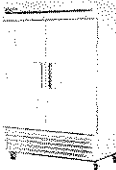


**Project:**  
 Prescott USD (Equipment Needs  
 2016/2017)

**From:**  
 Arizona Restaurant Supply  
 Ron Hansen  
 2639 E. Chambers St  
 Phoenix, AZ 85040  
 602-777-6246 (Contact)

**\*\*NOTE\*\* MOHAVE PROCESS:** Make your Purchase Order out directly to Arizona Restaurant Supply, Inc., indicate our Contract Number 14B-AZRS-0625 on your Purchase Order, and send the Purchase Order along with a copy of this Quotation to Mohave for their review and forwarding to us for processing. Send to: orders@mesc.org or fax to: 928-718-3232. Thank you!

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>CONVECTION OVEN</b> Blodgett Oven Model No. ZEPH-200-GESDBL Zèphaire Convection Oven, gas, double-deck, bakery depth, capacity (5) 18" x 26" pans per compartment, solid state manual controls, two speed fans, flue connector, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, 50,000 BTU each, ETL, CE, NSF, ENERGY STAR®	\$7,500.00	\$7,500.00
	1 ea	(2) year parts, (1) year labor and (3) year door warranty (parts only), standard		
	1 ea	Gas type to be determined		
	1 ea	(2) 115v/60/1-ph, 8.0 amps, 2-wire with ground, cord & plug, 3/4 hp, standard		
	1 ea	6" legs, adjustable, stainless steel (set), standard		
	1 ea	Gas manifold for double ovens	\$81.90	\$81.90
	1 ea	Dormont (1675BPQ48) Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 elbow, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty	\$124.74	\$124.74
			<b>ITEM TOTAL:</b>	<b>\$7,706.64</b>
2	1 ea	<b>RANGE, 36", 6 FRENCH HOT PLATES</b> Vulcan Model No. EV36-S-6FP-208 Restaurant Range, electric, 36", (6) 2.0 kW French hot plates, infinite controls, standard oversized oven, includes (1) rack, stainless steel front, sides, single deck high shelf & 6" legs, 17.0 kW, 208v	\$5,495.64	\$5,495.64
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	208v/60/3-ph, 17.0kW, 54.1 amps, direct wire, standard		
	1 ea	Single deck stainless steel high shelf, standard		
3	2 ea	<b>REFRIGERATOR, REACH-IN, 2 SECTIONS</b>	\$3,110.96	\$6,221.92

Item	Qty	Description	Sell	Sell Total
		True Food Service Equipment Model No. T-49 Refrigerator, Reach-in, two-section; stainless steel doors, stainless steel front, aluminum sides, white aluminum interior with stainless steel floor, (6) adjustable PVC-coated wire shelves, interior lighting, 4" castors, 1/2 HP, 115v/60/1, 9.1 amps, MADE IN USA, ENERGY STAR®		
	2 ea	Self-contained refrigeration standard		
	2 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	2 ea	4" Swivel castors, standard (adds 5" to OA height)		
	2 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
	2 ea	Left door hinged left, right door hinged right standard		
4	2 ea	<b>HOT FOOD SERVING COUNTER</b> Vollrath Model No. 38710 Affordable Portable™ Four Well Hot Food Station with BLACK WRAPPER complete with Buffet breath guard, 60"L, 24"W, 57"H, (35" work surface ht), solid base, 4 20"x12" exposed hot wells, 120v/60/1-ph, 17.5 amps, NEMA 5-30P, 525-watt per well, manual controls, UL, NSF, USA, MTO-5 Day Mfg lead time	\$2,489.64	\$4,979.28
	8 ea	99785 Water/Spillage Pan, Full Size, Aluminum, standard bead, 19.8"L x 11.9"W x 6.4"D Inside, USA made	\$39.10	\$312.80
	4 ea	39960 Affordable Portable™ 60" Tray Slide with fold-down mounting brackets, 300 series stainless, add 5-1/2" to width of unit in folded position	\$575.47	\$2,301.88
			<b>ITEM TOTAL:</b>	<b>\$7,593.96</b>
5	5 ea	<b>MOBILE HEATED CABINET</b> Cres Cor Model No. H-137-SUA-12D Cabinet, Mobile Heated, insulated, top-mount heater assembly, recessed push/pull handles, magnetic latch, (12) sets chrome plated wire universal angle slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable 1-1/2" centers, reversible dutch doors, heavy duty 5" swivel casters (2 with brakes), anti-microbial latches, stainless steel construction, NSF, ENERGY STAR®	\$3,584.22	\$17,921.10
	5 ea	Standard Warranty: 1 yr labor w/3 yr parts warranty		
	5 ea	120v/60/1-ph, 1500 w, 12.0 amp, 10 ft power cord, NEMA 5-15P, standard		
	5 ea	Right-hand door swing, standard		
6	5 ea	<b>MOBILE REFRIGERATOR CABINET</b> Carter-Hoffmann Model No. PHB480 Refrigerated Transport Cart, mobile, insulated, universal for (12) 18" x 26" trays or (24) 12" x 20" pans capacity (trays/pans not included), 3-1/2" spacing, slides adjustable on 1-3/4" increments, (1) door, on/off switch, thermometer, push handles, flush mounted sliding door latch, bottom-mounted refrigeration, stainless steel construction, 6" swivel casters (2 with brakes), 120v/60/1-ph, 8.5 amps, NEMA 5-15P, 10' cord, cUL, NSF (RapidShip)	\$6,225.00	\$31,125.00
	5 ea	1 Year parts and labor		
	5 ea	Transport latch w/padlock hasp	\$181.00	<Optional>
	5 ea	Menu card holder (5" x 7")	\$99.00	<Optional>

Item	Qty	Description	Sell	Sell Total
			<b>ITEM TOTAL:</b>	<b>\$31,125.00</b>
7	1 ea	<b>CONVEYOR OVEN</b> Lincoln Impinger Model No. 1301/1346 Lincoln Impinger® Countertop Oven, electric, single deck, with extended 50" conveyor, standard CTI, UL/CSA, 208V/60/1PH, 27.0 amps, 3 wires, 6.0 KW	\$6,365.83	\$6,365.83
	1 ea	1 yr. standard warranty, per oven		
	1 ea	1341 Exit Shelf, 12" length (for Lincoln Impinger® Countertop Ovens)	\$100.17	<Optional>
	1 ea	1343 Entry Incline Shelf, 12" length (for Lincoln Impinger® Countertop Ovens)	\$100.17	<Optional>
	1 ea	4805 Stand with Bottom Shelf & Casters, for single stack ovens only	\$1,108.23	<Optional>
			<b>ITEM TOTAL:</b>	<b>\$6,365.83</b>
8	5 ea	<b>MOBILE ENCLOSED CABINET</b> Channel Manufacturing Model No. 53C Enclosed Bun Pan Cabinet, 66-1/2"H, capacity (40) 18" x 26" bun pans, 1-1/2" spacing, front loading, non-insulated, door latch, welded, aluminum construction, 5" non-marking polyurethane swivel plate casters, NSF	\$544.00	\$2,720.00
	1 ea	<b>FREIGHT CHARGES</b> Arizona Restaurant Supply Model No. FREIGHT Freight charges (**TBD**) will be prepaid and added to the invoice for delivery to dock for customer unloading and installation.		
			Merchandise	\$85,150.09
			Tax 9.1%	\$7,748.66
			<b>Total</b>	<b>\$92,898.75</b>

Standard Terms:

1. This quote is valid for thirty (30) days.
2. Prices exclude applicable sales tax, unless noted otherwise. The current tax rate at the time of billing will be applied to the invoice.
3. Pricing does not include freight or shipping charges, unless noted otherwise. Any freight quoted is an estimate only. Because of trucking company fuel surcharges that are not known until the time of delivery, actual freight charges will be added to the invoice.
4. Delivery and/or installation is not included, unless specifically noted. All final connections of utilities, unless specifically noted to be provided by ARS, are the responsibility of the customer.
5. Any item ordered and refused by the customer will be subject to a restocking charge and two-way freight. Custom items and special order items are not returnable.
6. Customer is responsible for free and easy access for delivery and/or installation. Seller, his agent, or delivery person is in no way obligated to perform any services to secure such access.
7. Additional charges may apply for any changes in field conditions, additional services requested but not specified, and additional work mandated by authorities having jurisdiction but not included in the original scope of work.
8. Any reconditioned or used equipment quoted is currently available and is offered on a first come basis.

9. New equipment carries the standard manufacturers warranty.  
Reconditioned equipment includes a ninety (90) day parts and labor warranty.  
Used equipment is sold "as is".

10. Payment terms are fifty percent (50%) with order and fifty percent (50%) upon delivery. Certain contracts may have special payment terms.

11. Pricing does not include any stainless, utility, or mechanical upgrades or modifications unless noted. Capacity and integrity of the existing mechanical, utility, and structural systems is by others.

12. Permits, inspections, architectural and/or mechanical plans/drawings, and the cost of obtaining such, is the responsibility of the customer.

13. Removal and disposal of any existing equipment is the responsibility of the customer, unless other specific arrangements are noted.

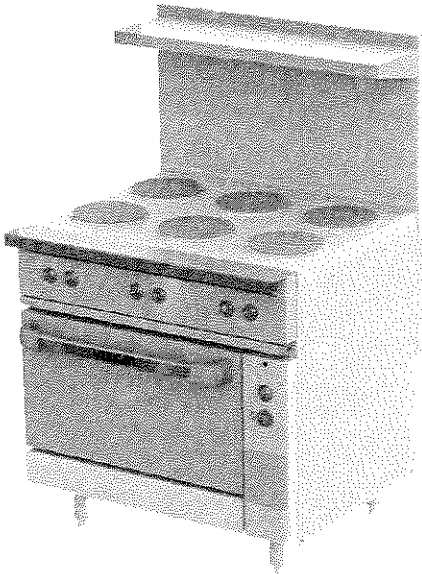
14. Any systems or work required to make equipment operational, i.e. alarm connections, fire protection, site specific requirements, construction costs, air balancing, etc., unless specifically noted to be provided by ARS, are the responsibility of the customer.

15. Title to merchandise included in this quote shall remain the property of ARS until payment in full for the items and any other related charges are paid in full.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$92,898.75

**RESTAURANT RANGES****VULCAN****36" ELECTRIC RESTAURANT RANGE  
6 FRENCH PLATES**

Model EV36S-6FP208  
shown with adjustable legs



- EV36S-6FP208 6 French Plates / Standard Oversized Oven / 208V
- EV36S-6FP240 6 French Plates / Standard Oversized Oven / 240V
- EV36S-6FP480 6 French Plates / Standard Oversized Oven / 480V

**STANDARD FEATURES**

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Six 9½" round, 2 KW French plates with infinite heat control switches. Four position heat switch on 480 volt.
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26¾"d x 14"h
- Full width pull out stainless steel crumb tray
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs
- One oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back
- Requires 208, 240 or 480 volt, 1 or 3 phase power supply. (Ranges shipped in 3 phase and are field convertible to single phase)
- One year limited parts and labor warranty

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36S-6FP208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 9½" round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. Comes with one standard oversized oven. Oven interior measures 26½"w x 26¾"d x 14"h. Comes with one oven rack and three rack positions. Oven door is heavy duty with an integrated door hinge / spring mechanism, requiring no adjustments. 5 KW input. Top browning heat control. Thermostat adjusts from 200°F to 500°F. Oven controls are protected from heat in an insulated side compartment. Requires 208, 240 or 480 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

**Exterior Dimensions:**

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

**ACCESSORIES (Packaged & Sold Separately)**

- Extra oven rack with two rack guides
- Set of four casters (two locking)
- 10" stainless steel stub back
- ESB36 salamander broiler
- Reinforced high shelf for ESB36 salamander broiler
- Towel bar
- Cutting board
- Condiment rail
- Fryer shield

**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



## 36" ELECTRIC RESTAURANT RANGE 6 FRENCH PLATES

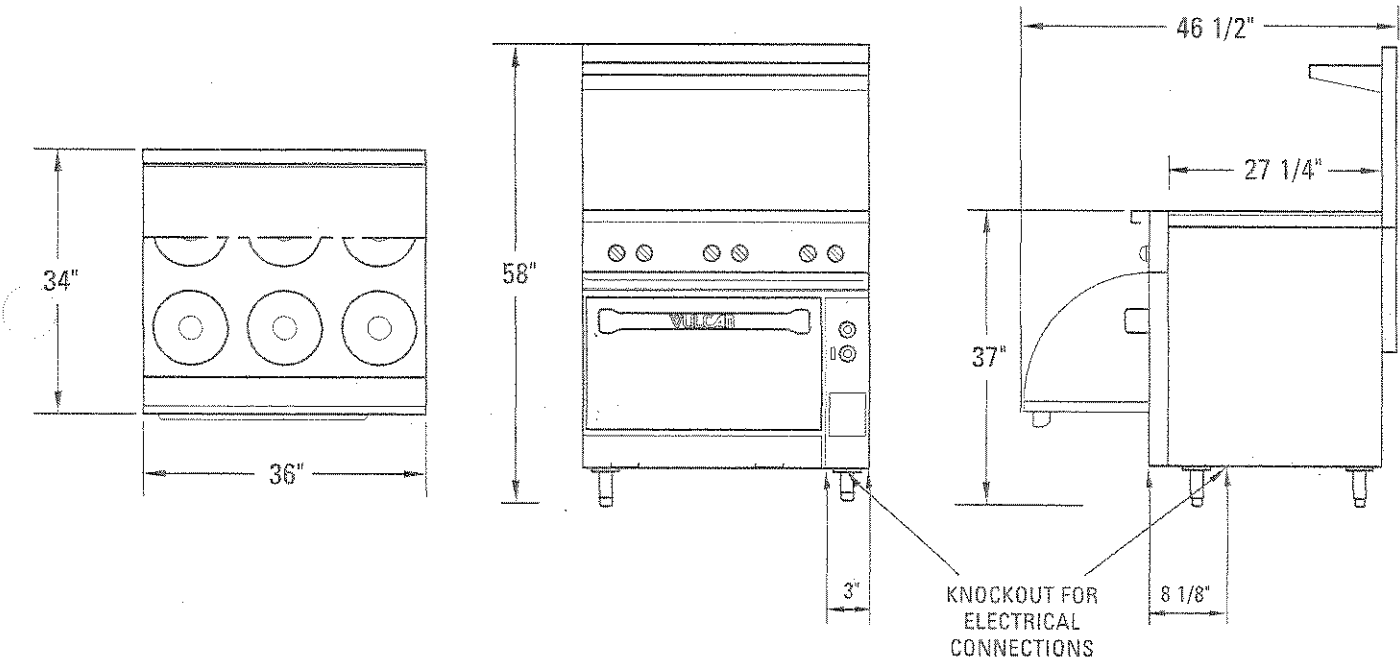
### INSTALLATION INSTRUCTIONS

#### Clearances from Combustible Construction

	Rear	Sides
Range Only	0"	0"
Range and ESB Salamander Broiler	2"	8"

**Clearance Note:** Electric Ranges are 0 inches sides and 0 inches rear from combustible and non-combustible constructions *except when hot top sections are incorporated.*

Ranges incorporating hot top sections are 0 inches sides and 0 inches rear to non-combustibles and 6 inches sides and 6 inches rear to combustible constructions.



AVAILABLE VOLTAGES - 208, 240 OR 480 VOLT - 1 OR 3 PHASE									
3 PHASE LOADING						NOMINAL AMPS PER LINE WIRE			
MODEL NUMBER	VOLTAGE	TOTAL CONNECTING KW	KW PER PHASE			3 PHASE			1 PHASE
			X-Y	Y-Z	X-Z	X	Y	Z	
EV36S-6FP208	208	17.0	4.0	8.0	5.0	37.5	50.0	54.1	81.7
EV36S-6FP240	240	17.0	4.0	8.0	5.0	32.5	43.3	46.9	70.8
EV36S-6FP480	480	17.0	4.0	8.0	5.0	16.3	21.7	23.5	35.4

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



a division of ITW Food Equipment Group LLC

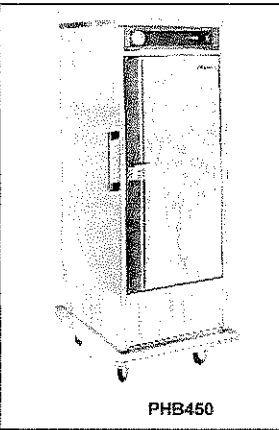
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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

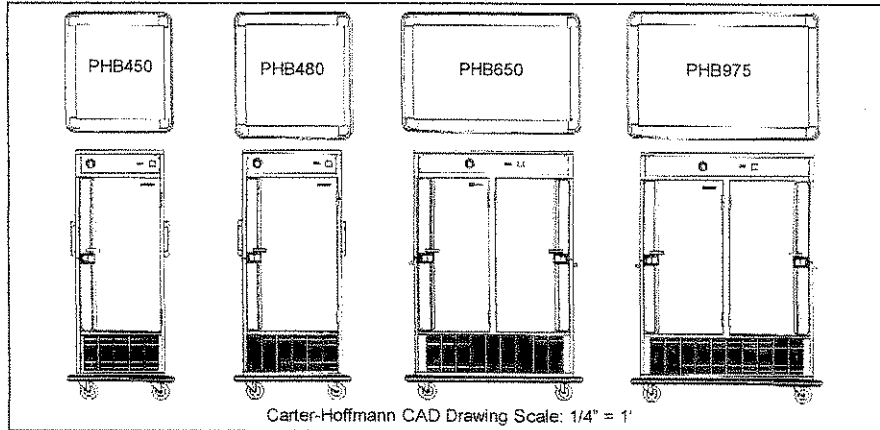


**CARTER-HOFFMANN**

# PHB450, PHB480, PHB650 & PHB975 MOBILE REFRIGERATORS



PHB450



Carter-Hoffmann CAD Drawing Scale: 1/4" = 1'

Model Number	Pan/Tray Capacity		Slide Pairs Standard	Inside Working Height		Overall Dimensions			Caster Diameter		Shipping Weight				
	18" x 26"	12" x 20"		in	mm	Height in mm	Depth in mm	Width in mm	in	mm	lbs	kgs			
<input type="checkbox"/> PHB450	30	-	30	45 <sup>3</sup> / <sub>4</sub>	1162	73 <sup>1</sup> / <sub>2</sub>	1867	35 <sup>1</sup> / <sub>8</sub>	892	28 <sup>5</sup> / <sub>8</sub>	727	6	152	402	183
<input type="checkbox"/> PHB480*	12	24	12	45 <sup>3</sup> / <sub>4</sub>	1162	73 <sup>1</sup> / <sub>2</sub>	1867	37 <sup>1</sup> / <sub>8</sub>	943	31 <sup>1</sup> / <sub>2</sub>	800	6	152	452	205
<input type="checkbox"/> PHB650	60	-	60	45 <sup>3</sup> / <sub>4</sub>	1162	73 <sup>1</sup> / <sub>2</sub>	1867	35 <sup>1</sup> / <sub>8</sub>	892	50 <sup>3</sup> / <sub>4</sub>	1289	6	152	558	254
<input type="checkbox"/> PHB975*	24	48	24	45 <sup>3</sup> / <sub>4</sub>	1162	73 <sup>1</sup> / <sub>2</sub>	1867	37 <sup>1</sup> / <sub>8</sub>	943	56 <sup>1</sup> / <sub>8</sub>	1426	6	152	760	345

\* Indicates universal slides. Tray slides in universal models are adjustable in 1/4" increments. Standard capacity shown at 3 1/2" spacing.

**CONSTRUCTION...** Completely welded cabinet construction with outer cabinet formed and welded to base. All seams turned in to eliminate raw edges.

**CABINET MATERIAL...** All stainless steel construction; 20 gauge polished exterior and 24 gauge interior.

**BASE FRAME...** 12 gauge stainless steel full depth caster bolsters with 1" x 1" 14 gauge stainless steel perimeter tube supports welded to bolsters.

**CASTERS...** 6" diameter, all swivel, polyurethane tread. All swivel casters on PHB450 and PHB480. Two swivel and two rigid casters on PHB650 and PHB975. Sealed roller bearing and double ball bearing swivel. Zerk grease fittings. Plate mounted and bolted to base in offset, wheel-ahead pattern. Two casters fitted with brakes.

**BUMPER...** Non-marking gray vinyl bumper set in heavy-duty 3/16" thick extruded aluminum frame with reinforced corner cutouts.

**INSULATION...** 1 1/2" thick high density continuous wrap-around type fiberglass insulation. R-value is 3.7. Maximum ambient temperature recommended is 95°F (35°C). See optional enhanced insulation if ambient temps are greater.

**PUSH HANDLES...** Two heavy-duty aluminum handles mounted on sides of the cabinet. Reinforced back-up plates.

**DOOR...** Recessed within cart walls, top and base. Welded double panel stainless steel. 20 gauge polished exterior and 24 gauge interior. Filled with 1 1/2" thick high density fiberglass insulation.

**HINGES...** Stainless steel 12 gauge butt type hinges with 3/8" stainless steel pins.

**LATCH...** Flush mounted heavy-duty sliding latch with grip handle.

**THERMOMETER...** Flush mounted dial type with remote sensing bulb

**TRAY RACK ASSEMBLIES...** Models PHB450 and PHB650: removable extruded aluminum racks with extruded aluminum channel slides. Slides fixed at 1 1/2" centers; accommodate 18" x 26" sheet pans. Models PHB480 & PHB975: Removable 16 gauge stainless steel tray racks with 16 gauge stainless steel universal tray slides. Slides fully adjustable at 1 3/4" spacing; accommodate 18" x 26" sheet pans, 12" x 20" pans, gastronorm pans and 20" x 20" glass racks.

**ON/OFF SWITCH...** Toggle style with guard.

**REFRIGERATION SYSTEM...** Self-contained evaporator coil and blower refrigeration system. 1/3 H.P. air cooled high torque condensing unit, thermal expansion valve, filter/dehydrator, large capacity exchanger. Temperature range of 33°F to 40°F (1°C to 4°C). Power indicating light illuminates when unit is plugged in. Refrigerant charge of approximately 25 oz. CFC-free R134a.

**ELECTRICAL CHARACTERISTICS...** Operates on 120 volts, 60 cycle, single phase, 8.5 running amps. Ten foot 3-wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

**PERFORMANCE...** Capable of cooling cabinet to 33°F (1°C). Approximate pull down time to 40°F - 30 minutes.

**ACCESSORIES/OPTIONS...**

- Locking transport latch
- Locking door latch
- Menu card holder
- Lexan thermometer cover
- Alternate caster sizes and treads
- 4 wheel brakes
- Alternate electrical configurations
- Tamper-resistant screws
- Enhanced polyiso insulation (see reverse for details)
- Marine package



**CARTER-HOFFMANN**  
1551 McCormick Ave., Mundelein, IL 60060  
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981  
[www.carter-hoffmann.com](http://www.carter-hoffmann.com)

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN  
11 FOOD SERVICE EQUIPMENT  
MOBILE REFRIGERATORS

# SPECIFICATIONS

Printed in U.S.A. G20 0312  
Carter-Hoffmann is a trademark of Carter-Hoffmann, LLC

# PHB450, PHB480, PHB650 & PHB975

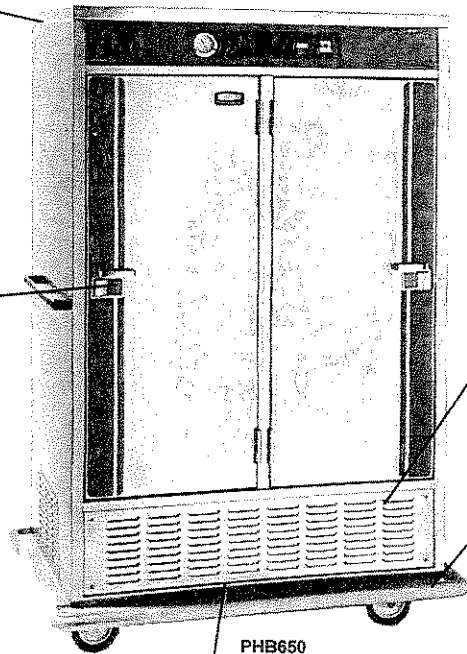
## MOBILE REFRIGERATORS

*Since 1947, foodservice equipment that delivers!*

# FEATURES & BENEFITS

**COMPLETELY WELDED TURNED-IN SEAM CONSTRUCTION...** All stainless steel construction. Adds rigidity to entire cabinet for maximum durability and reliable performance, and eliminates raw edges for easy cleaning and safety.

**FLUSH MOUNTED SLIDING DOOR LATCH WITH GRIP HANDLE...** Exclusively designed for transport applications. Door remains firmly closed during transport. Flush design protects latch from damage.

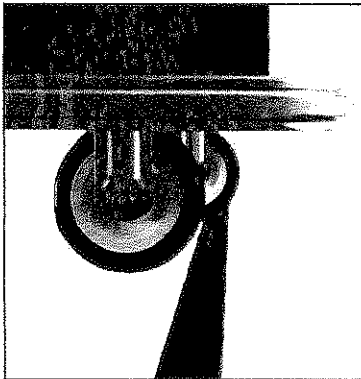


**HIGH EFFICIENCY REFRIGERATION SYSTEM WITH ENVIRONMENTALLY SAFE COOLANT...** Blower system provides consistent top to bottom air flow as well as quick "pull down" to operating temperatures and quick recovery during heavy usage periods.

**HEAVY-DUTY BOTTOM MOUNTED CONDENSING UNIT...** Provides low center of gravity for transport application.

**NON-MARKING BUMPER SET IN HEAVY-DUTY 3/16" THICK EXTRUDED ALUMINUM FRAME...** Protects doorways, walls and cart from damage.

**HEAVY-DUTY STAINLESS STEEL BASE FRAME...** 12 gauge caster bolsters with tubular perimeter frame to withstand heavy loads and harsh transport conditions.



**POLYURETHANE TREAD CASTERS WITH SEALED ROLLER BEARING...** Long lasting, easy rolling for maximum load and minimum maintenance.

**OFFSET "WHEEL AHEAD" PATTERN...** Only one wheel can pass over uneven surfaces at a time for easy handling and steering.

**OPTIONAL ENHANCED INSULATION FOR AMBIENT TEMPERATURES UP TO 105°F...** Take your service outdoors - these refrigerators can handle it. Polyiso insulation is a rigid foam board with a high R-value vs. standard fiberglass. It repels water, is resistant to adhesive solvents and offers superior performance in fire testing, recycled content and zero impact on ozone depletion.

1551 McCormick Avenue, Mundelein, Illinois 60060  
Tel. (847)362-5500 • (800)323-9793 • Fax (847)367-8981  
www.carter-hoffmann.com





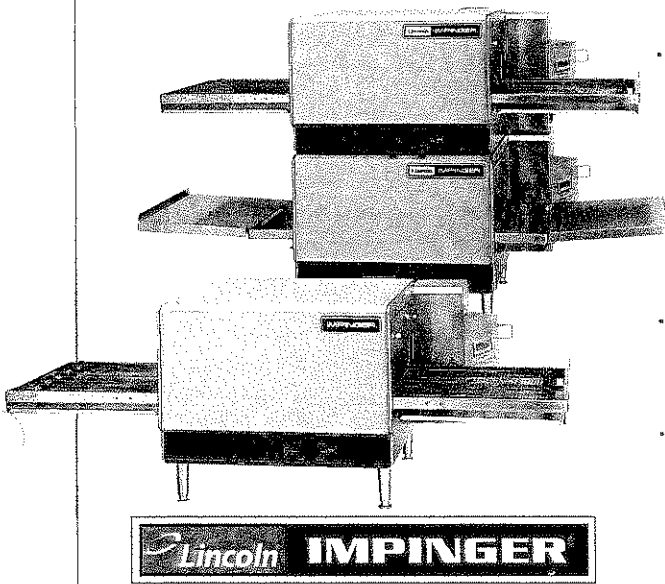


Global

# Countertop Impinger® (CTI) Conveyorized Electric Oven

## Models:

- |                               |                               |                               |                                     |                                     |
|-------------------------------|-------------------------------|-------------------------------|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> 1301 | <input type="checkbox"/> 1302 | <input type="checkbox"/> 1303 | <input type="checkbox"/> 1304       | <input type="checkbox"/> 1305       |
| <input type="checkbox"/> 1308 | <input type="checkbox"/> 1309 | <input type="checkbox"/> 1310 | <input type="checkbox"/> 1312-000-E | <input type="checkbox"/> 1312-020-E |



## Standard Features:

- AIR IMPINGEMENT uses hot air under pressure which surrounds food with small jets of hot air. This allows for rapid heating, cooking, baking and crisping of foods, two to four times faster than conventional ovens, depending on food product cooked.
- Uniform heating/cooking of food products offer a wide tolerance for rapid baking at a variety of temperatures.
- Safety of conveyorized product movement is a definite advantage over bath type ovens, as it eliminates the need for constant tending.
- Oven has one self-contained heating system.
- Customer specific air fingers on top and bottom allow for heat to be adjusted and controlled by zoning.

## Specifications:

**General:** Electric Baking/Finishing Oven is self-contained, conveyorized and stackable up to two (2) high. It is designed for countertop use and must be used with appropriate four-inch (4") legs for proper cooling. Temperature is adjustable from 200°F (93°C) to 550°F (288°C). Conveyor speed is adjustable from one (1) minute to twenty-four (24) minutes cooking time. Conveyor and air distribution fingers are removable through the side-access panels for easy cleaning. The conveyor is offered in either the 31" (787 mm) standard length or 50" (1270 mm) extended model. Crumb pans are located below the conveyor belt outside the baking chamber on the extended conveyor only.

**Controls:** The oven controls are located on the front of the oven. It includes a power on/off switch, temperature control and conveyor speed control. A heating indicator light illuminates when heating to let you know when the oven is calling for heat.

**Construction:** Exterior is fabricated from No. 4 finish stainless steel. The air distribution system consists of an axial type fan powered by 1/10 hp AC motor. The heated air is forced through four (4) distribution fingers located in the baking chamber with two (2) above the conveyor belt and two (2) below. Each finger has required number of holes to create the air impingement effect on the food product passing through the baking chamber on the conveyor

belt. The conveyor belt is a flexible stainless steel design with capacity for 16" (406 mm) wide product and a travel distance of 31" (787 mm) on the standard conveyor or 50" (1270 mm) on the extended conveyor, of which 20" (508 mm) is in the baking chamber. The direct drive conveyor is powered by a DC motor. The fuses for the controls and blower motor are located on the side of the control box.



Countertop Impinger® (CTI) Conveyorized Electric Oven

Models:

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> 1301       | <input type="checkbox"/> 1302       |
| <input type="checkbox"/> 1304       | <input type="checkbox"/> 1305       |
| <input type="checkbox"/> 1309       | <input type="checkbox"/> 1310       |
| <input type="checkbox"/> 1312-000-E | <input type="checkbox"/> 1312-020-E |

1111 North Hadley Road  
P.O. Box 1229  
Fort Wayne, Indiana 46801-1229

Tel 1.260.459.8200  
Fax 1.260.436.0735  
E mail info@lincolnfp.com

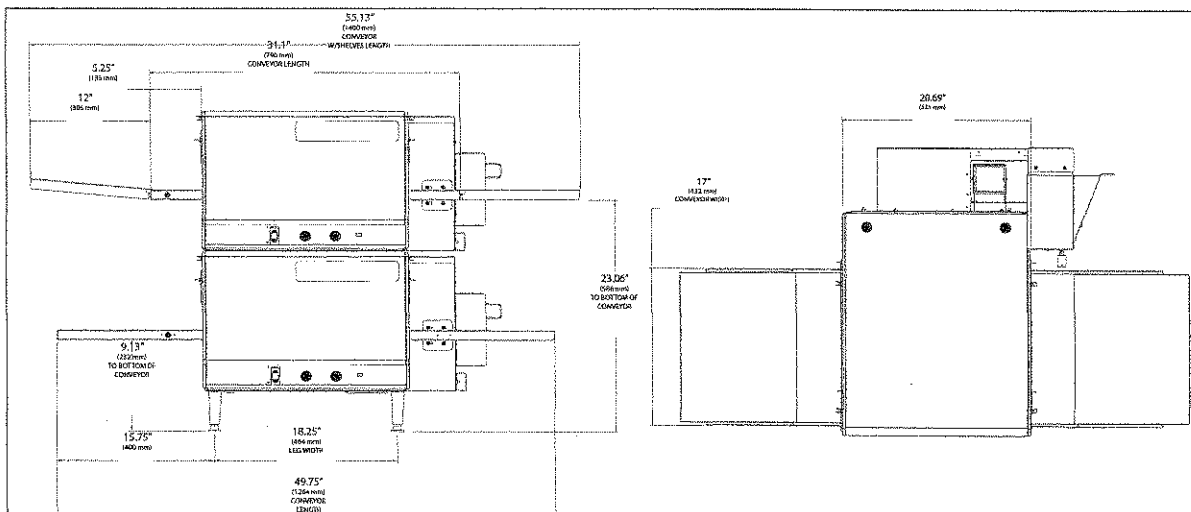
www.lincolnfp.com





Global

Countertop Impinger® (CTI) Conveyorized Electric Oven



**Electrical Service:**

Heat is supplied by one (1) element at 5600 watts. Each oven is rated at 6kW. The ovens are available in a variety of voltages in both single and three phase, (refer to table,) with a factory installed cord with NEMA 6-50 plug. A separate circuit breaker is required for each oven deck with the proper voltage, amperage, phase and hertz as indicated by model number.

**Spacing:**

The oven must have 6" (152 mm) of clearance from combustible surfaces and 24" (610 mm) clearance on both sides from other cooking equipment. The conveyor is removed from the control side of the oven.

**Ventilation:**

Ventilation is recommended, but not required. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc., in NFPA 96-1994.

**Warranty:**

All new Countertop Impinger (CTI) ovens installed in the United States or Canada come with a one (1) year parts/labor warranty. All ovens installed in locations other than the United States or Canada are warranted for one (1) year on parts and ninety (90) days on labor.

Testing Agency Listing	Catalog Number	Width (31" Conveyor)	Width (50" Conveyor)	Depth	Height Single Stack	Height Double Stack	Input Rate	Volts	Amps	Phase	Hz
NSF/UL/CUL	1301*	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	208	27	1	60
NSF/UL/CUL	1302*	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	240	24	1	60
NSF	1303*	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	220	28	1	50
NSF	1304*	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	240	25	1	50
NSF	1305**	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	380/220	16	1	50
NSF	1308**	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	380/220	9	3	50
NSF	1309**	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	415/240	8	3	50
NSF	1310*	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	220	28	1	60
NSF/CE	1312-000-E**	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	400/230	19	3	50
NSF/CE	1314-000-E**	35 3/8" (899 mm)	50" (1270 mm)	31 1/4" (797 mm)	18" (457 mm)	32" (813 mm)	6 kW	400/230	15	2	50

NOTES: Specifications subject to change without notification. \* For the quieter version of the CTI add a "-4" to the appropriate catalog number (ex. 1301-4 or 1302-4). If double stacked, each oven must be wired separately to carry rated load. \*\*Each oven requires a "dedicated neutral".

- Models:
- 1301
  - 1302
  - 1303
  - 1304
  - 1305
  - 1308
  - 1309
  - 1310
  - 1312-000-E
  - 1314-000-E

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ARIZONA

RESTAURANT

SUPPLY, INC.

Quote

04/21/2015

Project: Prescott USD - Elec. Conv. Oven

From: Arizona Restaurant Supply  
Ron Hansen  
2639 E. Chambers St  
Phoenix, AZ 85040  
602-777-6246 (Contact)

NOTE\*\*

MOHAVE PROCESS: Please make your Purchase Order out directly to Arizona Restaurant Supply, Inc., indicate our Contract Number 14B-AZRS-0625 on your Purchase Order, and send the Purchase Order along\*\* with a copy of this Quotation to Mohave for their review and forwarding to us for processing.

Send to: orders@mesc.org or fax to: 928-718-3232. Thank you!

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>CONVECTION OVEN</b> Blodgett Oven Model No. MARK VXCEL DOUBL Xcel Convection Oven, electric, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, 2-speed fan, 1 EZ slide rack, porcelain interior with coved corners, porcelainized crumb tray, interior light, stainless steel front, sides & top, glass doors with removable interior glass windows, vent connector, 6" stainless steel legs, 11.0 kW each, 3/4 hp, ETL, NSF	\$11,755.80	\$11,755.80
	1 ea	(3) year parts, (2) year labor warranty and (5) additional year door warranty (parts only), standard		
	2 ea	(2) 208v/60/3-ph, 22.0 kw, 33.0 amps, direct, standard		
	1 ea	6" legs, adjustable, stainless steel (set), standard		
2	1 ea	<b>CONVECTION OVEN</b> Blodgett Oven Model No. ZEPH-100-E DOUBL Zephaire Convection Oven, electric, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, solid state manual controls, two speed fan, vent connector, dependent glass doors, interior light, stainless steel front, sides and top, 6" stainless steel legs, ETL, NSF, ENERGY STAR®	\$9,282.00	<Alternate>
	1 ea	(2) year parts, (1) year labor and (3) year door warranty (parts only), standard		<Alternate>
	2 ea	208v/60/3-ph, 22.0 kw, 31.0 amps, direct, 1/2 hp, standard		<Alternate>
	1 ea	6" legs, adjustable, stainless steel (set), standard		<Alternate>
3	1 ea	<b>FREIGHT PROGRAM</b>	\$495.35	\$495.35

Initial: \_\_\_\_\_

Item	Qty	Description	Sell	Sell Total
		Arizona Restaurant Supply Model No. FREIGHT Freight charges for delivery to dock for customer unloading and installation.		
			Merchandise	\$12,251.15
			Tax 8.1%	\$952.22
			Total	\$13,203.37

Standard Terms:

1. This quote is valid for thirty (30) days.
2. Prices exclude applicable sales tax, unless noted otherwise. The current tax rate at the time of billing will be applied to the invoice.
3. Pricing does not include freight or shipping charges, unless noted otherwise. Any freight quoted is an estimate only. Because of trucking company fuel surcharges that are not known until the time of delivery, actual freight charges will be added to the invoice.
4. Delivery and/or installation is not included, unless specifically noted. All final connections of utilities, unless specifically noted to be provided by ARS, are the responsibility of the customer.
5. Any item ordered and refused by the customer will be subject to a restocking charge and two-way freight. Custom items and special order items are not returnable.
6. Customer is responsible for free and easy access for delivery and/or installation. Seller, his agent, or delivery person is in no way obligated to perform any services to secure such access.
7. Additional charges may apply for any changes in field conditions, additional services requested but not specified, and additional work mandated by authorities having jurisdiction but not included in the original scope of work.
8. Any reconditioned or used equipment quoted is currently available and is offered on a first come basis.
9. New equipment carries the standard manufacturers warranty. Reconditioned equipment includes a ninety (90) day parts and labor warranty. Used equipment is sold "as is".
10. Payment terms are fifty percent (50%) with order and fifty percent (50%) upon delivery. Certain contracts may have special payment terms.
11. Pricing does not include any stainless, utility, or mechanical upgrades or modifications unless noted. Capacity and integrity of the existing mechanical, utility, and structural systems is by others.
12. Permits, inspections, architectural and/or mechanical plans/drawings, and the cost of obtaining such, is the responsibility of the customer.
13. Removal and disposal of any existing equipment is the responsibility of the customer, unless other specific arrangements are noted.
14. Any systems or work required to make equipment operational, i.e. alarm connections, fire protection, site specific requirements, construction costs, air balancing, etc., unless specifically noted to be provided by ARS, are the responsibility of the customer.
15. Title to merchandise included in this quote shall remain the property of ARS until payment in full for the items and any other related charges are paid in full.

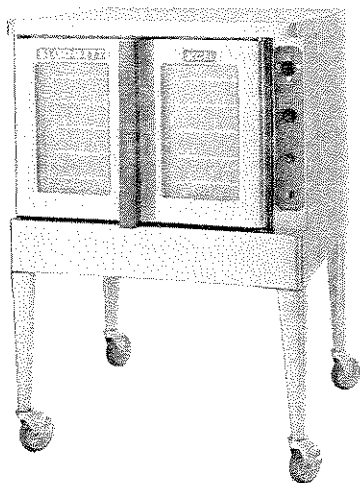
Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$13,203.37



**MARK V-100 XCEL**  
**Full-Size Electric Convection Oven**  
*(Formerly called Mark V XCEL)*



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

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.  
 All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

**EXTERIOR CONSTRUCTION**

- Welded full angle-iron frame
- Rigid mineral fiber insulation at top, back and sides
- Stainless steel front, top, and sides for easy cleaning
- Dual pane thermal glass windows encased in stainless steel door frames
- Porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy access

**INTERIOR CONSTRUCTION**

- Double-sided porcelainized baking compartment liner (14 gauge) with coved corners for easy cleaning
- Aluminized blower wheel and motor mount
- Eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Bright halogen interior lights provide optimum visibility

**OPERATION**

- Three tubular heaters
- Mercury free redundant mechanical heat contactor
- Solid state thermostat with temperature control range of 150°F (66°C) to 550°F (288°C)
- Two speed, 3/4 horsepower, convection motor with automatic thermal overload protection
- Control area cooling fan
- Breaker shut off switch on front panel for easy service

**STANDARD FEATURES**

- SSI-M - Solid state infinite control w/manual timer
- Porcelainized crumb pans collects cooking residues for easy oven cleaning.
- One chrome plated EZ-Slide rack with ball bearing slides capable of gliding completely out of the oven cavity. Heavy duty design holds up to 50 lbs.
- Four chrome-plated racks
- Vent connector (for double & additional sections)
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Three year oven parts and two year labor warranty\*
- Five year limited oven door warranty\*

\* For all international markets, contact your local distributor.



**OPTIONS AND ACCESSORIES**  
 (AT ADDITIONAL CHARGE)

- **Control options:**
  - SSD - Solid state digital control with LED display
  - Cook & Hold and Pulse Plus®
  - SmartTouch touchscreen control allows cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes.
- **Gas hose w/quick disconnect restraining device**
- **Legs/casters/stands:**
  - 6" (152mm) adjustable seismic legs
  - 6" (152mm) casters
  - 4" (102mm) low profile casters (double only)
  - 25" (635mm) stainless steel stand w/rack guides
  - 29" (737mm) stainless steel, fully welded, open stand with pan supports
- Stainless steel oven liner
- Extra EZ slide oven racks
- Extra oven racks
- 440 volt, 3 phase
- 480 volt, 3 phase
- Prison package (includes security control panel and stainless steel back)
- Stainless steel solid back panel
- Security control panel

**OPTIONS AND ACCESSORIES**  
 (AT NO CHARGE)

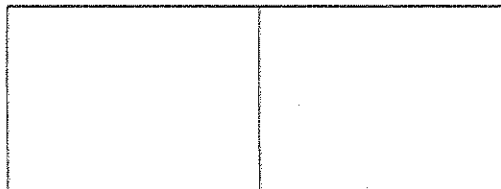
- Solid stainless steel doors

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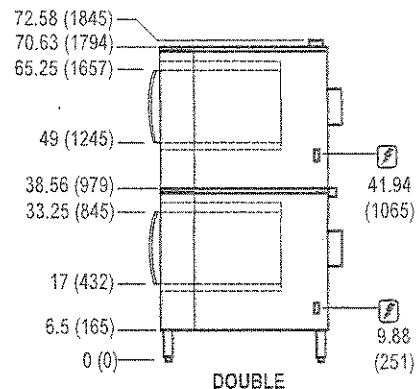
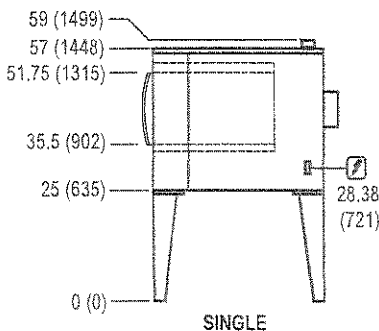
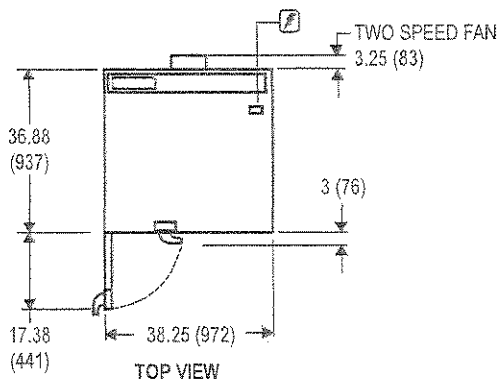


**MARK V-100 XCEL**



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS:** Provide Blodgett full-size convection oven model Mark V-100 XCEL, (single/double) compartment with fully welded angle iron frame. Each compartment shall have double-sided porcelainized or stainless steel liner. Liner to be covered top and bottom. Unit shall accept five 18" x 26" standard full-size bake pans. Doors shall be triple mounted. Dual pane thermal glass windows encased in stainless steel door frames. Porcelain door handle with simultaneous door operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with bright halogen lamps, one chrome-plated EZ slide racks capable of holding 50 lbs, four standard chrome-plated removable racks and a two piece porcelain crumb pan. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) thermostat (150 - 550° F), (66-288°C) and 60-minute timer. Breaker shut off switch on front panel for easy service. Two year oven parts and one year labor warranty and five year limited oven door warranty. Provide options and accessories as indicated.

**DIMENSIONS:**

- Floor space 38-1/4" (972mm) W x 36-7/8" (937mm) D
- Interior 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters:
  - Single Add 4-1/2" (114mm) to all height dimensions
  - Double Height dimensions remain the same
  - Double Low Profile Subtract 2.5" (64mm) from all height dimensions

**PRODUCT CLEARANCE**

- Oven sides 0" from combustible and non-combustible construction.
- Oven back 0" from combustible and non-combustible construction.

**MINIMUM ENTRY CLEARANCE:**

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

**SHIPPING INFORMATION:**

- Approx. Weight
  - Single 590 lbs. (268 kg)
  - Double 1145 lbs. (519 kg)
- Crate sizes
  - 37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
  - (2 crates required for double)

**MAXIMUM INPUT:**

- Single 11kW
- Double 22kW (11kW each section)

**POWER SUPPLY:**

V.A.C.	Hz	Phase	kW	Amperes (L1-L2-L3)
208	60	1	11	53/0/53
208	60	3	11	33/28/33
220/240	60	1	11	50/0/50
220/240	60	3	11	28/23/28
440	60	3	11	16/13/16
480	60	3	11	15/12/15

3/4 H.P., 2 speed motor, 1140 and 1725 RPM (60Hz.)

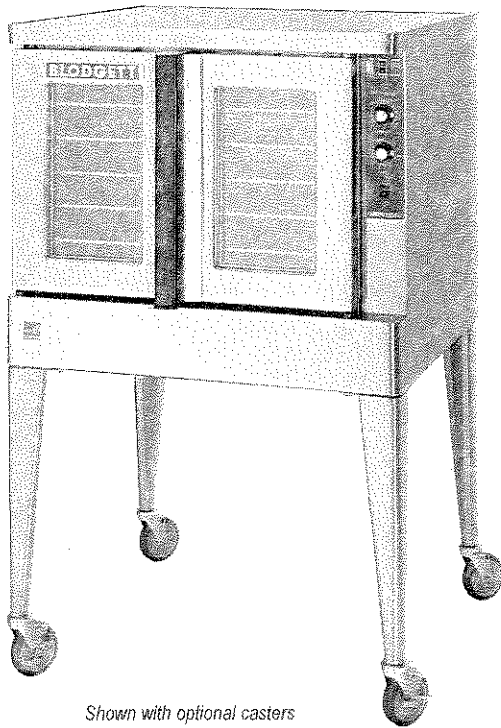
**NOTE:** The company reserves the right to make substitutions of components without prior notice

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**BLODGETT**

**MODEL**  
**ZEPH-100-E**  
 Full-Size Standard Depth  
 Electric Convection Oven  
 (Formerly called Zephaire 240E Plus)



Shown with optional casters

**OPTIONS AND ACCESSORIES**

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
  - 6" (152mm) seismic legs
  - 6" (152mm) casters
  - 4" (102mm) low profile casters (double only)
  - 25" (635mm) stainless steel open stand with rack guides
- Extra oven racks
- Vent connector
- 480 VAC, 3 phase
- Extended labor warranty

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions  
 All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model name.

**EXTERIOR CONSTRUCTION**

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

**INTERIOR CONSTRUCTION**

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

**OPERATION**

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two interior oven lamps

**STANDARD FEATURES**

- SSM - Solid state manual control with 60 minute electro-mechanical timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Two year parts and one year labor warranty\*
- Three year limited oven door warranty\*

\* For all international markets, contact your local distributor.



Intertek

**BLODGETT OVEN COMPANY**

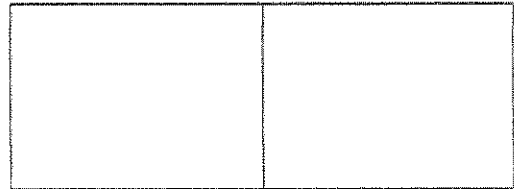
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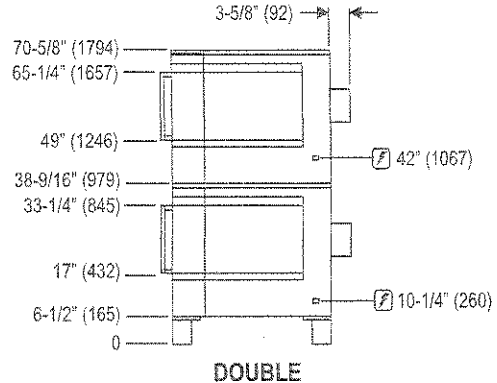
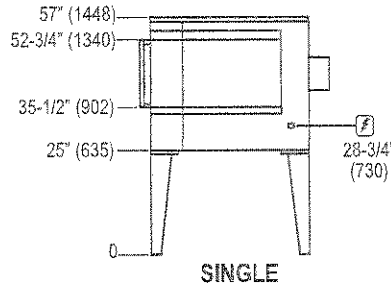
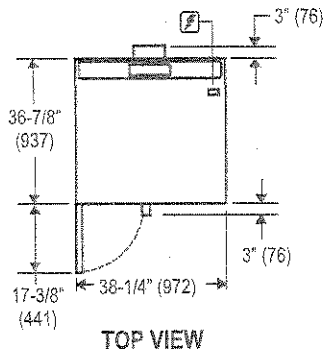




**MODEL ZEPHAIRE-100-E**



APPROVAL/STAMP



**SHORT FORM SPECIFICATIONS**

Provide Blodgett full-size convection oven model ZEPHAIRE-100-E, (single/double) compartment. Each compartment shall have porcelainized steel liner and shall accept five 16" x 26" standard full-size bake pans in left to right positions. Doors shall have dual pane thermal glass windows with single powder coated handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and 60-minute timer. Provide options and accessories as indicated.

**DIMENSIONS:**

- Floor space: 38-1/4" (972mm) W x 36-7/8" (936mm) L
- Product clearance: 1/2" from combustible and non-combustible construction.
- Interior: 29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
- If oven is on casters:
  - Single Add 4-1/2" (114mm) to all height dimensions
  - Double Dimensions do not change
  - Double Low Profile Subtract 2-1/2" (64mm) from all dimensions

**POWER SUPPLY:**

- 208 VAC 60 Hz. 1 phase 11KW 51/0/51 Amperes
- 208 VAC 60 Hz. 3 phase 11KW 31/29/29 Amperes
- 220/240 VAC 60 Hz. 1 phase 11KW 44/0/44 Amperes
- 220/240 VAC 60 Hz. 3 phase 11KW 26/24/24 Amperes
- 480 VAC 60 Hz. 3 phase 11KW 14/13/13 Amperes
- 1/2 HP, 2 speed motor, 1120 & 1710 rpm (60 Hz)

**MAXIMUM INPUT:**

- Single 11KW
- Double 22Kw (11KW each section)

**MINIMUM ENTRY CLEARANCE:**

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

**SHIPPING INFORMATION:**

- Approx. Weight:
  - Single: 480 lbs. (218 kg)
  - Double: 960 lbs. (435 kg)
- Crate sizes:
  - 37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

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

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