

**CITY OF NEWTON  
PURCHASING DEPARTMENT**

***CONTRACT FOR THE NEWTON PUBLIC SCHOOLS***

***PROJECT MANUAL:***

**SUPPLY AND DELIVER KITCHEN EQUIPMENT  
TO NEWTON PUBLIC SCHOOLS**

***INVITATION FOR BID #23-63***

**Bid Opening Date: February 2, 2023 at 10:30 a.m.**

**JANUARY 2023**

**Ruthanne Fuller, Mayor**

**CITY OF NEWTON**  
**PURCHASING DEPARTMENT**  
**INVITATION FOR BID #23-63**

The Newton Public Schools (NPS), through the City of Newton (City), invites sealed bids in accordance with M.G.L. c.30B from Contractors for:

**SUPPLY AND DELIVER KITCHEN EQUIPMENT TO NEWTON PUBLIC SCHOOLS**

Bids will be received until: **10:30 a.m., Thursday, February 2, 2023**  
at the Purchasing Department, Room 108, Newton City Hall, 1000 Commonwealth Avenue, Newton, MA 02459. Bids will not be accepted nor may submitted bids be corrected, modified or withdrawn after the deadline for bids. Following the deadline for bids, all bids received within the time specified will be publicly opened and read aloud.

Contract Documents will be available online at [www.newtonma.gov/bids](http://www.newtonma.gov/bids) or for pickup at Newton City Hall, Room 108, Purchasing Department, 1000 Commonwealth Avenue, Newton Centre, MA 02459 after **10:00 a.m. on Thursday, January 19, 2023**.

There will be no charge for contract documents.

Bid surety is **not** required with this bid.

Multiple awards may be made to the lowest, responsive, and responsible bidder(s) based on line item totals.

This Invitation For Bid (IFB) is soliciting bids for various kitchen equipment to be delivered to approximately 23 Newton Public School (NPS) buildings.

The City will award, by line item, up to as many contracts needed to the lowest bidder(s) based on the total price of each item. Bidders may submit bids for one or all items.

The dollar value of the contract may be increased by an amount up to twenty five percent (25%) of the contract total in accordance with M.G.L. c. 30B, §13.

All bids must be submitted in the manner and form prescribed by this IFB which controls award(s) of the contract. All bids are subject to the provisions of M.G.L. Chapter 30B. F.O.B.

All bids shall be submitted as **one (1) ORIGINAL and one (1) COPY. Please ensure that you use the Excel Item Spreadsheet (Item Spreadsheet) issued with this IFB to submit your bid pricing. Enter your unit prices and product information on the Item Spreadsheet and once completed submit the paper copy with your bid to the City of Newton. AFTER the bid opening, an electronic file must be sent to School Purchasing at [purchasing@newton.k12.ma.us](mailto:purchasing@newton.k12.ma.us).**

**This will be a one-time purchase by line item. Contractor(s) will receive a purchase order for the items that are awarded them.**

All City bids are available on the City's web site at [www.newtonma.gov/bids](http://www.newtonma.gov/bids). It is the sole responsibility of the contractor downloading these bids to ensure they have received any and all addenda prior to the bid opening. Addenda will be available online within the original bid document as well as a separate file. If you download bids from the internet site and would like to make it known that your company has done so, you may fax the Purchasing Department (617) 796-1227 or email to [purchasing@newtonma.gov](mailto:purchasing@newtonma.gov) with your NAME, ADDRESS, PHONE, FAX AND INVITATION FOR BID NUMBER.

The City will reject any and all bids in accordance with the above referenced General Laws. In addition, the City reserves the right to waive minor informalities in any or all bids, or to reject any or all bids (in whole or in part) if it be in the public interest to do so.

In the event that any person wishes to attend a bid opening or pre-bid meeting, accessible and reasonable accommodations will be provided to persons requiring assistance. If you need a reasonable accommodation, please contact the city of Newton's ADA Coordinator, Jini Fairley, at least two business days in advance of the meeting: [jfairley@newtonma.gov](mailto:jfairley@newtonma.gov) or (617) 796-1253. For Telecommunications Relay Service, please dial 711.

CITY OF NEWTON

A handwritten signature in black ink that reads "Nicholas Read". The signature is written in a cursive, slightly slanted style.

Nicholas Read  
*Chief Procurement Officer*  
January 19, 2023

**CITY OF NEWTON**  
**DEPARTMENT OF PURCHASING**  
**INSTRUCTIONS TO BIDDERS**

**ARTICLE 1 - BIDDER'S REPRESENTATION**

- 1.1 Each General Bidder (hereinafter called the "Bidder") by making a bid (hereinafter called "bid") represents that the Bidder has read and understands the Contract Documents and the bid is made in accordance therewith.
- 1.2 Failure to so examine the Contract Documents will not relieve any Bidder from any obligation under the bid as submitted.

**ARTICLE 2 - REQUEST FOR INTERPRETATION**

- 2.1 Bidders shall promptly notify the City of any ambiguity, inconsistency, or error which they may discover upon examination of the Contract Documents, the site, and local conditions.
- 2.2 Bidders requiring clarification or interpretation of the Contract Documents shall make a written request to the *Chief Procurement Officer*, at [purchasing@newtonma.gov](mailto:purchasing@newtonma.gov) or via facsimile (617) 796-1227. The City will only answer such requests if received by **Friday, January 27, 2023** at 12:00 noon.
- 2.3 Interpretation, correction, or change in the Contract Documents will be made by addendum which will become part of the Contract Documents. The City will not be held accountable for any oral communication.
- 2.4 Addenda will be emailed to every individual or firm on record as having taken a set of Contract Documents.
- 2.5 Copies of addenda will be made available for inspection at the location listed in the Invitation for Bids where Contract Documents are on file, in addition to being available online at [www.newtonma.gov/bids](http://www.newtonma.gov/bids).
- 2.6 Bidders or proposers contacting ANY CITY EMPLOYEE regarding an Invitation for Bid (IFB) or a Request for Proposal (RFP), outside of the Purchasing Department, once an IFB or RFP has been released, may be disqualified from the procurement process.
- 2.7 Bidders downloading information off the internet web site are solely responsible for obtaining any addenda prior to the bid opening. If the bidder makes itself known to the Purchasing Department, at [purchasing@newtonma.gov](mailto:purchasing@newtonma.gov) or via facsimile (617) 796-1227, it shall be placed on the bidder's list. Bidders must provide the Purchasing Department with their company's name, street address, city, state, zip, phone, fax, email address and **INVITATION FOR BID #23-63.**

**ARTICLE 3 - MBE PARTICIPATION**

- 3.1 Notice is hereby given that the Mayor's Affirmative Action Plan for the City of Newton in effect at the time of this solicitation is applicable to all construction contracts in excess of \$10,000.00.
- 3.2 Notice is hereby given that the City of Newton Minority/Women Business Enterprise Plan and the Supplemental Equal Employment Opportunity Anti-Discrimination and Affirmative Action Program in effect at the time of this solicitation are applicable to all City contracts for goods and services in excess of \$50,000.00.
- 3.3 Copies of the Plans and Program referred to in Sections 3.1 and 3.2 are available at: [www.newtonma.gov/purchasing](http://www.newtonma.gov/purchasing).

## ARTICLE 4 - PREPARATION AND SUBMISSION OF BIDS

- 4.1 Bids shall be submitted on the “Bid Form #23-63,” attached.
- 4.2 All entries on the Bid Form shall be made by typewriter or in ink.
- 4.3 Where so indicated on the Bid Form, sums shall be expressed in both words and figures. Where there is a discrepancy between the bid sum expressed in words and the bid sum expressed in figures, the words shall control.
- 4.4 In the event that Newton City Hall is closed on the date or at the time that bids are due, the date and time for receipt of bids shall be on the next business day following that the Newton City Hall is open.
- 4.5 The Bid, including the bid deposit shall be enclosed in a sealed envelope with the following plainly marked on the outside:

GENERAL BID: #23-63 SUPPLY AND DELIVER KITCHEN EQUIPMENT to NPS

BIDDER’S NAME, BUSINESS ADDRESS, AND PHONE NUMBER

- 4.6 Date and time for receipt of bids is set forth in the IFB.
- 4.7 Timely delivery of a bid at the location designated shall be the full responsibility of the Bidder. In the event that Newton City Hall is closed on the date or at the time that bids are due, the date and time for receipt of bids shall be on the next business day following that the Newton City Hall is open.
- 4.8 Bids shall be submitted with one (1) **original** and one (1) **copy**. **Additionally, one (1) electronic copy of the Item Spreadsheet should be emailed to School Purchasing at [purchasing@newton.k12.ma.us](mailto:purchasing@newton.k12.ma.us) AFTER the bid opening.**
- 4.9 Massachusetts law requires all employees who work on Massachusetts public works construction sites must have no Less than 10 hours of OSHA-approved safety and health training. See M.G.L. c.30, §39M( c), M.G.L. c.30, §39S(a)(1), M.G.L. c.149, §44E(2) & M.G.L. c.149, §44F(2).
  - 1. This requirement will apply to any general bid or sub bid submitted.
  - 2. This law directs the Massachusetts Attorney General to restrain the award of construction contracts to any contractor who is in violation to this requirement and to restrain the performance of these contracts by non-complying contractors.
  - 3. The contractor and all subcontractors on this project must certify on the Bid Form compliance with the applicable requirement. Non-compliance with this law will disqualify the bidder.

## ARTICLE 5 - ALTERNATES

- 5.1 Each Bidder shall acknowledge alternates (if any) on the Bid Form.
- 5.2 In the event an alternate does not involve a change in the amount of the base bid, the Bidder shall so indicated by writing “No Change”, or “N/C” or “0” in the space provided for that alternate.
- 5.3 Bidders shall enter on the Bid Form a single amount for each alternate which shall consist of the amount for work performed by the Contractor.
- 5.4 The low Bidder will be determined on the basis of the sum of the base bid and the accepted alternates.

## ARTICLE 6 - WITHDRAWAL OF BIDS

- 6.1 Any bid may be withdrawn prior to the time designated for receipt of bids on written or telegraphic request. Telegraphic withdrawal of bids must be confirmed over the Bidder’s signature by written notice postmarked on or before the date and time set for receipt of bids.
- 6.2 Withdrawn bids may be resubmitted up to the time designated for the receipt of bids. No bids may be withdrawn within sixty days, Saturdays, Sundays and legal holidays excluded, after the opening of the bids.

## ARTICLE 7 - CONTRACT AWARD

- 7.1 The City is soliciting prices for items set forth in Bid Form #23-63 attached hereto. Items will be awarded by line item. The City will accept bids for as few as one or as many as all of the items in this IFB. Accordingly, multiple awards may occur under this IFB. Contracts will be awarded within sixty (60) days, Saturdays, Sundays, and legal holidays excluded, after the opening of bids.
- 7.2 The City reserves the right to waive any informalities in or to reject any or all Bids if it be in the public interest to do so.
- 7.3 The City reserves the right to reject any bidder who has failed to pay any local taxes, fees, assessments, betterments, or any other municipal charge, unless the bidder has a pending abatement application or has entered into a payment agreement with the collector-treasurer.
- 7.4 As used herein, the term “lowest responsive and responsible Bidder” shall mean the Bidder (1) whose bid is the lowest of those bidders possessing the skill, ability and integrity necessary for the faithful performance of the work; (2) who has met all the requirements of the invitation for bids; (3) who shall certify that he is able to furnish labor that can work in harmony with all other elements of labor employed or to be employed in the work; (4) who, where the provisions of section eight B of chapter twenty-nine apply, shall have been determined to be qualified thereunder.
- 7.5 Subsequent to the award and within five (5) days, Saturday, Sundays and legal holidays excluded, after the prescribed forms are presented for signature, the successful Bidder shall execute and deliver to the City a contract in the form included in the Contract Documents in such number of counterparts as the City may require.
- 7.6 In the event that the City receives low bids in identical amount from two or more responsive and responsible Bidders, the City shall select the successful Bidder by a blind selection process such as flipping a coin or drawing names from a hat. The low Bidders who are under consideration will be invited to attend and observe the selection process.

## ARTICLE 8 - TAXES

- 8.1 The Bidder shall not include in this bid any tax imposed upon the sale or rental of tangible personal property in this Commonwealth, such as any and all building materials, supplies, services and equipment required to complete the work.
- 8.2 The City is exempt from payment of the Massachusetts Sales Tax, and the Bidder shall not include any sales tax on its bid. The City’s exemption Number is E-046-001-404.

## ARTICLE 9 – PROPRIETARY SPECIFICATIONS

- 9.1 The City may have used a proprietary specification to describe the supply for which is soliciting bids. Such specifications are permitted under M.G.L. c. 30B, §14, provided that the Chief Procurement Officer has prepared a written statement that no other manner of description suffices and the justification therefor.
- 9.2 The required determination and justification have been duly prepared, and a copy may be requested in accordance with the Massachusetts Public Records Law, M.G.L. c. 66, §10.

**END OF SECTION**

**CITY OF NEWTON**  
**DEPARTMENT OF PURCHASING**

**BID FORM #23-63**

- A. The undersigned proposes to furnish all labor, materials, tools, equipment, transportation, and supervision required to perform all work in accordance with the Project Manual prepared by the City entitled:

**SUPPLY AND DELIVER KITCHEN EQUIPMENT TO NEWTON  
PUBLIC SCHOOLS**

- B. This bid includes addenda number(s) \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_.
- C. The bidder's price(s) are set forth in the attached Item Spreadsheet \* and are incorporated herein by reference.

**SUPPLY & DELIVER KITCHEN EQUIPMENT TO NEWTON PUBLIC SCHOOLS**

**\*Attached Item Spreadsheet issued herewith sets forth examples of the items requested in this IFB. Bidders may submit a bid for an alternate item for any of the items. However, if an alternate item is being proposed, the bidder shall so indicate by providing a full description of the proposed substitute as well as provide data sheets, catalog cuts, performance and test data, and any other information which will support or otherwise prove equality, such proof rests entirely with the bidder. If the alternate product information is not provided at the time of the bid the bidder may be deemed non-responsive.**

The quantities listed on the Item Spreadsheet are the City's best estimate based on prior experience, Quantities may be more or less than those stated. Whatever the actual quantity, the prices per item shall be that set forth in the Item Spreadsheet.

**IMPORTANT: Award will be made to the lowest responsive and responsible bidders by line item for the models selected by the City.**

**COMPANY NAME** \_\_\_\_\_

- D. Prompt Payment Discounts. Bidders are encouraged to offer discounts in exchange for an expedited payment. Payments may be issued earlier than the general goal of within 30 days of receipt of the invoice only when in exchange for discounted prices. Discounts will not be considered in determining the lowest responsible bidders.

Prompt Payment Discount \_\_\_\_\_ % \_\_\_\_\_ Days  
Prompt Payment Discount \_\_\_\_\_ % \_\_\_\_\_ Days  
Prompt Payment Discount \_\_\_\_\_ % \_\_\_\_\_ Days

- E. The undersigned has completed and submits herewith the following documents:

Signed Bid Form, 2 pages  
Item Spreadsheet, 1 Page  
Bidder's Qualifications and References Form, 2 pages  
Certificate of Non-Collusion, 1 page  
Certification of Tax Compliance, 1 page  
Certificate of Foreign Corporation (if applicable), 1 page  
Debarment Letter, 1 page  
IRS W-9 Form, 1 page  
Business Category Information Form, 1 page

- F. The undersigned agrees that, if selected as general contractor, s/he will within five days (Saturdays, Sundays and legal holidays excluded) after presentation thereof by the City, execute a contract in accordance with the terms of this bid.

The undersigned hereby certifies that it will comply fully with all laws and regulations applicable to awards made subject to M.G.L. c.30B.

The undersigned further certifies under the penalties of perjury that this bid has been made and submitted in good faith and without collusion or fraud with any other person. As used in this section the word "person" shall mean any natural person, business, partnership, corporation, union, committee, club or other organization, entity, or group of individuals. The undersigned further certifies under penalty of perjury that the said undersigned is not presently debarred from public contracting or subcontracting in the Commonwealth under the provisions of M.G.L. c.29, §29F or any other applicable debarment provisions of any other chapter of the General Laws or any rule or regulation promulgated thereunder.

Date \_\_\_\_\_

\_\_\_\_\_  
(Name of General Bidder)

BY: \_\_\_\_\_

\_\_\_\_\_  
(Printed Name and Title of Signatory)

\_\_\_\_\_  
(Business Address)

\_\_\_\_\_  
(City, State Zip)

\_\_\_\_\_  
(Telephone)

\_\_\_\_\_  
(FAX)

\_\_\_\_\_  
(E-mail Address)

**NOTE:** If the bidder is a corporation, indicate state of incorporation under signature, and affix corporate seal; if a partnership, give full names and residential addresses of all partners; if an individual, give residential address if different from business address; and, if operating as a d/b/a give full legal identity. Attach additional pages as necessary.

**END OF SECTION**



**CITY OF NEWTON**

**BIDDER'S QUALIFICATIONS AND REFERENCES FORM**

All questions must be answered, and the data given must be clear and comprehensive. Please type or print legibly. If necessary, add additional sheet for starred items. This information will be utilized by the City for purposes of determining bidder responsiveness and responsibility with regard to the requirements and specifications of the Contract.

- 1. FIRM NAME: \_\_\_\_\_
- 2. WHEN ORGANIZED: \_\_\_\_\_
- 3. INCORPORATED? \_\_\_\_\_ YES \_\_\_\_\_ NO DATE AND STATE OF INCORPORATION: \_\_\_\_\_
- 4. IS YOUR BUSINESS A **MBE**? \_\_\_\_\_ YES \_\_\_\_\_ NO **WBE**? \_\_\_\_\_ YES \_\_\_\_\_ NO or **MWBE**? \_\_\_\_\_ YES \_\_\_\_\_ NO
- \* 5. LIST ALL CONTRACTS CURRENTLY ON HAND, SHOWING CONTRACT AMOUNT AND ANTICIPATED DATE OF COMPLETION:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- \* 6. HAVE YOU EVER FAILED TO COMPLETE A CONTRACT AWARDED TO YOU?  
\_\_\_\_\_ YES \_\_\_\_\_ NO  
IF YES, WHERE AND WHY?  
\_\_\_\_\_  
\_\_\_\_\_
- \* 7. HAVE YOU EVER DEFAULTED ON A CONTRACT? \_\_\_\_\_ YES \_\_\_\_\_ NO  
IF YES, PROVIDE DETAILS.  
\_\_\_\_\_  
\_\_\_\_\_
- \* 8. LIST YOUR VEHICLES/EQUIPMENT AVAILABLE FOR THIS CONTRACT:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- \* 9. IN THE SPACES FOLLOWING, PROVIDE INFORMATION REGARDING CONTRACTS COMPLETED BY YOUR FIRM SIMILAR IN NATURE TO THE PROJECT BEING BID. A MINIMUM OF FOUR (4) CONTRACTS SHALL BE LISTED. PUBLICLY BID CONTRACTS ARE PREFERRED, BUT NOT MANDATORY.  
  
PROJECT \_\_\_\_\_ NAME: \_\_\_\_\_  
OWNER: \_\_\_\_\_  
CITY/STATE: \_\_\_\_\_

DOLLAR AMOUNT: \$ \_\_\_\_\_ DATE COMPLETED: \_\_\_\_\_  
PUBLICLY BID? \_\_\_\_\_ YES \_\_\_\_\_ NO  
TYPE OF WORK?: \_\_\_\_\_  
CONTACT PERSON: \_\_\_\_\_ TELEPHONE #: \_\_\_\_\_

CONTACT PERSON'S RELATION TO PROJECT?: \_\_\_\_\_  
(i.e., contract manager, purchasing agent, etc.)

PROJECT NAME: \_\_\_\_\_  
OWNER: \_\_\_\_\_  
CITY/STATE: \_\_\_\_\_  
DOLLAR AMOUNT: \$ \_\_\_\_\_ DATE COMPLETED: \_\_\_\_\_  
PUBLICLY BID? \_\_\_\_\_ YES \_\_\_\_\_ NO  
TYPE OF WORK?: \_\_\_\_\_

CONTACT PERSON: \_\_\_\_\_ TELEPHONE #: ( )  
CONTACT PERSON'S RELATION TO PROJECT?: \_\_\_\_\_  
(i.e., contract manager, purchasing agent, etc.)

PROJECT NAME: \_\_\_\_\_  
OWNER: \_\_\_\_\_  
CITY/STATE: \_\_\_\_\_  
DOLLAR AMOUNT: \$ \_\_\_\_\_ DATE COMPLETED: \_\_\_\_\_  
PUBLICLY BID? \_\_\_\_\_ YES \_\_\_\_\_ NO  
TYPE OF WORK?: \_\_\_\_\_

CONTACT PERSON: \_\_\_\_\_ TELEPHONE #: ( )  
CONTACT PERSON'S RELATION TO PROJECT?: \_\_\_\_\_  
(i.e., contract manager, purchasing agent, etc.)

PROJECT NAME: \_\_\_\_\_  
OWNER: \_\_\_\_\_  
CITY/STATE: \_\_\_\_\_  
DOLLAR AMOUNT: \$ \_\_\_\_\_ DATE COMPLETED: \_\_\_\_\_  
PUBLICLY BID? \_\_\_\_\_ YES \_\_\_\_\_ NO  
TYPE OF WORK?: \_\_\_\_\_

CONTACT PERSON: \_\_\_\_\_ TELEPHONE #: ( )  
CONTACT PERSON'S RELATION TO PROJECT?: \_\_\_\_\_  
(i.e., contract manager, purchasing agent, etc.)

10. The undersigned certifies that the information contained herein is complete and accurate and hereby authorizes and requests any person, firm, or corporation to furnish any information requested by the City in verification of the recitals comprising this statement of Bidder's qualifications and experience.

DATE: \_\_\_\_\_ BIDDER: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

PRINTED NAME: \_\_\_\_\_ TITLE: \_\_\_\_\_

## CERTIFICATE OF NON-COLLUSION

The undersigned certifies under penalties of perjury that this bid or proposal has been made and submitted in good faith and submitted in good faith and without collusion or fraud with any other person. As used in this certification, the word “person” shall mean any natural person, business, partnership, corporation, union, committee club, or other organization, entity, or group or individuals.

\_\_\_\_\_  
(Signature of individual)

\_\_\_\_\_  
Name of Business

**CERTIFICATION OF TAX COMPLIANCE\*\***

Pursuant to M.G.L. c.62C, §49A and requirements of the City, the undersigned acting on behalf of the Contractor certifies under the penalties of perjury that the Contractor is in compliance with all laws of the Commonwealth relating to taxes including payment of all local taxes, fees, assessments, betterments and any other local or municipal charges (unless the Contractor has a pending abatement application or has entered into a payment agreement with the entity to which such charges were owed), reporting of employees and contractors, and withholding and remitting child support.\*

\_\_\_\_\_  
Signature of Individual (Mandatory)

\_\_\_\_\_  
\*\*\* Contractor's Social Security Number  
or Federal Identification Number

Print Name: \_\_\_\_\_

Date: \_\_\_\_\_

\_\_\_\_\_  
Corporate Name

By: \_\_\_\_\_  
Corporate Officer  
(Mandatory, if applicable)

Date: \_\_\_\_\_

Print Officer Name: \_\_\_\_\_

\* The provision in this Certification relating to child support applies only when the Contractor is an individual.

\*\* Approval of a contract or other agreement will not be granted until the City receives a signed copy of this Certification.

\*\*\* Your social security number may be furnished to the Massachusetts Department of Revenue to determine whether you have met tax filing or tax payment obligations. Providers who fail to correct their non-filing or delinquency will not have a contract or other agreement issued, renewed, or extended.

## CERTIFICATE OF FOREIGN CORPORATION

The undersigned hereby certifies that it has been duly established, organized, or chartered as a corporation under the laws of:

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**(Jurisdiction)**

**The undersigned further certifies that it has complied with the requirements of M.G.L. c. 30, §39L (if applicable) and with the requirements of M.G.L. c. 156D, §15.03 relative to the registration and operation of foreign corporations within the Commonwealth of Massachusetts.**

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**Name of person signing proposal**

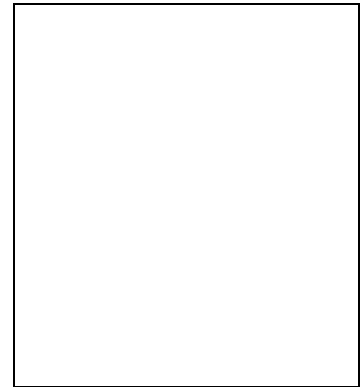
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**Signature of person signing proposal**

---

**Name of Business (Please Print or Type)**

*Affix Corporate Seal here*





## Request for Taxpayer Identification Number and Certification

**Give form to the  
requester. Do not  
send to the IRS.**

Print or type See Specific instructions on page 2.	Name (as shown on your income tax return)	
	Business name, if different from above	
	Check appropriate box: <input type="checkbox"/> Individual/Sole proprietor <input type="checkbox"/> Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Limited liability company. Enter the tax classification (D=disregarded entity, C=corporation, P=partnership) ▶ ..... <input type="checkbox"/> Other (see instructions) ▶	
	Address (number, street, and apt)	Requester's name and address (optional)
	City, state, and ZIP code	
List account number(s) here (optional)		

### Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on Line 1 to avoid backup withholding. For individuals, this is your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the Part I instructions on page 3. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN* on page 3.

**Note.** If the account is in more than one name, see the chart on page 4 for guidelines on whose number to enter.

Social security number
or
EIN

### Part II Certification

Under penalties of perjury, I certify that:

- The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me), and
- I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding, and
- I am a U.S. citizen or other U.S. person (defined below).

**Certification instructions.** You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the Certification, but you must provide your correct TIN. See the instructions on page 4.

<b>Sign Here</b>	Signature of U.S. person ▶	Date ▶	Name
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### General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

#### Purpose of Form

A person who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) to report, for example, income paid to you, real estate transactions, mortgage interest you paid, acquisition or abandonment of secured property, cancellation of debt, or contributions you made to an IRA.

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN to the person requesting it (the requester) and, when applicable, to:

- Certify that the TIN you are giving is correct (or you are waiting for a number to be issued),
- Certify that you are not subject to backup withholding, or
- Claim exemption from backup withholding if you are a U.S. exempt payee. If applicable, you are also certifying that as a U.S. person, your allocable share of any partnership income from a U.S. trade or business is not subject to the withholding tax on foreign partners' share of effectively connected income.

**Note.** If a requester gives you a form other than Form W-9 to request your TIN, you must use the requester's form if it is substantially similar to this Form W-9.

**Definition of a U.S. person.** For federal tax purposes, you are considered a U.S. person if you are:

- An individual who is a U.S. citizen or U.S. resident alien,
- A partnership, corporation, company, or association created or organized in the United States or under the laws of the United States,
- An estate (other than a foreign estate), or
- A domestic trust (as defined in Regulations section 301.7701-7).

**Special rules for partnerships.** Partnerships that conduct a trade or business in the United States are generally required to pay a withholding tax on any foreign partners' share of income from such business. Further, in certain cases where a Form W-9 has not been received, a partnership is required to presume that a partner is a foreign person, and pay the withholding tax. Therefore, if you are a U.S. person that is a partner in a partnership conducting a trade or business in the United States, provide Form W-9 to the partnership to establish your U.S. status and avoid withholding on your share of partnership income.

The person who gives Form W-9 to the partnership for purposes of establishing its U.S. status and avoiding withholding on its allocable share of net income from the partnership conducting a trade or business in the United States is in the following cases:

- The U.S. owner of a disregarded entity and not the entity,

**Business Category Information Form\***

**IFB No. 23-63**

**Supply & Deliver Kitchen Equipment to NPS**

<b>Business Type Categories*</b>	<b>Select All That Apply</b>
MBE: Minority-Owned Business Enterprise	
WBE: Women-Owned Business Enterprise	
VBE: Veteran Business Enterprise	
SDVOBE: Service-Disabled Veteran-Owned Business Enterprises	
DOBE: Disability-Owned Business Enterprise	
LGBTBE: Lesbian, Gay, Bisexual, Transgender Business Enterprise	

\*Information is being collected as part of a City initiative to open contract opportunities to underrepresented vendors.

I do not wish to complete this form.

There is no penalty for persons who do not complete this Form, and whether or not the Form is completed will not be taken into consideration in awarding a bid.

I certify that the foregoing information is true and correct.

\_\_\_\_\_  
By: \_\_\_\_\_

Date:



# CITY OF NEWTON, MASSACHUSETTS

## PURCHASING DEPARTMENT

### GENERAL TERMS AND CONDITIONS

1. The right is reserved to reject any and all bids, to waive informalities, and to make award as may be determined to be in the best interest of the City.
2. Interpretation, correction, or change in the Contract Documents will be made by Addendum which will become part of the Contract Documents. The City will not be held accountable for any oral representation that is inconsistent with the terms of the Contract Documents.
3. Addenda will be emailed to every individual or firm on record as having downloaded a set of Contract Documents. Addenda will also be posted on the City's website at [www.newtonma.gov/bids](http://www.newtonma.gov/bids). Any bidder downloading the IFB and any plans for a City bid shall email their company's information along with the IFB Number and Project Title that they downloaded. You will then be added to the bidder's list and email distribution list.
4. Prices quoted must include inside delivery to the Newton Public Schools specified on the Purchase Order.
5. No charges will be allowed for packing, crating, freight, Express or cartage unless specifically stated and included in the bid.
6. The award to the successful bidders may be cancelled if successful bidders shall fail to prosecute the work with promptness and diligence.
7. Time in connection with discount offered will be computed from the date of delivery to the City, as specified on purchase order, or from date correct invoice is received by the City, if the latter date is later than the date of delivery.
8. The successful bidders shall replace, repair or make good, without cost to the City, any defects or faults arising within one (1) year after date of acceptance of articles furnished hereunder (acceptance not to be unreasonably delayed) resulting from imperfect or defective work done or materials furnished by the Seller.
9. The Seller shall indemnify and save harmless the City and all persons acting for on behalf of it from all suits and claims against them, or any of them, arising from or occasioned by the use of any material, equipment or apparatus, or any part thereof, which infringes or is alleged to infringe on any patent rights. In case such material, equipment or apparatus, or any part thereof, in any such suit is held to constitute infringement, the Contractor, within a reasonable time, will at its expense, and as the City may elect, replace such material, equipment or apparatus with non-infringing material, equipment or apparatus, or remove the material, equipment or apparatus, and refund the sums paid therefor.
10. All bids shall be based on the quantities set forth on the attached bid sheets. These quantities shall be used as a basis for the comparison of the bid proposals. It is agreed that the quantities given in this bid are assumed solely as a basis for the comparison of the bids. While the quantities are based on the City's best estimates of the work to be performed during the term of this Contract, the City does not expressly or by implication agree that the actual amount of work will even approximately correspond herewith, and the City reserves the right to increase or diminish the amount of any class or portion of the work as it may deem necessary, without change of price per unit of quantity.
11. The successful bidders shall comply with all applicable Federal State and Local laws and regulations.
12. Purchases made by the City are exempt from Federal excise taxes and bid prices must exclude any such taxes. Tax exemption certificates will be furnished upon request.
13. If so stated in the IFB the successful bidders will be required to furnish a performance and/or a labor and material payment bond, in an amount, in a form and with a surety satisfactory to the City. The bidders shall be responsible for the cost of the bond(s).
14. If the IFB requires bid surety, this surety shall be in the form of a cash, bid bond, cashier's check, treasurer's check, or certified check on a responsible bank, payable to the City of Newton, and must be filed with the original bid in the Office of the Purchasing Agent. Failure to do so will lead to rejection of bid. The bid surety will be returned to the successful bidders within seven (7) days execution of awarded, and approval by the City of performance and/or payment bond(s). In case of default, the bid surety shall be forfeited to the City.

15. Verbal orders are not binding on the City and deliveries made or work done without formal Purchase Order or Contract are at the risk of the Seller or Contractor and may result in an unenforceable claim.
16. The Contractor shall agree to indemnify, defend and hold the City harmless from any and all claims arising out of the performance of this contract.
17. Notice is hereby given that the City of Newton Minority/Women Business Enterprise Plan dated December 1999 is applicable to all City of Newton contracts for materials and supplies. A copy of this plan may be obtained from the Purchasing Department.
18. Notice is hereby given that the City of Newton Minority Business Enterprise Plan and the Supplemental Equal Employment Opportunity Anti-discrimination and Affirmative Action Program are applicable to all City of Newton contracts in excess of \$50,000.00. A copy of these plans may be obtained from the Purchasing Department.
19. In the event that the City receives low bids in identical amount from two or more responsive and responsible Bidders, the City shall select the successful Bidder by a blind selection process such as flipping a coin or drawing names from a hat. The low Bidders who are under consideration will be invited to attend and observe the selection process.
20. Any agreement hereunder may be executed in multiple counterparts, each of which shall be deemed an original and all of which, when taken together, shall be deemed to be one and the same agreement. The agreement may be electronically signed and transmitted, which electronic signature shall be binding on the signing party.
21. Right To Know:

Any Contractor who receives an order or orders resulting from this invitation agrees to submit a Material Safety Data Sheet (MSDS) for each toxic or hazardous substance or mixture containing such substance, pursuant to M.G.L. c.111F, §§8, 9 and 10 and the regulations contained in 441 CMR §21.06 when deliveries are made. The Contractor agrees to deliver all containers properly labeled pursuant to M.G.L. c.111F, §7 and the regulations contained in 441 CMR §21.05. Failure to submit an MSDS and/or label on each container will place the Contractor in noncompliance with the purchase order. Failure to furnish MSDSs and/or labels on each container may result in civil or criminal penalties, including bid debarment and action to prevent the Contractor from selling said substances or mixtures containing said substances within the Commonwealth. All Contractors furnishing substances or mixtures subject to M.G.L. c.111F are cautioned to obtain and read the law and rules and regulations referred to above. Copies can be obtained from the State House Book Store, Secretary of State, State House, Room 117, Boston, MA 02133, (617-727-2834) for \$2.00 plus \$.65 postage.

**FAILURE TO COMPLY WITH ALL APPLICABLE TERMS AND CONDITIONS  
COULD RESULT IN THE CANCELLATION OF YOUR CONTRACT**

## CERTIFICATE OF AUTHORITY - CORPORATE

1. I hereby certify that I am the Clerk/Secretary of \_\_\_\_\_  
(insert full name of Corporation)
2. corporation, and that \_\_\_\_\_  
(insert the name of officer who signed the **contract and bonds.**)
3. is the duly elected \_\_\_\_\_  
(insert the title of the officer in line 2)
4. of said corporation, and that on \_\_\_\_\_  
(insert a date that is **ON OR BEFORE** the date the officer signed the **contract and bonds.**)

at a duly authorized meeting of the Board of Directors of said corporation, at which all the directors were present or waived notice, it was voted that

5. \_\_\_\_\_ the \_\_\_\_\_  
(insert **name** from line 2) (insert **title** from line 3)

of this corporation be and hereby is authorized to execute contracts and bonds in the name and on behalf of said corporation, and affix its Corporate Seal thereto, and such execution of any contract of obligation in this corporation's name and on its behalf, with or without the Corporate Seal, shall be valid and binding upon this corporation; and that the above vote has not been amended or rescinded and remains in full force and effect as of the date set forth below.

6. ATTEST: \_\_\_\_\_ *AFFIX CORPORATE*

(Signature of **Clerk or Secretary**)\* *SEAL HERE*

7. Name: \_\_\_\_\_  
(Please print or type name in line 6)\*

8. Date: \_\_\_\_\_  
(insert a date that is **ON OR AFTER** the date the officer signed the **contract and bonds.**)

\* The name and signature inserted in lines 6 & 7 must be that of the Clerk or Secretary of the corporation.

**SCOPE OF SERVICES**  
**NEWTON PUBLIC SCHOOLS**  
**SUPPLY AND DELIVER KITCHEN EQUIPMENT**

**1.0 Scope**

- 1.1 Newton Public Schools is accepting bids for kitchen equipment as per the Item Spreadsheet issued with this IFB. The City will accept bids for as few or as many of the items listed. Example cut sheets are included, but alternative items will be accepted for consideration.
- 1.2 All bids must be submitted in the manner and form prescribed by the specifications which control award of the contract(s). Bid items will be awarded to the lowest responsive and responsible bidder(s) based on the total by line item. Unit cost must include shipping, inside delivery, assembly (if necessary), removal (if necessary), and placement of equipment. **Installation is not being requested.**
- 1.3 Quantities specified are based on a census taken by NPS. NPS reserves the right to increase or decrease quantities to be ordered within the time limits set forth in the bid. In accordance with M.G.L. c.30B the total increase shall not exceed twenty-five percent (25%) of the total contract price. Bids must remain in effect a minimum of one hundred and twenty (120) days after the bid opening.
- 1.4 In an effort to purchase the quality of product necessary, manufacturers cut sheets are required, unless bidding on the exact product referenced within the item description and example cut sheets. You may bid on the exact item listed in the cut sheets or an alternative item based on the description.
- 1.5 **Please ensure that you use the Item Spreadsheet provided to submit your bid pricing. Enter your unit prices and product information on the Item Spreadsheet and once completed submit the paper copy with your bid to the City of Newton. AFTER the bid opening, an electronic file must be sent to School Purchasing at [purchasing@newton.k12.ma.us](mailto:purchasing@newton.k12.ma.us).**

**Any changes to the item spreadsheet other than information related to your bid response may result in your disqualification.**

- 1.6 **Please ensure that you submit all pages and mark any items you do NOT wish to bid on with the words “NO BID”.**

**2.0 Description and Quality**

- 2.1 Wherever items are specified by trade name, manufacturer, or dealer’s catalog number, or by any other reference, it shall be taken to mean the items as this described or any other item equal thereto in quality, finish, durability, compatibility, safety and serviceability for the purpose for which it is intended. If an alternate item is being proposed, the bidder shall so indicate by providing a full description of the proposed substitute as well as provide data sheets, catalog cuts, performance and test data, and any other information which will support or otherwise prove equality; such proof rests entirely with the bidder. When the bidder does not state the brand, it is understood that the offer is exactly as specified. Final decisions concerning the quality of items, other than those specifically designated, is to rest with the Newton Public Schools whose determination shall be final and conclusive. Vendors shall guarantee quality control of all goods at no additional cost to the City. Samples shall be furnished free-of-charge upon request and may be retained for future comparisons. Samples and literature must be provided within three (3) days after the request.
- 2.2 The City encourages environmentally preferable products, i.e., products or services that have a lesser or reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. This comparison may consider raw materials acquisition, production, manufacturing, packaging, distribution, reuse, operation, maintenance or disposal of the product or service: 1) emphasis on multiple environmental considerations such as recycled content, energy and water efficiency, renewable resource use and toxicity considerations rather than any single environmental feature; 2) evaluation of environmental impacts throughout the life cycle of the product which includes impacts during the manufacture, use and disposal of the product; and 3) recognition of cost and performance remain critical factors in all purchasing decisions.

All products must be latex free and nut free.

- 2.3 Material Safety Data Sheets must be forwarded to the Purchasing Department, Newton Public Schools, 100 Walnut Street, Newtonville, MA 02460 within thirty (30) days after the bid award. All products must be properly labeled with the product name, manufacturer's name, address and emergency telephone number, ingredients, cautions, warnings, hazard rating and first aid.

### 3.0 Delivery

- 3.1 All packages, cartons, or other containers must be clearly marked with a) the school designation, b) a packing slip with contents or item number from specifications, c) the number of boxes on shipment, d) the purchase order number and e) the vendor's name and order number.
- 3.2 All prices shall be F.O.B. with inside deliveries to approximately 23 schools in the Newton Public School district. Inside delivery, assembly (if necessary), removal (if necessary), and placement of equipment is required. **Installation is not being requested.**
- 3.3 All deliveries shall be made to the inside of the building and contractor is cautioned to notify their shipping contractor that adequate assistance must be provided at the point of delivery. No sidewalk deliveries will be accepted.
- 3.3 **This will be a one-time purchase by line item. Contractor(s) will receive a purchase order for the items that are awarded them.**
- 3.4 Deliveries shall be made between the hours of 8:00 a.m. and 2:00 p.m., Monday through Friday. Forty-eight (48) hours' notice of delivery is required by contacting the Purchasing Department at 617-559-9050. Newton Public Schools shall not be responsible for deliveries that cannot be made because notice was not received in time.

### 4.0 Payment

- 4.1 Invoices shall be billed to Accounts Payable, Newton Public Schools, 100 Walnut Street, Newtonville, Massachusetts 02460. Please email all invoices to [npsaccounting@newton.k12.ma.us](mailto:npsaccounting@newton.k12.ma.us)
- 4.2 Invoices must be in duplicate, by department, including the a) purchase order number, b) department name, c) item number, d) quantities, e) description, f) unit price and g) totals.

**IMPORTANT: Award(s) will be made to the lowest responsive and responsible bidder(s) based on each line item.**

**END OF SECTION**

## **CUT SHEET EXAMPLES OF KITCHEN EQUIPMENT**

Attached cut sheets are examples of the items requested in this IFB. Bidders may submit a bid for an alternate item for any of the items. However, if an alternate item is being proposed, the bidder shall so indicate by providing a full description of the proposed substitute as well as provide data sheets, catalog cuts, performance and test data, and any other information which will support or otherwise prove equality, such proof rests entirely with the bidder. If the alternate product information is not provided at the time of the bid the bidder may be deemed non-responsive.

Item #: 600FWT2448US Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Regency 24" x 48" 18-Gauge Stainless Steel Folding Work Table with Removable Undershaft

Item #600FWT2448US



### Technical Data

Length	48 Inches
Width	24 Inches
Height	30 7/8 Inches
Backsplash	Without Backsplash
Color	Silver
Features	NSF Listed With Undershaft
Gauge	18 Gauge
Shape	Rectangle
Size	24" x 48"
Stainless Steel Type	Type 430
Table Style	Undershaft
Tabletop Material	Stainless Steel
Top Shelf Capacity	300 lbs.
Type	Folding Tables
Undershaft Capacity	100 lb.

### Features

- Folding design is great for transporting to catered events, banquet halls, and food festivals
- Snap-on undershaft can be easily installed for added storage space or left off when not needed
- Rugged 18-gauge type 430 stainless steel top and undershaft
- Stainless steel hat channel for sturdy, reliable performance
- Foot caps protect floors from scuff marks and provide extra traction on slick surfaces

### Certifications



Regency Tables & Sinks



## Notes & Details

Quickly set up the serving area at any banquet hall or catered event with this Regency 24" x 48" stainless steel folding work table! Thanks to its folding design, this work table can easily be transported to remote sites. When it's time for setup, the stainless steel legs are simply locked into an upright position to give you a sturdy foundation for urns filled with piping hot coffee, chafers full of steaming fresh food, or kettles filled with your signature soups. Whether it be a workstation at a pop-up farmers market or a prep area at a food festival, this table is the perfect portable workspace solution for a variety of diverse applications.

Not only does this unit's stainless steel construction provide an industrial aesthetic that sets it apart from comparable plastic tables, but it also makes it incredibly durable to ensure long-lasting use. For added versatility, a snap-on undershelf is included that can be easily installed for added storage space, or left off when not needed. The 18-gauge type 430 stainless steel top and undershelf are supported by legs with a 1" diameter and are secured by a stainless steel hat channel for added structural integrity. Plus, each leg features a capped foot to protect floors from scuff marks while also providing improved traction on slick surfaces.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Item #: 600T1848G Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Regency 18" x 48" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershaft

Item #600T1848G



### Technical Data

Length	48 Inches
Width	18 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershaft
Features	Customizable Height NSF Listed With Undershaft
Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	18" x 48"
Stainless Steel Type	Type 304
Table Style	Undershaft
Tabletop Material	Stainless Steel
Top Capacity	390 lb.
Undershaft Capacity	300 lb.
Undershaft Construction	Galvanized Steel
Usage	Light Duty

### Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 4
- Galvanized steel undershaft and legs
- Aluminum corner brackets on undershaft
- 390 lb. top shelf weight capacity; 300 lb. undershaft weight capacity
- Adjustable plastic bullet feet

### Certifications



Regency Tables & Sinks



## Notes & Details

This stainless steel commercial 18" x 48" work table with undershelf is constructed from durable and easy-to-clean 18-gauge type 304 series stainless steel. This durable stainless steel work table offers additional space for preparation or other tasks, providing superior corrosion resistance for a long service life.

This work table's adjustable undershelf is constructed from 18-gauge galvanized steel and is secured with set screws for easy assembly. With this undershelf, you'll have the storage space you need to store items like cutting boards and small counter equipment within easy reach.

The legs of this work table are 1 5/8" in diameter and are made of tubular galvanized steel. They are equipped with adjustable plastic bullet feet that help level the table on uneven floors. This work table's durable top can hold approximately 390 lb. of evenly distributed weight, and the undershelf can hold approximately 300 lb.

**⚠ WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Item #: 178SSCFT72K Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco 72" Stainless Steel Refrigerated Salad Bar / Cold Food Table with Sneeze Guard, Pan Cover, and Tray Slide

Item #178SSCFT72K



### Technical Data

Width	70 9/16 Inches
Depth	29 1/2 Inches
Height	57 3/4 Inches
Interior Width	66 1/2 Inches
Interior Depth	19 7/8 Inches
Height Style	Standard Height
Interior Height	25 3/4 Inches
Amps	3 3/10 Amps
Phase	1 Phase
Voltage	115 Volts
Capacity	21.75 cu. ft.
Color	Silver
Features	Casters With Sneeze Guard
Full Size Pan Capacity	5
Horsepower	2/3 HP
Material	Stainless Steel
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Shape	Rectangle
Style	Refrigerated Standard Height
Temperature Range	33 - 40 Degrees F
Type	Food Tables Salad Bars

### Features

- Includes sneeze guard canopy to protect food from contamination
- Durable stainless steel construction
- Sturdy plastic pan cover prevents product contamination and increases energy efficiency
- Digital control with auto defrost
- Uses eco-friendly R290 refrigerant; 115V; 2/3 hp; 3.3 Amps

### Certifications



ETL Sanitation



ETL US



5-15P

Avantco Refrigeration



## Notes & Details

Create a convenient cold food serving area with this Avantco 72" stainless steel refrigerated salad bar / cold food table with sneeze guard, pan cover, and tray slide! It's a sleek addition to any buffet, cafeteria, or other front-of-house area. The included clear pan covers provide product visibility while enclosing the top to maintain proper, food safe temperatures.

This salad bar / cold food table kit also includes a canopy-style sneeze guard to protect the food from contamination, and a tray slide to hold trays or pans. The construction of this unit is designed with commercial use in mind. It features a 430 type stainless steel exterior and 304 type stainless steel interior, which are fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. The unit can accommodate up to (15) 1/3 size or (30) 1/6 size 8" deep food pans (sold separately). These are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. (3) 21 5/8" x 17 1/8" plastic-coated steel shelves are included and each accommodate up to 90 lb. of weight, helping to organize your assorted supplies in the refrigerated cabinet. The cabinet is easily accessed by a full-length stainless steel handle on each door.

High-quality performance is made possible by the unit's 2/3 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating eco-friendly R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally-responsible choice for your business.

For operation, this table requires a 115V electrical connection.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Project \_\_\_\_\_

Item 177CF16HC Quantity \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

## Galaxy CF16HC Commercial Chest Freezer - 15.9 cu. ft.

Item #177CF16HC

### Special Features

- Durable aluminum interior, painted steel exterior; 15.9 cu. ft. of interior storage space with lock
- Foamed in place polyurethane insulation helps maintain performance even in 90 degree ambient
- Includes 2 epoxy-coated steel baskets with a weight capacity of 33 lb. each
- Designed and NSF-7 certified by ETL for commercial use to provide reliability, durability, a
- 1/3 hp; uses eco-friendly R290 refrigerant

### Technical Data

<b>Width</b>	60 1/4 Inches
<b>Depth</b>	29 3/4 Inches
<b>Height</b>	33 1/2 Inches
<b>Interior Width</b>	54 1/4 Inches
<b>Interior Depth</b>	20 5/8 Inches
<b>Interior Height</b>	25 1/2 Inches
<b>Amps</b>	2.6 Amps
<b>Hertz</b>	60 Hertz
<b>Voltage</b>	115 Volts
<b>Wattage</b>	299 Watts
<b>Capacity</b>	15.9 cu. ft.
<b>Horsepower</b>	1/3 HP
<b>Number of Doors</b>	1 Doors
<b>Plug Type</b>	NEMA 5-15P
<b>Refrigerant Type</b>	R-290
<b>Temperature Range</b>	-8 - 0 Degrees F



### Certifications



ETL Sanitation



ETL US



5-15P

5-15P

**WARNING:** This product can expose you to chemicals including Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Item #: 177MX30 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco MX30 30 Qt. Planetary Floor Mixer with Guard & Standard Accessories - 120V, 1 3/4 hp

Item #177MX30

Avantco Equipment



### Technical Data

Width	20 Inches
Depth	21 1/2 Inches
Height	41 Inches
Amps	10 4/5 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1300 Watts
Capacity	30 qt.
Color	Gray
Horsepower	1 3/4 HP
Hub	Without Hub
Lift Type	Manual
Mixer Type	Planetary
Number of Mixing Heads	1
Plug Type	NEMA 5-15P
Power Type	Electric
RPM	150, 245, 516 RPM
Speeds	3
Style	Lift
Timer	Without Timer
Transmission Type	Gear-Driven
Type	Floor Mixers
Usage	Standard Duty

### Features

- Powerful 3-speed, 1 3/4 hp motor; gear-driven transmission to withstand daily commercial use
- Sturdy floor model has heavy-duty feet for stability
- Durable 30 qt. 304 stainless steel bowl with handles; wire bowl guard for accident prevention
- Includes stainless steel wire whip, cast aluminum dough beater, and dough hook for versatility
- Easy to use with simple on/off buttons and manually operated ergonomic bowl lift handle

### Certifications



5-15P



ETL Sanitation



ETL US & Canada



## Notes & Details

Create your most popular confectionery delights with the Avantco MX30 30 qt. commercial planetary mixer! Whether you're tackling cake batter or the occasional pizza dough, this mixer's 1 3/4 hp motor and 3-speed gear-driven transmission will get the job done without the risk of drive system slip that can happen with belt driven models. Its automatic safety overload switch will cut the power in the event of overdraw to protect your unit from damage, while the included stainless steel bowl guard also prevents clothing, utensils, or your employees' hands from coming in contact with the agitator when the mixer is in use. For added safety, this mixer will not operate when the bowl guard is opened, when the bowl is lowered, or if the bowl is removed.

In addition to a 30 qt. type 304 stainless steel bowl, this mixer comes with a variety of other accessories, including a type 304 stainless steel wire whip for mixing liquids and soft foods, a cast aluminum flat beater for mixing dry ingredients, and a cast aluminum dough hook for kneading bread or pizza dough on low speed. All of these attachments can be easily installed by raising them onto the mixing axle and simply rotating them clockwise on the shaft until they lock into place. This mixer also features a manual bowl lift that raises the bowl to the proper height for mixing with just the turn of a wheel!

This Avantco commercial mixer requires a 120V electrical connection.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

DOUBLE OVEN 200-E







# MODEL ZEPHAIRE-200-E

Full-Size Bakery Depth  
Electric Convection Oven  
(Formerly called Zephaire E Plus)



PLEASE NOTE CUT SHEET IS FOR SINGLE BUT WE ARE REQUESTING DOUBLE

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Extra depth baking compartment- accepts five 18" x 26" standard full-size baking pans in left-to-right or front-to-back positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model name.

ZEPHAIRE-200-E

### EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

### INTERIOR CONSTRUCTION

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

### OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

### STANDARD FEATURES

- SSI-D - solid state infinite control w/digital timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and labor warranty\*
- Three year limited oven door warranty\*
- \* For all international markets, contact your local distributor.

### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
  - 6" (152mm) seismic legs
  - 6" (152mm) casters
  - 4" (102mm) low profile casters (double only)
  - 25" (635mm) stainless steel open stand with rack guides
  - 29" fully welded stand
- Extra oven racks
- SSD - solid state digital control with LED display, Cook & Hold and Pulse Plus®
- Vent connector
- 480 VAC, 3 phase
- Extended warranty

### OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel doors
- SSI-M - solid state infinite control w/manual timer



Intertek



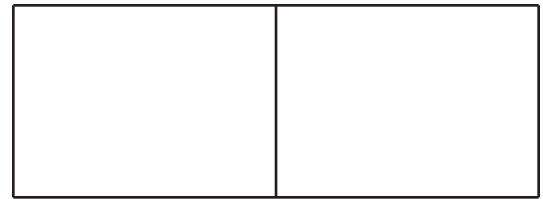
BLODGETT OVEN COMPANY

www.blodgett.com

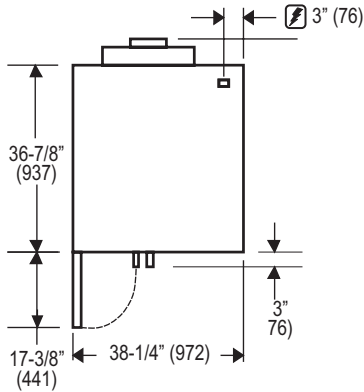
44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183



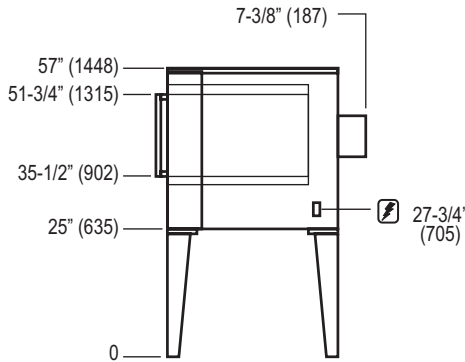
# MODEL ZEPHAIRE-200-E



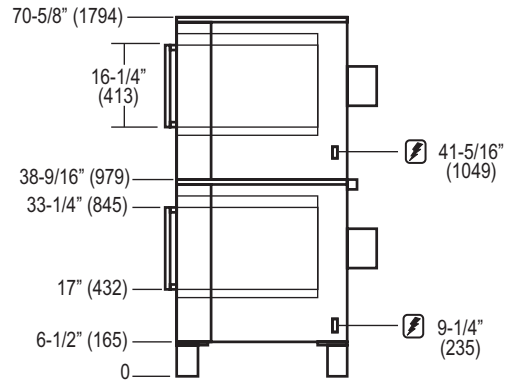
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

Dimensions are in inches (mm)

### SHORT FORM SPECIFICATIONS

Provide Blodgett full-size convection oven model ZEPHAIRE-200-E, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Doors shall have dual pane thermal glass windows with single powder coated handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and digital timer. Provide options and accessories as indicated.

### DIMENSIONS:

- Floor space:** 38-1/4" (972mm) W x 36-7/8" (936mm) L
- Product clearance:** 1/2" from combustible and non-combustible construction.
- Interior:** 29" (737mm) W x 20" (508mm) H x 28-1/4" (718mm) D
- If oven is on casters:**
  - Single Add 4-1/2" (114mm) to all height dimensions
  - Double Dimensions do not change
  - Double Low Profile Subtract 2-1/2" (64mm) from all dimensions

### POWER SUPPLY:

- 208 VAC 60 Hz. 1 phase 11KW 51/0/51 Amperes,
- 208 VAC 60 Hz. 3 phase 11KW 31/29/29 Amperes,
- 220/240 VAC 60 Hz. 1 phase 11KW 44/0/44 Amperes,
- 220/240 VAC 60 Hz. 3 phase 11KW 26/24/24 Amperes,
- 440 VAC 60 Hz. 3 phase 11KW 15/14/14 Amperes,
- 480 VAC 60 Hz. 3 phase 11KW 14/13/13 Amperes,
- 1/2 HP, 2 speed motor, 1120 & 1710 rpm (60 Hz)
- (50 Hz. ovens for 400/230, 380Y/220 VAC or 415Y/240 VAC (4 wire) 3 phase are available)

### MAXIMUM INPUT:

- Single 11KW
- Double 22Kw (11KW each section)

### MINIMUM ENTRY CLEARANCE:

- Uncrated 32-1/16" (814mm)
- Crated 37-1/2" (953mm)

### SHIPPING INFORMATION:

#### Approx. Weight:

- Single: 545 lbs. (247 kg)
- Double: 1060 lbs. (481 kg)

#### Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

**NOTE:** The company reserves the right to make substitutions of components without prior notice

### BLODGETT OVEN COMPANY

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# MODEL ZEPHAIRE-100-G-ES Full-Size Convection Oven



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

### EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- 1" solid block plus 1" mineral fiber insulation for a total of 2" of insulation

### INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (16 gauge)
- Stainless steel combustion chamber
- Single inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

### OPERATION

- Direct Fired Gas system
- Electronic spark ignition control system
- Removable inshot burners
- Internal pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor (single speed in CE model)
- 3/4 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

### STANDARD FEATURES

- SSI-D - Solid state infinite control w/digital timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and two year labor warranty
- Three year limited oven door warranty\*

\* For all international markets, contact your local distributor.



ZEPHAIRE-100-G-ES

### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
  - 6" (152mm) seismic legs
  - 6" (152mm) casters
  - 4" (102mm) low profile casters (double only)
  - 25" (635mm) stainless steel stand w/rack guides
  - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device:**
  - 48" (1219mm) hose
  - 36" (914mm) hose
- Removeable crumb trays
- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- Extra oven racks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Prison package (includes security control panel and stainless steel back)
- Security control panel
- Flue connector
- Direct vent

### OPTIONS AND ACCESSORIES

(AT NO CHARGE)

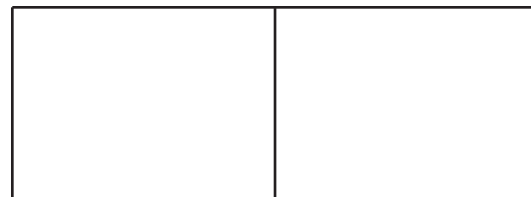
- Solid stainless steel doors
- SSI-M - Solid state infinite control w/manual timer

**BLODGETT OVEN COMPANY**

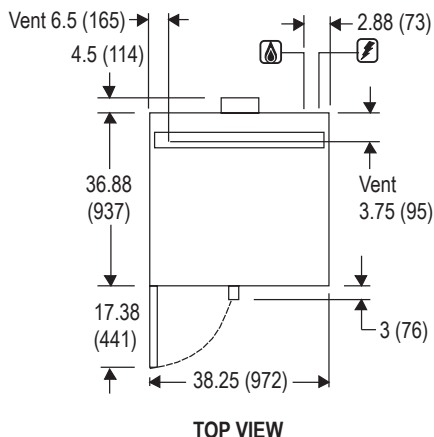
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# ZEPHAIRE-100-G-ES

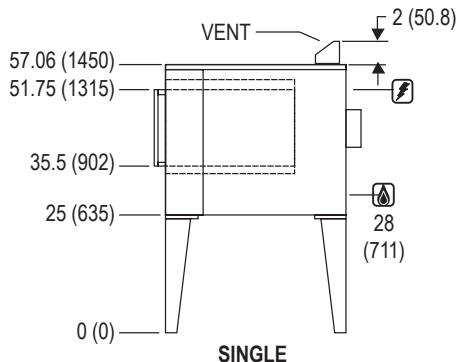


APPROVAL/STAMP

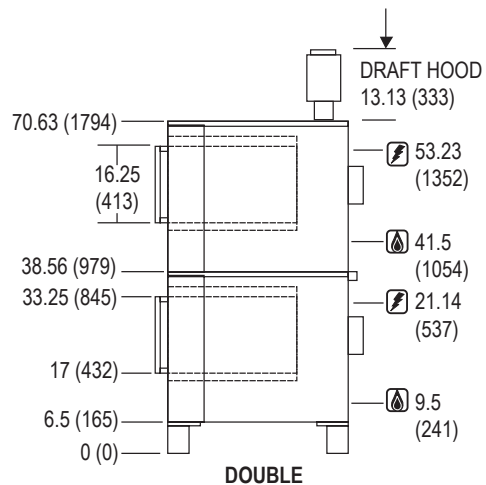


TOP VIEW

DIMENSIONS ARE IN INCHES (MM)



SINGLE



DOUBLE

**SHORT FORM SPECIFICATIONS:** Provide Blodgett full-size convection oven model ZEPHAIRE-100-G-ES, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed (single speed for CE model), 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with two lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual) infinite thermostat (200- 500°F), and 60-minute timer. Provide two years parts and labor and three year door warranty. Provide options and accessories as indicated.

## DIMENSIONS:

- Floor space 38-1/4" (972mm) W x 36-7/8" (937mm) D
- Product clearance 0" from combustible and non-combustible construction
- Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters:**
- Single Add 4-1/2" (114mm) to all height dimensions
- Double Height dimensions remain the same
- Double Low Profile Subtract 2.5" (64mm) from all height dimensions

## GAS SUPPLY (per section):

- 3/4" NPT
- Manifold Pressure:**
- Natural 3.5" W.C.
- Propane 10" W.C.
- Inlet Pressure:**
- Natural 7.0" W.C. min. – 10.5" W.C. max.
- Propane 11.0" W.C. min. – 13.0" W.C. max.

## MAXIMUM INPUT:

- Single 45,000 BTU/hr (13.2 Kw)
- Double 90,000 BTU/hr (26.4 Kw)

## POWER SUPPLY (per section):

- 115 VAC, 1 phase, 8 Amp, 60 Hz., 2-wire with ground, 3/4 H.P., 2 speed motor, 1120 and 1680 RPM
- 230V CE model, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 3/4 H.P., 1 speed motor, 1425 RPM
- 6' (1.8m) electric cord set furnished on 115 VAC ovens only.
- Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

## MINIMUM ENTRY CLEARANCE:

- Uncrated 32-1/16" (814mm)
- Crated 37-1/2" (953mm)

## SHIPPING INFORMATION:

- Approx. Weight:**
- Single 590 lbs. (268 kg)
- Double 1095 lbs. (497 kg)

## Crate sizes:

- 37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

**NOTE:** The company reserves the right to make substitutions of components without prior notice

## BLODGETT OVEN COMPANY

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# BACKYARD PRO BUTCHER SERIES

## Backyard Pro SL112E Butcher Series 12" Manual Gravity Feed Meat Slicer - 120V

#554SL112E



### Technical Data

<b>Width</b>	22 11/16 Inches
<b>Depth</b>	18 1/2 Inches
<b>Height</b>	17 1/8 Inches
<b>Tray Width</b>	11 Inches
<b>Tray Depth</b>	10 Inches
<b>Hertz</b>	60 Hertz
<b>Phase</b>	1 Phase
<b>Voltage</b>	120 Volts
<b>Wattage</b>	250 Watts
<b>Blade Size</b>	12 Inches
<b>Horsepower</b>	1/3 HP
<b>Installation Type</b>	Countertop
<b>Operation</b>	Manual
<b>Plug Type</b>	NEMA 5-15P
<b>Slicer Usage</b>	Entry Level
<b>Slices Cheese</b>	Cannot Slice Cheese

### Features

- Convenient light duty, 12" semi-automatic meat slicer with a sturdy aluminum body
- Includes a 12" blade that can be adjusted between 1/16" and 5/8" to change slice thickness
- Designed with a built-in blade sharpener with a fixed ring guard for safety
- Has a stainless steel blade and tray for long lasting use and easy maintenance
- 120V, 250W, 1/3 hp

### Certifications



Hand Wash Only



ETL US & Canada




5-15P

## Notes & Details

Quickly and easily slice up meats or vegetables with this Backyard Pro SL112E Butcher Series 12" manual gravity feed meat slicer. With its 1/3 hp design, this slicer is perfect for the occasional slicing of fresh ingredients in the kitchen for sandwiches, pizzas, appetizers, or other specialty menu items. Great for low-volume, light-duty applications where the slicer is only used for up to one hour per day, this unit works well for coffee shops, pizzerias, catering businesses, or small restaurants. This semi-automatic slicer has a stainless steel blade and tray along with an aluminum body for lasting use.

Thanks to its 12" adjustable blade, this model can cut between 1/16" to 5/8" thick slices depending on your usage needs. This slicer comes with a built-in blade sharpener for further convenience, so you can continue using it optimally. The included fixed ring guard also prevents unintentional contact with the blade so that you and your staff stay safe. Along the side, the tray attachment is able to catch the cut slices of your product so you can work cleanly without creating a large mess. If you're looking for a light-duty slicer for your kitchen tasks, this Butcher Series manual gravity feed meat slicer is the perfect solution!

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

# Garland™

## G Series 36" Gas Restaurant Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

G Series 36" Gas Restaurant Range

### Models:

- |                                    |                                    |                                   |                                    |                                    |                                   |
|------------------------------------|------------------------------------|-----------------------------------|------------------------------------|------------------------------------|-----------------------------------|
| <input type="checkbox"/> G36-6R    | <input type="checkbox"/> G36-6S    | <input type="checkbox"/> G36-6T   | <input type="checkbox"/> G36-4G12R | <input type="checkbox"/> G36-2G24R | <input type="checkbox"/> G36-G36R |
| <input type="checkbox"/> G36-4G12S | <input type="checkbox"/> G36-2G24S | <input type="checkbox"/> G36-G36S | <input type="checkbox"/> G36-4G12T | <input type="checkbox"/> G36-2G24T | <input type="checkbox"/> G36-G36T |



**Model G36-6R**

(shown with optional casters)

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

### Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

### Standard on Applicable Models:

- Open storage in lieu of oven, suffix S
- Modular top (Suffix T) with stainless steel low profile backguard & 4" (102mm) adjustable metal legs
- Ergonomic split cast iron top ring grates
- 33,000 Btuh/9.67 kW 2 piece cast iron Starfire-Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Nickel plated oven rack and 3-position removable oven rack guide

- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Strong, keep-cool oven door handle
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

### Optional Features:

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles
- Range mount salamanders and cheesemelters are available for the oven and storage base models but not modular top (T) models

### Specifications:

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 33,000 Btuh/ 9.67 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast

iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven, storage base or modular top model in lieu of oven.



Garland Commercial Ranges Ltd.  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA

General Inquires 1-905-624-0260  
 USA Sales, Parts and Service 1-800-424-2411  
 Canadian Sales 1-888-442-7526  
 Canada or USA Parts/Service 1-800-427-6668



Model Number	Description	Total BTU/Hr Natural	Shipping Information	
			Lbs/Kg	Cu Ft <sup>2</sup>
G36-6R <sup>1</sup>	Six OB w/26" Oven	236,000	430/195	40
G36-6S	Six OBs w/SB	198,000	310/141	40
G36-6T	Six OB MT	198,000	190/86	22
G36-4G12R <sup>1</sup>	12" G, Four OB w/26" Oven	188,000	460/209	40
G36-4G12S	12" G Four OB w/SB	150,000	340/154	40
G36-4G12T	12" G Four OB MT	150,000	220/100	22
G36-2G24R <sup>1</sup>	24" G, Two OB w/26" Oven	140,000	495/225	40
G36-2G24S	24" G Two OB w/SB	102,000	375/170	40
G36-2G24T	24" G Two OB MT	102,000	255/116	22
G36-G36R <sup>1</sup>	36" Gw/26" Oven	92,000	530/240	40
G36-G36S	36" G w/SB	54,000	410/186	40
G36-G36T	36" G MT	54,000	290/132	22

Burner Ratings (BTU/Hr/kW)		
Burner	Natural	Propane
Open	33,000/9.67	26,000/7.61
Griddle/Hot Top	18,000/5.27	18,000/5.27
Oven	38,000/11.13	32,000/9.38

Manifold Operating Pressure	
Natural	Propane
4.5" WC 11 mbar	10.0" WC 25 mbar

Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

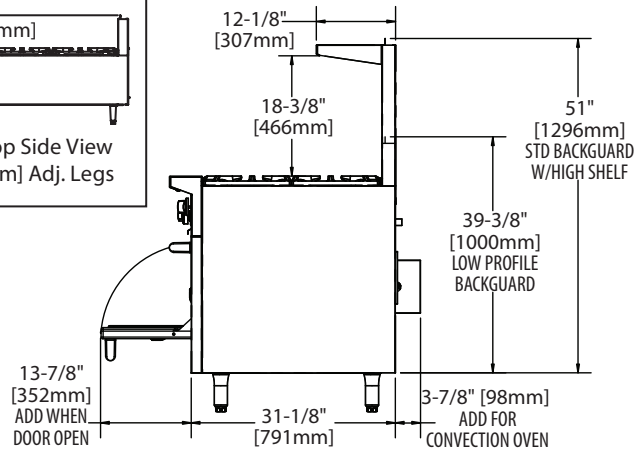
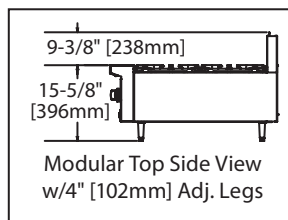
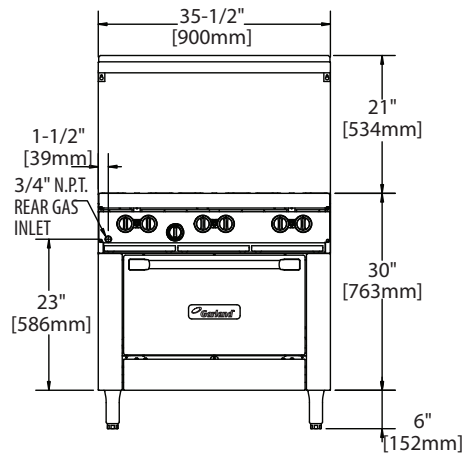
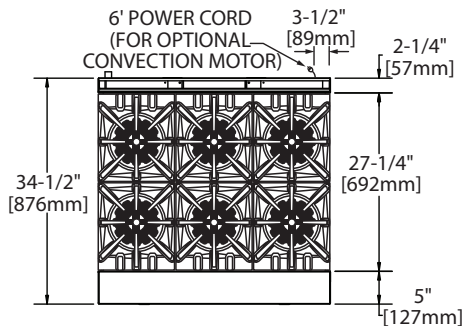
<sup>1</sup> Available with convection oven change R to C  
<sup>2</sup> Ranges with Convention Ovens "C" are 57 Cu Ft  
 OB = Open Burner, SS = Space Saver  
 SB = Storage Base MT = Modular Top G = Griddle  
 This product is not approved for residential use.  
 Note: Installation clearance reductions are applicable only where local codes permit.

Model Type	Width	Depth <sup>3</sup>	Height w/LPBG <sup>4</sup>	Oven Interior		
				Height	Depth <sup>5</sup>	Width
Range Base	35-1/2" (900mm)	34-1/2" (876mm)	45-3/8" (1153mm)	13" (330mm)	26" (660mm)	26-1/4" (667mm)
Modular Top	35-1/2" (900mm)	34-1/2" (876mm)	25" (654mm)	N/A	N/A	N/A

<sup>3</sup> Convection oven base models add 3 7/8" (98mm) to the depth of the unit  
<sup>4</sup> LPBG = Low Profile Backguard <sup>5</sup> Convection oven depth 22" (559mm)

Model Type	Combustible Wall Clearance		Entry Clearances	
	Sides	Rear	Crated	Uncrated
Range Base	14" (356mm)	6" (152mm)	37" (940mm)	36-1/2" (927mm)
Modular Top	14" (356mm)	6" (152mm)	16" (406mm)	12" (305mm)

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# G36 (11/26/14)



# DURAPAN™ SERIES

GAS, OPEN OR MODULAR BASE,  
30 & 40 GALLON (115 & 150 LITER)

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- SGL-30-TR • SGM-30-TR
- SGL-40-TR • SGM-40-TR



Open base model shown with optional Drain Drawer (SLD)

- Adjustable, Electronic Thermostat controls temperature from 100°F to 425°F
- High Efficiency Heating System with even heat distribution
- Electronic Spark Ignition (ESS)
- Fast Heat-Up and Recovery Time-Preheats in 11 minutes, full capacity from cold to boiling in 60 minutes
- Spring Assist Cover with Adjustable Vent and Full Width Handle
- On/Off Switch, Thermostat Knob and Pilots, recessed to avoid breakage
- Four Stainless Steel, Level adjustable feet, rear flanged for bolting
- All Controls are serviceable from the front of the unit
- Two pilot lights; Green = Power on, Amber = Temperature Cycling
- Splash Proof Controls and Water Tight Electrical Connections
- High Limit Safety Device set at 475°F (246°C)
- Anti-Splash Pouring Lip
- Supplied with Cord & Plug for 115-volt controls
- Typical approvals include AGA, CSA, CE and NSF

## Short Form Specifications

Shall be CLEVELAND, Tilting Skillet;  
 Model SG \_\_\_\_ - \_\_\_\_ - TR gas  
 (TYPE \_\_\_\_ ) - holding no less than \_\_\_\_  
 gallons ( \_\_\_\_ liters); complete with  
 Thermostatic Safety and Gas Controls; Gallon  
 Markings; Stainless Steel Clad 5/8" Cooking  
 Surface; Hand Tilt; Spring Assist Cover with  
 adjustable Vent. All Stainless Steel  
 Construction.

## Standard Features

- Leg or Modular Base
- Full 30/40 Gallon (115/150 Liters) Capacity Rating to Bottom of Pouring Lip
- Hydraulic Hand Tilt with quick lowering feature (HTS)
- Stainless Steel Clad 5/8" Cooking Surface Guaranteed against warping
- Stainless Steel Covered Cornered Pans with both Gallon and Liter Markings
- All Stainless Steel Construction for durability and easy cleaning

## Options & Accessories

- Sliding Drain Drawer with Splash Screen (SLD) (for SGL models only)
- Power Tilt with Hand Tilt Override (PT1)
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Double or Single Pantry Skillet Filler with 60" hose (SKF-S or DKF-S)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Gas types other than natural
- Voltage Option:
  - VOSK4, 220/240 Volt, 50 Hz, 1 Phase - for export
- Food Strainers for pouring spout (FS)
- Vegetable Steamers (VS)
- Poaching Pans (PP)
- Wall Mounting (WMS)
- In-Wall Carrier (IWCS)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- 2" Tangent Draw-Off Valve (TD2), left side only

**DIMENSIONS**

MODEL	A	B	C	D	E	G
SGL-30-TR	36" (915mm)	32" (812mm)	9" (229mm)	5" (127mm)	20" (508mm)	32 7/8" (835mm)
SGL-40-TR	48" (1220mm)	44" (1118mm)	12 1/8" (308mm)	8" (203mm)	22" (559mm)	44 7/8" (1140mm)

**SPECIFICATIONS**

ELECTRICAL SUPPLY (6' CORD & PLUG)		GAS SUPPLY (PIPING 3/4" NPT)		CLEARANCE	
<b>VOLTS:</b>	120    220/240	<b>TYPE:</b>	NAT or LP	<b>MIN. TO COMBUSTIBLE SURFACES:</b>	
<b>PHASE:</b>	1    1	<b>WATER COLUMN:</b>	4.5 (NAT), 10.5 (LP)	SIDES: 0, REAR: 6" (153mm)	
<b>AMPS:</b>	1.8    .83	<b>BTU PER CU. FT.:</b>	1000 (NAT), 2500 (LP)	<b>MIN. TO NON COMBUSTIBLE SURFACES:</b> SIDES & REAR: 0	
<b>FREQ.:</b>	60 HZ    50 HZ	<b>SUPPLY PRESSURE:</b>	5" W.C. MIN (NAT), 11" W.C. MIN (LP)	<b>NOTE:</b> 4 1/2" (115mm) required on right hand side for faucet	
		<b>BTU RATINGS:</b>			
		<b>SGL-30-TR:</b>	91,000 per hour		
		<b>SGL-40-TR:</b>	130,000 per hour		

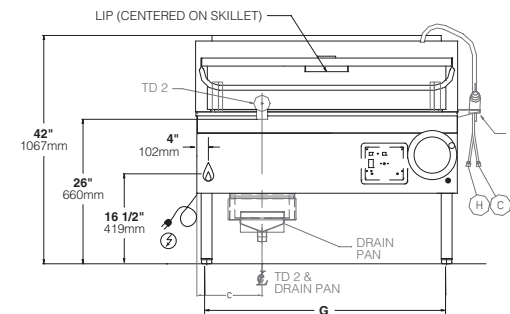
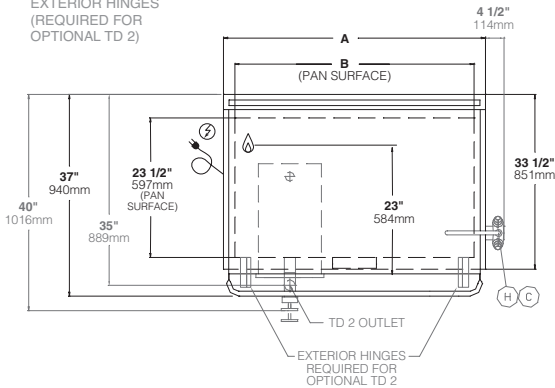
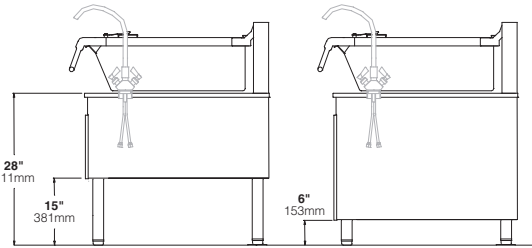
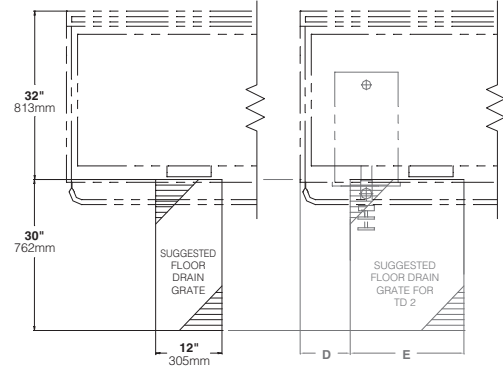

 EXTERIOR HINGES  
(REQUIRED FOR  
OPTIONAL TD 2)

**Shipping Weights & Dimensions**

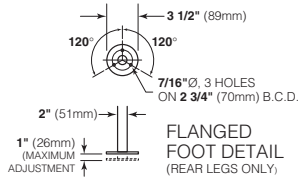
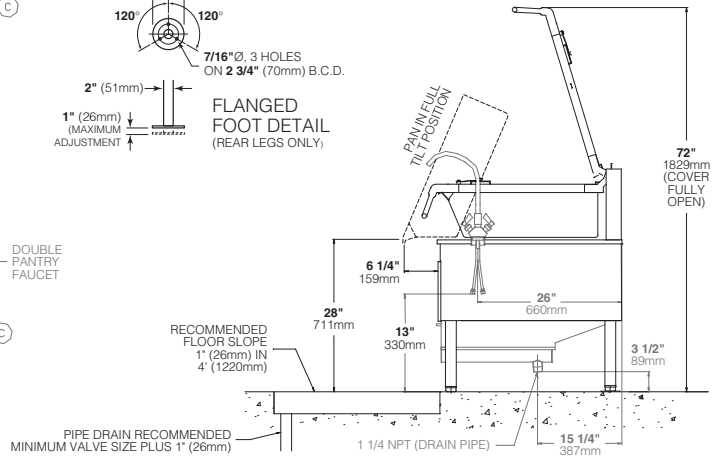
<b>Model -</b>	
<b>SGL30TR</b>	Weight - 504 lbs Width - 44" Depth - 44" Height - 54"
<b>SGL40TR</b>	Weight - 624 lbs Width - 48" Depth - 58" Height - 54"

**CAPACITIES**

In 4 oz. servings. Other sizes may be calculated.  
 30 gallons / 115 Liters ..... 960  
 40 gallons / 150 Liters ..... 1280



NOTE: NON STANDARD ITEMS ARE SHOWN IN GRAY


**FLANGED FOOT DETAIL**  
(REAR LEGS ONLY)

**NOTES:**

Cleveland Range reserves right of design improvement or modification, as warranted.  
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.  
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

## Avantco HPU-1836 Full Size Non-Insulated Heated Holding / Proofing Cabinet with Clear Door - 120V

Item #177HPU1836



### Technical Data

Width	23 1/8 Inches
Depth	33 3/16 Inches
Height	66 1/2 Inches
Amps	12 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1440 Watts
18 x 26 Pan Capacity	36 Pans
Cabinet Size	Full Height
Color	Silver
Construction	Aluminum
Control Type	Manual
Door Type	Clear
Dutch Half Doors	Without Dutch Half Doors
Features	Controlled Humidity NSF Listed
Insulated	Without Insulation
Interior Configuration	Lip Load Slides
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
Power Type	Electric
Product Line	Avantco HPU
Sections	1 Sections
Type	Holding / Proofing Cabinets

### Features

- Full size uninsulated design holds up to 36 full size sheet pans; 1 1/2" of clearance between slides
- Heat mode with 9 adjustable settings up to 185 degrees Fahrenheit
- Proof mode adjusts humidity between 30% and 100% up to 115 degrees Fahrenheit
- Integrated easy-to-read LED display on removable bottom control drawer
- 120V, 1440W

### Certifications



5-15P



NSF Listed



UL Listed



## Notes & Details

Designed to keep all your freshly cooked food items hot until they're ready to serve, this Avantco HPU-1836 full size non-insulated heated holding/proofing cabinet helps ensure your restaurant, diner, or bakery is always prepared for high volume meal periods. Boasting nine adjustable settings and a heat mode that can reach 185 degrees Fahrenheit, this cabinet is perfect for storing a wide variety of ready-to-serve dishes. Or, operators can use the unit's integrated proofing mode for operation at a lower temperature (up to 115 degrees Fahrenheit) in order to proof bread before it's ready to bake. Humidity is provided by moisture in the water tray of the bottom of the unit, and adjustable humidity settings from 30% to 100% allow for a completely customized proofing experience.

A total of 36 pan slides accept full size 18" x 26" sheet pans, while a Lexan clear door provides outstanding impact and heat-resistance as well as allowing for easy monitoring of the contents inside. For valuable temperature protection, the door is paired with both magnets and a tight-fitting gasket to ensure the warm air inside does not escape. An easy-to-read thermometer for effortless temperature monitoring and a pair of dials is located on the unit's bottom control drawer that can also be removed for quick cleaning. Thanks to four 5" poly casters, this cabinet can be filled and moved from your prep location to the serving area with incredible ease. Other features include integrated corner bumpers that protect nearby walls and equipment during transport. The Avantco HPU-1836 full size cabinet requires a 120V electrical connection.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Item #: 177HPU1812 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco HPU-1812 Undercounter Half Size Non-Insulated Heated Holding / Proofing Cabinet with Clear Door - 120V

Item #177HPU1812



### Technical Data

Width	23 1/8 Inches
Depth	33 3/16 Inches
Height	30 5/8 Inches
Amps	12 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1440 Watts
18 x 26 Pan Capacity	12 Pans
Cabinet Size	1/2 Height Undercounter
Color	Silver
Construction	Aluminum
Control Type	Manual
Door Type	Clear
Dutch Half Doors	Without Dutch Half Doors
Features	Controlled Humidity NSF Listed
Insulated	Without Insulation
Interior Configuration	Lip Load Slides
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
Power Type	Electric
Product Line	Avantco HPU
Sections	1 Sections
Type	Holding / Proofing Cabinets

### Features

- Half size uninsulated design holds up to 12 full size sheet pans; 1 1/2" of clearance between slides
- Heat mode with 9 adjustable settings up to 185 degrees Fahrenheit
- Proof mode adjusts humidity between 30% and 95% up to 115 degrees Fahrenheit
- Integrated easy-to-read LED display on removable bottom control drawer
- 120V, 1440W

### Certifications



5-15P



NSF Listed



UL Listed

Avantco Equipment



## Notes & Details

Designed to keep all your freshly cooked food items hot until they're ready to serve, this Avantco HPU-1812 undercounter half size non-insulated heated holding/proofing cabinet helps ensure your restaurant, diner, or bakery is always prepared for high volume meal periods. Boasting nine adjustable settings and a heat mode that can reach 180 degrees Fahrenheit, this cabinet is perfect for storing a wide variety of ready-to-serve dishes. Or, operators can use the unit's integrated proofing mode for operation at a lower temperature (up to 115 degrees Fahrenheit) in order to proof bread before it's ready to bake. Humidity is provided by moisture in the water tray of the bottom of the unit, and adjustable humidity settings from 30% to 95% allow for a completely customized proofing experience.

A total of 12 pan slides accept full size 18" x 26" sheet pans, while a Lexan clear door provides outstanding impact and heat-resistance as well as allowing for easy monitoring of the contents inside. For valuable temperature protection, the door is paired with both magnets and a tight-fitting gasket to ensure the warm air inside does not escape. An easy-to-read thermometer for effortless temperature monitoring and a pair of dials is located on the unit's bottom control drawer that can also be removed for quick cleaning. Thanks to four 5" poly casters, this cabinet can be filled and moved from your prep location to the serving area with incredible ease. Other features include integrated corner bumpers that protect nearby walls and equipment during transport. The Avantco HPU-1812 half size cabinet requires a 120V electrical connection.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Deluxe Service Mates Buffet Hot Food Table, model \_\_\_\_\_. Polished stainless steel top with black vinyl on steel body. Individual heat wells with recessed controls, 500 watt – 120 volt or 750 watt – 240 volt. Clear Tuffak® sneezeguard. Portable units feature black vinyl base and 4" swivel casters, two with brakes. Tabletop units feature adjustable feet for mounting onto tabletop.

Eagle Deluxe Service Mates Portable Buffet Cold Pan Unit, model \_\_\_\_\_. Polished stainless steel insulated ice cold pan, 6" deep with black vinyl on steel body. Clear Tuffak® sneezeguard. Portable units feature black vinyl base and 4" swivel casters, two with brakes. Tabletop units feature adjustable feet for mounting onto tabletop.



portable buffet hot food table



tabletop buffet cold pan table

### Options / Accessories (see back page of EG30.16B)

- Fluorescent lights
- Vinyl skirts\*
- Stainless steel skirts\*
- Tray shelves
- Undershelf\*
- Infrared bullet lamps
- Wood trimmed sneeze guards
- Stainless steel liners
- Stainless steel body upgrade
- 1000W heaters (for 240V units)

\* For portable units

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Deluxe Service Mates— Buffet Hot Food and Cold Pan Units

### MODELS:

- BPDHT2-120
- BPDHT2-240\*
- BPDHT3-120
- BPDHT3-240\*
- BPDHT4-120
- BPDHT4-240\*
- CDHT4-120
- CDHT2-120
- CDHT2-240\*
- CDHT3-120
- CDHT3-240\*
- CCP-2
- CCP-3
- CCP-4
- BPCP-2
- BPCP-3
- BPCP-4

\* Available in three-phase. To order, add suffix "-3". Example: BPDHT3-240-3

### Portable Buffet Hot Food Tables

- Clear Tuffak® sneeze guard.
- Polished 22 gauge type 430 stainless steel top.
- Black vinyl-clad 22 gauge steel body.
- Black vinyl-clad 18 gauge steel base.
- Individual heat wells with separate controls.
- 4" (102mm) swivel casters, two with brake.
- 22<sup>5</sup>/<sub>16</sub>" (573mm) front-to-back\*\*, 52<sup>3</sup>/<sub>4</sub>" (1340mm) height.

### Tabletop Buffet Hot Food Tables

- Clear Tuffak® sneeze guard.
- Polished 22 gauge type 430 stainless steel top.
- Black vinyl-clad 22 gauge steel body.
- Individual control for each well.
- Adjustable feet for mounting on tabletop.
- 22<sup>5</sup>/<sub>16</sub>" (573mm) front-to-back\*\*, 34<sup>5</sup>/<sub>8</sub>" (880mm) height.

### Portable Buffet Cold Food Tables

- Clear Tuffak® sneeze guard.
- Polished 20 gauge type 304 stainless steel insulated ice type cold pan.
- Black vinyl-clad 22 gauge steel body.
- Black vinyl-clad 18 gauge steel base.
- 4" (102mm) swivel casters, two with brake.
- 22<sup>5</sup>/<sub>16</sub>" (573mm) front-to-back\*\*, 52<sup>3</sup>/<sub>4</sub>" (1340mm) height.

### Tabletop Buffet Cold Food Tables

- Clear Tuffak® sneeze guard.
- Polished 20 gauge type 304 stainless steel insulated ice type cold pan.
- Black vinyl-clad 22 gauge steel body.
- Adjustable feet for mounting on tabletop.
- 22<sup>5</sup>/<sub>16</sub>" (573mm) front-to-back\*\*, 34<sup>5</sup>/<sub>8</sub>" (880mm) height.

\*\* Unit width only—does not include sneeze guard.

### Certifications / Approvals (Buffet Hot Food Tables)



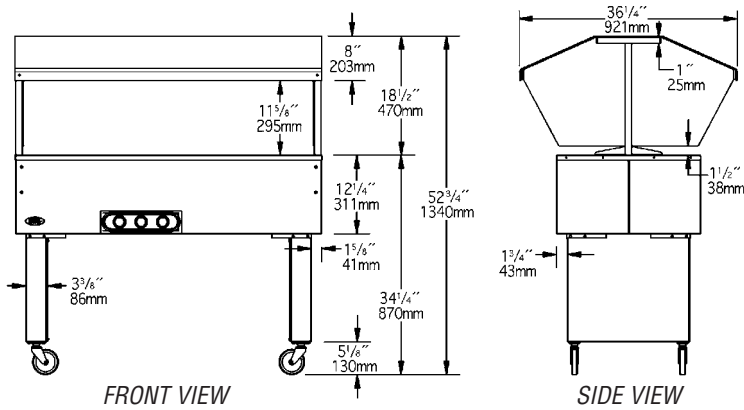
New York MEA 376-84





Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Deluxe Service Mates—Buffet Hot Food and Cold Pan Units



FRONT VIEW

SIDE VIEW

(note: 3-well portable buffet hot food table shown)

### RECEPTACLE CONFIGURATIONS REQUIRED

15A 125V model # BPDHT2-120 BPDHT3-120 CDHT2-120 CDHT3-120	15A 250V model # BPDHT2-240 BPDHT3-240 CDHT2-240 CDHT3-240	20A 250V model # BPDHT4-240 CDHT4-240	30A 125V model # BPDHT4-120 CDHT4-120	20A 3Ø 250V all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 5-30 plug	furnished with NEMA 15-20 plug

### Portable Buffet Hot Food Tables

SINGLE-PHASE		THREE-PHASE		# of openings	electrical data	length		weight	
amps	model #	amps	model #			in.	mm	lbs.	kg
8.3A	BPDHT2-120	n/a		2	1000W, 120V	33"	838	212	96.2
6.25A	BPDHT2-240	6.9A	BPDHT2-240-3	2	1500W, 240V	33"	838	212	96.2
12.5A	BPDHT3-120	n/a		3	1500W, 120V	48"	1219	264	119.8
9.4A	BPDHT3-240	6.9A	BPDHT3-240-3	3	2250W, 240V	48"	1219	264	119.8
16.7A	BPDHT4-120	n/a		4	2000W, 120V	63 1/2"	1613	312	141.5
12.5A	BPDHT4-240	10.5A	BPDHT4-240-3	4	3000W, 240V	63 1/2"	1613	312	141.5

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: BPDHT3-208

### Tabletop Buffet Hot Food Tables

SINGLE-PHASE		THREE-PHASE		# of openings	electrical data	length		weight	
amps	model #	amps	model #			in.	mm	lbs.	kg
8.3A	CDHT2-120	n/a		2	1000W, 120V	33"	838	149	67.6
6.25A	CDHT2-240	6.9A	CDHT2-240-3	2	1500W, 240V	33"	838	149	67.6
12.5A	CDHT3-120	n/a		3	1500W, 120V	48"	1219	189	85.7
9.4A	CDHT3-240	6.9A	CDHT3-240-3	3	2250W, 240V	48"	1219	189	85.7
16.7A	CDHT4-120	n/a		4	2000W, 120V	63 1/2"	1613	234	106.1
12.5A	CDHT4-240	10.5A	CDHT4-240-3	4	3000W, 240V	63 1/2"	1613	234	106.1

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: CDHT3-208

### Buffet Cold Pan Units

Portable				Tabletop							
weight lbs.	kg	height		model #	weight lbs.	kg	height		model #	length	
		in.	mm				in.	mm		in.	mm
167	75.8	52 3/4"	1337	BPCP-2	137	62.1	34 3/4"	880	CCP-2	33"	838
203	92.1	52 3/4"	1337	BPCP-3	157	71.2	34 3/4"	880	CCP-3	48"	1219
240	108.9	52 3/4"	1337	BPCP-4	188	85.3	34 3/4"	880	CCP-4	63 1/2"	1613

**EAGLE GROUP**  
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Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.



# MOBILE GRILLS

MCB-30, 36, 48, 60, 72



Shown with optional Roll Dome

Our passion at Crown Verity is to bring the precision and performance of commercial kitchens to the outdoor environment. To that end we design and manufacture our grills to be reliable and go beyond traditional industry specifications.

Our grill bodies, legs, cooking grates, burners, under shelves, radiants, water pans, fasteners, pilot tubes are all 304 series stainless steel for durability and ease of cleaning. Compared to units made of metal or 430 stainless steel, our units are built to last.

15,000 BTUH stainless steel burners are placed every 5.75" to ensure the most even heat pattern possible. These units heat up to cooking temperature within 5 minutes. Our stainless steel burners and cooking grills carry a 10 year and lifetime warranty, respectively.

The MCB model is available as either liquid propane (LP) or natural gas (NG). All LP models include a two stage regulator(s) and hose(s) and a built-in tank holder(s) that accommodate standard 20 lb. propane tanks. Each model is also available with a single gas connection and 25' quick disconnect hose for use with remote tanks. All NG models come with a single gas connection and a 10' quick disconnect hose.

### Certifications



Project: \_\_\_\_\_  
 Item #: \_\_\_\_\_  
 Quantity: \_\_\_\_\_

### SPECIFICATIONS

- Gas grill constructed of 304 stainless steel including grids, burners and all fasteners
- 15,000 BTUH stainless steel burners
- Two 14" wheels and two total lock casters
- Ready to use: ships completely assembled on a skid
- Tank holder(s) on back of unit that hold 20 lb. propane tank(s)
- Storage shelf and angled legs for rock solid durability
- Includes water pans with drain ports to ease cleaning and help eliminate grease fires from occurring
- 16 ga stainless steel radiants that remain in place during transportation and cleaning
- c ETL us, ETL Sanitation listed, Conforms to ANSI Z83.11/CSA 1.8 and NSF Standard 4

### More Standard Features

- Unibody design for lighter weight and added strength
- Stainless steel pilot burner tube system
- Two stage regulator(s) and hose(s) on LP models
- Single gas connection and a 10 ft quick disconnect on NG models
- Factory technician tested prior to shipping
- 1 year parts and labor limited warranty
- Lifetime warranty on body and cooking grids and 10 years on burners

### Options/Accessories

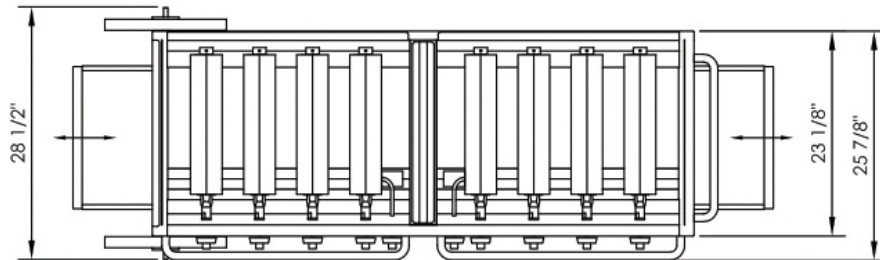
- |                     |                     |
|---------------------|---------------------|
| Roll Dome           | Adjustable Bun Rack |
| Griddle Plate       | Steam Pan Adapter   |
| End Shelf           | Front Shelf         |
| Side Burner         | Rotisserie          |
| Wind Guard          | Smoker Box          |
| BBQ Cover           | Charcoal Tray       |
| Remote Propane Cart | Propane Tanks       |

**SPECIFICATIONS**

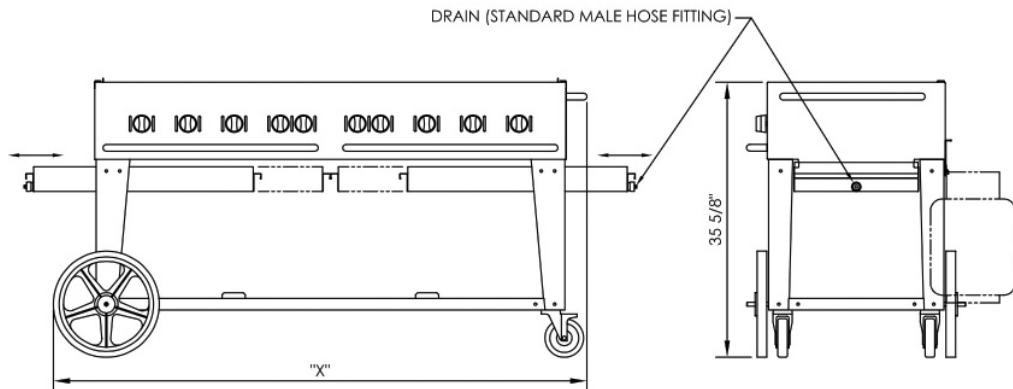


Model	MCB-30	MCB-36	MCB-48	MCB-60	MCB-72
Number of Burners	4	5	6	8	10
BTUH	64,500	79,500	99,000	129,000	159,000
Actual Weight (lbs)	127	143	176	215	253
Shipping Weight (lbs)	209	225	258	313	335
Gas Connections (LP)*	1	1	2	2	2
Cooking Surface	28" x 21"	34" x 21"	46" x 21"	58" x 21"	70" x 21"
Overall Dimensions	38" L x 28" D x 36" H	44" L x 28" D x 36" H	56" L x 28" D x 36" H	69" L x 28" D x 36" H	81" L x 28" D x 36" H

\* All units are available in natural gas models (MCB-NG).



MCB	"X"
30	38"
36	44"
48	56"
60	69"
72	81"





Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

## KE SERIES

### Electric Counter Tilting Kettles



SELL SHEET

Model K12ETT



ANSI/NSF Standard #4



### SPECIFIER STATEMENT

(6) (12) gallon capacity, 2/3 jacketed self-contained electric counter tilting kettle. Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with 1/4 x 5/8 inch bar rim with butterfly shaped pouring lip and embossed gallon/liter markings, designed to operate at a maximum of 50 psi (3.4 kg/cm<sup>2</sup>). Jacket contains water, rust inhibitor and antifreeze mixed to protect to 30° below zero. Removable electric elements are field serviceable. Stainless steel tilt handle can be mounted on either the right or left. Two position tilt lock, upright, 100° for emptying and cleaning. Stainless steel water tight control housing located on the right. Controls include a power switch, indicator light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off. Mounting base includes lugs for bolting to counter top or floor stand. Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.

#### Exterior Dimensions:

K6ETT: 21 1/4" w x 15 1/2" d x 33" h.

K12ETT: 25 1/2" w x 19 1/2" d x 38 1/2" h.

UL listed. UL Classified for sanitation in accordance with ANSI/NSF Standard #4. Meets ASME code.

### MODELS

- K6ETT** 6 gallons/24 quarts/23 liters capacity
- K12ETT** 12 gallons/48 quarts/45 liters capacity

### STANDARD FEATURES

- 2/3 jacketed self-contained electric counter tilting steam kettle
- Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with 1/4 x 5/8 inch bar rim with butterfly shaped pouring lip and embossed gallon/liter markings, designed to operate at a maximum of 50 psi (3.4 kg/cm<sup>2</sup>)
- Jacket contains water, rust inhibitor and antifreeze mixed to protect to 30° below zero
- Removable electric elements are field serviceable
- Stainless steel tilt handle can be mounted on either the right or left; two position tilt lock, upright, 100° for emptying and cleaning
- Stainless steel water tight control housing located on the right; controls include a power switch, indicator light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off
- Faucet bracket
- Mounting base includes lugs for bolting to counter top or floor stand
- Shipped for 208/60-50/3 electrical service; can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1
- One year limited parts and labor warranty

### OPTIONS

- Security facility package
  - a. Security type tamper resistant fasteners with tack welds
- 480 volt, 60 Hz, 3 phase power supply
- Second year extended limited parts and labor warranty

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- One piece lift-off stainless steel cover
- Tilting kettle strainer
- Kettle tables (see spec F31898)
- Kettle stand (see spec F32474 or F32603)
- (12") (18" double jointed) single pantry faucet
- (12") (18" double jointed) double pantry faucet
- Double pantry washdown hose with 16" add-on faucet with backflow preventer
- Double pantry washdown hose with backflow preventer
- Double pantry pot filler and backflow preventer

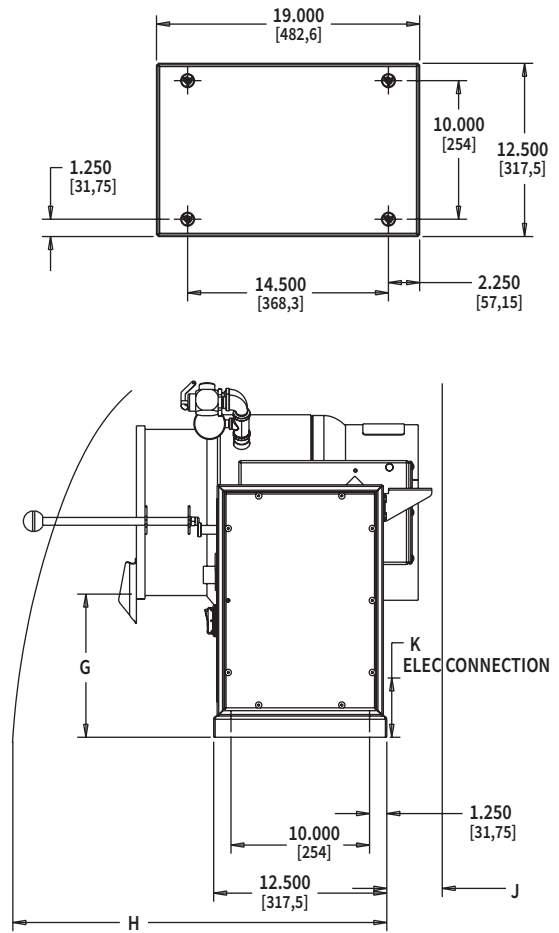
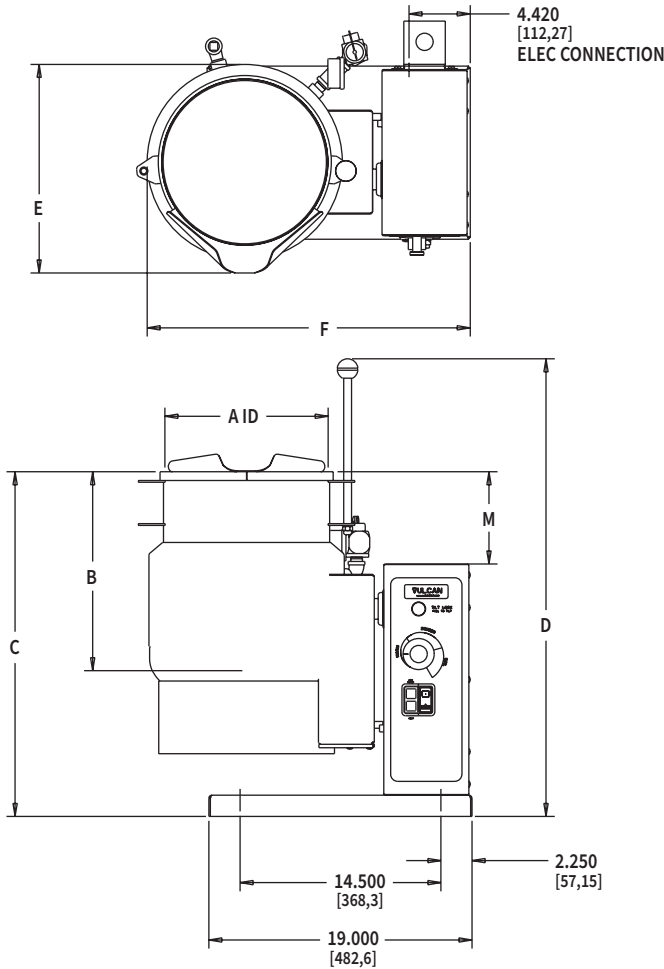
KE SERIES – Electric Counter Tilting Kettles

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

### NOTES

- Dimensions which locate the connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Plastic drains are not recommended due to limited temperatures of the plastic.
- This appliance is manufactured for commercial installation only and is not intended for home use.

**INSTALLATION MANUAL**



CAD and/or Revit Files Available

Electrical Characteristics								
Model	KW	208V		230V		240V		480V
		1 PH	3 PH	1 PH	3 PH	1 PH	3 PH	3 PH
K6ETT	7.5	36	22	N/A	N/A	N/A	N/A	9
	10	N/A	N/A	40	23	42	26	N/A
K12ETT	12	58	33	N/A	N/A	N/A	N/A	14
	16	N/A	N/A	64	37	67	39	N/A

Model	Capacity		A	B	C	D	E	F	G	H	J	K	M
K6ETT	6 gallons	inches	11.8	14.36	24.88	33.04	15.05	23.33	8.7	27	4	4	6.66
	23 liters	mm	300	365	632	839	382	593	221	686	102	102	169
K12ETT	12 gallons	inches	17.80	13.6	24.37	38.53	20.68	29.34	5.8	27	6	4	6.2
	45 liters	mm	452	345	619	979	525	745	147	686	152	102	156

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