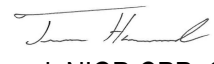
	<b>Lancaster County School District</b>  <i>Invitation for Bid</i>	Solicitation Number 202302 Solicitation Issue Date 8/29/2022 Procurement Officer Trevor Hammond, NIGP-CPP, CPPB Phone (803) 416-8828 E-Mail Address <a href="mailto:procurement@lcsd.k12.sc.us">procurement@lcsd.k12.sc.us</a>	

DESCRIPTION: **Cafeteria Equipment for Multiple School Locations**

*The Term "Offer" Means Your "Bid" or "Proposal".*

SUBMIT OFFER BY (Opening Date/Time): **9/14/2022 at 10:00 AM – EST** See "Deadline for Submission of Offer" provision

QUESTIONS MUST BE RECEIVED BY: **9/6/2022 at 10:00 AM - EST** See "Questions from Offerors" provision

NUMBER OF COPIES TO BE SUBMITTED: **One (1) original**

Offers must be submitted in a SEALED PACKAGE. Solicitation Number & Opening Date must appear on package exterior.

**SUBMIT YOUR OFFER TO THE FOLLOWING ADDRESS:**

<b>PHYSICAL &amp; MAILING ADDRESS:</b>  Lancaster County School District Attn: Cara Cox 300 South Catawba Street Lancaster, SC 29720 <small>See "Submitting Your Offer" provision</small>
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CONFERENCE TYPE: <b>N/A</b> DATE & TIME: LOCATION:	
<small>(As appropriate, see "Conferences - Pre-Bid/Proposal" &amp; "Site Visit" provisions)</small>	
<b>AWARD &amp; AMENDMENTS</b>	Award will be posted at the physical address stated above on or about 9/15/2022. The award will be posted at the following web address: <a href="https://sites.google.com/lcsd.k12.sc.us/lcsd-procurement/solicitations-awards">https://sites.google.com/lcsd.k12.sc.us/lcsd-procurement/solicitations-awards</a>
You must submit a signed copy of this form with your offer. By submitting a bid or proposal, you agree to be bound by the terms of the solicitation. You agree to hold your offer open for a minimum of sixty (60) calendar days after the opening date.	
<b>NAME OF OFFEROR</b> <small>(Full legal name of business submitting the offer)</small>	<b>OFFEROR'S TYPE OF ENTITY:</b> (Choose one) <input type="checkbox"/> Sole Proprietorship <input type="checkbox"/> Partnership <input type="checkbox"/> Corporate entity (not tax-exempt) <input type="checkbox"/> Tax exempt corporate entity <input type="checkbox"/> Government entity (federal, state, or local) <input type="checkbox"/> Other _____ <small>(See "Signing your Offer" provision)</small>
<b>AUTHORIZED SIGNATURE</b>  <small>(Person signing must be authorized to submit binding offer to enter contract on behalf of Offeror named above.)</small>	
<b>TITLE</b> <small>(Business title of person signing above)</small>	
<b>PRINTED NAME</b> <small>(Printed name of person signing above)</small>	
<b>DATE SIGNED</b>	
Instructions regarding Offeror's name: Any award issued will be issued to, and the contract will be formed with, the entity identified as the offeror above. An offer may be submitted by only one legal entity. The entity named as the offeror must be a single and distinct legal entity. Do not use the name of a branch office or a division of a larger entity if the branch or division is not a separate legal entity, <i>i.e.</i> , a separate corporation, partnership, sole proprietorship, etc.	
<b>STATE OF INCORPORATION</b> <small>(If offeror is a corporation, identify the State of Incorporation.)</small>	
<b>TAXPAYER IDENTIFICATION NO.</b> <small>(See "Taxpayer Identification Number" provision)</small>	

**PAGE TWO**

(Return Page Two with Your Offer)

HOME OFFICE ADDRESS (Address for offeror's home office / principal place of business)	NOTICE ADDRESS (Address to which all procurement and contract related notices should be sent.) (See "Notice" clause)
	Area Code - Number - Extension                      Facsimile
	E-mail Address

PAYMENT ADDRESS (Address to which payments will be sent.) (See "Payment" clause)	ORDER ADDRESS (Address to which purchase orders will be sent) (See "Purchase Orders and "Contract Documents" clauses)
___ Payment Address same as Home Office Address ___ Payment Address same as Notice Address (check only one)	___ Order Address same as Home Office Address ___ Order Address same as Notice Address (check only one)

**ACKNOWLEDGMENT OF AMENDMENTS**  
 Offeror acknowledges receipt of amendments by indicating amendment number and its date of issue. (See "Amendments to Solicitation" Provision)

Amendment No.	Amendment Issue Date	Amendment No.	Amendment Issue Date	Amendment No.	Amendment Issue Date	Amendment No.	Amendment Issue Date

DISCOUNT FOR PROMPT PAYMENT (See "Discount for Prompt Payment" clause)	10 Calendar Days (%)	20 Calendar Days (%)	30 Calendar Days (%)	___ Calendar Days (%)
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Minority Participation: Are you a SC Certified Minority Vendor: Yes  No ; If yes, SC Certification # \_\_\_\_\_  
 Are you a Non SC Certified Minority Vendor - Yes  No

**PREFERENCES - A NOTICE TO VENDORS:** On June 16, 2009, the South Carolina General Assembly rewrote the law governing preferences available to in-state vendors, vendors using in-state subcontractors, and vendors selling in-state or US end products. This law appears in Section 11-35-1524 of the South Carolina Code of Laws. A summary of the new preferences is available at [www.procurement.sc.gov/preferences](http://www.procurement.sc.gov/preferences). **ALL THE PREFERENCES MUST BE CLAIMED AND ARE APPLIED BY LINE ITEM, REGARDLESS OF WHETHER AWARD IS MADE BY ITEM OR LOT. VENDORS ARE CAUTIONED TO CAREFULLY REVIEW THE STATUTE BEFORE CLAIMING ANY PREFERENCES. THE REQUIREMENTS TO QUALIFY HAVE CHANGED. IF YOU REQUEST A PREFERENCE, YOU ARE CERTIFYING THAT YOUR OFFER QUALIFIES FOR THE PREFERENCE YOU'VE CLAIMED. IMPROPERLY REQUESTING A PREFERENCE CAN HAVE SERIOUS CONSEQUENCES.**

**PREFERENCES - ADDRESS AND PHONE OF IN-STATE OFFICE:** Please provide the address and phone number for your in-state office in the space provided below. An in-state office is necessary to claim either the Resident Vendor Preference (11-35-1524(C)(1)(i)&(ii)) or the Resident Contractor Preference (11-35-1524(C)(1)(iii)). Accordingly, you must provide this information to qualify for the preference. An in-state office is not required, but can be beneficial, if you are claiming the Resident Subcontractor Preference (11-35-1524(D)).

\_\_\_ In-State Office Address same as Home Office Address  
 \_\_\_ In-State Office Address same as Notice Address

# Solicitation Outline

- I. Scope of Solicitation
- II. Instructions to Offerors
  - A. General Instructions
  - B. Special Instructions
- III. Scope of Work/Specifications
- IV. Information for Offerors to Submit
- V. Qualifications
- VI. Award Criteria
- VII. Terms and Conditions
  - A. General
  - B. Special
- VIII. Bid Schedule
- IX. Attachments to Solicitation
- X. Minority Participation

## I. SCOPE OF SOLICITATION

The Lancaster County School District is seeking competitive sealed bids from qualified sources for cafeteria equipment for multiple school locations throughout the district.

**Acquire Supplies/Equipment:** The purpose of this solicitation is to establish a source or sources of supply for the purchase of new supplies and/or equipment as listed.

## II. INSTRUCTIONS TO OFFERORS – A. GENERAL INSTRUCTIONS

### **Definitions, Capitalization, and Headings:**

Clause headings used in this solicitation are for convenience only and shall not be used to construe meaning or intent. Even if not capitalized, the following definitions are applicable to all parts of the solicitation, unless expressly provided otherwise.

1. **Amendment** – means a document issued to supplement the original solicitation document.
2. **Board** – means the Lancaster County School District Board of Trustees.
3. **Business** – means any corporation, partnership, individual, sole proprietorship, joint stock company, joint venture, or any other legal entity.
4. **Change Order** - means any written alteration in specifications, delivery point, rate of delivery, period of performance, price, quantity, or other provisions of any contract accomplished by mutual agreement of the parties to the contract.
5. **Contract** - See clause entitled “Contract Documents & Order of Precedence.”
6. **Contract Modification** – means a written order signed by the procurement officer, directing the contractor to make changes which the clause of the contract titled “Changes”, if included herein, authorizes the Procurement Officer to order without the consent of the contractor.
7. **Contractor** - means the offeror receiving an award as a result of this solicitation.
8. **Cover Page** – means the top page of the original solicitation on which the solicitation is identified by number. Offerors are cautioned that amendments may modify information provided on the cover page.
9. **District** – means Lancaster County School District (LCSD)
10. **Offer** – means the bid or proposal submitted in response to this solicitation. The terms “Bid” and “Proposal” are used interchangeably with the term “Offer.”
11. **Offeror** – means the single legal entity submitting the offer. The term “Bidder” is used interchangeably with the term “Offeror.” See bidding provisions entitled “Signing Your Offer” and “Bid/Proposal As Offer To Contract.”
12. **Page Two** – means the second page of the original solicitation, which is labeled Page Two.

13. **Procurement Officer** – means the person, or his successor, identified as such on either the cover page, an amendment, or an award notice. Procurement Officer means the Chief Procurement Officer.
14. **Solicitation** – means this document, including all its parts, attachments, and any amendments.
15. **Subcontractor** – means any person you contract with to perform or provide any part of the work.
16. **Us (or) We** - means the District.
17. **Work** - means all labor, materials, equipment, services, or property of any type, provided or to be provided by the contractor to fulfill the contractor's obligations under the contract.
18. **You and Your** – means Offeror.

**Amendments to Solicitation:** (a) The solicitation may be amended at any time prior to opening. All actual and prospective offerors should monitor the following web site for the issuance of amendments: <https://sites.google.com/lcsd.k12.sc.us/lcsd-procurement/solicitations-awards>. (b) Offerors shall acknowledge receipt of any amendment to this solicitation (1) by signing and returning the amendment, (2) by identifying the amendment number and date in the space provided for this purpose on page two, (3) by letter, or (4) by submitting a bid that indicates in some way that the bidder received the amendment. (c) If this solicitation is amended, then all terms and conditions which are not modified remain unchanged.

Because this solicitation is posted electronically, the District may not be aware of all potential offerors, particularly those that attained a copy from this web site or other unknown sources. ***It is the proposer's responsibility to check this web site periodically to determine if any amendments have been issued. Any amendments issued by the District shall become a formal part of this solicitation.***

**Authorized Agent:** All authority regarding this procurement is vested solely with the responsible Procurement Officer. Unless specifically delegated in writing, the Procurement Officer is the only government official authorized to bind the government with regard to this procurement or the resulting contract.

**Award Notification:** Notice regarding any award, cancellation of award, or extension of award will be posted at the location and on the date specified on the cover page or, if applicable, any notice of extension of award. The date and location of posting will be announced at opening. Should the contract resulting from this solicitation have a potential value of one hundred thousand dollars or more, such notice will be sent to all offerors responding to the solicitation and any award will not be effective until the eleventh day after such notice is given.

**Bid/Proposal as Offer to Contract:** By submitting your bid or proposal, you are offering to enter into a contract with the district. Without further action by either party, a binding contract shall result upon final award. Any award issued will be issued to, and the contract will be formed with, the entity identified as the offeror on the cover page. An offer may be submitted by only one legal entity; "joint bids" are not allowed.

**Bid Acceptance Period:** In order to withdraw your offer after the minimum period specified on the cover page, you must notify the Procurement Officer in writing.

**Bid in English & Dollars:** Offers submitted in response to this solicitation shall be in the English language and in US dollars, unless otherwise permitted by the solicitation.

**Board as Procurement Agent:** The Procurement Officer is an employee of the district acting on behalf of the Lancaster County School District pursuant to the Lancaster County School District Procurement Code. Any contracts awarded as a result of this procurement are between the contractor and the district. The Board is not a party to such contracts, unless and to the extent that the Board is a using district department, and bears no liability for any party's losses arising out of or relating in any way to the contract.

**Certificate of Independent Price Determination:**

GIVING FALSE, MISLEADING, OR INCOMPLETE INFORMATION ON THIS CERTIFICATION MAY RENDER YOU SUBJECT TO PROSECUTION UNDER SECTION 16-9-10 OF THE SOUTH CAROLINA CODE OF LAWS AND OTHER APPLICABLE LAWS.

(a) By submitting an offer, the offeror certifies that—

(1) The prices in this offer have been arrived at independently, without, for the purpose of restricting competition, any consultation, communication, or agreement with any other offeror or competitor relating to—

(i) Those prices;

(ii) The intention to submit an offer; or

(iii) The methods or factors used to calculate the prices offered.

(2) The prices in this offer have not been and will not be knowingly disclosed by the offeror, directly or indirectly, to any other offeror or competitor before bid opening (in the case of a sealed bid solicitation) or contract award (in the case of a negotiated solicitation) unless otherwise required by law; and

(3) No attempt has been made or will be made by the offeror to induce any other concern to submit or not to submit an offer for the purpose of restricting competition.

(b) Each signature on the offer is considered to be a certification by the signatory that the signatory—

(1) Is the person in the offeror's organization responsible for determining the prices being offered in this bid or proposal, and that the signatory has not participated and will not participate in any action contrary to paragraphs (a)(1) through (a)(3) of this certification; or

(2)(i) Has been authorized, in writing, to act as agent for the offeror's principals in certifying that those principals have not participated, and will not participate in any action contrary to paragraphs (a)(1) through (a)(3) of this certification [As used in this subdivision (b)(2)(i), the term "principals" means the person(s) in the offeror's organization responsible for determining the prices offered in this bid or proposal];

(ii) As an authorized agent, does certify that the principals referenced in subdivision (b)(2)(i) of this certification have not participated, and will not participate, in any action contrary to paragraphs (a)(1) through (a)(3) of this certification; and

(iii) As an agent, has not personally participated, and will not participate, in any action contrary to paragraphs (a)(1) through (a)(3) of this certification.

(c) If the offeror deletes or modifies paragraph (a)(2) of this certification, the offeror must furnish with its offer a signed statement setting forth in detail the circumstances of the disclosure.

**Certification Regarding Debarment and Other Responsibility Matters:**

(a)(1) By submitting an offer, offeror certifies, to the best of its knowledge and belief, that-

(i) Offeror and/or any of its Principals-

(A) Are not presently debarred, suspended, proposed for debarment, or declared ineligible for the award of contracts by any state or federal agency;

(B) Have not, within a three-year period preceding this offer, been convicted of or had a civil judgment rendered against them for: commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (federal, state, or local) contract or subcontract; violation of federal or state antitrust statutes relating to the submission of offers; or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, tax evasion, or receiving stolen property; and

(C) Are not presently indicted for, or otherwise criminally or civilly charged by a governmental entity with, commission of any of the offenses enumerated in paragraph (a)(1)(i)(B) of this provision.

(ii) Offeror has not, within a three-year period preceding this offer, had one or more contracts terminated for default by any public (federal, state, or local) entity.

(2) "Principals," for the purposes of this certification, means officers; directors; owners; partners; and, persons having primary management or supervisory responsibilities within a business entity (e.g., general manager; plant manager; head of a subsidiary, division, or business segment, and similar positions).

(b) Offeror shall provide immediate written notice to the Procurement Officer if, at any time prior to contract award, offeror learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

(c) If offeror is unable to certify the representations stated in paragraphs (a)(1), Offeror must submit a written explanation regarding its inability to make the certification. The certification will be considered in connection with a review of the offeror's responsibility. Failure of the offeror to furnish additional information as requested by the Procurement Officer may render the offeror non-responsible.

(d) Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render, in good faith, the certification required by paragraph (a) of this provision. The knowledge and information of an offeror is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

(e) The certification in paragraph (a) of this provision is a material representation of fact upon which reliance was placed when making award. If it is later determined that the offeror knowingly or in bad faith rendered an erroneous certification, in addition to other remedies available to the district, the Procurement Officer may terminate the contract resulting from this solicitation for default.

**Code of Laws Available:** The South Carolina Code of Laws, including the Consolidated Procurement Code, is available at <http://www.scstatehouse.gov/code/statmast.php>. The South Carolina Regulations are available at: <http://www.scstatehouse.gov/coderegs/statmast.php>.

**Deadline for Submission of Offer:** Any offer received after the Procurement Officer of the district or his designee has declared that the time set for opening has arrived, shall be rejected unless the offer has been delivered to the designated purchasing office prior to the bid opening.

**Disclosure of Conflicts of Interest or Unfair Competitive Advantage:** You warrant and represent that your offer identifies and explains any unfair competitive advantage you may have in competing for the proposed contract and any actual or potential conflicts of interest that may arise from your participation in this competition or your receipt of an award. The two underlying principles are (a) preventing the existence of conflicting roles that might bias a contractor's judgment, and (b) preventing an unfair competitive advantage. If you have an unfair competitive advantage or a conflict of interest, the district may withhold award. Before withholding award on these grounds, an offeror will be notified of the concerns and provided a reasonable opportunity to respond. Efforts to avoid or mitigate such concerns, including restrictions on future activities, may be considered. Without limiting the foregoing, you represent that your offer identifies any services that relate to either this solicitation or the work and that has already been performed by you, a proposed subcontractor, or an affiliated business of either.

**District Office Closings:** If an emergency or unanticipated event interrupts normal district processes so that offers cannot be received at the district office designated for receipt of bids by the exact time specified in the solicitation, the time specified for receipt of offers will be deemed to be extended to the same time of day specified in the solicitation on the first work day on which normal district processes resume. In lieu of an automatic extension, an amendment may be issued to reschedule bid opening. If district offices are closed at the time a pre-bid or pre-proposal conference is scheduled, an amendment will be issued to reschedule the conference.

**Drug Free Work Place Certification:** By submitting an offer, contractor certifies that, if awarded a contract, contractor will comply with all applicable provisions of The Drug-free Workplace Act, Title 44, Chapter 107 of the South Carolina Code of Laws, as amended.

**Duty to Inquire:** Offeror, by submitting an offer, represents that it has read and understands the solicitation and that its offer is made in compliance with the solicitation. Offerors are expected to examine the solicitation thoroughly and should request an explanation of any ambiguities, discrepancies, errors, omissions, or conflicting statements in the solicitation. Failure to do so will be at the offeror's risk. All ambiguities, discrepancies, errors, omissions, or conflicting statements in the Solicitation shall be interpreted to require the better quality or greater quantity of work and/or materials, unless otherwise directed by amendment. Offeror assumes responsibility for any patent ambiguity in the solicitation that offeror does not bring to the District's attention. See clause entitled "Questions from Offerors".

**Ethics Certificate:** By submitting an offer, the offeror certifies that the offeror has and will comply with, and has not, and will not, induce a person to violate Title 8, Chapter 13 of the South Carolina Code of Laws, as amended (ethics act). The following statutes require special attention: Section 8-13-700, regarding use of official position for financial gain; Section 8-13-705, regarding gifts to influence action of public official; Section 8-13-720, regarding offering money for advice or assistance of public official; Sections 8-13-755 and 8-13-760, regarding restrictions on employment by former public official; Section 8-13-775, prohibiting public official with economic interests from acting on contracts; Section 8-13-790, regarding recovery of kickbacks; Section 8-13-1150, regarding statements to be filed by consultants; and Section 8-13-1342, regarding restrictions on contributions by contractor to candidate who participated in awarding of contract. The district may rescind any contract and recover all amounts expended as a result of any action taken in violation of this provision. If contractor participates, directly or indirectly, in the evaluation or award of public contracts, including without limitation, change orders or task orders regarding a public contract, contractor shall, if required by law to file such a statement, provide the statement required by Section 8-13-1150 to the procurement officer at the same time the law requires the statement to be filed.

**Omit Taxes from Price:** Do not include any sales or use taxes in your price that the District may be required to pay.

**Open Trade Representation:** By submitting an Offer, Offeror represents that Offeror is not currently engaged in the boycott of a person or an entity based in or doing business with a jurisdiction with whom South Carolina can enjoy open trade, as defined in SC Code Section 11-35-5300.

**Prohibited Communications and Donations:** Violation of these restrictions may result in disqualification of your offer, suspension or debarment, and may constitute a violation of law.

- (a) During the period between publication of the solicitation and final award, ***you must not communicate, directly or indirectly, with the District or its employees, agents, or officials regarding any aspect of this procurement activity, unless otherwise approved in writing by the Procurement Officer.*** All communications must be solely with the Procurement Officer.
- (b) You are advised to familiarize yourself with Regulation 19-445.2165, which restricts donations to a governmental entity with whom you have or seek to have a contract. ***You represent that your offer discloses any gifts made, directly or through an intermediary, by you or your named subcontractors to or for the benefit of the District during the period beginning eighteen months prior to the Opening Date.***

**Protests:** If you are aggrieved in connection with the solicitation or award of the contract, you may be entitled to protest, but only as provided in Section 11-35-4210. To protest a solicitation, you must submit a protest within fifteen days of the date the applicable solicitation document is issued. To protest an award, you must (i) submit notice of your intent to protest within seven business days of the date the award notice is posted, and (ii) submit your actual protest within fifteen days of the date the award notice is posted. Days are calculated as provided in Section 11-35-310(13). Both protests and notices of intent to protest must be in writing and must be received by the appropriate Chief Procurement Officer within the time provided. See clause entitled "Protest- Procurement Department Address". The grounds of the protest and the relief requested must be set forth with enough particularity to give notice of the issues to be decided.

**Public Opening:** Offers will be publicly opened at the date/time and at the location identified on the cover page, or last amendment, whichever is applicable.

**Questions from Offerors:** (a) Any prospective offeror desiring an explanation or interpretation of the solicitation, drawings, specifications, etc., must request it in writing. Questions regarding the original solicitation or any amendment must be received by the Procurement Officer no later than eight (8) days prior to opening unless an earlier date is stated on the Cover Page. Label any communication regarding your questions with the name of the procurement officer, and the solicitation's title and number. Oral explanations or instructions will not be binding. [See R. 19-445.2042(B)] Any information given a prospective offeror concerning a solicitation will be furnished promptly to all other prospective offerors as an Amendment to the solicitation, if that information is necessary for submitting offers or if the lack of it would be prejudicial to other prospective offerors. See clause entitled "Duty to Inquire." **We will not identify you in our answer to your question.** (b) The District seeks to permit maximum practicable competition. Offerors are urged to advise the Procurement Officer -- as soon as possible -- regarding any aspect of this procurement, including any aspect of the Solicitation that unnecessarily or inappropriately limits full and open competition.

**Rejection/Cancellation:** The district may cancel this solicitation in whole or in part. The district may reject any or all bids in whole or in part (Article 5-1710 of the Lancaster County School District's procurement code).

**Responsiveness/Improper Offers:**

- (a) Bid as Specified. Offers for supplies or services other than those specified will not be considered unless authorized by the solicitation.
- (b) Multiple Offers. Offerors may submit more than one offer, provided that each offer has significant differences other than price. Each separate offer must satisfy all solicitation requirements. If this solicitation is an Invitation for Bids, each separate offer must be submitted as a separate document. If this solicitation is a Request for Proposals, multiple offers may be submitted as one document, provided that you clearly differentiate between each offer and you submit a separate cost proposal for each offer, if applicable.

(c) Responsiveness. Any offer which fails to conform to the material requirements of the solicitation may be rejected as nonresponsive. Offers which impose conditions that modify material requirements of the solicitation may be rejected. If a fixed price is required, an offer will be rejected if the total possible cost to the district cannot be determined. Offerors will not be given an opportunity to correct any material nonconformity. Any deficiency resulting from a minor informality may be cured or waived at the sole discretion of the Procurement Officer.

(d) Price Reasonableness: Any offer may be rejected if the Procurement Officer determines in writing that it is unreasonable as to price.

(e) Unbalanced Bidding. The district may reject an offer as nonresponsive if the prices bid are materially unbalanced between line items or sub-line items. A bid is materially unbalanced when it is based on prices significantly less than cost for some work and prices which are significantly overstated in relation to cost for other work, and if there is a reasonable doubt that the bid will result in the lowest overall cost to the district even though it may be the low evaluated bid, or if it is so unbalanced as to be tantamount to allowing an advance payment.

(f) Do not submit bid samples or descriptive literature unless expressly requested. Unsolicited bid samples of descriptive literature will not be examined or tested, will not be used to determine responsiveness, and will not be deemed to vary any of the provisions of the solicitation. S.C. Code Ann. Reg. 19-445.2077(D).

**Signing Your Offer:** Every offer must be signed by an individual with actual authority to bind the offeror. (a) If the offeror is an individual, the offer must be signed by that individual. If the offeror is an individual doing business as a firm, the offer must be submitted in the firm's name, signed by the individual, and state that the individual is doing business as a firm. (b) If the offeror is a partnership, the offer must be submitted in the partnership's name, followed by the words "by its Partner," and signed by a general partner. (c) If the offeror is a corporation, the offer must be submitted in the corporate name, followed by the signature and title of the person authorized to sign. (d) An offer may be submitted by a joint venturer involving any combination of individuals, partnerships, or corporations. If the offeror is a joint venture, the offer must be submitted in the name of the joint venture and signed by every participant in the joint venture in the manner prescribed in paragraphs (a) through (c) above for each type of participant. (e) If an offer is signed by an agent, other than as stated in subparagraphs (a) through (d) above, the offer must state that it has been signed by an agent. Upon request, offeror must provide proof of the agent's authorization to bind the principal.

**Disclosure of Your Bid / Proposal & Submitting Confidential Data:** (a) According to Section 11-35-410, any person submitting a document in response or with regard to any solicitation or other request must "comply with instructions provided in the solicitation for marking information exempt from public disclosure. Information not marked as required by the applicable instructions may be disclosed to the public." IF YOU IDENTIFY YOUR ENTIRE RESPONSE AS EXEMPT FROM PUBLIC DISCLOSURE, OR IF YOU DO NOT SUBMIT A REDACTED COPY AS REQUIRED, THE DISTRICT MAY, IN ITS SOLE DISCRETION, DETERMINE YOUR BID OR PROPOSAL NONRESPONSIVE AND INELIGIBLE FOR AWARD.

(b) By submitting a response to this solicitation or request, Offeror agrees to the public disclosure of every page, or portion thereof, of every document regarding this solicitation or request that was submitted at any time prior to entering into a contract (including, but not limited to, documents contained in a response, documents submitted to clarify a response, and documents submitted during negotiations), unless the page, or portion thereof, was redacted and conspicuously marked "Trade Secret" or "Confidential" or "Protected", (2) agrees that any information not redacted and marked, as required by these bidding instructions, as a "Trade Secret" is not a trade secret as defined by the Trade Secrets Act, and (3) agrees that, notwithstanding any claims or markings otherwise, any prices, commissions, discounts, or other financial figures used to determine the award, as well as the final contract amount, are subject to public disclosure.

(c) If your offer includes any information that you claim is exempt from public disclosure, you must submit one complete copy of your offer from which you have removed or concealed such information (the redacted copy). Except for the information removed or concealed, the redacted copy must be identical to your original offer.

(d) Do not mark your entire response (bid, proposal, quote, etc.) as confidential, trade secret, or protected. If only portions of a page are subject to some protection, do not redact the entire page. The redacted copy must reflect the same pagination as the original and show the empty space from which information was redacted. The Procurement Officer must be able to view, search, copy and print the redacted copy without a password. If your response, or any part thereof, is improperly marked as confidential or trade secret or protected, the State may, in its sole discretion, determine it nonresponsive.

(e) On the redacted copy, you must identify the basis of your claim by marking each redaction as follows: You must separately mark with the word "CONFIDENTIAL" every page, or portion thereof, that you redacted and claim as exempt from public disclosure because it is either (1) a trade secret as defined in Section 30-4-40(a)(1) of the Freedom of Information Act, or (2) privileged and confidential, as that phrase is used in Section 11-35-410. You must separately mark with the words "TRADE SECRET" every page,



or portion thereof, that you redacted and claim as exempt from public disclosure as a trade secret pursuant to Section 39-8-20 of the Trade Secrets Act. You must separately mark with the word "PROTECTED" every page, or portion thereof, that you redacted and claim as exempt from public disclosure pursuant to Section 11-35- 1810. All markings must be conspicuous; use color, bold, underlining, or some other method in order to conspicuously distinguish the mark from the other text.

(f) In determining whether to release documents, the District will detrimentally rely on your redaction and marking of documents, as required by these bidding instructions, as being either "Confidential" or "Trade Secret" or "Protected". By submitting a response, you agree to defend, indemnify and hold harmless the State of South Carolina, its agencies, officers and employees, from every claim, demand, loss, expense, cost, damage or injury, including attorney's fees, arising out of or resulting from withholding information by the State of South Carolina or any of its agencies, that you have redacted or marked as "Confidential" or "Trade Secret" or "Protected". (All references to S.C. Code of Laws.)

**Submitting Your Offer or Modification:** (a) All prices and notations should be printed in ink or typewritten. Errors should be crossed out, corrections entered and initialed by the person signing the bid. Do not modify the solicitation document itself (including bid schedule). (b) (1) All copies of the offer or modification, and any other documents required to be submitted with the offer shall be enclosed in a sealed, opaque envelope or package. (2) Submit your offer or modification to the address on the Cover Page. (3) The envelope or package must show the time and date specified for opening, the solicitation number, and the name and address of the bidder. If the offer or modification is sent by mail or special delivery service (UPS, Federal Express, etc.), the outermost envelope or wrapper must be labeled "OFFER ENCLOSED" on the face thereof. (c) If you are responding to more than one solicitation, submit each offer in a separate envelope or package. (d) Submit the number of copies indicated on the Cover Page. (e) Facsimile or e-mail offers, modifications, or withdrawals, will not be considered unless authorized by the Solicitation.

**Tax Credit For Subcontracting with Disadvantaged Small Businesses:** Pursuant to Section 12-6-3350, a taxpayer having a contract with this District who subcontracts with a socially and economically disadvantaged small business is eligible for an income tax credit equal to four percent of the payments to that subcontractor for work pursuant to the contract. The subcontractor must be certified as a socially and economically disadvantaged small business as defined in Section 11-35-5010 and regulations pursuant to it. The credit is limited to a maximum of fifty thousand dollars annually. A taxpayer is eligible to claim the credit for ten consecutive taxable years beginning with the taxable year in which the first payment is made to the subcontractor that qualifies for the credit. After the above ten consecutive taxable years, the taxpayer is no longer eligible for the credit. A taxpayer claiming the credit shall maintain evidence of work performed for the contract by the subcontractor. The credit may be claimed on Form TC-2, "Minority Business Credit." A copy of the subcontractor's certificate from the Governor's Office of Small and Minority Business (OSMBA) is to be attached to the contractor's income tax return. Questions regarding the tax credit and how to file are to be referred to: SC Department of Revenue, Phone: (803) 898-5786, Fax: (803) 898-5888. Questions regarding subcontractor certification are to be referred to: Governor's Office of Small and Minority Business Assistance, Phone: (803) 734-0657, Fax: (803)734-2498.

**Withdrawal or Correction of Offer:** Offers may be withdrawn by written notice received at any time before the exact time set for opening. If the solicitation authorizes facsimile offers, offers may be withdrawn via facsimile received at any time before the exact time set for opening. A bid may be withdrawn in person by a bidder or its authorized representative if, before the exact time set for opening, the identity of the person requesting withdrawal is established and the person signs a receipt for the bid. The withdrawal and correction of offers is governed by Article 5-1520 of the Lancaster County School District's procurement code.

## **II. INSTRUCTIONS TO OFFERORS – B. SPECIAL INSTRUCTIONS**

**Descriptive Literature - Labeling:** Include offeror's name on the cover of any specifications or descriptive literature submitted with your offer.

**Descriptive Literature – Required:** Your offer must include manufacturer's latest literature showing complete product specifications.

**Offering by Item:** Offers may be submitted for one or more items.

**Preferences - A Notice to Vendors:** On June 16, 2009, the South Carolina General Assembly rewrote the law governing preferences available to in-state vendors, vendors using in-state subcontractors, and vendors selling in-state or US end products.

This law appears in Section 11-35-1524 of the South Carolina Code of Laws. A summary of the new preferences is available at [www.procurement.sc.gov/preferences](http://www.procurement.sc.gov/preferences). **ALL THE PREFERENCES MUST BE CLAIMED AND ARE APPLIED BY LINE ITEM, REGARDLESS OF WHETHER AWARD IS MADE BY ITEM OR LOT. VENDORS ARE CAUTIONED TO CAREFULLY REVIEW THE STATUTE BEFORE CLAIMING ANY PREFERENCES. THE REQUIREMENTS TO QUALIFY HAVE CHANGED. IF YOU REQUEST A PREFERENCE, YOU ARE CERTIFYING THAT YOUR OFFER QUALIFIES FOR THE PREFERENCE YOU'VE CLAIMED. IMPROPERLY REQUESTING A PREFERENCE CAN HAVE SERIOUS CONSEQUENCES.**

**Preferences - SC/US End-Product:** Section 11-35-1524 provides a preference to vendors offering South Carolina end-products or US end-products, if those products are made, manufactured, or grown in SC or the US, respectively. An end-product is the tangible project identified for acquisition in this solicitation, including all component parts in final form and ready for the use intended. The terms "made," "manufactured," and "grown" are defined by Section 11-35-1524(A). By signing your offer and checking the appropriate space(s) provided and identified on the bid schedule, you certify that the end-product(s) is either made, manufactured or grown in South Carolina, or other states of the United States, as applicable. Preference will be applied as required by law. Post award substitutions are prohibited. See "Substitutions Prohibited - End Product Preferences" provision.

**Preferences - Resident Vendor Preference:** To qualify for the RVP, you must maintain an office in this state. An office is a non-mobile place for the regular transaction of business or performance of a particular service which has been operated as such by the bidder for at least one year before the bid opening and during that year the place has been staffed for at least fifty weeks by at least two employees for at least thirty five hours a week each. In addition, you must either: (1) maintain at a location in South Carolina at the time of the bid an inventory of expendable items which are representative of the general type of commodities for which the award will be made and which have a minimum total value, based on the bid price, equal to the lesser of fifty thousand dollars [\$50,000] or the annual amount of the contract; or (2) be a manufacturer headquartered and having an annual payroll of at least one million dollars in South Carolina and the end product being sold is either made or processed from raw materials into a finished end product by that manufacturer or its affiliate (as defined in Section 1563 of the Internal Revenue Code).

**Protest – Procurement Department Address:** Any protest must be addressed to the Chief Procurement Officer, Lancaster County School District, and submitted in writing (a) by email to [trevor.hammond@lcsd.k12.sc.us](mailto:trevor.hammond@lcsd.k12.sc.us), (b) by facsimile at 803-283-0563, or (c) by post or delivery to 300 South Catawba Street, Lancaster, SC 29720.

**Site Visit – By Appointment:** Appointment for a site visit may be made by contacting Angela McCrorey at 803-416-8014.

**Unit Prices Required:** Unit price to be shown for each item.

### III. SCOPE OF WORK / SPECIFICATIONS

**Objective:** The Lancaster County School District is seeking competitive sealed bids from qualified sources for cafeteria equipment for multiple school locations throughout the district. The makes and models listed are the only approved brands of equipment the District is willing to accept. Alternates will not be considered.

**Minimum Specifications:** Refer to Appendix A for manufacturer's specifications.

#### **Buford Middle School:**

1. ***Cleveland SteamCraft Gemini 10 Two Compartment Floor Model Design Pressureless Convection Steamer, Twin Electric Steam Generators, 16 kw each; Model #24-CEA-10 with options & accessories:***
  - Electronic Timer with Compensating Load Feature (ETC)
  - Dissolve Descale Solution, 6 - one gallon container with quart markings (106174)
  - Water Filters

Electrical Specifications: 208V/60/3-phase

Quantity: 1

2. **Berkel Gravity Feed Slicer; Model #B12-SLC**  
Electrical Specifications: 115V/60/1-phase  
Quantity: 1
3. **Vulcan VE Series Electric Tilting Braising Pan; Model #VE40 with accessories:**
  - Double pantry washdown hose with 16" add-on faucet with backflow preventer
  - Steaming pan insert rack to hold 12" x 20"; Quantity: 1
Electrical Specifications: 208V/3-phase  
Quantity: 1
4. **Winston CVap Holding Cabinet; Model #HOV3-10UV with left hinge and options & accessories:**
  - Cord Wrap
  - PS2696 Mobile water removal system
  - AC1008 Cover, Rear Fan
Electrical Specifications: 120V/1-phase  
Quantity: 2

### Clinton Elementary School:

5. **Champion PRO Series Dish Machine; Model #44PRO Electric with options & accessories:**
  - Electric Booster Heater, 70° rise, 21kW, built-in
  - Table limit switch, unmounted
  - Vent cowl, stainless steel with 7" stack and locking damper
  - Left-to-right operation
Electrical Specifications: 208V/60/3-phase  
Quantity: 1
6. **Rational iCombi Pro 6-full size + 6-full size E UG; Model #ICP 62E double stack with accessories:**
  - Rational Active Green cleaning agent tabs (150 pack); item #56.01.535; Quantity: 1
  - Rational Care tabs (150 pack); item #56.00.562; Quantity: 1
Electrical Specifications: 208V/3-phase for each deck  
Quantity: 1
7. **Cleveland SteamCraft Gemini 10 Two Compartment Floor Model Design Pressureless Convection Steamer, Twin Electric Steam Generators, 16 kw each; Model #24-CEA-10 with options:**
  - Electronic Timer with Compensating Load Feature (ETC)
  - Dissolve Descale Solution, 6 one gallon container with quart markings (106174)
  - Water Filters
Electrical Specifications: 208V/60/3-phase  
Quantity: 1
8. **Hobart Legacy+ 40-quart Maximum Heavy-Duty Mixer; Model #HL400 with HL400-1STD Standard Accessory Package and additional accessories:**
  - Bowl Truck, TRUCK-HL4030
Electrical Specifications: 208V/60/1-phase  
Quantity: 1

## **Erwin Elementary School:**

**9. Southbend Convection Oven SL-Series; Electric Double Deck; Model #SLES/20SC with accessories:**

- Stainless steel rear jacket
- 4" Casters
- Swivel Casters – front with locks

Electrical Specifications: 208V/60/3-phase

Quantity: 1

**10. Continental Forced Air Milk Cooler, 49" with dual access; 12 crate capacity; Model #MC4ND**

Electrical Specifications: 115V/60/1-phase

Quantity: 1

**11. Vulcan VE Series Electric Tilting Braising Pan; Model #VE40 with accessories:**

- Double pantry washdown hose with 16" add-on faucet with backflow preventer
- Steaming pan insert rack to hold 12" x 20" pans; Quantity: 1

Electrical Specifications: 208V/3-phase

Quantity: 1

## **McDonald Green Elementary School:**

**12. Hobart Food Cutter; Model #84145 with options:**

- #12 Attachment Hub; model 84145-1

Electrical Specifications: 115V/60/1-phase

Quantity: 1

**13. Continental Forced Air Milk Cooler, 49" with dual access; 12 crate capacity; Model #MC4ND**

Electrical Specifications: 115V/60/1-phase

Quantity: 1

**14. Vulcan VE Series Electric Tilting Braising Pan; Model #VE40 with accessories:**

- Double pantry washdown hose with 16" add-on faucet with backflow preventer
- Steaming pan insert rack to hold 12" x 20" pans; Quantity: 1

Electrical Specifications: 208V/3-phase

Quantity: 1

**15. Winston CVap Holding Cabinet; Model HOV3-10UV with left hinge and options & accessories:**

- Cord Wrap
- PS2696 Mobile water removal system
- AC1008 Cover, Rear Fan

Electrical Specifications: 120V/1-phase

Quantity: 1

## **South Middle School:**

**16. Champion PRO Series Dish Machine; Model #44PRO Electric with options:**

- Electric Booster Heater, 70° rise, 21kW, built-in
- Table limit switch, unmounted
- Right-to-left operation

Electrical Specifications: 208V/60/3-phase

Quantity: 1

**17. Southbend Convection Oven SL-Series; Electric Double Deck; Model #SLES/20SC with additional accessories:**

- Stainless steel rear jacket
- 4" Casters
- Swivel Casters – front with locks

Electrical Specifications: 480V/60/3-phase

Quantity: 2

**18. Cambro Camkiosk Equipment Stand with Rails; Model #ES28RL**

Quantity: 2

**19. Winston CVap Holding Cabinet; Model HOV3-10UV with left hinge and options & accessories:**

- Cord Wrap
- PS2696 Mobile water removal system
- AC1008 Cover, Rear Fan

Electrical Specifications: 120V/1-phase

Quantity: 2

**20. Ice-O-Matic Elevation Series Cube Ice Maker, Air Cooled; Model #CIM0530A with additional options:**

- Ice Bin, Model #B55
- Water Filter System, Model #IFQ1-XL

Electrical Specifications: 115V/60/1-phase

Quantity: 1

**21. Vulcan VE Series Electric Tilting Braising Pan; Model #VE40 with accessories:**

- Double pantry washdown hose with 16" add-on faucet with backflow preventer
- Steaming pan insert rack to hold 12" x 20" pans; Quantity: 1

Electrical Specifications: 480V/60/3-phase

Quantity: 1

**Delivery/Performance Location – Purchase Order:** After award, all deliveries shall be made and all services provided to the location specified by the district's purchase order.

**Delivery locations:**

- **Buford Middle School**, 1890 N. Rocky River Road, Lancaster, SC 29720
- **Clinton Elementary School**, 110 Clinton School Road, Lancaster, SC 29720
- **Erwin Elementary School**, 1477 Locustwood Ave, Lancaster, SC 29720
- **McDonald Green Elementary**, 2763 Lynwood Drive, Lancaster, SC 29720
- **South Middle School**, 1551 Billings Drive, Lancaster, SC 29720

**Contractor must contact the Director of Nutrition and Foodservices, Angela McCrorey @ 803-416-8014 to schedule delivery(s).**

1. All items shall be delivered as soon as possible after receipt of district purchase order(s). The district anticipates purchase order(s) will be issued on or before 9/19/2022. **All items shall be delivered within the vendor's stated lead time as noted on the bid schedule. The district must approve any shipment after the stated lead time has passed and reserves the right to cancel such purchase order(s) with no penalty to the district.**
2. All deliveries must be FOB Destination freight prepaid, Inside Delivery. No tailgate deliveries will be accepted. The term FOB Destination freight prepaid, Inside Delivery shall mean delivered, unloaded and brought inside to the district's designated receiving site with all charges for transportation and unloading paid by the contractor. **These charges are to**

**be included in the price of the product, not invoiced separately.** Any claim for loss or damages shall be between the contractor and the carrier.

3. All deliveries shall be made between the hours of 8:00 a.m. and 3:30 p.m., Monday through Friday, excluding holidays.
4. Contracted vendor must accompany delivery(s) to each location.
5. The Lancaster County School District shall assume no liability or responsibility for work until after delivery is complete in all respects and accepted by the district. The contractor shall be completely responsible for all terms and conditions in this contract until the above conditions are met.
6. Successful Contractor to deliver and set in place at school. Contractor must contact Director of Nutrition and Foodservices, Angela McCrorey @ 803-416-8014 so the District can remove the old equipment and the District's Facilities Department can be onsite during delivery. District will make all necessary electrical connections, **unless it would void any warranties**. If warranties would be voided with the District making electrical connections then the Contractor must make all necessary electrical connections.
7. Contractor must make sure the units are operational prior to departing the school facility.
8. Contractor, or broker, will be required to demonstrate all sections and parts of equipment once equipment is fully connected. The demonstration is to be scheduled/coordinated with the District's food service representative.
9. Vendor will be responsible for the removal of all packing materials and any other debris from the site. District dumpsters are not to be used as a means of disposal.

**District Responsibilities:**

1. District will provide all necessary electrical connections prior to delivery of equipment, unless it would void any warranties.
2. District will remove all old equipment before new equipment is installed and put in place, except any items to be reused during new installation.

**Operational Manuals:** Unless otherwise specified, contractor shall provide one operational manual for each item acquired.

**Quality – New:** All items and materials must be new. Refurbished or remanufactured items will NOT be accepted.

**IV. INFORMATION FOR OFFERORS TO SUBMIT**

**Information for Offerors to Submit – General:** You shall submit a signed Cover Page and Page Two. If you submit your offer electronically, you must upload an image of a signed Cover Page and Page Two. Your offer should include all other information and documents requested in this part and in parts II.B. Special Instructions; III. Scope of Work; V. Qualifications; VIII. Bidding Schedule/Price Proposal; and any appropriate attachments addressed in Part IX. Attachments to Solicitations. You should submit a summary of all insurance policies you have or plan to acquire to comply with the insurance requirements stated herein, if any, including policy types; coverage types; limits, sub-limits, and deductibles for each policy and coverage type; the carrier's A.M. Best rating; and whether the policy is written on an occurrence or claims-made basis.

**V. QUALIFICATIONS**

**Qualifications of Offeror:** (1) To be eligible for award, you must have the capability in all respects to perform fully the contract requirements and the integrity and reliability which will assure good faith performance. We may also consider a documented commitment from a satisfactory source that will provide you with a capability. We may consider information from any source at any time prior to award. We may elect to consider (i) key personnel, any predecessor business, and any key personnel of any predecessor business, including any facts arising prior to the date a business was established, and/or (ii) any subcontractor you

identify. (2) You must promptly furnish satisfactory evidence of responsibility upon request. Unreasonable failure to supply requested information is grounds for rejection. (3) **Corporate subsidiaries are cautioned that the financial capability of an affiliated or parent company will not be considered in determining financial capability**; however, we may elect to consider any security, e.g. letter of credit, performance bond, parent-company corporate guaranty, that you offer to provide.

**Subcontractor – Identification:** If you intend to subcontract, at any tier level, with another business for any portion of the work and that portion either (1) exceeds 10% of your cost, (2) involves access to any “government information,” as defined in the clause entitled “Information Security - Definitions,” if included, or (3) otherwise involves services critical to your performance of the work (err on the side of inclusion), your offer must identify that business and the work which they are to perform. Identify potential subcontractors by providing the business name, address, phone, taxpayer identification number, and point of contact. In determining your responsibility, the District may contact and evaluate your proposed subcontractors.

## VI. AWARD CRITERIA

**Award by Item:** Award will be made by individual item.

**Award Criteria – Bids:** Award will be made to the lowest responsible and responsive bidder(s).

**Award to Multiple Offerors:** Award may be made to more than one Offeror.

**Unit Price Governs:** In determining award, unit prices will govern over extended prices unless otherwise stated.

## VII. TERMS AND CONDITIONS – A. GENERAL

**Assignment, Novation, and Change of Name, Identity, or Structure:** (a) Contractor shall not assign this contract, or its rights, obligations, or any other interest arising from this contract, or delegate any of its performance obligations, without the express written consent of the responsible procurement officer. The foregoing restriction does not apply to a transfer that occurs by operation of law (e.g., bankruptcy; corporate reorganizations and consolidations, but not including partial asset sales). Notwithstanding the foregoing, contractor may assign monies receivable under the contract provided that the District shall have no obligation to make payment to an assignee until thirty (30) days after contractor (not the assignee) has provided the responsible procurement officer with (i) proof of the assignment, (ii) the identity (by contract number) of the specific District contract to which the assignment applies, and (iii) the name of the assignee and the exact address or account information to which assigned payments should be made. (b) If contractor amends, modifies, or otherwise changes its name, its identity (including its trade name), or its corporate, partnership, or other structure, or its FEIN, contractor shall provide the procurement officer prompt written notice of such change. (c) Any name change, transfer, assignment, or novation is subject to the conditions and approval required by Regulation 19-44.2180, which does not restrict transfers by operation of law.

**Bankruptcy - General:** (a) Notice. In the event the contractor enters into proceedings relating to bankruptcy, whether voluntary or involuntary, the contractor agrees to furnish written notification of the bankruptcy to the district. This notification shall be furnished within two (2) days of the initiation of the proceedings relating to the bankruptcy filing. This notification shall include the date on which the bankruptcy petition was filed, the identity of the court in which the bankruptcy petition was filed, and a listing of all district contracts against which final payment has not been made. This obligation remains in effect until final payment under this contract. (b) Termination. This contract is voidable and subject to immediate termination by the district upon the contractor’s insolvency, including the filing of proceedings in bankruptcy.

**Choice-of-Law:** The agreement, any dispute, claim, or controversy relating to the agreement, and all the rights and obligations of the parties shall, in all respects, be interpreted, construed, enforced and governed by and under the laws of the State of South Carolina, except its choice of law rules. As used in this paragraph, the term "Agreement" means any transaction or agreement arising out of, relating to, or contemplated by the solicitation.

**Contract Documents & Order of Precedence:** (a) Any contract resulting from this solicitation shall consist of the following documents: (1) a Record of Negotiations, if any, executed by you and the Procurement Officer, (2) the solicitation, as amended, (3) documentation of clarifications or discussions of an offer, if applicable (4) your offer (5) any statement reflecting the District's final acceptance (a/k/a "award"), and (6) purchase orders. These documents shall be read to be consistent and complimentary. Any conflict among these documents shall be resolved by giving priority to these documents in the order listed above. (b) The terms and conditions of documents (1) through (5) above shall apply notwithstanding any additional or different terms and conditions in any other document, including without limitation. (i) a purchase order or other instrument submitted by the District (ii) any invoice or other document submitted by Contractor or (iii) any privacy policy, terms of use, or end user agreement. Except as otherwise allowed herein, the terms and conditions of all such documents shall be void and of no effect. (c) No contract, license, or other agreement containing contractual terms and conditions will be signed by the District. Any document(s) signed or otherwise agreed to by persons other than the Procurement Officer shall be void and of no effect.

**Discount for Prompt Payment:** (a) Discounts for prompt payment will not be considered in the evaluation of offers. However, any offered discount will form a part of the award, and will be taken if payment is made within the discount period indicated in the offer by the offeror. As an alternative to offering a discount for prompt payment in conjunction with the offer, offerors awarded contracts may include discounts for prompt payment on individual invoices. (b) In connection with any discount offered for prompt payment, time shall be computed from the date of the invoice. If the contractor has not placed a date on the invoice, the due date shall be calculated from the date the designated billing office receives a proper invoice, provided the district annotates such invoice with the date of receipt at the time of receipt. For the purpose of computing the discount earned, payment shall be considered to have been made on the date that appears on the payment check or, for an electronic funds transfer, the specified payment date. When the discount date falls on a Saturday, Sunday, or legal holiday when federal government offices are closed and government business is not expected to be conducted, payment may be made on the following business day.

**Disputes:** (a) Choice-of-Forum. All disputes, claims, or controversies relating to the agreement shall be resolved exclusively by the Chief Procurement Officer in accordance with the district's procurement code, or in the absence of jurisdiction, only in the Court of Common Pleas for, or a federal court located in the State of South Carolina. Contractor agrees that any act by the Government regarding the agreement is not a waiver of either the Government's sovereign immunity or the Government's immunity under the Eleventh Amendment of the United States Constitution. As used in this paragraph, the term "Agreement" means any transaction or agreement arising out of, relating to, or contemplated by the solicitation. (b) Service of Process. Contractor consents that any papers, notices, or process necessary or proper for the initiation or continuation of any disputes, claims, or controversies relating to the agreement; for any court action in connection therewith; or for the entry of judgment on any award made, may be served on contractor by certified mail (return receipt requested) addressed to contractor at the address provided as the notice address on page two or by personal service or by any other manner that is permitted by law, in or outside South Carolina. Notice by certified mail is deemed duly given upon deposit in the United States mail.

**Equal Opportunity:** Contractor is referred to and shall comply with all applicable provisions, if any, of Title 41, Part 60 of the Code of Federal Regulations, including but not limited to Sections 60-1.4, 60-4.2, 60-4.3, 60-250.5(a), and 60-741.5(a), which are hereby incorporated by reference.

**False Claims:** According to the S.C. Code of Laws § 16-13-240, "a person who by false pretense or representation obtains the signature of a person to a written instrument or obtains from another person any chattel, money, valuable security, or other property, real or personal, with intent to cheat and defraud a person of that property is guilty" of a crime.

**Fixed Pricing Required:** Any pricing provided by contractor shall include all costs for performing the work associated with that price. Except as otherwise provided in this solicitation, contractor's price shall be fixed for the duration of this contract, including option terms. This clause does not prohibit contractor from offering lower pricing after award.

- Price(s) shall include overhead, profit, insurance, rental equipment, power tools, travel, fuel, fuel surcharges, delivery, set-up charges, taxes, etc. The district shall not honor any hidden charges.

**No Indemnity or Defense:** Any term or condition is void to the extent it requires the district to indemnify, defend, or pay attorney's fees to anyone for any reason.



**Notice:** (a) After award, any notices shall be in writing and shall be deemed duly given (1) upon actual delivery, if delivery is by hand, (2) upon receipt by the transmitting party of automated confirmation or answer back from the recipient's device if delivery is by telex, telegram, facsimile, or electronic mail, or (3) upon deposit into the United States mail, if postage is prepaid, a return receipt is requested, and either registered or certified mail is used. (b) Notice to contractor shall be to the address identified as the notice address on page two. Notice to the district shall be to the Procurement Office address on the cover page. Either party may designate a different address for notice by giving notice in accordance with this paragraph.

**Open Trade:** During the contract term, including any renewals or extensions, Contractor will not engage in the boycott of a person or an entity based in or doing business with a jurisdiction with whom South Carolina can enjoy open trade, as defined in SC Code Section 11-35-5300.

**Payment & Interest:** (a) The District shall pay the Contractor, after the submission of proper invoices or vouchers, the prices stipulated in this contract for supplies delivered and accepted or services rendered and accepted, less any deductions provided in this contract. Unless otherwise specified herein, including the purchase order, payment shall not be made on partial deliveries accepted by the Government. (b) Notwithstanding any other provision, payment shall be made in accordance with S.C. Code Section 11-35-45, or Chapter 6 of Title 29 (real property improvements) when applicable, which provides the Contractor's exclusive means of recovering any type of interest from the Owner. Contractor waives imposition of an interest penalty unless the invoice submitted specifies that the late penalty is applicable. Except as set forth in this paragraph, the District shall not be liable for the payment of interest on any debt or claim arising out of or related to this contract for any reason. (c) Amounts due to the District shall bear interest at the rate of interest established by the South Carolina Comptroller General pursuant to Section 11-35-45 ("an amount not to exceed fifteen percent each year"), as amended, unless otherwise required by Section 29-6-30. (d) Any other basis for interest, including but not limited to general (pre- and post-judgment) or specific interest statutes, including S.C. Code Ann. Section 34-31-20, are expressly waived by both parties. If a court, despite this agreement and waiver, requires that interest be paid on any debt by either party other than as provided by items (c) and (d) above, the parties further agree that the applicable interest rate for any given calendar year shall be the lowest prime rate as listed in the first edition of the Wall Street Journal published for each year, applied as simple interest without compounding. (e) The District shall have all of its common law, equitable and statutory rights of set-off.

- All invoices for payment of purchases of goods or services shall be delivered to the Lancaster County School District's office.
- All payment for purchases of goods and services shall be paid by the district within thirty (30) days after the acceptance of the goods or services and proper invoice, whichever is received later.

**Publicity:** Contractor shall not publish any comments or quotes by district employees, or include the district in either news releases or a published list of customers, without the prior written approval of the Procurement Officer.

**Purchase Orders:** Contractor shall not perform any work prior to the receipt of a purchase order from the district. The district shall order any supplies or services to be furnished under this contract by issuing a purchase order. Purchase orders may be used to elect any options available under this contract, e.g., quantity, item, delivery date, payment method, but are subject to all terms and conditions of this contract. Purchase orders may be electronic. No particular form is required. An order placed pursuant to the purchasing card provision qualifies as a purchase order.

- Purchase order number must be clearly stated on each carton or package, shipping ticket, invoice and any/all other information related to the order.

**Survival of Obligations:** The parties' rights and obligations which, by their nature, would continue beyond the termination, cancellation, rejection, or expiration of this contract shall survive such termination, cancellation, rejection, or expiration, including, but not limited to, the rights and obligations created by the following clauses: Indemnification - Third Party Claims, Intellectual Property Indemnification, and any provisions regarding warranty or audit.

**Taxes:** Any tax the contractor may be required to collect or pay upon the sale, use or delivery of the products shall be paid by the District, and such sums shall be due and payable to the contractor upon acceptance. Any personal property taxes levied after delivery shall be paid by the District. It shall be solely the District's obligation, after payment to contractor, to challenge the applicability of any tax by negotiation with, or action against, the taxing authority. Contractor agrees to refund any tax collected,

which is subsequently determined not to be proper and for which a refund has been paid to contractor by the taxing authority. In the event that the contractor fails to pay, or delays in paying, to any taxing authorities, sums paid by the District to contractor, contractor shall be liable to the District for any loss (such as the assessment of additional interest) caused by virtue of this failure or delay. Taxes based on Contractor's net income or assets shall be the sole responsibility of the contractor.

**Termination Due to Unavailability of Funds:** Payment and performance obligations for succeeding fiscal periods shall be subject to the availability and appropriation of funds therefor. When funds are not appropriated or otherwise made available to support continuation of performance in a subsequent fiscal period, the contract shall be canceled. In the event of a cancellation pursuant to this paragraph, contractor will be reimbursed the resulting unamortized, reasonably incurred, nonrecurring costs. Contractor will not be reimbursed any costs amortized beyond the initial contract term.

**Third Party Beneficiary:** This contract is made solely and specifically among and for the benefit of the parties hereto, and their respective successors and assigns, and no other person will have any rights, interest, or claims hereunder or be entitled to any benefits under or on account of this contract as a third party beneficiary or otherwise.

**Waiver:** The district does not waive any prior or subsequent breach of the terms of the contract by making payments on the contract, by failing to terminate the contract for lack of performance, or by failing to strictly or promptly insist upon any term of the contract. Only the Chief Procurement Officer has actual authority to waive any of the district's rights under this contract. Any waiver must be in writing.

## VII. TERMS AND CONDITIONS – B. SPECIAL

**Changes:** (1) Contract Modification. By a written order, at any time, and without notice to any surety, the Procurement Officer may, subject to all appropriate adjustments, make changes within the general scope of this contract in any one or more of the following: (a) drawings, designs, or specifications, if the supplies to be furnished are to be specially manufactured for the District in accordance therewith;

(b) method of shipment or packing;

(c) place of delivery;

(d) description of services to be performed;

(e) time of performance (i.e., hours of the day, days of the week, etc.); or,

(f) place of performance of the services. Subparagraphs (a) to (c) apply only if supplies are furnished under this contract. Subparagraphs (d) to (f) apply only if services are performed under this contract.

(2) Adjustments of Price or Time for Performance. If any such change increases or decreases the contractor's cost of, or the time required for, performance of any part of the work under this contract, whether or not changed by the order, an adjustment shall be made in the contract price, the delivery schedule, or both, and the contract modified in writing accordingly. Any adjustment in contract price made pursuant to this clause shall be determined in accordance with the Price Adjustment Clause of this contract. Failure of the parties to agree to an adjustment shall not excuse the contractor from proceeding with the contract as changed, provided that the District promptly and duly make such provisional adjustments in payment or time for performance as may be reasonable. By proceeding with the work, the contractor shall not be deemed to have prejudiced any claim for additional compensation, or an extension of time for completion.

(3) Time Period for Claim. Within 30 days after receipt of a written contract modification under Paragraph (1) of this clause, unless such period is extended by the Procurement Officer in writing, the contractor shall file notice of intent to assert a claim for an adjustment. Later notification shall not bar the contractor's claim unless the District is prejudiced by the delay in notification.

(4) Claim Barred After Final Payment. No claim by the contractor for an adjustment hereunder shall be allowed if notice is not given prior to final payment under this contract.

**Compliance with Laws:** During the term of the contract, contractor shall comply with all applicable provisions of laws, codes, ordinances, rules, regulations, and tariffs.

**Contract Limitations:** No sales may be made pursuant to this contract for any item or service that is not expressly listed. No sales may be made pursuant to this contract after expiration of this contract. Violation of this provision may result in termination of this contract and may subject contractor to suspension or debarment.

**Contractor's Obligation – General:** The contractor shall provide and pay for all materials, tools, equipment, labor and professional and non-professional services, and shall perform all other acts and supply all other things necessary, to fully and properly perform and complete the work. The contractor must act as the prime contractor and assume full responsibility for any subcontractor's performance. The contractor will be considered the sole point of contact with regard to all situations, including payment of all charges and the meeting of all other requirements.

**Default:** (a) (1) The District may, subject to paragraphs (c) and (d) of this clause, by written notice of default to the Contractor, terminate this contract in whole or in part if the Contractor fails to:

- (i) Deliver the supplies or to perform the services within the time specified in this contract or any extension;
- (ii) Make progress, so as to endanger performance of this contract (but see paragraph (a)(2) of this clause); or
- (iii) Perform any of the other material provisions of this contract (but see paragraph (a)(2) of this clause).

(2) The District's right to terminate this contract under subdivisions (a)(1)(ii) and (1)(iii) of this clause, may be exercised if the Contractor does not cure such failure within 10 days (or more if authorized in writing by the Procurement Officer) after receipt of the notice from the Procurement Officer specifying the failure.

(b) If the District terminates this contract in whole or in part, it may acquire, under the terms and in the manner the Procurement Officer considers appropriate, supplies or services similar to those terminated, and the Contractor will be liable to the District for any excess costs for those supplies or services. However, the Contractor shall continue the work not terminated.

(c) Except for defaults of subcontractors at any tier, the Contractor shall not be liable for any excess costs if the failure to perform the contract arises from causes beyond the control and without the fault or negligence of the Contractor. Examples of such causes include (1) acts of God or of the public enemy, (2) acts of the District in either its sovereign or contractual capacity, (3) fires, (4) floods, (5) epidemics, (6) quarantine restrictions, (7) strikes, (8) freight embargoes, and (9) unusually severe weather. In each instance the failure to perform must be beyond the control and without the fault or negligence of the Contractor.

(d) If the failure to perform is caused by the default of a subcontractor at any tier, and if the cause of the default is beyond the control of both the Contractor and subcontractor, and without the fault or negligence of either, the Contractor shall not be liable for any excess costs for failure to perform, unless the subcontracted supplies or services were obtainable from other sources in sufficient time for the Contractor to meet the required delivery schedule.

(e) If this contract is terminated for default, the District may require the Contractor to transfer title and deliver to the District, as directed by the Procurement Officer, any (1) completed supplies, and (2) partially completed supplies and materials, parts, tools, dies, jigs, fixtures, plans, drawings, information, and contract rights (collectively referred to as "manufacturing materials" in this clause) that the Contractor has specifically produced or acquired for the terminated portion of this contract. Upon direction of the Procurement Officer, the Contractor shall also protect and preserve property in its possession in which the District has an interest.

(f) The District shall pay contract price for completed supplies delivered and accepted. The Contractor and Procurement Officer shall agree on the amount of payment for manufacturing materials delivered and accepted and for the protection and preservation of the property; if the parties fail to agree, the Procurement Officer shall set an amount subject to the Contractor's rights under the Disputes clause. Failure to agree will be a dispute under the Disputes clause. The District may withhold from these amounts any sum the Procurement Officer determines to be necessary to protect the District against loss because of outstanding liens or claims of former lien holders.

(g) If, after termination, it is determined that the Contractor was not in default, or that the default was excusable, the rights and obligations of the parties shall, if the contract contains a clause providing for termination for convenience of the District, be the same as if the termination had been issued for the convenience of the District. If, in the foregoing circumstances, this contract does not contain a clause providing for termination for convenience of the District, the contract shall be adjusted to compensate for such termination and the contract modified accordingly subject to the contractor's rights under the Disputes clause.

(h) The rights and remedies of the District in this clause are in addition to any other rights and remedies provided by law or under this contract.

**Disposal of Packaging:** Contractor shall dispose of all wrappings, crating, and other disposable materials pertaining to this contract at the end of each working day and upon completion of installation.

**Illegal Immigration:** By signing your offer, you certify that you will comply with the applicable requirements of Title 8, Chapter 14 of the South Carolina Code of Laws and agree to provide to the district upon request any documentation required to establish either: (a) that Title 8, Chapter 14 is inapplicable to you and your subcontractors or sub-subcontractors; or (b) that you and your subcontractors or sub-subcontractors are in compliance with Title 8, Chapter 14. Pursuant to Section 8-14-60, "A person who

knowingly makes or files any false, fictitious, or fraudulent document, statement, or report pursuant to this chapter is guilty of a felony, and, upon conviction, must be fined within the discretion of the court or imprisoned for not more than five years, or both." You agree to include in any contracts with your subcontractors language requiring your subcontractors to (a) comply with the applicable requirements of Title 8, Chapter 14, and (b) include in their contracts with the sub-subcontractors language requiring the sub-subcontractors to comply with the applicable requirements of Title 8, Chapter 14.

**Indemnification – Third Party Claims – General:** Notwithstanding any limitation in this agreement, and to the fullest extent permitted by law, Contractor shall defend and hold harmless Indemnitees for and against any and all suits or claims of any character (and all related damages, settlement payments, attorneys' fees, costs, expenses, losses or liabilities) by a third party which are attributable to bodily injury, sickness, disease or death, or to injury to or destruction of tangible property arising out of or in connection with the goods or services acquired hereunder or caused in whole or in part by any act or omission of contractor, its subcontractors, their employees, workmen, servants, agents, or anyone directly or indirectly employed by them or anyone for whose acts any of them may be liable, regardless of whether or not caused in part by an Indemnitee, and whether or not such claims are made by a third party or an Indemnitee; however, if an Indemnitee's negligent act or omission is subsequently determined to be the sole proximate cause of a suit or claim, the Indemnitee shall not be entitled to indemnification hereunder. Contractor shall be given timely written notice of any suit or claim. Contractor's obligations hereunder are in no way limited by any protection afforded under workers' compensation acts, disability benefits acts, or other employee benefit acts. This clause shall not negate, abridge, or reduce any other rights or obligations of indemnity which would otherwise exist. The obligations of this paragraph shall survive termination, cancelation, or expiration of the parties' agreement. This provision shall be construed fairly and reasonably, neither strongly for nor against either party, and without regard to any clause regarding insurance. As used in this clause, "Indemnitees" means the District, its schools, departments, boards, and all their respective officers, agents and employees.

**Licenses and Permits:** During the term of the contract, the Contractor shall be responsible for obtaining, and maintaining in good standing, all licenses (including professional licenses, if any), permits, inspections and related fees for each or any such licenses, permits and /or inspections required by the District, county, city or other government entity or unit to accomplish the work specified in this solicitation and the contract.

**Material and Workmanship:** Unless otherwise specifically provided in this contract, all equipment, material, and articles incorporated in the work covered by this contract are to be new and of the most suitable grade for the purpose intended.

**Price Adjustments:** (1) Method of Adjustment. Any adjustment in the contract price made pursuant to a clause in this contract shall be consistent with this Contract and shall be arrived at through whichever one of the following ways is the most valid approximation of the actual cost to the Contractor (including profit, if otherwise allowed):

(a) by agreement on a fixed price adjustment before commencement of the pertinent performance or as soon thereafter as practicable;

(b) by unit prices specified in the Contract or subsequently agreed upon;

(c) by the costs attributable to the event or situation covered by the relevant clause, including profit if otherwise allowed, all as specified in the Contract; or subsequently agreed upon;

(d) in such other manner as the parties may mutually agree; or,

(e) in the absence of agreement by the parties, through a unilateral initial written determination by the Procurement Officer of the costs attributable to the event or situation covered by the clause, including profit if otherwise allowed, all as computed by the Procurement Officer in accordance with generally accepted accounting principles, subject to the provisions of Title 11, Chapter 35, Article 17 of the S.C. Code of Laws.

(2) Submission of Price or Cost Data. Upon request of the Procurement Officer, the contractor shall provide reasonably available factual information to substantiate that the price or cost offered, for any price adjustments is reasonable, consistent with the provisions of Section 11-35-1830.

**Relationship of the Parties:** Neither party is an employee, agent, partner, or joint venturer of the other. Neither party has the right or ability to bind the other to any agreement with a third party or to incur any obligation or liability on behalf of the other party.

**Restrictions on Presenting Terms of Use or Offering Additional Services:**

(a) Citizens, as well as public employees (acting in their individual capacity), should not be unnecessarily required to agree to or provide consent to policies or contractual terms in order to access services acquired by the government pursuant to this contract

(hereinafter “applicable services”) or, in the case of public employees, to perform their job duties; accordingly, in performing the work, contractor shall not require or invite any citizen or public employee to agree to or provide consent to any end user contract, privacy policy, or other terms of use (hereinafter “terms of use”) not previously approved in writing by the procurement officer. Contractor agrees that any terms of use regarding applicable services are void and of no effect.

(b) Unless expressly provided in the solicitation, public contracts are not intended to provide contractors an opportunity to market additional products and services; accordingly, in performing the work, contractor shall not-for itself or on behalf of any third party-offer citizens or public employees (other than the procurement officer) any additional products or services not required by the contract.

(c) Any reference to contractor in items (a) or (b) also includes any subcontractor at any tier. Contractor is responsible for compliance with these obligations by any person or entity that contractor authorizes to take any action related to the work.

(d) Any violation of this clause is a material breach of contract. The parties acknowledge the difficulties inherent in determining the damage from any breach of these restrictions. Contractor shall pay the district liquidated damages of \$1,000 for each contact with a citizen or end user that violates this restriction.

**Shipping/Risk of Loss:** F.O.B. Destination, Freight Prepaid. Destination is the District’s designated receiving site, or other location, as specified on the purchase order.

**Substitutions Prohibited – End Product Preferences:** If you receive the award as a result of the South Carolina end product or United States end product preference, you may not substitute a non-qualifying end product for a qualified end product. If you violate this provision, the District may terminate your contract for cause and you may be debarred. In addition, you shall pay to the District an amount equal to twice the difference between the price paid by the District and your evaluated price for the item for which you delivered a substitute.

**Termination for Convenience:** (1) Termination. The Procurement Officer may terminate this contract in whole or in part, for the convenience of the District. The Procurement Officer shall give written notice of the termination to the contractor specifying the part of the contract terminated and when termination becomes effective.

(2) Contractor’s Obligations. The contractor shall incur no further obligations in connection with the terminated work and on the date set in the notice of termination the contractor will stop work to the extent specified. The contractor shall also terminate outstanding orders and subcontracts as they relate to the terminated work. The contractor shall settle the liabilities and claims arising out of the termination of subcontracts and orders connected with the terminated work. The Procurement Officer may direct the contractor to assign the contractor’s right, title, and interest under terminated orders or subcontracts to the District. The contractor must still complete the work not terminated by the notice of termination and may incur obligations as are necessary to do so.

(3) Right to Supplies. The Procurement Officer may require the contractor to transfer title and deliver to the District in the manner and to the extent directed by the Procurement Officer: (a) any completed supplies; and (b) such partially completed supplies and materials, parts, tools, dies, jigs, fixtures, plans, drawings, information, and contract rights (hereinafter called “manufacturing material”) as the contractor has specifically produced or specially acquired for the performance of the terminated part of this contract. The contractor shall, upon direction of the Procurement Officer, protect and preserve property in the possession of the contractor in which the District has an interest. If the Procurement Officer does not exercise this right, the contractor shall use best efforts to sell such supplies and manufacturing materials in accordance with the standards of Uniform Commercial Code Section 2-706. Utilization of this Section in no way implies that the District has breached the contract by exercise of the Termination for Convenience Clause.

(4) Compensation. (a) The contractor shall submit a termination claim specifying the amounts due because of the termination for convenience together with cost or pricing data required by Section 11-35-1830 bearing on such claim. If the contractor fails to file a termination claim within one year from the effective date of termination, the Procurement Officer may pay the contractor, if at all, an amount set in accordance with Subparagraph (c) of this Paragraph.

(b) The Procurement Officer and the contractor may agree to a settlement and that the settlement does not exceed the total contract price plus settlement costs reduced by payments previously made by the District, the proceeds of any sales of supplies and manufacturing materials under Paragraph (3) of this clause, and the contract price of the work not terminated;

(c) Absent complete agreement under Subparagraph (b) of this Paragraph, the Procurement Officer shall pay the contractor the following amounts, provided payments agreed to under Subparagraph (b) shall not duplicate payments under this Subparagraph:

(i) contract prices for supplies or services accepted under the contract;

- (ii) costs reasonably incurred in performing the terminated portion of the work less amounts paid or to be paid for accepted supplies or services;
- (iii) reasonable costs of settling and paying claims arising out of the termination of subcontracts or orders pursuant to Paragraph (2) of this clause. These costs must not include costs paid in accordance with Subparagraph (c)(ii) of this paragraph;
- (iv) any other reasonable costs that have resulted from the termination. The total sum to be paid the contractor under this Subparagraph shall not exceed the total contract price plus the reasonable settlement costs of the contractor reduced by the amount of payments otherwise made, the proceeds of any sales of supplies and manufacturing materials under Subparagraph (b) of this Paragraph, and the contract price of work not terminated.
- (d) Contractor must demonstrate any costs claimed, agreed to, or established under Subparagraphs (b) and (c) of this Paragraph using its standard record keeping system, provided such system is consistent with any applicable Generally Accepted Accounting Principles.
- (5) Contractor's failure to include an appropriate termination for convenience clause in any subcontract shall not (i) affect the District's right to require the termination of a subcontract, or (ii) increase the obligation of the District beyond what it would have been if the subcontract had contained an appropriate clause.

**Warranty – Standard:** Contractor must provide the manufacturer's standard written warranty upon delivery of product. Contractor warrants that manufacturer will honor the standard written warranty provided.

<b>Buford Middle School</b> 1890 N. Rocky River Road, Lancaster, SC 29720				
Item #	Description	Lead Time	Quantity	Unit Price
1	<b>Cleveland SteamCraft Gemini 10 Two Compartment Floor Model Design Pressureless Convection Steamer, Twin Electric Steam Generators, 16 kw each</b> <b>Model #24-CEA-10 with options &amp; accessories:</b> <ul style="list-style-type: none"> <li>• Electronic Timer with Compensating Load Feature (ETC)</li> <li>• Dissolve Descale Solution, 6 - one gallon container with quart markings (106174)</li> <li>• Water Filters</li> </ul> <i>Electrical Specifications: 208V/60/3-phase</i>		1	\$
2	<b>Berkel Gravity Feed Slicer</b> <b>Model #B12-SLC</b> <i>Electrical Specifications: 115V/60/1-phase</i>		1	\$
3	<b>Vulcan VE Series Electric Tilting Braising Pan</b> <b>Model #VE40 with accessories:</b> <ul style="list-style-type: none"> <li>• Double pantry washdown hose with 16" add-on faucet with backflow preventer</li> <li>• Steaming pan insert rack to hold 12" x 20" pans; Quantity: 1</li> </ul> <i>Electrical Specifications: 208V/3-phase</i>		1	\$
4	<b>Winston CVap Holding Cabinet</b> <b>Model #HOV3-10UV with left hinge and options &amp; accessories:</b> <ul style="list-style-type: none"> <li>• Cord Wrap</li> <li>• PS2696 Mobile water removal system</li> <li>• AC1008 Cover, Rear Fan</li> </ul> <i>Electrical Specifications: 120V/1-phase</i>		2	\$
<b>Clinton Elementary School</b> 110 Clinton School Road, Lancaster, SC 29720				
Item #	Description	Lead Time	Quantity	Unit Price
5	<b>Champion PRO Series Dish Machine</b> <b>Model #44PRO Electric with options &amp; accessories:</b> <ul style="list-style-type: none"> <li>• Electric Booster Heater 70° rise, 21kW, built-in</li> <li>• Table limit switch, unmounted</li> <li>• Vent cowl, stainless steel with 7" stack and locking damper</li> <li>• Left-to-right operation</li> </ul> <i>Electrical Specifications: 208V/60/3-phase</i>		1	\$

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

<b>Clinton Elementary School</b> 110 Clinton School Road, Lancaster, SC 29720				
Item #	Description	Lead Time	Quantity	Unit Price
6	<b>Rational iCombi Pro 6-full size + 6-full size E UG Model #ICP 62E double stack with accessories:</b> <ul style="list-style-type: none"> <li>• Rational Active Green cleaning agent tabs (150 pack); item #56.01.535; Quantity: 1</li> <li>• Rational Care tabs (150 pack); item #56.00.562; Quantity: 1</li> </ul> <i>Electrical Specifications: 208V/3-phase per deck</i>		1	\$
7	<b>Cleveland SteamCraft Gemini 10 Two Compartment Floor Model Design Pressureless Convection Steamer, Twin Electric Steam Generators, 16 kw each</b> <b>Model #24-CEA-10 with options &amp; accessories:</b> <ul style="list-style-type: none"> <li>• Electric Timer with Compensating Load Feature (ETC)</li> <li>• Dissolve Descale Solution, 6 one gallon container with quart markings (106174)</li> <li>• Water Filters</li> </ul> <i>Electrical Specifications: 208V/60/3-phase</i>		1	\$
8	<b>Hobart Legacy+ 40-quart Maximum Heavy Duty Mixer</b> <b>Model #HL400 with HL400-1STD Standard Accessory Package and additional accessories:</b> <ul style="list-style-type: none"> <li>• Bowl Truck, TRUCK-HL4030; Quantity: 1</li> </ul> <i>Electrical Specifications: 208V/60/1-phase</i>		1	\$
<b>Erwin Elementary School</b> 1477 Locustwood Ave, Lancaster, SC 29720				
Item #	Description	Lead Time	Quantity	Unit Price
9	<b>Southbend Convection Oven SL-Series; Electric Double Deck</b> <b>Model #SLES/20SC with accessories:</b> <ul style="list-style-type: none"> <li>• Stainless steel rear jacket</li> <li>• 4" Casters</li> <li>• Swivel Caster – front with locks</li> </ul> <i>Electrical Specifications: 208V/60/3-phase</i>		1	\$
10	<b>Continental Forced Air Milk Cooler, 49" with dual access; 12 crate capacity</b> <b>Model #MC4ND</b> <i>Electrical Specifications: 115V/60/1-phase</i>		1	\$

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



<b>Erwin Elementary School</b> 1477 Locustwood Ave, Lancaster, SC 29720				
Item #	Description	Lead Time	Quantity	Unit Price
11	<b>Vulcan VE Series Electric Tilting Braising Pan</b> <b>Model #VE40 with accessories:</b> <ul style="list-style-type: none"> <li>• Double pantry washdown hose with 16" add-on faucet with backflow preventer</li> <li>• Steaming pan insert rack to hold 12" x 20" pans; Quantity: 1</li> </ul> <i>Electrical Specifications: 208V/3-phase</i>		1	\$
<b>McDonald Green Elementary School</b> 2763 Lynwood Drive, Lancaster, SC 29720				
Item #	Description	Lead Time	Quantity	Unit Price
12	<b>Hobart Food Cutter</b> <b>Model #84145 with options:</b> <ul style="list-style-type: none"> <li>• #12 Attachment Hub; model 84145-1</li> </ul> <i>Electrical Specifications: 115V/60/1-phase</i>		1	\$
13	<b>Continental Forced Air Milk Cooler, 49" with dual access; 12 crate capacity</b> <b>Model #MC4ND</b> <i>Electrical Specifications: 115V/60/1-phase</i>		1	\$
14	<b>Vulcan VE Series Electric Tilting Braising Pan</b> <b>Model #VE40 with accessories:</b> <ul style="list-style-type: none"> <li>• Double pantry washdown hose with 16" add-on faucet with backflow preventer</li> <li>• Steaming pan insert rack to hold 12" x 20" pans; Quantity: 1</li> </ul> <i>Electrical Specifications: 208V/3-phase</i>		1	\$
15	<b>Winston CVap Holding Cabinet</b> <b>Model #HOV3-10UV with left hinge and options &amp; accessories:</b> <ul style="list-style-type: none"> <li>• Cord Wrap</li> <li>• PS2696 Mobile water removal system</li> <li>• AC1008 Cover, Rear Fan</li> </ul> <i>Electrical Specifications: 120V/1-phase</i>		1	\$
<b>South Middle School</b> 1551 Billings Drive, Lancaster, SC 29720				
Item #	Description	Lead Time	Quantity	Unit Price
16	<b>Champion PRO Series Dish Machine</b> <b>Model #44PRO Electric with options:</b> <ul style="list-style-type: none"> <li>• Electric Booster Heater 70° rise, 21kW, built-in</li> <li>• Table limit switch, unmounted</li> <li>• Right-to-left operation</li> </ul> <i>Electrical Specifications: 208V/60/3-phase</i>		1	\$

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

<b>South Middle School</b> 1551 Billings Drive, Lancaster, SC 29720				
Item #	Description	Lead Time	Quantity	Unit Price
17	<b>Southbend Convection Oven SL-Series; Electric Double Deck</b> <b>Model #SLES/20SC with additional accessories:</b> <ul style="list-style-type: none"> <li>• Stainless steel rear jacket</li> <li>• 4" Casters</li> <li>• Swivel Caster – front with locks</li> </ul> <i>Electrical Specifications: 480V/60/3-phase</i>		2	\$
18	<b>Cambro Camkiosk Equipment Stand with Rails</b> <b>Model #ES28RL</b>		2	\$
19	<b>Winston CVap Holding Cabinet</b> <b>Model #HOV3-10UV with left hinge and options &amp; accessories:</b> <ul style="list-style-type: none"> <li>• Cord Wrap</li> <li>• PS2696 Mobile water removal system</li> <li>• AC1008 Cover, Rear Fan</li> </ul> <i>Electrical Specifications: 120V/1-phase</i>		2	\$
20	<b>Ice-O-Matic Elevation Series Cube Ice Maker, Air Cooled</b> <b>Model #CIMO530A with additional options:</b> <ul style="list-style-type: none"> <li>• Ice Bin, Model #B55</li> <li>• Water Filter System, Model #IFQ1-XL</li> </ul> <i>Electrical Specifications: 115V/60/1-phase</i>		1	\$
21	<b>Vulcan VE Series Electric Tilting Braising Pan</b> <b>Model #VE40 with accessories:</b> <ul style="list-style-type: none"> <li>• Double pantry washdown hose with 16" add-on faucet with backflow preventer</li> <li>• Steaming pan insert rack to hold 12" x 20" pans; Quantity: 1</li> </ul> <i>Electrical Specifications: 480V/60/3-phase</i>		1	\$
<b>Total Base Bid</b>				<b>\$</b>

*\*All deliveries must be FOB Destination freight prepaid, Inside Delivery. No tailgate deliveries will be accepted. These charges are to be included in the price of the product, not invoiced separately.*

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

## IX. ATTACHMENTS TO SOLICITATION

### OFFEROR'S CHECKLIST AVOID COMMON BID/PROPOSAL MISTAKES

*Review this checklist prior to submitting your bid/proposal. If you fail to follow this checklist, you risk having your bid/proposal rejected.*

- Do not include any of your standard contract forms!
- Unless expressly required, do not include any additional boilerplate contract clauses.
- Reread your entire bid/proposal to make sure your bid/proposal does not take exception to any of the district's mandatory requirements.
- Make sure you have properly marked all protected, confidential, or trade secret information in accordance with the instructions entitled: “**Disclosure of Your Bid / Proposal & Submitting Confidential Data**”. Do not mark your entire bid/proposal as confidential, trade secret, or protected! Do not include a legend on the cover stating that your entire response is not to be released!
- Make sure you have properly acknowledged all amendments. Instructions regarding how to acknowledge amendments are outlined in section entitled: “**Instructions to Offerors – A. General Instructions (Amendments to Solicitation)**”.
- Make sure your bid/proposal is signed by a person that is authorized to contractually bind your business.
- Make sure your bid/proposal includes the number of copies requested.
- Make sure you properly mark the outside of your envelope with the bid number, due date, and time.
- Check to ensure your bid/proposal includes everything requested!
  - ❑ Cover Page – completed and signed
  - ❑ Page Two - completed
  - ❑ Bid Schedule – completed (to include name of company in space provided)
  - ❑ Company Profile and Reference Form (if required)
  - ❑ Evidence of Liability Insurance
  - ❑ Bid Bond, Certified Check or Cashier's Check (if required)
  - ❑ Appropriate Number of Copies Requested
- If you have concerns about this solicitation, do not raise those concerns in your response! **After opening, it is too late! If this solicitation includes a pre-bid/proposal conference or a question & answer period, raise your questions as a part of that process!** Please see instructions under the heading “**Instructions to Offerors – A. General Instructions - Questions from Offerors**” and any provisions regarding pre-bid/proposal conferences.

This checklist is included only as a reminder to help offerors avoid common mistakes.  
Responsiveness will be evaluated against the solicitation, **not** against this checklist.  
You do **not** need to submit this checklist with your response.

**X. MINORITY AND WOMAN BUSINESS ENTERPRISE POLICY AND REQUIREMENTS:**

a) Statement of Policy:

It is a practice of the Lancaster County School District that discrimination against businesses on the basis of race, color, national origin, and gender is prohibited. No person shall be denied the benefit of, or otherwise discriminated against, on the grounds of race, color, national origin or gender in connection with the award and/or performance of any contract or modification of a contract between a vendor or contractor and the District which contract is paid or is to be paid for, in whole or part, with monetary appropriations of the District. Further, it is the practice of the District to encourage and promote, on an inclusionary basis, contracting opportunities for all business, without regard to race, color, national origin or gender. It is expected that all firms seeking to do business with the Lancaster County School District will comply with this policy.

b) Subcontractor Participation:

The Lancaster County School District, through its contract documents, encourages contractors to utilize minority subcontractors on their projects.

A prime contractor must identify M/WBE utilization expenditures to certified M/WBE subcontractors that perform a commercially useful function in the work of the contract. An M/WBE subcontractor is considered to perform a commercially useful function when it is responsible for the execution of a distinct element of the work of a contract for which the MBE or WBE has the skill and expertise and carries out its responsibilities by actually performing, managing and supervising the work involved.

c) Business Utilization Report:

In order to facilitate an effective monitoring system, each contractor, bidder or offeror must submit a completed and signed Utilization Report with the bid submission which lists the names, addresses and contact persons of the M/WBE and majority owned businesses, if any, to be used in the contract, the type of work each business will perform, the dollar value of the work and the scope of work. The Utilization Report submitted by the contractor shall be submitted as a part of the contract with the Lancaster County School District. If the information contained in the Contractor's Utilization Report changes by the time the contract is executed, the Contractor shall amend the Utilization Report and such amended Utilization Report shall be incorporated into the contract.

**Business Enterprise Utilization Report**

List all vendors/subcontractors to be used on this project. All MBE's or WBE's proposed for utilization on this project must be certified by the Small and Minority Business Assistance Office through the State of South Carolina according to the criteria of the Lancaster County School District's Minority Business Enterprise Plan.

In column 6 below, please specify ethnic/racial/gender group as follows:

- AABE – African-American Business Enterprise
- HBE – Hispanic Business Enterprise
- ABE – Asian-American Business Enterprise
- FBE – Female Business Enterprise
- MAJ – Majority Business Enterprise

Project Title	W/M Business Enterprise Name	Address	Contact Person(s)	Telephone #	Designation Code

**Statement of Intent**

We, the undersigned have prepared and submitted all the documents required for this project. We have prepared these documents with a full understanding of the Lancaster County School District's goal to ensure equal opportunities in the proposed work to be undertaken in performance of this project. Specifically the District seeks to encourage and promote on an inclusionary basis contracting opportunities without regard to the race, gender, national origin or ethnicity of the ownership or management of any business and that it is an equal opportunity employer and contracting entity. We certify that the representations contained in the Minority/Women Business Enterprise (M/WBE) Utilization Report, which we have submitted with this solicitation, are true and correct as of this date. We commit to undertake this contract with the Minority/Women Business utilization Report we have submitted, and to comply with all non-discrimination provisions of the Minority/Women Business Enterprise Program in the performance of this contract.

Name: \_\_\_\_\_  
 Signature: \_\_\_\_\_  
 Title: \_\_\_\_\_  
 Date: \_\_\_\_\_

# Appendix A

Item #1

1/2

Buford Middle



# SteamCraft® Gemini™ 10

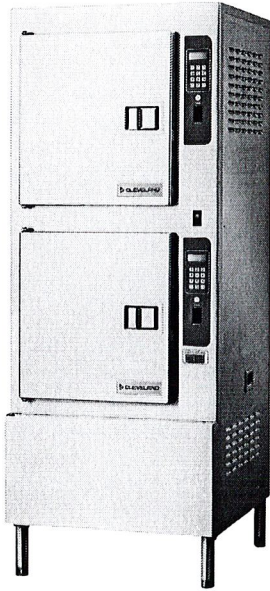
TWO COMPARTMENT FLOOR MODEL DESIGN PRESSURELESS CONVECTION STEAMER TWIN ELECTRIC STEAM GENERATORS, 16 KW EACH

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

SteamCraft® Generator Style High Speed Convection Steamers

### Models

- 24-CEA-10



Shown with optional Electronic Timer

### Standard Features

- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Innovative PowerPak Electric Steam Generator: Twin Vertical Atmospheric Electric Steam Generators operate independently. Two 8 KW Fire Bar Heating Elements per generator. Strong 14 Gauge Stainless Steel Construction. Large 5 gallon generator reservoir for each compartment for high speed steam cooking production. Two fully insulated rear mounted independent steam generators.
- Each steam-cooking compartment is independently operated and controlled by a separate stainless steel steam generator.
- Easy Access Generator Cleaning Port: Two Generator Cleaning Ports located on the outside, top of the unit.
- Instant Steam Stand By Mode: Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- Durable 14 Gauge, Stainless Steel Construction: For compartment door, cavity and steam generator.
- Two 60 Minute Electro-Mechanical Timers and Switches for manual operation: Audible signal for cooking time completion. (MCS)
- Main Power On/Off Switch: Automatically fills generator with water, and then starts heating elements in generator.
- Exclusive Steam Cooking Distribution System: Exclusive Brass Steam Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly, and is easy to clean. Creased top & bottom enhance drainage. Cold Water Condenser for each compartment maintains a dry steam. Fully Insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks.
- Automatic Generator Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- Exclusive Automatic Probe for Water Level Control: Separate from the generator for easy access, contains a high velocity rinse cycle to eliminate mineral build up.
- Exclusive "Cool to the Touch" Two-Piece Compartment Door Design: Free floating inner door with reversible gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism for reliability.
- Condensate Drip Trough: Provide under lower compartment door to collect condensate.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
- Compartment Door Steam Shut Off Switch (SCS)

### Short Form Specifications

Shall be Two Compartments, Cleveland Convection Steamer series SteamCraft® Gemini™ 10, Model 24-CEA-10, Twin Electric Atmospheric Steam Generator, 32 KW input. Remote Probe Type Water Level Controls. Steam Generator with Automatic Water Fill on start up. Automatic Generator Blowdown, Two each 16.5 KW Fire Bar Heating Elements. Choice of Compartment Controls, Manual By Pass Operation Mode, Exclusive Cold Water Condenser design, Type 430 Stainless Steel exterior and cooking compartments.

### Options & Accessories

- Right hand Door Hinging, Controls on the Right (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- 10" Stainless Steel Legs (LF10)
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Cafeteria Pans in depths of 1", 2 1/2" and 4"
- Low Wattage Option, 8 KW each compartment (LWO)
- Water Filters

KE004046-19

18301 St. Clair Street  
Cleveland, OH 44110

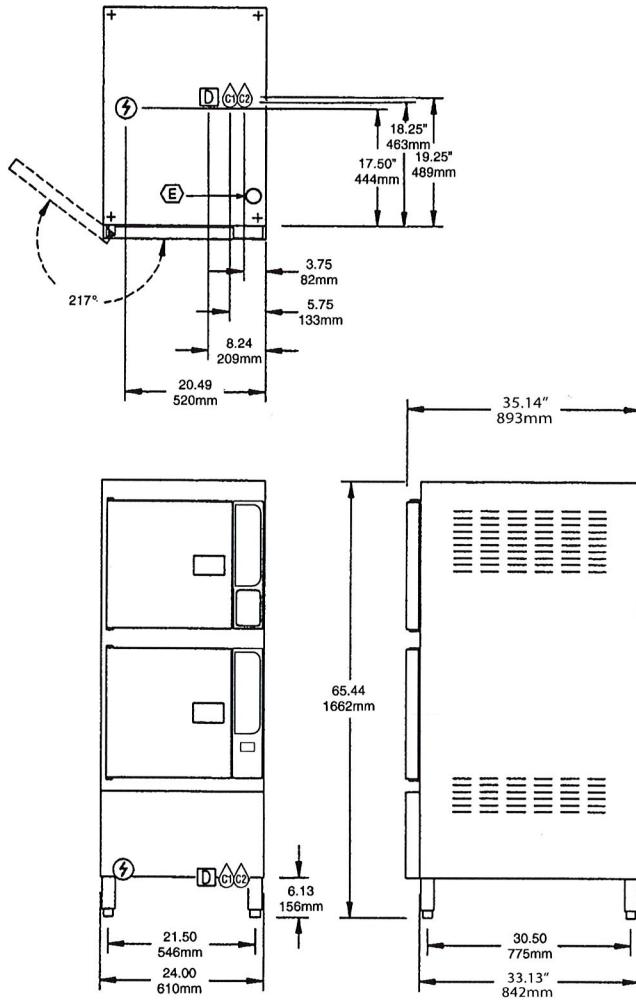
Tel 1.216.481.4900  
Fax 1.216.481.3782  
Email steam@clevelandrange.com

www.clevelandrange.com  
Section 3, Page 15  
5589A 10 / 2018





SteamCraft® Generator Style High Speed Convection Steamers



**COMPARTMENT HAS CAPACITY FOR:**  
 • Five, 12" x 20" x 2 1/2" deep Cafeteria Pans

**WATER QUALITY REQUIREMENTS (Boilers, Generators)**

TTDS:	50-250 ppm
Hardness:	50 - 200 mm (3 - 12 gpg)
pH value:	7.0 - 8.5
CL (Chloride):	max 50 ppm
Cl2 (free chlorine):	max 0.1 ppm
SiO2 (silica):	max 13 ppm
NH2Cl: (mono-chloramine)	max 0.1 ppm
Total Alkalinity:	50 - 100 ppm
Water Pressure	35 - 80 PSI
Temperature:	max 104°F

ELECTRIC ⚡		COLD WATER ⚡	DRAINAGE D	CLEARANCE																																																													
<b>STANDARD ELECTRIC</b> <table border="1"> <tr> <th>Volts</th> <th>Watts</th> <th>Ph</th> <th>Amps</th> <th>Wire</th> </tr> <tr> <td>208</td> <td>32,600</td> <td>3</td> <td>91.7</td> <td>3</td> </tr> <tr> <td>220</td> <td>27,393</td> <td>3</td> <td>72.9</td> <td>3</td> </tr> <tr> <td>240</td> <td>32,600</td> <td>3</td> <td>79.5</td> <td>3</td> </tr> <tr> <td>440</td> <td>27,393</td> <td>3</td> <td>36.4</td> <td>3</td> </tr> <tr> <td>480</td> <td>32,600</td> <td>3</td> <td>39.8</td> <td>3</td> </tr> </table>		Volts	Watts	Ph	Amps	Wire	208	32,600	3	91.7	3	220	27,393	3	72.9	3	240	32,600	3	79.5	3	440	27,393	3	36.4	3	480	32,600	3	39.8	3	LOW WATTAGE OPTION <table border="1"> <tr> <th>Volts</th> <th>Watts</th> <th>Ph</th> <th>Amps</th> <th>Wire</th> </tr> <tr> <td>208</td> <td>16,600</td> <td>3</td> <td>47.3</td> <td>3</td> </tr> <tr> <td>220</td> <td>13,948</td> <td>3</td> <td>37.6</td> <td>3</td> </tr> <tr> <td>240</td> <td>16,600</td> <td>3</td> <td>41.0</td> <td>3</td> </tr> <tr> <td>440</td> <td>13,948</td> <td>3</td> <td>18.8</td> <td>3</td> </tr> <tr> <td>480</td> <td>16,600</td> <td>3</td> <td>20.5</td> <td>3</td> </tr> </table>	Volts	Watts	Ph	Amps	Wire	208	16,600	3	47.3	3	220	13,948	3	37.6	3	240	16,600	3	41.0	3	440	13,948	3	18.8	3	480	16,600	3	20.5	3	35 psi minimum 60 psi maximum ⚡ 1/2" Dia. NPT for Generator (for water treatment connection) ⚡ 1/2" Dia. NPT for Condenser	1 1/2" dia. Do not connect other units to this drain Drain must not be located beneath the steamer itself. Preferred floor drain location should be a minimum distance (from the unit) of at least 12" from the left side, 12" from the right side, 6" from the front and 6" from the rear Do not use PVC pipe	Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access) Contact factory for variances to clearances.
Volts	Watts	Ph	Amps	Wire																																																													
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TOTAL CAPACITY (2 Compartments)	UTILITY CONNECTIONS
10 — 12" x 20" x 2 1/2" Cafeteria Pans or 20 — 12" x 20" x 1" Cafeteria Pans or 6 — 12" x 20" x 4" Cafeteria Pans	(A) Electrical Supply (B) Cold Water Supply for Condenser 3/8" Dia. NPT (C) Cold Water Supply for Generator and Water Injection. 3/8" Dia. NPT (for water treatment conn.) Unit comes with a 50 Mesh Water Strainer (installation required) (D) Drain: 1.50" Dia. (E) Inlet for Generator Delimiting Solution

**NOTES:**  
 Cleveland Range reserves right of design improvement or modification, as warranted.  
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.  
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)

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www.clevelandrange.com  
 Section 3, Page 16  
 10 / 2018



Item #2 1/2

Buford Middle



Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### B12-SLC Gravity Feed Slicer



Model B12-SLC



#### SPECIFIER STATEMENT

Berkel Model B12-SLC manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The 1/2 HP motor, 12" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The B12-SLC is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

Complies with NSF/ANSI Standard #8.

#### PERFORMANCE FEATURES

- 1-speed, 1/2 HP, totally enclosed and permanently lubricated knife motor
- Precise slice adjustment to a thickness of 1/16" (1.4 mm)
- Carriage handles food up to 10 3/4" (273 mm) wide, by 7 1/2" (194 mm) high or 7 3/8" (187 mm) diameter
- Furnished in 115/60/1, 4.0 amp, AC, ETL listed

#### EASY TO OPERATE FEATURES

- 45° product table with removable meat pusher
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P)
- No Volt Release

#### EASY TO CLEAN FEATURES

- Removable carriage arm
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning
- Nominal 12" (300 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife
- Positive, moisture protected, on/off switch with power light indicator

B12-SLC - Gravity Feed Slicer

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_





# B12-SLC Gravity Feed Slicer

## SPECIFICATIONS

**Motor:** 1-speed, ½ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

**Electrical:** Furnished in 115/60/1, 4.0 amps, AC, ETL listed.

**Finish/Construction:** All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

**Knife:** Nominal 12" (300 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 380 rpm.

**Cutting Capacity:** Carriage handles food up to 10¾" (273 mm) wide by 7⅞" (194 mm) high or 7⅞" (187 mm) diameter.

**Slice Thickness:** Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ⅛" (14 mm).

**Full Gravity Feed:** Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

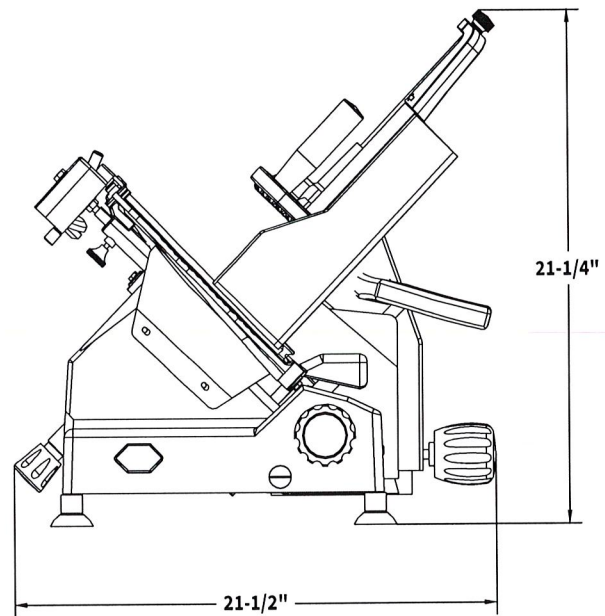
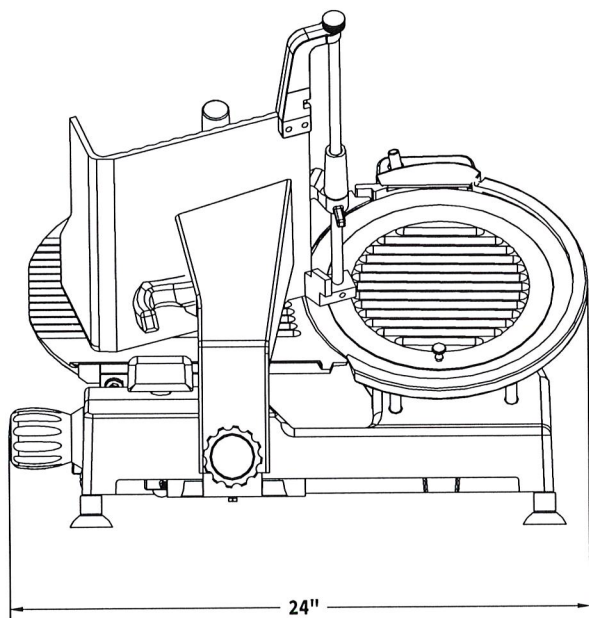
**Knife Sharpener:** Top mounted, two stone system for a lasting, razor-sharp edge.

**Knife Ring Guard:** Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

**On/Off Switch:** Highly reliable, moisture resistant, on/off switch with power light indicator.

**Cord and Plug:** Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

**Warranty:** All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIAMETER	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
B12-SLC	10¾" (273 mm) wide 7⅞" (194 mm) high 7⅞" (187 mm) diameter	to ⅛" (14 mm)	12" (300 mm)	21½" (546 mm)	24" (610 mm)	21¼" (540 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
B12-SLC	1-speed ½ HP	115/60/1 4.0 amps	Net 60 lbs. (28 kg) Ship 74 lbs. (34 kg)	23½" (597 mm)	32½" (826 mm)	27¾" (705 mm)

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

Item # 3 1/2

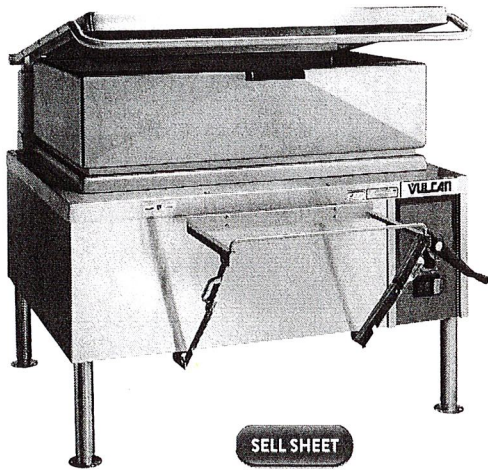
BMS



Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

# VE SERIES

## Electric Tilting Braising Pan



SELL SHEET

**Model VE40 FastBatch™ Electric Braising Pan**  
Shown with optional motorized lift



### SPECIFIER STATEMENT

Free-standing electric tilting braising pan in 30 or 40-gallon capacity. Partially enclosed stainless steel base includes removable stainless steel panels, fully welded frame and 12" legs with adjustable flanged feet. Dual recessed hinges mounted under stainless steel cooking pan. Pan features anti-stick finish, coved interior corners and embossed gallon and liter markings. Pan depth is 9.75". Anti-stick stainless steel clad cooking surface bonded to steel sub plate featuring FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution. Elements shut off when pan is lifted beyond 5°. Pitcher pour tapered front with oversized 4" front flanges. Formed pouring lip includes removable perforated strainer. Stainless steel spring assist cover with wrap-around stay cool handle. Drop away food receiving pan support mounts under pouring lip. Manually operated pan lifting mechanism with sealed gearing and removable handle. Solid state temperature control with watertight enclosure and push-buttons. Shipped for 208/60-50/3 electrical service and can be field converted to 208/60-50/1. Can be shipped 240/60-50/3 and field converted to 240/60-50/1.

#### Exterior Dimensions:

**VE30** 36" w x 35½" d x 40½" h on 12" legs  
**VE40** 46" w x 35½" d x 40½" h on 12" legs

UL Listed. UL Listed to Canadian safety standards. Classified by UL to NSF Std. #4.

### MODELS

- VE30** 30 gallon true working capacity
- VE40** 40 gallon true working capacity

### STANDARD FEATURES

- FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution
- Stainless steel front, back, sides and 12" legs with adjustable flanged feet
- Dual recessed hinges mounted under stainless steel cooking pan featuring anti-stick finish, coved interior corners and embossed gallon and liter markings
- Anti-stick stainless steel clad cooking surface bonded to steel sub plate
- Pitcher pour tapered front with oversized 4" front flanges and formed pouring lip including removable perforated 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 (ships loose for LH or RH side mounting if needed) adds 3" to width
- Drop away food receiving pan support mounts under pouring lip
- Manually operated anti-jam pan lifting mechanism with removable handle; pan can be fully tilted to empty completely with approximately 30 crank revolutions
- Solid state temperature controls, thermostat adjustable from 50°F to 425°F
- Water tight controls and enclosures
- Shipped for 208/60-50/3 electrical service; can be field converted to 208/60-50/1
- Can be shipped 240/60-50/3 and be field converted to 240/60-50/1
- One year limited parts and labor warranty

### 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 VE30
- Two inch draw-off valve – left front 90° left with strainer (BPDOV-2); pan support will be removed on VE30
- 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
- 480 volt, 60-50 Hz, 3 phase
- Second year extended limited parts and labor warranty

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Set of four casters, (two locking)
- (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. 1)
- 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

VE SERIES – Electric Tilting Braising Pan

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



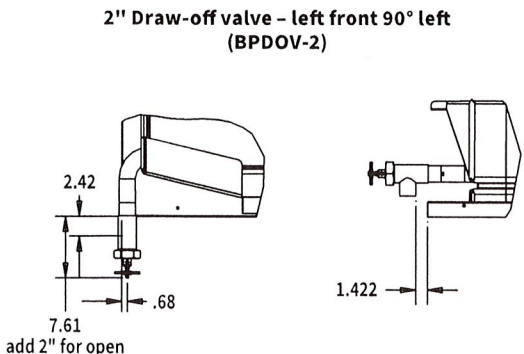
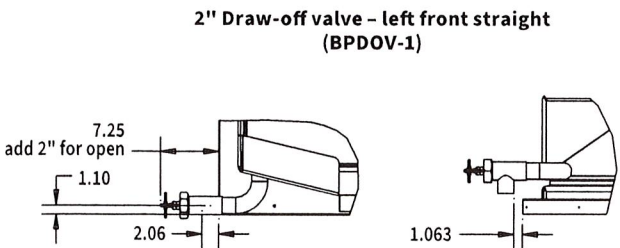
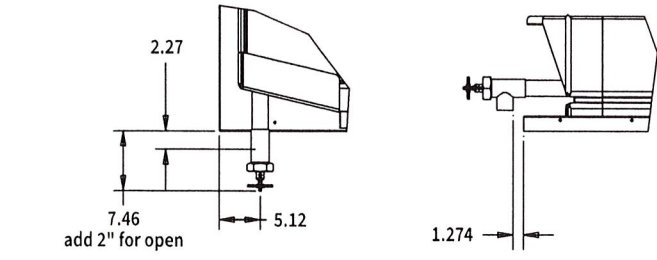
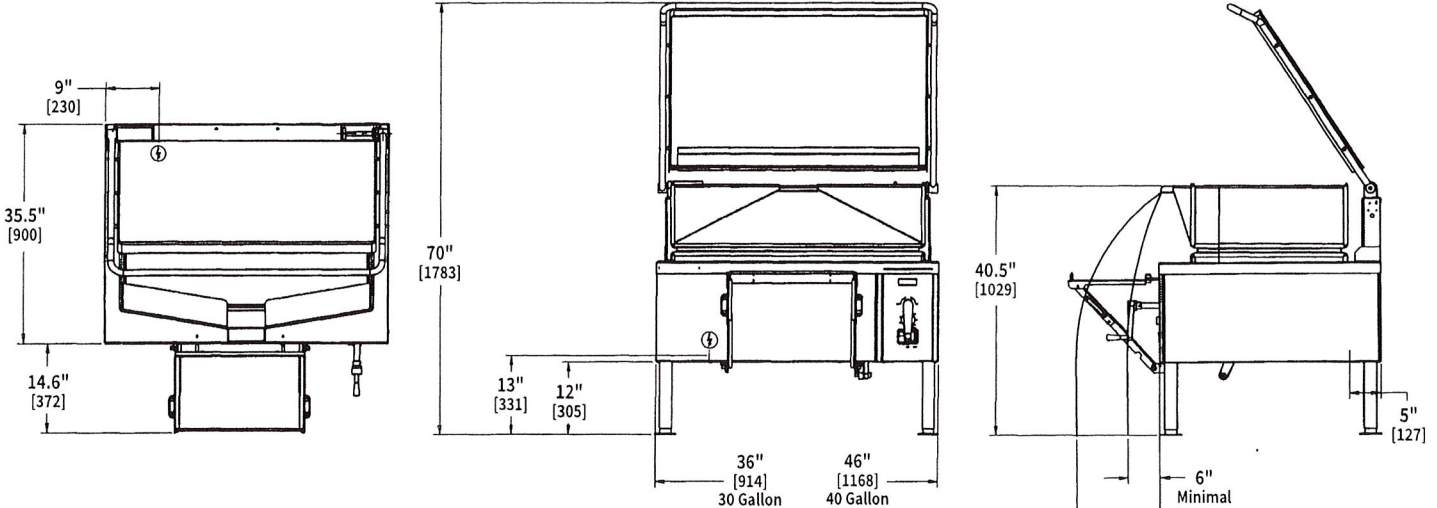
# VE SERIES Electric Tilting Braising Pan

## SERVICE CONNECTIONS

**ELECTRICAL CONNECTION:** Heating element, control and motor power 1 3/8" dia. (1" conduit). See capacity schedule.

INSTALLATION MANUAL

Model	Cooking Surface Area	Capacity	4 oz. Portions
VE30	29" x 23"	30 gal./114 liters	960
VE40	39" x 23"	40 gal./152 liters	1280



Model VE30 Electrical									
Three Phase						One Phase			
208		240		480		208		240	
KW	Amp	KW	Amp	KW	Amp	KW	Amp	KW	Amp
12	33	12	29	12	14	12	58	12	50

Model VE40 Electrical				
Voltage/Phase	KW	Amps L1	Amps L2	Amps L3
208/1	16	77	77	-
240/1	16	67	67	-
208/3	16	46	46	42
240/3	16	40	40	36
480/3	16	20	20	18

CAD and/or Revit Files Available

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

Item #4 1/2 Buford Middle

JOB \_\_\_\_\_ ITEM# \_\_\_\_\_ QTY/MODEL# \_\_\_\_\_



# CVAP® HOLDING CABINETS **HOV3**

**HOV3 SERIES** HOV3-05UV | HOV3-10UV | HOV3-14UV

CVap Holding Cabinet: Includes Membrane Control, and Convection Holding. (2)

### SHORT FORM SPECS

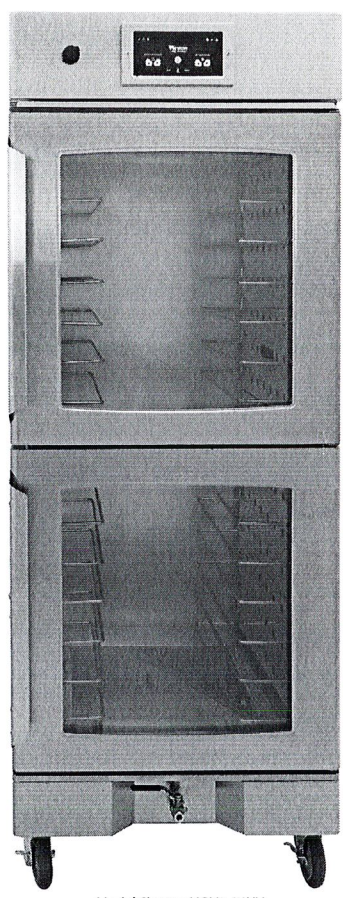
Shall be Winston CVap Holding Cabinet, model \_\_\_\_\_. Unit to utilize a membrane control with processor to control calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments.

### CONFIGURATIONS

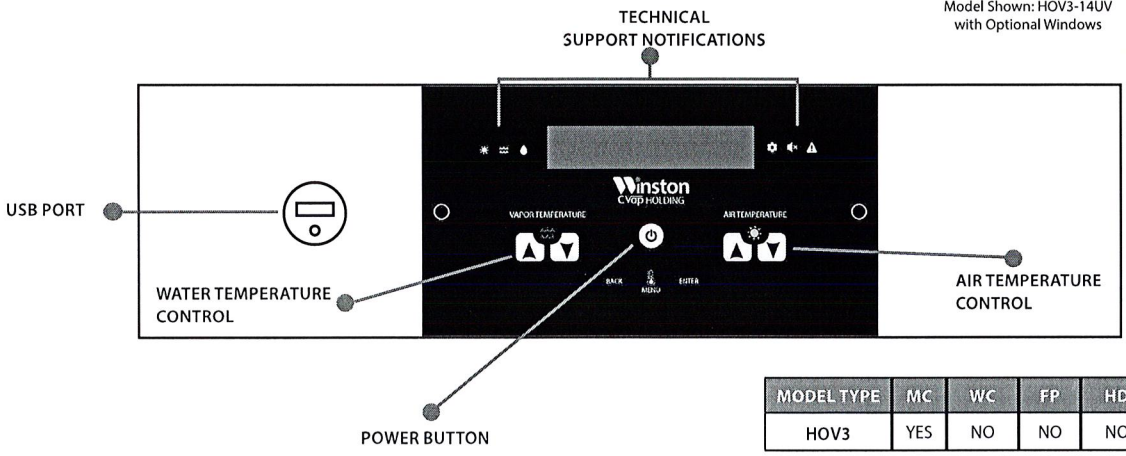
- Half-Sized:** Easily mobile versions, allowing operator to see over cabinet when transporting. Most half-sized units are also stackable for increased versatility.
- Full-Sized:** Provides maximum capacity for high volume operators.

### CVap® ADVANTAGE

The original humidified holding cabinet is still the best. CVap technology uses dry and vapor heat, in tandem, to control food temperature, and maintain it as moist or crisp as you want. Learn more at [winstonfoodservice.com](http://winstonfoodservice.com).



Model Shown: HOV3-14UV with Optional Windows



MODEL TYPE	MC	WC	FP	HD	CM	AP
HOV3	YES	NO	NO	NO	ON	NO

MC - Membrane Control    HD - HACCP Temp Download  
 WC - Wireless Connectivity    CM - Convection Mode  
 FP - Food Probe Ready    AP - Audio



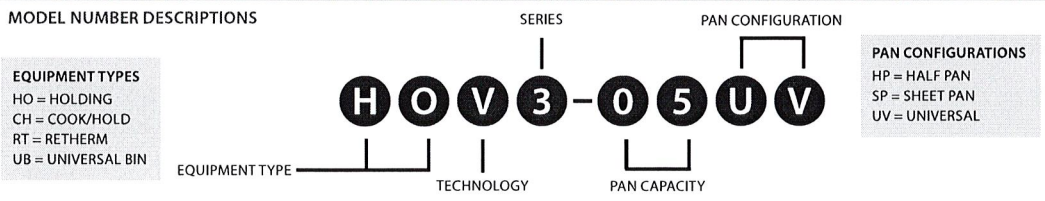
Item #4 2/2

JOB \_\_\_\_\_ ITEM# \_\_\_\_\_ QTY/MODEL# \_\_\_\_\_



# CVAP® HOLDING CABINETS HOV3

## Cabinet Specifications HOV3-05UV | HOV3-10UV | HOV3-14UV



MODEL #	CAPACITY			EXTERIOR DIMENSIONS **				ELECTRICAL					INT'L	SHIP WEIGHT LBS(KG)
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***		
HOV3-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	120	1	1800	15	5-15P	Call Factory	250(113)
HOV3-10UV	10	20	20	5"	61.66(1566)	34.23(869)	27.70(704)	120	1	1800	15	5-15P	Call Factory	303(138)
HOV3-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P	Call Factory	420(190)

\*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | \*\*Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31"(59mm) for 5" casters, subtract .25"(6mm) for 4" legs, and add 1.63"(41mm) for 6" legs. If 5" caster is standard, subtract 2.31"(59mm) for 3" casters, and subtract .69"(18mm) for 6" legs. | \*\*\*NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed.

**CONTROL:** Membrane control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F and accommodates software updates via USB.

**MATERIALS:** To be commercial and institutional grade stainless steel interior and exterior.

**DOORS:** Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

**WATER FILL:** Operated manually with low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

**INSTALLATION REQUIREMENTS:** Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements.

**INDUSTRY COMPLIANT:** Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

**WARRANTY:** Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

**SPECIFY THE FOLLOWING WHEN ORDERING:**

- Standard (No additional cost):**
- Hinge Preference Left or right hinge
  - Casters: See table above for standard caster size, additional options include 3" caster, 5" caster, and 6" legs.

- Optional (Additional cost):**
- Locking Door\*\*
  - Pass Through
  - Pass Through-Glass
  - Bumper Guard Base
  - Extended Warranty
  - Glass Door
  - Cord Wrap
  - Reinforced Top\*\*\*\*
  - Transport Package
- \*\* Quantity of 1 for reach in. Quantity of 2 for pass through  
 Customer to provide padlock(s). (per door)
- \*\*\*\* Available for 05UV only.

- Accessories & Supplies (Additional cost):**
- PS2206-4 Wire rack-chrome (4-pack)
  - PS2206-5 Wire rack-chrome (5-pack)
  - PS2938-4 Wire rack-stainless steel (4-pack)
  - PS2980-2 Wire rail (2-pack)
  - PS2696 Mobile water removal system
  - PS3171 Leg and shelf kit for 05UV
  - PS3174 Stacking kit for 05UV
  - PS3167 Drain kit for stacked pair
  - AC1006 8.125" top extension (14UV model only)
  - AC1008 Cover, Rear Fan

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 Specifications subject to change without notice.

Item # 5

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### **Bid Specifications**

Clinton Elementary School  
Champion 44Pro Dish machine  
April 13, 2022

Provide Champion 44Pro dish machine. Machine shall have the following options and features:

Unit to have top mounted control panel with electric tank heat. Unit to have 208 V 3 phase electrical. Machine to have single point electrical connection. Must be confirmed prior to ordering. Machine to require 150 amp circuit to run entire machine including booster. Existing booster 150 amp circuit can be used. Owner's electrician to reconnect power to new machine.

Machine to have new style hinged gasketless doors that open a full 180 degrees, electronic valve drains and a single piece all welded hood body.

New unit to have proportional drive rinse system utilizing digital pattern cloning. System delivers unmatched total ware coverage. Machine to also have stainless steel pump and impeller. Unit to also have perpetual rack advance system with jam alert and drive protection.

Machine to have a built in stainless steel booster. 70 degree rise 21 kw 208 v 3 phase. Unit to be rated at 209 racks per hour while consuming only 100 GPH of water. Unit to have single piece stainless steel wash arm manifolds.

Controls to be Prodigy series HMI touch display with intuitive condition alerts, multilingual ability, visual guidance of operations and user friendly cleaning. Control to also be able to give proactive maintenance interface for self diagnostics and problem recognition. Machine to be able to have a programmable dwell with automatic alignment in the optimal wash zone.

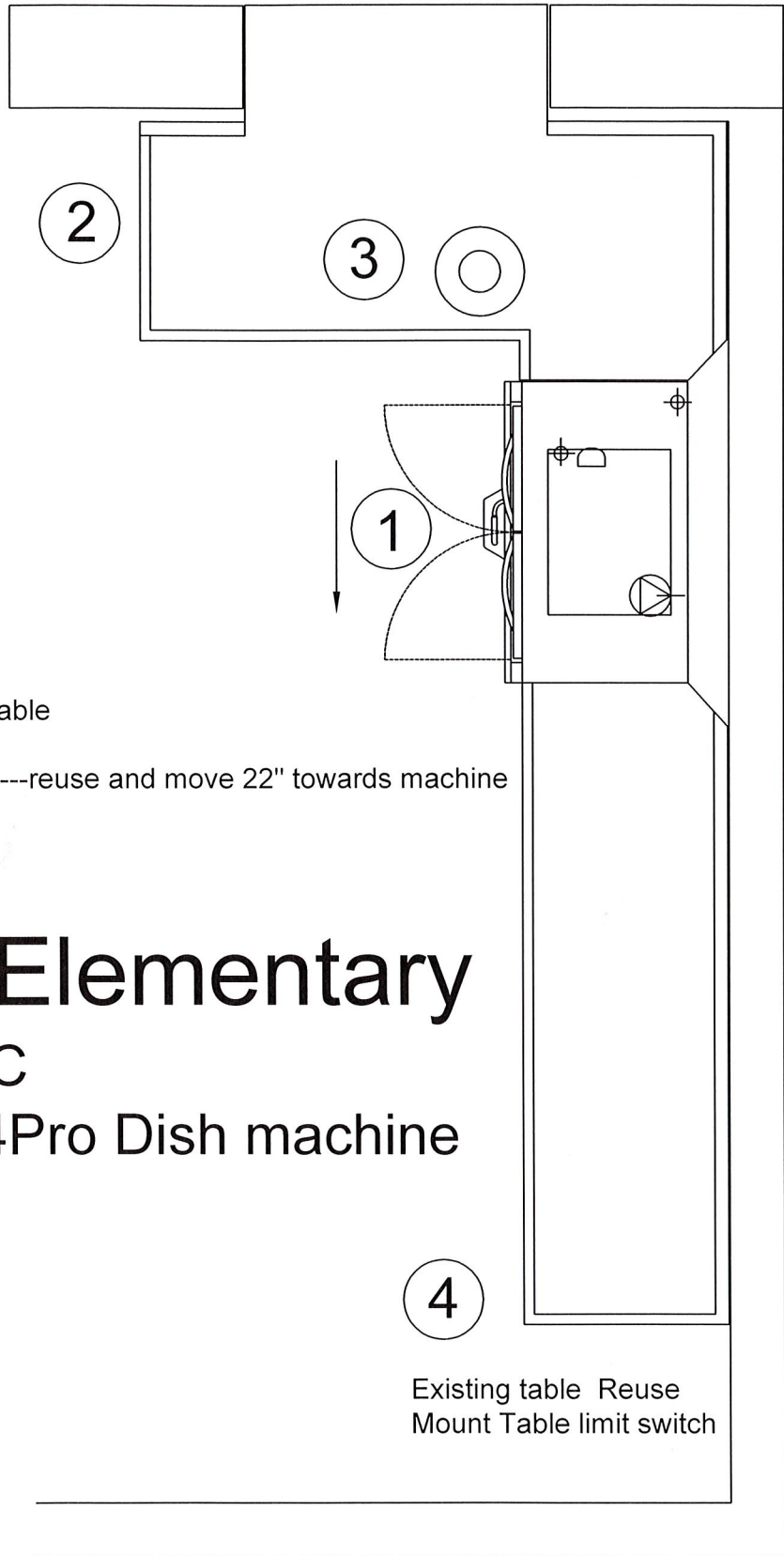
Unit to be left to right operation with energy sentinel device and progressive anti jam drive system.

Machine to have 304 stainless steel frame, hood body and legs. 2 hp pump motor. Internal clearance to be 20 not to exceed 22" for proper washing and clearance of sheet pans.

KEC (Kitchen Equipment Contractor) to provide and install table limit switch to be wired by electrician. KEC to properly caulk and reseal tables to machine and wall.

KEC to supply vent cowls with stacks and dampers as well as stainless steel welded pantleg duct to height of 36" above the machine. Owners mechanical contractor to provide matching duct through the roof. Owners mechanical contractor to also mount and wire exhaust fan.

KEC to set in place and install all equipment. Owner to reconnect utilities. Site visit recommended at owner's convenience prior to ordering equipment to verify all utilities. Owner to remove old dish machine and dispose of. Existing dishtable to be re-used and move to fit 44" machine position.



- 1. Champion 44PRO
- 2. Existing solid side dish table
- 3. Existing disposer
- 4. Existing clean side table---reuse and move 22" towards machine

# Clinton Elementary

Lancaster, SC

Champion 44Pro Dish machine

4-13-2022

4

Existing table Reuse  
Mount Table limit switch

Item #5

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JK

2# 10011

PRO SERIES RACK CONVEYOR

# Champion®

The Dishwashing Machine Specialists

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

## STANDARD FEATURES

- Perpetual rack advance system, with intuitive jam alert, and drive protection
- Proportional rinse, delivering unmatched total ware coverage, utilizing digital pattern cloning, stainless steel nozzles
- 209 racks per hour
- 100 GPH with energy sentinel (idle pump shut-off)
- Prodigy series HMI display, intuitive condition alerts, with user friendly cleaning and operation visual guidance, multi-lingual, touch control
- Proactive maintenance interface, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- Programmable machine dwell with automatic rack alignment into the optimal wash zone
- **Automatic drain valve Exclusive!**
- Single-piece hood design
- Single-piece stainless steel upper and lower wash arm manifolds
- Single point electrical connection, machine and built-in booster heater
- 20" standard vertical clearance which accommodates 18" x 26" sheet pans
- Full 180° opening leak proof insulated hinged access doors
- Stainless steel heavy gauge construction including base, legs and feet
- Enclosure panels (front and sides)
- 2 HP pump motor, with stainless steel impeller
- Factory Authorized Start-up
- Vent fan control
- **ENERGY STAR® Qualified**
- **Made in America**



## PRO SERIES

**44 PRO Electric**

High Temperature Rack Conveyor Dishwashing Machine



Model 44 PRO shown with vent cowl and damper option



Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.

## SPECIFIER STATEMENT

Specified unit will be Champion Model 44 PRO Series high temperature rack conveyor dishwashing machine. Features top mounted Prodigy HMI user interface controls with proactive maintenance software, proportional rinse, using only 100 GPH, built-in 21 kW booster, at a max of 150 amps for machine and booster (208/60/3), progressive anti-jam drive system, energy sentinel (idle pump shut-off), 209 racks per hour, single-piece hood design, single-piece stainless steel upper & lower wash arms manifolds, full 180° opening leak proof insulated hinged access doors.

1 year parts and labor warranty.

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 3765 Champion Blvd., Winston-Salem, NC 27105  
 Tel: 336/661-1556 Fax: 336/661-1979  
[www.championindustries.com](http://www.championindustries.com)



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# Champion®

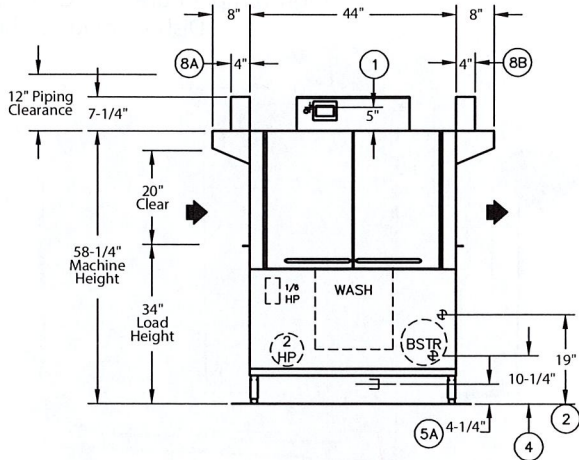
The Dishwashing Machine Specialists

## PRO SERIES

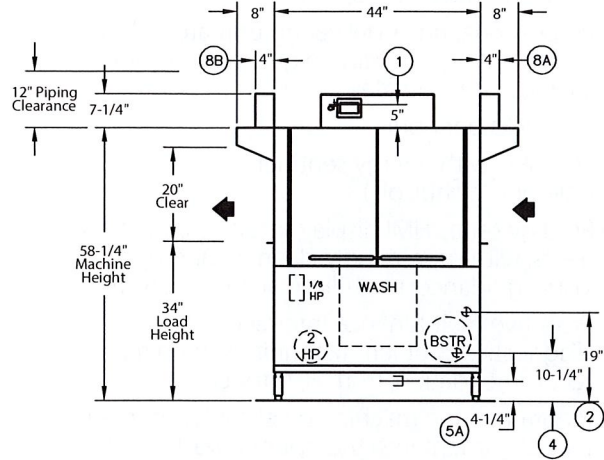
**44 PRO Electric**  
High Temperature Rack Conveyor  
Dishwashing Machine

**MODEL 44 PRO** Shipping weight crated: **600 lbs.**

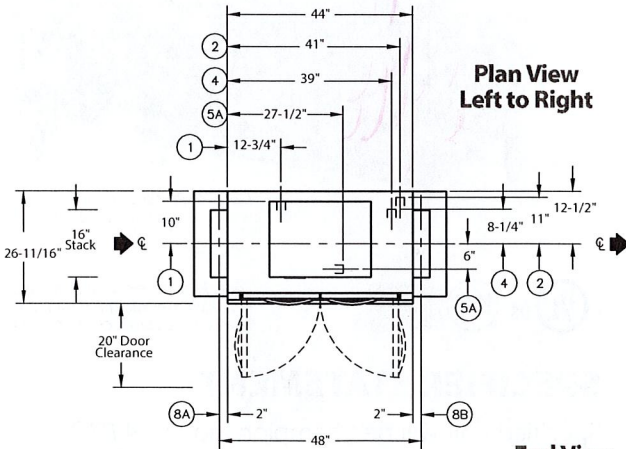
Dimensions shown in inches [mm]



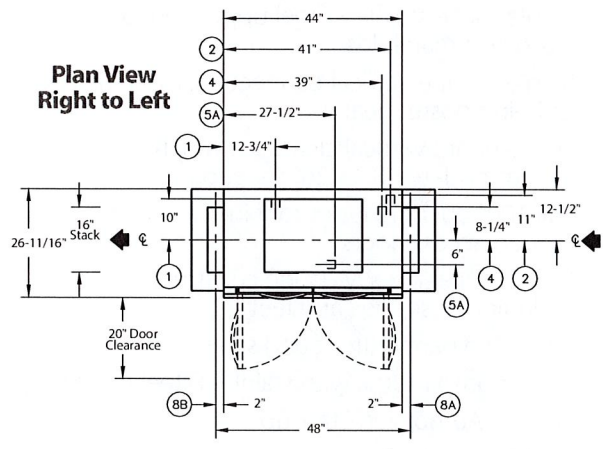
**Front View  
Left to Right**



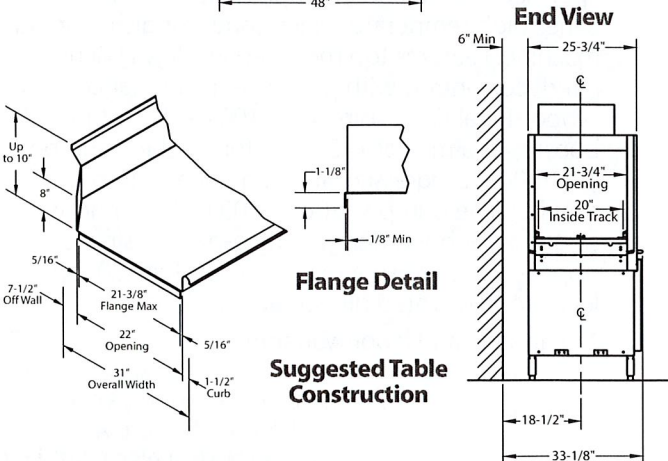
**Front View  
Right to Left**



**Plan View  
Left to Right**



**Plan View  
Right to Left**



**End View**

**Flange Detail**

**Suggested Table  
Construction**

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

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2# NOTED

# PRO SERIES

**44 PRO Electric**  
High Temperature Rack Conveyor  
Dishwashing Machine

# Champion®

The Dishwashing Machine Specialists

Utilities	
<b>1</b>	<b>Electrical Connection</b> A Machine electrical connection and booster electrical connection
<b>2</b>	<b>Hot Water</b> Machine with built-in booster Main connection 1/2" NPT
<b>4</b>	<b>Hot Water</b> Machine with no booster Main water connection 1/2" NPT
<b>5</b>	<b>Drain</b> Connection 1 1/2" NPT
<b>8</b>	<b>Vents</b> A Stack connection - Load end 200 CFM @ 1/4" static pressure B Stack connection - Unload end 400 CFM @ 1/4" static pressure

**Warning:** Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and the National Electrical Code.

**Note:** Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

**Plumbing Notes:** Because of the variation in house-supplied steam and water pressures, steam and water pressure regulating valves (PRVs) may be needed. (Water PRV is standard on machines with booster.) The PRVs can either be purchased from Champion or obtained locally.

**Venting Notes:** Fabricated duct size: 3-7/8" x 15-7/8" (Outside dimensions)

**Optional Drain Tempering:** 1/2" NPT cold water connection required. 1/2" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED).

## Single Tank PRO Rack Machine and Booster Ratings

The tables below give the ratings for each model. The ratings include the requirements of the 12 and 21 kW booster heaters when they are use.

### Machines with a single point electrical connection:

44 PRO Electric Tank Heat, 21 kW 70° Booster			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	190	250	250
208/60/3	111	150	150
240/60/1	167	225	225
240/60/3	96	125	125
480/60/3	47	60	60
575/60/3	40	50	50

44 PRO Electric Tank Heat, 12 kW 40° Booster			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	147	200	200
208/60/3	85	110	110
240/60/1	129	175	175
240/60/3	74	100	100
480/60/3	36	50	50
575/60/3	31	40	40

44 PRO Electric Tank Heat, No Booster			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	89	125	125
208/60/3	52	70	70
240/60/1	79	100	100
240/60/3	45	60	60
480/60/3	22	30	30
575/60/3	19	25	25

## SPECIFICATIONS

### Capacity

Racks per hr. (NSF rated)	209
Wash tank (US gal.)	17
Conveyor speed (ft/min.)	5.8

### Motor Horsepower

Drive	1/6
Wash	2

### Water Consumption

US Gal. per hr. (max. use)	100
US Gal. per rack	0.48

### Heating

Tank Heat, electric (kW)	15
Electric booster (built-in) (kW supplied for 40°F rise)	12
Electric booster (built-in) (kW supplied for 70°F rise)	21
<i>Booster heaters completely inter plumbed, controls are interwired</i>	

### Venting

Load end (minimum CFM)	200
Unload end (minimum CFM)	400

### Standard 20" x 20" rack complement

Peg	1
Flat	1

### Machines with a dual point electrical connection:

44 PRO Electric, 21 kW Booster Only			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	101	125	125
208/60/3	59	80	80
240/60/1	88	110	110
240/60/3	51	70	70
480/60/3	26	35	35
575/60/3	22	30	30

44 PRO Electric, 12 kW Booster Only			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	58	80	80
208/60/3	34	45	45
240/60/1	50	70	70
240/60/3	29	40	40
480/60/3	15	20	20
575/60/3	12	15	15

**Note:** Machine ships as a single point electrical connection standard. Easily converted to a dual point connection by a qualified electrician.

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

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PRO SERIES RACK CONVEYOR

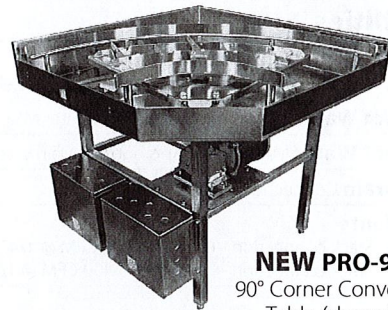
# PRO SERIES

**44 PRO Electric**  
High Temperature Rack Conveyor  
Dishwashing Machine

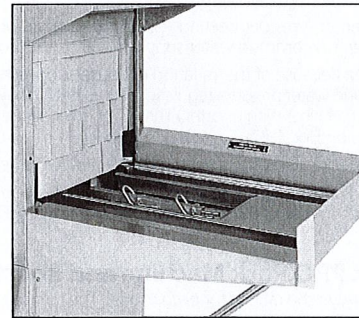
**Champion**<sup>®</sup>  
The Dishwashing Machine Specialists

## OPTIONS & ACCESSORIES

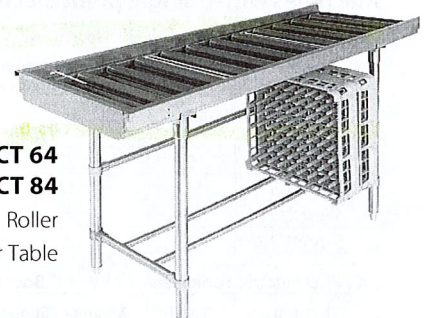
- Tank heat: choice of steam coil or electric
- Two-Point electrical connection, separate for machine and booster (Field convertible)
- 48" Blower-dryer – steam or electric
- Booster Heaters (completely interplumbed, controls are interwired)**
  - Steam: 40°F or 70°F rise (see spec sheet)
  - Electric: 40-70°F rise (built-in only)**
- Cantilever sideloader (with or without hood) for 90° load operation
- 24" Sideload
- 30" Sideload (accepts sheet pans)
- Racks: peg or flat racks (specify type)
- Table limit switch, unmounted (recommended on all rack conveyor installations) (unmounted)**
- Vent cowl, stainless steel with 7" stack and locking damper**
- Water pressure regulating valve (unmounted) (standard with booster)
- Water hammer kit (unmounted)
- Drain tempering kit (unmounted)
- Model PRO 90 (90° Corner Conveyor Table)
- Model RCT 64 or RCT 84 Roller Conveyor Table (See factory for custom length)
- Splash shields
- NEW** Champion Ventless Heat Recovery (see spec sheet)
- ION scale prevention device (unmounted)



**NEW PRO-90**  
90° Corner Conveyor  
Table (shown)



**Cantilever  
Sideloader**  
(No hood)



**Model RCT 64  
or RCT 84**  
Roller  
Conveyor Table

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The Spirit of Excellence

**Bid Specifications**  
**Rational ICombi Pro 62/62 Electric**  
**Clinton Elementary**

Provide new Rational ICombi Pro model ICP 62E double. Unit to have a 10" TFT color display and capacitive touchscreen with self explanatory icons. ICP to have network capable cooking system with: Meat, Poultry, Fish, Egg Base Dishes/desserts, Vegetables, Side Dishes, Baked Goods modes, as well as Pan Frying, Grilling, Steaming, Baking and Finishing cooking methods. Unit can also be operated in a manual mode operation. ICombi Pro to have 4 intelligent cooking assistants: IDensity Control for intelligent climate management, ICooking Suite for intelligence on the cooking process, doneness and browning level, IProduction manager for organizing cooking process for multiple products at one time, ICare Control for automatic Hygienic Cleaning and Descaling. Unit to be able to run from 86F to 266F in steam mode, 86F to 572F in Convection mode and 86-572 in Combi mode.

Control panel must be capable of multiple foreign languages. Oven to have a core temperature probe with 6 sensor points. Standard warranty of two year parts and labor. Unit to also have the following features and options:

Automatic cleaning system capable of operating at night without supervision and using solid Active Green detergent tablets and ICare descaling tablets. Unit to also have the built in retractable spray hose for manual rinsing. Unit to have new 12 minute Ultrafast quick clean function.

Steam generator to have 5 year warranty and built-in calcium diagnostic system with easy read out on front control panel. ICare System automatically delimes steam generator on each clean jet cycle. Oven to have no requirements concerning water harness and steam generator maintenance to be handled by tablet based ICare System automatic cleaning system. Units to also have intelligent auto reversing 5 speed fan motor.

Interior and exterior of the oven to be 304 Stainless steel (DIN 1.4301/ASTM 304). USB interface with HACCP data memory and output. Unit to also have cloud based WiFi interface, control and monitoring with Connected Cooking program.

Capacity: ICombi Pro 62E, per compartment: (6)18 X 26 Sheet pans or (12) 12 X 20 steam table pans. Quantity to be two (2) ovens, double stacked with casters. Include 6 grid shelves per compartment. Window to be triple pane hinged glass for easy cleaning and cool touch.

Thorough demonstration by factory representative after installation with follow up training by Rational factory chef. Third demonstration follow up at owners request for complete understanding of all capabilities of the oven.

Combi ovens to be stacked using mobile combi duo stacking kit. Water, drains and electrical must allow for movement of unit for access into left side panel for service.

Units to be electric, with (2) 208V 3 phase connections, one for each deck. Each unit to have separate 70 amp service with correct wire size per Rational spec sheet.

Item #6

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Provide 150 pack container of Active Green cleaner tablets and 150 pack of ICare system tablets for each oven. Kitchen Equipment Contractor (KEC) to provide factory installation kit for each oven

KEC must deliver and set in place new combi ovens and must make mandatory site visit at owner's convenience to verify positioning of the equipment and any other installation related information. Rational factory service to be used to install properly to Rational installation specifications. Owner to provide proper breakers and electrical connection points, water and floor drain to connect new double combi ovens. Connection of the utilities to be done by the Rational factory installer.

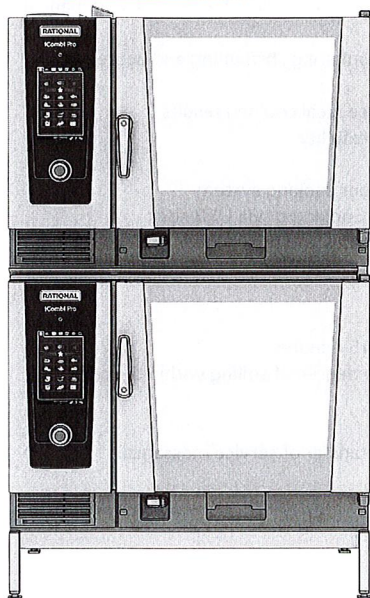
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# Datasheet

## iCombi® Pro 6-full size + 6-full size E UG



### Description

Two intelligent, network-compatible cooking systems with poultry, meat, fish, egg-based dishes/desserts, side dishes/vegetables, baked goods modes as well as pan frying, grilling, steaming, baking, and finishing cooking methods.

- > 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: This 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.

### Capacity

- > Twelve (12) Full-size sheet pans or Twenty four (24) Steam table pans / GN 1/1
- > 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

## 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, per cooking system
- > 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
- > 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 or for networking with each other
- > 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
- > Use the upper unit to control the lower unit conveniently and ergonomically

#### 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 \*
- > Installation variations with RATIONAL Stand I (standard, mobile, with fixing) or RATIONAL Stand II (standard, mobile)
- > 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 tested as per DIN 18873 and consumption values published in HKICert database
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at [www.energystar.gov](http://www.energystar.gov)

\* See the installation or planner manual for details

\*\* Terms and conditions apply, see manufacturer warranty statement at [www.rational-online.com](http://www.rational-online.com)

#### Options

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



**Technical specifications**

**Dimensions and weights**

**Dimensions (W x H x D)**

Cooking system (total, incl. Stand I)	42 1/4 x 71 5/8 x 44 3/4 inches
---------------------------------------	---------------------------------

**Weights**

Net weight cooking system incl. Combi-Duo kit and Stand I	653 lb
Maximum load size per level	66/66 lb
Maximum total load capacity	132/132 lb

**Each cooking system is individually**

**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

**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 <sub>2</sub> )	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl <sup>-</sup> )	< 4.68 gr/gal (80 ppm)	RO

**Connected loads - exhaust air and thermal load**

Latent heat load	6538 BTU
Sensible heat emission	8688 BTU
Sound level	56 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**

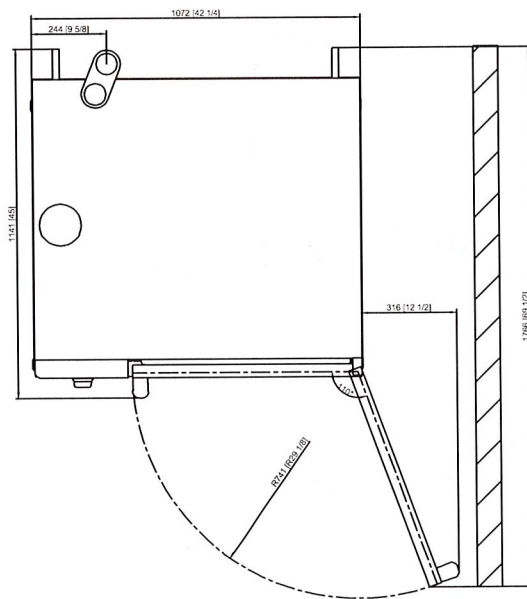
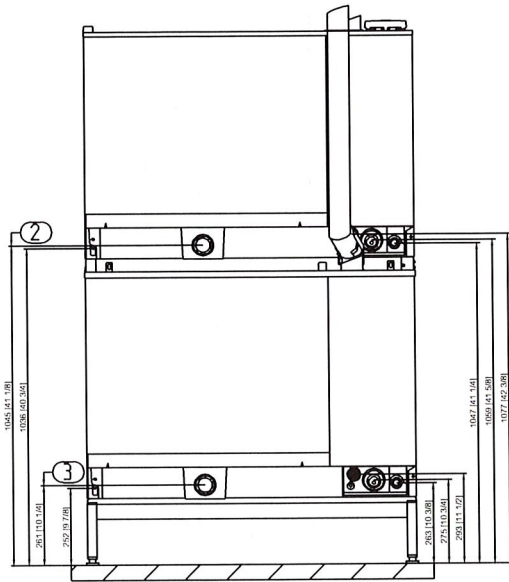
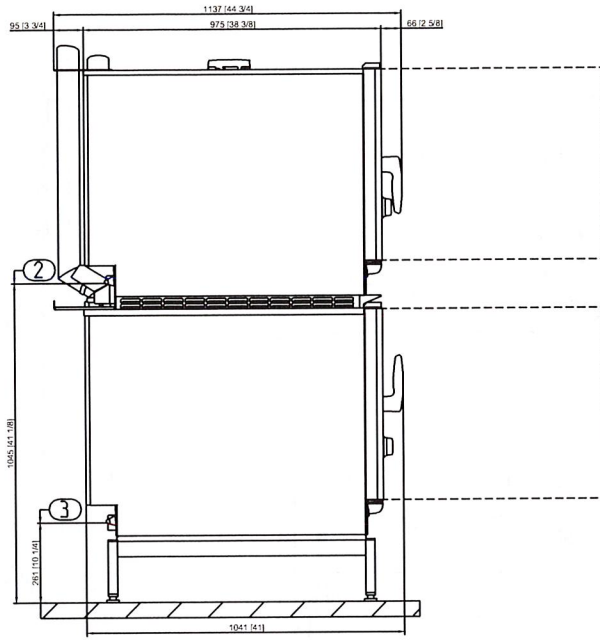
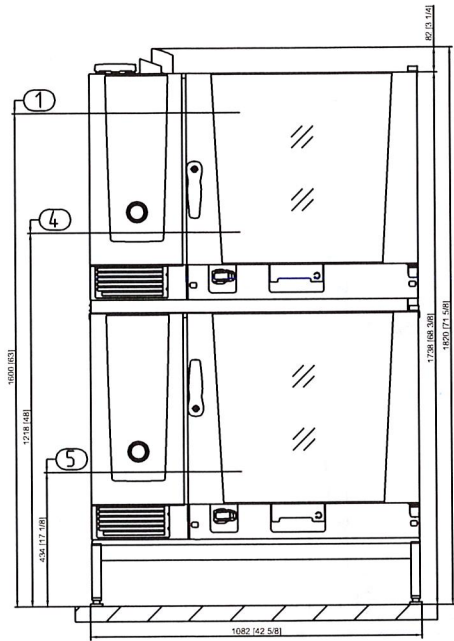
- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or 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**



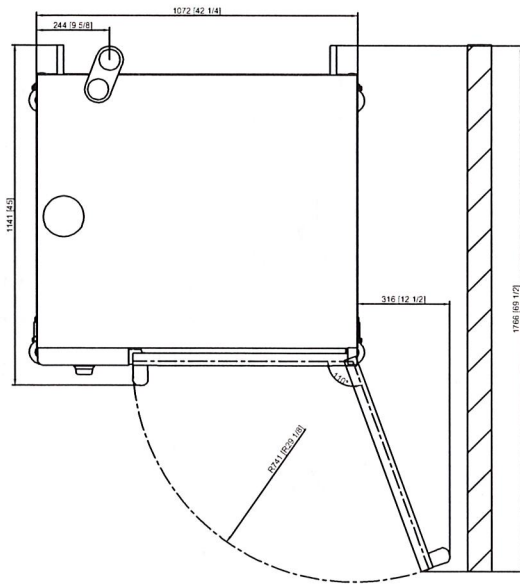
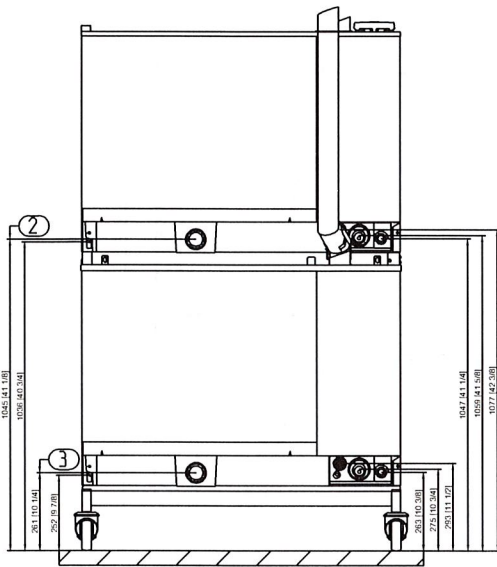
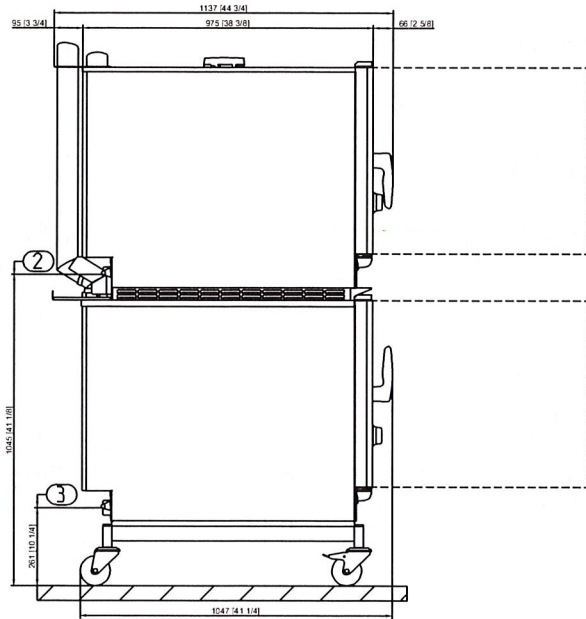
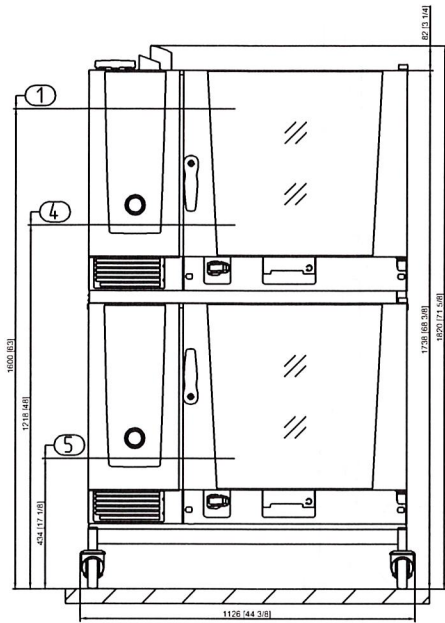
Item #6 7/9

Technical drawing, electric, with stand I – feet



- 1 Top rack height
- 2 Water drain height - top unit
- 3 Water drain height - bottom unit
- 4 Rack loading height - top unit
- 5 Rack loading height - bottom unit

Technical drawing, electric with stand I – mobile



- 1 Top rack height
- 2 Water drain height - top unit
- 3 Water drain height - bottom unit
- 4 Rack loading height - top unit
- 5 Rack loading height - bottom unit

**Accessories**

> 6 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
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	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
Combi-Duo run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.75.760
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
Combi-Duo transport trolley for mobile rack and mobile plate rack - height-adjustable - Sizes 6-full size, 10-full size	Item no. 60.75.387
Stackable Combi-Duo kit Size 6-half size E/G on Size 6-half size E or Size 10-half size E	Item no. 60.74.725
UltraVent recirculating hood –for Combi-Duo 6-full size, 10-full size electrical units only	Item no. 60.76.180
UltraVent Plus recirculating hood – for electrical units only – Combi-Duo 6-full size, 10-full size	Item no. 60.76.178
Stands are available in various versions – standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
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](http://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: <a href="mailto:info@rational-online.com">info@rational-online.com</a> Visit us on the internet: <a href="http://www.rational-online.com">www.rational-online.com</a>

Item #7 1/2 Clinton



# SteamCraft® Gemini™ 10

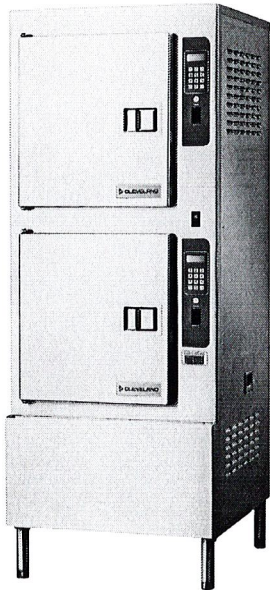
TWO COMPARTMENT FLOOR MODEL DESIGN PRESSURELESS CONVECTION STEAMER TWIN ELECTRIC STEAM GENERATORS, 16 KW EACH

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

SteamCraft® Generator Style High Speed Convection Steamers

### Models

- 24-CEA-10



Shown with optional Electronic Timer

### Standard Features

- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Innovative PowerPak Electric Steam Generator: Twin Vertical Atmospheric Electric Steam Generators operate independently. Two 8 KW Fire Bar Heating Elements per generator. Strong 14 Gauge Stainless Steel Construction. Large 5 gallon generator reservoir for each compartment for high speed steam cooking production. Two fully insulated rear mounted independent steam generators.
- Each steam-cooking compartment is independently operated and controlled by a separate stainless steel steam generator.
- Easy Access Generator Cleaning Port: Two Generator Cleaning Ports located on the outside, top of the unit.
- Instant Steam Stand By Mode: Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- Durable 14 Gauge, Stainless Steel Construction: For compartment door, cavity and steam generator.
- Two 60 Minute Electro-Mechanical Timers and Switches for manual operation: Audible signal for cooking time completion. (MCS)
- Main Power On/Off Switch: Automatically fills generator with water, and then starts heating elements in generator.
- Exclusive Steam Cooking Distribution System: Exclusive Brass Steam Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly, and is easy to clean. Creased top & bottom enhance drainage. Cold Water Condenser for each compartment maintains a dry steam. Fully Insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks.
- Automatic Generator Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- Exclusive Automatic Probe for Water Level Control: Separate from the generator for easy access, contains a high velocity rinse cycle to eliminate mineral build up.
- Exclusive "Cool to the Touch" Two-Piece Compartment Door Design: Free floating inner door with reversible gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism for reliability.
- Condensate Drip Trough: Provide under lower compartment door to collect condensate.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
- Compartment Door Steam Shut Off Switch (SCS)

### Short Form Specifications

Shall be Two Compartments, Cleveland Convection Steamer series SteamCraft® Gemini™ 10, Model 24-CEA-10, Twin Electric Atmospheric Steam Generator, 32 KW input. Remote Probe Type Water Level Controls. Steam Generator with Automatic Water Fill on start up. Automatic Generator Blowdown, Two each 16.5 KW Fire Bar Heating Elements. Choice of Compartment Controls, Manual By Pass Operation Mode, Exclusive Cold Water Condenser design, Type 430 Stainless Steel exterior and cooking compartments.

### Options & Accessories

- Right hand Door Hinging, Controls on the Right (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- 10" Stainless Steel Legs (LF10)
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Cafeteria Pans in depths of 1", 2 1/2" and 4"
- Low Wattage Option, 8 KW each compartment (LWO)
- Water Filters

KE004046-19

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Cleveland, OH 44110

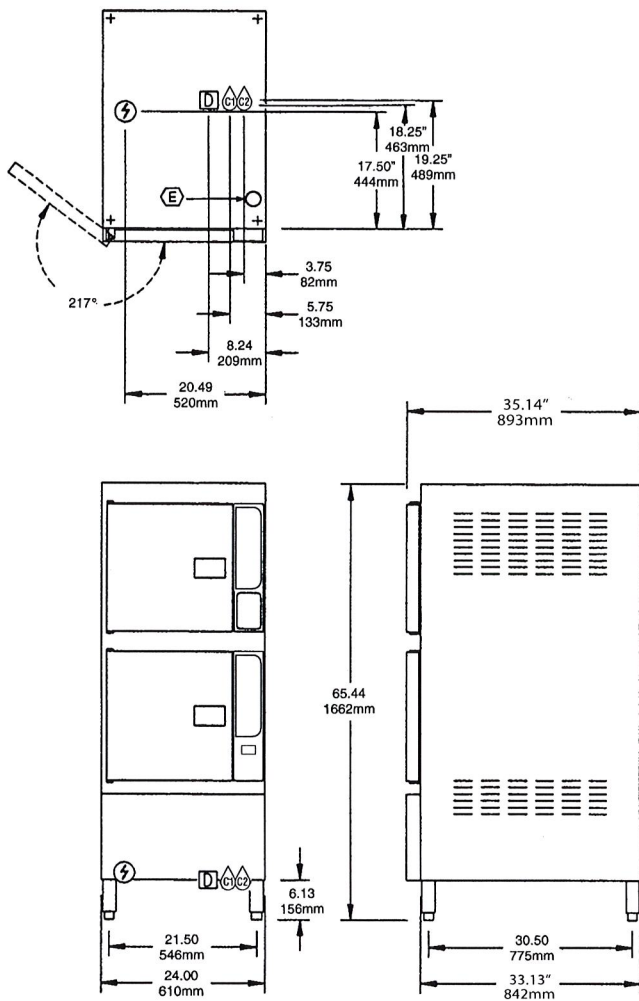
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SteamCraft® Generator Style High Speed Convection Steamers



**COMPARTMENT HAS CAPACITY FOR:**  
 • Five, 12" x 20" x 2 1/2" deep Cafeteria Pans

WATER QUALITY REQUIREMENTS (Boilers, Generators)	
TTDS:	50-250 ppm
Hardness:	50 - 200 mm (3 - 12 gpg)
pH value:	7.0 - 8.5
CL (Chloride):	max 50 ppm
Cl2 (free chlorine):	max 0.1 ppm
SiO2 (silica):	max 13 ppm
NH2Cl: (mono-chloramine)	max 0.1 ppm
Total Alkalinity:	50 - 100 ppm
Water Pressure	35 - 80 PSI
Temperature:	max 104°F

ELECTRIC ⚡		COLD WATER 💧	DRAINAGE 🚰	CLEARANCE																																																												
<b>STANDARD ELECTRIC</b> <table border="1"> <thead> <tr> <th>Volts</th> <th>Watts</th> <th>Ph</th> <th>Amps</th> <th>Wire</th> </tr> </thead> <tbody> <tr> <td>208</td> <td>32,600</td> <td>3</td> <td>91.7</td> <td>3</td> </tr> <tr> <td>220</td> <td>27,393</td> <td>3</td> <td>72.9</td> <td>3</td> </tr> <tr> <td>240</td> <td>32,600</td> <td>3</td> <td>79.5</td> <td>3</td> </tr> <tr> <td>440</td> <td>27,393</td> <td>3</td> <td>36.4</td> <td>3</td> </tr> <tr> <td>480</td> <td>32,600</td> <td>3</td> <td>39.8</td> <td>3</td> </tr> </tbody> </table>	Volts	Watts	Ph	Amps	Wire	208	32,600	3	91.7	3	220	27,393	3	72.9	3	240	32,600	3	79.5	3	440	27,393	3	36.4	3	480	32,600	3	39.8	3	<b>LOW WATTAGE OPTION</b> <table border="1"> <thead> <tr> <th>Volts</th> <th>Watts</th> <th>Ph</th> <th>Amps</th> <th>Wire</th> </tr> </thead> <tbody> <tr> <td>208</td> <td>16,600</td> <td>3</td> <td>47.3</td> <td>3</td> </tr> <tr> <td>220</td> <td>13,948</td> <td>3</td> <td>37.6</td> <td>3</td> </tr> <tr> <td>240</td> <td>16,600</td> <td>3</td> <td>41.0</td> <td>3</td> </tr> <tr> <td>440</td> <td>13,948</td> <td>3</td> <td>18.8</td> <td>3</td> </tr> <tr> <td>480</td> <td>16,600</td> <td>3</td> <td>20.5</td> <td>3</td> </tr> </tbody> </table>	Volts	Watts	Ph	Amps	Wire	208	16,600	3	47.3	3	220	13,948	3	37.6	3	240	16,600	3	41.0	3	440	13,948	3	18.8	3	480	16,600	3	20.5	3	35 psi minimum 60 psi maximum 1/2" Dia. NPT for Generator (for water treatment connection) 3/8" Dia. NPT for Condenser	1 1/2" dia. Do not connect other units to this drain Drain must not be located beneath the steamer itself. Preferred floor drain location should be a minimum distance (from the unit of at least 12" from the left side, 12" from the right side, 6" from the front and 6" from the rear Do not use PVC pipe	Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access) Contact factory for variances to clearances.
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TOTAL CAPACITY (2 Compartments)	UTILITY CONNECTIONS	
10 — 12" x 20" x 2 1/2" Cafeteria Pans or 20 — 12" x 20" x 1" Cafeteria Pans or 6 — 12" x 20" x 4" Cafeteria Pans	(A) Electrical Supply (B) Cold Water Supply for Condenser 3/8" Dia. NPT (C) Cold Water Supply for Generator and Water Injection. 3/8" Dia. NPT (for water treatment conn.) Unit comes with a 50 Mesh Water Strainer (installation required)	(D) Drain: 1.50" Dia. (E) Inlet for Generator Deliming Solution

**NOTES:**  
 Cleveland Range reserves right of design improvement or modification, as warranted.  
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.  
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are ULL/NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)

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 Cleveland, OH 44110

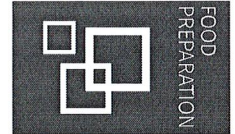
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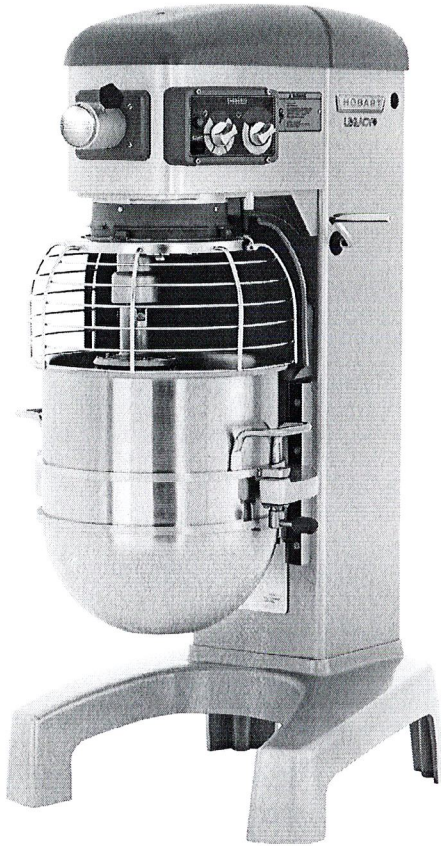




Project \_\_\_\_\_  
 AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



**HL400 LEGACY+**  
 40-Quart Maximum Heavy-Duty Mixer



**SPECIFIER STATEMENT**

Specified mixer will be an NSF rated 40-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, three fixed speeds plus a stir speed. Mixer has 1½ HP output at the planetary shaft and all-gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and manual bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

**MODEL**

- HL400** 40-Quart Maximum Heavy-Duty Mixer
- HL400C** 40-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

**STANDARD FEATURES**

Features in bold are exclusive to Hobart

- + **PLUS System**
  - **VFDadvantage** variable frequency drive
  - **Maximum capacity** overheat protection
  - **Reinforced planetary** shaft system
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty 1½ HP motor
- + Gear transmission
- + Three fixed speeds, plus stir speed
- + **Shift-on-the-Fly™** controls
- + Soft start agitation technology
- + **20-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + #12 taper attachment hub
- + Open base
- + Metallic gray hybrid powder coat finish
- + Stainless steel removable bowl guard
- + Rubber foot pads provided

**ACCESSORY PACKAGE**

Featuring Hobart Quick Release™ Agitators

- HL400-1STD** Standard Accessory Package includes:
  - + 40-quart stainless steel bowl
  - + 40-quart "B" beater
  - + 40-quart "D" wire whip
  - + 40-quart "ED" dough hook

**HL400 LEGACY+ 40-QUART MAXIMUM HEAVY-DUTY MIXER**

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# HL400 LEGACY+ 40-Quart Maximum Heavy-Duty Mixer

## SOLUTIONS/BENEFITS

### PERFORMANCE

#### VFD *advantage* Variable Frequency Drive

- + All-gear, direct drive system
- + Ensures superior mixing consistency, motor protection and long life

#### Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

#### Four Mixing Speeds

- + Can handle virtually any mixing job
- + Includes stir speed

#### Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

#### Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

### EASE OF USE

#### Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

#### Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

#### Bowl Lift

- + Ergonomic, smoothly moves bowl into mixing position

#### Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

#### 20-Minute SmartTimer™

- + Automatic recall of time and speed

### SANITATION & CLEANING

#### Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

#### Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

### OPERATOR ASSURANCE

#### Triple Interlock System with MagnaLock Technology

- + Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

## HL400 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL400
Capacity of Bowl (Qt. Liquid)		40
Egg Whites	D	1¾ qt.
Mashed Potatoes	B & C	30 lb.
Whipped Cream	D or C	9 qt.
Cakes		40 lb.
Cookies, Sugar		30 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	45 lb. ●
Dough, Heavy Bread 55% AR ★	ED	35 lb. ●
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	25 lb. ●
Dough, Thick Pizza 60% AR ★	ED	45 lb. ●
Dough, Whole Wheat 70% AR	ED	45 lb. ●
Icing, Fondant	B	25 lb.
Icing, Marshmallow	C or I	4½ lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	15 lb. ●

**Note:** % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

- 1st Speed
- 2nd Speed
- ▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

**Note:** Attachment hub should not be used while mixing.





# HL400 LEGACY+ 40-Quart Maximum Heavy-Duty Mixer

## SPECIFICATIONS

**Motor:** 1½ HP high torque motor.

- 200-240/50/60/1 – 9.3 Amps
- 200-240/50/60/3 – 5.6 Amps
- 380-460/50/60/3 – 2.7 Amps

**Electrical:** 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

**Controls:** Magnetic contactor and thermal overload protection. Internally sealed “Start-Stop” push buttons. A 20-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
Stir	58	34
First (Low)	96	56
Second (Intermediate)	179	104
Third (High)	319	185

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

**Bowl Lift:** Ergonomic style, manual operated, self-locking in top and bottom position.

**Finish:** Metallic gray hybrid powder coat finish.

**Attachment Hub:** Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

**Warranty:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

## Attachments and Accessories:

The following are available at extra cost:

Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL40
“B” Flat Beater	BBEATER-HL4030
“C” Wing Whip	CWHIP-HL4030
“D” Wire Whip	DWHIP-HL4030
“ED” Dough Hook	EDDOUGH-HL40SS
“P” Pastry Knife	PPASTRY-HL4030
“I” Heavy Duty Wire Whip	IWIRE-HL4030
Bowl Splash Cover (lexan)	SPLASH-LEX040
Bowl Scraper	SCRAPER-HL40
Ingredient Chute	CHUTE-HL4030
Bowl Truck	TRUCK-HL4030
Stainless Steel Feet	PADSST-HL4320
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN
20 Quart Accessories	See HL200 spec sheet
30 Quart Accessories	See HL300 spec sheet

## Plugs and Receptacles:

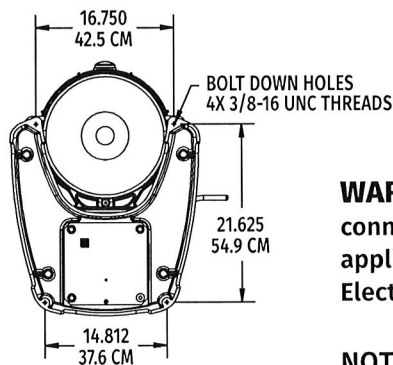
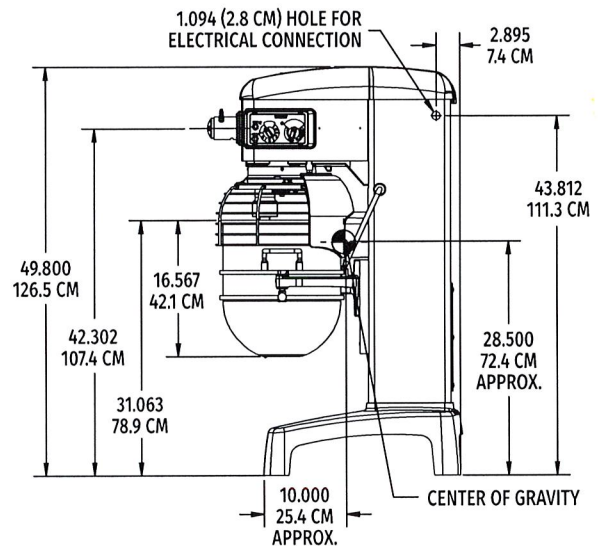
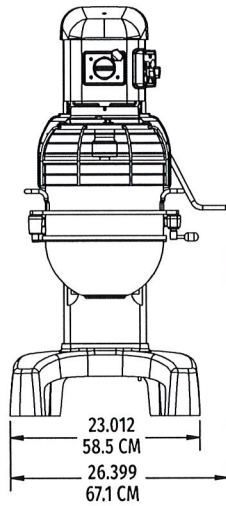
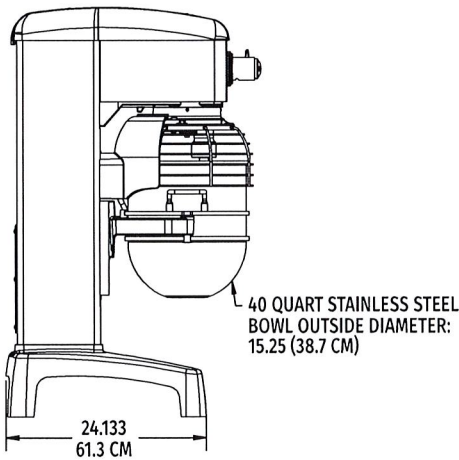
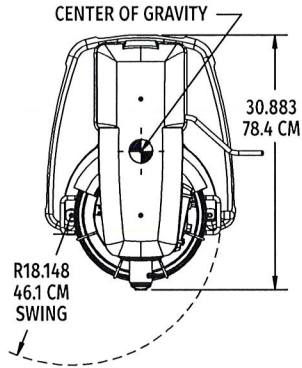
Dependent on local power codes

	Machine Voltages			
	HL400	200-240	230/60/1	200-240 380-460
<b>Service Current Requirement if Plug Connected</b>	200/60/1 208/60/1	230/60/1	230/60/3	460/60/3
<b>Terminal Designation of Plug</b>		2 Pole 3 Wire Grounding	3 Pole 4 Wire Grounding	3 Pole 4 Wire Grounding
<b>NEMA Plug Configuration</b>		6-15P	L15-20P	L16-20P
<b>Plug Configuration</b>				
<b>Molded Plug on Cord</b>		Yes	No	No
<b>Plug - Straight/Angle</b>		Straight	Straight	Straight
<b>NEMA Receptable or Connector Configuration</b>		6-15R	L15-20R	L16-20R
<b>Power Cord Included</b>	No	No	No	No



# HL400 LEGACY+ 40-Quart Maximum Heavy-Duty Mixer

## DETAILS AND DIMENSIONS



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

**NOTE:**  
Machine Weight (Less Bowl): 387 lbs. (175.5 kg)  
Shipping Weight: 453 lbs. (205.5 kg)  
Bowl Weight: 18 lbs. (8.2 kg)

Item #9 1/2

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



Erwin



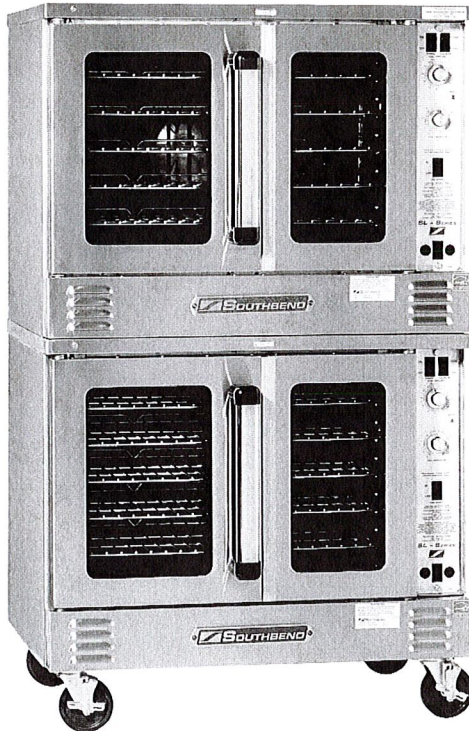
SLE20



Take your bake anywhere! New Optional Ventless Internal Catalyst Design.

# CONVECTION OVEN SL - SERIES ELECTRIC, DOUBLE DECK

①



SLES/20SC shown with optional casters

- SLES/20SC
- SLES/20CCH
- SLEB/20SC
- SLEB/20CCH

### Standard Features

- Energy Star Compliant (Standard depth)
- 11 kW high efficiency heating elements
- Available standard and bakery depths
- Double deck convection oven is 64.8" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless Steel front, top and sides
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details)

### Available Controls

#### SC-Standard Controls

- 140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

#### CCH-Cycle / Cook & Hold Control

150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat dual digital display shows time and temperature. A fan cycle timer pulses the fan.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Ventless Design
- List the voltage, frequency, and amps (see utility information).  
\_\_\_\_\_ VAC, \_\_\_\_\_ Phase, \_\_\_\_\_ Hz.
- Stainless steel rear jacket
- Stainless steel exterior bottom
- Casters 4" or 6"
- Stainless steel dirt tray
- Swivel Caster - front with locks
- Down draft diverter for direct flue
- Export crating
- Marine edge top
- Stainless steel doors

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Stainless steel front, top and sides.

**Doors:** Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

**Oven Interior:** Porcelain enamel finish, coved, fastener free.

**Rack and Rack Guides:** Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

**Blower Fan and Motor:** 1/2hp, 2-speed motor, 1710/1120

**Oven Heating:** Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.

**Control Panel:** Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

**Interior Lights:** Two 40 watt high temperature recessed lamps located within the oven cavity.

**Legs:** 6" stainless steel legs standard.

**Electrical System:** Terminal connections are located below oven section and are accessible from the front of the oven. These sheath type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 11 kW per deck. Available voltages include 208, 240, 380, and 480 VAC single or three phase, 50/60 Hz. Ovens equipped with 480VAC single or three phase heating elements use 240V controls and motors and do not require separate electrical lead wires.



Approval Notes: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Models:  SLES/20SC

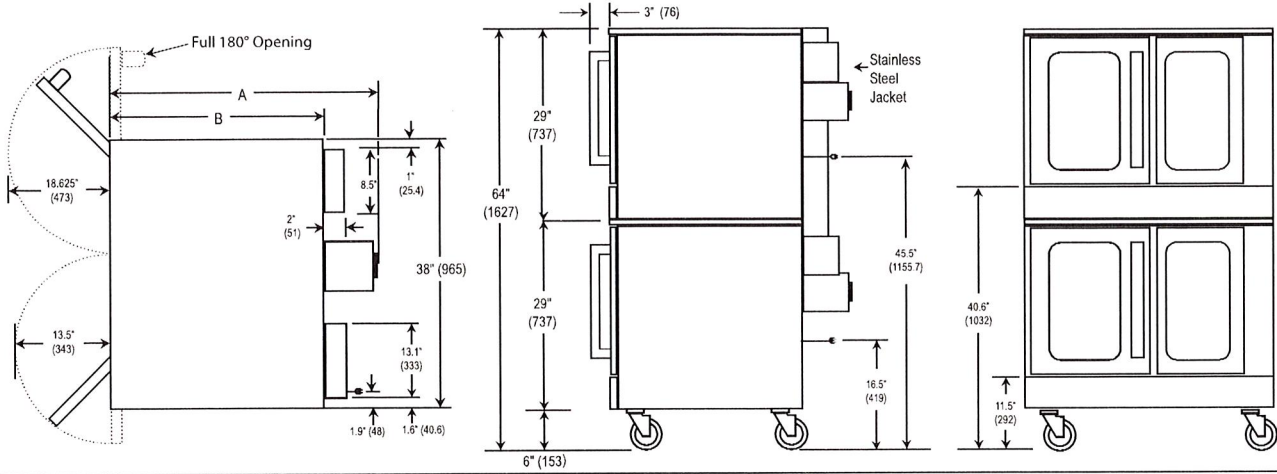
SLES/20CCH

SLEB/20SC

SLEB/20CCH

SLE20

Dimensions shown in inches and (millimeters)



**DIMENSIONS**

MODEL	DEPTH		OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
SLES/20	37.25" (946)	30.25" (768)	29" (737)	21.50" (546)	20" (508)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1040 lbs (471.7 kg.)
SLEB/20	43.50" (1116)	36.50" (927)	29" (737)	29" (737)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1397)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1180 lbs (535.2 kg.)

Dimensions shown in inches and (millimeters)

**UTILITY INFORMATION**

Standard: 1/2 horsepower, 2 speed motor, 1710/1120 r. p. m.

EACH OVEN	ELECTRICAL DATA		AMPS PER LINE			
	VOLTAGE	1 PHASE	3 PHASE			NEUT.
			X	Y	Z	
12 kW Heating Elements and Controls (11kW for Heating Elements, 1kW for Controls)	208 VAC, 60Hz	58	34	34	31	0
	220/240 VAC, 50Hz	46	28	28	24	0
	240 VAC, 60Hz	50	30	30	26	0
	380/220 VAC, 50Hz	32	17	17	21	4
	415/240 VAC, 50Hz	50	15	15	19	4
	480 VAC, 60Hz	25	14	14	13	0

\* Electric units available for single or three phase operation and must be specified upon ordering.

**MISCELLANEOUS**

- Clearances from combustibles: Top, bottom, right, left side -0".
- Recommended - install under vented hood.
- Check local codes for fire and sanitary regulations.

**NOTICE:**

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

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



Erwin

Item # 10 1/2

# FORCED AIR MILK COOLERS

## Model: MC4ND

Natural Refrigerant R-290 Model

### 49" Forced Air Milk Cooler Dual Access

White painted steel exterior, stainless steel top and door, heavy-duty stainless steel lid(s), door hinges and latches, galvanized steel interior with reinforced stainless steel floor. **Designed to keep milk cold during serving.**



### Options and Accessories

(upcharge and lead times may apply)

Wrap around bumpers	Color laminate
Corner bumpers	Powder coating
Floor foot pedal lock	Stainless steel interior

Consult factory for other model configurations, options and accessories.

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

### Standard Model Features

#### REFRIGERATION SYSTEM

- Forced air, performance-rated refrigeration system
- Natural, environmentally-safe, high-efficiency R-290 refrigerant<sup>1</sup>
- Built-in, electric condensate evaporator
- Easily serviceable, bottom-mounted compressor

#### CABINET ARCHITECTURE

- 2" high density, non-CFC polyurethane foamed-in-place insulation
- Snap-in lids and door gaskets
- Non-corrosive, heavy-duty, epoxy-coated steel wire floor racks
- Door cylinder security locks
- 5" swivel casters w/ front locking brakes

#### MODEL FEATURES

- Electronic controller w/digital display & hi-low alarm
- Floor drain
- Unique forced air flow curtain

<sup>1</sup> R-290 refrigerant meets all federal and state regulatory requirements.



Toll-Free: 800-523-7138  
 Phone: 215-244-1400  
 Fax: 215-244-9579  
 539 Dunksferry Road  
 Bensalem, PA 19020  
 www.continentalrefrigerator.com

APPROVAL:

Item # 10 2/2

**Model Specifications**

**DIMENSIONAL DATA**

Net Capacity (cu. ft.)	20.0 (566 cu l)
Crate Capacity (13" x 13" x 11")	12
Crate Capacity (19" x 13" x 11")	8
Width, Overall (in.)	49 (1245 mm)
Depth, Overall (in.)	33 (838 mm)
Height, Overall (in.) (incl. 5" casters)	47 (1194 mm)

**REFRIGERANT DATA**

Condensing Unit Size (H.P.)	1/3+
Capacity (BTU/Hr)*	2620

**ELECTRICAL DATA**

Voltage (int'l)	115/60/1 (220/50/1)
Total Amps (int'l)	7.6 (5.5)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

**SHIPPING DATA**

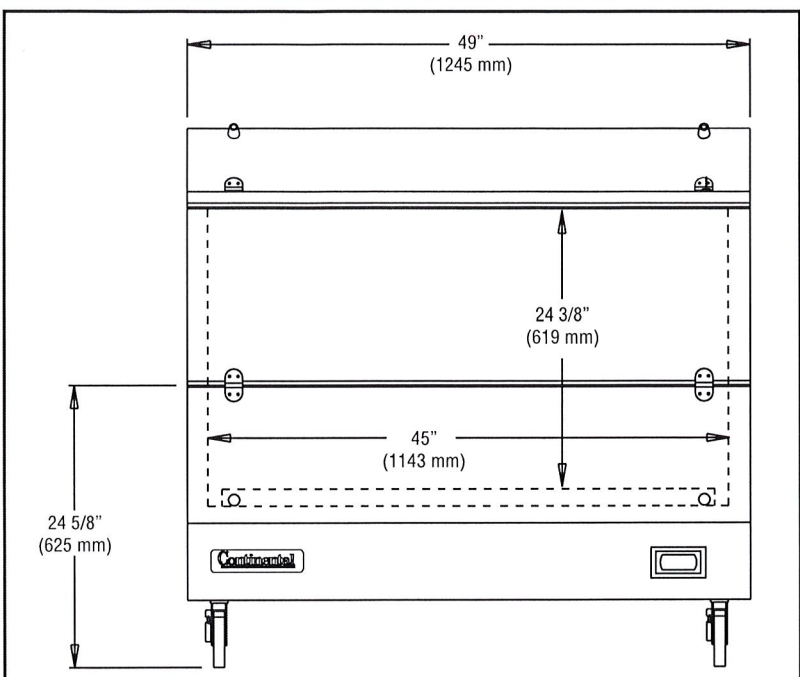
Weight (lbs.)	470 (213 kg)
Height - Crated (in.)	56 1/4 (1429 mm)
Width - Crated (in.)	58 1/4 (1480 mm)
Depth - Crated (in.)	36 1/2 (927 mm)

\* Rating @ +25°F evaporator, 90°F ambient  
 Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

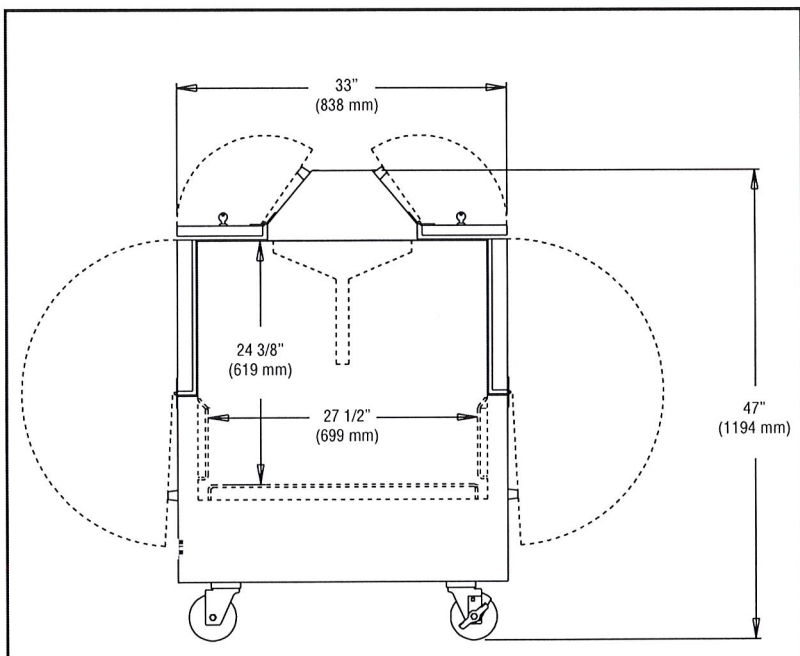


Equipped with one NEMA-5-15P Plug (varies by country)

**Model Plan Views**



FRONT VIEW



SIDE VIEW



Toll-Free: 800-523-7138  
 Phone: 215-244-1400  
 Fax: 215-244-9579  
 539 Dunkserry Road  
 Bensalem, PA 19020  
[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

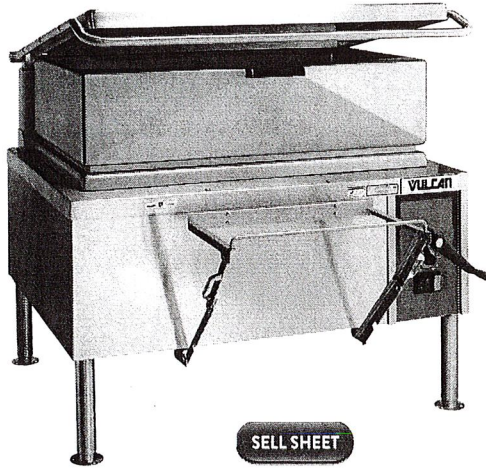
Due to our continued efforts in developing innovative products, specifications subject to change without notice.



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**VULCAN**Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000**VE SERIES**  
**Electric Tilting Braising Pan**

①



**Model VE40 FastBatch™ Electric Braising Pan**  
Shown with optional motorized lift

**SPECIFIER STATEMENT**

Free-standing electric tilting braising pan in 30 or 40-gallon capacity. Partially enclosed stainless steel base includes removable stainless steel panels, fully welded frame and 12" legs with adjustable flanged feet. Dual recessed hinges mounted under stainless steel cooking pan. Pan features anti-stick finish, coved interior corners and embossed gallon and liter markings. Pan depth is 9.75". Anti-stick stainless steel clad cooking surface bonded to steel sub plate featuring FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution. Elements shut off when pan is lifted beyond 5°. Pitcher pour tapered front with oversized 4" front flanges. Formed pouring lip includes removable perforated strainer. Stainless steel spring assist cover with wrap-around stay cool handle. Drop away food receiving pan support mounts under pouring lip. Manually operated pan lifting mechanism with sealed gearing and removable handle. Solid state temperature control with watertight enclosure and push-buttons. Shipped for 208/60-50/3 electrical service and can be field converted to 208/60-50/1. Can be shipped 240/60-50/3 and field converted to 240/60-50/1.

**Exterior Dimensions:****VE30** 36" w x 35½" d x 40½" h on 12" legs**VE40** 46" w x 35½" d x 40½" h on 12" legs

UL Listed. UL Listed to Canadian safety standards. Classified by UL to NSF Std. #4.

**MODELS**

- ~~VE30~~ 30 gallon true working capacity
- VE40** 40 gallon true working capacity

**STANDARD FEATURES**

- FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution
- Stainless steel front, back, sides and 12" legs with adjustable flanged feet
- Dual recessed hinges mounted under stainless steel cooking pan featuring anti-stick finish, coved interior corners and embossed gallon and liter markings
- Anti-stick stainless steel clad cooking surface bonded to steel sub plate
- Pitcher pour tapered front with oversized 4" front flanges and formed pouring lip including removable perforated 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 (ships loose for LH or RH side mounting if needed) adds 3" to width
- Drop away food receiving pan support mounts under pouring lip
- Manually operated anti-jam pan lifting mechanism with removable handle; pan can be fully tilted to empty completely with approximately 30 crank revolutions
- Solid state temperature controls, thermostat adjustable from 50°F to 425°F
- Water tight controls and enclosures
- Shipped for 208/60-50/3 electrical service; can be field converted to 208/60-50/1
- Can be shipped 240/60-50/3 and be field converted to 240/60-50/1
- One year limited parts and labor warranty

**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 VE30
- Two inch draw-off valve – left front 90° left with strainer (BPDOV-2); pan support will be removed on VE30
- 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
- 480 volt, 60-50 Hz, 3 phase
- Second year extended limited parts and labor warranty

**ACCESSORIES (PACKAGED AND SOLD SEPARATELY)**

- Set of four casters, (two locking)
- (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. 1)
- 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

**VE SERIES – Electric Tilting Braising Pan**

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# VE SERIES

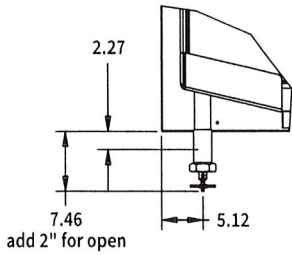
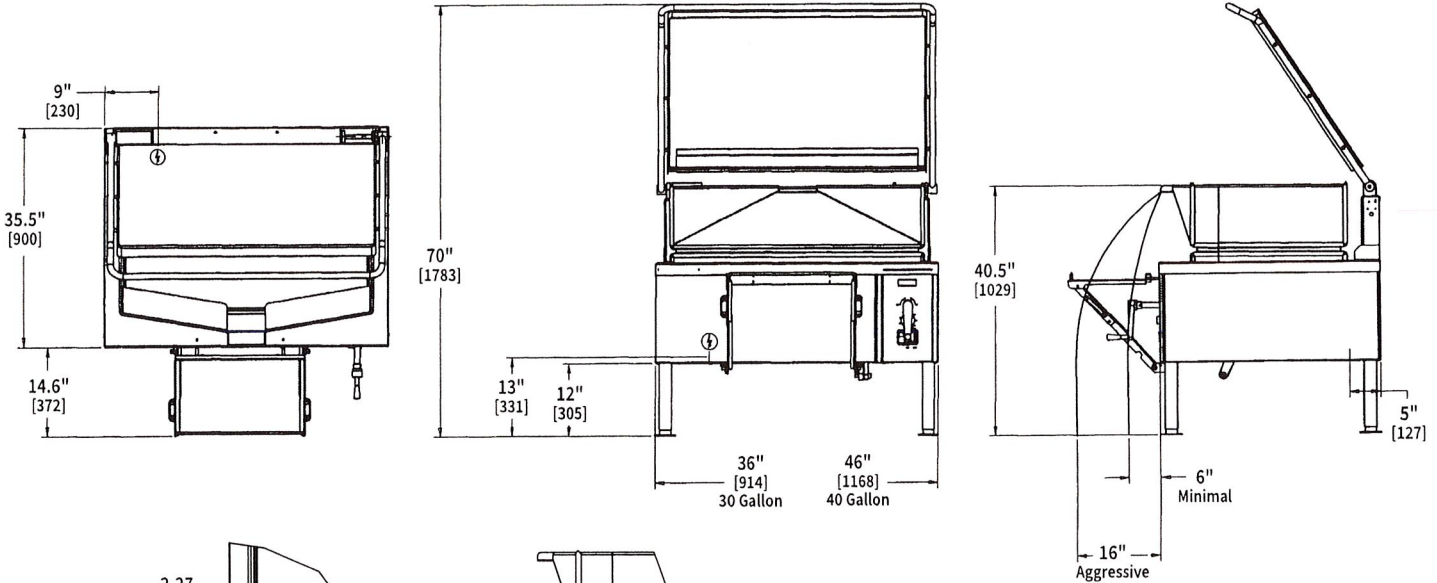
## Electric Tilting Braising Pan

### SERVICE CONNECTIONS

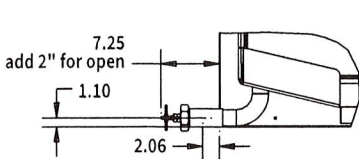
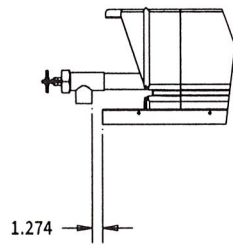
**⚡ ELECTRICAL CONNECTION:** Heating element, control and motor power 1½" dia. (1" conduit). See capacity schedule.

INSTALLATION MANUAL

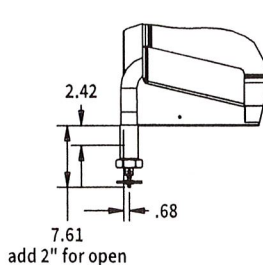
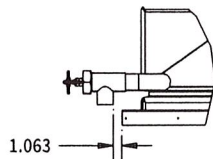
Model	Cooking Surface Area	Capacity	4 oz. Portions
VE30	29" x 23"	30 gal./114 liters	960
VE40	39" x 23"	40 gal./152 liters	1280



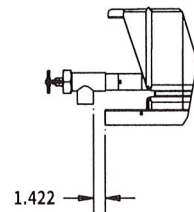
2" Draw-off valve - left front straight (BPDOV-1)



2" Draw-off valve - left front 90° left (BPDOV-2)



2" Draw-off valve - left side 90° front (BPDOV-3)



Model VE30 Electrical									
Three Phase					One Phase				
208		240		480		208		240	
KW	Amp	KW	Amp	KW	Amp	KW	Amp	KW	Amp
12	33	12	29	12	14	12	58	12	50

Model VE40 Electrical				
Voltage/Phase	KW	Amps L1	Amps L2	Amps L3
208/1	16	77	77	-
240/1	16	67	67	-
208/3	16	46	46	42
240/3	16	40	40	36
480/3	16	20	20	18

CAD and/or Revit Files Available

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




McDonald Green

Item # 12 1/2

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

Quantity \_\_\_\_\_

C.S.I. Section 11400

 701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com	<b>84145</b> <b>FOOD CUTTER</b>
---	------------------------------------

**HOBART**

**STANDARD FEATURES**

- 1/2 H.P. Motor
- 5 Pound Capacity
- 14" Stainless Steel Bowl
- One-piece Burnished Aluminum Housing
- 1725 RPM Knife Rotation
- Bowl Cover Safety Interlock
- 22 RPM Bowl Rotation
- Pull/Push On/Off Switch
- Double Cutlery Grade Stainless Steel Knives
- 3" Stainless Steel Legs With Rubber Feet
- 6' Flexible Cord and Plug

**MODELS**

- 84145 – Food Cutter with 14" Stainless Steel Bowl, Double Cutlery Grade Stainless Steel Knives with Stainless Steel Knife Comb and 3" Stainless Steel Legs with Rubber Feet.

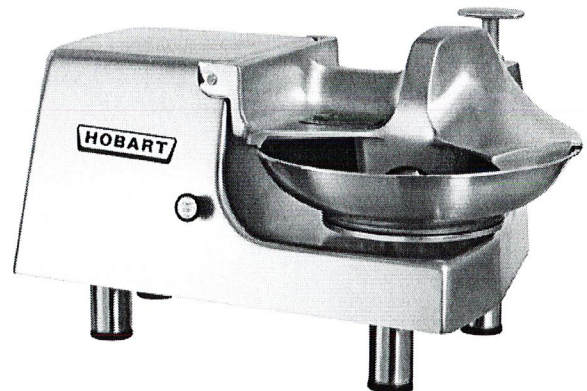
Specifications, Details and Dimensions on Reverse Side

**OPTIONS**

- #12 Attachment Hub – Model 84145-1

**ACCESSORIES**

- Vegetable Slicer
- Meat Chopper Attachment



Model 84145-1 with #12 hub  
Model 84145-2 without #12 hub (not shown)

**84145 FOOD CUTTER**

# 84145 FOOD CUTTER

**HOBART**

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

## SOLUTIONS/BENEFITS

### ½ H.P. Motor

Durability, Reliability

- Heavy-duty to meet the most demanding operations

### Bowl Cover Safety Interlock

Safety

- Machine cannot be turned on until the bowl cover is locked down into position
- Bowl cover cannot be raised with the switch in the "ON" position

### One-piece Burnished Aluminum Housing

Durability, Sanitation

- One-piece base has no cracks or crevices to allow food product to hide

### Removable Bowl Cover, Knives and Bowl Without the Use of Tools

Ease of Cleaning, Ease of Use

- Easily removed to be taken to three compartment sink for thorough cleaning
- No tools needed to remove means less time and labor involved

### Double Cutlery Grade Stainless Steel Knives

Durability, Performance

- Reduce food products to a uniformly small particle size for salads, spreads, bread crumbs and other imaginative recipes
- Holds an edge longer resulting in fewer sharpenings

## SPECIFICATIONS

**MOTOR:** ½ H.P., fan cooled, permanently lubricated ball bearings, and totally enclosed within the machine. Single-phase is capacitor-start, induction-run.

**ELECTRICAL:** Available in 115/60/1 and 230/60/1.

**SWITCH:** Single-phase is double-pole single throw. The bowl cover and switch are interlocked so that the machine cannot be turned on until the bowl cover is locked in place, nor can the bowl cover be raised with the switch in the "ON" position.

**CORD AND PLUG:** 6 foot cord with plug per latest NEMA configuration.

**BOWL:** Rotates at 22 R.P.M. 14<sup>15</sup>/<sub>16</sub>" inside diameter. Formed from a single sheet of stainless steel and easily removed for cleaning.

**KNIVES:** Rotate at 1725 RPM. The blades (made of special cutlery grade stainless steel) are secured to a hub as a unit, which may be removed from the knife shaft without change of knife clearance adjustment. Stainless steel knife comb included.

**BASE:** One-piece burnished aluminum casting with plated steel bottom cover (total enclosure).

**STANDARD EQUIPMENT:** Consists of Food Cutter with 14" stainless steel bowl, cutlery grade stainless steel knives with stainless steel knife comb and 3" stainless steel legs with rubber feet.

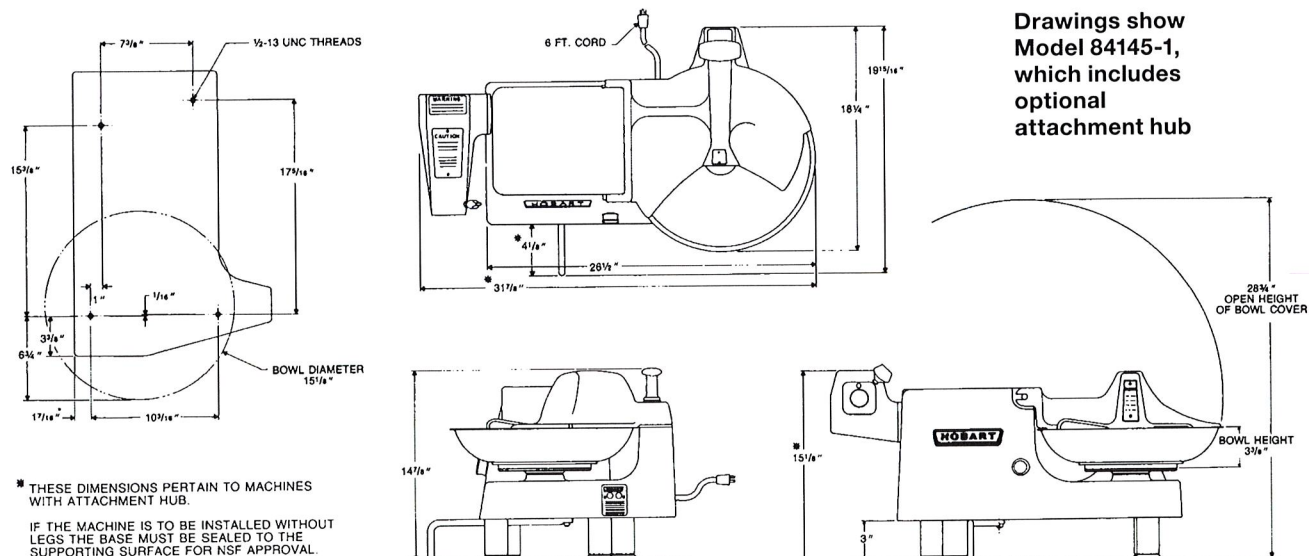
**OPTIONAL ATTACHMENT HUB:** Speed-209 RPM. Accommodates all Hobart No. 12 attachments.

**ACCESSORIES:** Vegetable Slicer and Meat Chopper Attachment.

**WEIGHT:** Net – 100 lbs. Shipping – 140 lbs.

**WARRANTY:** Unit has a full one-year warranty on parts, labor and mileage against manufacturer's defects.

## DETAILS AND DIMENSIONS



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

E-117147

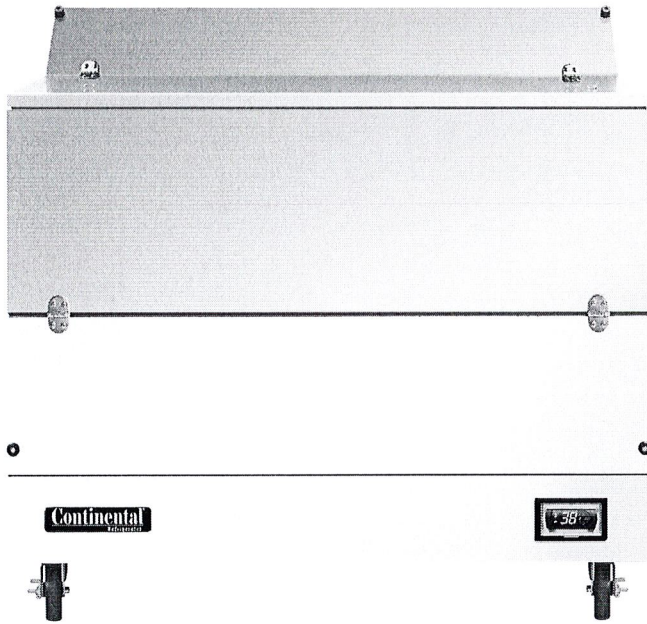
# FORCED AIR MILK COOLERS

## Model: MC4ND

Natural Refrigerant R-290 Model

### 49" Forced Air Milk Cooler Dual Access

White painted steel exterior, stainless steel top and door, heavy-duty stainless steel lid(s), door hinges and latches, galvanized steel interior with reinforced stainless steel floor. **Designed to keep milk cold during serving.**



### Options and Accessories

(upcharge and lead times may apply)

Wrap around bumpers	Color laminate
Corner bumpers	Powder coating
Floor foot pedal lock	Stainless steel interior

Consult factory for other model configurations, options and accessories.

**Continental**<sup>®</sup>  
Refrigerator

Toll-Free: 800-523-7138  
Phone: 215-244-1400  
Fax: 215-244-9579

539 Dunksferry Road  
Bensalem, PA 19020  
[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

MGE

Item # 13 1/2

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

### Standard Model Features

#### REFRIGERATION SYSTEM

Forced air, performance-rated refrigeration system

Natural, environmentally-safe, high-efficiency R-290 refrigerant<sup>1</sup>

Built-in, electric condensate evaporator

Easily serviceable, bottom-mounted compressor

#### CABINET ARCHITECTURE

2" high density, non-CFC polyurethane foamed-in-place insulation

Snap-in lids and door gaskets

Non-corrosive, heavy-duty, epoxy-coated steel wire floor racks

Door cylinder security locks

5" swivel casters w/ front locking brakes

#### MODEL FEATURES

Electronic controller w/digital display & hi-low alarm

Floor drain

Unique forced air flow curtain

<sup>1</sup> R-290 refrigerant meets all federal and state regulatory requirements.

APPROVAL:

### Model Specifications

#### DIMENSIONAL DATA

Net Capacity (cu. ft.)	20.0 (566 cu l)
Crate Capacity (13" x 13" x 11")	12
Crate Capacity (19" x 13" x 11")	8
Width, Overall (in.)	49 (1245 mm)
Depth, Overall (in.)	33 (838 mm)
Height, Overall (in.) (incl. 5" casters)	47 (1194 mm)

#### REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/3+
Capacity (BTU/Hr)*	2620

#### ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Total Amps (int'l)	7.6 (5.5)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

#### SHIPPING DATA

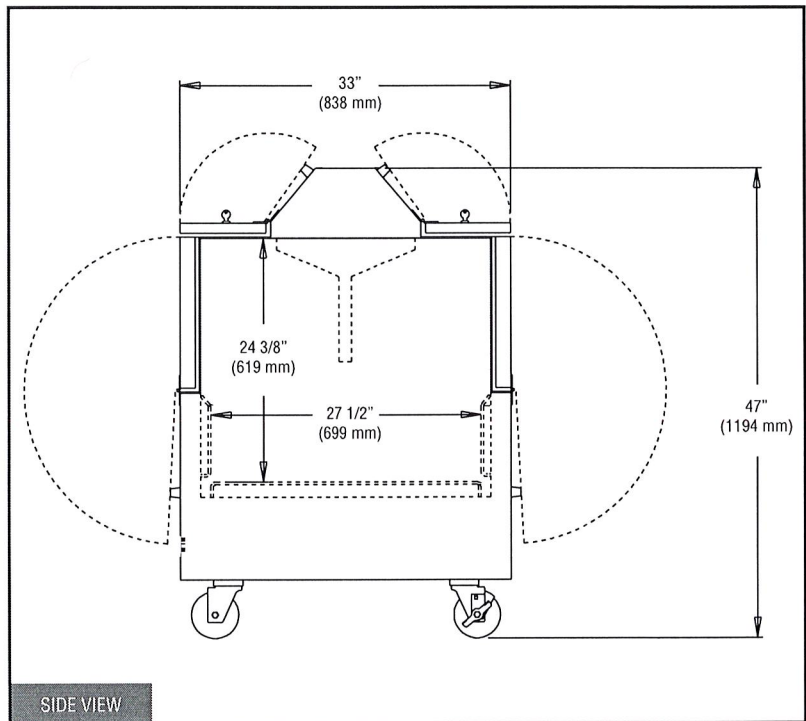
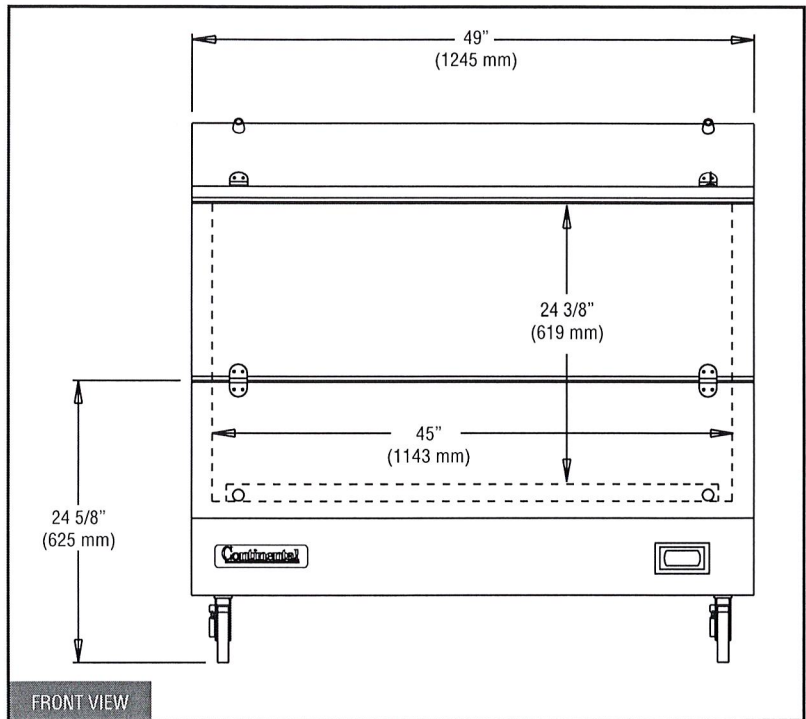
Weight (lbs.)	470 (213 kg)
Height - Crated (in.)	56 1/4 (1429 mm)
Width - Crated (in.)	58 1/4 (1480 mm)
Depth - Crated (in.)	36 1/2 (927 mm)

\* Rating @ +25°F evaporator, 90°F ambient  
 Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug (varies by country)

### Model Plan Views



# Continental<sup>®</sup>

Refrigerator

Toll-Free: 800-523-7138  
 Phone: 215-244-1400  
 Fax: 215-244-9579

539 Dunksferry Road  
 Bensalem, PA 19020  
[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

Due to our continued efforts in developing innovative products, specifications subject to change without notice.



MADE IN THE U.S.A.

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 A Division of National Refrigeration & Air Conditioning Products, Inc.



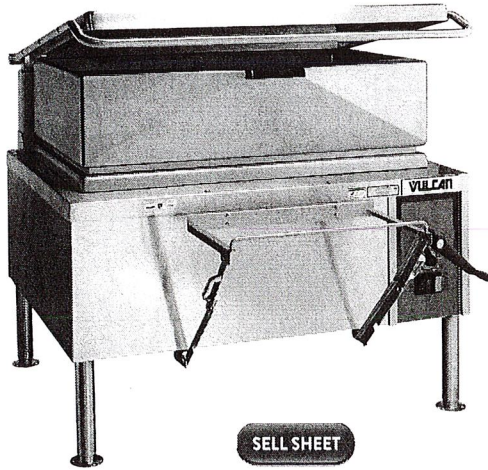
McDonald Green

Item # 14 1/2

Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

# VE SERIES

## Electric Tilting Braising Pan



SELL SHEET

Model VE40 FastBatch™ Electric Braising Pan  
Shown with optional motorized lift



### SPECIFIER STATEMENT

Free-standing electric tilting braising pan in 30 or 40-gallon capacity. Partially enclosed stainless steel base includes removable stainless steel panels, fully welded frame and 12" legs with adjustable flanged feet. Dual recessed hinges mounted under stainless steel cooking pan. Pan features anti-stick finish, coved interior corners and embossed gallon and liter markings. Pan depth is 9.75". Anti-stick stainless steel clad cooking surface bonded to steel sub plate featuring FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution. Elements shut off when pan is lifted beyond 5°. Pitcher pour tapered front with oversized 4" front flanges. Formed pouring lip includes removable perforated strainer. Stainless steel spring assist cover with wrap-around stay cool handle. Drop away food receiving pan support mounts under pouring lip. Manually operated pan lifting mechanism with sealed gearing and removable handle. Solid state temperature control with watertight enclosure and push-buttons. Shipped for 208/60-50/3 electrical service and can be field converted to 208/60-50/1. Can be shipped 240/60-50/3 and field converted to 240/60-50/1.

#### Exterior Dimensions:

**VE30** 36"w x 35½"d x 40½"h on 12" legs

**VE40** 46"w x 35½"d x 40½"h on 12" legs

UL Listed. UL Listed to Canadian safety standards. Classified by UL to NSF Std. #4.

### MODELS

- VE30** 30 gallon true working capacity
- VE40** 40 gallon true working capacity

### STANDARD FEATURES

- FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution
- Stainless steel front, back, sides and 12" legs with adjustable flanged feet
- Dual recessed hinges mounted under stainless steel cooking pan featuring anti-stick finish, coved interior corners and embossed gallon and liter markings
- Anti-stick stainless steel clad cooking surface bonded to steel sub plate
- Pitcher pour tapered front with oversized 4" front flanges and formed pouring lip including removable perforated 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 (ships loose for LH or RH side mounting if needed) adds 3" to width
- Drop away food receiving pan support mounts under pouring lip
- Manually operated anti-jam pan lifting mechanism with removable handle; pan can be fully tilted to empty completely with approximately 30 crank revolutions
- Solid state temperature controls, thermostat adjustable from 50°F to 425°F
- Water tight controls and enclosures
- Shipped for 208/60-50/3 electrical service; can be field converted to 208/60-50/1
- Can be shipped 240/60-50/3 and be field converted to 240/60-50/1
- One year limited parts and labor warranty

### 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 VE30
- Two inch draw-off valve – left front 90° left with strainer (BPDOV-2); pan support will be removed on VE30
- 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
- 480 volt, 60-50 Hz, 3 phase
- Second year extended limited parts and labor warranty

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Set of four casters, (two locking)
- (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. 1)
- 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

VE SERIES – Electric Tilting Braising Pan

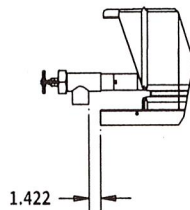
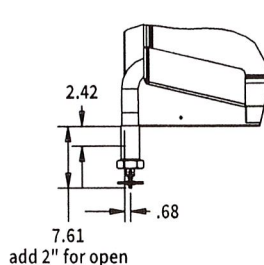
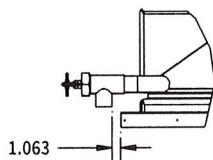
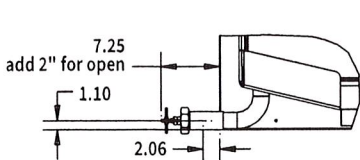
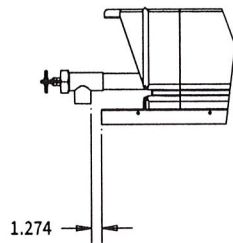
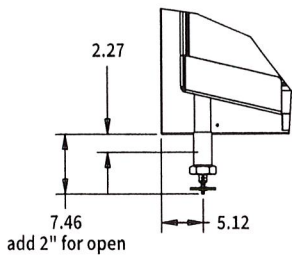
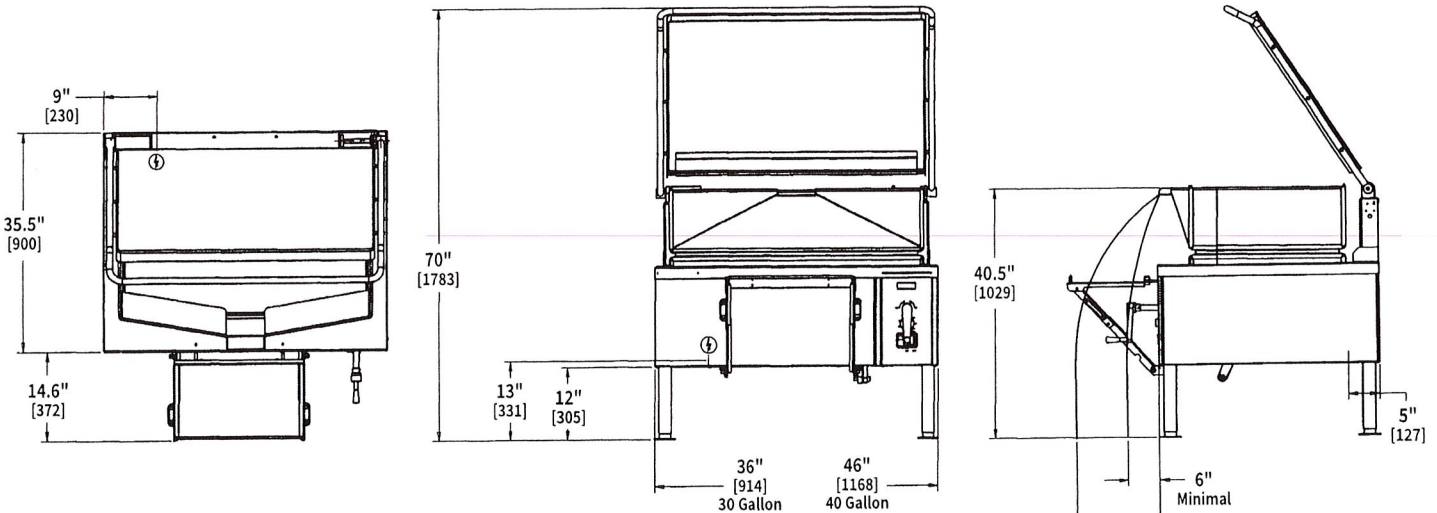
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### SERVICE CONNECTIONS

**ELECTRICAL CONNECTION:** Heating element, control and motor power 1 3/8" dia. (1" conduit). See capacity schedule.

INSTALLATION MANUAL

Model	Cooking Surface Area	Capacity	4 oz. Portions
VE30	29" x 23"	30 gal./114 liters	960
VE40	39" x 23"	40 gal./152 liters	1280



Model VE30 Electrical									
Three Phase					One Phase				
208		240		480		208		240	
KW	Amp	KW	Amp	KW	Amp	KW	Amp	KW	Amp
12	33	12	29	12	14	12	58	12	50

Model VE40 Electrical				
Voltage/Phase	KW	Amps L1	Amps L2	Amps L3
208/1	16	77	77	-
240/1	16	67	67	-
208/3	16	46	46	42
240/3	16	40	40	36
480/3	16	20	20	18

CAD and/or Revit Files Available

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

JOB \_\_\_\_\_ ITEM# \_\_\_\_\_ QTY/MODEL# \_\_\_\_\_



# CVAP® HOLDING CABINETS **HOV3**

**HOV3 SERIES** HOV3-05UV | HOV3-10UV | HOV3-14UV

CVap Holding Cabinet: Includes Membrane Control, and Convection Holding.

### SHORT FORM SPECS

Shall be Winston CVap Holding Cabinet, model \_\_\_\_\_. Unit to utilize a membrane control with processor to control calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments.

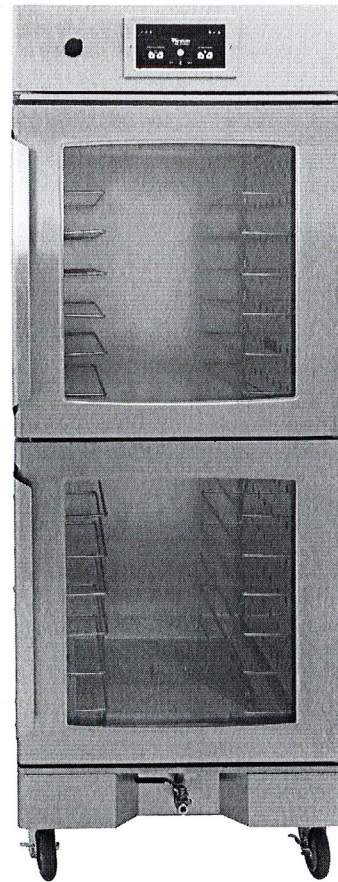
### CONFIGURATIONS

**Half-Sized:** Easily mobile versions, allowing operator to see over cabinet when transporting. Most half-sized units are also stackable for increased versatility.

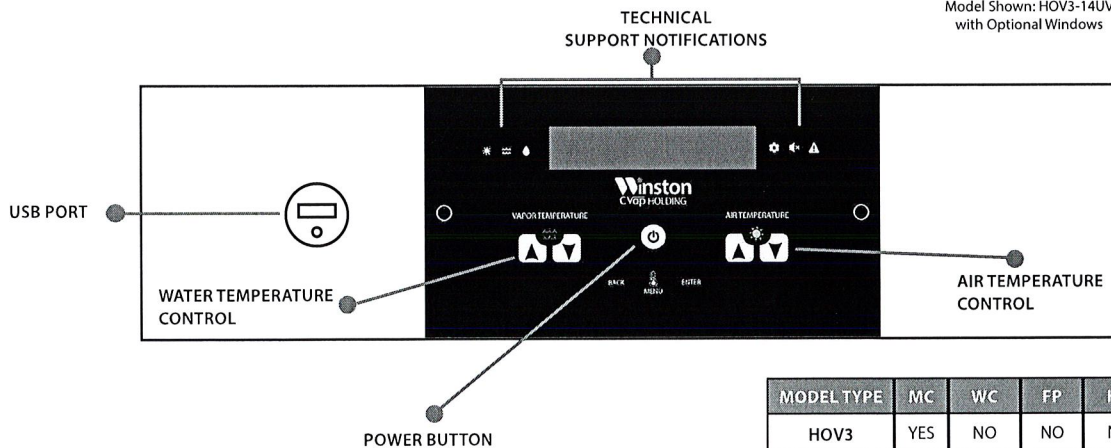
**Full-Sized:** Provides maximum capacity for high volume operators.

#### CVap® ADVANTAGE

The original humidified holding cabinet is still the best. CVap technology uses dry and vapor heat, in tandem, to control food temperature, and maintain it as moist or crisp as you want. Learn more at [winstonfoodservice.com](http://winstonfoodservice.com).



Model Shown: HOV3-14UV with Optional Windows



MODEL TYPE	MC	WC	FP	HD	CM	AP
HOV3	YES	NO	NO	NO	ON	NO

MC - Membrane Control      HD - HACCP Temp Download  
 WC - Wireless Connectivity      CM - Convection Mode  
 FP - Food Probe Ready      AP - Audio



JOB \_\_\_\_\_ ITEM# \_\_\_\_\_ QTY/MODEL# \_\_\_\_\_



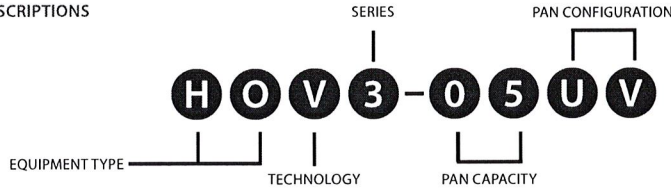
# CVAP® HOLDING CABINETS **HOV3**

## Cabinet Specifications

HOV3-05UV | HOV3-10UV | HOV3-14UV

MODEL NUMBER DESCRIPTIONS

**EQUIPMENT TYPES**  
 HO = HOLDING  
 CH = COOK/HOLD  
 RT = RETHERM  
 UB = UNIVERSAL BIN



**PAN CONFIGURATIONS**  
 HP = HALF PAN  
 SP = SHEET PAN  
 UV = UNIVERSAL

MODEL #	CAPACITY			EXTERIOR DIMENSIONS **				ELECTRICAL					INT'L	SHIP WEIGHT LBS(KG)
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***		
HOV3-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	120	1	1800	15	5-15P	Call Factory	250(113)
HOV3-10UV	10	20	20	5"	61.66(1566)	34.23(869)	27.70(704)	120	1	1800	15	5-15P	Call Factory	303(138)
HOV3-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P	Call Factory	420(190)

\*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | \*\*Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31"(59mm) for 5" casters, subtract .25"(6mm) for 4" legs, and add 1.63"(41mm) for 6" legs. If 5" caster is standard, subtract 2.31"(59mm) for 3" casters, and subtract .69"(18mm) for 6" legs. | \*\*\*NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed.

**CONTROL:** Membrane control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F and accommodates software updates via USB.

**MATERIALS:** To be commercial and institutional grade stainless steel interior and exterior.

**DOORS:** Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

**WATER FILL:** Operated manually with low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

**INSTALLATION REQUIREMENTS:** Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements.

**INDUSTRY COMPLIANT:** Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

**WARRANTY:** Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

**SPECIFY THE FOLLOWING WHEN ORDERING:**

**Standard** (No additional cost):

- Hinge Preference Left or right hinge
- Castors: See table above for standard caster size, additional options include 3" caster, 5" caster, and 6" legs.

**Optional** (Additional cost):

- Locking Door\*\*
- Pass Through
- Pass Through-Glass
- Bumper Guard Base
- Extended Warranty
- Glass Door
- **Cord Wrap**
- Reinforced Top\*\*\*\*
- Transport Package

\*\* Quantity of 1 for reach in. Quantity of 2 for pass through  
 Customer to provide padlock(s), (per door)  
 \*\*\*\* Available for 05UV only.

**Accessories & Supplies** (Additional cost):

- PS2206-4 Wire rack-chrome (4-pack)
- PS2206-5 Wire rack-chrome (5-pack)
- PS2938-4 Wire rack-stainless steel (4-pack)
- PS2980-2 Wire rail (2-pack)
- PS2696 Mobile water removal system**
- PS3171 Leg and shelf kit for 05UV
- PS3174 Stacking kit for 05UV
- PS3167 Drain kit for stacked pair
- AC1006 8.125" top extension (14UV model only)
- AC1008 Cover, Rear Fan**

**FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!**  
[foodservice.winstonind.com/parts-supplies](http://foodservice.winstonind.com/parts-supplies)





**Bid Specifications**  
South Middle School  
Champion 44Pro Dish machine  
April 13, 2022

Provide Champion 44Pro dish machine. Machine shall have the following options and features:

Unit to have top mounted control panel with electric tank heat. Unit to have 208 V 3 phase electrical. Machine to have two point electrical connection which includes the built in booster. Must be confirmed prior to ordering. Machine to require a 70 amp circuit to run new machine and an 80 amp circuit for the built in booster. Existing booster is on 50 amp circuit and the machine is on a 60 and 20 amp dual circuit. Owner's electrician to supply correct power and reconnect power to new machine. If new single point connection is desired over the two point connection, the circuit will need to be 150 amps.

Machine to have new style hinged gasketless doors that open a full 180 degrees, electronic valve drains and a single piece all welded hood body.

New unit to have proportional drive rinse system utilizing digital pattern cloning. System delivers unmatched total ware coverage. Machine to also have stainless steel pump and impeller. Unit to also have perpetual rack advance system with jam alert and drive protection.

Machine to have a built in stainless steel booster. 70 degree rise 21 kw 208 v 3 phase. Unit to be rated at 209 racks per hour while consuming only 100 GPH of water. Unit to have single piece stainless steel wash arm manifolds.

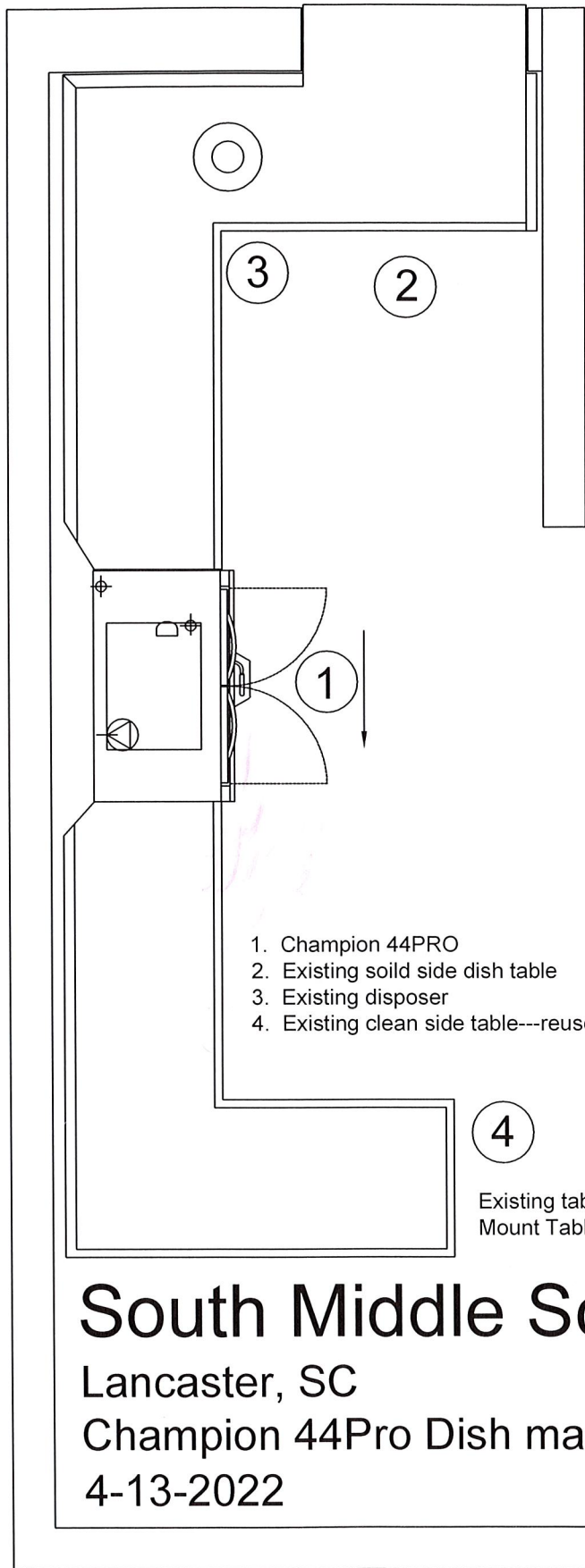
Controls to be Prodigy series HMI touch display with intuitive condition alerts, multilingual ability, visual guidance of operations and user friendly cleaning. Control to also be able to give proactive maintenance interface for self diagnostics and problem recognition. Machine to be able to have a programmable dwell with automatic alignment in the optimal wash zone.

Unit to be right to left operation with energy sentinel device and progressive anti jam drive system.

Machine to have 304 stainless steel frame, hood body and legs. 2 hp pump motor. Internal clearance to be 20 not to exceed 22" for proper washing and clearance of sheet pans.

Owner to remove old machine. KEC (Kitchen Equipment Contractor) to set in place and install new machine. KEC provide and install table limit switch to be wired by electrician. KEC to properly caulk and reseal tables to machine and wall. Owner to reconnect plumbing and utilities.

Site visit recommended at owner's convenience prior to ordering equipment to verify all utilities. Existing dishtable to be re-used and moved to fit 44" machine position.



- 1. Champion 44PRO
- 2. Existing soiled side dish table
- 3. Existing disposer
- 4. Existing clean side table---reuse and move 22" towards machine

4

Existing table Reuse  
Mount Table limit switch

**South Middle School**  
Lancaster, SC  
Champion 44Pro Dish machine  
4-13-2022

# Champion®

The Dishwashing Machine Specialists

Item # 16

3/6

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

PRO SERIES RACK CONVEYOR

## STANDARD FEATURES

- Perpetual rack advance system, with intuitive jam alert, and drive protection
- Proportional rinse, delivering unmatched total ware coverage, utilizing digital pattern cloning, stainless steel nozzles
- 209 racks per hour
- 100 GPH with energy sentinel (idle pump shut-off)
- Prodigy series HMI display, intuitive condition alerts, with user friendly cleaning and operation visual guidance, multi-lingual, touch control
- Proactive maintenance interface, self-diagnostics, problem recognition, with repair recommendation, from HMI touch screen
- Programmable machine dwell with automatic rack alignment into the optimal wash zone
- **Automatic drain valve Exclusive!**
- Single-piece hood design
- Single-piece stainless steel upper and lower wash arm manifolds
- Single point electrical connection, machine and built-in booster heater
- 20" standard vertical clearance which accommodates 18" x 26" sheet pans
- Full 180° opening leak proof insulated hinged access doors
- Stainless steel heavy gauge construction including base, legs and feet
- Enclosure panels (front and sides)
- 2 HP pump motor, with stainless steel impeller
- Factory Authorized Start-up
- Vent fan control
- **ENERGY STAR® Qualified**
- **Made in America**



## PRO SERIES

44 PRO Electric

High Temperature Rack Conveyor  
Dishwashing Machine



Model 44 PRO shown with vent cowl and damper option



Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.

## SPECIFIER STATEMENT

Specified unit will be Champion Model 44 PRO Series high temperature rack conveyor dishwashing machine. Features top mounted Prodigy HMI user interface controls with proactive maintenance software, proportional rinse, using only 100 GPH, built-in 21 kW booster, at a max of 150 amps for machine and booster (208/60/3), progressive anti-jam drive system, energy sentinel (idle pump shut-off), 209 racks per hour, single-piece hood design, single-piece stainless steel upper & lower wash arms manifolds, full 180° opening leak proof insulated hinged access doors.

1 year parts and labor warranty.

Champion Industries, Inc.  
3765 Champion Blvd., Winston-Salem, NC 27105  
Tel: 336/661-1556 Fax: 336/661-1979  
[www.championindustries.com](http://www.championindustries.com)

# PRO SERIES

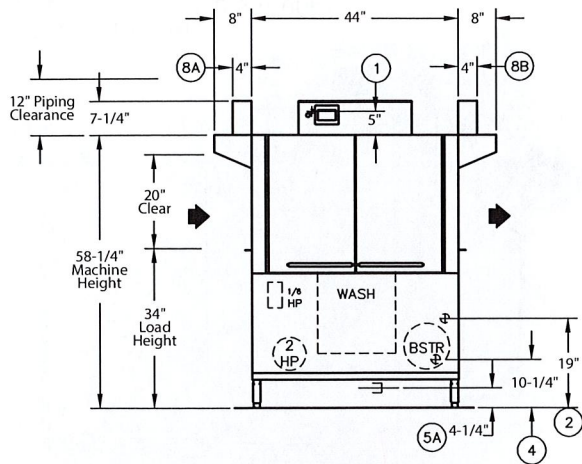
**44 PRO Electric**  
High Temperature Rack Conveyor  
Dishwashing Machine

# Champion®

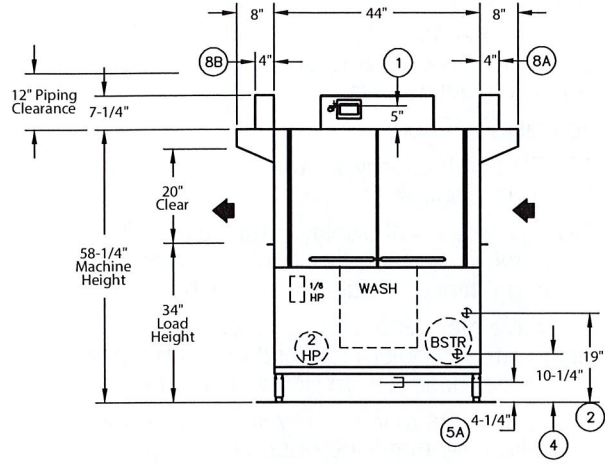
The Dishwashing Machine Specialists

**MODEL 44 PRO** Shipping weight crated: **600 lbs.**

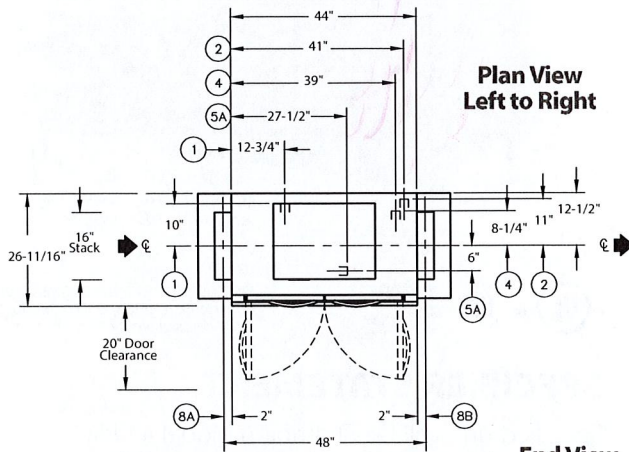
Dimensions shown in inches [mm]



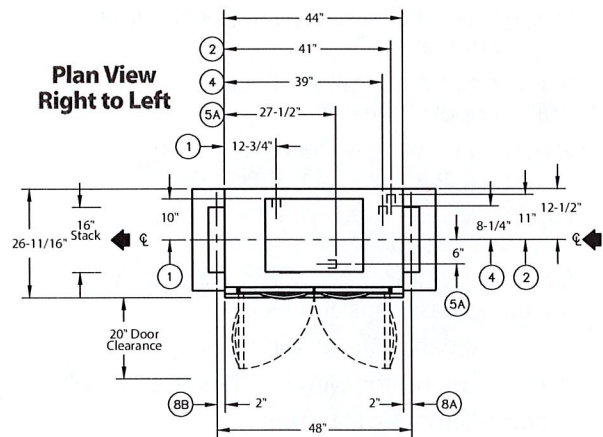
**Front View  
Left to Right**



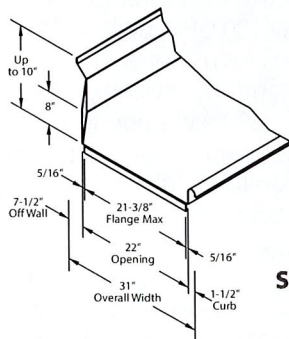
**Front View  
Right to Left**



**Plan View  
Left to Right**

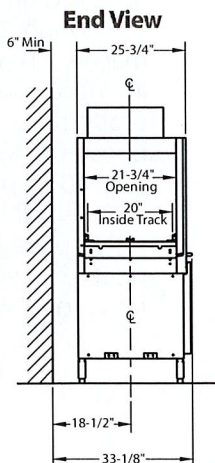


**Plan View  
Right to Left**



**Flange Detail**

**Suggested Table  
Construction**



**End View**

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc., 3765 Champion Blvd., Winston-Salem, NC 27105 • 336/661-1556 • Fax: 336/661-1979 • www.championindustries.com

# PRO SERIES

## 44 PRO Electric

High Temperature Rack Conveyor  
Dishwashing Machine

# Champion®

The Dishwashing Machine Specialists

### Utilities

<b>1</b>	<b>Electrical Connection</b> A Machine electrical connection and booster electrical connection
<b>2</b>	<b>Hot Water</b> Machine with built-in booster Main connection 1/2" NPT
<b>4</b>	<b>Hot Water</b> Machine with no booster Main water connection 1/2" NPT
<b>5</b>	<b>Drain</b> Connection 1 1/2" NPT
<b>8</b>	<b>Vents</b> A Stack connection - Load end 200 CFM @ 1/4" static pressure B Stack connection - Unload end 400 CFM @ 1/4" static pressure

**Warning:** Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and the National Electrical Code.

**Note:** Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

**Plumbing Notes:** Because of the variation in house-supplied steam and water pressures, steam and water pressure regulating valves (PRVs) may be needed. (Water PRV is standard on machines with booster.) The PRVs can either be purchased from Champion or obtained locally.

**Venting Notes:** Fabricated duct size: 3-7/8" x 15-7/8" (Outside dimensions)

**Optional Drain Tempering:** 1/2" NPT cold water connection required. 1/2" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED).

### Single Tank PRO Rack Machine and Booster Ratings

The tables below give the ratings for each model. The ratings include the requirements of the 12 and 21 kW booster heaters when they are use.

#### Machines with a single point electrical connection:

44 PRO Electric Tank Heat, 21 kW 70° Booster			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	190	250	250
208/60/3	111	150	150
240/60/1	167	225	225
240/60/3	96	125	125
480/60/3	47	60	60
575/60/3	40	50	50

44 PRO Electric Tank Heat, 12 kW 40° Booster			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	147	200	200
208/60/3	85	110	110
240/60/1	129	175	175
240/60/3	74	100	100
480/60/3	36	50	50
575/60/3	31	40	40

44 PRO Electric Tank Heat, No Booster			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	89	125	125
208/60/3	52	70	70
240/60/1	79	100	100
240/60/3	45	60	60
480/60/3	22	30	30
575/60/3	19	25	25

### SPECIFICATIONS

#### Capacity

Racks per hr. (NSF rated) . . . . .	209
Wash tank (US gal.) . . . . .	17
Conveyor speed (ft/min.) . . . . .	5.8

#### Motor Horsepower

Drive . . . . .	1/6
Wash . . . . .	2

#### Water Consumption

US Gal. per hr. (max. use) . . . . .	100
US Gal. per rack . . . . .	0.48

#### Heating

Tank Heat, electric (kW) . . . . .	15
Electric booster (built-in) (kW supplied for 40°F rise) . . . . .	12
Electric booster (built-in) (kW supplied for 70°F rise) . . . . .	21
<i>Booster heaters completely interplumbed, controls are interwired</i>	

#### Venting

Load end (minimum CFM) . . . . .	200
Unload end (minimum CFM) . . . . .	400

#### Standard 20" x 20" rack complement

Peg . . . . .	1
Flat . . . . .	1

#### Machines with a dual point electrical connection:

44 PRO Electric, 21 kW Booster Only			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	101	125	125
208/60/3	59	80	80
240/60/1	88	110	110
240/60/3	51	70	70
480/60/3	26	35	35
575/60/3	22	30	30

44 PRO Electric, 12 kW Booster Only			
Electrical Specifications	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208/60/1	58	80	80
208/60/3	34	45	45
240/60/1	50	70	70
240/60/3	29	40	40
480/60/3	15	20	20
575/60/3	12	15	15

**Note:** Machine ships as a single point electrical connection standard. Easily converted to a dual point connection by a qualified electrician.

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc., 3765 Champion Blvd., Winston-Salem, NC 27105 • 336/661-1556 • Fax: 336/661-1979 • www.championindustries.com

# PRO SERIES

PRO SERIES RACK CONVEYOR

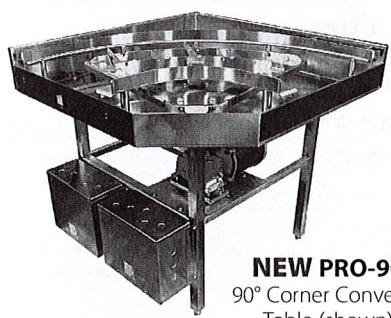
**44 PRO Electric**  
High Temperature Rack Conveyor  
Dishwashing Machine

# Champion®

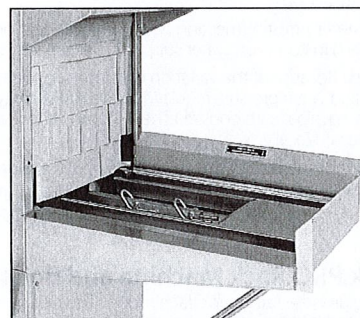
The Dishwashing Machine Specialists

## OPTIONS & ACCESSORIES

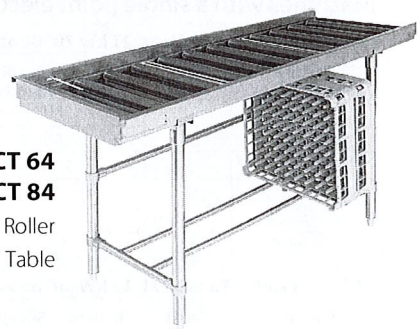
- Tank heat: choice of steam coil or electric
- Two-Point electrical connection, separate for machine and booster (Field convertible)
- 48" Blower-dryer – steam or electric
- Booster Heaters (completely interplumbed, controls are interwired)**
  - Steam: 40°F or 70°F rise (see spec sheet)
  - Electric: 40-70°F rise (built-in only)**
- Cantilever sideloader (with or without hood) for 90° load operation
- 24" Sideload
- 30" Sideload (accepts sheet pans)
- Racks: peg or flat racks (specify type)
- Table limit switch, unmounted (recommended on all rack conveyor installations) (unmounted)**
- Vent cowl, stainless steel with 7" stack and locking damper
- Water pressure regulating valve (unmounted) (standard with booster)
- Water hammer kit (unmounted)
- Drain tempering kit (unmounted)
- Model PRO 90 (90° Corner Conveyor Table)
- Model RCT 64 or RCT 84 Roller Conveyor Table (See factory for custom length)
- Splash shields
- NEW** Champion Ventless Heat Recovery (see spec sheet)
- ION scale prevention device (unmounted)



**NEW PRO-90**  
90° Corner Conveyor Table (shown)



**Cantilever Sideload**  
(No hood)



**Model RCT 64 or RCT 84**  
Roller Conveyor Table

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ChampionIndustries.com

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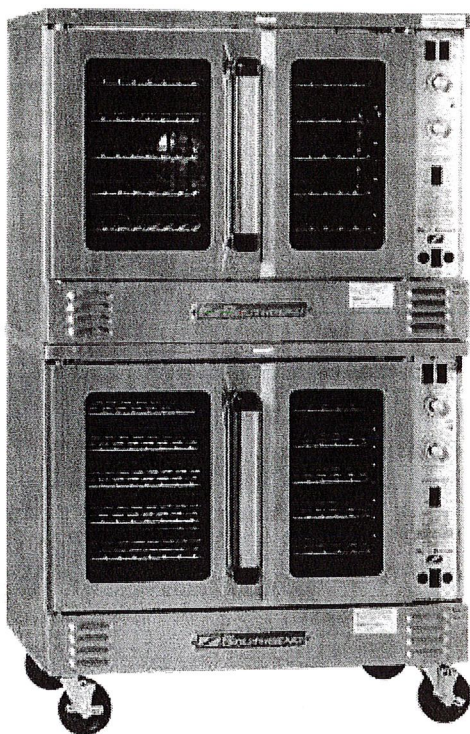




South Middle



# CONVECTION OVEN SL - SERIES ELECTRIC, DOUBLE DECK



SLES/20SC shown with optional casters

SLES/20SC (2)

- SLES/20CCH
- SLEB/20SC
- SLEB/20CCH

### Standard Features

- Energy Star Compliant (Standard depth)
- 11 kW high efficiency heating elements
- Available standard and bakery depths
- Double deck convection oven is 64.8" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless Steel front, top and sides
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- (1) year limited parts and labor warranty  
(reference <http://www.southbendnc.com/service.html> for limited warranty details)

### Available Controls

#### SC-Standard Controls

- 140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

#### CCH-Cycle / Cook & Hold Control

150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat dual digital display shows time and temperature. A fan cycle timer pulses the fan.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> List the voltage, frequency, and amps (see utility information).<br>____ VAC, ____ Phase, ____ Hz. | <input type="checkbox"/> Stainless steel exterior bottom             | <input type="checkbox"/> Down draft diverter for direct flue |
| <input checked="" type="checkbox"/> Stainless steel rear jacket   | <input checked="" type="checkbox"/> Casters 4" or 6"                 | <input type="checkbox"/> Export crating                      |
|   | <input type="checkbox"/> Stainless steel dirt tray                   | <input type="checkbox"/> Marine edge top                     |
|   | <input checked="" type="checkbox"/> Swivel Caster - front with locks | <input type="checkbox"/> Stainless steel doors               |

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Stainless steel front, top and sides.

**Doors:** Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

**Oven Interior:** Porcelain enamel finish, coved, fastener free.

**Rack and Rack Guides:** Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

**Blower Fan and Motor:** 1/2hp, 2-speed motor, 1710/1120

**Oven Heating:** Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.

**Control Panel:** Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

**Interior Lights:** Two 40 watt high temperature recessed lamps located within the oven cavity.

**Legs:** 6" stainless steel legs standard.

**Electrical System:** Terminal connections are located below oven section and are accessible from the front of the oven. These sheath type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 11 kW per deck. Available voltages include 208, 240, 380, and 480 VAC single or three phase, 50/60 Hz. Ovens equipped with 480VAC single or three phase heating elements use 240V controls and motors and do not require separate electrical lead wires.

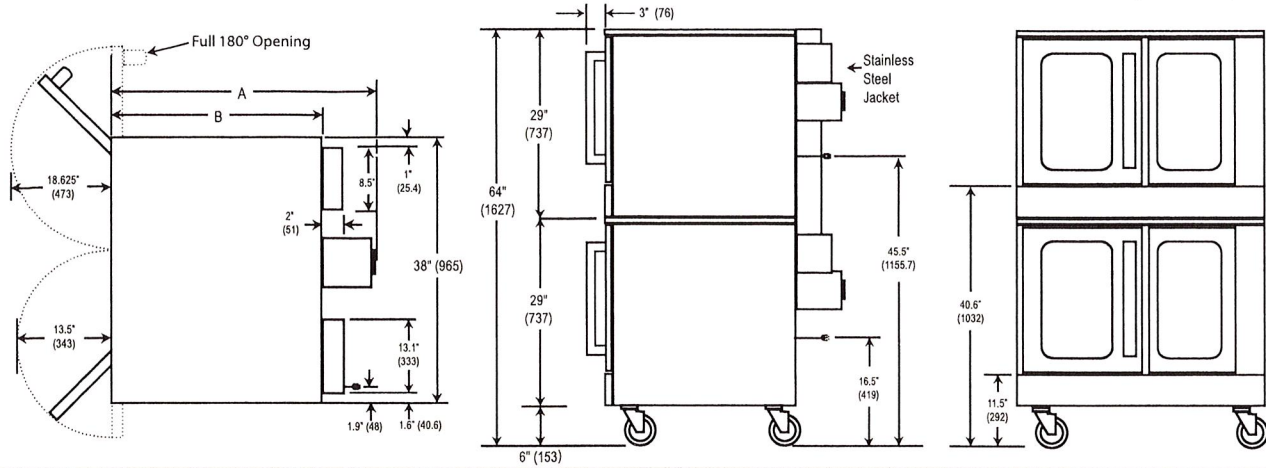


Approval Notes: \_\_\_\_\_

Models:  SLES/20SC     SLES/20CCH     SLEB/20SC     SLEB/20CCH

SLE20

Dimensions shown in inches and (millimeters)



**DIMENSIONS**

MODEL	DEPTH		OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
SLES/20	37.25" (946)	30.25" (768)	29" (737)	21.50" (546)	20" (508)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1040 lbs (471.7 kg.)
SLEB/20	43.50" (1116)	36.50" (927)	29" (737)	29" (737)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1397)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1180 lbs (535.2 kg.)

Dimensions shown in inches and (millimeters)

**UTILITY INFORMATION**

Standard: 1/2 horsepower, 2 speed motor, 1710/1120 r. p. m.

ELECTRICAL DATA		AMPS PER LINE				
EACH OVEN	VOLTAGE	1 PHASE	3 PHASE			
			X	Y	Z	NEUT.
12 kW Heating Elements and Controls (11kW for Heating Elements, 1kW for Controls)	208 VAC, 60Hz	58	34	34	31	0
	220/240 VAC, 50Hz	46	28	28	24	0
	240 VAC, 60Hz	50	30	30	26	0
	380/220 VAC, 50Hz	32	17	17	21	4
	415/240 VAC, 50Hz	50	15	15	19	4
	480 VAC, 60Hz	25	14	14	13	0

\* Electric units available for single or three phase operation and must be specified upon ordering.

**MISCELLANEOUS**

- Clearances from combustibles: Top, bottom, right, left side -0".
- Recommended - install under vented hood.
- Check local codes for fire and sanitary regulations.

**NOTICE:**

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

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







Item #18

South Middle  
(2)



FOOD AND SALAD BARS > EQUIPMENT CARTS


# EQUIPMENT STAND

A fantastic fit for prep areas and checkout, the Equipment Stand offers a lightweight, mobile solution for ser


- Designed from durable, lightweight plastic that is dent, rust, break, and chip resistant
- Offers comfortable leg space for a seated operator
- Store cash, receipts or supplies in top drawer
- Perfect for prep areas and register service
- Available with and without rails
  - Low rails ideal for children
  - Rails fold down when not in use
- Comes fully assembled for convenience
- Wipes clean for easy sanitation
- Heavy-duty 5" (12,7 cm) casters, 2 fixed, 2 swivel with brakes
- NSF listed

COLOR: Black (110)



 Message From CamBot

Click here for help with your Cambro products!



# ASSEMBLY INSTRUCTIONS

## CAMKIOSK® EQUIPMENT STAND

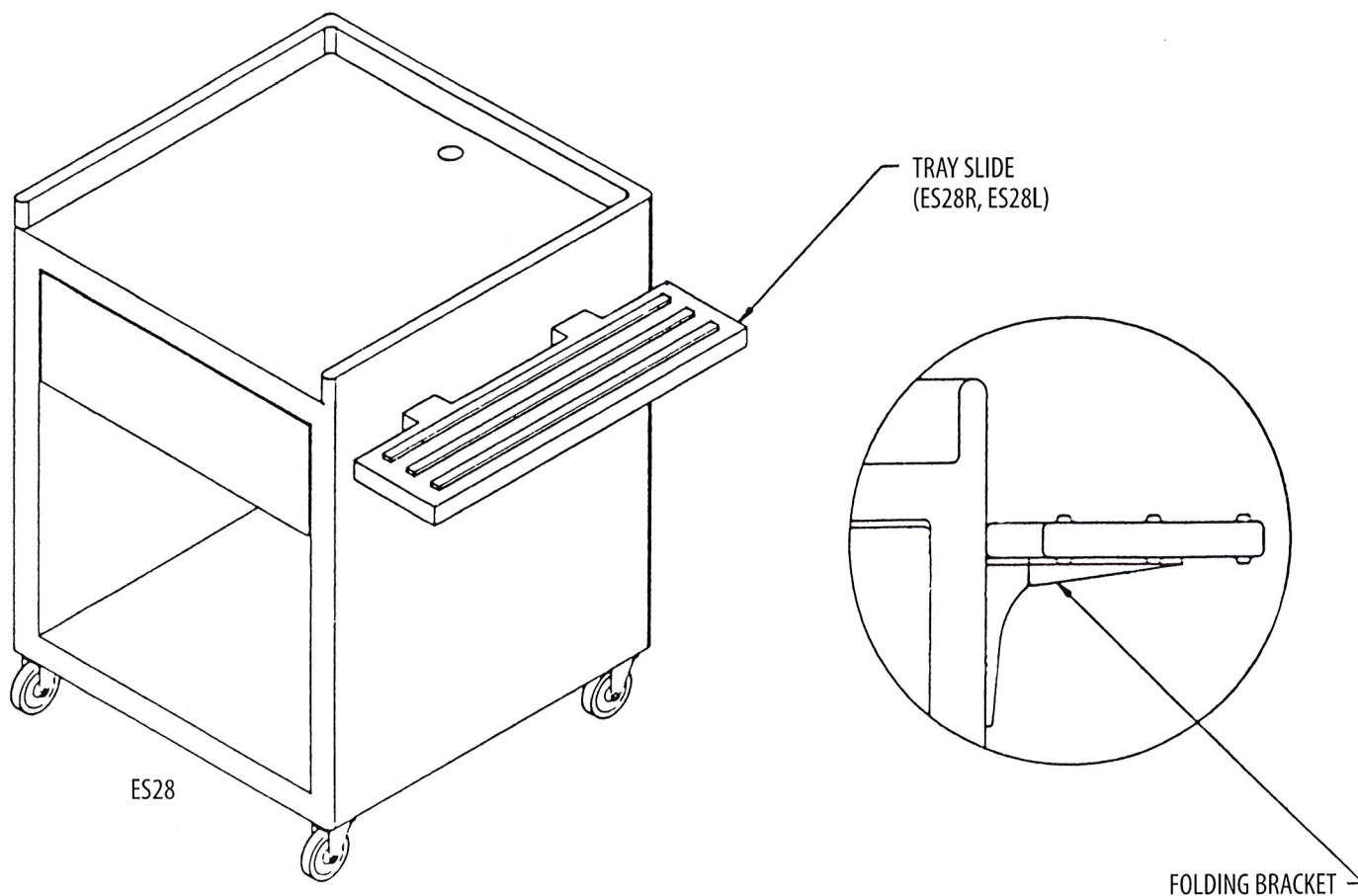
The ES28 is shipped completely assembled, except for attaching the tray slides.

Stand Only

**ES28**

**Stand with Rails**

**ES28RL**



**STEP 1:** To attach Tray Slides, screw 10-32 x  $\frac{3}{8}$  flat head screws through Tray Slide Folding Bracket and into threaded holes in the side of the ES28. Repeat this step with both brackets.

**CAMBRO**  
TRUSTED FOR GENERATIONS™

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传真: 0752 2387019  
cambrochina@cambro.com

UMCES

JOB \_\_\_\_\_ ITEM# \_\_\_\_\_ QTY/MODEL# \_\_\_\_\_



# CVAP® HOLDING CABINETS **HOV3**

**HOV3 SERIES**

HOV3-05UV | HOV3-10UV | HOV3-14UV

CVap Holding Cabinet: Includes Membrane Control, and Convection Holding.

(2)

**SHORT FORM SPECS**

Shall be Winston CVap Holding Cabinet, model \_\_\_\_\_. Unit to utilize a membrane control with processor to control calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments.

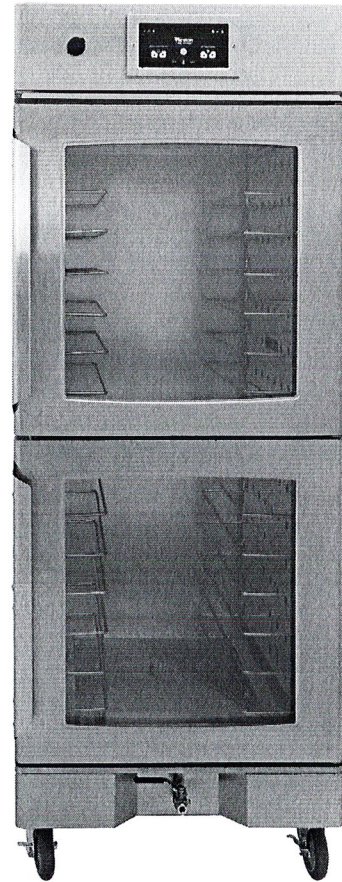
**CONFIGURATIONS**

**Half-Sized:** Easily mobile versions, allowing operator to see over cabinet when transporting. Most half-sized units are also stackable for increased versatility.

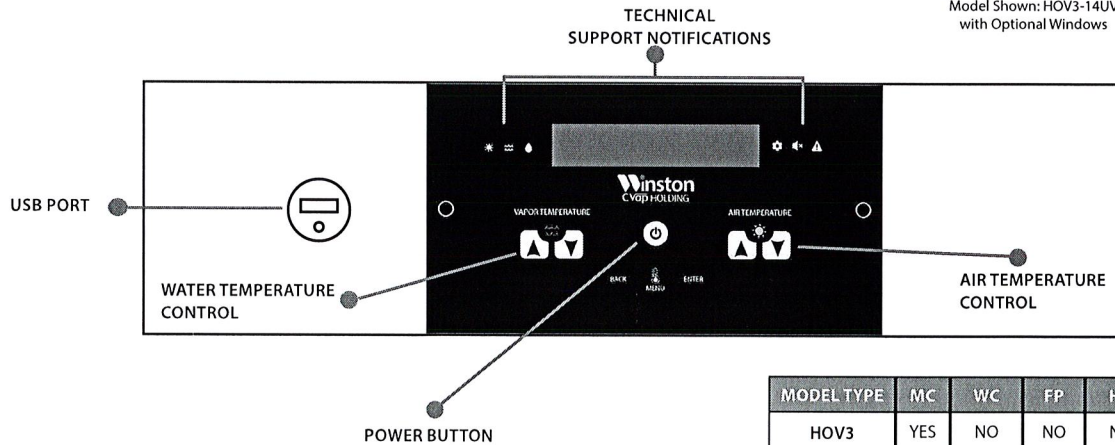
**Full-Sized:** Provides maximum capacity for high volume operators.

**CVap® ADVANTAGE**

The original humidified holding cabinet is still the best. CVap technology uses dry and vapor heat, in tandem, to control food temperature, and maintain it as moist or crisp as you want. Learn more at [winstonfoodservice.com](http://winstonfoodservice.com).



Model Shown: HOV3-14UV with Optional Windows



MODEL TYPE	MC	WC	FP	HD	CM	AP
HOV3	YES	NO	NO	NO	ON	NO

MC - Membrane Control    HD - HACCP Temp Download  
 WC - Wireless Connectivity    CM - Convection Mode  
 FP - Food Probe Ready    AP - Audio



JOB \_\_\_\_\_ ITEM# \_\_\_\_\_ QTY/MODEL# \_\_\_\_\_



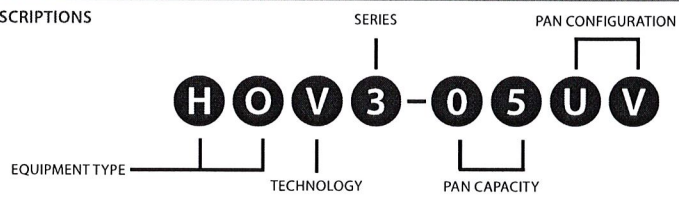
# CVAP® HOLDING CABINETS **HOV3**

## Cabinet Specifications

HOV3-05UV | HOV3-10UV | HOV3-14UV

### MODEL NUMBER DESCRIPTIONS

**EQUIPMENT TYPES**  
 HO = HOLDING  
 CH = COOK/HOLD  
 RT = RETHERM  
 UB = UNIVERSAL BIN



**PAN CONFIGURATIONS**  
 HP = HALF PAN  
 SP = SHEET PAN  
 UV = UNIVERSAL

MODEL #	CAPACITY			EXTERIOR DIMENSIONS **				ELECTRICAL					INT'L	SHIP WEIGHT LBS(KG)
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***		
HOV3-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	120	1	1800	15	5-15P	Call Factory	250(113)
HOV3-10UV	10	20	20	5"	61.66(1566)	34.23(869)	27.70(704)	120	1	1800	15	5-15P	Call Factory	303(138)
HOV3-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	120	1	2292	19.1	5-20P	Call Factory	420(190)

\*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | \*\*Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31"(59mm) for 5" casters, subtract .25"(6mm) for 4" legs, and add 1.63"(41mm) for 6" legs. If 5" caster is standard, subtract 2.31"(59mm) for 3" casters, and subtract .69"(18mm) for 6" legs. | \*\*\*NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed.

**CONTROL:** Membrane control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F and accommodates software updates via USB.

**MATERIALS:** To be commercial and institutional grade stainless steel interior and exterior.

**DOORS:** Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

**WATER FILL:** Operated manually with low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

**INSTALLATION REQUIREMENTS:** Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements.

**INDUSTRY COMPLIANT:** Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

**WARRANTY:** Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

**SPECIFY THE FOLLOWING WHEN ORDERING:**

**Standard (No additional cost):**

- Hinge Preference: Left or right hinge
- Castors: See table above for standard caster size, additional options include 3" caster, 5" caster, and 6" legs.

**Optional (Additional cost):**

- Locking Door\*\*
- Pass Through
- Pass Through-Glass
- Bumper Guard Base
- Extended Warranty
- Glass Door
- Cord Wrap
- Reinforced Top\*\*\*\*
- Transport Package

\*\* Quantity of 1 for reach in. Quantity of 2 for pass through  
 Customer to provide padlock(s). (per door)

\*\*\*\* Available for 05UV only.

**Accessories & Supplies (Additional cost):**

- PS2206-4 Wire rack-chrome (4-pack)
- PS2206-5 Wire rack-chrome (5-pack)
- PS2938-4 Wire rack-stainless steel (4-pack)
- PS2980-2 Wire rail (2-pack)
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 05UV
- PS3174 Stacking kit for 05UV
- PS3167 Drain kit for stacked pair
- AC1006 8.125" top extension (14UV model only)
- AC1008 Cover, Rear Pan

**FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!**  
[foodservice.winstonind.com/parts-supplies](http://foodservice.winstonind.com/parts-supplies)





**ELEVATION SERIES CUBE ICE MAKER**  
CIMO530/O535

**Ice-O-Matic**  
Ice. Pure and Simple

Model:

CIMO530

CIMO535



CIMO530 ON B55

**Features and Benefits**

- 30" (768 mm) wide space-saving design.
- Produces up to 586 lbs (266 kg) of ice per day.
- **Energy and Environment**
  - Exceeds new 2018 DOE (Department of Energy) regulations.
  - Up to 20% more energy efficient than other models.
  - Environmentally friendly, including BPA-free plastic and recyclable parts.
- **Sanitation**
  - Plastic Food Zone eliminates hard-to-clean nooks and crannies, allowing for effortless wipe down and easy, long-lasting sanitation.
  - Built in Agion® ensures unbeatable antimicrobial protection.
  - Smart LED light indicates machine status and when cleaning is required.
  - Simple, one-touch controls for sanitization and descaling.
  - BPA-free snap-in, snap-out dishwasher-safe components.
- **Unique Dual Exhaust** - Air-cooled machines are designed to discharge hot air from both the side and top of the unit, increasing installation flexibility and reducing the potential of obstructed exhaust.
- **Universal Smart Harness™** control board simplifies installation and servicing with better access, digital diagnostics, universal components and common configuration.

CIMO530/O535 CUBE ICE MAKER

**Ice Form**

FULL CUBE DIMENSIONS	
W x D x H (in.)	7/8 x 7/8 x 7/8
W x D x H (mm)	22 x 22 x 22
HALF CUBE DIMENSIONS	
W x D x H (in.)	3/8 x 7/8 x 7/8
W x D x H (mm)	10 x 22 x 22



**CUBE**

**Bin Chart** Kits for Combining Wider Bins with Smaller Models

		ICE STORAGE BINS									
		B25	B40	B42	B55	B700	BT10	B1000	B1300	B1325	B1660
Kits	Model No. Capacity Width	242 lbs (110 kg) 30 in (762 mm)	344 lbs (156 kg) 30 in (762 mm)	351 lbs (160 kg) 22 in (559 mm)	510 lbs (232 kg) 30 in (762 mm)	680 lbs (308 kg) 30 in (762 mm)	854 lbs (388 kg) 48 in (1,219 mm)	1,000 lbs (454 kg) 48 in (1,219 mm)	1,320 lbs (599 kg) 48 in (1,219 mm)	1,325 lbs (601 kg) 60 in (1,524 mm)	1,660 lbs (753 kg) 60 in (1,524 mm)
	CIMO530	Kit Not Required		N/A	Kit Not Required	BPF-1	Hold Down Securement Recommended				
	CIMO535	Kit Not Required		N/A	Kit Not Required	BPF-1	Hold Down Securement Recommended				

\*See Ice-O-Matic Price List for Adapter Kits to combine ice makers with most available ice/beverage dispensers.

**Options & Accessories**

WATER FILTERS		
Ice Machine Model	Manifold	
	System	Replacement
CIMO530	IFQ1-XL	IOMQXL (1)
CIMO535		

Note: All modular cube CIM units can be installed with manufacturer approved ozone delivery systems.

**Ice Maker Warranty**

COMMERCIAL WARRANTY	
Ice Maker	3 YEARS parts and labor
Evaporator and Compressor	5 YEARS parts
Evaporator (when enrolled in our filter program)	7 YEARS parts and labor



# ELEVATION SERIES CUBE ICE MAKER CIMO530/O535



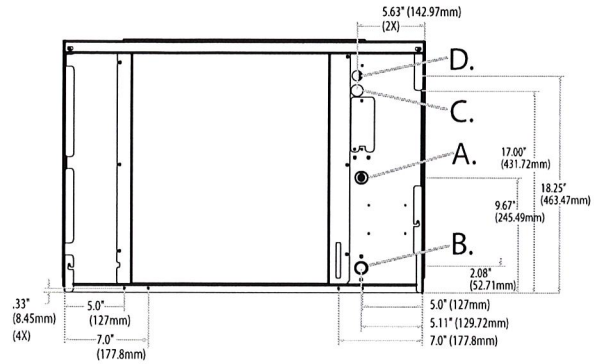
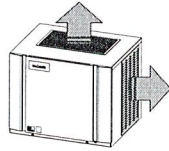
CIMO530/O535 CUBE ICE MAKER

## Air Cooled

Please note: air-cooled units require 6" (152 mm) clearance for air intake and exhaust.

- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box, 7/8".

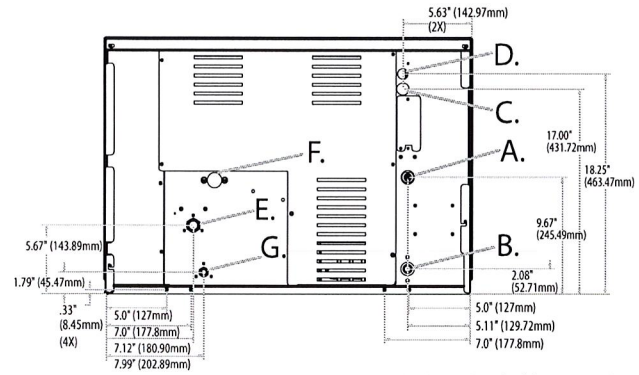
Dual Exhaust for Installation Flexibility



Air Cooled

## Water Cooled/Remote Cooled

- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box, 7/8" (remote).
- E. Condenser water in, 3/8" FPT (water only).  
Discharge line, 1/2" male quick connect coupling for precharged line set (remote only).
- F. Condenser water out, 1/2" FPT (water only).
- G. Liquid line, 3/8" male quick connect for precharged line set (remote only).



Water Cooled/Remote Cooled

## Operating Requirements

	MINIMUM	MAXIMUM	
		60 Hz	50Hz
Ambient Temp. Range Air	50°F (10°C)	100°F (38°C)	110°F (43°C)
Water Temp.	40°F (4.4°C)		
Water Pressure	20 PSIG (1.4 BAR)	80 PSIG (5.5 BAR)	

## Dimensions

ALL MODELS	
W x D x H (in.)	30.25 x 24.25 x 21.25
W x D x H (mm)	768 x 616 x 540

## Specifications

Model Number	Cond. Unit	Half-Cube Ice Production (at 24 hr)		Water Usage (gallons per 100 lbs. of ice, 70°F air/70°F water)		kWh Used per 100 lbs. of ice (at 70°F air/70°F water)	Voltage Characteristics	Min. Circuit Amperacity	Fuse Size	Approx. BTU <sub>a</sub> per hour
		70°F air/80°F water (lb./kg)	60°F air/70°F water (lb./kg)	Notable	Condenser					
CIMO530A	Air	561 (254)	432 (196)	19.9	-	5.87	115/60/1	17.8	30	6,252
CIMO530R**	Remote	570 (259)	415 (188)	19.6	-	6.21				
CIMO530W	Water	586 (266)	533 (242)	20.0	181.0	4.70	17.4			
CIMO535A	Air	529 (240)	425 (193)	20.0	-	6.11	220-240/50/1	11.2	16	
CIMO535R***	Remote	500 (227)	400 (181)	20.0	-	6.31		12.0	20	
CIMO535W	Water	531 (241)	476 (216)	19.5	190.0	5.00		11.0	16	

\* Daily ice production based on half cube configuration. When installing a CIM on a drink dispenser, the KCUBEDISPB MUST be used.

\*\* Remote model CIMO530R requires the RCA-1001 remote condenser with optional grill guard kit.

\*\*\* Remote model CIMO535R requires the RCA-1061 remote condenser with optional grill guard kit.

### Notes:

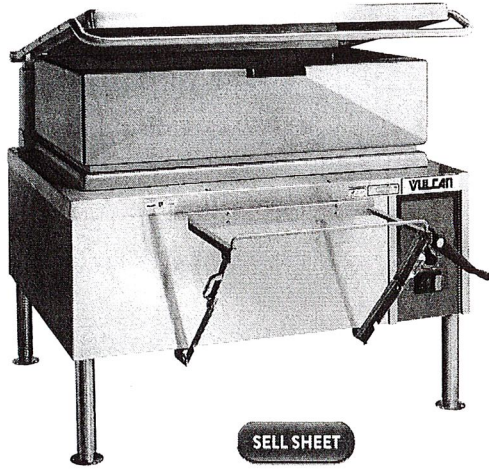
Number of Wires: 3 (including ground)  
 Approx. Shipping Weight lbs (kg): CIMO530A 155 (70.3) • CIMO530R 160 (72.5) • CIMO530W 155 (70.3) • CIMO535A 155 (70.3) • CIMO535R 160 (72.5) • CIMO535W 155 (70.3)  
 Refrigerant Type: CIMO535A = R404A



Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

# VE SERIES

## Electric Tilting Braising Pan



Model VE40 FastBatch™ Electric Braising Pan  
Shown with optional motorized lift



### SPECIFIER STATEMENT

Free-standing electric tilting braising pan in 30 or 40-gallon capacity. Partially enclosed stainless steel base includes removable stainless steel panels, fully welded frame and 12" legs with adjustable flanged feet. Dual recessed hinges mounted under stainless steel cooking pan. Pan features anti-stick finish, coved interior corners and embossed gallon and liter markings. Pan depth is 9.75". Anti-stick stainless steel clad cooking surface bonded to steel sub plate featuring FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution. Elements shut off when pan is lifted beyond 5°. Pitcher pour tapered front with oversized 4" front flanges. Formed pouring lip includes removable perforated strainer. Stainless steel spring assist cover with wrap-around stay cool handle. Drop away food receiving pan support mounts under pouring lip. Manually operated pan lifting mechanism with sealed gearing and removable handle. Solid state temperature control with watertight enclosure and push-buttons. Shipped for 208/60-50/3 electrical service and can be field converted to 208/60-50/1. Can be shipped 240/60-50/3 and field converted to 240/60-50/1.

#### Exterior Dimensions:

- VE30 36" w x 35 1/2" d x 40 1/2" h on 12" legs
- VE40 46" w x 35 1/2" d x 40 1/2" h on 12" legs

UL Listed. UL Listed to Canadian safety standards. Classified by UL to NSF Std. #4.

### MODELS

- VE30 30 gallon true working capacity
- VE40 40 gallon true working capacity

### STANDARD FEATURES

- FastBatch™ rapid heating technology and embedded heating elements for improved heating performance and even temperature distribution
- Stainless steel front, back, sides and 12" legs with adjustable flanged feet
- Dual recessed hinges mounted under stainless steel cooking pan featuring anti-stick finish, coved interior corners and embossed gallon and liter markings
- Anti-stick stainless steel clad cooking surface bonded to steel sub plate
- Pitcher pour tapered front with oversized 4" front flanges and formed pouring lip including removable perforated 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 (ships loose for LH or RH side mounting if needed) adds 3" to width
- Drop away food receiving pan support mounts under pouring lip
- Manually operated anti-jam pan lifting mechanism with removable handle; pan can be fully tilted to empty completely with approximately 30 crank revolutions
- Solid state temperature controls, thermostat adjustable from 50°F to 425°F
- Water tight controls and enclosures
- Shipped for 208/60-50/3 electrical service; can be field converted to 208/60-50/1
- Can be shipped 240/60-50/3 and be field converted to 240/60-50/1
- One year limited parts and labor warranty

### 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 VE30
- Two inch draw-off valve – left front 90° left with strainer (BPDOV-2); pan support will be removed on VE30
- 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
- 480 volt, 60-50 Hz, 3 phase
- Second year extended limited parts and labor warranty

### ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Set of four casters, (two locking)
- (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. 1)
- 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

VE SERIES – Electric Tilting Braising Pan

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# VE SERIES

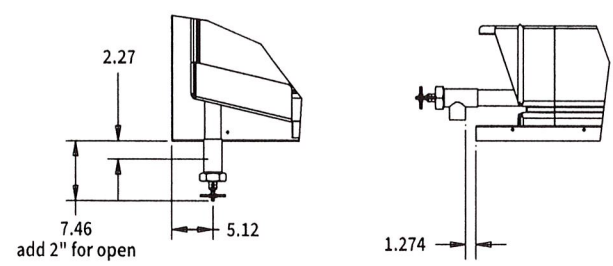
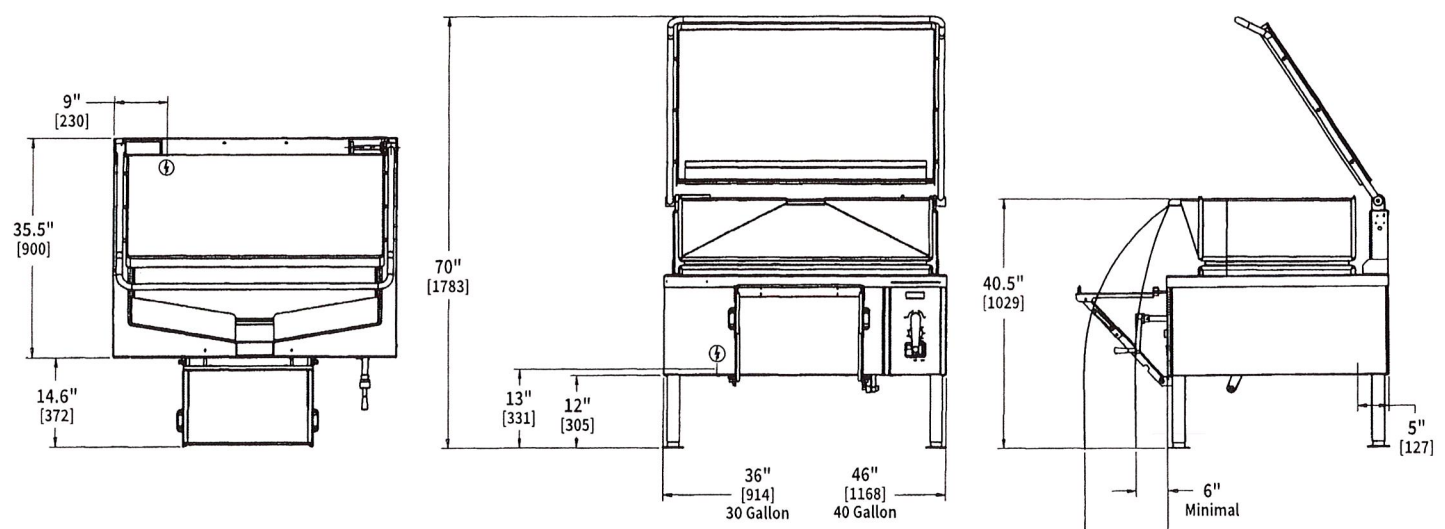
## Electric Tilting Braising Pan

### SERVICE CONNECTIONS

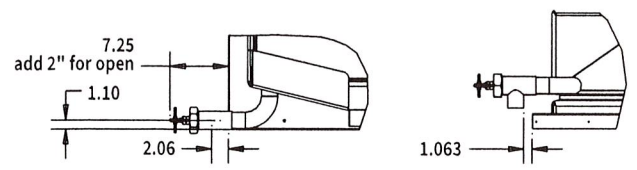
**ELECTRICAL CONNECTION:** Heating element, control and motor power 1½" dia. (1" conduit). See capacity schedule.

**INSTALLATION MANUAL**

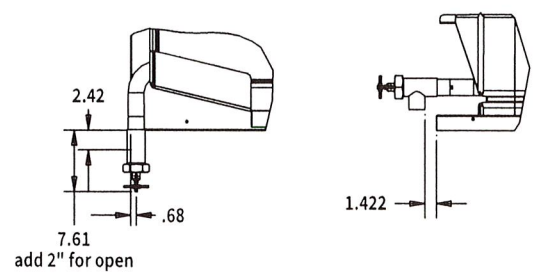
Model	Cooking Surface Area	Capacity	4 oz. Portions
VE30	29" x 23"	30 gal./114 liters	960
VE40	39" x 23"	40 gal./152 liters	1280



**2" Draw-off valve - left front straight (BPDOV-1)**



**2" Draw-off valve - left front 90° left (BPDOV-2)**



**2" Draw-off valve - left side 90° front (BPDOV-3)**

Model VE30 Electrical									
Three Phase					One Phase				
208		240		480		208		240	
KW	Amp	KW	Amp	KW	Amp	KW	Amp	KW	Amp
12	33	12	29	12	14	12	58	12	50

Model VE40 Electrical				
Voltage/Phase	KW	Amps L1	Amps L2	Amps L3
208/1	16	77	77	-
240/1	16	67	67	-
208/3	16	46	46	42
240/3	16	40	40	36
480/3	16	20	20	18

CAD and/or Revit Files Available

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