



The following documentation is an electronically-submitted vendor response to an advertised solicitation from the *West Virginia Purchasing Bulletin* within the Vendor Self-Service portal at ***wvOASIS.gov***. As part of the State of West Virginia's procurement process, and to maintain the transparency of the bid-opening process, this documentation submitted online is publicly posted by the West Virginia Purchasing Division at ***WVPurchasing.gov*** with any other vendor responses to this solicitation submitted to the Purchasing Division in hard copy format.

Header 3

List View

General Information [Contact](#) [Default Values](#) [Discount](#) [Document Information](#) [Clarification Request](#)

Procurement Folder: 2036756

Procurement Type: Central Purchase Order

Vendor ID:

Legal Name: DOUGLAS FOOD STORES INC

Alias/DBA: DOUGLAS EQUIPMENT

Total Bid: \$100,694.64

Response Date:

Response Time:

Responded By User ID:

First Name:

Last Name:

Email:

Phone:

SO Doc Code: CRFQ

SO Dept: 0603

SO Doc ID: ADJ2700000010

Published Date: 8/11/26

Close Date: 8/27/26

Close Time: 13:30

Status: Closed

Solicitation Description:

Total of Header Attachments: 3

Total of All Attachments: 3



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

State of West Virginia
Solicitation Response

Proc Folder: 2036756
Solicitation Description: Patriot Guardens Commercial Kitchen Equipment
Proc Type: Central Purchase Order

Solicitation Closes	Solicitation Response	Version
2026-08-27 13:30	SR 0603 ESR08272600000001472	1

VENDOR
000000203432
DOUGLAS FOOD STORES INC

Solicitation Number: CRFQ 0603 ADJ2700000010
Total Bid: 100694.6399999999994179233908 **Response Date:** 2026-08-27 **Response Time:** 11:33:22
Comments: All items quoted are for Drop Ship with no lift gate.

FOR INFORMATION CONTACT THE BUYER
David H Pauline
304-558-0067
david.h.pauline@wv.gov

Vendor
Signature X **FEIN#** **DATE**

All offers subject to all terms and conditions contained in this solicitation

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
1	Four Pan Open Well Electric Steam Table with Undershelf	1.00000	EA	1013.000000	1013.00

Comm Code	Manufacturer	Specification	Model #
48100000			

Commodity Line Comments: Avantco items must be purchased through a certified rep. The only one is Webstaraunt for the warranty to be valid. If purchased through us the warranty will be void.

Extended Description:

See Attachment "A" Pricing Page to input pricing.
Four Pan Open Well Electric Steam Table with Undershelf: AVANTCO# STE-4SA

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
2	Electric High Temp Door Type Dishwasher	1.00000	EA	10669.700000	10669.70

Comm Code	Manufacturer	Specification	Model #
48100000			

Commodity Line Comments: Quoted as Drop Ship with no lift gate.

Extended Description:

See Attachment "A" Pricing Page to input pricing.
Electric High Temp Door Type Dishwasher: HOBART ECOLINE# EDH

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
3	Electric Counter Kettle Table	1.00000	EA	28361.480000	28361.48

Comm Code	Manufacturer	Specification	Model #
48100000			

Commodity Line Comments:

Extended Description:

See Attachment "A" Pricing Page to input pricing.
Electric Counter Kettle Table: VULCAN-HART# VEKT64/126

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
4	Electric Tilting Skillet w/Manual Tilt	1.00000	EA	13336.250000	13336.25

Comm Code	Manufacturer	Specification	Model #
48100000			

Commodity Line Comments: Quoted as Drop Ship with no lift gate.

Extended Description:

See Attachment "A" Pricing Page to input pricing.
Electric Tilting Skillet w/Manual Tilt: SOUTHBEND STEAM # BELM-30

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
5	Electric Combination Oven (Double Stacked)	1.00000	EA	39914.790000	39914.79

Comm Code	Manufacturer	Specification	Model #
48100000			

Commodity Line Comments: Quoted as Drop Ship with no lift gate.

Extended Description:

See Attachment "A" Pricing Page to input pricing.
Electric Combination Oven (Double Stacked): RATIONAL # iCombi Pro 6

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
6	Electric Countertop Griddle & Refrigerated Base	1.00000	EA	2960.000000	2960.00

Comm Code	Manufacturer	Specification	Model #
48100000			

Commodity Line Comments: Quoted as Drop Ship with no lift gate.

Extended Description:

See Attachment "A" Pricing Page to input pricing.
Electric Countertop Griddle & Refrigerated Base: CPG# 36EG36CB

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
7	36" Electric Range and Std. Oven	1.00000	EA	4439.420000	4439.42

Comm Code	Manufacturer	Specification	Model #
48100000			

Commodity Line Comments: Quoted as Drop Ship with no lift gate.

Extended Description:

See Attachment "A" Pricing Page to input pricing.
36" Electric Range and Std. Oven: IMPERIAL# IR-6-E

**PATRIOT GUARDENS COMMERCIAL KITCHEN EQUIPMENT
CRFQ ADJ27*10 - ATTACHMENT A - PRICING PAGE**

Contract Items specified herein shall be provided F.O.B. destination. Freight, delivery, materials, and additional fees shall be incorporated into Vendor's bid pricing. This Pricing Page should be completed in its entirety as failure to do so may result in Vendor bid being disqualified.

Vendor Name: Douglas Equipment

ITEM	DESCRIPTION	ALTERNATE MANUF/MODEL	Qty	Unit Cost
3.1.1	Four Pan Open Well Electric Steam Table with Undershelf: AVANTCO# STE-4SA		1	\$1,013.00
3.1.2	Electric High Temp Door Type Dishwasher: HOBART ECOLINE# EDH		1	\$10,669.70
3.1.3	Electric Counter Kettle Table : VULCAN-HART# VEKT64/126		1	\$28,361.48
3.1.4	Electric Tilting Skillet w/Manual Tilt: SOUTHBEND STEAM # BELM-30		1	\$13,336.25
3.1.5	Electric Combination Oven (Double Stacked): RATIONAL # iCombi Pro 6		1	\$39,914.79
3.1.6	Electric Countertop Griddle & Refrigerated Base: CPG# 36EG36CB		1	\$2,960.00
3.1.7	36" Electric Range and Std. Oven: IMPERIAL# IR-6-E		1	\$4,439.42
Total Cost				\$100,694.64



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

State of West Virginia
Centralized Request for Quote

Proc Folder: 2036756

Doc Description: Patriot Guardens Commercial Kitchen Equipment

Reason for Modification:

Proc Type: Central Purchase Order

Date Issued	Solicitation Closes	Solicitation No	Version
2026-08-11	2026-08-27 13:30	CRFQ 0603 ADJ2700000010	1

BID RECEIVING LOCATION

BID CLERK

DEPARTMENT OF ADMINISTRATION

PURCHASING DIVISION

2019 WASHINGTON ST E

CHARLESTON WV 25305

US

VENDOR

Vendor Customer Code:

Vendor Name : *Douglas Equipment*

Address : *301 North Street*

Street :

City : *Bluefield*

State : *WV*

Country : *USA*

Zip : *24701*

Principal Contact : *Zachary Nieto*

Vendor Contact Phone: *(304) 327-2944*

Extension:

FOR INFORMATION CONTACT THE BUYER

David H Pauline

304-558-0067

david.h.pauline@wv.gov

Vendor
Signature X

Zachary J. Nieto

FEIN# *550585890*

DATE *8/27/26*

All offers subject to all terms and conditions contained in this solicitation

ADDITIONAL INFORMATION

The West Virginia Purchasing Division is soliciting bids on behalf of The West Virginia Adjutant General's Office to establish a contract for the one-time purchase of commercial kitchen equipment for its Patriot Guardians Program located at the WV Army National Guard Joint Force Headquarters, 1703 Coonskin Drive, Charleston, WV 25311. This solicitation is for equipment only. No construction or installation is to be provided by the awarded Vendor. Per the Terms and Conditions, Specifications and attached documents.

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
1	Four Pan Open Well Electric Steam Table with Undershelf	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Four Pan Open Well Electric Steam Table with Undershelf: AVANTCO# STE-4SA

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
2	Electric High Temp Door Type Dishwasher	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric High Temp Door Type Dishwasher: HOBART ECOLINE# EDH

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
3	Electric Counter Kettle Table	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric Counter Kettle Table: VULCAN-HART# VEKT64/126

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
4	Electric Tilting Skillet w/Manual Tilt	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric Tilting Skillet w/Manual Tilt: SOUTHBEND STEAM # BELM-30

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
5	Electric Combination Oven (Double Stacked)	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric Combination Oven (Double Stacked): RATIONAL # iCombi Pro 6

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
6	Electric Countertop Griddle & Refrigerated Base	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric Countertop Griddle & Refrigerated Base: CPG# 36EG36CB

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
7	36" Electric Range and Std. Oven	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

36" Electric Range and Std. Oven: IMPERIAL# IR-6-E

SCHEDULE OF EVENTS

<u>Line</u>	<u>Event</u>	<u>Event Date</u>
1	Vendor Technical Questions Due By 11:00 am EST.	2026-08-19

INSTRUCTIONS TO VENDORS SUBMITTING BIDS

1. REVIEW DOCUMENTS THOROUGHLY: The attached documents contain a solicitation for bids. Please read these instructions and all documents attached in their entirety. These instructions provide critical information about requirements that if overlooked could lead to disqualification of a Vendor's bid. All bids must be submitted in accordance with the provisions contained in these instructions and the Solicitation. Failure to do so may result in disqualification of Vendor's bid.

2. MANDATORY TERMS: The Solicitation may contain **mandatory** provisions identified by the use of the words "**must**," "**will**," and "**shall**." Failure to comply with a mandatory term in the Solicitation will result in bid disqualification.

3. PRE-BID MEETING: The item identified below shall apply to this Solicitation.

☒ A pre-bid meeting will not be held prior to bid opening

☐ A **MANDATORY PRE-BID** meeting will be held at the following place and time:

All Vendors submitting a bid must attend the **mandatory** pre-bid meeting. Failure to attend the **mandatory** pre-bid meeting shall result in disqualification of the Vendor's bid. No one individual is permitted to represent more than one vendor at the pre-bid meeting. Any individual that does attempt to represent two or more vendors will be required to select one vendor to which the individual's attendance will be attributed. The vendors not selected will be deemed to have not attended the pre-bid meeting unless another individual attended on their behalf.

An attendance sheet provided at the pre-bid meeting shall serve as the official document verifying attendance. Any person attending the pre-bid meeting on behalf of a Vendor must list on the attendance sheet his or her name and the name of the Vendor he or she is representing. It is the Vendor's responsibility to locate the attendance sheet and provide the required information. Failure to complete the attendance sheet as required may result in disqualification of Vendor's bid.

Vendors who arrive after the starting time but prior to the end of the pre-bid will be permitted to sign in but are charged with knowing all matters discussed at the pre-bid.

Any discussions or answers to questions at the pre-bid meeting are preliminary in nature and are non-binding. Official and binding answers to questions will be published in a written addendum to the Solicitation prior to bid opening.

4. VENDOR QUESTION DEADLINE: Vendors may submit questions relating to this Solicitation to the Purchasing Division. Questions must be submitted in writing. All questions **must be submitted on or before the date listed below and to the address listed below to be considered.** A written response will be published in a Solicitation addendum if a response is possible and appropriate. Non-written discussions, conversations, or questions and answers regarding this Solicitation are preliminary in nature and are non-binding.

Submitted emails should have the solicitation number in the subject line. Question

Submission Deadline: August 19, 2026, at 11:00 am EST.

Submit Questions to: David Pauline, Senior Buyer
2019 Washington Street, East Charleston, WV 25305
Fax: (304) 558-3970
Email: david.h.pauline@wv.gov

5. VERBAL COMMUNICATION: Any verbal communication between the Vendor and any State personnel is not binding, including verbal communication at the mandatory pre-bid conference. Only information issued in writing and added to the Solicitation by an official written addendum by the Purchasing Division is binding.

6. BID SUBMISSION: All bids must be submitted on or before the date and time of the bid opening listed in section 7 below. Vendors can submit bids electronically through wvOASIS, in paper form delivered to the Purchasing Division at the address listed below either in person or by courier, or in facsimile form by faxing to the Purchasing Division at the number listed below. Notwithstanding the foregoing, the Purchasing Division may prohibit the submission of bids electronically through wvOASIS at its sole discretion. Such a prohibition will be contained and communicated in the wvOASIS system resulting in the Vendor's inability to submit bids through wvOASIS. The Purchasing Division will not accept bids or modification of bids via email.

Bids submitted in paper, facsimile, or via wvOASIS must contain a signature. Failure to submit a bid in any form without a signature will result in rejection of your bid.

A bid submitted in paper or facsimile form should contain the information listed below on the face of the submission envelope or fax cover sheet. Otherwise, the bid may be rejected by the Purchasing Division.

VENDOR NAME:

BUYER:

SOLICITATION NO.:

BID OPENING DATE:

BID OPENING TIME:

FAX NUMBER:

Any bid received by the Purchasing Division staff is considered to be in the possession of the Purchasing Division and will not be returned for any reason.

Bid Delivery Address and Fax Number:

Department of Administration, Purchasing Division 2019 Washington Street East

Charleston, WV 25305-0130

Fax: 304-558-3970

7. BID OPENING: Bids submitted in response to this Solicitation will be opened at the location identified below on the date and time listed below. Delivery of a bid after the bid opening date and time will result in bid disqualification. For purposes of this Solicitation, a bid is considered delivered when confirmation of delivery is provided by wvOASIS (in the case of electronic submission) or when the bid is time stamped by the official Purchasing Division time clock (in the case of hand delivery or via delivery by mail).

Bid Opening Date and Time: August 27, 2026, at 1:30 pm EST.

Bid Opening Location:

Department of Administration, Purchasing Division

2019 Washington Street East

Charleston, WV 25305-0130

8. ADDENDUM ACKNOWLEDGEMENT: Changes or revisions to this Solicitation will be made by an official written addendum issued by the Purchasing Division. Vendor should acknowledge receipt of all addenda issued with this Solicitation by completing an Addendum Acknowledgement Form. Failure to acknowledge addenda may result in bid disqualification. The addendum acknowledgement should be submitted with the bid to expedite document processing.

9. BID FORMATTING: Vendor should type or electronically enter the information onto its bid to prevent errors in the evaluation. Failure to type or electronically enter the information may result in bid disqualification.

10. ALTERNATE MODEL OR BRAND: Unless the box below is checked, any model, brand, or specification listed in this Solicitation establishes the acceptable level of quality only and is not intended to reflect a preference for, or in any way favor, a particular brand or vendor. Vendors may bid alternates to a listed model or brand provided that the alternate is at least equal to the model or brand and complies with the required specifications. The equality of any alternate being bid shall be determined by the State at its sole discretion. Any Vendor bidding an alternate model or brand **shall** clearly identify the alternate items in its bid and should include manufacturer's specifications, industry literature, and/or any other relevant documentation demonstrating the equality of the alternate items. Failure to provide information for alternate items **may** be grounds for rejection of a Vendor's bid.

☐ This Solicitation is based upon a standardized commodity established under W. Va. Code § 5A-3-61. Vendors are expected to bid the standardized commodity identified. Failure to bid the standardized commodity will result in your firm's bid being rejected.

11. COMMUNICATION LIMITATIONS: In accordance with West Virginia Code of State Rules §148-1-6.6.2, communication with the State of West Virginia or any of its employees regarding this Solicitation during the solicitation, bid, evaluation or award periods, except through the Purchasing Division, is strictly prohibited without prior Purchasing Division approval. Purchasing Division approval for such communication is implied for all agency delegated and exempt purchases.

12. REGISTRATION: Prior to Contract award, the apparent successful Vendor **must** be properly registered with the West Virginia Purchasing Division and must have paid the \$125 fee, if applicable.

13. UNIT PRICE: Unit prices **shall** prevail in cases of a discrepancy in the Vendor's bid.

14. PREFERENCE: Vendor Preference may be requested in purchases of motor vehicles or construction and maintenance equipment and machinery used in highway and other infrastructure projects. Any request for preference must be submitted in writing with the bid, must specifically identify the preference requested with reference to the applicable subsection of West Virginia Code § 5A-3-37, and must include with the bid any information necessary to evaluate and confirm the applicability of the requested preference. A request form to help facilitate the request can be found at: www.state.wv.us/admin/purchase/vrc/Venpref.pdf.

15A. RECIPROCAL PREFERENCE: The State of West Virginia applies a reciprocal preference to all solicitations for commodities and printing in accordance with W. Va. Code § 5A-3-37(b). In effect, non-resident vendors receiving a preference in their home states, will see that same preference granted to West Virginia resident vendors bidding against them in West Virginia. Any request for reciprocal preference must include with the bid any information necessary to evaluate and confirm the applicability of the preference. A request form to help facilitate the request can be found at: www.state.wv.us/admin/purchase/vrc/Venpref.pdf.

15. SMALL, WOMEN-OWNED, OR MINORITY-OWNED BUSINESSES:

For any solicitations publicly advertised for bid, in accordance with West Virginia Code §5A-3-37 and W. Va. CSR § 148-22-9, any non-resident vendor certified as a small, women-owned, or minority-owned business under W. Va. CSR § 148-22-9 shall be provided the same preference made available to any resident vendor. Any non-resident small, women-owned, or minority-owned business must identify itself as such in writing, must submit that writing to the Purchasing Division with its bid, and must be properly certified under W. Va. CSR § 148-22-9 prior to contract award to receive the preferences made available to resident vendors.

16. WAIVER OF MINOR IRREGULARITIES: The Director reserves the right to waive minor irregularities in bids or specifications in accordance with West Virginia Code of State Rules § 148-1-4.7.

17. ELECTRONIC FILE ACCESS RESTRICTIONS: Vendor must ensure that its submission in wvOASIS can be accessed and viewed by the Purchasing Division staff immediately upon bid opening. The Purchasing Division will consider any file that cannot be immediately accessed and viewed at the time of the bid opening (such as, encrypted files, password protected files, or incompatible files) to be blank or incomplete as context requires and are therefore unacceptable. A vendor will not be permitted to unencrypt files, remove password protections, or resubmit documents after bid opening to make a file viewable if those documents are required with the bid. A Vendor may be required to provide document passwords or remove access restrictions to allow the Purchasing Division to print or electronically save documents provided that those documents are viewable by the Purchasing Division prior to obtaining the password or removing the access restriction.

18. NON-RESPONSIBLE: The Purchasing Division Director reserves the right to reject the bid of any vendor as Non-Responsible in accordance with W. Va. Code of State Rules § 148-1- 5.3, when the Director determines that the vendor submitting the bid does not have the capability to fully perform or lacks the integrity and reliability to assure good-faith performance.”

19. ACCEPTANCE/REJECTION: The State may accept or reject any bid in whole, or in part in accordance with W. Va. Code of State Rules § 148-1-4.6. and § 148-1-6.3.”

20. WITH THE BID REQUIREMENTS: In instances where these specifications require documentation or other information with the bid, and a vendor fails to provide it with the bid, the Director of the Purchasing Division reserves the right to request those items after bid opening and prior to contract award pursuant to the authority to waive minor irregularities in bids or specifications under W. Va. CSR § 148-1-4.7. This authority does not apply to instances where state law mandates receipt with the bid.

21. EMAIL NOTIFICATION OF AWARD: The Purchasing Division will attempt to provide bidders with e-mail notification of contract award when a solicitation that the bidder participated in has been awarded. For notification purposes, bidders must provide the Purchasing Division with a valid email address in the bid response. Bidders may also monitor *wvOASIS* or the Purchasing Division's website to determine when a contract has been awarded.

22. EXCEPTIONS AND CLARIFICATIONS: The Solicitation contains the specifications that **shall** form the basis of a contractual agreement. **Vendor shall clearly mark any exceptions, clarifications, or other proposed modifications in its bid.** Exceptions to, clarifications of, or modifications of a requirement or term and condition of the Solicitation may result in bid disqualification.

GENERAL TERMS AND CONDITIONS:

1. CONTRACTUAL AGREEMENT: Issuance of an Award Document signed by the Purchasing Division Director, or his designee, and approved as to form by the Attorney General's office constitutes acceptance by the State of this Contract made by and between the State of West Virginia and the Vendor. Vendor's signature on its bid, or on the Contract if the Contract is not the result of a bid solicitation, signifies Vendor's agreement to be bound by and accept the terms and conditions contained in this Contract.

2. DEFINITIONS: As used in this Solicitation/Contract, the following terms shall have the meanings attributed to them below. Additional definitions may be found in the specifications included with this Solicitation/Contract.

2.1. "Agency" or "Agencies" means the agency, board, commission, or other entity of the State of West Virginia that is identified on the first page of the Solicitation or any other public entity seeking to procure goods or services under this Contract.

2.2. "Bid" or "Proposal" means the vendors submitted response to this solicitation.

2.3. "Contract" means the binding agreement that is entered into between the State and the Vendor to provide the goods or services requested in the Solicitation.

2.4. "Director" means the Director of the West Virginia Department of Administration, Purchasing Division.

2.5. "Purchasing Division" means the West Virginia Department of Administration, Purchasing Division.

2.6. "Award Document" means the document signed by the Agency and the Purchasing Division, and approved as to form by the Attorney General, that identifies the Vendor as the contract holder.

2.7. "Solicitation" means the official notice of an opportunity to supply the State with goods or services that is published by the Purchasing Division.

2.8. "State" means the State of West Virginia and/or any of its agencies, commissions, boards, etc. as context requires.

2.9. "Vendor" or "Vendors" means any entity submitting a bid in response to the Solicitation, the entity that has been selected as the lowest responsible bidder, or the entity that has been awarded the Contract as context requires.

3. CONTRACT TERM; RENEWAL; EXTENSION: The term of this Contract shall be determined in accordance with the category that has been identified as applicable to this Contract below:

☐ **Term Contract**

Initial Contract Term: The Initial Contract Term will be for a period of _____. The Initial Contract Term becomes effective on the effective start date listed on the first page of this Contract, identified as the State of West Virginia contract cover page containing the signatures of the Purchasing Division, Attorney General, and Encumbrance clerk (or another page identified as _____), and the Initial Contract Term ends on the effective end date also shown on the first page of this Contract.

Renewal Term: This Contract may be renewed upon the mutual written consent of the Agency, and the Vendor, with approval of the Purchasing Division and the Attorney General's office (Attorney General approval is as to form only). Any request for renewal should be delivered to the Agency and then submitted to the Purchasing Division thirty (30) days prior to the expiration date of the initial contract term or appropriate renewal term. A Contract renewal shall be in accordance with the terms and conditions of the original contract. Unless otherwise specified below, renewal of this Contract is limited to _____ successive one (1) year periods or multiple renewal periods of less than one year, provided that the multiple renewal periods do not exceed the total number of months available in all renewal years combined. Automatic renewal of this Contract is prohibited. Renewals must be approved by the Vendor, Agency, Purchasing Division and Attorney General's office (Attorney General approval is as to form only)

☐ **Alternate Renewal Term** – This contract may be renewed for _____ successive _____ year periods or shorter periods provided that they do not exceed the total number of months contained in all available renewals. Automatic renewal of this Contract is prohibited. Renewals must be approved by the Vendor, Agency, Purchasing Division and Attorney General's office (Attorney General approval is as to form only)

Delivery Order Limitations: In the event that this contract permits delivery orders, a delivery order may only be issued during the time this Contract is in effect. Any delivery order issued within one year of the expiration of this Contract shall be effective for one year from the date the delivery order is issued. No delivery order may be extended beyond one year after this Contract has expired.

☐ **Fixed Period Contract:** This Contract becomes effective upon Vendor's receipt of the notice to proceed and must be completed within _____ days.

☐ **Fixed Period Contract with Renewals:** This Contract becomes effective upon Vendor's receipt of the notice to proceed and part of the Contract more fully described in the attached specifications must be completed within _____ days. Upon completion of the work covered by the preceding sentence, the vendor agrees that:

☐ the contract will continue for _____ years;

☐ the contract may be renewed for _____ successive _____ year periods or shorter periods provided that they do not exceed the total number of months contained in all available renewals. Automatic renewal of this Contract is prohibited. Renewals must be approved by the Vendor, Agency, Purchasing Division and Attorney General's Office (Attorney General approval is as to form only).

☒ **One-Time Purchase:** The term of this Contract shall run from the issuance of the Award Document until all of the goods contracted for have been delivered, but in no event will this Contract extend for more than one fiscal year.

☐ **Construction/Project Oversight:** This Contract becomes effective on the effective start date listed on the first page of this Contract, identified as the State of West Virginia contract cover page containing the signatures of the Purchasing Division, Attorney General, and Encumbrance clerk (or another page identified as _____), and continues until the project for which the vendor is providing oversight is complete.

☐ **Other:** Contract Term specified in _____

4. AUTHORITY TO PROCEED: Vendor is authorized to begin performance of this contract on the date of encumbrance listed on the front page of the Award Document unless either the box for "Fixed Period Contract" or "Fixed Period Contract with Renewals" has been checked in Section 3 above. If either "Fixed Period Contract" or "Fixed Period Contract with Renewals" has been checked, Vendor must not begin work until it receives a separate notice to proceed from the State. The notice to proceed will then be incorporated into the Contract via change order to memorialize the official date that work commenced.

5. QUANTITIES: The quantities required under this Contract shall be determined in accordance with the category that has been identified as applicable to this Contract below.

☐ **Open End Contract:** Quantities listed in this Solicitation/Award Document are approximations only, based on estimates supplied by the Agency. It is understood and agreed that the Contract shall cover the quantities actually ordered for delivery during the term of the Contract, whether more or less than the quantities shown.

☐ **Service:** The scope of the service to be provided will be more clearly defined in the specifications included herewith.

☐ **Combined Service and Goods:** The scope of the service and deliverable goods to be provided will be more clearly defined in the specifications included herewith.

☒ **One-Time Purchase:** This Contract is for the purchase of a set quantity of goods that are identified in the specifications included herewith. Once those items have been delivered, no additional goods may be procured under this Contract without an appropriate change order approved by the Vendor, Agency, Purchasing Division, and Attorney General's office.

☐ **Construction:** This Contract is for construction activity more fully defined in the specifications.

6. EMERGENCY PURCHASES: The Purchasing Division Director may authorize the Agency to purchase goods or services in the open market that Vendor would otherwise provide under this Contract if those goods or services are for immediate or expedited delivery in an emergency. Emergencies shall include, but are not limited to, delays in transportation or an unanticipated increase in the volume of work. An emergency purchase in the open market, approved by the Purchasing Division Director, shall not constitute of breach of this Contract and shall not entitle the Vendor to any form of compensation or damages. This provision does not excuse the State from fulfilling its obligations under a One-Time Purchase contract.

7. REQUIRED DOCUMENTS: All of the items checked in this section must be provided to the Purchasing Division by the Vendor as specified:

☐ **LICENSE(S) / CERTIFICATIONS / PERMITS:** In addition to anything required under the Section of the General Terms and Conditions entitled Licensing, the apparent successful Vendor shall furnish proof of the following licenses, certifications, and/or permits upon request and in a form acceptable to the State. The request may be prior to or after contract award at the State's sole discretion.

☐☐☐☐

The apparent successful Vendor shall also furnish proof of any additional licenses or certifications contained in the specifications regardless of whether or not that requirement is listed above.

8. INSURANCE: The apparent successful Vendor shall furnish proof of the insurance identified by a checkmark below prior to Contract award. The insurance coverages identified below must be maintained throughout the life of this contract. Thirty (30) days prior to the expiration of the insurance policies, Vendor shall provide the Agency with proof that the insurance mandated herein has been continued. Vendor must also provide Agency with immediate notice of any changes in its insurance policies, including but not limited to, policy cancelation, policy reduction, or change in insurers. The apparent successful Vendor shall also furnish proof of any additional insurance requirements contained in the specifications prior to Contract award regardless of whether that insurance requirement is listed in this section.

Vendor must maintain:

☒ **Commercial General Liability Insurance** in at least an amount of: \$1,000,000.00 per occurrence.

☒ **Automobile Liability Insurance** in at least an amount of: \$1,000,000.00 per occurrence.

☐ **Professional/Malpractice/Errors and Omission Insurance** in at least an amount of: _____ per occurrence. Notwithstanding the forgoing, Vendor's are not required to list the State as an additional insured for this type of policy.

☐ **Commercial Crime and Third Party Fidelity Insurance** in an amount of: _____ per occurrence.

☐ **Cyber Liability Insurance** in an amount of: _____ per occurrence.

☐ **Builders Risk Insurance** in an amount equal to 100% of the amount of the Contract.

☐ **Pollution Insurance** in an amount of: _____ per occurrence.

☐ **Aircraft Liability** in an amount of: _____ per occurrence.

☐

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9. WORKERS' COMPENSATION INSURANCE: Vendor shall comply with laws relating to workers compensation, shall maintain workers' compensation insurance when required, and shall furnish proof of workers' compensation insurance upon request.

10. VENUE: All legal actions for damages brought by Vendor against the State shall be brought in the West Virginia Claims Commission. Other causes of action must be brought in the West Virginia court authorized by statute to exercise jurisdiction over it.

11. LIQUIDATED DAMAGES: This clause shall in no way be considered exclusive and shall not limit the State or Agency's right to pursue any other available remedy. Vendor shall pay liquidated damages in the amount specified below or as described in the specifications:

☐ _____ for _____.

☐ Liquidated Damages Contained in the Specifications.

☒ Liquidated Damages Are Not Included in this Contract.

12. ACCEPTANCE: Vendor's signature on its bid, or on the certification and signature page, constitutes an offer to the State that cannot be unilaterally withdrawn, signifies that the product or service proposed by vendor meets the mandatory requirements contained in the Solicitation for that product or service, unless otherwise indicated, and signifies acceptance of the terms and conditions contained in the Solicitation unless otherwise indicated.

13. PRICING: The pricing set forth herein is firm for the life of the Contract, unless specified elsewhere within this Solicitation/Contract by the State. A Vendor's inclusion of price adjustment provisions in its bid, without an express authorization from the State in the Solicitation to do so, may result in bid disqualification. Notwithstanding the foregoing, Vendor must extend any publicly advertised sale price to the State and invoice at the lower of the contract price or the publicly advertised sale price.

14. PAYMENT IN ARREARS: Payments for goods/services will be made in arrears only upon receipt of a proper invoice, detailing the goods/services provided or receipt of the goods/services, whichever is later. Notwithstanding the foregoing, payments for software maintenance, licenses, or subscriptions may be paid annually in advance.

15. PAYMENT METHODS: Vendor must accept payment by electronic funds transfer and P-Card. (The State of West Virginia's Purchasing Card program, administered under contract by a banking institution, processes payment for goods and services through state designated credit cards.)

16. TAXES: The Vendor shall pay any applicable sales, use, personal property or any other taxes arising out of this Contract and the transactions contemplated thereby. The State of West Virginia is exempt from federal and state taxes and will not pay or reimburse such taxes.

17. ADDITIONAL FEES: Vendor is not permitted to charge additional fees or assess additional charges that were not either expressly provided for in the solicitation published by the State of West Virginia, included in the Contract, or included in the unit price or lump sum bid amount that Vendor is required by the solicitation to provide. Including such fees or charges as notes to the solicitation may result in rejection of vendor's bid. Requesting such fees or charges be paid after the contract has been awarded may result in cancellation of the contract.

18. FUNDING: This Contract shall continue for the term stated herein, contingent upon funds being appropriated by the Legislature or otherwise being made available. In the event funds are not appropriated or otherwise made available, this Contract becomes void and of no effect beginning on July 1 of the fiscal year for which funding has not been appropriated or otherwise made available. If that occurs, the State may notify the Vendor that an alternative source of funding has been obtained and thereby avoid the automatic termination. Non-appropriation or non-funding shall not be considered an event of default.

19. CANCELLATION: The Purchasing Division Director reserves the right to cancel this Contract immediately upon written notice to the vendor if the materials or workmanship supplied do not conform to the specifications contained in the Contract. The Purchasing Division Director may also cancel any purchase or Contract upon 30 days written notice to the Vendor in accordance with West Virginia Code of State Rules § 148-1-5.2.b.

20. TIME: Time is of the essence regarding all matters of time and performance in this Contract.

21. APPLICABLE LAW: This Contract is governed by and interpreted under West Virginia law without giving effect to its choice of law principles. Any information provided in specification manuals, or any other source, verbal or written, which contradicts or violates the West Virginia Constitution, West Virginia Code, or West Virginia Code of State Rules is void and of no effect.

22. COMPLIANCE WITH LAWS: Vendor shall comply with all applicable federal, state, and local laws, regulations and ordinances. By submitting a bid, Vendor acknowledges that it has reviewed, understands, and will comply with all applicable laws, regulations, and ordinances.

SUBCONTRACTOR COMPLIANCE: Vendor shall notify all subcontractors providing commodities or services related to this Contract that as subcontractors, they too are required to comply with all applicable laws, regulations, and ordinances. Notification under this provision must occur prior to the performance of any work under the contract by the subcontractor.

23. ARBITRATION: Any references made to arbitration contained in this Contract, Vendor's bid, or in any American Institute of Architects documents pertaining to this Contract are hereby deleted, void, and of no effect.

24. MODIFICATIONS: This writing is the parties' final expression of intent. Notwithstanding anything contained in this Contract to the contrary no modification of this Contract shall be binding without mutual written consent of the Agency, and the Vendor, with approval of the Purchasing Division and the Attorney General's office (Attorney General approval is as to form only). Any change to existing contracts that adds work or changes contract cost, and were not included in the original contract, must be approved by the Purchasing Division and the Attorney General's Office (as to form) prior to the implementation of the change or commencement of work affected by the change.

25. WAIVER: The failure of either party to insist upon a strict performance of any of the terms or provision of this Contract, or to exercise any option, right, or remedy herein contained, shall not be construed as a waiver or a relinquishment for the future of such term, provision, option, right, or remedy, but the same shall continue in full force and effect. Any waiver must be expressly stated in writing and signed by the waiving party.

26. SUBSEQUENT FORMS: The terms and conditions contained in this Contract shall supersede any and all subsequent terms and conditions which may appear on any form documents submitted by Vendor to the Agency or Purchasing Division such as price lists, order forms, invoices, sales agreements, or maintenance agreements, and includes internet websites or other electronic documents. Acceptance or use of Vendor's forms does not constitute acceptance of the terms and conditions contained thereon.

27. ASSIGNMENT: Neither this Contract nor any monies due, or to become due hereunder, may be assigned by the Vendor without the express written consent of the Agency, the Purchasing Division, the Attorney General's office (as to form only), and any other government agency or office that may be required to approve such assignments.

28. WARRANTY: The Vendor expressly warrants that the goods and/or services covered by this Contract will: (a) conform to the specifications, drawings, samples, or other description furnished or specified by the Agency; (b) be merchantable and fit for the purpose intended; and (c) be free from defect in material and workmanship.

29. STATE EMPLOYEES: State employees are not permitted to utilize this Contract for personal use and the Vendor is prohibited from permitting or facilitating the same.

30. PRIVACY, SECURITY, AND CONFIDENTIALITY: The Vendor agrees that it 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. Vendor further agrees to comply with the Confidentiality Policies and Information Security Accountability Requirements, set forth in www.state.wv.us/admin/purchase/privacy.

31. YOUR SUBMISSION IS A PUBLIC DOCUMENT: Vendor's entire response to the Solicitation and the resulting Contract are public documents. As public documents, they will be disclosed to the public following the bid/proposal opening or award of the contract, as required by the competitive bidding laws of West Virginia Code §§ 5A-3-1 et seq., 5-22-1 et seq., and 5G-1-1 et seq. and the Freedom of Information Act West Virginia Code §§ 29B-1-1 et seq.

DO NOT SUBMIT MATERIAL YOU CONSIDER TO BE CONFIDENTIAL, A TRADE SECRET, OR OTHERWISE NOT SUBJECT TO PUBLIC DISCLOSURE.

Submission of any bid, proposal, or other document to the Purchasing Division constitutes your explicit consent to the subsequent public disclosure of the bid, proposal, or document. The Purchasing Division will disclose any document labeled "confidential," "proprietary," "trade secret," "private," or labeled with any other claim against public disclosure of the documents, to include any "trade secrets" as defined by West Virginia Code § 47-22-1 et seq. All submissions are subject to public disclosure without notice.

32. LICENSING: In accordance with West Virginia Code of State Rules § 148-1-6.1.e, Vendor 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 agency or political subdivision. Obligations related to political subdivisions may include, but are not limited to, business licensing, business and occupation taxes, inspection compliance, permitting, etc. Upon request, the Vendor must provide all necessary releases to obtain information to enable the Purchasing Division Director or the Agency to verify that the Vendor is licensed and in good standing with the above entities.

SUBCONTRACTOR COMPLIANCE: Vendor shall notify all subcontractors providing commodities or services related to this Contract that as subcontractors, they too are required to be licensed, in good standing, and up-to-date on all state and local obligations as described in this section. Obligations related to political subdivisions may include, but are not limited to, business licensing, business and occupation taxes, inspection compliance, permitting, etc. Notification under this provision must occur prior to the performance of any work under the contract by the subcontractor.

33. ANTITRUST: In submitting a bid to, signing a contract with, or accepting a Award Document from any agency of the State of West Virginia, the Vendor agrees to convey, sell, assign, or transfer to the State of West Virginia all rights, title, and interest in and to all causes of action it may now or hereafter acquire under the antitrust laws of the United States and the State of West Virginia for price fixing and/or unreasonable restraints of trade relating to the particular commodities or services purchased or acquired by the State of West Virginia. Such assignment shall be made and become effective at the time the purchasing agency tenders the initial payment to Vendor.

34. VENDOR NON-CONFLICT: Neither Vendor nor its representatives are permitted to have any interest, nor shall they acquire any interest, direct or indirect, which would compromise the performance of its services hereunder. Any such interests shall be promptly presented in detail to the Agency.

35. VENDOR RELATIONSHIP: The relationship of the Vendor to the State shall be that of an independent contractor and no principal-agent relationship or employer-employee relationship is contemplated or created by this Contract. The Vendor as an independent contractor is solely liable for the acts and omissions of its employees and agents. Vendor shall be responsible for selecting, supervising, and compensating any and all individuals employed pursuant to the terms of this Solicitation and resulting contract. Neither the Vendor, nor any employees or subcontractors of the Vendor, shall be deemed to be employees of the State for any purpose whatsoever. Vendor shall be exclusively responsible for payment of employees and contractors for all wages and salaries, taxes, withholding payments, penalties, fees, fringe benefits, professional liability insurance premiums, contributions to insurance and pension, or other deferred compensation plans, including but not limited to, Workers' Compensation and Social Security obligations, licensing fees, etc. and the filing of all necessary documents, forms, and returns pertinent to all of the foregoing.

Vendor shall hold harmless the State, and shall provide the State and Agency with a defense against any and all claims including, but not limited to, the foregoing payments, withholdings, contributions, taxes, Social Security taxes, and employer income tax returns.

36. INDEMNIFICATION: The Vendor agrees to indemnify, defend, and hold harmless the State and the Agency, their officers, and employees from and against: (1) Any claims or losses for services rendered by any subcontractor, person, or firm performing or supplying services, materials, or supplies in connection with the performance of the Contract; (2) Any claims or losses resulting to any person or entity injured or damaged by the Vendor, its officers, employees, or subcontractors by the publication, translation, reproduction, delivery, performance, use, or disposition of any data used under the Contract in a manner not authorized by the Contract, or by Federal or State statutes or regulations; and (3) Any failure of the Vendor, its officers, employees, or subcontractors to observe State and Federal laws including, but not limited to, labor and wage and hour laws.

37. NO DEBT CERTIFICATION: In accordance with West Virginia Code §§ 5A-3-10a and 5-22-1(i), the State is prohibited from awarding a contract to any bidder that owes a debt to the State or a political subdivision of the State. By submitting a bid, or entering into a contract with the State, Vendor is affirming that (1) for construction contracts, the Vendor is not in default on any monetary obligation owed to the state or a political subdivision of the state, and (2) for all other contracts, neither the Vendor nor any related party owe a debt as defined above, and neither the Vendor nor any related party are in employer default as defined in the statute cited above unless the debt or employer default is permitted under the statute.

38. CONFLICT OF INTEREST: Vendor, its officers or members or employees, shall not presently have or acquire an interest, direct or indirect, which would conflict with or compromise the performance of its obligations hereunder. Vendor shall periodically inquire of its officers, members and employees to ensure that a conflict of interest does not arise. Any conflict of interest discovered shall be promptly presented in detail to the Agency.

39. REPORTS: Vendor shall provide the Agency and/or the Purchasing Division with the following reports identified by a checked box below:

☒ Such reports as the Agency and/or the Purchasing Division may request. Requested reports may include, but are not limited to, quantities purchased, agencies utilizing the contract, total contract expenditures by agency, etc.

☐ Quarterly reports detailing the total quantity of purchases in units and dollars, along with a listing of purchases by agency. Quarterly reports should be delivered to the Purchasing Division via email at purchasing.division@wv.gov.

40. BACKGROUND CHECK: In accordance with W. Va. Code § 15-2D-3, the State reserves the right to prohibit a service provider's employees from accessing sensitive or critical information or to be present at the Capitol complex based upon results addressed from a criminal background check. Service providers should contact the West Virginia Division of Protective Services by phone at (304) 558-9911 for more information.

41. PREFERENCE FOR USE OF DOMESTIC STEEL PRODUCTS: Except when authorized by the Director of the Purchasing Division pursuant to W. Va. Code § 5A-3-56, no contractor may use or supply steel products for a State Contract Project other than those steel products made in the United States. A contractor who uses steel products in violation of this section may be subject to civil penalties pursuant to W. Va. Code § 5A-3-56. As used in this section:

- a. "State Contract Project" means any erection or construction of, or any addition to, alteration of or other improvement to any building or structure, including, but not limited to, roads or highways, or the installation of any heating or cooling or ventilating plants or other equipment, or the supply of and materials for such projects, pursuant to a contract with the State of West Virginia for which bids were solicited on or after June 6, 2001.
- b. "Steel Products" means products rolled, formed, shaped, drawn, extruded, forged, cast, fabricated or otherwise similarly processed, or processed by a combination of two or more or such operations, from steel made by the open heath, basic oxygen, electric furnace, Bessemer or other steel making process.
- c. The Purchasing Division Director may, in writing, authorize the use of foreign steel products if:
 1. The cost for each contract item used does not exceed one tenth of one percent (.1%) of the total contract cost or two thousand five hundred dollars (\$2,500.00), whichever is greater. For the purposes of this section, the cost is the value of the steel product as delivered to the project; or
 2. The Director of the Purchasing Division determines that specified steel materials are not produced in the United States in sufficient quantity or otherwise are not reasonably available to meet contract requirements.

42. PREFERENCE FOR USE OF DOMESTIC ALUMINUM, GLASS, AND STEEL: In Accordance with W. Va. Code § 5-19-1 et seq., and W. Va. CSR § 148-10-1 et seq., for every contract or subcontract, subject to the limitations contained herein, for the construction, reconstruction, alteration, repair, improvement or maintenance of public works or for the purchase of any item of machinery or equipment to be used at sites of public works, only domestic aluminum, glass or steel products shall be supplied unless the spending officer determines, in writing, after the receipt of offers or bids, (1) that the cost of domestic aluminum, glass or steel products is unreasonable or inconsistent with the public interest of the State of West Virginia, (2) that domestic aluminum, glass or steel products are not produced in sufficient quantities to meet the contract requirements, or (3) the available domestic aluminum, glass, or steel do not meet the contract specifications. This provision only applies to public works contracts awarded in an amount more than fifty thousand dollars (\$50,000) or public works contracts that require more than ten thousand pounds of steel products.

The cost of domestic aluminum, glass, or steel products may be unreasonable if the cost is more than twenty percent (20%) of the bid or offered price for foreign made aluminum, glass, or steel 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, the cost of domestic aluminum, glass, or steel products may be unreasonable if the cost is more than thirty percent (30%) of the bid or offered price for foreign made aluminum, glass, or steel products. This preference shall be applied to an item of machinery or equipment, as indicated above, when the item is a single unit of equipment or machinery manufactured primarily of aluminum, glass or steel, is part of a public works contract and has the sole purpose or of being a permanent part of a single public works project. This provision does not apply to equipment or machinery purchased by a spending unit for use by that spending unit and not as part of a single public works project.

All bids and offers including domestic aluminum, glass or steel products that exceed bid or offer prices including foreign aluminum, glass or steel products after application of the preferences provided in this provision may be reduced to a price equal to or lower than the lowest bid or offer price for foreign aluminum, glass or steel products plus the applicable preference. If the reduced bid or offer prices are made in writing and supersede the prior bid or offer prices, all bids or offers, including the reduced bid or offer prices, will be reevaluated in accordance with this rule.

43. INTERESTED PARTY SUPPLEMENTAL DISCLOSURE: W. Va. Code § 6D-1-2 requires that for contracts with an actual or estimated value of at least \$1 million, the Vendor must submit to the Agency a disclosure of interested parties prior to beginning work under this Contract. Additionally, the Vendor must submit a supplemental disclosure of interested parties reflecting any new or differing interested parties to the contract, which were not included in the original pre-work interested party disclosure, within 30 days following the completion or termination of the contract. A copy of that form is included with this solicitation or can be obtained from the WV Ethics Commission. This requirement does not apply to publicly traded companies listed on a national or international stock exchange. A more detailed definition of interested parties can be obtained from the form referenced above.

44. PROHIBITION AGAINST USED OR REFURBISHED: Unless expressly permitted in the solicitation published by the State, Vendor must provide new, unused commodities, and is prohibited from supplying used or refurbished commodities, in fulfilling its responsibilities under this Contract.

45. VOID CONTRACT CLAUSES: This Contract is subject to the provisions of West Virginia Code § 5A-3-62, which automatically voids certain contract clauses that violate State law.

46. ISRAEL BOYCOTT: Bidder understands and agrees that, pursuant to W. Va. Code § 5A-3-63, it is prohibited from engaging in a boycott of Israel during the term of this contract.

DESIGNATED CONTACT: Vendor appoints the individual identified in this Section as the Contract Administrator and the initial point of contact for matters relating to this Contract.

(Printed Name and Title) Zachary Nieto, Project Manager
(Address) 301 North Street, Bluefield WV 24701
(Phone Number) / (Fax Number) (304) 327-2944, (304) 325-3848
(email address) Zach@dougleasequipment.us

CERTIFICATION AND SIGNATURE: By signing below, or submitting documentation through wvOASIS, I certify that: I have reviewed this Solicitation/Contract in its entirety; that I understand the requirements, terms and conditions, and other information contained herein; that this bid, offer or proposal constitutes an offer to the State that cannot be unilaterally withdrawn; that the product or service proposed meets the mandatory requirements contained in the Solicitation/Contract for that product or service, unless otherwise stated herein; that the Vendor accepts the terms and conditions contained in the Solicitation, unless otherwise stated herein; that I am submitting this bid, offer or proposal for review and consideration; that this bid or offer was made without prior understanding, agreement, or connection with any entity submitting a bid or offer for the same material, supplies, equipment or services; that this bid or offer is in all respects fair and without collusion or fraud; that this Contract is accepted or entered into without any prior understanding, agreement, or connection to any other entity that could be considered a violation of law; that I am authorized by the Vendor to execute and submit this bid, offer, or proposal, or any documents related thereto on Vendor's behalf; that I am authorized to bind the vendor in a contractual relationship; and that to the best of my knowledge, the vendor has properly registered with any State agency that may require registration.

By signing below, I further certify that I understand this Contract is subject to the provisions of West Virginia Code § 5A-3-62, which automatically voids certain contract clauses that violate State law; and that pursuant to W. Va. Code 5A-3-63, the entity entering into this contract is prohibited from engaging in a boycott against Israel.

Douglas Equipment
(Company)
Zachary J. Nieto
(Signature of Authorized Representative)
Zachary Nieto, Project Manager
(Printed Name and Title of Authorized Representative) (Date)
(304) 327-2944, (304) 325-3848
(Phone Number) (Fax Number)
Zach@dougleasequipment.us
(Email Address)

REQUEST FOR QUOTATION – CRFQ ADJ27*10
Patriot Guardens Commercial Kitchen Equipment

SPECIFICATIONS

- 1. PURPOSE AND SCOPE:** The West Virginia Purchasing Division is soliciting bids on behalf of The West Virginia Adjutant General's Office to establish a contract for the one-time purchase of commercial kitchen equipment for its Patriot Guardens Program located at the WV Army National Guard Joint Force Headquarters, 1703 Coonskin Drive, Charleston, WV 25311. This solicitation is for equipment only. No construction or installation is to be provided by the awarded Vendor.
- 2. DEFINITIONS:** The terms listed below shall have the meanings assigned to them below. Additional definitions can be found in Section 2 of the General Terms and Conditions.
 - 2.1 "Contract Item"** means the list of commercial kitchen equipment as more fully described by these specifications.
 - 2.2 "Pricing Page"** means the pages, contained in wvOASIS or attached as Exhibit A, upon which Vendor should list its proposed price for the Contract Items.
 - 2.3 "Solicitation"** means the official notice of an opportunity to supply the State with goods or services that is published by the Purchasing Division.
- 3. GENERAL REQUIREMENTS:**
 - 3.1 Mandatory Contract Item Requirements:** Contract Items must meet or exceed the mandatory requirements listed below. The physical dimensions of the equipment are noted due to kitchen space limitations where the equipment will be used. Any piece of equipment quoted as an "or Equal" must have physical dimensions within 2" +/- of the dimensions noted for the Contract Items specified below. Any piece of quoted equipment falling outside of the noted physical dimension range must be identified within the Vendor's bid. Vendors should provide a manufacturer's specification sheet containing the physical dimensions for equipment bid with their bid submission. Failure to provide this information upon request within the timeframe specified may result in bid disqualification.
 - 3.1.1 Four Pan Open Well Electric Steam Table with Undershelf:**
Avantco Model STE-4SA (or Equal);
 - 3.1.1.1** Electric Steam Table must be constructed of medium-duty stainless steel. Table legs may be constructed of galvanized steel.

REQUEST FOR QUOTATION – CRFQ ADJ27*10
Patriot Guardens Commercial Kitchen Equipment

sides, front, legs, flange, and feet. Drain tray fits into the full length drain trough. Kettles are to be field installed.

3.1.3.2 Counter Kettle Table must be a 64" table with one (1) 12-gallon kettle on the left and one (1) 6-gallon kettle on the right. Table shall be designed for 100 degree tilting for ease of emptying kettle contents, and 2/3 steam jacketed kettles for faster heat-up and cooking times.

3.1.3.3 Counter Kettle Table equipment shall provide 19.5 kw (minimum) of heating power. Each piece of equipment requires its own 208V/60Hz/3-phase power connection. Equipment is hardwired by a certified electrician. It does not plug into a standard wall outlet.

3.1.3.4 Counter Kettle Table must be 64" (Right to Left) x 24" (Front to Back) x 20-7/8" HT. 6-gallon Kettle shall be 21-3/4" (L to R) x 15-1/2" (F to B) x 30-1/2" HT. 12-gallon Kettle shall be 25-1/2" (L to R) x 19-1/2" (F to B) x 33" HT. The Table dimensions noted can not exceed 64" (R to L) due to space restrictions. The dimensions of the 6 and 12-gallon kettles can vary if their capacity is 6 and 12-gallons and the kettles will physically fit and function on the 64" Kettle Table.

3.1.4 Electric Tilting Skillet with Manual Tilt: Southbend Steam Model BELM-30 (or Equal);

3.1.4.1 Tilting Skillet shall have a 30-gallon capacity and feature a spring assisted stainless steel cover with full width handle, no drip condensate guide, etched gallon markings, and a vent port with swing cover.

3.1.4.2 Tilting Skillet pan must be sloped front and hinged for pour control and come complete with a removable pour strainer. Pan shall be formed of 10-gauge 304 stainless steel with coved corners for easy cleaning.

3.1.4.3 Tilting Skillet shall incorporate electric heating elements embedded in aluminum and bolted to the underside of the pan for even heat distribution across the entire surface.

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Patriot Guardens Commercial Kitchen Equipment

3.1.4.4 Tilting Skillet pan shall be mounted on a heavy-duty welded frame with stainless steel exterior supported by welded stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

3.1.4.5 Tilting Skillet shall have a permanently lubricated, self-contained gear box tilt mechanism to allow pan to tilt forward for complete emptying of contents.

3.1.4.6 Tilting Skillet controls enclosure shall have a thermostat with OFF position and a range of 160 degrees F to 445 degrees F, a thermostat indicator light, pan tilt switch that shuts off elements if tilted more than 5 degrees and a high temperature cut-off set at maximum 536 degrees F.

3.1.4.7 Tilting Skillet shall have electric heating elements equipped for operation at 208VAC/ 50/60Hz/ 3-phase w/ 12kW heating capacity.

3.1.4.8 Tilting Skillet must be 36" W x 46-3/4" D x 40" H (71-1/2" total height with cover fully open. (+/- 2" in any dimension noted).

3.1.5 Electric Combination Oven, Full-Size with Stand: Rational Model iCombi Pro 6 (Or Equal);

3.1.5.1 Combination Oven shall be Double Deck, each with six (6) full-size sheet pan capacity with steaming and convection combination mode capability.

3.1.5.2 Combination Oven shall incorporate intelligent functions including, but not limited to, dynamic air circulation in cooking cabinet via reversible, high-performance multi-speed fan with intelligent and manual programming capabilities, a cleaning system that suggests cleaning programs and required amount of care based on degree of soiling within the cooking system with display of cleaning and descaling status, and climate management that measures, adjusts, and controls the cooking cabinet humidity to an exact percentage.

3.1.5.3 Combination Oven shall incorporate cooking functions including, but not limited to, an integrated, maintenance-free grease separation system without an additional grease filter, a

REQUEST FOR QUOTATION – CRFQ ADJ27*10
Patriot Guardens Commercial Kitchen Equipment

cool-down function to quickly cool down the cooking cabinet, digital temperature, cooking cabinet humidity, time displays, and LED lighting in the cooking cabinet.

3.1.5.4 Combination Oven shall come with Stackable Combi-Duo Kit (or equal) and stand with anchorable stainless-steel feet.

3.1.5.5 Combination Oven shall be 208V/3 phase.

3.1.5.6 Combination Oven shall be 42-1/4" W x 31-5/8" D x 41" H (per oven) (+/- 2" in any dimension noted) Dimensions do not include the stackable kit or the stand/legs.

3.1.6 Electric Countertop Griddle w/ Refrigerated Base: Cooking Performance Group Model 36EG36CB (or Equal);

3.1.6.1 Countertop Griddle to have a 1" thick, 36" W x 20-3/4" polished steel cooking surface with a thermostatic control for every 12" of griddle surface. Thermostat range shall be 150-450 degrees F.

3.1.6.2 Countertop Griddle to include fully welded 4" (minimum) back and side splashes, a full width grease trough, and a 4.5 quart grease drawer.

3.1.6.3 Countertop Griddle requires a 208/240V / 1-phase electrical connection.

3.1.6.4 Countertop Griddle shall be 36" W x 29-1/8" D x 15-3/8" H (+/- 2" in any dimension noted).

3.1.6.5 Countertop Griddle Refrigerated Base shall be constructed of 20-gauge stainless steel with a 1-3/4" stainless steel top that can hold up to 880 lbs., equipped with a marine edge and incorporate two (2) refrigerated drawers. Each drawer can hold a full-size food pan and (3) 1/6 six food pans (not included in this solicitation).

3.1.6.6 Countertop Griddle Refrigerated Base shall utilize a 1/3 hp refrigeration system circulating its R-290 refrigerant with electronic temperature controls.

3.1.6.7 Countertop Griddle Refrigerated Base shall come with four (4) 4" casters for ease of movement away from wall for cleaning & maintenance.

REQUEST FOR QUOTATION – CRFQ ADJ27*10
Patriot Guardens Commercial Kitchen Equipment

3.1.6.8 Countertop Griddle Refrigerated Base requires a 115V NEMA 5-15P Hardwire connection.

3.1.6.9 Countertop Griddle Refrigerated Base shall be 36" W x 32-1/8" D x 24-1/2" H (+/- 2" in any dimension noted).

3.1.7 36" Electric Range and Standard Oven: Imperial Model IR-6-E (or Equal);

3.1.7.1 Electric Range/Oven exterior to be constructed of stainless-steel front, sides, backguard, shelf, 5" landing ledge, and kickplate with welded and polished seams. 6" casters are to be provided in lieu of standard heavy-duty legs with adjustable feet.

3.1.7.2 Electric Range/Oven must have six (6) 9" round 2KW plates on a solid top with infinite heat controls for maximum cooking flexibility.

3.1.7.3 Electric Range/Oven must have a high performance 5.3 KW (minimum) oven element with baffles above the element to evenly distribute heat flow and a splatter screen to protect element from spills.

3.1.7.4 Electric Range/Oven must have a heavy-duty oven thermostat with a temperature range of 150 to 500 degrees F.

3.1.7.5 Electric Range/Oven must have oven constructed of porcelainized sides, rear, deck, and door lining with a stamped inner door liner for extra strength and heat retention. One chrome oven rack must be included.

3.1.7.6 Electric Range/Oven requires 208V/3phase electrical service,

3.1.7.7 Electric Range/Oven must be 36" W x 31-1/4" D x 36" H (to cooktop) (+/- 2" in any dimension noted except to height of cooktop).

REQUEST FOR QUOTATION – CRFQ ADJ27*10
Patriot Guardens Commercial Kitchen Equipment

4. CONTRACT AWARD:

4.1 Contract Award: The Contract is intended to provide Agency with a purchase price for the Contract Items. The Contract shall be awarded to the Vendor that provides the Contract Items meeting the required specifications for the lowest overall total cost as shown on the Pricing Pages.

4.2 Pricing Page: Vendor should complete the Pricing Page by entering their name on the Pricing Page, entering their all-inclusive unit price for each of the specified line items, and entering the total cost at the bottom. Vendor should complete the Pricing Page in full as failure to complete the Pricing Page in its entirety may result in Vendor's bid being disqualified.

Vendors should electronically enter the information into the Pricing Page through wvOASIS, if available, or as an electronic document. In most cases, the Vendor can request an electronic copy of the Pricing Pages for bid purposes by sending an email request to the Purchasing Division Buyer, David Pauline, at: David.h.pauline@wv.gov

5. PAYMENT:

5.1 Payment: Vendor shall accept payment in accordance with the payment procedures of the State of West Virginia.

6. DELIVERY AND RETURN:

6.1 Shipment and Delivery: Vendor shall ship the Contract Items immediately after being awarded this Contract and receiving a purchase order or notice to proceed. Vendor shall deliver the Contract Items within thirty (30) working days after receiving a purchase order or notice to proceed. Contract Items must be delivered to Agency at 1703 Coonskin Drive, Charleston, WV 25311. If different, the exact/specific building number location will be noted in the final contract documents

6.2 Late Delivery: The Agency placing the order under this Contract must be notified in writing if the shipment of the Contract Items will be delayed for any reason. Any delay in delivery that could cause harm to an Agency will be grounds for cancellation of the Contract, and/or obtaining the Contract Items from a third party.

REQUEST FOR QUOTATION – CRFQ ADJ27*10
Patriot Guardens Commercial Kitchen Equipment

Any Agency seeking to obtain the Contract Items from a third party under this provision must first obtain approval of the Purchasing Division.

- 6.3 Delivery Payment/Risk of Loss:** Vendor shall deliver the Contract Items F.O.B. destination to the Agency's location.
- 6.4 Return of Unacceptable Items:** If the Agency deems the Contract Items to be unacceptable, the Contract Items shall be returned to Vendor at Vendor's expense and with no restocking charge. Vendor shall either make arrangements for the return within five (5) days of being notified that items are unacceptable or permit the Agency to arrange for the return and reimburse Agency for delivery expenses. If the original packaging cannot be utilized for the return, Vendor will supply the Agency with appropriate return packaging upon request. All returns of unacceptable items shall be F.O.B. the Agency's location. The returned product shall either be replaced, or the Agency shall receive full credit or refund for the purchase price, at the Agency's discretion.
- 6.5 Return Due to Agency Error:** Items ordered in error by the Agency will be returned for credit within 30 days of receipt, F.O.B. Vendor's location. Vendor shall not charge a restocking fee if returned products are in a resalable condition. Items shall be deemed to be in a resalable condition if they are unused and in the original packaging. Any restocking fee for items not in a resalable condition shall be the lower of the Vendor's customary restocking fee or 5% of the total invoiced value of the returned items.

7. VENDOR DEFAULT:

7.1 The following shall be considered a vendor default under this Contract.

- 7.1.1** Failure to provide Contract Items in accordance with the requirements contained herein.
- 7.1.2** Failure to comply with other specifications and requirements contained herein.
- 7.1.3** Failure to comply with any laws, rules, and ordinances applicable to the Contract Services provided under this Contract.
- 7.1.4** Failure to remedy deficient performance upon request.

7.2 The following remedies shall be available to Agency upon default.

- 7.2.2** Immediate cancellation of the Contract.

REQUEST FOR QUOTATION – CRFQ ADJ27*10
Patriot Guardens Commercial Kitchen Equipment

- 7.2.3** Immediate cancellation of one or more release orders issued under this Contract.
- 7.2.4** Any other remedies available in law or equity.

**PATRIOT GUARDENS COMMERCIAL KITCHEN EQUIPMENT
CRFQ ADJ27*10 - ATTACHMENT A - PRICING PAGE**

Contract Items specified herein shall be provided F.O.B. destination. Freight, delivery, materials, and additional fees shall be incorporated into Vendor's bid pricing. This Pricing Page should be completed in its entirety as failure to do so may result in Vendor bid being disqualified.

Vendor Name: Douglas Equipment

ITEM	DESCRIPTION	ALTERNATE MANUF/MODEL	Qty	Unit Cost
3.1.1	Four Pan Open Well Electric Steam Table with Undershelf: AVANTCO# STE-4SA		1	\$ 1013.60
3.1.2	Electric High Temp Door Type Dishwasher: HOBART ECOLINE# EDH		1	\$ 10,669.70
3.1.3	Electric Counter Kettle Table : VULCAN-HART# VEKT64/126		1	\$ 28,361.48
3.1.4	Electric Tilting Skillet w/Manual Tilt: SOUTHBEND STEAM # BELM-30		1	\$ 13,336.25
3.1.5	Electric Combination Oven (Double Stacked): RATIONAL # iCombi Pro 6		1	\$ 39,914.79
3.1.6	Electric Countertop Griddle & Refrigerated Base: CPG# 36EG36CB		1	\$ 2960.00
3.1.7	36" Electric Range and Std. Oven: IMPERIAL# IR-6-E		1	\$ 4439.12
Total Cost				\$ 100,694.64

- * All items quoted as Drop Ship with No Lift Gate
- Avantco items Not purchased by dedicated rep will void warranty
We aren't a dedicated rep. only Webstaurantis
 - See Additional pages



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

State of West Virginia
Centralized Request for Quote

Proc Folder: 2036756

Doc Description: Patriot Gardens Commercial Kitchen Equipment

Reason for Modification:

Proc Type: Central Purchase Order

Date Issued	Solicitation Closes	Solicitation No	Version
2026-08-11	2026-08-27 13:30	CRFQ 0603 ADJ2700000010	1

BID RECEIVING LOCATION

BID CLERK

DEPARTMENT OF ADMINISTRATION
PURCHASING DIVISION
2019 WASHINGTON ST E
CHARLESTON WV 25305
US

VENDOR

Vendor Customer Code:

Vendor Name : *Douglas Equipment*

Address : *301 North Street*

Street :

City : *Bluefield*

State : *WV*

Country : *USA*

Zip : *24701*

Principal Contact : *Zachary Nieto*

Vendor Contact Phone: *(304) 327-2944*

Extension:

FOR INFORMATION CONTACT THE BUYER

David H Pauline
304-558-0067
david.h.pauline@wv.gov

Zachary J. Nieto

Vendor
Signature X

FEIN# *550585890*

DATE *8/27/26*

All offers subject to all terms and conditions contained in this solicitation

ADDITIONAL INFORMATION

The West Virginia Purchasing Division is soliciting bids on behalf of The West Virginia Adjutant General's Office to establish a contract for the one-time purchase of commercial kitchen equipment for its Patriot Guardens Program located at the WV Army National Guard Joint Force Headquarters, 1703 Coonskin Drive, Charleston, WV 25311. This solicitation is for equipment only. No construction or installation is to be provided by the awarded Vendor. Per the Terms and Conditions, Specifications and attached documents.

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
1	Four Pan Open Well Electric Steam Table with Undershelf	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Four Pan Open Well Electric Steam Table with Undershelf: AVANTCO# STE-4SA

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
2	Electric High Temp Door Type Dishwasher	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric High Temp Door Type Dishwasher: HOBART ECOLINE# EDH

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
3	Electric Counter Kettle Table	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric Counter Kettle Table: VULCAN-HART# VEKT64/126

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
4	Electric Tilting Skillet w/Manual Tilt	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric Tilting Skillet w/Manual Tilt: SOUTHBEND STEAM # BELM-30

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
5	Electric Combination Oven (Double Stacked)	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric Combination Oven (Double Stacked): RATIONAL # iCombi Pro 6

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
6	Electric Countertop Griddle & Refrigerated Base	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:

See Attachment "A" Pricing Page to input pricing.

Electric Countertop Griddle & Refrigerated Base: CPG# 36EG36CB

INVOICE TO				SHIP TO			
ADJUTANT GENERALS OFFICE 1707 COONSKIN DR				ADJUTANT GENERALS OFFICE 1740 COONSKIN DR			
CHARLESTON		WV		CHARLESTON		WV	
US				US			

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
7	36" Electric Range and Std. Oven	1.00000	EA		

Comm Code	Manufacturer	Specification	Model #
48100000			

Extended Description:
 See Attachment "A" Pricing Page to input pricing.

36" Electric Range and Std. Oven: IMPERIAL# IR-6-E

SCHEDULE OF EVENTS		
<u>Line</u>	<u>Event</u>	<u>Event Date</u>
1	Vendor Technical Questions Due By 11:00 am EST.	2026-08-19

	Document Phase	Document Description	Page 6
ADJ2700000010	Final	Patriot Gardens Commercial Kitchen Equipment	

ADDITIONAL TERMS AND CONDITIONS

See attached document(s) for additional Terms and Conditions



Quote

08/12/2026

Project:
26-8786 National Guard - WV

From:
Douglas Equipment
Zach Nieto
301 North St.
Bluefield , WV 24701-4048
304-327-0149
3043270149 1325 (Contact)

Job Reference Number: 39888

ALL items are quoted as DROP SHIP with NO LIFT GATE.
Avantco items bought from anyone other than a dedicated dealer will void the warranty. MUST be bought through Webstaurant for it to be valid.

Item	Qty	Description
3.1.1	1 ea	STEAM TABLE Webstraunt Model No. 177STE4SA Avantco STE-4SA Four Pan Open Well Electric Steam Table with Undershelf - 120V, 2000W Specs Quantity 1/Each Shipping Weight 159.5 lb. Width 57 Inches Depth 30 Inches Height 34 Inches Power Cord Length 55 1/8 Inches Cutting Board Width 57 Inches Cutting Board Depth 8 Inches

Item	Qty	Description
		Cutting Board Height
		1/2 Inch
		Amps
		16.67 Amps
		Hertz
		60 Hz
		Phase
		1 Phase
		Voltage
		120 Volts
		Wattage
		2,000 Watts
		Assembly Options
		Assembly Required
		Base Style
		Undershelf
		Color
		Silver
		Control Type
		Infinite
		Features
		Cutting Board
		Gauge
		22 Gauge
		Installation Type
		Floor Model
		Leg Gauge
		18 Gauge
		Material
		Stainless Steel / Galvanized Steel
		Number of Pans
		4 Pans
		Number of Wells
		4
		Plug Type
		NEMA 5-30P
		Power Type
		Electric
		Style
		Heated
		Top Material
		Stainless Steel
		Type
		Stationary
		Usage
		Indoor

Item	Qty	Description
		Well Type Open / Dry Well
3.1.2	1 ea	DISHWASHER Webstraunt Model No. EDH-1 Ecoline by Hobart EDH-1 Electric High Temperature Door-Type Dishwasher with Booster Heater - 208-240V Ecoline by Hobart EDH-1 Specs Quantity 1/Each Shipping Weight 247 lb. Width 28 1/2 Inches Depth 23 9/16 Inches Door Opening Width 17 Inches Maximum Height 79 11/16 Inches Minimum Height 60 9/16 Inches Amps 31.7 Amps Hertz 60 Hz Phase 3 Phase Voltage 208/240 Volts Application Dishwashers Dishwasher Style Straight Straight / Corner Features Auto Fill Booster Heater Included Built-In Drain Pump Chemical Pumps

Item	Qty	Description
		Digital Display
		Field-Convertible (Electrical)
		NSF Certified
		UL Certified
		Flow Pressure
		20 PSI
		Glasses (per Hour)
		2,295
		High or Low Temp
		High Temp
		Number of Cycles
		1 Cycle
		Plug Type
		Hardwire
		Racks (per Hour)
		51
		Type
		Single Rack
		Water Inlet Size
		3/4 Inches
		Water Usage
		0.94 Gallons Per Rack
3.1.3	1 ea	KETTLE CABINET ASSEMBLY, ELECTRIC
		Vulcan Model No. VEKT64/126
		Kettle/Stand Assembly, (1) K12ETT & (1) K6ETT electric tilting kettles, 64" wide stand, full length drain trough, dual temperature, stainless steel table top, drain trough, sides, back, legs with flanged feet, UL
	1 ea	1 year limited parts & labor warranty, standard
	1 ea	208v/50/60/3-ph, 7.5kW, 22.0 amps, direct wired, (6-gal kettle) standard
	1 ea	208v/50/60/3-ph, 12kW, 33.0 amps, direct wired, (12-gal kettle) standard

Item	Qty	Description
3.1.4	1 ea	TILTING SKILLET BRAISING PAN, ELECTRIC Southbend (Middleby) Model No. BELM-30 Tilting Skillet, electric, 30 gallon capacity, manual tilt, spring assisted cover, removable lip strainer, etched interior markings, stainless steel construction, open frame, adjustable flanged feet, 12.0kW, cCSAus, NSF
	1 ea	Domestic Shipping, inside of North America
	1 ea	Standard (1) year limited parts & labor warranty
	1 ea	Voltage to be specified
	1 ea	Etched markings, gallon, standard lead time 2 weeks
3.1.5	2 ea	COMBI OVEN, ELECTRIC RATIONAL Model No. ICP 6-FULL E 208/240V 3 PH (LM100CE) (CC1ERRA.0000218) iCombi Pro® 6-Full Size Combi Oven, electric, (6) 18" x 26" sheet pan or (12) 12" x 20" steam pan or (6) 2/1 GN pan capacity, (3) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 208/240v/60Hz/3-ph, 62.2/53.9 amps, 22.4 kW, CE, IPX5, UL, cULus, NSF, ENERGY STAR®
	2 ea	NOTE: All discounts subject to approval by manufacturer
	2 ea	2 years parts and labor, 5 years steam generator warranty
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
	1 ea	9999.2002 Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, add 'in one (1) kitchen', includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
	2 ea	9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
	2 ea	9999.2100 Commissioning iCombi Electric – for one(1) electric iCombi when not installed and commissioned by trained technicians. Includes 100 miles (200 miles round-trip). THIS ITEM IN NON-DISCOUTNABLE, USA ONLY (NET) NOTE: COMMISSIONING STANDARD WITH RATIONAL CERTIFIED

Item	Qty	Description
INSTALL		
2 ea		8720.1563US Installation Kit, for electric iCombi/SCC/CMP 62 (208/60Hz/3ph & 240/60Hz/3ph); THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
1 ea		1900.1158US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95-CLX filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)
1 ea		9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
2 ea		Note: The RATIONAL Water Filtration Systems helps provide consistent high-quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines, and chlorine while delivering the required flow rates.
1 ea		56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit) (NET)
1 ea		56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)
1 kt		60.76.709 Stacking Kit for Combi-Duo, iCombi 6-full size (electric) on iCombi 6- or 10-full size (electric), right-side hinge (MarineLine)
1 ea		60.31.205 Stand I Stationary Oven Stand for Combi-Duo (MarineLine), 7-3/4"H, open sides, with fixing mount, for iCombi 6-full size on 6-full size
6 ea		6010.2101 Gastronorm Grid Shelf, 2/1 size, 25-5/8" x 20-7/8", stainless steel
3.1.6	1 ea	COUNTERTOP GRIDDLE Webstraunt Model No. 35136EG36CB Cooking Performance Group 36EG36CB Electric 36" Countertop Griddle with Thermostatic Controls and 36" Refrigerated Base - 208/240V, 9 kW / 12 kW Specs Quantity 1/Each Shipping Weight 611 lb.

Item	Qty	Description
		Width
		36 Inches
		Depth
		29 1/8 Inches
		Height
		15 3/8 Inches
		Base Depth
		32 1/8 Inches
		Base Height
		24 1/2 Inches
		Amps
		4 Amps
		Phase
		1 Phase
		Voltage
		208/240 Volts
		Wattage
		287 Watts
		Base Power Type
		Electric
		Base Style
		Refrigerator
		Connection Type
		Hardwired
		Control Type
		Thermostatic
		Cooking Surface Material
		Polished Steel
		Features
		Chef Base
		With Griddle
		Horsepower
		1/3 hp
		Kit Type
		Chef Base / Cooking Equipment
		Plate Thickness
		1 Inch
		Plug Type
		Hardwire
		NEMA 5-15P
		Power Type
		Electric
		Refrigerant Type
		R-290

Item	Qty	Description
		Starting Amps 12 Amps Starting Wattage 861 Watts Temperature Range 150 - 450 Degrees F Type Thermostatic Griddles Weight Capacity 880 lb.
3.1.7	1 ea	RANGE, 36", 6 ROUND SOLID BURNERS Imperial (Middleby) Model No. IR-6-E (QUICK SHIP) (MIDDLEBY ESSENTIALS ITEM) Pro Series Restaurant Range, electric, 36", (6) round elements, solid top, standard oven, (1) chrome rack, splatter screen, infinite heat controls, porcelain oven interior, stainless steel front, sides, backguard, landing ledge & kick plate, 6" legs, adjustable feet, cETLus, ETL-Sanitation, CE 1 ea Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details 1 ea Limited one year parts and labor warranty, standard 1 ea 208v/60/1-ph, 101.0 amps, 17.3 kW 1 ea Stainless steel backguard with shelf standard lead time 2 weeks

Acceptance: _____ Date: _____
 Printed Name: _____



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

3/16/2026

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. 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).

PRODUCER Bearing Insurance Group, LLC P. O. Box 9953 Glen Allen VA 23058	CONTACT NAME: Cynthia Crews PHONE (A/C, No, Ext): 540-735-1702 FAX (A/C, No): 800-899-0146 E-MAIL ADDRESS: ccrews@bearinginsurance.com
INSURED Douglas Equipment, Douglas Food Stores, Inc. dba Douglas Equipment 301 North Street Bluefield WV 24701	INSURER(S) AFFORDING COVERAGE INSURER A: Westfield National Insurance Company INSURER B: Westfield Insurance Company INSURER C: Employers Compensation Insurance Company INSURER D: INSURER E: INSURER F:

COVERAGES **CERTIFICATE NUMBER: 1700675380** **REVISION NUMBER:**

THIS IS TO CERTIFY THAT 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. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL SUBR INSD WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	☒ COMMERCIAL GENERAL LIABILITY ☐ CLAIMS-MADE ☒ OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: ☒ POLICY ☐ PRO-JECT ☐ LOC ☐ OTHER:	Y	Y	BOP4533485	3/20/2026	3/20/2027 EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 500,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 \$
A	☒ AUTOMOBILE LIABILITY ☒ ANY AUTO ☐ OWNED AUTOS ONLY ☐ SCHEDULED AUTOS ☒ HIRED AUTOS ONLY ☒ NON-OWNED AUTOS ONLY ☒ HIRED PD	Y	Y	BOP4533485	3/20/2026	3/20/2027 COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
A	☒ UMBRELLA LIAB ☒ OCCUR ☐ EXCESS LIAB ☐ CLAIMS-MADE ☐ DED ☒ RETENTION \$ 0	Y	Y	BOP4533485	3/20/2026	3/20/2027 EACH OCCURRENCE \$ 5,000,000 AGGREGATE \$ 5,000,000 \$
C	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y	N/A	EIG458882805	8/1/2025	8/1/2026 ☒ PER STATUTE ☐ OTHER WV Broad Form E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000
B	Installation			BSP145024Q	3/20/2026	3/20/2027 Any One Location Limit Per Disaster 143,500 287,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Laurence Douglas and Patricia Douglas are excluded from Workers Compensation coverage
Douglas Equipment is an Additional Insured under the General Liability and the Automobile, and Umbrella on a primary and non-contributing basis as respects to work performed by the Named Insured for the referenced job/project, and a Waiver of Subrogation applies in favor of the certificate holder on these policies when required by written contract.

CERTIFICATE HOLDER**CANCELLATION**

Douglas Equipment Douglas Food Store, Inc. 301 North Street Bluefield WV 24701	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE <i>Cynthia Crews</i>
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**Request for Taxpayer
Identification Number and Certification**

Go to www.irs.gov/FormW9 for instructions and the latest information.

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

Before you begin. For guidance related to the purpose of Form W-9, see *Purpose of Form*, below.

Print or type. See Specific Instructions on page 3.	1 Name of entity/individual. An entry is required. (For a sole proprietor or disregarded entity, enter the owner's name on line 1, and enter the business/disregarded entity's name on line 2.) Douglas Food Stores, Inc.	
	2 Business name/disregarded entity name, if different from above. Douglas Equipment	
	3a Check the appropriate box for federal tax classification of the entity/individual whose name is entered on line 1. Check only one of the following seven boxes. ☐ Individual/sole proprietor ☐ C corporation ☒ S corporation ☐ Partnership ☐ Trust/estate ☐ LLC. Enter the tax classification (C = C corporation, S = S corporation, P = Partnership) _____ Note: Check the "LLC" box above and, in the entry space, enter the appropriate code (C, S, or P) for the tax classification of the LLC, unless it is a disregarded entity. A disregarded entity should instead check the appropriate box for the tax classification of its owner. ☐ Other (see instructions) _____	4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3): Exempt payee code (if any) _____ Exemption from Foreign Account Tax Compliance Act (FATCA) reporting code (if any) _____ (Applies to accounts maintained outside the United States.)
	3b If on line 3a you checked "Partnership" or "Trust/estate," or checked "LLC" and entered "P" as its tax classification, and you are providing this form to a partnership, trust, or estate in which you have an ownership interest, check this box if you have any foreign partners, owners, or beneficiaries. See instructions ☐	
	5 Address (number, street, and apt. or suite no.). See instructions. 301 North Street 6 City, state, and ZIP code Bluefield, WV 24701 7 List account number(s) here (optional)	Requester's name and address (optional)

Part I Taxpayer Identification Number (TIN)

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

Social security number								
			-				-	
or								
Employer identification number								
5	5	-	0	5	8	5	8	9
								0

Note: If the account is in more than one name, see the instructions for line 1. See also *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Part II Certification

Under penalties of perjury, I certify that:

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

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

Sign Here Signature of U.S. person *Jainie Baker*
Signer ID: 5T5BI3ZX15...

Date 01/02/2026

General Instructions

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

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

What's New

Line 3a has been modified to clarify how a disregarded entity completes this line. An LLC that is a disregarded entity should check the appropriate box for the tax classification of its owner. Otherwise, it should check the "LLC" box and enter its appropriate tax classification.

New line 3b has been added to this form. A flow-through entity is required to complete this line to indicate that it has direct or indirect foreign partners, owners, or beneficiaries when it provides the Form W-9 to another flow-through entity in which it has an ownership interest. This change is intended to provide a flow-through entity with information regarding the status of its indirect foreign partners, owners, or beneficiaries, so that it can satisfy any applicable reporting requirements. For example, a partnership that has any indirect foreign partners may be required to complete Schedules K-2 and K-3. See the Partnership Instructions for Schedules K-2 and K-3 (Form 1065).

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS is giving you this form because they



Quote

08/12/2026

Project:

26-8786 National Guard - WV

From:

Douglas Equipment
Zach Nieto
301 North St.
Bluefield , WV 24701-4048
304-327-0149
3043270149 1325 (Contact)

Job Reference Number: 39888

ALL items are quoted as DROP SHIP with NO LIFT GATE.
Avantco items bought from anyone other than a dedicated dealer will void the warranty. MUST be bought through Webstaurant for it to be valid.

Item	Qty	Description
3.1.1	1 ea	STEAM TABLE Webstraunt Model No. 177STE4SA Avantco STE-4SA Four Pan Open Well Electric Steam Table with Undershelf - 120V, 2000W Specs Quantity 1/Each Shipping Weight 159.5 lb. Width 57 Inches Depth 30 Inches Height 34 Inches Power Cord Length 55 1/8 Inches Cutting Board Width 57 Inches Cutting Board Depth 8 Inches

Item	Qty	Description
		Cutting Board Height
		1/2 Inch
		Amps
		16.67 Amps
		Hertz
		60 Hz
		Phase
		1 Phase
		Voltage
		120 Volts
		Wattage
		2,000 Watts
		Assembly Options
		Assembly Required
		Base Style
		Undershelf
		Color
		Silver
		Control Type
		Infinite
		Features
		Cutting Board
		Gauge
		22 Gauge
		Installation Type
		Floor Model
		Leg Gauge
		18 Gauge
		Material
		Stainless Steel / Galvanized Steel
		Number of Pans
		4 Pans
		Number of Wells
		4
		Plug Type
		NEMA 5-30P
		Power Type
		Electric
		Style
		Heated
		Top Material
		Stainless Steel
		Type
		Stationary
		Usage
		Indoor

Item	Qty	Description
		Well Type Open / Dry Well
3.1.2	1 ea	DISHWASHER Webstraunt Model No. EDH-1 Ecoline by Hobart EDH-1 Electric High Temperature Door-Type Dishwasher with Booster Heater - 208-240V Ecoline by Hobart EDH-1 Specs Quantity 1/Each Shipping Weight 247 lb. Width 28 1/2 Inches Depth 23 9/16 Inches Door Opening Width 17 Inches Maximum Height 79 11/16 Inches Minimum Height 60 9/16 Inches Amps 31.7 Amps Hertz 60 Hz Phase 3 Phase Voltage 208/240 Volts Application Dishwashers Dishwasher Style Straight Straight / Corner Features Auto Fill Booster Heater Included Built-In Drain Pump Chemical Pumps

Item	Qty	Description
		Digital Display
		Field-Convertible (Electrical)
		NSF Certified
		UL Certified
		Flow Pressure
		20 PSI
		Glasses (per Hour)
		2,295
		High or Low Temp
		High Temp
		Number of Cycles
		1 Cycle
		Plug Type
		Hardwire
		Racks (per Hour)
		51
		Type
		Single Rack
		Water Inlet Size
		3/4 Inches
		Water Usage
		0.94 Gallons Per Rack
3.1.3	1 ea	KETTLE CABINET ASSEMBLY, ELECTRIC
		Vulcan Model No. VEKT64/126
		Kettle/Stand Assembly, (1) K12ETT & (1) K6ETT electric tilting
		kettles, 64" wide stand, full length drain trough, dual
		temperature, stainless steel table top, drain trough, sides, back,
		legs with flanged feet, UL
	1 ea	1 year limited parts & labor warranty, standard
	1 ea	208v/50/60/3-ph, 7.5kW, 22.0 amps, direct wired, (6-gal kettle)
		standard
	1 ea	208v/50/60/3-ph, 12kW, 33.0 amps, direct wired, (12-gal kettle)
		standard

Item	Qty	Description
3.1.4	1 ea	TILTING SKILLET BRAISING PAN, ELECTRIC Southbend (Middleby) Model No. BELM-30 Tilting Skillet, electric, 30 gallon capacity, manual tilt, spring assisted cover, removable lip strainer, etched interior markings, stainless steel construction, open frame, adjustable flanged feet, 12.0kW, cCSAus, NSF
	1 ea	Domestic Shipping, inside of North America
	1 ea	Standard (1) year limited parts & labor warranty
	1 ea	Voltage to be specified
	1 ea	Etched markings, gallon, standard
		lead time 2 weeks
3.1.5	2 ea	COMBI OVEN, ELECTRIC RATIONAL Model No. ICP 6-FULL E 208/240V 3 PH (LM100CE) (CC1ERRA.0000218) iCombi Pro® 6-Full Size Combi Oven, electric, (6) 18" x 26" sheet pan or (12) 12" x 20" steam pan or (6) 2/1 GN pan capacity, (3) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 208/240v/60Hz/3-ph, 62.2/53.9 amps, 22.4 kW, CE, IPX5, UL, cULus, NSF, ENERGY STAR®
	2 ea	NOTE: All discounts subject to approval by manufacturer
	2 ea	2 years parts and labor, 5 years steam generator warranty
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
	1 ea	9999.2002 Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, add 'in one (1) kitchen', includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
	2 ea	9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
	2 ea	9999.2100 Commissioning iCombi Electric – for one(1) electric iCombi when not installed and commissioned by trained technicians. Includes 100 miles (200 miles round-trip). THIS ITEM IN NON-DISCOUTNABLE, USA ONLY (NET)
		NOTE: COMMISSIONING STANDARD WITH RATIONAL CERTIFIED

Item	Qty	Description
INSTALL		
2 ea		8720.1563US Installation Kit, for electric iCombi/SCC/CMP 62 (208/60Hz/3ph & 240/60Hz/3ph); THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
1 ea		1900.1158US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95-CLX filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)
1 ea		9999.2271 RCI RATIONAL Certified Installation, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
2 ea		Note: The RATIONAL Water Filtration Systems helps provide consistent high-quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines, and chlorine while delivering the required flow rates.
1 ea		56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit) (NET)
1 ea		56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)
1 kt		60.76.709 Stacking Kit for Combi-Duo, iCombi 6-full size (electric) on iCombi 6- or 10-full size (electric), right-side hinge (MarineLine)
1 ea		60.31.205 Stand I Stationary Oven Stand for Combi-Duo (MarineLine), 7-3/4"H, open sides, with fixing mount, for iCombi 6-full size on 6-full size
6 ea		6010.2101 Gastronorm Grid Shelf, 2/1 size, 25-5/8" x 20-7/8", stainless steel
3.1.6	1 ea	COUNTERTOP GRIDDLE Webstraunt Model No. 35136EG36CB Cooking Performance Group 36EG36CB Electric 36" Countertop Griddle with Thermostatic Controls and 36" Refrigerated Base - 208/240V, 9 kW / 12 kW Specs Quantity 1/Each Shipping Weight 611 lb.

Item	Qty	Description
		Width
		36 Inches
		Depth
		29 1/8 Inches
		Height
		15 3/8 Inches
		Base Depth
		32 1/8 Inches
		Base Height
		24 1/2 Inches
		Amps
		4 Amps
		Phase
		1 Phase
		Voltage
		208/240 Volts
		Wattage
		287 Watts
		Base Power Type
		Electric
		Base Style
		Refrigerator
		Connection Type
		Hardwired
		Control Type
		Thermostatic
		Cooking Surface Material
		Polished Steel
		Features
		Chef Base
		With Griddle
		Horsepower
		1/3 hp
		Kit Type
		Chef Base / Cooking Equipment
		Plate Thickness
		1 Inch
		Plug Type
		Hardwire
		NEMA 5-15P
		Power Type
		Electric
		Refrigerant Type
		R-290

Item	Qty	Description
		Starting Amps 12 Amps Starting Wattage 861 Watts Temperature Range 150 - 450 Degrees F Type Thermostatic Griddles Weight Capacity 880 lb.
3.1.7	1 ea	RANGE, 36", 6 ROUND SOLID BURNERS Imperial (Middleby) Model No. IR-6-E (QUICK SHIP) (MIDDLEBY ESSENTIALS ITEM) Pro Series Restaurant Range, electric, 36", (6) round elements, solid top, standard oven, (1) chrome rack, splatter screen, infinite heat controls, porcelain oven interior, stainless steel front, sides, backguard, landing ledge & kick plate, 6" legs, adjustable feet, cETLus, ETL-Sanitation, CE 1 ea Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details 1 ea Limited one year parts and labor warranty, standard 1 ea 208v/60/1-ph, 101.0 amps, 17.3 kW 1 ea Stainless steel backguard with shelf standard lead time 2 weeks

Acceptance: _____ Date: _____

Printed Name: _____


Item #: 177STE4SA Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco STE-4SA Four Pan Open Well Electric Steam Table with Undershelf - 120V, 2000W

Item #177STE4SA



Technical Data

Width	57 Inches
Depth	30 Inches
Height	34 Inches
Power Cord Length	55 1/8 Inches
Cutting Board Width	57 Inches
Cutting Board Depth	8 Inches
Cutting Board Height	1/2 Inch
Amps	16.67 Amps
Hertz	60 Hz
Phase	1 Phase

Features

- Medium-duty stainless steel and galvanized leg construction, ensuring durability and reliability
- 8" deep wells hold 4 full size food pans; accommodates various pan configurations for versatility
- Polyethylene 8" deep cutting board provides plenty of extra work space
- Convenient undershelf provides additional space to store utensils, pans, lids, or serving supplies
- Each 500W well is independently controlled for optimum heating versatility

Certifications



5-30P



ETL Listed

Avantco Equipment



Technical Data

Voltage	120 Volts
Wattage	2000 Watts
Assembly Options	Assembly Required
Base Style	Undershelf
Color	Silver
Control Type	Infinite
Features	Cutting Board
Gauge	22 Gauge
Installation Type	Floor Model
Leg Gauge	18 Gauge
Material	Stainless Steel / Galvanized Steel
Number of Pans	4 Pans
Number of Wells	4
Plug Type	NEMA 5-30P
Power Type	Electric
Style	Heated
Top Material	Stainless Steel
Type	Stationary
Usage	Indoor
Well Type	Open / Dry Well

Notes & Details

Keep all of your menu items piping hot and readily available with the Avantco STE-4SA four pan open well electric steam table with undershelf! This powerful holding unit can hold four full size food pans full of pasta, meat, or side dishes in each 500W well. This unit is constructed of medium-duty stainless steel with galvanized legs and 8" deep wells, ensuring the durability and reliability you need at your buffet or catered event.

Use the undershelf to store extra serving utensils, food pans, or lids to keep all of the tools you need close at hand. For extra convenience, the polyethylene 8" deep, 1/2" thick cutting board gives you a little extra work space for changing out food pans or filling plates. For optimum heating versatility, each individual well is independently controlled by an infinite control knob. Although intended for dry use, this steam table can be used wet with a compatible spillage pan (sold separately). A 120V electrical connection is required.

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



EDH HIGH TEMPERATURE Door Type Dish Machine



SPECIFIER STATEMENT

Specified unit will be NSF rated, **Ecoline™ by Hobart** high temperature door type dishwasher. Features recirculating design, pumped rinse, pumped drain, 17" door opening, .94 gallons per rack, LED temperature and operator display, service diagnostics, interchangeable snap-in wash and rinse arms. Constructed of stainless steel, rated at 51 racks per hour. 208-240/60/3/1 field convertible standard voltage.

1 year parts and labor warranty.

Project _____

AIA # _____ SIS # _____

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

MODELS

☐ **EDH** High temperature sanitizing

STANDARD FEATURES

- + 51 racks per hour
- + .94 gallons of water per rack
- + High temperature sanitizing
- + Recirculating design
- + User interface with digital temperature display
- + Single point electrical connection standard
- + 3 phase standard, field convertible to single phase
- + 4-sided door
- + 1 standard cycle
- + 17" pillarless door opening
- + Snap-in, revolving upper and lower anti-clogging wash & rinse arm; low-profile design
- + Removable, stainless steel scrap screen
- + Soft start
- + Built-in booster
- + Automatic pumped drain
- + Pumped rinse
- + Automatic fill
- + Service diagnostics with error notifications
- + Delime cycle
- + Electric tank heat
- + Straight through or corner installation

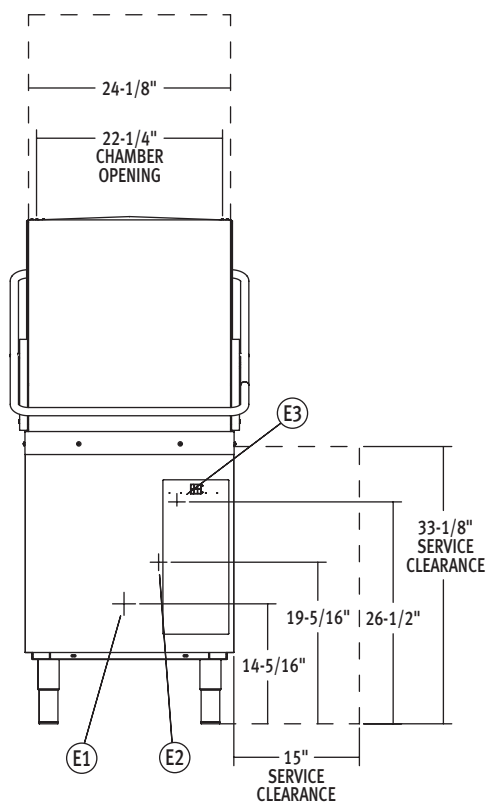
OPTIONS & ACCESSORIES (AVAILABLE AT EXTRA COST)

- ☐ Chemical pumps with visual indicators
- ☐ Chemical sensing indicators (low chemical alert)
- ☐ Corner splash kit
- ☐ Water hammer arrestor kit
- ☐ Drain water tempering kit
- ☐ Pumped drain air gap kit
- ☐ Peg rack
- ☐ Combination rack
- ☐ Flanged feet

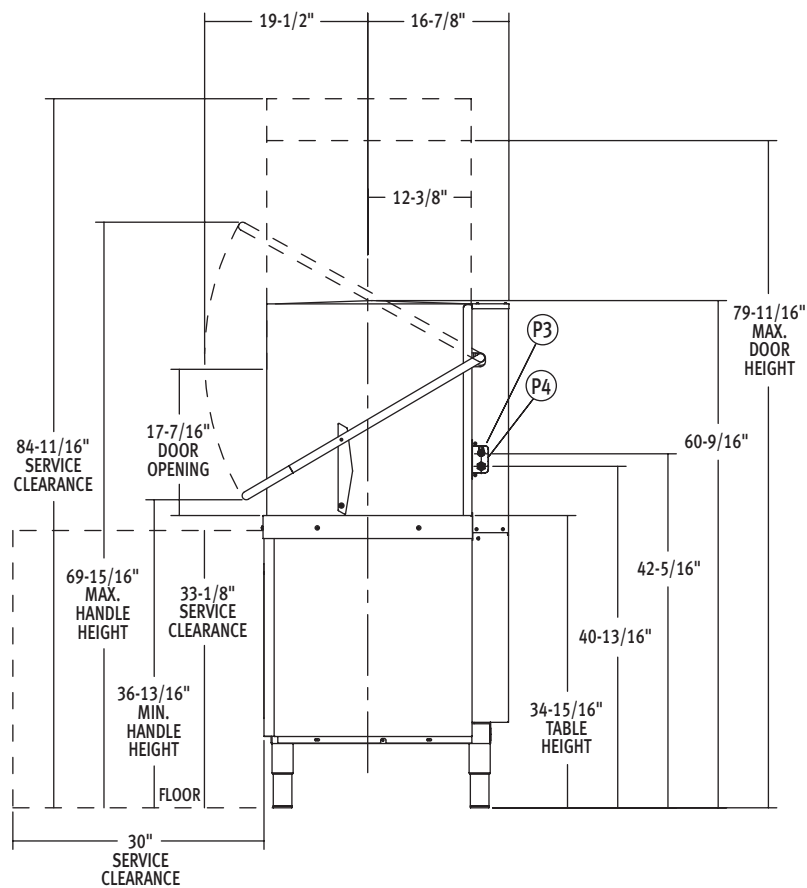
EDH HIGH TEMPERATURE

Approved by _____ Date _____ Approved by _____ Date _____

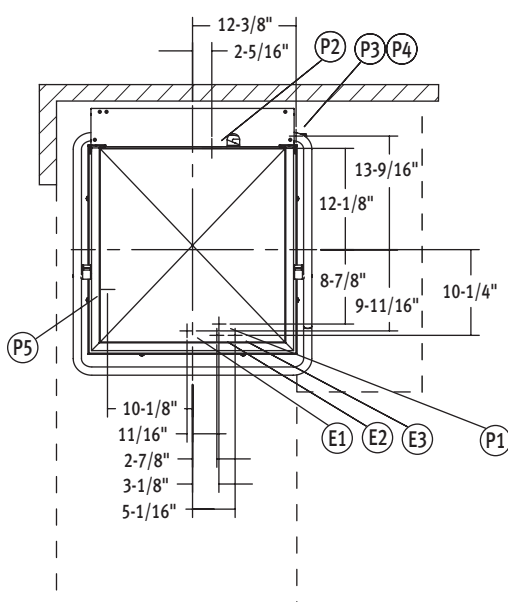
EDH HIGH TEMPERATURE Door Type Dish Machine



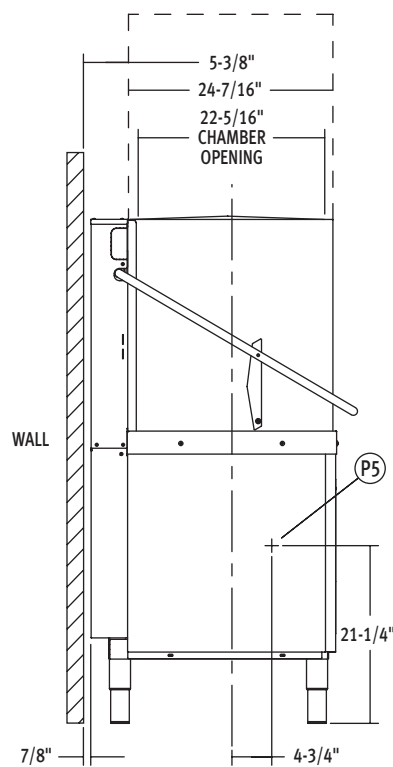
Front View



Right Side View



Top View



Left Side View

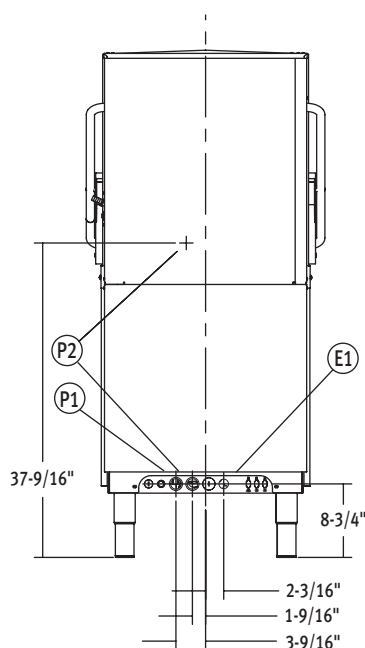
MODEL: EDL
00-563891
REV. A1



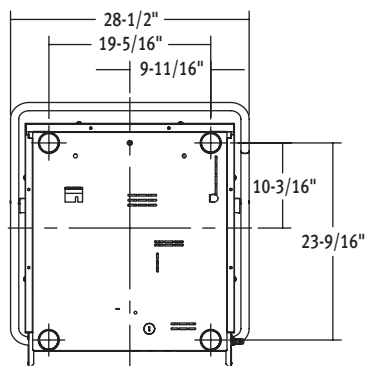
EDH HIGH TEMPERATURE Door Type Dish Machine

LEGEND

Electrical Connections	
E1	Electrical connection: 1-1/8" dia. hole for 1" trade size conduit; 8-3/4" AFF.
E2	Electrical connection: Detergent & rinse agent feeders, (DET1 & DET2) 1.5 amps @ 120V supply voltage, (RNS1 & RNS2) 1.5 amps @ 120V supply voltage; 19-5/16" AFF.
E3	Electrical connection: Vent fan control (VFC1 & VFC2) switching circuit only 1.5 amps @ nameplate supply voltage; 26-1/2" AFF.
Plumbing Connections	
P1	Single fill and rinse connection: 3/4" female garden hose fitting on 9' long hose supplied with machine; 120°F water minimum.
P2	Drain connection: 19mm barb fitting with 9' long hose supplied with machine.
P3	Chemical supply: Detergent. Approximately 42-5/16" AFF. 15mm barb fitting.
P4	Rinse agent feeder: Remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 40-13/16" AFF.
P5	Detergent probe sensor: Remove cap and stud assembly to access 7/8" hole; 21-1/4" AFF.



Back View



Bottom View

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

Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.

SPECIFICATIONS

Capacities

Racks per Hour (maximum)	51
Dishes per Hour (average 25 per rack)	1,275
Glasses per Hour (average 45 per rack)	2,295
Wash Tank (U.S. gallons)	7.9

Motor Horsepower

Rinse Pump	0.25
Wash Pump	0.80
Drain Pump	0.04

Rinse

Gallons per Rack	0.94
Gallons per Hour (maximum consumption)	47.7

Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	15
--	----

Heating

Electric Booster (kW)	6.5
Electric Heating Unit (kW)	5

Exhaust Requirements 450 CFM

Shipping Weight (approximate) 224 lbs.

Crated Dimensions 90.0"H x 30.0"W x 33.0"L

EDH Single Point Electrical Service Connection as Shown Below

Elec. Specs	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/1	31.7	40	40
208/60/3	35.0	40	40
240/60/1	31.7	40	40
240/60/3	35.0	40	40



EDH HIGH TEMPERATURE Door Type Dish Machine

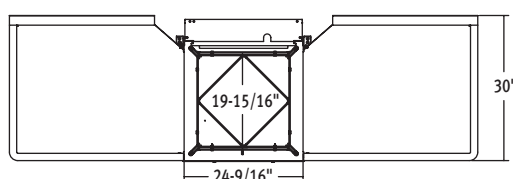
Plumbing Notes:

1. Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. Recommended building flowing water pressure to the dishwasher at or above 20 PSI. Pressure lower than 20 PSI may affect machine fill/start-up times.
4. This is a pumped rinse machine. Pressure regulating valve is not necessary unless incoming flowing water pressure is greater than 65 PSI.
5. For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

Miscellaneous Notes:

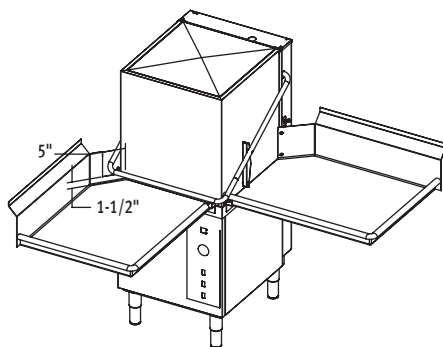
1. All vertical dimensions taken from floor line may increase or decrease 1-1/4" depending on leg adjustment.
2. Vent hood (if required) to provide a minimum of 450 CFM exhaust (ref installation instructions).
3. Net weight of machine including booster: 202 lbs.
Domestic shipping weight including booster: 224 lbs.
4. Size of racks – 19³/₄" x 19³/₄".

Approximate Heat Gain to Space without Vent Hood		
Type	Latent (BTU/Hr.)	Sensible (BTU/Hr.)
208/60/1	9,300	4,000
208/60/3	16,100	6,900
240/60/1	12,000	5,200
240/60/3	20,400	8,700

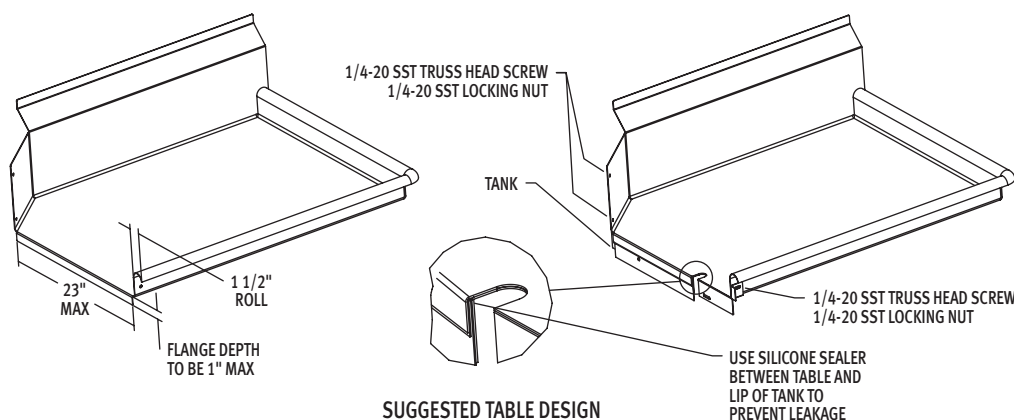
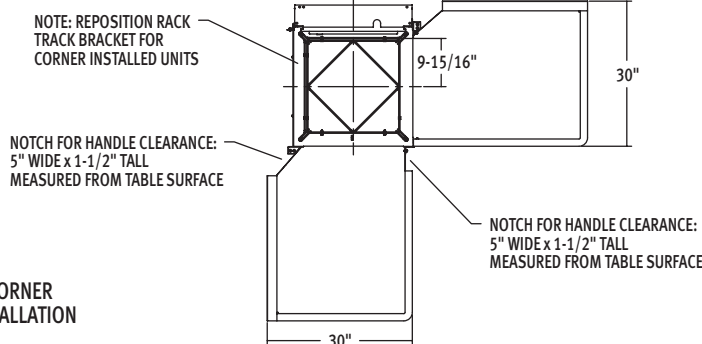


PASS THRU
INSTALLATION

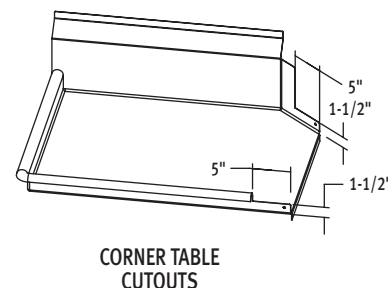
TOP INSIDE VIEW OF MACHINE



CORNER
INSTALLATION



SUGGESTED TABLE DESIGN



CORNER TABLE
CUTOUTS

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

CAD and/or Revit Files Available



VEKT SERIES

Electric Counter Kettle Table



Model VEKT26/6



SPECIFIER STATEMENT

Electric counter kettle table Vulcan Model No. VEKT_____. Stainless steel top with marine edge on sides and rear, drain trough, sides, front, legs, flange and feet. Drain tray fits into the full length drain trough. Kettle(s) and braising pan(s) are field installed.

Classified by UL to NSF Std. #4.

Project _____

AIA # _____ SIS # _____

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

MODELS

- ☐ **VEKT26/6** 26"w – one K6ETT – Electric Counter Tilting Kettle
- ☐ **VEKT50/66** 50"w – two K6ETT – Electric Counter Tilting Kettle
- ☐ **VEKT64/612** 64"w – one K6ETT and K12ETT – Electric Counter Tilting Kettle
- ☐ **VEKT64/126** 64"w – one K12ETT and K6ETT – Electric Counter Tilting Kettle
- ☐ **VEKT64/1212** 64"w – two K12ETT – Electric Counter Tilting Kettle
- ☐ **VEKT80/666** 80"w – three K6ETT – Electric Counter Tilting Kettle

STANDARD FEATURES

- Electric counter kettle table, stainless steel top with marine edge on sides and rear, drain trough, sides, front, legs, flange and feet.
- Drain tray fits into the full length drain trough.
- Kettle(s) are field installed.
- One year limited parts and labor warranty.

VEKT SERIES – Electric Counter Kettle Table

Approved by _____ Date _____ Approved by _____ Date _____



VEKT SERIES

Electric Counter Kettle Table

SERVICE CONNECTIONS:

- A Electrical connections refer to appropriate spec sheet.
- B Drain for waste.
- C Water for swing faucet dual temperature, $\frac{3}{8}$ " IPS.

NOTES

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.

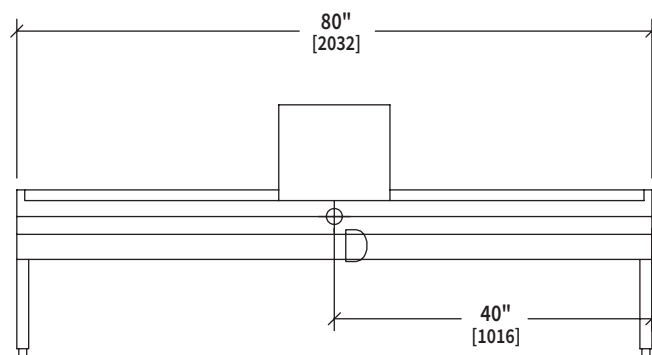
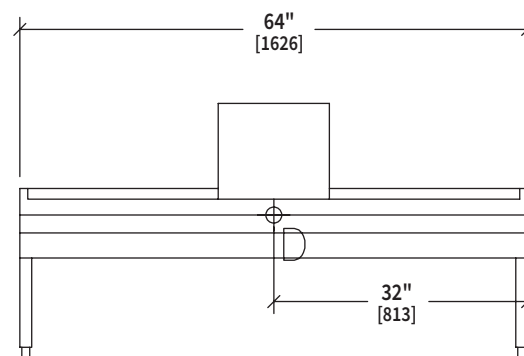
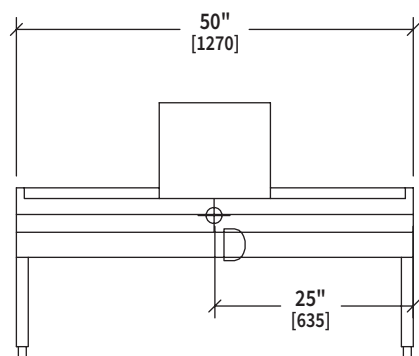
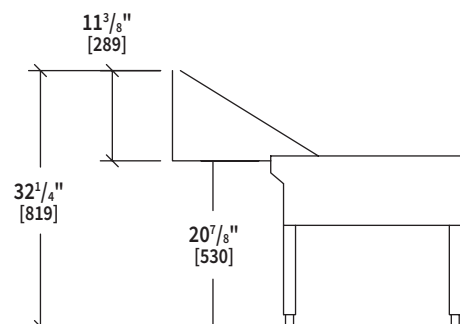
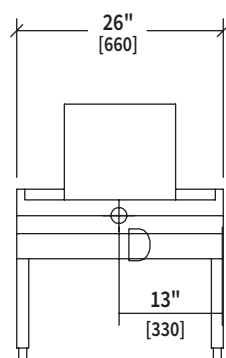
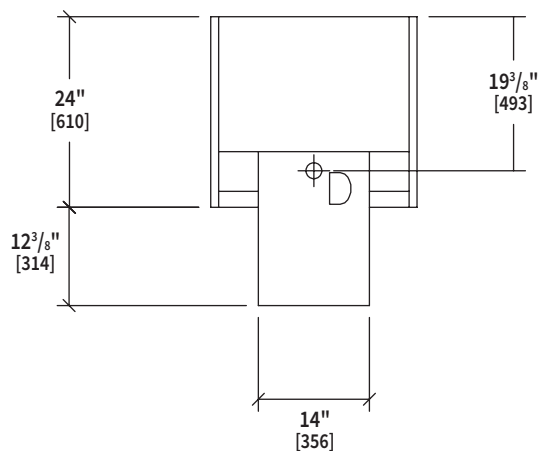
IMPORTANT:

1. This appliance is manufactured for commercial installation only and is not intended for home use.
2. Refer to the appropriate spec sheet for a list of options and accessories:

Model K6ETT & K12ETT – F37450

Model VECTS12 – F31687

Model VECTS16 – F32279



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

Job: _____ Item#: _____



ELECTRIC TILTING SKILLET with Manual Tilt



Model BELM-40

BELM-30

BELM-40

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz
- 208 VAC, 3 phase, 50/60 Hz
- 220 VAC, 1 phase, 50/60 Hz
- 220 VAC, 3 phase, 50/60 Hz
- 240 VAC, 1 phase, 50/60 Hz
- 240 VAC, 3 phase, 50/60 Hz
- 380/220 VAC, 3 phase, 50/60 Hz
- 415/240 VAC, 3 phase, 50/60 Hz



OPTIONS & ACCESSORIES AT ADDITIONAL COST

380 VAC, 3 phase, 50/60 Hz	Correctional Package	Single pantry faucet & bracket with 60" pot filler (SP-KF)
415 VAC, 3 phase, 50/60 Hz	Sliding drain pan (S-SDP-2)	Double pantry faucet & bracket with 60" pot filler (DP-KF)
480 VAC, 3 phase, 50/60 Hz	Pan carrier (PC-3)	Half size pan carrier for ES-30 when TVT ordered (PC-HP)
600 VAC, 3 phase, 50/60 Hz	Steam pan insert (SPI-30, SPI-40)	Faucet bracket (FB)
Etched liter markings (LMS-30, LMS-40)	12" Single pantry faucet with swing spout (SF-12)	
2" draw off valve with strainer (TVT-2)	12" Double pantry faucet with swing spout (DF-12)	
3" draw off valve with strainer (TVT-3)	3" Stainless steel faucet plumbing enclosure (SPE-1)	

STANDARD CONSTRUCTION SPECIFICATIONS

Shall be a Southbend Steam model BELM-30 or BELM-40, electrically heated skillet with manual tilt, c-CSA-us and NSF certified.

The unit shall have a spring assisted stainless steel cover, with full width handle, no drip condensate guide, etched gallon markings, and vent port with swing cover.

The pan shall have a sloped front and be front hinged for easy tilting pour control and comes complete with a removable pour strainer.

Pan is formed from 10 gauge 304 stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning.

Heating shall be accomplished by electric elements cast embedded in a full 1-3/8" (35 mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire surface.

The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41 mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents.

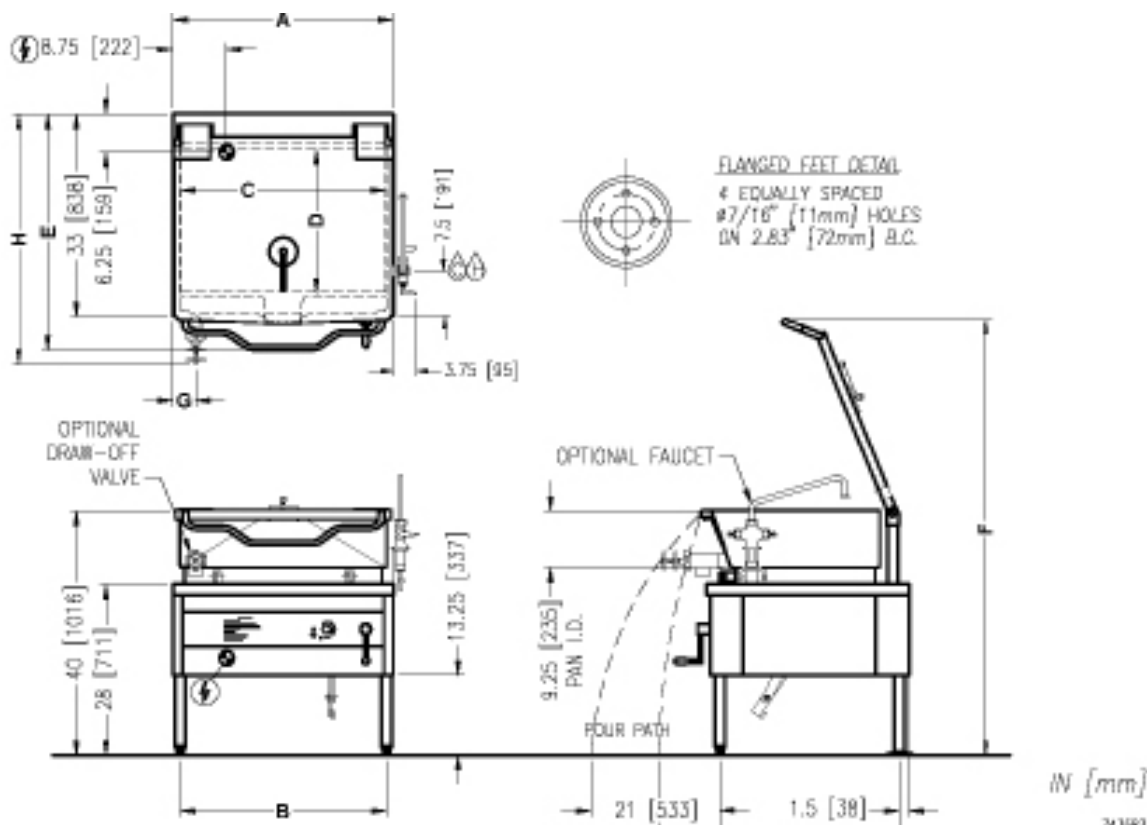
The controls enclosure shall be designed to meet NEMA-2 and provide a degree of protection against dripping and light splashing and shall include a thermostat with OFF position and a range of 160°F - 445°F (71°C - 229°C) a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5°, and high temperature cut-off set at 536°F (280°C).



Approval Notes: _____

Models: ☐ BELM-30 ☐ BELM-40

BELM-SB



WATER: Optional faucets require 3/8" (10mm) outside-diameter tubing connection to base of each faucet.

DIMENSIONS

MODEL	CAPACITY	A	B	C	D	E	F	G	H	
									Ø2	Ø3
BELM-30	30 Gallons (114 liters)	36" (914)	33.63" (854)	33.5" (851)	23.5" (597)	38.88" (987)	71.38" (1813)	3.75" (95)	41.13" (1045 mm)	46.75" (1187 mm)
BELM-40	40 Gallons (152 liters)	48" (1219)	45.63" (1159)	43.5" (1105)	23" (584)	39.38" (1000)	70.88" (1800)	4.75" (121)	41.63" (1057 mm)	46.13" (1172 mm)

ELECTRICAL CHARACTERISTIC

AMPS PER LINE									
MODEL	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
BELM-30	12	1	57.7 A	54.5 A	50.0 A	N/A	N/A	N/A	N/A
		3	33.3 A	31.5 A	28.9 A	18.2 A	16.7 A	14.4 A	11.5 A
BELM-40	18	1	86.5 A	81.8 A	75.0 A	N/A	N/A	N/A	N/A
		3	50.0 A	47.2 A	43.3 A	27.3 A	25.0 A	21.7 A	17.3 A

SPECIFICATIONS

MODEL	SHIPPING WEIGHT	MINIMUM CLEARANCE *	
BELM-30	545 lbs. [247 kg]	Sides	0
BELM-40	710 lbs. [322 kg]	Back	0

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





Spec sheet

iCombi® Pro 6-full size E/G



Capacity

- > Six (6) Full-size sheet pans or Twelve (12) Steam table pans or Six (6) 2/1 GN accessories
- > Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for various cooking procedures, such as grilling, braising or baking
- > For use with 2/1, 1/1, 2/4 GN accessories

Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection 86 °F - 572 °F

Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

- > Combi steamer as per DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

The following intelligent assistants are available:

Intelligent assistant

iDensityControl  iProductionManager  iCookingSuite  iCareSystem 

iDensityControl

iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite

The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager

iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem

The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Unit description and functions

Intelligent functions

- > Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
- > The actual measured humidity in the cooking cabinet can be adjusted and viewed
- > Dynamic air circulation in the cooking cabinet thanks to intelligent, reversible, high-performance five-speed fan with intelligent activation and manual programming capabilities
- > Intelligence cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
- > Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
- > Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
- > Intelligent cooking step to proof baked goods
- > Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
- > Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
- > iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatic time or energy optimization in planning; target time preparation to start or end cooking dishes at the same time
- > Visual indication of loading and removal requests using energy-saving LED lighting
- > Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
- > Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
- > Display of the current cleaning and descaling status
- > Intelligent VarioSmokers control (accessory) by the cooking methods
- > Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

Cooking functions

- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Power-steam function: increased steaming power available for Asian applications
- > Integrated, maintenance-free grease separation system without an additional grease filter
- > Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
- > Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Time can be set to display in 12- or 24-hour format
- > 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Contact temperature of the cooking cabinet door max. 163 °F
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum tray height must not exceed 63 inch when using a RATIONAL stand
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
- > Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
- > Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
- > Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
- > Phosphate- and phosphorus-free Active Green Cleaner and Care tabs. The tabs are also free of microplastic additives

- > Hygienic setup that is flush with the counter without feet for simple, safe cleaning
- > Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- > Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation

- > High-resolution 10.1 inch TFT color display and capacitive touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- > Acoustic prompts and visual messages when user action is required
- > Central dial with Push function for intuitive selection and confirmation of entries
- > User interface and help function can be set to over 55 languages
- > Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- > Extensive search function including all cooking paths, application examples and settings
- > Context-sensitive support that always shows the current help content for the displayed screen content
- > Start application examples from help file
- > Simple selection of cooking paths using six operating modes and/or five cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customization and control of user profiles to prevent operator errors
- > Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

Installation, maintenance and environment

- > Professional installation by RATIONAL-certified technicians recommended
- > Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.
- > Adaptation to the installation site (height above sea level) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area *
- > Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel**
- > Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov

* See the installation or planner manual for details

** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options

- > Cooking cabinet door, left-hinged
- > MarineLine - marine version
- > SecurityLine – prison / security version
- > MobilityLine – mobile variant
- > HeavyDutyLine – particularly heavy-duty version
- > Integrated fat drain
- > Mobile oven rack package
- > Protection for control panel
- > Safety door lock
- > Lockable control panel

Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	42 1/4 x 29 5/8 x 38 3/8 inches
Cooking system (total)	42 1/4 x 31 5/8 x 41 inches
Cooking system with packaging	46 1/4 x 37 3/4 x 45 1/2 inches
Maximum working height of top level*	≤ 5 ft. 2 7/8 inches

*when using a corresponding RATIONAL stand

Weights	
Maximum load size per level	66 lb
Maximum total load capacity	132 lb
Weight - electric unit without packaging	298 lb
Weight - electric unit with packaging	359 lb
Weight - gas unit without packaging	333 lb
Weight - gas unit with packaging	395 lb

Electrical connection conditions

Voltage 3 ph 208 V / 240 V	
Connected loads - electric	22.4 kW
Steam power	18 kW
Convection power	21.6 kW
Breaker	70 A
Connection impedance	0.09 Ω
Running AMPS	62.2 A (208 V) / 53.9 A (240 V)
Cable diameter	AWG 3 140°F
Voltage 3 ph 440 V / 480 V	
Connected loads - electric	22.4 kW
Steam power	18 kW
Convection power	21.6 kW
Breaker	35 A
Connection impedance	0.09 Ω
Running AMPS	29.4 A (440 V) / 26.9 A (480 V)
Cable diameter	AWG 8 140°F

Not supplied with cable connection

Connected loads - gas

Natural gas G20	
Nominal heat load, total	106500 BTU
Nominal heat load, Steam mode	80000 BTU
Nominal heat load, Hot Air mode	106500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	104000 BTU
Nominal heat load, Steam mode	78000 BTU
Nominal heat load, Hot Air mode	104000 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off

Additional gas types and voltages available on request

Connected loads - gas

Voltage 1 ph 208 V	
Connected loads - gas	0.9 kW
Breaker	15 A
Running AMPS	4.3 A

All gas units are supplied with a 6 ft cord.

Connection conditions water

Connection	3/4" GHT
Supply minimum	1/2" ID Drinking Quality Cold
Water pressure (flow pressure), each	14.5-87.0 psi
Maximum flow rate per cooking system	3 gal/min
Water drain, each	2" OD
Max short-term amount of wastewater	0.11 gal/sec

Use only high-temperature resistant drain pipe

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl ₂)	< 0.012 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl ⁻)	< 4.68 gr/gal (80 ppm)	RO

All RATIONAL iCombi Pro & Classic models meet the requirements for LEED, IGCC and any local codes that have adopted them, based on water consumption and efficiency.

Model	XS	6 half size	6 full size	10 half size	10 full size	20 half size	20 full size
gal/hr	0.9	1.8	3.5	3.3	5.9	6.4	9.2
gal/hr/pan	0.3	0.3	0.3	0.3	0.3	0.3	0.2

Connected loads - exhaust air and thermal load

Latent heat load	3269 BTU
Sensible heat emission	4344 BTU
Sound level (electric)	56 dBA
Sound level (gas)	61 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Clearance Requirements

To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. On the back, single units and electric Combi-Duo vent pipe can be mounted flush with the wall. 2" rear clearance from the gas Combi-Duo exhaust gas box. If a high temperature heat source is on the left or right side of the unit, clearance of at least 14" (350 mm) must be maintained on the respective side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150

RATIONAL iCombi Pro 6-full size E/G

mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the

sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Installation conditions

- > Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.
- > Do not connect to any receptacle that local code requires protection by a UL 943 listed Class A GFCI. The device is approved for field hardwiring per local code.

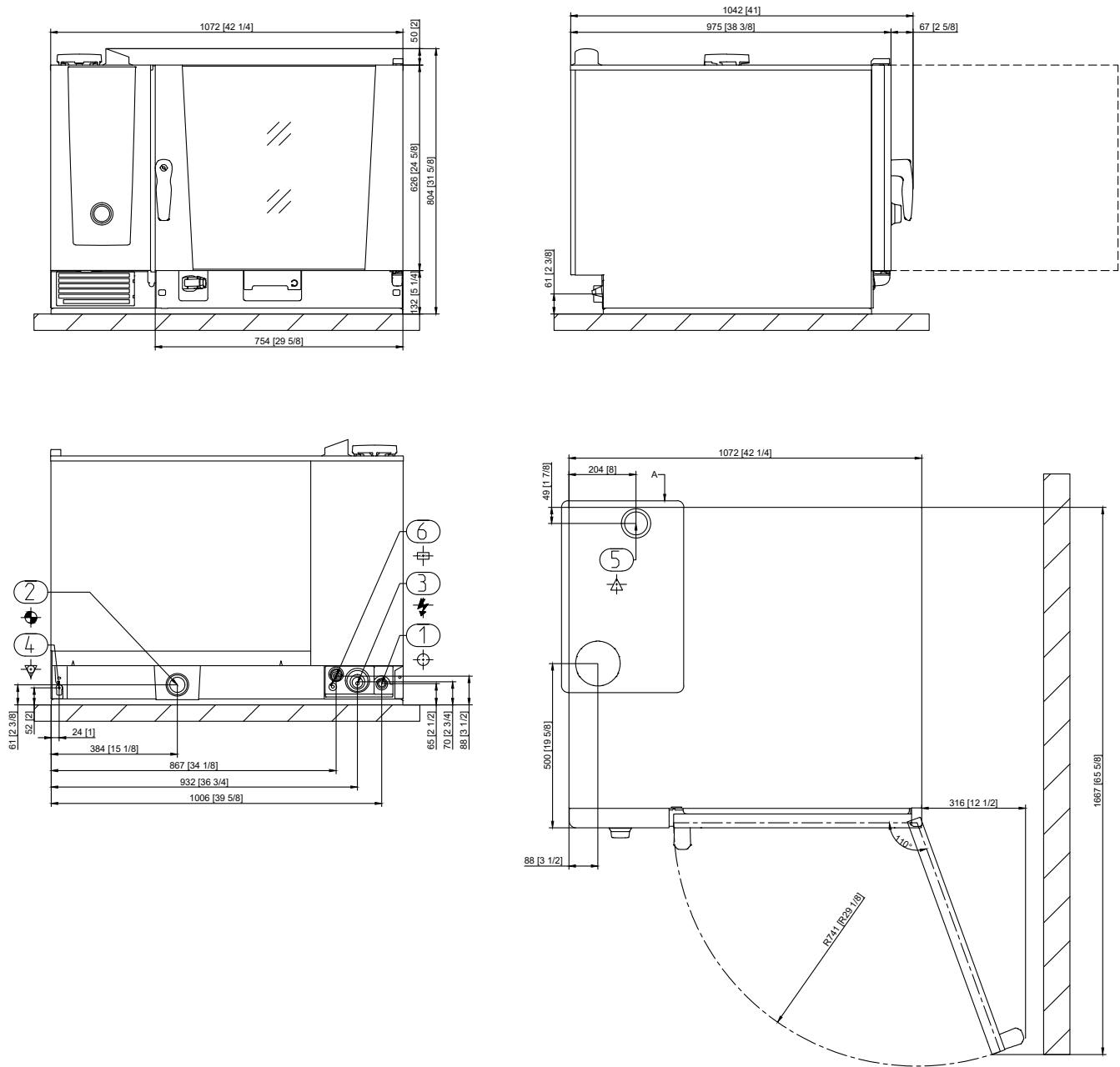
Approvals



NSF Certification

iCombi Pro (LM100) and iCombi Classic (LM200) are NSF-certified, shown on the NSF list.

Technical drawing, electrical

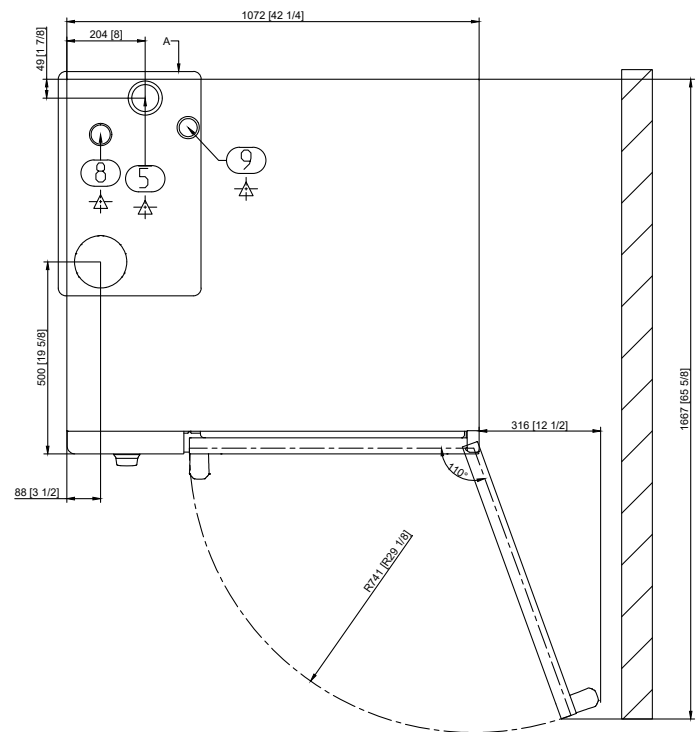
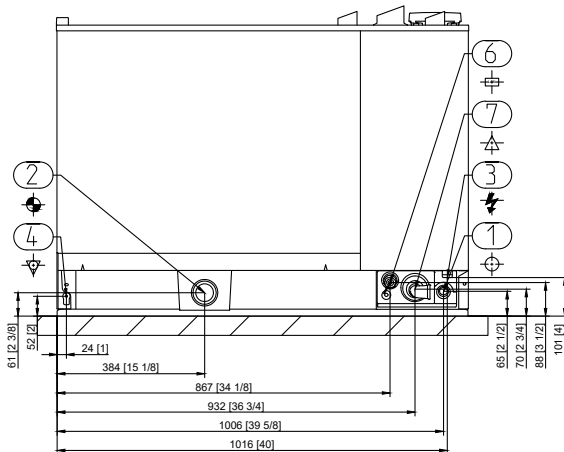
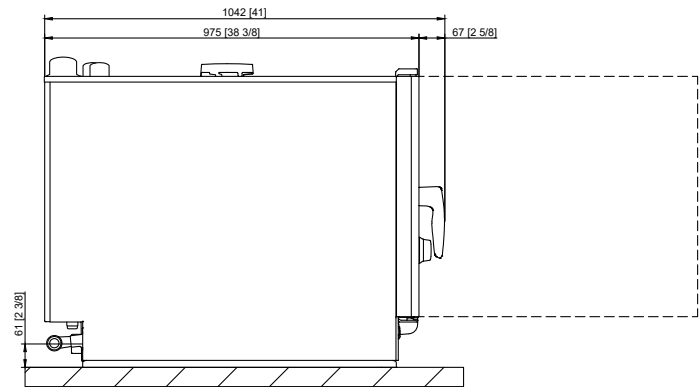
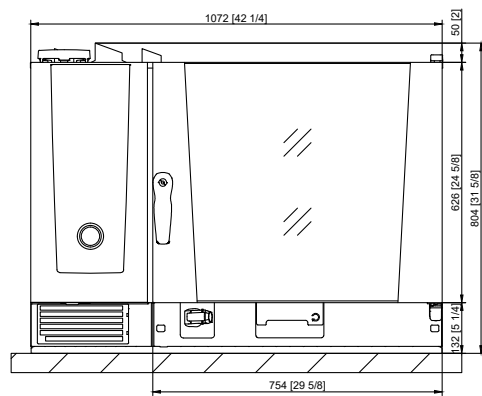


1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

RATIONAL iCombi Pro 6-full size E/G

6	Ethernet interface
---	--------------------

Technical drawing, gas



1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe

RATIONAL iCombi Pro 6-full size E/G

6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (convection)

Accessories

> 3 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Stands are available in various versions – standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.74.650
Finishing system for banquets Size 6-full size, 34 plates	Item no. 60.62.196
Full size sheet pan adapter	Item no. 60.12.156
Hinging racks - Size 6-full size	Item no. 7 racks 60.62.168 Item no. 5 racks 60.62.171
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 6-full size	Item no. left side 60.75.769 Item no. right side 60.75.768
Mobile catering stand - especially for heavy mobile catering usage	Item no. 60.31.165
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Transport trolley for mobile rack and mobile plate rack - height-adjustable - Sizes 6-full size, 10-full size	Item no. 60.75.605
Transport trolley for mobile rack and mobile plate rack - standard - Sizes 6-full size, 10-full size	Item no. 60.73.999
UltraVent recirculating hood - for Size 6-full size, 10-full size electric units only	Item no. 60.76.180
UltraVent Plus recirculating hood - for Size 6-full size, 10-full size electric units only	Item no. 60.07.178
Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size E or Size 10-full size E	Item no. 60.74.725
Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size G	Item no. right-side hinges 60.75.752 Item no. left-side hinges 60.75.754
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commerce Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com



Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

Submit this form with every PO.

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

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Ship by date (with or without Pre-Installation Site Consultation).

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List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

New Construction

Approximate Pre-Installation Site Consultation Date (If Purchased):

Replacement

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

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Installation Kit

Article no. 8720.1563US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

RATIONAL Combi Oven 6-full size (208/60/3ph & 240/60/3ph)

The Installation Kit for the above models includes:

40	feet	THHN 4 AWG black stranded wire
12	feet	THHN 8 AWG Green stranded wire
10	feet	1 1/4" SEALTITE flexible conduit
2	ea	1 1/4" ridgid, 1 1/2" EMT minnies
2	ea	2" minnies
1	ea	1 1/4" SEALTITE conn straight w/o ins
1	ea	1 1/4" SEALTITE 90 degree conn w/o ins
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 72" long rubber coated, NSF approved
1	ea	Male union 3/4" x 3/4" MHT
2	ea	90 deg Fresh water elbow
8	feet	2" copper pipe (two 4' pieces)
2	ea	2" copper pipe 90 degree elbow
1	ea	2" copper pipe T fitting
2	ea	2" copper pipe 45 degree elbow
1	ea	2" copper pipe 90 degree elbow female to male
1	ea	2" copper pipe 90 degree long sweep
1	ea	2" copper pipe coupling

Please note that installation kits are non-discountable.

Water Filtration Products.

R295-CLX



R295-CLX

RATIONAL Water Filtration Products Model R295-CLX water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing required flow rates for Combi-Duo models 6-full size/6-full size, 6-full size/10-full-size or if used for more than 2 units. For each additional unit add one additional head and cartridge.

Product Benefits

- › Carbon block technology effectively reduces chloramines, chlorine, taste & odor for better equipment protection.
- › NSF Standard 42 and FDA CFR-21 compliant materials.
- › Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with 1/4" turn.
- › 3/4" MNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

Model Number	Article No.	Reduction Claims	Nominal Micron Rating	Capacity	Replacement Cartridge	Service Flow Rate
R295-CLX	1900.1158US	Chlorine, Taste and Odor Chloramine	5.0 ¹	108,000 gallons (408,824 liters)	R295-CLX (Qty 2) 1900.1155US	10 gpm (37.85 lpm) 3 gpm (11.36 lpm)

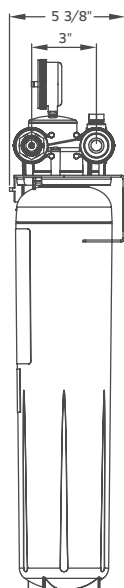
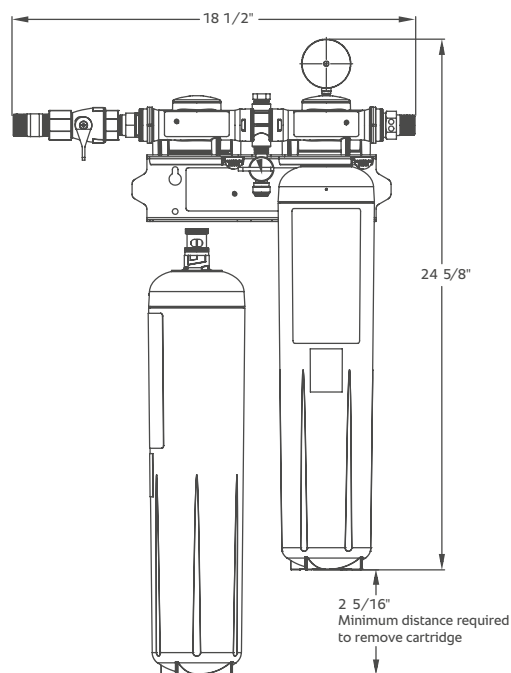
¹ NSF Certified for Particulate Reduction



Visit www.nsf.org for the claims associated with products that are NSF listed.

Water Filtration Products.

R295-CLX



Application Guide

- › 6-full size/6-full size or 6-full size/10-full-size.
Add up to 2 additional units with extra heads and cartridges.

Important: Installation Tips

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **CAUTION:** To reduce the risk associated with property damage due to water leakage:

- › Read and follow Use Instructions before installation and use of this system.
- › Installation and use **must** comply with all state and local plumbing codes.
- › Protect from freezing, remove filter cartridge when temperatures are expected to drop below 40 °F (4.4 °C).
- › Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100 °F (37.8 °C).
- › Water pressure range- minimum 25 to maximum 80 psi (172-552 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- › Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- › The disposable filter cartridge **must** be replaced every 12 months, at the rated capacity or sooner if a noticeable reduction in flow rate occurs.

Warning

To reduce the risk associated with the ingestion of contaminants: Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. RATIONAL shall not be liable for system failures due to improper maintenance.

Limited Warranty

RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.

Limitation of Liability. RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

RATIONAL USA

1701 Golf Road
Suite C-120, Commerce
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)
Fax 847-755-9583

info@rational-online.us
rationalusa.com



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New Construction

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Replacement

Approximate Installation Date:

Dealer:

Contact at Dealer:

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Email:

Signature:

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Phone (224) 366-3500 Fax (847) 755-9583

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016_US_GHS

Page 1 of 7

1. Identification

Product identifier

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Recommended use of the chemical and restrictions on use**Use of the substance/mixture**

Preservative agent

Details of the supplier of the safety data sheet

Company name: Rational AG
Street: Iglinger Strasse 62
Place: D-86899 Landsberg
Telephone: +49 (0)8191-3270 Telefax: +49 (0)8191-21735
Responsible Department: Responsible for the safety data sheet: reinigung@rational-online.de
Emergency phone number: In North America contact Info Trac at 1-800-535-5053
outside USA/CA contact +49 89 19240

2. Hazard(s) identification

Classification of the chemical**Regulation (EC) No. 1272/2008**

Hazard categories:
Skin corrosion/irritation: Skin Irrit. 2
Serious eye damage/eye irritation: Eye Irrit. 2
Hazard Statements:
Causes skin irritation
Causes serious eye irritation

Label elements**Regulation (EC) No. 1272/2008****Signal word:** Warning**Pictograms:****Hazard statements**

Causes skin irritation
Causes serious eye irritation

Precautionary statements

Keep out of reach of children.
If medical advice is needed, have product container or label at hand.
Wear protective gloves/protective clothing/eye protection/face protection.
If on skin: Wash with plenty of water.
If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do.
Continue rinsing.
If exposed or concerned: Get medical advice/attention.

Hazards not otherwise classified

Not known.

3. Composition/information on ingredients

Mixtures

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

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Hazardous components

CAS No	Components	Quantity
77-92-9	Citric acid	> 20 %
617-48-1	Malic acid	> 20 %
124-04-9	Adipic acid	1 - 5 %

4. First-aid measures**Description of first aid measures****General information**

If you feel unwell, seek medical advice.

After inhalation

Move to fresh air in case of accidental inhalation of dust or fumes from overheating or combustion.

After contact with skin

In case of contact with skin wash off immediately with soap and water.

Consult a doctor if skin irritation persists.

After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.

Seek medical treatment by eye specialist.

After ingestion

Rinse out mouth thoroughly with water.

Do not induce vomiting.

Never give anything by mouth to an unconscious person.

Summon a doctor immediately.

Most important symptoms and effects, both acute and delayed

WARNING !

Causes serious eye irritation.

Causes skin irritation.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

Indication of any immediate medical attention and special treatment needed

Treat symptoms.

5. Fire-fighting measures**Extinguishing media****Suitable extinguishing media**

Product does not burn, fire-extinguishing activities according to surrounding.

Unsuitable extinguishing media

Full water jet.

Specific hazards arising from the chemical

Fire may produce:

Irritant/corrosive, flammable as well as toxic distillation gases (carbonization gases).

Special protective equipment and precautions for fire-fighters

Use breathing apparatus with independent air supply.

Protective suit.

Additional information

Cool containers at risk with water spray jet.

Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

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6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

No special precautions required.

Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.

Flush rests with sufficient amount of water.

Reference to other sections

Observe protective instructions (see Sections 7 and 8).

Information for disposal look up chapter 13.

7. Handling and storage

Precautions for safe handling

Advice on safe handling

Avoid the formation of dust.

Avoid contact with eyes, skin or mucous membrane.

Advice on protection against fire and explosion

No special protective measures against fire required.

Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep in the original sealed container.

Keep containers tightly closed in a dry, well-ventilated place.

Further information on storage conditions

Keep away from food, drink and animal feeding stuffs.

8. Exposure controls/personal protection

Control parameters

Exposure controls

Appropriate engineering controls

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

Protective and hygiene measures

Avoid contact with eyes and skin.

Wash hands before breaks and at the end of workday.

When using do not eat, drink or smoke.

Remove and wash contaminated clothing before re-use.

Eye/face protection

Tightly fitting goggles.

Eye wash bottle with pure water.

Hand protection

Protective gloves resistant to chemicals made off natural-rubber latex, Minimum coat thickness 0.6 mm, Permeation resistance (wear duration) approx. 480 minutes, i.e. protective glove <Lapren 706> made by www.kcl.de.

This recommendation refers exclusively to the chemical compatibility and the lab test conforming to EN 374 carried out under lab conditions.

Requirements can vary as a function of the use. Therefore it is necessary to adhere additionally to the recommendations given by the manufacturer of protective gloves.

Safety Data Sheet

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Respiratory protection

No personal respiratory protective equipment normally required.

Breathing apparatus (particle filter) only if dust is formed.

9. Physical and chemical properties**Information on basic physical and chemical properties**

Physical state:	Tablet
Color:	White
Odor:	Characteristic

Test method

pH-Value:	2,5 (1%)
-----------	----------

Changes in the physical state

Flash point:	n.a.
--------------	------

Lower explosion limits:	n.a.
-------------------------	------

Upper explosion limits:	n.a.
-------------------------	------

Ignition temperature:	n.a.
-----------------------	------

Oxidizing properties

n.a.

Vapor pressure: (at 20 °C)	n.a.
-------------------------------	------

Water solubility: (at 20 °C)	Soluble
---------------------------------	---------

Partition coefficient:	n.d.
------------------------	------

Other information

Bulk density: approx. 800 g/L

10. Stability and reactivity**Reactivity**

No decomposition if stored and applied as directed.

Chemical stability

Stability:	Stable
------------	--------

Stable under normal conditions.

Possibility of hazardous reactions

Hazardous reactions:	Will not occur
----------------------	----------------

No hazardous reactions known.

Conditions to avoid

Protect from moisture.

Incompatible materials

No materials to be especially mentioned.

Hazardous decomposition products

No hazardous decomposition products known.

11. Toxicological information**Information on toxicological effects**

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Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

Acute toxicity

Based on available data, the classification criteria are not met.

Citric acid

LD50/oral/rat: 6730 mg/kg

Adipic acid

LD50/oral/rat: 11000 mg/kg

Malic acid

LD50/oral/rat: >3200 mg/kg

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
77-92-9	Citric acid				
	oral	LD50	11700 mg/kg	Rat	
	dermal	LD50	> 2000 mg/kg	Rat	

Irritation and corrosivity

Causes skin irritation

Causes serious eye irritation

Skin irritation: Irritant

Eye irritation: Irritant

Sensitizing effects

Based on available data, the classification criteria are not met.

Irritant

Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.

STOT - Single exposure: Not classified.

STOT - Repeated exposure: Not classified.

Aspiration hazard: Not classified.

Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.

Carcinogenicity: Not classified.

Mutagenicity: Not classified.

Teratogenicity: Not classified.

Carcinogenicity (NTP): Not listed

Carcinogenicity (IARC): Not listed

Carcinogenicity (OSHA): Not listed

Aspiration hazard

Based on available data, the classification criteria are not met.

Practical experience**Other observations**

Ingestion causes irritation of upper respiratory system and gastrointestinal disturbance.

Inhalation of dust may cause shortness of breath, tightness of the chest, a sore throat and cough.

12. Ecological information**Ecotoxicity**

Citric acid :

LC50/Leuciscus idus/96 h: 440 - 706 mg/l

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EC50/Daphnia magna: 85 mg/l

Adipic acid:

LC50/Pimephales promelas/96 h: 97 mg/l

Persistence and degradability

Product is biodegradable.

Bioaccumulative potential

No data available.

Mobility in soil

The product is soluble in water.

Other adverse effects

No data available.

13. Disposal considerations

Waste treatment methods

Advice on disposal

Remove in accordance with local official regulations.

Contaminated packaging

Empty containers should be taken for local recycling, recovery or waste disposal.

Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.

Packaging that cannot be cleaned should be disposed of like the product.

14. Transport information

US DOT 49 CFR 172.101

Proper shipping name:

Not regulated.

Other applicable information

Non hazardous material as defined by the transport regulations.

15. Regulatory information

U.S. Regulations

National Inventory TSCA

All of the components are listed on the TSCA inventory.

National regulatory information

SARA Section 304 CERCLA:

Adipic acid (124-04-9): Reportable quantity = 5,000 (2270) lbs. (kg)

SARA Section 311/312 Hazards:

Citric acid (77-92-9): Immediate (acute) health hazard

Malic acid (617-48-1): Immediate (acute) health hazard

Adipic acid (124-04-9): Immediate (acute) health hazard

SARA

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

State Regulations

Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

Safety Data Sheet

according to 29 CFR 1910.1200(g)

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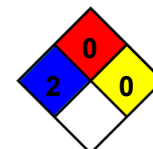
Page 7 of 7

16. Other information**Hazardous Materials Information Label (HMIS)**

Health:	2
Flammability:	0
Physical Hazard:	0

NFPA Hazard Ratings

Health:	2
Flammability:	0
Reactivity:	0
Unique Hazard:	

**Changes**

Revision date:	03.02.2016
Revision No:	6,1

-

Other data

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.

The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.

The delivery specifications are contained in the corresponding product sheet.

This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.

(n.a. = not applicable; n.d. = not determined)

(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)

Specification/Datasheet

Stand I Combi-Duo 6-full size on 6-full size or 10-full size E MarineLine



Article number

60.31.205

Description

The stand ensures safe installation of the Combi-Duo, consisting of the iCombi Pro or iCombi Classic 6-full size and 10-full size. The cooking system can be fixed on the stand using a mounting kit.

Intended use

This product is intended exclusively for professional use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. RATIONAL AG assumes no liability for consequences of improper use.

Features

- Open on all sides
- Height-adjustable, fixable feet, for direct floor mounting
- Mounting kit for fixing the cooking system on the base frame

Technical specifications

Clearance from floor panel to floor:	5 7/8 in (150 mm)
Max. fixed power:	1,320 lb (600 kg)
Feet height adjusts by up to:	3/4 in (20 mm)

Dimensions and weights

Width (W):	43 5/8 in (1,107 mm)
Height (H):	7 7/8 in (200 mm)
Depth (D):	35 7/8 in (910 mm)
Weight:	19.2 lb (8.7 kg)

Material

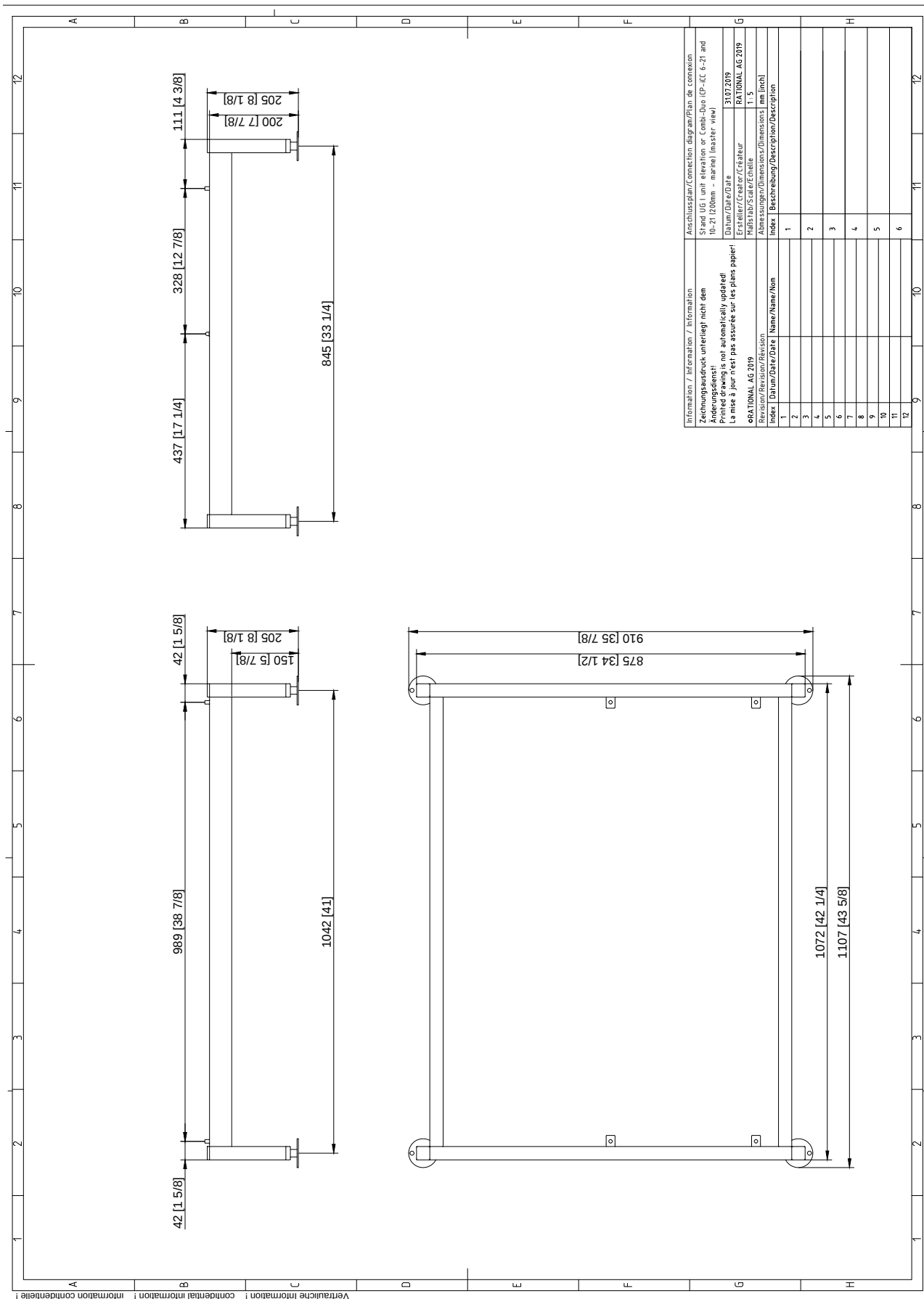
Stainless steel (CNS 1.4301/AISI 304)

Note

USPH regulations require that the stand remain fully accessible from two opposing sides for cleaning purposes. If this is not possible, at least 7 7/8 in (200 mm) of ground clearance must be maintained.

Specification/Datasheet

Stand I Combi-Duo 6-full size on 6-full size or 10-full size E MarineLine



Visit us on the internet: www.rational-online.com
We reserve the right to make technical improvements

35136EG36CB

Cooking Performance Group 36EG36CB Electric 36" Countertop Griddle with Thermostatic Controls and 36" Refrigerated Base - 208/240V, 9 kW / 12 kW

Item #: 35136EG36CB Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 1" durable polished steel griddle plate
- Thermostatic snap-action controls with 150-450 degree Fahrenheit range
- 2 refrigerated drawers each hold 1 full size and (3) 1/6 size food pans, 4" deep
- Base uses R-290 refrigerant; 1/3 hp, 115V
- Griddle requires a 208/240V electrical connection

Technical Data

Width	36 Inches
Depth	29 1/8 Inches
Height	15 3/8 Inches
Base Depth	32 1/8 Inches
Base Height	24 1/2 Inches
Amps	4 Amps
Phase	1 Phase
Voltage	208/240 Volts
Wattage	287 Watts
Base Power Type	Electric



Certifications



5-15P



Hardwired



ETL Listed

35136EG36CB

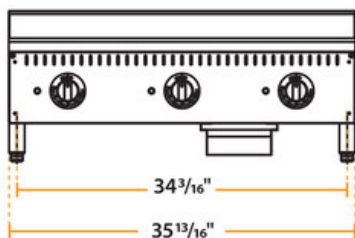
Cooking Performance Group 36EG36CB
Electric 36" Countertop Griddle with
Thermostatic Controls and 36" Refrigerated
Base - 208/240V, 9 kW / 12 kW



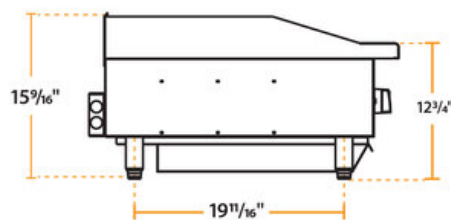
Technical Data

Base Style	Refrigerator
Connection Type	Hardwired
Control Type	Thermostatic
Cooking Surface Material	Polished Steel
Features	Chef Base With Griddle
Horsepower	1/3 hp
Kit Type	Chef Base / Cooking Equipment
Plate Thickness	1 Inch
Plug Type	Hardwire NEMA 5-15P
Power Type	Electric
Refrigerant Type	R-290
Starting Amps	12 Amps
Starting Wattage	861 Watts
Temperature Range	150 - 450 Degrees F
Type	Thermostatic Griddles
Weight Capacity	880 lb.

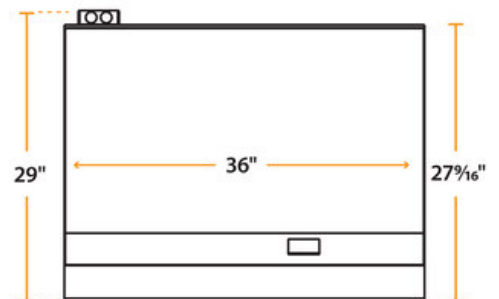
Plan View



FRONT



SIDE



TOP

35136EG36CB

Cooking Performance Group 36EG36CB Electric 36" Countertop Griddle with Thermostatic Controls and 36" Refrigerated Base - 208/240V, 9 kW / 12 kW



Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak, and other dishes by cooking them on this Cooking Performance Group 36EG36CB 36" countertop griddle with thermostatic controls and a refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline food prep processes. It provides refrigerated storage space, a griddle for cooking, and a place for the griddle to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and grill it all within the same workspace!

This particular griddle boasts up to 12,000W of power and a thermostatic control for every 12" of griddle surface to make it a fantastic choice for busy eateries, diners, and take-out restaurants! Great for burgers, bacon, cheesesteak, and other meats, this unit's thermostatic controls offer a temperature range of 150-450 degrees Fahrenheit, while the 1" thick, 36" wide polished steel cooking surface features an impressive 20 3/4" depth that is sure to deliver all of the workspace needed and impressive recovery time. The griddle body is made of stainless steel that is both durable and extremely easy to clean, includes fully-welded 4" back and side splashes to protect your walls and countertops, and even has a full width grease trough and 4.5 qt. grease drawer to provide you with a complete package of excellent performance and worry-free maintenance! The griddle requires a 208/240V electrical connection.

Not only do you receive the griddle, but you get a 2 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 1 full size food pan and (3) 1/6 size food pans (sold separately). The 1/3 hp refrigeration system circulates R-290 refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. This refrigerated chef base requires a 115V electrical connection for operation.

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



ELECTRIC PRO SERIES 36" RANGES

IMPERIAL


IR-6-E

Shown with optional casters

MODEL NUMBERS

IR-6-E
IR-6-E-C
IR-6-E-XB
IR-G36T-E



High performance 5.3 KW element provides even heating throughout the oven.



Splatter screen protects the element from spills.



9" (229) diameter round plate elements with easy to clean surface.

STANDARD OVEN

- Baffle above the element distributes heat flow to provide even cooking temperatures throughout the 5.3 KW oven. Splatter screen protects the element from spills.
- Chef depth oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by-side.
- Oven is 26½" w x 26" d x 14" h (673 x 660 x 356 mm)
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C)
- Porcelainized sides, rear, deck and inner door liner.
- Side oven controls are protected from heat in an insulated side compartment
- Stamped inner door liner provides extra strength while improving heat retention.
- One chrome oven rack is included. Oven holds two racks.

CONVECTION OVEN

- 5.3 KW convection oven with 1/2 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26-½" w 22-½" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.

ROUND PLATE ELEMENTS

- Plates are 9" (229) diameter for maximum pan contact
- The top design helps prevent spills from entering unit making clean-up easier.
- 2.6 KW round plate elements with easy-to-clean flat surface.
- Infinite heat controls for maximum cooking flexibility

GRIDDLE TOP

- Thick highly polished 1/2" (13 mm) steel plate with thermostat controls.
- 21" (533 mm) plate depth.
- Even heating elements across the griddle section provide consistent temperature across the plate.
- 4" (102 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can is removable for easy cleaning.

EXTERIOR FEATURES

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded and polished stainless steel seams.
- Large 4" (101 mm) stainless steel landing ledge
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty.

IMPERIAL

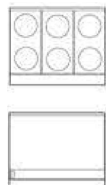
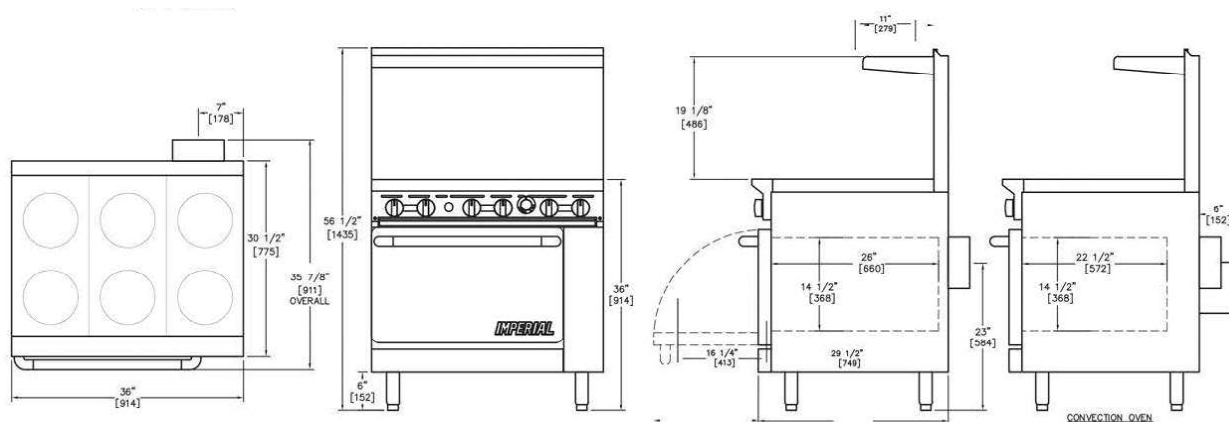
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

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ELECTRIC

PRO SERIES 36" RANGES



MODEL	ROUND ELEMENTS	GRIDDLE WIDTH	SHIP WEIGHT (KG) LBS
IR-6-E	6	N/A	(274) 605
IR-6-E-XB	6	N/A	(247) 545
IR-6-E-C	6	N/A	(302) 665
IR-G36T-E	N/A	36" (914)	(297) 655

DIMENSIONS	CRATED DIMENSIONS
36" W x 31 1/4" D x 36" H (914 x 794 x 914 mm)	38-1/2" W x 39" D x 35" H (978 x 991 x 889 mm)

Notes: Measurements in () are metric equivalents.

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IR-6-E	20.9	208	3	67
		240	3	58
		480*	3	29
IR-6-E-C	21.8	208	3	71
		240	3	62
		480*	3	31
IR-6-E-XB	15.6	208	3	44
		240	3	38
		480	3	19
IR-G36T-E	14.3	208	3	49
		240	3	43
		480*	3	22

OPTIONS AND ACCESSORIES

- 6" (152 mm) stainless steel stub back, in lieu of standard backguard
- 11" (279 mm) stainless steel stub back, in lieu of standard backguard
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- Chrome griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.



MADE IN USA

Contact Imperial about additional single phase options.

*Additional charge



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