

KC Foodservice Equipment Corp

Bid Contact **Ricardo Stark**
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Address **8530 NW 61st Street**
Miami, FL 33166

Qualifications **FL-EVERIFY PP-DRUGFREE PP-EQUAL PP-LBTR PP-LOCAL PP-SCRUTINIZED PP-SWORN PP-VENDORINFO
 PP-VOSB PP-W9**

Bid Notes **Lead Time: 1-4 Weeks.**

Item #	Line Item	Notes	Unit Price	Qty/Unit		Attch.	Docs
AD-21-04--01-01	STEAM TABLE PAN, STAINLESS STEEL	Supplier Product Code: SPJM-102 Supplier Notes: Steam Table Pan, full size, 20-3/4" x 12-3/4" x 2-1/2" deep, 24 gauge, anti-jamming, 18/8 stainless steel, NSF	First Offer - \$9.05	96 / each	\$868.80	Y	Y
AD-21-04--01-02	STEAM TABLE PAN, STAINLESS STEEL	Supplier Product Code: SPJM-104 Supplier Notes: Steam Table Pan, full size, 20-3/4" x 12-3/4" x 4" deep, 24 gauge, anti-jamming, 18/8 stainless steel, NSF	First Offer - \$12.26	96 / each	\$1,176.96	Y	Y

AD-21-04--01-03	BUN/SHEET PAN	Supplier Product Code: ALXP-1826 Supplier Notes: Sheet Pan, full size, 18" x 26", closed bead, 18 gauge, 3003 aluminum	First Offer - \$6.48	72 / each	\$466.56	Y	Y
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AD-21-04--01-04	HEATED HOLDING PROOFING CABINET, MOBILE	Supplier Product Code: C539-CFS-4 Supplier Notes: C539-CFS-4 3 Series Heated Holding & Proofing Cabinet, with Red Insulation Armour, mobile, full height, insulated cabinet & door, removable	First Offer - \$2,732.97	5 / each	\$13,664.85	Y	Y
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bottom mount control
module, thermostat to
200F, fixed wire slides on 3"
centers (18) 18" x 26" or
(34) 12" x 20" x 2-1/2" pan
capacity, 5" casters (2 with
brakes), aluminum,
120v/60/1-ph, 2000 watts,
16.7 amps, NEMA 5-20P,
cULus, NSF

AD-21-04--01-05	NESTING PAN RACK	Supplier Product Code: NR-20-X Supplier Notes: Special Value Rack, mobile pan, full height, nesting design, open sides, with angle tray guides on 3" centers, capacity 20 - 18" x 26" sheet pans or 40 - half-size pans, all-welded aluminum construction, front loading, 69-1/4" high	First Offer - \$334.00	4 / each	\$1,336.00	Y	Y
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AD-21-04--01-06	BUSSING UTILITY TRANSPORT CART	Supplier Product Code: FG335588PLAT	First Offer - \$387.00	4 / each	\$1,548.00	Y
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Supplier Notes: Utility
Cart, 31"L x 18"W x 37-
1/2"H, (3) shelves, smooth
surface, handles, enclosed
ends, plastic construction,
(4) casters, assembly
required, platinum, NSF,
HACCP, Made in USA

AD-21-04--01-07	BUSSING UTILITY TRANSPORT CART	Supplier Product Code: FG452088BLA	First Offer - \$147.52	1 / each	\$147.52	Y
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Supplier Notes: Material
Handling/Heavy Duty Utility
Cart, 44"L x 25-1/4"W x
39"H, 500 lb. total capacity,
(2) lipped shelves, open
base, polypropylene, (4) 5"
thermoplastic rubber (TPR)
casters, assembly required,
black, Made in USA

AD-21-04--01-08	INSULATED FOOD CARRIER	Supplier Product Code: PC300N59	First Offer - \$240.62	3 / each	\$721.86	Y
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Supplier Notes: Cateraide
Food Carrier, end loader,
individual tracks, holds (8)
combinations of 6", 4" & 2-
1/2" deep food pans, or (5)

2-1/2" deep food pans,
insulated, stain & scratch-
resistant, heat-resistant to
200F, automatic self-
venting system, molded-in
handles, stackable,
polyethylene, slate blue,
NSF, Made in USA

AD-21-04--01-09	PAN CARRIER DOLLY	Supplier Product Code: DL300R03	First Offer - \$124.42	1 / each	\$124.42	Y
Supplier Notes: Cateraide Pan Carrier Dolly, platform without handle, holds up to (2) PC300N end loaders or any Cateraide, top loader, 4" heavy-duty non-marking swivel casters, polyethylene, black, NSF, Made in USA, BPA Free						

AD-21-04--01-10	TILTING SKILLET BRAISING PAN, GAS	Supplier Product Code: GTS-40	Alt 1 - \$13,475.65	1 / each	\$13,475.65	Y	Y
Supplier Notes: Tilting Skillet, gas, 40 gallon capacity, manual tilt, solid state thermostat, thermostat & ignition indicator lights, electronic ignition, high temp safety cut-off, removable pour strainer, spring assisted cover, 304 stainless steel construction, tubular legs, adjustable bullet feet front,							

adjustable flanged feet
 rear, 125,000 BTU, CSA
 Star, CSA Flame, NSF,
 Standard one year limited
 warranty, Extended 2nd
 year warranty, for Schools
 and Universities only,
 Natural Gas, 120v/50/60/1-
 ph, cord and plug,
 standard, Etched markings,
 gallon, standard, Double
 pantry faucet with 18"
 swing spout

Supplier Product Code: VG40	First Offer - \$18,799.16	1 / each	\$18,799.16	Y	Y
Supplier Notes: Braising Pan, Gas, 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified, 1 year limited parts & labor warranty, standard, K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation, Natural gas (specify elevation if over 2,000 ft.), 120v/60/1-ph, 9.0 amps, cord & plug, standard, DBPTYTS WSHDWN DOUBLE Pantry Deck Mount Faucet, with backflow preventer, 16" add-on faucet, washdown hose, wall hook, NSF & Lead Reduction Compliant					

(Note: water connection required)
Removal of skillet and
Installation of new one

AD-21-04--01-11	GAS CONNECTOR HOSE	Supplier Product Code: HG-4D-48	First Offer - \$171.91	1 / each	\$171.91	Y	Y
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Supplier Notes: Safe-T-Link Gas Connector Hose, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) 90 elbow, (1) street "EL"

AD-21-04--01-12	TRUCK, PLATFORM	Supplier Product Code: WG232622	First Offer - \$425.90	2 / each	\$851.80	Y	Y
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Supplier Notes: Global Industrial Aluminum Diamond Deck Platform Truck 60x30 2400 Lb. Cap. 8" Rubber Casters

AD-21-04--01-13	WATER FOUNTAIN/BOTTLE REFILLING STATION	Supplier Product Code: 761218	First Offer - \$887.31	1 / each	\$887.31	Y	
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Supplier Notes:
Refrigerated Drinking Fountain with Bottle Filler, Filtered, by Global Industrial

AD-21-04--01-14	ANTI-FATIGUE FLOOR MAT	Supplier Product Code: 500-R35 Supplier Notes: VIP Red Cloud Anti-Fatigue Mat, 3' x 5', 3/4" thick, closed-cell nitrile textured rubber with drainage holes, tapered safety edge all sides, grease & slip-resistant, for kitchens, cooklines, bars, prep areas, waitress pick-up, assembly lines, & behind counters, lightweight, red	First Offer - \$165.16	2 / each	\$330.32	Y	
AD-21-04--01-15	REACH-IN FREEZER	Supplier Product Code: T-49F-HC Supplier Notes: Freezer, reach-in, two-section, -10F, (2) stainless steel doors, (6) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1 HP, 115v/60/1-ph, 9.6 amps, NEMA 5-15P, Made in USA, cULus, UL EPH Classified, ENERGY STAR, Warranty - 7 year compressor (self-contained only), please visit www.Truefmfg.com for specifics, Warranty - 3 year parts and labor, please visit www.Truefmfg.com for specifics, Left door hinged	Alt 1 - \$4,394.60	1 / each	\$4,394.60	Y	Y

left, right door hinged right
standard, 4" stem castors,
standard (adds 5" to OA
height)

Supplier Product Code: M3F47-2-N	First Offer - \$4,688.15	1 / each	\$4,688.15	Y	Y
Supplier Notes: M3 Freezer, reach-in, two- section, 42.1 cu. ft., exterior LED digital thermometer, door open beep, self- diagnostic monitoring system, hot gas condensate system, smart fuzzy defrost, automatic fan motor delays, door pressure release, LED interior lighting, self- cleaning condenser device, (2) hinged solid doors with recessed handle & locks, (6) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount self- contained compressor, R290 Hydrocarbon refrigerant, 2/3 HP, 115v/60/1-ph, 6.3 amps, NEMA 5-15P, ETL- Sanitation, cETLus, ENERGY STAR					

AD-21-04--01-16 COMBI OVEN, GAS	Supplier Product Code: ICP 6-FULL NG 208/240V 1 PH QS	Alt 1 - \$14,230.53	1 / each	\$14,230.53	Y	Y
Supplier Notes: iCombi Pro 6-Full Size Combi Oven, natural gas, (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, 85F
 temperature range, quick
 clean, care control, eco
 mode, 6-point core
 temperature probe,
 retractable hand shower,
 Ethernet interface, Wi-Fi
 enabled, includes (1)
 bucket of Active Green
 Cleaner & (1) bucket of
 Care Tabs, 106,500 BTU,
 208/240v/60/1-ph, 0.9 kW,
 IPX5, cCSAus, NSF, 2 years
 parts and labor, 5 years
 steam generator warranty,
 Chef Assistance Program, a
 RATIONAL certified Chef
 conducts 4 hours/location
 specialized application
 training with personnel, no
 charge, Installation Kit, for
 gas iCombi/SCC/CMP 101G
 (120/60/1ph); gas
 iCombi/SCC/CMP 62G (208-
 240/60/1ph); gas
 iCombi/SCC/CMP 61G
 (120/60/1ph)

Supplier Product
Code: ABC7G-NAT

First Offer - \$16,362.29

1 / each

\$16,362.29

Y

Y

Supplier Notes: Combi Oven/Steamer, natural gas, boilerless, (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity, (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection, auto-reversing fan with electronic braking system, cool to touch glass door, flashing door light & audible alert, (4) Grab n Go wire racks, stainless steel interior & exterior, 80,000 BTU, 120v/60/1-ph, engineered & assembled in USA, UL EPH Classified, cULus, 1 year limited parts & labor warranty, standard, K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation, CB30K-SYSTEM Single Hollow Carbon Filter System, with 30,000 gallon capacity, for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53 STAND-ABC/SS Stand, open frame, stainless steel, with adjustable feet, includes: spray hose & drip tray, ABC-CAST Casters, with 2 locking wheels, for use only with STAND-ABC/SS, Spray Hose Kit, Provided with ABC Stand or ABC Stacking Kits - includes spray handle, 8 ft. stainless steel braided hose & mounting hardware

AD-21-04--01-17	GAS CONNECTOR HOSE KIT / ASSEMBLY	Supplier Product Code: HG-4D-48K	First Offer - \$200.87	1 / each	\$200.87	Y	Y
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Supplier Notes: Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5'

AD-21-04--01-18	REACH-IN REFRIGERATOR	Supplier Product Code: T-49-HC	Alt 1 - \$3,399.87	1 / each	\$3,399.87	Y	Y
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Supplier Notes:
Refrigerator, reach-in, two-section, (2) stainless steel doors, (6) PVC coated adjustable wire shelves,

interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.4 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR, Self-contained refrigeration standard, Warranty - 7 year compressor (self-contained only), please visit www.Truefmfg.com for specifics, Warranty - 3 year parts and labor, please visit www.Truefmfg.com for specifics, Left door hinged left, right door hinged right standard, 4" stem castors, standard (adds 5" to OA height)

Supplier Product
Code: M3R47-2-N

First Offer - \$3,955.50 1 / each **\$3,955.50** **Y** **Y**

Supplier Notes: M3

Refrigerator, reach-in, two-section, 42.3 cu. ft. exterior LED digital thermometer, door open beep, self-diagnostic monitoring system, hot gas condensate system, automatic fan motor delays, door pressure release, LED interior lighting, self-cleaning condenser device, (2) hinged solid door with recessed handle & lock, (6) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel

floor, top mount self-
 contained compressor,
 R290 Hydrocarbon
 refrigerant, 1/3 HP,
 115v/60/1-ph, 2.8 amps,
 NEMA 5-15P, ETL-
 Sanitation, cETLus, ENERGY
 STAR, 3 year parts & labor
 warranty, standard,
 Additional 2 year
 compressor warranty (5
 year total), standard, Self-
 cleaning condenser device
 equipped, standard, Caster
 Set, swivel, locking front
 wheels, standard

AD-21-04--01-19	CABINET, COOK/HOLD/OVEN	Supplier Product Code: 1000-CH-AL-2DE Supplier Notes: Cook-N-Hold Cabinet, mobile, two compartment, radiant, insulated, capacity (16) 18" x 26" angle pan slides on 3" center, (6) wire grids, solid state electronic control, LED digital display, standard controls, cook & hold cycles, field reversible doors, magnetic latches, anti-microbial latches, stainless steel interior, aluminum exterior, (4) 5" swivel casters (2) braked, cCSAus, CSA, Standard Warranty: 1 year labor, 2 years parts. Lifetime warranty on heating elements excluding labor, 208-240v/60/1-ph, 6.0 kW,	First Offer - \$8,642.46	1 / each	\$8,642.46	Y	Y
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30.0 amps, NEMA 6-30P,
standard

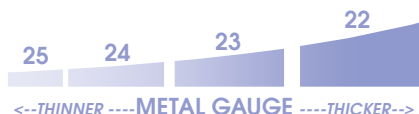
AD-21-04--01-20	MOBILE HEATED CABINET	Supplier Product Code: 1000-HH-SS-2DE	First Offer - \$4,276.09	1 / each	\$4,276.09	Y	Y
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Supplier Notes: Heated Cabinet, Mobile, two compartment, radiant, insulated, top-mount heater assembly, (16) 18" x 26" or (16) 12" x 20" pan capacity, removable pan slides on 2-3/4" centers, (2) independent standard solid state electronic controls, LED digital displays, field reversible dutch doors, magnetic anti-microbial latches, stainless steel construction, (4) 5" swivel casters (2) with brakes, CSA-Sanitation, cCSAus, Standard Warranty: 1 year labor, 2 years parts warranty, 120v/60/1-ph, 1.8 kW, 15.0 amp, 6' cord, NEMA 5-20P, standard, Right-hand door swing (top & bottom doors), standard

Supplier Total **\$70,916.38**

KC Foodservice Equipment CorpItem: **STEAM TABLE PAN, STAINLESS STEEL****Attachments**

SPFJ102.pdf

STAINLESS STEEL
STEAM TABLE PANS

STEAM TABLE PANS



SPJH-906GN

A WINCO®
EXCLUSIVE SIZE

Ninth x 6" deep

Adds 30% more
counter capacity

City of Winco offers the most complete collection of steam table pans in the industry

AD-21-04

- ◆ Anti-jamming pans available in all gauges; straight sided pans available in standard weight
- ◆ Every gauge weight is made of 18/8 stainless steel

HEAVYWEIGHT

TRUE 24 GAUGE
ANTI-JAMMINGTRUE 23 GAUGE
ANTI-JAMMINGTRUE 22 GAUGE
ANTI-JAMMING

SIZE	DEPTH	UOM	CASE	ITEM	ITEM	ITEM
Full-Size	1-1/4"	Each	6/12			SPJH-101
20-3/4" x 12-3/4"	2-1/2"	Each	6/12	SPJM-102	SPJP-102	SPJH-102
	4"	Each	6/12	SPJM-104	SPJP-104	SPJH-104
	6"	Each	6/12	SPJM-106	SPJP-106	SPJH-106
Half-Size	1-1/4"	Each	12/24			SPJH-201
10-3/8" x 12-3/4"	2-1/2"	Each	12/24	SPJM-202	SPJP-202	SPJH-202
	4"	Each	6/24	SPJM-204	SPJP-204	SPJH-204
	6"	Each	6/12	SPJM-206	SPJP-206	SPJH-206
Third-Size	2-1/2"	Each	12/48	SPJM-302	SPJP-302	SPJH-302
6-7/8" x 12-3/4"	4"	Each	12/24	SPJM-304	SPJP-304	SPJH-304
	6"	Each	12/24	SPJM-306	SPJP-306	SPJH-306
Quarter-Size	2-1/2"	Each	12/72	SPJM-402	SPJP-402	SPJH-402
10-5/6" x 6-5/16"	4"	Each	12/48	SPJM-404	SPJP-404	SPJH-404
	6"	Each	12/24	SPJM-406	SPJP-406	SPJH-406
Sixth-Size	2-1/2"	Each	12/72	SPJM-602	SPJP-602	SPJH-602
6-7/8" x 6-5/16"	4"	Each	12/48	SPJM-604	SPJP-604	SPJH-604
	6"	Each	12/48	SPJM-606	SPJP-606	SPJH-606
Ninth-Size	2-1/2"	Each	12/72	SPJM-902	SPJP-902	SPJH-902
6-3/4" x 4-1/4"	4"	Each	12/72	SPJM-904	SPJP-904	SPJH-904
	6"	Each	12/24			SPJH-906GN
Eighteenth Size	2"	Each	24/96			SPJH-1802
4-1/4" x 3-1/2"						

STANDARD WEIGHT

25 GAUGE
STRAIGHT-SIDED25 GAUGE
ANTI-JAMMINGA WINCO®
EXCLUSIVE
SIZE

SPJH-1802

Eighteenth x 2" deep



Anti-jamming

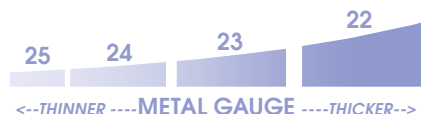


Straight-sided

SIZE	DEPTH	UOM	CASE	ITEM	ITEM
Full-Size	1-1/4"	Each	6/12	SPF1	
20-3/4" x 12-3/4"	2-1/2"	Each	6/12	SPF2	SPJL-102
	4"	Each	6/12	SPF4	SPJL-104
	6"	Each	6/12	SPF6	SPJL-106
Two-Third Size	2-1/2"	Each	12/24	SPTT2	
14" x 12-7/8"	4"	Each	6/24	SPTT4	
	6"	Each	6/12	SPTT6	
Half-Size	1-1/4"	Each	12/24	SPH1	
10-3/8" x 12-3/4"	2-1/2"	Each	12/24	SPH2	SPJL-202
	4"	Each	6/24	SPH4	SPJL-204
	6"	Each	6/12	SPH6	SPJL-206
Third-Size	2-1/2"	Each	12/48	SPT2	SPJL-302
6-7/8" x 12-3/4"	4"	Each	12/24	SPT4	SPJL-304
	6"	Each	12/24	SPT6	SPJL-306
Quarter-Size	2-1/2"	Each	12/72	SPQ2	SPJL-402
10-5/6" x 6-5/16"	4"	Each	12/48	SPQ4	SPJL-404
	6"	Each	12/24	SPQ6	SPJL-406
Sixth-Size	2-1/2"	Each	12/72	SPS2	SPJL-602
6-7/8" x 6-5/16"	4"	Each	12/48	SPS4	SPJL-604
	6"	Each	12/48	SPS6	SPJL-606
Ninth-Size	2-1/2"	Each	12/72	SPN2	SPJL-902
6-3/4" x 4-1/4"	4"	Each	12/72	SPN4	SPJL-904

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SPJM-104.pdf

STAINLESS STEEL
STEAM TABLE PANS

NSF STEAM TABLE PANS



SPJH-906GN

A WINCO®
EXCLUSIVE SIZE

Ninth x 6" deep

Adds 30% more
counter capacity



City of Winco offers the most complete collection of steam table pans in the industry

- ◆ Anti-jamming pans available in all gauges; straight sided pans available in standard weight
- ◆ Every gauge weight is made of 18/8 stainless steel

AD-21-04

HEAVYWEIGHT

TRUE 24 GAUGE
ANTI-JAMMINGTRUE 23 GAUGE
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ANTI-JAMMING

SIZE	DEPTH	UOM	CASE	ITEM	ITEM	ITEM
Full-Size	1-1/4"	Each	6/12			SPJH-101
20-3/4" x 12-3/4"	2-1/2"	Each	6/12	SPJM-102	SPJP-102	SPJH-102
	4"	Each	6/12	SPJM-104	SPJP-104	SPJH-104
	6"	Each	6/12	SPJM-106	SPJP-106	SPJH-106
Half-Size	1-1/4"	Each	12/24			SPJH-201
10-3/8" x 12-3/4"	2-1/2"	Each	12/24	SPJM-202	SPJP-202	SPJH-202
	4"	Each	6/24	SPJM-204	SPJP-204	SPJH-204
	6"	Each	6/12	SPJM-206	SPJP-206	SPJH-206
Third-Size	2-1/2"	Each	12/48	SPJM-302	SPJP-302	SPJH-302
6-7/8" x 12-3/4"	4"	Each	12/24	SPJM-304	SPJP-304	SPJH-304
	6"	Each	12/24	SPJM-306	SPJP-306	SPJH-306
Quarter-Size	2-1/2"	Each	12/72	SPJM-402	SPJP-402	SPJH-402
10-5/6" x 6-5/16"	4"	Each	12/48	SPJM-404	SPJP-404	SPJH-404
	6"	Each	12/24	SPJM-406	SPJP-406	SPJH-406
Sixth-Size	2-1/2"	Each	12/72	SPJM-602	SPJP-602	SPJH-602
6-7/8" x 6-5/16"	4"	Each	12/48	SPJM-604	SPJP-604	SPJH-604
	6"	Each	12/48	SPJM-606	SPJP-606	SPJH-606
Ninth-Size	2-1/2"	Each	12/72	SPJM-902	SPJP-902	SPJH-902
6-3/4" x 4-1/4"	4"	Each	12/72	SPJM-904	SPJP-904	SPJH-904
	6"	Each	12/24			SPJH-906GN
Eighteenth Size	2"	Each	24/96			SPJH-1802
4-1/4" x 3-1/2"						

STANDARD WEIGHT

25 GAUGE
STRAIGHT-SIDED25 GAUGE
ANTI-JAMMING

A WINCO®
EXCLUSIVE
SIZE



SPJH-1802

Eighteenth x 2" deep



Anti-jamming



Straight-sided

SIZE	DEPTH	UOM	CASE	ITEM	ITEM
Full-Size	1-1/4"	Each	6/12	SPF1	
20-3/4" x 12-3/4"	2-1/2"	Each	6/12	SPF2	SPJL-102
	4"	Each	6/12	SPF4	SPJL-104
	6"	Each	6/12	SPF6	SPJL-106
Two-Third Size	2-1/2"	Each	12/24	SPTT2	
14" x 12-7/8"	4"	Each	6/24	SPTT4	
	6"	Each	6/12	SPTT6	
Half-Size	1-1/4"	Each	12/24	SPH1	
10-3/8" x 12-3/4"	2-1/2"	Each	12/24	SPH2	SPJL-202
	4"	Each	6/24	SPH4	SPJL-204
	6"	Each	6/12	SPH6	SPJL-206
Third-Size	2-1/2"	Each	12/48	SPT2	SPJL-302
6-7/8" x 12-3/4"	4"	Each	12/24	SPT4	SPJL-304
	6"	Each	12/24	SPT6	SPJL-306
Quarter-Size	2-1/2"	Each	12/72	SPQ2	SPJL-402
10-5/6" x 6-5/16"	4"	Each	12/48	SPQ4	SPJL-404
	6"	Each	12/24	SPQ6	SPJL-406
Sixth-Size	2-1/2"	Each	12/72	SPS2	SPJL-602
6-7/8" x 6-5/16"	4"	Each	12/48	SPS4	SPJL-604
	6"	Each	12/48	SPS6	SPJL-606
Ninth-Size	2-1/2"	Each	12/72	SPN2	SPJL-902
6-3/4" x 4-1/4"	4"	Each	12/72	SPN4	SPJL-904

KC Foodservice Equipment CorpItem: **BUN/SHEET PAN****Attachments**

ALXP-1826.pdf

STAINLESS STEEL SHEET PANS

City of Pembroke Pines

18/8 STAINLESS STEEL SHEET PANS - OPEN BEAD

AD-21-04

- ◆ Easy-clean open bead rim
- ◆ Long lasting 20 gauge



SXP-1826



Open bead

NSF SXP-SERIES

Refer to page 356 for sheet pan racks



ITEM	DESCRIPTION	SIZE	GAUGE	UOM	CASE
SXP-1318	1/2-Size	13" x 18"	20	Each	6/12
SXP-1622	2/3-Size	16" x 22"	20	Each	6
SXP-1826	Full Size	18" x 26"	20	Each	6

ALUMINUM SHEET PANS

ALUMINUM SHEET PANS - OPEN BEAD

- ◆ Heavy-duty, ideal for roasting



ALXP-1200



Open bead

NSF ALXP-1200

ITEM	DESCRIPTION	SIZE	GAUGE	UOM	CASE
ALXP-0609	1/8-Size, NSF	6-1/2" x 9-1/2"	16	Each	24
ALXP-1204	1/4 Size, NSF	9-1/2" x 13"	16	Each	24
ALXP-1200	Full-Size, NSF	18" x 26"	12	Each	12



NSF ALXP-1204



NSF ALXP-0609

ALUMINUM SHEET PANS - CLOSED BEAD

- ◆ Galvanized, rust-resistant reinforcement wire



ALXP-2216H

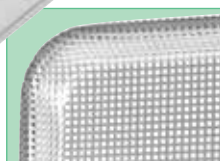


Closed bead

ITEM	DESCRIPTION	SIZE	GAUGE	UOM	CASE
ALXP-1013	1/4-Size	9-1/2" x 13"	20	Each	24
ALXP-1310H	1/4-Size	10" x 13"	18	Each	24
ALXP-1318	1/2-Size	13" x 18"	20	Each	12
ALXP-1813H	1/2-Size	13" x 18"	18	Each	12
ALXP-1622	2/3-Size	16" x 22"	19	Each	12
ALXP-2216H	2/3-Size	16" x 22"	18	Each	12
ALXP-1826	Full-Size	18" x 26"	18	Each	12
ALXP-2618H	Full-Size	18" x 26"	16	Each	12



ALXN-1826P



Full edge-to-edge perforation

FULLY PERFORATED CLOSED-BEAD ALUMINUM SHEET PANS

- ◆ Perforations cover entire pan for maximum air-circulation
- ◆ 3003 aluminum with glazed non-stick coating
- ◆ 3/32" (2.38mm) square perforations

ITEM	DESCRIPTION	SIZE	GAUGE	UOM	CASE
ALXN-1318P	1/2-Size	13" x 18"	16	Each	12
ALXN-1826P	Full-Size	18" x 26"	16	Each	12



ALXP-1318P



Perforated

PERFORATED CLOSED-BEAD ALUMINUM SHEET PANS

- ◆ Dense perforations for excellent air circulation and heat conductivity
- ◆ 3003 aluminum
- ◆ 1/8" (3.18mm) diameter perforated holes

ITEM	DESCRIPTION	SIZE	GAUGE	UOM	CASE
ALXP-1318P	1/2-Size	13" x 18"	18	Each	12
ALXP-1826P	Full-Size	18" x 26"	18	Each	12
ALXP-2618P	Full-Size	18" x 26"	16	Each	12

KC Foodservice Equipment CorpItem: **HEATED HOLDING PROOFING CABINET, MOBILE****Attachments**

C539-CFS-4.pdf



We put space to work.

Item # _____

Job _____

Metro C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), $\frac{3}{4}$ Height (59", 1499mm), and $\frac{1}{2}$ Height (44", 1118mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



**Red Full
Height
Dutch
Clear Doors**



**Blue
 $\frac{1}{2}$ Height
Full Solid
Door**

**Gray
 $\frac{3}{4}$ Height
Full Clear
Door**

**Red
Full Height
Dutch Solid
Doors**

**Blue
Full Height
Full Clear
Door**



3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).

All Metro Catalog Sheets are available on our website: www.metro.com



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

L03-270
Printed in U.S.A. Rev. 8/18

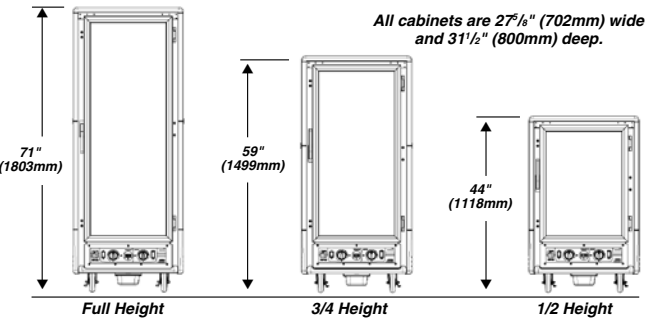
Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2018 InterMetro Industries Corp.

Job _____

13.93**C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets**

We put space to work.



- **Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- **Insulation Armour™:** High Density Polyethylene (HDPE).
- **Castors:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake.
- **Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- **Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- **Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- **Gaskets:** High temperature, door mounted, Santoprene gaskets.
- **Latches:** Polymer high-strength magnetic pull latch with lever-action release.
- **Hand Holds:** Molded into the Insulation Armour™ on all four corners.
- **Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
- **Lip Load Slides:** 1 1/2"x1 1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
- **Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing.
- **Drip Trough:** Smooth polymer drip trough with catch pan.
- **Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.

Electrical and Performance:

- **Holding Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. Available in 120V 2000W & 1440W, and 220-240V 1681-2000W configurations.
- **Moisture Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 35% RH at 160°F (71°C), 95% RH at 95°F (35°C). Available in 120V 2000W, and 220-240V 1681-2000W configurations.
- **Combination Module:** 80°F (27°C) to 200°F (93°C) operating temperature range. 95% RH at 95°F (35°C). Available in 120V 2000W & 1440W, and 220-240V 1681-2000W configurations.
- **Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides, back and top.
- **Slide Capacities:**

Cabinet Size	Universal Wire Pan Capacity**				Lip Load Pan Capacity		Fixed Wire Pan Capacity	
	Slide Pairs Provided	Max.*	18"x26"	12"x20"x2.5" GN 1/1	18"x26"		18"x26"	12"x20"x2.5" GN 1/1
Full Height	18	37	18	34	35		18	34
Full Height Dutch	18	35	17	32	34		17	32
3/4 Height	14	29	14	26	27		14	26
1/2 Height	8	17	8	16	17		8	16

*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.

**Capacity based on standard number of slide pairs provided.

C539-CDC-U

Cabinet Height: 9 = Full Height, 7 = 3/4 Height, 5 = 1/2 Height
 Module Type: C = Combination, M = Moisture, H = Heated Holding
 Slide Type: U = Universal Wire, 4 = Fixed Wire, L = Lip Load Aluminum

NEMA 5-20P
 For Standard Wattage Cabinets (120V, 16A, 60Hz, 2000W)

Door Style: FS = Full Length Solid, FC = Full Length Clear, DS = Dutch Solid, DC = Dutch Clear *

* Please note: Dutch doors only available on full-height models. Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description**C539-CLDC-U**

NEMA 5-15P Add "L" for Lower Wattage Combination or Holding Module Cabinets (120V, 12A, 60Hz, 1440W)

Export Model Number Description**C539-CXDC-U**

NEMA 6-15P Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Blue or Gray Model Description**C539-CDC-U-BU**

** Cabinets ordered without a color designation default to Red.

Color **
No Suffix = Red
BU = Blue
GY = Gray**Models with Accessories or Options****C539-CDC-UA**
C539-CDC-U-BUA

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

Options/Accessories*

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)*
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

*Please note: (2) handles required for dutch door models

Metro Heated cabinets are for hot food holding applications only.

an Ali Group Company



The Spirit of Excellence

KC Foodservice Equipment CorpItem: **NESTING PAN RACK****Attachments**

NR-20-X.pdf



ALUMINUM NESTING PAN RACK



SPACESAVING DESIGN

Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____

DIMENSIONS and SPECIFICATIONS

TOL \pm .500"

ALL DIMENSIONS ARE TYPICAL



FEATURES:

Nesting design to facilitate maximum storage in minimum space.

Heavy Duty welded construction.

12 or 20 Pan capacity.

1" x 1-1/2" ribbed angles.

Heavy Duty 5" Stem Swivel Casters.

500 lb. Maximum Load.

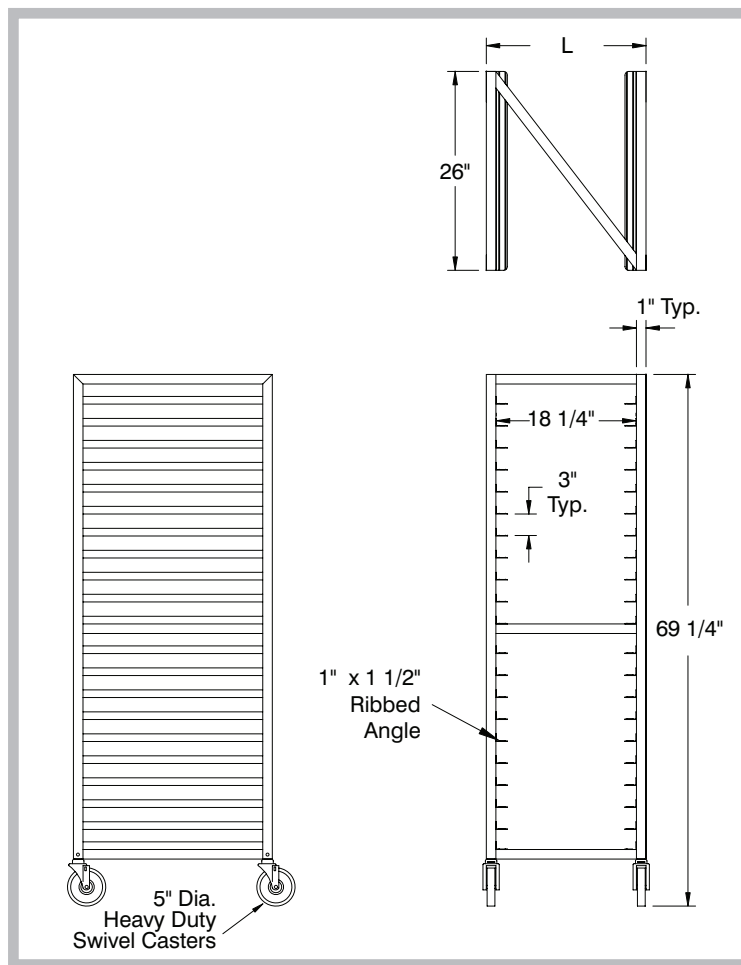
CONSTRUCTION:

Fully welded 1" square tubing frame and diagonal cross supports.

Angles are 1" x 1/1/2" fully welded

MATERIAL:

Extruded aluminum angles, upright tubing, and support pieces.



MODEL #	Pan Capacity	Shelf Spacing	Overall Size L x W x H	Weight
NR-12	12 Full or 24 Half Size	5"	21" x 26" x 69 1/4"	28 lbs.
NR-20	20 Full or 40 Half Size	3"	21" x 26" x 69 1/4"	29 lbs.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

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GEORGIA
Fax: (770) 775-5625

TEXAS
Fax: (972) 932-4795

NEVADA
Fax: (775) 972-1578

KC Foodservice Equipment CorpItem: **TILTING SKILLET BRAISING PAN, GAS****Attachments**

GS-40.pdf



GAS TILTING SKILLET with Manual Tilt



Model GS-30

Shall be a Crown model _____, gas fired skillet with manual tilt, AGA/CGA and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer and etched gallon markings. Pan is formed from 10 gauge type 304 stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be of 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over entire cooking surface. The pan shall be heated with stainless steel atmospheric burners with intermittent pilot ignition.

The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) 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 shall provide a degree of protection against dripping and light splashing water and shall include a solid state thermostat with OFF position and a range of 100-450°F (38-232°C), a thermostat indicator light, an ignition indicator light, pan tilt switch that shuts burners off if tilted more than 5°, and high temperature cut-off set at 500°F(260°C).

MODEL	BTU	CAPACITY	
		GALLON	LITER
GS-30	100,000	30	114
GS-40	125,000	40	152

OPERATION SHALL BE BY:

- ☐ Natural Gas
- ☐ Propane Gas

The controls shall be equipped for operating on 115 VAC, single phase, 50/60Hz, 2 Amps

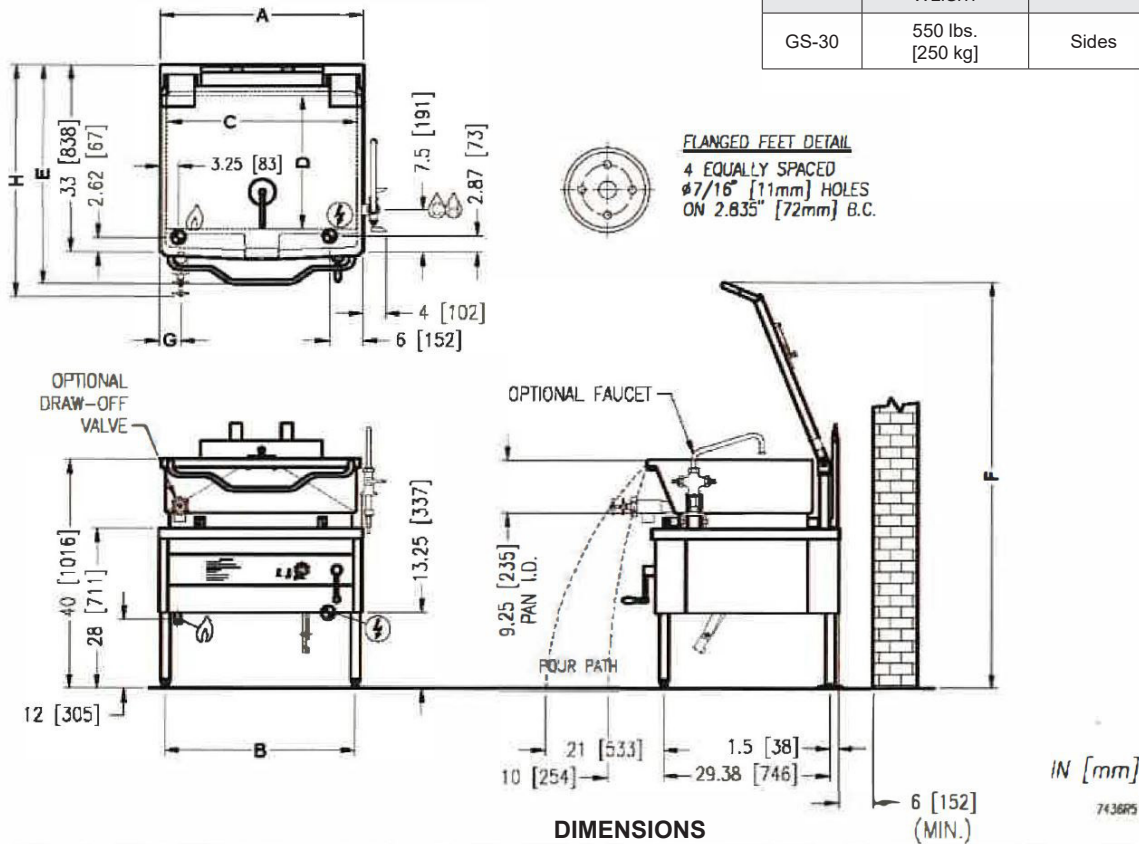
OPTIONAL ITEMS AT EXTRA COST:

- ☐ 220 VAC, 1 phase, 50/60 Hz (GSVS-1)
- ☐ Etched liter markings (LMS-30, LMS-152)
- ☐ 2" draw off valve with strainer (TVT-2)
- ☐ 3" draw off valve with strainer (TVT-3)
- ☐ Correctional package
- ☐ Sliding drain pan (S-SDP-2)

ACCESSORIES:

- ☐ Pan carrier (PC-3, 40 gallon only)
- ☐ Steam pan insert (SPI-30, SPI-40)
- ☐ 12" Single pantry faucet with swing spout (SF-12)
- ☐ 12" Double pantry faucet with swing spout (DF-12)
- ☐ 3" Stainless steel faucet plumbing enclosure (SPE-1)
- ☐ Single pantry faucet & bracket with filler (SP-KF)
- ☐ Double pantry faucet & bracket with filler (DP-KF)
- ☐ Single pantry faucet spray hose with bracket (SP-RSH)
- ☐ Double pantry faucet spray hose with bracket (DP-RSH)
- ☐ Faucet bracket (FB)
- ☐ Half size pan carrier for GS-30 when TVT ordered (PC-HP)





MODEL	CAPACITY	A	B	C	D	E	F	G	H	
									Ø2	Ø3
GS-30	30 Gallons (114 liters)	36" (914 mm)	33.63" (854 mm)	33.5" (851 mm)	23.5" (597 mm)	39.5" (1003 mm)	72.38" (1838 mm)	3.75" (95 mm)	41.13 (1045)	46.75 (1187)
GS-40	40 Gallons (152 liters)	48" (1219 mm)	45.63" (1159 mm)	43.5" (1105 mm)	23" (584 mm)	39.88" (1000 mm)	71.88" (1826 mm)	4.75" (121 mm)	41.63 (1057)	46.13 (1172)

MODEL	GAS SUPPLY			
	BTU/HR	kW/HR	Supply Pipe Pressure (W.C)	
GS-30	100,000	29.3	Natural 6" - 14" (152 mm - 356 mm)	Propane 11" - 14" (279 mm - 356 mm)
GS-40	125,000	36.6		

* For use on noncombustible floors only.

SERVICE CONNECTIONS

- ⚡ _ Unless otherwise specified unit is furnished with 6' cord with 3 prong plug for use at 120 Volts, 60 Hz, single phase, maximum 2 Amps.
- 🔥 - GAS CONNECTION: 3/4" IPS
- Ⓒ - COLD WATER: 3/8" O.D. tubing to optional faucet
- Ⓓ - HOT WATER: 3/8" O.D. tubing to optional faucet

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



70 Oakdale Road, Toronto ON, Canada M3N 1V9
(919) 762-1000 www.crownsteamgroup.com

KC Foodservice Equipment CorpItem: **TILTING SKILLET BRAISING PAN, GAS****Attachments**

VG40.pdf

STEAM**VULCAN****VG SERIES
MODULAR GAS TILTING BRAISING PAN**

Shown with enclosed faucet bracket



ANSI/NSF Standard #4

SPECIFICATIONS

Modular gas tilting braising pan. 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food receiving pan support mounts under pouring lip. Manually operated pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner light. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 9.0 amps total draw. 3/4" rear gas connection and internal gas combination valve with integral regulator.

Exterior Dimensions:

____"w x 35 1/2"d x 40 1/2"h on 12" legs.

CSA design certified. Classified by UL to NSF Std. #4.

SPECIFY TYPE OF GAS WHEN ORDERING.**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- ☐ **VG30** 36" wide open base.
☐ **VG40** 46" wide open base.

STANDARD FEATURES

- Stainless steel front, back, sides and 12" legs with adjustable flanged feet.
- Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer.
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip.
- Lid stops in place for vented cooking.
- Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side.
- Drop away food receiving pan support mounted under pouring lip.
- Manually operated anti-jam pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions.
- One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner lighting.
- Solid state temperature controls, adjustable from 50°F to 425°F.
- Water tight controls and enclosures.
- Requires a 120/60/1 electrical power supply, 9.0 amps.
- 3/4" rear gas connection.
- One year limited parts and labor warranty.
- Combination gas valve with built-in regulator.

OPTIONS

- ☐ Motor driven pan lift with removable manual crank handle.
- ☐ Two inch draw-off valve – left front straight with strainer. (BPDOV-1) Pan support will be removed on VG30.
- ☐ Two inch draw-off valve – left front 90° left with strainer. (BPDOV-2) Pan support will be removed on VG30.
- ☐ Two inch draw-off valve – left side 90° front with strainer. (BPDOV-3)
- ☐ Standard security package includes:
 - Security screws and tackwelds.
 - Includes securing crank handle, pan strainer and non-door type panels.
 - Controls protected by lockable cover.
 - Perforated flue cover.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Set of four casters, (two locking).
- ☐ Faucet bracket assembly (adds 3" to width) enclosed.
- ☐ (12") (18") double jointed single pantry faucet.
- ☐ (12") (18") double jointed double pantry faucet.
- ☐ Double pantry washdown hose with 16" add-on faucet with backflow preventer.
- ☐ Double pantry washdown hose with backflow preventer.
- ☐ Double pantry pot filler and backflow preventer.
- ☐ Steaming pan insert rack to hold 12" x 20" pans. (Qty. ____)
- ☐ 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose.
- ☐ Catch can with bail handle and drain hose for draw-off valve.
- ☐ Stainless steel perforated boiling basket (12" x 20" x 6" deep) with handles.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

S T E A M

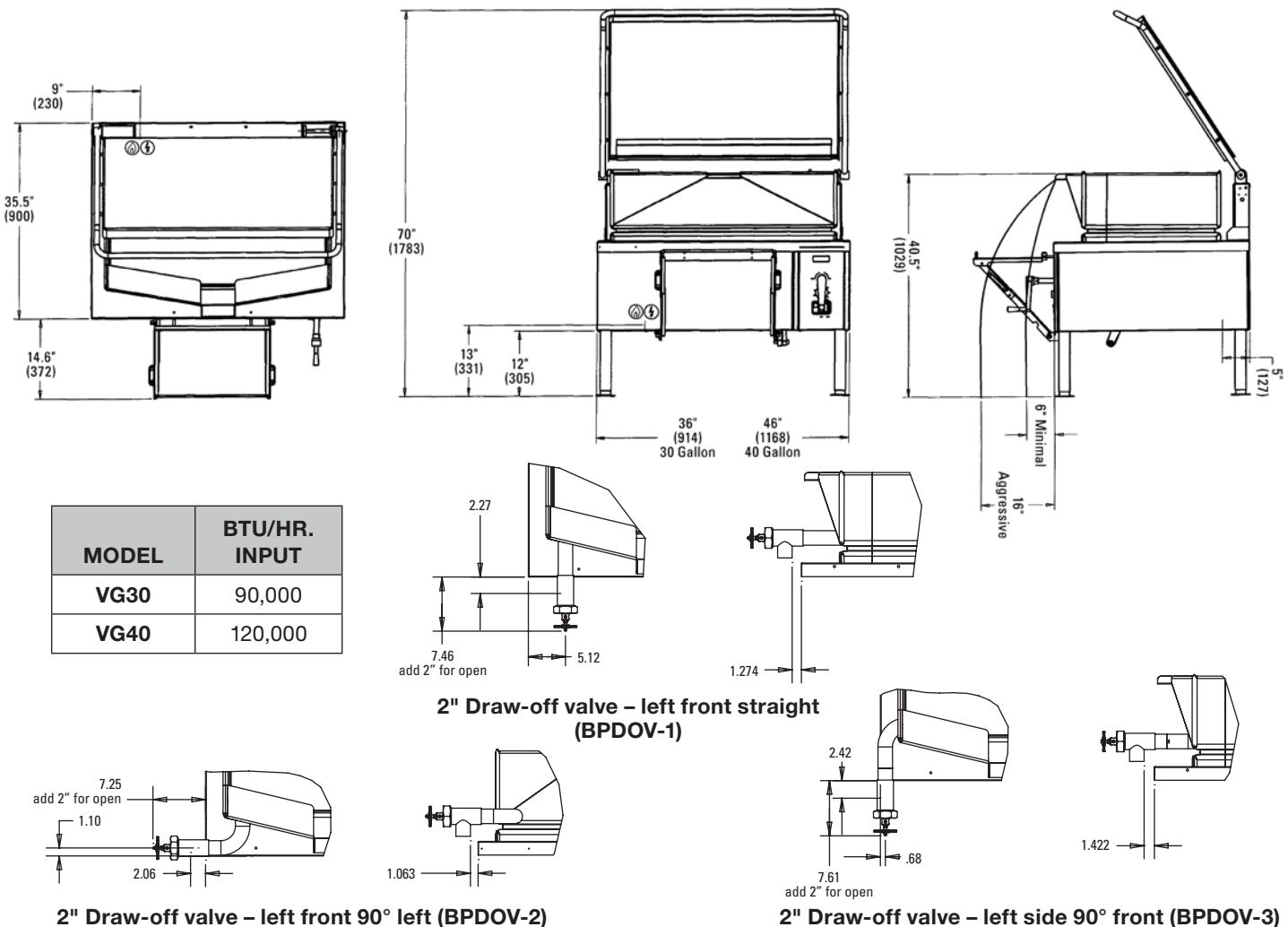
VULCAN**VG SERIES
MODULAR GAS TILTING BRAISING PAN****SERVICE CONNECTIONS:****GAS INPUT:** 3/4" N.P.T., Nat. 7"-10.5" W.C.; Propane, 11"-13" W.C. See capacity schedule.**ELECTRICAL CONNECTION:** Control circuit 7/8" dia. 120 volt,
1 phase, 15 amps, power cord.**IMPORTANT:**

1. A pressure regulator sized for this unit is included. Natural gas 7" W.C., propane gas 11" W.C. supply pressure.
2. Gas line connecting to appliance must be 3/4" or larger. If flexible hose with quick connects are used the hose and quick connects BTU flow rate must be a minimum of 120% of the appliance data plate BTU rate.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.

4. These units are manufactured for installation in accordance with ANSZ223.1A (Latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
5. Clearances:

	Combustible	Non-combustible
Rear	6	0
Sides	2	0
6. This appliance is manufactured for commercial installation only and is not intended for home use.

MODEL	COOKING SURFACE AREA	MAX PAN OPENING	CAPACITY	4 OZ. PORTIONS
VG30	29" x 23"	31" x 28"	30 gal./ 114 liters	960
VG40	39" x 23"	41" x 28"	40 gal./ 152 liters	1280

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

KC Foodservice Equipment CorpItem: **GAS CONNECTOR HOSE****Attachments**

HG-4.pdf


T&S BRASS AND BRONZE WORKS, INC.

 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.

HG-4 Series

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

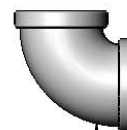
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

SAFE-T-LINK


 Coated Gas Connector w/
 NPT Male Ends & (1)
 2-Piece Quick Disconnect


90° Elbow



Street El

"L" = Length	1/2" NPT
12"	HG-4C-12
24"	HG-4C-24
36"	HG-4C-36
48"	HG-4C-48
60"	HG-4C-60
72"	HG-4C-72

"L" = Length	3/4" NPT
12"	HG-4D-12
24"	HG-4D-24
36"	HG-4D-36
48"	HG-4D-48
60"	HG-4D-60
72"	HG-4D-72

"L" = Length	1" NPT
12"	HG-4E-12
24"	HG-4E-24
36"	HG-4E-36
48"	HG-4E-48
60"	HG-4E-60
72"	HG-4E-72

"L" = Length	1 1/4" NPT
12"	HG-4F-12
24"	HG-4F-24
36"	HG-4F-36
48"	HG-4F-48
60"	HG-4F-60
72"	HG-4F-72

HG-4 Series Product Configurator: HG - 4

 Ex: HG - 4 -

 Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece
 Quick Disconnect, (1) Elbow, (1) Street El

Product Specifications:

 Safe-T-Link Gas Appliance Connector: Coated Gas Hose, NPT Male Ends,
 2-Piece Quick Disconnect, 90° Elbow & Street Elbow

Product Compliance:

 ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54

KC Foodservice Equipment CorpItem: **TRUCK, PLATFORM****Attachments**

WG232622.pdf

Global Industrial™ Aluminum Diamond Deck Platform Truck 60x30 2400 Lb. Cap. 8" Rubber Casters Model WG232622


Maximum strength, lightweight deck makes this the perfect choice for moving bulk product. All-welded 10 gauge aluminum deck with a 7 gauge aluminum channel frame ensures long life and resists corrosion. Slip-resistant diamond tread deck surface has more grip cleats per square foot than competitive trucks, helping to prevent items from falling during transport. **Non-marring integral corner bumpers protect walls.** Newly designed offset ergonomic aluminum push handle helps reduce fatigue and increases maneuverability. Reinforced corner sockets on both ends allows use of additional push handle (sold separately). Rolls smoothly on 2 swivel, 2 rigid roller bearing wheels.

LENGTH (INCHES)	60
WIDTH (INCHES)	30
CAPACITY LBS	2400
COLOR FINISH	ALUMINUM
BRAND	GLOBAL INDUSTRIAL
CONSTRUCTION	ALUMINUM DIAMOND TREAD
DECK HEIGHT INCHES	10-3/4
HANDLE HEIGHT INCHES ABOVE FLOOR	37-1/2
LIMITED WARRANTY	1 YEAR
WEIGHT LBS	92
WHEEL DIAMETER INCHES	8
WHEEL TYPE	RUBBER



KC Foodservice Equipment CorpItem: **REACH-IN FREEZER****Attachments**

t-49f-HC.pdf

 TRUE MANUFACTURING CO., INC. U.S.A FOODSERVICE DIVISION & BTU 5FSSB -BOF t 0 'BMMPO .JTTPVSJ 'BY t 5PMM 'SFF t *OUM 'BY 1BSUT %FQU 536& t 1BSUT %FQU 'BY	Project Name: _____	AIA # _____
	Location: _____	SIS # _____
	Item #: _____ Qty: _____	
Model# X USVFNGH DPN		

Model: T-49F-HC	T-Series: Reach-In Solid Swing Door Freezer with Hydrocarbon Refrigerant
---------------------------	--



T-49F-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- ▶ Stainless steel solid doors and front. The very best stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.







ROUGH-IN DATA

Chart dimensions rounded up to the nearest* (millimeters rounded up to next whole number) Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49F-HC	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1 1	115/60/1 230-240/50/1	9.6 5.5	5-15P ▲	9 2.74	480 218

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

     	APPROVALS: _____	AVAILABLE AT: _____
5/20 Printed in U.S.A.		

Model:
T-49F-HC

T-Series: Reach-In Solid Swing Door Freezer with Hydrocarbon Refrigerant

true

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 9/16" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



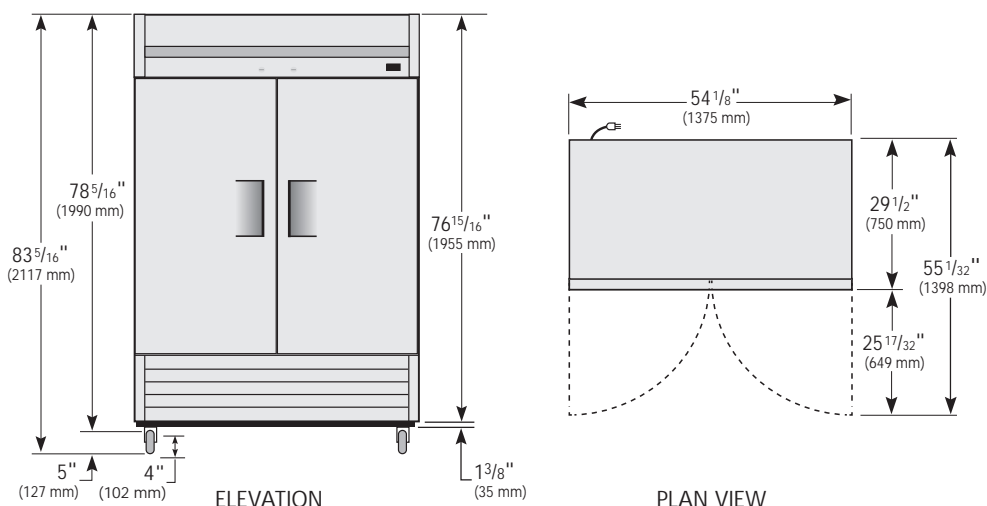
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/ angled legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Novelty baskets.
- ☐ Additional shelves.
- ☐ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- ☐ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-49F-HC					

TRUE MANUFACTURING CO., INC.

KC Foodservice Equipment CorpItem: **REACH-IN FREEZER****Attachments**

M3F47-2-N.pdf

REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

4184 E. Conant St.
 Long Beach, CA 90808
 Tel. 310-900-1000
 Fax. 310-900-1077
www.turboairinc.com

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Solid Door Freezer

Reach-In Top Mount
M3 Series

FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo Freeze).
- Smart defrost system will defrost as needed.
- Automatic evaporator fan motor delays.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Stainless steel exterior

The Turbo Air M3 freezer model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

LED interior lighting

Adjustable, heavy duty, PE (polyethylene) coated wire shelves

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

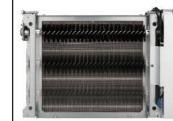
Top mount compressor

Freezer holds -10°F ~ 0°F for the best in frozen food preservation

Model : M3F47-2-N
M3F47-2-N-AL(-AR)



Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

- M3F47-2-N: Left hinged + Right hinged
- M3F47-2-N-AL: All left hinged
- M3F47-2-N-AR: All right hinged

NATURAL
 Refrigerant



ENERGY STAR®
 Qualified
 (Standard hinged only)

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
M3F47-2-N(-AL)(-AR)	2	42.1	6	2/3	6.3	435	51 3/4 x 30 3/4 x 78


Ver.20210212 Printed in U.S.A.

* Depth does not include 2" for rear condensate enclosure. † Height does not include 5" for caster height.

Solid Door Freezer

Reach-In Top Mount
M3 Series

Model : M3F47-2-N(-AL)(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	6.3
Compressor HP	2/3
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.1
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.)*	30 3/4 (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	47 3/4 (1213mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	54 1/2 (1378mm)
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 1/2
Gross Weight (lbs.)	435

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 2" for rear condensate enclosure.

† Height does not include 5" for caster height.

■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

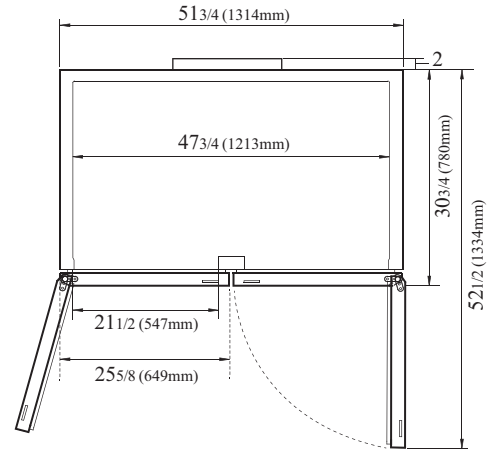
■ OPTIONAL ACCESSORIES

- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

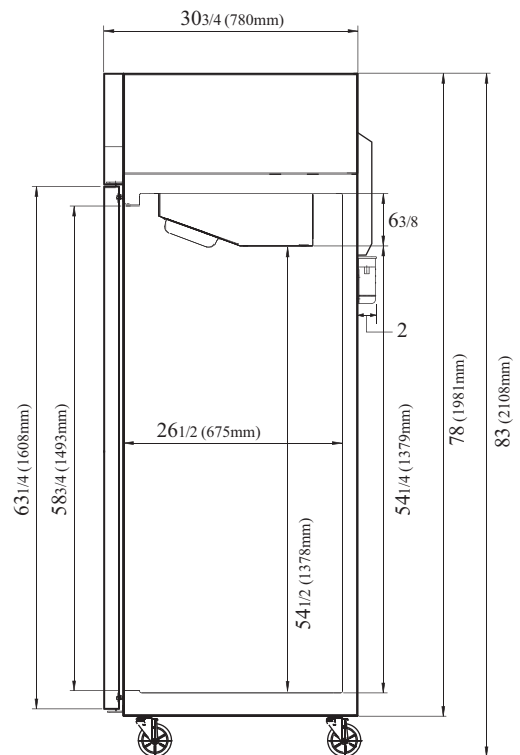
Ver.20210212

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW



ENERGY STAR®
Qualified
(Standard hinged only)

- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002

REFRIGERATOR MANUFACTURER
Turbo air

REFRIGERATION SYSTEM
GERMAN KNIFE

REFRIGERATION SYSTEM
RADIANCE

REFRIGERATION SYSTEM
Turbo air

REFRIGERATION SYSTEM
Texaking

KC Foodservice Equipment CorpItem: **COMBI OVEN, GAS****Attachments**

ICP6.pdf

ICP6 acc.pdf



Datasheet

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
- > Intelligent 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. Automatically optimize schedules and energy consumption in planning and 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
- > Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs

- > 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 / ASTM 304, 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
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > 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 service message display, self-test function for active testing of unit functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty**
- > 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	302 lb
Weight - electric unit with packaging	359 lb
Weight - gas unit without packaging	317 lb
Weight - gas unit with packaging	374 lb

Electrical connection conditions

Voltage 3 AC 208 V / 240V	
Connected loads - electric	22.4 kW
Steam power	18 kW
Convection power	21.6 kW
Breaker	70 A
Connection impedance	0.09 Ω
RCD type	B
Cable diameter	AWG 3 140°F
Voltage 3 AC 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
RCD type	B
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 2 AC 208 V	
Connected loads - gas	0.9 kW
Breaker	15 A
RCD Type	B

All gas units are supplied with cord.

Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi
Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

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)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl ⁻)	< 4.68 gr/gal (80 ppm)	RO

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. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

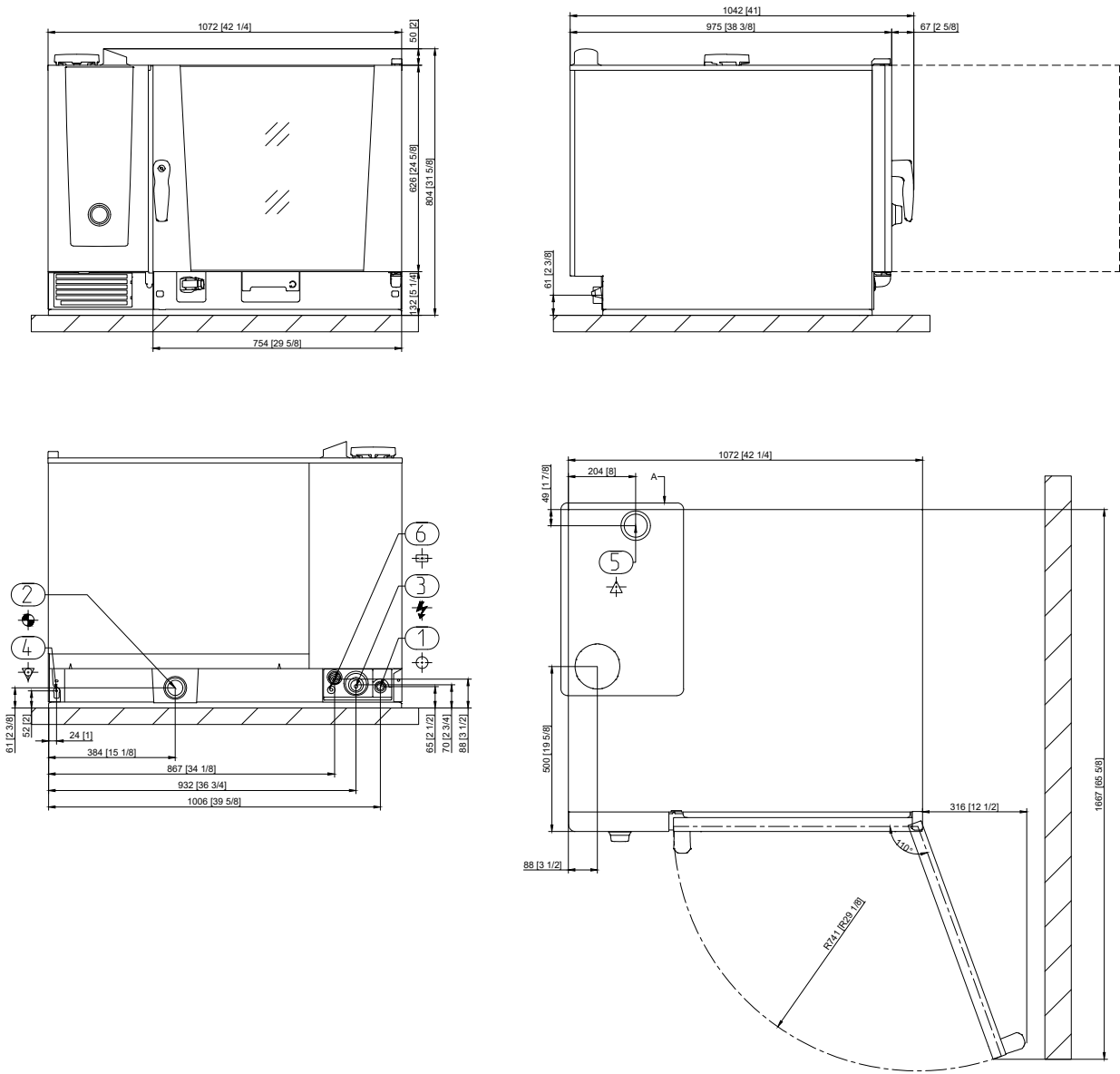
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Terms and conditions of installation

- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial 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.

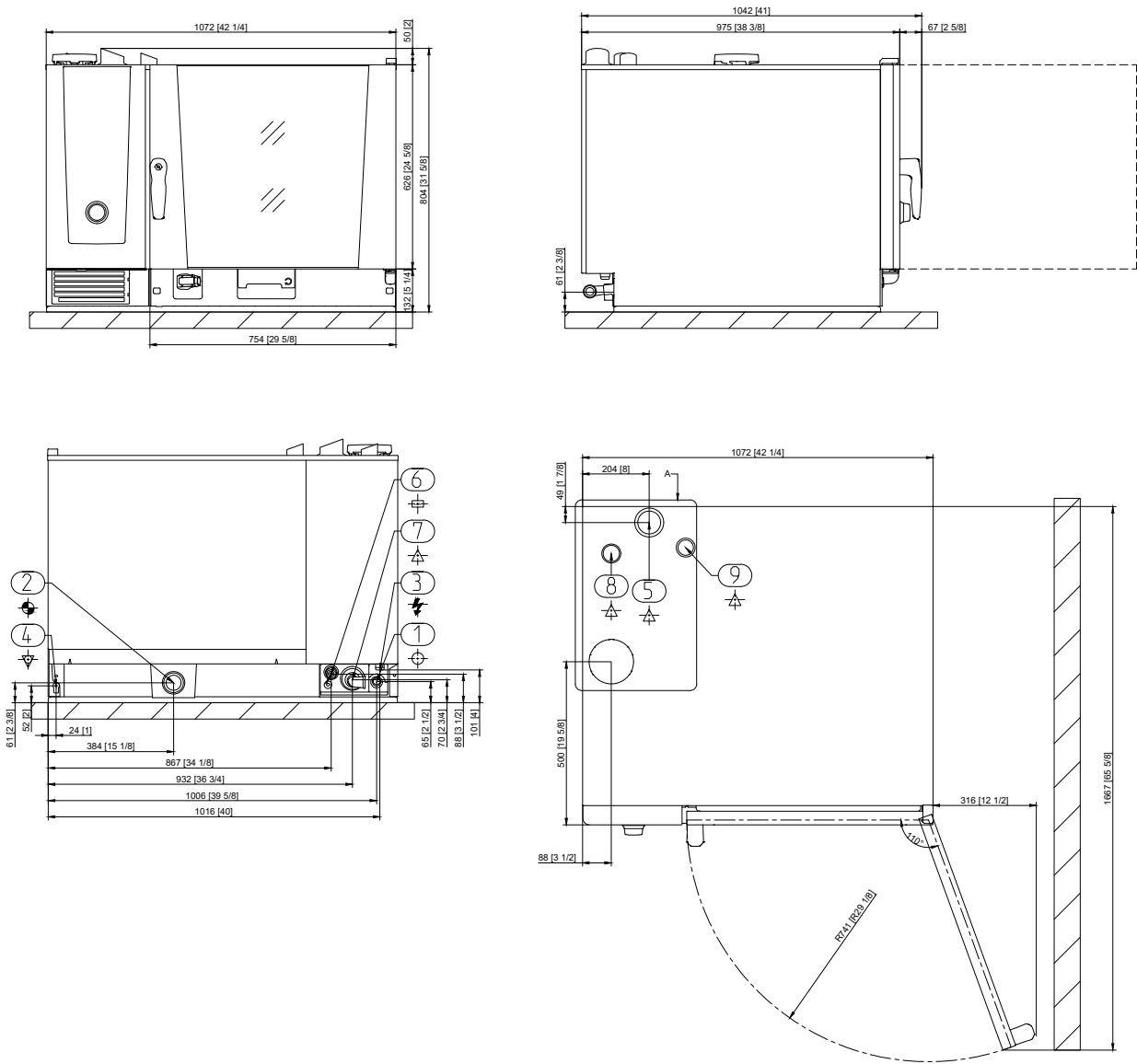
Approvals

Technical drawing, electrical



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

Technical drawing, gas



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

Article no. 8720.1560US

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.

Gas RATIONAL Combi Oven 6-half size G (120v/60/1ph) or (208v/60/1ph)
 Gas RATIONAL Combi Oven 10-half size G (120v/60/1ph) or (208v/60/1ph)
 Gas RATIONAL Combi Oven 6-full size (208-240v/60/1ph)

The Installation Kit for the above models includes:

1	ea	Gas Connector Hose, 3/4" NPT connection, 48" long, stainless steel braid with Plastic coat exterior, brass push to connect quick disconnect coupling, for castered equipment with cable strain relief
1	ea	90 degree black iron elbows, 3/4" NPT
2	ea	90 degree black iron street elbows, 1" NPT
1	ea	18" long x 3/4" NPT black iron pipe
1	ea	10" long x 3/4" NPT black iron pipe
1	ea	8" long x 3/4" NPT black iron pipe
1	ea	Close nipple 3/4" NPT black iron pipe
2	ea	45 degree black iron elbows, 3/4" NPT
2	ea	2" Minnies
1	ea	3/4" minnies
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 60" 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
1	ea	Receptacle NEMA 6-15R 15A-250V
1	ea	NEMA 6-15R cover plate single junction box
1	ea	NEMA 6-15P
1	ea	NEMA 5-15P

Please note that installation kits are non-discountable.

KC Foodservice Equipment CorpItem: **COMBI OVEN, GAS****Attachments**

ABC7G.pdf

COMBI**VULCAN****ABC SERIES
GAS BOILERLESS COMBI OVEN STEAMER**

**Model ABC7G
(shown on stand)**



ABC

ABC-P



NSF/ANSI 4



ANS Z83.11 / CSA 1.8

SPECIFICATIONS

Vulcan Combi Oven, Gas, Boilerless, 7 level full size combi, Model ABC or ABC-P. Engineered and assembled in USA. Just three knobs, no modes, only temperature, time and humidity for ultimate ease of use. Humidity level control automatically adjusts after setting temperature. Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp and Defrosting results. Direct steam creation for optimized cooking capability and production with minimal energy and water consumption. Auto-reversing fan with electrical braking system on fan motor. Large LED displays for temperature, time and humidity controls. Visual recall display of actual temperature and humidity LED's. Timer reloads for batch cooking after completion of timed cycle. Flashing door light & audible alarm system alert user when cooking cycle finished. Halogen door light behind heat reflective inner glass. (4) stainless steel Grab-N-Go Racks with 15½" x 3¼" cutout design for easy access to pans. Maximum capacity of (7) racks for a total of (7) 18" x 26" or (14) 12" x 20" pans. Machine diagnostics accessed thru controls or via USB. Cool to the touch & energy efficient heat reflective tempered glass door. All stainless steel interior cooking compartment, top, sides & fully insulated. One year limited parts and labor warranty.

Exterior Dimensions:

Combi: 35"H x 42.2"W x 43.5"D

Stand & Combi: 63.1"H x 42.2"W x 43.5"D

Stacked Combi: 75.2"H x 42.2"W x 43.5"D

- | | |
|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> ABC7G-NAT | <input type="checkbox"/> ABC7G-PRO |
| <input type="checkbox"/> ABC7G-NATP | <input type="checkbox"/> ABC7G-PROP |

STANDARD FEATURES

- Engineered and assembled in Louisville, Kentucky, USA.
- Just three knobs, no modes, only temperature, time and humidity.
- Patent-pending humidity level control automatically adjusts after setting temperature.
- Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp and Defrosting results.
- Boilerless combi uses direct steam creation optimizing cooking capability & production with minimal energy & water.
- Auto-reversing fan with electronic braking system on fan motor.
- Large LED displays for temperature, time and humidity controls.
 - Temperature range: 80-450°F
 - Timer range: continuous (---) up to 23:59 hours and minutes
 - Humidity range: 0-100%
- Visual recall display of actual temperature and humidity LED's.
- Timer reloads for batch cooking after completion of timed cycle.
- Flashing door light & audible alarm system alert user when cooking cycle finished.
- Halogen door light behind heat reflective inner glass.
- (4) stainless steel Grab-n-Go Racks with 15½" x 3¼" cutout design for easy access to pans.
- Machine diagnostics accessed thru controls or via USB.
- Cool to the touch & energy efficient heat reflective tempered glass door.
- All stainless steel cavity, top, sides & fully insulated.
- One year limited parts and labor warranty (two year K-12).
- ABC-P models include food probe and fan speed control.

OPTIONS

- ☐ Hollow Carbon Filter System - Good (Suggested Minimum):
 - CB15K-SYSTEM - 15,000 gal. (carbon only treatment)
 - CB30K-SYSTEM - 30,000 gal. (carbon only treatment)
- ☐ Water Softening - Better (Carbon CBK System Required)
 - WS-40 - 40 lb. capacity (hard water treatment)
- ☐ Reverse Osmosis System - Best
 - V3MRO-1 up to 100 gpd capacity, single unit
 - V3MRO-2 up to 200 gpd capacity, double unit
- ☐ Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)

- ☐ GASKIT-ABC - Propane & altitude kit (2,000-10,000 ft.)
- ☐ ADDRACK-ABC1 - (1) One additional Grab-N-Go Rack
- ☐ ADDRACK-ABC3 - (3) Three additional Grab-N-Go Racks
- ☐ 1220-BASKET - Fry Basket 12" x 20"
- ☐ Stands & Stacking Kits include: (1) Spray Hose and Drip Tray Kit
 - STACK-ABC/G - Gas stacking kit for two ABC7G combis.
 - STACK-ABC/CONV - Stack kit for combi/convection.
 - STAND-ABC/SS - Stainless steel open frame stand.
 - ABC-BASE - Stainless steel base for STAND-ABC/SS.
- ☐ HOSEWTR-3/4BBV - s/s flex water hose 72" length, ¾" female NSHT (2 per unit recommended).

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

COMBI

VULCAN

ABC SERIES GAS BOILERLESS COMBI OVEN STEAMER

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. All steam equipment is subject to contamination and failure due to chemical and mineral content found in water. A suitable Hobart Water Treatment System and regular filter replacements coupled with routine deliming is the recommended minimum. Damage as a result of poor water quality or lack of required owner/operator maintenance is the responsibility of the owner/operator.

Your water supply must be within these general guidelines:

DYNAMIC WATER PRESSURE	30 - 60 psig
HARDNESS*	1 - 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 30 ppm
pH RANGE	7-8
CHLORINE & CHLORAMINE	0 ppm
ALKALINITY	less than 20 ppm
TDS	less than 60 ppm
UN-DISSOLVED SOLIDS	less than 5 microns

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chlorination and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

USER RESPONSIBILITY:

The product must be installed, cleaned and maintained as described in the Manual furnished with the product. It is the responsibility of the owner and installer to comply with local codes.

SERVICE CONNECTIONS:

Water: ¾" NSHT female split water line connections (filtered and unfiltered).

Drain: 1" NPT male connection piped to open drain, 60" maximum length before open air gap and not more than two bends or elbows.

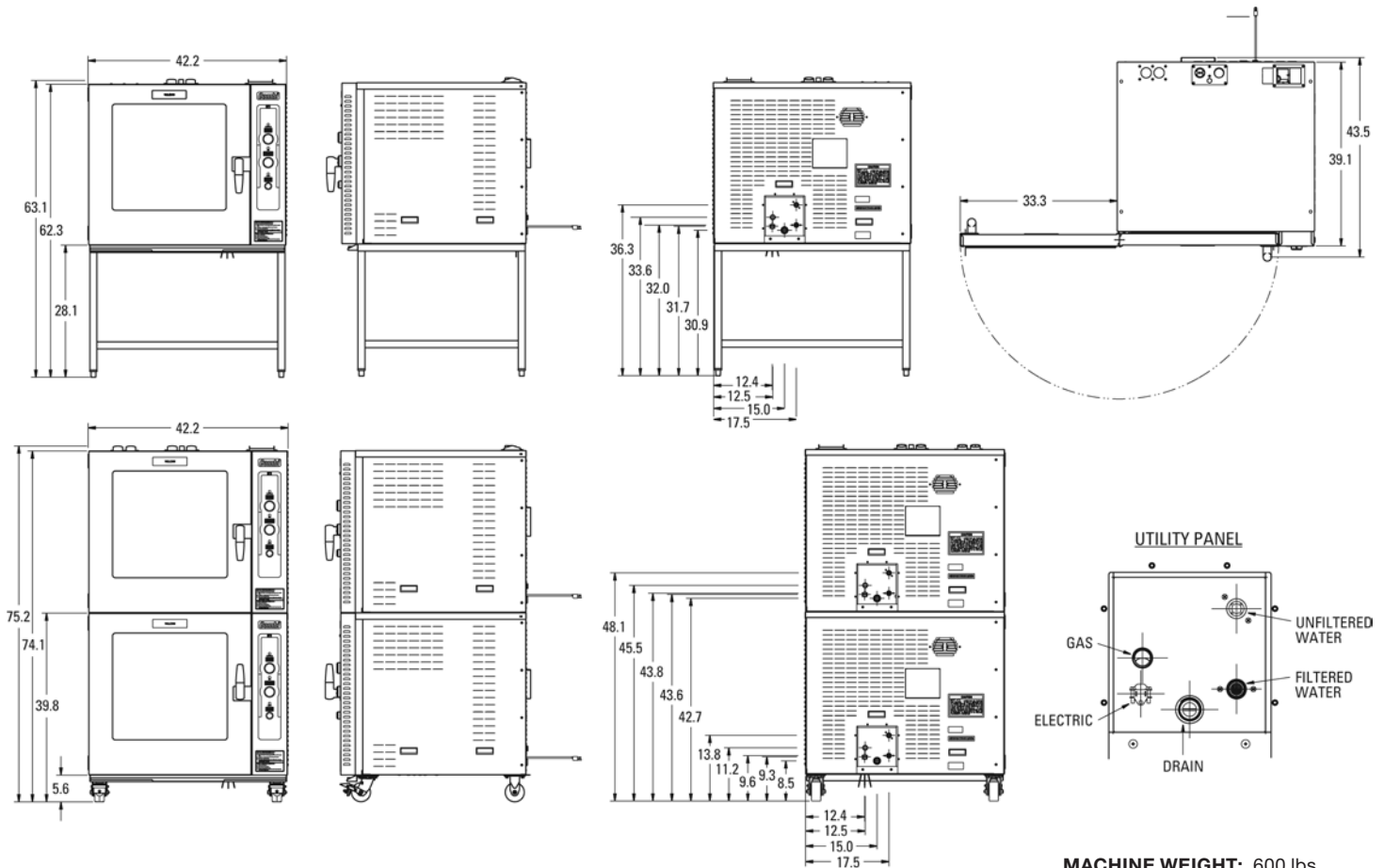
Electrical: 120 Volt, 15 Amp, NEMA 5-15P plug and cord.

Gas: 80,000 BTU, ¾" NPT female connection. Supply gas pressure should be: Natural gas 5" - 10.5" W.C.; Propane gas 11" - 13" W.C.

NOTE:

Clearance: Left 1", Back 4", Right 3" required, 18" recommended for service access on right side.

The spark ignition in this appliance can cause electrical noise that can false trigger the GFCI detection. Some GFCI's are more sensitive than others. The use of a higher trip tolerance GFCI will reduce nuisance tripping. Contact Technical Support for more information.



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KC Foodservice Equipment CorpItem: **GAS CONNECTOR HOSE KIT / ASSEMBLY****Attachments**

HG-4-K Series.pdf


T&S BRASS AND BRONZE WORKS, INC.

 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.

HG-4-K Series

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

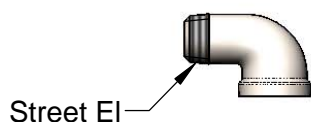
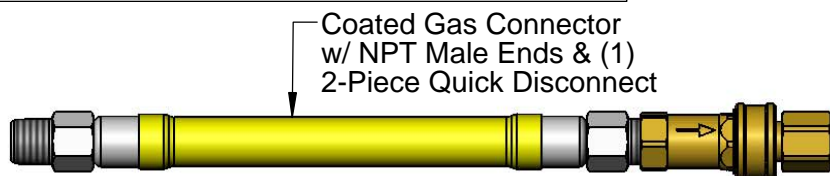
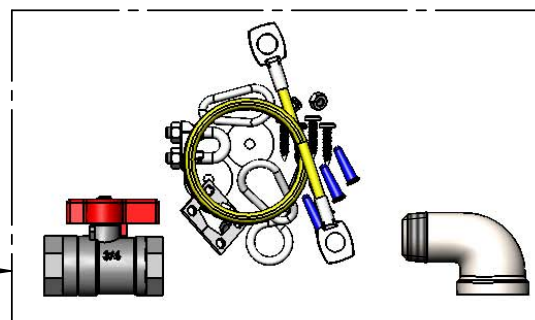
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

SAFE-T-LINK


 Installation Kit:
 Restraining Cable,
 Street El, Ball Valve


"L" = Length	1/2" NPT
12"	HG-4C-12K
24"	HG-4C-24K
36"	HG-4C-36K
48"	HG-4C-48K
60"	HG-4C-60K
72"	HG-4C-72K

"L" = Length	3/4" NPT
12"	HG-4D-12K
24"	HG-4D-24K
36"	HG-4D-36K
48"	HG-4D-48K
60"	HG-4D-60K
72"	HG-4D-72K

"L" = Length	1" NPT
12"	HG-4E-12K
24"	HG-4E-24K
36"	HG-4E-36K
48"	HG-4E-48K
60"	HG-4E-60K
72"	HG-4E-72K

"L" = Length	1 1/4" NPT
12"	HG-4F-12K
24"	HG-4F-24K
36"	HG-4F-36K
48"	HG-4F-48K
60"	HG-4F-60K
72"	HG-4F-72K

HG-4-K Series Product Configurator: HG - 4 - K
Ex: HG - 4 - K
 Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 2-Piece Quick Disconnect,
 (1) Street El, (1) Installation Kit

Product Specifications:


 Safe-T-Link Gas Appliance Connector: Coated Gas Hose, NPT Male
 Ends, 2-Piece Quick Disconnect and Street Elbow

Product Compliance:

 ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54

KC Foodservice Equipment CorpItem: **REACH-IN REFRIGERATOR****Attachments**

T-49-HC.pdf

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION & BTU 5FSSB -BOF t 0 'BMMPO .JTTPVSJ 'BY t 5PMM 'SFF t *OUM 'BY 1BSUT %FQU 536& t 1BSUT %FQU 'BY	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #X USVFNGH DPN	AIA # _____ SIS # _____
	Model: T-49-HC T-Series: Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant	



T-49-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.






ROUGH-IN DATA

Chart dimensions rounded up to the nearest* (millimeters rounded up to next whole number) Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49-HC	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1/2 1/3	115/60/1 230-240/50/1	5.4 2.4	5-15P ▲	9 2.74	450 205

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

    	APPROVALS: _____ 1 SJOUE JO 6 4 "	AVAILABLE AT: _____
---	--------------------------------------	---------------------

Model:
T-49-HC

T-Series: Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant

True®

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and over sized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel door with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 9/16" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



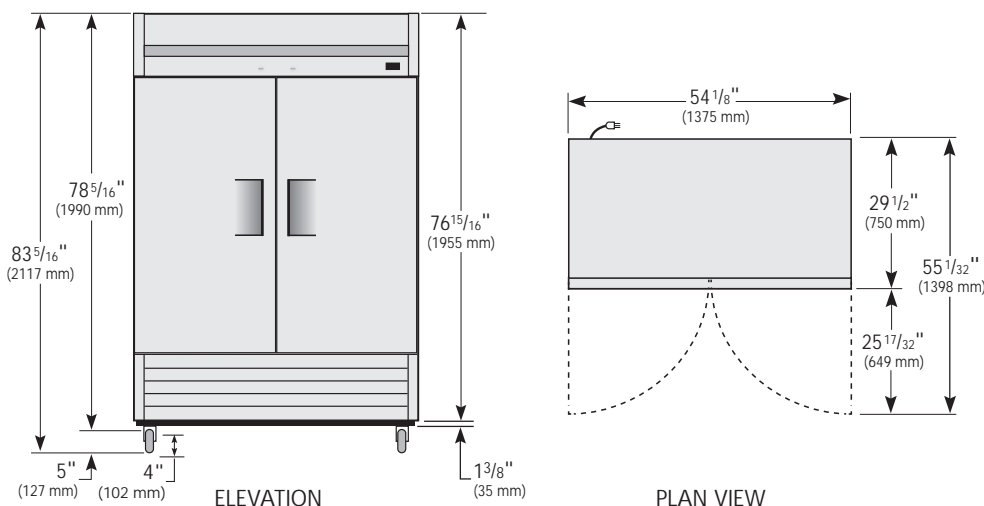
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/ angled legs.
- ☐ 2 1/2" (64 mm) standard legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-49-HC					

TRUE MANUFACTURING CO., INC.

KC Foodservice Equipment CorpItem: **REACH-IN REFRIGERATOR****Attachments**

M3r47-2-N.pdf

REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

4184 E. Conant St.
 Long Beach, CA 90808
 Tel. 310-900-1000
 Fax. 310-900-1077
www.turboairinc.com

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo cooling).
- Automatic evaporator fan motor delays.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Hot gas condensate system

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

Stainless steel exterior

The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

LED interior lighting

Adjustable, heavy duty, PE (polyethylene) coated wire shelves

High-density polyurethane insulation

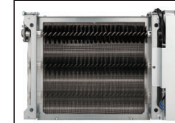
The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

Top mount compressor

Model : M3R47-2-N
M3R47-2-N-AL(-AR)



Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

Refrigerator holds 33°F ~ 38°F for the best in food preservation

- M3R47-2-N: Left hinged + Right hinged
- M3R47-2-N-AL: All left hinged
- M3R47-2-N-AR: All right hinged

NATURAL Refrigerant



Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
M3R47-2-N(-AR)(-AL)	2	42.3	6	1/3	2.8	401	51 3/4 x 30 3/4 x 78


Ver.20210212 Printed in U.S.A.

* Depth does not include 2" for rear condensate enclosure. † Height does not include 5" for caster height.

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

Model : M3R47-2-N(-AL)(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	2.8
Compressor HP	1/3
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.3
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.)*	30 3/4 (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	47 3/4 (1213mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	54 1/2 (1378mm)
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 1/2
Gross Weight (lbs.)	401

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 2" for rear condensate enclosure.

† Height does not include 5" for caster height.

■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

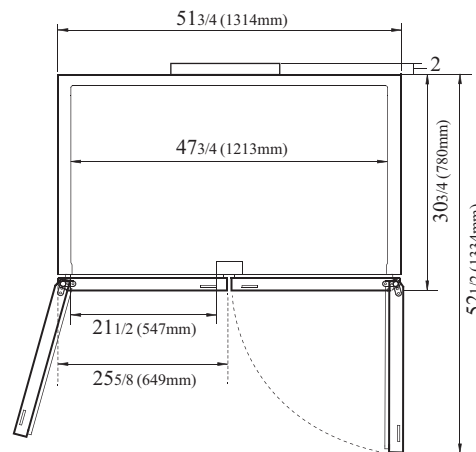
■ OPTIONAL ACCESSORIES

- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

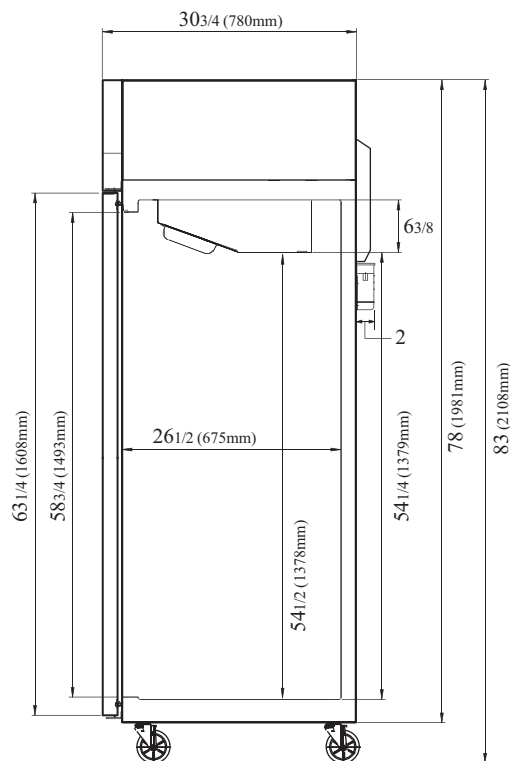
Ver.20210212

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002



KC Foodservice Equipment CorpItem: **CABINET, COOK/HOLD/OVEN****Attachments**

1000-CH-2D.pdf



JOB: _____

ITEM NO: _____

COOK-N-HOLD LOW TEMPERATURE RADIANT OVEN 1000-CH-2D Series

FEATURES AND BENEFITS:

- Ovens with two separate compartments and lower profile with two easy to see controls permit menu flexibility. Fully insulated Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage.
- Efficient 6000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Easy to read thermometer.
- Two individual standard solid state electronic controls with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Factory installed cord and plug at no additional charge.
- Cook and hold over 240 lbs. (108 kg.) of meat in just 5 sq. ft. of floor space.
- Non-venting oven, permitted by most local codes, provides easy, inexpensive installation.
- Fully insulated, stainless steel interior for ease of cleaning; stainless steel or aluminum exterior.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for "easy open" and security during transport.
- Safety conscious anti-microbial latches protect against spreading germs. Standard with right hand hinging; left hand hinging available upon request.
- Removable stainless steel pan slides hold sixteen (16) 18" x 26" pans on 3" centers. Supplied with 3 wire grids per compartment.
- Heavy duty 5" casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.

POWER UNIT OPTIONS:

6000 Watts, 208/240 Volts, 1 Phase, 60 Hz.

6000 Watts, 208/240 Volts, 3 Phase, 60 Hz.

Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 6" meat temperature probe and port.



Silver indicates our
2-Year Parts / 1-Year Labor
Warranty with Lifetime on heating
elements (excludes labor)



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1000-CH-SS-2DE

Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

Deluxe (-DX)



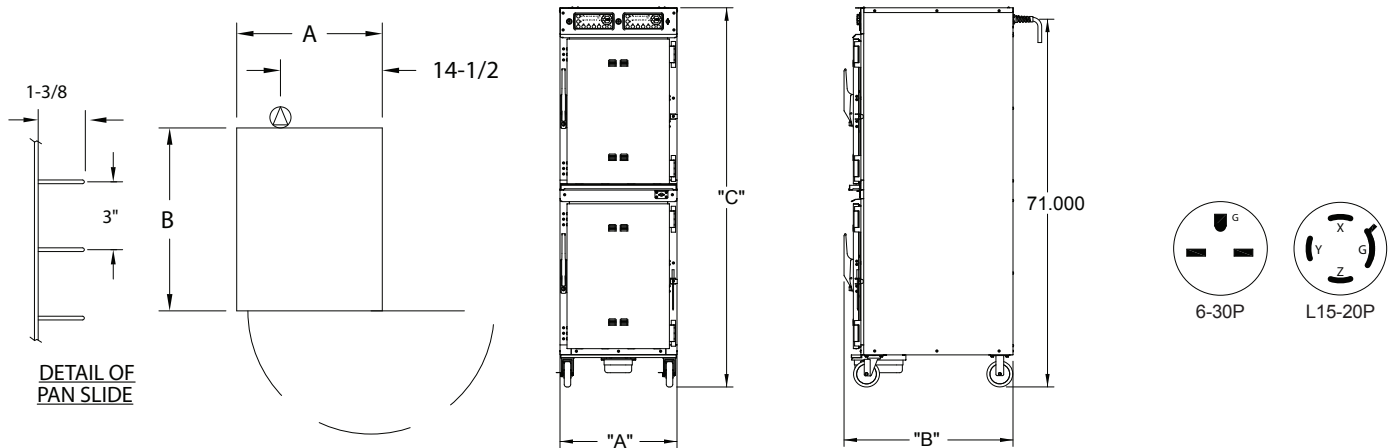
Deluxe Controls are available with 18 programmable menus and 6" meat probe.

ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- ☐ Additional Probes
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latches
- ☐ Extra Wire Grids
- ☐ Perimeter Bumper
- ☐ Corner Bumpers
- ☐ Various Caster Options

See page E-10 for accessory details.

Page E-7
Jan., 2015

1000-CH-2D Series

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
1000-CH-AL-2DE 1000-CH-AL-2DX 1000-CH-SS-2DE 1000-CH-SS-2DX	16	18 X 26	IN	22-5/8	32-3/4	73-1/4	18-3/16	27	26-3/4	LBS	375
		460 X 660	MM	575	835	1860	465	690	680	KG	170

*Inside dimensions for each compartment.

(-DE) models are standard models, (-DX) are upgraded deluxe models. See accessory sheet E-10 for more information.

CABINETS:

- 1000-CH-SS-D Body: 22 ga. stainless steel outer body.
- 1000-CH-AL-D Body: .063 aluminum outer body.
- Inner body & top: 18 ga. stainless steel.
- Reinforcements: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F, 1-1/2" in walls, 1" in doors.
- Drip pan: 18 ga. stainless steel with drain; removable.
- Casters: 5" dia., modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

DOORS:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latches: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (4): Heavy duty chrome plated zinc; mounted inboard.
- Gaskets: Perimeter type, silicone.
- Adjustable vents.

PAN SLIDES (removable):

- 18 ga. stainless steel angles, 1 x 1-3/8; riveted on 3" centers.
- Grids: Stainless steel, 18 x 26; supplied with (3) grids per compartment.

CLEARANCE REQUIREMENTS:

- 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.

POWER REQUIREMENTS:

- 6000/5300 Watts, 208/240 Volts, 60 Hz., 1 phase, 30 Amp. Service 29 Amps at 208 Volts, 25 Amps at 240 Volts.
- 6000/5300 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 16 Amps at 208 Volts, 14 Amps at 240 Volts.



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ELECTRICAL COMPARTMENTS:

- Control panels: Formed stainless steel; black front.
- Thermostats (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switches: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. 10/3 ga. with right angle plug.
- Three (3) heater circuits each compartment
- Thermometers: Digital display.
- Voltage selector switch: Change to 208 or 240 Volt; on back of oven.

INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Radiant Oven Model 1000-CH-____-2D____; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel for the 1000-CH-SS Series and .063 aluminum for the 1000-CH-AL Series. Inner body, top and frame of 18 ga. stainless steel. Fiberglass insulation 1-1/2" in walls; 1" in door. Stainless steel internal frame; coved corners. Anti-microbial chrome plated latches. Separate thermometer for each compartment. Six (6) heated inner walls. Removable pan supports for (16 or 8) 18" x 26" pans spaced on 3" centers. Casters 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 lbs. each. 6000 Watts, 208/240 Volts, 60 Hz., ____ Phase. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). Provide the following accessories: _____. CSA-US, CSA-C, CSA to NSF4 listed.

In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

Litho in U.S.A.

KC Foodservice Equipment CorpItem: **MOBILE HEATED CABINET****Attachments**

1000-HH-SS-2DE.pdf



JOB: _____

ITEM NO: _____

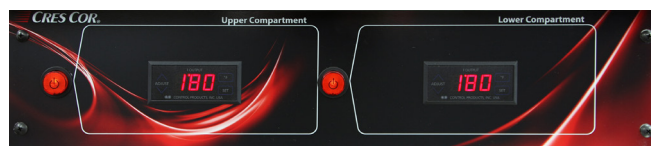
INSULATED STAINLESS STEEL RADIANT HOT CABINET MODEL 1000-HH-SS-2DE

FEATURES AND BENEFITS:

- Heated cabinet has two separate compartments and controls for flexibility in hot holding needs.
- Fully insulated cabinets keep prepared foods at serving temperatures.
- Powerful, yet efficient, 1800 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F. (93°C.).
- Simple LED electronic digital display to ensure holding at precise food temperature.
- Internal frame in body and doors maintains structural rigidity.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Stainless steel construction throughout for ease of cleaning.
- Insulated field reversible doors for flexibility. Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latches for “easy open”; twist-lock catch secures doors during transport. Latches and hinges mounted inboard.
- Wire pan supports are removable for easy cleaning and hold both 18" x 26" pans and 12" x 20" pans on 2-3/4" centers.
- Heavy duty 5" casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.



1000-HH-SS-2DE



Easy-to-operate electronic controls with LED digital display to ensure holding at precise food temperature.

ACCESSORIES and OPTIONS (Available at extra cost):

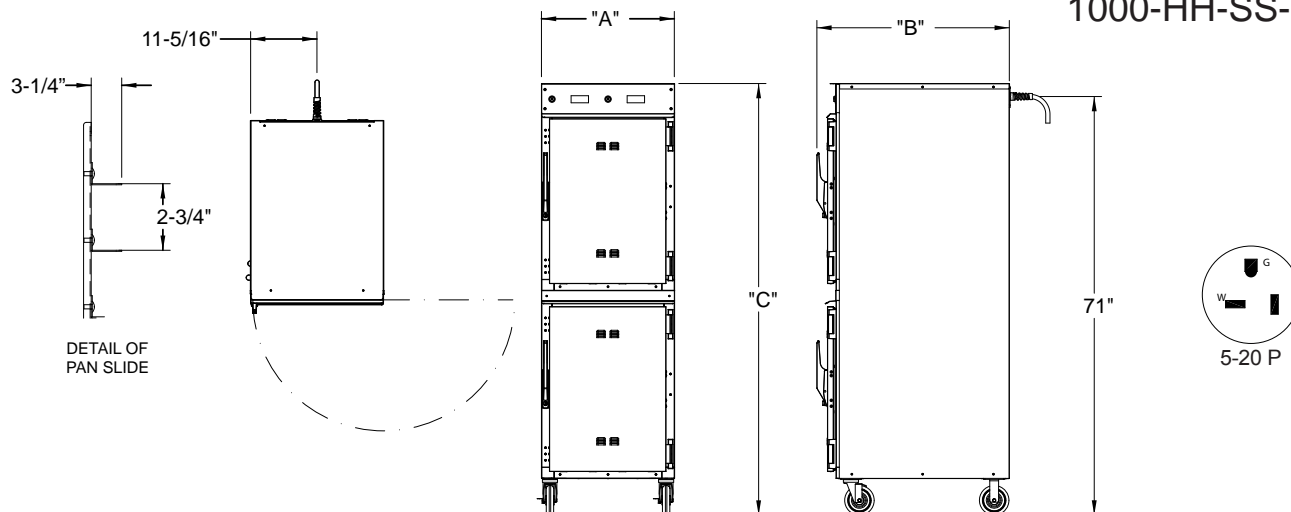
- ☐ Key Lock Handles
- ☐ Corner Bumpers
- ☐ Perimeter Bumper
- ☐ Door Window
- ☐ Various Caster Options
- ☐ 240 Volt Service
- ☐ Various Interior Rack Options

See page B-30 for accessory details.



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1000-HH-SS-2DE



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
1000-HH-SS-2DE	16	18 x 26	IN	22-5/8	32-3/4	73-1/4	18-3/16	27	26-3/4	LBS	265
		460 x 660	MM	575	835	1860	465	690	680	KG	120
	16	12 x 20	IN								
		305 x 510	MM								

When ordering bumpers, add 2" to overall dimensions.

CABINETS:

- Bodies: 22 ga. outer and 18 ga. inner stainless steel compartments.
- Reinforcements: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 BTU/ft HR °F (.04 w/mK) at 75°F. 1-1/2" in top, bottom and walls, 1" in doors.

BASE:

- One piece construction, .060 stainless steel.
- Casters: 5" dia., modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

DOORS:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latches: Chrome plated zinc with composite handle, magnetic type; mounted inboard.
- Transport knob.
- Hinges: Heavy duty chrome plated zinc; mounted inboard.
- Gaskets: Perimeter type, silicone.
- Vents: Adjustable.

PAN SLIDES:

- Wire rack with .250 dia. wire vertically and .208 dia. wire horizontally. Nickel chrome plated steel spaced on 2-3/4" centers.

HOT UNIT COMPONENTS:

- Thermostats: Electronic temperature control with digital temperature display. Display accurate to $\pm 2^{\circ}\text{F}$.
- Switches: ON-OFF push button type.
- Power cord: Permanent, 6 ft., 12/3 ga. with right angle plug.
- Heaters(6): 300 Watts each.
- Vent fans.

POWER REQUIREMENTS:

- 1800 Watts, 120 Volts, 60 Hz., single phase, 15 Amps., 20 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Hot Stainless Steel Cabinet Model 1000-HH-SS-2DE. Outer liner of 22 ga., stainless steel, inner liner of 18 ga. stainless steel, reinforced with channel frame. Fiberglass insulation in walls 1-1/2"; door, top and bottom 1". Welded and finished. (6) 300 Watt inner wall heaters, 120 volts. Removable pan supports for (16) 18" x 26" pans or (16) 12" x 20" pans spaced on 2-3/4" centers. Casters 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 lbs. each. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____
_____ CSA-US, CSA-C, CSA to NSF4 listed.



Scan QR code to view Spec Sheet,
Operating Manual, Wiring Diagram
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Store on your Smartphone or Tablet.

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In line with its policy to continually improve its products,
CRES COR reserves the right to change materials and
VSHFL¿FDWLRQV ZLWKRXW QRWLFH
Made in America Since 1936

Supplier: KC Foodservice Equipment Corp

CONTACT INFORMATION FORM

IN ACCORDANCE WITH AD-21-04 titled “**Kitchen Equipment for City of Pembroke Pines Charter Schools**” attached hereto as a part hereof, the undersigned submits the following:

A) Contact Information

The Contact information form shall be electronically signed by one duly authorized to do so, and in case signed by a deputy or subordinate, the principal's properly written authority to such deputy or subordinate must accompany the proposal. This form must be completed and submitted through www.bidsync.com as part of the bidder's submittal. The vendor must provide their pricing through the designated lines items listed on the BidSync website.

COMPANY INFORMATION:

COMPANY: **KC Foodservice Equipment Corp**

STREET ADDRESS: **8530 NW 61st Street**

CITY, STATE & ZIP CODE: **Miami, Florida, 33166**

PRIMARY CONTACT FOR THE PROJECT:

NAME: **Ricardo Stark** TITLE: **President**

E-MAIL: **sales@kcfoodservice.com**

TELEPHONE: **3054777798** FAX: **3054020422**

AUTHORIZED APPROVER:

NAME: **Ricardo Stark** TITLE: **President**

E-MAIL: **sales@kcfoodservice.com**

TELEPHONE: **3054777798** FAX: **3054020422**

SIGNATURE: **Ricardo Stark**

B) Proposal Checklist

Did you make sure to submit the following items, as stated in section 1.5 “Proposal Requirements” of the bid package?

Attachment A - Contact Information Form	Yes <input checked="" type="checkbox"/>
Attachment B - Non-Collusive Affidavit	Yes <input checked="" type="checkbox"/>
Attachment C - Proposer’s Completed Qualification Statement	Yes <input checked="" type="checkbox"/>

Did you make sure to update the following documents found under the “Vendor Registration” group of “Qualifications” on the BidSync website for the City of Pembroke Pines?

Vendor Information Form	Yes <input checked="" type="checkbox"/>
Form W-9 (Rev. October 2018)	Yes <input checked="" type="checkbox"/>
Sworn Statement on Public Entity Crimes Form	Yes <input checked="" type="checkbox"/>
Local Vendor Preference Certification	Yes <input checked="" type="checkbox"/>
Local Business Tax Receipts	Yes <input checked="" type="checkbox"/>
Veteran Owned Small Business Preference Certification	Yes <input checked="" type="checkbox"/>
Equal Benefits Certification Form	Yes <input checked="" type="checkbox"/>
Vendor Drug-Free Workplace Certification Form	Yes <input checked="" type="checkbox"/>
Scrutinized Company Certification	Yes <input checked="" type="checkbox"/>
E-Verify System Certification Statement	Yes <input checked="" type="checkbox"/>

C) Sample Proposal Form

The following sample price proposal is for information only. The vendor must provide their pricing through the designated lines items listed on the BidSync website.

Base Option:

Total Qty	Item	Description	Total Cost
96	STEAM TABLE PAN, STAINLESS STEEL	ABC Procurement Model No. 88002931 Food pan, full 2-1/2" deep, 25 gauge stainless steel, packet of 6	Price to be Submitted Via BidSync
96	STEAM TABLE PAN, STAINLESS STEEL	ABC Procurement Model No. 88004931 Food pan, full, 4" deep, 25 gauge stainless steel, packet of 6	Price to be Submitted Via BidSync
72	BUN/SHEET PAN	ABC Procurement Model No. 5324 Sheet pan, full size, 18" x 26" x 1", 18 gauge aluminium, packet of 12	Price to be Submitted Via BidSync
5	HEATED HOLDING PROOFING CABINET, MOBILE	Metro Model No. C539-CFS-4 C5™ 3 Series Heated Holding & Proofing Cabinet, with Red Insulation Armour™, mobile, full height, insulated cabinet & door, removable bottom mount control module, thermostat to 200°F, fixed wire slides on 3" centers (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, cULus, NSF 3 ea 1 year warranty against manufacturing defects	Price to be Submitted Via BidSync
4	NESTING PAN RACK	Advanced Tabco Model No. NR-20-X Mobile pan, full height, nesting design, open sides, with angle tray guides on 3" centers, capacity 20 - 18" x 26" sheet pans or 40 - half-size pans, all- welded aluminum construction, front loading, 69- 1/4" high	Price to be Submitted Via BidSync
4	BUSSING UTILITY TRANSPORT CART	Rubbermaid Commercial Products Model No. FG335588PLAT Utility Cart, 31"L x 18"W x 37-1/2"H, (3) shelves, smooth surface, handles, enclosed ends, plastic construction, (4) casters, assembly required, platinum, NSF, HACCP	Price to be Submitted Via BidSync
1	BUSSING UTILITY TRANSPORT CART	Rubbermaid Commerical Products Model No. FG452088BLA Material Handling/Heavy Duty Utility Cart, 44"L x 25-1/4"W x 39"H, 500 lb. total capacity, (2) lipped	Price to be Submitted Via BidSync

		shelves, open base, polypropylene, (4) 5" thermoplastic rubber (TPR) casters, assembly required, black	
3	INSULATED FOOD CARRIER	Carlisle Model No. PC300N59 Cateraide™ Food Carrier, end loader, individual tracks, holds (8) combinations of 6", 4" & 2-1/2" deep food pans, or (5) 2-1/2" deep food pans, insulated, stain & scratch-resistant, heat-resistant to 200°F, automatic self-venting system, molded-in handles, stackable, polyethylene, slate blue, NSF	Price to be Submitted Via BidSync
1	PAN CARRIER DOLLY	DL300R03 Cateraide™ Pan Carrier Dolly, platform without handle, holds up to (2) PC300N end loaders or any Cateraide™ top loader, 4" heavy-duty non-marking swivel casters, polyethylene, black, NSF, Made in USA, BPA Free	Price to be Submitted Via BidSync
1	TILTING SKILLET BRAISING PAN, GAS	<p>Vulcan Model No. VG40 Braising Pan, Gas, 40-gallon capacity, 46" wide open base, manual tilt 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified</p> <p>1 year limited parts & labor warranty, standard</p> <p>Natural gas (specify elevation if over 2,000 ft.)</p> <p>120v/60/1-ph, 9.0 amps, cord & plug, standard</p> <p>DBPTYTS WSHDWN DOUBLE Pantry Deck Mount Faucet, with backflow preventer, 16" add-on faucet, washdown hose, wall hook, NSF & Lead Reduction Compliant</p> <p>Removal of old skillet and Installation of new one</p>	Price to be Submitted Via BidSync
1	GAS CONNECTOR HOSE	T&S Brass Model No. HG-4D-48 (T&SHG-4D-48K) Safe-T-Link Gas Connector Hose, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) 90° elbow, (1) street "EL"	Price to be Submitted Via BidSync
2	TRUCK, PLATFORM	Douglas Equipment Co. Model No. ATP-3060-1-839-30 X 60 TREADPLATE ALUMINUM PLATFORM TRUCK, 1 REMOVEABLE HANDLE, 2 EACH I389016D AND 2 EACH I388016D 6 X 2" BLACK POLYOLEFIN CASTERS, 10" DECK HEIGHT, 2,800# CAPACITY	Price to be Submitted Via BidSync

1	WATER FOUNTAIN/BOTTLE REFILLING STATION	Global Industrial Model No. 761218 Refrigerated Water Bottle Refilling Station	Price to be Submitted Via BidSync
2	ANTI-FATIGUE FLOOR MAT	Cactus Mat Model No. 5000-R35 VIP Red Cloud Anti-Fatigue Mat, 3' x 5', 3/4" thick, closed-cell nitrile textured rubber with drainage holes, tapered safety edge all sides, grease & slip- resistant, for kitchens, cooklines, bars, prep areas, waitress pick-up, assembly lines, & behind counters, lightweight, red	Price to be Submitted Via BidSync
1	Reach-in Freezer	<p>Turbo Air Model No. M3F47-2-N M3 Freezer, reach- in, two-section, 42.1 cu. ft., exterior LED digital thermometer, door open beep, self-diagnostic monitoring system, hot gas condensate system, smart fuzzy defrost, automatic fan motor delays, door pressure release, LED interior lighting, self- cleaning condenser device, (2) hinged solid doors with recessed handle & locks, (6) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount self-contained compressor, R290 Hydrocarbon refrigerant, 2/3 HP, 115v/60/1-ph, 6.3 amps, NEMA 5-15P, ETL- Sanitation, cETLus, ENERGY STAR®</p> <p>year parts & labor warranty, standard</p> <p>Additional 2 year compressor warranty (5 year total), standard</p> <p>Self-cleaning condenser device equipped, standard</p> <p>Caster Set, swivel, locking front wheels, standard</p>	Price to be Submitted Via BidSync
1	COMBI OVEN, GAS	Vulcan Model No. ABC7G-NAT Combi Oven/Steamer, natural gas, boilerless, (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity, (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection, auto-reversing fan with electronic braking system, cool to touch glass door, flashing door light & audible alert, (4) Grab n Go wire racks, stainless steel interior &	Price to be Submitted Via BidSync

		<p>exterior, 80,000 BTU, 120v/60/1-ph, engineered & assembled in USA, UL EPH Classified, cULus</p> <p>1 year limited parts & labor warranty, standard</p> <p>Filtration System</p> <p>CB30K-SYSTEM Single Hollow Carbon Filter System, with 30,000 gallon capacity, for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53</p> <p>No reverse osmosis system</p> <p>STAND-ABC/SS Stand, open frame, stainless steel, with adjustable feet, includes: spray hose & drip tray</p> <p>Removal/Installation of Combi Oven</p> <p>ABC-CAST Casters, with 2 locking wheels, for use only with STANDABC/SS</p>	
1	GAS CONNECTOR HOSE KIT / ASSEMBLY	T&S Brass Model No. HG-4D-48K Packed 1 kt Safe-T-Link Gas Connector Kit, 3/4" connection, 48"L, stainless steel braid with extruded coating, (1) quick disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5'	Price to be Submitted Via BidSync
1	REACH-IN REFRIGERATOR	Turbo Air Model No. M3R47-2-N M3 Refrigerator, reach-in, two-section, 42.3 cu. ft. exterior LED digital thermometer, door open beep, self-diagnostic monitoring system, hot gas condensate system, automatic fan motor delays, door pressure release, LED interior lighting, self-cleaning condenser device, (2) hinged solid door with recessed handle & lock, (6) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount selfcontained compressor, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 2.8 amps, NEMA 5-15P, ETL-Sanitation, cETLus, ENERGY STAR®	Price to be Submitted Via BidSync

		3 year parts & labor warranty, standard	
		Additional 2 year compressor warranty (5 year total), standard	
		Self-cleaning condenser device equipped, standard	
		Caster Set, swivel, locking front wheels, standard	
1	CABINET, COOK/HOLD/OVEN	<p>Cres Cor Model No. 1000-CH-AL-2DE Cook-N-Hold Cabinet, mobile, two compartment, radiant, insulated, capacity (16) 18" x 26" angle pan slides on 3" center, (6) wire grids, solid state electronic control, LED digital display, standard controls, cook & hold cycles, field reversible doors, magnetic latches, antimicrobial latches, stainless steel interior, aluminum exterior, (4) 5" swivel casters (2) braked, cCSAus, CSA</p> <p>208-240v/60/1-ph, 6.0 kW, 30.0 amps, NEMA 6-30P, standard</p> <p>Standard Warranty: 1 year labor, 2 years parts. Lifetime warranty on heating elements excluding labor</p>	Price to be Submitted Via BidSync
1	MOBILE HEATED CABINET	<p>Cres Cor Model No. 1000-HH-SS-2DE Heated Cabinet, Mobile, two compartment, radiant, insulated, topmount heater assembly, (16) 18" x 26" or (16) 12" x 20" pan capacity, removable pan slides on 2-3/4" centers, (2) independent standard solid state electronic controls, LED digital displays, field reversible dutch doors, magnetic anti-microbial latches, stainless steel construction, (4) 5" swivel casters (2) with brakes, CSA-Sanitation, cCSAus</p> <p>Standard Warranty: 1 year labor, 2 years parts warranty</p> <p>120v/60/1-ph, 1.8 kW, 15.0 amp, 6' cord, NEMA 5-20P, standard</p> <p>Right-hand door swing (top & bottom doors),</p>	Price to be Submitted Via BidSync

		standard	
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Supplier: **KC Foodservice Equipment Corp**



City of Pembroke Pines

Attachment B

NON-COLLUSIVE AFFIDAVIT

BIDDER is the **Partner**,
(Owner, Partner, Officer, Representative or Agent)

BIDDER is fully informed respecting the preparation and contents of the attached Bid and of all pertinent circumstances respecting such Bid;

Such Bid is genuine and is not a collusive or sham Bid;

Neither the said BIDDER nor any of its officers, partners, owners, agents, representative, employees or parties in interest, including this affidavit, have in any way colluded, conspired, connived or agreed, directly or indirectly, with any other BIDDER, firm or person to submit a collusive or sham Bid in connection with the Contract for which the attached Bid has been submitted; or to refrain from bidding in connection with such Contract; or have in any manner, directly or indirectly, sought by agreement or collusion, or communications, or conference with any BIDDER, firm, or person to fix the price or prices in the attached Bid or any other BIDDER, or to fix any overhead, profit, or cost element of the Bid Price or the Bid Price of any other BIDDER, or to secure through any collusion conspiracy, connivance, or unlawful agreement any advantage against (Recipient), or any person interested in the proposed Contract;

The price of items quoted in the attached Bid are fair and proper and are not tainted by collusion, conspiracy, connivance, or unlawful agreement on the part of the BIDDER or any other of its agents, representatives, owners, employees or parties in interest, including this affidavit.

Printed Name/Signature **Ricardo Stark**

Title **President**

Name of Company **KC Foodservice Equipment Corp**

Supplier: **KC Foodservice Equipment Corp**



City of Pembroke Pines

Attachment C

PROPOSER'S QUALIFICATIONS STATEMENT

PROPOSER shall furnish the following information. Failure to comply with this requirement will render Bid non-responsive and shall cause its rejection. Additional sheets shall be attached as required.

PROPOSER'S Name and Principal Address:
KC FOODSERVICE EQUIPMENT CORP
8530 NW 61ST STREET
MIAMI, FLORIDA 33166

PROPOSER'S License Number: **P14000095547**
(Please attach certificate of status, competency, and/or state registration.)

Number of years your organization has been in business **6**

State the number of years your firm has been in business under your present business name **6**

State the number of years your firm has been in business in the work specific to this solicitation: **6**

Names and titles of all officers, partners or individuals doing business under trade name:
RICARDO D. STARK
SANDRA C. HIGUERA

IF USING A FICTITIOUS NAME, SUBMIT EVIDENCE OF COMPLIANCE WITH FLORIDA FICTITIOUS NAME STATUTE.

Under what former name has your business operated? Include a description of the business. Failure to include such information shall be deemed to be intentional misrepresentation by the City and shall render the proposer non-responsive.

WE HAVE BEEN OPERATING UNDER KC FOODSERVICE EQUIPMENT CORP SINCE WE START DOING BUSINESS ON 11/25/2014

At what address was that business located?

Name, address, and telephone number of surety company and agent who will provide the required bonds on this contract:

MIAMI INSURANCE BROKER
18851 NE 29TH AVENUE SUITE 500
AVENTURA, FLORIDA 33180
ATTN: GRISEL MASO
TELEPHONE: (786) 629-5095

Have you ever failed to complete work awarded to you. If so, when, where and why?
NO

Have you personally inspected the proposed WORK and do you have a complete plan for its performance?

YES

Will you subcontract any part of this WORK? If so, give details including a list of each sub-contractor(s) that will perform work in excess of ten percent (10%) of the contract amount and the work that will be performed by each subcontractor(s).

NO

The foregoing list of subcontractor(s) may not be amended after award of the contract without the prior written approval of the Contract Administrator, whose approval shall not be reasonably withheld.

List and describe all bankruptcy petitions (voluntary or involuntary) which have been filed by or against the Proposer, its parent or subsidiaries or predecessor organizations during the past five (5) years. Include in the description the disposition of each such petition.

NONE

List and describe all successful Bond claims made to your surety (ies) during the last five (5) years. The list and descriptions should include claims against the bond of the Proposer and its predecessor organization(s).

NONE

List all claims, arbitrations, administrative hearings and lawsuits brought by or against the Proposer or its predecessor organizations(s) during the last (10) years. The list shall include all case names; case, arbitration or hearing identification numbers; the name of the project over which the dispute arose; and a description of the subject matter of the dispute.

NONE

List and describe all criminal proceedings or hearings concerning business related offenses in which the Proposer, its principals or officers or predecessor organization(s) were defendants.

NONE

Are you an Original provider sales representative distributor, broker, manufacturer other, of the commodities/services proposed upon? If other than the original provider, explain below.

YES

Have you ever been debarred or suspended from doing business with any governmental agency? If yes, please explain:

NO

Describe the firm's local experience/nature of service with contracts of similar size and complexity, it the previous three (3) years:

OUR COMPANY HAS BEEN FOODSERVICE EQUIPMENT SUPPLIER SINCE 2014. WE HAVE BEEN WORKING AS A KITCHEN CONSULTANT, SUPPLIER FOR KITCHEN EQUIPMENT, REFRIGERATION EQUIPMENT AND SUPPLIES. IN THE PAST THREE YEARS WE DID DESIGN AND COMPLETE EQUIPMENT FOR: WAYKU RESTAURANT, TAIKIN RESTAURANT, LA MARGARITA WONDERFOOD COMMISSARY KITCHEN, LA FONTANA RISTORANTE DORAL, LA FONTANA RISTORANTE DOWNTOWN, LA FONTANA RISTORANTE DOWNTOWN, RED CARPET RESTAURANT DOWNTOWN, BOKETTO

RESTAURANT WYNWOOD, AMAIZE DORAL, BBQ58 DORAL, PAPERFISH BRICKELL, COURTYARD ARUBA, TOWNPLACE HOTEL KENDALL, TOWNPLACE MIAMI AIRPORT, KOW RESTAURANT KENDALL, TORO LOCO CHURRASQUERIA KENDALL.

The PROPOSER acknowledges and understands that the information contained in response to this Qualification Statement shall be relied upon by CITY in awarding the contract and such information is warranted by PROPOSER to be true. The discovery of any omission or misstatement that materially affects the PROPOSER's qualifications to perform under the contract shall cause the CITY to reject the Bid, and if after the award, to cancel and terminate the award and/or contract.

KC FOODSERVICE EQUIPMENT CORP
(Company Name)

RICARDO STARK
(Printed Name/Signature)



EQUAL BENEFITS CERTIFICATION FORM FOR DOMESTIC PARTNERS AND ALL MARRIED COUPLES

Except where federal or state law mandates to the contrary, a Contractor awarded a Contract pursuant to a competitive solicitation shall provide benefits to Domestic Partners and spouses of its employees, irrespective of gender, on the same basis as it provides benefits to employees' spouses in traditional marriages.

The Contractor shall provide the City and/or the City Manager or his/her designee, access to its records for the purpose of audits and/or investigations to ascertain compliance with the provisions of this section, and upon request shall provide evidence that the Contractor is in compliance with the provisions of this section upon each new bid, contract renewal, or when the City Manager has received a complaint or has reason to believe the Contractor may not be in compliance with the provisions of this section. Records shall include but not be limited to providing the City and/or the City Manager or his/her designee with certified copies of the Contractor's records pertaining to its benefits policies and its employment policies and practices.

The Contractor must conspicuously make available to all employees and applicants for employment the following statement:

“During the performance of a contract with the City of Pembroke Pines, Florida, the Contractor will provide Equal Benefits to its employees with spouses, as defined by Section 35.39 of the City’s Code of Ordinances, and its employees with Domestic Partners and all Married Couples”.

The posted statement must also include a City contact telephone number and email address which will be provided to each contractor when a covered contract is executed.

SECTION 1 DEFINITIONS

- 1. Benefits** means the following plan, program or policy provided or offered by a contractor to its employees as part of the employer's total compensation package which may include but is not limited to sick leave, bereavement leave, family medical leave, and health benefits.
- 2. Cash Equivalent** mean the amount of money paid to an employee with a domestic partner or spouse in lieu of providing benefits to the employee's domestic partner or spouse. The cash equivalent is equal to the employer's direct expense of providing benefits to an employee for his or her spouse from a traditional marriage.
- 3. Covered Contract** means a contract between the City and a contractor awarded subsequent to the date when this section becomes effective valued at over \$25,000 or the threshold amount required for competitive bids as required in section 35.18(A) of the Procurement Code.
- 4. Domestic Partner** shall mean any two (2) adults of the same or different sex who have registered as domestic partners with a governmental body pursuant to state or local law authorizing such registration, or with an internal registry maintained by the employer of at



least one of the domestic partners. A contractor may institute an internal registry to allow for the provision of equal benefits to employees with domestic partners who do not register their partnerships pursuant to a governmental body authorizing such registration, or who are located in a jurisdiction where no such governmental domestic partnership registry exists. A contractor that institutes such registry shall not impose criteria for registration that are more stringent than those required for domestic partnership registration by the City of Pembroke Pines.

5. **Equal benefits** means the equality of benefits between employees with spouses and/or dependents of spouses and employees with domestic partners and/or dependents of domestic partners, and/or between spouses of employees and/or dependents of spouses and domestic partners of employees and/or dependents of domestic partners.
6. **Spouse** means one member of a married pair legally married under the laws of any state within the United States of America or any other jurisdiction under which such marriage is legally recognized, irrespective of gender.
7. **Traditional marriage** means a marriage between one man and one woman.

SECTION 2 CERTIFICATION OF CONTRACTOR

The firm providing a response, by virtue of the signature below, certifies that it is aware of the requirements of Section 35.39 "City Contractors providing Equal Benefits for Domestic Partners and all Married Couples" of the City's Code of Ordinances, and certifies the following (**Check only one box below**):

- ☒ **A.** Contractor currently complies with the requirements of this section; or
- ☐ **B.** Contractor will comply with the conditions of this section at the time of contract award; or
- ☐ **C.** Contractor will not comply with the conditions of this section at the time of contract award: or
- ☐ **D.** Contractor does not comply with the conditions of this section because of the following allowable exemption (**Check only one box below**):
- ☐ **1.** The Contractor does not provide benefits to employees' spouses in traditional marriages;
- ☐ **2.** The Contractor provides an employee the cash equivalent of benefits because the Contractor is unable to provide benefits to employees' Domestic Partners or spouses despite making reasonable efforts to provide them. To meet this exception, the Contractor shall provide a notarized affidavit that it has made reasonable efforts to provide such benefits. The affidavit shall state the efforts taken to provide such benefits and the amount of the cash equivalent. Cash equivalent means the amount of money paid to an employee with a Domestic Partner or spouse rather than providing benefits to the employee's Domestic Partner or spouse. The cash equivalent is equal to the employer's direct expense of providing benefits to an employee's spouse;



☐ 3. The Contractor is a religious organization, association, society, or any non-profit charitable or educational institution or organization operated supervised or controlled by or in conjunction with a religious organization, association, or society;

☐ 4. The Contractor is a governmental agency;

The certification shall be signed by an authorized officer of the Contractor. Failure to provide such certification (by checking the appropriate boxes above along with completing the information below) shall result in a Contractor being deemed non-responsive.

COMPANY NAME: KC Foodservice Equipment Corp

AUTHORIZED OFFICER NAME / SIGNATURE: RICHARD STARK / 



E-VERIFY SYSTEM CERTIFICATION STATEMENT (UNDER SECTION 448.095, FLORIDA STATUTES)

1. Definitions:

- a. **“Contractor”** means a person or entity that has entered or is attempting to enter into a contract with a public employer to provide labor, supplies, or services to such employer in exchange for salary, wages, or other remuneration. “Contractor” includes, but is not limited to, a vendor or consultant.
- b. **“Subcontractor”** means a person or entity that provides labor, supplies, or services to or for a contractor or another subcontractor in exchange for salary, wages, or other remuneration.
- c. **“E-Verify system”** means an Internet-based system operated by the United States Department of Homeland Security that allows participating employers to electronically verify the employment eligibility of newly hired employees.

2. Effective January 1, 2021, Contractors, shall register with and use the E-verify system in order to verify the work authorization status of all newly hired employees. Contractor shall register for and utilize the U.S. Department of Homeland Security’s E-Verify System to verify the employment eligibility of:

- a. All persons employed by a Contractor to perform employment duties within Florida during the term of the contract; and
- b. All persons (including subvendors/subconsultants/subcontractors) assigned by Contractor to perform work pursuant to the contract with the City of Pembroke Pines. The Contractor acknowledges and agrees that registration and use of the U.S. Department of Homeland Security’s E-Verify System during the term of the contract is a condition of the contract with the City of Pembroke Pines; and
- c. Should vendor become the successful Contractor awarded for the above-named project, by entering into the contract, the Contractor shall comply with the provisions of Section 448.095, Fla. Stat., “Employment Eligibility,” as amended from time to time. This includes, but is not limited to registration and utilization of the E-Verify System to verify the work authorization status of all newly hired employees. Contractor shall also require all subcontractors to provide an affidavit attesting that the subcontractor does not employ, contract with, or subcontract with, an unauthorized alien. The Contractor shall maintain a copy of such affidavit for the duration of the contract.

3. Contract Termination

- a. If the City has a good faith belief that a person or entity with which it is contracting has knowingly violated s. 448.09 (1) Fla. Stat., the contract shall be terminated.
- b. If the City has a good faith belief that a subcontractor knowingly violated s. 448.095 (2), but the Contractor otherwise complied with s. 448.095 (2) Fla. Stat., shall promptly notify the Contractor and order the Contractor to immediately terminate the contract with the subcontractor.
- c. A contract terminated under subparagraph a) or b) is not a breach of contract and may not be considered as such.
- d. Any challenge to termination under this provision must be filed in the Circuit Court no later than 20 calendar days after the date of termination.
- e. If the contract is terminated for a violation of the statute by the Contractor, the Contractor may not be awarded a public contract for a period of 1 year after the date of termination.

KC Foodservice Equipment Corp

COMPANY NAME: _____

Ricardo Stark

PRINTED NAME / AUTHORIZED SIGNATURE: _____

Local Business Tax Receipt

Miami-Dade County, State of Florida

-THIS IS NOT A BILL - DO NOT PAY



7180789

RECEIPT NO.

RENEWAL

7461193

BUSINESS NAME/LOCATION

KC FOODSERVICE EQUIPMENT

CORP

8530 NW 61ST ST

MIAMI, FL 33166



EXPIRES
SEPTEMBER 30, 2021

Must be displayed at place of business

Pursuant to County Code

Chapter 8A - Art. 9 & 10

OWNER

KC FOODSERVICE EQUIPMENT

CORP

C/O RICARDO STARK PRES

Employee(s) 1

SEC. TYPE OF BUSINESS

220

TANGIBLE PERSONAL

PROP DLR

**PAYMENT RECEIVED
BY TAX COLLECTOR**

75.00 08/05/2020

ECHECK-20-235842

This Local Business Tax Receipt only confirms payment of the Local Business Tax. The Receipt is not a license, permit, or a certification of the holder's qualifications, to do business. Holder must comply with any governmental or nongovernmental regulatory laws and requirements which apply to the business.

The RECEIPT NO. above must be displayed on all commercial vehicles - Miami-Dade Code Sec 8a-276.

For more information, visit www.miamidade.gov/taxcollector





LOCAL VENDOR PREFERENCE CERTIFICATION

SECTION 1 GENERAL TERM

LOCAL PREFERENCE

The evaluation of competitive bids is subject to section 35.36 of the City's Procurement Procedures which, except where contrary to federal and state law, or any other funding source requirements, provides that preference be given to local businesses. To satisfy this requirement, the vendor shall affirm in writing its compliance with either of the following objective criteria as of the bid or proposal submission date stated in the solicitation. A local business shall be defined as:

1. "Local Pembroke Pines Vendor" shall mean a business entity which has maintained a permanent place of business with full-time employees within the City limits for a minimum of one (1) year prior to the date of issuance of a bid or proposal solicitation. The permanent place of business may not be a post office box. The business location must actually distribute goods or services from that location. In addition, the business must have a current business tax receipt from the City of Pembroke Pines.

OR;

2. "Local Broward County Vendor" shall mean or business entity which has maintained a permanent place of business with full-time employees within the Broward County limits for a minimum of one (1) year prior to the date of issuance of a bid or proposal solicitation. The permanent place of business may not be a post office box. The business location must actually distribute goods or services from that location. In addition, the business must have a current business tax receipt from the Broward County or the city within Broward County where the business resides.

A preference of five percent (5%) of the total evaluation point, or five percent (5%) of the total price, shall be given to the **Local Pembroke Pines Vendor(s)**; A preference of two and a half percent (2.5%) of the total evaluation point for local, or two and a half percent (2.5%) of the total price, shall be given to the **Local Broward County Vendor(s)**.

COMPARISON OF QUALIFICATIONS

The preferences established in no way prohibit the right of the City to compare quality of supplies or services for purchase and to compare qualifications, character, responsibility and fitness of all persons, firms or corporations submitting bids or proposals. Further, the preference established in no way prohibit the right of the city from giving any other preference permitted by law instead of the preferences granted, nor prohibit the city to select the bid or proposal which is the most responsible and in the best interests of the city.

SECTION 2 AFFIRMATION

LOCAL PREFERENCE CERTIFICATION:

- ☐ Place a check mark here only if affirming bidder meets requirements above as a Local Pembroke Pines Vendor. In addition, the business must attach a current business tax receipt from the City of Pembroke Pines along with any previous business tax receipts to indicate that the business entity has maintained a permanent place of business for a minimum of one (1) year.
- ☐ Place a check mark here only if affirming bidder meets requirements above as a Local Broward County Vendor. In addition, the business must attach a current business tax receipt from the Broward County or the city within Broward County where the business resides along with any previous business tax receipts to indicate that the business entity has maintained a permanent place of business for a minimum of one (1) year.
- ☒ Place a check mark here only if affirming bidder does not meet the requirements above as a Local Vendor.

Failure to complete this certification at this time (by checking either of the boxes above) shall render the vendor ineligible for Local Preference. This form must be completed by/for the proposer; the proposer WILL NOT qualify for Local Vendor Preference based on their sub-contractors' qualifications.

COMPANY NAME: KC Foodservice Equipment Corp

PRINTED NAME / AUTHORIZED SIGNATURE: RICARDO STARZ

RICARDO STARZ

[Signature]



**SCRUTINIZED COMPANY CERTIFICATION
PURSUANT TO FLORIDA STATUTE § 287.135.**

I, Ricardo Stark, President, on behalf of KC Foodservice Equipment Corp,
Print Name and Title Company Name
certify that KC Foodservice Equipment Corp:
Company Name

1. Does not participate in a boycott of Israel; and
2. Is not on the Scrutinized Companies that Boycott Israel list; and
3. Is not on the Scrutinized Companies with Activities in Sudan List; and
4. Is not on the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List; and
5. Has not engaged in business operations in Syria.

Submitting a false certification shall be deemed a material breach of contract. The City shall provide notice, in writing, to the Contractor of the City's determination concerning the false certification. The Contractor shall have ninety (90) days following receipt of the notice to respond in writing and demonstrate that the determination of false certification was made in error. If the Contractor does not demonstrate that the City's determination of false certification was made in error then the City shall have the right to terminate the contract and seek civil remedies pursuant to Florida Statute § 287.135.

Section 287.135, Florida Statutes, prohibits the City from: 1) Contracting with companies for goods or services in any amount if at the time of bidding on, submitting a proposal for, or entering into or renewing a contract if the company is on the Scrutinized Companies that Boycott Israel List, created pursuant to Section 215.4725, F.S. or is engaged in a boycott of Israel; and 2) Contracting with companies, for goods or services over \$1,000,000.00 that are on either the Scrutinized Companies with activities in the Iran Petroleum Energy Sector list, created pursuant to s. 215.473, or are engaged in business operations in Syria.

As the person authorized to sign on behalf of the Contractor, I hereby certify that the company identified above in the section entitled "Contractor Name" does not participate in any boycott of Israel, is not listed on the Scrutinized Companies that Boycott Israel List, is not listed on either the Scrutinized Companies with activities in the Iran Petroleum Energy Sector List, and is not engaged in business operations in Syria. I understand that pursuant to section 287.135, Florida Statutes, the submission of a false certification may subject the company to civil penalties, attorney's fees, and/or costs. I further understand that any contract with the City for goods or services may be terminated at the option of the City if the company is found to have submitted a false certification or has been placed on the Scrutinized Companies with Activities in Sudan list or the Scrutinized Companies with Activities in the Iran Petroleum Energy Sector List.

Ricardo Stark, President

Print Name / Title

KC Foodservice Equipment Corp

Company Name


Signature



**SWORN STATEMENT ON PUBLIC ENTITY CRIMES
UNDER FLORIDA STATUTES CHAPTER 287.133(3)(a).**

1. This sworn statement is submitted KC Foodservice Equipment Corp
(name of entity submitting sworn statement)
whose business address is 8530 NW 61st Street, Miami, Florida 33166
and (if applicable) its Federal Employer Identification Number (FEIN) is
47-2416499. (If the entity has no FEIN, include the Social Security
Number of the individual signing this sworn statement: 1.)
2. My name is Ricardo Stark and my
(Please print name of individual signing)
relationship to the entity named above is President.
3. I understand that a "public entity crime" as defined in Paragraph 287.133(1)(g), Florida Statutes, means a violation of any state or federal law by a person with respect to and directly related to the transaction of business with any public entity or with an agency or political subdivision of any other state or with the United States, including, but not limited to, any bid, proposal, reply, or contract for goods or services, any lease for real property, or any contract for the construction or repair of a public building or public work, involving antitrust, fraud, theft, bribery, collusion, racketeering, conspiracy, or material misrepresentation.
4. I understand that a "convicted" or "conviction" as defined in Paragraph 287.133(1)(b), Florida Statutes, means a finding of guilt or a conviction of a public entity crime, with or without an adjudication of guilt, in any federal or state trial court of record relating to charges brought by indictment or information after July 1, 1989, as a result of a jury verdict, nonjury trial, or entry of a plea of guilty or nolo contendere.
5. I understand that an "affiliate" as defined in Paragraph 287.133(1)(a), Florida Statutes, means:
 1. A predecessor or successor of a person convicted of a public entity crime: or
 2. An entity under the control of any natural person who is active in the management of the entity and who has been convicted of a public entity crime. The term "affiliate" includes those officers, directors, executives, partners, shareholders, employees, members, and agents who are active in the management of an affiliate. The Cityship by one person of shares constituting a controlling interest in another person, or a pooling of equipment or income among persons when not for fair market value under an arm's length agreement, shall be a prima facie case that one person controls another person. A person who knowingly enters into a



joint venture with a person who has been convicted of a public entity crime in Florida during the preceding 36 months shall be considered an affiliate.

6. I understand that a "person" as defined in Paragraph 287.133(1)(e), Florida Statutes, means any natural person or any entity organized under the laws of any state or of the United States with the legal power to enter into a binding contract and which bids or applies to bid on contracts let by a public entity, or which otherwise transacts or applies to transact business with a public entity, or which otherwise transacts or applies to transact business with a public entity. The term "person" includes those officers, directors, executives, partners, shareholders, employees, members, and agents who are active in management of an entity.
7. Based on information and belief, the statement which I have marked below is true in relation to the entity submitting this sworn statement. **(Please indicate which statement applies.)**
- ☒ A) Neither the entity submitting this sworn statement, nor any officers, directors, executives, partners, shareholders, employees, members, or agents who are active in management of the entity, nor any affiliate of the entity have been charged with and convicted of a public entity crime subsequent to July 1, 1989.
- ☐ B) The entity submitting this sworn statement, or one or more of the officers, directors, executives, partners, shareholders, employees, members, or agents who are active in management of the entity, or an affiliate of the entity has been charged with and convicted of a public entity crime subsequent to July 1, 1989, AND **(Please indicate which additional statement applies.)**
- ☐ B1) There has been a proceeding concerning the conviction before a hearing officer of the State of Florida, Division of Administrative Hearings. The final order entered by the hearing officer did not place the person or affiliate on the convicted vendor list. **(Please attach a copy of the final order.)**
- ☐ B2) The person or affiliate was placed on the convicted vendor list. There has been a subsequent proceeding before a hearing officer of the State of Florida, Division of Administrative Hearings. The final order entered by the hearing officer determined that it was in the public interest to remove the person or affiliate from the convicted vendor list. **(Please attach a copy of the final order.)**
- ☐ B3) The person or affiliate has not been placed on the convicted vendor list. **(Please describe any action taken by or pending with the Department of General Services.)**

Ricardo Stark

Bidder's Name

KC Foodservice Equipment Corp

Company Name

Signature

04/13/2021

Date



VENDOR DRUG-FREE WORKPLACE CERTIFICATION FORM

SECTION 1 GENERAL TERM

Preference may be given to vendors submitting a certification with their bid/proposal certifying they have a drug-free workplace in accordance with Section 287.087, Florida Statutes. This requirement affects all public entities of the State and becomes effective January 1, 1991. The special condition is as follows:

IDENTICAL TIE BIDS - Preference may be given to businesses with drug-free workplace programs. Whenever two or more bids that are equal with respect to price, quality, and service are received by the State or by any political subdivision for the procurement of commodities or contractual services, a bid received from a business that certifies that it has implemented a drugfree workplace program shall be given preference in the award process. Established procedures for processing tie bids will be followed if none of the tied vendors have a drug-free workplace program. In order to have a drug-free workplace program, a business shall:

1. Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation, and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the commodities or contractual services that are under bid a copy of the statement specified in subsection (1).
4. In the statement specified in subsection (1), notify the employees that, as a condition of working on the commodities or contractual services that are under bid, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of chapter 893 or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after each conviction.
5. Impose a sanction on, or require the satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee's community, by any employee who is so convicted.
6. Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

SECTION 2 AFFIRMATION

☒ Place a check mark here only if affirming bidder **complies fully** with the above requirements for a Drug-Free Workplace.

☐ Place a check mark here only if affirming bidder **does not** meet the requirements for a Drug-Free Workplace.

Failure to complete this certification at this time (by checking either of the boxes above) shall render the vendor ineligible for Drug-Free Workplace Preference. This form must be completed by/for the proposer; the proposer WILL NOT qualify for Drug-Free Workplace Preference based on their sub-contractors' qualifications.

KC Foodservice Equipment Corp

Company Name

Ricardo Stark

Authorized Signer Name

Authorized Signature



(OFFICE USE ONLY) Vendor number:

Vendor Information Form

Operating Name (Payee)	KC FOODSERVICE EQUIPMENT CORP		
Legal Name (as filed with IRS)	KC FOODSERVICE EQUIPMENT CORP		
Remit-to Address (For Payments)	8530 NW 61ST STREET, MIAMI, FLORIDA 33166		
Remit-to Contact Name:	RICARDO STARK	Title:	PRESIDENT
Email Address:	sales@kcfoodservice.com		
Phone #:	(305) 477-7798	Fax #	(305) 403-0422
Order-from Address (For purchase orders)	8530 NW 61ST STREET, MIAMI, FLORIDA 33166		
Order-from Contact Name:	MITCHELL CALDERON	Title:	MANAGER
Email Address:	mitchell@kcfoodservice.com		
Phone #:	(305) 477-7798	Fax #	(305) 402-0422
Return-to Address (For product returns)	8530 NW 61ST STREET, MIAMI, FLORIDA 33166		
Return-to Contact Name	GUSTAVO BERMUDEZ	Title:	WAREHOUSE MANAGER
Email Address:	gustavo@kcfoodservice.com		
Phone #:	(305) 477-7798	Fax #	(305) 402-0422
Payment Terms:	30 DAYS		

Type of Business (please check one and provide Federal Tax identification or social security Number)

☒ Corporation

Federal ID Number:

47-2416499

☐ Sole Proprietorship/Individual

Social Security No.:

☐ Partnership

☐ Health Care Service Provider

☐ LLC – C (C corporation) – S (S corporation) – P (partnership)

☐ Other (Specify):

Name & Title of Applicant RICARDO STARK / PRESIDENT

Signature of Applicant

Date

04/13/2021



VETERAN OWNED SMALL BUSINESS (VOSB) PREFERENCE CERTIFICATION

SECTION 1 GENERAL TERM

VETERAN OWNED SMALL BUSINESS (VOSB) PREFERENCE

The evaluation of competitive bids is subject to section 35.37 of the City's Procurement Procedures which, except where contrary to federal and state law, or any other funding source requirements, provides that preference be given to veteran owned small businesses. To satisfy this requirement, the vendor shall affirm in writing its compliance with the following objective criteria as of the bid or proposal submission date stated in the solicitation. A veteran owned small business shall be defined as:

1. "Veteran Owned Small Business" shall mean a business entity which has received a "Determination Letter" from the United States Department of Veteran Affairs Center for Verification and Evaluation notifying the business that they have been approved as a Veteran Owned Small Business (VOSB).

A preference of two and a half percent (2.5%) of the total evaluation point, or two and a half percent (2.5%) of the total price, shall be given to the **Veteran Owned Small Business (VOSB)**. This shall mean that if a **VOSB** submits a bid/quote that is within 2.5% of the lowest price submitted by any vendor, the **VOSB** shall have an option to submit another bid which is at least 1% lower than the lowest responsive bid/quote. If the **VOSB** submits a bid which is at least 1% lower than that lowest responsive bid/quote, then the award will go to the **VOSB**. If not, the award will be made to the vendor that submits the lowest responsive bid/quote. If the lowest responsive and responsible bidder is a "**Local Pembroke Pines Vendor**" (**LPPV**) or a "**Local Broward County Vendor**" (**LBCV**) as established in Section 35.36 of the City's Code of Ordinances, entitled "Local Vendor Preference", then the award will be made to that vendor and no other bidders will be given an opportunity to submit additional bids as described herein.

If there is a **LPPV**, a **LBCV**, and a **VOSB** participating in the same bid solicitation and all three vendors qualify to submit a second bid, the **LPPV** will be given first option. If the **LPPV** cannot beat the lowest bid received by at least 1%, an opportunity will be given to the **LBCV**. If the **LBCV** cannot beat the lowest bid by at least 1%, an opportunity will be given to the **VOSB**. If the **VOSB** cannot beat the lowest bid by at least 1%, then the bid will be awarded to the lowest bidder.

If multiple **VOSBs** submit bids/quotes which are within 2.5% of the lowest bid/quote and there are no **LPPV** or **LBCV** as described in Section 35.36 of the City's Code of Ordinance, entitled "Local Vendor Preference", then all **VOSBs** will be asked to submit a **Best and Final Offer (BAFO)**. The award will be made to the **VOSB** submitting the lowest **BAFO** providing that that **BAFO** is at least 1% lower than the lowest bid/quote received in the original solicitation. If no **VOSB** can beat the lowest bid/quote by at least 1%, then the award will be made to the lowest responsive bidder.

COMPARISON OF QUALIFICATIONS

The preferences established in no way prohibit the right of the City to compare quality of supplies or services for purchase and to compare qualifications, character, responsibility and fitness of all persons, firms or corporations submitting bids or proposals. Further, the preference established in no way prohibit the right of the city from giving any other preference permitted by law instead of the preferences granted, nor prohibit the city to select the bid or proposal which is the most responsible and in the best interests of the city.

SECTION 2 AFFIRMATION

VETERAN OWNED SMALL BUSINESS (VOSB) PREFERENCE CERTIFICATION:

- ☐ Place a check mark here only if affirming bidder meets requirements above as a Veteran Owned Small Business. In addition, the bidder must attach the "Determination Letter" from the U.S. Dept. of Veteran Affairs Center.
- ☒ Place a check mark here only if affirming bidder does not meet the requirements above as a VOSB.

Failure to complete this certification at this time (by checking either of the boxes above) shall render the vendor ineligible for VOSB Preference. This form must be completed by/for the proposer; the proposer WILL NOT qualify for VOSB Preference based on their sub-contractors' qualifications.

COMPANY NAME: **KC Foodservice Equipment Corp**

PRINTED NAME / AUTHORIZED SIGNATURE: **RICARDO STARK**

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.

Print or type.
See Specific Instructions on page 3.

1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank. KC Foodservice Equipment Corp	
2 Business name/disregarded entity name, if different from above	
3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only one of the following seven boxes. <input type="checkbox"/> Individual/sole proprietor or single-member LLC <input checked="" type="checkbox"/> C Corporation <input type="checkbox"/> S Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Trust/estate <input type="checkbox"/> Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ► Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is another LLC that is not disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner should check the appropriate box for the tax classification of its owner. <input type="checkbox"/> 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 FATCA reporting code (if any) _____ <i>(Applies to accounts maintained outside the U.S.)</i>
5 Address (number, street, and apt. or suite no.) See instructions. 8530 NW 61st Street	Requester's name and address (optional)
6 City, state, and ZIP code Miami, Florida 33166	
7 List account number(s) here (optional)	

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is 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.

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

Social security number									
				-			-		
or									
Employer identification number									
4	7			-	2	4	1	6	4
								9	9

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 ►	Date 04/13/2021
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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.

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid)

- Form 1099-DIV (dividends, including those from stocks or mutual funds)
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
- Form 1099-S (proceeds from real estate transactions)
- Form 1099-K (merchant card and third party network transactions)
- Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
- Form 1099-C (canceled debt)
- Form 1099-A (acquisition or abandonment of secured property)

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See What is backup withholding, later.