P24N-BB-SU (Modular Mount with Step-Up Rear Burners)
- ☐ P24C-BB (Cabinet Base)
- ☐ P24C-BB-SU (Cabinet Base with Step-Up Rear Burners)

Standard Features

- 24" wide sectional range with four open-top burners available with a cabinet base or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Four 35,000 BTU NAT (35,000 BTU LP) patented clog-free burners
- Removable, welded steel top grates
- 9-1/4" deep front rail
- Removable drip tray
- Stainless steel front, sides, rear and exterior bottom
- Fully insulated lining and burner box
- 1-1/4" front gas manifold and 1" rear gas connection
- 5" high stainless steel flue riser
- Free battery-design assistance
- (1) year limited parts and labor warranty
(reference <http://www.southbendnc.com/service.html> for limited warranty details).

Standard Features of Cabinet-Base Models

- Stainless steel cabinet base with two removable doors that open from the center.

Standard Features of Step-Up Models

- Rear burners are 4" higher than front burners

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|--|--|
| <input type="checkbox"/> External pressure regulator | <input type="checkbox"/> Casters (front two casters lock) | <input type="checkbox"/> Tray or tubular shelves (12" deep) |
| <input type="checkbox"/> Front rail options: | <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters) | <input type="checkbox"/> Open-frame base with casters for future battery |
| <input type="checkbox"/> Cutouts in front rail for sauce pans | <input type="checkbox"/> 24" or 36" high flue riser | <input type="checkbox"/> Extra-deep rear-extending flue riser |
| <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional) | <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep) | <input type="checkbox"/> Removable shelf inside cabinet |
| <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail | | <input type="checkbox"/> Removable, cast iron grate top |
| | | <input type="checkbox"/> Battery spark ignition |

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, sides, rear and exterior bottom constructed of #3 polished 430 and 304 stainless steel.

Range: 24"-wide front-manifold sectional range with four 35,000 BTU NAT (35,000 BTU LP) clog-free, open-top burners with removable, welded steel top grates.

Front Rail: 9-1/4" deep front rail.

Flue Riser: 5" high stainless steel flue riser

Battery: Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

Model 24C: Stainless steel cabinet base with two removable doors that open from the center.

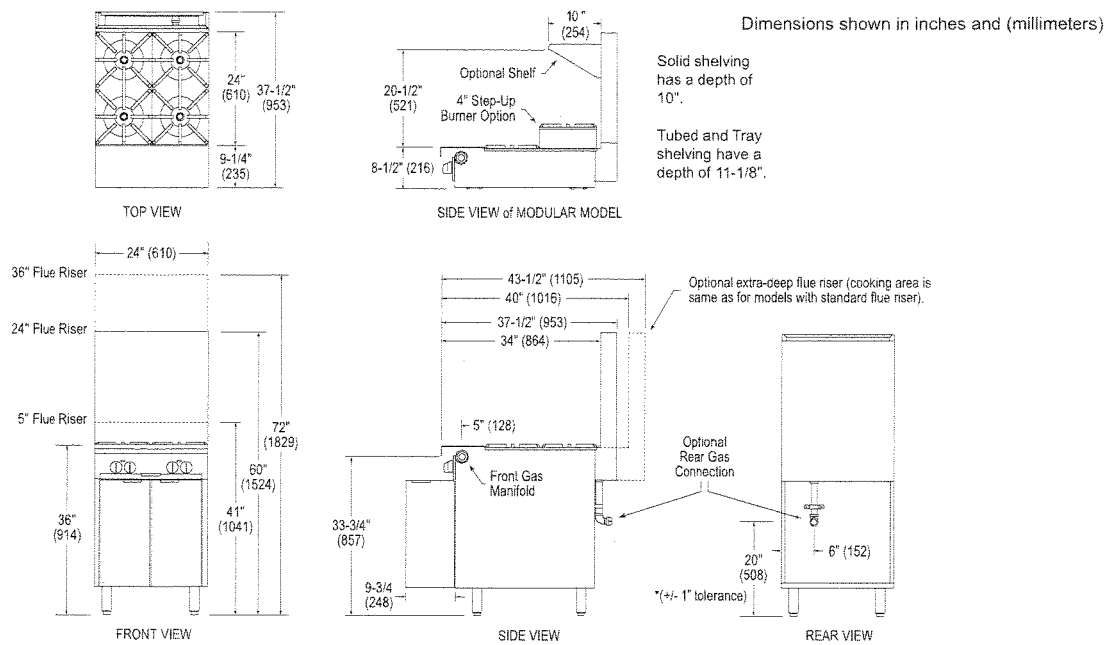
Step-Up Rear Burner Models: The rear-burner is 4" higher than the front burner.



Approval Notes: _____

Models: ☐ P24N-BB ☐ P24N-BB-SU ☐ P24C-BB ☐ P24C-BB-SU

P24-BB

**UTILITY INFORMATION**

GAS: Each unit has a 1-1/4" front manifold that couples to the adjacent sectional unit(s), and a 1" rear gas connection with a male NPT connector. Minimum gas supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All sectional units require a regulated gas supply (a pressure regulator must be ordered separately). If using a flexible-hose gas connection, the inside diameter of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

MODEL	GAS (BTU/HOUR)	
	NATURAL	PROPANE
P24N-BB P24N-BB-SU	140,000	140,000
P24C-BB P24C-BB-SU	140,000	140,000

DIMENSIONS

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P24N-BB P24N-BB-SU	39" (991)	21" (533)	44" (1118)	20.9 cu ft (0.59 cu m)	260 lbs (117.9 kg)
P24C-BB P24C-BB-SU	39" (991)	45" (1143)	44" (1118)	44.7 cu ft (1.27 cu m)	400 lbs (181.4 kg)

MISCELLANEOUS

- If casters are used with a flexible-hose gas connection, a restraining device should be used to prevent undue strain on the hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 10" (254 mm) on sides and 6" (152 mm) on rear.
- Installation under a vented hood is recommended.
- Check local codes for fire and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

DISCLAIMER

1. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



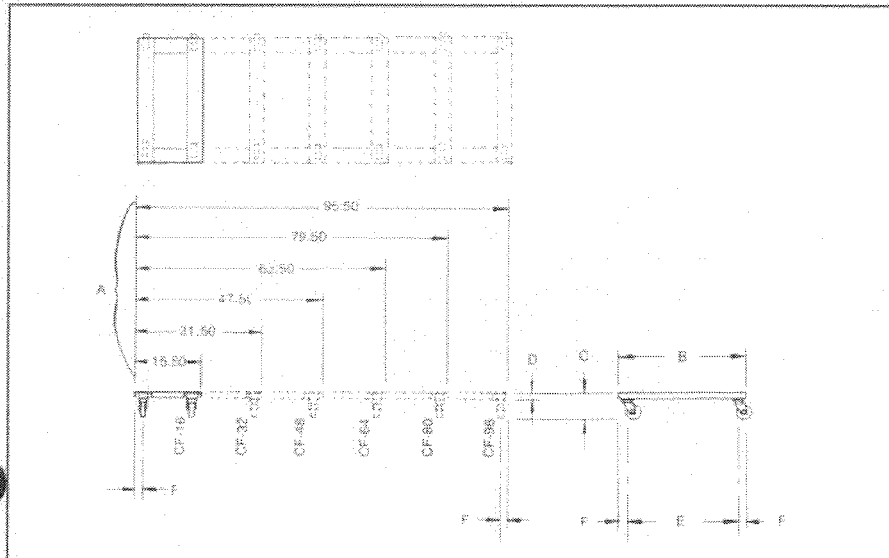

southbend

A MIDDLEBY COMPANY

SECTIONAL OPTIONS/ACCESSORIES

Caster Frames, Table Top Leg Frames, Rear Gas Connection
Quick Disconnect & Hoses, Pressure Regulator & Shutoff Valve, Casters

CASTER FRAMES



() = Millimeters

MODEL	Width A	Depth B	Height C	D	E	F	Crated Weight
<input type="checkbox"/> CF-16	15.5" (394)	32.5" (826)	8.5" (185)	1.5" (38)	28.5" (724)	2"	45 lbs. 20.4 kg
<input type="checkbox"/> CF-32	31.5" (800)	32.5" (826)	8.5" (185)	1.5" (38)	28.5" (724)	2"	70 lbs. 31.8 kg
<input type="checkbox"/> CF-48	47.5" (1207)	32.5" (826)	8.5" (185)	1.5" (38)	28.5" (724)	2"	90 lbs. 40.8 kg
<input type="checkbox"/> CF-64	63.5" (1613)	32.5" (826)	8.5" (185)	1.5" (38)	28.5" (724)	2"	100 lbs. 45.4 kg
<input type="checkbox"/> CF-80	79.5" (2019)	32.5" (826)	8.5" (185)	1.5" (38)	28.5" (724)	2"	110 lbs. 50 kg
<input type="checkbox"/> CF-96	95.5" (2428)	32.5" (826)	8.5" (185)	1.5" (38)	28.5" (724)	2"	140 lbs. 63.5 kg

NOTE: Caster frames increase cooking top height to 36"
(with standard 4" diameter casters).
Shipped strapped to skids.

Standard Finish: Stainless steel front.

OPTIONS:

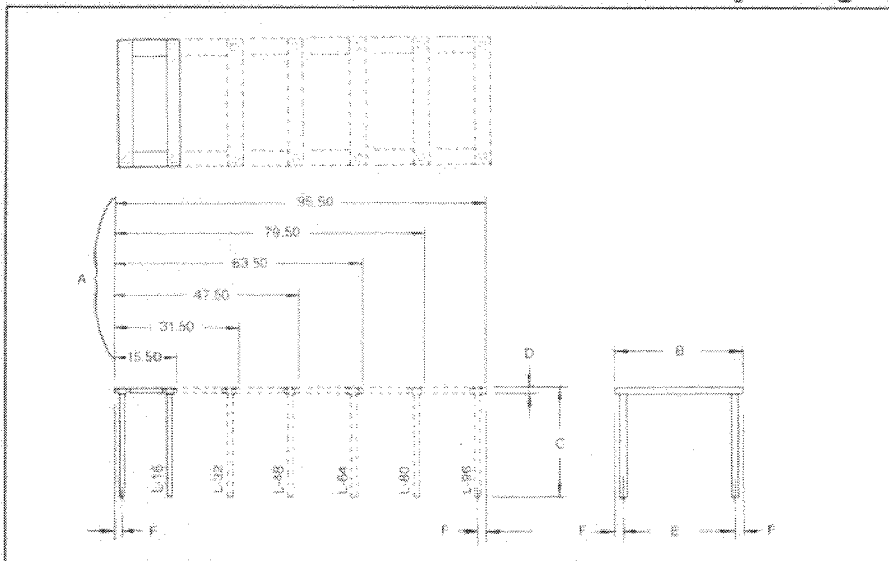
- ☐ Stainless steel left side
- ☐ Stainless steel right side
- ☐ Stainless steel rear
- ☐ Casters



Available in special widths up to 96".

CASTER FRAMES NOT RECOMMENDED FOR USE ON
CONVECTION BASE RANGES.

LEG FRAME — For Use With Table Top Ranges



() = Millimeters

MODEL	Width A	Depth B	Height C	D	E	F	Crated Weight
<input type="checkbox"/> L-16	15.5" (394)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2"	45 lbs. 20.4 kg
<input type="checkbox"/> L-32	31.5" (800)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2"	70 lbs. 31.8 kg
<input type="checkbox"/> L-48	47.5" (1207)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2"	90 lbs. 40.8 kg
<input type="checkbox"/> L-64	63.5" (1613)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2"	100 lbs. 45.4 kg
<input type="checkbox"/> L-80	79.5" (2019)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2"	110 lbs. 50 kg
<input type="checkbox"/> L-96	95.5" (2428)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2"	140 lbs. 63.5 kg

NOTE: Cooking top of Table Top Range is 36"
Black frame standard with black legs.
Stainless frame standard with chrome legs
Shipped strapped to skids.

Standard Finish: Stainless steel front.

OPTIONS:

- ☐ Stainless steel left side
- ☐ Stainless steel right side
- ☐ Stainless steel rear
- ☐ Stainless steel legs
- ☐ Casters



Available in special widths up to 96".

MISCELLANEOUS INFORMATION:

Check local codes for fire and safety regulations.

Casters are used with flex hose, a restraining device should be used to eliminate undue strain on flex hose.

Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

WARRANTY: One year Parts and Labor Warranty at no extra charge from the date of purchase.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

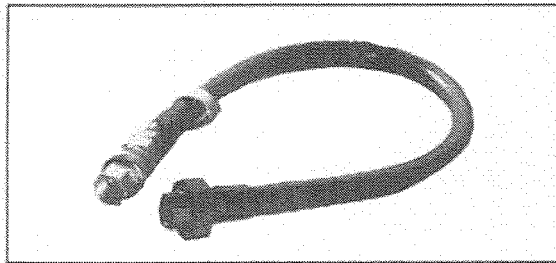
INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

1100 Old Honeycutt Road
Fuquay-Varina, NC 27526
(919) 552 9161
FAX (919) 552 9798
(800) 348 2558

Page SR-23

Page: 12

QUICK DISCONNECT & HOSES

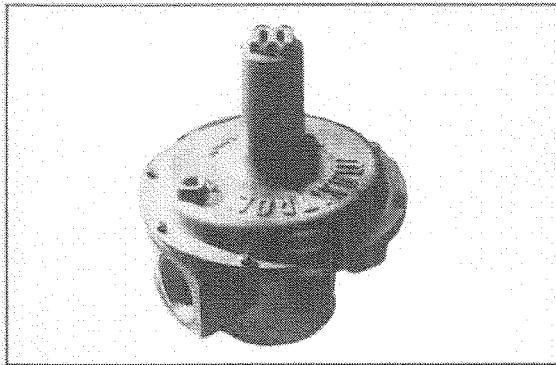


- | | |
|---|--------------|
| <input type="checkbox"/> 1" Quick Disconnect with 36" Flex Hose | Pl. #1130196 |
| <input type="checkbox"/> 1" Quick Disconnect with 48" Flex Hose | Pl. #1130195 |
| <input type="checkbox"/> 1" Quick Disconnect with 60" Flex Hose | Pl. #1130194 |
| <input type="checkbox"/> 1" Quick Disconnect Only | Pl. #1130101 |
| <input type="checkbox"/> 1" x 36" Flex Hose Only | Pl. #1130112 |
| <input type="checkbox"/> 1" x 48" Flex Hose Only | Pl. #1130113 |
| <input type="checkbox"/> 1" x 60" Flex Hose Only | Pl. #1130114 |

NOTE: 1" Quick Disconnect Capacity — 240,000 BTU



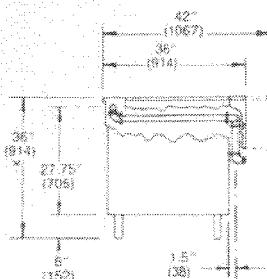
PRESSURE REGULATOR & SHUTOFF VALVE



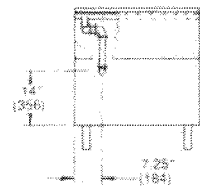
- | | |
|--|--|
| <input type="checkbox"/> 1 1/4" Gas Pressure Regulator (shipped loose) | |
| Natural Gas — Preset @ 6". Maximum Capacity 2,500,000 BTU (Pl. #4450009) | |
| <input type="checkbox"/> 1 1/4" Gas Pressure Regulator (shipped loose) | |
| LP Gas — Preset @ 10". Maximum Capacity 2,500,000 BTU (Pl. #4450010) | |
| <input type="checkbox"/> 1" Gas Pressure Regulator (shipped loose) | |
| Natural Gas — Preset @ 6". Maximum Capacity 600,000 BTU (Pl. #1167782) | |
| <input type="checkbox"/> 1" Gas Pressure Regulator (shipped loose) | |
| LP Gas — Preset @ 10". Maximum Capacity 600,000 BTU (Pl. #1167783) | |
| <input type="checkbox"/> 3/4" Gas Pressure Regulator (shipped loose) | |
| Natural Gas — Preset @ 4". Maximum Capacity 250,000 BTU (Pl. #1160164) | |
| <input type="checkbox"/> 3/4" Gas Pressure Regulator (shipped loose) | |
| LP Gas — Preset @ 10". Maximum Capacity 250,000 BTU (Pl. #1160173) | |
| <input type="checkbox"/> 1" Gas Shut Off Valve (shipped loose) | |
| <input type="checkbox"/> 1 1/4" Gas Shut Off Valve (shipped loose) for Sectional Batteries | |



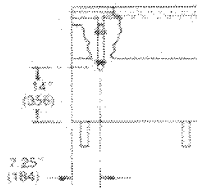
REAR GAS CONNECTION



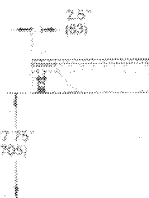
TYPICAL SIDE VIEW
FOR ALL 36" & 42"
SECTIONAL UNITS W/oven
OR CABINET BASES
AND HALF SECTIONS



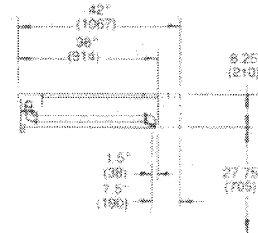
REAR VIEW
TYPICAL GAS
CONNECTION LOCATION
32" WIDE UNITS WITH
OR WITHOUT C.O.



REAR VIEW FOR 32-B,
32-40 & 171-40 WITH
OR WITHOUT C.O.



REAR VIEW FOR
TABLE TOP UNITS
32" OR 16" WIDE UNITS

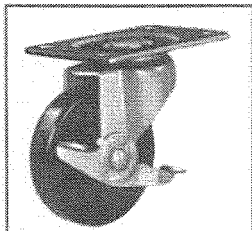


SIDE VIEW
FOR 36" & 42"
TABLE TOP UNITS

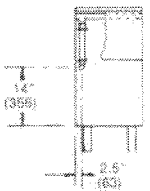
Scale 1/4" = 1 ft. () = Millimeters

A 1" pressure regulator will be supplied (packed loose) with each rear gas unit.

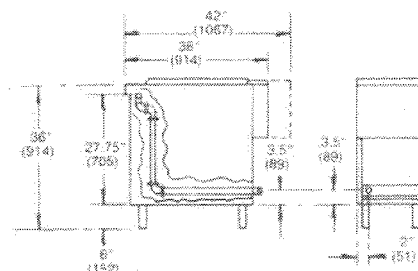
CASTERS



- ☐ Swivel — front with locks.



REAR VIEW
TYPICAL GAS
CONNECTION LOCATION
HALF SECTIONS AND
DRAIN CABINETS



SIDE VIEW FOR
14-36", 14-42",
18-36", 18-42"
FRYERS

REAR VIEW FOR
14-36", 14-42",
18-36", 18-42"
FRYERS

MISCELLANEOUS INFORMATION:

Check local codes for fire and safety regulations.

If casters are used with flex hose, a restraining device should be used to eliminate undue strain on flex hose.

Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

All Southbend Products are automatically covered by a **ONE YEAR PARTS AND LABOR WARRANTY** at no extra charge from the date of purchase.



southbend

A MIDDLEBY COMPANY

Food Service Equipment

Phone: (800) 632-4572 | Fax: (269) 795-1189



10/25/2024

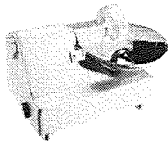
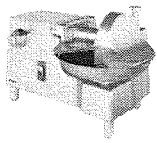
MM131482


Quote

To: Genesee Co. Community Action
Resource Dept. #1153
Garey West
601 N. Saginaw St
Flint, MI 48502
(810) 232-2185 (Contact)
GWest@geneseecountymi.gov

From: HPS
Michelle Michalski-Thompson
3275 N M-37 Hwy
Middleville, MI 49333
800-632-4572 (Contact)
mthompson@hpsnet.com

Project: Genesee Co. Community Action
Resource Dept. #1153
Food Chopper
Flint, MI 48502

Item	Qty	Description	Sell	Sell Total
1	1 ea	 ELECTRIC FOOD CUTTER Omcan USA 47191 (FP-CN-0010) Bowl Cutter, 10L, 18" dia. x 3" stainless steel bowl, 218kg per hour working capacity, 1HP, 0.75kW, 110v/60/1-ph, NEMA 5-15, ETL-Sanitation, cETLus (shipped on pallet) Dimensions 17.8(h) x 20.3(w) x 30(d) Weight: 144.4 lbs total	\$2,765.38	\$2,765.38
Extended Total:				\$2,765.38
2	1 ea	 ELECTRIC FOOD CUTTER Univex BC18 Bowl Cutter with Built-In #12 PTO Hub 269 rpm, 18" diameter stainless steel bowl 22 rpm, twin stainless steel knives 3,768 cuts/min, start/stop button, bowl cover interlock, polished & anodized aluminum construction, 1 hp motor, cETLus, ETL-Sanitation Dimensions 21(h) x 34.5(w) x 23.5(d) 1 ea One-year, on-site parts & labor warranty, see model "WARRANTY SHEET" for details 1 ea 115v/60/1-ph, 9.0 amps, NEMA 5-15P, standard Weight: 186 lbs total	\$7,675.41	\$7,675.41
Extended Total:				\$7,675.41
3	1 ea	ELECTRIC FOOD CUTTER	\$4,135.38	\$4,135.38

Item	Qty	Description	Sell	Sell Total
		SIRMAN USA 40794058		
		KATANA 12 PTO 40794058 Bowl Cutter, horizontal, 20 lb. bowl capacity, IP 67 stainless steel controls, 304 stainless steel construction, (4) 3-5/8 stainless steel legs with rubber feet, 2 HP, 1400 watts, 120v/60/1-ph, 12.6 amps, ETL, ETL-Sanitation Dimensions 28(h) x 47(w) x 27(d)		
1 ea		1 year parts and labor warranty; excludes wear/expandable parts, standard (See "Warranty Sheet" for complete details) Weight: 220 lbs total		
Extended Total:				\$4,135.38

This quote does not include, architectural stamped drawings, fees, licenses, health department submissions, permits, structural alterations, insulated hood systems, roof rails, platforms, gas lines, electrical connections, anchoring, flashing, plumbing, or roofing, unless specified.

Thank you for the opportunity to quote the above item(s). If you have any questions, need more information or would like to place an order, please call me at the HPS office.

Michelle Thompson
HPS Customer Service
mthompson@hpsnet.com

Invoices paid with credit card are subject to a 3% processing fee*

Pricing does not include freight charges unless noted otherwise.

LIMITED ACCESS FEE & FUEL SURCHARGES MAY APPLY AT TIME OF INVOICE.
PRICING SUBJECT TO MANUFACTURE'S PRICE INCREASES.

Please verify all Dimensions and any Voltage & Phase or Gas types before placing an order. Verify equipment will fit through all doorways and sufficient turning room exists at all points along route to final destination inside building.

PRICE INCREASES / AVAILABILITY / LEAD TIMES

This quote is based upon the manufacturer's current published price list.

Freight delays and/or periodic shortages of raw materials and parts due to the worldwide pandemic may result in extended lead times and increased cost after your order is placed, which is out of our control.

HPS cannot be held responsible for any manufacturer cost increases or production delays to orders. We will communicate with you as soon as we are notified should any changes occur.

Important Information about your Delivery!

NOTE: If facility will be receiving delivery of order than they will be responsible for the below. If order is being sent to an Installer to receive, than they will be responsible for the below.

You are responsible for:

- Removing the shipment from the truck unless a lift gate delivery is required to get equipment to ground level (Must be noted on PO and there will be an additional charge for lift gate service)
- Bringing it into your location (Delivery drivers do not bring equipment into building)
- Noting damaged or missing items on the carrier's delivery receipt

Upon inspection, if any piece of the shipment is damaged or missing:

- Note it clearly on the delivery receipt before signing (ie - "missing 3 pieces", "holes in packaging", "multiple dents on table", etc).
- Keep your copy of the delivery receipt
- Contact us within 1 business day
- Keep the damaged packing materials for inspection
- Take pictures of the damaged items and packaging

If you do not make note of these issues in any way on the delivery receipt, we cannot guarantee any compensation for damaged or missing items. By signing your name on the delivery receipt without declaring these exceptions, you are stating that you have received your shipment in acceptable condition.

Acceptance: _____ Date: _____

Printed Name: _____

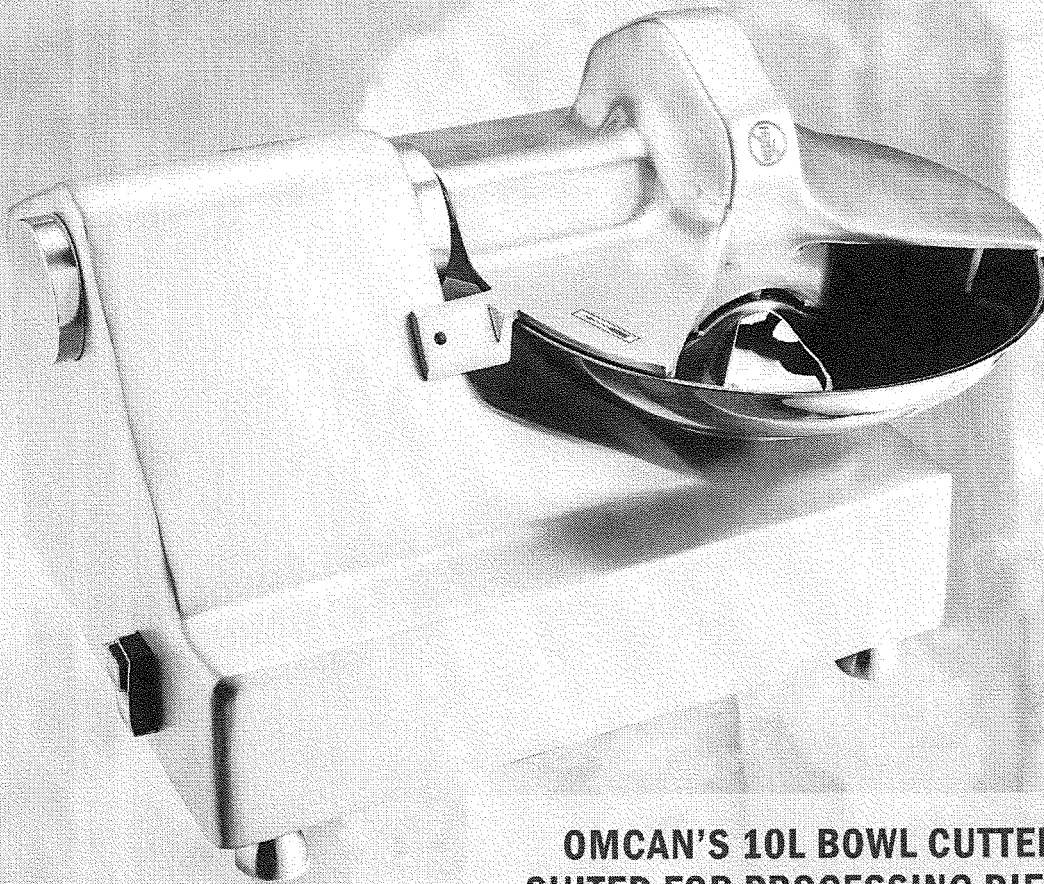


FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

10L BOWL CUTTER

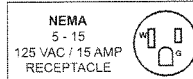
Items: 47191 | Model: FP-CN-0010



OMCAN'S 10L BOWL CUTTER IS IDEALLY SUITED FOR PROCESSING DIFFERENT KINDS OF ROOTS, STEMS, LEAVES AND VEGETABLES INTO PASTE SPEEDILY AND EFFECTIVELY.



WARRANTY
PARTS AND LABOR



Authorized Dealer

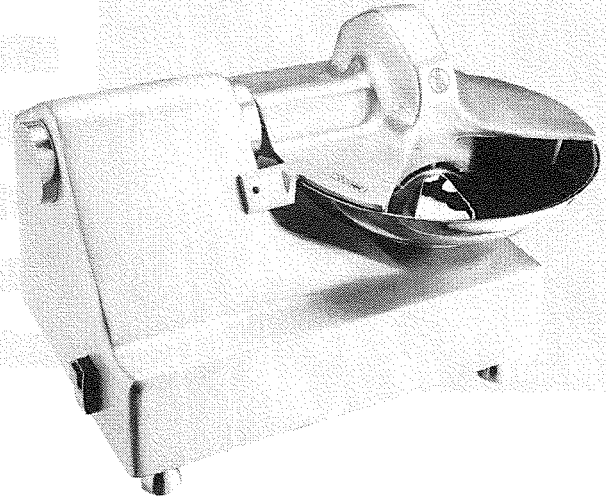
FOOD EQUIPMENT

BOWL CUTTERS

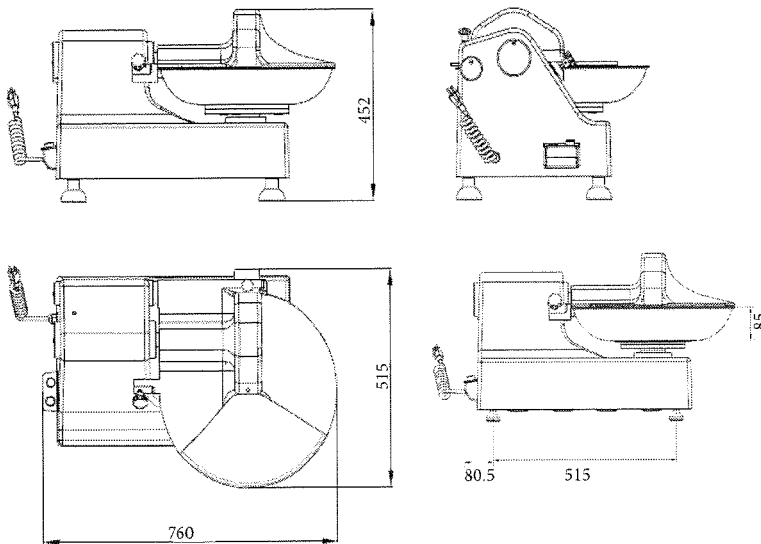


TECHNICAL SPECIFICATIONS

Item	47191
Model	FP-CN-0010
Capacity	10L / 10.57 QT (Min. of 2 kg of food)
Working Capacity	218 kg/h
Electrical	110V / 60Hz / 1 Ph
Power	1 HP / 0.75 kW
RPM	1450 RPM
Bowl Dimensions (Dia x Depth)	18.1" x 3.3"
Net Weight	110.2 lbs 50 kg
Gross Weight	144.4 lbs 65.5 kg
Dimensions (DWH)	30" x 20.3" x 17.8"
Gross Dimensions	33.6" x 23.7" x 23.7"



TECHNICAL DRAWINGS & DIMENSIONS



*measurements in diagrams are in mm

FEATURES:

- Can process different kinds of roots, stems, leaves and vegetables into paste speedily and effectively
- Ability to mix different kinds of stuffings evenly, which is ideal equipment for processing dumpling and buns
- Processes food and high-speed rotating blades-unit to do relative motion, and differential rotary cut the food into paste
- Blades are sharp, rable, and sophisticated, which ensures good cutting efficiency,
- Slight temperature lifting and short cutting time, which improves the emulsification, the elastic, the smooth and yield of stuffings
- Features good waterproof properties, safety, reliability, long service life, low noise, simple operation and easy maintenance

OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



2017E&OE



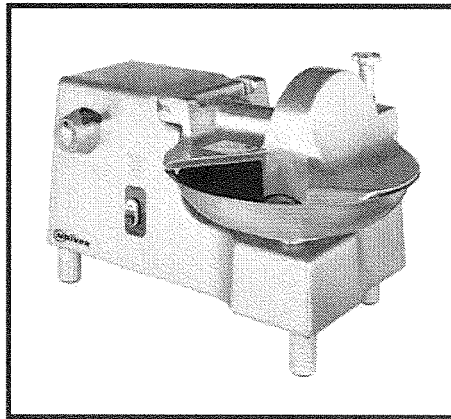
WE RAISE THE BAR. WE SET THE STANDARD.

Project

Item Number

Quantity

BC18



Bowl Cutter with 18" Bowl and #12 PTO Hub

Model:

➤ BC18: 18" (45.7cm) BOWL CUTTER



Features:

- Perfect for pulled pork, parsley, root vegetables, meat, cheese, breads, spreads, dips and salads
- 1hp motor
- 18" (45.7cm) stainless steel bowl rotates at 22 rpm
- Cutlery grade stainless steel twin blades make 3768 cuts per minute
- Polished and anodized aluminum body
- Simple operation with illuminated momentary start/stop push button
- Bowl cover interlock prevents unit from running when cover is not locked and closed
- Bowl sensing switch prevents operation without bowl present
- Built in #12 PTO (power take-off) hub for use with optional PTO attachments

Standard Accessories:

- 18" (45.7cm) 304 stainless steel bowl
- Twin cutlery grade knives
- #12 PTO hub

Optional Accessories:

- Plastic cover
- VS9 vegetable slicer
- VS9H shredder
- ALMFC12 meat and food grinder

Warranty:

- One year, on-site parts and labor

Bowl Cutter

Univex Corporation



Univex Corporation
www.Univexcorp.com

3 Old Rockingham Rd
Salem, NH 03079
United States of America

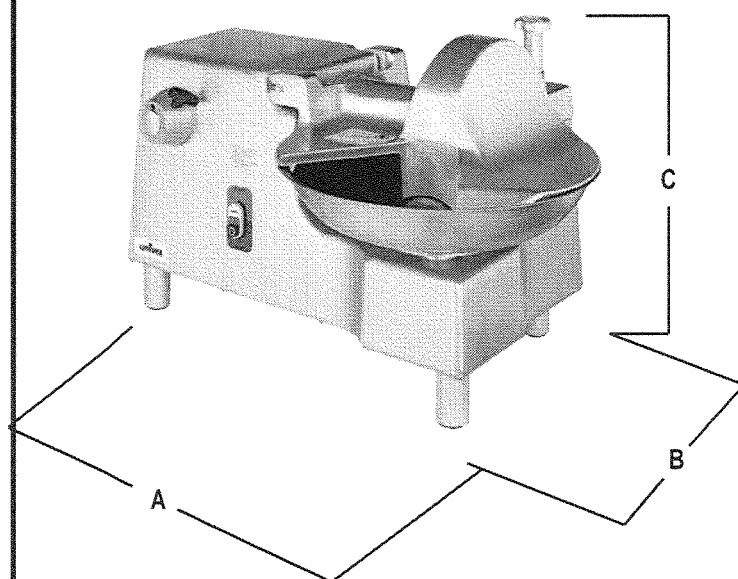
TEL: (800)258-6358
INTL TEL: (603)893-6191
FAX: (800)356-5614
INTL FAX: (603)893-1249



WE RAISE THE BAR. WE SET THE STANDARD.

Bowl Cutter

BC18



A: Width
34.5" (876mm)

B: Depth
23.5" (597mm)

C: Height
21" (533mm)
Height with cover open
37.5" (953mm)

Drive: Knife shaft, ball bearing mounted, driven at 1750 rpm by eight ribbed poly "V" belt

Bowl: 18" (45.7cm) diameter, polished, die drawn, 304 stainless steel, driven at 22 rpm

Switch: Momentary contact stop and start push button. Two pole contactor provides no voltage release protection. Pilot light and protective boot

Knife Blades: Cutlery grade stainless steel, 3768 cuts per minute

PTO Hub: Industry standard #12 PTO hub running at 269 rpm

Housing and Bowl Cover: Cast aluminum, polished and anodized

Motor: Capacitor start

Max Volume 8 Liters

NEMA #: 5-15-P

Electrical Information (60Hz)

	Voltage	Phase	hp(kW)	Amps
Standard Voltage	115	1	1.00 (0.75)	9.0
Optional Voltage	208-230	1	1.00 (0.75)	4.98-4.50

Shipping Information

Net Weight	Shipping Weight	Overall Dimensions
151 lbs. (68.5Kg)	186 lbs. (84.4Kg)	28" (71.1cm) H x 39" (99.1cm) W x 32" (81.3cm) D



Univex Corporation
www.Univexcorp.com

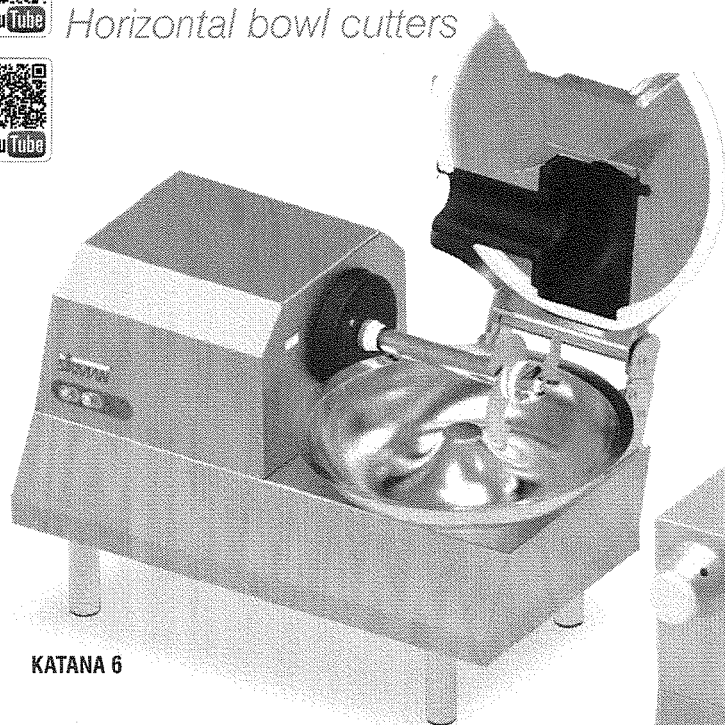
3 Old Rockingham Rd
Salem, NH 03079
United States of America

TEL: (800)258-6358
INTL TEL: (603)893-6191
FAX: (800)356-5614
INTL FAX: (603)893-1249



KATANA 6 - KATANA 12 PTO - KATANA 20 VV

Horizontal bowl cutters



KATANA 6



KATANA 12 PTO

- Designed for high volume production, the Katana series provides homogeneous product texture
 - Continuous feed of meats, cheese, salads, dips, spreads, breads and emulsified sausage batters
 - Stainless steel AISI 304 construction, for durable long life
 - Cutlery grade 3-blade hub to efficiently decrease processing time for faster results, 5000 cuts per minute
 - 3-blade Hub driven by powerful ventilated asynchronous motor at 1680 rpm
 - Removable bowl cover, 3-blade hub and bowl without tools, for easy cleaning and thorough sanitation.
 - Maximum protection against liquid infiltration on the shaft
 - 3 5/8" s/steel legs with rubber feet
 - Bowl cover safety interlock
 - Thermal overload motor protection
 - ON/OFF s/steel keypad, IP 67 waterproof.
- No voltage release

KATANA 12 PTO

- comes standard with PTO hub

Optional

Triple serrated blades hub
Triple unsharpened blades hub
Set of 4 - 28" tall s/steel legs and casters

Specifications

Construction:

Electrical Katana 6:

Electrical Katana 12:

Electrical Katana 20:

Plug & Cord:

Controls:

Stainless steel body

120V AC, 60Hz, single-phase, 6.8A - 1 HP

120V AC, 60Hz, single-phase, 12.6A - 2 HP

220V AC, 60Hz, single-phase, 7A - 3.25 HP

Attached plug, flexible, 3 wire SJT 16 AWG, 6' long cord.

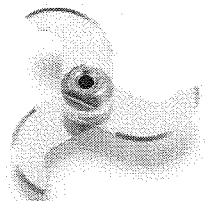
ON/OFF stainless steel keypad. IP 67 waterproof.

No voltage release.

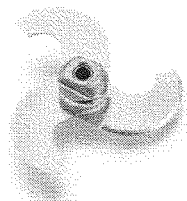


Certified to UL Standard 763 and NSF Standard 08
Certified to CSA Standard C22.2

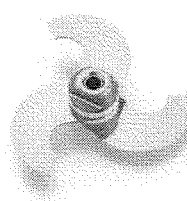
Food processors



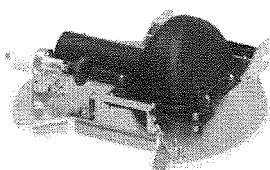
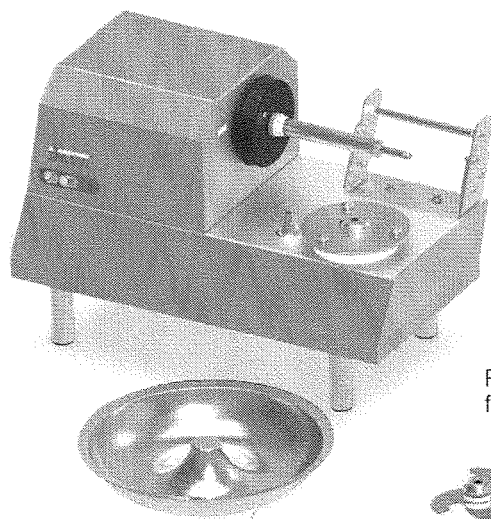
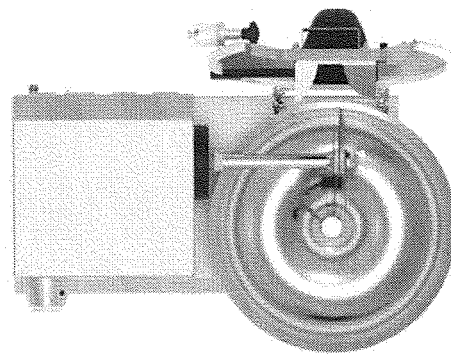
STANDARD
Hub with 3 blades



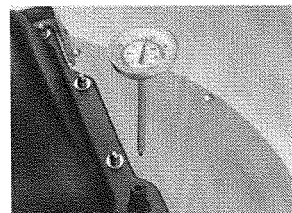
OPTIONAL
Hub with 3 serrated blades



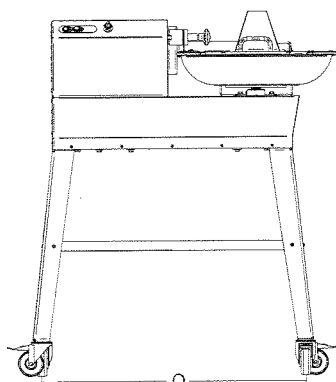
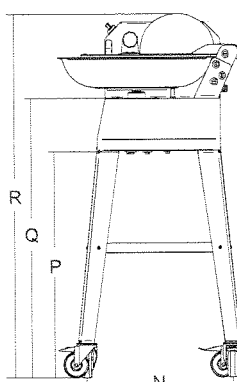
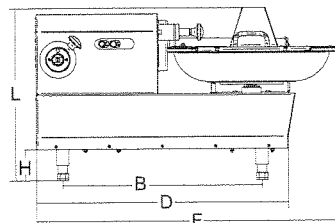
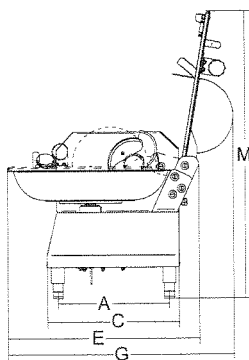
OPTIONAL
Hub with 3 unsharpened blades



Removable bowl cover, 3-blade hub and bowl without tools,
for easy cleaning and thorough sanitation



Optional thermometer on lid



	Power	Power source	Bowl capacity	3-blade hub rotation	A	B	C	D	E	F	G	H	L	M	N	O	P	Q	R	Net weight	Shipping	Gross weight
	watt/Hp		lb	r.p.m.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
KATANA 6	750/1	120V AC - 60HZ - 6.8A	10	1.680	11 ^{3/4"}	21 ^{1/4"}	14"	28"	20 ^{1/2"}	32 ^{5/4"}	23"	3 ^{5/8"}	18 ^{5/8"}	30"	16 ^{3/4"}	30 ^{1/2"}	28"	34"	42 ^{7/8"}	134	32" x 48" x 34"	220
KATANA 12 PTO	1400/2	120V AC - 60HZ - 12.6A	20	1.680	13 ^{3/16"}	23 ^{5/8"}	15 ^{1/2"}	29 ^{3/16"}	23 ^{1/8"}	35 ^{1/4"}	26 ^{3/4"}	3 ^{5/8"}	20"	33 ^{1/2"}	18 ^{3/8"}	33"	28"	34 ^{3/8"}	44 ^{15/16"}	156	32" x 48" x 34"	240
KATANA 20 VV	2387/3.25	220V AC - 60HZ - 7A	33	600/2.600	15 ^{23/64"}	25 ^{15/32"}	17 ^{23/32"}	32 ^{9/32"}	27 ^{9/16"}	39 ^{7/8"}	32 ^{23/64"}	3 ^{5/8"}	19 ^{1/164"}	37 ^{15/64"}	20 ^{33/64"}	34 ^{7/8"}	28"	34 ^{49/64"}	46 ^{13/16"}	203	39 ^{5/8"} x 47 ^{1/4"} x 31 ^{1/2"}	287



SIRMAN USA, Inc. 9490 Franklin Avenue Franklin Park, IL 60131 U.S.A.

Phone: +1 847-288-9500
Toll free: 866-643-6872

sirmanusa@sirman.com
www.sirman.com