



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

# Request for Quotation

RFQ NUMBER  
**COR61336**

PAGE  
**1**

ADDRESS CORRESPONDENCE TO ATTENTION OF  
**JOHN ABBOTT  
 304-558-2544**

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RFQ COPY  
 TYPE NAME/ADDRESS HERE

**Douglas Equipment  
 301 North Street  
 Bluefield, WV 24701  
 (304) 327-0149 1-(800) 962-8618**

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**DIVISION OF CORRECTIONS  
 617 LEON SULLIVAN WAY  
 CHARLESTON, WV  
 25301 304-558-8045**

DATE PRINTED	TERMS OF SALE	SHIP VIA	FOB	FREIGHT TERMS
02/12/2007				

BID OPENING DATE: **03/08/2007** BID OPENING TIME **01:30PM**

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
REQUEST FOR QUOTATION						
THE PURCHASING DIVISION IS SOLICITING BIDS FOR THE DIVISION OF CORRECTIONS TO PROVIDE CAFETERIA / KITCHEN EQUIPMENT FOR THE MT. OLIVE CORRECTIONAL CENTER.						
MANDATORY ON-SITE PRE-BID: 02/28/2007; 2:30 PM REGISTER BY 2/26/2007, BY CONTACTING TIM WHITTINGTON AT 304-442-7216.						
ATTACHMENTS: 1. SPECIFICATIONS 2. AFFIDAVIT						
NOTE: IF YOU ARE BIDDING AN "EQUAL", PLEASE SUBMIT SPECIFICATIONS AND A COLORED CATALOG OR BROCHURE WITH YOUR BID; IDENTIFYING THE BRAND AND MODEL NUMBER.						
0001	1	LS		165-05	<b>\$98,545<sup>00</sup></b>	<b>\$98,545<sup>00</sup></b>
CAFETERIA / KITCHEN EQUIPMENT						
EXHIBIT 5						
NOTICE TO PROCEED: THIS CONTRACT IS TO BE PERFORMED WITHIN 60 CALENDAR DAYS AFTER THE NOTICE TO PROCEED IS RECEIVED. UNLESS OTHERWISE SPECIFIED, THE FULLY EXECUTED PURCHASE ORDER WILL BE CONSIDERED NOTICE TO						

RECEIVED

2007 MAR 14 A 9:57

PURCHASING DIVISION  
 STATE OF WV

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <b>Ray Ellison</b>	TELEPHONE <b>(800) 962-8618</b>	DATE <b>3-13-07</b>
TITLE <b>BID SPECIALIST</b>	FEIN <b>550585890</b>	ADDRESS CHANGES TO BE NOTED ABOVE

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

**GENERAL TERMS & CONDITIONS  
REQUEST FOR QUOTATION (RFQ) AND REQUEST FOR PROPOSAL (RFP)**

1. Awards will be made in the best interest of the State of West Virginia
2. The State may accept or reject in part, or in whole, any bid.
3. All quotations are governed by the *West Virginia Code* and the *Legislative Rules* of the Purchasing Division.
4. Prior to any award, the apparent successful vendor must be properly registered with the Purchasing Division and have paid the required \$125.00 registration fee.
5. All services performed or goods delivered under State Purchase Orders/Contracts are to be continued for the term of the Purchase Order/Contract, contingent upon funds being appropriated by the Legislature or otherwise being made available. In the event funds are not appropriated or otherwise available for these services or goods, this Purchase Order/Contract becomes void and of no effect after June 30.
6. Payment may only be made after the delivery and acceptance of goods or services.
7. Interest may be paid for late payment in accordance with the *West Virginia Code*.
8. Vendor preference will be granted upon written request in accordance with the *West Virginia Code*.
9. The State of West Virginia is exempt from federal and state taxes and will not pay or reimburse such taxes.
10. The Director of Purchasing may cancel any Purchase Order/Contract upon 30 days written notice to the seller.
11. The laws of the State of West Virginia and the *Legislative Rules* of the Purchasing Division shall govern all rights and duties under the Contract, including without limitation the validity of this Purchase Order/Contract.
12. Any reference to automatic renewal is hereby deleted. The Contract may be renewed only upon mutual written agreement of the parties.
13. **BANKRUPTCY:** In the event the vendor/contractor files for bankruptcy protection, this contract is automatically null and void, and is terminated without further order.
14. **HIPAA Business Associate Addendum** - The West Virginia State Government HIPAA Business Associate Addendum (BAA), approved by the Attorney General, and available online at the Purchasing Division's web site (<http://www.state.wv.us/admin/purchase/vrc/hipaa.htm>) is hereby made part of the agreement. Provided that, the Agency meets the definition of a Covered Entity (45 CFR §160.103) and will be disclosing Protected Health Information (45 CFR §160.103) to the vendor.

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**INSTRUCTIONS TO BIDDERS**

1. Use the quotation forms provided by the Purchasing Division.
2. **SPECIFICATIONS:** Items offered must be in compliance with the specifications. Any deviation from the specifications must be clearly indicated by the bidder. Alternates offered by the bidder as **EQUAL** to the specifications must be clearly defined. A bidder offering an alternate should attach complete specifications and literature to the bid. The Purchasing Division may waive minor deviations to specifications.
3. Complete all sections of the quotation form.
4. Unit prices shall prevail in cases of discrepancy.
5. All quotations are considered F.O.B. destination unless alternate shipping terms are clearly identified in the quotation.
6. **BID SUBMISSION:** All quotations must be delivered by the bidder to the office listed below prior to the date and time of the bid opening. Failure of the bidder to deliver the quotations on time will result in bid disqualifications.

**SIGNED BID TO:**

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



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ADDRESS CORRESPONDENCE TO ATTENTION OF:  
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 304-558-2544**

RFQ COPY

TYPE NAME/ADDRESS HERE

**Douglas Equipment  
 301 North Street  
 Bluefield, WV 24701  
 (304) 327-0149 1-(800) 962-8618**

DIVISION OF CORRECTIONS

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 617 LEON SULLIVAN WAY  
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BID OPENING DATE: **03/08/2007** BID OPENING TIME **01:30PM**

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<p>PROCEED.</p> <p>CANCELLATION: THE DIRECTOR OF PURCHASING RESERVES THE RIGHT TO CANCEL THIS CONTRACT IMMEDIATELY UPON WRITTEN NOTICE TO THE VENDOR IF THE MATERIALS OR WORKMANSHIP SUPPLIED ARE OF AN INFERIOR QUALITY OR DO NOT CONFORM WITH THE SPECIFICATIONS OF THE BID AND CONTRACT HERE IN.</p> <p>WAGE RATES: THE CONTRACTOR OR SUBCONTRACTOR SHALL PAY THE HIGHER OF THE U.S. DEPARTMENT OF LABOR MINIMUM WAGE RATES AS ESTABLISHED FOR FAYETTE COUNTY PURSUANT TO WEST VIRGINIA CODE 21-5A, ET, SEQ. (PREVAILING WAGE RATES APPLY TO THIS PROJECT)</p> <p>ARBITRATION: ANY REFERENCES MADE TO ARBITRATION OR INTEREST FOR PAYMENTS DUE (EXCEPT FOR ANY INTEREST REQUIRED BY STATE LAW) CONTAINED IN THIS CONTRACT OR IN ANY AMERICAN INSTITUTE OF ARCHITECTS DOCUMENTS PERTAINING TO THIS CONTRACT ARE HEREBY DELETED.</p> <p>WORKERS' COMPENSATION: VENDOR IS REQUIRED TO PROVIDE A CERTIFICATE FROM WORKERS' COMPENSATION IF SUCCESSFUL.</p> <p>ALL OF THE ITEMS CHECKED BELOW WILL BE A REQUIREMENT OF THIS CONTRACT:</p> <p>(XX) INSURANCE: SUCCESSFUL VENDOR SHALL FURNISH PROOF OF COMMERCIAL GENERAL LIABILITY INSURANCE PRIOR TO ISSUANCE OF CONTRACT. UNLESS OTHERWISE SPECIFIED IN THE BID DOCUMENTS, THE MINIMUM AMOUNT OF INSURANCE COVERAGE REQUIRED IS \$250,000.</p> <p>( ) BUILDERS RISK INSURANCE: SUCCESSFUL VENDOR SHALL FURNISH PROOF OF BUILDERS RISK - ALL RISK INSURANCE IN AN AMOUNT EQUAL TO 100% OF THE AMOUNT OF THE CONTRACT.</p>						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <i>Ray Wilson</i>	TELEPHONE <b>(800) 962-8618</b>	DATE <b>3-13-07</b>
TITLE <b>Bid SPECIALIST</b>	FERN <b>550585890</b>	ADDRESS CHANGES TO BE NOTED ABOVE

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VENDOR

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<p>(XX) BONDS: FIVE PERCENT (5%) OF THE TOTAL AMOUNT OF THE BID PAYABLE TO THE STATE OF WEST VIRGINIA, SHALL BE SUBMITTED WITH EACH BID AS A BID BOND. THE SUCCESSFUL BIDDER SHALL ALSO FURNISH A PERFORMANCE BOND AND LABOR/MATERIAL BOND FOR 100% OF THE AMOUNT OF THE CONTRACT. BONDS MAY BE PROVIDED IN THE FORM OF A CERTIFIED CHECK, IRREVOCABLE LETTER OF CREDIT, OR BOND FURNISHED BY A SOLVENT SURETY COMPANY AUTHORIZED TO DO BUSINESS IN THE STATE OF WEST VIRGINIA. A LETTER OF CREDIT SUBMITTED IN LIEU OF A PERFORMANCE AND LABOR &amp; MATERIAL BOND WILL ONLY BE ALLOWED FOR PROJECTS UNDER \$100,000. PERSONAL OR BUSINESS CHECKS ARE NOT ACCEPCTABLE IN LIEU OF THE 5% BID BOND, PERFORMANCE BOND, OR LABOR AND MATERIAL BOND.</p> <p>( ) MAINTENANCE BOND: A TWO (2) YEAR MAINTENANCE BOND COVERING THE ROOFING SYSTEM WILL BE A REQUIREMENT OF THE SUCCESSFUL VENDOR.</p> <p>REV. 11/00</p> <p>EXHIBIT 7</p> <p>DOMESTIC ALUMINUM, GLASS &amp; STEEL IN PUBLIC WORKS PROJECTS</p> <p>IN ACCORDANCE WITH WEST VIRGINIA CODE 5-19-1 ET., SEQ., EVERY CONTRACT FOR CONSTRUCTION, RECONSTRUCTION, ALTERATION, REPAIR, IMPROVEMENT OR MAINTENANCE OF PUBLIC WORKS, WHERE THE COST IS MORE THAN \$50,000 AND, IN THE CASE OF STEEL ONLY, WHERE THE COST OF STEEL IS MORE THAN \$50,000 OR WHERE MORE THAN 10,000 POUNDS OF STEEL ARE REQUIRED, THE STATE WILL ACCEPT ONLY ALUMINUM GLASS, OR STEEL PRODUCTS PRODUCED IN THE UNITED STATES</p>						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <i>Ray Edison</i>	TELEPHONE (800) 962-8618	DATE 3-13-07
TITLE Bid SPECIALIST	FEIN 550585890	ADDRESS CHANGES TO BE NOTED ABOVE

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<p>IN ADDITION, ITEMS OF MACHINERY OR EQUIPMENT PURCHASED FOR USE AT THE SITE OF PUBLIC WORKS SHALL BE MADE OF DOMESTIC ALUMINUM, GLASS OR STEEL, UNLESS THE COST OF THE PRODUCT IS LESS THAN \$50,000 OR LESS THAN 10,000 POUNDS OF STEEL ARE USED IN PUBLIC WORKS PROJECTS.</p> <p>FOREIGN MADE ALUMINUM, GLASS OR STEEL PRODUCTS MAY BE ACCEPTED ONLY IF THE COST OF DOMESTIC PRODUCTS IS FOUND TO BE UNREASONABLE. SUCH COST IS UNREASONABLE IF IT IS 20% OR MORE HIGHER THAN THE BID PRICE FOR FOREIGN MADE PRODUCTS. IF THE DOMESTIC ALUMINUM, GLASS OR STEEL PRODUCTS TO BE SUPPLIED OR PRODUCED IN A "SUBSTANTIAL LABOR SURPLUS AREA", AS DEFINED BY THE UNITED STATES DEPARTMENT OF LABOR, FOREIGN PRODUCTS MAY BE SUPPLIED ONLY IF DOMESTIC PRODUCTS ARE 30% OR MORE HIGHER IN PRICE THAN THE FOREIGN MADE PRODUCTS.</p> <p>IF, PRIOR TO THE AWARD OF A CONTRACT UNDER THE ABOVE PROVISIONS, THE SPENDING OFFICER OF THE SPENDING UNIT DETERMINES THAT THERE EXISTS A BID FOR LIKE FOREIGN ALUMINUM, GLASS OR STEEL THAT IS REASONABLE AND LOWER THAN THE LOWEST BID DOMESTIC PRODUCTS, THE SPENDING OFFICE MAY REQUEST, IN WRITING, A REEVALUATION AND REDUCTION IN THE LOWEST BID FOR SUCH DOMESTIC PRODUCTS ALL VENDORS MUST INDICATE IN THEIR BID IF THEY ARE SUPPLYING FOREIGN ALUMINUM, GLASS OR STEEL.</p> <p>REV. 3/88</p> <p>EXHIBIT 9</p> <p>NOTICE FOR ISSUANCE &amp; ACKNOWLEDGEMENT OF CONSTRUCTION PROJECT ADDENDA</p> <p>THE ARCHITECT/ENGINEER AND/OR AGENCY SHALL BE REQUIRED</p>						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <i>Ray Allison</i>	TELEPHONE <b>(800) 962-8618</b>	DATE <b>3-13-07</b>
TITLE <b>Bid SPECIALIST</b>	FEIN <b>550585890</b>	ADDRESS CHANGES TO BE NOTED ABOVE

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**5**

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**Douglas Equipment  
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DATE PRINTED <b>02/12/2007</b>	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
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BID OPENING DATE: **03/08/2007** BID OPENING TIME **01:30PM**

LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
<p>TO ABIDE BY THE FOLLOWING SCHEDULE IN ISSUING CONSTRUCTION PROJECT ADDENDA FOR STATE AGENCIES:</p> <p>(1) THE ARCHITECT/ENGINEER SHALL PREPARE THE ADDENDUM AND A LIST OF ALL PARTIES THAT HAVE PROCURED DRAWINGS AND SPECIFICATIONS FOR THE PROJECT. THE ADDENDUM AND LIST SHALL BE FORWARDED TO THE BUYER IN THE STATE PURCHASING DIVISION. THE ARCHITECT/ENGINEER SHALL ALSO SEND A COPY OF THE ADDENDUM TO THE STATE AGENCY FOR WHICH THE CONTRACT IS ISSUED.</p> <p>(2) THE BUYER SHALL SEND THE ADDENDUM TO ALL INTERESTED PARTIES AND, IF NECESSARY, EXTEND THE BID OPENING DATE. ANY ADDENDUM SHOULD BE RECEIVED BY THE BUYER WITHIN FOURTEEN (14) DAYS PRIOR TO THE BID OPENING DATE.</p> <p>(3) ALL ADDENDA SHOULD BE FORMALLY ACKNOWLEDGED BY ALL BIDDERS AND SUBMITTED TO THE STATE PURCHASING DIVISION. THE SAME RULES AND REGULATIONS THAT APPLY TO THE ORIGINAL BIDDING DOCUMENT SHALL ALSO APPLY TO AN ADDENDUM DOCUMENT. THE ONLY EXCEPTION MAY BE FOR AN ADDENDUM THAT IS ISSUED FOR THE SOLE PURPOSE OF CHANGING A BID OPENING TIME AND/OR DATE.</p> <p>REV. 11/96</p> <p>EXHIBIT 10</p> <p>ADDENDUM ACKNOWLEDGEMENT</p> <p>I HEREBY ACKNOWLEDGE RECEIPT OF THE FOLLOWING CHECKED ADDENDUM(S) AND HAVE MADE THE NECESSARY REVISIONS TO MY PROPOSAL, PLANS AND/OR SPECIFICATION, ETC.</p>						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE *Ray Sullivan* TELEPHONE **(800) 962-8618** DATE **3-13-07**

TITLE **Bid SPECIALIST** FEIN **550585890** ADDRESS CHANGES TO BE NOTED ABOVE

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**6**

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DATE PRINTED <b>02/12/2007</b>	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
BID OPENING DATE: <b>03/08/2007</b>		BID OPENING TIME		<b>01:30PM</b>

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
ADDENDUM NOS.:						
NO. 1		✓				
NO. 2						
NO. 3						
NO. 4						
NO. 5						
I UNDERSTAND THAT FAILURE TO CONFIRM THE RECEIPT OF THE ADDENDUM(S) MAY BE CAUSE FOR REJECTION OF THE BIDS.						
 ..... SIGNATURE						
..... DOUGLAS EQUIPMENT ..... ..... COMPANY						
..... 3/13/2007 ..... ..... DATE						
REV. 11/96						
CONTRACTORS LICENSE						
WEST VIRGINIA STATE CODE 21-11-2 REQUIRES THAT ALL PERSONS DESIRING TO PERFORM CONTRACTING WORK IN THIS STATE MUST BE LICENSED. THE WEST VIRGINIA CONTRACTORS LICENSING BOARD IS EMPOWERED TO ISSUE THE CONTRACTORS LICENSE. APPLICATIONS FOR A CONTRACTORS LICENSE MAY BE MADE BY CONTACTING THE WEST VIRGINIA DIVISION OF LABOR CAPITOL COMPLEX, BUILDING 3, ROOM 319, CHARLESTON, WV 25305. TELEPHONE: (304) 558-7890.						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <i>Ray Sullivan</i>	TELEPHONE <b>(800) 962-8618</b>	DATE <b>3/13/07</b>
TITLE <b>BID SPECIALIST</b>	FEIN <b>550585890</b>	ADDRESS CHANGES TO BE NOTED ABOVE

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**7**

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<p>WEST VIRGINIA STATE CODE 21-11-11 REQUIRES ANY PROSPECTIVE BIDDER TO INCLUDE THE CONTRACTORS LICENSE NUMBER ON THEIR BID.</p> <p>BIDDER TO COMPLETE:</p> <p>CONTRACTORS NAME: ..... <b>Douglas Equipment</b> .....</p> <p>CONTRACTORS LICENSE NO.: ..... <b>WV 008122</b> .....</p> <p>THE SUCCESSFUL BIDDER WILL BE REQUIRED TO FURNISH A COPY OF THEIR CONTRACTORS LICENSE PRIOR TO ISSUANCE OF A PURCHASE ORDER/CONTRACT</p> <p style="text-align: center;">APPLICABLE LAW</p> <p>THE WEST VIRGINIA STATE CODE, PURCHASING DIVISION RULE AND REGULATIONS, AND THE INFORMATION PROVIDED IN THE "REQUEST FOR QUOTATION" ISSUED BY THE PURCHASING DIVISION IS THE SOLE AUTHORITY GOVERNING THIS PROCUREMENT.</p> <p>ANY INFORMATION PROVIDED IN SPECIFICATION MANUALS, OR ANY OTHER SOURCE, VERBAL OR WRITTEN, WHICH CONTRADICTS OR ALTERS THE INFORMATION PROVIDED FROM THE SOURCES AS DESCRIBED IN THE ABOVE PARAGRAPH IS VOID AND OF NO EFFECT.</p> <p>BANKRUPTCY: IN THE EVENT THE VENDOR/CONTRACTOR FILES FOR BANKRUPTCY PROTECTION, THIS CONTRACT IS AUTOMATICALLY NULL AND VOID, AND IS TERMINATED WITHOUT FURTHER ORDER.</p> <p>REV. 1/2005</p>						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <i>Ray Ellison</i>	TELEPHONE <b>(800) 962-8618</b>	DATE <b>3/13/07</b>
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PROVIDER

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<p><b>NOTICE</b></p> <p><b>A SIGNED BID MUST BE SUBMITTED TO:</b></p> <p>DEPARTMENT OF ADMINISTRATION            PURCHASING DIVISION            BUILDING 15            2019 WASHINGTON STREET, EAST            CHARLESTON, WV 25305-0130</p> <p>THE BID SHOULD CONTAIN THIS INFORMATION ON THE FACE OF THE ENVELOPE OR THE BID MAY NOT BE CONSIDERED:</p> <p>SEALED BID</p> <p>BUYER: <b>JOHN ABBOTT</b></p> <p>REQ. NO.: <b>COR61336</b></p> <p>BID OPENING DATE: <b>3/8/2007</b></p> <p>BID OPENING TIME: <b>1:30 PM</b></p> <p>PLEASE PROVIDE A FAX NUMBER IN CASE IT IS NECESSARY TO CONTACT YOU REGARDING YOUR BID:  <b>(304) 325-3848</b></p> <p>PLEASE PRINT OR TYPE NAME OF PERSON TO CONTACT CONCERNING THIS QUOTE:  <b>Roy Ellison</b></p>						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <i>Roy Ellison</i>	TELEPHONE <b>800-962-8618</b>	DATE <b>3-13-07</b>
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***** THIS IS THE END OF RFQ COR61336 ***** TOTAL:						<u>\$ 98,545<sup>00</sup></u>

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SIGNATURE Ray Ellison TELEPHONE 800-962-8618 DATE 3-13-07  
 TITLE Bid Specialist FEIN 550585890 ADDRESS CHANGES TO BE NOTED ABOVE

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WV-36A (Rev. 01/01/07)

STATE OF WEST VIRGINIA  
**PURCHASE CONTINUATION SHEET**

Vendor:

Buyer:	Page:	Requisition or P.O. No.:
		COR61336
Spending Unit:		
Mt. Olive		

Item	Quantity	Description	Cost
1	1 each	<b>KETTLE, GAS</b> Groen Model No. AH/1E-100, NAT,C or Equal Kettle, Natural gas 100 - gal, capacity, 2/3 jacket, 316 stainless steel liner, Stainless steel insulated body, 2" TDO, 1/4" perforated strainer, #51 Counterbalanced actuator cover, faucet bracket, bullet feet, 115V controls, 30 PSI, 0-2000' elevation, 145,000 BTU	
	1	One year limited parts & labor warranty, standard	
	1	040602 Faucet, double pantry, with spray hose, 48", for table top & floor model kettles.	
	1	107123 Brush Set, 3", includes kettle brush, drain valve brush, and paddle, for table top & floor model kettles.	
2	2 each	<b>BRAISING PAN, GAS</b> Groen Model No. BPM-30G-NAT-E-TD or Equal Eclipse" Economic Braising Pan, Natural gas 30-gallon capacity, 10" deep pan with 2" tangent draw-off, 38" pan height, manual tilt, round tubular open leg base, stainless steel construction, with bullet feet, electronic spark ignition, 120v, 104,000 BTU (B)	
	2	One year limited parts & labor warranty, standard	
	1	146222 Faucet, couble pantry with swing spout & riser, left or right sided mounting	
	2	Prison Package	
3	1 each	<b>FRYER, GAS, MULTIPLE</b> Pitco Frialator Model No. 3-SG18D-S/FD or Equal Solstice Fryers, gas (3) 70-90 lb oil cap, full tanks, digital solid state w/countdown timers, drain valve interlock, melt cycle, matchless ignition, under-fryer drawer filtration, s/s tank, front & sides, total 420,000 BTU (-FFF)	
	1	Gas type to be determined	
	1	115v/80/1, 0.5 amps for controls per fryer	
	1	BNB-SS Bread & Batter Cabinet, fryer match design, standard finish, s/s exterior (free standing)	
	1	PFW-1 Built in food warmer, 750 watts	
	1	B3901504 Casters, 9", (set)	
	1 pack	PP10613 Filter Paper, envelope, heavy duty, 18-1/2" x 20-1/2", (for UFM14/UFM18, FD8G)	
	1	A3301001 Clean Out Rod, for cleaning fryer drain line	
	1	P6071397 Fryer Cleaner - 25 lb.	
	1	PP100656 Fryer Cleaning Brush, high temperature, Teflon	

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STATE OF WEST VIRGINIA  
**PURCHASE CONTINUATION SHEET**

Vendor:

Buyer:	Page:	Requisition or P.O. No.:
		<b>COR61336</b>
Spending Unit:		
Mt. Olive		

1		<b>B7490701 Crumb Scoop, designed to fit between gas fryer tubes for Removal of heavy sediment</b>
1		<b>PP10725 Skimmer-used for removing food particles from surface oil</b>
1		<b>B5006901 Crumb Catcher, for use with Solstice Filter Drawer Only</b>
1		<b>Dormont Manufacturing 15100KIT36 Safety Moveable gas connector Kit, 1" inside dia., 36" long, covered with stainless steel braid, Coated with blue antimicrobial PVC, 1 SnapFast QD, 1 full port valve, (2) 90: elbows, coiled restraining cable with hardware, limited lifetime warranty</b>
4	2 each	<b>GRIDDLE COUNTER UNIT, GAS</b> Southbend Model No. HDG-72 or Equal Griddle, Gas, Counter Model, 72" wide, 1" thick polished steel plate, (4) Thermostatic controls range 150-400 F settings, s/s front & sides, 4" s/s Legs, 180000 BTU
	2	Natural Gas
	2	Standard one year limited warranty
	2	Electronic Ignition
	2	<b>HDCS-72 Heavy Duty Counterline Stand, 72" wide, under shelf &amp; open tubular legs</b>
	2	<b>Casters (factory installed ONLY)</b>
	2	<b>Dormont Manufacturing 1675KIT36 Safety System Moveable Gas Connector kit, 3/4" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast QD, 1 full port valve, (2) 90 degree elbows, coiled restraining cable with hardware, limited life time warranty</b>
5	1 each	<b>RANGE, GAS, HEAVY DUTY, 36"</b> Southbend Model No. P36D-XX or Equal Platinum Heavy Duty Range, Gas, 36", (4) 45,000 BTU Open Burners. manual controls, 1-1/4" front manifold, standard oven base, stainless steel front and sides, 6" adj. Legs, 225,000 BTU
	1	Natural Gas
	1	<b>1167782 1" gas pressure regulator (shipped loose) Nat gas-preset @ 6" -max cao, 600,000 BTU</b>
	1	<b>4450007 1" gas shut off valve</b>
	1	Standard two year limited warranty (range)
	1	<b>PRS24-36 Platinum Backguard/Flue Riser, with Single High Shelf, 24" High, 36" wide, stainless steel front and sides</b>
	1	<b>Casters, 2 locking &amp; 2 standard, in lieu of legs</b>
	1	<b>Dormont Manufacturing 16100KIT36 Safety System Moveable Gas Connector Kit, 1" inside dia., covered with stainless steel braid Coated with blue antimicrobial PVC, 1 SnapFast QD, 1 full port valve, (2) 90 degree elbows, coiled restraining cable with hardware, limited life time warranty</b>

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STATE OF WEST VIRGINIA  
PURCHASE CONTINUATION SHEET

Vendor:

Buyer:	Page:	Requisition or P.O. No.:
		COR61336
Spending Unit:		Mt. Olive

6	1 each	<p><b>ICE MAKER, CUBE-STYLE</b> Manitowoc Model No. SY-1004A or Equal S-Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 1060-lb approximately/24 hours, stainless steel finish, half dice size cubes</p> <p>1 3-year parts and labor warranty 1 5-year parts and labor warranty on evaporator 1 5-year parts and 3-year labor warranty on compressor 1 308-230v/60/1ph, std. 1 Ice bin, w/top-hinged front-opening door, approx. 710 lb ice storage capacity, for top-mounted ice maker, stainless steel exterior 1 3-year parts and labor warranty 1 Bin Adapter, 30" Manitowoc Ice Machine to 48" B-970 bin, no weight limit 1 Artic Pure, Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, and one filter cartridge</p>
7	1 each	<p><b>PEELER, VEGETABLE, ELECTRIC</b> Hobart Model No. 6460c+BUILDUP or Equal Vegetable Peeler, Correctional, 50-60 lb. Potatoes in 1-3 minute cap., V-belt drive, removable, abrasive silicon carbide disc and lexan liner, welded s/s construction, lockable controls, tamper resistant fasteners, 1 hp.</p> <p>1 1-Year parts, labor &amp; travel time during normal working hours w/in theUSA. 1 6460C-ELE00E 200-230/60/3 -No Timer- 1 6460C-CTRUSA Usa/export 1 6460C-SWITUM Switch non-timed 1 6460C-SWPORH Switch on rh side 1 6460C-CBTSSST Cabinet, base and trap - s/s strainer</p>
8	1 each	<p><b>MIXER, FOOD</b> Hobart Model No. HL600-1STD or Equal <sup>60</sup> Legacy Planetary Mixer, 2.7 HP, 80 qt., four fixed speeds, gear trans, 50 min. timer, no. 12 attach hub, power bowl lift, s/s bowl, "B" beater, "D" wire whip, "ED" dough hook, 200-240/50/60/3/1</p> <p>1 1-year parts, labor and travel time during normal working hour w/in the USA</p>
9	1 each	<p><b>MEAT GRINDER</b> Hobart Model No. 4732 + BUILDUP or Equal Chopper -4732, BASE UNIT ONLY, 3-HP motor, No. 32 hub</p> <p>1 4732-ELE00F 200/60/3 1 4732-CTRUSA - usa/export</p>

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**STATE OF WEST VIRGINIA  
PURCHASE CONTINUATION SHEET**

Buyer:	Page:	Requisition or P.O. No.:
		<b>COR61336</b>
Spending Unit:		
<b>Mt. Olive</b>		

Vendor: \_\_\_\_\_

1		<b>4732-PANSST No. 32 stainless steel feed pan</b>
1		<b>4732-SWIMNO Switch without thermal overload</b>
1		<b>4732-FINPTD Epoxy enamel finish</b>
1		<b>4732-ENDTIN No. 32 tinned chopping end</b>
1		<b>32 LEG-5-3/8" leg set</b>
10	2	<b>SLICER, FOOD</b> Hobart Model No. 2912-1 or Equal Slicer, semi-auto, angle fd, 12" s/s Clean Cut Knife, MICROBAN Entimicrobial product prof'n. ga. plate interlock, Poly-V-Belt, perm., ring grd, 6-speed auto, s/s knife cvr. Top mounted sharpener, low fence, s/s carriage w/tilt, 120/60/1, 1/2 hp
	2	<b>1-Year parts, labor and travel time during normal working hours</b>
	2	<b>FOOD-CHUTE / Food chute</b>
11	1 each	<b>REFRIG...ROLL-IN</b> Traulsen Model No. RR1132HUT-FHS or Equal Refrigerator, Roll-In, One Section, Self-Contained Refrig System, stainless steel exterior and interior, standard depth cabinet, full-height doors, accepts 72" high racks, with INTELA-TRAUL
	1	<b>115v/60/1 ph, w/cord and plug attached, std.</b>
	1	<b>1-Year service/labor and 5 year compressor warranty, standard</b>
	1	<b>Door hinged on right, standard</b>

# AFFIDAVIT

**West Virginia Code §5A-3-10a states:**

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 the debt owned is an amount greater than one thousand dollars in the aggregate

**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.

"Debtor" means any individual, corporation, partnership, association, limited liability company or any other form or business association owing a debt to the state or any of its political subdivisions. "Political subdivision" means any county commission; municipality; county board of education; any instrumentality established by a county or municipality; any separate corporation or instrumentality established by one or more counties or municipalities, as permitted by law; or any public body charged by law with the performance of a government function or whose jurisdiction is coextensive with one or more counties or municipalities. "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 exceed five percent of the total contract amount.

**EXCEPTION:**

The prohibition of this section does not apply where a vendor has contested any tax administered pursuant to chapter eleven of this 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

**LICENSING:**

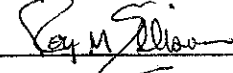
Vendors must be licensed and in good standing in accordance with any and all state and local laws and requirements by any state or local agency of West Virginia, including, but not limited to, the West Virginia Secretary of State's Office, the West Virginia Tax Department, West Virginia Insurance Commission, or any other state agencies or political subdivision. Furthermore, the vendor must provide all necessary releases to obtain information to enable the Director or spending unit to verify that the vendor is licensed and in good standing with the above entities.

**CONFIDENTIALITY:**

The vendor agrees that he or she will not disclose to anyone, directly or indirectly, any such personally identifiable information or other confidential information gained from the agency, unless the individual who is the subject of the information consents to the disclosure in writing or the disclosure is made pursuant to the agency's policies, procedures and rules. Vendors should visit [www.state.wv.us/admin/purchase/privacy](http://www.state.wv.us/admin/purchase/privacy) for the Notice of Agency Confidentiality Policies.

Under penalty of law for false swearing (West Virginia Code, §61-5-3), it is hereby certified that the vendor acknowledges the information in this said affidavit and are in compliance with the requirements as stated.

Vendor's Name: DOUGLAS EQUIPMENT

Authorized Signature:  Date: 3/13/07



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

# Request for Quotation

RECEIVED MAR 05 2007

RFQ NUMBER
COR61336

PAGE
1

ADDRESS CORRESPONDENCE TO ATTENTION OF:
JOHN ABBOTT 304-558-2544

VENDOR

Douglas Equipment  
 301 North Street  
 Bluefield, WV 24701  
 (304) 327-0149 1-(800) 962-8618

SHIP TO

DIVISION OF CORRECTIONS  
 617 LEON SULLIVAN WAY  
 CHARLESTON, WV 25301 304-558-8045

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
03/01/2007				

BID OPENING DATE: 03/14/2007 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
ADDENDUM #01						
THIS ADDENDUM IS ISSUE TO CLARIFY, MODIFY, ADD TO, OR DELETE REQUIREMENTS OF THE ORIGINAL REQUEST FOR QUOTATION; AND TO EXTEND THE BID OPENING DATE TO 3/14/2007.						
ATTACHMENT: ADDENDUM #1						
END OF ADDENDUM #01						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE <i>Ray Sullivan</i>	TELEPHONE (800) 962-8618	DATE 3-13-07
TITLE Bid Specialist	FEIN 550585890	ADDRESS CHANGES TO BE NOTED ABOVE

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



COR61336 - MT. OLIVE CORRECTIONAL CENTER

ADDENDUM # 1

When will work be performed? Evening and night time

Maintenance workers from Mt. Olive will assist in disposition of old equipment.

How long could we work? 0300 hours

Does each crew check tools in and out each time they come in and leave?

Please have an inventory of your tools before entering the complex so if this is done it will speed up the check.

Is there a loading dock? Yes, approximately 30 feet from kitchen.

Please have a prison package on all items it is available on.

There are no gas hoses on the kettle and frying pan, do you want them to be added? Yes

To keep Braising pan from tilting, do you want it to have flange feet? Yes.

# STATE OF WEST VIRGINIA 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.

**A. Application is made for 2.5% 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

**B. Application is made for 2.5% 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**
- 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

Bidder understands if the Secretary of Tax & 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) rescind the contract or purchase order issued; 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 Tax & 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: DOUGLAS EQUIPMENT  
Date: 3-13-2007

Signed:   
Title: BID SPECIALIST

\*Check any combination of preference consideration(s) in either "A" or "B", or both "A" and "B" which you are entitled to receive. You may request up to the maximum of 5% preference for both "A" and "B"

**BID BOND**

KNOW ALL MEN BY THESE PRESENTS, That we, the undersigned, Douglas Food Stores, Inc. DBA Douglas Equipment  
of 301 North Street, Bluefield, WV 24701, as Principal, and Contractors Bonding and Insurance  
Company of 1213 Valley Street, Seattle, WA, a corporation organized and existing under the laws of the State of WV  
with its principal office in the City of Seattle, WA, as Surety, are held and firmly bound unto the State  
of West Virginia, as Obligee, in the penal sum of 5% of Bid Amount (\$ 5% of Bid Amount) for the payment of which,  
well and truly to be made, we jointly and severally bind ourselves, our heirs, administrators, executors, successors and assigns.

The Condition of the above obligation is such that whereas the Principal has submitted to the Purchasing Section of the  
Department of Administration a certain bid or proposal, attached hereto and made a part hereof, to enter into a contract in writing for  
Job/Bid No. RFQ # COR61336: Deliver, uncrate, assemble, set into place & final connections various kitchen equipment at  
Mount Olive Correctional Complex at Mount Olive, WV

NOW THEREFORE,

(a) If said bid shall be rejected, or  
(b) If said bid shall be accepted and the Principal shall enter into a contract in accordance with the bid or proposal attached  
hereto and shall furnish any other bonds and insurance required by the bid or proposal, and shall in all other respects perform the  
agreement created by the acceptance of said bid, then this obligation shall be null and void, otherwise this obligation shall remain in full  
force and effect. It is expressly understood and agreed that the liability of the Surety for any and all claims hereunder shall, in no event,  
exceed the penal amount of this obligation as herein stated.

The Surety, for the value received, hereby stipulates and agrees that the obligations of said Surety and its bond shall be in no  
way impaired or affected by any extension of the time within which the Obligee may accept such bid, and said Surety does hereby  
waive notice of any such extension

IN WITNESS WHEREOF, Principal and Surety have hereunto set their hands and seals, and such of them as are corporations  
have caused their corporate seals to be affixed hereunto and these presents to be signed by their proper officers, this  
13th day of March, 2007

Principal Corporate Seal

Douglas Food Stores, Inc. DBA Douglas Equipment

(Name of Principal)

By 

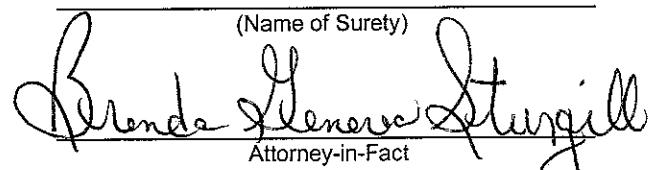
(Must be President or  
Vice President)

president  
(Title)

Surety Corporate Seal

Contractors Bonding and Insurance Company

(Name of Surety)

  
Attorney-in-Fact

**IMPORTANT – Surety executing bonds must be licensed in West Virginia to transact surety insurance. Raised corporate seals  
must be affixed, a power of attorney must be attached.**

LIMITED POWER OF ATTORNEY - READ CAREFULLY

CONTRACTORS BONDING AND INSURANCE COMPANY IS RESPONSIBLE ONLY FOR THE BOND DESCRIBED AND UP TO THE AMOUNT SET FORTH IN THIS LIMITED POWER OF ATTORNEY. ANY ERASURE WILL VOID THIS POWER OF ATTORNEY. IF YOU HAVE ANY QUESTIONS ABOUT OR WANT TO VERIFY THIS POWER OF ATTORNEY CALL CONTRACTORS BONDING AND INSURANCE COMPANY TOLL FREE AT 1(800)765-2242

Penal Sum : \$ \$4,927.25 Attorney No : WV059 Power Number : E04706 Bond No : BID

Limited Power of Attorney Expires: 6/13/2007 Date Approved : 3/13/2007

Approved by : [Signature] Don Sirkin  
Signature (Print Name)

Name of Principal: DOUGLAS FOOD STORES, INC. DBA DOUGLAS EQUIPMENT

Name of Obligee: STATE OF WEST VIRGINIA

Descriptions(s): JOB/BID NO. RFQ#COR61336: DELIVER, UNCRATE,

ASSEMBLE, SET INTO PLACE & FINAL CONNECTIONS

VARIOUS KITCHEN EQUIPMENT AT MOUNT OLIVE

Location (if applicable): CORRECTIONAL COMPLEX AT MOUNT OLIVE, WV

KNOW ALL MEN BY THESE PRESENTS that CONTRACTORS BONDING AND INSURANCE COMPANY, a corporation duly organized and existing under the laws of the State of Washington and having its principal office in Seattle, King County, Washington does by these presents make, constitute and appoint BRENDA G. STURGILL OF PRINCETON, WV its true and lawful Attorney-in-Fact, with full power and authority hereby conferred in its name, place and stead, to execute, acknowledge and deliver the bond(s) and/or other documents incidental thereto described above; and to bind the Company thereby as fully and to the same extent as if each such bond, or other documents incidental thereto was signed by the President, sealed with the corporate seal of the Company and duly attested by its Secretary; hereby ratifying and confirming all that the said Attorney-In-Fact may do in the premises. Said appointment is made under and by the authority of the following resolutions adopted by the Board of Directors of CONTRACTORS BONDING AND INSURANCE COMPANY on September 10, 2001

RESOLVED that the Chief Executive Officer, President, Chief Financial Officer, Secretary or any Vice President of the Company is authorized to appoint Attorneys-In-Fact for and on behalf of the Company with the power and authority to sign on behalf of the Company those surety bonds or undertakings of suretyship which may from time to time be approved by the Chief Executive Officer, President, Chief Financial Officer, Secretary or any Vice President of the Company; provided, however, that no Attorney-In-Fact shall be authorized to execute and deliver any bond or undertaking that shall obligate the Company for any portion of the penal sum thereof in excess of \$15,000,000, and provided, further, that no Attorney-In-Fact shall have the authority to issue a bid or proposal bond for any project where, if the contract is awarded, any bond or undertaking would be required with a penal sum in excess of \$15,000,000. An Attorney-In-Fact may also be authorized by Power of Attorney to execute any consent or other document incidental to said bond or undertaking, provided such document does not obligate the Company in excess of the limit set forth above. In no event shall any Attorney-In-Fact have any authority to sign any document or otherwise bind the Company in any way in connection with a claim on a surety bond or undertaking.

RESOLVED FURTHER that each Power of Attorney must set forth the specific description of the surety bond or undertaking to which it applies, the name of the principal, the name of the obligee, the penal sum, the bond number (except for a bid bond where there is no number), the identifying number of the Attorney-In-Fact, and the identifying number of the Power of Attorney. The Attorney-In-Fact shall not be authorized to obligate Company for surety bond or undertaking specified in the Power of Attorney (including any consents or other documents incidental to the surety bond or undertaking) for more than the penal sum specified in the Power of Attorney.

RESOLVED FURTHER that the Chief Executive Officer, President, Chief Financial Officer, Secretary or any Vice President of the Company is authorized to establish a specific expiration date for the Power of Attorney and to modify that date from time to time as the Chief Executive Officer, President, Chief Financial Officer, Secretary or any Vice President of the Company deems necessary in his/her sole discretion; the applicable expiration date is to be clearly set forth in any written Power of Attorney.

RESOLVED FURTHER that all previous resolutions by the Board of Directors authorizing the Chief Executive Officer, President, Chief Financial Officer, Secretary or any Vice President of the Company to appoint Attorneys-In-Fact for and on behalf of the Company remain in full force and effect; and that if a Power of Attorney based on this resolution is attached to a bond (for example, a bid bond), and a Power of Attorney based on another Board of Directors resolution is attached to another bond (for example, a performance and payment bond), it shall not affect the validity of either Power of Attorney or Bond.

RESOLVED FURTHER that this Limited Power of Attorney containing this and the foregoing resolutions and the signatures of the President, Secretary, and Notary Public, and the corporate and Notary seals appearing hereon, are generated, stored and transmitted electronically, and therefore appear in printed form only at recipient's fax machine. This fax printed Limited Power of Attorney document and the signatures and seals appearing hereon therefore are, and shall be deemed originals in all respects.

RESOLVED FURTHER that the Company acknowledges the applicability of the Electronic Signatures in Global and National Commerce Act to this Limited Power of Attorney and that the signatures of the President, Secretary and Notary Public and the corporate and Notary seals appearing on any Limited Power of Attorney containing this and the foregoing resolutions as well as the Limited Power of Attorney itself and its transmission may be, or may be by facsimile or other means of electronic or electro-mechanical transmission or reproduction; and any such Limited Power of Attorney shall be deemed an original in all respects.

IN WITNESS WHEREOF CONTRACTORS BONDING AND INSURANCE COMPANY has caused these presents to be signed by Don Sirkin and its corporate seal to be hereto affixed 9/9/2002

CONTRACTORS BONDING AND INSURANCE COMPANY



By: [Signature]  
Don Sirkin, President

STATE OF WASHINGTON - COUNTY OF KING

On 9/9/2002, personally appeared DON SIRKIN to me known to be the representative of the corporation that executed the foregoing Limited Power of Attorney and acknowledged said Limited Power of Attorney to be free and voluntary act and deed of said corporation, for the uses and purposes therein mentioned, and on oath stated that he is authorized to execute the said Limited Power of Attorney

IN WITNESS WHEREOF, I have hereunto set my hand and affixed my official seal the day and year first above written.



Brenda J. Scott  
Notary Public in and for the State of Washington, residing at Seattle

The undersigned acting under authority of the Board of Directors of CONTRACTORS BONDING AND INSURANCE COMPANY, hereby certifies, as or in lieu of Certificate of the Secretary of CONTRACTORS BONDING AND INSURANCE COMPANY, that the above and foregoing is a full, true and correct copy of the Original Power of Attorney issued by said Company, and does hereby further certify that the said Power of Attorney is still in force and effect  
GIVEN under my hand at Davidson NC \_\_\_\_\_ this 13 \_\_\_\_\_ day of MAR \_\_\_\_\_ 2007

[Signature] R. Kirk Eland, Secretary

<b>PRODUCER</b> Murphy Insurance Agency, Inc. 1330 Mercer St., P O Box 5069 Princeton WV 24740 Phone: 304-425-8793 Fax: 304-425-4083		THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.	
<b>INSURED</b> Douglas Food Stores, Inc. dba Douglas Equipment, Super Clean Coin Laundry A-1 Leasing Laurence & Patricia Douglas 301 North Street Bluefield WV 24701		<b>INSURERS AFFORDING COVERAGE</b>	<b>NAIC #</b> 25127
		INSURER A: State Auto Insurance Companies	
		INSURER B:	
		INSURER C:	
		INSURER D:	
		INSURER E:	

**COVERAGES**

THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

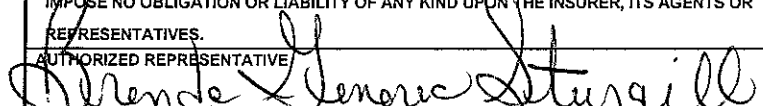
INSR ADD'L LTR INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS
A	GENERAL LIABILITY <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS MADE <input checked="" type="checkbox"/> OCCUR GEN L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC	PBP9581467 08	03/20/07	03/20/08	EACH OCCURRENCE \$ 1000000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 100000 MED EXP (Any one person) \$ 5000 PERSONAL & ADV INJURY \$ 1000000 GENERAL AGGREGATE \$ 2000000 PRODUCTS - COMP/OP AGG \$ 2000000
A	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input checked="" type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS <input checked="" type="checkbox"/> NON-OWNED AUTOS <input checked="" type="checkbox"/> Drive Other Car	BAP 9581468 08	03/20/07	03/20/08	COMBINED SINGLE LIMIT (Ea accident) \$ 1000000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
	GARAGE LIABILITY <input type="checkbox"/> ANY AUTO				AUTO ONLY - EA ACCIDENT \$ OTHER THAN EA ACC \$ AUTO ONLY: AGG \$
A	EXCESS/UMBRELLA LIABILITY <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> CLAIMS MADE DEDUCTIBLE <input checked="" type="checkbox"/> RETENTION \$ 0	PBP9581467 08	03/20/07	03/20/08	EACH OCCURRENCE \$ 2000000 AGGREGATE \$ 2000000 \$ \$ \$
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? If yes, describe under SPECIAL PROVISIONS below	PBP 9581467 08 EMPLOYERS LIABILITY ONLY	03/20/07	03/20/08	WC STATU-TORY LIMITS <input checked="" type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 1000000 E.L. DISEASE - EA EMPLOYEE \$ 1000000 E.L. DISEASE - POLICY LIMIT \$ 1000000
	OTHER				

**DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS**

Office Equipment Fixture or Supplies - For Bars, Hotels, Offices, Restaurants or Stores  
 JOB/BID NO. RFQ COR61336 - Deliver, uncrate, assemble, set into place & final connections various kitchen equipment at Mount Olive Correctional Complex, Mount Olive, WV

**CERTIFICATE HOLDER**

**CANCELLATION**

State of WV, Dept. of Admin. Purchasing Division 2019 Washington Street East PO Box 50130 Charleston WV 25301-0130	DEPA001	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 10 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES. AUTHORIZED REPRESENTATIVE 
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## **IMPORTANT**

If the certificate holder is an **ADDITIONAL INSURED**, the policy(ies) must be endorsed. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

If **SUBROGATION IS WAIVED**, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

## **DISCLAIMER**

The Certificate of Insurance on the reverse side of this form does not constitute a contract between the issuing insurer(s), authorized representative or producer, and the certificate holder, nor does it affirmatively or negatively amend, extend or alter the coverage afforded by the policies listed thereon.

# Mt. Olive Correctional Center

Mt. Olive, WV

Kitchen equipment Contractor:

Douglas Equipment

301 North Street

Bluefield, WV 24701

(304) 327-0149      phone

(304) 325-3848      fax

3/8/2007

**QUOTE**

**To:** Mt Olive Correctional Center  
 RFQ# COR61336  
 State of West Virginia  
 Dept. of Administration Purchasing Division  
 2019 Washington Street East PO Box 50130  
 Charleston, WV 25305-0130

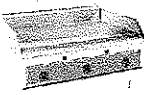
**From:** Douglas Equipment  
 Roy Ellison  
 301 North St.  
 Bluefield, WV 24701-4048  
 Phone: (304) 327-0149

Item	Qty	Description	Sell Each	Sell Total
1	1	ea <b>KETTLE, GAS</b> Southbend Model No. KSLG-100 Stationary Kettle, Gas, 100-gal. cap., two-thirds jacket, thermostatic control, electronic ignition, 2" draw-off, hinged cover, 304 s/s interior liner, s/s exterior, tri-leg		
	1	ea Standard one year limited warranty		
	1	ea Natural Gas		
	1	ea DF-12 Double pantry faucet		
	1	ea Correctional screws & tack welds where applicable		
	1	ea S/S cover over control panel w/locking provisions Includes Dormont gas hose		
2	2	ea <b>TILTING SKILLET/BRAISING PAN, GAS</b> Southbend Model No. BGLT-30 Tilting Skillet, Gas, 30-gallon capacity, open leg frame base, standard with manual tilt mechanism, stainless steel construction		
	2	ea Standard one year limited warranty		
	2	ea Natural Gas		
	2	ea 115/50/60/1-ph, std		
	2	ea Correctional screws & tack welds		
	2	ea S/S hinged cover over control panel w/locking provisions		
	2	ea FLG FT Front flanged feet (back flanged feet std ) Includes Dormont gas hoses		
3	1	ea <b>FRYER BATTERY, GAS</b> Pitco Frialator Model No. 3-SG18D-S/FD Solstice Fryers, gas, (3) 70 - 90 lb oil cap. full tanks, digital controls w/countdown timers, drain valve interlock, melt cycle, matchless ignition, under-fryer drawer filtration, s/s tank, front & sides, total 420,000 BTU (-FFF)		
	1	ea Natural gas		
	1	ea 115v/60/1, 0.5 amps, for controls per fryer		
	1	ea Casters for fryer battery (BNB unit not included)		
	1	ea Built-in bread & batter unit w/dump station between two fryers		
	1	ea PFW-1 Built-in food warmer, 750 watts		
	1	ea 1st Position location for Bread & Batter dump station (BFFF)(nc)		
	1	pk PP10613 Filter Paper, envelope, heavy duty, 18-1/2" x 20-1/2", (for UFM14/UFM18, FDSG)		
	1	ea PP10733 Filter powder, 120-8 oz. pkts		
	1	ea A3301001 Clean Out Rod, for cleaning fryer drain line		

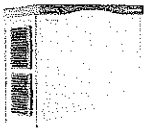
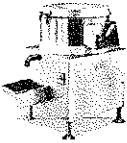

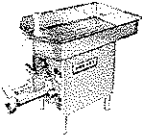


3/8/2007

## Mt Olive Correctional Center

Item	Qty	Description	Sell Each	Sell Total
	1	ea P6071397 Fryer Cleaner- 25 lb.		
	1	ea PP10056 Fryer Cleaning Brush, high temperature, Teflon		
	1	ea PP10725 Skimmer- used for removing food particles from surface oil		
	1	ea B5006901 Crumb Catcher, for use with Solstice Filter Drawer Only		
	1	ea Dormont Manufacturing 16100KIT36 Safety System Moveable Gas Connector Kit, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty		
4	2	ea <b>GRIDDLE, COUNTER UNIT, GAS</b> Southbend Model No. HDG-72 Griddle, Gas, Counter Model, 72" wide, 1" thick polished steel plate, (4) thermostatic controls range 150° - 400°F settings, s/s front & sides, 4" s/s legs, 180,000 BTU		
				
	2	ea Natural Gas		
	2	ea Standard one year limited warranty		
	2	ea Electronic ignition		
	2	ea HDGS-72 Heavy Duty Counterline Stand, 72" wide, undershelf & open tubular legs		
	2	ea Casters (factory installed ONLY)		
	2	ea Dormont Manufacturing 16100KIT36 Safety System Moveable Gas Connector Kit, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty		
5	1	ea <b>RANGE, GAS, HEAVY DUTY, 36"</b> Southbend Model No. P36D-XX Platinum Heavy Duty Range, Gas, 36", (4) 45,000 BTU Open Burners, manual controls, 1-1/4" front manifold, standard oven base, s/s front and sides, 6" adj. legs, 225,000 BTU		
	1	ea Natural Gas		
	1	ea 1167782 1" gas pressure regulator (shipped loose) Nat. gas - preset @ 6" - max. cap. 600,000 BTU		
	1	ea 4450007 1" gas shut off valve		
	1	ea Standard two year limited warranty (range)		
	1	ea NOTE: All ranges MUST be ordered with either a backriser, high shelf, broiler or salamander		
	1	ea PR24-36 Platinum Backguard/Flue Riser, w/o Shelves, 24" high, 36" wide, stainless steel front & sides		
	1	ea Casters, 2 locking & 2 standard, in lieu of legs		
	1	ea Dormont Manufacturing 16100KIT36 Safety System Moveable Gas Connector Kit, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast™ QD, 1 full port valve, (2) 90° elbows, coiled restraining cable with hardware, limited lifetime warranty		

## Mt Olive Correctional Center

Item	Qty	Description	Sell Each	Sell Total
6	1	ea <b>ICE MAKER, CUBE-STYLE</b> Scotsman Model No C1030SA-32A Packed: 1 - ea Prodigy™ Ice Maker, Cube Style, air-cooled, self-contained condenser, approximately 1077-lb production/24 hrs, stainless steel finish, small cube size, EnerLogic™ Technology		
				
	1	ea 208-230v/60/1 standard		
	1	ea 3 year parts & labor warranties		
	1	ea 5 year parts & labor warranties on Evaporator		
	1	ea Limited lifetime rust free Parts warranty on food zone		
	1	ea BH900S-C Ice Bin, w/top-hinged front-opening door, 940-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior, polyethylene liner, includes 6" legs		
	1	ea KBT22 Bin Top, for use with all 30" modular cubers, flakers or nugget makers on BH900 bin		
	1	ea Cuno HF45-S Aqua-Pure® Replacement Cartridge, large diameter, 3 micron rating, 2.1 gpm (7.9 lpm) flow rate, 25,000 gal (94,635 lit) capacity, reduces sediment, chlorine taste & odor, scale inhibitor, for ICE145-S		
	1	ea Cuno VH3-NPT Aquapure Valve In Head-No Gauge		
7	1	ea <b>VEGETABLE PEELER, ELECTRIC</b> Insinger Model No. 50 VP-2 Packed: 1 - ea Peeler, Vegetable, floor mounted model, cabinet base with peel trap, approx 50 lb potato capacity, stainless steel exterior		
				
	1	ea 230v, 3 ph		
	1	ea CSP Correctional Security Package.		
8	1	ea <b>FOOD MIXER</b> Globe Model No. SP60P Packed: 1 - ea Vertical Mixer, 60 qt , floor model, 3-speed, #12 hub, incl; s/s safety guard, bowl, 15 min. timer, dough hook, whip, beater, bowl truck, rigid cast iron body, safety interlocked bowl guard & bowl lift, high torque transmission, NSF, ETL, 3 HP		
				
	1	ea 2 year parts (excludes wear/expendable parts), 1 year labor warranty - CONTACT FACTORY FOR DETAILS		
	1	ea 208/60/3, 9 amp		
9	1	ea <b>MEAT GRINDER</b> Hobart Model No. 4732+BUILDUP Chopper (4732), BASE UNIT ONLY, 3-HP motor, #32 hub		
				
	1	ea 4732-ELE00F 200/60/3		
	1	ea 4732-CTRUSA *usa/export		
	1	ea 4732-PANSST #32 stainless steel feed pan		
	1	ea 4732-SWIMNO Switch without thermal overload		
	1	ea 4732-FINPTD Epoxy enamel finish		
	1	ea 4732-ENDTIN #32 tinned chopping end		

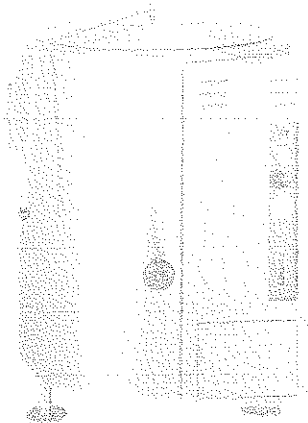
## Mt Olive Correctional Center

Item	Qty	Description	Sell Each	Sell Total
	1	ea 32LEG-5 5-3/8" legs sst		
10	2	ea <b>FOOD SLICER</b> Globe Model No. 4975 Packed: 1 - ea Protech Series Nine Speed Automatic Slicer, 20 to 60 strokes/min, 12" dia knife w/top mounted sharpnr, s/s cnstr'n, gear-driven, knife cvr interlock, home posit'n start, return to home chute, auto shut off, lift lvr 1/2 Hp, ETL, NSF, 115/60/1, 7 amps		
	2	ea 2 year parts (excludes wear/expendable parts), 1 year labor warranty - CONTACT FACTORY FOR DETAILS		
	2	ea SSK Stainless steel knife, in lieu of carbon steel, FACTORY INSTALLED, (pricing applies only at time of equipment purchase)		
	2	ea 1047 Food Fence (3000 & 4000 Series), short and low, helps hold round or rectangular products to ensure quality slices and high yield (12"L X 1-3/8" H), (pricing applies only at time of equipment purchase)		
	2	ea 699-AS Vegetable Hopper (tubular food chute), 3000 & 4000 series only, for slicing fruits, vegetables, lettuce & cabbage, (pricing applies only at time of equipment purchase)		
11	1	ea <b>REFRIGERATOR, ROLL-IN</b> Victory Refrigeration Model No. RIS-1D-S7-XH Refrigerator, Extra High Roll-in, single-section, self-contained refrigeration, stainless steel exterior & interior, std depth cabinet, full-height doors, exterior digital thermometer, 115V/60/1, 1/3 HP (Contact Factory for Price)		
	1	ea CRHNG Extra heavy duty hinges with "one-way" screws.		
	1	ea CRHNDLE Die cast metal handle with special "one-way" screws.		
**PRICING INCLUDES SCOPE AS OUTLINED INCLUDING DELIVERY, SET IN PLACE, CONNECTIONS READY FOR USE. LABOR RATES INCLUDES PREVAILING WAGE RATES FOR FAYETTE COUNTY AND NIGHT TIME WORKING HOURS PER REQUIREMENTS.**				
			Total	98,545 00
			Grand Total	98,545 00



A Middleby Company

**GAS STEAM  
KETTLE STATIONARY  
80 AND 100 GALLON**



**OPERATION SHALL BE BY:**  
Natural or L.P. gas, A.S.M.E. code stamped for operation up to 35 psi (241 kPa). The steam kettle temperature ranges shall be between 150F (66C) to 265F (130C). Burners shall be serviceable

**OPTIONAL ITEMS AT EXTRA COST:**

- Type 316 Stainless steel liner for high acid content products
- 3" (76mm) draw-off valve
- 2" (50mm) dairy draw-off valve
- 3" (50mm) dairy draw-off valve
- Single pantry faucet with swing spout
- Double pantry faucet with swing spout
- Two piece hinged covers
-

**SPECIFICATIONS:**

Shall be a Model \_\_\_\_\_, gas fired self-contained, fully insulated, steam jacketed kettles AGA/CGA design certified, NSF approved. The unit comes standard with spring assisted cover. The kettle shall be constructed with an exterior of type 304 stainless steel #4 sanitary finish and 6" stainless steel adjustable legs. The interior kettle liner shall be a one piece welded construction made with type 304 stainless steel with #4 sanitary finish 2/3 jacketed and shall be furnished with a 2" tangent draw-off valve as standard. The recessed control panel is located on the front side of the unit in full view of the operator and is easy to use. Standard controls include a direct immersion thermostat, water sight glass, cooking light, pressure gauge, and low water cut off, pressure relief valve, pressure switch and a gas shutoff valve.







A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

Job \_\_\_\_\_  
Item# \_\_\_\_\_



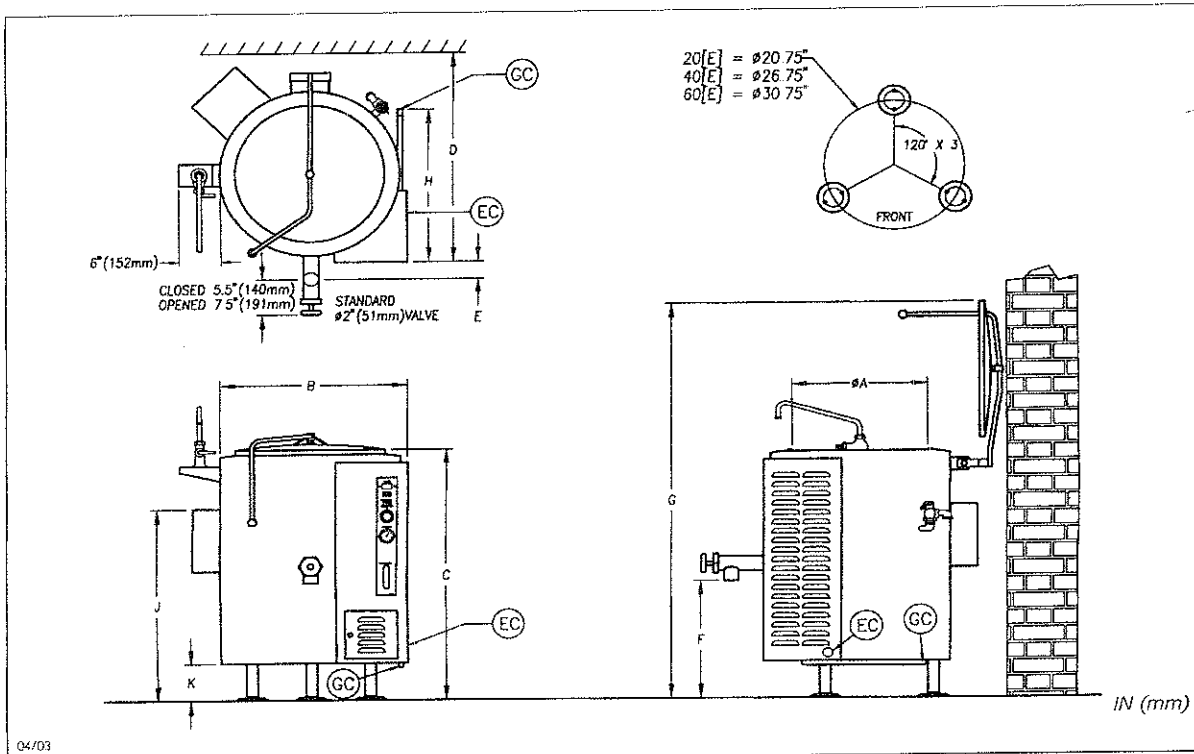
Models:  KSLG-20  KSLG-40  KSLG-60

**SERVICE CONNECTIONS**

-  - GAS - KSLG-20 - Total 100,000 BTU. One 1" male connection (for location see drawing below)  Natural  Propane  
Required operating pressure: Natural Gas 4" WC; Propane Gas 10" WC
-  - GAS - KSLG-40 - Total 100,000 BTU. One 1" male connection (for location see drawing below)  Natural  Propane  
Required operating pressure: Natural Gas 4" WC; Propane Gas 10" WC
-  - GAS - KSLG-60 - Total 130,000 BTU. One 1" male connection (for location see drawing below)  Natural  Propane  
Required operating pressure: Natural Gas 4" WC; Propane Gas 10" WC
-  - STANDARD: 115/60/1 - furnished with 6 ft cord w/3-prong plug Total maximum amps 2.0
-  - OPTIONAL: 208/60/1 or for use on 3 (190 to 219 volts) - supply must be wired to unit - see drawing below  
Total maximum amps 1.0
-  - OPTIONAL: 236/60/1 or for use on 3 (220 to 240 volts) - supply must be wired to unit - see drawing below  
Total maximum amps 1.0

**DIMENSIONS**

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K
KSLG-20	20 gallons	inches	20	27.5	40	32	3	19	64	24	30.5	6.0
	76 litres	mm	508	698	1016	813	76	483	1626	610	775	152
KSLG-40	40 gallons	inches	26	32.5	44	38.5	2	19	72	29	35	6.0
	152 litres	mm	660	825	1118	978	51	483	1829	737	889	152
KSLG-60	60 gallons	inches	30	36.5	49.5	42	2.5	21.5	85	35	39	8.0
	227 litres	mm	762	927	1257	1016	63	546	2159	889	991	203



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



1100 Old Honeycutt Rd Fuquay-Varina, NC 27526  
www.southbendnc.com

Form KSLG

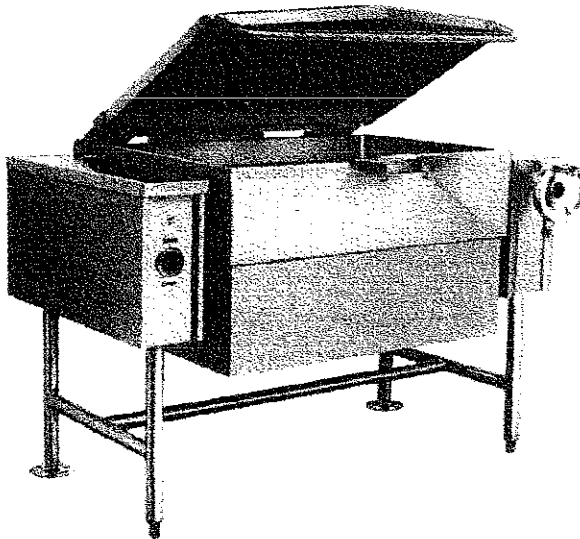


# southbend

A MIDDLEBY COMPANY

## BRAISING PAN Gas, Open Leg, Tilting

MODELS: BGLT-30 (30 Gallon/114 liter Capacity) BGLT-40 (40 Gallon/152 Liter Capacity)



### Model BGLT-30

#### OPERATION:

Shall be by:

- Natural Gas 3 5" WC
- Propane Gas 10" WC
- 120 VAC 1 Phase 50/60 Hz

#### OPTIONS:

- Pan support
- Single pantry faucet
- Double pantry faucet
- Steam pan insert
- 220VAC 1 phase 50/60 Hz

■ INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS.

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

Southbend's versatile Tilting Braising Pans can be used more often and in more ways than any other type of cooking equipment. One vessel cooking is yours by utilizing the braising pan as a griddle, fry pan, kettle oven, thawer and bain marie.

#### Assembly Structure

The pan shall be constructed of 10 gauge stainless steel with a satin finish exterior and polished interior for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat transfer over the entire cooking surface. The unit shall have a spring assisted hinged stainless steel cover, complete with handle and no drip condensate guide. Pan shall pivot on trunnions connected to the gear and control consoles. The worm and gear tilting mechanism shall allow pan to tilt for complete removal of contents. The consoles shall be drip proof and constructed of stainless steel. Unit shall be supported by all welded 1-5/8" diameter stainless steel tubular frame. Adjustable bullet feet shall be provided for the front and bolt down flanged feet for the rear.

#### Control System

The solid state thermostat ranges from 100°F to 450°F. The unit is equipped with electronic ignition, high limit thermostat, and tilt safety switch. At temperature and ignition lights are mounted on the console.

#### Technical Data

Unit dimensions, utility information, construction specifications and miscellaneous information is listed on the reverse side.

#### Warranty

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



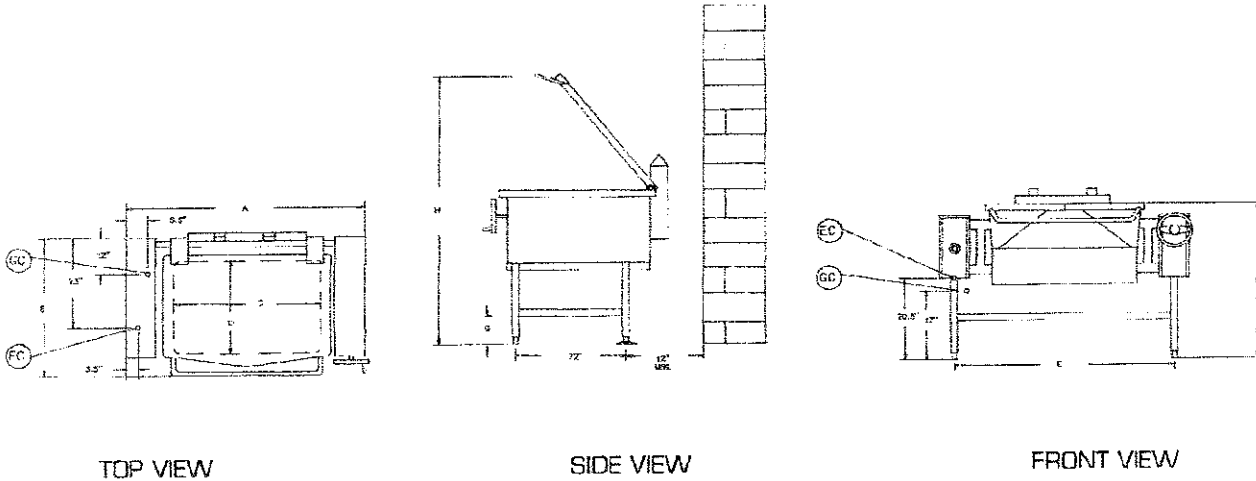
**MODELS:**

**BGLT-30**

**BGLT-40**

Specifications are subject to change without notice.

For dimensional purpose only. Not for scale.



**DIMENSIONS:**

( ) = Millimeters

MODEL	CAPACITY	A	B	C	D	E	F	G	H
<input type="checkbox"/> BGLT-30	30 gallons 114 litres	49.5" (1257)	35" (889)	33.5" (851)	24" (610)	43.125" (1095)	37" (940)	10.5" (267)	68" (1727)
<input type="checkbox"/> BGLT-40	40 gallons 152 litres	58.5" (1486)	35" (889)	43.5" (1105)	24" (610)	52.125" (1324)	37" (940)	10.5" (267)	68" (1727)

MODEL	Gas Type	BTU/HR.	Water Column Pressure
BGLT-30	Natural	80,000	3.5"
	Propane	80,000	10"
BGLT-40	Natural	100,000	3.5"
	Propane	100,000	10"

**SERVICE CONNECTIONS**

GC - Supply gas through 1/2" pipe with pressure of approx. 7" W.C. For propane use 11" W.C. pressure. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.

EC - Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire.

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

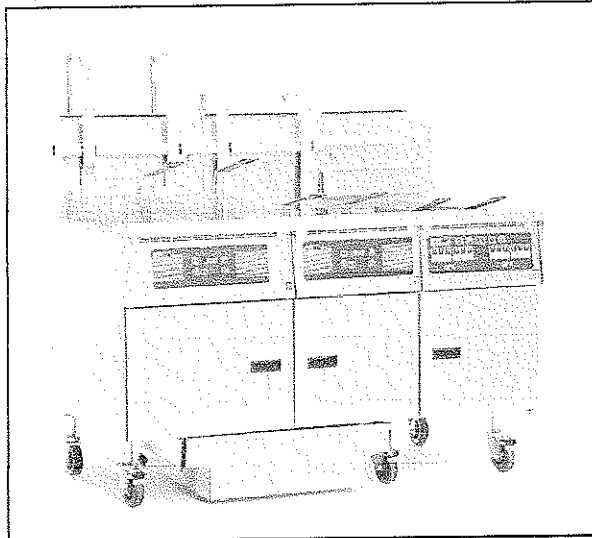
**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



A MIDDLEBY COMPANY



### Filter Drawer (FD) and System Solstice Models



Model FD Solstice Filter Drawer

Project \_\_\_\_\_  
Item No \_\_\_\_\_  
Quantity \_\_\_\_\_

#### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Filter pan guide assembly are construction of polished stainless steel.
- Welded heavy-duty stainless steel filter pan mounted on two rigid casters for easy pan alignment and removal
- 1/3 HP heavy duty motor and pump assembly.
- Large filter media area for filtering heavily breaded products.
- Special design pan stabilizer legs allow for ease of movement over rubber mats

#### OPERATIONS

- Simple two-step operation:
  1. Blue handle valve is opened to drain oil into filter pan
  2. Red handle valve is opened to return oil from filter to fryer.
- Self-aligning filter piping makes it easy to assemble and disassemble.
- Larger 3" (7.6 cm) drain line allows for faster draining without clogging
- Light-weight, removable filter pickup assembly, with built-in handle, for fast media cleaning under busy conditions
- High flow pump and large return lines produce faster oil refill times
- Large filter media collects more debris which extends time between changes.
- Filter pan lid attaches to cabinet for ease of use
- Filter system can handle longer oil polishing duty cycles.
- All filter assembly parts are self-integrated. There are no loose parts to be misplaced.
- Large curved down spout drain virtually eliminates splashing and swivels for oil disposal

#### STANDARD ACCESSORIES

- Filter powder and fryer cleaner sample packets
- Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm) sample packet - 25 sheets
- Cleaning brush
- Fryer scoop
- Filter scoop

#### STANDARD COMBINATIONS

Any combination of models SG14, SG14R, SG14T, SG18 and BNB are available. Refer to fryer specification sheets for options and other technical information. Additional filters may be needed for larger systems.

**NOTE:** Up to 6 models per filter. Standard filter location is on the left. Many other combinations are available. Call your dealer/distributor for more details.

#### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Flush hose
- Fryer brush
- Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm); 100 sheets per package
- Paperless stainless steel mesh filter
- Filter heater for solid shortening
- Filter scoop
- Filter powder

#### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- Australian Gas Assoc Certified (AuGA)



Patent Pending

Pitco Frialator, Inc. P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA  
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com



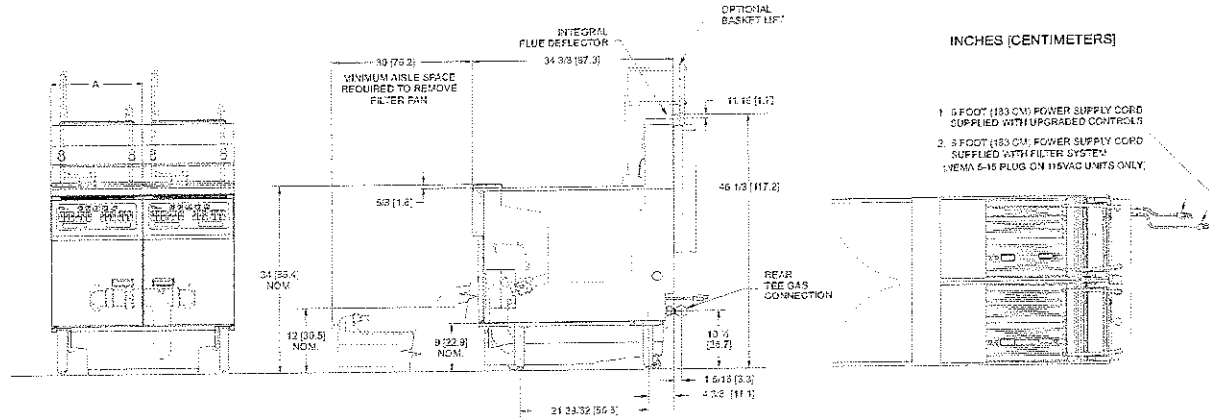
L10-134 Rev 3 (03/03)





Model FD Solstice Filter Drawer

## Filter Drawer (FD) and System Solstice Models



GAS REQUIREMENTS			
Gas Rear Tee Manifold	Maximum Number of Fryer Positions Per Manifold	Rear Tee Gas Connection Location	Gas Connection Size
SG14S, SG14RS, SG14TS, SG18S, SGBNB14, SGBNB18	4 fryer positions allowed; include BNB unit in position count.	Default location is to the left. Connection is field reversible to the right.	1-1/2" NPT (1-1/2" BSP CE, AuGA) for 367 KBTU / 108 kW / 387 MJ to 560 KBTU / 164 kW / 591 MJ. 1" NPT (1" BSP CE, AuGA) up to 366 KBTU / 107 kW / 386 MJ. 3/4" NPT (3/4" BSP CE, AuGA) for single units.
Gas Type	Store Manifold Pressure*	Burner Manifold Pressure	*Recommended Minimum
Natural Gas	7" W.C. / 17.4 mbars / 1.75 kPa	4" W.C. / 10 mbars / 1 kPa	Check plumbing/gas codes for proper gas supply line sizing.
L.P. Gas	13" W.C. / 32.4 mbars / 3.25 kPa	10" W.C. / 25 mbars / 2.5 kPa	
Clearance Information	Fryer Front	Fryer Sides, Rear, Bottom to any combustible material	Fryer Flue Area
All Models	30" (76.2 cm) minimum	6" (15.2 cm) Do not Curb Mount	Do not block or restrict the flue gasses from flowing into ventilation system.

ELECTRICAL REQUIREMENTS						
Options		Voltage / Phase / Frequency	Amps	Additional Amps for Filter Heater	Number of Power Cords	Power Cord Locations
Filter	8.0 GPM (30.3 LPM) 1/3 HP	115 / 1 / 60	7	3	1	At filter location
	6.7 GPM (25.4 LPM) 1/3 HP	220-230-240 / 1 / 50	3.6	1.5		
Fryer	Millivolt controls	Not required	0	N/A	0	No power cord
	Upgrade controls: Solid state, Digital, Computer Basket Lift	115 / 1 / 60	1.7	N/A	1 cord per 4 fryers	Default is left
		220-230-240 / 1 / 50	0.9	N/A		

GAS REQUIREMENTS							
Models	"A" Dim	Cook Area	Oil Capacity	Gas Input / Hour	Shipping Weight / Unit	Shipping Cube	Shipping Dimensions H x W x L
SG14	16-5/8 in 39.7 cm	14 x 14 x 4 in 35.6 x 35.6 x 10.2 cm	40 - 50 lbs 18 - 23 kg	110,000 BTU 33 kW (CE) / 119 mJ (AuGA)	200 lbs 91 kg	33 ft. <sup>3</sup> .93 m <sup>3</sup>	58 x 22 1/2 x 43 1/2 in 147.3 x 57.2 x 110.5 cm
	SG14R	15-5/8 in 39.7 cm	14 x 14 x 4 in 35.6 x 35.6 x 10.2 cm	40 - 50 lbs 18 - 23 kg	122,000 BTU 36 kW (CE) / 129 mJ (AuGA)	208 lbs 94 kg	33 ft. <sup>3</sup> .93 m <sup>3</sup>
SG14T	15-5/8 in 39.7 cm	7 x 14 x 4 in/tank 17.8 x 35.6 x 10.2 cm/tank	20-25 lbs/tank 9-11.5 kg/tank	50,000 BTU/tank 15 kW (CE) / 50 mJ (AuGA) tank	230 lbs 104 kg	33 ft. <sup>3</sup> .93 m <sup>3</sup>	58 x 22 1/2 x 43 1/2 in 147.3 x 57.2 x 110.5 cm
SG18	19-5/8 in 49.8 cm	18 x 18 x 4 ~ 4 3/4 in 45.7 x 45.7 x 10.2 ~ 12.1 cm	70-90 lbs 32-41 kg	140,000 BTU 40 kW (CE) / 145 mJ (AuGA)	226 lbs 103 kg	33 ft. <sup>3</sup> .93 m <sup>3</sup>	58 x 22 1/2 x 43 1/2 in 147.3 x 57.2 x 110.5 cm
SGBNB14	15-5/8 in 39.7 cm	14 1/2 x 24 1/2 x 4-5/8 in 36.8 x 62.2 x 11.9 cm	N/A	N/A	130 lbs 59 kg	33 ft. <sup>3</sup> .93 m <sup>3</sup>	58 x 22 1/2 x 43 1/2 in 147.3 x 57.2 x 110.5 cm
SGBNB18	19-5/8 in 49.8 cm	18 1/2 x 24 1/2 x 4-5/8 in 47 x 62.2 x 11.9 cm	N/A	N/A	150 lbs 68 kg	33 ft. <sup>3</sup> .93 m <sup>3</sup>	58 x 22 1/2 x 43 1/2 in 147.3 x 57.2 x 110.5 cm
Filter	N/A	N/A	95 lbs 43 kg	N/A	125 lbs / 57 kg Add 20 lbs (9 kg) per fryer position	N/A Ships with fryer	N/A

**SHORT FORM SPECIFICATION**

Provide Pitco FD (Filter Drawer) Solstice filter system. Drain line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly shall have handles and utilize envelope type filter paper with 500 sq. inches (3,226 sq. cm) of filter area. Filter pump shall pump 8 GPM, 60 Hz (25.4 LPM, 50 Hz). Filter piping to be self-aligning for easy assembly. Filter lid shall be attached to the cabinet for ease of use. Filter pan shall have front stabilizer legs and rear rigid casters for portability. Provide accessories as follows:

**TYPICAL APPLICATIONS**

Space saving filter capable of filtering heavy to light breaded products fast and conveniently.

**Pitco Frialator, Inc.** P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304 USA  
 (603) 225-6684 • Fax (603) 225-8472 • [www.pitco.com](http://www.pitco.com)  
 L10-134 Rev 3 (03/03) Specifications subject to change without notice. Printed in the USA



## Gas Connectors Specifier Sheet

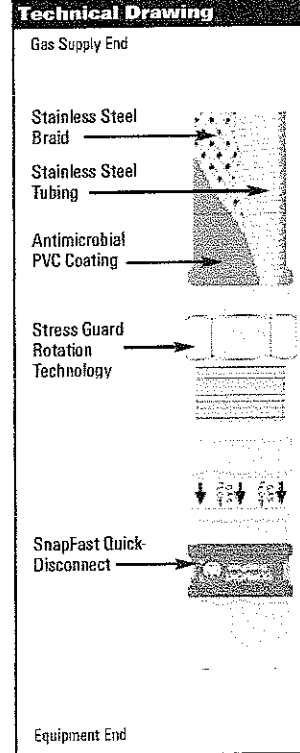
### Deluxe Installation Kits & Hose Assemblies with SnapFast™ QD

#### Product Part Numbers - Order Using Part Numbers Listed Below

Configuration	Inside Dia.	LENGTH				
		24"	36"	48"	60"	72"
DELUXE KIT *		1650KIT24	1650KIT36	1650KIT48	1650KIT60	1650KIT72
BASIC KIT **	1/2"	1650BPQR24	1650BPQR36	1650BPQR48	1650BPQR60	1650BPQR72
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BASIC KIT **	1"	16100BPQR24	16100BPQR36	16100BPQR48	16100BPQR60	16100BPQR72
HOSE ASSEMBLY		16100BPQ24	16100BPQ36	16100BPQ48	16100BPQ60	16100BPQ72
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#### BTU Flow Capacity (Flow rating BTU 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Part #	Inside Dia.	LENGTH					
		12"	24"	36"	48"	60"	72"
1650BPQ	1/2"	98,000	87,000	77,000	68,000	60,000	55,000
1675BPQ	3/4"	260,000	232,000	218,000	180,000	158,000	139,000
16100BPQ	1"	425,000	414,000	379,000	334,000	294,000	279,000
16125BPQ	1-1/4"	783,000	699,000	615,000	541,000	476,000	419,000



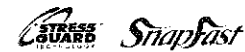
#### Approvals & Certifications

- NSF International Criteria C-2. Special Equipment and/or Devices  
"Component"
- ANSI Z21.69 / CSA 6.16 - Connectors for Moveable Gas Appliances
- ANSI Z21.41 / CSA 6.9 - Quick-Disconnect Devices For Use With Gas Fuel
- Meets requirements of ANSI Z223.1 / NFPA 54 - National Fuel Gas Code
- Refer to catalog page 23 for additional approvals & certifications and Dormont gas connector limited lifetime warranty
- SnapFast is not for use in temperatures less than 32°F



#### Features & Specifications

- THE DORMONT BLUE HOSE:**
- Tubing . . . . . Annealed, 304 stainless steel (ASTM A240)
  - Braiding . . . . . Multi-strand 304 stainless steel wire
  - Coating . . . . . Antimicrobial (patent #6 742 815) PVC, melts at 350°F, coating will not hold a flame; blue color indicates braided connector
  - End Fittings . . . . . Carbon steel; zinc and yellow dichromate coating
  - Stress Guard . . . . . 360° rotation of end fittings at both ends before and after installation (patent pending)
- THE SNAPFAST ONE-HANDED QUICK-DISCONNECT - QD:**
- Quick-Disconnect . . . . . Brass body, carbon steel threaded end fittings, and aluminum collar
  - Thermal Shut-off . . . . . Polymer insert in QD melts when internal temperatures exceed 350° F, to shut off gas flow
- \* DELUXE KITS INCLUDE:**
- Elbow . . . . . Malleable iron - 2 included
  - Restraining Cable . . . . . PVC coated, carbon steel, multi-strand cable
  - Valve . . . . . 100% full port, brass gas ball valve
- \*\* BASIC KITS INCLUDE:** The Dormont Blue Hose and restraining cable and hardware required for caster-mounted installations



**DEMAND THE DIFFERENCE!**

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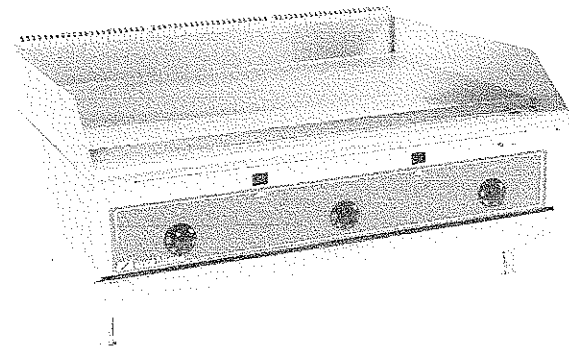
A Middleby Company

COUNTERLINE - GRIDDLE  
Heavy Duty, Thermostatic, Gas

Standard Features

- Available in 24", 36", 48", 60" and 72" widths
- 30 000 BTU burner per 12'
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel
- Reinforced, insulated double wall sides
- 1" thick polished rolled steel plate
- 5" high rear and side splash guards
- Flame failure safety device
- Rear gas connection and pressure regulator
- Protected flue opening
- "Insta-on" thermostatic controls for precise settings between 150°F and 400°F
- Imbedded load sensing thermostat
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Each burner equipped with runner tube
- 4" Spatula width grease trough
- Hidden grease drawers with large capacity
- Fully welded griddle plate with protected exhaust vent

HDG-24, HDG-36, HDG-48, HDG-60, HDG-72  
HDG-24E, HDG-36E, HDG-48E, HDG-60E, HDG-72E



(Model HDG-36)

Job  
#

STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front, sides and vent are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and side splash.

**Griddle Plate:** 24', 36", 48", 60" 72' wide unit with two 15,000 BTU burners every 12'. Fully welded 1" thick stainless steel griddle plate with side splashers, and grease drawer. Griddle

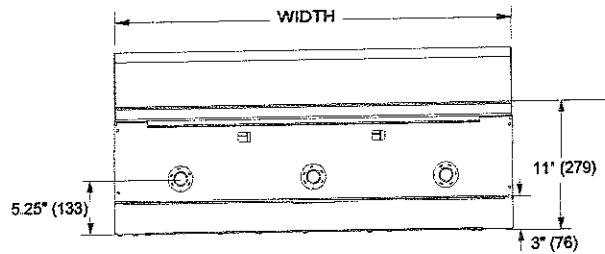
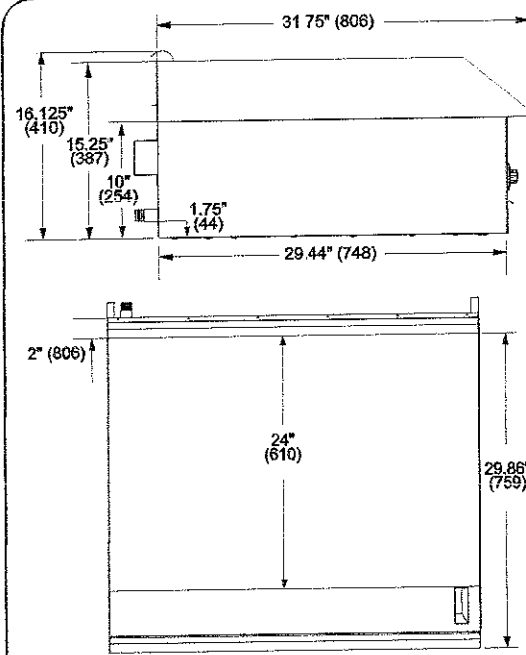
**Controls:** Independent, "Insta-on" thermostatic controls with uniform temperature range of 150°F to 400°F.

**Legs:** Stainless steel 4" adjustable legs

**Gas Heat Control System:** Each foot of griddle is heated by a "U" shaped burner. Each burner is controlled by a thermostatic control and is equipped with an independent pilot. For safety, each pilot has a flame failure device. A 3/4" rear gas connection is standard. Units over 48' wide are constructed of two bodies



Models:  HDG-24  HDG-24E  HDG-36  HDG-36E  HDG-48  HDG-48E  HDG-60  HDG-60E  HDG-72  HDG-72E



DIMENSIONS & WEIGHT					
Model	Width	Burners BTU each	Crated Width	Crated Depth	Crated Weight
HDG-24/ HDG-24E	24" (610)	2@ 30,000	31" (788)	39" (991)	305 lbs (139 kg)
HDG-36/ HDG-36E	36" (915)	3@ 30,000	55" (1398)	39" (991)	445 lbs (202 kg)
HDG-48/ HDG-48E	48" (1220)	4@ 30,000	55" (1398)	39" (991)	545 lbs (247 kg)
HDG-60/ HDG-60E	60" (1525)	5@ 30,000	67" (1703)	45.5" (1157)	705 lbs (320 kg)
HDG-72/ HDG-72E	72" (1830)	6@ 30,000	110" (2796)	45.5" (1157)	840 lbs (378 kg)

**UTILITY INFORMATION**

**GAS:** Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply; pressure regulator to be ordered separately. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

Model	GAS	
	Natural BTU/Hour	Propane BTU/Hour
HDG-24/ HDG-24E	60 000	60 000
HDG-36/ HDG-36E	90 000	90 000
HDG-48/ HDG-48E	120 000	120 000
HDG-60/ HDG-60E	150 000	150 000
HDG-72/ HDG-72E	180 000	180 000

**MISCELLANEOUS**

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 10" on sides and 6" on rear.
- Install under vented hood
- Check local codes for fire and sanitary regulations

**NOTICE:**

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

**OPTIONS AND ACCESSORIES**

- Stainless steel stand
- Stainless steel plate shelf with or without cutting board
- Casters for stand
- Electronic pilot ignition
- Grooved griddle plates
- 2' high insulator base for mounting on refrigerated base

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



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Form HDG

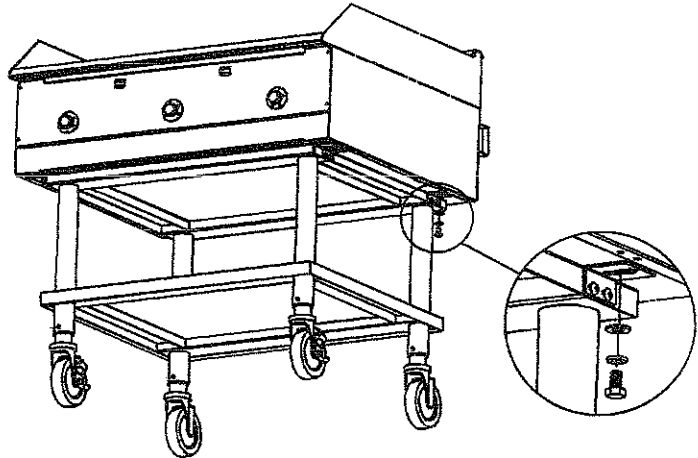
# SOUTHBEND

A Middleby Company

## COUNTERLINE STANDS

Models:  
HDCS-24, HDCS-36,  
HDCS-48, HDCS-60, HDCS-72

**Southbend Counter Line** stands use all stainless steel construction for durability and cleanability. Supported by sturdy 2" stainless steel tubular legs, these stands provide a 36" nominal cook height when matched with Southbends Counter Griddle or Flex Broiler. Southbend's unique track mounting system allows for easy drop in unit installation.



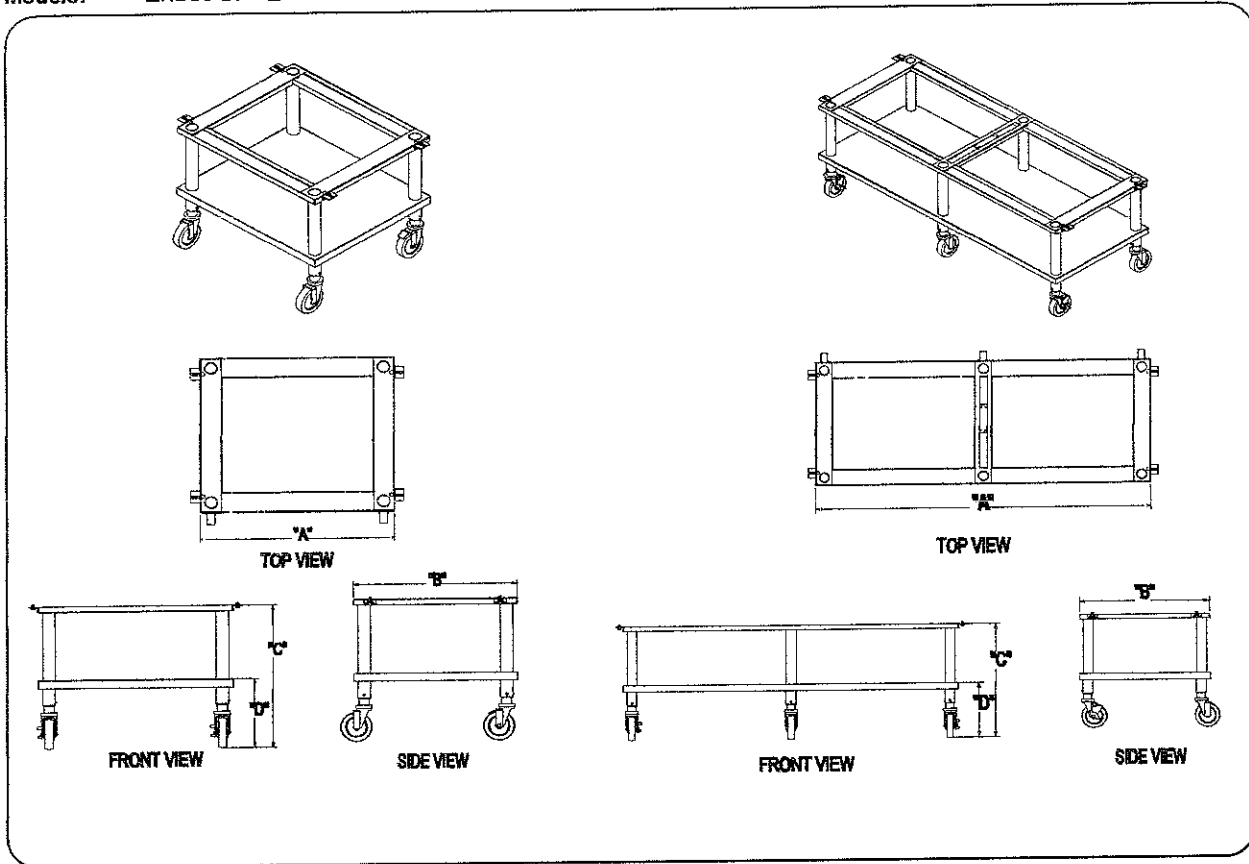
(shown with optional casters)

### Standard Features

- 2" stainless steel tubular legs
- All stainless steel welded construction
- Adjustable bullet feet
- NSF listed
- Adjustable caster legs

Job \_\_\_\_\_  
Item# \_\_\_\_\_

Models:  HDGS-24  HDGS-36  HDGS-48  HDGS-60  HDGS-72



Model Number	Width A	Depth B	Height C	Shelf D	Weight
HDGS-24	19"	26.25"	24"	11.5"	36LBS 16.3KG
HDGS-36	31"	26.25"	24"	11.5"	54LBS 16.3KG
HDGS-48	43"	26.25"	24"	11.5"	72LBS 32.7KG
HDGS-60	55"	26.25"	24"	11.5"	90LBS 40.8KG
HDGS-72	67"	26.25"	24"	11.5"	108LBS 49KG

**OPTIONS**

Casters-front with brakes

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Form HDGS



# Gas Connectors Specifier Sheet

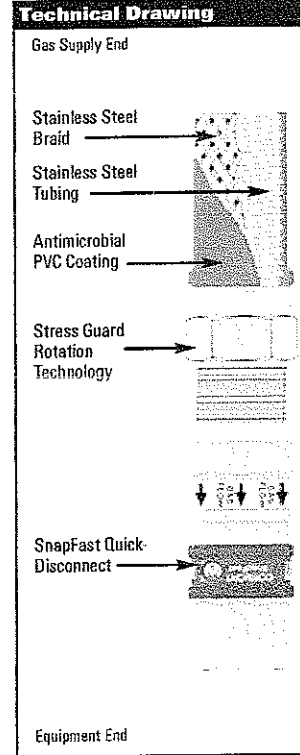
## Deluxe Installation Kits & Hose Assemblies with SnapFast™ QD

### Product Part Numbers - Order Using Part Numbers Listed Below

Configuration	Inside Dia.	LENGTH				
		24"	36"	48"	60"	72"
DELUXE KIT *		1650KIT24	1650KIT36	1650KIT48	1650KIT60	1650KIT72
BASIC KIT **	1/2"	1650BPPQR24	1650BPPQR36	1650BPPQR48	1650BPPQR60	1650BPPQR72
HOSE ASSEMBLY		1650BPQ24	1650BPQ36	1650BPQ48	1650BPQ60	1650BPQ72
DELUXE KIT *		1675KIT24	1675KIT36	1675KIT48	1675KIT60	1675KIT72
BASIC KIT **	3/4"	1675BPPQR24	1675BPPQR36	1675BPPQR48	1675BPPQR60	1675BPPQR72
HOSE ASSEMBLY		1675BPQ24	1675BPQ36	1675BPQ48	1675BPQ60	1675BPQ72
DELUXE KIT *		16100KIT24	16100KIT36	16100KIT48	16100KIT60	16100KIT72
BASIC KIT **	1"	16100BPPQR24	16100BPPQR36	16100BPPQR48	16100BPPQR60	16100BPPQR72
HOSE ASSEMBLY		16100BPQ24	16100BPQ36	16100BPQ48	16100BPQ60	16100BPQ72
DELUXE KIT *		16125KIT24	16125KIT36	16125KIT48	16125KIT60	16125KIT72
BASIC KIT **	1-1/4"	16125BPPQR24	16125BPPQR36	16125BPPQR48	16125BPPQR60	16125BPPQR72
HOSE ASSEMBLY		16125BPQ24	16125BPQ36	16125BPQ48	16125BPQ60	16125BPQ72

### BTU Flow Capacity (Flow rating BTU 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Part #	Inside Dia.	LENGTH					
		12"	24"	36"	48"	60"	72"
1650BPQ	1/2"	98,000	87,000	77,000	68,000	60,000	55,000
1675BPQ	3/4"	260,000	232,000	218,000	180,000	158,000	139,000
16100BPQ	1"	425,000	414,000	379,000	334,000	294,000	279,000
16125BPQ	1-1/4"	783,000	699,000	615,000	541,000	476,000	419,000



### Approvals & Certifications

- NSF** NSF International Criteria C-2. Special Equipment and/or Devices  
Component
- SP** ANSI Z21.69 / CSA 6.16 - Connectors for Moveable Gas Appliances  
**US** ANSI Z21.41 / CSA 6.9 - Quick-Disconnect Devices For Use With Gas Fuel
- Meets requirements of ANSI Z223.1 / NFPA 54 - National Fuel Gas Code
- Refer to catalog page 23 for additional approvals & certifications and Dormont gas connector limited lifetime warranty
- SnapFast is not for use in temperatures less than 32°F



### Features & Specifications

- THE DORMONT BLUE HOSE:**
  - Tubing: Annealed 304 stainless steel (ASTM A240)
  - Braiding: Multi-strand, 304 stainless steel wire
  - Coating: Antimicrobial (patent #6 742 815) PVC, melts at 350°F, coating will not hold a flame; blue color indicates braided connector
  - End Fittings: Carbon steel; zinc and yellow dichromate coating
  - Stress Guard: 360° rotation of end fittings at both ends before and after installation (patent pending)
- THE SNAPFAST ONE-HANDED QUICK-DISCONNECT - QD:**
  - Quick-Disconnect: Brass body, carbon steel threaded end fittings, and aluminum collar
  - Thermal Shut-off: Polymer insert in QD melts when internal temperatures exceed 350°F, to shut off gas flow
- \* DELUXE KITS INCLUDE:**
  - Elbow: Malleable iron - 2 included
  - Restraining Cable: PVC coated, carbon steel, multi-strand cable
  - Valve: 100% full port, brass gas ball valve
- \*\* BASIC KITS INCLUDE:** The Dormont Blue Hose and restraining cable and hardware required for caster-mounted installations

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## Gas Connectors Specifier Sheet

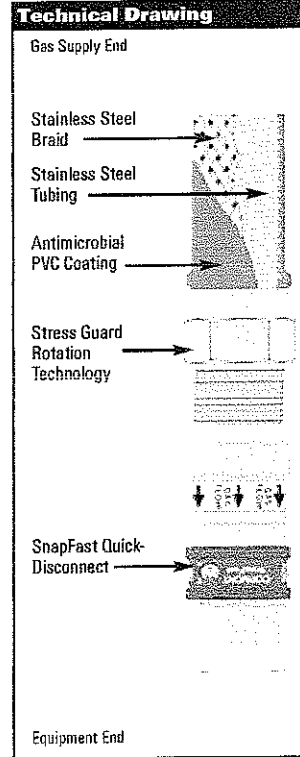
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- \* **DELUXE KITS INCLUDE:**
- Elbow . . . . . Malleable iron - 2 included
  - Restraining Cable . . . . . PVC coated, carbon steel, multi-strand cable
  - Valve . . . . . 100% full port, brass gas ball valve
- \*\* **BASIC KITS INCLUDE:** The Dormont Blue Hose and restraining cable and hardware required for caster-mounted installations



**DEMAND THE DIFFERENCE!**

1-800-DORMONT  
**DORMONT**  
www.dormont.com

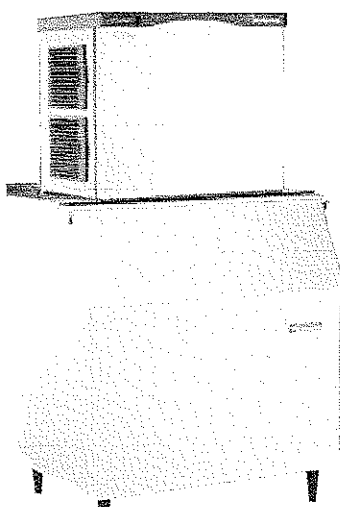




# CI030 - 1000 lb Cube Ice Machine

CI030 - 1000 lb Cube Ice Machine

PRELIMINARY DATA



Shown on BH801S-A bin.

### Features

Prodigy cubers use 1/2" thick insulation, 20% less than other cube ice machines, exceeding pending California and Federal energy efficiency regulations.

Advanced sensors constantly communicate about operating status and actually signal your staff when it's time to descale, sanitize and more—making upkeep practically foolproof.

The patented *SmartSense*™ sensor delivers maximum reliability by reducing scale buildup for a longer time between cleanings.

Unparalleled convenience is smaller than ever with easily-removed panels allowing clear access to internal components and a diagnostic code display insuring the right fix the first time. Reusable air filter is easily removable from the outside.

All external panel components are crafted for superior fit and finish, through superior fit and finish.

An optional *SmartSense*™ provides NAFEM data protocol and additional operational data that can be displayed on-screen or transmitted remotely, resulting in early alert and fast diagnosis of operating issues.

An optional *SmartSense*™ sensor allows you flexibility to program ice levels, for up to 7 days, keeping just the right amount of freshly made ice in the bin.

## 24 Hour Ice Production


Air-Cooled			Water-Cooled			Remote		
70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg	70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg	70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg
1077/489		837/380	914/415		908/412	996/452		852/386



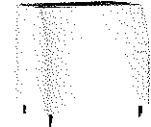
## Prodigy Bin Options

\* Stainless Steel with Galvanized Back & Bottom.

Model Number	Dimensions W" x D" x H"	ARI Certified Bin Capacity lb/kg	Application Capacity lb/kg	Finish	Ship Weight lb/kg
B842S	42 x 34 x 44	610/277	778/353	SS	185/84
BH801S-A	42 x 32 x 44	580/263	740/336	SS	165/75
B948S	48 x 34 x 44	700/319	893/406	SS	220/100
BH900S-C	48 x 35 x 44	740/336	940/426	SS	200/91
BH1100BB	48 x 34 x 50	860/390	1100/499	SS w/ GBB*	280/127
BH1100SS	48 x 34 x 50	860/390	1100/499	SS	280/127




Bin: BH1100SS




Bin: BH900S-C

### Cube Size



Small Cube  
7/8" x 7/8" x 3/8"  
(2.22 x 2.22 x .95 cm)



Medium Cube  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)

### WARRANTY

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser

Warranty valid in North, South & Central America.  
Contact factory for warranty in other regions.

Scotsman Ice Systems  
775 Corporate Woods Parkway  
Vernon Hills, IL 60061

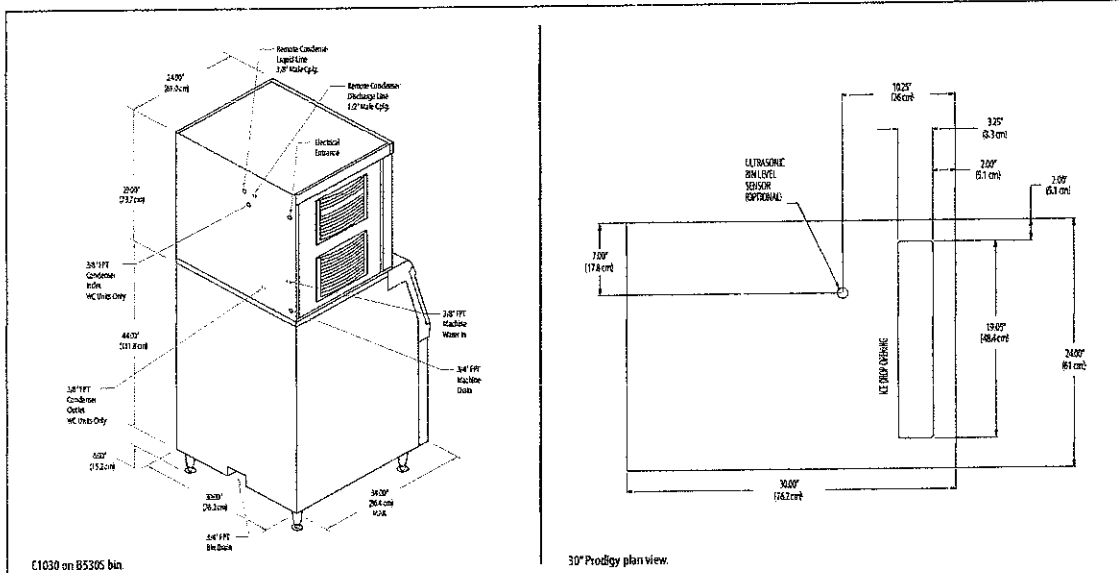
1-800-SCOTSMAN  
Fax: 847-913-9844  
E-mail: customer.service@scotsman-ice.com

7/10/2010 11:12:11 AM





C1030 - 1000 lb Cube Ice Machine



C1030 on B5305 bin

30\"/>

Model Number* <small>Cube Size: medium or small</small>	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Power Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (45.4 kg)	
							Potable 90°F(32°C)/ 70°F(21°C)	Condenser 90°F(32°C)/ 70°F(21°C)
C1030MA-32A	Air	208-230/60/1	15	2	16.0	5.0	18.3	-
C1030MR-32A	Remote	208-230/60/1	15	2	14.8	5.0	18.2	-
C1030MW-32A	Water	208-230/60/1	15	2	15.8	4.0	19.7	153.0
C1030SA-32A	Air	208-230/60/1	15	2	16.0	5.0	18.3	-
C1030SR-32A	Remote	208-230/60/1	15	2	14.8	5.0	18.2	-
C1030SW-32A	Water	208-230/60/1	15	2	15.8	4.0	19.7	153.0

\* 208-230/60/3 Voltage - Substitute "3" in place of "32"; i.e. C1030SA-3A.

**Dimensions**  
 Dimensions (W x D x H):  
 Unit: 30" x 24" x 29"  
 (76.2 x 70.0 x 73.7 cm)  
 Shipping Carton: 33.5" x 27.5" x 34"  
 (85.1 x 69.9 x 86.4 cm)  
 Shipping Weight - 235 lb / 107 kg  
 BTU's per hour - 8,000

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSB	Smart-Board™ - Use additional operational data for fast diagnosis.
ERC311-32A	Remote Condenser for C1030xR. 208-230/60/1 - Consult Remote Condenser Spec Sheet for details.
RTE10	Line set. Precharged, R-404A. 10 ft.
RTE25	Line set. Precharged, R-404A. 25 ft.
RTE40	Line set. Precharged, R-404A. 40 ft.
RTE75	Line set. Precharged, R-404A. 75 ft.

\* Scotsman recommends all ice machines have water filtration. See Scotsman Sanitation Matrix for details.

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	120 PSIG (8.3 bar)
Electrical Voltage	-5%	+10%

Scotsman Ice Systems  
 775 Corporate Woods Parkway  
 Vernon Hills, IL 60061

1-800-SCOTSMAN  
 Fax: 847-913-9844  
 E-mail: customer.service@scotsman-ice.com

www.scotsman-ice.com

# SCOTSMAN

MODULAR ICE STORAGE BINS

## BH900

### VOLUME STORAGE – AMPLE ICE RESERVE

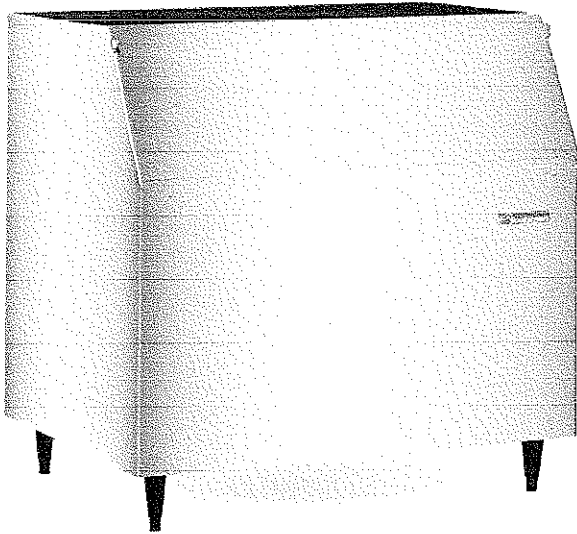
- Holds up to 740 lbs. per ARI standard 820-95.
- Horizontal design—low profile, fits where ceilings are low.
- Accepts one or more Modular Cubers, Flakers or Nugget Ice Makers.

### QUALITY CONSTRUCTION

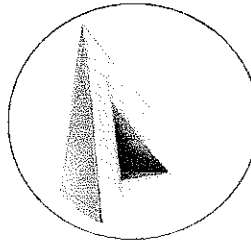
- Stainless steel construction.
- NSF approved construction.
- Polyethylene Bin Interior.

### WARRANTY PROTECTION *See Dealer for complete warranty details.*

- 3 years parts and labor on all components.
- Directory of Certified Dealer Service.

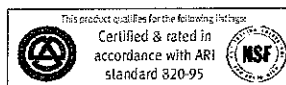


Bin includes 6" black enamel legs w/ adjustable leveling

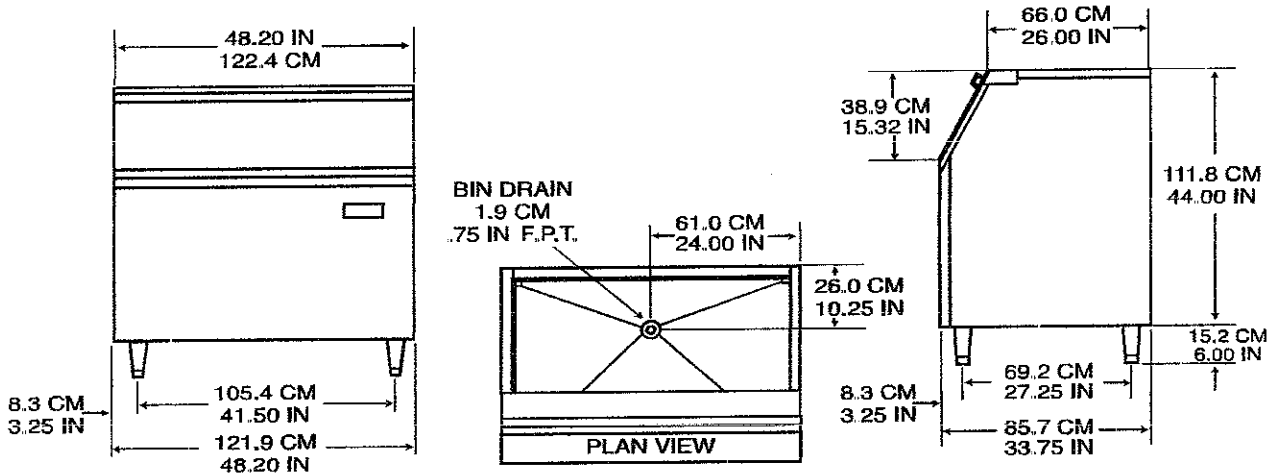


### FULLY INSULATED CABINET

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond thus preserving ice supply for long periods.



# Bin Specifications



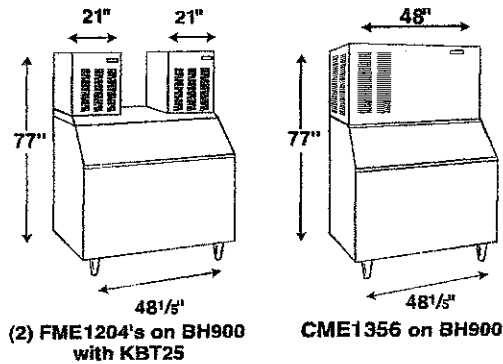
NOTE: Allow 6" minimum space at back for ice machine ventilation and utility connections

SCOTSMAN MODULAR BIN		ARI Bin Capacity		Application Capacity		Ship Weight	
Model Number	Dimensions W"xD"xH"	lbs./kg.	lbs./kg.	Finish*	lbs./kg.	lbs./kg.	lbs./kg.
BH900S-C	48.2 x 33.75 x 44	740/336	940/426	SS	185/84		

\*(SS) Stainless steel cabinet with a polyethylene liner.  
NOTE: Add 6" height for legs

### ACCESSORIES

Model Number	Description	Application	Ship. Wt. lbs./kg.
KBT22	Bin Top	Use with CME256, CME506, CME656, CME806, CME1056, NME1254, FME1504.	11/5
KBT24	Bin Top	Use with NME654, NME954, FME804, FME1204.	14/6
KBT25	Bin Top	Use with (2) NME654, (2) NME950, (2) FME804, (2) FME1204.	5/2
KBT14	Bin Top	Use with NME1854, FME2404.	8/4
KLP6	Heavy-duty leg kit	6" aluminum legs & bracket. Must be used when machines are stacked.	25/11
KLP7	Flanged-foot leg kit	6" black enamel legs with flanged feet	5/2
KBC9	Caster kit	Raises bin maximum 9.75". Not to be used when machines are stacked.	30/14



(2) FME1204's on BH900 with KBT25

CME1356 on BH900

Scotsman's ice machines and bins are not designed for outdoor installations. Scotsman remote condensers are designed for outdoor installations.

Machine requires voltage indicated on rating name plate. Failures caused by improper voltage are not considered factory defects. Extended periods of operation at temperatures exceeding limitations constitutes misuse under the terms of Scotsman Manufacturer's Limited Warranty, resulting in a loss of warranty coverage. Specifications and design are subject to change without notice.

Consult Your Local SCOTSMAN Representative At:

**YOU'LL VALUE THE DIFFERENCE™**

775 Corporate Woods Parkway • Vernon Hills, IL 60061 • 1-800-SCOTSMAN • Fax: (847) 913-9844  
Visit our website at: [www.scotsman-ice.com](http://www.scotsman-ice.com) • E-mail: [customer.service@scotsman-ice.com](mailto:customer.service@scotsman-ice.com)



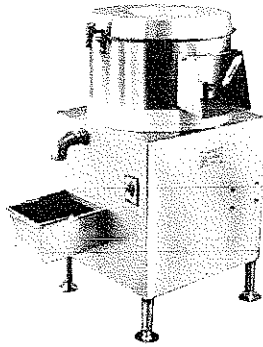
5B-900 5M 8-05



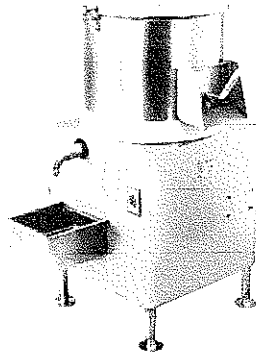
Item # \_\_\_\_\_

### 30VP-2 / 50VP-2 VEGETABLE PEELERS

CSI - 11400



Model 30VP-2



Model 50VP-2

#### DESIGN

Insinger's Vegetable Peelers are available in two sizes: the 30VP-2 has a capacity of 30 pounds in 45 seconds and the 50VP-2 can peel 50 pounds in only one minute.

#### STANDARD EQUIPMENT

- Stainless steel hopper, cabinet, feet, peel trap, screen, disc, and discharge door
- Unique wave pattern s/s disc
- S/S sides, disc and discharge door coated with Insinger's exclusive bonded silicone carbide for fast, accurate peeling

#### OPTIONAL ACCESSORY EQUIPMENT

- 1 minute timer
- Integral disposer
- Drawer

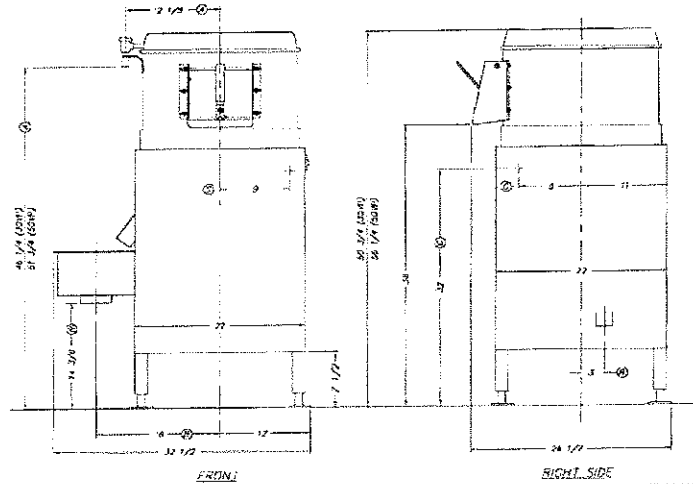


6245 State Road  
 Philadelphia, PA 19135-2996  
 215-624-4800  
 215-624-6966 FAX  
 800-344-4802  
 www.insingermachine.com



30VP-2 / 50VP-2

CSI - 11400



Note: For all rough in connections see Installation and Layout Detail Drawing.

SPECIFICATIONS

CONSTRUCTION - The hopper, cabinet, feet, peel trap, screen, disc, discharge door and chute are all fabricated from type 304 #18-8 stainless steel. The drain and fill line are made of copper and the hopper cover is made of aluminum.

ABRASIVE DISC - This special Insinger abrasive disc has a unique wave pattern in the stainless steel and a permanently bonded silicone carbide abrasive for long life. The light-weight stainless disc with its stainless hub attachment to alloy shaft prevents corrosion and allows easy removal for thorough cleaning.

DISCHARGE - The stainless steel discharge door and hinge pin incorporates an easy lock-and-release lever. The stainless steel chute is removable for easy cleaning.

DRIVE - Standard frame motor (30VP-2: 3/4 HP. 50VP-2: 1 HP), with "V" belt drive provides direct speed reduction between motor and peeling disc. The "V" belt motor drive design has a shock absorber effect to prevent damage in event of a jam or overload. All bearings are sealed and permanently lubricated.

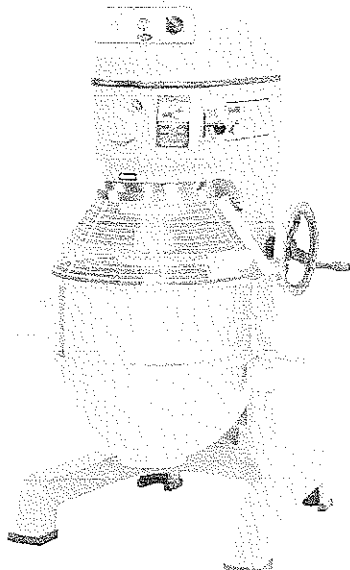




HOPPER - Stainless steel hopper with silicone carbide abrasive permanently bonded to sides and discharge door. Insinger's unique bonding technique provides quick positive peeling and long service from the abrasive.

FEET - Adjustable stainless steel feet designed to be bolted to almost any type of floor surface.

SWITCH - Toggle type or pushbutton station, located on the right side of the discharge chute as standard.

Shipping weight	Current draw	30VP-2	50VP-2
<b>30VP-2</b> 242 lbs.	amps		
<b>50VP-2</b> 262 lbs.	115/1/60.	13.8	16.0
	208/1/60.	7.6	8.8
	208/3/60.	3.5	4.8
	230/1/60.	6.9	8.0
	230/3/60.	3.2	4.2



Project	Item #	Quantity
	 <p><b>Model</b>  <input type="checkbox"/> SP60P - 60 Quart Mixer</p>  	<p><b>SP60P</b>  <b>60 Quart</b>  <b>Mixer</b></p>
		<p>GLOBE FOOD EQUIPMENT COMPANY</p> <p><b>60 Quart Mixer</b></p> <p><b>SP60P</b></p>
<p><b>Standard Features</b></p> <ul style="list-style-type: none"> <li>• 3 HP custom built motor</li> <li>• Three fixed speeds</li> <li>• High torque transmission</li> <li>• Heat-treated hardened steel alloy gears and shafts</li> <li>• Permanently lubricated transmission</li> <li>• Thermal overload protection</li> <li>• Rigid cast iron body</li> <li>• Stainless steel bowl guard with built in ingredient chute</li> <li>• NSF approved enamel gray paint</li> <li>• Front mounted controls</li> <li>• 15 minute timer</li> <li>• Industry standard #12 attachment hub</li> <li>• Safety interlocked bowl guard and bowl lift</li> <li>• Non-slip rubber feet</li> <li>• 6 foot cord, no plug</li> </ul>	<p><b>Standard Accessories</b></p> <ul style="list-style-type: none"> <li>• 60 quart stainless steel bowl</li> <li>• Flat beater (aluminum)</li> <li>• Stainless steel wire whip</li> <li>• Spiral dough hook (aluminum)</li> <li>• Bowl truck</li> </ul> <p><b>Optional Attachments/Accessories</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Vegetable slicer for #12 hub</li> <li><input type="checkbox"/> Shredder/grater for #12 hub</li> <li><input type="checkbox"/> Meat grinder for #12 hub</li> <li><input type="checkbox"/> 30 quart adapter kit</li> </ul> <p><b>Standard Warranty</b></p> <ul style="list-style-type: none"> <li>• 2 years parts and one year labor</li> </ul>	
	<p><b>GLOBE FOOD EQUIPMENT COMPANY</b>  <a href="http://www.globeslicers.com">www.globeslicers.com</a></p>	<p>2153 Dryden Rd                  Dayton, OH 45439                  Phone: 937-299-5493                  Phone: 800-347-5423                  Fax: 937-299-4147</p>



# 60 Quart Mixer

# SP60P

## Specifications

**Motor:** 3 HP, grease packed ball bearing, air cooled 220/60/1, 18 amps or 208/60/3, 9 amps. Thermal overload protection (automatic reset). Special voltage motors available. Contact factory.

**Finish:** NSF approved enamel gray paint

**Capacity:** 64 quart (60 liter) bowl

**Transmission:** Fixed speed transmission is made of heat treated, hardened alloy, precision milled gears that operate the planetary action and provide high torque mixing power. The gears are packed in a long lasting grease and all shafts are mounted in ball bearings

**Safety Interlocks:** The bowl guard and bowl lift are interlocked. The mixer will automatically shut down when the guard is opened or the bowl is lowered

**Cord:** Both single and three phase are hard wired.

**Standard Equipment:** Standard equipment includes a 60 quart #304 series stainless steel bowl aluminum spiral dough hook stainless steel wire whip aluminum flat beater stainless steel bowl guard with built in ingredient chute, 15 minute timer, bowl truck, and #12 attachment hub. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions

**Agitator Speeds (RPMs):**

Low	72
Intermediate	129
High	265

**Attachment Speeds (RPMs):**

Low	60
Intermediate	108
High	197

**Dimensions:**

Foot Print = 25.0" x 24.5"  
 (63.5cm x 62.2cm)  
 Overall Length = 28.4" (72.1cm)  
 Overall Width = 25.0" (63.5cm)  
 Overall Height = 51.0" (129.5cm)

**Shipping Information:**

Freight Class: 85  
 Net Weight: 572 lbs (260 kgs.)  
 Shipping Weight: 835 lbs (378.7 kgs.)  
 Shipping Dimensions:  
 36"W x 48"D x 65"H  
 (91.4cm x 121.9cm x 165.1cm)  
 Cartons are affixed to a skid (pallet)  
 The weight and dimensions of this skid are included above and may vary from shipment to shipment

**Optional Accessories:**

**XXACC30-60 Adapter Kit** (includes a 30 quart bowl, wire whip, dough hook flat beater, and bowl adapter to adapt 60 quart mixer to a 30 quart capacity)

**Optional Attachments:**

**XMCA-SS Meat Grinder Assembly** (Polished stainless steel cylinder, worm, ring, and pan. Includes knife, 3/16" plate, stainless steel pan and pusher)

**Chopper Plate Sizes Available:**

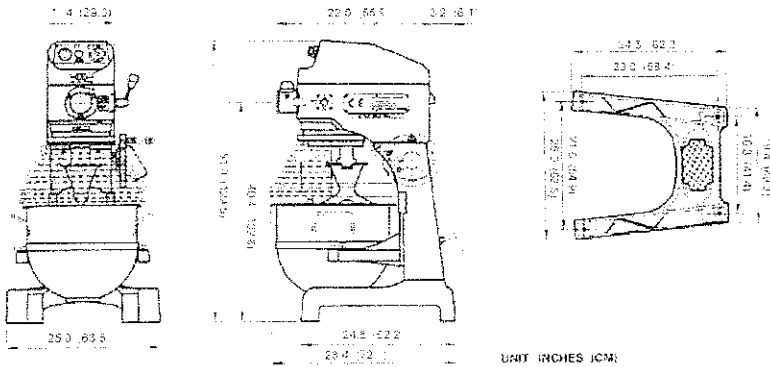
<b>CP00-12</b>	Stuffing Plate
<b>CP02-12</b>	1/16" (2mm)
<b>CP04-12</b>	5/32" (4mm)
<b>CP06-12</b>	1/4" (6mm)
<b>CP08-12</b>	5/16" (8mm)
<b>CP10-12</b>	3/8" (10mm)
<b>CP12-12</b>	1/2" (12mm)
<b>CP14-12</b>	9/16" (14mm)
<b>CP16-12</b>	5/8" (16mm)
<b>CP18-12</b>	11/16" (18mm)

**XVSA 9" Vegetable Slicer Assembly** (includes an adjustable slicer plate)

**XVGA 9" Shredder/Grater Assembly** (includes a plate holder and a 3/16" shredder plate)

**Shredder Plate Sizes Available:**

<b>XSP332</b>	3/32" (2.3mm)
<b>XSP316</b>	3/16" (4.7mm)
<b>XSP14</b>	1/4" (6.3mm)
<b>XSP516</b>	5/16" (7.9mm)
<b>XSP12</b>	1/2" (12.7mm)
<b>XGP</b>	Grater Plate



## GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd  
 Dayton, OH 45439  
 Phone: 937-299-5493  
 Phone: 800-347-5423  
 Fax: 937-299-4147

Printed in U.S.A. 5-2006

Specifications are subject to change without notice.



Item # \_\_\_\_\_

Quantity \_\_\_\_\_

C.S.I. Section 11400

 701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com	<h2>4732-4732A MEAT CHOPPERS</h2>
---	---------------------------------------

**HOBART**

**STANDARD FEATURES**

- 3 H P Motor
- Compact Design
- Steel Gears
- Oil Bath Transmission
- Double Lip Seal
- 14 Gauge Stainless Steel Pan

**MODEL**

- 4732 – Meat Chopper
- 4732A – Meat Chopper

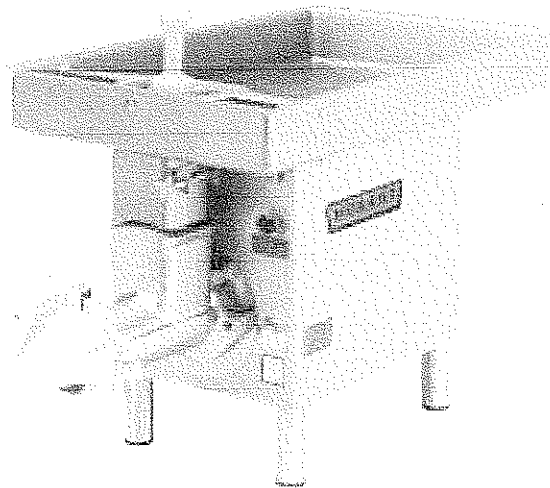
Specifications Details and Dimensions on Back

**OPTIONS**

- Stainless Steel Finish
- Removable Pan

**ACCESSORIES**

- Floor Mount Legs



4732A

**4732-4732A MEAT CHOPPERS**

# 4732-4732A MEAT CHOPPERS



701 S Ridge Avenue, Troy, OH 45374  
1-888-4HOBART • www.hobartcorp.com

## SPECIFICATIONS

**Motor:** 3 H.P., with ball bearings, in a sealed enclosure. Front bearing lubricated by transmission, rear bearing is grease packed, sealed for life.

**Electrical:** 200/60/1, 230/60/1 200/60/3, 230/60/3 and 460/60/3 – UL Listed. 220/50/1 220/50/3 380-415/50/3 – Not submitted for UL Listing

**TRANSMISSION:** Double reduction, oil-lubricated hardened helical cut steel gears. Worm speed is only 151 RPM. Thrust from chopper worm is taken by a tapered roller bearing mounted in attachment hub on face of transmission housing. Double lip seal prevents loss of oil or entrance of moisture.

**CAPACITY:** Fresh meat capacity of 35 to 40 pounds per minute, first cutting, through a 1/8 plate – and 25 to 30 pounds of beef per minute on second cutting through a 1/8 plate.

**FEED PAN:** Feed pan features large capacity, measures 34" long, 21" wide and 4 1/16" deep inside. Furnished in 14 gauge stainless steel. A cast aluminum guard is perma-

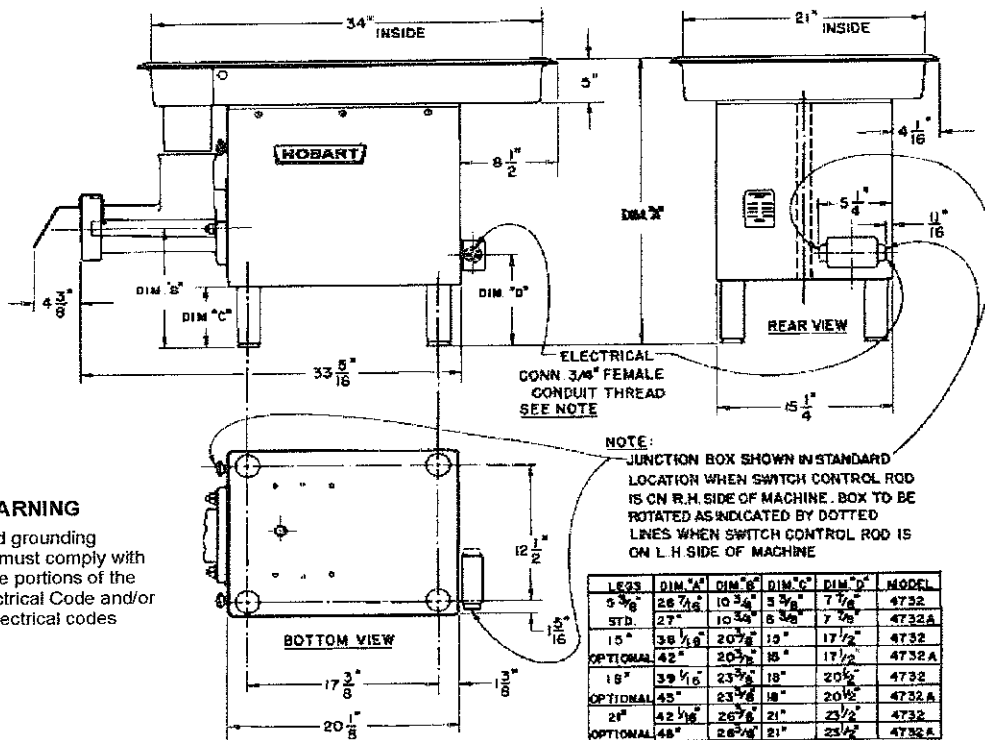
nently mounted to the front and sides of the pan with hardened steel drive screws. The pan is secured to the top of the housing with screws. It is separated from the motor area by a heavy sheet of fiberglass insulation to block transfer of heat from the motor compartment to the meat.

**LEGS:** Leg length on these standard table models provides 8" clearance between table and lowest point on adjusting ring. Legs in three different lengths (15", 18" and 21") are available at extra cost to convert machine into a floor model. The floor model can be leveled by adjusting the legs.

**STANDARD EQUIPMENT:** Consists of working power unit, magnetic-type contractor wired to water-proof junction box on rear of machine; chopping end; stainless steel feed pan with guard; tinned steel meat deflector mounted to chopping end; plastic feed stomper; cylinder wrench (for loosening cylinder nuts, adjusting ring, or removing worm); 5 3/8" legs cushioned on the bottom with resilient neoprene feet.


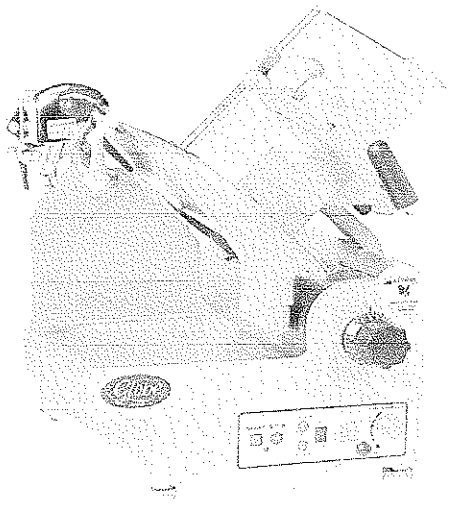




**WEIGHT:** Model 4232 – Net 305 lbs Shipping 318 lbs

## DETAILS AND DIMENSIONS



**WARNING**  
Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

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

Project	Item #	Quantity		
		<p style="text-align: right;"><b>4975</b> <b>Automatic Slicer</b></p> <p><b>Protech™ Model</b>  <input type="checkbox"/> 4975 - Variable Speed Slicer</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <p style="text-align: center;">Made in the U.S.A.</p>	GLOBE FOOD EQUIPMENT COMPANY	
<p><b>Standard Features</b></p> <ul style="list-style-type: none"> <li>• Gear driven</li> <li>• 1/2 HP knife motor, 7 amps</li> <li>• Exclusive stainless steel construction</li> <li>• Precision gear thickness adjustment</li> <li>• Slices tissue thin up to 1 1/4" thick</li> <li>• Table lockout</li> <li>• Built in antimicrobial protection</li> <li>• Knife cover interlock</li> <li>• Signature knife sharpening system</li> <li>• 12" hollow ground knife</li> <li>• Permanently attached knife ring guard</li> <li>• Full gravity feed, 45° angle</li> <li>• 3 lb. stainless steel end weight</li> <li>• Return to home food chute</li> <li>• Home position start</li> <li>• Automatic shut off</li> <li>• Auto engage lever</li> <li>• Touch pad controls</li> <li>• Lift lever to facilitate cleaning</li> <li>• Red indicator light</li> <li>• No voltage release</li> <li>• 7 foot cord and plug</li> </ul>	<p><b>Options and Accessories</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Prison package</li> <li><input type="checkbox"/> High moisture application package (includes stainless steel knife)</li> <li><input type="checkbox"/> 15" food chute in lieu of 12" chute</li> <li><input type="checkbox"/> Aluminum food chute in lieu of stainless steel chute</li> <li><input type="checkbox"/> Stainless steel knife in lieu of carbon steel</li> <li><input type="checkbox"/> Front mounted end weight assembly in lieu of standard end weight</li> <li><input type="checkbox"/> Low food fence</li> <li><input type="checkbox"/> High food fence</li> <li><input type="checkbox"/> 3" extension legs</li> <li><input type="checkbox"/> 10 lb. portion control scale</li> <li><input type="checkbox"/> Slicer cover</li> </ul> <p><b>Standard Warranty</b></p> <ul style="list-style-type: none"> <li>• 2 years parts and 1 year labor plus 15 years on the gears</li> </ul> <p>Approved By: _____</p> <p style="text-align: right;">Date: _____</p>		Automatic Slicer	
 <p style="text-align: center;"><i>precisely.</i></p>	<p><b>GLOBE FOOD EQUIPMENT COMPANY</b></p> <p><a href="http://www.globeslicers.com">www.globeslicers.com</a></p>		2153 Dryden Rd Dayton, OH 45439 Phone: 937-299-5493 Phone: 800-347-5423 Fax: 937-299-4147	<b>4975</b>



# Automatic Slicer

4975

## Specifications

**Finish:** Exclusive #304 stainless steel base with radiused corners improves sanitation and durability. Other stainless steel parts include the food chute, slicer table, end weight and knife cover.

**Motors: Knife Motor:** Powerful 1/2 HP, 115/60/1, 7 amps **Chute Motor:** Two speed DC fractional horsepower 1 amp. Both motors have permanently lubricated sealed ball bearings.

**Knife Drive:** Cross axis helical gear drive design. This positive drive design assures nonslip, trouble free operation.

**Slice Thickness:** Precision gear adjustment holds thickness setting for consistent cuts and allows hot or cold foods to be sliced from tissue thin up to 1 1/4" thick.

**Antimicrobial Protection:** Table adjustment knob, auto engage lever knob, sharpener cover knob, and food chute handle have antimicrobial protection built in.

**Full Gravity Feed:** Full 45° angle feed requires less mechanical pressure. Equipped with a 3 lb. stainless steel end weight to minimize waste and hold product. The end weight swings away for storage behind chute. The food chute handle is ergonomically designed.

**Touch Pad Controls:** Start/stop touch pad controls activate knife motor. **Chute Speed:** Controlled by faster/slower touch pad controls.

**Cord & Plug:** Attached 7 foot flexible 3 wire cord and plug fits a grounded receptacle.

**Lift Lever:** A handle activates two large wheels, lifting the front of the unit to facilitate safe and easy cleaning underneath the slicer.

**Knife Cover Interlock:** Slicer will not operate with knife cover removed.

**Return to Home Chute:** Food chute automatically returns to position closest to the operator, home, when slicer is turned off. The chute must be in home position to start the slicer.

**Table Lockout:** Once table is closed and the knife cover is removed, the table cannot be opened. Fully protects knife during cleaning.

**Automatic Shut Off:** Slicer automatically shuts off after 10 seconds of no chute movement.

**Knife Ring Guard:** Permanently mounted knife ring guard protects the non-slicing portion of the knife. Slicer table protects leading edge of knife when completely closed.

**Top Mounted Sharpener:** Sharpener is made of all metal and is permanently mounted on the slicer. A single lever activates the large grinding and honing stones.

**Hollow Ground Knife:** Nominal 12" diameter special hardened steel alloy with stain resistant finish and sanitary hub.

**No Voltage Release:** Prevents inadvertent reactivation of slicer in the event of power or interlock interruption. Operator must restart slicer.

**Capacity:** 8.75" H x 12.5" W or 7 1/2" Dia (22.2cm x 31.8cm or 19cm)

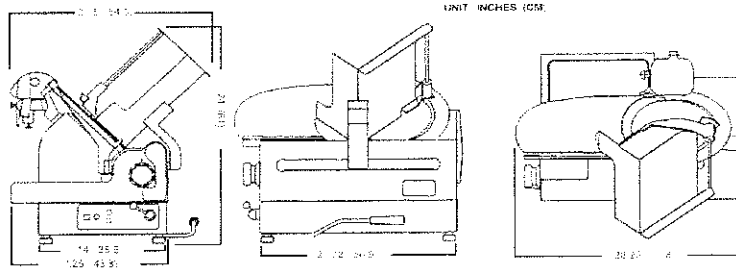
**Red Indicator Light:** A readily visible light illuminates when knife is rotating.

**Automatic Chute:** Chute travels 20 to 60 strokes per minute utilizing a separate DC motor with a heavy duty permanently lubricated chain and sprocket drive system. Chute can quickly be engaged or disengaged for manual operation with the auto engage lever.

**Dimensions:**  
 Foot Print = 14" x 21.62"  
 (35.6 cm x 54.9 cm)  
 Overall Length = 28.25" (71.8 cm)  
 Overall Width = 21.5" (54.6 cm)  
 Overall Height = 24" (61 cm)  
 Freight Class: 77.5  
 Net Weight: 153 lbs. (69.4 kgs)  
 Shipping Weight: 165 lbs (74.7 kgs)  
 Shipping Dimensions:  
 28"W x 25"D x 34"H  
 (71.1cm W x 63.5cm D x 86.4cm H)

**Factory Installed Options:**  
 LONGCHUTE 15" food chute  
 SSK Stainless steel knife  
 FMEW Front mounted end weight  
 ALUM Aluminum food chute  
 MEATROOM High moisture application package  
 PRISON Prison package

**Accessories:**  
 1326 High fence (12" x 3")  
 1047 Low fence (12" x 1 3/8")  
 873-SET 3" extension legs  
 PS10 10 lb Portion control scale  
 SC-GLOBE Slicer cover



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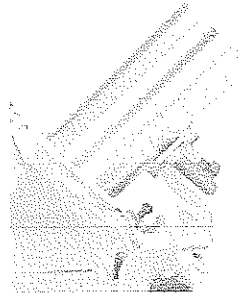
Specifications are subject to change without notice.



## Globe Slicer Accessories and Options

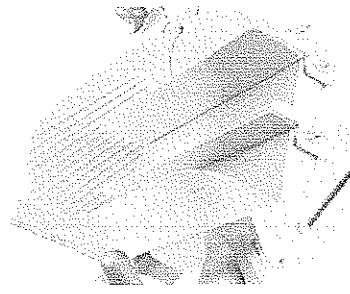


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### Vegetable Hopper (699-AS)

- For slicing fruits, vegetables lettuce for sandwiches, and cabbage for slaw
- Fits any Globe slicer
- 14"L x 7 W



### Adjustable Food Fences

- Helps hold round or rectangular products to ensure quality slices and high yield
- 1047 (12"L x 1 3/8"H)
- 1326 (12 L x 3 H)



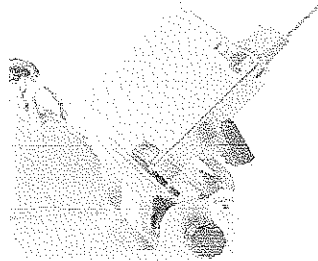
### Portion Control Scale (PS10)

- Takes the guesswork out of slicing
- Installs quickly and easily on all current and older Globe models (with stainless steel base)
- 10 lb capacity x 01 lbs
- Not a legal for trade scale



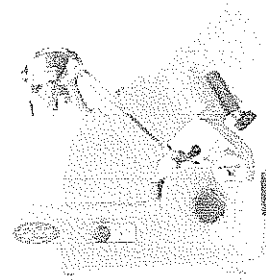
### End Weight with Meat Prongs (PRONGS)

- Ideal for holding larger products in place while slicing
- Standard on Globe's automatic slicers
- For 3600 and 4600 only



### Front Mounted End Weight (FMEW)

- Features 16" of usable space for taller products
- End weight swivels to accommodate narrow or wide product
- Usable in conjunction with a food fence
- Specify if it is for a 3000 or 4000 series slicer when ordering



### Lift Lever (LEVER)

- Lifts the slicer to an upright and tilted position
- Facilitates safe and easy cleaning
- Standard on Globe's automatic slicers
- For 3600 and 4600 only
- Must be stated on the purchase order when the slicer is ordered

Globe Slicer Accessories and Options



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## Globe Slicer Accessories and Options



### Extension Legs (873-SET)

- 3" legs enables easy access below the slicer making cleanup fast and easy
- Set of 4 legs



### Slicer Cover (SC-GLOBE)

- Ensures slicer stays clean when it is not in use

### Additional Accessories

- 15" food chute in lieu of 12" chute (LONGCHUTE)
- Aluminum food chute in lieu of stainless steel chute (ALUM)

### Factory Installed Options

These options must be stated on the purchase order when the slicer is ordered.

### High Moisture Environment Package (MEATROOM)

- Specific parts are specially treated to prevent damage due to moisture
- Helps protect slicer from corrosion caused by extreme moisture applications
- Ideal for meatrooms

### Stainless Steel Blade (SSK)

- For high acid content applications as found in vegetable and fruit preparation
- Also recommended for tempered (semi frozen) meat cutting

### Prison Package (PRISON)

Globe offers the following modifications to its standard slicers in order to meet a typical prison specification

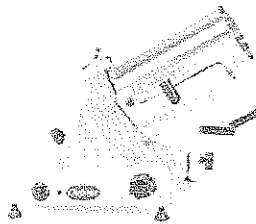
- Removable sharpening assembly
- Slicer can be bolted down
- Food chute is bolted on
- Fasteners are Torx pin head tamper proof
- Inside support base of the slicer has been treated to prevent any oxidation in high moisture areas

## Chefmate Slicer Accessories



### Vegetable Hopper (A420VH)

- For slicing fruits, vegetables, lettuce for sandwiches, and cabbage for slaw
- Fits on the GC512 only
- 14"L x 7"W



### Vegetable Hopper (D67-VH-AS)

- For slicing fruits, vegetables, lettuce for sandwiches, and cabbage for slaw
- Fits on the GC12D only
- 14"L x 7"W

### Food Fence (D67-F-AS)

- Helps hold round or rectangular products
- Fits on the GC12D only



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Project:	_____
Location:	_____
Item #:	_____
Quantity:	_____

## Extra High Roll-in Refrigerators

### RIS MODELS —

Stainless steel exterior and interior

**RIS-1D-S7-XH**

**RIS-2D-S7-XH**

**RIS-3D-S7-XH**

### RISA MODELS —

Stainless steel exterior  
Aluminum interior

**RISA-1D-S7-XH**

**RISA-2D-S7-XH**

**RISA-3D-S7-XH**

### RIA MODELS —

Stainless steel fronts and doors  
Aluminum sides and interior

**RIA-1D-S7-XH**

**RIA-2D-S7-XH**

**RIA-3D-S7-XH**

#### Roll-Thru and Remote Models Available



**RIS-2D-S7-XH**

#### Cabinet:

Each Victory cabinet is internally supported, braced and assembled into a single rigid unit. The cabinet front and doors are constructed of heavy gauge polished stainless steel to maintain an attractive appearance after years of heavy use. Foamed-in-place polyurethane insulation throughout the cabinet and doors ensures the ultimate in energy efficiency.

#### Doors:

The self-closing doors are securely mounted on rugged cam-lift hinges, which have a lifetime guarantee. Each door has a heavy-duty cylinder lock and self-adjusting magnetic gasket to prevent the cold air from escaping. Humidity control wires located around the door jamb prevent condensation from forming on the cabinet front and are concealed by a high impact, non-conductive thermal breaker strip. The interior door liner is constructed of durable ABS material, which resists denting and scratching and is

easy to clean. Each safety grip handle is guaranteed for life. Removable ramps are provided on the bottom of each door opening.

#### Refrigeration System:

All components of the self-contained refrigeration system are mounted on top of the cabinet. The air circulating fans and the forced convection-cooling coil are contained in an insulated housing separate from the product zone allowing for maximum food storage capacity. All condensate water is disposed of automatically by the energy efficient non-electric condensate evaporator; no plumbing is required.

#### RIS and RISA Models

- Digital Thermometer/Battery Back-up

#### RIA Models

- Dial Thermometer

#### Standard Features (all models)

- Energy Saver Switch
- Stainless Steel Case Front and Door(s)
- Lifetime Heavy-Duty Cam Lift Hinges
- Lifetime Safety Grip Handle(s)
- Self-Closing Doors with Safety Stops
- Adjustable Wiper Gasket(s)
- Removable Ramps(s)
- Energy Saving Thermal Breaker Strips
- Door Opening Accepts Carts up to 27" w x 29" d x 72 1/2" h
- Heavy-Duty Cylinder Locks
- One Piece Self-Adjusting Magnetic Door Gaskets
- High Impact ABS Interior Door Liner
- Plasticized Fin Coil
- Environmentally Friendly R-134a Refrigerant
- Non-Electric Condensate Evaporator
- Stainless Steel Floor
- Cord and Plug Attached on 115V Models 12 Amps or Less

#### Optional Features and Accessories

- Dial or Digital Thermometer
- Hinged Glass Doors with Cylinder Locks
- Change Door Swing
- Shelf Pilaster Strips
- Adjustable Stainless Steel Wire Shelves
- Stainless Steel Angle Pan Slides
- Zinc Plated Wire Pan Slides
- Stainless Steel Case Back
- Remote and Roll-Thru Models

Note: All 1, 2 & 3 section Roll-Thru models only have stainless steel interiors

Approvals:



Victory Refrigeration specification sheets are available online at [www.victory-refrig.com](http://www.victory-refrig.com)

CHARACTERISTICS	ONE SECTION		TWO SECTION		THREE SECTION	
	Roll-In	Roll-Thru	Roll-In	Roll-Thru	Roll-In	Roll-Thru
Width, Overall	36 1/2	36 1/2	68 7/8	68 7/8	101 1/4	101 1/4
Depth, Overall (incl. handles)	35 7/8	39 3/8	35 7/8	39 3/8	35 7/8	39 3/8
Height, Overall (incl. adj. legs)	89 1/2	89 1/2	89 1/2	89 1/2	89 1/2	89 1/2
Depth, Door(s) Open 90°	65 1/2	65 1/4	65 1/4	65 1/4	65 1/4	65 1/4
Depth Cast Over Ramp	35 1/2	35 1/2	35 1/2	35 1/2	35 1/2	35 1/2
Clear Door Width	27 3/4	27 3/4	27 3/4	27 3/4	27 3/4	27 3/4
Clear Full Door Height	72 1/4	72 1/4	72 1/4	72 1/4	72 1/4	72 1/4
Capacity Net (cubic feet)	36.3	36.3	72.6	72.6	108.9	108.9
No. of Full Doors	1	2	2	4	3	6
Cabinet Voltage	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Feed Wires	2	2	2	2	3	3
Condensing Unit Voltage	115/60/1	115/60/1	115/60/1	115/60/1	208-230/60/1	208-230/60/1
Condensing Unit Size (HP)	1/2	1/2	1/2	1/2	3/4	3/4
Total Amperes	9.2	13.0	11.9	11.9	12.7	12.7

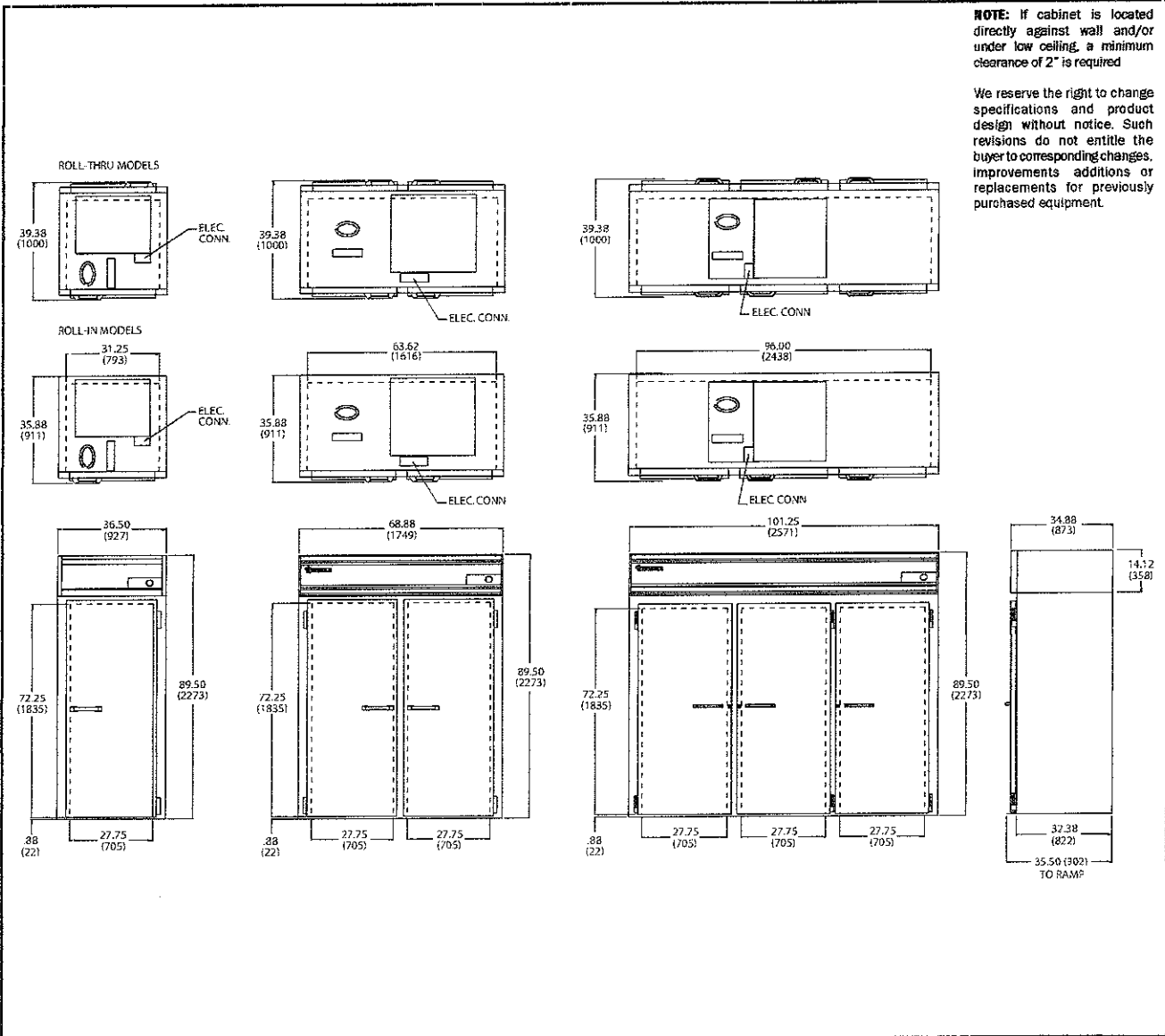
Crated dim. & wts.	Ht.	Width	Depth	Cu.Ft.	Lbs
One Section	92 1/2	41 7/8	44 3/4	94.1	665
Two Section	92 1/2	74 3/8	44 3/4	168.1	970
Three Section	92 1/2	107	44 3/4	241.1	1370

Approximate Roll-Thru weights, add 15%  
**FOR REMOTE MODELS**— Substitute an "R" for the "S" in suffix. For example: Model RIS-1D-S7 (self-contained) would be RIS-1D-R7 remote cabinet. Air circulating fans expansion valve and plasticized coil are provided. Condensing units not supplied. The following units are recommended with 1/2" O.D. Suction line, 1/4" O.D. Liquid line.

REMOTE REFRIGERATION	Cond. Unit	BTUH	Cabinet	Amps
One Section	1/2 H.P.	2540	115/60/1	2.2
Two Section	1/2 H.P.	4400	115/60/1	3.0
Three Section	3/4 H.P.	5800	115/60/1	4.3

For Remote Roll-Thru—Consult factory

Dimensional tolerance ± 1/4" Metric dimensions (MM)



Continuous product development may necessitate specification changes and design without notice.

Victory participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDA/FCSI recommended guidelines.