

BID/PROPOSAL

COMMODITY: KITCHEN EQUIPMENT DATE: 2/9/2022

FORMAL BID NO. _____ PUBLIC BID NO. 101238

BIDS ARE TO BE RECEIVED IN URI PURCHASING DEPARTMENT BY: DATE: 3/2/2023 TIME: 12:00 PM
Eastern Time

BUYER: SHANYKA SORIANO/rlc SURETY REQUIRED: YES: _____ NO: X

PRE-BID/PROPOSAL CONFERENCE: DATE: _____ TIME: _____

MANDATORY: YES: _____ NO: _____

LOCATION: _____

Questions concerning this solicitation must be received by: DATE: 2/20/2023 TIME: 12:00 PM

Questions are to be submitted in a *Microsoft Word* document to: URIPurchasing@uri.edu

Please reference the Bid Number on all correspondence. Questions received, if any, will be posted on the internet as an addendum to the bid. It is the responsibility of all interested parties to download this information.

For Bid Solicitation Information visit: <http://web.uri.edu/purchasing/bid-information/>

STATEMENT REGARDING COVID-19

Effective immediately, we are suspending all in-person public bid openings until further notice.

Public Bid responses will be publicly read via Webex video conferencing. To participate in the bid opening, please visit the following site at the scheduled bid opening date and time:

* URL: <https://univofri.webex.com/meet/uripurchasing>

No offer will be considered that is not accompanied by the attached University of Rhode Island Bidder Certification Form/Contract Offer completed and signed by the offeror.

COMPANY NAME: _____

STREET AND NUMBER: _____

CITY, STATE & ZIP CODE: _____

Print Name and Title

Telephone Number/Facsimile Number

Signature

Date

E-mail address

THIS BID WILL NOT BE HONORED UNLESS SIGNED

University of Rhode Island Bidder Certification Form

ALL OFFERS ARE SUBJECT TO THE REQUIREMENTS, PROVISIONS AND PROCEDURES CONTAINED IN THIS CERTIFICATION FORM. Offerors are expected to read, sign and comply with all requirements. Failure to do so may be grounds for disqualification of the offer contained herein.

Rules for Submitting Offers

This Certification Form must be attached in its entirety to the front of the offer and shall be considered an integral part of each offer made by a vendor to enter into a contract with the University of Rhode Island. As such, submittal of the entire Bidder Certification Form, signed by a duly authorized representative of the offeror attesting that he/she (1) has read and agrees to comply with the requirements set forth herein and (2) to the accuracy of the information provided and the offer extended, is a mandatory part of any contract award.

To assure that offers are considered on time, each offer must be submitted with the specific Bid/RFP/LOI number, date and time of opening marked in the upper left hand corner of the envelope. Each bid/offer must be submitted in separate sealed envelopes.

A complete signed (in ink) offer package must be delivered to the University of Rhode Island Purchasing Office by the time and date specified for the opening of responses in a sealed envelope.

Bid responses must be submitted on the URI bid solicitation forms provided, indicating brand and part numbers of items offered, as appropriate. Bidders must submit detailed cuts and specs on items offered as equivalent to brands requested WITH THE OFFER. Bidders must be able to submit samples if requested.

Documents misdirected to other State or University locations or which are not present in the University of Rhode Island Purchasing Office at the time of opening for whatever cause will be deemed to be late and will not be considered. For the purposes of this requirement, the official time and date shall be that of the time clock in the reception area of the University of Rhode Island Purchasing Office. Postmarks shall not be considered proof of timely submission.

RIVIP SOLICITATIONS. To assure maximum access opportunities for users, public bid solicitations shall be posted on the RIVIP for a minimum of seven days and no amendments shall be made within the last five days before the date an offer is due. Except when access to the Web Site has been severely curtailed and it is determined by the Purchasing Agent that special circumstances preclude extending a solicitation due date, requests to mail or fax hard copies of solicitations will not be honored.

PRICING. Offers are irrevocable for sixty (60) days from the opening date (or such other extended period set forth in the solicitation), and may not be withdrawn, except with the express permission of the University Purchasing Agent. All pricing will be considered to be firm and fixed unless otherwise indicated. The University of Rhode Island is exempt from Federal excise taxes and State Sales and Use Taxes. Such taxes shall not be included in the bid price.

PRICES QUOTED ARE FOB DESTINATION.

DELIVERY and PRODUCT QUALITY. All offers must define delivery dates for all items; if no delivery date is specified, it is assumed that immediate delivery from stock will be made. The contractor will be responsible for delivery of materials in first class condition. Rejected materials will be at the vendor's expense.

PREVAILING WAGE, OSHA SAFETY TRAINING and APPRENTICESHIP REQUIREMENTS. Bidders must comply with the provisions of the Rhode Island labor laws, including R.I. Gen. Laws §§ 37-13-1 et seq. and occupational safety laws, including R.I. Gen. Laws §§ 28-20-1 et seq. These laws mandate for public works construction projects the payment of prevailing wage rates, the implementation and maintenance of occupational safety standards, and for projects with a minimum value of \$1 Million, the employment of apprentices. The successful Bidder must submit certifications of compliance with these laws from each of its subcontractors prior to their commencement of any work. Prevailing wage rates, apprenticeship requirements, and other workforce and safety regulations are accessible at www.dlt.ri.gov.

PUBLIC RECORDS. Offerors are advised that all materials submitted to the University for consideration in response to this solicitation will be considered without exception to be Public Records pursuant to Title 38 Chapter 2 of the Rhode Island General Laws, and will be released for inspection immediately upon request once an award has been made. Offerors are encouraged to attend public bid/RFP openings to obtain information; however, bid/RFP response summaries may be reviewed after award(s) have been made by visiting the Rhode Island Vendor Information Program (RIVIP) at www.purchasing.ri.gov > Solicitation Opportunities > Other Solicitation Opportunities. Telephone requests for results will not be honored. Written requests for results will only be honored if the information is not available on the RIVIP.

Award will be made to the responsive and responsible offeror quoting the lowest net price in accordance with specifications, for any individual item(s), for major groupings of items, or for all items listed, at the University's sole option.

BID SURETY. Where bid surety is required, bidder must furnish a bid bond or certified check for 5% of the bid total with the bid, or for such other amount as may be specified. Bids submitted without a required bid surety will not be considered.

SPECIFICATIONS. Unless specified “no substitute”, product offerings equivalent in quality and performance will be considered (at the sole option of the University) on the condition that the offer is accompanied by detailed product specifications. Offers which fail to include alternate specifications may be deemed nonresponsive.

VENDOR AUTHORIZATION TO PROCEED. When a purchase order, change order, contract/agreement or contract/agreement amendment is issued by the University of Rhode Island, no claim for payment for services rendered or goods delivered contrary to or in excess of the contract terms and scope shall be considered valid unless the vendor has obtained a written change order or contract amendment issued by the University of Rhode Island Purchasing Office PRIOR to delivery.

Any offer, whether in response to a solicitation for proposals or bids, or made without a solicitation, which is accepted in the form of an order OR pricing agreement made in writing by the University of Rhode Island Purchasing Office, shall be considered a binding contract.

REGULATIONS, GENERAL TERMS AND CONDITIONS GOVERNING STATE AND THE UNIVERSITY OF RHODE ISLAND CONTRACTS. This solicitation and any contract or purchase order arising from it are issued in accordance with the specific requirements described herein, and the State’s Purchasing Laws and Regulations and other applicable State Laws and Regulations, including the Board of Governors for Higher Education Regulations and General Terms and Conditions of Purchase. The Regulations and General Terms and Conditions are incorporated into all University of Rhode Island contracts and can be viewed at: <https://web.uri.edu/purchasing/files/BOGREG.pdf> and www.ridop.ri.gov .

EQUAL EMPLOYMENT OPPORTUNITY. Compliance certificate and agreement procedures will apply to all awards for supplies or services valued at \$10,000 or more. Minority Business Enterprise policies and procedures, including subcontracting opportunities as described in Title 37 Chapter 14.1 of the Rhode Island General Laws also apply.

PERFORMANCE BONDS. Where indicated, successful bidder must furnish a 100% performance bond and labor and payment bond for contracts subject to Title 37 Chapters 12 and 13 of the Rhode Island General Laws. All bonds must be furnished by a surety company authorized to conduct business in the State of Rhode Island. Performance bonds must be submitted within 21 calendar days of the issuance of a tentative notice of award.

DEFAULT and NON-COMPLIANCE Default and/or non-compliance with the requirements and any other aspects of the award may result in withholding of payment(s), contract termination, debarment, suspension, or any other remedy necessary that is in the best interest of the state/University of Rhode Island.

COMPLIANCE Vendor must comply with all applicable federal, state and local laws, regulations and ordinances.

SPRINKLER IMPAIRMENT AND HOT WORK. The Contractor agrees to comply with the practices of the State’s Insurance carrier for sprinkler impairment and hot work. Prior to performing any work, the Contractor shall obtain the necessary information for compliance from the Risk Management Office at the Department of Administration or the Risk Management Office at the University of Rhode Island.

Each bid proposal for a *public works project* must include a “public copy” to be available for public inspection upon the opening of bids. **Bid Proposals that do not include a copy for public inspection will be deemed nonresponsive.**

For further information on how to comply with this statutory requirement, see R.I. Gen. Laws §§ 37-2-18(b) and (j). Also see State of Rhode Island Procurement Regulation 5.11 at <https://www.ridop.ri.gov/rules-regulations/>

SECTION 4 - CERTIFICATIONS

Bidders must respond to every statement. Bid proposals submitted without a complete response may be deemed nonresponsive.

Indicate "Y" (Yes) or "N" (No), and if "No," provide details below.

THE VENDOR CERTIFIES THAT:

___1 I/we certify that I/we will immediately disclose, in writing, to the University Purchasing Agent any potential conflict of interest which may occur during the course of the engagement authorized pursuant to this contract.

___2 I/we acknowledge that, in accordance with (1) Chapter §37-2-54(c) of the Rhode Island General Laws "no purchase or contract shall be binding on the state or any agency thereof unless approved by the Department [of Administration] or made under general regulations which the Chief Purchasing Officer may prescribe," and (2) RIGL section §37-2-7(16) which identifies the URI Board of Trustees as a public agency and gives binding contractual authority to the University Purchasing Agent, including change orders and other types of contracts and under State Purchasing Regulation 8.2.B any alleged oral agreement or arrangements made by a bidder or contractor with any agency or an employee of the University of Rhode Island may be disregarded and shall not be binding on the University of Rhode Island.

___3 I/we certify that I or my/our firm possesses all licenses required by Federal and State laws and regulations as they pertain to the requirements of the solicitation and offer made herein and shall maintain such required license(s) during the entire course of the contract resulting from the offer contained herein and, should my/our license lapse or be suspended, I/we shall immediately inform the University of Rhode Island Purchasing Agent in writing of such circumstance.

___4 I/we certify that I/we will maintain required insurance during the entire course of the contract resulting from the offer contained herein and, should my/our insurance lapse or be suspended, I/we shall immediately inform the University of Rhode Island Purchasing Agent in writing of such circumstance.

___5 I/we certify that I/we understand that falsification of any information herein or failure to notify the University of Rhode Island Purchasing Agent as certified herein may be grounds for suspension, debarment and/or prosecution for fraud.

___6 I/we acknowledge that the provisions and procedures set forth in this form apply to any contract arising from this offer.

___7 I/we acknowledge that I/we understand the State's Purchasing Laws (§37-2 of the General Laws of Rhode Island) and Purchasing Regulations and General Terms and Conditions available at the Rhode Island Division of Purchases Website (<https://www.ridop.ri.gov/rules-regulations/>) and the Board of Governors Regulations on the URI Purchasing Website (<https://web.uri.edu/purchasing/files/BOGREG.pdf>) apply as the governing conditions for any contract or purchase order I/we may receive from the University of Rhode Island, including the offer contained herein.

___8 I/we certify that the bidder: (i) is not identified on the General Treasurer's list, created pursuant to R.I. Gen. Laws § 37-2.5-3, as a person or entity engaging in investment activities in Iran described in § 37-2.5-2(b); and (ii) is not engaging in any such investment activities in Iran.

___9 If the product is subject to Department of Commerce Export Administration Regulations (EAR) or International Traffic in Arms Regulations (ITAR), please provide the Export Control Classification Number (ECCN) or the US Munitions List (USML) Category: _____

___10 I/we certify that the above information is correct and complete.

IF YOU ARE UNABLE TO CERTIFY YES TO QUESTIONS #1 – 8 and 10 OF THE FOREGOING, PROVIDE DETAILS/EXPLANATION IN AN ATTACHED STATEMENT. INCOMPLETE CERTIFICATION FORMS SHALL BE GROUNDS FOR DISQUALIFICATION OF OFFER.

Signature below commits vendor to the attached offer and certifies (1) that the offer has taken into account all solicitation amendments where applicable, (2) that the above statements and information are accurate and that vendor understands and has complied with the requirements set forth herein.

Vendor/Company Name; _____

Vendor's Signature: _____ Bid Number: _____ Date: _____
(Person Authorized to enter into contracts; signature must be in ink) (if applicable)

Print Name and Title of Company official signing offer

COMMODITY: KITCHEN EQUIPMENT
OPENING DATE & TIME: 3/2/23 12:00 PM

SHIP TO:
URI DINING SERVICES
FOOD DISTRIBUTION CENTER
10 TOOTELL RD.
KINGSTON, RI 02881

BIDDER (NAME OF FIRM)

BIDDER (NAME OF FIRM)

BID NO: 101238

BID NO: 101238

ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
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INSTRUCTIONS:

IF BIDDING ON ANY ITEM, THE ENTIRE BID MUST BE RETURNED. THE PRICE COLUMN ON THE RIGHT WILL BE DETACHED TO CREATE A BID TABULATION SPREAD SHEET FOR THE "OFFICIAL BID ANALYSIS", THEREFORE:

- A. VENDOR NAME MUST APPEAR IN BOTH COLUMNS ON "EVERY" PAGE UNDER THE WORDS "BIDDER"
- B. PRICE COLUMNS MUST CONTAIN "EXACTLY" THE SAME INFORMATION.
- C. ANY SUPPLEMENTARY INFORMATION MUST BE REPEATED IN "BOTH" COLUMNS.
- D. TO ASSURE THAT OFFERS ARE CONSIDERED ON TIME, EACH OFFER MUST BE SUBMITTED WITH SPECIFIC BID/RFP NUMBER (PROVIDED ABOVE), DATE AND TIME OF OPENING MARKED IN THE UPPER LEFT HAND CORNER OF ENVELOPE. EACH BID/OFFER MUST BE SUBMITTED IN SEPARATE SEALED ENVELOPES:

MAIL TO: UNIVERSITY OF RHODE ISLAND P.O. BOX 1773 PURCHASING DEPARTMENT KINGSTON, RI 02881	COURIER: UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT DINING SERVICES DISTRIBUTION CENTER 10 TOOTELL ROAD KINGSTON, RI 02881-2010
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DOCUMENTS MISDIRECTED TO OTHER STATE LOCATIONS OR WHICH ARE NOT PRESENT IN THE UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT AT THE TIME OF OPENING FOR WHATEVER CAUSE WILL BE DEEMED TO BE LATE AND WILL NOT BE CONSIDERED. FOR THE PURPOSE OF THIS REQUIREMENT, THE OFFICIAL TIME AND DATE SHALL BE THAT OF THE TIME CLOCK IN THE UNIVERSITY OF RHODE ISLAND PURCHASING DEPARTMENT. POSTMARKS SHALL NOT BE CONSIDERED PROOF OF TIMELY SUBMISSION.

FAILURE TO COMPLETE FORM AS INSTRUCTED MAY BE GROUNDS FOR "DISQUALIFICATION".

GROUP PURCHASING ORGANIZATIONS (GPO):

THE UNIVERSITY OF RHODE ISLAND IS A MEMBER OF THE FOLLOWING:

- 1) Educational & Institutional Cooperative Purchasing (E&I)
- 2) Provista

DO NOT ATTACH QUOTES. QUOTATIONS SUBMITTED WITH BID RESPONSES WILL NOT BE CONSIDERED. ALL BID RESPONSES ARE IN ACCORDANCE WITH THE ATTACHED BID SPECIFICATIONS AND THE BOARD OF GOVERNORS FOR HIGHER EDUCATION PROCUREMENT REGULATIONS:

- <http://www.ribghe.org/procurementregs113006.pdf>

COMMODITY: KITCHEN EQUIPMENT
 OPENING DATE & TIME: 3/2/23 12:00 PM

SHIP TO:
 URI DINING SERVICES
 FOOD DISTRIBUTION CENTER
 10 TOOTELL RD.
 KINGSTON, RI 02881

BIDDER (NAME OF FIRM)

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ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
Kitchen Equipment								
Price Must Include Delivery								
1	Bain Marie Heater Hatco Model FR-9B Food Rethermalizer/Bain Marie, electric, stainless steel front Silver gray hammertone body, black base, 9kW(balanced), NSF, UL,EPH Classified, CSA, Made in the USA <u>Additional Requirements:</u> 1 ea SSBB Stainless steel body & base 1 ea W/LW low water cut off Reference Spec sheet provided (ITEM #1)	1	EA	\$ _____	\$ _____	\$ _____	\$ _____	1
2	Convection Steamer, Gas, Boilerless Groen Model # (2)GSSP-BL-5GS Smart steamPro Convection steamer, gas, double stacked (5) 12" x 20" x 2 1/2" deep pans per compartment capacity <u>Additional Requirements:</u> 2 ea 175995 QTI1+CR Water treatment system 2 ea 144475 Single water connection 1 ea 162408 Drain Tempering valve Door hinge on left side 2 ea (2) kits Blue Hose gas Connector kit #1650KIT48 1/2" dia. 48" hose Reference Spec sheet provided (ITEM #2)	1	EA	\$ _____	\$ _____	\$ _____	\$ _____	2
3	Mega Top Sandwich/Salad Prep Refrigerator True Mfg Model # TSSU-60-24M-B-ST-HC Mega top sandwich maker (24) 1/6th size (4"D) poly pans, (2) stainless steel Insulated covers, cutting board, (2) full doors (4) PVC coated adjustable wire shelves <u>Additional Requirements:</u> 3" castors Reference Spec Sheet provided (ITEM #3)	1	EA	\$ _____	\$ _____	\$ _____	\$ _____	3

COMMODITY: KITCHEN EQUIPMENT
 OPENING DATE & TIME: 3/2/23 12:00 PM

SHIP TO:
 URI DINING SERVICES
 FOOD DISTRIBUTION CENTER
 10 TOOTELL RD.
 KINGSTON, RI 02881

BIDDER (NAME OF FIRM)

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BID NO: 101238

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ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
4	Montague Convection Oven Gas Model # 2-115A Vectaire Convection Oven Gas, double-deck, bakery depth Thermostatic controls, single speed fan, vertical opening doors with windows 6" adjustable legs, 115000 BTU per deck <u>Additional Requirements:</u> 1 ea Gas Manifold for single point connection 1 ea casters 2 ea 1 kit Blue Hose connector Model #16100KIT2S48 Reference Spec Sheet provided (ITEM #4)	1	EA	\$ _____	\$ _____	\$ _____	\$ _____	4
5	Fryer Battery Gas, Pitco Frialator Model #SSH55R-3FD Solstice Supreme High efficiency prepackaged fryer system With Solstice filter drawer system (3) 40-50 lb oil capacity. <u>Additional Requirements:</u> 1 ea Oil reclamation for liquid shortening 1 ea Filter flush hose 1 ea # P6072145 basket (2) oblong/twin size, 12-1/2" x 6-1/2" x 5-3/4" deep 1 set #B3901504 Casters 9" adjustable swivel non lock rear & lock front caster for battery of (3) fryers 1 ea Blue Hose disconnect # 16100KIT2S36 Reference Spec Sheet provided (ITEM #5)	1	EA	\$ _____	\$ _____	\$ _____	\$ _____	5

SUCCESSFUL BIDDER WILL REMOVE AND DISPOSE OF OLD EQUIPMENT.

NEW EQUIPMENT TO BE DELIVERED, UNCRATED AND SET IN PLACE.

ALL CONNECTIONS AND START UP TO BE DONE BY OTHERS.

ALL EQUIPMENT DELIVERED TO :
RAM'S DEN
70 LOWER COLLEGE ROAD
KINGSTON, RI 02881

COMMODITY: KITCHEN EQUIPMENT
OPENING DATE & TIME: 3/2/23 12:00 PM

SHIP TO:
URI DINING SERVICES
FOOD DISTRIBUTION CENTER
10 TOOTELL RD.
KINGSTON, RI 02881

BIDDER (NAME OF FIRM)

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ATTACHMENT "A"

ITEM NO.	DESCRIPTION	QUANTITY	UOM	UNIT PRICE	EXTENDED PRICE	UNIT PRICE	EXTENDED PRICE	ITEM NO.
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SPECIFICATIONS

ALL DIFFERENCES BETWEEN THE UNIVERSITY'S REQUIREMENT AND EACH VENDOR'S BID MUST BE CLEARLY NOTED, ITEM BY ITEM.

BIDDERS MUST INCLUDE LITERATURE FOR THE ITEMS THEY ARE BIDDING. ITEMS IN CATALOGS MUST BE CLEARLY MARKED AND PAGES TABBED.

NO AWARDS WILL BE MADE WITHOUT SPECIFICATION SHEETS



Project _____

Item # _____

Quantity _____

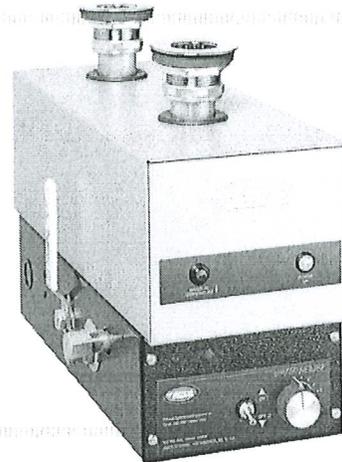
FR Food Rethermalizers / Bain-Marie Heaters

Models: FR-3, -4, -6, -9,
FR-3B, -4B, -6B, -9B

The Hatco FR is designed to be used with a Bain-Marie or Food Rethermalizer to heat or hold foods at safe-serving temperatures between 140°F (60°C) to 190°F (88°C). The FR units mount under a sink or holding vessel, with water being continually circulated to avoid any "cool" spots.

Standard features

- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher-than-normal water temperature
- Desired holding temperature is maintained with an adjustable water temperature control
- Includes a power On/Off toggle switch and standard 2" (51 mm) plated brass plumbing fittings for mounting into a holding tank
- Separate sump and heating compartment drains allow for easy cleaning and sanitizing
- Shipped with a stainless steel front, powdercoated ¹ silver-gray hammertone body and black base, and includes a five-year limited warranty



FR-6

Options (available at time of purchase only)

- All Stainless Steel Body and Base
- Low-Water Cut-Off (Prevents element burnout from low-water conditions)
- CSA Wiring (Canada only) (Not available with cord and plug)
- Security Package (Torx® Screws and Control Cover)
- 480 Volt

Accessories

- Flush Kit (Flush Hose, Stopper and Adapter)

¹ IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

For operation, location and safety information, please refer to the Installation and Operating Manual.



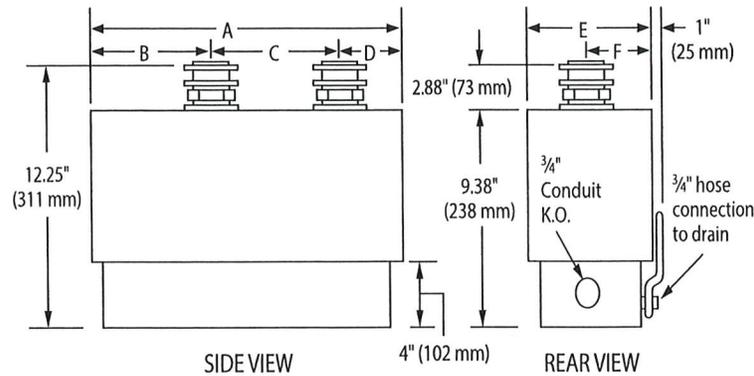
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

www.hatcocorp.com | support@hatcocorp.com | [Find a Hatco Rep](#) | [Image Library](#) | [Document Library](#) | [Patents](#) | [Chat](#)



FR Food Rethermalizers / Bain-Marie Heaters

Models: FR-3, -4, -6, -9, FR-3B, -4B, -6B, -9B



Dimensions

Model	A	B	C	D	E	F
FR-3, -4, -6, -9 (1- or 3-Phase)	16.88" (429 mm)	5.5" (140 mm)	8.5" (216 mm)	2.88" (73 mm)	6.75" (171 mm)	3.38" (86 mm)
FR 480V* (Bal. 3-Phase)	17.13" (435 mm)	4.63" (117 mm)	8.5" (216 mm)	4" (102 mm)	8" (203 mm)	4" (102 mm)
FR-3B, -4B, -6B, -9B (1- or 3-Phase)	17.13" (435 mm)	4.63" (117 mm)	8.5" (216 mm)	4" (102 mm)	8" (203 mm)	4" (102 mm)

* FR 480V Models with Balanced 3-Phase require a Transformer and Low-Water Cut-Off.

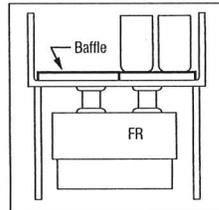
SIZING INFORMATION

For a Bain-Marie or Steam Table: MINIMUM 750 WATTS PER SQUARE FOOT (0.8 WATTS PER SQUARE CM) of vessel top.

For a Food Rethermalizer: MINIMUM 2000 WATTS PER SQUARE FOOT (2.2 WATTS PER SQUARE CM) of vessel top.

Use one FR for a Bain-Marie up to 6' (1829 mm) long. Over 6', minimum two required.

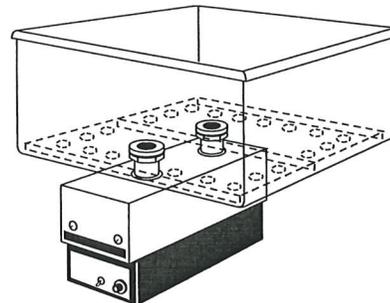
MUST BE INSTALLED WITH A PERFORATED WATER BAFFLE. This baffle is not supplied with heater. The FR should be positioned with no more than 3' (914 mm) on either side when mounted in holding vessel. Consult factory or installation manual for fabricating details.



WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to hot water dispenser(s). Water containing over 3.0 GPG (.75 GPL) will decrease efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.



FOOD RETHERMALIZING REQUIREMENTS

NSF Standard 4 has added performance requirements for food rethermalizing. The requirements mirror the requirements for food rethermalizing in the FDA Food Code. The basic requirement is that food reaches a temperature of 165°F (74°C) in a time period of two hours or less.

Appliances that are manufactured for the purpose of rethermalizing food will need to meet these performance requirements in order to be listed to NSF Standard 4.

The Hatco FR series heating unit is specifically made to be used for food rethermalizing, however, the heating unit is designed to be incorporated into a hot water bath rethermalizer. Hatco does not supply the vessel that contains the water, nor the system which determines how food is placed and held in the vessel. The Hatco FR2 unit simply attaches to the bottom of the vessel and supplies hot water to the vessel.

Hatco does supply sizing recommendations to enable the appliance manufacturer to correctly size the FR unit to the vessel. However, there are variables in the way that the vessel is manufactured that affect its ability to pass the NSF performance requirements. The Hatco FR unit is UL Classified on NSF 4 for construction only. Due to the fact that the FR2 is only a portion of a larger system, it is impossible to do performance testing until the FR2 unit is incorporated onto the water vessel.

The result is that it is the responsibility of the vessel manufacturer to have the entire rethermalizing appliance tested and listed in accordance with NSF Standard 4.

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

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FR Food Rethermalizers / Bain-Marie Heaters

Models: FR-3, -4, -6, -9, FR-3B, -4B, -6B, -9B

SPECIFICATIONS

FR Food Rethermalizers / Bain-Marie Heaters

Model	Voltage 50/60Hz	kW	Phase	Amps	Wiring Sizing AWG [†]	Fuse or Circuit Breaker [‡]	Ship Weight*	
FR-3	208	3.0	Single	14.4	12	20	24 lbs. (11 kg)	
	240			12.5				
	480			6.3	14	15		
	220-230	2.5-2.8	Single	11.5-12	14	15		24 lbs. (11 kg)
	230-240	2.8-3.0		12-12.5	12	20		
FR-4	208	4.5	Single	22	10	30	24 lbs. (11 kg)	
	240			18.8				
	480			9.4	14	15		
	415	4.5	Three [‡]	9.4	14	15		24 lbs. (11 kg)
FR-6	208	6.0	Single	29	8	40	28 lbs. (13 kg)	
	240			25				
	480			12.5	12	20		
	220-230	5.0-5.5	Single	23-24	10	30	28 lbs. (13 kg)	
	230-240	5.5-6.0		24-25	8	40		
	208	6.0	Three [‡]	25	8	40	28 lbs. (13 kg)	
	240			21.7				
480	10.8			14	15			
415	6.0	Three [‡]	14	12	20	28 lbs. (13 kg)		
FR-9	208	9.0	Single	43.3	4	60	28 lbs. (12 kg)	
	240			37.5	6	50		
	480			18.8	10	30		
	208	9.0	Three [‡]	37.5	6	50	28 lbs. (12 kg)	
	240			32.5	8	40		
	480			16.2	12	20		

The shaded areas contain electrical information for International models only

Model	Voltage 50/60Hz	kW	Phase	Amps	Wiring Sizing AWG [†]	Fuse or Circuit Breaker [‡]	Ship Weight*
FR-3B	208	3.0	Three (Bal.)	8.3	14	15	30 lbs. (14 kg)
	240			7.2			
	480			3.6			
	220-230	3.4	Three (Bal.)	8.8-9.2	14	15	30 lbs. (14 kg)
	380-400	2.3-2.5		3.4-3.5			
	400-415	2.5-2.7		3.5-3.7			
FR-4B	208	4.5	Three (Bal.)	12.5	12	20	32 lbs. (15 kg)
	240			10.8	14	15	
	480			5.4			
FR-6B	208	6.0	Three (Bal.)	18.8	10	30	30 lbs. (14 kg)
	240			14.4	12	20	
	480			7.2	14	15	
	380	6.0	Three (Bal.)	10.2	14	15	30 lbs. (14 kg)
	220-230	5.0-5.5		13.2-13.8	12	20	
FR-9B	208	9.0	Three (Bal.)	25	10	40	30 lbs. (14 kg)
	240			21.7		30	
	480			10.8	14	15	
	380	9.0	Three (Bal.)	12.9	12	20	30 lbs. (14 kg)
	440			11.8	14	15	
	380-400			7.6-8.3			
	400-415			8.3-9.0	11.9-12.5	12	

[†] Wire size is based on THHN wire for branch circuit protection at 0.91 derate factor. Circuit breakers and fused disconnects are to be mounted remote and wired by contractor. Sizes are based on the 2002 NEC table 310-16. Conduit size based on conductors plus ground wire sizing per Table C1 from Appendix C.

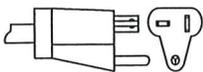
[‡] Based upon THHN wire rated 90°C.

* Shipping weight includes packaging.

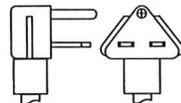
[‡] Open Delta—standard construction (Amperage higher than Balanced 3-phase).

PLUG CONFIGURATIONS

NEMA 6-20P
(Available for FR-3 only)



NEMA 6-30P
(Available for FR-4 only)



PRODUCT SPECS

FR Food Rethermalizers / Bain-Marie Heaters

The electric heater shall be manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Hatco Model FR shall be rated at ... kW, ... volts, ... phase. The heater shall be complete with all internal plumbing and wiring ready for external installation to the bottom of the holding vessel.

The heater tank shall be of stainless steel construction and dual reservoir design; one reservoir to contain a permanently submerged heating element, the other to trap and collect soil which can be emptied easily by a convenient drain.

The heater shall be equipped with an external thermostat adjustment calibrated from 140°F (60°C) to 190°F (88°C) to control the water temperatures and an overtemperature device to protect the unit from overheating. There shall also be an indicator light to signal when water is up to temperature and another to indicate power is on.

The heater shall consist of stainless steel front and silver-gray hammertone body (or stainless steel body and base).

Warranty consists of 24/7 parts and service assistance (US and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350

www.hatcocorp.com | support@hatcocorp.com | [Find a Hatco Rep](#) | [Image Library](#) | [Document Library](#) | [Patents](#) | [Chat](#)



SMARTSTEAM PRO

BOILERLESS STEAMER GAS MODEL (2)GSSP-BL-3GS

Double-stacked, stand mounted, stainless steel, boilerless convection steamer. Each steamer cavity with a self-contained atmospheric 54,000 BTU/hr gas steam generating 2.5-gallon reservoir.



PROJECT NAME:	
LOCATION:	
ITEM NO:	2
QTY:	1
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	

SHORT FORM SPEC: Shall be a Groen SmartSteam Pro model (2)GSSP-BL-3GS, two stacked single compartment boilerless gas convection steamer, 54,000 BTU's per compartment. Rear-panel vents. Fully assembled from factory on stainless steel stand. Water-resistant touchscreen control with self-diagnostics and programmable features. Capacity to be (3) 12"x20"x2-1/2" hotel pans per cavity. Dual water connection per cavity, auto fill and drain, mirrored interior, side-mounted convection fan. 2.5-gallon water reservoir protected by removable steam lid for easy cleaning and increased steam recovery. Slammable, field-reversible, hands-free stainless steel door latch. Standard 1-year parts and labor warranty with additional 1-year warranty upon completion of scheduled free Groen startup. 5-year cavity warranty. Made in the U.S.A.

CONSTRUCTION:

- Stainless steel construction with removable non-louvered side panels
- Rear-panel vents for decreased water/spray ingress
- Stainless steel field-reversible door with continuous hinge and single-piece replaceable seal
- Hands-free door latch provides positive closure when pushed or slammed shut
- Hidden door switch cuts power to blower fan and steam generating reservoir when door is opened
- Pan support racks are stainless steel and easily removed for cleaning
- Removable stainless steel condensate tray located under cavity door
- 5-year cavity warranty
- ASA component control (fan, valve, etc.) allows visibility of component operation on screen
- USB port for service use and firmware updates
- 7-day storage of error code history

FINISH: Cabinet exterior and door feature a #3 uniform finish. Cavity interior is polished stainless steel with mirrored finish.

CSA LISTING: Steamer is CSA (formerly CGA) design certified.

SANITATION: NSF Listed. Designed and manufactured to meet all known health codes.

CONTROLS:

- Water resistant, user-friendly touch screen
- Self diagnostics
- User selected or automatic holding feature after timed cook completes
- 10 nameable pan timers
- Door open alert
- Clock
- Programmable delime schedule with simple on-screen walk-through and notifications
- "+1 minute" button quickly adds to cook time
- User optional load compensating timer

PERFORMANCE FEATURES:

- Powerful, side-mounted blower increases steam velocity for efficient distribution throughout cavity and between loaded pans
- 18,000 BTU gas burner per 2-1/2" deep steam pan
- Removable steam lid increases recovery times and aids in ease of cleaning
- Typical heat up is zero to ready in 15 minutes or less
- Cavity maintains warmth and ready status for instant steam between loads

ATMOSPHERIC STEAM RESERVOIR:

- High-efficiency gas-heated steam generating reservoir provides atmospheric steam to the cavity at a temperature of approximately 212°F
- Built-in water sensing system
- Specify elevation during ordering process

PAN CAPACITY:

Pan Size/Type	Per Cavity	Total
12 x 20 x 1"	6	12
12 x 20 x 2-1/2"	3	6
12 x 20 x 4"	2	4

INSTALLATION: Each steamer requires natural or propane (specify) gas service via a 1/2 NPT gas supply line or approved equivalent. Each cavity has (2) 3/4" NH cold water supply line connections. The steamer has a single 2-1/2" free venting drain connection. Each cavity has 115 Volt, single-phase electrical service.

CONTINUED ON BACK...

OPTIONS/ACCESSORIES:

- Prison Package (per cavity)
- Field Drain Tempering Kit
- Flanged Foot Kit for Stand
- Caster Kit for Stand
- Heat Shield Kit (field installed)
- Gas Quick Disconnect
- Water Treatment Systems
- Water Treatment Replacement Cartridges
- 1-Year Warranty Extension

ADDITIONAL RESOURCES:

Request A Quote

Sales Tools

Find A Rep

WATER QUALITY REQUIREMENTS:

- Containment
- Water Supply
- pH
- 7 to 9
- Total Dissolved Solids (TDS)
- 30 to 60 ppm
- Hardness
- less than 60 ppm
- Chlorine and Chloramine
- less than .1 ppm
- Chlorides
- less than 30 ppm
- Silica
- less than 12 ppm
- Undissolved Solids
- less than 5 microns

In order to accurately choose the correct water treatment solution, a water quality test has to be performed. If a "Free Start-up" is requested, the ASA will perform a water quality test and Unified Brands will be able to suggest the best solution for your water quality. If a "Free Start-Up" was not requested prior to installation, then your local manufacturing representative can coordinate this for you.

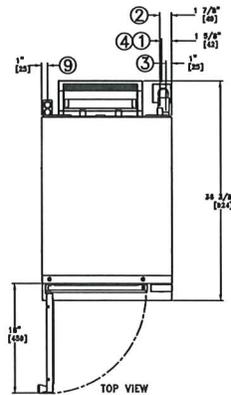
After the "Free Start-up" is performed, Unified Brands will add an additional 1-year parts and labor warranty. If Unified Brands suggests a water treatment system, the system is purchased from Unified Brands, installed and maintained, water related service issues will be covered for the duration of the warranty period.

ORIGIN OF MANUFACTURE:
Designed and manufactured in the United States.

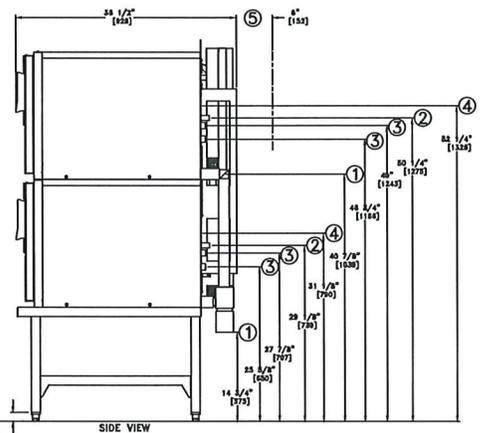
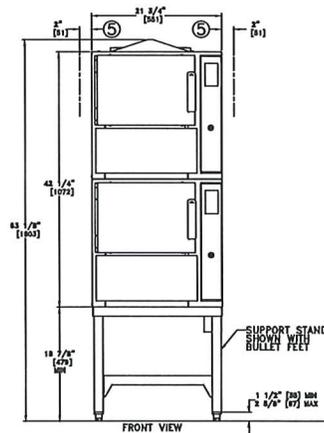
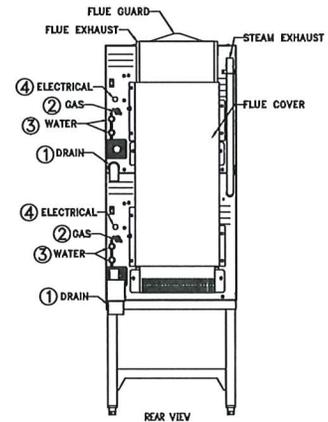
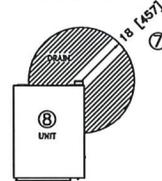
SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTIONS: 2 1/2" [64] TUBE FREE VENTING DO NOT CONNECT DIRECTLY TO DRAIN. ALLOW 2" [51] AIR GAP
- ② GAS CONNECTION: 1/2" [13] NPT GAS LINE MUST DELIVER 54,000 BTU'S MINIMUM EACH UNIT
- ③ WATER SUPPLY: (2) 3/4" [19] MALE HOSE CONNECTION. 30-60 PSIG WITH A FLOW RATE OF 1.50 GPM. ONE EACH MAIN & CONDESATE, PRESSURE REGULATOR REQUIRED FOR WATER PRESSURE OVER 60 PSI
- ④ ELECTRICAL CONNECTION: 120VAC, 60Hz, AMP DRAW(STANDARD 15 AMP SERVICE SOURCE), CONDUIT SIZE: 13/16" [21] HOLE
- ⑤ CLEARANCES:
EACH SIDE = 2" [51]
REAR = 6" [152]
- ⑥ DIMENSIONS IN BRACKETS [] ARE MM.
- ⑦ STEAM FREE ZONE: STEAMERS FLOOR DRAIN NOT TO BE LOCATED WITHIN ZONE. ALTERNATE EQUIPMENT THAT DRAIN CAUSING STEAM NOT TO BE DRAINED IN STEAM FREE ZONE
- ⑧ DO NOT INSTALL STEAMER DIRECTLY ABOVE STEAM VENTING FLOOR DRAINS
- ⑨ STEAM EXHAUST

EACH COMPARTMENT	NATURAL GAS	PROPANE GAS
GAS OPERATING PRESSURE	4.3" W.C.	10.5" W.C.
MAX. INPUT-BTU/HR	54,000	54,000
RECOMMENDED INCOMING GAS FEED RATE	5"W.C. MIN	12"W.C. MIN
	14"W.C. MAX	14"W.C. MAX



STEAM FREE ZONE
SEE NOTES





TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: 3 Qty: 1

Model #: _____

A/A #

S/S #

Model:
TSSU-60-24M-B-ST-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-24M-B-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hoods keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-24M-B-ST-HC	2	4	24	60 3/8 1534	34 1/8 867	40 3/8 1026	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	385 175

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

     <p>6/18-A Printed in U.S.A.</p>	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
---	--------------------------	-----------------------------

Model:
TSSU-60-24M-B-ST-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



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 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- 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 with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 mm x 407 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.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



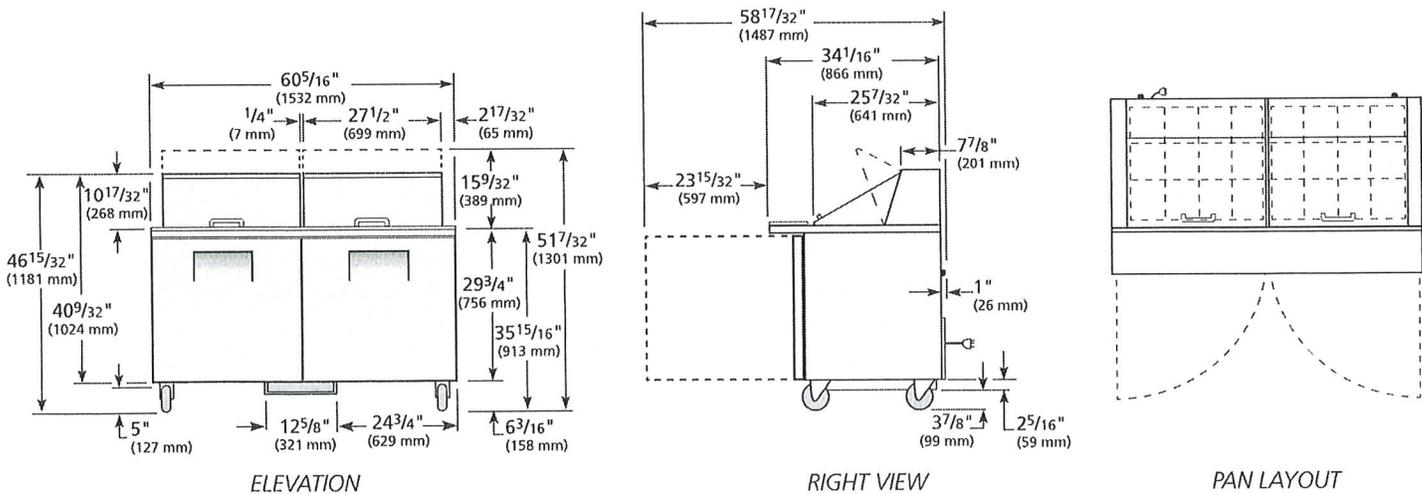
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



WARRANTY

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TSSU-60-24M-B-ST-HC	TFN045E	TFN044S	TFN045P	TFN0453	

TRUE MANUFACTURING CO., INC.

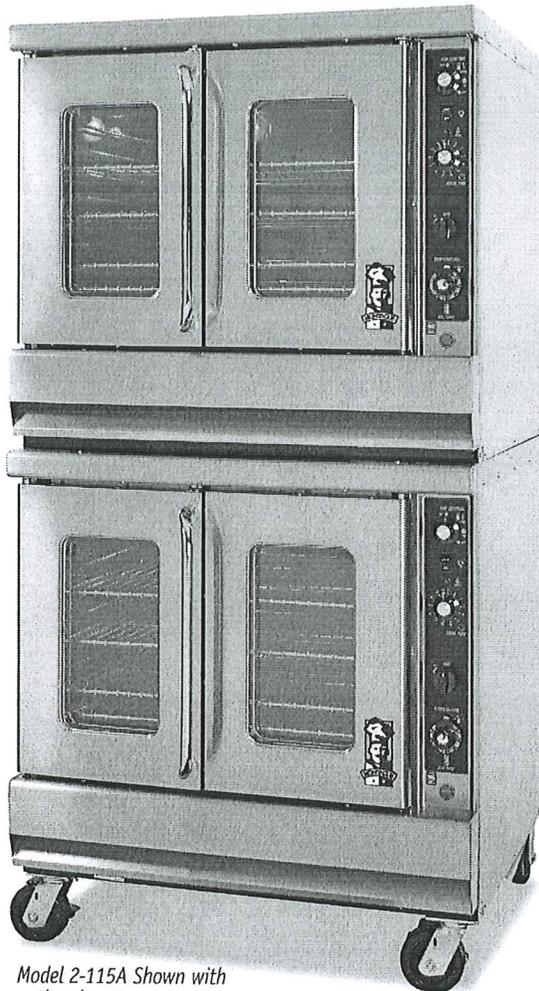
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



VECTAIRE™ Double Deck, Full-Size Gas Convection Oven

Item No. 4
 Project _____
 Quantity 1

2-70 & 2-115 Series



Model 2-115A Shown with optional casters.

SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* double deck, bakery depth Model [Specify one]:

- 2-70 with 70,000 BTU/hr output [Specify door type combo]
 2-115 with 115,000 BTU/hr output and [Specify Door Type Combination — See Model Guide];

[Specify one] individual:

- E [Suffix] snap action 200-500°F (93-260°C) thermostats with burner-ON indicator light
 -G [Suffix] throttling-type gas 150-500°F (66-260°C) thermostats with burner-ON indicator light

...plus automatic fan shutoff, cool-down mode, momentary-ON light switch and 60 minute electric timer; and porcelainized steel oven interiors with: one speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows, and stainless steel 6" (152mm) legs; plus all the features listed and options/accessories checked:

MODEL-PAN/RACK GUIDE: (For Each Deck)

Model No.	Door Type Top/Bottom	Power Output BTU/hr	Rack Spacing	
			5-racks	9-racks
2-70A	Vert/Vert	70,000	3-3/8" (86mm)	1-1/2" (38mm)
2-70Z	Horiz/Horiz	70,000	3-3/8" (86mm)	1-1/2" (38mm)
2-115A	Vert/Vert	115,000	3-3/8" (86mm)	1-1/2" (38mm)
2-115Z	Horiz/Horiz	115,000	3-3/8" (86mm)	1-1/2" (38mm)
2-70B	Horiz/Vert	70,000	3-3/8" (86mm)	1-1/2" (38mm)
2-115B	Horiz/Vert	115,000	3-3/8" (86mm)	1-1/2" (38mm)
2-70C	Vert/Horiz	70,000	3-3/8" (86mm)	1-1/2" (38mm)
2-115C	Vert/Horiz	115,000	3-3/8" (86mm)	1-1/2" (38mm)

OVEN INTERIOR CONSTRUCTION [EACH]:

- Porcelainized 16-gauge steel interior
- 27" (686mm) (Bakery Depth) interior accepts pans lengthwise or sideways
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights

BURNERS & BLOWER SYSTEMS [EACH DECK]:

- Indirect-heated "muffled oven" design
- Fully welded dual steel pipe and cast iron burner
- 16-gauge stainless steel removable burner baffle
- Dependable standing pilot ignition
- Blower with space-saving, 3/4-horsepower single-speed pancake motor

EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Aluminized steel top, sides, back and flue deflector
- Choice of vertical [A], horizontal [Z] or door combinations [B/C]
- Ball bearing mounted 50-50 split double doors
- Double pane thermal viewing windows (vertical doors only)
- Single tubular grab handle opens both doors
- Horizontal door models [Z] provide pan loading/unloading surface
- 6" (152mm) stainless steel legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

CONTROL FEATURES [EACH DECK]:

- Power/fan speed control (single speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Momentary-ON interior light switch
- 60-minute electric countdown timer with alarm
- E Suffix:
 - Snap-action electric 150-500°F (66-260°C) thermostat
 - Burner-ON indicator light
- G Suffix:
 - Throttling-type gas thermostat with 150-500°F (66-260°C) range
 - Burner-ON indicator light

AGENCY APPROVALS

- NSF Listed
- CSA Designedd Certified to ANSI Z83.11-CSA 1.8



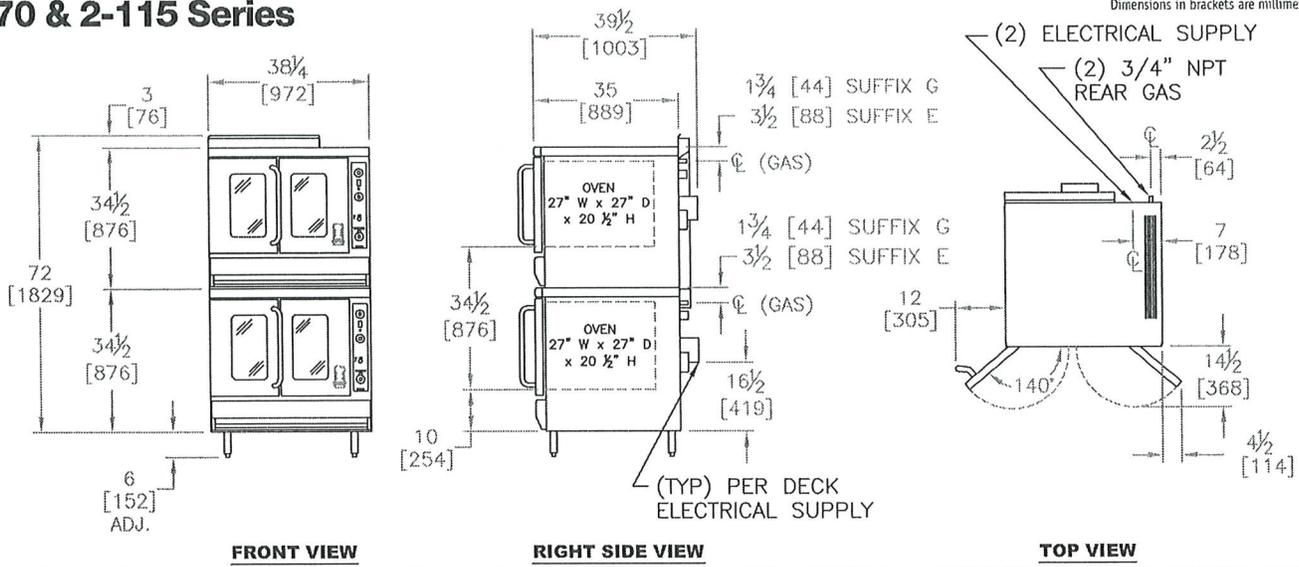
VCO-6 [Rev. 2/17]

VECTAIRE™ Double Deck, Full-Size Gas Convection Oven

2-70 & 2-115 Series

Item No. _____
 Project _____
 Quantity _____

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Installation Alternatives:

- Stacking Kit (for bottom unit)
- Flexible Gas Quick-Disconnect Kit [With restraint]
- Casters [Set of four 5" (127mm) plate casters]
- Stainless steel downdraft diverter
- Heat Shield Kit
- 1" NPT Monifold Assembly for Single Gas Inlet
- 1" (25mm) Toe Base for curb mounting

Electric & Motor Alternatives:

- *Extra cost, includes 3-phase motor
- Electronic ignition [Suffix -EI, A Models only]
- 2-speed motor [1-phase only]
- Solid state thermostats [Vertical doors only]
- 120-volt, 1-Phase, 60 Hz 7.4 AMP w/6' (1.8m) cord
- 208-240-Volt, 1-Phase, 60 HZ, 4.1 AMP, 3-wire
- *208-240-Volt, 3-phase, 60 HZ, 3.0 AMP, 4-wire
- *440-480-Volt, 3-phase, 60 HZ, 1.4 AMP, 4-wire

Finish:

- Full stainless steel oven interior [-ASC]
- Stainless steel louvered back panel
- Stainless steel flue deflector
- Exterior stainless steel bottom

Racks & Security:

- Stainless steel drip trays: ___ ea.
- Extra Racks: ___ ea. standard ___ ea. heavy-duty
- 11-position rack guides [set of four]
- Security Options [Consult Factory]
- Solid Doors [Vertical Doors Only]
- Independent doors [vertical doors only]

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens must be installed in accordance with local codes in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Fuel Gas and Propane Installation code, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation and Fire Protection of Commercial Cooking Operations.
- This appliance is intended for commercial use by professionally trained personnel.
- NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): Two 3/4" NPT gas connections provided at left-rear. Two 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	6" (152mm)	5" (127mm)
Left & Right Side	6" (152mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	
Curb mounted: For use only on noncombustible counter or floors with 1" (25mm) toe base.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)*	BTU/hr (kW)*			
2-70 Series	1 Per Deck	70,000 (20.5) Per Deck	70,000 (20.5) Per Deck	1,138 lbs (516 kg)	70	2 x 37/1
2-115 Series	1 Per Deck	115,000 (33.7) Per Deck	90,000 (26.4) Ped Deck	1,138 lbs (516 kg)	70	2 x 37/1
Entry Clearance: 34-3/4" (883mm) uncrated						

Due to continuous product improvements, specifications are subject to change without notice.



THE MONTAGUE COMPANY

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VCO-6 [Rev. 2/17]



Item: 5
Quantity: 1



**Model AW-SSH55-3
Solstice Supreme Gas Open Fryer
With Filtration**



APPLICATION

The AW-SSH55-3 is for Energy Saving High Production frying. It utilizes Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving Energy Star™* performance without the need for complex power blowers. It is equipped with a space saving under the fryer filter system. This frying system is ideal for cooking Fries, Onion Rings, Chicken filets, Chicken Strips and other standard YUM freezer to fryer products.

**☐ AW-SSH55-3 (Gas Open Fryer w/Filtration)
SHORT FORM DESCRIPTION**

Solstice Gas Open Fryer AW-SSH55-3
(L10306-Ax, Gas type, Voltage, kBTU/hr, Gas Hose), Line up (L/R) SSH55,filter,SSH55, SSH55 with I12 Intellifry menu computer, matchless ignition, Self Cleaning Burner & Down Draft Protection, drain valve interlock, SS sides & front, 9" casters. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (1) YUM filter envelope starter pack, (3) tube racks, (3) removable tall basket hangers, (6) twin baskets, (1) 48" x 1" (122 x 2.54 cm) flexible gas hose with 1" (2.54 cm) close nipple. Performance and installation check by a qualified service representative.

Pitco Ref. #:

**L10306-A1- NATURAL, 115V, 80kBtu, w/Gas Hose
L10306-A2 -PROPANE, 115V, 80kBtu, w/Gas Hose**

STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- Cabinet-stainless steel sides, front, splash back
- **SUPREME** Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- I12 Intellifry menu cooking computer
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- Drain valve interlock
- 1 1/4" (3.2 cm) Full port drain valve
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable casters, front locking
- Single gas connection -1" (2.54 cm) NPT

ACCESSORY ITEMS SHIPPED WITH UNIT

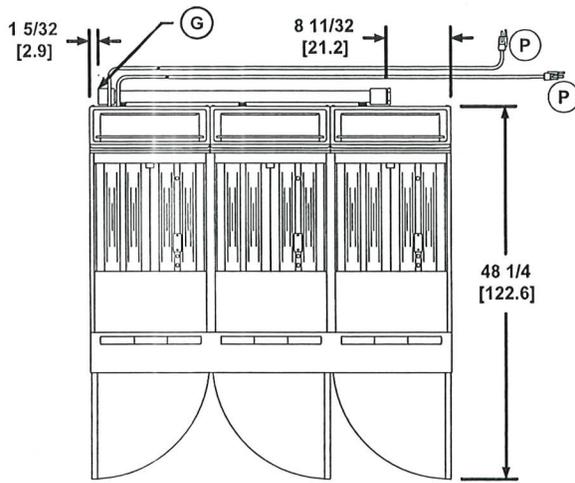
- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Fry pot crumb scoop
- 1 - Filter shovel scoop
- 1 - YUM 14" x 22" (35.6 x 55.9 cm) filter paper envelope starter pack
- 3 - Tube racks
- 3 - Removable tall basket hangers
- 6 - Twin size fry baskets
- 1 - 48" x 1" (122 x 2.54 cm) NPT flexible gas hose

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pan lid. Self storing, out of the way.

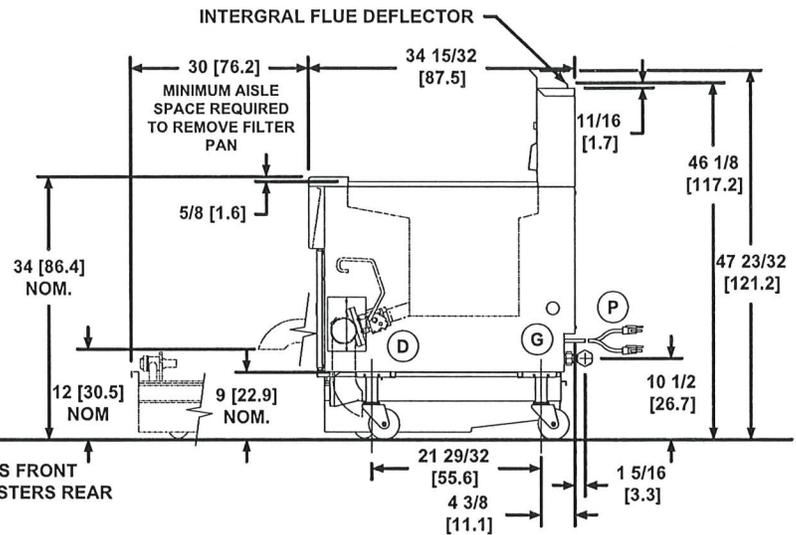
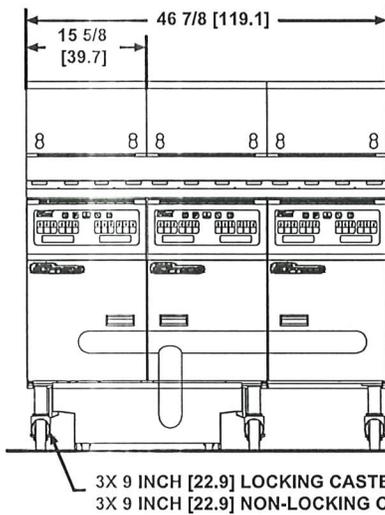


Model AW-SSH55-3 Solstice Supreme Gas Open Fryer with Filtration



- 1 INCH NPT REAR TEE LEFT CONNECTION
- Ⓒ (FIELD CONVERTIBLE TO RIGHT) (CE 1 INCH BSP ADAPTOR ADDS 3 [7.6] TO CONNECTION)
- Ⓐ 6 FOOT (183 CM) POWER CORD (NEMA 5-15 PLUG 115VAC UNITS ONLY)
- Ⓓ 1-1/4 INCH (3.2CM) NPT FULL PORT DRAIN VALVE

IN (CM)



INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 - 12.7cm)	40 - 50 Lbs (18-23 kg)	80,000 BTUs (23 kW) (84 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FILTER SPECIFICATIONS

Filter Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
93 Lbs (42.2 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	YUM! 14 x 22 in (35.6 x 55.9 cm) Paper Envelope

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
885 Lbs (401 kg)	56 x 42 x 51 in (142.2 x 107.8 x 129.5 cm)	69.4 ft ³ . (2.0 m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer Cord (Total Amps)	2.1	1.2
Total Gas Load / Hr	240,000 Btu (70 kw) (253 MJ)		Filter Cord (Total Amps)	5.4	3.7

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

