**Line Item 1: 72” Gas Griddle**

- 72" wide griddle made with a stainless steel front and sides with an aluminized steel body frame.

- Features a 1" thick polished steel griddle plate

- Fully welded stainless and aluminized steel chassis frame.

- Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration

- One 27,000 BTU/hr. “U” shaped aluminized steel burner for every 12" of griddle width

- Within the griddle plate, (6) U-shaped burners each utilize a snap-action thermostat that can individually be adjusted between +200° to +550°F.

- A 12 gauge, 4" stainless steel back and tapered side splashes helps to keep grease and debris from splattering or effecting other cooking processes.

- The 72" gas griddle has an 11" low profile cooking height on 4" adjustable legs that allows the unit to be used on virtually any surface.

- Large 6-quart stainless steel grease drawer (2 drawers on 60" and 72" models

- Heavy duty chromed thermostat knob guards

- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.

- Manual Ignition

- Bottom Heat shields

- 3/4” rear gas connection and gas pressure regulator

- Natural Gas

- 162000 BTU

\*\*Brand/Model: Vulcan MSA72 or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 2: 100 Gallon Steam Kettle**

- Gas (natural Gas)

- Fully jacketed stationary kettle

- Kettle is mounted on 2" diameter legs with adjustable flanged feet

- The kettle liner is constructed out of 316 Series stainless steel

- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle

- The dish shaped interior bottom is sloped to the front for a smooth product flow through a mounted, tapered, 2" plug type food product draw-off valve.

- Drawoff includes opening strainer

- Graduated measuring rod

- Furnished standard with a 15 PSI relief valve, vacuum relief valve, thermostat with a combination gas control valve and electronic ignition, low water cut-off control and a pressure limit switch and pressure gauge.

Dimensions (approx.)

- Width: 58 ½”

- Depth: 48”

- Height: 49”

- Height to Kettle Lip: 49”

- Hertz: 60 Hertz

- Phase: 1 Phase

- Voltage: 120 volts

- Capacity: 100 Gallons

- Gas Inlet Size: ¾ inches

- Installation Type: Floor Model

- Kettle Jacket: Full

- BTU: 135000

\*\*Brand/Model: Vulcan GT100E or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 3: Automatic coffee urn**

- brews 18 gallons per hour

- stainless steel urn

- automatic refill

- adjustable legs

- blends coffee at the end of each cycle

- holds three gallons and brews three gallon batches

- voltage:120/240V.

- single phase.

- adjustable by-pass system.

- Dimensions(approx.)331/2"Wx171/2"Dx281/2"H.

\*\*Brand/Model: Central Restaurant item # 260-060 or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 4: 80 Quart Floor Mixer**

- Heavy-Duty 3 H.P. high torque Motor

- Gear Transmission

- Four Fixed Speeds Plus Stir Speed

- soft start Agitation Technology (allows user to change speeds while mixer is running)

- 20-Minute Timer

- Automatic Time Recall

- Large, Easy-To-Reach Controls

- Single Point Bowl Installation

- Ergonomic Swing-Out Bowl

- Power Bowl Lift

- Open Base

- Stainless Steel Bowl Guard

- Metallic Gray Hybrid Powder Coat Finish

- Interlock prevents operation when front portion of guard is out of position

- Motor Specifications:

- 3 H.P. high torque motor

- 200-240/50/60/3 12.0 Amps

- 380-460/50/60/3 6.0 Amps

- Electrical Specifications: 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

- Controls: Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines.

- TRANSMISSION: A rated 10 H.P. poly-V belt transfers power from motor to the input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

- SPEEDS: Agitator (RPM) Stir 27 First 55 Second 96 Third 183 Fourth 322

- BOWL GUARD: Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

- POWER BOWL LIFT: Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. Stir-on-Lift Feature: Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

- FINISH: Metallic Gray Hybrid Powder Coat finish.

- FOOTPADS: Neoprene footpads are standard.

\*\*Brand/Model: Hobart HL800 Mixer or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 5: 40 Gallon Tilting Skillet, Gas, Power Tilt**

- durable stainless steel pan that has gallon and liter markings for convenient cooking.

- topped with a spring assist cover with adjustable vent for added convenience.

- While tilting the unit, it avoids splashes for mess-free cooking experience.

- The bright lights (green and amber) indicate when the system is turned on temperature cycling

- stands on four adjustable feet

- Powerful 130,000 BTU burners allow preheating in 11 minutes

- +100°F to +425°F temperature range

- Thermostatic safety and gas controls

- On/off switch, thermostat knob and pilots, recessed to avoid breakage

- Stainless steel clad 5/8" thick cooking surface

- Stainless steel pan has gallon and liter makings

- Stands on four stainless steel adjustable feet, rear flanged for bolting

- 130,000 BTU. for heat distribution

- Electric spark ignition

- Natural gas

- 120V connection required

- Overall Dimensions:

- Left to Right: 48"

- Front to Back: 37"

- Height: 42"

- Capacity: 40 gallons

\*\* Brand/Model: Cleveland SGL-40-TR - 40 Gallon Tilting Skillet, Gas or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 6: Meat Slicer**

Dimensions (approx.)

- Width: 30 5/16”

- Depth: 24 5/8”

- Height: 25 ½”

- Amps: 5.4 Amps

- Blade: 13”

- HP: ½ HP

- Motor Type: Belt Driven

- NSF Listed: Yes

- Phase: 1

- Thickness: up to 1”

- Voltage: 120 V

- Watts: 648 Wats

- Maximum Product Width: 12”

- Maximum Product Height: 7 ½”

- Hertz: 60 Hertz

- Installation Type: Countertop

- Power Type: Electric

- Slice Size: 1”

- Removable Ring Guard Cover

- Zero Knife Exposure

- Heavy-Gauge Stainless Steel Knife Cover

- 1 ⁄2 H.P. Knife Drive Motor

- No-Volt Release

- Burnished Aluminum Base

- Machined Grooves on Gauge Plate and Knife Cover

- Exclusive Tilting, Removable Carriage System

- Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport

- Double-Action Indexing Cam

- Spring Kickstand

- Ergonomic-Style Handle

- Rear-Mounted, Removable Meat/Vegetable Grip Arm

13" Knife

- constructed of 304L stainless steel and high performance alloy

- Lasts two to three times longer than carbon coated or stainless steel knives

- Single-action sharpens and hones in just five seconds

- Removable and ware washer safe for easy cleaning and sanitation – can be used wet or dry

- Machined Grooves on Gauge Plate and Knife Cover

- Reduces drag for smoother slicing motion Double-Action Indexing Cam

- The first full revolution of the indexing knob provides precise control of shaving, chipping and thin slicing

- The second revolution opens the gauge plate quickly for thicker slicing

- Gauge plate holds position for consistent, precision slicing

1 ⁄2 H.P. Knife Drive Motor

- Reserve power runs at 430 rpm for optimum results

- Smooth operation with continuous lubrication of carriage rod Zero Knife Exposure

- Knife edge is covered when sharpener is both mounted and removed making cleaning easier

- Gauge plate remains closed during operation of sharpener

- No Volt Release

- Knife easily removes with patented removal tool

- Area within ring guard is open for faster cleaning

- Knife and tool are ware washer safe for easy cleaning and sanitation

- Removable Ring Guard Cover Catches product debris around the knife for easy removal during cleaning

- Reduces time to ‘floss’ during cleaning Exclusive Tilting, Removable Carriage System

- Tilt design allows for ease of mid-day cleaning

- Removable for complete cleaning and sanitation Rear-Mounted

- Removable Meat Grip Arm

- Opens up front of product tray for unobstructed loading

- Removable meat grip allows for easy cleaning

- Spring Kickstand Props machine for easy cleaning underneath slicer

- Sanitary Burnished Aluminum Base

- Limited cracks/crevices or bolt holes where product can lodge and bacteria may grow

\*\*Brand/Model: Hobart HS6 or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 7: Electric Hot Food Table**

- 5 well, 120 Volt

- Width: 76”

- Depth: 32”

- Height: 34”

- Construction Material: Sealed Well

- Pan Capacity: 5 Wells

- Voltage: 120V

- Watts:2400

- 3⁄8" thick poly cutting board

- 71⁄2"D stainless steel recessed plate shelf on operator’s side

- All stainless steel body

- Each of the 5 Wells is controlled by a guarded thermostat, adjustable up to 180°F.

- Thermoset wells will not pit or rust and are fully sealed.

- Each has an individual drain, or drains can manifold together.

- 76"Wx32"Dx34"H, including adjustable bullet legs

- 120VV. Single phase. 10' cord and plug included.

- Thermoset Fiber-Reinforced Resin Wells – self-insulating and maximum energy efficiency. Will not rust or pit.

- clean easily by wiping off water deposits from the non-metallic surface.

- Thermostatic Heat Controls – automatically adjust for water temperature and food volume changes to reduce food waste.

- Capillary Tube Thermostats – control supply power only when needed for maximum power efficiency.

- Low-water indicator light

- Dome Heating Elements – use up to 25% less energy and concentrate energy into the wells.

- Non-stick surface prevents scale build-up for easy cleaning and longer operating life.

- Elements are cast-in for longer service life and greater energy transfer.

- Wells – Wide no-drip lips on wells keep top surface dry.

- Equipped with individual brass drain valves.

- Recommend using up to 4" (10.2 cm) deep food pans – standard and fractional sizes

- 7½" (19.05 cm) wide plate shelf standard.

- 8" (20.32 cm) wide x 3/8" (9.5 mm) thick polyethylene NSF-approved cutting board standard

- Mechanical guards on all controls and power switch for safety and reliability

- 10ft. (3 m) power cord bottom-mounted to stay out of the way.

- 20-gauge stainless steel top and under shelf, 16 gauge legs.

- Must hold heated prepared foods at temperatures above the HACCP “danger zone” of 140 F (60 C). The performance standard is measured using the NSF mixture preheated to 165 F (73.9 C). The electric unit will hold the temperature of this product above 150 F (65.6 C). The temperature will be maintained when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

\*\*Brand/Model: Vollrath Servewell model # 38005 or Equal\*\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 8: Floor Model Bread Slicer**

- Slice Thickness: ½”

- 100 loaves per hour

- Crumb drawer included

- 4 casters (2 with locks)

- Motor only operates while cutting and automatically stops after bread has been cut

- Gravity feed

- 78500 BTU

- 240 Volt

- Amps: 6 amps

- Hertz: 60 Hertz

- Wattage: 720 watts

- Phase: Phase 1

Dimensions (approx.)

- Width: 29 ½”

- Depth: 31 1/8”

- Height: 50 3/8”

Maximum Loaf Dimensions (approx.)

- Width: 17 5/16”

- Depth: 12 3/16”

- Height: 6 5/16”

- Horsepower: 2/3 HP

- Output: 100 loaves per hour

- Power Type: Electric

\*\*Brand/Model: Doyon CPF412 or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 9: Rotating Rack Oven**

- electric

- curved front

- holds (1) single rack

- programmable digital controls

- auto rack lift

- Advanced Controls with 4-stage bake & 99 programmable menus

- self-contained steam system stainless steel construction

- fully fire sealed hood

- flush floor

- single vent

- bake chamber shipped whole

- Weight: 2685 lbs.

- Width: 55”

- Depth: 51”

- Height: 100”

- BTU: 275000

- Construction material: Stainless Steel

- Controls: Programmable Digital

- Door Type: Glass

- Doors: 1

- Stainless steel construction

- self-contained spherical cast steam system

- Halogen lighting in the bake chamber provides better visibility with better bulb life in high temperature environments

- Programmable digital control with 99 programmable menus

- Four stage baking

- Auto on/off control

- Cool-down mode

- Energy saving idle mode

- Hood with plenum and single point vent connection for Type II installations

- Heavy duty rack lift with "soft start" rotation and rack jam warning system

- Field reversible bake chamber door

- Three pane viewing window provides safe to touch exterior

- Dual panes of glass & a Low-E coating on the interior of the window reduce the oven’s energy use

- Single exterior pane is hinged to allow cleaning access to both sides

- Airwash gap within the door decreases exterior temperatures

- Flush floor with patented adjustable construction provides easy access – no ramp required

- Built-in rollers & levelers for easy installation

- Minimum intake: 55" x 104.5" x 56.3" (uncrated)

- Holds 1 single oven rack

\*\*Brand/Model: Baxter model # OV500E1 or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Line Item 10: Double Stack Gas Convection Oven**

Product Specifications:

- BTU: 50,000 BTU/hr. per section; 100,000 BTU/hr. total unit

- Furnished with a two speed 1/2 H.P. oven blower-motors per section

- Style: Double

- Power Type: Natural Gas

- Yield: ¾” gas connection

- Depth: Baking depth

- Double section, deep depth gas convection oven that allows roasting, warming, baking, and rethermalizing.

- The oven has two-speed fan motors in both sections for circulating air around the food which speeds the cooking process and distributes heat more evenly.

- The oven features independent, stainless steel doors with 180 degree opening along with double pane windows for an easy view and access

- Each gas unit of this oven has a solid thermostat along with a timer of 60 minutes for you to control the cooking operations in a simple and precise manner. The temperature of each compartment ranges from 150 - 500 degrees Fahrenheit.

- Non-sag insulation applied to the top, rear, sides, bottom, and doors.

- The oven has 2 lights present inside the porcelain enamel interior. This porcelain interior makes it easier for you to clean it.

- Fits full-sized pans from left to right and front to back for increased capacity. It also has five nickel-plated racks.

- Distinctive heat recovery system for the recirculation of heated air

- Electronic spark ignitors

- Oven cool switch for rapid cool down

- 120 volt, 60 Hz, 1 phase power supply required

- 6' cord and plug

- 7.7 amps total draw per section

- Includes one year limited parts and labor warranty

Approx. Dimensions:

- Width: 40”

- Depth: 46 1/4”

- Height: 70”

\*\* Brand/Model: Vulcan VC66GD Gas Convection Oven - Double Stack or Equal\*\*

Specify Brand Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Specify Model Bidding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_