

RFP 220508 Food Service Equipment Purchase

Food Service Equipment Purchase

Friday May 27, 2022

11:00 AM

CONTRACTOR	Base Bid	Blodgett Oven	(2) Tilt Skillets	Blodgett Combi	Hobart D/W	NOTES
B&J Innovative Foodservice	\$122,130	\$24,271	\$50,802	\$25,477	\$21,580	Would like to discuss specs with Dave Dugan.



INNOVATIVE FOODSERVICE

Quote

05/24/2022

BILL TO:
TURNER SCHOOL DISTRICT USD
202
CHRIS CROCKETT

SHIP TO:
Journey School of Choice - Turner
School District-BLODGETT ITEMS

From:
B & J Foodservice Equipment
Scott Fox
236 N 7th Street
Kansas City, KS 66101
913-621-6165 114 (Contact)
816-665-3263 (Cell)
(913)621-5520 (Fax)
sfox@bjpeerless.com

Job Reference Number: 14005

Item	Qty	Description	Sell	Sell Total
1	1 ea	CONVECTION OVEN, GAS Blodgett Model No. DFG-100 DBL Convection Oven, gas, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, (SSD) solid state digital controls, 2-speed fans, interior light, simultaneous operated doors with glass, stainless steel front, sides & top, 6" stainless steel legs, flue connector, (2) 1/2 HP, 55,000 BTU each, CETL, NSF, CE	21,184.00	21,184.00
	1 ea	K12 Series warranty is 5 years part, five years labor and five years door (parts only)		
		SSI-M CONTROLS ONLY		
	1 ea	Natural gas		
	2 ea	115v/60/1-ph, 6.0 amps, 1/2 hp, 2-wire with ground, NEMA 5-15P (per deck), standard		
	1 ea	SSI-M Top Oven: Solid State infinite control with 60 min. manual timer		
	1 ea	SSI-M Bottom Oven: Solid State infinite control with 60 min. manual timer		
	1 ea	Draft diverter or Draft hood must be selected below	191.00	191.00
	1 st	4" low profile plate casters (set)	188.00	188.00
	1 ea	NOTE: DO NOT deduct cost of standard legs		
	1 ea	Gas manifold		
		ITEM TOTAL:	660.00	660.00
1.1	1 ea	ESTIMATED FREIGHT FOR DFG TO KC Blodgett Model No. ESTIMATED FREIGHT FOR DFG TO KC		
		ESTIMATED FREIGHT FOR DFG TO KC		
		PRICING DOES NOT INCLUDE DELIVERY/SET-IN-PLACE OR INSTALLATION OF EQUIPMENT--TBD		
		ITEM TOTAL:		660.00

Item	Qty	Description	Sell	Sell Total
1.2	1 kt	GAS CONNECTOR HOSE KIT / ASSEMBLY T&S Brass Model No. HG-4D-48K Packed 1 kt Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5', 180,000 BTU / hr minium flow capacity	173.00	173.00
ITEM TOTAL:				173.00



2	1 ea	COMBI OVEN, GAS Blodgett Model No. BCX-14G SGL Combi Oven Steamer, gas, (14) 12" x 20" full size hotel pan or (7) 18" x 26" full size sheet pan capacity, glass door, Steam-on-Demand, Time to Delime indicator & Vario Stream®, 4-speed fan, core temperature probe, dual stage door latch, 13-position rack glides, (7) wire shelves, retractable hose reel, stainless steel front, sides, top & back, floor stand with rack supports, 115,000 BTU, 1/2 HP, CETLUS, NSF		
	1 ea	1 year parts & labor warranty, standard		
	1 ea	Natural gas		
	1 ea	115V/60/1-ph, 12.0 amps, NEMA 5-20P, standard		
	1 st	Casters, 6-1/2", for use with stands, two with brakes, set of 4	371.00	371.00
	1 ea	200MS2 Multi-stage water filtration system (NET)	835.00	835.00
ITEM TOTAL:				25,477.00
2.1	1 ea	FREIGHT TO KANSAS CITY Blodgett Model No. FREIGHT TO KANSAS CITY FREIGHT TO KANSAS CITY FOR COMBI OVEN PRICING DOES NOT INCLUDE DELIVERY/SET-IN-PLACE OR INSTALLATION OF EQUIPMENT---TBD	767.00	767.00



2.2	1 kt	GAS CONNECTOR HOSE KIT / ASSEMBLY T&S Brass Model No. HG-4D-48K Packed 1 kt Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5', 180,000 BTU / hr minium flow capacity	173.00	173.00
ITEM TOTAL:				173.00



Subtotal 48,813.00
Total 48,813.00

Quotations are only valid in writing and for 30 days from the date of quotation. All quotations are subject to change or withdrawal without prior notice to customer. All orders are accepted subject to the factories price in effect at time of shipment. Prices may be effected by price increases at the factory, surcharges, import duties, or like charges ("Fees") related to the sale.

Pricing and/or cost estimates are provided with the latest, most accurate costing information available. Due to recent tariffs imposed on steel and aluminum, there is both uncertainty and unpredictability in the current marketplace. In the event of a change in pricing from a manufacturer or supplier, costs provided will be increased or decreased in the same percentages as the changes received.

Per company policy any purchases \$3,000 or more being paid by credit card are subject to a 3% convenience fee due upon purchase.

Acceptance: _____ Date: _____

Printed Name: _____

BLODGETT

MODEL DFG-100

Full-Size Standard Depth
Dual Flow Gas Convection Oven



DFG-100

Project _____
Item No. _____
Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminumized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus[®]
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*

*For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters (double only)
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Controls:**
 - SS1-D - Solid state infinite control w/digital timer
 - SS1-M - Solid state infinite control w/manual timer
- **Gas hose w/quick disconnect restraining device:**
 - 48" (1219mm) hose
 - 36" (914mm) hose
- Stainless steel oven liner
- Extra oven tracks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Prison package (includes security control panel and stainless steel back)
- Flue connector

OPTIONS AND ACCESSORIES (AT NO CHARGE)

- Solid stainless steel doors

BLODGETT OVEN COMPANY

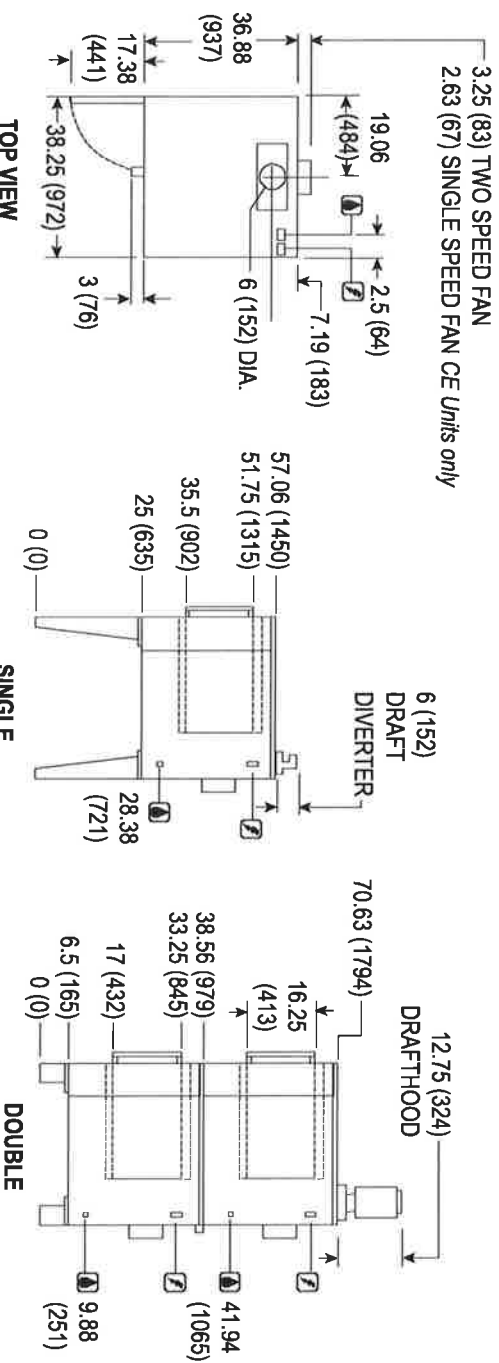
www.blodgett.com

42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183



BLODGETT®

MODEL DFG-100

 APPROVAL/STAMP
 

DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS - Provide Blodgett full-size convection oven model DFG-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial oven lamps, and five chrome-plated removable racks. Control panel shall be recessed with solid state digital control with LED display. Cook & Hold and Pulse Plus. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Product clearance	0" from combustible and non-combustible construction.
Oven Back	2" from combustible and non-combustible construction.
Oven Sides	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
Inferior	
If oven is on casters:	
Single	Add 4-1/2" (114mm) to all height dimensions
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

GAS SUPPLY:

3/4" NPT	
Manifold Pressure:	Natural – 3.5" W.C.
	Propane – 10" W.C.
Inlet Pressure:	Natural – 7.0" W.C. min. – 10.5" W.C. max.
	Propane – 11.0" W.C. min. – 13.0" W.C. max.

MAXIMUM INPUT:

Single	55,000 BTU/hr (16.2 Kw)
Double	110,000 BTU/hr (32.4 Kw)

NOTE: The company reserves the right to make substitutions of components without prior notice

POWER SUPPLY:

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
 6' (1.8m) electric cord set furnished on 115 VAC ovens only.

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:	
Single	590 lbs. (268 kg)
Double	1095 lbs. (497 kg)
Crate sizes:	
Single	37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

BLODGETT OVEN COMPANY

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Printed in U.S.A.

NOTE: FOR COMMERCIAL USE ONLY

P/N 35023 Rev AK (8/20)



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
HG-4-K Series
 Item No.

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

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

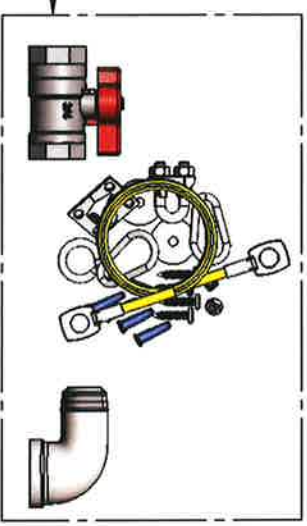
SAFE-T-LINK



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



Installation Kit:
 Restraining Cable,
 Street El, Ball Valve



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

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

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

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

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

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

Product Compliance:
 ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54

Drawn: JBC | Checked: JRM | Approved: JHB | Date: 08/24/16 | Scale: NTS | Sheet: 1 of 1


**BLODGETT
COMBI**

Single or Double Stack Boiler Based
Gas Combination-Oven/Steamer

BCX-14G

The BCX-14G combi oven with boiler makes steaming continuous full loads a breeze. Plus Blodgett Combi makes it possible for you to double your capacity without using more of your valuable floor space.

Built with solid, reliable construction - the BCX-14 Series Combi Ovens are designed to last for years of rigorous use in the commercial kitchen. The BCX-14 provides all the features you need to increase production while decreasing your time, labor and maintenance costs.

Impressive features - The 4-speed fan is available on all control options, including manual, making this the perfect choice for the most delicate baked items. Removeable core probe is standard on all models.



Shown with optional SmartTouch™ 2 control interface.



Intertek

CAPACITY (per section)

- Fourteen 12" x 20" x 2-1/2" deep North American hotel pans at 3-1/4" spacing
- Seven full size sheet pans at 3-1/4" spacing

STANDARD FEATURES

- Seven (7) stainless steel wire shelves per section
- Hinged pressure panel for cleanability
- Halogen lights for superior cavity illumination
- Retractable hose reel with front water shutoff (excluding top sections)
- Auto delime system
- Deliming bottle and pump assembly
- Pressure spray bottle for oven cleaning

- Removeable 4" core temperature probe
 - Floor stand with rack supports & adjustable feet for single ovens
 - Stacking kit and casters for double stack ovens
 - Start-up inspection service by factory authorized service agent.
 - One year parts and labor oven warranty*
- * For all international markets, contact your local distributor.

www.blodgett-combi.com

42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183

P.N. 09458 Rev AG (3/21)

OPTIONS & ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs & Casters**
 - 6" (152.4mm) adjustable legs for double ovens
 - 6" (152.4mm) seismic legs for double ovens
 - 25" (635mm) adjustable legs for single oven
 - Caster for single oven stand
- **Core Probes**
 - 4" dual sensing probe
 - 6" dual sensing probe
 - Additional 4" fillet probe
- SmartTouch2 control - 7-inch touchscreen stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HAACP storage capability
- Additional stainless steel wire shelves
- Chicken roasting rack
- Single source water manifold
- Water pressure regulator (1 per section)
- Backflow preventer
- Extended warranty

(AT NO ADDITIONAL CHARGE)

- LP gas
- 208/240 volt

OVEN OPERATION

- Built in steam generator produces pure, dry steam
- Standard control with function selection for hot air, humidity and cool down plus ability to store 100 recipes
- Steam on demand feature
- Core probe cook and hold capabilities with 4" removable core temperature fillet probe
- USB connection for recipe upload or download
- Thermostat control to 500F
- Multiple speed reversing fan for even bake
- Dual stage door latch to vent steam before fully opening door
- Cavity vent control provides ability to release steam at the push of a switch
- Integral door switch
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Self contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- Exclusive time to delime indicator with adjustable settings of 30, 60 or 90 hours of run time
- Automatic delimiting system

CONSTRUCTION

- Fully welded stainless steel frame
- 304 series with bright-annealed stainless steel finish in the cooking chamber
- Fixed drain bottom center of cavity
- Easily removable stainless steel side rails
- Coved corner liner for ease of cleaning
- Stainless steel top, front, sides and back
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Door mounted condensate trough
- Top and bottom mount, easily adjustable door hinges
- Pivot out user interface panel for service access



POWER SUPPLY (per section)

- Standard 115VAC, 12 amp, Nema 5-20R dedicated receptacle
- Option 208-240VAC, 6 amp, Nema 6-15 dedicated receptacle
- Export Export voltages available on request

This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model

BCX-14G gas boiler based combination-oven/steamer. Each BCX-14G section holds fourteen 12" x 20" x 2-1/2" deep North American hotel pans or seven full size sheet pans at 3-1/4" spacing. The unit has a fully welded frame and 304 stainless steel cooking chamber. Oven door has a dual pane tempered viewing window with hinged inner glass for easy cleaning. Includes a built in external hand shower with a front water shut off valve. Unit shall have bright halogen lights for superior visibility and an external detachable core temperature probe.

Unit shall have the ability to cook with pressureless steam (212F), hot air, or combination of steam and hot air (with an operating range 140F to 500F), vario-steaming (operating range 140F to 212F), low temperature cooking and holding, rethermalizing, cool down mode and our Exclusive Steam on Demand steam injection system. Unit shall include a four speed, bi-directional fan with vent switch to control humidity in the cooking chamber. The reversible multi speed fan provides optimum baking and roasting results.

The unit features a front access service user interface control panel and service diagnosis system. The standard programmable manual control has the ability to store 100 recipes. The optional SmartTouch2 control stores up to 500 recipes and includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HAACP storage capability. All controls include the exclusive Time to Delime Indicator with adjustable settings of 30, 60 or 90 hours of run time and an automatic delimiting system.

Includes one-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

NOTE: The company reserves the right to make substitutions of components without prior notice.



GAS SUPPLY (per section)

- 3/4" NPT
Inlet Pressure
- Natural - 7.0" W.C. static to unit
 - Propane - 14" W.C. static to unit

Maximum Input

- Hot Air - 65,000 BTU/hr
- Boiler - 50,000 BTU/hr
- Total Input - 115,000 BTU/hr

WATER SUPPLY

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm	pH: 7.0-8.5
Hardness: 35-180 ppm	Silica: <13 ppm
Chloramine: <0.2 ppm	Chlorine: <0.2 ppm
Chlorides: <25 ppm	

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional water treatment systems.

Pressure (per section)

- 40 (min)-50 (max) PSI

Connections (per section)

- 2" drain connection - max. drain temperature 140°F (60°C)
- 3/4" garden hose cold water






DRAIN

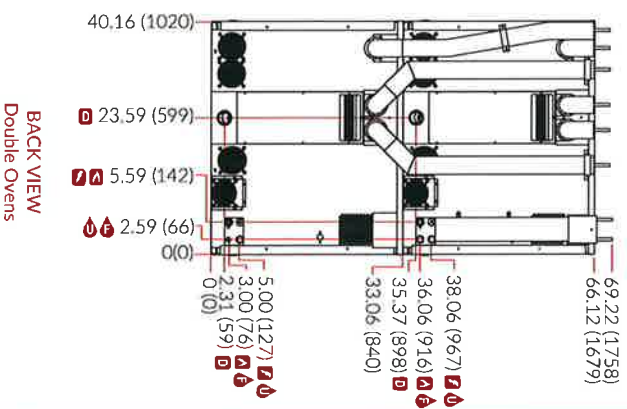
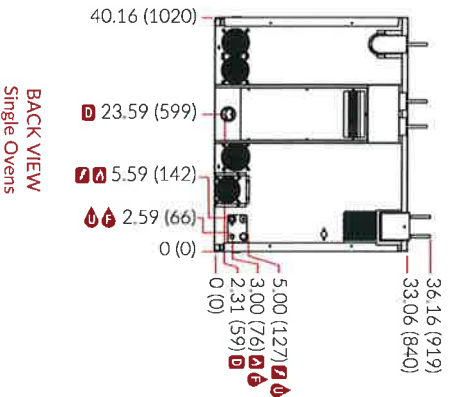
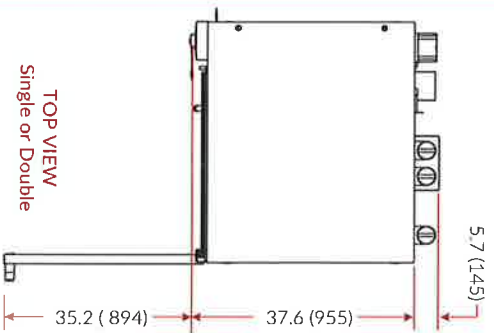
The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance.

Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

DIMENSIONS ARE IN INCHES (MM)

LEGEND

-  FILTERED WATER
-  UNFILTERED WATER
-  DRAIN
-  ELECTRICAL
-  GAS



SHIPPING

	WEIGHT
Single Oven	645 lbs. (293 kg)
Double Oven	1320 lbs. (599 kg)
Stand	140 lbs (64 kg)
	CRATE SIZE (PER SECTION)
Oven	44.5" H x 42" W x 54.5" D (1130 x 1067 x 1384mm)
Stand	35" H x 42" W x 36" D (899 x 1067 x 914mm)

DIMENSIONS & CLEARANCES

	FLOOR SPACE		HEIGHT
	37.6" x 40.19" (955 x 1021mm)		36.16" (919mm)
		Single (oven only)	69.22" (1758mm)
		Double (ovens only)	6" adjustable legs 6.88" - 8" (174.6-203.2mm)
		25" adjustable legs	25.25" - 26.38" (641.4-670mm)
		Low profile caster	4" (101.6mm)
		Stand w/rack supports	28" (711mm)
		MINIMUM ENTRY CLEARANCES (per section)	
		Uncrated	36.16" (919mm)
		Crated	42" (1066.8mm)
		OVEN INSTALLATION CLEARANCE REQUIREMENTS	
		Right & Left Side	2" (50mm)
		Back	3" (76.2mm)

For servicing, Blodgett recommends maintaining at least 16" (400 mm) between the control side and walls or non moveable equipment.





T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.

HG-4-K Series

Item No.

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

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

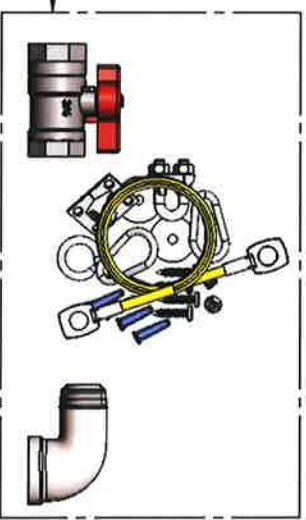
Architect/Engineer _____

SAFE-T-LINK

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



Installation Kit:
 Restraining Cable,
 Street EI, Ball Valve



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

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

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

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

HG-4-K Series Product Configurator: HG - 4 - K

Ex: HG - 4 - K

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

Product Specifications:

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

Product Compliance:

ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54

Drawn: JBC Checked: JRM Approved: JHB Date: 08/24/16 Scale: NTS Sheet: 1 of 1



Quote

05/25/2022

BILL TO:

TURNER SCHOOL DISTRICT USD
202
CHRIS CROCKETT

SHIP TO:

Journey Elementary--HOBART-ITW
ITEMS
Kansas City, Ks

From:

B & J Foodservice Equipment
Scott Fox
236 N 7th Street
Kansas City, KS 66101
913-621-6165 114 (Contact)
816-665-3263 (Cell)
(913)621-5520 (Fax)
sfox@bjpeerless.com

Job Reference Number: 7009

Item Qty

Description

Sell

Sell Total

1	2 ea	TILTING SKILLET BRAISING PAN, GAS Vulcan Model No. VG40	25,228.00	50,456.00
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Braising Pan, Gas, 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified

2 ea 1 year limited parts & labor warranty, standard
 2 ea Natural gas (specify elevation if over 2,000 ft.)
 2 ea NOTE: Elevation kits are field installed
 2 ea 120V/60/1-ph, 9.0 amps, cord & plug, standard
 2 ea SGLTS 18NZLU SINGLE Pantry Deck Mount Faucet, 18" double jointed swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required)

DELIVER/SET-IN-PLACE/REMOVE EXISTING---TBD

ITEM TOTAL: 50,456.00

1.1	2 kt	GAS CONNECTOR HOSE KIT / ASSEMBLY T&S Brass Model No. HG-4D-48K Packed 1 kt Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (1) street "EL", ball valve, restraining cable adjustable for 3'to 5', 180,000 BTU / hr minium flow capacity	173.00	346.00
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ITEM TOTAL: 346.00

2	1 ea	DISHWASHER, DOOR TYPE	18,720.00	18,720.00
---	------	------------------------------	-----------	-----------

Item	Qty	Description	Sell	Sell Total
------	-----	-------------	------	------------



Hobart Model No. AM16T-BAS-2
 Dishwasher, door type, tall chamber (27"), high temp sanitizing, 208-240/60/3 (field convertible to single phase), 60 racks/hour, straight-thru or corner, user-friendly smart touchscreen controls, Sense-A-Temp™ booster, electric tank heat, pumped rinse, pumped drain, auto-fill, stainless steel tank, frame, doors & feet, sheet pan rack, cULus, NSF, ENERGY STAR®

1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

1 ea WWST-STARTUPONO Without startup

NOTE: EXISTING UNIT IS GAS TANK HEAT

QUOTED AN ELECTRIC HEAT UNIT WITH BUILT-IN BOOSTER HEATER ELECTRICAL UPGRADES TO BE BY THE SCHOOL DISTRICT

2.2	1 ea	TURN-KEY INSTALL/REMOVE EXISTING	ITEM TOTAL:	18,720.00
		Hobart Model No. TURN-KEY INSTALL/REMOVE EXISTING		
		TURN-KEY INSTALL/REMOVE EXISTING---FACTORY START-UP INCLUDED		
		ITEM TOTAL:		2,860.00
		Subtotal		72,382.00
		Total		72,382.00

Quotations are only valid in writing and for 30 days from the date of quotation. All quotations are subject to change or withdrawal without prior notice to customer. All orders are accepted subject to the factories price in effect at time of shipment. Prices may be effected by price increases at the factory, surcharges, import duties, or like charges ("Fees") related to the sale.

Pricing and/or cost estimates are provided with the latest, most accurate costing information available. Due to recent tariffs imposed on steel and aluminum, there is both uncertainty and unpredictability in the current marketplace. In the event of a change in pricing from a manufacturer or supplier, costs provided will be increased or decreased in the same percentages as the changes received.

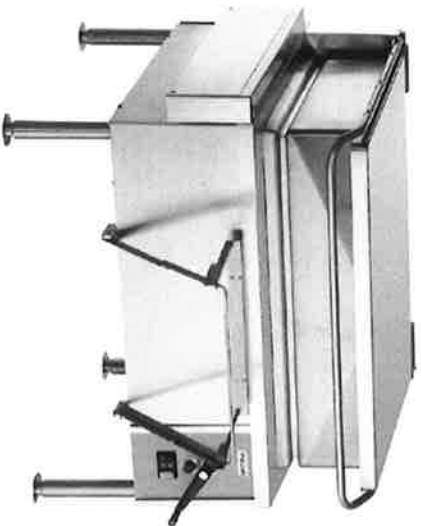
Per company policy any purchases \$3,000 or more being paid by credit card are subject to a 3% convenience fee due upon purchase.

Acceptance: _____ Date: _____
 Printed Name: _____

VULCAN

STEAM MODULAR GAS TILTING BRAISING PAN

VG SERIES



Shown with enclosed faucet bracket



SPECIFICATIONS

Modular gas tilting braising pan. 36¹/₄6" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with covered interior corners and embossed gallon markings. Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food receiving pan support mounts under pouring lip. Manually operated pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner light. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 9.0 amps total draw. 3/4" rear gas connection and internal gas combination valve with integral regulator.

Exterior Dimensions:

____"w x 35¹/₂"d x 40¹/₂"h on 12" legs.

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

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

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

STANDARD FEATURES

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

OPTIONS

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

ACCESSORIES (Packaged & Sold Separately)

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

VULCAN


a division of ITW Food Equipment Group LLC

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

VULCAN

STEAM VG SERIES MODULAR GAS TILTING BRAISING PAN

SERVICE CONNECTIONS:

 **GAS INPUT:** ¾" N.P.T., Nat. 7"-10.5" W.C.; Propane, 11"-13" W.C. See capacity schedule.

 **ELECTRICAL CONNECTION:** Control circuit 7/8" dia. 120 volt.
1 Phase, 15 amps, power cord.

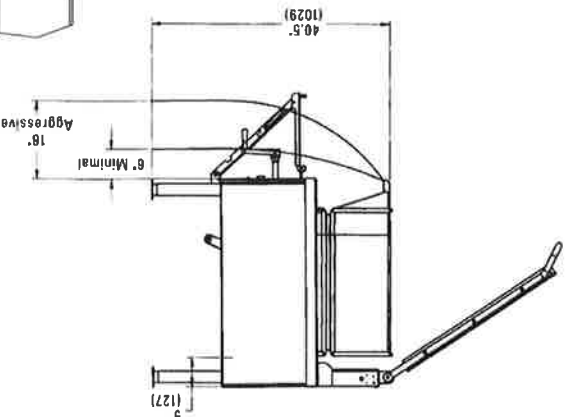
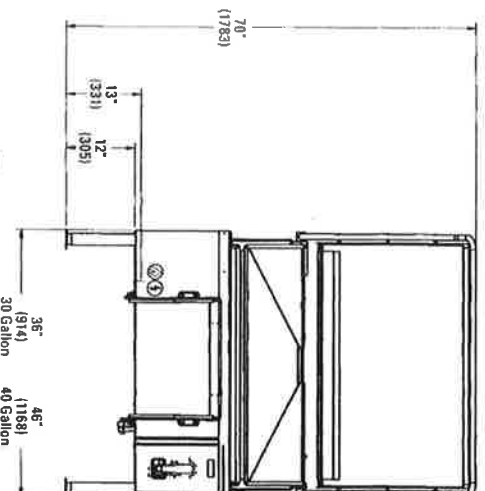
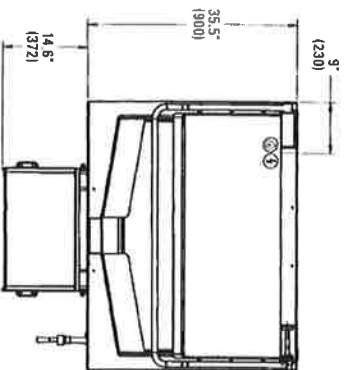
IMPORTANT:

1. A pressure regulator sized for this unit is included. Natural gas 7" W.C., propane gas 11" W.C. supply pressure.
2. Gas line connecting to appliance must be ¾" or larger. If flexible hose with quick connects are used the hose and quick connects BTU flow rate must be a minimum of 120% of the appliance data plate BTU rate.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.

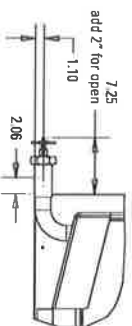
4. These units are manufactured for installation in accordance with ANSI Z223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
5. Clearances:

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

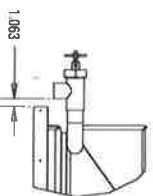
MODEL	COOKING SURFACE AREA	MAX PAN OPENING	CAPACITY	4 OZ. PORTIONS
VG30	29" x 23"	31" x 28"	30 gal/ 114 liters	960
VG40	39" x 23"	41" x 28"	40 gal/ 152 liters	1280



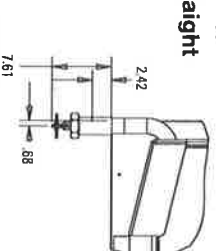
MODEL	BTU/HR. INPUT
VG30	90,000
VG40	120,000



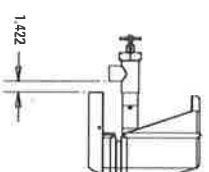
2" Draw-off valve – left front 90° left (BPDOV-2)



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



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



VULCAN

a division of TFW Food Equipment Group LLC

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

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



T&S BRASS AND BRONZE WORKS, INC.

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

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

Model No.

HG-4-K Series

Item No.

This Space for Architect/Engineer Approval

Job Name _____ Date _____
 Model Specified _____ Quantity _____
 Customer/Wholesaler _____
 Contractor _____
 Architect/Engineer _____

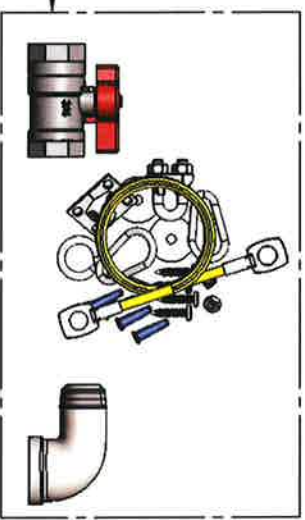
SAFE-T-LINK



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



Installation Kit:
 Restraining Cable,
 Street El, Ball Valve



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

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

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

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

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

Product Specifications:

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

Product Compliance:

ANSI Z21.69 / CSA 6.16
 NSF 2
 NFPA 54

Drawn: JBC | Checked: JRM | Approved: JHB | Date: 08/24/16 | Scale: NTS | Sheet: 1 of 1



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



AM16T-BAS TALL BASE ELECTRIC

High Temperature Door-Style Dishwashing Machine



SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall Base electric high temperature dishwashing machine. Features include 3-sided pillarless hood, touch-screen controls with Wifi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, delime cycle, advanced diagnostics and service connection, up to 60 racks per hour, .67 U.S. gallons per rack pumped final rinse.

1 year parts and labor warranty.

STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 60 racks per hour – hot water sanitizing
- + User-friendly smart touchscreen controls
- + Wifi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Two stage filtration
- + Pillarless opening
- + 3-sided hood
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Pumped drain
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + NSF pot and pan rating for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 70° F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + 27" door opening for 18" x 26" sheet pans or 60-quart mixing bowl
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with UHMW guides
- + X-shaped revolving, interchangeable upper and lower antilogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + AutoClean
- + Vent fan control
- + Service diagnostics
- + Straight-through or corner installation
- + Delime cycle with notification (field activated)
- + Sheet pan rack

OPTIONS & ACCESSORIES (Available at extra cost)

- Peg, combination and wine rack
- Chemical pumps
- Splash shield for corner installations
- Flanged and seismic feet
- Water hammer arrester kit
- Rapid fill kit
- Sink integration kit
 - Sink saddle & 3" leg extension
 - Sink trail kit
 - Fold down table
- Drain water tempering kit
- Door lock kit
- Prison package
- Marine package
- Pumped drain air gap kit

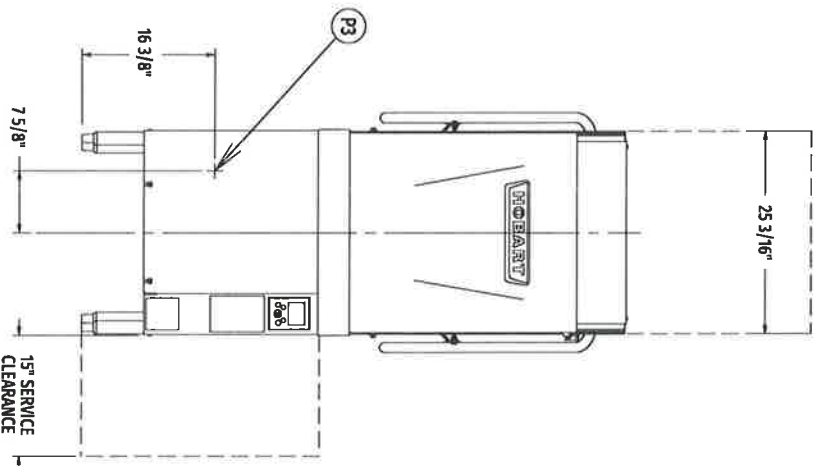
Approved by _____ Date _____ Approved by _____ Date _____

AM16 SERIES – AM16T-BAS TALL BASE ELECTRIC

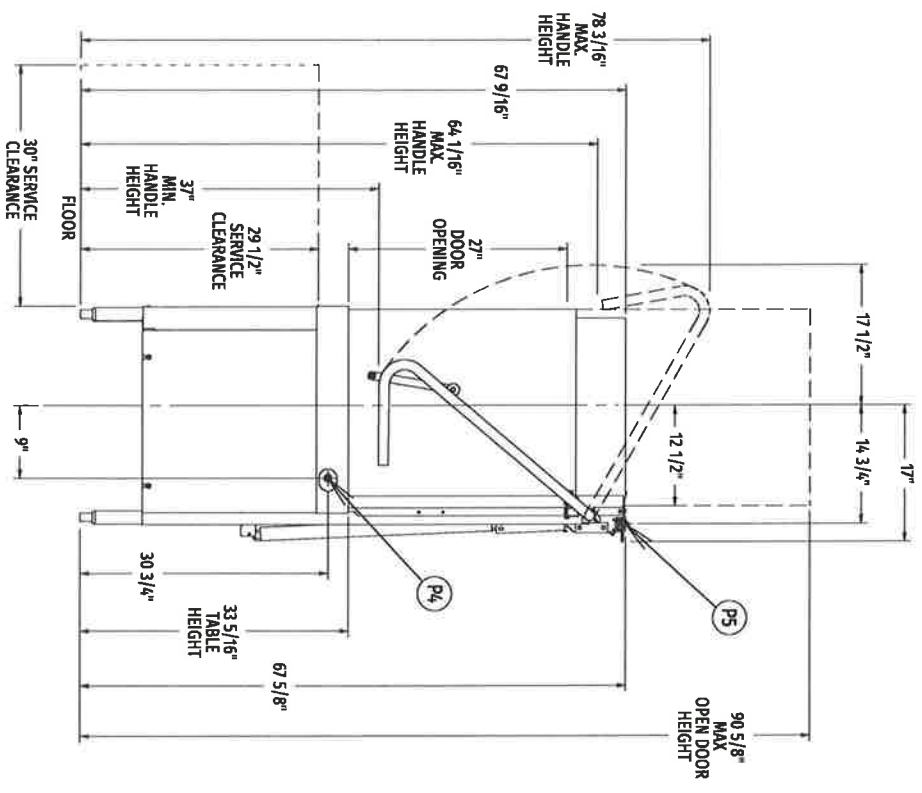


AM16T-BAS TALL BASE ELECTRIC

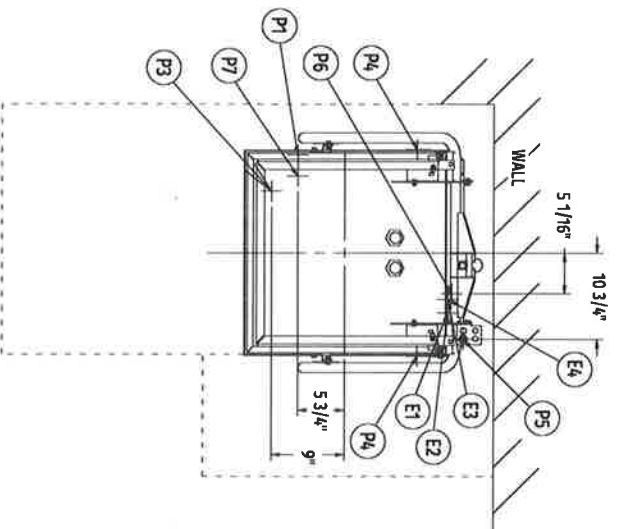
High Temperature
Door-Style Dishwashing Machine



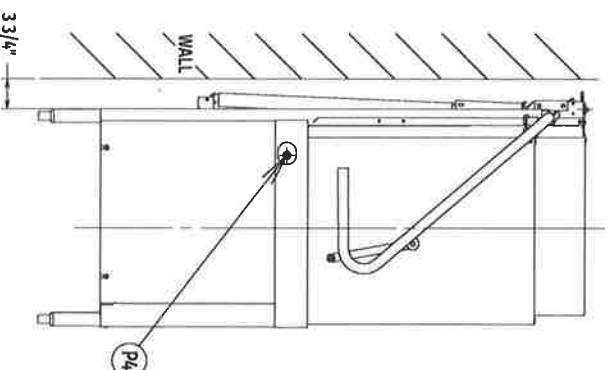
Front View



Right Side View



Top View



Left Side View

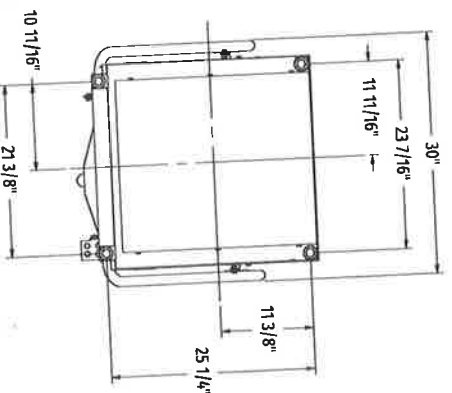
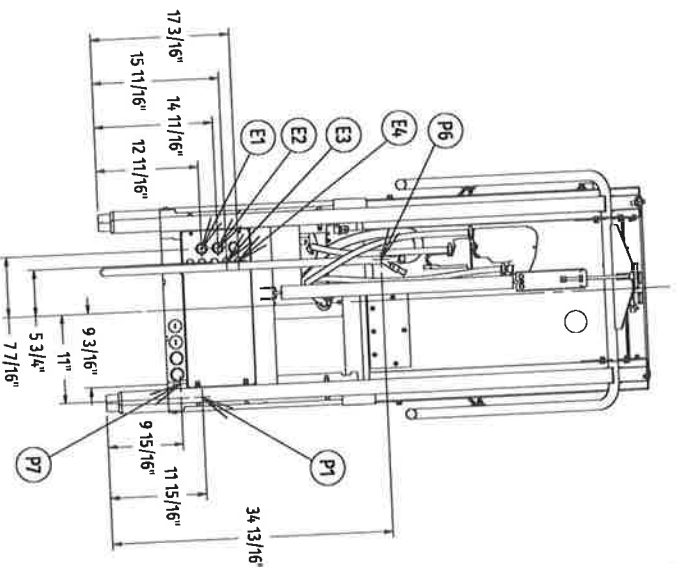
MODEL:
AM16T-BAS
E-390449



AM16T-BAS TALL BASE ELECTRIC

High Temperature Door-Style Dishwashing Machine

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



LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only) 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage; (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole; 15-11/16" AFF.
E4	Electrical connection: vent fan control (VFC1 & VFC2) switching circuit only 1.5 amps @ nameplate supply voltage; 1/2" conduit hole; 17-3/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 110°F water minimum, 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P4	Detergent feeder: two locations available. Remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 67-5/8" AFF.
P6	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine; 34-13/16" AFF. Maximum height 40" AFF.
P7	Optional - cold water connection: 55°F water minimum (drain water tempering - when ordered); 3/4" female garden hose fitting on 8' long hose; 9-5/16" AFF.

SPECIFICATIONS

Capacities

- Racks Per Hour (maximum)..... 60
- Dishes per Hour (average 25 per rack) 1,500
- Glasses per Hour (average 4.5 per rack) 2,700
- Wash Tank (U.S. gallons)..... 10.5

Motor Horsepower

- Rinse Pump 0.18
- Wash Pump..... 0.21
- Drain Pump..... 0.67

Rinse

- Gallons per Rack..... 0.67
- Gallons per Hour (maximum consumption) 40.2

Peak Rate of Drain Flow

- Gallons per Minute (initial rate with full tank) 18.5

Heating

- Electric Booster (kW)..... 7.1
- Electric Heating Unit (kW)..... 5.4

Exhaust Requirements

- CFM..... 450

Shipping Weight (approximate)

- Weight..... 357 lbs.

- Crated Dimensions**..... 73.75"H X 36.5"W X 36.5"L



AM16T-BAS TALL BASE ELECTRIC

High Temperature Door-Style Dishwashing Machine

AM16 with Electric Heat (When Field Converted to Dual Point)				
E1	Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
	208-240/60/1	39.6	50	50
	208-240/60/3	26.9	30	30
	480/60/3	10.5	15	15
	200-240/50/3*	22.1	30	30
	380-415/50/3*	11.8	20	20

*These electrical specifications are not submitted for UL or CUL listing

9.5 kW Electric Booster & Controls (When Field Converted to Dual Point)				
E2	Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
	208-240/60/1	42.3	50	50
	208-240/60/3	25.6	30	30
	480/60/3	12.9	15	15
	200-240/50/3*	25.6	30	30
	380-415/50/3*	14.7	20	20

AM16 Single Point Electrical Service Connection as Shown Below				
E2	Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
	208-240/60/3	52.5	60	60
	480/60/3	23.5	30	30
	200-240/50/3*	47.7	60	60
	380-415/50/3*	26.5	30	30

Approximate Heat Gain to Space without Vent Hood		
Type	BTU/Hr.	
Latent	12,300	
Sensible	5,700	

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

Recommended building flowing water pressure to the dishwasher at or above 20 PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.

This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

*These electrical specifications are not submitted for UL or CUL listing

Miscellaneous Notes: All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.

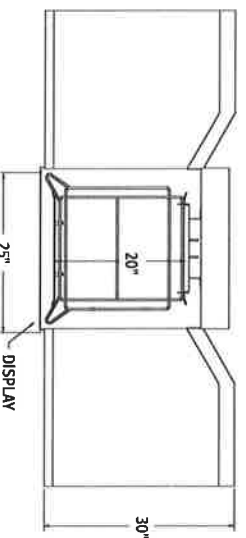
Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 340 lbs.

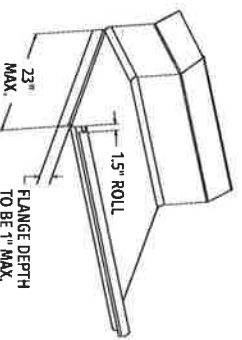
Domestic shipping weight including booster: 360 lbs.

Size of racks – 19 1/2" x 19 3/4".

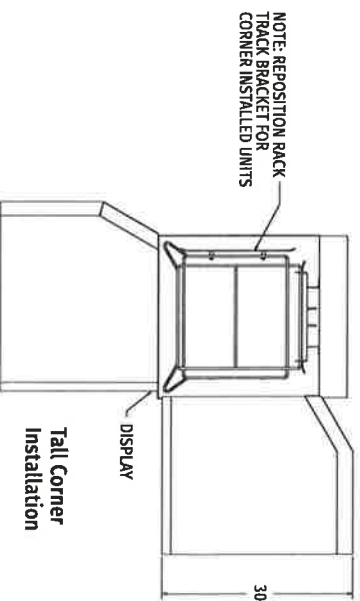
AM16T-BAS TABLING CONFIGURATIONS AND TRACK DESIGN



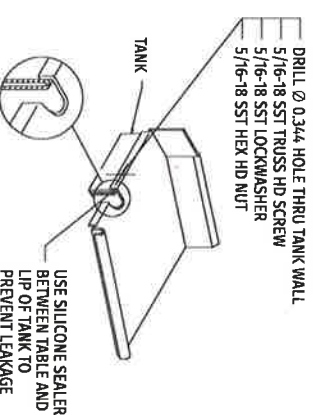
Pass Thru Installation



Suggested Table Design



Tall Corner
Installation



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

[External] - Journey Equipment Quote

scott fox <sfox@bjpeerless.com>

Thu 5/26/2022 1:34 PM

To: Crockett,Chris <Crockettcc@turnerusd202.org>

 2 attachments (3 MB)

[Journey_School_of_Choice__Turner_School_District_BLODGETT_ITEMS.pdf](#); [Journey_Elementary_HOBART_ITW_ITEMS.pdf](#);

Good afternoon Chris,

Please see attached for the quote for the equipment requested.

This will get you started, but I would still like to run through everything to verify we have the particulars with the equipment correct and also to discuss lead times, etc...

Let me know if you have any questions or if I can help with anything further.

Thank you very much, have a great holiday weekend!

Scott Fox

B & J Foodservice Equipment

236 N. 7th Street

Kansas City, KS 66101

sfox@bjpeerless.com

913-621-6165x114 Office/Showroom

816-665-3263-Cell