



STAFF REPORT

Report To: Board of Supervisors **Meeting Date:** December 15, 2022

Staff Contact: Carol Akers, Purchasing & Contracts Administrator and Sheriff Ken Furlong

Agenda Title: For Possible Action: Discussion and possible action regarding authorization to purchase various kitchen appliances for the Carson City Sheriff’s Office Jail ("Jail") for a not to exceed amount of \$80,226.48 utilizing joinder contract (#R180202) between Region 4 Education Service Center, Houston, Texas and National Restaurant Supply. (Carol Akers, cakers@carson.org and Sheriff Ken Furlong, kfurlong@carson.org)

Staff Summary: Approval of this item would authorize the purchase of various kitchen equipment for the Jail, as approved in the Capital Improvement Program ("CIP") for Fiscal Year ("FY") 2023. The amount of the purchase with this vendor will exceed \$50,000 and therefore requires approval by the Board of Supervisors ("Board").

Agenda Action: Formal Action / Motion **Time Requested:** Consent

Proposed Motion

I move to approve the purchase authority as presented.

Board's Strategic Goal

Efficient Government

Previous Action

May 19, 2022 (Item 17.A): The Board approved the Final Budget for FY 2023, including the CIP.

Background/Issues & Analysis

The current appliances in the Jail are approximately 10-20 years old. The appliances are constantly breaking down, causing the kitchen to call appliance repair personnel into the facility to repair the various appliances and reducing the efficiency of the kitchen. Replacement of the appliances was approved in the FY 2023 CIP.

Quotes were solicited from 3 commercial kitchen suppliers.

| | |
|----------------------------|-------------|
| National Restaurant Supply | \$80,226.48 |
| RestaurantSupply.com | \$81,042.72 |
| Cook’s Direct | \$81,999.19 |

National Restaurant Supply confirmed quote pricing valid through 12/23/2022.

Joinder contract being utilized:

Region 4 Education Service Center, Houston, Texas and National Restaurant Supply

Contract #R180202, expires February 28, 2023.

<https://www.omniapartners.com/publicsector/suppliers/national-restaurant-supply-co-inc/contract-documentation#c36121>

Applicable Statute, Code, Policy, Rule or Regulation

NRS 332.195

Financial Information

Is there a fiscal impact? Yes

If yes, account name/number: Capital Projects Fund Sheriffs Facility Upgrade Account / 2102020-507712

Is it currently budgeted? Yes

Explanation of Fiscal Impact: Account 2102020-507712 will be decreased by an amount not to exceed \$80,226.48; the approved capital budget for the appliances is \$102,704.

Alternatives

Do not approve the purchase authority and/or provide alternative direction to staff.

Attachments:

[National Restataurant Supply_Quote 3 -City_of_Carson_Jail.pdf](#)

Board Action Taken:

| | | |
|---------------|----------|---------|
| Motion: _____ | 1) _____ | Aye/Nay |
| | 2) _____ | _____ |
| | | _____ |
| | | _____ |
| | | _____ |

(Vote Recorded By)

To:
 Carson City Jail
 Carol Akers
 (775) 283-7362 (Contact)



Project:
 City of Carson-Jail


From:
 National Restaurant Supply - AZ
 Matt Weldon
 mattw@nrsupply.com
 7125 Industrial Avenue
 El Paso, TX 79915
 (602) 225-2200
 480-352-0049 (Contact)




Project Code: DT1248

Job Reference Number: 550

OMNIA PARTNERS CONTRACT #R180202, MUST BE ON THE PURCHASE ORDER

| Item | Qty | Description | Sell | Sell Total |
|------|------|--|--------------------|--------------------|
| 1 | 1 ea | CONVECTION OVEN, GAS  Vulcan Model No. VC55GD Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark ignition, 5-hour timer with digital display enhancement, 150° to 500°F temperature range, (5) oven racks per deck, independently operated removable doors with windows, porcelain on steel interior, interior light, stainless steel front, top, & sides, 8" stainless steel legs, (2) 1/2 HP blower motors, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR® 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas 4802' elevation 1 ea (2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard 1 ea Gas manifold piping included with stacking kit to provide single point gas connection 1 st Casters, set of (4) in lieu of standard legs | \$10,294.74 | \$10,294.74 |
| | | | ITEM TOTAL: | \$10,405.27 |
| 1 | 1 kt | BLUE HOSE GAS CONNECTOR KIT  Dormont Manufacturing Model No. 1675KIT48 Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty | \$195.00 | \$195.00 |
| | | | ITEM TOTAL: | \$195.00 |
| 2 | 1 ea | CONVECTION STEAMER, DIRECT STEAM | \$17,048.72 | \$17,048.72 |

| Item | Qty | Description | Sell | Sell Total |
|---|------|---|--------------------|--------------------|
|  | 1 ea | Vulcan Model No. C24DA6 Convection Steamer, Direct Steam (Potable/Clean Steam), 2 compartments on 24" cabinet base, (6) 12" x 20" x 2-1/2" deep total pan capacity, manual control with 60-minute timer with buzzer each compartment, single water line for drain tempering, stainless steel interior, exterior, frame & flanged feet, 2.4 BHP | | |
| | | 1 year limited parts & labor warranty, standard | | |
| | | NOTE: MODEL REQUESTED IS DIRECT STEAM & REQUIRES STEAM HOOK UP. CONFIRM LOCATION HAS BOILER ON SITE. | | |
| | | | ITEM TOTAL: | \$17,048.72 |
| 3 | 1 ea | KETTLE, ELECTRIC, TILTING Vulcan Model No. K40ELT Tilting Kettle, Electric, 40-gallon true working capacity, 2/3 jacketed, 316 series stainless steel liner with ellipsoidal bottom, manual tilt, faucet bracket on tilting console, stainless steel construction, tri-leg base, cULus, UL EPH, ANSI/NSF 4, ASME | \$28,030.21 | \$28,030.21 |
| | 1 ea | 1 year limited parts & labor warranty, standard | | |
| | 1 ea | NOTE: This unit includes: embossed gallon/liter markings, 316 stainless steel liner & heavy bar rim standard | | |
| | 1 ea | 208v/60/3-ph, 18kW, 50.0 amps, direct wired, standard | | |
| | 1 ea | SGLTS 18NZLJ SINGLE Pantry Deck Mount Faucet, 18" double jointed swivel spout, includes 4" & 12" riser, NSF & Lead Reduction Compliant (Note: water connection required) | \$429.84 | \$429.84 |
| | 1 ea | TK-PPS K Series Tilting Kettle Security Package, includes security fasteners & tack welds, controls protected by lockable cover, stainless steel screen on flue (gas only) | \$2,851.77 | \$2,851.77 |
| | | | ITEM TOTAL: | \$31,311.82 |
| 4 | 1 ea | RANGE, 48", 2 BURNERS, 36" GRIDDLE Vulcan Model No. 48C-2B36G Endurance™ Restaurant Range, gas, 48", (2) 30,000 BTU burners with lift-off burner heads, (1) 36" griddle, 7/8" thick plate, manual controls, 4"W front grease trough, convection oven, stainless steel front, sides, backriser & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 155,000 BTU, CSA Flame, CSA Star, NSF | \$12,964.31 | \$12,964.31 |
| | 1 ea | 1 year limited parts & labor warranty, standard | | |
| | 1 ea | Natural gas 4802' elevation | | |
| | 1 ea | 115v/60/1-ph, cord & plug, standard | | |
| | 1 ea | Griddle on right side, standard | | |
| | 1 ea | Oven base on right side, standard | | |
| | 1 ea | Stainless steel backriser & lift-off high shelf, standard | | |
| | 2 st | CASTERS-RR4 Casters, 5" (set of 4) (2 with locks) (quantity of 2 required) | \$461.17 | \$922.34 |
| | | | ITEM TOTAL: | \$13,886.65 |

| Item | Qty | Description | Sell | Sell Total |
|------|------|---|--------------------|-------------------|
| 4 | 1 kt | BLUE HOSE GAS CONNECTOR KIT  Dormont Manufacturing Model No. 16100KIT48 Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 1" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 334,000 BTU/hr minimum flow capacity, limited lifetime warranty | \$301.80 | \$301.80 |
| | | | ITEM TOTAL: | \$301.80 |
| 5 | 1 ea | RANGE, 36", 6 OPEN BURNERS  Vulcan Model No. 36C-6BN Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, convection oven, stainless steel front, sides, backriser & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF 1 ea 1 year limited parts & labor warranty, standard 1 ea 115v/60/1-ph, cord & plug, standard 1 ea Stainless steel backriser & lift-off high shelf, standard 1 st CASTERS-RR4 Casters, 5" (set of 4) (2 with locks) NOTE: QUOTING ELITE PLATINUM PRICE | \$6,421.05 | \$6,421.05 |
| | | | ITEM TOTAL: | \$6,882.22 |
| 5 | 1 kt | BLUE HOSE GAS CONNECTOR KIT  Dormont Manufacturing Model No. 1675KIT48 Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty | \$195.00 | \$195.00 |
| | | | ITEM TOTAL: | \$195.00 |
| | | | Total | \$80,226.48 |

LOADING DOCK REQUIRED, FREE FREIGHT

QUOTE IS GOOD FOR 30 DAYS FROM ABOVE DATE

All taxes, freight, delivery installation, plumbing and electrical are extra unless specified in this quote.

All final connections are by others. ~Prices are FOB factory or our warehouse unless specified.

All warranties are FACTORY warranties.

Any cancellations or returns of special orders or not stock items will be charged a restock charge of 30% plus freight.

If product is drop shipped to a customer location; customer is responsible for receiving equipment and any freight claims when applicable.

THANK YOU FOR THE OPPORTUNITY TO SERVE YOU!!

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$80,226.48

OVENS

VULCAN**VC55G SERIES
DOUBLE DECK GAS CONVECTION OVEN
WITH REMOVABLE DOORS**

Model VC55GD
Shown with optional casters

**SPECIFICATIONS**

Double section gas convection oven, Vulcan Model No. VC55GD. Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 22¹/₈"d x 20"h. One interior oven light per section. Five nickel plated oven racks per section measure 28³/₄" x 20¹/₂" with grab-and-go front cut out. Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed 1/2 H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40"w x 40"d (includes motor & door handles) 37¹/₄"d (includes motor only) x 68³/₄"h on 8" legs.

CSA design certified. NSF listed.

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

- VC55GD** Solid state temperature dial controls adjust from 150° to 500°F with digital display enhancement. 5-hour timer with audible alarm.

STANDARD FEATURES

- Independently operated lift-off stainless steel doors with double pane windows.
- On-board diagnostics for easy servicing
- Stainless steel front, sides and top.
- Five nickel plated grab-and-go oven racks with eleven rack positions.
- Painted legs.
- 5-hour timer with digital display enhancement.
- Cool-to-the-touch handles.
- 50,000 BTU/hr. burner.
- Electronic spark igniter.
- 1/2 H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- 3/4" rear gas connection with combination gas valve / pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.
- Three year limited warranty on doors.

OPTIONS

- Stainless steel legs.
- Casters.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Extra oven rack(s).
- Rack hanger.
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- Down draft flue diverter for direct vent connection.

VULCAN

a division of ITW Food Equipment Group LLC

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

O V E N S

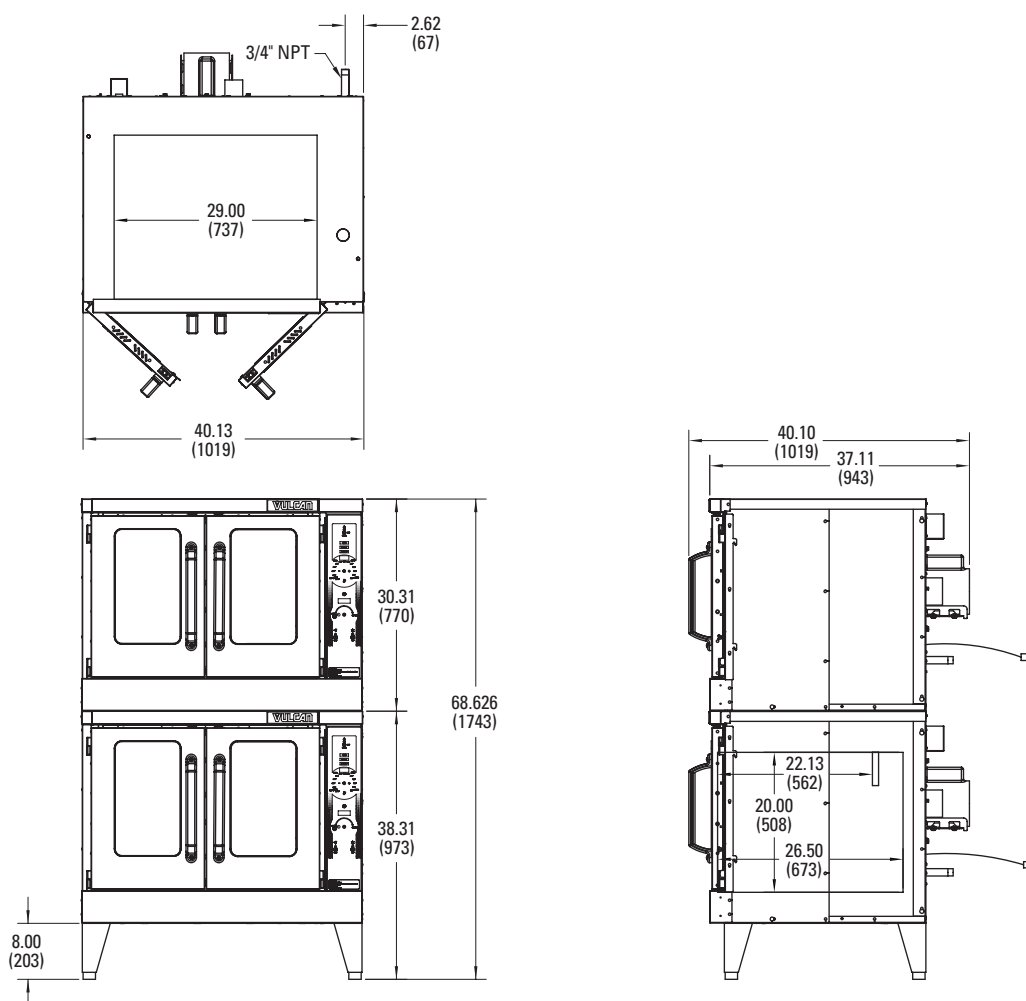


VC55G SERIES
DOUBLE DECK GAS CONVECTION OVEN
WITH REMOVABLE DOORS

INSTALLATION INSTRUCTIONS

1. A combination gas valve/pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
4. Clearances:

| | Combustible | Non-combustible |
|------------|-------------|-----------------|
| Rear | 0" | 0" |
| Right Side | 2" | 0" |
| Left Side | 1" | 0" |
5. This appliance is manufactured for commercial installation only and is not intended for home use.



| MODEL NO. | WIDTH | DEPTH (INCLUDES HANDLES) | HEIGHT | BTU/HR. PER OVEN | TOTAL BTU/HR. | ELECTRICAL | WEIGHT | | | |
|-----------|-------|--------------------------|--------|------------------|---------------|------------|-----------------------|-----|--------------------------|-----|
| | | | | | | | WITH SKID & PACKAGING | | WITHOUT SKID & PACKAGING | |
| | | | | | | | LBS. | KG | LBS. | KG |
| VC55G | 40" | 40" | 68¾" | 50,000 | 100,000 | 120/60/1 | 778 | 352 | 666 | 302 |



a division of ITW Food Equipment Group LLC

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

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

Engineering Specification

Job Name _____ Contractor _____
 Job Location _____ Approval _____
 Engineer _____ Contractor's P.O. No. _____
 Approval _____ Representative _____
 SKU _____

SnapFast® Quick-Disconnect Assemblies

Sizes: ½" to 1¼"

SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C).

Features

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect Brass body, aluminum collar
 Thermal Shut-off Shuts off gas when internal temperatures exceed 350°F (177°C)

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body
 Elbow Malleable iron
 *Deluxe Kits Include The Dormont Blue Hose, valve, restraining device, elbows, SnapFast, display box

Specifications

The Dormont Blue Hose®

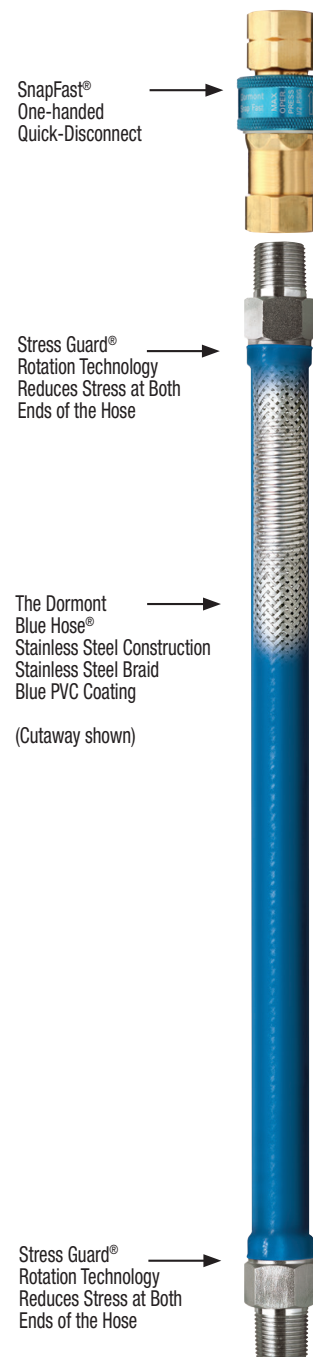
Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C); coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Safety System™ The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

NOTICE

The information contained herein is not intended to replace the full product installation and safety information available or the experience of a trained product installer. You are required to thoroughly read all installation instructions and product safety information before beginning the installation of this product.

Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.



Dormont®
 A WATTS Brand

Approvals & Certifications



NSF/ANSI 169 – Special-purpose food equipment and devices

ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances

ANSI Z21.41 / CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances

ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| CONFIGURATION | SIZE I.D. | 24" (607MM) | 36" (914MM) | 48" (1,219MM) | 60" (1,524MM) | 72" (1,829MM) |
|------------------|-----------|-------------|-------------|---------------|---------------|---------------|
| Deluxe Kit* | ½" | 1650KIT24 | 1650KIT36 | 1650KIT48 | 1650KIT60 | 1650KIT72 |
| Basic Kit** | | 1650BPQR24 | 1650BPQR36 | 1650BPQR48 | 1650BPQR60 | 1650BPQR72 |
| Hose Assembly*** | | 1650BPQ24 | 1650BPQ36 | 1650BPQ48 | 1650BPQ60 | 1650BPQ72 |
| Deluxe Kit* | ¾" | 1675KIT24 | 1675KIT36 | 1675KIT48 | 1675KIT60 | 1675KIT72 |
| Basic Kit** | | 1675BPQR24 | 1675BPQR36 | 1675BPQR48 | 1675BPQR60 | 1675BPQR72 |
| Hose Assembly*** | | 1675BPQ24 | 1675BPQ36 | 1675BPQ48 | 1675BPQ60 | 1675BPQ72 |
| Deluxe Kit* | 1" | 16100KIT24 | 16100KIT36 | 16100KIT48 | 16100KIT60 | 16100KIT72 |
| Basic Kit** | | 16100BPQR24 | 16100BPQR36 | 16100BPQR48 | 16100BPQR60 | 16100BPQR72 |
| Hose Assembly*** | | 16100BPQ24 | 16100BPQ36 | 16100BPQ48 | 16100BPQ60 | 16100BPQ72 |
| Deluxe Kit* | 1¼" | 16125KIT24 | 16125KIT36 | 16125KIT48 | 16125KIT60 | 16125KIT72 |
| Basic Kit** | | 16125BPQR24 | 16125BPQR36 | 16125BPQR48 | 16125BPQR60 | 16125BPQR72 |
| Hose Assembly*** | | 16125BPQ24 | 16125BPQ36 | 16125BPQ48 | 16125BPQ60 | 16125BPQ72 |

BTU/hr Flow Capacity Natural Gas

(Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| MODEL | SIZE I.D. | LENGTH | | | | |
|----------|-----------|-------------|-------------|---------------|---------------|---------------|
| | | 24" (607MM) | 36" (914MM) | 48" (1,219MM) | 60" (1,524MM) | 72" (1,829MM) |
| 1650BPQ | ½" | 87,000 | 77,000 | 68,000 | 60,000 | 55,000 |
| 1675BPQ | ¾" | 232,000 | 218,000 | 180,000 | 158,000 | 139,000 |
| 16100BPQ | 1" | 414,000 | 379,000 | 334,000 | 294,000 | 279,000 |
| 16125BPQ | 1¼" | 699,000 | 615,000 | 541,000 | 476,000 | 419,000 |

* **Deluxe Kits include:** The Dormont Blue Hose and restraining device, full port valve and (2) street elbows

****Basic Kits include:** The Dormont Blue Hose and restraining device, street elbow and SnapFast

*****Hose Assemblies include:** The Dormont Blue Hose, SnapFast and street elbow

Typical Installation



Options

The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Safety-Set®

Benefits

- Can be used with all caster-mounted equipment including cooking appliances, warming carts, salad bars, and refrigerators
- Crush Resistant
- Resistant to oils and greases
- Open-floor design allows appliance to rest level on the floor to ensure even cooking



Features

- Compatible with 4", 5", and 6" casters
- Certified to NSF/ANSI Standard 169 – Special Purpose Food Equipment & Devices
- Flexible, tough injection molded Thermoplastic Polyurethane (TPU)
- Able to withstand 1,000 PSI of crush pressure

Ordering Instructions:

The Safety-Set wheel positioning product can be ordered individually or with the Blue Hose Kit.

The Safety-Set model name is "PS" and the ordering number is 0241002.

When ordering the Safety-Set with the Blue Hose kit, simply add the letters "PS" to the end of the model number.

Dormont
A WATTS Brand

USA: T: (800) 367-6668 • F: (724) 733-4808 • Dormont.com



C24DA SERIES

Direct Steam Convection Steamer
on Cabinet Base



Model C24DA10



ANSI/NSF Standard #4



SPECIFIER STATEMENT

Two compartment direct potable steam convection steamer on cabinet base. Stainless steel exterior. Two stainless steel cooking compartments with covered interior corners. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base. 6" adjustable stainless steel legs with flanged feet. 3/4" NPT direct potable steam connection and pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Single 3/4" hose bib water line connection for untreated water. 1 1/2" NPT drain connection.

Exterior Dimensions:

6 pan: 24"w x 35.4"d x 59"h on 6" legs

10 pan: 24"w x 35.4"d x 72"h on 6" legs

UL Listed. Classified by UL to NSF Standard #4.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- C24DA6** 6 pan capacity, basic controls
- C24DA10** 10 pan capacity, basic controls

STANDARD FEATURES

- Stainless steel exterior
- Two stainless steel cooking compartments with coved interior corners
- Separate 60 minute timer with constant steam feature for each compartment
- Heavy duty doors and door latch mechanisms
- Stainless steel water resistant cabinet base
- 6" adjustable stainless steel legs with flanged feet
- 3/4" NPT direct potable steam connection and pressure regulator
- Requires 120/60/1 power supply, 2.0 amps maximum draw.
- Single 3/4" hose bib water line connection for untreated water
- 1 1/2" NPT drain connection
- One year limited parts and labor warranty

OPTIONS

- Second year extended limited parts and labor warranty contract
- Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Stainless steel pan cover, Qty. _____
- Removable sliding shelf, Qty. _____

C24DA SERIES – Direct Steam Convection Steamer on Cabinet Base

Approved by _____ Date _____ Approved by _____ Date _____



C24DA SERIES

Direct Steam Convection Steamer on Cabinet Base

SERVICE CONNECTIONS

- ELECTRICAL CONNECTIONS:** Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.
- DRAIN:** Condenser box and compartment, 1½" NPT. (Provide an open air gap type drain within 72" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)
- POTABLE STEAM CONNECTION:** ¾" NPT. Supply line 80 lbs./hr. required at 10-50 PSI (69-345 kPa).
- CONDENSING WATER SUPPLY:** ¾" hose bib fitting at 20-60 psi. (138-414 kPa).

WATER QUALITY STATEMENT

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

| | |
|----------------------------|---------------------|
| SUPPLY PRESSURE | 20 - 60 psig |
| HARDNESS* | less than 3 grains |
| SILICA | less than 13 ppm |
| TOTAL CHLORIDE | less than 4.0 ppm |
| pH RANGE | 7-8 |
| UN-DISSOLVED SOLIDS | less than 5 microns |

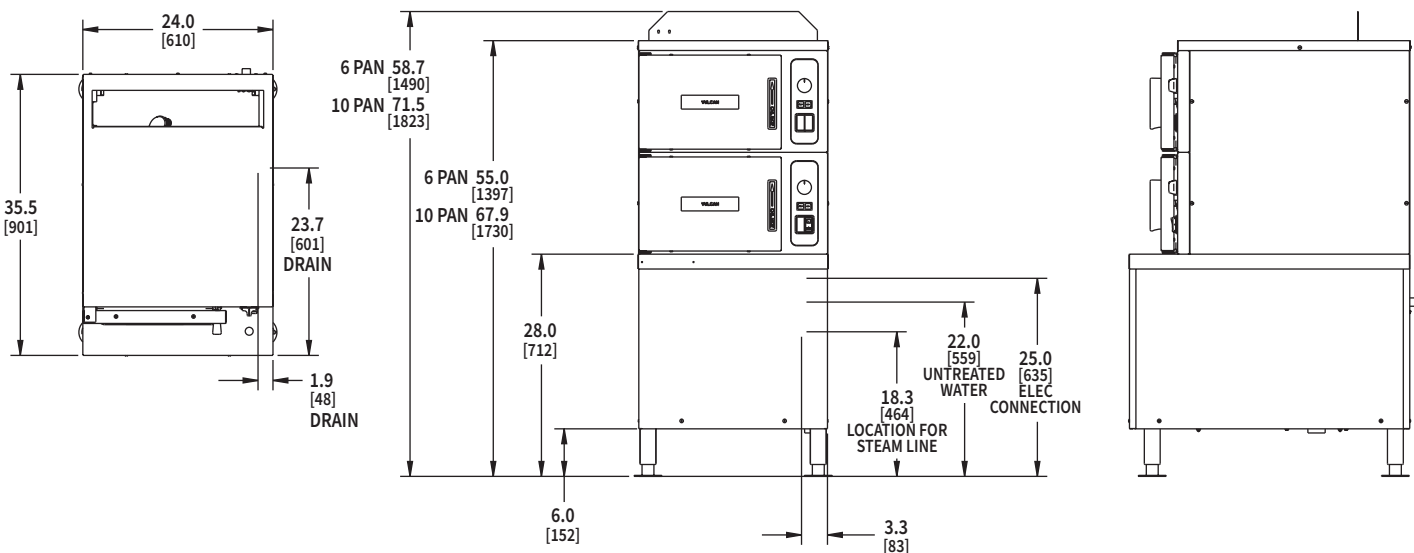
* 17.1 ppm = 1 grain of hardness

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

NOTES

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in [] are in millimeters.
- Installation of backflow preventer's, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic or PVC drains.
- This appliance is manufactured for commercial installation only and is not intended for home use.

| Compartment Pan Capacity | | | | |
|--------------------------|----|-----|----|----|
| Model | 1" | 2½" | 4" | 6" |
| C24DA6 | 6 | 3 | 2 | 1 |
| C24DA10 | 10 | 5 | 3 | 2 |



[CAD and/or Revit Files Available](#)

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



KELT SERIES

Electric Floor Mounted Tilting
 $\frac{2}{3}$ Jacketed Kettles



Model K40ELT



SPECIFIER STATEMENT

Electric self-contained, stainless steel, $\frac{2}{3}$ jacketed floor mounted tilting steam kettle. Ellipsoidal bottom kettle liner formed and fully welded type 316 and type 304 stainless steel exterior with ($\frac{1}{4}$ x $\frac{5}{8}$ inch 20 gallons) ($\frac{3}{8}$ x 1 inch 40 gallons and greater) bar rim, embossed gallon/liter markings. 50 psi (3.4 kg/cm²) steam jacket rating. Stainless steel enclosure for controls, self-locking tilt mechanism and faucet bracket. Controls include a power switch, power "on" light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off. Kettle tilts forward 90° to completely empty. Tubular stainless steel legs with flanged feet.

UL listed. UL Classified for sanitation in accordance with ANSI/NSF Standard #4. Meets ASME code.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- K20ELT** 12 KW, 20 gallon true working capacity
- K40ELT** 18 KW, 40 gallon true working capacity
- K60ELT** 18 KW, 60 gallon true working capacity

STANDARD FEATURES

- Electric self-contained, stainless steel, $\frac{2}{3}$ jacketed floor mounted tilting steam kettle
- Ellipsoidal bottom kettle liner formed and fully welded standard type 316 and type 304 stainless steel exterior
- Heavy bar rim ($\frac{1}{4}$ x $\frac{5}{8}$ inch 20 gallons) ($\frac{3}{8}$ x 1 inch 40 gallons and greater)
- Embossed gallon/liter markings
- 50 psi (3.4 kg/cm²) steam jacket rating
- Stainless steel enclosure for "water resistant" controls, self-locking tilt mechanism and faucet bracket
- Controls include a power switch, power "on" light, solid state temperature control, vacuum/pressure gauge, pressure relief valve, low water light and low water shut-off
- Kettle tilts forward 95° to completely empty
- Tubular stainless steel legs with flanged feet
- One year limited parts and labor warranty

OPTIONS

- Two inch compression tangent draw-off valve with perforated strainer
- Two inch plug tangent draw-off valve with perforated strainer
- Three inch compression tangent draw-off valve with perforated strainer
- Security facility package:
 - a. Security type fasteners with tack welds
 - b. Stainless steel step over draw-off valve with chain
 - c. Controls cover
 - d. Chained crank handle
- 480 volt, 60 Hz, 3 phase power supply
- Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Spring assist hinged stainless steel cover with condensate ring and drop down lift handle
- Pouring lip strainer
- Clean-up kit, includes draw-off brush, clean-up brush and paddle scraper with 40" handle
- Stainless steel 48" whip
- Non-perforated strainer
- (12") (18" double jointed) single pantry lead-free faucet
- (12") (18" double jointed) double pantry lead-free faucet
- Double pantry washdown hose with 16" add-on lead-free faucet with vacuum breaker
- Double pantry washdown hose with lead-free vacuum breaker
- Double pantry pot filler with lead-free vacuum breaker

KELT SERIES – Electric Floor Mounted Tilting $\frac{2}{3}$ Jacketed Kettles

Approved by _____ Date _____ Approved by _____ Date _____



KELT SERIES

Electric Floor Mounted Tilting 2/3 Jacketed Kettles

SERVICE CONNECTIONS

⚡ Electrical Connection: Single point supply 1 1/8" (29 mm) dia. (3/4" conduit).

TRUE WORKING CAPACITIES (IN 4 OZ. SERVINGS)

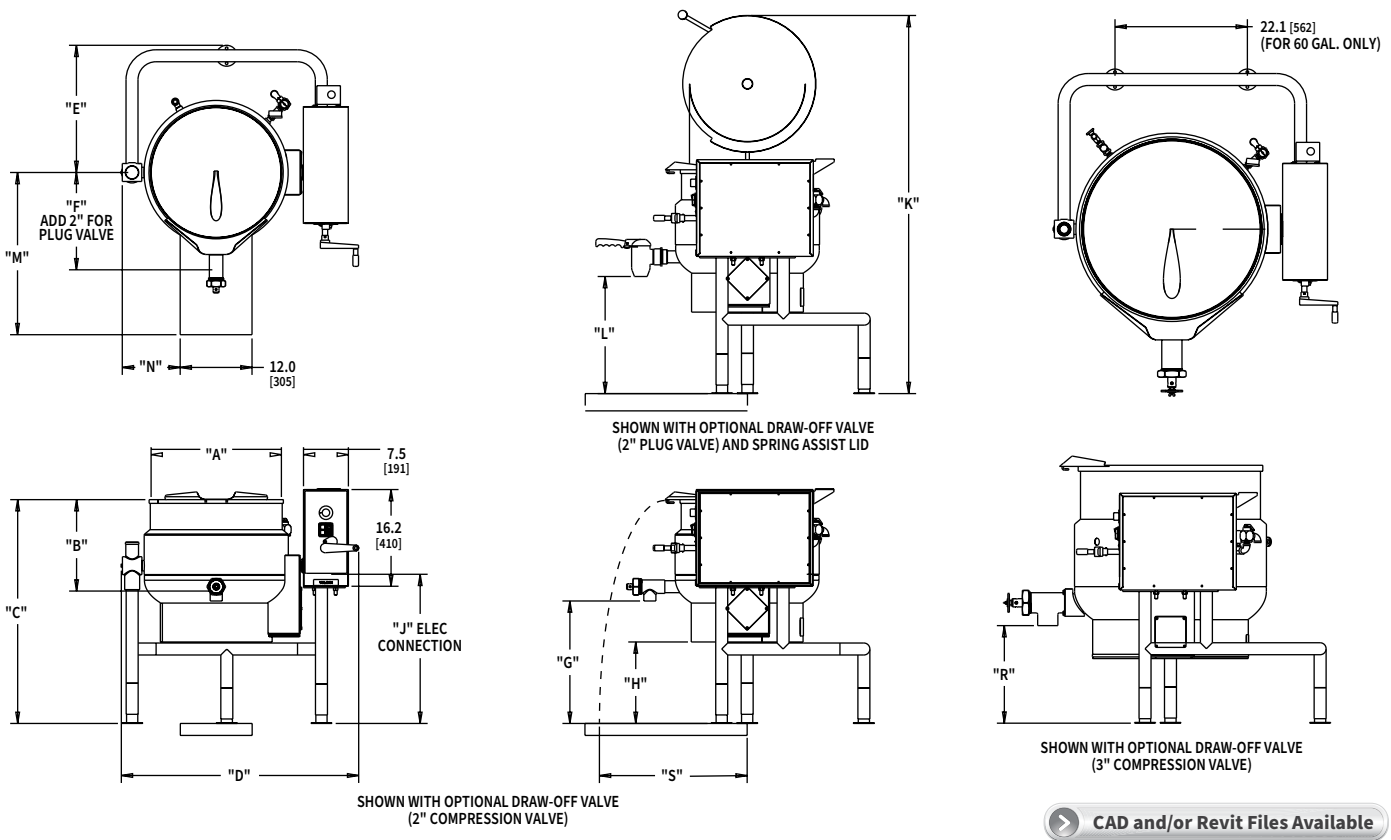
80 quarts/20 gallons/76 liters/640 servings
 120 quarts/40 gallons/152 liters/1,280 servings
 160 quarts/60 gallons/228 liters/1,920 servings

INSTALLATION MANUAL

NOTES

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- This appliance is manufactured for commercial installation only and is not intended for home use.

| Model | kW | Phase | Amperage per Line | | | Minimum Circuit Ampacity | | | Field Note |
|-------------------------|----|-------|-------------------|------|------|--------------------------|------|------|---|
| | | | 208V | 240V | 480V | 208V | 240V | 480V | |
| K20ELT | 12 | 1 | 57.7 | — | — | 75 | — | — | Electrical requirements must be specified upon order. This is not field convertible. |
| | | 3 | 33.3 | — | 14.4 | 45 | — | 20 | |
| | 16 | 1 | — | 66.7 | — | — | 85 | — | |
| | | 3 | — | 38.5 | — | — | 50 | — | |
| Standard K40ELT, K60ELT | 18 | 3 | 50.0 | 43.3 | 21.7 | 65 | 55 | 30 | |



| Model | True Working Capacity | A | B | C | D | E | F | G | H | J | K | L | M | N | R | S |
|--------|-----------------------|------|------|------|------|------|------|------|------|------|------|------|------|------|------|------|
| K20ELT | 20 gallons | 21.8 | 15.4 | 37.4 | 39.7 | 21.3 | 16.3 | 20.5 | 13.6 | 24.9 | 63.2 | 19.6 | 27.1 | 9.7 | | 25.1 |
| | 76 liters | 554 | 391 | 950 | 1008 | 541 | 414 | 521 | 345 | 632 | 1605 | 498 | 688 | 246 | | 638 |
| K40ELT | 40 gallons | 25.8 | 21.2 | 39.7 | 43.5 | 24.0 | 18.1 | 16.9 | 12.0 | 22.9 | 69.4 | 16.0 | 32.1 | 11.7 | 15.9 | 30.1 |
| | 152 liters | 655 | 538 | 1008 | 1105 | 610 | 460 | 429 | 305 | 582 | 1763 | 406 | 815 | 297 | 404 | 765 |
| K60ELT | 60 gallons | 29.7 | 24.1 | 43.1 | 47.5 | 26.8 | 20.3 | 17.3 | 10.8 | 24.3 | 76.6 | 16.6 | 34.8 | 13.8 | 16.3 | 32.8 |
| | 227 liters | 754 | 612 | 1095 | 1207 | 681 | 516 | 439 | 274 | 617 | 1946 | 422 | 884 | 351 | 414 | 833 |

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

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
2 OPEN BURNERS / 36" GRIDDLE
48" WIDE GAS RANGE

Model 48S-2B36GN
(shown with optional casters)

**SPECIFICATIONS**

48" wide gas restaurant range, Vulcan Model No. 48S-2B36GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Two 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 155,000 BTU/hr.

Exterior Dimensions:

34"d x 48"w x 58"h on 6" adjustable legs

- 48S-2B36GN** 1 Standard Oven / Natural Gas
- 48S-2B36GP** 1 Standard Oven / Propane
- 48C-2B36GN** 1 Convection Oven / Natural Gas
- 48C-2B36GP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Two open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 36" manual griddle, ¾" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26¾"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Thermostatically controlled griddle (snap action)
- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

VULCAN

a division of ITW Food Equipment Group LLC

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

RESTAURANT RANGES



ENDURANCE GAS RESTAURANT RANGE
2 OPEN BURNERS / 36" GRIDDLE
48" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

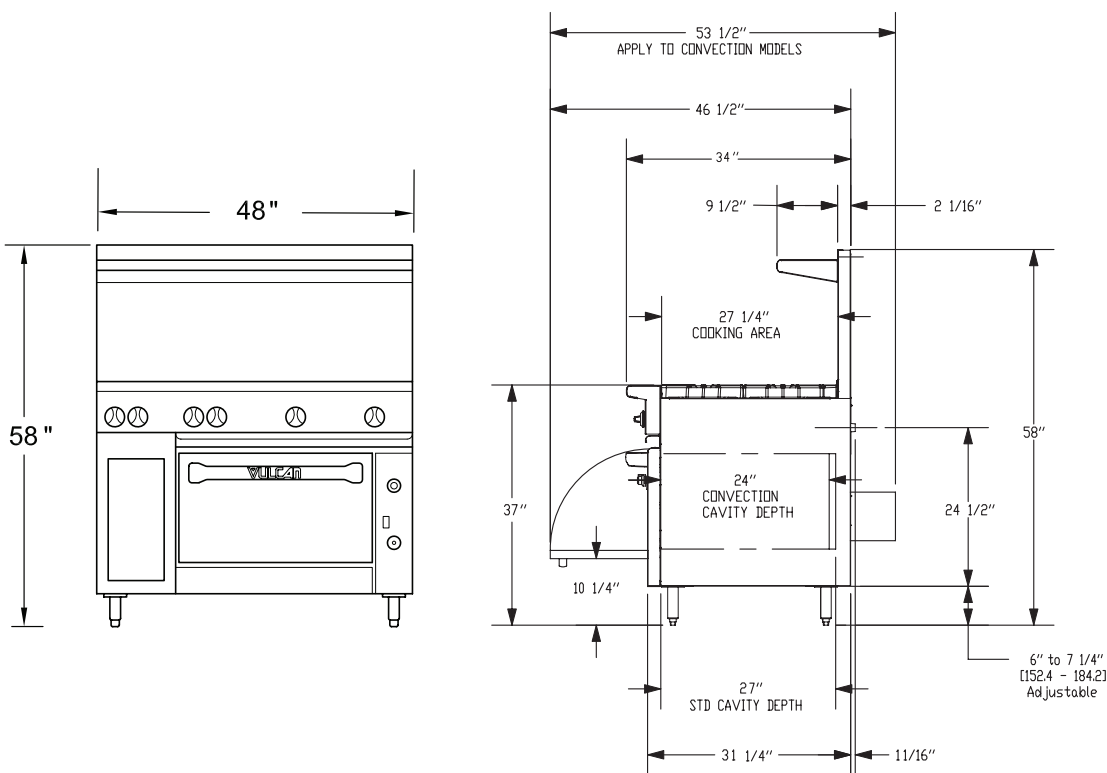
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

| 5. Clearances | Rear | Sides |
|---------------------------------|---------|-------|
| Combustible | 6" | 10" |
| Standard Oven Non-combustible | 0" | 0" |
| Convection Oven Non-combustible | Min. 4" | 0" |

6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

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

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



| TOP CONFIGURATION | MODEL NUMBER | DESCRIPTION | TOTAL INPUT BTU / HR | SHIPPING WEIGHT LBS / KG |
|-------------------|-------------------|---|----------------------|--------------------------|
| | 48S-2B36GN | 1 Standard Oven / 2 Burners / 36" Griddle / Natural Gas | 155,000 | 750 / 341 |
| | 48S-2B36GP | 1 Standard Oven / 2 Burners / 36" Griddle / Propane | 155,000 | 750 / 341 |
| | 48C-2B36GN | 1 Convection Oven / 2 Burners / 36" Griddle / Natural Gas | 155,000 | 810 / 368 |
| | 48C-2B36GP | 1 Convection Oven / 2 Burners / 36" Griddle / Propane | 155,000 | 810 / 368 |

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



a division of ITW Food Equipment Group LLC

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

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

Engineering Specification

Job Name _____ Contractor _____
 Job Location _____ Approval _____
 Engineer _____ Contractor's P.O. No. _____
 Approval _____ Representative _____
 SKU _____

SnapFast® Quick-Disconnect Assemblies

Sizes: ½" to 1¼"

SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C).

Features

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect Brass body, aluminum collar
 Thermal Shut-off Shuts off gas when internal temperatures exceed 350°F (177°C)

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body
 Elbow Malleable iron
 *Deluxe Kits Include The Dormont Blue Hose, valve, restraining device, elbows, SnapFast, display box

Specifications

The Dormont Blue Hose®

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C); coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Safety System™ The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

NOTICE

The information contained herein is not intended to replace the full product installation and safety information available or the experience of a trained product installer. You are required to thoroughly read all installation instructions and product safety information before beginning the installation of this product.

Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.



Dormont®
 A WATTS Brand

Approvals & Certifications



NSF/ANSI 169 – Special-purpose food equipment and devices

ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances

ANSI Z21.41 / CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances

ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| CONFIGURATION | SIZE I.D. | 24" (607MM) | 36" (914MM) | 48" (1,219MM) | 60" (1,524MM) | 72" (1,829MM) |
|------------------|-----------|-------------|-------------|---------------|---------------|---------------|
| Deluxe Kit* | ½" | 1650KIT24 | 1650KIT36 | 1650KIT48 | 1650KIT60 | 1650KIT72 |
| Basic Kit** | | 1650BPQR24 | 1650BPQR36 | 1650BPQR48 | 1650BPQR60 | 1650BPQR72 |
| Hose Assembly*** | | 1650BPQ24 | 1650BPQ36 | 1650BPQ48 | 1650BPQ60 | 1650BPQ72 |
| Deluxe Kit* | ¾" | 1675KIT24 | 1675KIT36 | 1675KIT48 | 1675KIT60 | 1675KIT72 |
| Basic Kit** | | 1675BPQR24 | 1675BPQR36 | 1675BPQR48 | 1675BPQR60 | 1675BPQR72 |
| Hose Assembly*** | | 1675BPQ24 | 1675BPQ36 | 1675BPQ48 | 1675BPQ60 | 1675BPQ72 |
| Deluxe Kit* | 1" | 16100KIT24 | 16100KIT36 | 16100KIT48 | 16100KIT60 | 16100KIT72 |
| Basic Kit** | | 16100BPQR24 | 16100BPQR36 | 16100BPQR48 | 16100BPQR60 | 16100BPQR72 |
| Hose Assembly*** | | 16100BPQ24 | 16100BPQ36 | 16100BPQ48 | 16100BPQ60 | 16100BPQ72 |
| Deluxe Kit* | 1¼" | 16125KIT24 | 16125KIT36 | 16125KIT48 | 16125KIT60 | 16125KIT72 |
| Basic Kit** | | 16125BPQR24 | 16125BPQR36 | 16125BPQR48 | 16125BPQR60 | 16125BPQR72 |
| Hose Assembly*** | | 16125BPQ24 | 16125BPQ36 | 16125BPQ48 | 16125BPQ60 | 16125BPQ72 |

BTU/hr Flow Capacity Natural Gas

(Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| MODEL | SIZE I.D. | LENGTH | | | | |
|----------|-----------|-------------|-------------|---------------|---------------|---------------|
| | | 24" (607MM) | 36" (914MM) | 48" (1,219MM) | 60" (1,524MM) | 72" (1,829MM) |
| 1650BPQ | ½" | 87,000 | 77,000 | 68,000 | 60,000 | 55,000 |
| 1675BPQ | ¾" | 232,000 | 218,000 | 180,000 | 158,000 | 139,000 |
| 16100BPQ | 1" | 414,000 | 379,000 | 334,000 | 294,000 | 279,000 |
| 16125BPQ | 1¼" | 699,000 | 615,000 | 541,000 | 476,000 | 419,000 |

* **Deluxe Kits include:** The Dormont Blue Hose and restraining device, full port valve and (2) street elbows

****Basic Kits include:** The Dormont Blue Hose and restraining device, street elbow and SnapFast

*****Hose Assemblies include:** The Dormont Blue Hose, SnapFast and street elbow

Typical Installation



Options

The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Safety-Set®

Benefits

- Can be used with all caster-mounted equipment including cooking appliances, warming carts, salad bars, and refrigerators
- Crush Resistant
- Resistant to oils and greases
- Open-floor design allows appliance to rest level on the floor to ensure even cooking



Features

- Compatible with 4", 5", and 6" casters
- Certified to NSF/ANSI Standard 169 – Special Purpose Food Equipment & Devices
- Flexible, tough injection molded Thermoplastic Polyurethane (TPU)
- Able to withstand 1,000 PSI of crush pressure

Ordering Instructions:

The Safety-Set wheel positioning product can be ordered individually or with the Blue Hose Kit.

The Safety-Set model name is "PS" and the ordering number is 0241002.

When ordering the Safety-Set with the Blue Hose kit, simply add the letters "PS" to the end of the model number.

Dormont
A WATTS Brand

USA: T: (800) 367-6668 • F: (724) 733-4808 • Dormont.com

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS
36" WIDE GAS RANGE**

Model 36S-6BN
(shown with optional casters)



- 36S-6BN** 1 Standard Oven / Natural Gas
- 36S-6BP** 1 Standard Oven / Propane
- 36C-6BN** 1 Convection Oven / Natural Gas
- 36C-6BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26¾"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug), includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

SPECIFICATIONS

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

VULCAN

a division of ITW Food Equipment Group LLC

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

RESTAURANT RANGES



ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS
36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

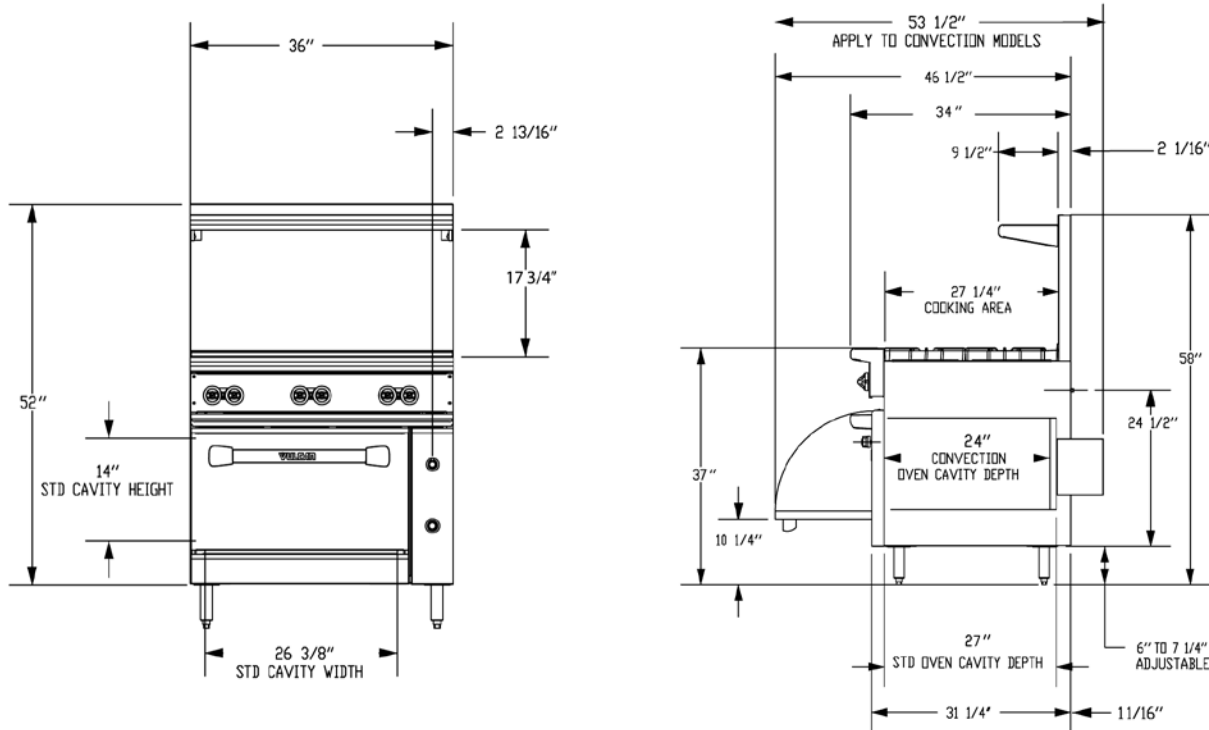
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

| | Rear | Sides |
|---------------------------------|-------------|--------------|
| Combustible | 6" | 10" |
| Standard Oven Non-combustible | 0" | 0" |
| Convection Oven Non-combustible | Min. 4" | 0" |
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

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

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



| TOP CONFIGURATION | MODEL NUMBER | DESCRIPTION | TOTAL INPUT BTU / HR | SHIPPING WEIGHT LBS / KG |
|-------------------|----------------|---|----------------------|--------------------------|
| | 36S-6BN | 1 Standard Oven / 6 Burners / Natural Gas | 215,000 | 520 / 236 |
| | 36S-6BP | 1 Standard Oven / 6 Burners / Propane | 215,000 | 520 / 236 |
| | 36C-6BN | 1 Convection Oven / 6 Burners / Natural Gas | 215,000 | 580 / 263 |
| | 36C-6BP | 1 Convection Oven / 6 Burners / Propane | 215,000 | 580 / 263 |

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



a division of ITW Food Equipment Group LLC

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

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

Engineering Specification

Job Name _____ Contractor _____
 Job Location _____ Approval _____
 Engineer _____ Contractor's P.O. No. _____
 Approval _____ Representative _____
 SKU _____

SnapFast® Quick-Disconnect Assemblies

Sizes: ½" to 1¼"

SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C).

Features

SnapFast® One-Handed Quick-Disconnect

| | |
|------------------------|---|
| Quick-Disconnect | Brass body, aluminum collar |
| Thermal Shut-off | Shuts off gas when internal temperatures exceed 350°F (177°C) |

Additional Components

| | |
|----------------------------|---|
| Restraining Device | PVC coated, steel multi-strand cable and mounting hardware |
| Valve | Full port, brass body |
| Elbow | Malleable iron |
| *Deluxe Kits Include | The Dormont Blue Hose, valve, restraining device, elbows, SnapFast, display box |

Specifications

The Dormont Blue Hose®

| | |
|--------------------|---|
| Tubing | Annealed, 304 stainless steel |
| Braiding | Multi-strand, stainless steel wire |
| Coating | Blue antimicrobial PVC, melts at 350°F (177°C); coating will not hold a flame |
| End Fittings..... | Carbon steel; zinc trivalent chromate |
| Stress Guard®..... | 360° rotational end fitting at both ends |

Safety System™ The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

NOTICE

The information contained herein is not intended to replace the full product installation and safety information available or the experience of a trained product installer. You are required to thoroughly read all installation instructions and product safety information before beginning the installation of this product.

Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.



Dormont®
 A WATTS Brand

Approvals & Certifications



NSF/ANSI 169 – Special-purpose food equipment and devices

ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances

ANSI Z21.41 / CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances

ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| CONFIGURATION | SIZE I.D. | 24" (607MM) | 36" (914MM) | 48" (1,219MM) | 60" (1,524MM) | 72" (1,829MM) |
|------------------|-----------|-------------|-------------|---------------|---------------|---------------|
| Deluxe Kit* | ½" | 1650KIT24 | 1650KIT36 | 1650KIT48 | 1650KIT60 | 1650KIT72 |
| Basic Kit** | | 1650BPQR24 | 1650BPQR36 | 1650BPQR48 | 1650BPQR60 | 1650BPQR72 |
| Hose Assembly*** | | 1650BPQ24 | 1650BPQ36 | 1650BPQ48 | 1650BPQ60 | 1650BPQ72 |
| Deluxe Kit* | ¾" | 1675KIT24 | 1675KIT36 | 1675KIT48 | 1675KIT60 | 1675KIT72 |
| Basic Kit** | | 1675BPQR24 | 1675BPQR36 | 1675BPQR48 | 1675BPQR60 | 1675BPQR72 |
| Hose Assembly*** | | 1675BPQ24 | 1675BPQ36 | 1675BPQ48 | 1675BPQ60 | 1675BPQ72 |
| Deluxe Kit* | 1" | 16100KIT24 | 16100KIT36 | 16100KIT48 | 16100KIT60 | 16100KIT72 |
| Basic Kit** | | 16100BPQR24 | 16100BPQR36 | 16100BPQR48 | 16100BPQR60 | 16100BPQR72 |
| Hose Assembly*** | | 16100BPQ24 | 16100BPQ36 | 16100BPQ48 | 16100BPQ60 | 16100BPQ72 |
| Deluxe Kit* | 1¼" | 16125KIT24 | 16125KIT36 | 16125KIT48 | 16125KIT60 | 16125KIT72 |
| Basic Kit** | | 16125BPQR24 | 16125BPQR36 | 16125BPQR48 | 16125BPQR60 | 16125BPQR72 |
| Hose Assembly*** | | 16125BPQ24 | 16125BPQ36 | 16125BPQ48 | 16125BPQ60 | 16125BPQ72 |

BTU/hr Flow Capacity Natural Gas

(Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| MODEL | SIZE I.D. | LENGTH | | | | |
|----------|-----------|-------------|-------------|---------------|---------------|---------------|
| | | 24" (607MM) | 36" (914MM) | 48" (1,219MM) | 60" (1,524MM) | 72" (1,829MM) |
| 1650BPQ | ½" | 87,000 | 77,000 | 68,000 | 60,000 | 55,000 |
| 1675BPQ | ¾" | 232,000 | 218,000 | 180,000 | 158,000 | 139,000 |
| 16100BPQ | 1" | 414,000 | 379,000 | 334,000 | 294,000 | 279,000 |
| 16125BPQ | 1¼" | 699,000 | 615,000 | 541,000 | 476,000 | 419,000 |

* **Deluxe Kits include:** The Dormont Blue Hose and restraining device, full port valve and (2) street elbows

****Basic Kits include:** The Dormont Blue Hose and restraining device, street elbow and SnapFast

*****Hose Assemblies include:** The Dormont Blue Hose, SnapFast and street elbow

Typical Installation



Options

The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Safety-Set®

Benefits

- Can be used with all caster-mounted equipment including cooking appliances, warming carts, salad bars, and refrigerators
- Crush Resistant
- Resistant to oils and greases
- Open-floor design allows appliance to rest level on the floor to ensure even cooking



Features

- Compatible with 4", 5", and 6" casters
- Certified to NSF/ANSI Standard 169 – Special Purpose Food Equipment & Devices
- Flexible, tough injection molded Thermoplastic Polyurethane (TPU)
- Able to withstand 1,000 PSI of crush pressure

Ordering Instructions:

The Safety-Set wheel positioning product can be ordered individually or with the Blue Hose Kit.

The Safety-Set model name is "PS" and the ordering number is 0241002.

When ordering the Safety-Set with the Blue Hose kit, simply add the letters "PS" to the end of the model number.

Dormont®

A WATTS Brand

USA: T: (800) 367-6668 • F: (724) 733-4808 • Dormont.com