

JANUARY 20, 2006
ADDENDA NUMBER: 4
BID NUMBER: RFB2006-065-WR
TITLE: PROVIDE KITCHEN RENOVATION FOR THE ALBUQ CONVENTION CENTER

BID OPENING DATE: **01/25/06**

THIS ADDENDUM IS BEING ISSUED TO INCLUDE THE FOLLOWING REVISIONS TO THE ORIGINAL RFB REQUIREMENTS:

- REVISIONS TO THE ORIGINAL RFB SPECIFICATIONS (PAGES 6-52) ARE AS FOLLOWS AND ARE TO BE INCLUDED AS A PART OF THE REQUIREMENTS OF THE REFERENCED RFB:

1. THE FOLLOWING ITEMS ARE TO BE **DELETED** FROM THE ORIGINAL BID REQUIREMENTS:

PAGE 36 - DELETE 15 EA CARTER HOFFMAN HOT BOXES

PAGE 37 - DELETE 1 EA REPAIR OF CUTLER ROTATING OVEN

- DELETE 1 EA REPAIR OF MEDDLESBAY MARSHALL ROTATING OVEN

PAGE 41- DELETE REFERNECE TO THE HOMER LAUGHLIN "PRISTINE ORO" DESIGN FOR ALL SPECIFED PLATES, CUPS AND SAUCERS AND REPLACE IT WITH THE HOMER LAUGHLIN "DESERT WINDS SAHARA" DESIGN.

2. THE FOLLOWING ITEMS ARE TO BE **INCLUDED** WITH THE ORIGINAL BID REQUIREMENTS:

PAGES 35 – 37 -

ADD: NSF APPROVED COMMERCIAL GRADE LOCKING CASTERS ARE TO BE INSTALLED ON ALL NEW KITCHEN EQUIPMENT ON WHICH THE LOCKING CASTERS WERE NOT PREVIOUSLY INSTALLED.

ADD: NSF APPROVED COMMERCIAL GRADE LOCKING CASTERS ARE TO BE INSTALLED ON ALL EXISTING FLOOR MOUNTED KITCHEN EQUIPMENT THAT WILL BE REUSED/REINSTALLED AS A PART OF THE TOTAL KITCHEN RENOVATION.

ADD: ALL OVENS ARE TO HAVE STAINLEES STEEL FRONTS, PAINTED SIDES & NSF APPROVED LOCKING CASTERS (PER ABOVE).

ADD: ALL STEAMERS ARE TO HAVE SEPARATE FILTER SYSTEMS (EA) AS RECOMMENDED BY THE EQUIPMENT MANUFACTURER.

PAGE 51 ("ATTACHMENT I")- INCLUDE THE ATTACHED "MANUFACTURER'S NEW EQUIPMENT AND SMALL WARES PRODUCT CUT SHEETS (WHICH WERE INADVERTANTLY OMITED FROM THE ORIGINAL SPECIFICATIONS).

PAGE 52 – INCLUDE THE ATTACHED NM WAGE DECISION #BE-05-1478B AS A PART OF THE RFB REQUIREMENTS REFERENCED IN THE “ADDITIONAL REQUIREMENTS FOR RFB 2006-065-WR FOR KITCHEN RENOVATION FOR THE ALBUQUERQUE CONVENTION CENTER”. PLEASE NOTE THAT A 2006 WAGE DECISION UPDATE HAS BEEN REQUESTED FROM THE NM DEPT. OF LABOR AND WILL BE FORWARDED TO THE SELECTED CONTRACTOR UPON RECEIPT. THE DEPT. OF LABOR HAS INDICATED THAT NO CHANGE IN THE ORIGINAL MINIMUM WAGE RATE IS ANTICIPATED. IN THE EVENT A CHANGE IN THE MINIMUM WAGE RATE OCCURS AS A RESULT OF THE UPDATED DECISION, THE CITY WILL WORK WITH THE AWARDED CONTRACTOR TO ALLOW FOR A PROPORTIONAL CHANGE IN THEIR BID PRICING.

PAGE 52 -THE “ATTENDANCE ROSTER FOR MANDATORY PRE-BIDCONFERENCE & SITE INSPECTION FOR RFB2006-065-WR ---“ IS ATTACHED FOR REFERENCE.

-ALL ADDITIONAL TERMS, CONDITIONS & SPECIFICATIONS OF THE ORIGINAL BID DOCUMENT AND ADDENDUMS 1-3 ARE TO REMAIN UNCHANGED.

-YOU MUST RETURN VERIFICATION OF RECEIPT OF THIS ADDENDUM WITH YOUR BID RESPONSE VIA LETTER OR A SIGNED COPY OF THIS FORM. FAILURE TO DO SO MAY CAUSE YOUR BID RESPONSE TO BE CONSIDERED NON-RESPONSIVE.

_____ ACKNOWLEDGED AND RETURNED: WITH BID: _____ BY LETTER: : _____

_____	_____	_____	_____
SIGNATURE	PRINTED NAME	TITLE	COMPANY

ATTACHMENT I

Manufacturer's New Equipment and Smallwares Product Cut Sheets



T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 - FAX 864- 834-3518



Model No.

B-0123

**RELIABILITY
 BUILT IN**

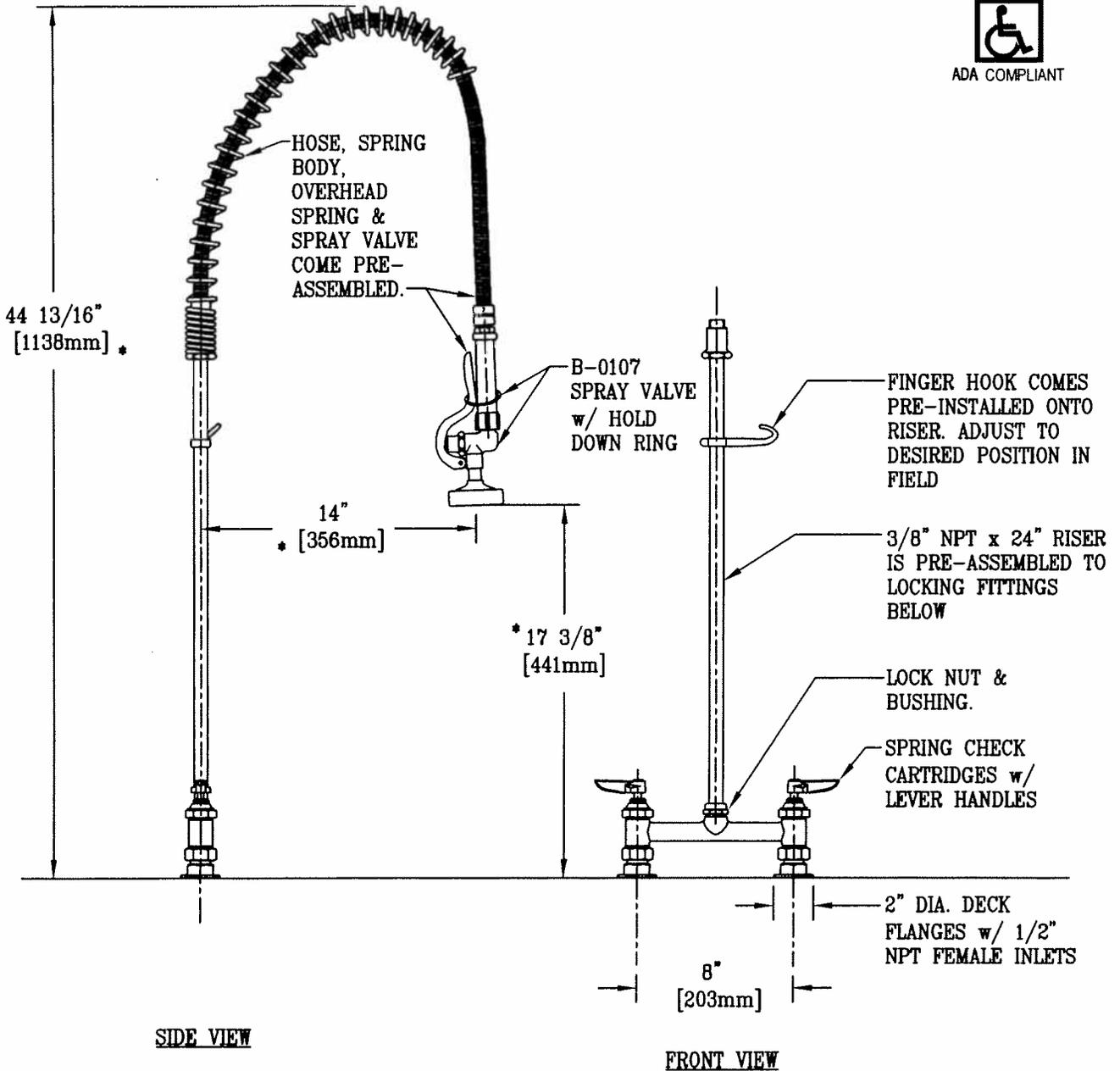
Job Name:

Architect/Engineer Approval:

Notes:



ADA COMPLIANT



* DIMENSIONS MAY VARY ± 1/2" ON EACH INSTALLATION

Product Description:

EASY INSTALL PRE-RINSE UNIT:

8" c/c DECK MOUNT MIXING FAUCET, 1/2" NPT FEMALE INLETS,
 24" RISER, SUPPORT SPRING, 44" FLEX HOSE, B-0107 SPRAY VALVE

Drawn:

WJS

Approved

MVW

Checked

LEL

Scale:

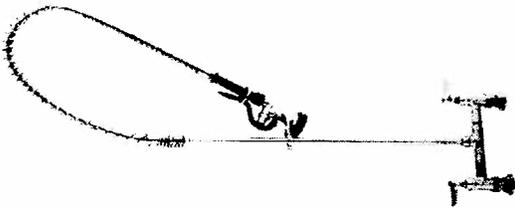
1 : 8

Date:

6/19/03



RELIABILITY BUILT IN™



EasyInstall™

**PRE-RINSE UNIT
B-0123 Series
(B-0123-B, Pre-Rinse
Unit w/Wall Bracket)**

Installation and Maintenance Instructions

Limited One Year Warranty
T&S warrants to the original purchaser (other than for purposes of resale) that such product is free from defects in material and workmanship for a period of one (1) year from the date of purchase. During this one-year warranty period, if the product is found to be defective, T&S shall, at its option, repair and/or replace it. To obtain warranty service, products must be returned to.....

T&S Brass and Bronze Works, Inc.
Attn: Warranty Repair Department
2 Saddleback Cove
Travelers Rest, SC 29690

Shipping, freight, insurance, and other transportation charges of the product to T&S and the return of repaired or replaced product to the purchaser are the responsibility of the purchaser. Repair and/or replacement shall be made within a reasonable time after receipt by T&S of the returned product. This warranty does not cover items which have received secondary finishing or have been altered or modified after purchase, or for defects caused by physical abuse to or misuse of the product, or shipment of the products. Any express warranty not provided herein, and any remedy for Breach of Contract which might arise, is hereby excluded and disclaimed. Any implied warranties of merchantability or fitness for a particular purpose are limited to one year in duration. Under no circumstance shall T&S be liable for loss of use or any special consequential cost, expenses or damages.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. Specific rights under this warranty and other rights vary from state to state.

P/N: 098-014496-45 REV 3

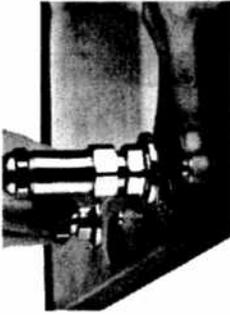
DATE: 04-14-05

DRAWN: TEH

CHECKED: DLT

APPROVED: JHB

Before starting the installation, be sure to flush supply lines and shut off water supply.
Cierre la fuente principal de agua y desagüe las tuberías.
Avant de commencer l'installation, coupez l'alimentation d'eau et purgez la tuyauterie.
Wasser abstellen und Wasserleitungen entleeren.



Step 1:
Apply plumber's putty to underside of inlets and plumber's tape to inlet threads. Line up water supply lines and couplings, attach and tighten with a wrench.



Step 2:
Apply plumber's tape to top of threads and attach to spring assembly.



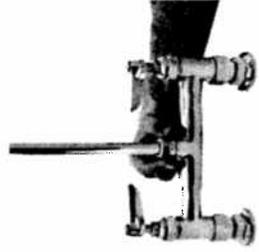
Step 3:
Tighten spring body and riser assembly with a wrench in a counterclockwise direction.



Step 4:
Make sure that the EasyInstall® locking washer is seated properly inside the faucet body.



Step 5:
Grab riser assembly and lower the EasyInstall® end-fitting into faucet body. Press down until the end-fitting "pops" in.



Step 6:
Lock the EasyInstall® locking nut in place and tighten with a wrench in a clockwise direction.

Base Faucet Assembly

1	Base Faucet Assembly	014208-40
2	Base Faucet Asm w/ Ceramic Cartridge	015067-40
3	Faucet Body	002712-40
4	Asm, Spindle - Hot	002711-40
5	Asm, Spindle - Cold	011311-25
6	Ceramic Cartridge w/ Check Valve, RTC	011312-25
7	Ceramic Cartridge w/ Check Valve, LTC	001638-45
8	Handle, Lever - Blank	000922-45
9	Screw, Handle	001661-45
10	Index, Button - Hot (Red)	001660-45
11	Index, Button - Cold (Blue)	002893-40
12	Washer	014200-45
13	Asm, Coupling Flange	
14	Lock Washer, EZ-Install	

Riser Assembly

1	Riser Assembly, 24"	000372-45
2	Nipple, 3/8" x 24"	
3	Swivel Nut	
4	Swivel Piece	001065-45
5	O-Ring, Swivel Piece	002873-40
6	Asm, Finger Hook & Screw	B-0109-01
7	Wall Bracket, 6" (add -B to model no. for wall bracket)	

Pre-Rinse Unit

1	Pre-Rinse Assembly	000821-40
2	Spring, Body	B-0044-H
3	Spring, Overhead	B-0107
4	Asm, Flex Stainless Steel Hose	
5	Asm, Spray Valve	

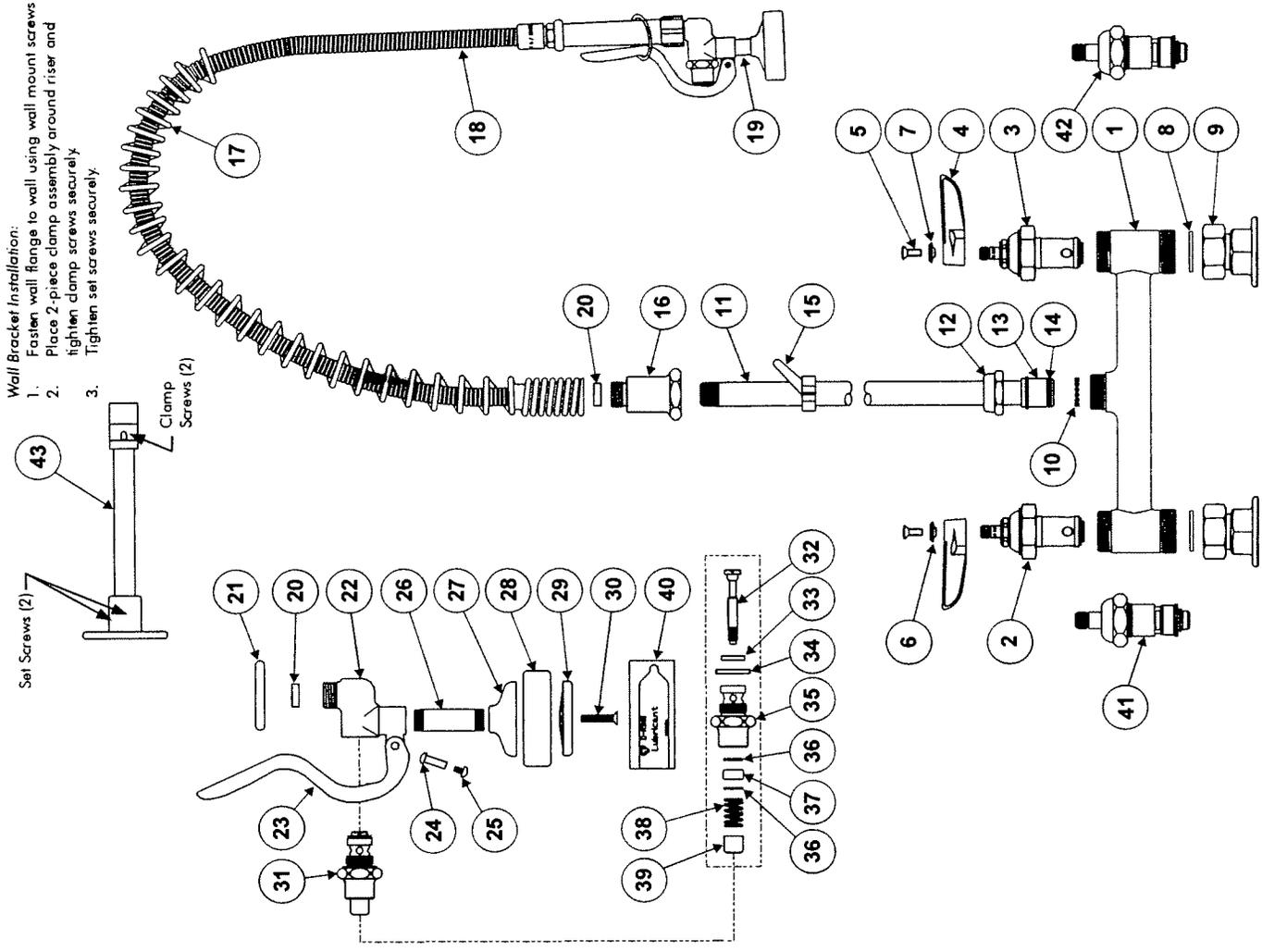
Spray Valve Assembly

1	Asm, Hold Down Ring & Washer	010476-45
2	Washer	000907-45
3	Ring, Hold Down	000065-40
4	Body, Spray Valve	001120-45
5	Handle	000973-45
6	Nut, Handle	003199-45
7	Screw, Handle	000694-40
8	Nipple	000019-40
9	Cup, Spray	000781-45
10	Ring, Sprayhead	001121-45
11	Sprayface	000913-45
12	Screw, Sprayface	

Bonnet Assembly

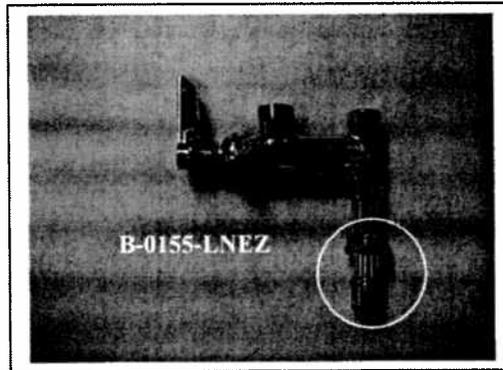
1	Asm, Bonnet	002856-40
2	Stem	009306-20
3	Washer, Seat	012915-45
4	Washer, Bonnet Binding	001040-45
5	Bonnet	000608-25
6	Washer, Bonnet Brass	000974-45
7	Stem, Packing	001100-45
8	Spring, Bonnet	000895-45
9	Pushbutton	000753-25
10	Grease Pack (O-Ring Lubricant)	012665-45

* Parts included in B-10K parts kit





T&S Brass and Bronze Works, Inc.
2 Saddleback Cove, P.O. Box 1088
Travelers Rest, SC 29690
TEL: (800) 476-4103
FAX: (800) 868-0084

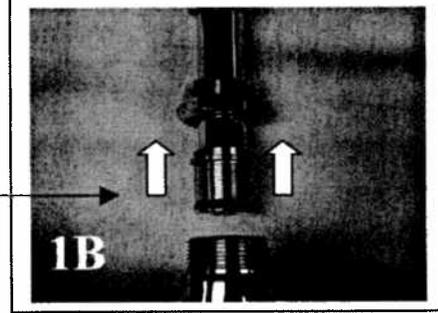


How to Install a T&S Easy Install Add-on Faucet on an Easy Install PRU.

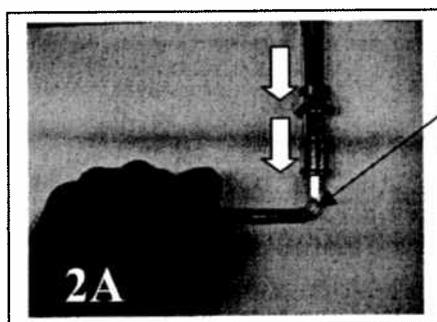
B-0155-LNEZ



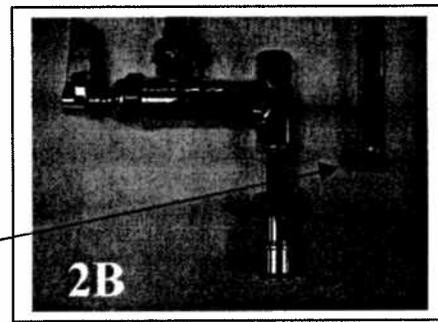
Step 1A: Loosen the Easy Install locking nut from the riser to base-faucet connection.



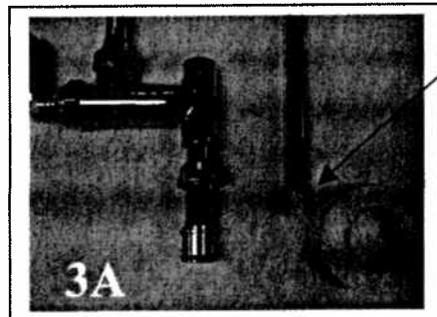
Step 1B: Remove the riser from the base faucet by pulling up on it.



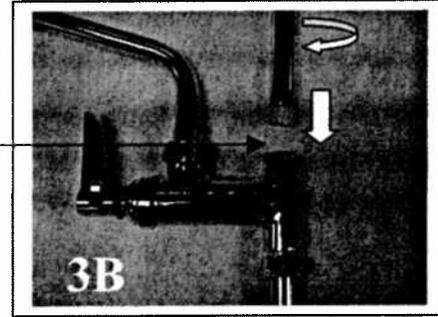
Step 2A: Using a 3/8" hex wrench, remove the bushing and locking nut from riser. (Either keep as spare parts or discard.)



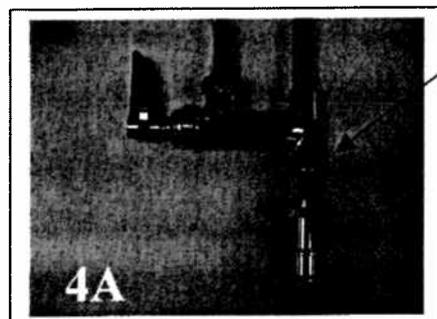
Step 2B: Clean Loctite residue from riser threads with soap and water. Your riser is now almost ready to be connected to the add-on faucet.



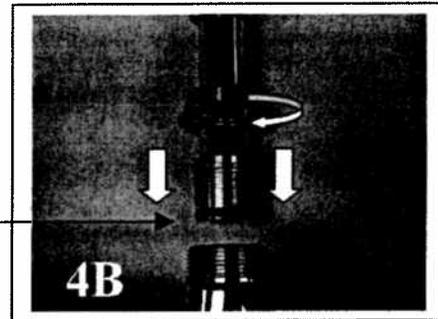
Step 3A: Apply plumber's tape or putty to base threads of riser.



Step 3B: Thread bottom of riser into top female section of Add-on Faucet. Tighten.



Step 4A: The Add-on Faucet & upper pre-rinse assembly are ready to be reconnected to the base faucet.



Step 4B: Press the bushing down into faucet body and tighten locking nut.

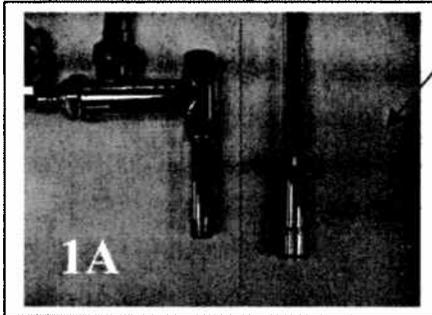


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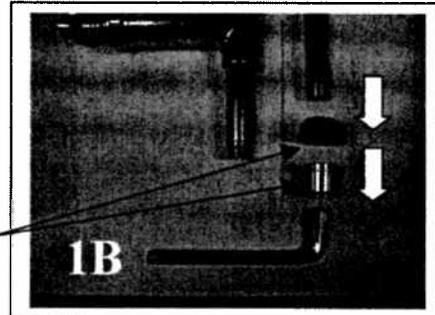


How to Install a T&S Add-on Faucet on an Easy Install PRU.

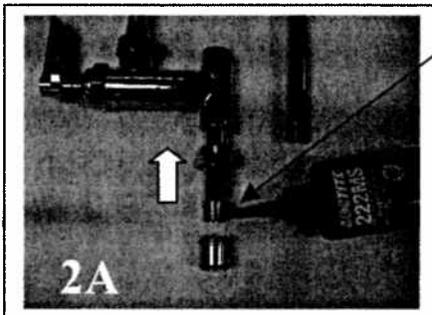
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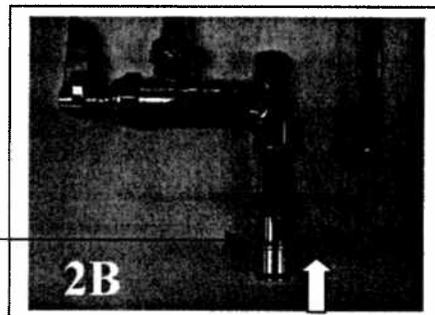
Step 1A: Remove Riser from Base Faucet by unthreading Easy Install locking nut and pulling up until the riser "pops" out.



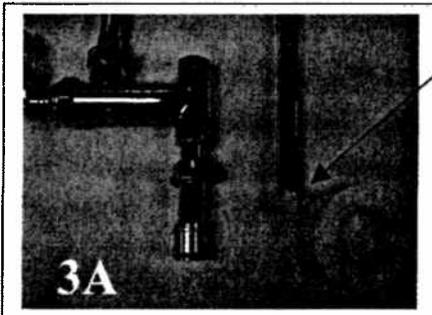
Step 1B: Using a 3/8" Hex Wrench, remove Easy Install Bushing & Locking Nut from riser.



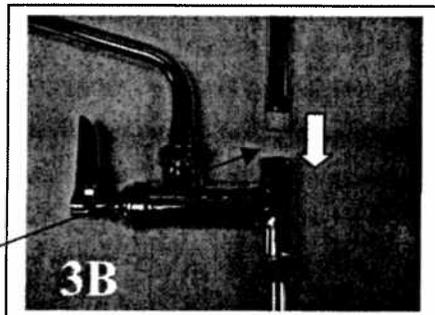
Step 2A: Slide Easy Install Nut onto base of Add-on Faucet & Apply Loctite 222 (or other non-permanent thread lock compound) to Add-on faucet's bottom threads.



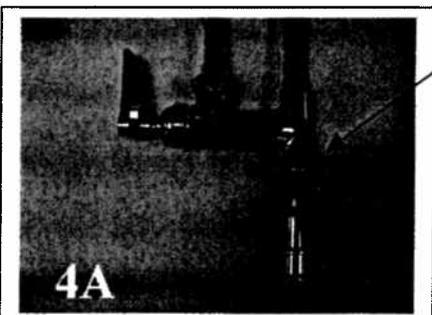
Step 2B: Thread Easy Install bushing over base of Add-on faucet. Tighten with a 3/8" hex wrench.



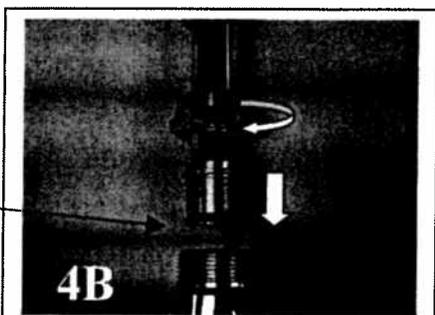
Step 3A: After cleaning with mild soap and water, apply plumber's tape or putty to base threads of riser.



Step 3B: Thread bottom of riser into top female section of Add-on Faucet. Tighten.

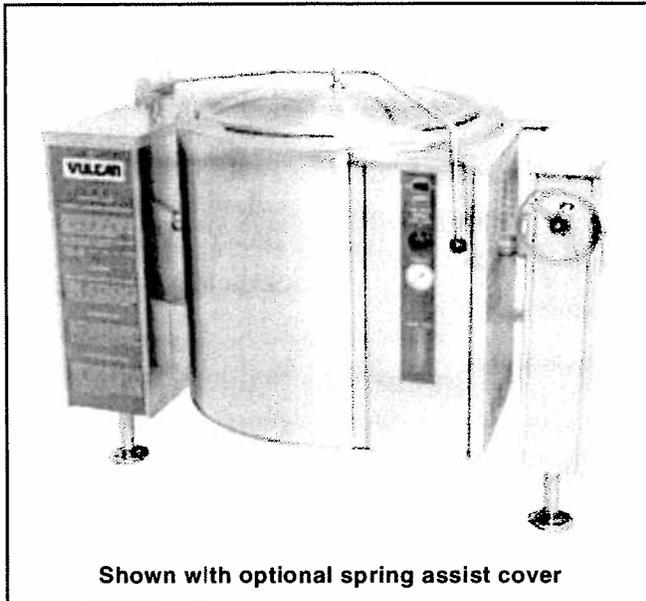


Step 4A: The Add-on Faucet & upper pre-rinse assembly are ready to be reconnected to the base faucet.



Step 4B: Press the bushing down into faucet body and tighten locking nut.

VGLT SERIES GAS TILTING 2/3 JACKETED KETTLE



Shown with optional spring assist cover



SPECIFICATIONS:

Self generating gas fired power burner, all welded type 304, 2/3 jacketed tilting steam kettle, Vulcan-Hart Model No. (VGLT20) (VGLT30) (VGLT40) (VGLT60). Fully welded hemispherical bottom kettle with type 304 stainless steel jacket and lining. (Type 316 stainless steel liner 20, 30 & 40 gallons only.) Jacket tested to 50 psi (3.4 kg/cm²). Factory charged with chemically pure water, rust inhibitor, and antifreeze for protection against freezing to -30°F. Kettle exterior is fully insulated. Kettles mounted on trunnions connected to the control and gear consoles. The worm gear tilting mechanism is self locking and allows the kettle to tilt a full 90°. Trunnion cover with provision for faucet. Recessed control panel located on front of kettle. Controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge and electronic ignition with ignitions indicator light. Safety features include low water cut-off, pressure relief valve, pressure switch and gas shut-off valve. Requires a 120 volt, 60 Hz, 1 phase power supply, 3.0 amp. 6' cord and plug supplied. 3/4" rear gas connection with gas pressure regulator.

CSA design certified. NSF listed. Meets ASME code.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- VGLT20** 80,000 BTU/hr., 20 gallon capacity.
- VGLT30** 100,000 BTU/hr., 30 gallon capacity.
- VGLT40** 100,000 BTU/hr., 40 gallon capacity.
- VGLT60** 120,000 BTU/hr., 60 gallon capacity.

STANDARD FEATURES

- Self generating gas fired power burner, all welded type 304 stainless steel, 2/3 jacketed tilting steam kettle.
- Fully welded hemispherical bottom kettle with type 304 stainless steel jacket and liner. (Type 316 stainless steel liner 20, 30 & 40 gallons only). Jacket tested to 50 psi (3.4 kg/cm²).
- Factory charged with chemically pure water, rust inhibitor, and anti-freeze for protection against freezing to -30°F.
- Kettle exterior is fully insulated.
- Kettles mounted on trunnions connected to the control and gear consoles. The worm gear tilting mechanism is self locking and allows the kettle to tilt a full 90°. Trunnion cover with provision for faucet.
- Recessed control panel located on front of kettle. Controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge and electronic ignition with ignitions indicator light.
- Safety features include low water cut-off, pressure relief valve, pressure switch and gas shut-off valve.
- Requires a 120 volt, 60 Hz, 1 phase power supply, 3.0 amp. 6' cord and plug supplied.
- 3/4" rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Spring assist cover.
- Spring assist cover with condensate ring.
- Two piece hinged cover.
- Correction facility package.
 - a. Controls protected by lockable cover (lock by others).
 - b. Security type tamper resistant fasteners with tack welds.
 - c. Perforated flue cover.
 - d. Stainless steel cover over draw-off with chain.
- Tilting kettle strainer.
- 2" draw-off valve with perforated strainer.
- 3" draw-off valve with perforated strainer.
- Type 316 stainless steel liner, 60 gallons.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- 18" double jointed single pantry faucet.
- 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.
- Contour measuring strip.
- Triple perforated stainless steel basket assembly.
- Draw-off valve strainer, solid.
- Clean-up kit; includes draw-off brush, clean-up brush w/36" handle and paddle scraper w/40" handle with nylon blade.
- Stainless steel 48" wire whip.



VGLT SERIES

GAS TILTING 2/3 JACKETED KETTLE

IMPORTANT:

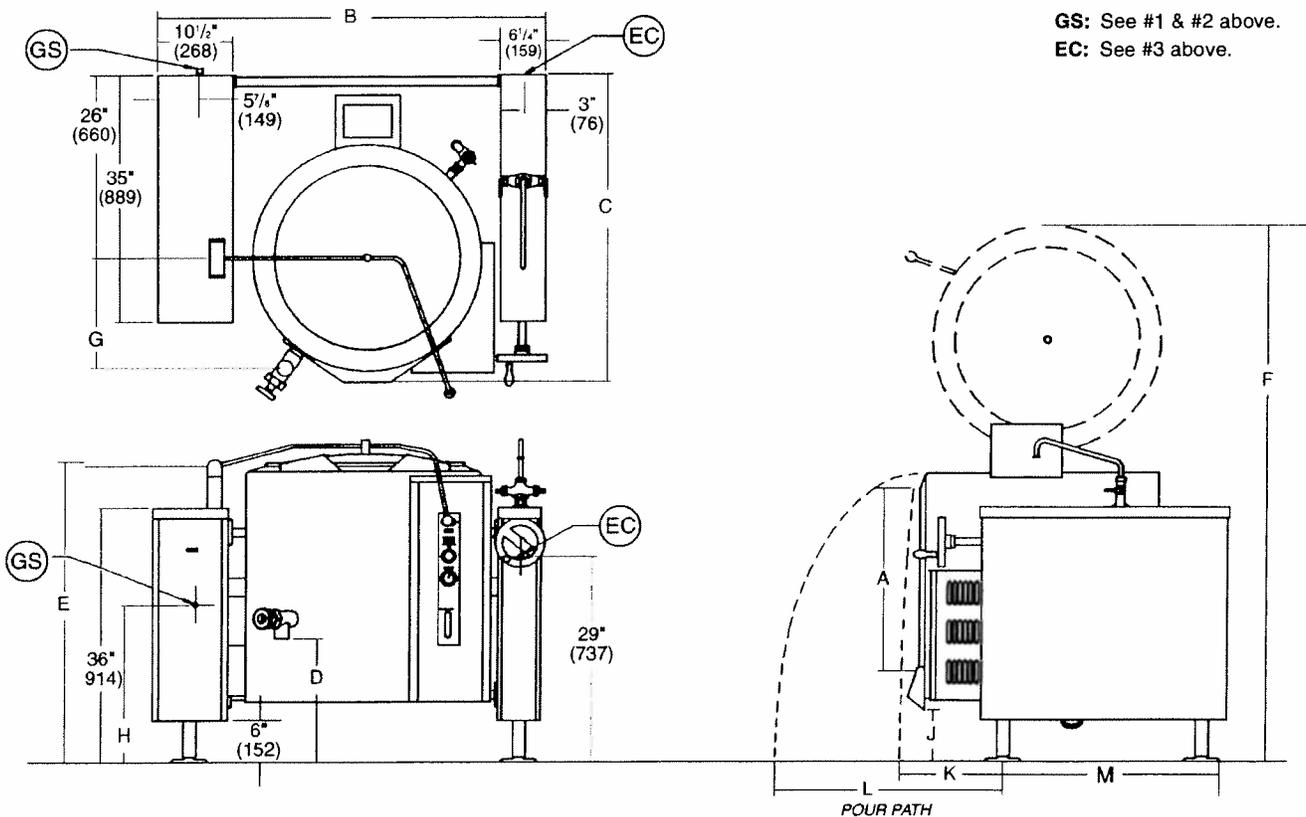
1. A pressure regulator sized for this unit is included. Minimum supply pressure: Natural gas 7" W.C. Propane 11" W.C.
2. Gas line connecting to unit must be 3/4" or larger. If flexible connectors are used, the inside diameter must be at least the same as the 3/4" iron pipe and rated for the correct gas input.
3. Requires 120 volt, 60 Hz, 1 phase electrical connection. Furnished with 6' cord and 3 prong plug. 3 amp total draw.
4. 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 02269. When writing, refer to NFPA No. 96.
5. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

Equipment clearance:	Combustible	Non-Combustible
Rear	4"	4"
Right	0"	0"
Left	0"	0"
Floor	N/A	6"

7. This appliance is manufactured for commercial installation only and is not intended for home use.

MODEL NO.	BTU/HR. INPUT	BRIMFUL CAPACITY*	4 OZ. SVGS.	A	B	C	D	E	F	G	H	J	K	L	M
VGLT20	80,000	20 gal., 80 qts. 76 liters	640	20 508	48 1/8 1222	40 5/8 1032	19 483	40 1/8 1020	76 1/2 1943	16 1/2 419	24 610	11 280	10 254	32 813	30 1/2 775
VGLT30	100,000	30 gal., 120 qts. 114 liters	960	26 660	54 1/4 1378	43 3/8 1108	16 1/2 419	37 1/4 946	73 3/4 1874	15 1/2 394	22 1/4 565	7 1/2 190	11 279	34 864	29 1/2 749
VGLT40	100,000	40 gal., 160 qts. 152 liters	1280	26 660	54 1/4 1378	43 3/8 1108	16 1/2 419	41 1/2 1054	76 1930	15 1/2 394	22 1/4 565	7 1/2 190	12 305	35 889	30 1/2 775
VGLT60	120,000	60 gal., 240 qts. 227 liters	1920	30 762	58 1/8 1378	45 5/8 1108	17 7/8 454	45 1/2 1156	82 2083	19 1/2 496	22 1/4 565	5 1/2 140	15 381	38 965	30 3/8 772

* Working capacity 70% to 80% of brimful depending on model.



GS: See #1 & #2 above.
EC: See #3 above.

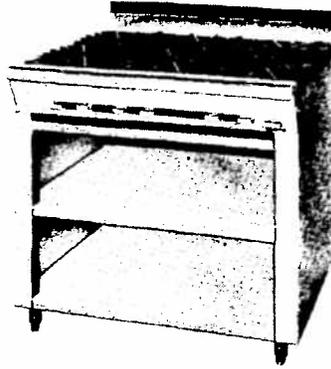
NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028

502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602



Model 136-5



Model 36-5



Model M36-5

Model Variations:

- 136-5** — Oven model with 6" legs.
- 36-5** — Cabinet model with 6" legs.
- M36-5** — Countertop model with 28" high modular stand with S/S tubular legs.
- C36-5** — Counter model

Open Tops: Three 12" wide x 31" deep heavily ribbed cast iron grates. Six each open burners. Each Star burner has individually raised ports to help prevent clogging from spillovers and for better combustion. Burners are rated at 20,000 BTU/HR each, with automatic constant burning pilots. *Drip pan under open burners.*

Options, *(extra cost):

- *59 top(s), rated @ 15,000 BTU/HR each, 12" wide x 31" deep cast iron top with heavily ribbed open burner grate across front and Solid Hot Top section across rear. Located:
 - 1, right 1, center 1, left
- *Ribbon Grate, cast iron. (In-lieu-of 12" open burner grate.) Note: For use with 20,000 BTU/HR burners. Located:
 - *1, right *1, center *1, left
- *30,000 BTU/HR Star open burner for use with Natural gas:
 - *3, front *3, back *6, front and back

Oven Interior: The front venting oven is 26" wide x 28" deep x 15" high. Standard interior finish is porcelainized steel.

Options, *(extra cost):

- *Cast iron oven bottom
- The 3-position rack guides and oven bottom are removable for major cleaning. The oven is heated by a cast iron burner rated at 40,000 BTU/HR. The oven cavity is completely encased in high density fiberglass insulation maximizing heat retention. One rack with bright nickel finish is furnished.*

Oven Controls: Includes manual burner valve, heavy duty throttling type thermostat, 100% safety pilot and automatic

lighting. Controls are located in an insulated and vented compartment for longer life. Thermostat located on front right side. Thermostat dial has a temperature range from low to 500°F (260°C).

Oven Doors: Weight counterbalanced without the use of springs. One piece offset tubular-type handle is used.

Finish: Satin finish stainless steel front, including 4" flue riser. Remaining exterior black. All painted surfaces have electrolytic zinc undercoating for corrosion protection and longer life. Additional S/S finish available, *(extra cost):

- *S/S left side *S/S right side *S/S back panel
- *S/S lower shelves for cabinet base, (2 ea. required)

NOTE: Black finish with S/S trim available.

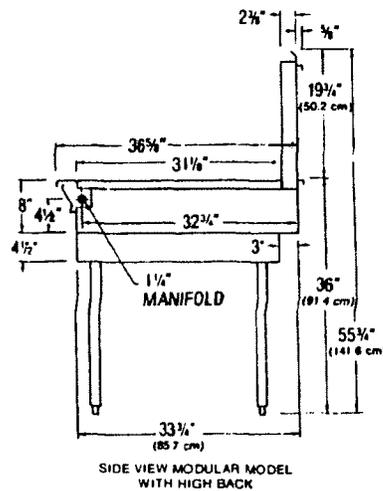
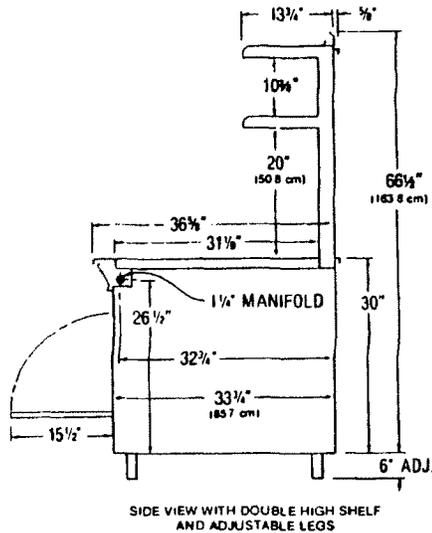
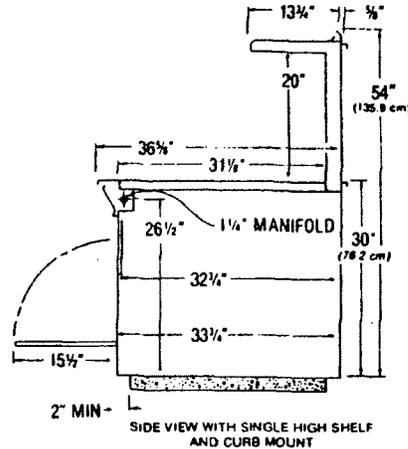
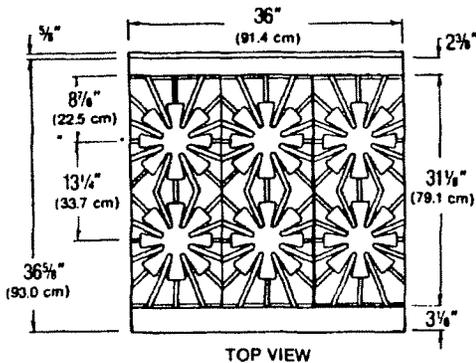
- Options, *(extra cost):
- | | S/S front | Black |
|---|--------------------------|--------------------------|
| <input type="checkbox"/> *18" High Back: | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> *Single High Shelf: | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> *Double High Shelf: | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> *Doors for Cabinet Base: | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> *Extra Oven Racks | | |
| <input type="checkbox"/> *42" Range Depth, suffix -40 | | |
| <input type="checkbox"/> *Left Rear Manifold with pressure regulator: | | |
| <input type="checkbox"/> *3/4" NPT, up to 165,000 BTU/HR | | |
| <input type="checkbox"/> *3/4" NPT, up to 320,000 BTU/HR | | |
| <input type="checkbox"/> * 1" NPT, up to 500,000 BTU/HR | | |
| <input type="checkbox"/> Cap, Manifold: <input type="checkbox"/> left side <input type="checkbox"/> right side | | |
| (Must specify when ordering.) | | |
| <input type="checkbox"/> *S/S Cover, Manifold: <input type="checkbox"/> left side <input type="checkbox"/> right side | | |
| <input type="checkbox"/> *Plate Shelf — 6" wide, S/S | | |
| <input type="checkbox"/> *Casters — set of 4, 5" wheel, 6" height | | |
| <input type="checkbox"/> *Flex Connector Kit — hose, disconnect and restraining device: <input type="checkbox"/> *3" x 3/4" <input type="checkbox"/> *4" x 3/4" <input type="checkbox"/> *5" x 3/4" | | |
| <input type="checkbox"/> *Security Options — i.e., prisons. Consult factory. | | |

Exterior Dimensions: 36" wide x 36-5/8" deep. See drawing on reverse side for heights. For 42" depth add 6" to overall depth of range.



MONTAGUE LEGEND

Gas Heavy Duty Range — 136-5



IMPORTANT:

Ranges must be installed in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1. Compliance with codes is the responsibility of the Owner and Installer.

Adequate Ventilation System required. Refer to the National Fire Protection Association Standard No.96, "Vapor Removal from Cooking Equipment".

AGA Design Certified: in accordance with ANSI Z83.11 Gas Foodservice Equipment — Ranges. (Note: These appliances are intended for commercial use by professionally trained personnel. *NOT Intended For Household Use.*)

Minimum Clearances:	Combustible Construction	Noncombustible Construction
Back Wall:	2"	0"
Left & Right Side:	6"	0"
With 6" legs: suitable for installation on combustible floors.		
Without legs: For use only on noncombustible floors.		
*15" when installed with 30,000 BTU/HR burners.		
Counter models: For use on noncombustible counters only.		

TYPE OF GAS		Natural 4.0" WC	Propane 10" WC
Model	# burners	BTU/HR	BTU/HR
136-5	7	160,000	160,000
36-5	6	120,000	120,000
C36-5	6	120,000	120,000
M36-5	6	120,000	120,000

Add 10,000 BTU/HR for each 30,000 BTU/HR burner used. Deduct 5,000 BTU/HR for each -59 Open/Hot Top used.

GAS INLET SIZE (for all models):

1.1/4" front manifold with 1/2 union on each end provided for battery connection. Properly sized gas pressure regulator must be *Furnished By The Installer.*

Note: Specify type of gas Natural Propane
Specify elevation if installing above 2000 feet.

SHIPPING WEIGHT: *Class 77-1/2 **Class 85
136-5..... *536 lbs. C36-5.....**300 lbs.
36-5.....**352 lbs. M36-5.....**320 lbs.

ENTRY CLEARANCE: 30", all models, uncrated.

APPROX. CUBIC FT., (crated):

Cabinet base models... 27 Counter Models... 13

Montague's sole commitment to quality/product improvement can cause specification and design changes without prior notice.



THE MONTAGUE COMPANY

1830 Stearman Avenue, P.O. Box 4954
Hayward, CA 94540-4954
Telephone: 800/345-1830 (outside CA)

510/785-8822 (CA) FAX: 510/785-3342



Page 12
5246-9 196

DH



Model DH-40 shown with optional No. 51 cover

Description

Kettle shall be a Groen Model DH (specify 20, 40, or 60) gallon stainless steel steam jacketed unit, operating with a self-contained gas heated steam source contained within the unit, per Bulletin 144242 as follows:

Construction

Kettle shall be of 18.8 type 304 stainless steel, 316 stainless steel interior solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel. All controls shall be mounted on the front panel except the thermostat, which is mounted on the trunnion support arm.

The kettle body shall be mounted in a heavy-duty stainless steel combination kettle support tilt trunnion, which in turn, is supported by the stainless steel enclosed base. The base shall be provided with stainless steel tubular legs with adjustable bullet feet. The enclosed support base shall contain a smooth operating, self locking tilt mechanism, and shall be of sanitary, drip-proof construction, with interior readily accessible for installation or maintenance.

The unit shall be furnished with a heavy reinforced bar rim with a welded in butterfly shaped pouring lip for maximum sanitation and durability. Faucet mounting bracket is standard.

Finish

Kettle interior shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

A.S.M.E. Code, A.G.A. Design Certified

Unit shall be A.S.M.E. shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSI. Unit shall be design certified by the American Gas Association. (Natural and Propane only.)

Sanitation

Unit shall be designed and constructed to meet NSF and known health department and sanitation codes. and be NSF listed.

G GROEN®

Drawoff

A 2" tangent drawoff is optional. (Add "T" to model designation DHT). If drawoff is specified, outlet shall be equipped with removable 1/4" perforated stainless steel strainer.

Self-contained Steam Source

Kettle shall have a gas-heated (natural, butane, propane) self-contained steam source to provide kettle temperatures of 150 to approximately 295°F. Unit shall be factory charged with chemically-pure water and rust inhibitors to ensure long life and minimum maintenance.

Controls

Controls shall include a thermostat, pressure gauge, safety valve, pressure limit control, water sight glass, low water cut off, a gas regulator valve and electronic ignition module. Power ON switch, Power ON indicator light, LOW WATER indicator light, and HEATING light are mounted on the kettle support side console. Gas supply shall shut off automatically when unit is tilted.

Performance Features

Patented fin tube burner assembly delivers 62-65% efficient combustion, depending on size, 20 Gallon Model has 72,000 BTU/HR firing rate with 44,140 BTU/HR into the product; 40 Gallon Model has 100,000 BTU/HR firing rate with 65,000 BTU/HR into the product, and 60 Gallon Model has 150,000 BTU/HR firing rate with 93,000 BTU/HR into the product. Electronic ignition to standing pilot is standard on all models. Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and turn on when product temperature drops below setting.

Installation

Specify natural, propane, butane, or specific propane/butane mixture. Unit requires 1/2" IPS gas line connection and 115 volt electrical connection. No remote steam source required.

Options

- 2" tangent draw-off valve

Accessories

- Basket inserts (TRI-BC)
- Lift-off cover (#31)
- Hinged cover kit
- Pan carrier
- Kettle brush kit
- Double and single pantry faucets

Related Products

- Floor mounted cooker/mixers

Origin of Manufacture

Kettle shall be designed and manufactured in the United States.

Stainless Steel 2/3 Steam Jacketed Kettle

Floor Mounted Tilting Self-Contained Gas Heated 20, 40 or 60 Gallon Capacity

Short Form

Groen Model DH

(specify gallons), self-contained, gas heated (specify natural, propane, butane, or mixture) tilting, steam jacketed kettle per Bulletin 144242. All stainless steel construction with reinforced bar rim, butterfly shaped pouring lip and smooth action mechanical tilt. Patented fin tube burner assembly is 62-65% efficient, with electronic ignition standard. NSF listed, A.S.M.E. code constructed for 50 PSI and A.G.A. design certified (Natural & Propane gas only). Requires 1/2" IPS gas line and 115 volt electric service. Made in USA.



Applications

Meat Dishes
Vegetables
Soups
Sauces
Pasta
Rice
Pie Fillings
Gravies
Poultry
Seafood

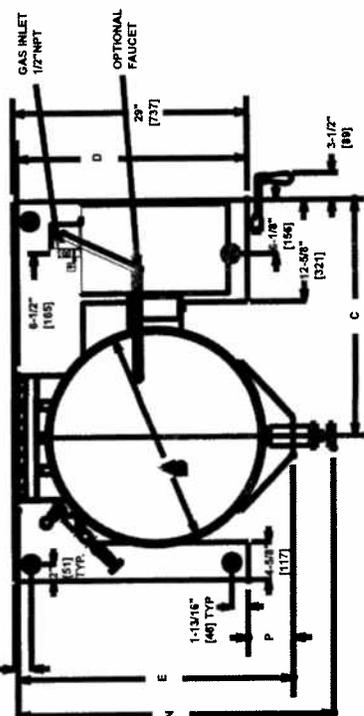


Telephone (601) 372-3903
Toll Free (800) 676-9040
FAX (601) 373-9587
info@groen.com

DI Foodservice Company
1055 Mendell Davis Drive
Jackson, MS 39272
dfoodservice.com

TABLE OF DIMENSIONS

	20 GAL / 76 LITRES			40 GAL / 152 LITRES			60 GAL / 228 LITRES		
	INCHES	MM		INCHES	MM		INCHES	MM	
A	19 7/8	505		25 3/4	654		30	762	
B	35	889		47	1194		47	1194	
C	25 3/4	654		29 1/2	749		30 7/8	784	
D	31	787		28 1/2	673		35 1/2	902	
E	32 3/4	832		34 5/8	879		42 7/8	1089	
F	18	457		18 1/4	463		19	483	
G	39 3/8	1000		43 1/8	1095		46 1/4	1175	
H	26	660		28	711		28	711	
J	15 5/8	397		13 3/4	349		12 3/8	314	
K	27	686		29 1/4	743		35	889	
L	30 1/4	768		31	787		31 3/4	806	
M	51	1295		60 1/2	1537		61 1/2	1562	
N	37 1/4	946		36 1/8	918		43 1/8	1095	
P	2	51		5 7/8	138		7 1/2	191	



TOP VIEW

NOTES:
OPTIONAL EXTRA COST FEATURES:

- 2" TANGENT SANITARY DRAW-OFF
- LIFTOFF COVER MODEL #31 FOR DH-20 & DH1-40 KETTLES.
- HINGED COVER MODEL #51 FOR DH1-40 & DH-60 KETTLES.
- FAUCET WITH SWING SPOUT
- DIMENSIONS IN BRACKETS [] ARE MM

INCOMING GAS PRESSURE TABLE

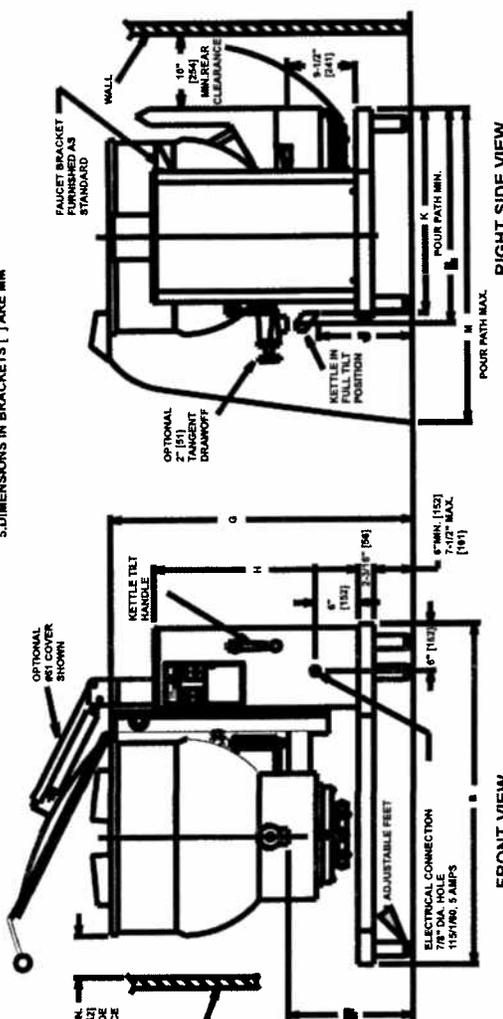
TYPE OF GAS	MIN. SUPPLY GAS PRESSURE	MAX. SUPPLY GAS PRESSURE
NATURAL	4.8 W.C.	14.8 W.C.
PROPANE	11.8 W.C.	14 W.C.

FIRING RATE - BTU/HR¹ FOR BOTH NATURAL AND LP

DH-20	72,000
DH1-40	106,000
DH-60	150,000

OPERATING GAS PRESSURE

NATURAL	PROPANE
3.9W.C.	10.9W.C.



RIGHT SIDE VIEW

FRONT VIEW

128113 Rev. A

Due to continual product improvement, designs are subject to change without notice.

DH

Stainless Steel
2/3 Steam Jacketed
Kettle

144242

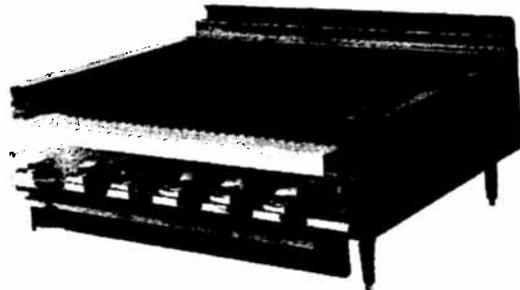
Revised 12/02



MONTAGUE LEGEND



Heavy Duty Gas Underfired Low-Profile Counter Broiler —Radiant Style



UFLC-36R



UFLC-36R
Shown with optional
removable S/S splash guard. Grid in raised position.

GENERAL

Ultimate char broiling! Sizzling, *flavorful taste* with all the natural juices and nutrients seared in—preserves moisture and flavor. *Appealing appearance!* Entrees are enhanced with distinctive char broiled marking. *Tempting aroma* (from meat juices dripping onto the radiants) for that great outdoor smoke flavor. Truly designed for today's high speed volume char broiling to perfection.

Range match Char Broiler with standard 1-1/4" front manifold. Optional 3/4" or 1" rear gas inlet for independent installations. 24", 30", 36", 48", 60" or 72" wide. Gas fired. Manually controlled. Durable, hot glowing radiants of heavy gauge stainless steel, give true, dependable, fast cooking, infrared rays for broiling—no coals needed!

MODEL:

UFLC—Counter Model with 4" legs in bright nickel finish.

STANDARD FEATURES

- Stainless steel tube burners rated at 19,000 BTU/HR per burner.
- 1" flue riser—matches height of 4" flue riser on LEGEND Series 136 ranges.
- Each burner controlled by a high temperature commercial type burner valve and constant burning pilot for automatic ignition.
- Radiants preheat in 5 minutes. Rapid reheat.
- Individually removable, S/S self-cleaning radiants located above each burner for the even transfer of radiant heat to broiling area. Same char broiled flavor, appearance and aroma as ceramic models.
- **ULTRA-FLOW** heavy duty reversible cast iron top grates. Ribbed side has grease trough on each side of ribs for drainage of food products with high fat content. Flat side for broiling fish and light products. Attractive char broiled marking, narrow or wide.
- 2-position grid frame. Use in either flat position or with the rear of the grid raised 3" for maximum drain-off, and for reducing flare-ups during volume broiling.

STANDARD FEATURES, cont.

- Consistent grid temperatures. Special 1" wide spacing of ribbed grates combined with generous openings for deeper penetration of radiant heat waves resulting in the ideal broiling atmosphere. Slightly cooler sections at front and outer edges accommodate products requiring slower cooking.
- Full width front grease trough for quick transfer of grease into removable large capacity container located in cool zone. Plus full width debris screen located under burners and above the full width removable drip tray.
- Radiant reflectors and drip tray heat shields reduce chance of flare-ups in drip pan and permit broiler to be used on a refrigerated base.

FINISH

EXTERIOR:

Standard—S/S front and top trim in cooking area.
Remaining exterior black.

OPTIONAL, (*extra cost):

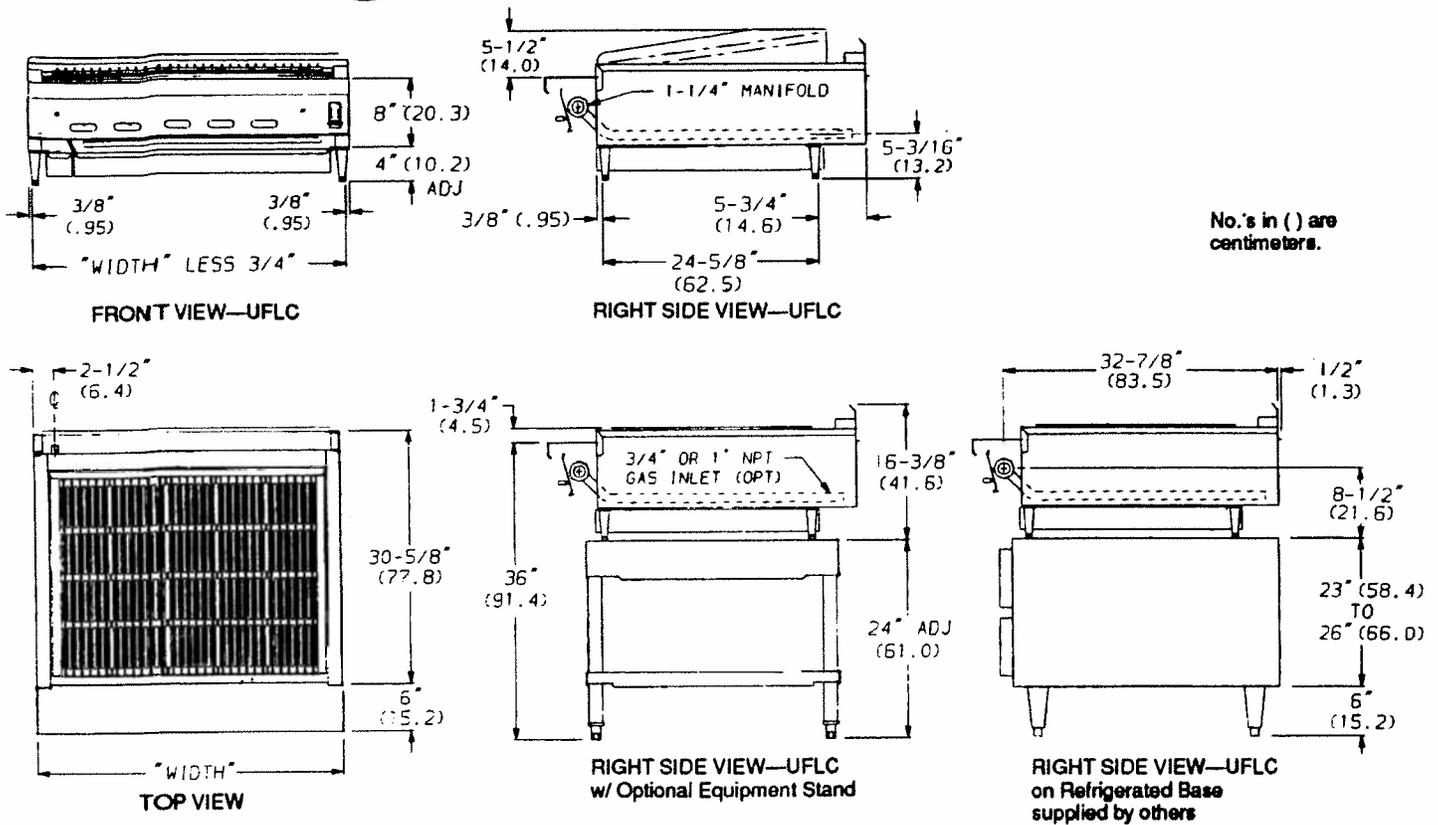
- *S/S left side *S/S right side *S/S two sides
- *S/S back

OPTIONS, (*extra cost)

- *15" HIGH BACK—matches height of 18" high back for Series 136 Ranges. Available in one piece up to 72" long.
 - *S/S front *S/S front and back *Black
- *MANIFOLDING—left rear, (in-lieu-of 1-1/4" front manifold)
 - *3/4" w/pres. reg. (up to 165,000 Btu/Hr) & Caps
 - *3/4" w/pres. reg. (up to 320,000 Btu/Hr) & Caps
 - *1" w/pres. reg. (up to 500,000 Btu/Hr) & Caps
- *CAP, 1-1/4" FRONT MANIFOLD *S/S COVER
 - *left side *right side *both sides
- *SEAFOOD GRATE, (cast iron)
- *ROUND ROD GRATE—6" section
 - *Hard Chrome *Cold Rolled Steel
- *SCRAPER/CLEANER for round rod grate
- *CAST IRON RADIANTS, (in-lieu-of S/S radiants)
 - *24"—4 ea. *30"—5 ea. *36"—6 ea.
 - *48"—8 ea. *60"—11 ea. *72"—13 ea.
- *42" DEPTH, Suffix -40, same grid size.
 - *S/S *Black



MONTAGUE **LEGEND** Heavy Duty Gas Underfired Broilers—Counter Radiant



OPTIONS, cont. (*extra cost)

- *EQUIPMENT STANDS—Open stand, 24" high x 30-5/8" deep, with welded frame top and 1-5/8" diameter stainless steel legs. Stainless steel front, remaining exterior black, stainless steel lower shelf and adjustable bullet feet.
 - 24" wide..... 45 lbs.
 - 30" wide..... 53 lbs.
 - 36" wide..... 60 lbs.
 - 48" wide..... 90 lbs.
 - 60" wide..... 101 lbs.
 - 72" wide..... 115 lbs.
- *CASTERS—5" wheel, (6" height)
 - Set of 4 ... 24", 30", 36" & 48"
 - Set of 6 ... 60" & 72"

IMPORTANT:

Gas broilers must be installed in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1. Compliance with codes is the responsibility of the Owner and Installer.

Adequate Ventilation System required. Refer to The National Fire Protection Association Standard No 96, "Vapor Removal from Cooking Equipment".

AGA Design Certified: In accordance with ANSI Z83.11 Gas Foodservice Equipment—Range and Unit Broilers. (Note: These appliances are intended for commercial use by professionally trained personnel. NOT Intended For Household Use).

Design improvements may affect change in specifications without notice.

Clearances	
Floor Mounted Broiler(s):	Noncombustible Construction
Back:	0"
Left & Right Side:	0"
For use in noncombustible locations only.	

Model	OA Width	Grid Size	# Grates		Total Btu/Hr	Ship. Wgt.#
			# Burners			
UFLC-24R	24"	18" x 24"	3	4	76,000	» 220
UFLC-30R	30"	26" x 24"	4	5	96,000	» 265
UFLC-36R	36"	32" x 24"	5	6	114,000	» 305
UFLC-48R	48"	44" x 24"	7	8	152,000	» 400
UFLC-60R	60"	56" x 24"	9	11	209,000	» 495
UFLC-72R	72"	68" x 24"	11	13	247,000	» 590

SHIPPING WGTS., (above): =class 77-1/2, » =class 85

GAS INLET SIZE (for all models):

1-1/4" NPT front manifold with 1/2 union each end for battery connection. A properly sized gas pressure regulator suitable for the battery must be furnished by the installer.

Optional: 3/4" or 1" NPT left rear gas inlet. 3/4" or 1" NPT gas pressure regulator is provided and must be installed when appliance is connected to gas supply.

Note: Specify type of gas. Natural Propane
Specify elevation if installing above 2000 ft.
(Natural: 4.0" W.C. Propane: 10.0" W.C.)





RESTAURANT EQUIPMENT WORLD, INC.
ONLINE STORE



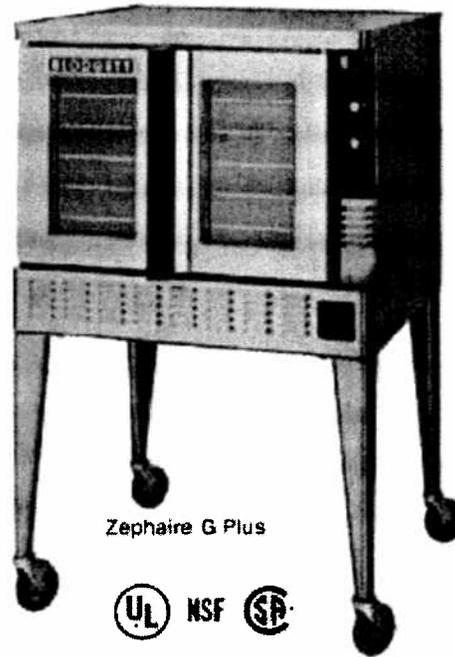
Item #261-ZEPHAIRE-G-DBL Original Size Photo Shown Below

[Click here to return to the Blodgett ZEPHAIRE-G-DBL Double Deck Gas Oven \(#261-ZEPHAIRE-G-DBL\) information screen](#)



**BLODGETT ZEPHAIRE PLUS
FULL SIZE GAS AND ELECTRIC
CONVECTION OVENS**

Features full angle-iron frame, stainless steel front, top and side, solid "Blodgett Block" insulation, two speed fan motor. Five chrome-plated racks, eleven rack positions accept standard full-size baking pan. One year parts and labor warranty, three year oven door warranty in US and Canada. Single deck oven: 38-1/4"W x 36-7/8"D x 57"H. Double deck oven: 38-1/4"W x 36-7/8"D x 70-5/8"H.



Zephair G Plus



Item No.	Description	BTU/hr.	KW
261-Zephair-G	Single deck gas oven	60,000	—
261-Zephair-G	Double deck gas oven	120,000	—
261-Zephair-E	Single deck electric oven	—	11
261-Zephair-E	Double deck electric oven	—	22

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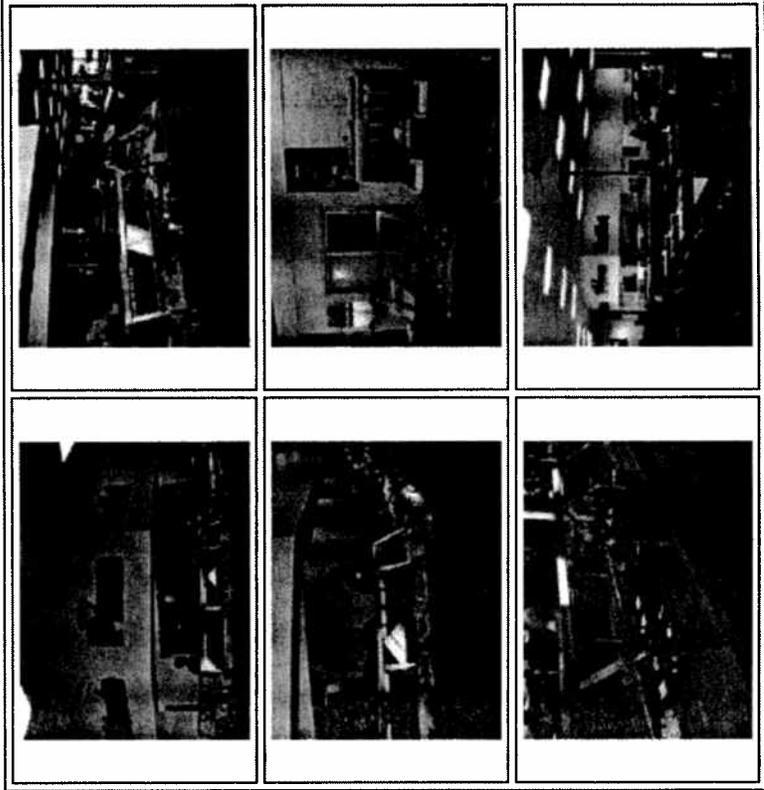
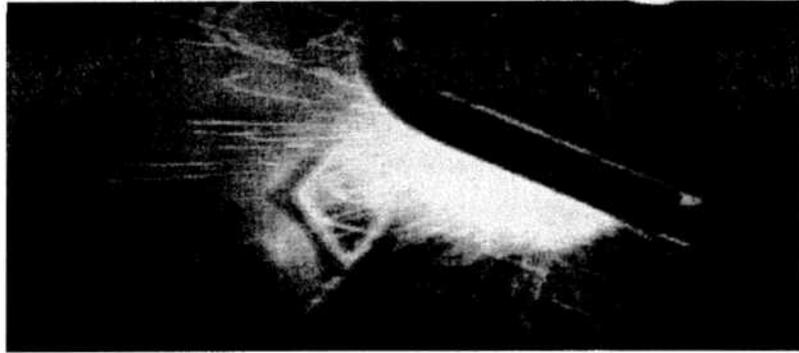
[Click here to view our complete COPYRIGHT NOTICE](#)

NATIONAL
RESTAURANT SUPPLY CO. INC.

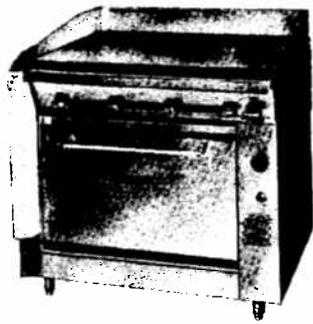
CUSTOM FABRICATION

INTERFAB, a division of National Restaurant Supply, is an NSF, Standard 2, 20,000 square foot manufacturing facility. Its expert engineers help conceptualize and design your custom, stainless steel job using the most advanced technology currently available to fabricators. INTERFAB can design dish tables, counter tops, sinks, worktables, and buffet lines. Because it is custom fabrication, you can come to us for almost any fabrication need, and we ship anywhere in the world.

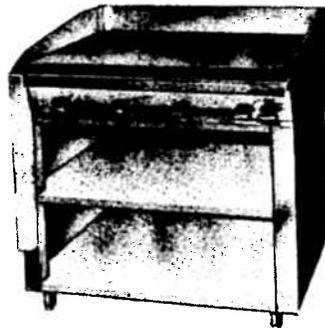
Click on any of the pictures below for a better idea of how our Custom Fabrication works for a restaurant.



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- DESIGN CENTER
- THE PROJECTS
- PRESSROOM
- JOB OPPORTUNITIES
- IDEA CENTER
- CONTACT NRS
- SITE MAP
- ESPAÑOL



Model 136-8



Model 36-8



Model M36-8

Model Variations:

- 136-8** — Oven model with 6" legs.
- 36-8** — Cabinet model with 6" legs.
- M36-8** — Countertop model with 28" high modular stand with S/S tubular legs.
- C36-8** — Counter model

Fry Top: This precision ground steel Fry Top is 36" wide x 28" deep (34" deep for -40 models) x 3/4" thick, manually controlled. A 4" high splash is welded to the Fry Top plate on back and sides. A 2-5/8" wide front gutter with built-in pitch to grease receptacle (1-3/4" wide x 29-1/2" long x 2-1/8" deep) prevents overflows into the range. Fry Top is heated with four cast iron burners rated at 15,000 BTU/HR each. High temperature commercial type burner valves and constant burning pilots are used for automatic lighting. The Fry Top does not require breaking in and comes equipped with adjusting bolts to control forward pitch.

Options, *(extra cost):

- Thermostatically controlled Fry Top, 36" wide, equipped with two thermostats.
- 1" thick steel Fry Top 1" thick grooved Fry Top

Oven Interior: The front venting oven is 26" wide x 28" deep x 15" high. Standard interior finish is porcelainized steel. Options, *(extra cost):

- Cast iron oven bottom

The 3-position rack guides and oven bottom are removable for major cleaning. The oven is heated by a cast iron burner rated at 40,000 BTU/HR. The oven cavity is completely encased in high density fiberglass insulation maximizing heat retention. One rack with bright nickel finish is furnished.

Oven Controls: Includes manual burner valve, heavy duty throttling type thermostat, 100% safety pilot and automatic lighting. Controls are located in an insulated and vented

compartment for longer life. Thermostat located on front right side. Thermostat dial has a temperature range from low to 500°F (260°C).

Oven Doors: Weight counterbalanced without the use of springs. One piece offset tubular-type handle is used.

Finish: Satin finish stainless steel front, including 4" flue riser. Remaining exterior black. All painted surfaces have electrolytic zinc undercoating for corrosion protection and longer life. Additional S/S finish available, *(extra cost):

- S/S left side S/S right side S/S back panel
- S/S lower shelves for cabinet base, (2 ea. required)

NOTE: Black finish with stainless steel trim available.

Options, *(extra cost):

- | | S/S front | Black |
|---|--------------------------|--------------------------|
| <input type="checkbox"/> 18" High Back: | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Single High Shelf: | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Double High Shelf: | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Extra Oven Racks | | |

42" Range Depth, suffix -40

Left Rear Manifold with pressure regulator:

- 3/4" NPT up to 165,000 BTU/HR
- 3/4" NPT up to 320,000 BTU/HR
- 1" NPT up to 500,000 BTU/HR

Cap, Manifold: left side right side
(Must specify when ordering.)

S/S Cover, Manifold: left side right side

Extended Fry Top over more than one range, up to 72" wide

Plate Shelf — 6" wide, S/S

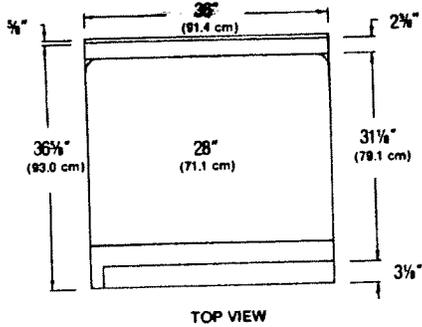
Casters — set of 4, 5" wheel, 6" height

Flex Connector Kit — hose, disconnect and restraining device: 3' x 3/4" 4' x 3/4" 5' x 3/4"

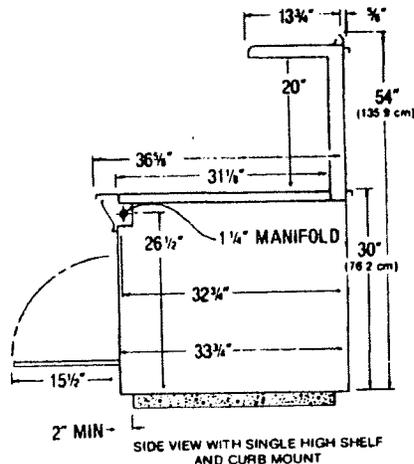
Security Options — i.e. prisons. Consult factory.

Exterior Dimensions: 36" wide x 36-5/8" deep. See drawing on reverse side for heights. For 42" depth add 6" to overall depth of range.

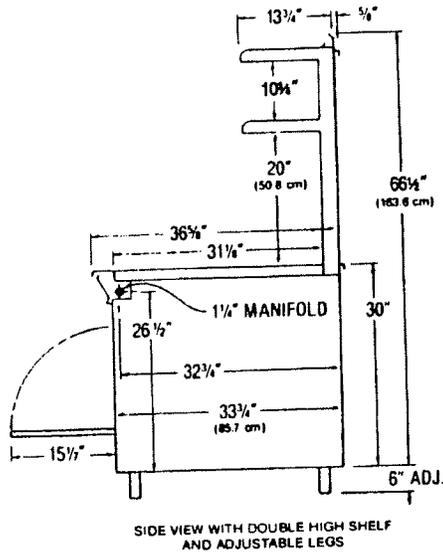




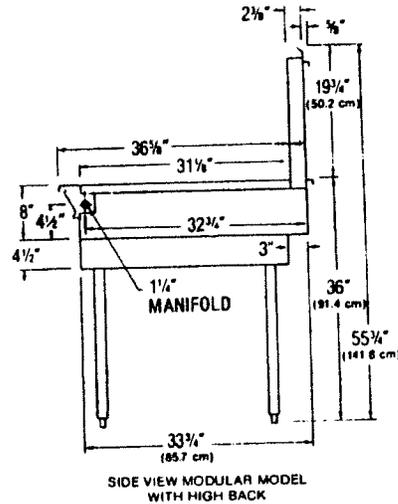
TOP VIEW



SIDE VIEW WITH SINGLE HIGH SHELF AND CURB MOUNT



SIDE VIEW WITH DOUBLE HIGH SHELF AND ADJUSTABLE LEGS



SIDE VIEW MODULAR MODEL WITH HIGH BACK

IMPORTANT:

Ranges must be installed in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1. Compliance with codes is the responsibility of the Owner and Installer.

Adequate Ventilation System required. Refer to the National Fire Protection Association Standard No.96, "Vapor Removal from Cooking Equipment".

AGA Design Certified: in accordance with ANSI Z83.11 Gas Foodservice Equipment — Ranges. Note: These appliances are intended for commercial use by professionally trained personnel. *NOT Intended For Household Use.*

Minimum Clearances:	Combustible Construction	Noncombustible Construction
Back Wall:	2"	0"
Left & Right Side:	6"	0"
With 6" legs: Suitable for installation on combustible floors.		
Without legs: For use only on noncombustible floors.		
Counter model: for installation on noncombustible counter only.		

TYPE OF GAS		Natural 4.0" WC	Propane 10" WC
Model	# burners	BTU/HR	BTU/HR
136-8	5	100,000	100,000
36-8	4	60,000	60,000
C36-8	4	60,000	60,000
M36-8	4	60,000	60,000

For 42" depth thermostatically controlled Fry Top, add 20,000 BTU/HR.

GAS INLET SIZE (for all models):

1-1/4" front manifold with 1/2 union on each end provided for battery connection. Properly sized gas pressure regulator must be *Furnished By The Installer.*

Note: Specify type of gas Natural Propane
Specify elevation if installing above 2000 feet.

SHIPPING WEIGHT: *Class 77-1/2 **Class 85
136-8..... *646 lbs. C36-8..... **432 lbs.
36-8..... **473 lbs. M36-8..... **484 lbs.

ENTRY CLEARANCE: 30", all models, uncrated.

APPROX. CUBIC FT., (crated):

Cabinet base models. . . 32 Counter Models. . . 18

Montague's sole commitment to quality/product improvement can cause specification and design changes without prior notice.



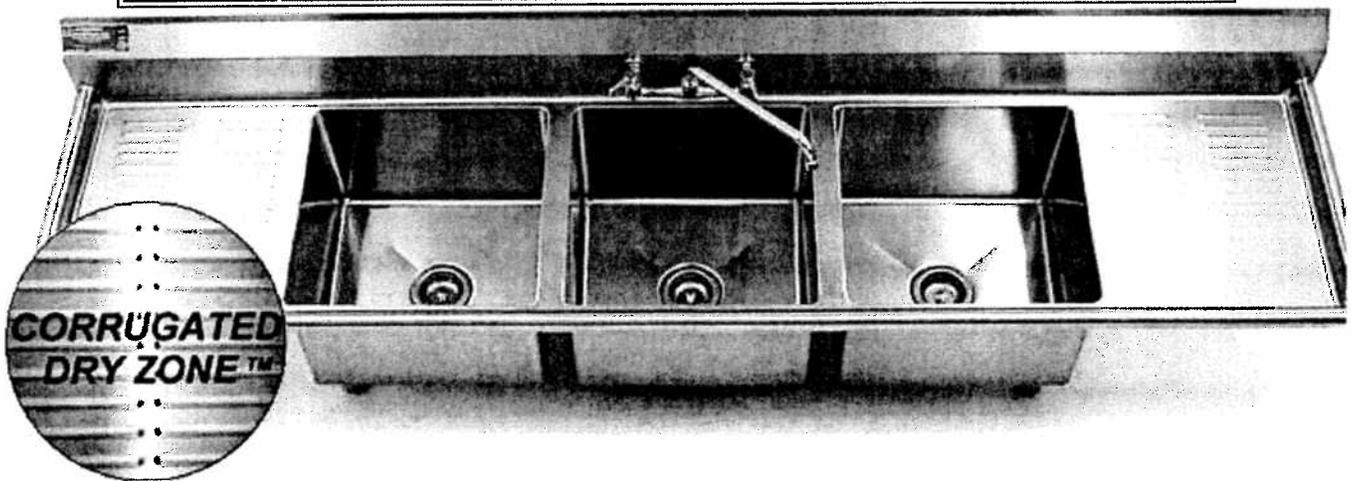


Dvorson's Food Service Equipment, Inc.
480 Gate Five Road - Suite #115
Sausalito, CA 94965
 (415) 332-5840 or Toll Free: (877) 386-7766
 Fax: (415) 332-2891
 Email: dvorsons@slip.net

HOME - Search by Product - Search by Manufacturer - How to Order - About Dvorsons - Link to Wolfstoves.com

Commercial Sinks for every kitchen by Lambertson Industries NSF Approved

" Super Saver " Three Tub - Two Drainboards 16 gauge 300 Series (Legs included)				
Three tub sinks with two drainboards, left and right "300" stainless steel top and "300" stainless steel tub. 12" water level CORRUGATED DRY ZONE				
	Model Number	Overall Dimensions - Inches	Shipping Weight - lbs.	Price
18" Tubs,	SS-3- LIN -18-2D18	94 X 23.5	96	Contact Us
24" Tubs	SS-3- LIN -24-2D24	124 X 28.5	130	Contact Us
	SS-3- LIN -2028-2D20	104 X 33.5	128	Contact Us



Sinks come with legs. Model Shown SS-3- LIN -18- 2D18

Three tub sinks with one drainboard

SS-3- LIN -18-LD18	78.5 X 23.5	93	Contact Us
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SS-3- LIN -18-RD18	78.5 X 23.5	93	Contact Us
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One Tub Sinks

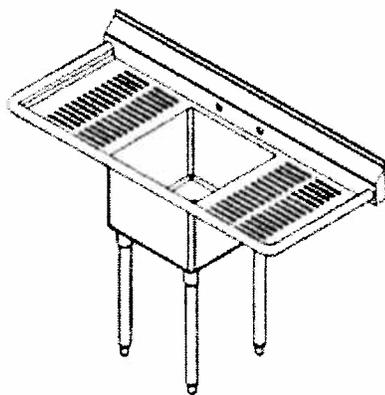
SS-1- LIN -18	23 X 23.5	45	Contact Us
SS-1- LIN -24	29 X 29.5	50	Contact Us
SS-1- LIN -18-LD18	38.5 X 23.5 with one drainboard	60	Contact Us
SS-1- LIN -18-RD18	38.5 X 23.5 with one drainboard	60	Contact Us

Contact us for other sizes. **Faucets are not included, but are available.**

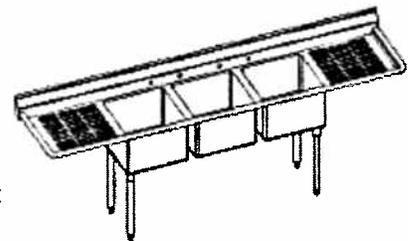
Faucet Specials Fisher #13242 8" center wall mount with 8" swing spout **\$95.00** In stock
 Fisher #13269 8" center wall mount with 12" swing spout **\$95.00** In stock

- Pre Rinse Units and Faucets available.
- Legs included

The corrugated dry zone surface of these sinks exceeds the standard in the reduction of microbes. The corrugated surface allows air to flow under dishes which reduces bacteria and odor. The pitch angle allows water to flow under dishes towards the sink which Eliminates suction, allowing wash products to move freely.



Other styles and sizes are also available:



Hand Sinks with Faucet		
HS1816	15" w x 16" d	Contact Us
HS1317	13" w x 17" d	Contact Us
HS1516	15" w x 16" d	Contact Us

We also offer **Jimex** brand Stainless Steel sinks.

- [Stainless Steel Tables](#)
- [Home](#)
- [Our Main Store Page](#)

Dvorson's Food Service Equipment, Inc.
480 Gate 5 Road, Suite 115 Sausalito, CA 94965
Phone (415) 332-5840, FAX: (415) 332-2891 Call Toll Free (877) DVORSONS - (877) 386-7766
Store Hours: 8:30 am - 5:30 pm M-F

Dvorson's Offers The Finest In Kitchen Appliances And Accessories
For information on any of our 58,000 items, phone us, fax us, or use the link below to send us e-mail.

Tell our Internet Sales Specialists you saw it on the Web Site.

sales@wolfstoves.com dvorsons@slip.net

To place your order you can Phone, Fax, or E-Mail with your Visa or Master Card, or mail us a check or money order. And we always accept cash at our store; come by we'd love to see you! Dvorson's Food Service Equipment, Inc.

480 Gate Five Road- Suite #115 Sausalito, CA 94965

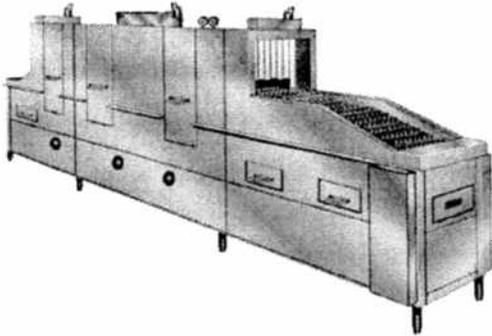
Phone (415) 332-5840, FAX: (415) 332-2891 Call Toll Free (877) DVORSONS = (877) 386-7766

Store Hours: 9:00 am - 5:30 pm M-F



MASTER RC

AUTOMATIC THREE TANK RACKLESS CONVEYOR DISHWASHER



DESIGN

Automatic conveyor, flight type three tank dishwasher with recirculating prewash, wash and rinse and fresh water final rinse. Capacity is 13,000 dishes per hour with a conveyor speed of 10.4 ft. per minute. Designed for left or right hand conveyor travel, as specified.

STANDARD EQUIPMENT

- Exclusive CrossFire® Wash system (patented)
- Tank heat: 60 KW electric immersion heaters or steam injectors
- Capillary thermometers for prewash, wash, rinse and final rinse
- Final rinse pressure gauge
- Vacuum breakers on all incoming water lines
- Manifold cleanout brush
- Inspection and cleanout doors
- S/S frame, legs and feet
- Automatic tank fill
- Low water protection
- Detergent connection provision
- SureFire™ Start-Up and Check-Out Service
- Top mounted NEMA 12 control panel
- Steam booster
- Simplified scrap screen design
- Door safety switches
- Exhaust connections with adjustable dampers
- Standard frame drip proof motors
- Conveyor reversing switch
- Polypropylene belt with removable rack sections
- Conveyor safety stop bar
- Override switch for de-liming
- Interior work lights

OPTIONAL ACCESSORY EQUIPMENT

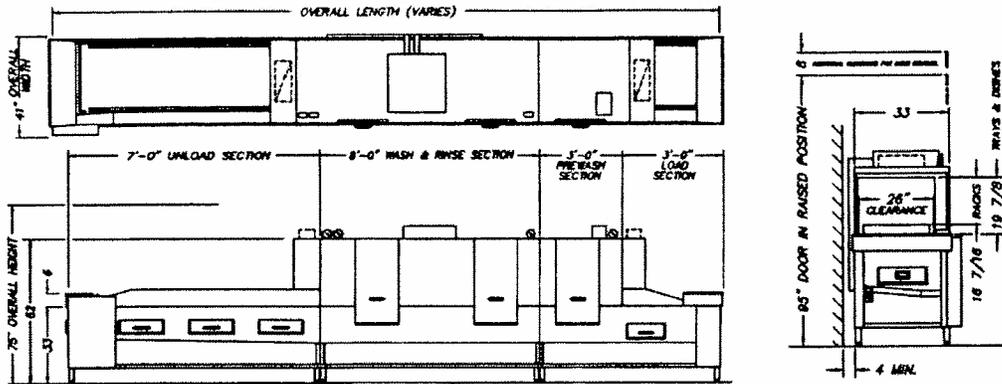
- Stainless steel steam coil tank heat
- Pressure reduction valve and line strainer
- Stainless steel belt with removable rack sections
- Single point electrical connection: motors, controls, and heaters
- Electric booster
- Security package
- S/S front enclosure panel
- S/S panels all sides
- Insulated hood and doors
- Totally enclosed motors
- 5 inch wide conveyor section for washing flatware



6245 State Road
Philadelphia, PA 19135-2996
215-624-4800
215-624-6966 FAX
800-344-4802
www.insingermachine.com



CSI - 11400



Note: For all rough in connections see Installation and Layout Detail Drawing.

SPECIFICATIONS

CONSTRUCTION - Hood and tank constructed of 16 gauge 18-8 type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive nickel alloy, bronze or S/S investment.

DOORS - Three extra large die formed 18-8 type 304 S/S front inspection doors riding in all S/S channels. A triple ply leading edge on the door channels made of S/S with no plastic or nylon sleeves or liners used. Two intermediate S/S door-safety stops on each door.

CONVEYOR - Polypropylene or S/S rack sections on S/S belt with Hi-D rollers and removable rack sections. Conveyor drive system includes large speed reducer with cut gears operating in oil bath and frictionless, trouble-free overload release system. Dishware conveyed automatically through all washing and rinsing systems and is driven by an independent 1/2 HP motor. A stop bar sits at the end of the unload section. This will shut off the conveyor if any ware reaches the bar. A reversing switch is provided to assist in removing jams in the belt.

PUMPS - Centrifugal type "packless" pump with a brass petcock drain. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. Two 3HP motors, 1725RPM - wash and rinse; and 2 HP - prewash, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS - Top-mounted control cabinet, NEMA 12 rated with heat insulation provided between hood and control cabinet, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls. All controls safe low voltage 24 VAC.

ENERGY SAVER - Electric photo eye automatically operates the final rinse solenoid only when ware passes, saving water and energy. The photo eye also activates an adjustable timer control. If no ware passes during the set time, the machine shuts down.

SPRAY SYSTEM - Spray arms are made of 18-8 type 304 stainless steel pipe. Spray assemblies removable without the use of tools.

PREWASH - Upper and lower manifolds. One manifold above with 3 power wash arms, each designed with 7, 6 & 7 high pressure action cleansing slots and one manifold below with 3 power wash arms, each designed with 4 high pressure action cleansing slots. The slots are precision milled for water control, producing a fan spray. Wash arms are fillet welded to the S/S manifold.

WASH - Upper and lower manifolds & CrossFire® Wash system (patented). One manifold above with 3 power wash arms designed with 6, 5 & 6 high pressure action cleansing slots and one manifold below with 4 power wash arms, each designed with 6 high pressure action cleansing slots. The slots are precision milled for water control producing a fan spray. Wash arms are fillet welded to the S/S manifold. The CrossFire® system provides 4 horizontally spraying high pressure nozzles.

RINSE - Upper and lower manifolds. One manifold above with 3 power rinse arms, designed with 10, 9 & 10 high pressure action cleansing slots and one manifold below with 4 power rinse arms, each designed with 6 high pressure action cleansing slots. The slots are precision milled for water control, producing a fan spray. Rinse arms are fillet welded to the S/S manifold.

FINAL RINSE - Four nozzles above and four nozzles below threaded into S/S pipes. Nozzles produce a fan spray reducing water consumption, maximizing heat retention.

DRAIN - Drain valves externally controlled. Overflow assembly with skimmer cap is removable without use of tools for drain line inspection. Heaters protected by low water level control.

Capacity per hour	Tank capacity	Motor size	Electric usage	Steam consumption at 20 psi min.	Gas consumption
13,000 dishes 1,000-2,000 meals	24 gals. (prewash) 36 gals. (wash) 40 gals. (rinse)	2 hp (prewash) 3 hp (wash) 3 hp (rinse) 1/2 hp (conveyor)	60.0 kw tanks 36.0 kw booster 40° rise 58.5 kw booster 70° rise	218 lbs./hr tank 111 lbs./hr rem. booster 40° rise 195 lbs./hr rem. booster 70° rise	205,000 BTUH 200 CFH nat. gas 82 CFH propane
Final rinse peak flow at 20 psi min.	Final rinse consumption at 20 psi min.	*Exhaust requirements	Peak rate drain flow	Current draw amps	Steam Gas w/o booster Electric w/o booster
5.24 gals./min.	314 gals./hr.	750 CFM Load 750 CFM Unload	23 gals./min.	208/3/60	32.3.....39.5.....203.9
				240/3/60	29.3.....35.8.....178.2
				380/3/50	17.7.....21.7.....111.5
				480/3/60	14.6.....17.9.....88.8
Shipping weight	Installation distance from vertical combustible service				
3327 lbs.	2"				



Home Products Distributor FAQ's Certifications Company Info Support



Commercial Sterling Water Conditioners



A Sterling Water Conditioner is your solution to hard water problems. Unlike salt-based water softeners, which require regular maintenance and additional costs, the Sterling Water Conditioner has minimal maintenance requirements and no additional costs. Install a Sterling Water Conditioner on your restaurant in order to get spot free glasses and dishes. On your cooling tower a Sterling Water Conditioner will increase efficiency, lower the unit's operating temperature, save energy costs and treat scale build up without the need for continual chemical treatments. The Sterling Water Conditioner is the cost effective, energy efficient and environmentally friendly alternative to a salt-based water softener.

Regardless of the industry your business is in, installing a Sterling Water Conditioner will enhance the quality of your water and the goods and services that your company provides. The Sterling Water Conditioner will not cause harm to the environment like a traditional salt-based water softener or chemical anti-scale treatments.

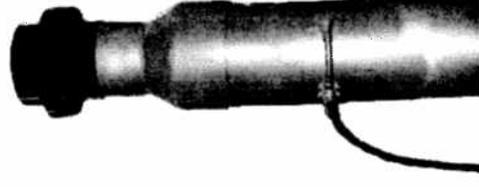
Efficiency is key to operations in any company. The Sterling Water Conditioner is an effective and efficient way to treat hard water problems. Hard water causes equipment to become clogged with scale and scum build up reducing the efficiency of the equipment and the equipment's useful life.

Car Wash

- The Sterling Water Conditioner will reduce the amount of detergent needed by up to 50%.
- The amount of hard water spots left on the car will decrease, increasing customer satisfaction.
- The Sterling Water Conditioner will remove scale and scum build up from car wash equipment, extending the life of the equipment.
- The Sterling Water Conditioner will change the structure of calcium in the water improving the shine and luster of the car's paint.

Hotel

- The Sterling Water Conditioner will increase the overall water efficiency of your hotel.
- Conditioned water will create a sense of quality and luxury that your guests desire but will not add additional costs to the hotel budget.
- The Sterling Water Conditioner will reduce the amount of detergents, cleaning agents and soaps needed in the hotel laundry. Continuous laundering of clothes in hard water reduces the life of the clothing.
- Hard water spots on the dishes and glasses will decrease.
- The Sterling Water Conditioner removes scale and scum; the useful life of the hotel's water heater, washing machines, dishwashers and bath and kitchen fixtures will be prolonged by up to 30%.
- Your cleaning staff will be more efficient because scale and hard water spots will be easier to clean in tubs, showers



countertops.

Laundry Mat

- Hard water causes scale and scum build up in the washing machines; the Sterling Conditioner will reduce the build up and prolong the life of the machine by up to 30%.
- Overall energy efficiency will increase without soap curd and build up.
- Customer satisfaction will increase because the amount of detergent needed will decrease by up to 50% and the need for fabric softener will reduced.
- Laundry will be cleaner, softer and the colors will remain bright.
- Customers will appreciate using your laundry mat because with conditioned water, clothes will last 15% longer.

Restaurant

- The Sterling Water Conditioner will save time and money for your restaurant by decreasing the amount of detergents, cleaning agents and soaps needed to cleanse and maintain the restaurant.
- The life of your water heaters, dishwashers and bath and kitchen fixtures will be prolonged by up to 30% because the Sterling Water Conditioner removes scale and scum, which inhibits the appliance's efficiency.
- The Sterling Water Conditioner decreases the amount of hard water spots on dishes and glasses.
- Coffee and beverages will taste better than those made with softened water by a salt-based water softener.
- Customers will appreciate the conditioned drinking water that your restaurant serves.
- The Sterling Water Conditioner reduces negative effects of hard water on ice makers such as sticking, which causes ice reduction, ice sliding resistance and flooding, which causes frequent leakage, on icemakers. In addition, hard water film from melted ice will be eliminated.

Humidifiers

- As water is evaporated to humidify air, hardness collects and then creates a brittle layer on evaporative filters and impeller discs, which reduces the efficiency of the humidifier.
- A Sterling Water Conditioner will minimize the hardness build up and allow the humidifier to operate effectively.
- Sterling Conditioned water will reduce the frequency of cartridge, cassette and filter changes because of hard water build up.
- Using Sterling Conditioned water in a humidifier will affect humidifier performance, maintenance requirements, humidification vapor quality and efficiency of operation.

Cooling Towers / Boilers

- A Sterling Water Conditioner maintains scale-free internal surfaces that enhance heat transfer and as a result, efficiency increases within cooling towers and boilers.
- The need for chemical additives requiring complex supply and monitoring systems is eliminated and costs are reduced.
- Algae and biological growth on the cooling tower/boiler will decrease.
- The Sterling Water Conditioner eliminates employee contact with heavy and often harsh chemicals.
- The elimination of harsh chemicals makes the water discharged from a cooling tower/boiler environmentally friendly.

Flow Rate Capacities and Dimensions for Commercial Products

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Model	Flow Rates GPM	Conditioner End Fittings	Dimension (Length x Width)	Suggested List Price
ICT38	4-38	1-1/2" Sch 80 Unions	31.6875in x 6.5in	Call For Prices
ICT70	15-70	2" Sch 80 Unions	32.5 in x 6.5 in	Call For Prices
ICT110	18-110	2" Sch 80 Unions	32.5 in x 6.5 in	Call For Prices
ICT150	25-150	3" Male Pipe PVC	39 in x 10 in	Call For Prices
ICT225	65-225	4" Male Pipe PVC	As Requested	Call For Prices
ICT700	225-700	8" Male Pipe PVC	As Requested	Call For Prices
ICT1500	700-1500	As Requested	As Requested	Call For Prices
ICT3000	1500-3000	As Requested	As Requested	Call For Prices

A distribution network has been set up to provide installation, services and prices for the Sterling Water Systems. Please [click here](#) to locate a distributor in your area.

DISTRIBUTOR LOGIN

PRIVACY POLICY

USER AGREEMENT

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All Rights Reserved



Model SG14 Tube Fired Gas Fryer



Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides, and splashback.

CONTROLS

- Millivolt thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (204°C).
 - Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve.
 - Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
 - Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±10°C).
 - New Solstice burner/baffle design: ***
 - Increases cooking production.
 - Lowers flue temperature.
 - Improves working environment.
 - Generates more production per BTU.
- *** Compared to previous models

STANDARD ACCESSORIES

- Choice of basket options
 - Two nickel plated oblong, wire mesh baskets
 - One nickel plated square, wire mesh basket
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Rear gas connection
- Manual gas shutoff
- 1-1/4" Full port drain valve
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- 9" (22.86 cm) legs, adjustable
- Cabinet - Stainless steel front, door, and sides
- Tank - Mild steel

AVAILABLE OPTIONS & ACCESSORIES

- Stainless steel tank
- Stainless steel back
- 9" (22.86 cm) Casters
- Triple baskets
- Covers

OPERATIONS

- Front 1-1/4" Full port drain, for quick draining.
- 9" (22.86 cm) clearance allows for ease of cleaning.

APPROVALS

- AGA Certified
- CGA Certified
- CSA Certified
- NSF Listed
- MEA Approved



Patent Pending

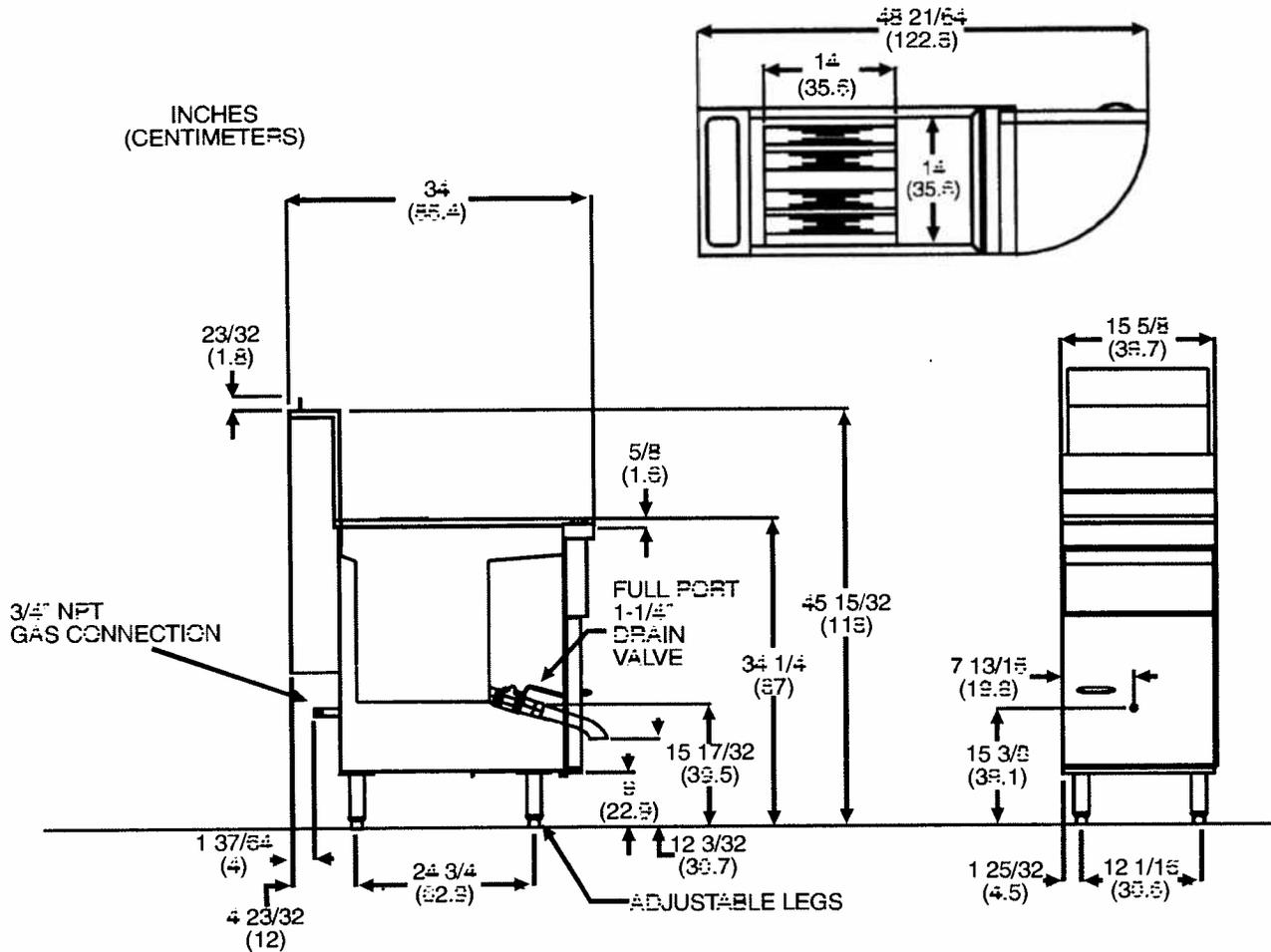
Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA
(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472



MAYTAG.
COMMERCIAL SOLUTIONS



Model SG14 - Tube Fired Gas Fryer



OIL CAPACITY	PERFORMANCE CHARACTERISTICS
40 - 50 pounds (18 - 23 KG)	Cooks 88 lbs (39.92 KG) of fries per hour Frying Area 14" x 14" x 4" (35.6 cm x 35.6 cm x 10.2 cm)
SHIPPING INFORMATION	GAS CONSUMPTION
190 pounds (86.2 KG) / 18.7 cubic feet (0.53 cubic meters)	110,000 BTU's/Hour / 27,720 KCal / 27.0 KW (CE) Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.
SHORT FORM SPECIFICATION	
Provide Pitco Model SG14 tube fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 28% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 4" (10.16 cm). Heat transfer area shall be a minimum of 600 square inches (3,871 sq cm). Provide accessories as follows:	
TYPICAL APPLICATION	
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.	

MAYTAG.

Pitco Frialator, Inc.,

P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA
(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472

COMMERCIAL SOLUTIONS

L10-127 Rev. 00 02/00

Specifications subject to change without notice.

Printed in U.S.A.



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

84186 FOOD CUTTER

HOBART

STANDARD FEATURES

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

MODEL

- 84186 – Food Cutter with 18" Stainless Steel Bowl, Double Cutlery Grade Stainless Steel Knives with Stainless Steel Knife Comb and 3" Stainless Steel Legs with Rubber Feet
- 84186C – Maximum Security Correctional Package (115/60/1, 230/60/1 and 208/60/3 with attachment hub only)

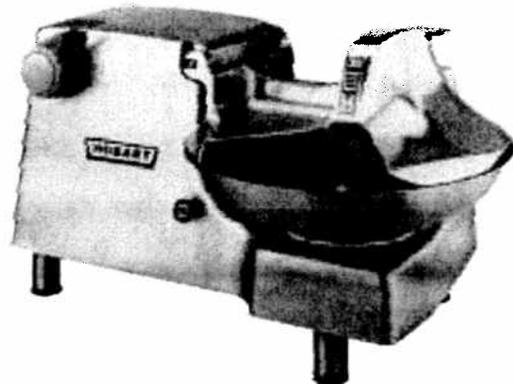
Specifications, Details and Dimensions on Reverse Side

OPTIONS

- #12 Attachment Hub
- Deluxe Bowl Cover (with attachment hub only)

ACCESSORIES

- Single Blade Knife
- Vegetable Slicer
- Meat Chopper Attachment



84186 FOOD CUTTER

84186 FOOD CUTTER

HOBART

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

SOLUTIONS/BENEFITS

1 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

- Reduces 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: 1 H.P., with ball bearings. Single-phase is capacitor-start, induction-run type. Three-phase is polyphase squirrel-cage, induction-run type.

ELECTRICAL: 115/60/1, 230/60/1, 208/60/3 and 460/60/3 – U L Listed. Also available in 230/50/1 and 200/50/3 – Not submitted for U L Listing.

SWITCH: On/off switch is mechanically interlocked with bowl cover so that the switch cannot be operated unless bowl cover is locked down in position. On/off switch actuates a magnetic contactor.

CORD AND PLUG: 6 foot flexible cord with plug per NEMA configuration. Export models will be supplied with I.E.C. cord without plug.

BOWL: 18" inside diameter. Made of single piece of stainless steel, is easily removed for cleaning. Rotates at 20 RPM.

BOWL COVER: One-piece burnished aluminum casting, carefully fitted to the top of the bowl. It can be lifted to remove material from the bowl and can be removed for easy cleaning. Optional deluxe bowl cover available (with attachment hub only).

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).

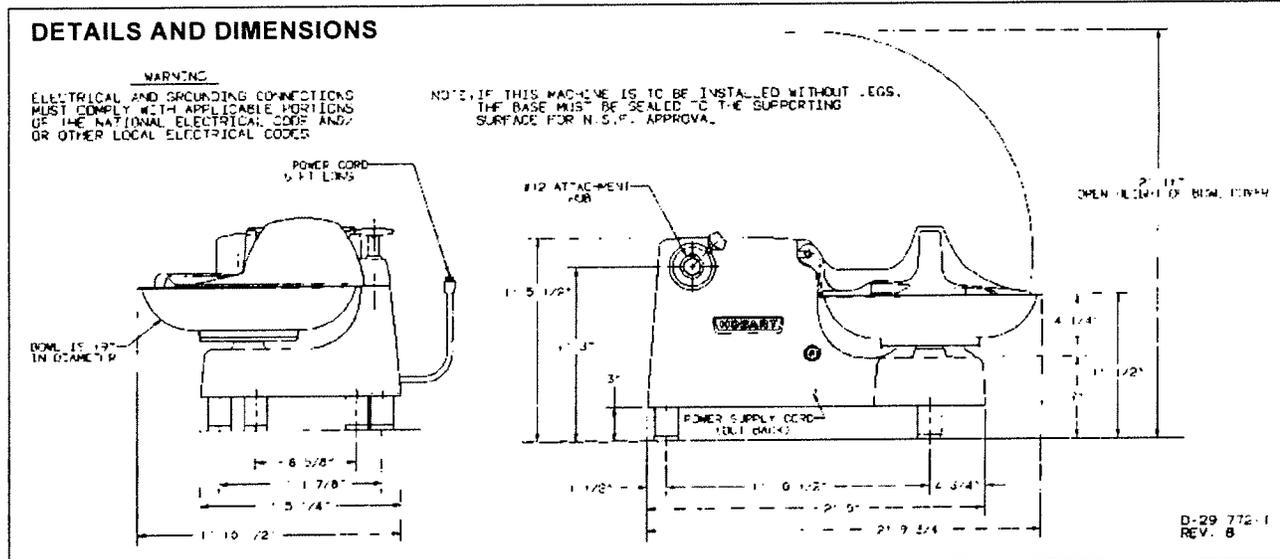
STANDARD EQUIPMENT: Consists of Food Cutter with 18" stainless steel bowl, cutlery grade stainless steel knives with stainless steel knife comb and 3" stainless steel legs with rubber feet.

ATTACHMENT HUB: Speed – 256 RPM. Accommodates all Hobart No. 12 attachments.

ACCESSORIES: Single Blade Knife, Vegetable Slicer and Meat Chopper Attachment.

WEIGHTS: Net – 140 lbs.; Shipping – 185 lbs.

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



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

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**2712
SLICER****HOBART****STANDARD FEATURES**

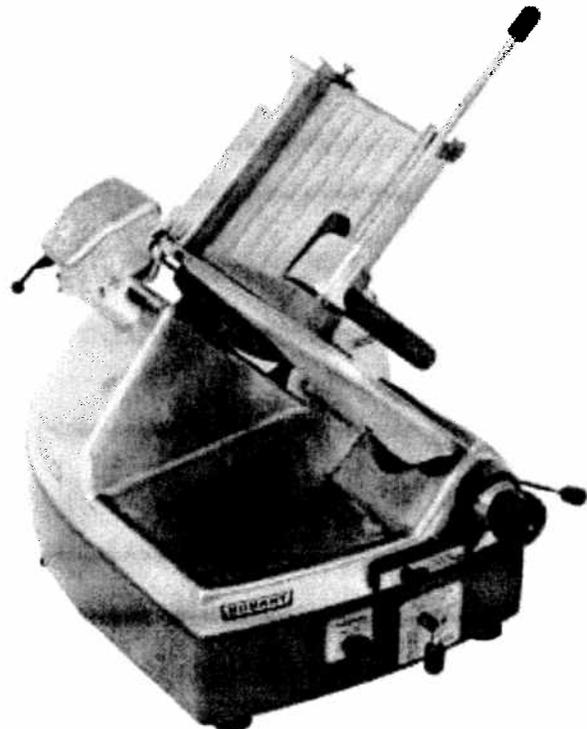
- MICROBAN® Antimicrobial Product Protection
- Two-Speed Automatic Carriage with Front Mounted Controls
- Exclusive Tilting, Removable Carriage System
- CleanCut™ Knife
- Top Mounted Borazon Stone Sharpener
- Hobart Poly V-Belt Drive System
- Sanitary Burnished Aluminum Base
- Double-Action Indexing Cam
- Permanently Mounted Ring Guard
- Heavy Gauge Stainless Steel Knife Cover
- Lift Lever
- Removable Rear Deflector
- ½ H.P. Knife Drive Motor
- Nylon Carriage Roller
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick
- Stainless Steel Carriage
- Ergonomic Style Handle
- Low Fence

ACCESSORIES

- Low Fence
- High Fence
- Food Chute
- Heavy Meat Grip with Clips
- 4" Legs
- Product Tray

MODEL

- 2712 – Basic Automatic Slicer with the Works
- 2712C – Basic Automatic Slicer with Maximum Security Correctional Package (120/60/1 only)

**2712 SLICER**

2712 SLICER

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

SOLUTIONS / BENEFITS

Microban® Antimicrobial Product Protection

Cleaner Between Cleanings

- Inhibits the growth of bacteria, mold, mildew and fungi, keeping the slicer “cleaner between cleanings”
- Built-in and designed to last the life of the product
- Works continuously between cleanings to maintain a lower level of odor and stain causing microorganisms

Two-Speed Automatic Carriage with Front Mounted Controls

Offers flexibility, ease of use, performance, increased productivity

- Supports automatic with 2 speed choices or manual mode
- Two speed selector front mounted

Exclusive Tilting, Removable Carriage System

Reduces labor, improves sanitation

- Tilt design allows for ease of midday cleaning
- Removable for complete cleaning and sanitation procedures

CleanCut™ Knife

Reduced cost of ownership, improved yield

- Thin edge design improves yield
- Super alloy edge lasts longer

Top Mounted Borazon Stone Sharpener

Ease of use, improved sanitation, reduced costs

- Single action sharpens and hones in just five seconds
- Removable and submersible for easy cleaning and sanitation
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

Poly V-Belt Drive System

Performance, durability, reduced maintenance

- Quieter operating slicer
- Patented design extends belt life while producing optimal slicing results

Sanitary Burnished Aluminum Base

Improved sanitation, labor savings

- One piece base protects against possible growth of bacteria
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleanup and durable finish

Double-Action Indexing Cam

Increases reliability, easier to use, increased yield

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

- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

Permanently Mounted Ring Guard Protection

- Protects knife during operation and cleaning

Heavy Gauge Stainless Steel Knife Cover

Durability, ease of use, sanitation

- Twelve-gauge stainless steel maintains shape to ensure consistent fit
- Spring loaded knob for quick removal and easy cleanup
- One piece design for simple use

Lift Lever

Improved sanitation, ease of use

- Props machine for easy cleaning underneath slicer

Removable Rear Deflector

Improved sanitation, ease of use

- Allows access for thorough cleaning
- No tools required means easy removal during cleaning

½ H.P. Knife Drive Motor

Durability, performance

- Reserve power runs at 400 rpm for optimum results

Nylon Carriage Roller

Performance

- Easy movement for manual operation

E-Nickel Plated Single Slide Rod with Reservoir Wick

Performance, durability, lower maintenance

- Smooth operation with continuous lubrication of carriage rod
- Resistant to rust

Stainless Steel Carriage

Improved sanitation, durability

- Maximum sanitation with minimum cleanup time
- Corrosion resistant, impact resistant

Ergonomic Style Handle

Operator satisfaction

- Comfortable manual operation

Meat Grip Options

Multiple choices for improved yield and consistency

- Front meat grip standard
- Heavy front meat grip available

HOBART701 S Ridge Avenue, Troy, OH 45374
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SLICER**

SPECIFICATIONS

MICROBAN® ANTIMICROBIAL PRODUCT

PROTECTION: The Microban additive is built into the external plastic components to inhibit the growth of bacteria, mold, mildew and fungi, keeping the slicer "cleaner between cleanings." The additive is designed to last the life of the products in which it is incorporated and works continuously to maintain a lower level of odor and stain causing microorganisms.

TWO-SPEED AUTOMATIC CARRIAGE WITH FRONT MOUNTED CONTROLS:

Low Speed is 36 strokes per minute. 52 strokes per minute high speed for greater productivity. Carriage can be disengaged from power drive whether slicer is in operation or not. Automatic engagement and speed selector controls located in front of machine. Speed can be changed with slicer motor on or off. Carriage driven by DC gear-reduction motor and 4 bar synchronous linkage.

TILTING REMOVABLE CARRIAGE SYSTEM:

Positive angle carriage design enables operator to slice without manual feed. The stainless steel carriage system tilts back easily for midday cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12½" manual travel.

CLEANCUT™ KNIFE: Another Hobart exclusive, the knife is constructed of 304L stainless steel and high performance super alloy. Knife is protected by a permanently mounted ring guard with integrated product deflector. The stainless steel knife cover provides easy access for cleaning. Gauge plate protects knife edge when closed. Knife cover is quickly removed with a quarter turn of the spring loaded locking knob.

TOP MOUNTED BORAZON STONE SHARPENER:

One lever operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded. Borazon stones have lifetime guarantee.

HOBART POLY V-BELT DRIVE SYSTEM: Knife is driven by a Hobart Poly V belt and runs at 400 rpm for optimal performance.

SANITARY BURNISHED ALUMINUM BASE:

One-piece base protects against possible growth of bacteria. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge.

DOUBLE-ACTION INDEXING CAM: First revolution of index cam for precision slicing; second revolution for thicker slicing selection. Indexing cam holds true to setting during slicing operation.

PERMANENTLY MOUNTED RING GUARD: Permanently mounted ring guard with integrated product deflector protects knife.

HEAVY GAUGE STAINLESS STEEL KNIFE COVER:

One piece design made of 12 gauge stainless steel, durable to maintain shape and ensure consistent fit. Spring loaded knob for quick removal and replacement.

LIFT LEVER: Lift lever facilitates raising slicer to tilted position for cleaning beneath the machine.

REMOVABLE REAR DEFLECTOR: No tools are required for removal of the deflector for thorough cleaning of the slicer.

KNIFE MOTOR: ½ H.P., permanently lubricated ball bearings. Single phase capacitor-start, induction run.

ELECTROLESS NICKEL PLATED SINGLE SLIDE ROD WITH RESERVOIR WICK: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

FINISH: Stainless steel carriage, gauge plate and knife cover. Burnished aluminum base.

ERGONOMIC STYLE HANDLE: Specially designed for ease of use during manual operation.

MEAT GRIP: Front mounted grip is high strength thermoplastic. Swings out of way when not in use.

ELECTRICAL SPECIFICATIONS: 120/60/1 and 240/60/1 (3 amps) – U L Listed. Also available in 100/50/60/1 and 230/50/1 (3 amps) – not submitted for U L Listing.

SWITCH: Moisture protected toggle type, operated by a push-pull rod.

CORD & PLUG: 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

CAPACITY: The carriage will take food up to 12" in width or 7½" in diameter.

GAUGE PLATE: Gauge plate is a heavy aluminum casting with ribbed laminated stainless steel face for smooth feeding. Adjustable to cut any thickness of slice up to 1".

WARRANTY: All parts and service coverage for one year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

WEIGHTS FOR THE FOLLOWING ITEMS: Tubular Chute 9.1 lbs.; Swing Arm .61 lbs.; Heavy Front Meat Grip 2.76 lbs.; Heavy Handle 2.7 lbs.; Standard Meat Grip 2.34 lbs.

WEIGHT: Shipping 182 lbs., Net 140 lbs.

Microban® does not protect the user against food-borne bacteria. Always maintain good hygiene practices.

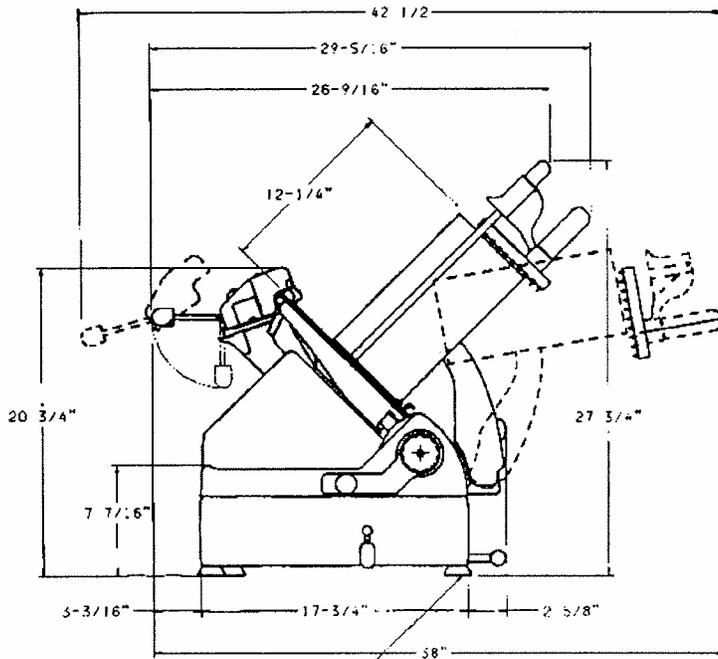
2712 SLICER

HOBART

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LISTED BY: UNDERWRITERS LABORATORIES INC AND NSF INTERNATIONAL.

DETAILS AND DIMENSIONS

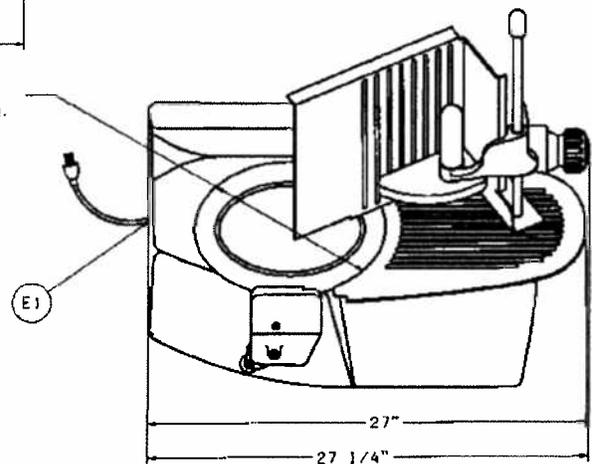


WHEN IN CLEANING POSITION
LEG 5" OFF GROUND
PIVOTED BY OTHER LEG

11-3/4"
KNIFE DIA.

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS
MUST COMPLY WITH THE APPLICABLE PORTIONS
OF THE NATIONAL ELECTRICAL CODE AND/OR
OTHER LOCAL ELECTRICAL CODES.



POWER CORD
APPROX 6 FT
LONG

LEGEND

E1-ELECTRICAL CONNECTION,
APPROX 6 1/2" ABOVE
COUNTER TOP

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



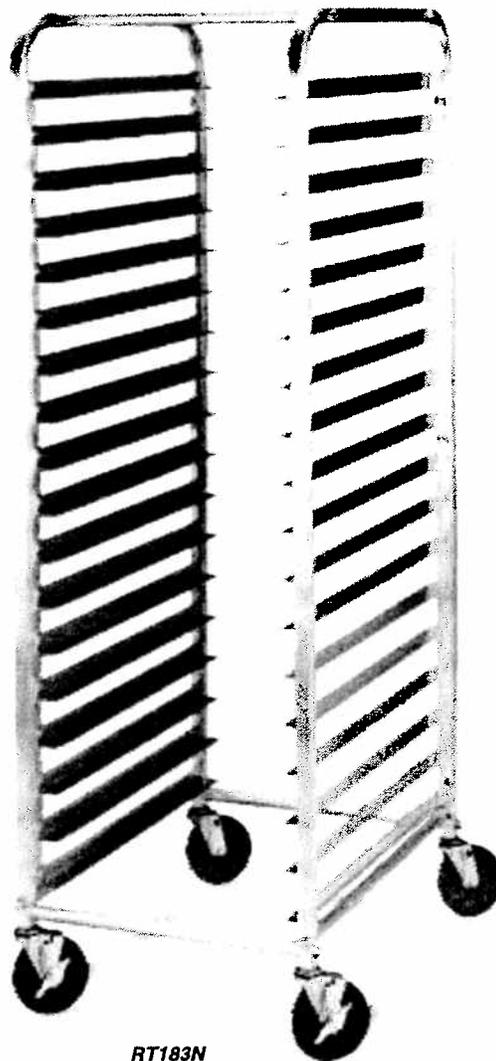
Item # _____

Job _____

METRO® MOBILE END LOAD "KNOCK DOWN" RACKS

- **Material:** Special design, natural finish, high-strength, extruded aluminum (6063-T6 alloy).
- **Rugged:** Tubular framework with aircraft-riveted slide assemblies.
- **Economical:** Shipped "knocked down" for reduced freight rate. Easily assembled with 12 bolts.
- **Sanitary:** Removable slide assemblies for easy cleaning.
- **Versatile:** Slide assemblies can be replaced with slides of other than standard spacing while retaining the same framework.
- **Pass-Thru Design:** Can be loaded on one side and unloaded from the other for maximum efficiency and convenience.
- **Stable:** 5" (127mm) diameter, NSF-listed casters, corner-mounted for maximum stability.
- **Lightweight:** Easy to handle.
- **Rapid Cooling**

NOTE: Available factory set-up. See price list.



METRO
METRO® MOBILE
End-Load "Knock-Down Racks"

13.70



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

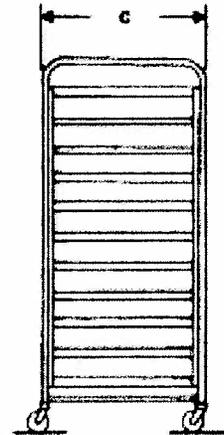
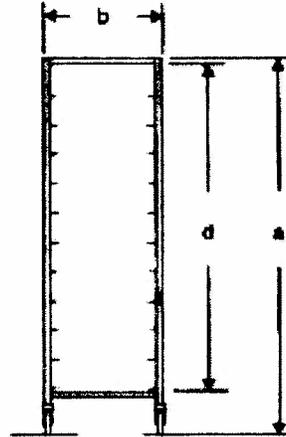
Job _____



METRO® MOBILE END LOAD "KNOCK DOWN" RACKS

Specifications

- **Material:** Special design, natural finish, high strength, extruded aluminum (6063-T6 alloy).
- **Construction:** Pass-thru design, aircraft-riveted construction on slide assemblies, tensilok fasteners for frame assembly.
- **End Frames:** 1" square x .093" (25x2.4mm) wall extruded aluminum tubing.
- **Tie Bars:** Left to right and front to back tie bars of 1" (25mm) diameter aluminum bar stock, drilled and tapped at each end.
- **Slides, 3" & 5" (75 & 127mm) Spacing:** .060"x1 1/4"x1 1/2" (1.5x32x38mm) profile, bulb-tipped extruded angle-riveted to .060"x1"x1" (1.5x25x25mm) angle uprights.
- **Slides, 1 1/2" (38mm) Spacing:** .060"x1 1/2"x1 1/2" (1.5x12.7x38mm) bulb-tipped, extruded channel-riveted to .060"x1"x1" (1.5x25x25mm) angle uprights.
- **Casters:** Two HS5M on back — 5" (127mm) diameter ball bearing swivel stem casters with self-lubricating axle. Two HS5MB on front — same as above with wheel brake. NSF listed.
- **Load Rating:** 20 lbs. (9kg) per level. Not to exceed 350 lbs. (159kg) per unit.



Dimensions

Cat. No.	(a) (b) (c) Height/Width/Depth		(d) Inside Height		Slide Spacing		Pan Capacity		Shipping Weight	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	No.	Size (in.)	(lbs.)	(kg)
RT183N	64 1/8	20 3/8 x 28	55 7/8	1420	3	76 or 36	18	18x26 14x18	53	24
RT115N	64 1/8	20 3/8 x 28	55 7/8	1420	5	127 or 22	11	18x26 14x18	50	23
RT1334N	64 1/8	20 3/8 x 28	55 7/8	1420	1 1/2	38	34	18x26	55	25

Accessories

Model	Description
SU	Factory Set-Up
A38	Gray Rubber Corner Bumpers

Manufactured by:



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232
Visit Our Web Site: www.metro.com

L02-081
Rev. 9/00
Printed in U.S.A.

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

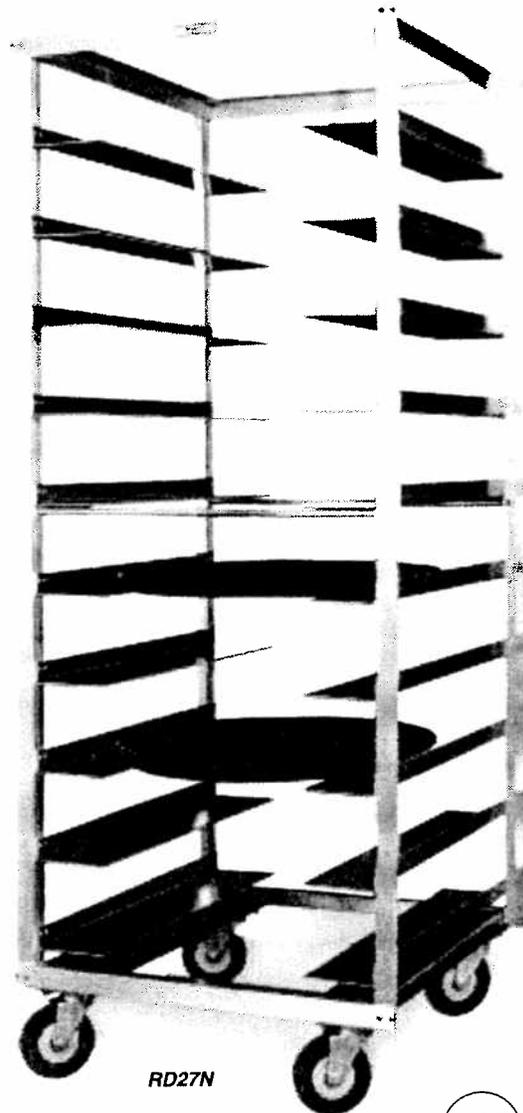


Item # _____

Job _____

METRO MOBILE OVAL TRAY RACK

- **Material:** Special design, natural finish, high-strength, extruded aluminum 96063-T6 alloy) framework with 8-gauge brake-formed slides.
- **Rugged:** Double-riveted aircraft construction throughout . . . built to last.
- **Pass-thru Design:** Can be loaded on one side and unloaded from the other for maximum efficiency and convenience.
- **Sanitary:** Easy to clean.
- **Lightweight:** Maneuvers easily.
- **Space Saving**
- **Ideal for Banquet Service**



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North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

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Racks Model RD27N

13.58

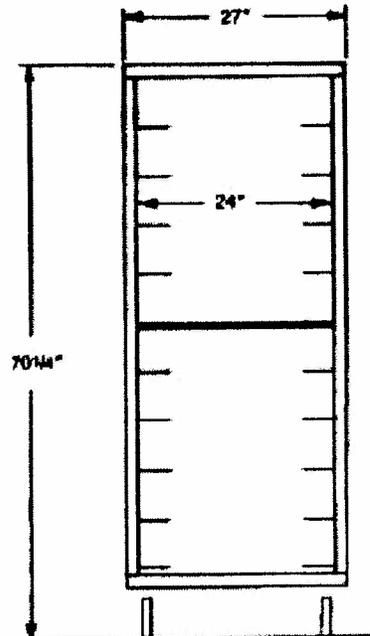
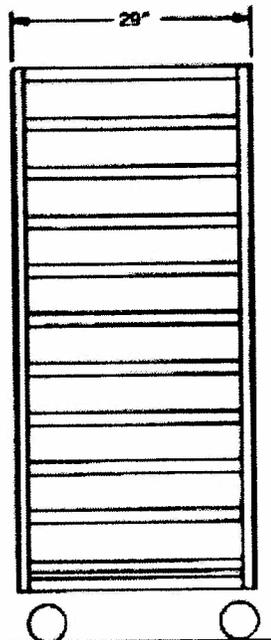
Job _____



METRO MOBILE OVAL TRAY RACK

Specifications

- **Material:** Special design, natural finish, high-strength, extruded aluminum (6063-T6 alloy).
- **Construction:** Pass-thru design, aircraft-riveted construction throughout.
- **Corner Posts:** 1 1/2" x 1 1/2" x 1/8" (38 x 38 x 3mm) angle-shape.
- **Top & Bottom:** 1 1/2" x 1 1/2" x 1/8" (38 x 38 x 3mm) angle-shape riveted to four corner posts.
- **Casters:** Two B5DN on back—5" (127mm) double ball bearing swivel, ball bearing axle, nickel-plated, donut neoprene-tired, prelubricated, bolted to full-length, 14-gauge channel to bottom frame. Two B5DNB on front— same as above with wheel brake.
- **Slides:** Special design 5" (127mm)-wide slide fabricated from high-strength, .125 (3mm) aluminum, double-riveted to corner posts.
- **Load Rating:** 20 lbs. (9 kg) per level, not to exceed 350 lbs. (159 kg) per unit.



Dimensions

Cat. No.	Height		Width		Depth		Slide Spacing		Pan Capacity		Shipping Weight	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	No.	Size(in.)	(lbs.)	(Kg)
RD27N	70 1/4	1785	27	685	29	735	6	152	10	22 3/4 x 27 5/8	88	40

Accessories

Model	Description
A33RD	Gray Continuous Bumper
A37	Gray Corner Bumpers
A71	Floor Lock
A120	Pan Stop

Manufactured by:



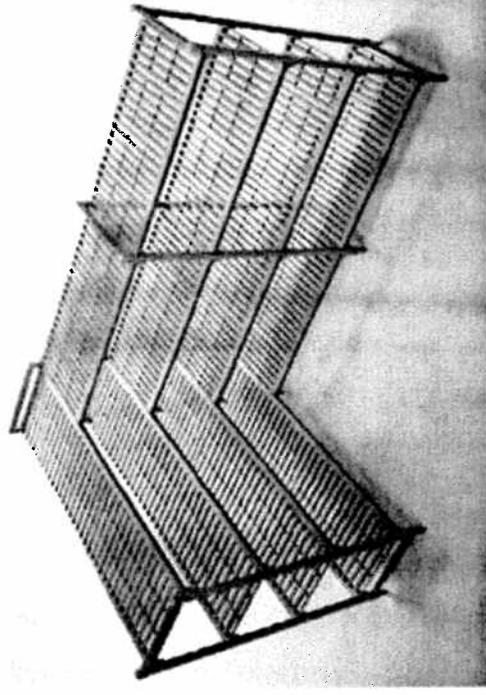
InterMetro Industries Corporation
 North Washington Street, Wilkes-Barre, PA 18705
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 For Product Information Call: 1-800-433-2232
 Visit Our Web Site: www.metro.com

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 Rev. 9/00
 Printed in U.S.A.

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



Camshelving®



Camshelving is the revolutionary shelving system that makes storage easy in any environment, Wet or Dry.

It is ideal for walk-in refrigerators and freezers because it withstands temperatures as cold as -36°F (-38°C).

The weight bearing components, posts and traverses, are made of a steel core with a smooth polypropylene exterior. This makes Camshelving strong, durable and easy to clean.

It's weldless and rustproof, so Camshelving can be used in wet areas and each component is dishwasher safe.

The Camshelving system is based on four easy to use, easy to assemble parts. Each part is available in a variety of sizes to allow the flexibility to custom build shelving in any configuration or to fit in any size area.

Camshelving is backed with a lifetime limited warranty against rust and corrosion for traverses and stationary posts.

Camshelving is the most hygienic shelving system in the market and the easiest to clean and adjust.

Camshelving has superior stability, durability and an environmental flexibility that is required for a HACCP compliant kitchen.

- Easy and Quick to Clean
- Easy to Adjust and Configure

- Unquestionably Strong, Durable and Stable
- Rust-Free



Store and Transport
Food Safely



COMPONENTS

Listed by the National Sanitation Foundation. NSF, an independent testing organization, lists products which meet their criteria for sanitation and cleanability.



Dishwasher
Safe
Except Mobile
Parts



Fit for Food Products



Cadmium-Free



Recyclable
Polypropylene

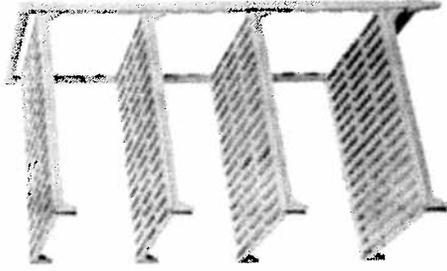


Camshelving shelf plates contain Camguard™ antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard fights the growth of such microbes between regular cleanings. Camguard alone will not protect against disease causing bacteria.

- **Add-on Units**
- **Mobile Starter Units**
- **Starter Units**

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5801 Skylab Road, Huntington Beach, CA 92647

Add-on Units



Add-on Units include:

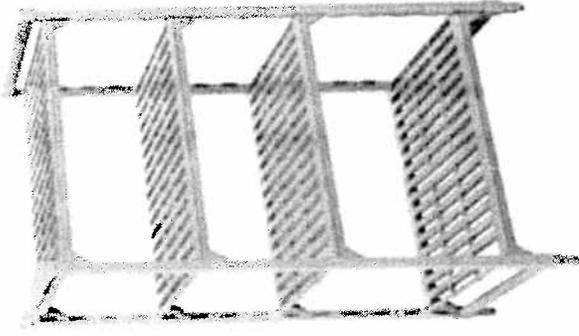
- Two posts of designated height 64" (162,6 cm) or 72" (182,9 cm)
- One set of post connectors of designated width 18" (45,7 cm) or 24" (61 cm), and
- Traverses and vented shelf plates for designated length for 4 or 5 shelves.

One carton contains all components to build one unit.

Product Number	No. of Shelves	Width in	Height in	Length in	Case Pack Ea.	Case Lbs. (cube)	US List Price Each
CSA41366	4	21"	64"	36"	1	66.82 (7.31)	\$369.35
CSA41367	4	21"	72"	36"	1	68.57 (7.09)	\$371.00
CSA41426	4	21"	64"	42"	1	77.02 (7.09)	\$425.40
CSA41427	4	21"	72"	42"	1	78.77 (7.09)	\$427.10
CSA41486	4	21"	64"	48"	1	82.86 (7.09)	\$446.90
CSA41487	4	21"	72"	48"	1	84.61 (7.09)	\$448.55
CSA41546	4	21"	64"	54"	1	93.10 (7.09)	\$503.15

CSA41547	4	21"	72"	54"	1	94.85 (7.09)	\$504.85
CSA41606	4	21"	64"	60"	1	101.14 (7.09)	\$542.50
CSA41607	4	21"	72"	60"	1	101.14 (7.09)	\$544.25
CSA44366	4	24"	64"	36"	1	68.94 (7.09)	\$380.60
CSA44367	4	24"	72"	36"	1	70.69 (7.09)	\$382.35
CSA44426	4	24"	64"	42"	1	77.74 (7.09)	\$430.90
CSA44427	4	24"	72"	42"	1	79.49 (7.09)	\$432.55
CSA44486	4	24"	64"	48"	1	86.50 (7.09)	\$463.95
CSA44487	4	24"	72"	48"	1	88.25 (7.09)	\$465.65
CSA44546	4	24"	64"	54"	1	95.30 (7.09)	\$511.05
CSA44547	4	24"	72"	54"	1	97.05 (7.09)	\$512.80
CSA44606	4	24"	64"	60"	1	101.78 (7.09)	\$546.05
CSA44607	4	24"	72"	60"	1	103.53 (7.09)	\$547.80
CSA48366	4	18"	64"	36"	1	61.56 (5.32)	\$334.10
CSA48367	4	18"	72"	36"	1	61.91 (5.32)	\$335.75
CSA48426	4	18"	64"	42"	1	70.28 (5.32)	\$383.60
CSA48427	4	18"	72"	42"	1	70.63 (5.32)	\$385.25
CSA48486	4	18"	64"	48"	1	75.56 (5.32)	\$401.45
CSA48487	4	18"	72"	48"	1	75.91 (5.32)	\$403.20
CSA48546	4	18"	64"	54"	1	84.28 (5.32)	\$450.95
CSA48547	4	18"	72"	54"	1	86.03 (5.32)	\$452.65
CSA48606	4	18"	64"	60"	1	91.00 (5.32)	\$484.75
CSA48607	4	18"	72"	60"	1	91.35 (5.32)	\$486.50
CSA51366	5	21"	64"	36"	1	79.5 (7.09)	\$441.80
CSA51367	5	21"	72"	36"	1	81.25 (7.09)	\$443.45
CSA51426	5	21"	64"	42"	1	92.25 (7.09)	\$511.90
CSA51427	5		72"	42"	1	94 (7.09)	\$513.55

Starter Units



Starter Units Include:

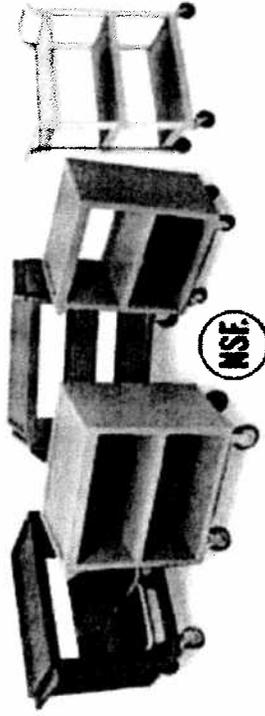
- Four posts of designated height 64" (162,6 cm) or 72" (182,9 cm)
- Two sets of post connectors of designated width 18" (45,7 cm) or 24" (61 cm), and
- Traverses and vented shelf plates for designated length for 4 or 5 shelves.

Product Number	No. of Shelves	Width in	Height in	Length in	Case Pack Ea.	Case Lbs. (cube)	US List Price Each
CSU41366	4	21"	64"	36"	1	82,92 (7.09)	\$448.80
CSU41367	4	21"	72"	36"	1	869.42 (7.09)	\$452.20
CSU41426	4	21"	64"	42"	1	93.12 (7.09)	\$504.85
CSU41427	4	21"	72"	42"	1	96.62 (7.09)	\$508.25
CSU41486	4	21"	64"	48"	1	98.96 (7.09)	\$526.35
CSU41487	4	21"	72"	48"	1	102.46 (7.09)	\$529.75
CSU41546	4	21"	64"	54"	1	109.2 (7.09)	\$582.35

CSU41547	4	21"	72"	54"	1	112.7 (7.09)	\$586.00
CSU41606	4	21"	64"	60"	1	109.20 (7.09)	\$621.25
CSU41607	4	21"	72"	60"	1	120.74 (7.09)	\$624.65
CSU44366	4	24"	64"	36"	1	85.44 (7.09)	\$460.75
CSU44367	4	24"	72"	36"	1	88.94 (7.09)	\$464.10
CSU44426	4	24"	64"	42"	1	94.24 (7.09)	\$511.00
CSU44427	4	24"	72"	42"	1	97.74 (7.09)	\$514.40
CSU44486	4	24"	64"	48"	1	103.00 (7.09)	\$544.15
CSU44487	4	24"	72"	48"	1	106.50 (7.09)	\$547.45
CSU44546	4	24"	64"	54"	1	111.8 (7.09)	\$591.25
CSU44547	4	24"	72"	54"	1	115.30 (7.09)	\$594.55
CSU44606	4	24"	64"	60"	1	118.28 (7.09)	\$626.25
CSU44607	4	24"	72"	60"	1	121.78 (7.09)	\$629.60
CSU48366	4	18"	64"	36"	1	77.36 (5.32)	\$411.65
CSU48367	4	18"	72"	36"	1	79.46 (5.32)	\$415.00
CSU48426	4	18"	64"	42"	1	86.08 (5.32)	\$461.10
CSU48427	4	18"	72"	42"	1	88.18 (5.32)	\$464.55
CSU48486	4	18"	64"	48"	1	91.36 (5.32)	\$479.05
CSU48487	4	18"	72"	48"	1	93.46 (5.32)	\$482.35
CSU48546	4	18"	64"	54"	1	100.08 (5.32)	\$528.55
CSU48547	4	18"	72"	54"	1	103.58 (5.32)	\$531.90
CSU48606	4	18"	64"	60"	1	106.80 (5.32)	\$562.35
CSU48607	4	18"	72"	60"	1	108.90 (5.32)	\$565.70
CSU51366	5	21"	64"	36"	1	95.6 (7.09)	\$521.30
CSU51367	5	21"	72"	36"	1	99.1 (7.09)	\$524.60
CSU51426	5	21"	64"	42"	1	108.35 (7.09)	\$591.35
CSU51427	5	21"	72"	42"	1	119.15 (7.09)	\$594.65

CSU51486	5	21"	64"	48"	1	115.65 (7.09)	\$618.20
CSU51487	5	21"	72"	48"	1	119.15 (7.09)	\$621.60
CSU51546	5	21"	64"	54"	1	128.45 (7.09)	\$688.55
CSU51547	5	21"	72"	54"	1	131.95 (7.09)	\$691.90
CSU51606	5	21"	64"	60"	1	117.24 (7.09)	\$736.85
CSU51607	5	21"	72"	60"	1	142 (7.09)	\$740.25
CSU54366	5	24"	64"	36"	1	98.55 (7.09)	\$535.90
CSU54367	5	24"	72"	36"	1	102.05 (7.09)	\$539.30
CSU54426	5	24"	64"	42"	1	109.55 (7.09)	\$598.70
CSU54427	5	24"	72"	42"	1	113.05 (7.09)	\$602.10
CSU54486	5	24"	64"	48"	1	120.50 (7.09)	\$640.05
CSU54487	5	24"	72"	48"	1	124.00 (7.09)	\$643.45
CSU54546	5	24"	64"	54"	1	131.5 (7.09)	\$698.90
CSU54547	5	24"	72"	54"	1	124.00 (7.09)	\$702.35
CSU54606	5	24"	64"	60"	1	139.60 (7.09)	\$742.75
CSU54607	5	24"	72"	60"	1	143.10 (7.09)	\$746.10
CSU58366	5	18"	64"	36"	1	88.80 (5.32)	\$475.70
CSU58367	5	18"	72"	36"	1	90.90 (5.32)	\$479.15
CSU58426	5	18"	64"	42"	1	99.70 (5.32)	\$537.60
CSU58427	5	18"	72"	42"	1	101.80 (5.32)	\$541.05
CSU58486	5	18"	64"	48"	1	106.30 (5.32)	\$560.00
CSU58487	5	18"	72"	48"	1	108.40 (5.32)	\$563.35
CSU58546	5	18"	64"	54"	1	117.2 (5.32)	\$621.90
CSU58547	5	18"	72"	54"	1	120.7 (5.32)	\$625.25
CSU58606	5	18"	64"	60"	1	125.60 (5.32)	\$664.15
CSU58607	5	18"	72"	60"	1	127.70 (5.32)	\$667.55

Service Carts



These all-purpose service carts are durable and dependable workhorses and can handle light and heavy duty transporting from the receiving dock to the front of the house. Both versatile and functional, they're easy to maneuver, easy to clean and rust resistant. Select from one-piece polyethylene units with molded in handles and shelves, open or enclosed sides and bolted in casters. No assembly required.

The new KD Service Cart is economical and durable and ships "knocked down" to minimize shipping costs. It assembles out of the box in minutes! Polypropylene shelves with marine rails are strong, stain resistant and lightly textured to keep contents in place. Aluminum uprights ensure strength and stability. Powder coated stainless steel casters are easy to install. Set up cart with one or both ergonomic handles. Load capacity up to 300 lbs. (136 kg.).

Product Number	Description	Caster Dia./Type	Overall Dimensions	Shelf Dimensions	Load Capacity	Case Pack Ea.	Case Lbs. (cube)	US List Price Each
BC1115SH	1.75 gal. Silverware Holder		14 1/2" x 6" x 5 3/8"			1	3.25 (.79)	\$59.00
BC11TC	11 Gallon Trash Container		13 3/4" x 8 1/8" x 21 1/8"			1	6 (2.10)	\$66.00
BC225	Open Cart	3", 2 fixed, 2 swivel, 1 w/brake	28" x 16" x 32 1/4"	21 3/4" x 15 1/2" x 11 1/4"	350 lbs.	1	41 (9.20)	\$400.00
BC2254S	Open Cart	3", 4 swivel, 1 w/brake	28" x 16" x 32 1/4"	21 3/4" x 15 1/2" x 11 1/4"	350 lbs.	1	43 (9.20)	\$410.00
BC230	Open Cart	5", 2 fixed, 2 swivel, 1	33 1/4" x 20" x 34 5/8"	27" x 19 1/2" x 11 1/4"	500 lbs.	1	62 (15.13)	\$505.00

BC2304S	Open Cart	w/brake 5", 4 swivel, 1 w/brake	33 1/4" x 20" x 34 5/8"	27" x 19 1/2" x 11 1/4"	500 lbs.	1	61 (15.13)	\$515.00
BC2335	Open Cart	5", 2 fixed, 2 swivel, 1 w/brake	37 1/4" x 21 1/2" x 34 5/8"	31 1/2" x 20 3/8" x 11 3/8"	500 lbs.	1	69 (17.85)	\$550.00
BC2354S	Open Cart	5", 4 swivel, 1 w/brake	37 1/4" x 21 1/2" x 34 5/8"	31 1/2" x 20 3/8" x 11 3/8"	500 lbs.	1	68 (17.85)	\$560.00
BC330	Enclosed Cart	5", 2 fixed, 2 swivel, 1 w/brake	33 1/8" x 20" x 34 5/8"	27" x 18 1/2" x 11 1/4"	500 lbs.	1	68 (15.35)	\$545.00
BC3304S	Enclosed Cart	5", 4 swivel, 1 w/brake	33 1/8" x 20" x 34 5/8"	27" x 18 1/2" x 11 1/4"	500 lbs.	1	68 (15.35)	\$555.00
BC331KD	KD Service Cart	4", 4 swivel, no brake	31" x 16" x 36"	24 5/16" x 15 3/4" x 11 3/4"	300 lbs.	1	26.5 (4.19)	\$178.00
BC331KDL12	KD Cart - Pallet Pack 8 Carts	4", 4 swivel, no brake	32 7/8" x 16 1/4" x 38"	24 5/16" x 15 3/4" x 11 3/4"	300 lbs.	1	319 (70.04)	\$1,424.00
BC331KDSH	2.5 gal. Silverware Holder for KD Cart		13" x 9 1/2" x 7 1/4"			1	2.04 (.56)	\$42.00
BC331KDTC	8 Gallon Trash Container for KD Cart		13" x 9 1/2" x 22"			1	5 (1.91)	\$73.00
BC340KD	KD Utility Cart	5", 4 swivel	40" x 21 1/4" x 37 1/2"	31 1/2" x 20 1/2" x 11 3/4"	400 lbs.	1	38 (6.64)	\$265.00
BC340KDL8	KD Utility Cart - Pallet Pack 8 Carts	5", 4 swivel	40" x 21 1/4" x 37 1/2"	31 1/2" x 20 1/2" x 11 3/4"	400 lbs.	1	312 (72.82)	\$2,120.00
BC340KDP	Single Shelf Panel Kit for KD Utility Cart		31 5/8" x 17 3/4" x 11 3/8"			1	6 (.58)	\$73.00

JOB:

ITEM #:

QUANTITY:



“Queen Mary” Shelf Trucks

Transport Large Loads With One Truck In One Trip

Ideal for transporting **BIG** loads for banquets, catering, bussing, hotel linens, etc... These all welded aluminum units provide maximum strength and durability with strong extruded aluminum tubing. Transport a large, heavy load up to 3000# with one truck and only make one trip! Loads are handled quickly and easily while raised marine edge shelves retain spills. Full perimeter bumper saves walls and furniture from scratches and scrapes.

Easy to Maneuver

Equipped with four 8" platform type heavy duty casters 2" wide, two swivel and two rigid, these all welded aluminum trucks can be loaded up with up to 3000# of product and easily rolled into place.

Sanitary

Each unit is all welded with no rivets providing smooth, easy to clean surfaces.

Guaranteed To Last

Guaranteed to last, each truck carries a **Lifetime Guarantee** against rust and corrosion as well as a **Five-Year Guarantee** against material defects and workmanship.



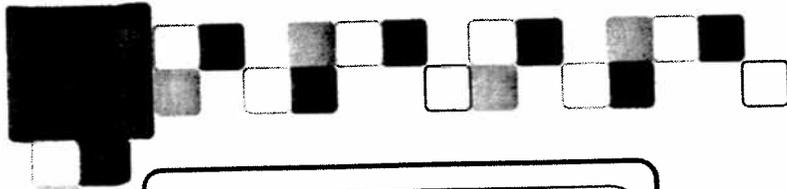
“Queen Mary” Shelf Truck - Model #1450



NSF Certified
0603

QUEEN MARY SHELF TRUCK





JOB:

ITEM #:

QUANTITY:

QUEEN
MARY
SHELF
TRUCK

SPECIFICATIONS

MATERIAL: Hi-tensile, corrosion resistant, rust proof, primary extruded aluminum, Type 6463-T5 alloy.

CONSTRUCTION: All heli-arc welded with all seams welded and sealed (no rivets).

SHELVES: Heavy duty, hi-tensile, .080" aluminum sheet with raised marine edge and 1-9/16" hemmed lip. Each shelf is 27" wide x 60" long. Model #1450 (five shelf unit) has a center lateral support in the four upper shelves.

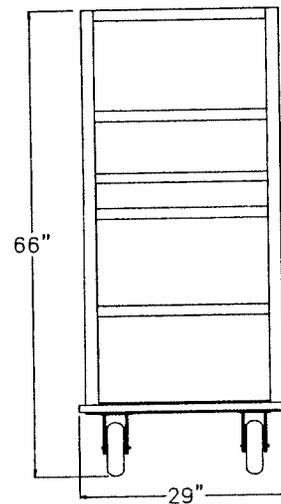
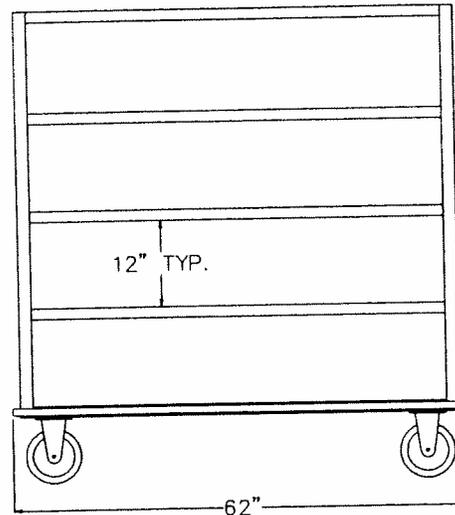
BASE: A perimeter frame of 1-1/2" x 2-3/4" tube with two 1-1/2" x 1-1/2" tube laterals; caster plates welded to frame. Frame is covered with .080" marine edge sheet and is fitted with a full perimeter, wraparound bumper.

UPRIGHTS: Extra heavy wall extruded aluminum tube 1-3/4" x 1-3/4" x .125 wall thickness, with rounded outside corner.

HANDLE: Extruded aluminum pipe 1-5/16" OD welded in place.

CASTERS: Four heavy duty 2" wide x 8" diameter plate mounted non-marking polyurethane casters; two swivel, two rigid. Load Capacity = 900# each.

NSF CERTIFIED.



Model #1316

Model No.	Size D-H-L	Wt. Cap.	No. Shelves	Shelf Spacing	Ship Wt.
1450	29" x 66" x 62"	3000#	5	12"	147#
✓1451	29" x 66" x 75"	2500#	5	12"	180#
1452	29" x 66" x 62"	2500#	4	16-1/2"	135#
1455	29" x 66" x 62"	3000#	6	9-1/4"	156#

Four 8" platform type casters—
two swivel (#C420) two rigid (#C425).
Each Unit Is Equipped With A Full Perimeter Bumper.

All Units Must Ship Common Carrier

Aluminum Food Handling, Storage, & Transport Solutions

PHONE#: 800.255.0104 • 785.877.5121 • FAX#: 877.877.7687 • 785.877.2616

PROJECT: _____

ITEM NO.: _____



2 H.P. heavy duty disposer is designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

2 H.P. MODEL SS-200

SPECIFICATIONS

- GRIND CHAMBER -** Corrosion Resistant Stainless Steel
- MOUNTING -** 3/4" rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- MOTOR -** 2 HP Induction Motor, 1725 RPM's, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- CUTTING ELEMENTS -** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- MAIN BEARINGS -** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- MOTOR SEALS -** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- FINISH -** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- WARRANTY -** 1 year full warranty from date of installation.



BASE DISPOSER/ELECTRICAL REQUIREMENTS

- 115 volts, 1 phase, 17.4 amps
- 208 volts, 1 phase, 7.7 amps
- 230 volts, 1 phase, 8.7 amps
- 208 volts, 3 phase, 3.3 amps
- 230 volts, 3 phase, 5.0 amps
- 460 volts, 3 phase, 2.5 amps

NOTE: All amp ratings denote the amp draw during a grind load.

DISPOSER MOUNTING ASSEMBLIES



- #5 Sink Flange Mounting Assemblies for 3 1/2" - 4" sink opening*

*Support legs are recommended for this unit when using #5 mounting



- #6 Collar Adapter for welding into trough, provides 6 5/8" opening, includes splash baffle



- #7 Collar Adapter for welding into sink, provides 6 5/8" opening, includes splash baffle and stopper



- Type A Sink Bowl Assembly*



- Type B Sink Bowl Assembly*



- Type C Sink Bowl Assembly*

*If using Type A, B, or C, you must specify either a 12", 15" or 18" sink bowl.

Select Sink Bowl Assembly Size

- 12" with one adjustable water nozzle
- 15" with one adjustable water nozzle
- 18" with two adjustable water nozzles

ELECTRICAL CONTROLS



- Manual Switch (Single Direction)



- Manual Reverse Switch (Dual Direction)



- Low Voltage Magnetic Starter (Single Direction)



- CC-202 Control Center (Auto-Reversing)



- CC-101 Control Center (Auto-Reversing)



- AS-101 Control Center "Aqua Saver" (Auto-Reversing)

WATER CONTROLS

- Solenoid Valve
- Syphon Breaker
- Flow Control Valve

Recommended Water Usage

Standard
7 GPM

Optional
5 GPM

For additional information, see Commercial Product Information Binder.

A COMMERCIAL DISPOSER PACKAGE INCLUDES:

1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.



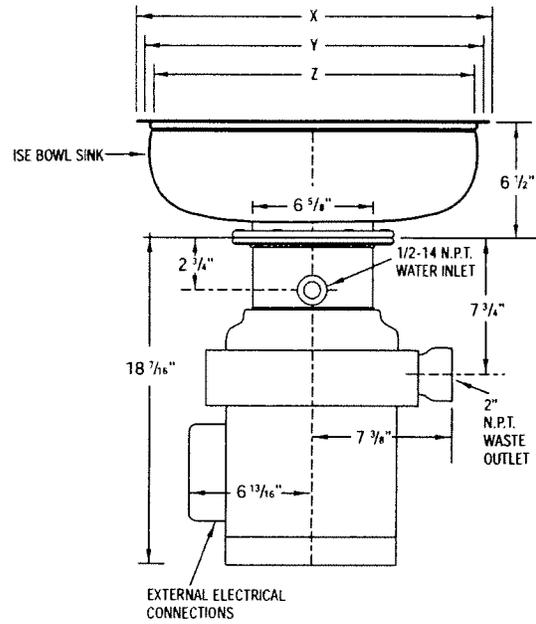
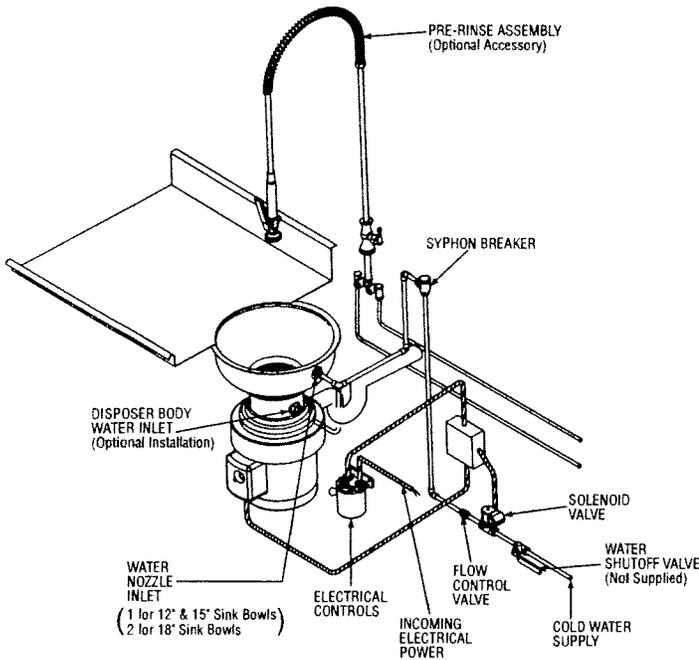
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RECOMMENDED INSTALLATION

MODEL SS-200



IMPORTANT: Use dimension chart below for adaptor height in place of ISE bowl sink height when mounting directly to a sink.

DIMENSIONS

- X — Flange O.D.
- Y — Diameter of Work Table Hole
- Z — Flange I.D.

BOWL SINKS	X	Y	Z	HEIGHT
12"	13 1/2"	12 1/4"	12"	6 1/2"
15"	16 1/2"	15 1/4"	15"	6 1/2"
18"	19 1/2"	18 1/4"	18"	6 1/2"
ADAPTORS	X	Y	Z	HEIGHT
No.5	Fits Standard Sink Opening — 3 1/2" — 4"			2 3/4"
No.6	7 13/16"	6 7/8"	6 5/8"	1 3/16"
No.7	9 1/8"	7 7/8"	7 5/8"	2 1/16"

2 H.P. COMMERCIAL DISPOSER

SAMPLE SPECIFICATION

ITEM NO. _____ DISPOSER
 Quantity: One required (1)
 Manufacturer: IN-SINK-ERATOR
 Commercial Division, Racine, WI
 Model: SS-200-15B/CC101
 Electrical Requirements: _____ volts/
 _____ phase
 Install in _____, Item _____.



NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.
- Also available as short body model. Reduces overall height of disposer by 1".

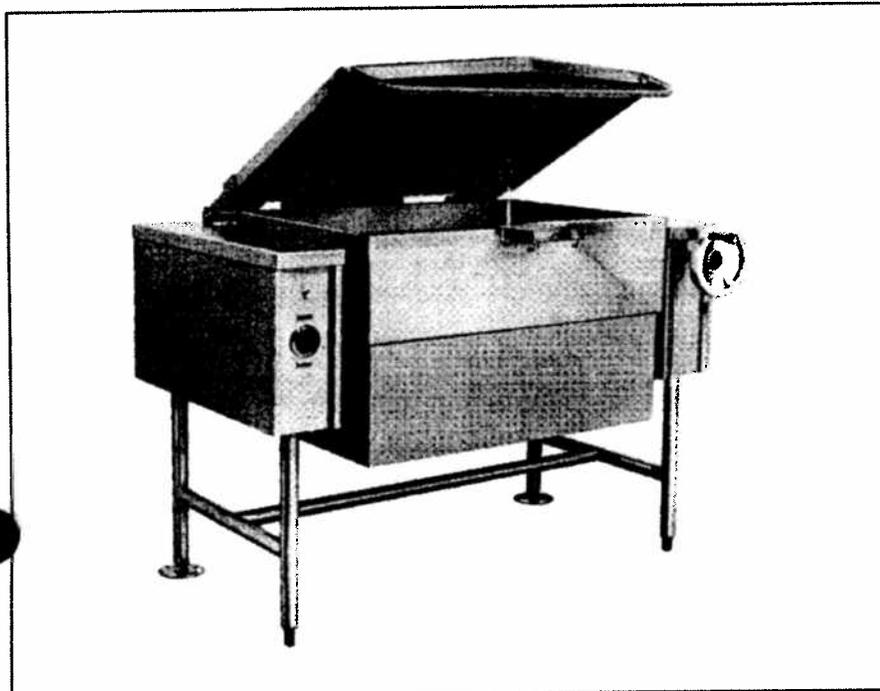


Southbend

JOB _____ ITEM # _____

A MIDDLEBY COMPANY

BRAISING PAN Gas, Open Leg, Tilting

MODELS: BGLT-30 (30 Gallon/114 liter Capacity) BGLT-40 (40 Gallon/152 Liter Capacity)

Model BGLT-30

OPERATION:

Shall be by:

- Natural Gas 3.5" WC
- Propane Gas 10" WC
- 120 VAC, 1 Phase, 50/60 Hz

OPTIONS:

- Pan support
- Single pantry faucet
- Double pantry faucet
- Steam pan insert
- 220VAC 1 phase 50/60 Hz

■ INQUIRE TO FACTORY FOR SPECIAL
OR CUSTOM REQUIREMENTS.

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.

Southbend's versatile Tilting Braising Pans can be used more often and in more ways than any other type of cooking equipment. One vessel cooking is yours by utilizing the braising pan as a griddle, fry pan, kettle, oven, thawer and bain marie.

Assembly Structure

The pan shall be constructed of 10 gauge stainless steel with a satin finish exterior and polished interior for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat transfer over the entire cooking surface. The unit shall have a spring assisted hinged stainless steel cover, complete with handle and no drip condensate guide. Pan shall pivot on trunnions connected to the gear and control consoles. The worm and gear tilting mechanism shall allow pan to tilt for complete removal of contents. The consoles shall be drip proof and constructed of stainless steel. Unit shall be supported by all welded 1-5/8" diameter stainless steel tubular frame. Adjustable bullet feet shall be provided for the front and bolt down flanged feet for the rear.

Control System

The solid state thermostat ranges from 100°F to 450°F. The unit is equipped with electronic ignition, high limit thermostat, and tilt safety switch. At temperature and ignition lights are mounted on the console.

Technical Data

Unit dimensions, utility information, construction specifications and miscellaneous information is listed on the reverse side.

Warranty

One year Parts and Labor Warranty at no extra charge from the date of purchase.



1100 Old Honeycutt Road
Fuquay, NC 27526
(919) 552-9161
FAX (919) 552-9798
(800) 348-2558

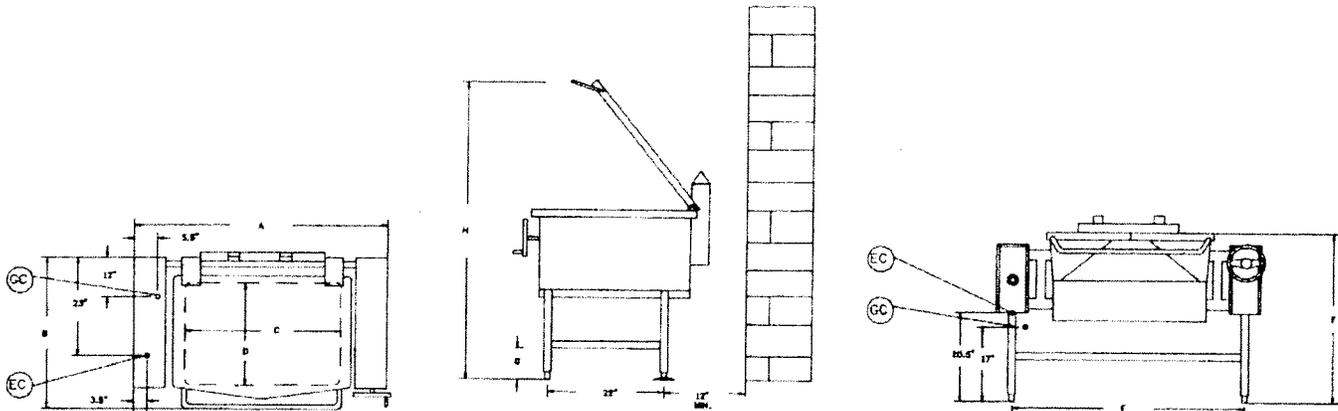
MODELS:

BGLT-30

BGLT-40

Specifications are subject to change without notice.

For dimensional purpose only. Not for scale.



TOP VIEW

SIDE VIEW

FRONT VIEW

DIMENSIONS:

() = Millimeters

MODEL	CAPACITY	A	B	C	D	E	F	G	H
<input type="checkbox"/> BGLT-30	30 gallons 114 litres	49.5" (1257)	35" (889)	33.5" (851)	24" (610)	43.125" (1095)	37" (940)	10.5" (267)	68" (1727)
<input type="checkbox"/> BGLT-40	40 gallons 152 litres	58.5" (1486)	35" (889)	43.5" (1105)	24" (610)	52.125" (1324)	37" (940)	10.5" (267)	68" (1727)

MODEL	Gas Type	BTU/HR.	Water Column Pressure
BGLT-30	Natural	80,000	3.5"
	Propane	80,000	10"
BGLT-40	Natural	100,000	3.5"
	Propane	100,000	10"

SERVICE CONNECTIONS

GC - Supply gas through 1/2" pipe with pressure of approx. 7" W.C. For propane use 11" W.C. pressure. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.

EC - Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire.

Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

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



A MIDDLEBY COMPANY

1100 Old Honeycutt Road
Fuquay, NC 27526
(919) 552-9161
FAX (919) 552-9798
(800) 348-2558



Corporate Contact Points Products Customer Service Contact Us

Overview [Specifications] Blixer/Mixer Selection Plate Selection Charts

Combo Machines Veg Prep Machines Bowl Only Machines

R301UC

Prepare 600-800 servings in 2 1/2 hours.

Vegetable prep attachment designed for quality, continuous feed slicing, shredding, grating and julienne. Accommodates 21 different processing plates.

- Direct-drive, fan-cooled, capacitor-type, 1/2 HP motor.
- Instant motor brake.
- Attachments easily removed for cleaning.
- Two deep feed openings.
- Stainless steel cutting blades.
- New continuous feed unit with attached large feed pusher.
- Packed with two cutting blades as standard.
- Attractive, compact design.
- 1-year parts and labor warranty.

Specifications

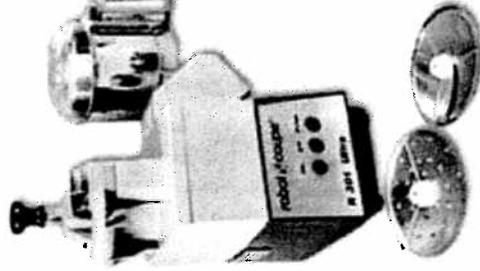
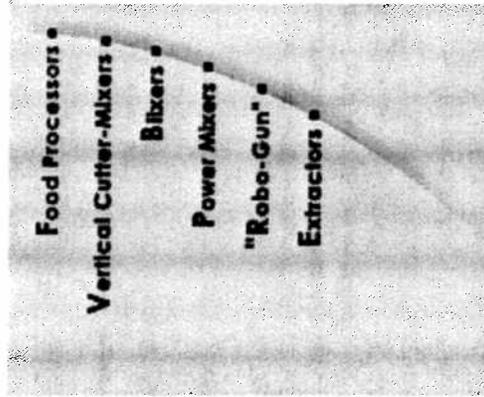
Standard Model: Includes motor base unit, continuous feed unit with discharge plate, one medium 5/64" (2mm) grating plate and one 5/32" (4mm) slicing plate.

Electrical Requirements: 115V, 60Hz, 9.0 amps, single phase.

Motor: 1/2 HP, direct-drive, capacitor-type, fan-cooled, 1725 RPM.

Switching: Advanced control panel incorporates new pulse switch, "On-Off" magnetic interlock switches.

Weight: 29 lbs. approximate shipping weight.



Optional Equipment: 19 additional processing plates. Freestanding plate rack holds 9 processing plates.

Standards: UL-Electrical, ETL-Sanitation.

Processing Plates:

Slicing Plates

R210 - 5/64" (2mm)

R211 - 5/32" (4mm)

R270 - 1/4" (6.5mm)

R291 - 1/32" (1mm)

R292 - 1/8" (3mm)

R293 - 3/16" (5mm)

Waved Slicing Plate

R212 - 1/16" (1.5mm)

Julienne Plates

R213 - 1/4" (6.5mm)

R214 - 5/64" (2mm)

R288 - 5/32" (4mm)

R296 - 5/64" x 5/32" (2x4mm)

R297 - 5/64" x 1/4" (2x6mm)

R298 - 5/64" x 5/16" (2x8mm)

Grating Plates

R271 - 1/64" (0.5mm) Hard Cheese

R208 - 1/16" (1.5mm) Fine

R209 - 5/64" (2mm) Medium

R281 - 5/32" (4mm) Medium Coarse

R280 - 1/4" (6.5mm) Coarse

R215 - 5/16" (8mm) Extra Coarse

Pulping Plates

R294 - 1/64" (.7mm) Pulping

R295 - 1/32" (1mm) Pulping

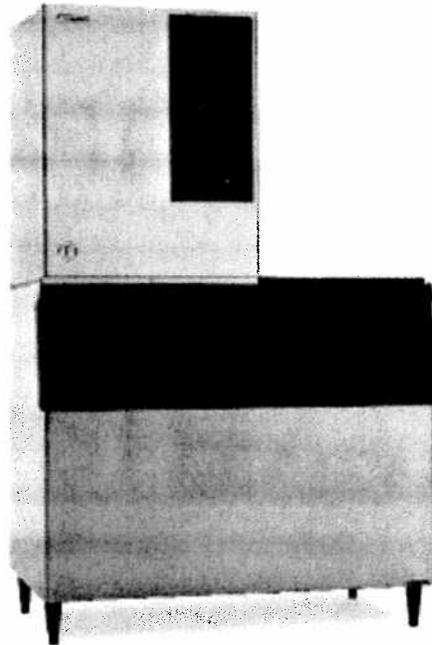
[Back to top](#)

HOSHIZAKI

KM900M_H
Item # 13033
05/04

KM-900M_H SERIES

MODULAR CRESCENT ICE CUBER



KM-900MAH

Air-Cooled

KM-900MWH

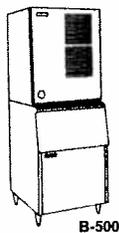
Water-Cooled

KM-900MRH

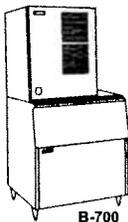
Air-Cooled Remote 1 Phase

KM-900MRH3

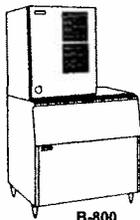
Air-Cooled Remote 3 Phase



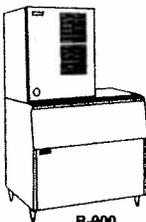
B-500



B-700



B-800



B-900

KM-900MAH Cuber
Shown on Optional
B-900 Bin

**ICEMAKER
DIMENSION**

Width x Depth x Height

KM-900M_H

30 x 27³/₈ x 37⁷/₁₆"

**DIMENSION
BY BIN SIZE**

Width x Depth x Height

B-500

30 x 32¹/₂ x 83⁷/₁₆"

B-700

44 x 32¹/₂ x 83⁷/₁₆"

B-800

48 x 32¹/₂ x 83⁷/₁₆"

B-900

52 x 32¹/₂ x 83⁷/₁₆"

○ Durable stainless steel exterior

○ CycleSaver® design



○ EverCheck® alert system



○ Up to 846 lbs. of ice production per 24 hours

○ Individual crescent cube

○ Stainless steel evaporator

○ Removable air filters
(Air-cooled model only)



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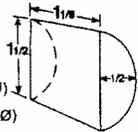
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Reliability is a beautiful thing™

MODULAR CRESCENT ICE CUBER

- KM-900MAH** (AIR-COOLED)
- KM-900MWH** (WATER-COOLED)
- KM-900MRH** (AIR-COOLED REMOTE 1Ø)
- KM-900MRH3** (AIR-COOLED REMOTE 3Ø)



■ Up to 846 lbs. of ice production per 24 hours



WARRANTY THREE YEAR - Parts & Labor on entire machine. FIVE YEAR - Parts & Labor on : Evaporator FIVE YEAR - Parts on: Compressor, Air-Cooled Condenser Coil.	STAINLESS STEEL INTERNAL EVAPORATOR	SERVICE Panels easily removed and all components accessible for service. Removable/cleanable air filters.	Warranty valid in United States, Canada, Puerto Rico, & U.S. Territories. Contact Factory for Warranty in other Countries.
	R - 404 REFRIGERANT		

STORAGE BINS

- B-500 - 500 lb. Application Capacity (360 lb. ARI-Rated Capacity Bin)
- B-700 - 700 lb. Application Capacity (550 lb. ARI-Rated Capacity Bin)
- B-800 - 800 lb. Application Capacity (600 lb. ARI-Rated Capacity Bin)
- B-900 - 900 lb. Application Capacity (660 lb. ARI-Rated Capacity Bin)
- B-1200 - 1200 lb. Application Capacity
- B-1500 - 1500 lb. Application Capacity

ELECTRICAL & PLUMBING
 208-230/60/1
 (3 wire with dedicated neutral for 115V)
 20 amp Max Fuse/HACR Breaker Size
 Air-Cooled Units
 15 amp Max Fuse/HACR Breaker Size
 Water-Cooled Units
 208-230/60/3 - 20 amp Max
 Fuse/HACR Breaker Size
 1/2" OD copper or equivalent independent potable water supply
 3/4" independent drain connection

OPERATING LIMITS

Ambient Temp Range	45 - 100°F
Water Temp Range	45 - 90°F
Voltage Range	187-253V
Water Pressure	10 - 113 psig

SPECIFICATIONS

Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
KM-900MAH	Air-Cooled	11.0	20	260 lbs.
KM-900MWH	Water-Cooled	10.2	15	260 lbs.
KM-900MRH	A-C Remote	12.5	20	260 lbs.
KM-900MRH3	A-C Remote	6.5	20	260 lbs.

AIR - COOLED

Water Temp ° F.	50°	70°	90°
Air Temp ° F.			
70°	838	809	759
80°	816	770	715
90°	809	738	684

WATER - COOLED

Water Temp ° F.	50°	70°	90°
Air Temp ° F.			
70°	846	833	787
80°	836	815	754
90°	833	801	745

AIR - COOLED REMOTE 1 PHASE

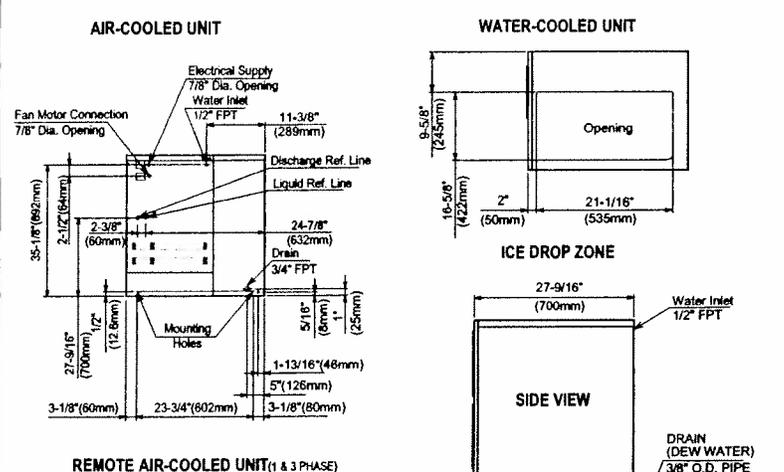
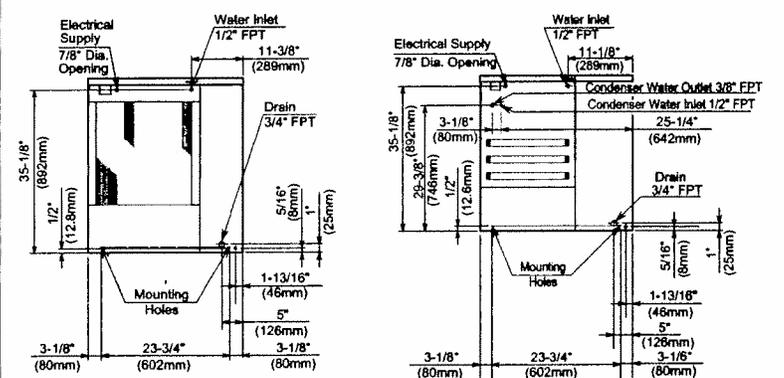
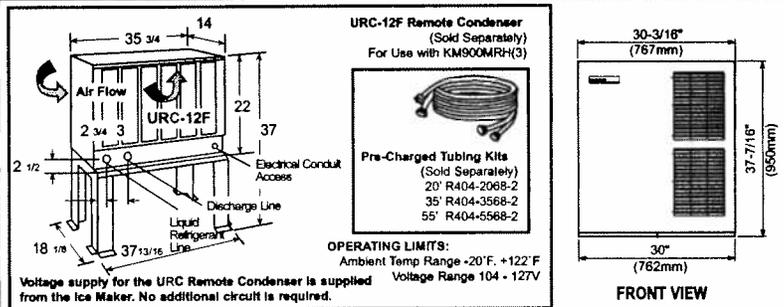
Water Temp ° F.	50°	70°	90°
Air Temp ° F.			
70°	835	826	786
80°	824	802	758
90°	821	786	745

AIR - COOLED REMOTE 3 PHASE

Water Temp ° F.	50°	70°	90°
Air Temp ° F.			
70°	842	832	784
80°	835	820	753
90°	832	809	749

UTILITY CONSUMPTION

Model Number	Ice Production Per Cycle		KWH per 100 LBS.	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
	Lbs.	Cubes			
KM-900MAH	14.3	720	6.4	32.1	NA
KM-900MWH	14.3	720	5.1	32.3	100
KM-900MRH	14.3	720	6.2	31.7	NA
KM-900MRH3	14.3	720	6.2	32.1	NA



HY-12GF



Description

Steamer shall be a Groen HY-12GF stainless steel pressureless steamer, with self-contained atmospheric 160,000 BTU/hr. gas (specify natural gas or propane) steam generator, per Bulletin 140800 as follows:

Construction

Steamer compartment, cabinet and support stand shall be all stainless steel construction. Steamer unit back, left side, top and front panels shall be a unitized body, with removable right side panel providing access to internal components.

Steamer door is all stainless steel with strong continuous hinge and is field reversible to change direction of swing. Door shall be insulated and provided with a one piece, replaceable seal. Easy open handle and latch shall provide positive lock and seal when door is pushed or slammed shut.

Hidden magnetic door switch cuts power to blower and cuts power from generator when the door is opened. Pan support racks shall be electro-polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under compartment door.

Finish

Cabinet exterior including door shall be finished to a No. 4 uniform finish. Compartment interior is polished stainless steel. Control panel face plate shall be smudge resistant polyester film.

CSA Design Certification

Steamer unit shall be CSA (Formerly AGA) design certified to ANSI 283.11.

CE Models

CE approved models available. Contact factory.

Sanitation

Unit shall be designed and manufactured to meet NSF requirements and be NSF listed. Unit shall allow operator to delime steam generator through control panel mounted delimiting port, without tools or service call.

Controls

Controls shall include an ON-OFF touch pad; 60 minute electro-mechanical timer, with continuous steam setting; and READY light which indicates when compartment is ready for steaming. Auto-CLEAN button initiates steam generator delimiting.



Performance Feature

Steamer compartment shall have two powerful side mounted blowers and two 1 1/2" diameter steam entry ports. Steam generator delivers over 13,000 BTU's input per 2 1/2" steam pan.

Heat up time to READY shall be 10 minutes or less, under normal conditions. Compartment is kept warm and ready for instant steam between loads. No compartment warmup required after READY light comes on.

DELIME indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power touch pad is turned "OFF", unit automatically blows down the steam generator, to reduce sediment build-up.

Atmospheric Steam Generator

Unit shall have a gas heated rear mounted steam generator, to provide atmospheric steam to the chamber at a temperature of approximately 212° (F). The high efficiency steam generator has an electric water sensor. Standing pilot with easy light electronic ignition standard.

Pan Capacity

Exclusive dual position quick change left side pan rack allows use of either 12" X 20" steamer pans or 18" X 26" bake pans.

Pan Size / Type	Number
12 x 20 x 2 1/2" (steamer)	12
12 x 20 x 4" (steamer)	8
13 x 18" (half size bake)	24
18 x 26" (bake)	12

Options/Accessories

- Groen PureSteam Water Treatment System
- Wire shelves (requires 6)
- Single cold water connection adapter

Installation

Unit requires 3/4" natural gas supply line with 3/4" NPT connection and 115 volt electric service. Unit requires 3/4" dual cold water connection with a minimum 1/2" supply line and 2 1/2" O.D. free venting drain.

Water Supply Requirements

All steam systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems, a Groen PureSteam water treatment system is recommended.

Origin of Manufacture

Steamer shall be designed and manufactured in the United States.

12 Pan Capacity Stainless Steel Pressureless Steamer

Self-Contained Gas Heated Stand Mounted

Short Form

Unit shall be a Groen HyPerSteam pressureless steamer Model HY-12GF with self-contained, atmospheric, gas heated steam generator, per Bulletin 140800. All stainless steel construction with two powerful blowers and two 1 1/2" diameter steam entry ports to circulate steam within compartment. Standard operating controls include: 60 minute mechanical timer, constant steam setting, ready light and CLEAN cycle button to initiate delimiting. Simple steam generator delimiting through delimiting port on front. Twelve steamer pan or twelve U.S. bake pan capacity, with exclusive convertible pan rack guides. Door is field reversible, with easy open latch and hidden magnetic door switch. The atmospheric steam generator requires no pressure gauge or switches, has automatic water drain and 160,000 BTU/hr. input. Unit shall come up to steam in 8-10 minutes from a cold start, and provide warm compartment instant steam capability. See other side for gas, electric water and drain connections required. Made in U.S.A.



Applications

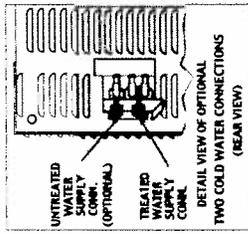
Pasta
Rice
Vegetables (Fresh and Frozen)
Seafood (Fresh and Frozen)
Poultry
Potatoes
Eggs
Meats
Reheating Prepared Foods



Telephone (601) 372-3903
 Toll Free (800) 676-9040
 FAX (601) 373-9587
 info@groen.com

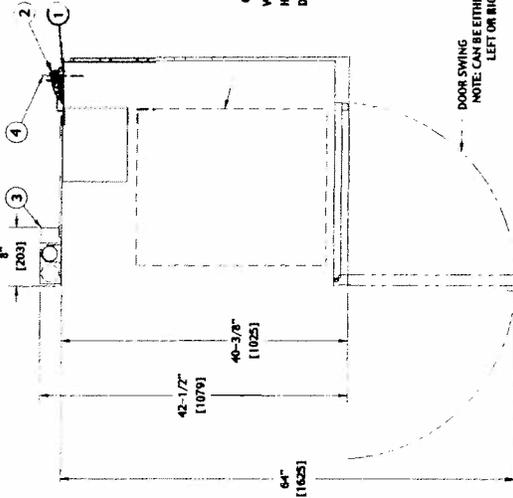
DI Foodservice Company
 1055 Mendell Davis Drive
 Jackson, MS 39272
 difoodservice.com

	NATURAL GAS	PROPANE GAS
RECOMMENDED INCOMING GAS FEED RATE	5" WC (1.2 IPI) MIN. 14" WC (3.1 IPI) MAX.	12" WC (3 IPI) MIN. 14" WC (3.1 IPI) MAX.
GAS OPERATING PRESSURE	3.1" WC (0.8 KPa)	10.0" WC (2.5 IPI)
MAX. INPUT BTU/Hr	160,000 (47 KW)	150,000 (44 KW)



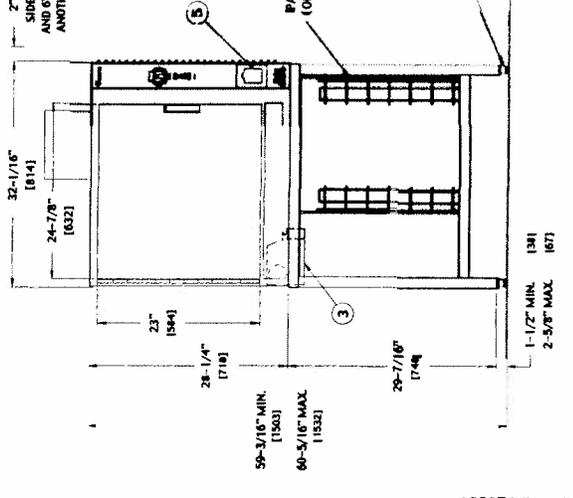
- NOTES:
1. ELECTRICAL CONNECTION: 1/2" [13] CONDUIT FITTING. REQUIREMENTS: 115V @ 4 AMPS.
 2. COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A MINIMUM FLOW RATE 1.50 GPM AND WITH A 3/4" NH CONNECTION.
 3. DRAIN CONNECTION: 2 1/2" [64] DIA. FOR HOSE CONNECTION.
 4. GAS CONNECTION 3/4 [19] N.P.T. (A 3/4" [19] SUPPLY LINE REQUIRED, SEE BTU CHART)
 5. DELIMITING ACCESS POINT.
 6. CLEARANCE FROM COMBUSTIBLE MATERIAL.
 7. ALL DIMENSIONS ARE IN INCHES, IN BRACKETS [] ARE MM.

CAVITY DIMENSIONS:
 WIDTH: 22-1/4" [565]
 HEIGHT: 22-1/4" [565]
 DEPTH: 26-3/4" [679]



DOOR SWING
 NOTE: CAN BE EITHER
 LEFT OR RIGHT HAND

2" [51] MIN.
 SIDE CLEARANCE
 AND 6" [152] MIN. FROM
 ANOTHER HEAT SOURCE



125871 Rev. D

Due to continual product improvement, designs are subject to change without notice.

HY-12GF

12 Pan Capacity
 Stainless Steel
 Pressureless Steamer

140800

Revised 12/02

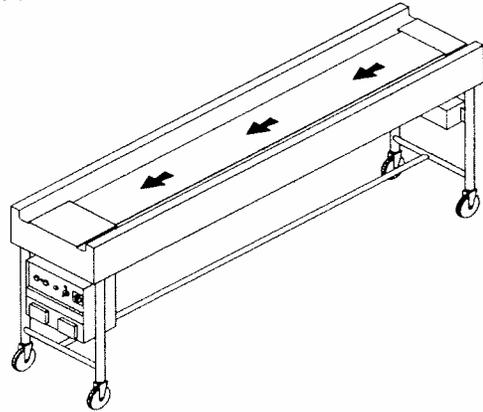




Conveyors Conveyor System model CFBS

Description:

The AVTEC Model CFBS is a fabric belt conveyor utilized for tray or plate assembly lines. The slim-line low profile design allows for only an 8 5/8" conveyor housing. The conveyor uses a PVC coated fabric belt to move trays or plates through the tray assembly or banquet plating line. Belt material is durable and easily cleaned. Unit may be specified with a Modular Energy Distribution System for powering ancillary equipment, such as hot food tables or refrigerated units. This design is utilized for lengths up to 15 feet in length.



Specifications:

Provide AVTEC tray/plate make-up conveyor system, Model CFBS. Unit shall be the size and shape as shown in project drawings. Top and slide bed shall be constructed of 14 gauge 300 series stainless steel with #4 mill finish. Drive housing shall be of uni-body construction, completely constructed of 300 series stainless steel. Legs shall be 1 5/8" diameter stainless steel with 1 1/2" diameter welded cross members for support. Unit is driven by a 4 1/2" diameter drive pulley mounted on stainless steel bearings and shafts utilizing slip collar in lieu of keyways. No chain or sprockets required. Belt returns on support roller return system. Low-profile housing includes belt scraper and is designed with access panels for inspection of chamber and comes complete with stainless steel latches to seal openings and removable scrap basket for waste. Belt is to be 10.75" wide PVC coated fabric material, easily cleaned and connected with stainless steel pin assembly. Tail section includes auto-tensioning device to keep constant equal tension on the belt. Motor control panel to be designed with main service disconnect switch, variable speed controls and of sealed water-tight construction. Conveyor is designed to include a photo electric accumulation switch at terminal end of unit to shut down system when conveyor is full.

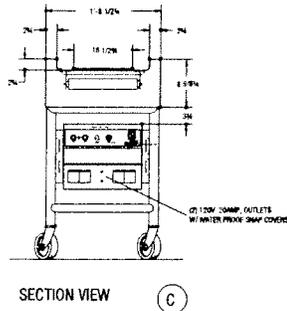
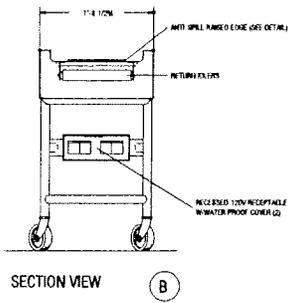
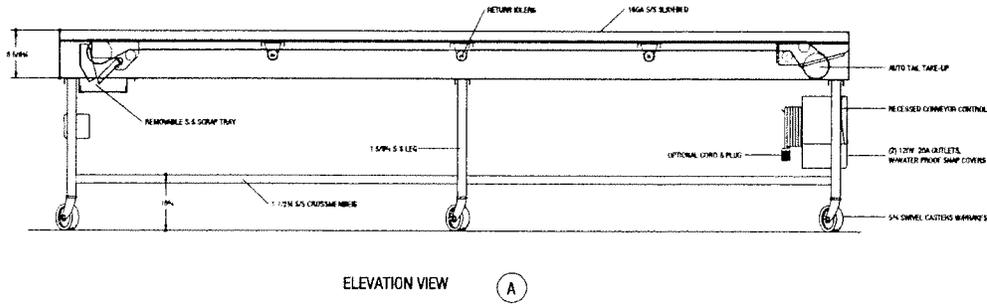
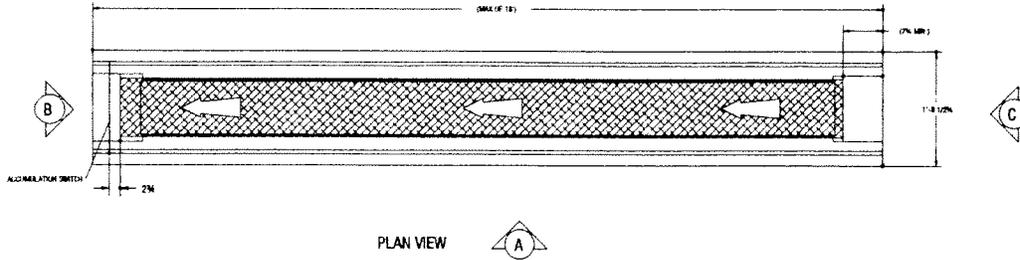
Standard Features:

- Tail auto-belt take-up
- Hinged safety plate on drive opening
- 1 5/8" S/S legs with 1 1/2" S/S crossmembers
- Fabric belt scraper with removable scrap basket
- Limit switch
- Main control panel with start/stop, speed control, limit switch, and main disconnect
- PVC return rollers.
- 16 Ga S/S construction
- 4.5" High output belt drive roller- the belt rides on an anti-spill raised edge, for easier cleaning and better performance

Optional Accessories:

- Momentary run foot switch
- Modular energy distribution system
- Casters, bullet or flange feet
- Cord and receptacle
- Floor box
- (2) 20 Amp duplex convenience outlets with water proof cover on each end
- Stainless steel lift-off cover for covering unit with handles
- Starter Station

Front, Top & Side Views

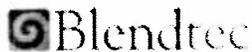


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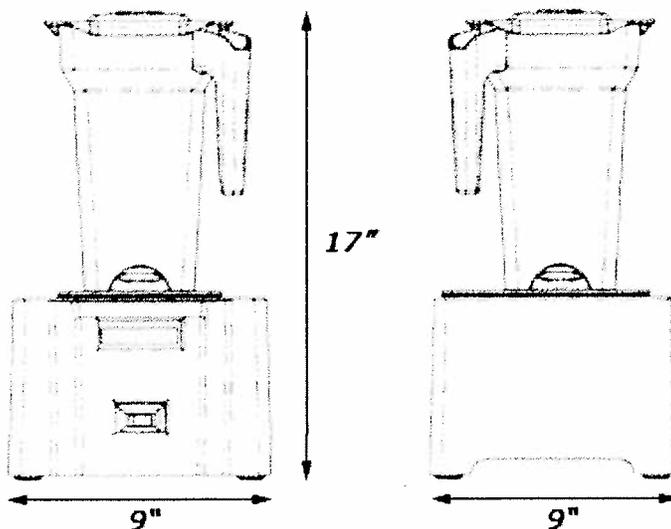


CHEFTEC

The Choice Of Today's Chefs

Designed with the chef in mind, this machine is packed with an incredible 2400 watts (20 amps) of power. This power enables the blender to process on a variety of levels. From light touch chopping to high power blending, the ChefTec can do it all. The ChefTec includes 2 different sized jars (2qt and 3qt), with markings in both ounces and cups. The ChefTec will blend, chop, grind, mix, whip, or puree all the ingredients for your delicate spreads, breads, salsas, sauces, dressings, and much more!

Dimensions:



Feature

Motor Size

20 amps

Counter Footprint

9" w X 9" d X 17" h

In-Counter Footprint

5 1/2" w X 7" d X 10" h

Shipping Information

Box dimensions: 20" x 12" x

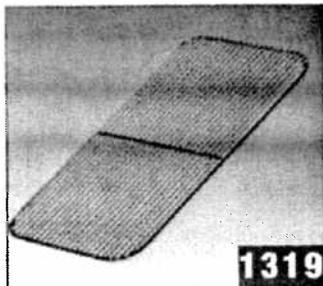
Weight: 23 lbs

Manufacturer Warranty

Three Years/20,000 Cycle

Motor Model ICB

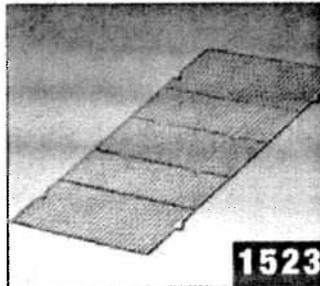
Racks



1319

Flat Rack

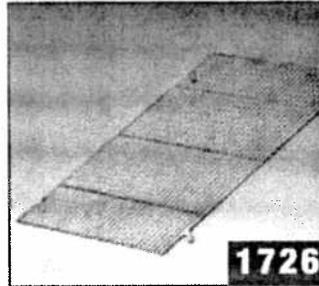
Width: 12-7/8"
Length: 19-1/2"
Wire on 1/2" centers
Finish: Nickel and chrome-plated
Weight: 3 lbs.
Pkg.: 6 ea. per carton



1523

Heavy Duty Flat Rack

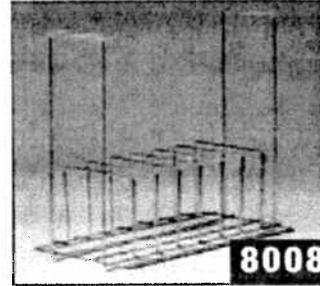
Width: 15-1/2"
Length: 23-1/2"
Wire on 1/2" centers
Finish: Nickel and chrome-plated
Weight: 3 lbs. 9 oz.
Pkg.: 6 ea. per carton



1726

Stainless Steel Icing Grate

Width: 16-1/2"
Length: 24-3/4"
Wire on 1/2" centers
Two legs per side, 1" deep
Finish: Electro-polished
Weight: 3-3/4 lbs.
Pkg.: 6 ea. per carton



8008

8-Slot Stainless Steel Cook Rack

Designed for rethermalizer cooking operations.

Width: 9-1/4" Length: 17"
Individual Molds:
- Width: 6-3/8" Depth: 5-1/2"
Spacing: 2" apart
Handle Length: 15-3/4"
Finish: Electro-polished
Weight: 3 lbs.
Pkg.: 2 ea. per carton

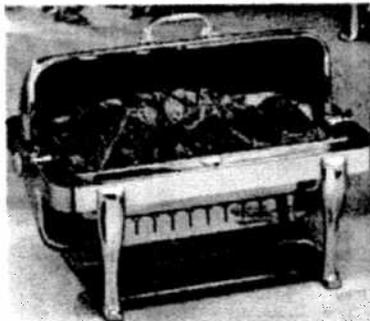
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**The Rep
Zone!**



ELITE SERIES
CHAFING DISHES

205 route 94
lafayette, nj 07848
800-331-0177



**#19040 - S/S Rect. Chafer w/Roman
Legs**

- 54 lbs.
- 2 gal.

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The Rep Zone!



**ELITE SERIES
CHAFING DISHES**

205 route 94
lafayette, nj 07848
800-331-0177



19000 shown - all brass parts are chrome plated

**#19000CH - S/S Round Chafer
w/Roman Legs & Chrome Trim**

- 32 lbs.
- 2 gal.

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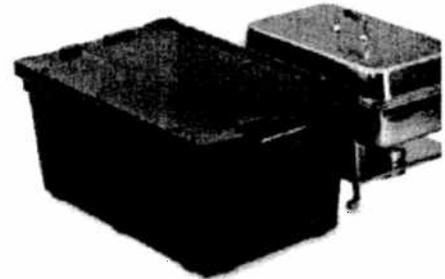
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Search



Food Service Catalog > Buffet and Tabletop Service > Chafer Accessories > Tote 'N Store® Chafer Boxes > 52645

Tote 'N Store® Chafer Boxes - 52645



52645

Color	Red
Fits Item Number	46120, 46121, 46122, 46123 46193, 46195, 46196, 46860, 46847, 46050, 46030, 46035, 46090, 46055, 46320, 99850, 46850, 46430, 46500, 46501, 46502, 46323, 46322, 46324, 46280
Inside Top Dimension in (CM)	25 ¹ / ₈ x 15 ¹ / ₂ x 11 ⁵ / ₈ (63.8 x 39.4 x 29.5)
Inside Bottom Dimensions in (CM)	23 ⁵ / ₈ x 13 ⁷ / ₈ (60.0 x 35.2)
Case Lot	3

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BILL RICHARDSON
GOVERNOR

CONROY CHINO
SECRETARY

BRUCE BACHELOR
DIRECTOR

**New Mexico Department of Labor
Labor and Industrial Division**

November 16, 2005

- 1596 Pacheco Street, Ste. 105, Santa Fe, NM 87505
Director's Office - (505) 827-6875
Public Works Bureau - (505) 827-6837 / 827-6897
Wage and Hour Bureau - (505) 827-6835 / 827-6898
Student Labor - (505) 827-6830
Fax# - (505) 827-1664
- ↳ P.O. Box 1708, Las Cruces, NM 88004-1708
Wage and Hour Bureau - (505) 524-6195
Fax# - (505) 524-6194
- ↳ P.O. Box NN, Carlsbad, NM 88221-7537
Wage and Hour Bureau - (505) 885-5072
Fax# - (505) 885-9748
- ↳ 501 Mountain Rd., NE, Albuquerque, NM 87102
Wage and Hour Bureau - (505) 841-8983
Fax# - (505) 841-9317
- ↳ 501 Mountain Rd., NE, Albuquerque, NM 87102
Apprenticeship - (505) 841-8989
Fax# - (505) 841-8739

Dear Owner/Contracting Agency:

The enclosed wage decision packet must be used in the contract resulting from the bid opening on this project and **MUST BE FORWARDED** to the perspective general contractor that has been awarded the bid. The general contractor must post the complete wage decision at the job site in an easily accessible place. Failure to do so may result in fines. Furthermore, each subcontractor must receive a copy of the wage decision and use these rates to pay all employees.

NOTE: All general contractors/subcontractors/ tiers bidding more than \$50,000 on a Public Works contract **MUST** be registered with the Labor & Industrial Division. Visit our website at www.dol.state.nm.us, click on Public Works for a Labor Enforcement Fund Form and other forms. **REMINDER TO THOSE PREPARING BID DOCUMENTS:** IF BIDS ARE NOT OPENED BY 12/31/05, NEW WAGE RATES **MAY BE REQUIRED**. IF YOU HAVE ANY QUESTIONS, PLEASE CALL 505-827-6837.

Weekly certified payrolls are required on all public works projects. All certified payrolls must be submitted to the general contractor and/or the owner/contracting agency (if the owner/contracting agency requires them). The general contractor must have copies of certified payrolls available to this office within ten days of a written request. Please do not submit any certified payrolls to our office unless our office requests them.

NM Apprenticeship and Training fund payments are paid by each general contractor/subcontractor/tier(s) to either an approved apprenticeship program or to our office. Payments are due for all hours in each trade a company has on the job site that has an apprenticeship contribution rate on the state wage decision. These payments are for the hours worked by both journeyman and apprentices, regardless of whether the company has apprentices or not. If the project has both Federal and State funding, the payments are required. Only when the project has all Federal funds, is the project exempt. On Type "A" projects, where there are no contribution rates, apprenticeship payments do not apply. On projects with two types of construction, the contribution does apply for the work under the type construction with contribution rates. Failure to pay apprenticeship contributions is a violation of the Apprentice and Training Act and may result in penalties.

If you have any questions, please feel free to contact me.

Sincerely,

Annette Y. Reynolds, Acting Bureau Chief
Public Works Bureau

BILL RICHARDSON
GOVERNOR



CONROY CHINO
SECRETARY

STATE OF NEW MEXICO
DEPARTMENT OF LABOR
401 Broadway, NE
PO Box 1923
Albuquerque, NM 87103
(505) 341-3409 / FAX (505) 341-3491

STEVE GALLEGOS
DEPUTY SECRETARY

April 11, 2005

TO ALL PUBLIC WORKS CONSTRUCTION CONTRACTORS:

Please be advised that Governor Richardson has signed Representative Harriet Ruiz' HB442. This bill has an effective date of July 1, 2005 and contains several points of interest for construction contractors performing work on public works projects beginning after that date. Some of the changes are:

1. The threshold increases to \$60,000 from \$20,000 to decide if a project is covered by the Public Works Minimum Wage Act.
2. The director of the labor and industrial division may issue subpoenas for the production of documents or witnesses pertaining to public works projects.
3. The director of the labor and industrial division may attach and prohibit the release of any assurance of payment until satisfactory resolution of a probable cause of a violation of the Public Works Minimum Wage Act.
4. Liquidated damages, payable to affected employees through the labor and industrial division, were increased from \$10.00 to \$100.00 for each calendar day of willful violation.
5. In addition to the above, an adversely affected employee shall have a private right of action for damages, attorney fees, and reasonable costs against a non-compliant contractor/employer.

This is not a complete review of all changes. Please link to:
<http://legis.state.nm.us/Sessions/05%20Regular/final/HB0442.pdf>
for the final version of this amended law.

Bruce Bachelor

New Mexico Department of Labor
Labor & Industrial Division/Public Works Bureau
1596 Pacheco Street/Suite 105, Santa Fe, NM 87505
(505) 827-6837 or (505) 827-6846 & Fax (505) 827-1664
areynolds@state.nm.us or erodriquez@state.nm.us

Wage Decision # BE-05-1478B

NOTIFICATION OF AWARD (NOA)

Description and Location of Work: Kitchen Renovation – Albq. Convention Center
Kitchen renovation for West Convention Center to include equipment, floor/ceiling replacements, plumbing, electrical/drywall services.

City of Albuquerque

Bernalillo County

401 2nd. St., NW

REMINDER for Agency Conducting BID Process: If bids are NOT opened by 12/31/05, a NEW wage decision MAY be required. Call the Public Works Bureau at (505) 827-6837 for any questions.

When the Contract is awarded for this project the Wage Rate Poster and all of the Wage Rate Packet must be delivered to the **GENERAL/PRIME CONTRACTOR**. The General/Prime Contractor must complete this Form (including the reverse side listing all of the subcontractors (including 2nd tier subcontractors)) and mail to the address above. **If the project is canceled**, this form must be completed by the agency conducting the bid process. Failure to submit the NOA in a timely manner is a violation of paragraph 11.1.2.10.B (3) of the Public Works Minimum Wage Act Policy Manual.

General/Prime Contractor Company Name: _____ License#: _____

Address: _____ City: _____ State: _____ Zip: _____

Telephone: _____ Fax: _____

E-Mail Address: _____

Approximate Date Work to Start: _____

Estimated Completion Date: _____

Estimated Cost of Project: _____

Bid Opening Date: _____

Note: The General/Prime Contractor MUST mail/fax in their Statement of Intent to Pay Prevailing Wages along with the NOA. Each Subcontractor (and all Tiers of subcontractors) MUST also mail/fax their Statement of Intent to Pay Prevailing Wages through the General/Prime Contractor before they start work. After work on the project is completed (**but before final payments**), subcontractors and all tiers of subcontractors must mail/fax (through the General/Prime Contractor) an Affidavit of Wages Paid.

Signature for General/Prime Contractor _____

Printed Name _____

Date _____

SUBCONTRACTOR LIST
Do Not List Suppliers or Professional Svcs. (such as surveyors)

Please include **2ND & 3RD Tier** subcontractors. Make extra copies of form if necessary.

Gen. Contr:

Wage Dec. # BE-05-1478B

Company Name: _____
Address: _____ City: _____ State: _____ Zip: _____
E-Mail Address: _____ License No.: _____
Phone No.: _____ Fax No.: _____ Sub _____ 2ND TIER _____ 3RD TIER _____
(To Whom) (To Whom)

Work to be performed: _____

Company Name: _____
Address: _____ City: _____ State: _____ Zip: _____
E-Mail Address: _____ License No.: _____
Phone No.: _____ Fax No.: _____ Sub _____ 2ND TIER _____ 3RD TIER _____
(To Whom) (To Whom)

Work to be performed: _____

Company Name: _____
Address: _____ City: _____ State: _____ Zip: _____
E-Mail Address: _____ License No.: _____
Phone No.: _____ Fax No.: _____ Sub _____ 2ND TIER _____ 3RD TIER _____
(To Whom) (To Whom)

Work to be performed: _____

Company Name: _____
Address: _____ City: _____ State: _____ Zip: _____
E-Mail Address: _____ License No.: _____
Phone No.: _____ Fax No.: _____ Sub _____ 2ND TIER _____ 3RD TIER _____
(To Whom) (To Whom)

Work to be performed: _____

Company Name: _____
Address: _____ City: _____ State: _____ Zip: _____
E-Mail Address: _____ License No.: _____
Phone No.: _____ Fax No.: _____ Sub _____ 2ND TIER _____ 3RD TIER _____
(To Whom) (To Whom)

Work to be performed: _____

Company Name: _____
Address: _____ City: _____ State: _____ Zip: _____
E-Mail Address: _____ License No.: _____
Phone No.: _____ Fax No.: _____ Sub _____ 2ND TIER _____ 3RD TIER _____
(To Whom) (To Whom)

Work to be performed: _____

STATEMENT OF INTENT TO PAY PREVAILING WAGES

To Be Filled Before Construction Starts

Please type or print in ink. Incomplete forms will be returned without approval.

Mail or fax to:

NMDOL - Public Works Bureau - 1596 Pacheco St., #105, Santa Fe, NM 87505

Call (505) 827-6837/827-6833

Fax (505) 827-1664 *(fax is the preferred method of submission)*

GENERAL CONTRACTOR INFORMATION GC Registration # _____

Company Name: _____ For Labor Enforcement Fund

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Estimated Start Date: _____ State Wage Dec. #: _____

Project Title: _____ Project Physical Address: _____

Total Contract Amt: _____ Estimated Completion Date: _____

PRINT NAME: _____ SIGNATURE: _____

SUBCONTRACTOR: Subcontract amount: _____ Sub Reg. # _____

Company Name: _____ For Labor Enforcement Fund

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

PRINT NAME: _____ SIGNATURE: _____

2ND. TIER SUB 2nd Tier Contract amount _____ 2nd Tier Reg. # _____

Company Name: _____ For Labor Enforcement Fund

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

PRINT NAME: _____ SIGNATURE: _____

I hereby certify that the above information is correct and that all workers I employ on this public works project will be paid no less than the Prevailing Wage Rate(s) as determined by the Department of Labor, Labor & Industrial Division for this project as identified by the State Wage Decision No. I understand that contractors who violate Prevailing Wage Laws (i.e., incorrect job classification, improper payment of prevailing wages, and/or overtime, etc.), are subject to debarment procedures and shall be required to pay an Back wages due to workers. (Ref. LID Public Works Minimum Wage Act Policy Manual (11.1.2 NMAC) & Public Works Minimum Wage Act (13-4-11 through 13-4-18, NMSA 78)).

NOTE: I understand that this form is an official government document. I am submitting this form for the purpose of a Legal transaction with the New Mexico Department of Labor. I have reviewed the information. By submitting or clicking the "Submit" button, I verify, under penalty of perjury, that the information submitted is true and correct to the best of my knowledge, information and belief. (This statement applies to the last completed contractor section of the three sections above.)

LID Approval of this form Date

NOTE: After 7/01/04, ALL tiers of contractors with contracts over \$50,000, MUST be registered with the Department of Labor, Labor and Industrial Division. The registration form is available on our web page at www.dol.state.nm.us under Public Works and Additional Forms. Fill in the Labor Enforcement Fund form and mail to the post office box listed at the top of the form. Go to the same page that the form is on to check the list of Registered Contractors.

INSTRUCTIONS FOR FILLING OUT STATEMENT OF INTENT

OR GENERAL CONTRACTOR: Contractor Registration # - _____

1. Fill in general contractor information and provide signature.
2. State Wage Dec. No. as listed in bid documents. (example: BE-04-123 B)
3. Project Title - Listed in bid documents. Whatever the project is.
4. Project Physical Address - Exact location of project (job site).
5. Estimated Start & Completion Dates of project
6. General Contractor's Contract Amount - Project cost .

OR SUBCONTRACTOR: Contractor Registration # - _____

1. Fill in general contractor information, but general contractor signature is not needed.
2. Fill in subcontractor section as indicated and provide signature. Send to GC.
3. Sub-contract amount – list subcontract amount.

OR 2ND. TIER SUB: Contractor Registration # - _____

1. Fill in general contractor information, but general contractor signature is not needed.
2. Fill in subcontractor section; subcontractor signature not needed. Send to GC.
3. Fill in 2nd. Tier sub section and provide signature.
4. 2nd Tier contract amount – list amount.

**OR 3RD TIER AND
OTHER - Attach a Copy Of This completed form & list Under the 2nd tier
the 3rd tier contractor info cntr. with a note.**

Effective July 1, 2004 - ALL contractors bidding on public works contracts for \$50,000 or more MUST be registered with the Labor & Industrial Division prior to bidding the project. The only exception for registration prior to bidding is for street, highway, bridge, road, and utility contracts. Those contractors, however, MUST register BEFORE performing work on public works contract in excess of \$50,000. The registration form may be found on the DOL web page at www.dol.state.nm.us under Public Works and Additional Forms. Print the Labor Enforcement Fund Form and mail it along with a check for \$200 to the address at the top of the form. A list of registered contractors may be reviewed on the same page as the registration form. Registration is good for one year, and after registration, contractors may bid as many contracts as they want. Upon expiration of the registration, contractors may complete projects, but in order to bid new ones after the expiration, they must register again. NOTE: All Statements of Intent to Pay Prevailing Wages must go to the GC to submit to DOL. DOL will return approved Statements to the GC who should forward to bidders.

AFFIDAVIT OF WAGES PAID

To Be Filled After Construction Is Complete

Please type or print in ink. Incomplete forms will be returned without approval.

Mail or fax to: NMDOL - Public Works Bureau - 1596 Pacheco St., #105, Santa Fe, NM 87505

Call (505) 827-6837/827-6833 Fax (505) 827-1664 ** (Fax transmission is preferred) **

GENERAL CONTRACTOR INFORMATION LEF Registration # _____

Company Name: _____ 

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Estimated Completion Date: _____ State Wage Dec. #: _____

Project Title: _____ Project Physical Address: _____

PRINT NAME: _____ SIGNATURE: _____

Subcontractor:

Company Name: _____ Date you completed work on _____

Address: _____ This project _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

PRINT NAME: _____ SIGNATURE: _____

2ND. TIER SUB: (Who is paying you? Fill in name above)

Company Name: _____ Date you completed work on _____

Address: _____ This project _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

PRINT NAME: _____ SIGNATURE: _____

I hereby certify that the above information is correct and that all workers I employ on this public works project will be paid no less than the Prevailing Wage Rate(s) as determined by the Department of Labor, Labor & Industrial Division for this project as identified by the State Wage Decision No. I understand that contractors who violate Prevailing Wage Laws (i.e., incorrect job classification, improper payment of prevailing wages, and/or overtime, etc.), are subject to debarment procedures and shall be required to pay a Back wages due to workers. (Ref. LID Public Works Minimum Wage Act Policy Manual (11.1.2 NMAC) & Public Works Minimum Wage Act (13-4-11 through 13-4-18, NMSA 78)).

NOTE: I understand that this form is an official government document. I am submitting this form for the purpose of a Legal transaction with the New Mexico Department of Labor. I have reviewed the information. By submitting or clicking the "Submit" button, I verify, under penalty of perjury, that the information submitted is true and correct to the best of my knowledge, information and belief. (This statement applies to the last completed contractor section of the three sections above.)

LID Approval of this form Date

NOTE: After 7/01/04, ALL tiers of contractors with contracts over \$50,000, MUST be registered with the Department of Labor, Labor and Industrial Division. The registration form is available on our web page at www.dol.state.nm.us under Public Works and Additional Forms. Fill in the Labor Enforcement Fund form and mail to the post office box listed at the top of the form. Go to the same page that the form is on to check the list of Registered Contractors.

INSTRUCTIONS FOR FILLING OUT AFFIDAVIT OF WAGES PAID

FOR GENERAL CONTRACTOR:

Contractor Registration # - _____

1. Fill in general contractor information and provide signature.
2. State Wage Dec. No. as listed in bid documents. (example: BE-04-123 B)
3. Project Title - Listed in bid documents. Whatever the project is.
4. Project Physical Address - Exact location of project (job site).
5. Estimated Completion Date of Project

FOR SUBCONTRACTOR:

Contractor Registration # - _____

1. Fill in general contractor information, but general contractor signature is not needed.
2. Fill in subcontractor section as indicated and provide signature. Send to GC.
PLEASE NOTE: A SEPARATE SIGNED FORM IS NEEDED FOR EACH CONTRACTOR

FOR 2ND. TIER SUB:

Contractor Registration # _____

1. Fill in general contractor information, but general contractor signature is not needed.
2. Fill in subcontractor section; subcontractor signature not needed. Send to GC.
3. Fill in 2nd. Tier sub section and provide signature.
4. 2nd Tier contract amount – list amount.

FOR 3RD TIER AND HIGHER -

Attach a Copy Of This completed form & list Under the 2nd tier the 3rd tier contractor info cntr. with a note.

Effective July 1, 2004 - ALL contractors bidding on public works contracts for \$50,000 or more MUST be registered with the Labor & Industrial Division prior to bidding the project. The only exception for registration prior to bidding is for street, highway, bridge, road, and utility contracts. Those contractors, however, MUST register BEFORE performing work on a public works contract in excess of \$50,000. The registration form may be found on the DOL web page at www.dol.state.nm.us under Public Works and Additional Forms. Print the Labor Enforcement Fund Form and mail it along with a check for \$200 to the address at the top of the form. A list of registered contractors may be reviewed on the same page as the registration form. Registration is good for one year, and after registration, contractors may bid as many contracts as they want. Upon expiration of the registration, contractors may complete projects, but in order to bid new ones after the expiration, they must register again. NOTE: All Affidavits of Wages Paid must go to the GC to submit to DOL. DOL will return approved Affidavits to the GC who should forward to subs.

New Mexico Department of Labor, Public Works Bureau

Call/email Annette Reynolds - (505)827-6837/areynolds@state.nm.us for questions.

Contracting Agency/Owner	County:	Decision Date:	Decision No.:
City of Albq. - Purchasing Div. for Convention Center	Bernalillo	11/16/2005	BE-05-1478B
		EXPIRES FOR BIDS	
		12/31/2005	
Type of Construction: B			
Description of Work: Kitchen Renovation - Albq. Convention Center. Kitchen renovation for West Convention Center to include equipment, floor/ceiling replacements, plumbing, electrical/drywall services.			
REMINDER To Those Preparing BID Documents: If bids are not opened by 12/31/05, a NEW wage decision may be required. Call the Public Works Bureau at (505) 827-6837 to check status of new wage rates.			

The General/Prime Contractor selected for this project MUST submit a completed Notification of Award (NOA) & Statement of Intent to Pay Prevailing Wages before any work is started. Sub-contractors (& 2nd/3rd Tier Contractors) MUST also submit Statements through their General/Prime before they start work. The General/Prime is responsible for listing all sub-contractors with the NOA or any time the list changes.

The office that conducts the bid process MUST forward this entire wage decision package to the General/Prime Contractor that is awarded the project contract. That contractor is also responsible for making certain that all subcontractors have copies of the wage decision and other needed forms.

The General/Prime Contractor MUST post the wage rate table at the job site outside the Superintendent's trailer/office in an easily accessible place.

Workers MUST be classified & paid according to the work they perform, regardless of qualifications.

These Wage Rates went into effect January 1, 2005, and they are good for the life of a project that has a bid opening before December 31, 2005.

Type "B" or General Building Rates - Effective January 1, 2005

Trade Classification	Base Rate	Fringe Rate	Apprenticeship Contribution Rate	Subst Rates Apply ONLY where shown	
Asbestos Worker - Heat & Frost Insulator	22.82	7.78	\$0.20		
Boilermaker	18.00	3.78	\$0.20		
Bricklayer/Blocklayer/Stonemason	20.36	2.93	\$0.38		
Carpenter/Lather	20.32	4.20	\$0.30	\$3.85	Carpenters@Dulce get\$3.85/hr subst
Cement Mason	15.95	3.02	\$0.20	\$5.00	CM's @ Dulce get \$5.00/hr subsistence
Electricians					Carpenters' fringe rate has changed!
Outside Classifications:					
Groundman (Outside)	21.14	8.29	\$0.25		
Equipment Operator (Outside)	23.96	8.29	\$0.25		
Lineman/Tech (Outside)	24.55	8.29	\$0.25		
Cable Splicer (Outside)	25.73	8.29	\$0.25		
Inside Classifications:					
Wireman/Technician (Inside)	24.55	8.29	\$0.24	3.68 or	Wiremen/techs&CableSplicers(inside)At Los Alamos get \$3.68/hr subsistence
Cable Splicer (Inside)	26.28	8.29	\$0.24	\$2.21	& Aztec get \$2.21/hr subsistence
Sound Classifications					
Installer (Sound)	19.83	4.12	\$0.23		Sound Classifications rates have change
Technician (Sound)	21.38	4.12	\$0.23		
Soundman	23.45	4.12	\$0.23		
Elevator Constructor	26.54	10.87	\$0.22		
Elevator Constructor Helper	16.03	0.36	\$0.09		
Glazier	20.15	3.78	\$0.33		
Ironworker	19.06	7.80	\$0.53	\$5.00	IW's@LosAlamosGet\$5.00/hrSubst
Painter (Brush/Roller/Spray)	12.48	1.79	\$0.30		
Paper Hanger	17.65	1.19	NoData/No	Rate	
Drywall Finisher/Taper	16.35	3.78	\$0.10		
Plasterer	17.65	4.72	\$0.20		
Plumber/Pipefitter	24.18	7.09	\$0.31		
Roofer	10.54	0.50	NoData/No	Rate	
Sheetmetal Worker	23.48	9.38	\$0.54		
Soft Floor Layer (carpet, asphalt tile or linoleum)	17.88	3.84	\$0.35		

Type "B" or General Building Rates - Effective January 1, 2005

Trade Classification	Base Rate	Fringe Rate	Apprenticeship Contribution Rate	Subst Rates Apply ONLY where shown	NOTE: Subsistence applies ONLY if Job sites & trades listed & ONLY if employee lives 60+ miles from job s
Sprinkler Fitter	22.75	11.05	\$0.25		
Tile Setter	14.30	1.02	NoData/No	Rate	
Tile Setter Helper	13.00	1.02	NoData/No	Rate	
Laborers					
Group I	12.91	2.20	\$0.20	\$3.75	Laborers@Dulce-\$3.75/hr subsistence
Group II	13.48	2.20	\$0.20	\$3.75	Laborers@Dulce-\$3.75/hr subsistence
Group III	13.78	2.20	\$0.20	\$3.75	Laborers@Dulce-\$3.75/hr subsistence
Group IV	13.88	2.20	\$0.20	\$3.75	Laborers@Dulce-\$3.75/hr subsistence
Group V	14.08	2.20	\$0.20	\$3.75	Laborers@Dulce-\$3.75/hr subsistence
Group VI	14.23	2.20	\$0.20	\$3.75	Laborers@Dulce-\$3.75/hr subsistence
Operators					
Group I	19.62	3.60	\$0.35		
Group II	20.66	3.60	\$0.35		
Group III	20.74	3.60	\$0.35		
Group IV	20.80	3.60	\$0.35		
Group V	20.86	3.60	\$0.35		
Group VI	20.96	3.60	\$0.35		
Group VII	21.06	3.60	\$0.35		
Group VIII	22.14	3.60	\$0.35		
Truck Drivers					
Group I	12.23	1.88	\$0.20		
Group II	12.35	1.88	\$0.20		
Group III	12.43	1.88	\$0.20		
Group IV	12.55	1.88	\$0.20		
Group V	12.60	1.88	\$0.20		
Group VI	12.70	1.88	\$0.20		
Group VII	12.80	1.88	\$0.20		
Group VIII	12.94	1.88	\$0.20		
Group IX	13.09	1.88	\$0.20		

**LABORER CLASSIFICATION GROUPS
TYPE "B" & "C" CONSTRUCTION
PAGE 1**

GROUP I:

Watchmen.

GROUP II - (Unskilled):

Building & Common Laborers; Carpenter Tenders; Concrete Workers; Stakedrivers; Concrete Buggy Operator (hand); Flagmen; Soil Sample Tester.

GROUP III - (Semi-skilled):

Air & Power Tool Operator (not a carpenter's tool); Asbestos Remover; Asphalt Heaterman; Asphalt Jointman; Ashp. Raker; Batching Plant Scalesman; Chain Sawman; Concrete Touch-Up Man; Concrete Sawman - Coring Machine; Curbing Machine Asph. Or Cement; Cutting Torchman; Metal Form Setter-Road; Grade Setter; Guniting Reboundmen; Rod & Chainmen; Concrete Power Buggy Operator; Powderman or Blaster Helper; Sandblaster (Pot Men); Nozzlemen; Scaler; Vibratorman (hand-type); Vibratory Compactor (hand-type); Wagon Core & Diamond Drillers' Tenders (outside); Window Washers; Fog Machine Operator; Nurseryman-Gardener; Multi-Plate Setter; Concrete Burner; Cement Mason Tenders; Hodcarriers; Mortar Mixers; Plaster Spreader Operator; Plaster Tenders; Guniting Nozzleman; Pipelayer; Pumpcrete Nozzleman; Manhole Builder; Roadway Hardware Worker.

GROUP IV:

Wagon, Core, Diamond Drillers.

GROUP V - (Miscellaneous):

Landscaper; Traffic Control Technician; Laboratory Technician

GROUP VI:

Powderman and Blasters.

EQUIPMENT OPERATOR CLASSIFICATION GROUPS
PAGE 2

GROUP I:

Fireman; Oiler; Helpers; Mechanic, Welder, Grease Truck; Screedman; Scale Operator (such as Bin-a-Batch); Rubber Tire Farm-type Tractor; Tractors (under 50 HP w/o attachments); Brakeman; Concrete Paving Curing Machine (bridge-type).

GROUP II:

Rollers; Sheepsfoot or Pneumatic Self-Propelled w/o dozer; Concrete Conveyor; Service Truck Operator (head oiler); Air Compressor (300 CFM & over); Pumps (6" & over); Screening Plants; Concrete Mixers (under 1 cy); Concrete Saw or Grinder-Span Type; Hoists (1 drum); Air Tugger; Elevating Belt-type Loaders; Fork-lift; Lumber Stacker; Tractor-Farm type (under 50 HP w/attachments); Motorman & Industrial Locomotive Operator; Winch Trucks; Front End Loader (under 2 cy); Power Plants which generate over 15 KW; Welding Machines.

GROUP III:

Bituminous Distributors; Boilers, Retort & Hot Oil Heaters; Concrete Mixers (1 cy & over); Concrete Paver (single drum); Drilling Equipment; Motor Graders (rough); Shaft & Tunnel Equipment; Refrigeration, Slusher, Jumbo Form; Trenching Machine (all types); Pumpcrete & Guniting Machine; Slipform Paver; Mechanic Bull-floats; Concrete Slab Spreading Machine; Concrete Slab Finish Machine; Asphalt Plants; Bitum. Finish Machine; Crushing Plants.

GROUP IV:

Front End Loader (2 - 10 cy); Rollers Steel Wheeled (all types); Bulldozers; Scrapers (motor or towed); Elevating Graders; Concrete Batching Plants; Self-propelled Rollers, (equipped w/ dozer); Twin-Bowl Scrapers & Quad 8 or 9 Pushers; Three Bowl Scrapers; Tractor (farm-type) w/hydraulic Backhoes.

GROUP V:

Concrete Paver (double drum); Cat Cranes; Hysters; Side & Swingboom Cats; Hoist (2 drum); Auto Fine Grader.

GROUP VI:

Mucking Machine (all types); Motor Grader-Finish.

EQUIPMENT OPERATOR CLASSIFICATION GROUPS
PAGE 3

GROUP VII:

Hydraulic Cranes (with less than 50' of boom - 20 tons & under); Steam Engineers; Loader (Front-end & over 10 cy); Concrete Pump (snorkel type); Mechanic Welder.

GROUP VIII:

All Shovel Type Equip.; Cranes; Draglines; Backhoes; Derricks; Guy & Stiff Leg; Pipemobile (#2 Oper.); Piledriver; Hydraulic Cranes (20 tons & over); Mine Hoist (belt loader CMI type); Cranes, Draglines (w/ booms & jib over 150'); Shovel (wheel type); Boring Machine (tunnel or shaft mmole); Pipemobile.

TRUCK DRIVER CLASSIFICATION GROUPS

GROUP I:

Pick-up ¾ ton & under; Service Station; Lubrication; Light Tire Repair or Washer; Swamper or Riding Helper; Teamster 2 or 4 up; Ambulance Driver.

GROUP II:

Bus or Taxi Driver; Dump or Batch Truck (under 8 cy WLC); Flatbed (bobtail) 2 ton & under; Mechanic & Welder Helper; Forklift (under 5 ton MRC).

GROUP III:

Dump Trucks (includes all highway & off-highway, 8 - 16 cy WLC); Water, Fuel or Oil Trucks (less than 3,000 gals.); Flatbed (bobtail) over 2 tons.

GROUP IV:

Distributor Driver; Heavy Tire Repair; Lumber Carrier Driver; Young Buggy or Similar Equipment; Transit Mix or Agitator 2 or 3 Axle Bobtail Equipment; Scissor Truck; Bulk Cement Bobtail 2 or 3 Axles; Semi-Trailer Driver (flatbed or van single axle); Forklift (5 ton & over MRC); Field Equipment Serviceman.

GROUP V:

Dumpster & Dumpcrete Driver; Water, Fuel or Oil Truck (3,000 - 6,000 gals.); Lowboy, Light Equipment Driver; Euclid-type Tank Wagon (under 6,000 gals.).

TRUCK DRIVERS CONT'D
PAGE 4

GROUP VI:

Vacuum Truck; Dump Trucks (including all hwy. & off-hwy., 16 - 22 cy WLC).

GROUP VII:

Transit Mix or Agitator Semi or 4 Axle Equipment Driver; Flaherty Truck-type Spreader Box Driver; Slurry Truck Driver; Bulk Cement Driver; Semi-Doubles; 4 Axle Bobtail; Winch Truck & "A" Frame; Dump Trucks (including all hwy. & off-hwy., 22 cy to 35 cy WLC); Head Field Equipment Serviceman.

TRUCK DRIVER CLASSIFICATION GROUPS

GROUP VIII:

Euclid Diesel Powered Turnarocker; Terra Cobra; DW 10; DW 20; Letourneau Pulls & Similar Diesel Powered Equipment; Lowboy Heavy Equip. Driver; Water, Fuel or Oil Trucks (6,000 gals. & over including Tank Wagon Drivers); Semi-Trailer Driver (flatbed or van tandems); Light Equipment Mechanic; Dump Trucks (including hwy. & off-hwy.) 35 cy WLC & over; Truck & Trailer or Semi-Trailer (flatbed); Eject All Driver.

GROUP IX:

Lowboy (heavy equip., double gooseneck); Heavy Equip. Mechanic; Welder (Body & Fender Man); Warehouseman; Material Checker-Cardexman; Expeditor.

BILL RICHARDSON
GOVERNOR

CONROY CHINO
SECRETARY

BRUCE BACHELOR
DIRECTOR



**New Mexico Department of Labor
Labor and Industrial Division**

**Notice to All Public Works Contractors
PERTINENT INFORMATION
IN ACCORDANCE THE NM PUBLIC WORKS MINIMUM WAGE ACT**

- 1596 Pacheco Street, Ste. 105, Santa Fe, NM 87505
Director's Office - (505) 827-8875
Public Works Bureau - (505) 827-6837 / 827-6897
Wage and Hour Bureau - (505) 827-6835 / 827-6898
Student Labor - (505) 827-6830
Fax# - (505) 827-1664
- P.O. Box 1708, Las Cruces, NM 88004-1708
Wage and Hour Bureau - (505) 524-6195
Fax# - (505) 524-6194
- P.O. Box NN, Carlsbad, NM 88221-7537
Wage and Hour Bureau - (505) 385-5072
Fax# - (505) 385-9748
- 501 Mountain Rd., NE, Albuquerque, NM 87102
Wage and Hour Bureau - (505) 841-8983
Fax# - (505) 841-9317
- 501 Mountain Rd., NE, Albuquerque, NM 87102
Apprenticeship - (505) 841-3989
Fax# - (505) 841-3739

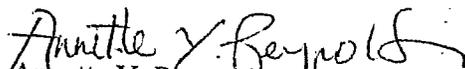
The Public Works Bureau insures compliance with the Public Works Minimum Wage Act (13-4-11 through 13-4-17, NMSA 78). This office issues prevailing wage rates for each project for inclusion in the bid documents. After a project contract is signed, the Notification of Award (NOA) and the Statement of Intent to Pay Prevailing Wages must be completed and sent back together to this office by the General Contractor. The NOA must also include the list of Subcontractors. A Statement of Intent to Pay Prevailing Wages is required from each construction contractor before they start work on and state or locally funded construction project costing a total of \$60,000 or more. Every contractor (general, sub, second tier, etc.) must pay those rates through weekly payments and payroll. Certified payrolls for all work in June must be sent to this office by July 31 for the annual wage survey.

Wage rates include a base rate and a fringe rate of pay. In many cases, an additional cost to the contractor is an apprenticeship contribution rate per hour for both journeyman and apprentices. A monthly apprenticeship contribution compliance form and check (either to this office or an approved apprenticeship program) is required. After a contractor completes work on a project, but before his final payment, an Affidavit of Wages Paid must be completed and sent to this office - through the General Contractor.

Each employee must receive the full base rate per hour for all hours worked in the job classification(s) he/she worked, regardless of the qualifications of license held. The only exception is for workers with a current certification in approved apprenticeship programs. He/she must also receive the full benefit of the fringe rate. It may also be paid into approved health benefit programs, pension programs, life insurance programs, company holiday and vacation programs and/or training programs that are not apprenticeship programs (e.g., an OSHA safety program). The third way of paying fringe benefits is to pay as a combination of cash and into approved programs. This office will sometimes ask for complete breakdowns of all payments to insure total compliance. For instance, we may need to see exactly how much a company paid into a pension plan or a health benefits plan for specific employees. We may also need to see exactly how much was paid into an approved apprenticeship program for specific people.

The minimum wage as shown on individual wage decisions must be paid. ... "In addition, the contractor, subcontractor employer or any person acting as a contractor shall be liable to any affected employee for liquidated damages in the sum of ten dollars (\$10.00) for each calendar day on which a contractor, subcontractor, employer or any person acting as a contractor has willfully required or permitted an individual laborer or mechanic to work in violation of the provisions of the Public Works Minimum Wage Act" (13-4-14.C, NMSA 78). When questions arise about the requirements of the Act or the Public Works Minimum Wage Act Policy Manual, they must be resolved as soon as possible. Please call (505) 827-6837 or e-mail (Annette.Reynolds@state.nm.us).

Failure to comply could result in assessment of the penalty. Again, this bureau is tasked with keeping all contractors in compliance with the Act and we will work with you.


Annette Y. Reynolds, Acting Chief
Public Works Bureau

13-4-13.1. Public works contracts; registration of contractors and subcontractors.

A. Except as otherwise provided in this subsection, a contractor or subcontractor that submits a bid valued at more than fifty thousand dollars (\$50,000) for a public works project that is subject to the Public Works Minimum Wage Act [13-4-10 NMSA 1978] shall be registered with the labor and industrial division of the labor department. All tiers of subcontractors shall be subject to the requirements of this subsection. Bidding documents issued or released by a state agency shall include notification that the contractor or subcontractor is required to register pursuant to this subsection. The provisions of this section do not apply to vocational classes in public schools or public post-secondary educational institutions.

B. The state or any political subdivision of the state shall not accept a bid on a public works project subject to the Public Works Minimum Wage Act from a contractor that does not provide proof of required registration for itself or its subcontractors.

C. Contractors and subcontractors may register with the division on a form provided by the division and in accordance with labor department rules. The division shall charge an annual registration fee of two hundred dollars (\$200). The division shall issue to the applicant a certificate of registration within fifteen days after receiving from the applicant the completed registration form and the registration fee.

D. Registration fees collected by the division shall be deposited in the labor enforcement fund.

History: Laws 2004, ch. 89, § 1.

Effective dates. — Laws 2004, ch. 89 contains no effective date provision, but, pursuant to N.M. Const.,

art. IV, § 23, is effective May 19, 2004, 90 days after adjournment of the legislature.

13-4-14.1. Labor enforcement fund; creation; use.

The "labor enforcement fund" is created in the state treasury. The fund shall consist of contractor and subcontractor registration fees collected by the labor and industrial division of the labor department and all investment and interest income from the fund. The fund shall be administered by the division and money in the fund is appropriated to the division for administration and enforcement of the Public Works Minimum Wage Act [13-4-10 NMSA 1978]. Money in the fund shall not revert to the general fund at the end of a fiscal year.

History: Laws 2004, ch. 89, § 2.

Effective dates. — Laws 2004, ch. 89 contains no effective date provision, but, pursuant to N.M. Const.,

art. IV, § 23, is effective May 19, 2004, 90 days after adjournment of the legislature.

13-4-14.2. Registration cancellation, revocation, suspension; injunctive relief.

The director of the labor and industrial division of the labor department may:

A. cancel, revoke or suspend with conditions, including probation, the registration of any party required to be registered pursuant to the Public Works Minimum Wage Act [13-4-10 NMSA 1978] for failure to comply with the registration provisions or for good cause, subject to appeal pursuant to Section 13-4-15 NMSA 1978; and

B. seek injunctive relief in district court for failure to comply with the registration provisions of the Public Works Minimum Wage Act.

History: Laws 2004, ch. 89, § 3.

Effective dates. — Laws 2004, ch. 89 contains no effective date provision, but, pursuant to N.M. Const.,

art. IV, § 23, is effective May 19, 2004, 90 days after adjournment of the legislature.



BILL RICHARDSON
GOVERNOR

CONROY CHINO
SECRETARY

BRUCE BACHELOR
DIRECTOR

**New Mexico Department of Labor
Labor and Industrial Division**

NOTICE

"PUBLIC WORKS APPRENTICESHIP AND TRAINING ACT"

"PLEASE NOTE THAT SECTION 13-4D-4.B. STATES"

"PUBLIC WORKS CONSTRUCTION PROJECTS, EXCEPT FOR STREET, HIGHWAY, BRIDGE, ROAD, UTILITY OR MAINTENANCE CONTRACTS WITH EMPLOYERS WHO ELECT NOT TO PARTICIPATE IN TRAINING, SHALL NOT BE CONSTRUCTED UNLESS AN EMPLOYER AGREES TO MAKE CONTRIBUTIONS TO APPROVED APPRENTICE AND TRAINING PROGRAMS IN NEW MEXICO IN WHICH THE EMPLOYER IS A PARTICIPANT OR THE PUBLIC WORKS APPRENTICE AND TRAINING FUND ADMINISTERED BY THE PUBLIC WORKS BUREAU OF THE LABOR AND INDUSTRIAL DIVISION OF THE LABOR DEPARTMENT. CONTRIBUTIONS SHALL BE MADE IN THE SAME MANNER AND IN THE SAME AMOUNT AS APPRENTICE AND TRAINING CONTRIBUTIONS REQUIRED PURSUANT TO WAGE RATE DETERMINATIONS MADE BY THE DIRECTOR."

***NOTE: FOR A COPY OF THE ABOVE MENTIONED ACT, PLEASE CONTACT OUR OFFICE AT: (505) 827-6337**

1396 Pacheco Street, Sta. 105, Santa Fe, NM 87505
Director's Office - (505) 827-4875
Public Works Bureau - (505) 827-4837 / 827-4897
Wage and Hour Bureau - (505) 827-6335 / 827-4898
Student Labor - (505) 827-4830
Fax - (505) 827-1664

P.O. Box 1708, Las Cruces, NM 88004-1708
Wage and Hour Bureau - (505) 524-6195
Fax - (505) 524-6194

P.O. Box NN, Carlsbad, NM 38221-7337
Wage and Hour Bureau - (505) 385-3072
Fax - (505) 385-9748

301 Mountain Rd., NE, Albuquerque, NM 87102
Wage and Hour Bureau - (505) 841-4983
Fax - (505) 841-9317

301 Mountain Rd., NE, Albuquerque, NM 87102
Apprenticeship - (505) 841-3989
Fax - (505) 841-8739

New Mexico Department of Labor – Public Works Bureau
P.O. Box 27428, Albuquerque, NM 87125-7428 (new address for payments only)
(505) 827-6837, 827-6846, 827-6839

(Payment is not required for Type "A" Projects – Street, Highway, Utility & Light Engineering)

Apprenticeship & Training Contribution Compliance Statement

For the Month of _____, 20____

(Circle One)

Contractor / Sub / 2nd Tier Sub: _____

Address: _____ City: _____ State: _____ Zip: _____ Phone _____

Project Name: _____ State Wage Dec.No. _____

(DO NOT submit payments on 100% federally-funded projects)

(SAMPLE ENTRY) Classification(s)	Week Ending	Week Ending	Week Ending	Week Ending	Week Ending	Total Hours	Appr. Rate per Hour	Total Classif. Contr.Amt
	8/4	8/11	8/18	8/25	8/31			
LABORER	4	7	0	0	30	41	.20	8.20
Classification(s)	Week Ending	Week Ending	Week Ending	Week Ending	Week Ending	Total Hours	Appr. Rate per Hour	Total Classif. Contr.Amt

PLEASE CHECK APPROPRIATE BLANK:

___ Paid to: PUBLIC WORKS APPRENTICESHIP & TRAINING FUND (Mail to P.O. BOX)

Check No. _____ Check Amt: _____

Payroll Clerk's (PRINT)

Name: _____

Signature: _____

Phone: _____

Forms due by 15th of each month on every public works project that has apprenticeship contribution on the wage decision. In accordance with the NM Apprenticeship & Training Act, payment is due for each journey person, even if your company has no apprentices.

(WE WILL NOT ACCEPT CREDITS WHEN PAYMENT IS OVER PAID)

Each wage decision needs a separate compliance statement, but only one check is needed for all statements.

(When paying to an approved program, complete section below & mail this form along with a copy of the check to the following address: Public Works Bureau, 1596 Pacheco St., #105, Santa Fe, NM 87505)

___ Paid to: Name of Approved NM Apprenticeship Program

Address: _____ Phone: _____

Apprenticeship Program No.: _____
(If in doubt, call 222-4672)

Print Name of Certifying Official: _____ Phone: _____

Signature of Certifying Official: _____ Date: _____

APPRENTICESHIP CONTRIBUTION PROGRAM



The following are easy reminders regarding this program:

1. For "B", "C", & "H" Projects: Whenever you have any workers on the job **(even if you are not using apprentices)*, you are required to pay into the Apprenticeship Training Program as outlined in the Apprenticeship Training Act. This applies to all contractors, subcontractors, 2nd. tiers, etc. Your wage rates will show which jobs have apprenticeship contributions.*
2. If you have apprentices on the job, they must have a journeyman right along side with them. The ratio must be 1-1.
3. The Apprenticeship Contribution is not to be considered as part of the fringe benefits. It is totally separate.
4. The Apprenticeship Compliance Statement from our office is to be used and you may make extra copies, but, *please do not redo or change the form in any manner.*
5. As noted on the Apprenticeship Compliance Statement, these forms are due to our office every 15th of every month for the length of the project. If no work was done for that month, send us a copy anyway letting us know there was no work.

New Mexico Department of Labor
Public Works Bureau - 1596 Pacheco St., #105, Santa Fe, NM 87505
(505) 827-6837/827-6839 (505) 827-1664 Fax

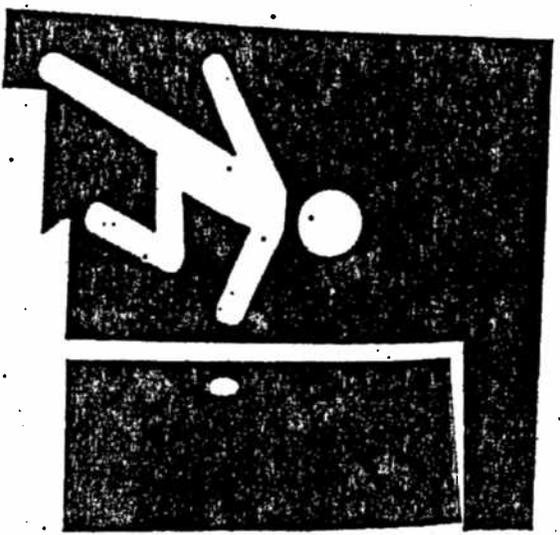
6. **When does overtime pay start?**
Overtime pay starts after 40 hours of work in a seven-day workweek for the same employer, regardless of how many projects the employee works on.
7. **How is overtime pay computed?**
Overtime pay is 1.5 times the base pay with fringes added back. For example, if the base is \$12/hr and the fringe benefit is \$2/hr, the total over time rate is $12 \times 1.5 + 2$ or $18 + 2 = 20$.
8. **If an employee works in more than one job classification, how is pay computed?**
The payroll must have a line entry for each job classification along with the hours worked in that classification and the appropriate rate of pay.
9. **How can I file a wage claim?**
If you think your employer owes you more wages, you may file a wage claim at any DOL office. You should keep copies of pay stubs, a diary of when you worked, where and the work you did.
10. **What does the term "at will State" mean?**
New Mexico is an "at will State" and the term means that an employer may hire and fire employees at will.

CHECK OUT THE DOL WEB SITE FOR VALUABLE INFORMATION.
www.dol.state.nm.us Click on Employer Services and Public Works. Find a request for a wage decision (contracting agencies, architects and engineers only may submit with this), a list of many of the public works projects currently up for bid, forms mentioned earlier, current wage rates (good for advertising but not for the contracts - you need an official WD), a set of the Public Works Rules & Regs, etc.

General Questions on Public Works and annual wage survey: call John Minks (505) 827-6837; jminks@state.nm.us;
Questions on Wage Rate Decisions: call (505) 827-6897.
Questions on certified payrolls: call 827-6846 or 827-6843.
Apprenticeship contribution questions: call 827-6839.
Questions on Statement of Intent to Pay Prevailing Wages, Affidavit of Wages Paid, etc.: call 827-6833

Fax number for Public Works Bureau: (505) 827-1664.
General Questions on Apprenticeship: call (505) 841-8989.

New Mexico Public Works Construction



**New Mexico
Department of
LABOR**

GARY E. JOHNSON
Governor

Clinton D. Harden Jr.
Secretary

Labor & Industrial Division
Rudy J. Maestas
Director

FORWARD

The NM Public Works Minimum Wage Act applies to employers and employees working on state/locally funded public works construction jobs. Information here is not an official interpretation of the Act, but this pamphlet can serve as a general guide to the law. You may find additional information and Rules & Regulations derived from the Act on the DOL web page at www.dol.state.nm.us

1. How does the Act apply?

The Act and the Labor and Industrial Division's (LID) Policy Manual (DOL web page at Employer Services and Public Works) govern all public works (PW) construction projects costing \$20,000 or more and funded in part or in whole by state/local funds. Wages set by LID must be paid as a minimum. Employees must be paid weekly. If the project has federal funding as well, the wage is figured by comparing the total rate in each trade from the state and federal wage decisions and paying the higher of the two.

2. How are wage rates set?

LID conducts an annual wage survey of public and private construction jobs in June to set statewide rates. The total

wage rate includes a base rate, a fringe benefit rate (for health, retirement, life insurance, training [not apprenticeship] & vacation benefits) and sometimes, a rate for mandatory contributions to apprenticeship.

3. What is a Wage Decision (WD)?

A wage decision is the set of wage rates for a specific public works construction project. The person putting together project bid documents requests a WD by submitting a request that describes the scope of work. The type of work determines the type of rates issued. The four sets of rates are for:

"A" - Street, Highway, Utility and Light Engineering;

"B" - General Building;

"C" - Residential; and

"H" - Heavy Engineering.

If 80% of the project is *not* in one type of construction, two types of rates may be issued. A WD expires 120 days after the issue date - unless the bid opening takes place. When the bids are opened before the expiration, those rates are good for the life of the project.

4. When is a new WD required?

A new Wage Decision is required when the bids are not opened before the expiration date on the original WD. If

the project does not change significantly and the project is re-bid, an extension of the original expiration may be made. When bid dates are early in the calendar year, extensions may not be made since new rates go into effect. Then both a new WD and new rates may apply.

5. What is sent along with a WD?

Several forms are sent out with the WD that must be used by contractors:

a. A Notification of Award is due from the contracting agency or general contractor listing all subcontractors before work starts;

b. A Statement of Intent to Pay Prevailing Wages is due from each contractor, subcontractor and second tier contractor before work starts;

c. An Apprenticeship Contribution Compliance Statement (for all except Type "A" projects) is due by the 15th of each month from all contractors, subcontractors, and second tier contractors;

d. A wage rate poster must be displayed in an easily accessible place at the job site to show all employees what their minimum rates of pay are; and

e. An Affidavit of Wages Paid must be submitted after a contractor finishes work but before the final payment.

**ATTENDANCE ROSTER FOR MANDATORY PRE-BID CONFERENCE & SITE
INSPECTION FOR
RFB2006-065-WR-"PROCUREMENT FOR KITCHEN THE RENOVATION FOR THE
ALBUQ CONVENTION CENTER "
11/30/05 @ 1:00 PM (Local Time)**

• Company: <u>Sisco Food Services</u>	Company: <u>COA Purchasing</u>
Attn: <u>Michael Scott</u>	Attn: <u>Wayne Riddle</u>
Address: <u>601 Conant Ave</u>	Address: <u>PO Box 1293</u>
City/State/Zip: <u>Albq NM 87107</u>	City/State/Zip: <u>Albuquerque, NM 87103</u>
Telephone: <u>(505) 761-1215</u>	Telephone: <u>(505) 968-3377</u>
Fax: <u>761-1610</u> E-Mail <u>Scott.Michael@</u>	Fax: <u>(505) 768-3355</u> E-Mail <u>wriddle@cabq.gov</u>
DATE: <u>11-30-05</u> <u>ABQ.SISCO.COM</u>	Date: <u>11/30/05</u>

• Company: <u>MARJON & ASSOCIATES</u>	Company: <u>CONVENTION CENTER</u>
Attn: <u>DAVID MARJON</u>	Attn: <u>HARRY GORDON</u>
Address: <u>2920 CARLSLE BLVD NE</u>	Address: <u>401 2ND STREET NW</u>
City/State/Zip: <u>ALB., NM 87110</u>	City/State/Zip: <u>ALB.</u>
Telephone: <u>837-1143</u>	Telephone: <u>768-</u>
Fax: <u>837-1174</u> E-Mail <u>dmarjon@</u>	Fax: _____ E-Mail <u>hgordon@albqconventioncc.com</u>
Date: <u>11-30-05</u> <u>MSX.COM</u>	Date: <u>11/30/05</u>

Company: <u>CITY OF ALBUQ. PURCHASING</u>	• Company: <u>ARAMARK. IDS</u>
Attn: <u>STAN J. VIGIC</u>	Attn: <u>RICK GENTRY</u>
Address: <u>P.O. Box 1293</u>	Address: <u>100 PENN SQ EAST - 5TH FL</u>
City/State/Zip: <u>ALBUQ, N.M., 87103</u>	City/State/Zip: <u>Philadelphia, PA 19107</u>
Telephone: <u>768-3342</u>	Telephone: <u>215-238-3605</u>
Fax: <u>768-3355</u> E-Mail <u>svigic@cabq.gov</u>	Fax: <u>215-238-6132</u> E-Mail <u>gentry-richard@aramark.com</u>

✓ INDICATES RECEIPT OF ATTACHMENT I DOCUMENTS & NM WAGE DECISION.

INDICATES RECEIPT OF ATTACHMENT I DOCUMENTS & NM WAGE DECISION.
Ndicates

* Company: Hitek Surfaces Company: _____
Attn: Desirae Santistevan Attn: _____
Address: P.O. Box 35717 Address: _____
City/State/Zip: Albuquerque, NM 87176 City/State/Zip: _____
Telephone: (505) 203-1300 Telephone: _____
Fax: 291-1520 E-Mail hitek Surfaces@cs.com Fax: _____ E-Mail _____
DATE: 11/30/05 Date: _____

* Company: NATIONAL Restaurant Supply Company: _____
Attn: Eduardo Jones Attn: _____
Address: 2513 Comanche Rd NE Address: _____
City/State/Zip: Alb NM 87107 City/State/Zip: _____
Telephone: 505 998 2864 ^{cell} 681-4246 Telephone: _____
Fax: 998-9808 E-Mail eduardojones@NRSUPPLY.COM Fax: _____ E-Mail _____
Date: _____ Date: _____

Company: Liebhaver Construction Company: _____
Attn: Elliott (Sid) Bailey Attn: _____
Address: 10204 Butterfly NW Address: _____
City/State/Zip: Alb NM 87114 City/State/Zip: _____
Fax: 8906282 E-Mail MSvette@AOL.com

✓ INDICATES RECEIPT OF ATTACHMENT I DOCUMENTS & NM WAGE DECISION.