



State of West Virginia
 Department of Administration
 Purchasing Division
 2019 Washington Street East
 Post Office Box 50130
 Charleston, WV 25305-0130

Solicitation

NUMBER
DRS130485

PAGE
1

ADDRESS CORRESPONDENCE TO ATTENTION OF:
CONNIE OSWALD
304-558-2157

RFQ COPY
 TYPE NAME/ADDRESS HERE

Slone Refrigeration Co. Inc.
2432 Greenup Ave
Ashland, KY 41101

S H I P T O

DIV OF REHABILITATION SERVICES
 RANDOLPH SHEPPARD PROGRAM
 10 MCJUNKIN RD
 NITRO, WV
 25143 304-558-1086

DATE PRINTED
06/13/2013

BID OPENING DATE: 07/10/2013 BID OPENING TIME 1:30PM

LINE	QUANTITY	UOP	CAT. NO.	ITEMNUMBER	UNIT PRICE	AMOL
THE STATE OF WEST VIRGINIA AND ITS AGENCY, THE WEST VIRGINIA DIVISION OF REHABILITATION SERVICES, RANDOLPH SHEPPARD PROGRAM LOCATED AT 10 MCJUNKIN ROAD, NITRO, WV 25143 REQUEST A QUOTE TO PROVIDE VARIOUS COMMERCIAL KITCHEN EQUIPMENT PER THE ATTACHED SPECIFICATIONS AND INSTRUCTIONS TO BIDDERS. BID OPENING: JULY 10, 2013 AT 1:30 PM						
0001	1	EA	165-76		1489.80	1489.80
				CONVEYOR TOASTER		
				HOLMAN QCS2-600H OR EQUAL		
0002	1	EA	165-76		7160.64	7160.64
				TURBO CHEF PIZZA OVEN		
				HIGH BATCH H MODEL OR EQUAL		
0003	1	EA	165-76		325.50	325.50
				COUNTERTOP FOOD COOKER/WARMER		

07/08/13 09:47:44 AM
 West Virginia Purchasing Division

SIGNATURE: <i>Thomas D. ...</i>	TELEPHONE: 606-324-0232	DATE: 7/5/13
TITLE: Sales	FEIN: 61-0961437	ADDRESS CHANGES TO BE NOTED ABOVE

WHEN RESPONDING TO SOLICITATION, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



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0004	1	EA	165-76	SUPERIOR MODEL SPC841420 OR EQUAL CONVECTION MICROWAVE	816-	816-
0005	2	EA	165-76	KENMORE MODEL #6790 OR EQUAL HAND SINK W/SPLASH GUIDE GUARDS	195.50	391-
0006	1	EA	165-76	ADVANCE TABCO MODEL 7-ES-66 OR EQUAL COUNTERTOP MICROWAVE OVEN	162-	162-
0007	1	EA	165-76	GE 1.6 CUFT OR EQUAL THREE BOWL SCULLERY SINK	615.60	615.60

SIGNATURE <i>Maurice J. Sales</i>	TELEPHONE 606-324-0232	DATE 7/5/13
TITLE Sales	FEIN 61-0961437	ADDRESS CHANGES TO BE NOTED ABOVE

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0008	1	EA	165-76	ADVANCE TABCO MODEL FC-3-1620-18RL-X OR EQUAL GARBAGE DISPOSAL FOR PREP-SINK (ITEM 9)	65420	65420
0009	1	EA	165-76	INSINKERATOR LC-50 OR EQUAL PREP SINK WITH DUAL DRAIN BOARDS	43204	43204
0010	1	EA	165-76	ADVANCE TABCO SPEC-LINE 940, MODEL 94-1-24-24LR OR EQUAL ONE BURNER SOLID PLATE COOKTOP COOKTEK MC1800, OR EQUAL	56876	56876

SIGNATURE <i>[Signature]</i>	TELEPHONE 606-324-0232	DATE 7/5/13
TITLE <i>Sales</i>	FEIN 61-0961437	ADDRESS CHANGES TO BE NOTED ABOVE

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LINE	QUANTITY	UOP	CAT. NO.	ITEMNUMBER	UNIT PRICE	AMOUNT
0011	1	EA	165-76	CABINET BASE WORK TABLE 84" X 30" X 30" ADVANCE TABCO MODEL SDRC-307 OR EQUAL	3650 ⁰⁸	3650 ⁰⁸
0012	1	EA	165-76	TABLE TOP HOT FOOD MERCHANDISER VOLLRATH MODEL NO. 40734 FMA7036 OR EQUAL	99741	99741
0013	1	EA	165-76	WORK TOP TWO DOOR FREEZER TRUE MODEL, TWP-60F OR EQUAL	3288 ⁰¹	3288 ⁰¹
0014	1	EA	165-76	COMMERCIAL DUAL SURFACE PANINI GRILL WARING WDG300 OR EQUAL	76473	76473

SIGNATURE <i>[Signature]</i>	TELEPHONE 606-324-0232	DATE 7/5/13
TITLE <i>Sales</i>	FEBIN 61-0961437	ADDRESS CHANGES TO BE NOTED ABOVE

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LINE	QUANTITY	UOP	CAT NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
0015	1	EA	165-76	COMMERCIAL DOUBLE BELGIAN WAFFLE MAKER WARING WW250 OR EQUAL	66310	66310
0016	1	EA	165-76	WORK TABLE 108" X 30" X 30" ADVANCE TABCO MODEL KSS-309 OR EQUAL	311662	311662
0017	1	EA	165-76	CONDIMENT AND STRAW ORGANIZER SAN JAMAR MODEL L2900 OR EQUAL	3062	3062
0018	1	EA	165-76	STRAW AND LIX DISPENSER SAN JAMAR MODEL L2203 OR EQUAL	11340	11340

SIGNATURE

[Handwritten Signature]

TELEPHONE

606-324-0232

DATE

7/5/13

TITLE

Sales

FEIN

61-0961437

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LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
0019	1	EA	165-76	THREE TUBE CUP DISPENSER SAN JAMAR MODEL C2803EZ OR EQUAL	45692	45692
0020	1	EA	165-76	SLIDING DOOR ENCLOSED WORK BASE 72" X 30" ADVANCE TABCO MODEL CK-SS-305 OR EQUAL	233767	233767
0021	1	EA	165-76	GREASE TRAP INTERCEPTOR ZURN MODEL GT2700-35-4NH OR EQUAL	71509	71509
0022	1	EA	165-76	SLIDING DOOR ENCLOSED WORK BASE 48" X 30" ADVANCE TABCO MODEL CK-SS-304 OR EQUAL	236486	236486

SIGNATURE: <i>[Signature]</i>	TELEPHONE: 606-324-0231	DATE: 7/5/13
TITLE: Sales	FEIN: 61-0961437	ADDRESS CHANGES TO BE NOTED ABOVE

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LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
***** THIS IS THE END OF RFQ DRS130485 ***** TOTAL:						<u>31,114.04</u>

SIGNATURE: *[Signature]* TELEPHONE: 606-324-0321 DATE: 7/9/13
 TITLE: Sales FEIN: 61-0961437 ADDRESS CHANGES TO BE NOTED ABOVE

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DRS130485

Exhibit "A"

COST SHEET

Item	Qty	Description	Unit Price	Extended Price
1	1 ea	Conveyor Toaster Holman QCS2-600H or equal	\$ 1489.80	\$ 1489.80
2	1 ea	Turbo Chef Pizza Oven High Batch H Model or equal	\$ 7160.04	\$ 7160.04
3	1 ea	Countertop Food Cooker/Warmer Superior Model SPC841420 or equal	\$ 3255.0	\$ 3255.0
4	1 ea	Convection Microwave Kenmore Model #6790 or equal	\$ 816.-	\$ 816.-
5	2 ea	Hand Sink with Side Splash Guards Advance Tabco Model 7-PS-66 or equal	\$ 195.50	\$ 391.-
6	1 ea	Countertop Microwave Oven GE 1.6 cuft or equal	\$ 162.-	\$ 162.-
7	1 ea	Three Bowl Scullery Sink Advance Tabco Model FC-3-1620-18RL-X or equal	\$ 6156.0	\$ 6156.0
8	1 ea	Garbage Disposal for below sink (item #9) Insinkerator LC-50 or equal	\$ 6542.0	\$ 6542.0
9	1 ea	Prep Sink with Dual Drain Boards Advance Tabco Spec-Line 940, Model 94-1-24-24LR or equal	\$ 4320.4	\$ 4320.4
10	1 ea	One Burner Solid Plate Cooktop - Cooktek MC1800 or equal	\$ 5687.6	\$ 5687.6
11	1 ea	Cabinet Base Work Table, 84"x30"x30" Advance Tabco Model SDRC-307 or equal	\$ 3650.08	\$ 3650.08
12	1 ea	Table Top Hot Food Merchandiser Vollrath Model No. 40734 FMA 7036 or equal	\$ 9974.1	\$ 9974.1
13	1 ea	Work Top Two Door Freezer True Model TWT-60F or equal	\$ 3288.01	\$ 3288.01
14	1 ea	Commercial Dual Surface Panini Grill Waring WDG300 or equal	\$ 7647.3	\$ 7647.3
15	1 ea	Commercial Double Belgian Waffle Maker Waring WW250 or equal	\$ 663.0	\$ 663.0
16	1 ea	Work Table, 108" x 30" x 30" Advance Tabco Model KSS-309 or equal	\$ 3166.2	\$ 3166.2
17	1 ea	Condiment and Straw Organizer San Jamar Model L2900 or equal	\$ 306.2	\$ 306.2
18	1 ea	Straw and Lid Dispenser San Jamar Model L2203 or equal	\$ 1134.0	\$ 1134.0
19	1 ea	Three Tube Cup Dispenser San Jamar Model C2803EZ or equal	\$ 4564.2	\$ 4564.2
20	1 ea	Sliding Door Enclosed Work Base, 72"x30" Advance Tabco Model CK-SS-305 or equal	\$ 2337.67	\$ 2337.67
21	1 ea	Grease Trap Interceptor Zurn Model GT2700-35-4NH or equal	\$ 7150.9	\$ 7150.9
22	1 ea	Sliding Door Enclosed Work Base, 48"x30" Advance Tabco Model CK-SS-304 or equal	\$ 2364.86	\$ 2364.86
		GRAND TOTAL		\$ 31,114.04

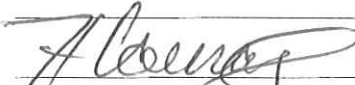
Notwithstanding the foregoing, the Purchasing Division may correct errors as it deems appropriate. Vendor should type or electronically enter the information into the Pricing Page to prevent errors in the evaluation.

Quotes shall be all-inclusive. No separate reimbursement shall be made to the vendor for delivery or any other expense.

Award shall be made to the lowest bid vendor meeting specifications for the lowest Grand Total.

Company Name: **Slone Refrigeration Co. Inc.**

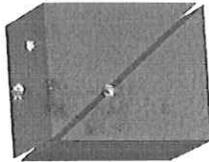
Address: **2432 Greenup Ave
Ashland, KY 41101**

Signature:  Date: **7/5/13**

Phone: **606-324-0232 x229**

FAX: **606-324-8350**

Email: **HONOREE@SLONEREFRIGERATION.COM**



Slope

Refrigeration Co.

2432 Greenup Avenue, Ashland, KY 41101
606-324-0232 • 1-800-63-SLONE

Quote

Date

7/3/2013

*Detailed Bid
w/ Cut Sheets,
on Alternate items*

Project:
Nitro, WV Equip

From:
Slope Refrigeration
Honoree Courage
2432 Greenup Ave.
Ashland KY 41101-
(606) 324-0232 (Phone)

Check us out at www.facebook.com/slonerefrigeration



Item	Qty	Description	Sell	Sell Total
1	1 ea	CONVEYOR TOASTER	\$1,489.80	\$1,489.80
		Star Mfg. Model No. QCS2-600HA		
		Holman QCS® Conveyor Toaster, electric, horizontal conveyor, 3" product opening, 10"W belt (2 slice), attached load-up tray, quartz sheathed heaters, variable heat/speed controls, 600 slices per hour, stainless steel construction, UPS		
	1 ea	1 Yr, parts & labor warranty, std.		
	1 ea	208v, 2.8kw, 14.0 amps, NEMA 6-20 plug		



Slone Refrigeration

Date

7/3/2013

<u>Item</u>	<u>Qty</u>	<u>Description</u>	<u>Sell</u>	<u>Sell Total</u>
2	1 ea	CONVECTION OVEN Turbochef Model No. HIGH H BATCH 2  High h Batch 2™ Speed Cook Oven, Rapid Cook, electric, ventless, countertop, stackable, store up to 72 recipes, smart voltage sensor technology (North America only), internal catalytic converter, cool to touch coated door handle, 16" pizza capacity, (1) 14" x 16" non-stick mesh screen, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, (1) standard JetPlate bottom, (1) standard JetPlate top, stainless steel interior, stainless steel front, top & back with powder-coated sides, 4" adjustable legs, cULus, CE, ANSI, NSF, TUV	\$7,160.64	\$7,160.64
	1 ea	All items FOB: Carrollton, Texas: Consumable/accessory orders less than \$5,000 will incur a handling fee. Orders shipping standard ground will incur a \$15.00 handling fee. Orders shipping other than standard ground will incur \$25.00 handling fee		
	1 ea	One year parts and labor warranty		
	1 ea	208/240v/50/60/1-ph, 24.0amps, 5.0kw, 5 foot cord, NEMA 6-30P, standard		
	1 ea	100018 Screen, Cooking, PTFE, Mesh, 14" x 16" (35.6 cm x 40.6 cm)		
	1 cs	103180 CS Cleaner, TurboChef Oven, case of 6		
	1 cs	103181 CS Guard, TurboChef Oven, case of 6		
	2 ea	103182 Trigger Sprayer		
	1 ea	HHB-8013-1 Standard JetPlate, optimized for 1/2 sheet pan performance, TOP		
	1 ea	HHB-8013-2 Standard JetPlate, optimized for 1/2 sheet pan performance, BOTTOM		
	1 ea	NGC-1478 Paddle, Aluminum, 12.3" x 13.6" (31.2 cm x 34.5 cm)		
3	1 ea	REETHERMALIZER FOOD WARMER Vollrath Model No. 72020  Cayenne® Heat'N Serve Full Size Cntr- top Merchen, Brushed S/S, Gray Granite self-ins, thermostat well with bulb & capillary Ego Thermostat, lighted ON/OFF switch, water level indicator light, control knob, bottom mount power cord, 13-3/4"x21-3/4"x9", 6-5/8" well depth, 120V,1000W,8.3A, UL, NSF, USA	\$325.50	\$325.50
	2 ea	30242 Super Pan V™ Half Size Food Pan, 4" deep, 22 gauge 300 series stainless steel, reinforced pour corners, reverse formed flattened edges, anti-jamming design, NSF, USA made		
	2 ea	75220 Super Pan V™ Steam Table Pan Cover, Stainless, 1/2 size, REINFORCED FLAT SLOTTED, 12 5/8"X10 15/16"X 1/2", fits all half size pans, USA made		

Initial: _____




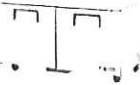
Slone Refrigeration

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Item	Qty	Description	Sell	Sell Total
4	1 ea	MICROWAVE CONVECTION OVEN Custom Model No. HMB8050 Bosch 1.5 Cu Ft Convection Micro, Stainless Steel	\$816.00	\$816.00
5	2 ea	HAND SINK BK Resources Model No. BKHS-D-1410 Hand Sink, wall mounted, sink only, 14" x 10" x 5"D bowl size, 1-7/8" basket drain with crumb cup, 4" OC deck mount, wall bracket included, 20 gauge T-304 stainless steel, NSF	\$164.18	\$328.36
5.1	2 ea	FAUCET BK Resources Model No. BKD-8G Standard Duty Faucet, 8" gooseneck spout, 4" C/C deck mount, 1/4 turn ceramic cartridges wrist blade handles not available, NSF	\$31.32	\$62.64
6	1 ea	MICROWAVE OVEN Custom Model No. AMC2165AW Amana® 1.6 cu. ft. Countertop Microwave with Sensor Cooking	\$162.00	\$162.00
7	1 ea	THREE (3) COMPARTMENT SINK BK Resources Model No. BKS-3-1620-1418T Sink, 3 - compartment, 16" x 20" x 14" deep bowls, 18" left & right drainboards, 18/304 stainless steel top, 9" backsplash, 1/4" drainboard pitch, (1) set of faucet holes, 8" on center faucets, 1-1/2" rounded front and side edges, 1-5/8" galvanized legs w/ 1" adjustable plastic bullet feet, drain basket included, NSF	\$615.60	\$615.60
8	1 ea	DISPOSER InSinkErator Model No. LC-50 LC-50™ Light Commercial Disposer, fits standard 3 1/2" - 4" sink opening, no welding required, uses standard wall switch, automatic reversing motor, includes mounting hardware, -11, 120v/60/1-ph, 5.8 amps, UL, CUL	\$654.20	\$654.20
	1 ea	(1) year parts & labor warranty from date of installation (standard)		
9	1 ea	BK Resources Model No. BKS-1-1620-1218T Sink, 1 - compartment, 16" x 20" x 12" deep bowl, 18" left & right drainboards, 18/304 stainless steel top, 9" backsplash, 1/4" drainboard pitch, (1) set of faucet holes, 8" on center faucets, 1-1/2" rounded front and side edges, 1-5/8" galvanized legs w/ 1" adjustable plastic bullet feet, drain basket included, NSF	\$432.04	\$432.04
	1 ea	BKF-12 OptiFlow Heavy Duty Faucet, 12" swing spout, 8" c/c splash mount, 1/4 turn ceramic cartridges, check valves, NSF		

Slone Refrigeration

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Item	Qty	Description	Sell	Sell Total
10	1 ea	 INDUCTION RANGE Vollrath Model No. 6950020 Commercial Series Induction Range, Countertop, US model, 1.8KW, 120v/60/1-ph, 15 amps, 18/304 s/s casing, solid state digital control, sloped control panel, 9 heating levels, 7 temp holding positions, Nema 5-15P, 16-1/2"x13-1/8"x4", 1yr warranty parts/service, ETL,FCC,NSF, Imported	\$568.76	\$568.76
11	1 ea	 WORK COUNTER Eagle Group Model No. CB3084SE-BS Spec-Master® Enclosed Work Table, 84"W x 30"D, 14/304 stainless steel top with 4-1/2" backsplash, rolled front edge, square turndown ends, stainless steel wrapper, sliding doors, stainless steel legs, adjustable feet, NSF 1 ea 4" Casters, set of 6, add suffix -CA 1 ea Sound Deadening 3 ea 502947 Drawer Assembly, 15", includes housing, drawer pan, drawer front, glides and roller slides, type 430 stainless steel, (table must be field drilled for mounting), NSF complete	\$3,650.08	\$3,650.08
12	1 ea	 HOT FOOD MERCHANDISER Vollrath Model No. 40734 Hot Food Merchandiser, counter top, 36"W, self-service, illuminated, 3 adjustable shelves, thermostatically controlled heat 85° - 175°F temp range with humidity, front & rear sliding glass doors, 1.5 kw, 120v/60/1-ph, 12.5 amps, NEMA 5-15P ETL, model# FMA7036	\$997.41	\$997.41
13	1 ea	 WORKTOP FREEZER True Food Service Equipment Model No. TWT-60F Work Top Freezer, two-section, -10° F, (4) shelves, stainless steel top with rear splash & sides, white aluminum interior with 300 series stainless steel floor, (2) stainless steel doors, 5" castors, rear mount, 1/2 HP, 115v/60/1, 6.6 amps, 7' cord, NEMA 5-15P, cUL, NSF, CE, MADE IN USA 1 ea Self-contained refrigeration standard 1 ea Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics 1 ea Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics 1 ea Alternative hinging available, please contact factory 1 ea 5" Castors, standard	\$3,288.01	\$3,288.01

Initial: _____

Slone Refrigeration

Date


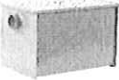
7/3/2013

Item	Qty	Description	Sell	Sell Total
14	1 ea	PANINI GRILL  Waring Model No. WDG300 Dual Surface Panini Grill, electric, double, 17" x 9-1/4" cooking surface, hinged auto-balancing top plate with heat resistant handles, half ribbed & half flat grill, adjustable thermostats 570°F (300°C), indicator lights, brushed stainless steel body & removable drip tray, 240V, 13amps, UL, NSF 1 ea Standard 1-year limited warranty	\$764.73	\$764.73
15	1 ea	WAFFLE BAKER  Waring Model No. WW250 Belgian Waffle Maker, double, up to (60) 1-1/4" thick waffles per hour, audio beep signal, rotary feature, power & ready-to-bake LED indicators, embedded heating element, non-stick plates, heavy duty die cast housing, 120v/60/1-ph, 2400W, 20.0 amps, NSF, UL & CUL listed 1 ea Standard 1-year limited warranty	\$663.10	\$663.10
16	1 ea	WORK TABLE  Eagle Group Model No. T30108SE-BS Spec-Master® Work Table, 108"W x 30"D, 14/304 stainless steel top with 4-1/2" backsplash, rolled front edge, square turndown ends, uni-lok® gusset system, heavy gauge s/s undershelf, (6) 1-5/8" diameter heavy gauge s/s legs with 1" adjustable s/s feet, NSF 1 ea NSF sprayed-on latex sound deadening, add suffix -SD 1 ea E10 Square edge table, front and/or rear, per table 2 ea 502947 Drawer Assembly, 15", includes housing, drawer pan, drawer front, glides and roller slides, type 430 stainless steel, (table must be field drilled for mounting), NSF complete 1 st CA6-SB Table Casters, 4" diameter, three swivel and three with brakes (set of six), 115 lb weight capacity per caster, zinc with resilient tread	\$3,116.62	\$3,116.62
17	1 ea	CONDIMENT ORGANIZER BIN RACK  Vollrath Model No. 4841-01 Condiment Self-Serve System Set, 2 tier, two 11-1/4" bins & clips, plastic construction, brown	\$30.62	\$30.62
18	1 ea	LID DISPENSER  Vollrath Model No. CTL-3VS Vertical, Three-Pocket Lid and Straw Dispenser, three lid holders and one holder for wrapped straws, counter top, ABS plastic, non-skid rubber feet, black, 24 3/4" H x 5 1/2" W x 13" D	\$113.40	\$113.40

Initial: _____

Slone Refrigeration

Date
7/3/2013

Item	Qty	Description	Sell	Sell Total
19	1 ea	 DISPOSABLE CUP DISPENSER FMP Model No. 150-1058 San Jamar® Ez-Fit™ Cup Dispenser, countertop, twin box style, one size fits all: 8 to 46 oz cup sizes, vertical or horizontal mount, contains (2) four pre-cut, easy to change gaskets, for paper, foam, or plastic cups, stainless steel, NSF	\$456.92	\$456.92
20	1 ea	WORK COUNTER Eagle Group Model No. CB3072SE-BS Spec-Master® Enclosed Work Table, 72"W x 30"D, 14/304 stainless steel top with 4-1/2" backsplash, rolled front edge, square turndown ends, stainless steel wrapper, sliding doors, stainless steel legs, adjustable feet, NSF 1 ea 4" Casters, set of 4, add suffix -CA 1 ea Sound Deadening	\$2,337.67	\$2,337.67
21	1 ea	 GREASE TRAP Dormont Manufacturing Model No. WD-35 Grease Interceptor, 35 gallons per minute flow rate, 70 lb grease capacity, 3" inlet & outlet, no hub connections, solid steel cover w/gasket, hex head center bolt(s), removable baffle assembly, deep seal trap w/cleanout, external cast iron flow control fitting, epoxy coated steel, available with threaded inlet and outlet, by adding "THD" to end of part number, no additional charge, PDI certified 1 ea Unthreaded pipe, std.	\$715.09	\$715.09
22	1 ea	WORK COUNTER Eagle Group Model No. CB3048SE-BS Spec-Master® Enclosed Work Table, 48"W x 30"D, 14/304 stainless steel top with 4-1/2" backsplash, rolled front edge, square turndown ends, stainless steel wrapper, sliding doors, stainless steel legs, adjustable feet, NSF 1 ea Marine counter edge in lieu of standard, add M after SE 1 ea 4" Casters, set of 4, add suffix -CA 1 ea Sound Deadening	\$2,364.86	\$2,364.86

Total **\$31,114.04**

Prices Good Until: 7/28/2013

CUSTOMER IS RESPONSIBLE FOR VERIFYING QUOTE FOR ACCURACY.

ALL ITEMS ARE TO BE PICKED UP AT SLONE REFRIGERATION. ALL PRICING ON THIS INVOICE REGARDING ANY DELIVERY MEANS SLONE WILL ONLY DELIVER TO DRIVEWAY OR FRONT OF BUILDING. ALL FINAL CONNECTIONS OR INSIDE DELIVERY ARE DONE BY OTHERS UNLESS OTHERWISE SPECIFIED ON HERE.

ANY UP FRONT FREIGHT AND INSTALLATION COSTS ARE ESTIMATED. SHOULD FREIGHT REQUIRE LIFT GATE, INSIDE DELIVERY OR OTHER SERVICES THAT IS AN ADDITIONAL COST. SHOULD

Initial: _____

Slone Refrigeration

Date

7/3/2013

INSTALLATION REQUIRE ADDITIONAL HOURS OR PARTS DUE TO UNFORSEEN CIRCUMSTANCES YOU WILL BE CHARGED THE ADDITIONAL TIME AND COST.

WARRANTY MAY BECOME VOID IF SLONE DID NOT PROVIDE INSTALLATION.

Acceptance: _____

Date: _____

Printed Name: _____



Project:
Item Number:
Quantity:



Cayenne® Full-Size Heat 'N Serve Rethermalizers

DESCRIPTION

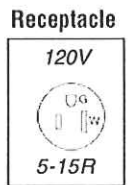
Cayenne® Full-Size Heat 'N Serve Rethermalizers provide rethermalization in 1000 watts allowing two units to be plugged into a 20 amp service. 40 percent greater water capacity saves time and effort in refilling the well. Model HS Ultra is a 1440 watt rethermalizer which offers quicker preheat and more rapid rethermalization.

PERFORMANCE CRITERIA

The Cayenne® Full-Size Heat 'N Serve Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or inset are used with a standard pan or inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

SPECIFICATIONS

Item	Dimensions IN (CM)	Well Depth	Voltage*	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
72020	21¾ x 13¾ x 9 (55 x 33 x 23)	6½ (16.8)	120 AC	1000	8.3	5-15P	25 x 16 x 11 (63.5 x 40.6 x 27.9)	19.7 (8.9)
72023	21¾ x 13¾ x 9 (55 x 33 x 23)	6½ (16.8)	120 AC	1440	12	5-15P	25 x 16 x 11 (63.5 x 40.6 x 27.9)	19.7 (8.9)



* Contact your Vollrath representative for models rated for other voltages (For Export Only).

Agency Listings



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

Approvals	Date

MODELS

72020 Model 1220 Full-Size Rethermalizer (US/Canada)

72023 Model HS-Ultra Full-Size Rethermalizer (US/Canada)

FEATURES

- Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Cast-in non-stick aluminum dome heating element uses up to 25% less energy and reduces scale build-up for easy cleaning and longer operating life
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- Low-water indicator light eliminates guesswork
- Recessed controls reduce accidental changes in temperature settings
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

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



Setting the Standard™

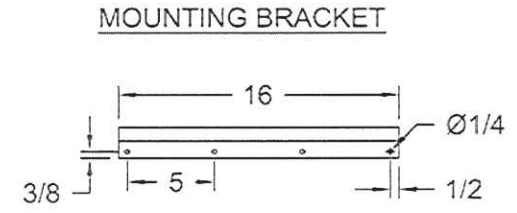
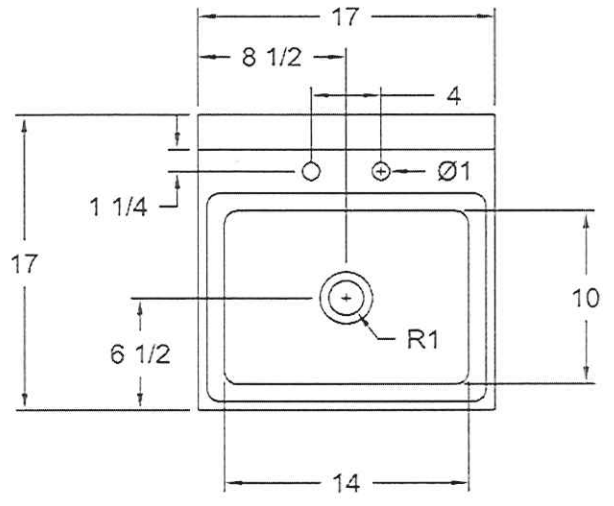
www.vollrathco.com

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

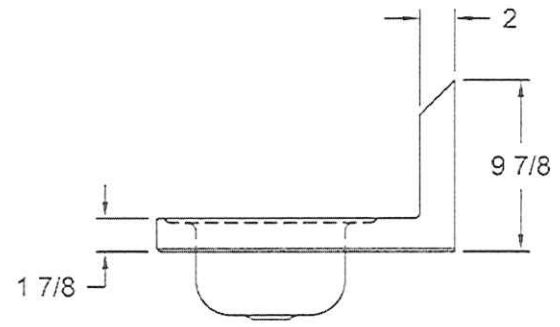
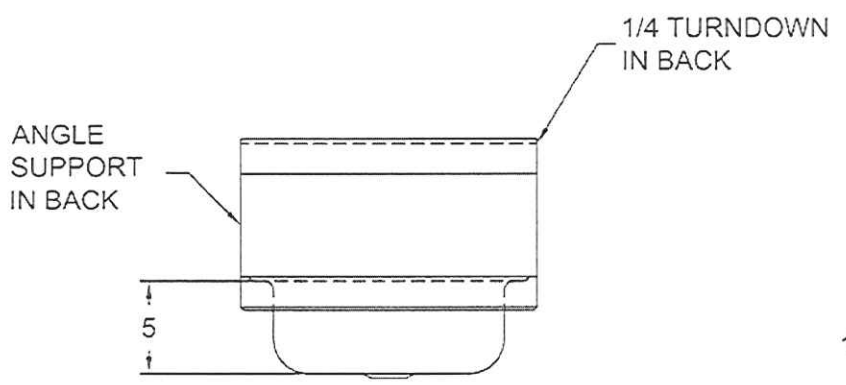
Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462



Item#: 5



BKHS-D-1410

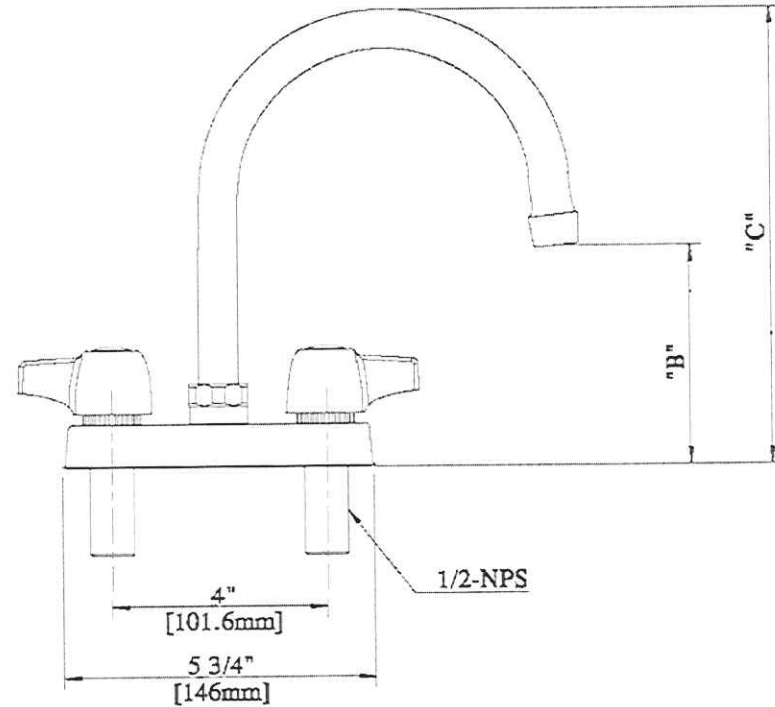
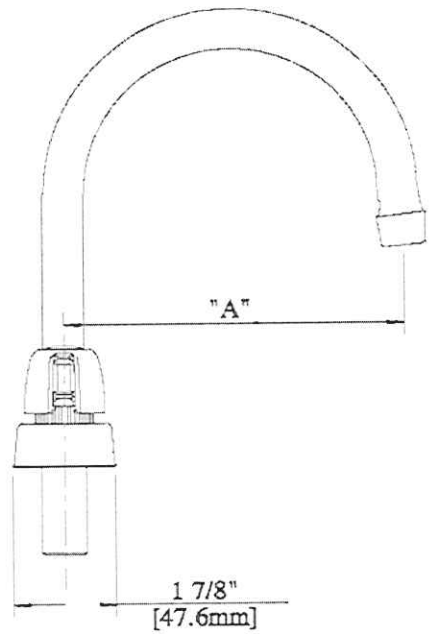


Slone Refrigeration

BK Resources

DRAWN FOR:	MAT.	TOP:	REVISIONS	
		BASE:		
REF. NO.	REQ'D/ITEM			
ITEM NAME:	DATE:			
PROD. NO. BKHS-D-1410	BY: J.K.			
SCALE:	CHECKED BY:			

Nitro, WW Equip



MODEL	DIM"A"	DIM"B"	DIM"C"
BKD-3G	3 1/2" [90mm]	5 1/8" [130mm]	7 7/8" [200mm]
BKD-5G	6" [150mm]	5" [127mm]	9 1/2" [241mm]
BKD-8G	8 1/2" [215mm]	7 1/2" [190.5mm]	12 3/8" [314.3mm]

Dimensions subject to change without prior notification.

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TOLEANCES
UNLESS
OTHERWISE
SPECIFIED

Material:

Date:

Drawn:

Approved:

Revision Date:

Revised:

Scale:

Part
Title:

UNIT:

PROJECT

MM

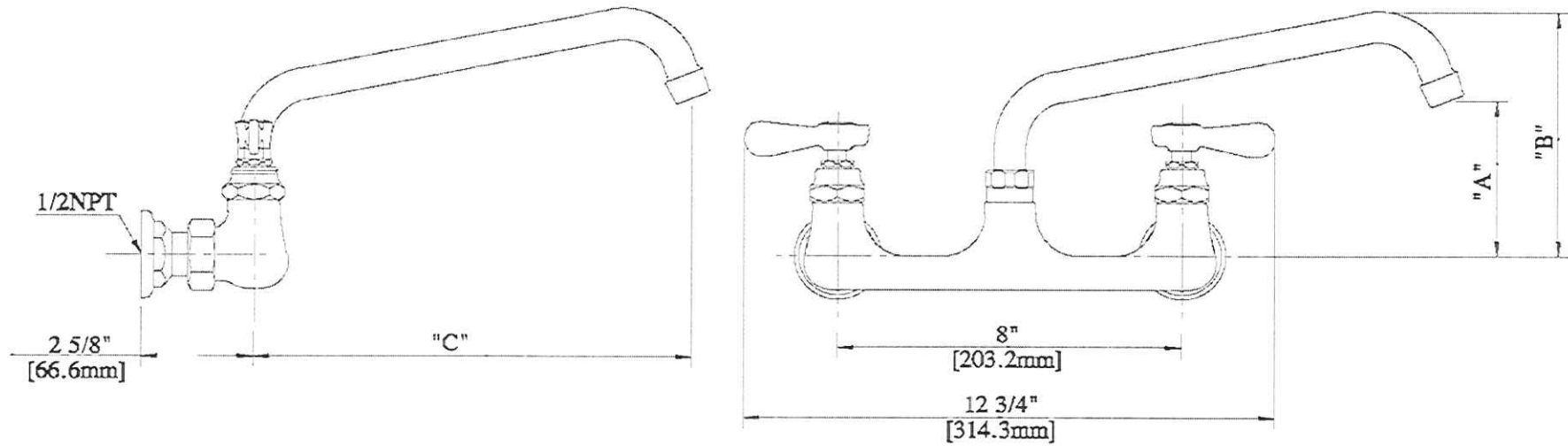


PART NO.



ANGULAR: ± 1°

A



MODEL	DIM"A"	DIM"B"	DIM"C"
BKF-6	2 3/8" [60.3mm]	4 5/8" [117.5mm]	6" [152.4mm]
BKF-8	2 3/4" [69.9mm]	5" [127"]	8" [203.2mm]
BKF-10	2 11/16" [68.3mm]	5 3/8" [136.5mm]	10" [254mm]
BKF-12	3 9/16" [90.5mm]	5 3/4" [146mm]	12" [304.8mm]
BKF-14	3 3/8" [98.4mm]	6 9/64" [156mm]	14" [355.6mm]
BKF-16	4 5/16" [109.5mm]	6 9/16" [166.7mm]	16" [406.4mm]

Dimensions subject to change without prior notification.

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written consent of BK Resources, Inc.

TOLEANCES
UNLESS
OTHERWISE
SPECIFIED

Meters :

Date:

Revision Date:

Drawn:

Revision: A

Approved:

Scale:

Part
Title:

UNIT: MM

PROJECT

PART NO.





Project:

Item Number:

Quantity:

MODELS: 6950020 1.8 kW @ 120V (U.S. Only)
6951020 1.4 kW @ 120V (Canada Only)



Induction Range: Intrigue™ Commercial Countertop

DESCRIPTION

The portable countertop induction range is designed for use in light to medium duty front-of-the-house cooking. Model 6950020 will plug into standard 15A outlets which are readily available in most restaurants and kitchens.

The induction range comes complete with a 6 ft. (183 cm) power cord and plug. The case frame is made from 18-gauge stainless steel with a ceramic top. The ceramic top is easily cleaned with a mild cleaner.

The induction range is equipped with a variety of safety features including:

- Over-heat protection
- Small-article detection
- Pan auto-detection function
- Empty-pan shut-off
- Safety auto-shut-off function

Agency Listings - Model 6950020



This device complies with Part 18 FCC Rules.

Agency Listings - Model 6951020



This device complies with Part 18 FCC Rules.

FEATURES

- 9 heating levels with optimum power output to different pans.
- 7 temperature holding positions.
- Easy to read LED bar for power level.
- Stainless steel case and ceramic top.
- Sloped control panel for runoff of liquid spills.
- Push button controls for easy cleaning.
- Warming function to maintain preset temperatures.
- Rubber feet to prevent slipping of appliance.
- Unit comes with cord and plug and does not require hard wiring.
- Full one-year parts and labor warranty.

IMPORTANT

- This appliance is intended for use with induction-ready cookware.
- All models require adequate unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- Countertop models require a minimum clearance of 3 inches (7.62 cm) at the rear and 1 inch (2.54 cm) at the bottom.

Approvals

Date:



Setting the Standard™

www.vollrathco.com
Nitro, WW Equip

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53082-0611
U.S.A.
Main Tel: 800.624.2051
Service Tel: 800.628.0832
FAX: 800.752.5620

Slone Refrigeration

Vollrath of Canada, Co
Tel: 800.695.8560
FAX: 800.752.5620

Page: 14

Induction Range: Commercial Countertop

The Vollrath Company, L.L.C.

Induction Range: Commercial Countertop

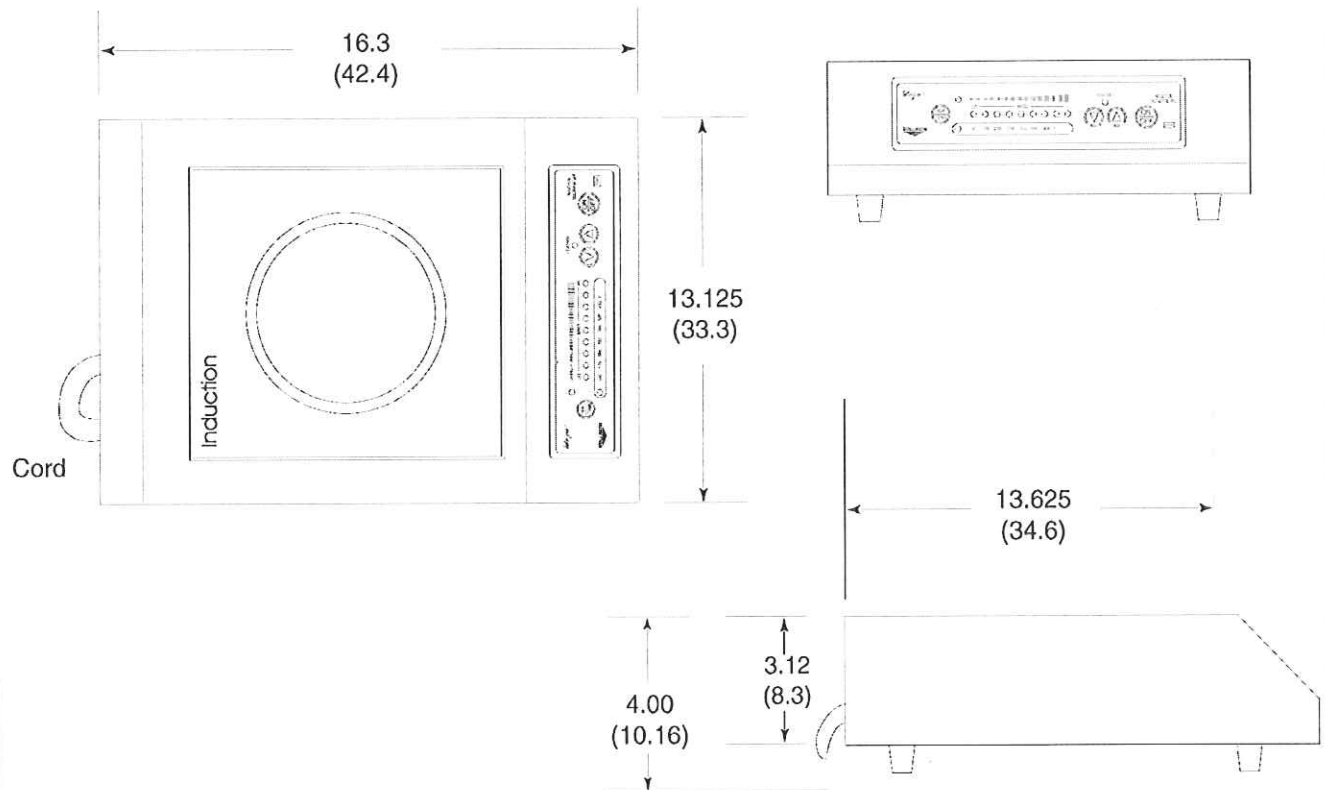
The Vollrath Company, L.L.C.

INDUCTION RANGE: COMMERCIAL COUNTERTOP

MODELS: 6950020 1.8 kW @ 120V (U.S. Only)
 6951020 1.4 kW @ 120V (Canada Only)

DIMENSIONS

- ❑ Overall dimension: 13.125" wide x 16.3" deep x 4.0" high (33.3 cm x 42.4 cm x 10.16 cm)
- ❑ Shipping container dimension: 17.8" wide x 21.5" deep x 8.8" high (45.2 cm x 54.6cm x 22.4 cm)
- ❑ Dimensions shown in inches (cm).

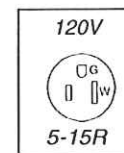


Unit shown with .87 inch Feet

ELECTRICAL SPECIFICATIONS - 1 PHASE, 60 HZ

Model	kW Rating	Volts	Nominal Amps	NEMA Plug	Remarks
6950020	1.8 kW	120V AC	15	5-15P	
6951020	1.4 kW	120V AC	12	5-15P	

Receptacles



www.vollrathco.com

The Vollrath Company, L.L.C.
 1236 North 18th Street
 Sheboygan, WI 53082-0611
 U.S.A.
 Main Tel: 800.624.2051
 Service Tel: 800.628.0832
 FAX: 800.752.5620

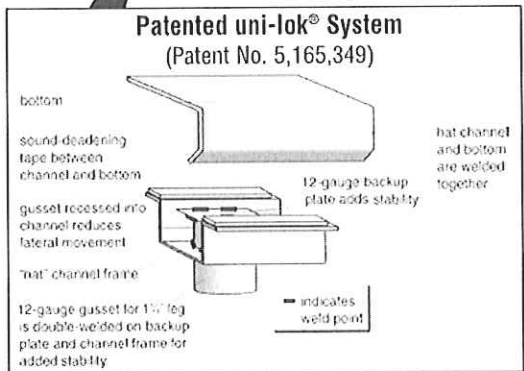
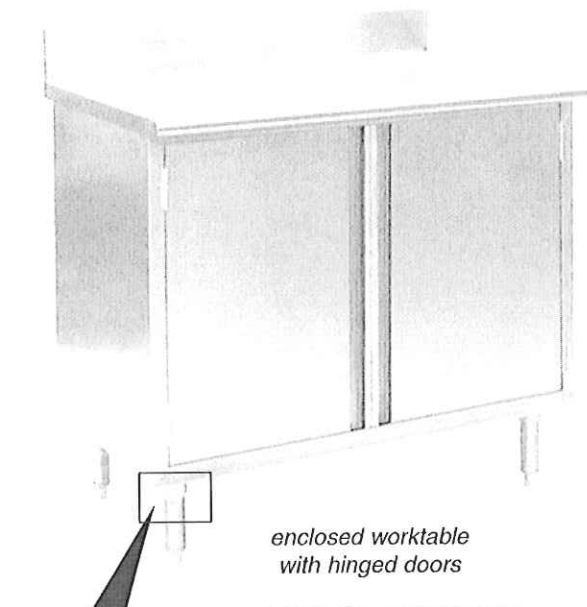
Vollrath of Canada, Co
 Tel: 800.695.8560
 FAX: 800.752.5620



Specification Sheet

Short Form Specifications

Eagle Spec-Master® Enclosed Base Worktable, model _____, Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. (Open Front, Stainless Steel Sliding Door, or Stainless Steel Hinged Door) models with 1½" rolled edge on front, sides turned down, and 4" backsplash on rear. Constructed with uni-lok® patented gusset system, with the gussets recessed into the hat channels to reduce lateral movement. 1½" O.D. stainless steel tubular legs with adjustable bullet feet.



Spec-Master® Enclosed Worktables with Backsplash

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|--|
| <input type="checkbox"/> OB2436SE-BS | <input type="checkbox"/> CB2436SE-BS | <input type="checkbox"/> CBH2436SE-BS |
| <input type="checkbox"/> OB2448SE-BS | <input type="checkbox"/> CB2448SE-BS | <input type="checkbox"/> CBH2448SE-BS |
| <input type="checkbox"/> OB2460SE-BS | <input type="checkbox"/> CB2460SE-BS | <input type="checkbox"/> CBH2460SE-BS |
| <input type="checkbox"/> OB2472SE-BS | <input type="checkbox"/> CB2472SE-BS | <input type="checkbox"/> CBH2472SE-BS |
| <input type="checkbox"/> OB2484SE-BS | <input type="checkbox"/> CB2484SE-BS | <input type="checkbox"/> CBH2484SE-BS |
| <input type="checkbox"/> OB2496SE-BS | <input type="checkbox"/> CB2496SE-BS | <input type="checkbox"/> CBH2496SE-BS |
| <input type="checkbox"/> OB24120SE-BS | <input type="checkbox"/> CB24120SE-BS | <input type="checkbox"/> CBH24120SE-BS |
| <input type="checkbox"/> OB3036SE-BS | <input type="checkbox"/> CB3036SE-BS | <input type="checkbox"/> CBH3036SE-BS |
| <input type="checkbox"/> OB3048SE-BS | <input type="checkbox"/> CB3048SE-BS | <input type="checkbox"/> CBH3048SE-BS |
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| <input type="checkbox"/> OB3072SE-BS | <input type="checkbox"/> CB3072SE-BS | <input type="checkbox"/> CBH3072SE-BS |
| <input type="checkbox"/> OB3084SE-BS | <input type="checkbox"/> CB3084SE-BS | <input type="checkbox"/> CBH3084SE-BS |
| <input type="checkbox"/> OB3096SE-BS | <input type="checkbox"/> CB3096SE-BS | <input type="checkbox"/> CBH3096SE-BS |
| <input type="checkbox"/> OB30120SE-BS | <input type="checkbox"/> CB30120SE-BS | <input type="checkbox"/> CBH30120SE-BS |

Features

- All-welded design.
- Available with open front, sliding doors, or hinged doors.
- Doors are 20 gauge type 430 stainless steel.
- Top mechanically polished to satin finish.
- Top is 14 gauge type 304 stainless steel reinforced with a full length "hat" channel support.
- Body is heavy gauge type 430 stainless steel.
- Sound-deadened between top and frame.
- 1½" (42mm)-diameter type 304 stainless legs.
- 1" (25mm) adjustable stainless steel feet.
- 1½" (38mm) sanitary rolled rim on front.
- 4½" (114mm) backsplash on rear.
- Square edge on ends for flush fit.
- Optional fixed center shelf available. To order, add suffix "-CS" to model number. Example: OB2436SE-BS-CS

Options / Accessories

- Lock (for units with doors)
- Casters*
- Overshelf
- Center shelf

* To order table with 4" (102mm)-diameter casters, add suffix "-CA" (ex: OB3048SE-BS-CA). To order table with 5" (127mm)-diameter casters, add suffix "-CAH" (ex: CB3048SE-BS-CAH).

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

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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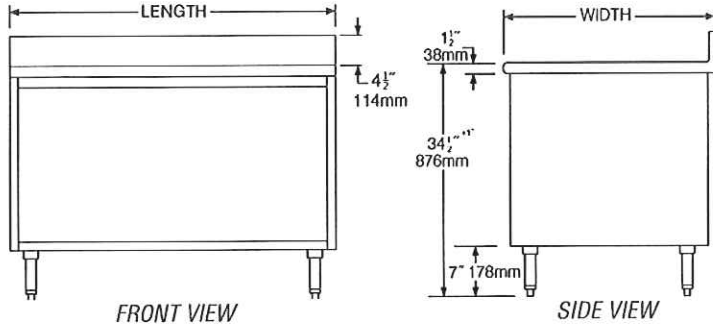
Certifications / Approvals





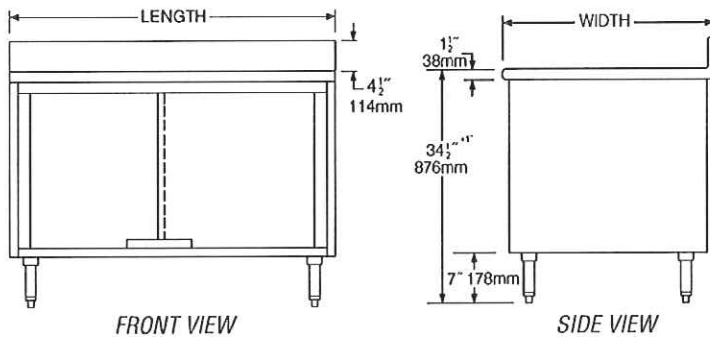
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Enclosed Worktables with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SE-BS	24"	610	36"	914	133	60.3
OB2448SE-BS	24"	610	48"	1219	161	73.0
OB2460SE-BS	24"	610	60"	1524	202	91.6
OB2472SE-BS	24"	610	72"	1829	243	110.2
OB2484SE-BS	24"	610	84"	2134	284	128.8
OB2496SE-BS	24"	610	96"	2438	326	147.9
OB24120SE-BS	24"	610	120"	3048	390	176.9
OB3036SE-BS	30"	762	36"	914	137	62.1
OB3048SE-BS	30"	762	48"	1219	167	75.8
OB3060SE-BS	30"	762	60"	1524	201	91.2
OB3072SE-BS	30"	762	72"	1829	251	113.9
OB3084SE-BS	30"	762	84"	2134	299	135.6
OB3096SE-BS	30"	762	96"	2438	344	156.0
OB30120SE-BS	30"	762	120"	3048	438	198.7

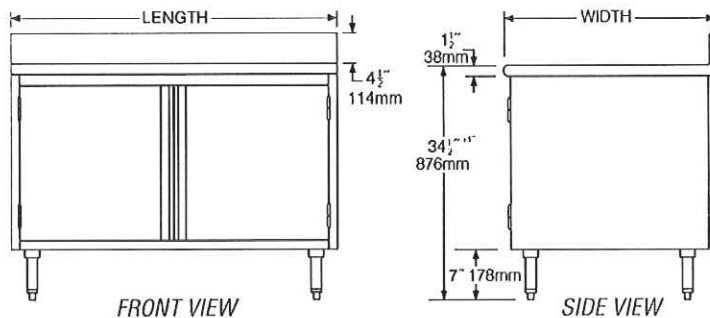
Spec-Master® Enclosed Worktables with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SE-BS	24"	610	36"	914	139	63.1
CB2448SE-BS	24"	610	48"	1219	171	77.6
CB2460SE-BS	24"	610	60"	1524	214	97.1
CB2472SE-BS	24"	610	72"	1829	256	116.1
CB2484SE-BS*	24"	610	84"	2134	304	137.9
CB2496SE-BS*	24"	610	96"	2438	343	155.6
CB24120SE-BS*	24"	610	120"	3048	390	176.9
CB3036SE-BS	30"	762	36"	914	143	64.9
CB3048SE-BS	30"	762	48"	1219	174	78.9
CB3060SE-BS	30"	762	60"	1524	221	100.2
CB3072SE-BS	30"	762	72"	1829	264	119.8
CB3084SE-BS*	30"	762	84"	2134	319	144.7
CB3096SE-BS*	30"	762	96"	2438	355	161.0
CB30120SE-BS*	30"	762	120"	3048	458	207.8

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Enclosed Worktables with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SE-BS	24"	610	36"	914	139	63.1
CBH2448SE-BS	24"	610	48"	1219	171	77.6
CBH2460SE-BS	24"	610	60"	1524	214	97.1
CBH2472SE-BS	24"	610	72"	1829	256	116.1
CBH2484SE-BS*	24"	610	84"	2134	304	137.9
CBH2496SE-BS*	24"	610	96"	2438	343	155.6
CBH24120SE-BS*	24"	610	120"	3048	390	176.9
CBH3036SE-BS	30"	762	36"	914	143	64.9
CBH3048SE-BS	30"	762	48"	1219	174	78.9
CBH3060SE-BS	30"	762	60"	1524	221	100.2
CBH3072SE-BS	30"	762	72"	1829	264	119.8
CBH3084SE-BS*	30"	762	84"	2134	319	144.7
CBH3096SE-BS*	30"	762	96"	2438	355	161.0
CBH30120SE-BS*	30"	762	120"	3048	458	207.8

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

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

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 Rev. 11/08

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Profit from the Eagle Advantage®

Specification Sheet

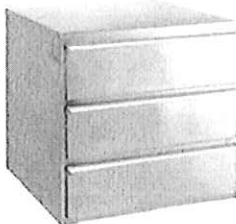
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Project No.:	_____
S.I.S. No.:	_____

Catalog Specification Sheet No. **EG10.13B**

Tier Drawers and Drawer Assemblies for Stainless Steel and Hardwood Tables

MODELS:

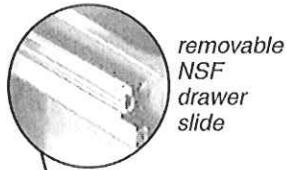
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| <input type="checkbox"/> 502943 | <input type="checkbox"/> 606826 | <input type="checkbox"/> NTD3 |
| <input type="checkbox"/> 502946 | <input type="checkbox"/> 608115 | <input type="checkbox"/> NTD3L |
| <input type="checkbox"/> 502947 | <input type="checkbox"/> 608116 | <input type="checkbox"/> TD3 |
| <input type="checkbox"/> 502971 | <input type="checkbox"/> 608117 | <input type="checkbox"/> TD3L |



#TD3

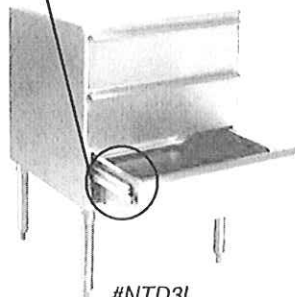
Regular Tier Drawers

- Heavy gauge type 430 stainless steel cabinet with three roller-track drawers.
- Available with nylon feet or legs.
- Includes guides, zinc-plated full-extension slides, and stainless steel drawer.
- Hemmed safety pull handle on each drawer.
- All shipping weights are approximate.



removable NSF drawer slide

model #	description	width x length x height		weight	
		in.	mm	lbs.	kg
TD3	3 drawers, with nylon feet	22½" x 24" x 22"	572 x 610 x 559	75	34.0
TD3L	3 drawers, with legs	22½" x 24" x 34½"	572 x 610 x 876	78	35.4



#NTD3L

NSF-Approved Tier Drawers



- Utilizes totally removable drawer slides certified by the National Sanitation Foundation.
- Otherwise, design and features are the same as tier drawers listed above.
- Hemmed safety pull handle on each drawer.
- Optional pan replacement available: Model #608120.

model #	description	width x length x height		weight	
		in.	mm	lbs.	kg
NTD3	3 drawers, with nylon feet	22½" x 24" x 22"	572 x 610 x 559	75	34.0
NTD3L	3 drawers, with legs	22½" x 24" x 34½"	572 x 610 x 876	78	35.4

Options / Accessories

- Drawer lock (suffix "-L")
- Pan replacement for NSF-Approved Tier Drawers
- Pan replacement for drawer assemblies

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EG10.13B Rev. 05/10

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Tier Drawers and Drawer Assemblies for Stainless Steel and Hardwood Tables



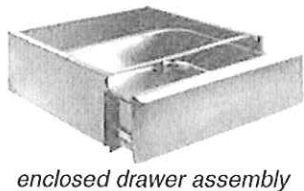
Tier Drawers and Drawer Assemblies for Stainless Steel and Hardwood Tables Catalog Specification Sheet No. EG10.13B

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Tier Drawers and Drawer Assemblies

Drawer Capacity Per Table			
Drawers can be centered, left or right.			
table length	15" x 20" (381 x 508mm)	20" x 20" (508 x 508mm) *	
in. mm	drawer capacity per table	drawer capacity per table	
24"	610	0	
30"	762	1 centered	
36"	914	1 centered	
48"	1219	1 centered; or 1 left & 1 right	
60"	1524	1 centered; or 1 left & 1 right	
72"	1829	3 (1 centered, 1 left, 1 right)	
84"	2134	4	
96"	2438	4 (2 left, 2 right)	
108"	2743	4 (2 left, 2 right)	
120"	3048	4 (2 left, 2 right)	
132"	3353	6 (3 left, 3 right)	
144"	3658	6 (3 left, 3 right)	

* Holes are predrilled for 20" x 20" drawers only.



Enclosed Drawer Assemblies

- Removable drawer pan.
- Type 430 stainless steel assemblies.
- Hemmed safety pull handle on each drawer.

model #	width x length x height		weight	Optional Pan Replacement
	in.	mm		
502943 *	20" x 15" x 5"	508 x 381 x 127	35 15.9	608115
501572	20" x 20" x 5"	508 x 508 x 127	35 15.9	608118 **

* Tables must be field drilled for mounting.
 ** #608118 does NOT fit drawer assembly #501572 with optional lock (#501572-L).
 Drawer assembly #501572-L accepts only pan replacement #608119.

Enclosed SPEC-MASTER® Heavy Duty Drawer Assemblies

- Removable drawer pan.
- Type 304 stainless steel assemblies.
- Insulated front.
- Self-closing drawer slides that fully extend from housing.
- These drawer assemblies are stackable.

model #	width x length x height		weight	Optional Pan Replacement
	in.	mm		
502972 *	20" x 15" x 5"	508 x 381 x 127	40 18.1	608117
502971	20" x 20" x 5"	508 x 508 x 127	40 18.1	606826

* Tables must be field drilled for mounting.

Drawer Assemblies with NSF-Approved Slides NSF

- Removable drawer slides, making it easy to clean for complete sanitation.
- Type 430 stainless steel.
- Requires no tool.
- All-stainless steel housing and frame.
- Drawer consists of full-length front pull flange and removable drawer pan with large radius corners.
- Hemmed safety pull handle on each drawer.

model #	width x length x height		weight	Optional Pan Replacement
	in.	mm		
502947 *	20" x 15" x 5"	508 x 381 x 127	35 15.9	608115
502946	20" x 20" x 5"	508 x 508 x 127	35 15.9	608116 **

* Tables must be field drilled for mounting.
 ** #608116 does NOT fit drawer assembly #502946 with optional lock (#502946-L).
 Drawer assembly #502946-L accepts only pan replacement #608119.

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Specification Sheet

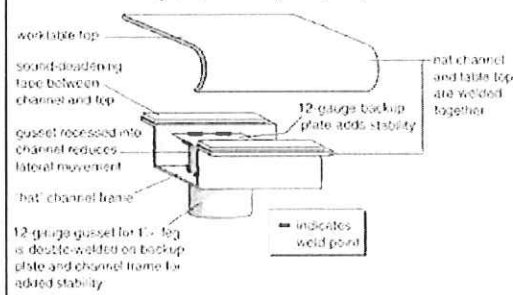
Short Form Specifications

Eagle worktables, Spec-Master® series, model _____.
Top constructed of 14/304 stainless steel with 1½" roll on front, 4½" backplash, and sides turned down 90°. Adjustable undershelf constructed of 18/304 stainless steel with marine edge. Top reinforced with stainless steel hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. 1½"-diameter stainless steel legs, with stainless steel gussets and 1" stainless steel adjustable bullet feet.



worktable with backplash and adjustable undershelf

Patented uni-lok® System (Patent No. 5,165,349)



Worktables with Backsplash and Stainless Steel Base with Undershelf —Spec-Master® Series

MODELS:

<input type="checkbox"/> T2424SE-BS	<input type="checkbox"/> T24108SE-BS	<input type="checkbox"/> T3072SE-BS	<input type="checkbox"/> T3660SE-BS
<input type="checkbox"/> T2430SE-BS	<input type="checkbox"/> T24120SE-BS	<input type="checkbox"/> T3084SE-BS	<input type="checkbox"/> T3672SE-BS
<input type="checkbox"/> T2436SE-BS	<input type="checkbox"/> T24132SE-BS	<input type="checkbox"/> T3096SE-BS	<input type="checkbox"/> T3684SE-BS
<input type="checkbox"/> T2448SE-BS	<input type="checkbox"/> T24144SE-BS	<input type="checkbox"/> T30108SE-BS	<input type="checkbox"/> T3696SE-BS
<input type="checkbox"/> T2460SE-BS	<input type="checkbox"/> T3030SE-BS	<input type="checkbox"/> T30120SE-BS	<input type="checkbox"/> T36108SE-BS
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<input type="checkbox"/> T2496SE-BS	<input type="checkbox"/> T3060SE-BS	<input type="checkbox"/> T3648SE-BS	<input type="checkbox"/> T36144SE-BS

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½" (114mm)-high 90° backplash with 1" (25mm) turn at 90°.
- 1½" (38mm)-diameter 180° rolled edge on front. Ends are turned down 90°, providing for flush installations when required.
- 14 gauge type 304 polished stainless steel.

Adjustable Undershelf

- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Additional undershelf |
| <input type="checkbox"/> Overshelves | <input type="checkbox"/> Stabilizer Bar (for 30"- and 36"-wide tables) |
| <input type="checkbox"/> Power strip (for material handling) | |

Certifications / Approvals



AUTO

KCL

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EG10.45C Rev. 01/12

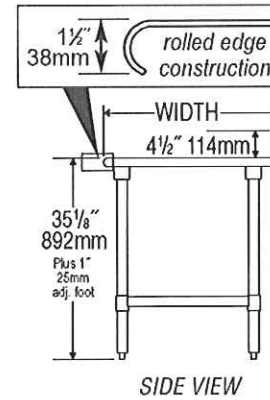
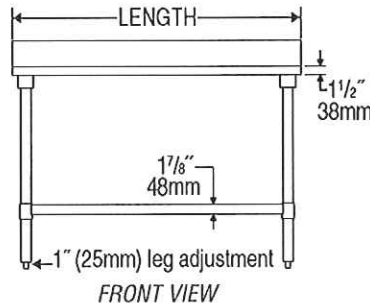
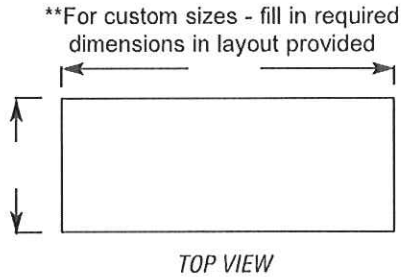
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Item No.: _____
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Worktables with Backsplash and Stainless Steel Base with Undershelf—Spec-Master® Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424SE-BS	4	24"	610	24"	610	47	21.3
T2430SE-BS	4	24"	610	30"	762	53	24.0
T2436SE-BS	4	24"	610	36"	914	58	26.3
T2448SE-BS	4	24"	610	48"	1219	69	31.3
T2460SE-BS	4	24"	610	60"	1524	80	36.3
T2472SE-BS	4	24"	610	72"	1829	94	42.6
T2484SE-BS	4	24"	610	84"	2134	107	48.5
T2496SE-BS	6	24"	610	96"	2438	125	56.7
T24108SE-BS	6	24"	610	108"	2743	156	70.3
T24120SE-BS	6	24"	610	120"	3048	169	76.7
T24132SE-BS	8	24"	610	132"	3353	183	83.0
T24144SE-BS	8	24"	610	144"	3658	196	88.9
<hr/>							
T3030SE-BS	4	30"	762	30"	762	55	24.9
T3036SE-BS	4	30"	762	36"	914	58	26.3
T3048SE-BS	4	30"	762	48"	1219	77	34.9
T3060SE-BS	4	30"	762	60"	1524	89	40.4
T3072SE-BS	4	30"	762	72"	1829	103	46.3
T3084SE-BS	4	30"	762	84"	2134	119	54.0
T3096SE-BS	6	30"	762	96"	2438	143	64.9
T30108SE-BS	6	30"	762	108"	2743	165	74.4
T30120SE-BS	6	30"	762	120"	3048	187	84.8
T30132SE-BS	8	30"	762	132"	3353	207	93.9
T30144SE-BS	8	30"	762	144"	3658	228	103.4
<hr/>							
T3648SE-BS	4	36"	914	48"	1219	85	38.6
T3660SE-BS	4	36"	914	60"	1524	99	44.9
T3672SE-BS	4	36"	914	72"	1829	117	53.1
T3684SE-BS	4	36"	914	84"	2134	135	61.2
T3696SE-BS	6	36"	914	96"	2438	145	65.8
T36108SE-BS	6	36"	914	108"	2743	186	84.4
T36120SE-BS	6	36"	914	120"	3048	211	95.7
T36132SE-BS	8	36"	914	132"	3353	238	108.0
T36144SE-BS	8	36"	914	144"	3658	263	119.3

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Item No.: _____
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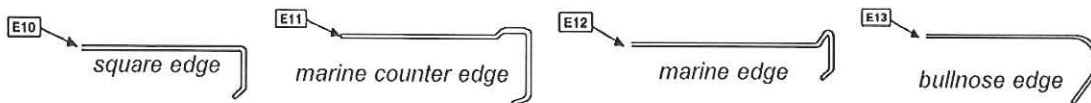
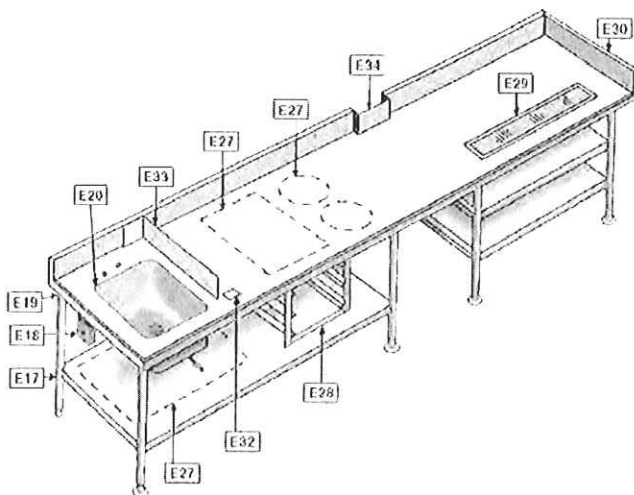
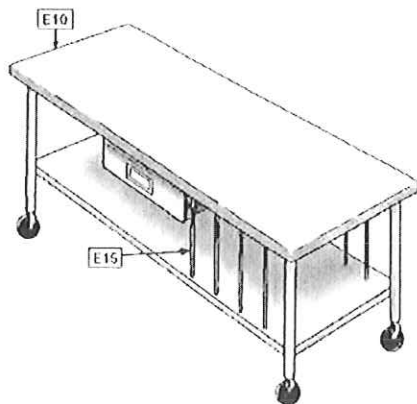
Catalog Specification Sheet No. **EG10.50**

Table Modifications

Table Modifications and Accessories

For complete list of E# models and description, see chart below and chart on back page.

Refer to chart below for description of E# models.



model #	description
E10	Square edge table - front and/or rear
E11	Marine counter edge
E12	"V" type marine edge (not available in 16/430)
E13	Bullnose edge
300698	Casters - 4" (102mm)-diameter with brake
300699	Casters - 4" (102mm)-diameter without brake
317635	Casters - 5" (127mm)-diameter with brake
317636	Casters - 5" (127mm)-diameter without brake
300692	Bullet feet - stainless steel
301036	Bullet feet - white metal
300293	Bullet feet - plastic

model #	description
313835	Stainless steel flanged bullet feet
E15	Vertical tray dividers - 4-section assembly, 3" on centers
E17	Special height legs
E18*	Duplex receptacle and mounting plate (under table)
E18.1*	Duplex receptacle in splash (requires at least 6"-high splash)
E18.2*	Pedestal duplex receptacle (top of table or overshelf)
E19	Stainless steel gussets

NOT PICTURED

model #	description
606329	Scrap chute, 6" (152mm)-diameter
606331	Knife rack (fits rolled rim, poly, and square edge tables)

* For GFI receptacle, add "-GFI" to E number (example: E18.1-GFI).

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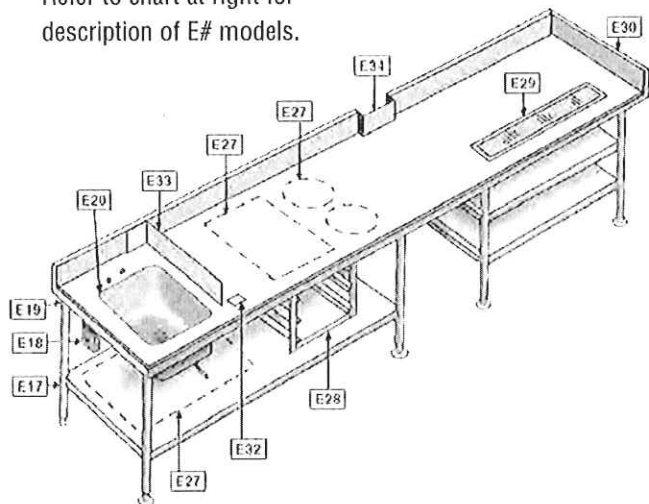
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Table Modifications and Accessories

Refer to chart at right for description of E# models.



model #	description
Sinks — complete with faucet and basket drain (Specify location)	
E20	- 10" x 14" x 9.5" bowl (254 x 356 x 241mm)
E21	- 14" x 16" x 9.5" bowl (356 x 406 x 241mm)
E22*	- 16" x 20" x 8" bowl (406 x 508 x 203mm)
E23*	- 16" x 20" x 14" bowl (406 x 508 x 356mm)
E24*	- 18" x 20" x 14" bowl (457 x 508 x 356mm)
E24A*	- 20" x 20" x 14" (508 x 508 x 356mm)
E25	- 24" x 24" x 14" bowl (610 x 610 x 356mm) for 36" (914mm)-wide tables

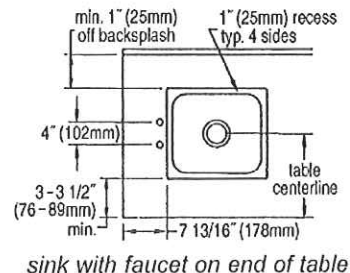
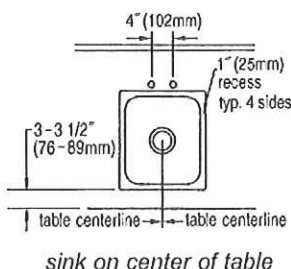
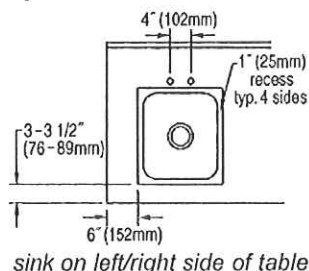
313304	T&S faucet upgrade - deck mount 4" (102mm) centers
300720	Lever drain - 1.5" I.P.S. (38mm)
300721	Lever drain - 2" I.P.S. (51mm)
300722	Lever drain - 2" I.P.S. (51mm) with overflow
341189**	Twist handle drain - 1.5" I.P.S. (38mm)
336002**	Twist handle drain - 2" I.P.S. (51mm)
341190**	Twist handle drain - 2" I.P.S. (51mm) with overflow
E27	Top cutout - square or round (Specify location)
E28	Angle slides for pans, up to six pairs (Specify location and pan size)
E29	Urn trough, 4.5" wide x 1.25" deep (114 x 32mm) with 1.5" (38mm) drain, complete with louvered grate. (Length must be maximum of 6" shorter than table. Specify location.)
E30	End splash — per end (Specify end), all heights
E31	1.5" (38mm) rear upturn for undershelf
E32	Can opener hole with under table support (Specify location)
E33	Sink splash — single thickness, 4" tall (102mm)
E34	Column cutout (Send floor plan/sketch)

NOT PICTURED

model #	description
E35	16 gauge s/s apron in front of sinks or cutouts
E36	Fully welded - top, undershelf & legs
E36A	Welded base only - undershelf & legs
E37	NSF sprayed-on sound deadening up to 12' (3658mm)
E37A	- for each additional foot
E38-6***	Cantilever mount up to 6' (1829mm) - add to wall shelf price
E38-12***	Cantilever mount up to 12' (3658mm)
E39	Enclosed backsplash

* These sink bowls will not fit in a table any less than 30" (762mm) wide.
 ** Optional twist drain brackets available for use with twist handle drains.
 *** Applicable to wall mount shelves and pot racks.

Optional Sinks Built Into Tables – Standard Locations



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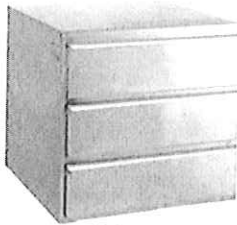
Specification Sheet

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Tier Drawers and Drawer Assemblies for Stainless Steel and Hardwood Tables

MODELS:

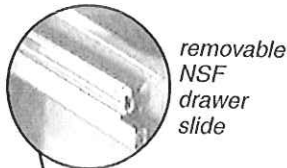
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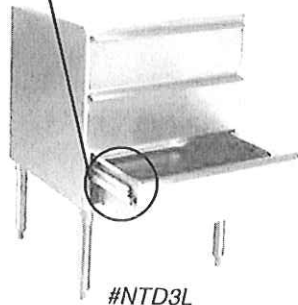
#TD3

Regular Tier Drawers

- Heavy gauge type 430 stainless steel cabinet with three roller-track drawers.
- Available with nylon feet or legs.
- Includes guides, zinc-plated full-extension slides, and stainless steel drawer.
- Hemmed safety pull handle on each drawer.
- All shipping weights are approximate.



removable NSF drawer slide



#NTD3L

model #	description	width x length x height		weight	
		in.	mm	lbs.	kg
TD3	3 drawers, with nylon feet	22½" x 24" x 22"	572 x 610 x 559	75	34.0
TD3L	3 drawers, with legs	22½" x 24" x 34½"	572 x 610 x 876	78	35.4

NSF-Approved Tier Drawers

- Utilizes totally removable drawer slides certified by the National Sanitation Foundation.
- Otherwise, design and features are the same as tier drawers listed above.
- Hemmed safety pull handle on each drawer.
- Optional pan replacement available: Model #608120.

model #	description	width x length x height		weight	
		in.	mm	lbs.	kg
NTD3	3 drawers, with nylon feet	22½" x 24" x 22"	572 x 610 x 559	75	34.0
NTD3L	3 drawers, with legs	22½" x 24" x 34½"	572 x 610 x 876	78	35.4

Options / Accessories

- Drawer lock (suffix "-L")
- Pan replacement for NSF-Approved Tier Drawers
- Pan replacement for drawer assemblies

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Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

EG10.13B

Catalog Specification Sheet No.

Tier Drawers and Drawer Assemblies for Stainless Steel and Hardwood Tables

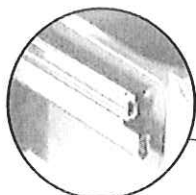
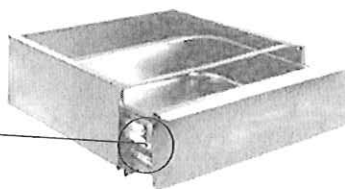
Tier Drawers and Drawer Assemblies

Drawer Capacity Per Table		
Drawers can be centered, left or right.		
table length in. mm	15" x 20" (381 x 508mm) drawer capacity per table	20" x 20" (508 x 508mm) * drawer capacity per table
24" 610	0	0
30" 762	1 centered	0
36" 914	1 centered	1 centered
48" 1219	1 centered; or 1 left & 1 right	1 centered
60" 1524	1 centered; or 1 left & 1 right	1 centered; or 1 left & 1 right
72" 1829	3 (1 centered, 1 left, 1 right)	1 centered; or 1 left & 1 right
84" 2134	4	1 centered; or 1 left & 1 right
96" 2438	4 (2 left, 2 right)	2 (1 left, 1 right)
108" 2743	4 (2 left, 2 right)	4 (2 left, 2 right)
120" 3048	4 (2 left, 2 right)	4 (2 left, 2 right)
132" 3353	6 (3 left, 3 right)	4 (2 left, 2 right)
144" 3658	6 (3 left, 3 right)	4 (2 left, 2 right)

* Holes are predrilled for 20" x 20" drawers only.



enclosed drawer assembly

SPEC-MASTER® heavy duty
drawer assemblyremovable NSF
drawer slidedrawer assembly with
NSF-approved slides

Enclosed Drawer Assemblies

- Removable drawer pan.
- Type 430 stainless steel assemblies.
- Hemmed safety pull handle on each drawer.

model #	width x length x height		weight		Optional Pan Replacement model #
	in.	mm	lbs.	kg	
502943 *	20" x 15" x 5"	508 x 381 x 127	35	15.9	608115
501572	20" x 20" x 5"	508 x 508 x 127	35	15.9	608118 **

* Tables must be field drilled for mounting.

** #608118 does NOT fit drawer assembly #501572 with optional lock (#501572-L).
Drawer assembly #501572-L accepts only pan replacement #608119.

Enclosed SPEC-MASTER® Heavy Duty Drawer Assemblies

- Removable drawer pan.
- Type 304 stainless steel assemblies.
- Insulated front.
- Self-closing drawer slides that fully extend from housing.
- These drawer assemblies are stackable.

model #	width x length x height		weight		Optional Pan Replacement model #
	in.	mm	lbs.	kg	
502972 *	20" x 15" x 5"	508 x 381 x 127	40	18.1	608117
502971	20" x 20" x 5"	508 x 508 x 127	40	18.1	606826

* Tables must be field drilled for mounting.

Drawer Assemblies with NSF-Approved Slides NSF

- Removable drawer slides, making it easy to clean for complete sanitation.
- Type 430 stainless steel.
- Requires no tool.
- All-stainless steel housing and frame.
- Drawer consists of full-length front pull flange and removable drawer pan with large radius corners.
- Hemmed safety pull handle on each drawer.

model #	width x length x height		weight		Optional Pan Replacement model #
	in.	mm	lbs.	kg	
502947 *	20" x 15" x 5"	508 x 381 x 127	35	15.9	608115
502946	20" x 20" x 5"	508 x 508 x 127	35	15.9	608116 **

* Tables must be field drilled for mounting.

** #608116 does NOT fit drawer assembly #502946 with optional lock (#502946-L).
Drawer assembly #502946-L accepts only pan replacement #608119.

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Profit from the Eagle Advantage®

Specification Sheet

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Catalog Specification Sheet No. EG10.59

Table Accessories

Table Accessories

MODELS:

- 24*GADJUS CA*-SB
- 24*SADJUS* PS*
- 30*GADJUS SB-1
- 30*SADJUS* WTA30

* See charts for complete model numbers.

Spice Bin

- Designed for either overshelf or wall shelf applications.
- 22 gauge stainless steel with fully covered deep-drawn construction.
- Complete with label holders.

model #	width		length		height*		weight	
	in.	mm	in.	mm	in.	mm	lbs.	kg
SB-1	6½"	165	5½"	140	6"	156	1.5	0.7

* Must allow 7¾" (197mm) space. Bin slides on stainless steel angle supports secured to underside of shelf.

Power Strips for Stainless Steel Tables with Backsplash

- Mounts onto backsplash via two stainless steel clips—no tools required.
- Brushed aluminum finish.
- 15' (4572mm)-long cord and plug.
- ON-OFF toggle switch and reset button.

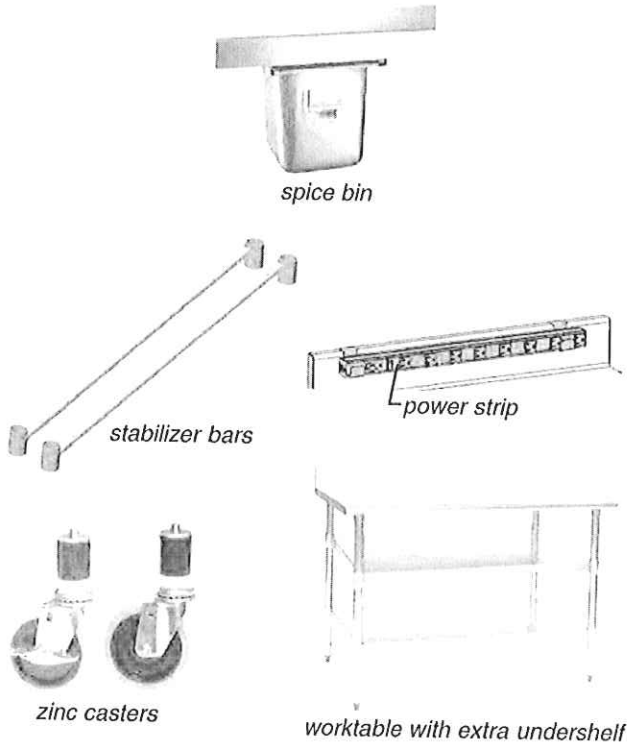
model #	length		number of outlets
	in.	mm	
PS2408	24"	610	8
PS3612	36"	914	12
PS4816	48"	1219	16
PS6020	60"	1524	20

Stabilizer Bars (pair)**

- Fits standard 30" and 36" (762 and 914mm)-wide worktables.
- Positioned at an angle to add maximum stability to table.
- 12 gauge Valu-Master® epoxy coated gussets welded onto ends of each 12 gauge galvanized angle bar.
- Stands 19½" (495mm) when mounted to table.

model # (pair): WTA30

** Stabilizer Bars and Extra Undershelves will not work together.



Casters (NSF) — chart on back page

- Offered in sets of four, six, and eight casters.
- Available in zinc with resilient or poly tread, or polymer cart washable with polymer tread.

Extra Undershelves** — chart on back page

- For tables with uni-lok® hat channel frame.
- Designed for storage of shorter, smaller items under worktable where only one undershelf might not suffice.
- Adjustable, available in galvanized or stainless steel.

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AUTOQUOTES





Item No.: _____
 Project No.: _____
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Catalog Specification Sheet No. EG10.59
 Table Accessories

Table Accessories

Casters

set of	caster diameter		ZINC WITH RESILIENT TREAD			ZINC WITH POLY TREAD			POLY CART WASHABLE WITH POLY TREAD		
	in.	mm	model #	wt. cap. per caster		model #	wt. cap. per caster		model #	wt. cap. per caster	
				lbs.	kg		lbs.	kg		lbs.	kg
4 swivel (2 with brake)	4"	102	CA4-SB	115	52.2						
6 swivel (3 with brake)	4"	102	CA6-SB	115	52.2	n/a			n/a		
8 swivel (4 with brake)	4"	102	CA8-SB	115	52.2	n/a			n/a		
4 swivel (2 with brake)	5"	127	CAH4-SB	200	90.7	CAHP4-SB	250	113.4	CAHW4-SB	250	113.4
6 swivel (3 with brake)	5"	127	CAH6-SB	200	90.7	CAHP6-SB	250	113.4	CAHW6-SB	250	113.4
8 swivel (4 with brake)	5"	127	CAH8-SB	200	90.7	CAHP8-SB	250	113.4	CAHW8-SB	250	113.4

Extra Undershelves

Note: When ordering an extra or replacement undershelf, please order per the size of your tabletop. Please note the "for table size" column in chart below.

GALVANIZED		STAINLESS STEEL		for table size *		weight	
model #	model #	model #	width	length	width	length	lbs. kg
			in.	mm	in.	mm	
2424GADJUS	2424SADJUS-18/4	2424SADJUS-18/3	24"	610	24"	610	15 6.6
2430GADJUS	2430SADJUS-18/4	2430SADJUS-18/3	24"	610	30"	762	18 8.2
2436GADJUS	2436SADJUS-18/4	2436SADJUS-18/3	24"	610	36"	914	21 9.6
2448GADJUS	2448SADJUS-18/4	2448SADJUS-18/3	24"	610	48"	1219	27 12.2
2460GADJUS	2460SADJUS-18/4	2460SADJUS-18/3	24"	610	60"	1524	33 15.0
2472GADJUS	2472SADJUS-18/4	2472SADJUS-18/3	24"	610	72"	1829	39 17.6
2484GADJUS	2484SADJUS-18/4	2484SADJUS-18/3	24"	610	84"	2134	45 20.4
2496GADJUS	2496SADJUS-18/4	2496SADJUS-18/3	24"	610	96"	2438	51 23.1
24108GADJUS	24108SADJUS-18/4	24108SADJUS-18/3	24"	610	108"	2743	57 25.9
24120GADJUS	24120SADJUS-18/4	24120SADJUS-18/3	24"	610	120"	3048	63 28.6
24132GADJUS	24132SADJUS-18/4	24132SADJUS-18/3	24"	610	132"	3353	69 31.3
24144GADJUS	24144SADJUS-18/4	24144SADJUS-18/3	24"	610	144"	3658	75 34.0
3024GADJUS	3024SADJUS-18/4	3024SADJUS-18/3	30"	762	24"	610	17 7.5
3030GADJUS	3030SADJUS-18/4	3030SADJUS-18/3	30"	762	30"	762	21 9.5
3036GADJUS	3036SADJUS-18/4	3036SADJUS-18/3	30"	762	36"	914	24 10.7
3048GADJUS	3048SADJUS-18/4	3048SADJUS-18/3	30"	762	48"	1219	30 13.6
3060GADJUS	3060SADJUS-18/4	3060SADJUS-18/3	30"	762	60"	1524	36 16.3
3072GADJUS	3072SADJUS-18/4	3072SADJUS-18/3	30"	762	72"	1829	42 19.1
3084GADJUS	3084SADJUS-18/4	3084SADJUS-18/3	30"	762	84"	2134	48 21.8
3096GADJUS	3096SADJUS-18/4	3096SADJUS-18/3	30"	762	96"	2438	54 24.5
30108GADJUS	30108SADJUS-18/4	30108SADJUS-18/3	30"	762	108"	2743	60 27.2
30120GADJUS	30120SADJUS-18/4	30120SADJUS-18/3	30"	762	120"	3048	66 29.9
30132GADJUS	30132SADJUS-18/4	30132SADJUS-18/3	30"	762	132"	3353	72 32.7
30144GADJUS	30144SADJUS-18/4	30144SADJUS-18/3	30"	762	144"	3658	78 35.4

* Undershelves for 30" (762mm)-wide tables listed above also fit 36" (915mm)-wide tables.

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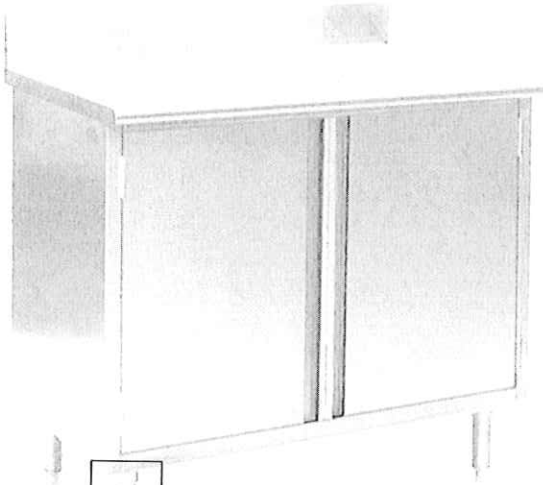


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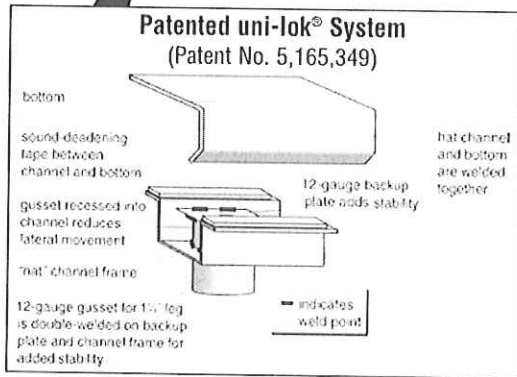
Specification Sheet

Short Form Specifications

Eagle Spec-Master® Enclosed Base Worktable, model _____ . Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. (Open Front, Stainless Steel Sliding Door, or Stainless Steel Hinged Door) models with 1½" rolled edge on front, sides turned down, and 4" backsplash on rear. Constructed with uni-lok® patented gusset system, with the gussets recessed into the hat channels to reduce lateral movement. 1½" O.D. stainless steel tubular legs with adjustable bullet feet.



enclosed worktable with hinged doors



Spec-Master® Enclosed Worktables with Backsplash

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|--|
| <input type="checkbox"/> OB2436SE-BS | <input type="checkbox"/> CB2436SE-BS | <input type="checkbox"/> CBH2436SE-BS |
| <input type="checkbox"/> OB2448SE-BS | <input type="checkbox"/> CB2448SE-BS | <input type="checkbox"/> CBH2448SE-BS |
| <input type="checkbox"/> OB2460SE-BS | <input type="checkbox"/> CB2460SE-BS | <input type="checkbox"/> CBH2460SE-BS |
| <input type="checkbox"/> OB2472SE-BS | <input type="checkbox"/> CB2472SE-BS | <input type="checkbox"/> CBH2472SE-BS |
| <input type="checkbox"/> OB2484SE-BS | <input type="checkbox"/> CB2484SE-BS | <input type="checkbox"/> CBH2484SE-BS |
| <input type="checkbox"/> OB2496SE-BS | <input type="checkbox"/> CB2496SE-BS | <input type="checkbox"/> CBH2496SE-BS |
| <input type="checkbox"/> OB24120SE-BS | <input type="checkbox"/> CB24120SE-BS | <input type="checkbox"/> CBH24120SE-BS |
| <input type="checkbox"/> OB3036SE-BS | <input type="checkbox"/> CB3036SE-BS | <input type="checkbox"/> CBH3036SE-BS |
| <input type="checkbox"/> OB3048SE-BS | <input type="checkbox"/> CB3048SE-BS | <input type="checkbox"/> CBH3048SE-BS |
| <input type="checkbox"/> OB3060SE-BS | <input type="checkbox"/> CB3060SE-BS | <input type="checkbox"/> CBH3060SE-BS |
| <input type="checkbox"/> OB3072SE-BS | <input type="checkbox"/> CB3072SE-BS | <input type="checkbox"/> CBH3072SE-BS |
| <input type="checkbox"/> OB3084SE-BS | <input type="checkbox"/> CB3084SE-BS | <input type="checkbox"/> CBH3084SE-BS |
| <input type="checkbox"/> OB3096SE-BS | <input type="checkbox"/> CB3096SE-BS | <input type="checkbox"/> CBH3096SE-BS |
| <input type="checkbox"/> OB30120SE-BS | <input type="checkbox"/> CB30120SE-BS | <input type="checkbox"/> CBH30120SE-BS |

Features

- All-welded design.
- Available with open front, sliding doors, or hinged doors.
- Doors are 20 gauge type 430 stainless steel.
- Top mechanically polished to satin finish.
- Top is 14 gauge type 304 stainless steel reinforced with a full length "hat" channel support.
- Body is heavy gauge type 430 stainless steel.
- Sound-deadened between top and frame.
- 1½" (42mm)-diameter type 304 stainless legs.
- 1" (25mm) adjustable stainless steel feet.
- 1½" (38mm) sanitary rolled rim on front.
- 4½" (114mm) backsplash on rear.
- Square edge on ends for flush fit.
- Optional fixed center shelf available. To order, add suffix "-CS" to model number. Example: OB2436SE-BS-CS

Options / Accessories

- Lock (for units with doors)
- Casters*
- Overshelf
- Center shelf

* To order table with 4" (102mm)-diameter casters, add suffix "-CA" (ex: OB3048SE-BS-CA). To order table with 5" (127mm)-diameter casters, add suffix "-CAH" (ex: CB3048SE-BS-CAH).

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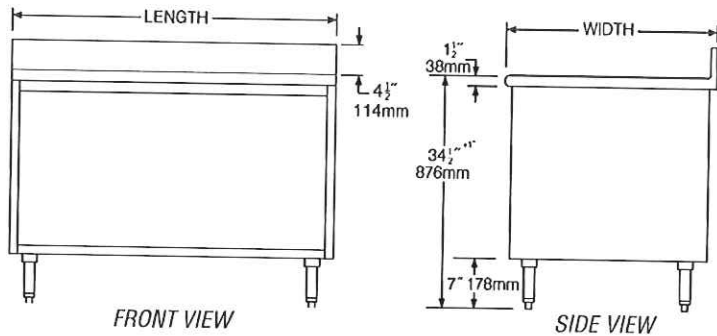
Certifications / Approvals





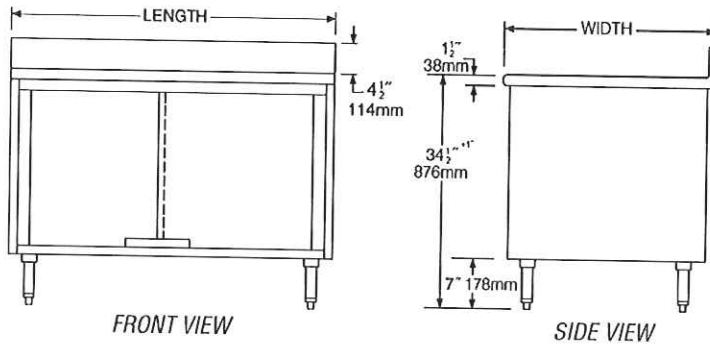
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Project No.:	_____
S.I.S. No.:	_____

Spec-Master® Enclosed Worktables with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SE-BS	24"	610	36"	914	133	60.3
OB2448SE-BS	24"	610	48"	1219	161	73.0
OB2460SE-BS	24"	610	60"	1524	202	91.6
OB2472SE-BS	24"	610	72"	1829	243	110.2
OB2484SE-BS	24"	610	84"	2134	284	128.8
OB2496SE-BS	24"	610	96"	2438	326	147.9
OB24120SE-BS	24"	610	120"	3048	390	176.9
OB3036SE-BS	30"	762	36"	914	137	62.1
OB3048SE-BS	30"	762	48"	1219	167	75.8
OB3060SE-BS	30"	762	60"	1524	201	91.2
OB3072SE-BS	30"	762	72"	1829	251	113.9
OB3084SE-BS	30"	762	84"	2134	299	135.6
OB3096SE-BS	30"	762	96"	2438	344	156.0
OB30120SE-BS	30"	762	120"	3048	438	198.7

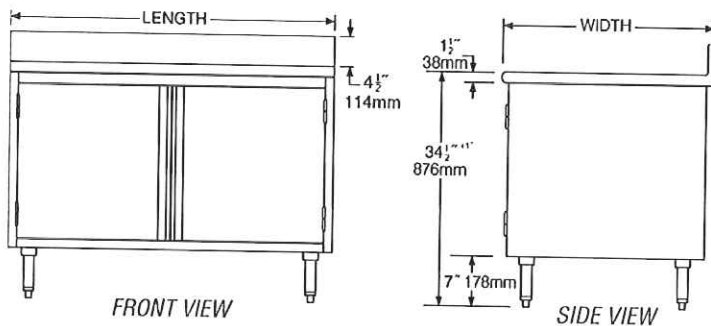
Spec-Master® Enclosed Worktables with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SE-BS	24"	610	36"	914	139	63.1
CB2448SE-BS	24"	610	48"	1219	171	77.6
CB2460SE-BS	24"	610	60"	1524	214	97.1
CB2472SE-BS	24"	610	72"	1829	256	116.1
CB2484SE-BS*	24"	610	84"	2134	304	137.9
CB2496SE-BS*	24"	610	96"	2438	343	155.6
CB24120SE-BS*	24"	610	120"	3048	390	176.9
CB3036SE-BS	30"	762	36"	914	143	64.9
CB3048SE-BS	30"	762	48"	1219	174	78.9
CB3060SE-BS	30"	762	60"	1524	221	100.2
CB3072SE-BS	30"	762	72"	1829	264	119.8
CB3084SE-BS*	30"	762	84"	2134	319	144.7
CB3096SE-BS*	30"	762	96"	2438	355	161.0
CB30120SE-BS*	30"	762	120"	3048	458	207.8

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Enclosed Worktables with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SE-BS	24"	610	36"	914	139	63.1
CBH2448SE-BS	24"	610	48"	1219	171	77.6
CBH2460SE-BS	24"	610	60"	1524	214	97.1
CBH2472SE-BS	24"	610	72"	1829	256	116.1
CBH2484SE-BS*	24"	610	84"	2134	304	137.9
CBH2496SE-BS*	24"	610	96"	2438	343	155.6
CBH24120SE-BS*	24"	610	120"	3048	390	176.9
CBH3036SE-BS	30"	762	36"	914	143	64.9
CBH3048SE-BS	30"	762	48"	1219	174	78.9
CBH3060SE-BS	30"	762	60"	1524	221	100.2
CBH3072SE-BS	30"	762	72"	1829	264	119.8
CBH3084SE-BS*	30"	762	84"	2134	319	144.7
CBH3096SE-BS*	30"	762	96"	2438	355	161.0
CBH30120SE-BS*	30"	762	120"	3048	458	207.8

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

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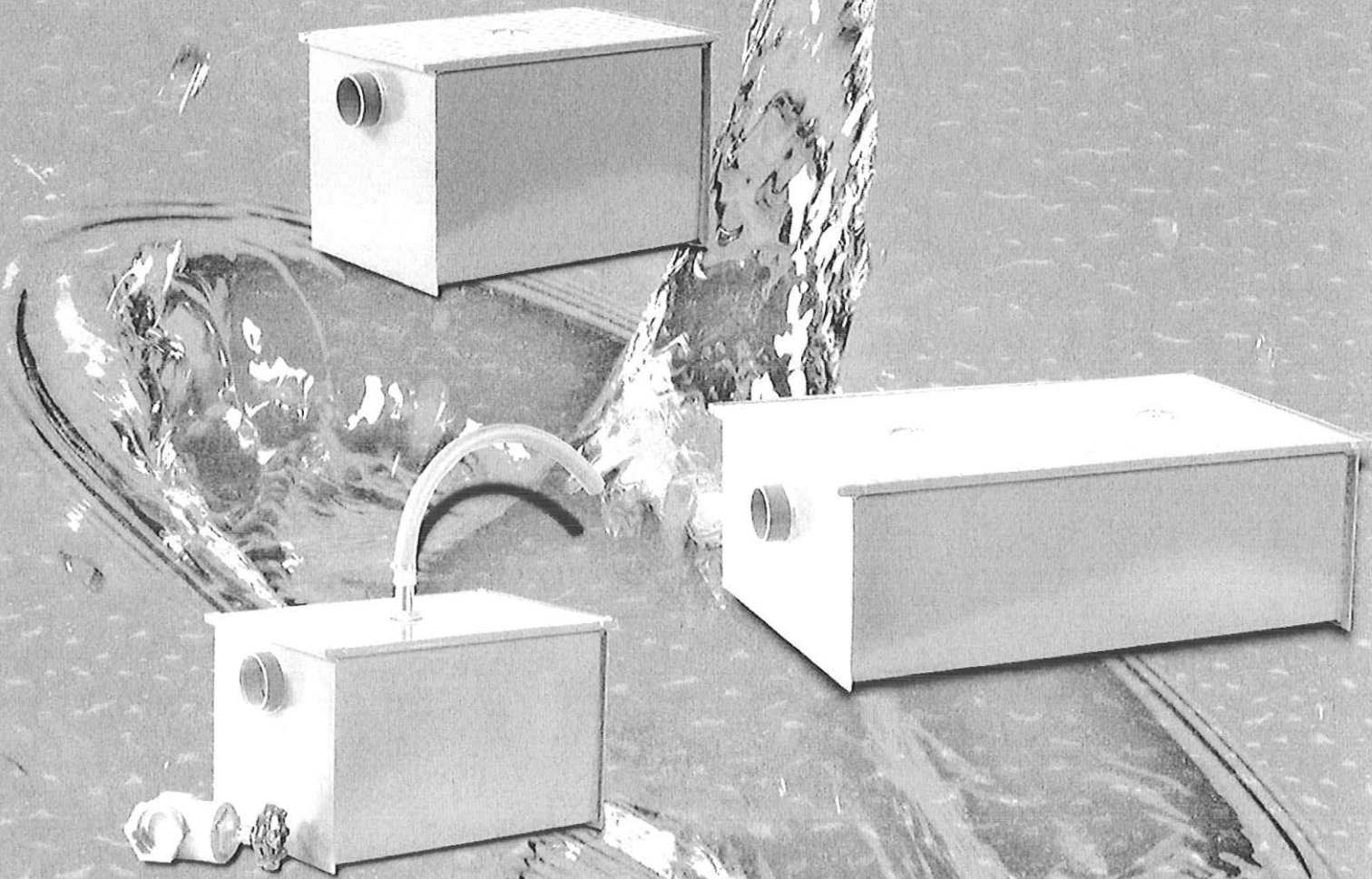
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Got Grease?



**Let Dormont
Intercept It!**





Grease Interceptors

Dormont offers a full line of grease interceptors for installation on cooking/prep sinks, pot, pan & scullery sinks and dishwasher applications. Dormont offers a variety of interceptor configurations including: on-floor, recessed with & without extension and recessed with access housing. Dormont grease interceptors are available with no-hub or threaded connections. Make Dormont your source for grease interceptors.

Design & Operation

Grease interceptors are designed to prevent greasy substances from entering plumbing systems, septic fields and wastewater treatment facilities, where they are difficult to process and can create a number of environmental problems. Grease interceptors are commonly specified in restaurant kitchens and food handling or processing areas to keep drainage systems free of problematic grease accumulations.

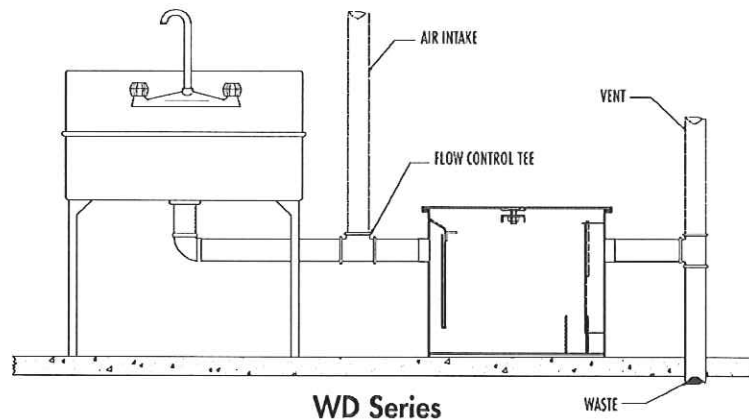
Grease interceptors work by collecting all lighter-than-water substances, such as grease, inside the interceptor. This is accomplished through the use of a flow restrictor on the inlet side of the interceptor, which slows incoming effluent and redirects it through baffling inside the interceptor. This slowing and baffling process allows lighter-than-water substances to accumulate inside the interceptor above the static water line.

Design criteria is determined by plumbing code and typically follows the guidelines set forth by the Plumbing & Drainage Institute (PDI), which tests and rates interceptors. The accepted industry and PDI standard (PDI-G101) is to maintain 90% separation efficiency, up to the rated grease retention capacity (in lbs.).

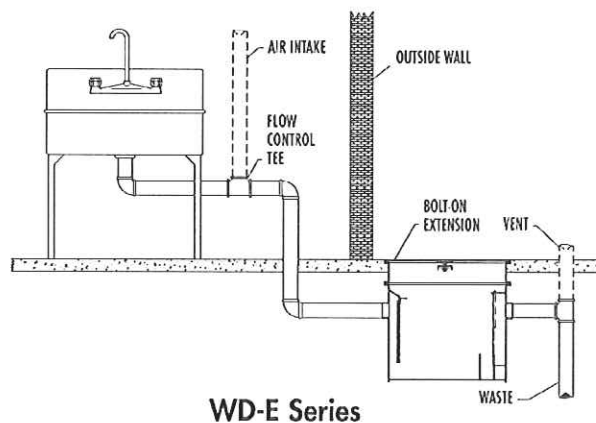
Material & Characteristics

Epoxy Coated Steel - Interceptor body standard 11 ga. CR steel, with oven cured, acid resistant baked gray epoxy coating, inside and out. Lid is epoxy coated ¼" skid-proof checker plate steel, gasketed, and secured with Allen head center bolt(s). All stainless steel construction may be specified for high sanitary applications.

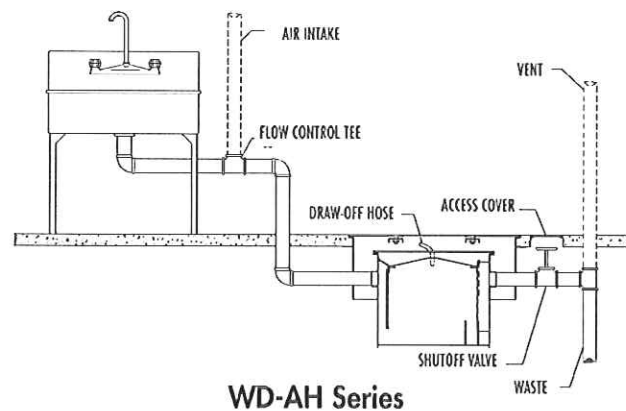
Flow Restrictor - WD Series Interceptors are supplied with an external cast iron flow restrictor. All other interceptor models are designed with a built-in stainless steel flow restrictor plate, located just inside the inlet.



WD Series



WD-E Series



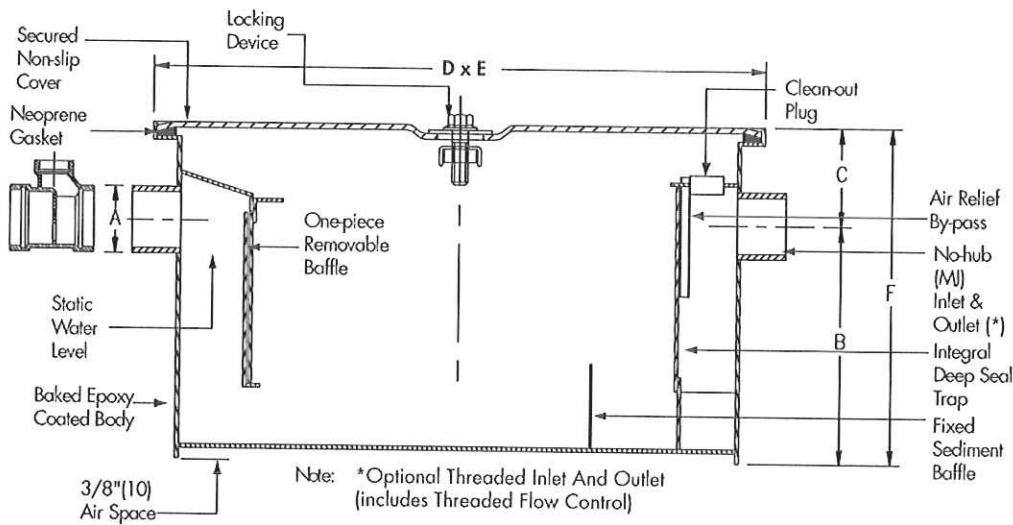
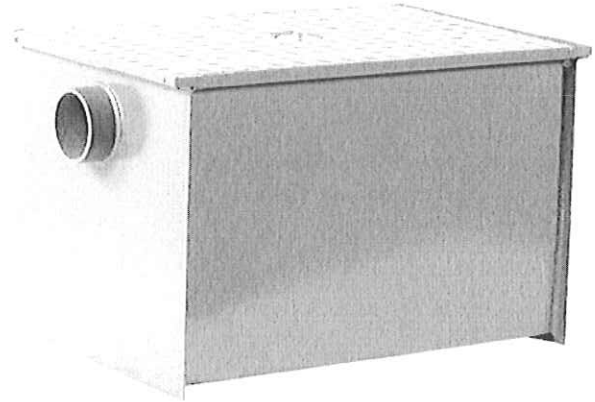
WD-AH Series



WD Series

PDI Certified Grease Interceptors

SPECIFICATION: Dormont WD Series PDI Certified recessed or floor mounted epoxy coated steel grease interceptor with gasketed solid steel cover, hex head center bolt(s), removable baffle assembly, deep seal trap with cleanout, no hub connections (standard), and external cast iron flow control fitting.



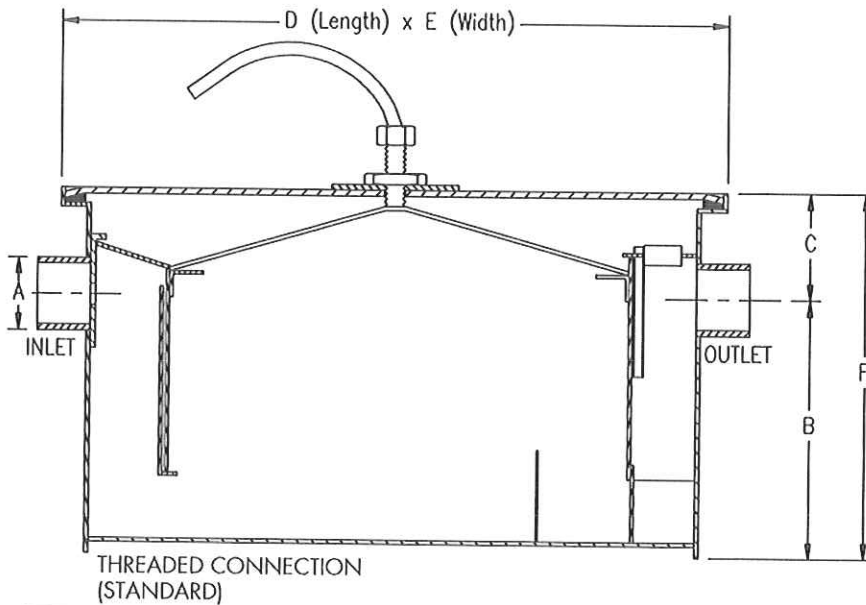
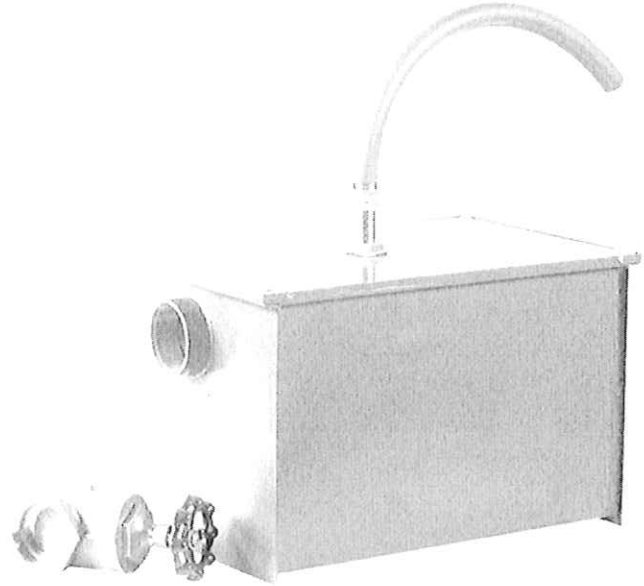
Interceptor Catalog Number	Flow Rate GPM	Grease Capacity Lbs	A Inlet & Outlet	B	C	D Length	E Width	F Height
				Base to Center	Top to Center			
WD-4	4	8	2"(51)	7-3/4"(197)	3-1/4"(83)	16"(406)	10"(254)	11"(279)
WD-7	7	14	2"(51)	8-1/2"(216)	3-1/2"(89)	18"(457)	13"(330)	12"(305)
WD-10	10	20	2"(51)	8-1/2"(216)	3-1/2"(89)	21-3/4"(552)	14"(356)	12"(305)
WD-15	15	30	2"(51)	10-1/2"(267)	3-1/2"(89)		22"(559)	15"(381)
WD-20	20	40	3"(76)	11-1/2"(292)	3-1/2"(89)	24"(610)	15-3/4"(400)	15"(381)
WD-25	25	50	3"(76)	12"(305)	4-1/2"(114)	26"(660)	16-1/2"(419)	16-1/2"(419)
WD-35	35	70	3"(76)	14"(356)	5"(127)	30"(762)	18"(457)	19"(483)
WD-50	50	100	4"(102)	16"(406)	5-1/2"(140)	32"(813)	22"(559)	21-1/2"(546)



WD-A Series

Semi-Automatic Draw-Off Grease Interceptors

SPECIFICATION: Dormont WD-A Series recessed or floor mounted epoxy coated steel semi-automatic draw-off grease interceptor with gasketted solid steel cover, hex head perimeter bolt(s), removable grease accumulating cover and baffle assembly, deep seal trap with cleanout, threaded connections (standard), internal stainless steel flow control fitting, flexible draw-off hose, and line shut-off valve.



Interceptor Catalog Number	Flow Rate GPM	Grease Capacity Lbs	A Inlet & Outlet	B Base to Center	C Top to Center	D Length	E Width	F Height
WD-7-A	7	14	2"(51)	8-1/2"(216)	3-1/2"(89)	18"(457)	13"(330)	12"(305)
WD-10-A	10	20	2"(51)	8-1/2"(216)	3-1/2"(89)	21-3/4"(552)	14"(356)	12"(305)
WD-15-A	15	30	2"(51)	10-1/2"(267)	3-1/2"(89)	22"(559)	15"(381)	14"(356)
WD-20-A	20	40	3"(76)	11-1/2"(192)	3-1/2"(89)	24"(610)	15-3/4"(400)	15"(381)
WD-25-A	25	50	3"(76)	12"(305)	4-1/2"(114)	26"(660)	16-1/2"(419)	16-1/2"(419)
WD-35-A	35	70	3"(76)	14"(356)	5"(127)	30"(762)	18"(457)	19"(483)
WD-50-A	50	100	4"(102)	16"(406)	5-1/2"(140)	32"(813)	22"(559)	21-1/2"(546)
WD-75-A	75	150	4"(102)	18-1/2"(470)	5-1/2"(140)	36"(914)	24"(610)	24"(610)

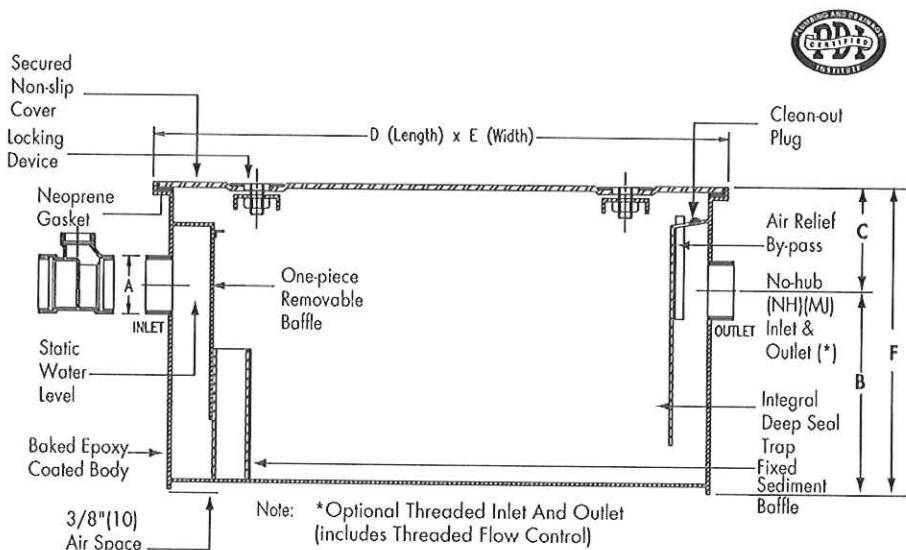
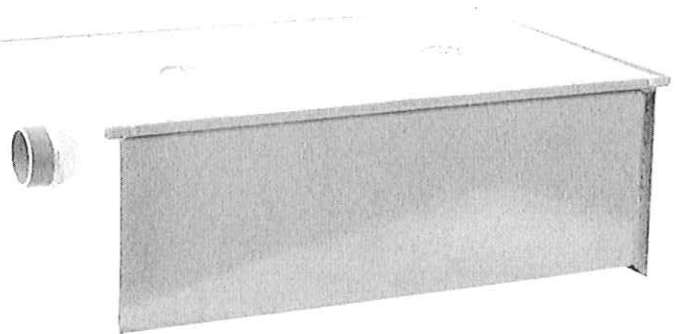
ALL SPECIAL ORDER



WD-L Series

PDI Certified Low-Rough-In Grease Interceptors

SPECIFICATION: Dormont WD-L Series PDI Certified recessed or floor mounted epoxy coated steel low-rough-in grease interceptor with gasketed solid steel cover, hex head center bolt(s), removable baffle assembly, deep seal trap with cleanout, no hub connections (standard), and external cast iron flow control fitting.



SPECIAL ORDER

Interceptor Catalog Number	Flow Rate GPM	Grease Capacity Lbs	A	B	C	D	E	F
			Inlet & Outlet	Base to Center	Top to Center	Length	Width	Height
WD-20-L	20	40	3"(76)	7-1/2"(191)	4-1/4"(108)	34-7/8"(886)	22-7/8"(581)	11-3/4"(305)
WD-35-L	35	70	4"(102)	7"(178)	4-1/2"(114)	40-7/8"(1038)	32-7/8"(835)	11-7/8"(302)
†WD-50-L	50	100	4"(102)	8-1/2"(216)	5-1/2"(140)	55"(1397)	33"(838)	14"(356)

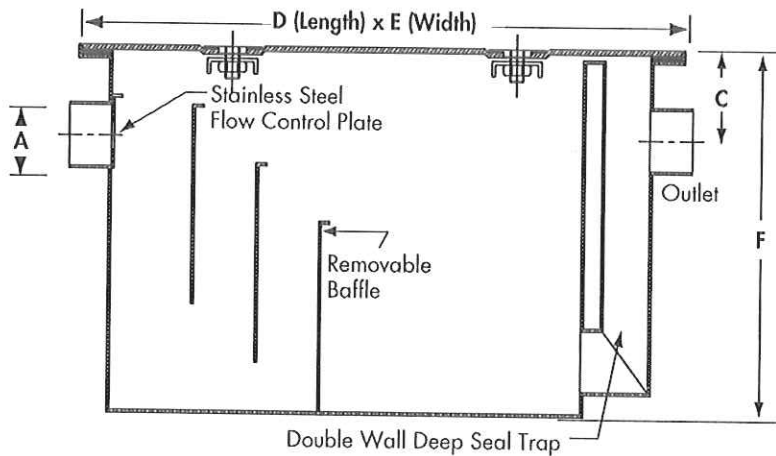
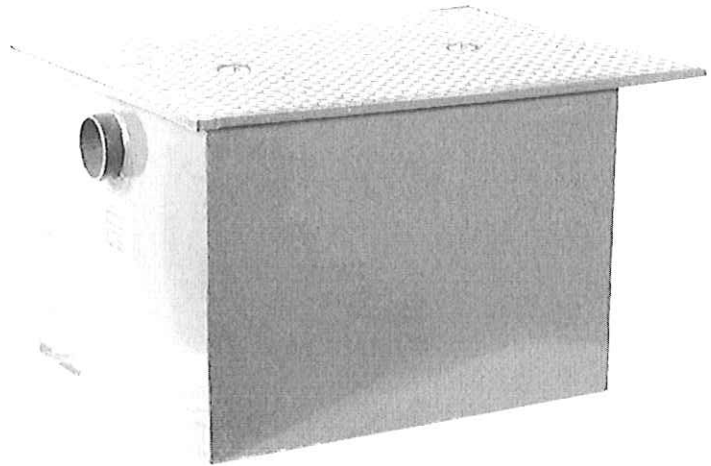
† NOTE: NOT PDI CERTIFIED



GI-K Series

Large Capacity Grease Interceptors

SPECIFICATION: Dormont GI-K Series recessed or floor mounted epoxy coated cold rolled steel grease interceptor with gasketted epoxy coated skid-proof top secured with hex head center bolt(s), no hub connections (standard), double wall deep seal trap, and integral stainless steel flow control.



Interceptor Catalog Number	Flow Rate GPM	Grease Capacity Lbs	A	B	C	D	E	F
			Inlet & Outlet	Base to Center	Top to Center	Length	Width	Height
GI-75-K	75	150	4"(102)	18-1/2"(470)	4-1/2"(114)	39-3/4"(1010)	30-3/4"(781)	23"(584)
GI-100-K	100	200	4"(102)	28-1/2"(724)	4-1/2"(114)	39-3/4"(1010)	30-3/4"(781)	33"(838)
GI-150-K	150	300	4"(102)	38-1/2"(978)	4-1/2"(114)	39-3/4"(1010)	30-3/4"(781)	43"(1092)
GI-200-K	200	400	4"(102)	36-1/2"(927)	6-1/2"(165)	52"(1321)	34"(864)	43"(1092)
GI-250-K	250	500	4"(102)	39-1/2"(1003)	6-1/2"(165)	52"(1321)	34"(864)	46"(1168)
GI-300-K	300	600	6"(152)	38"(965)	10"(254)	76"(1930)	48"(1219)	48"(1219)
GI-400-K	400	800	6"(152)	42"(1067)	10"(254)	83"(2108)	55"(1397)	52"(1321)
GI-500-K	500	1000	6"(152)	53"(1346)	10"(254)	91"(2311)	60"(1524)	63"(1600)

ALL SPECIAL ORDER



Sizing Chart

Grease interceptors are sized according to the rate of incoming flow, in gallons per minute (GPM). Associated with the incoming flow rate is an interceptor's capacity. The rated capacity, in lbs., is listed at twice the flow rate, in GPM. For example, a 10 GPM interceptor has a rated capacity of 20 lbs

General Procedure:

To Determine the Flow Rate of Each Sink:

1. Calculate the capacity of the sink in cubic inches:

$$\text{____ (LENGTH) x ____ (WIDTH) x ____ (DEPTH) = ____ CU.IN.}$$

2. Convert the capacity from cubic inches to gallons per minute (GPM): $\text{____ CU.IN.} \div 231 = \text{____ GPM.}$
3. Adjust for displacement: $\text{____ GPM} \times 0.75 = \text{____ GPM.}$
4. Result is the flow rate required to drain the sink in one minute.*

**Note: If drain down time is not critical, an interceptor with a lesser flow rate, up to half the calculated flow rate may be specified.*

Example:

Three compartment pot sink, each compartment 12" x 12" x 15"

1. $12" \times 12" \times 15" = 2160 \text{ cu. in.} \times 3 \text{ comp.} = 6480 \text{ cu. in.}$
2. $6480 \text{ cu. in.} \div 231 = 28 \text{ GPM.}$
3. $28 \text{ GPM} \times 0.75 = 21 \text{ GPM.}$

A 20 GPM interceptor would permit the sink to drain in slightly more than one minute.

*Discharge from spray hoods is determined by the flow rate of the hood.

Sizing For Multiple Fixtures:

1. Determine the flow rate for each fixture to be serviced by the interceptor.
2. Add together 100% of the largest flow rate, 50% of the second largest, and 25% of all others.
3. Result is the recommended flow rate of the interceptor.

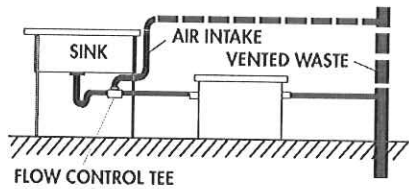
Example:

1. Fixture A: 35 GPM Flow Rate
 Fixture B: 26 GPM Flow Rate
 Fixture C: 18 GPM Flow Rate
 Fixture D: 12 GPM Flow Rate
2. $35 \text{ GPM (A)} \times 100\% = 35 \text{ GPM}$
 $26 \text{ GPM (B)} \times 50\% = 13 \text{ GPM}$
 $30 \text{ GPM (C + D)} \times 25\% = 7.5 \text{ GPM}$

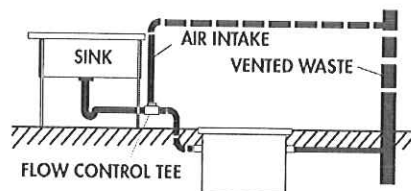
Total Flow Rate = 55.5 GPM

A 50 GPM interceptor is recommended for this installation.

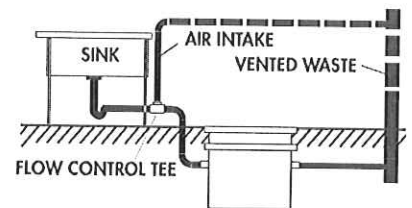
Typical Configurations



ON FLOOR

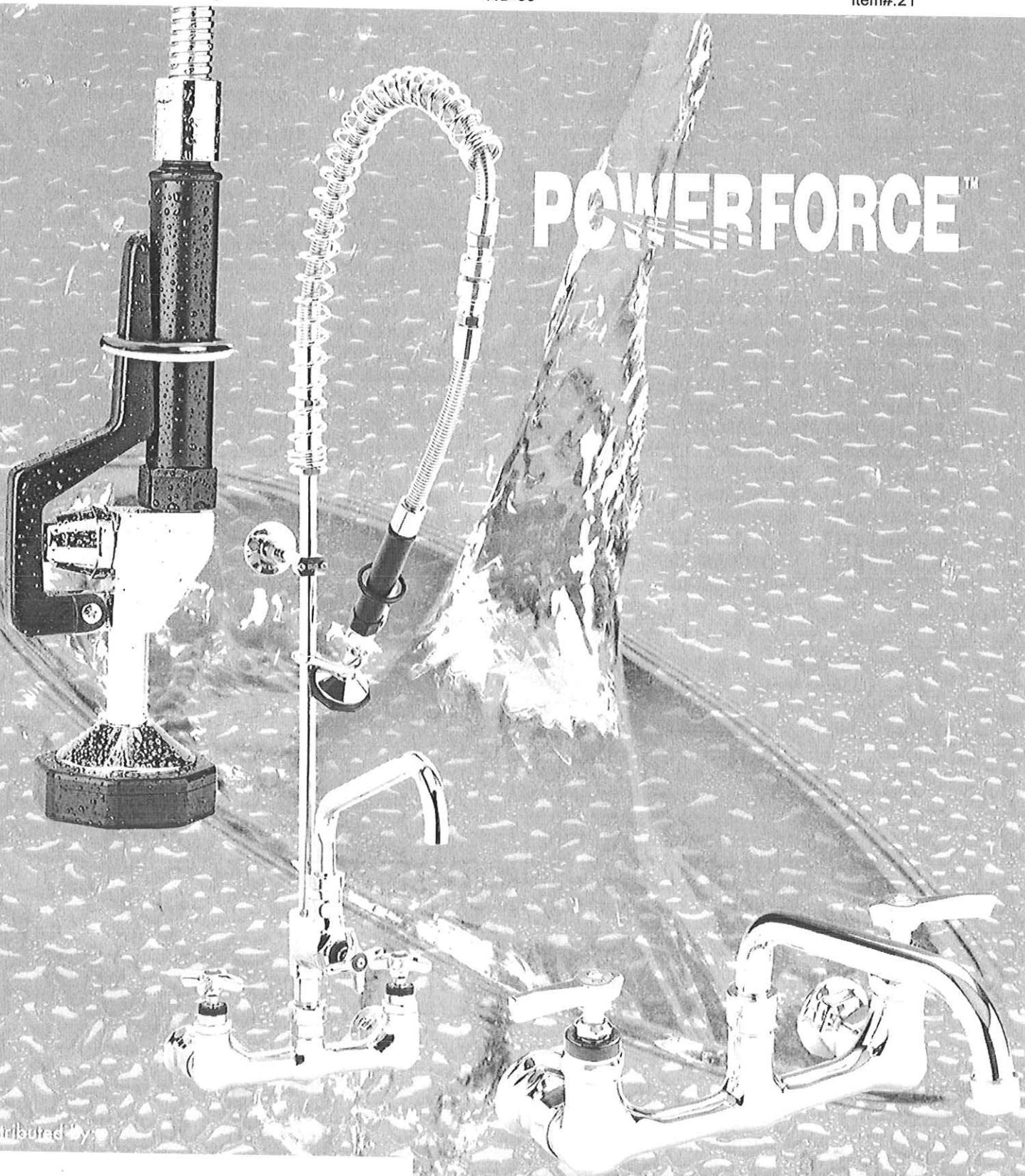


RECESSED



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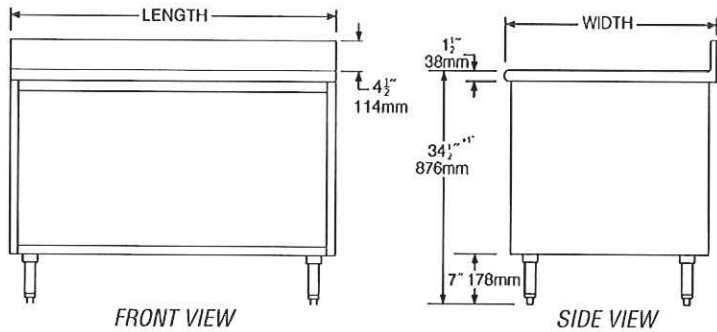
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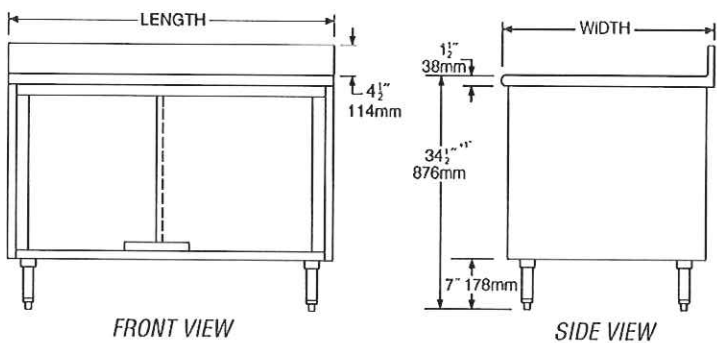
Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Enclosed Worktables with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SE-BS	24"	610	36"	914	133	60.3
OB2448SE-BS	24"	610	48"	1219	161	73.0
OB2460SE-BS	24"	610	60"	1524	202	91.6
OB2472SE-BS	24"	610	72"	1829	243	110.2
OB2484SE-BS	24"	610	84"	2134	284	128.8
OB2496SE-BS	24"	610	96"	2438	326	147.9
OB24120SE-BS	24"	610	120"	3048	390	176.9
OB3036SE-BS	30"	762	36"	914	137	62.1
OB3048SE-BS	30"	762	48"	1219	167	75.8
OB3060SE-BS	30"	762	60"	1524	201	91.2
OB3072SE-BS	30"	762	72"	1829	251	113.9
OB3084SE-BS	30"	762	84"	2134	299	135.6
OB3096SE-BS	30"	762	96"	2438	344	156.0
OB30120SE-BS	30"	762	120"	3048	438	198.7

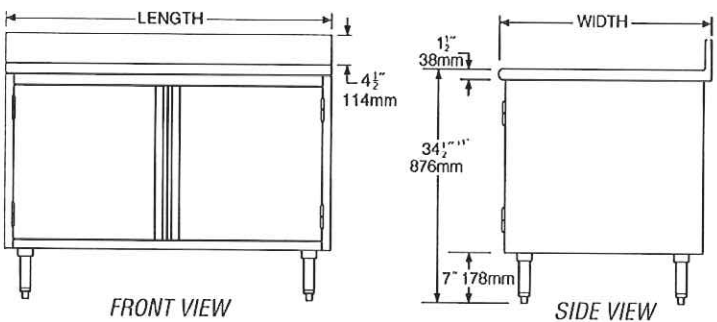
Spec-Master® Enclosed Worktables with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SE-BS	24"	610	36"	914	139	63.1
CB2448SE-BS	24"	610	48"	1219	171	77.6
CB2460SE-BS	24"	610	60"	1524	214	97.1
CB2472SE-BS	24"	610	72"	1829	256	116.1
CB2484SE-BS*	24"	610	84"	2134	304	137.9
CB2496SE-BS*	24"	610	96"	2438	343	155.6
CB24120SE-BS*	24"	610	120"	3048	390	176.9
CB3036SE-BS	30"	762	36"	914	143	64.9
CB3048SE-BS	30"	762	48"	1219	174	78.9
CB3060SE-BS	30"	762	60"	1524	221	100.2
CB3072SE-BS	30"	762	72"	1829	264	119.8
CB3084SE-BS*	30"	762	84"	2134	319	144.7
CB3096SE-BS*	30"	762	96"	2438	355	161.0
CB30120SE-BS*	30"	762	120"	3048	458	207.8

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

Spec-Master® Enclosed Worktables with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SE-BS	24"	610	36"	914	139	63.1
CBH2448SE-BS	24"	610	48"	1219	171	77.6
CBH2460SE-BS	24"	610	60"	1524	214	97.1
CBH2472SE-BS	24"	610	72"	1829	256	116.1
CBH2484SE-BS*	24"	610	84"	2134	304	137.9
CBH2496SE-BS*	24"	610	96"	2438	343	155.6
CBH24120SE-BS*	24"	610	120"	3048	390	176.9
CBH3036SE-BS	30"	762	36"	914	143	64.9
CBH3048SE-BS	30"	762	48"	1219	174	78.9
CBH3060SE-BS	30"	762	60"	1524	221	100.2
CBH3072SE-BS	30"	762	72"	1829	264	119.8
CBH3084SE-BS*	30"	762	84"	2134	319	144.7
CBH3096SE-BS*	30"	762	96"	2438	355	161.0
CBH30120SE-BS*	30"	762	120"	3048	458	207.8

* Note: Worktables 84" (2134mm) and longer have two sets of doors.

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
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 www.eaglegrp.com

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

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STATE OF WEST VIRGINIA
Purchasing Division

PURCHASING AFFIDAVIT

MANDATE: Under W. Va. Code §5A-3-10a, no contract or renewal of any contract may be awarded by the state or any of its political subdivisions to any vendor or prospective vendor when the vendor or prospective vendor or a related party to the vendor or prospective vendor is a debtor and: (1) the debt owed is an amount greater than one thousand dollars in the aggregate; or (2) the debtor is in employer default.

EXCEPTION: The prohibition listed above does not apply where a vendor has contested any tax administered pursuant to chapter eleven of the W. Va. Code, workers' compensation premium, permit fee or environmental fee or assessment and the matter has not become final or where the vendor has entered into a payment plan or agreement and the vendor is not in default of any of the provisions of such plan or agreement.

DEFINITIONS:

"Debt" means any assessment, premium, penalty, fine, tax or other amount of money owed to the state or any of its political subdivisions because of a judgment, fine, permit violation, license assessment, defaulted workers' compensation premium, penalty or other assessment presently delinquent or due and required to be paid to the state or any of its political subdivisions, including any interest or additional penalties accrued thereon.

"Employer default" means having an outstanding balance or liability to the old fund or to the uninsured employers' fund or being in policy default, as defined in W. Va. Code § 23-2c-2, failure to maintain mandatory workers' compensation coverage, or failure to fully meet its obligations as a workers' compensation self-insured employer. An employer is not in employer default if it has entered into a repayment agreement with the Insurance Commissioner and remains in compliance with the obligations under the repayment agreement.

"Related party" means a party, whether an individual, corporation, partnership, association, limited liability company or any other form or business association or other entity whatsoever, related to any vendor by blood, marriage, ownership or contract through which the party has a relationship of ownership or other interest with the vendor so that the party will actually or by effect receive or control a portion of the benefit, profit or other consideration from performance of a vendor contract with the party receiving an amount that meets or exceeds five percent of the total contract amount.

AFFIRMATION: By signing this form, the vendor's authorized signer affirms and acknowledges under penalty of law for false swearing (W. Va. Code §61-5-3) that neither vendor nor any related party owe a debt as defined above and that neither vendor nor any related party are in employer default as defined above, unless the debt or employer default is permitted under the exception above.

WITNESS THE FOLLOWING SIGNATURE:

Vendor's Name: S. Lane Refrigeration
Authorized Signature: Honora Cauley Date: 7/5/13

State of Kentucky

County of Boyd, to-wit:

Taken, subscribed, and sworn to before me this 5th day of July, 2013

My Commission expires 4-8, 2014

AFFIX SEAL HERE

NOTARY PUBLIC Suphamee Martin

VENDOR PREFERENCE CERTIFICATE

Certification and application* is hereby made for Preference in accordance with *West Virginia Code*, §5A-3-37. (Does not apply to construction contracts). *West Virginia Code*, §5A-3-37, provides an opportunity for qualifying vendors to request (at the time of bid) preference for their residency status. Such preference is an evaluation method only and will be applied only to the cost bid in accordance with the *West Virginia Code*. This certificate for application is to be used to request such preference. The Purchasing Division will make the determination of the Resident Vendor Preference, if applicable.

- 1. Application is made for 2.5% resident vendor preference for the reason checked:
 Bidder is an individual resident vendor and has resided continuously in West Virginia for four (4) years immediately preceding the date of this certification; or,
 Bidder is a partnership, association or corporation resident vendor and has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or 80% of the ownership interest of Bidder is held by another individual, partnership, association or corporation resident vendor who has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or,
 Bidder is a nonresident vendor which has an affiliate or subsidiary which employs a minimum of one hundred state residents and which has maintained its headquarters or principal place of business within West Virginia continuously for the four (4) years immediately preceding the date of this certification; or,
- 2. Application is made for 2.5% resident vendor preference for the reason checked:
 Bidder is a resident vendor who certifies that, during the life of the contract, on average at least 75% of the employees working on the project being bid are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
- 3. Application is made for 2.5% resident vendor preference for the reason checked:
 Bidder is a nonresident vendor employing a minimum of one hundred state residents or is a nonresident vendor with an affiliate or subsidiary which maintains its headquarters or principal place of business within West Virginia employing a minimum of one hundred state residents who certifies that, during the life of the contract, on average at least 75% of the employees or Bidder's affiliate's or subsidiary's employees are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
- 4. Application is made for 5% resident vendor preference for the reason checked:
 Bidder meets either the requirement of both subdivisions (1) and (2) or subdivision (1) and (3) as stated above; or,
- 5. Application is made for 3.5% resident vendor preference who is a veteran for the reason checked:
 Bidder is an individual resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard and has resided in West Virginia continuously for the four years immediately preceding the date on which the bid is submitted; or,
- 6. Application is made for 3.5% resident vendor preference who is a veteran for the reason checked:
 Bidder is a resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard, if, for purposes of producing or distributing the commodities or completing the project which is the subject of the vendor's bid and continuously over the entire term of the project, on average at least seventy-five percent of the vendor's employees are residents of West Virginia who have resided in the state continuously for the two immediately preceding years.
- 7. Application is made for preference as a non-resident small, women- and minority-owned business, in accordance with *West Virginia Code* §5A-3-59 and *West Virginia Code of State Rules*.
 Bidder has been or expects to be approved prior to contract award by the Purchasing Division as a certified small, women- and minority-owned business.

Bidder understands if the Secretary of Revenue determines that a Bidder receiving preference has failed to continue to meet the requirements for such preference, the Secretary may order the Director of Purchasing to: (a) reject the bid; or (b) assess a penalty against such Bidder in an amount not to exceed 5% of the bid amount and that such penalty will be paid to the contracting agency or deducted from any unpaid balance on the contract or purchase order.

By submission of this certificate, Bidder agrees to disclose any reasonably requested information to the Purchasing Division and authorizes the Department of Revenue to disclose to the Director of Purchasing appropriate information verifying that Bidder has paid the required business taxes, provided that such information does not contain the amounts of taxes paid nor any other information deemed by the Tax Commissioner to be confidential.

Under penalty of law for false swearing (*West Virginia Code*, §61-5-3), Bidder hereby certifies that this certificate is true and accurate in all respects; and that if a contract is issued to Bidder and if anything contained within this certificate changes during the term of the contract, Bidder will notify the Purchasing Division in writing immediately.

Bidder: S. Stone Refrigeration Signed: [Signature]
 Date: 7/15/13 Title: Sales

ADDENDUM ACKNOWLEDGEMENT FORM

SOLICITATION NO.: DRS130485

Instructions: Please acknowledge receipt of all addenda issued with this solicitation by completing this addendum acknowledgment form. Check the box next to each addendum received and sign below. Failure to acknowledge addenda may result in bid disqualification.

Acknowledgment: I hereby acknowledge receipt of the following addenda and have made the necessary revisions to my proposal, plans and/or specification, etc.

Addendum Numbers Received:

(Check the box next to each addendum received)

N/A as of 7/5/13

- | | |
|---|--|
| <input type="checkbox"/> Addendum No. 1 | <input type="checkbox"/> Addendum No. 6 |
| <input type="checkbox"/> Addendum No. 2 | <input type="checkbox"/> Addendum No. 7 |
| <input type="checkbox"/> Addendum No. 3 | <input type="checkbox"/> Addendum No. 8 |
| <input type="checkbox"/> Addendum No. 4 | <input type="checkbox"/> Addendum No. 9 |
| <input type="checkbox"/> Addendum No. 5 | <input type="checkbox"/> Addendum No. 10 |

I understand that failure to confirm the receipt of addenda may be cause for rejection of this bid. I further understand that any verbal representation made or assumed to be made during any oral discussion held between Vendor's representatives and any state personnel is not binding. Only the information issued in writing and added to the specifications by an official addendum is binding.

Slone Refrigeration
Company

Flowers
Authorized Signature

7/5/13
Date

NOTE: This addendum acknowledgment should be submitted with the bid to expedite document processing.